

SPR30UGMX

Cooker size Hob type Type of main oven EAN code

30" Gas Thermo-ventilated

8017709316570



Aesthetics





Command panel finish Stainless steel Logo Assembled Colour Stainless steel Logo position Facia below the oven

Finishing Satin Professional Serie Hob colour Black enamel Type of pan stands Type of control setting Control knobs

Controls colour Serigraphy colour

Handle

8

Handle Colour

Cast Iron Control knobs

Smeg new design with

knurled ferrule Stainless steel

Smeg new design with

knurled handle

Brushed stainless steel

2025-12-01

Programs / Functions

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Large grill



Circulaire

Fan grill (large)



Small grill





Pizza

Other functions



Defrost by time

Fan assisted bottom

SMEG SPA



Cleaning functions



Hob technical features

Total no. of cook zones 4

Front left - 12000 BTU Rear left - 10000 BTU Rear right - 10000 BTU Front right - 18000 BTU

Main Oven Technical Features

















No. of lights 2 Fan number

Gross volume, 1st cavity 4.56 cu. ft.

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power**

Minute minder Cooking time setting

Removable door Yes Full glass inner door Yes

Removable inner door Yes Total no. of door glasses 3

Cooling system **Tangential** 1700 W Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2700 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

Minimum Temperature 149 °F Maximum temperature 500 °F

Accessories included for Main Oven & Hob

Oven grid with stop, tray support

2

Meat Probe

1

Electrical Connection

Electrical connection

Type of electric cable

3900 W

Power supply cable

47 1/4 "

rating

installed

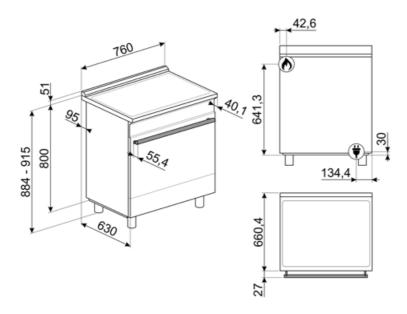
Current 16 A Circuit breaker 20 A 208/240 V Voltage

Yes, Double phase

length 60 Hz Frequency Terminal block 3 poles

(B) NEMA 14-50P Plug







Compatible Accessories

GRILLPLATE



Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

GT3T



Totally extractable telescopic guides





Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

SMOLD



Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

WOKGHU



Cast iron WOK Support

GRM

Coffee machine support

KITTKSPR30



Plinth, 90cm, three sides, black, suitable for SPR cookers 30"

SFLK1



Child lock

STONE2



Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



Knobs control



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Triple glazed doors: Number of glazed doors.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.





Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



The oven cavity has 6 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.