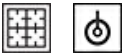


SPR30UGMX

Range size	30"
Cooktop type	Gas
Main oven	Thermo-ventilated
EAN code	8017709316570



Aesthetic











Control panel finish	Stainless steel	Grates	Cast Iron
Logo	Assembled	Control setting type	Control knobs
Color	Stainless steel	Control knobs	Pro-style control knobs
Logo position	Fascia below the oven	Controls color	Stainless steel
Finishing	Satin	Silkscreen color	Black
Series	Professional	Handle	Robust knurled handle
Cooktop color	Black enamel	Handle color	Brushed stainless steel

Programs / Functions

No. of cooking functions 8

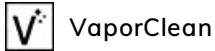
Traditional cooking functions

 Bake	 Convection Bake	 True European convection
 Broil	 Large grill	 Convection Broil
 Convection bottom	 Pizza	

Other functions

 Defrost by time
--

Cleaning functions



Cooktop technical features

Cooking 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	Removable inner door	Yes
Fan number	1	Total no. of door glasses	3
Volume	4.56 cu. ft.	Cooling system	Tangential
Cavity material	EverClean enamel	Bottom heating element - Power	1700 W
No. of shelves	6	Upper heating element - Power	1200 W
Shelves type	Metal racks	Grill power	1700 W
Light type	Halogen	Large grill - Power	2900 W
Light Power	40 W	Circular heating element - Power	2700 W
Time setting	Minute minder	Grill type	Electric
Removable door	Yes	Soft Close system	Yes
Full-glass inner door	Yes		

Main oven options

Minimum Temperature 149 °F

Maximum temperature 500 °F

Included accessories

Oven wire rack 2

Meat Probe 1

Electrical Connection

Electrical connection rating 3900 W

Power cord length 47 1/4 "

Current 16 A

Frequency 60 Hz

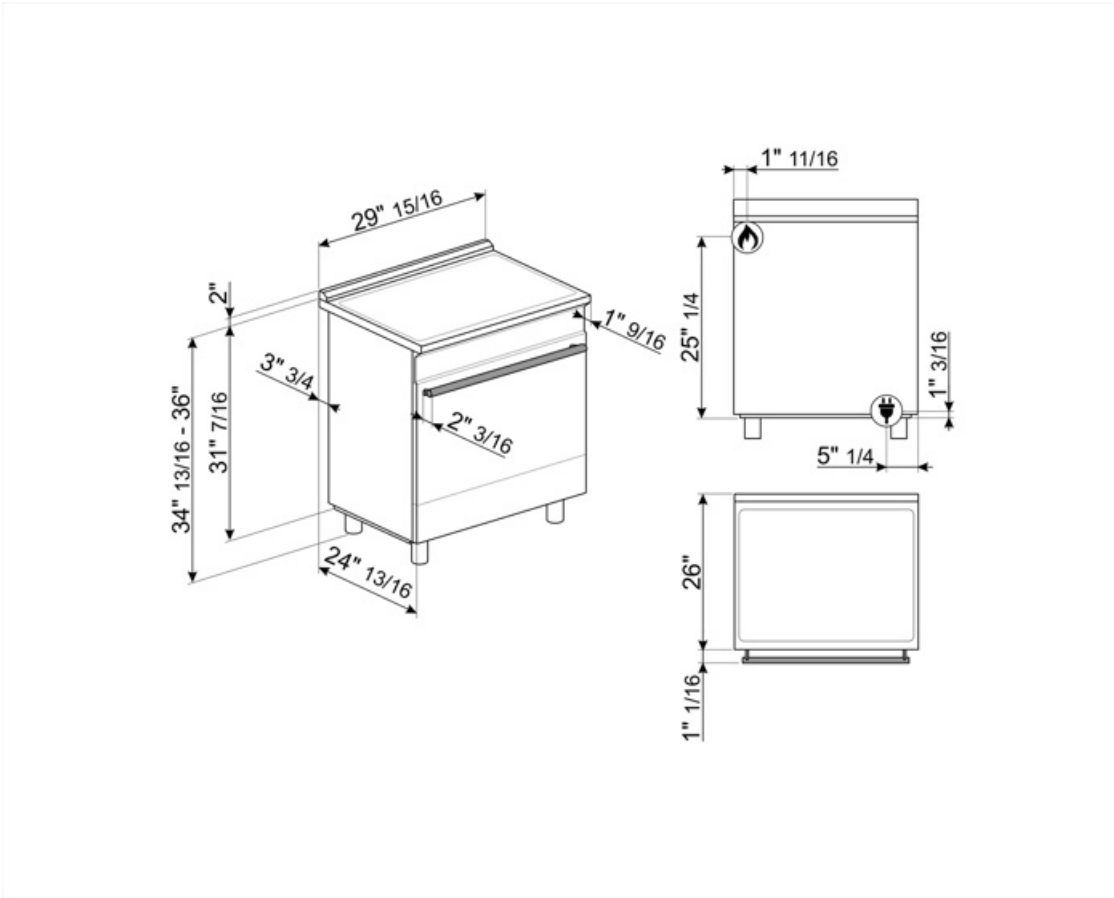
Circuit breaker 20 A

Terminal block 3 pins

Voltage 208/240 V

Plug (B) NEMA 14-50P

Type of electric cable installed Yes, Double phase



Compatible Accessories



GRM

Gas hobs moka support



KITTKSPR30

Plinth, 3 sides, 900mm , SPR cookers
30", black



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 wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



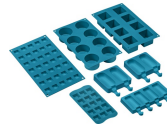
GT3T

Total-extraction telescopic guides



PALPZ

Pizza shovel with fold away handle
width: 315mm length : 325mm



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

Symbols glossary

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Knobs control</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>4.3 inch display with LED technology, usability with knobs + 3 touch keys</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.</p>	 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>
 <p>Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.</p>	 <p>Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.</p>
 <p>True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.</p>	 <p>Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.</p>
 <p>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.</p>	 <p>Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.</p>
 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>



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.



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



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



The oven cavity has 6 different cooking levels.



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