SPR30UIMANX

Cooker size	30"
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709347727



Aesthetics

DIGI screen

Design	Square design
Front panel color	Stainless steel
Command panel finish	Stainless steel
Aesthetic	SPR
Logo	Assembled
Colour	Matt Black
Logo position	Facia below the oven
Serie	Professional
Hob colour	Stainless steel

Type of control setting	Control knobs
LED colours	Red
Control knobs	Smeg new design with knurled ferrule
Controls colour	Stainless steel
No. of controls	6
Serigraphy colour	Black
Display	Touch
Handle	Smeg new design with knurled handle
Handle Colour	Brushed stainless steel

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Small grill
- Large grill
- Fan grill (large)
- Fan assisted bottom
- Pizza

Other functions

Defrost by time

Cleaning functions

Vapor clean

Hob options

Multizone Option	Yes

Hob technical features

Total no. of cook zones 4

Front left - 1.30 kW - Booster 1.40 kW

Rear left - 2.30 kW - Booster 3.00 kW

Front right - 2.30 kW - Booster 3.00 kW

Rear right - 1.30 kW - Booster 1.40 kW

No. of cooking zones with Booster	4
Number of Flexible zones	1
Booster power left Multizone	3.70 kW
Automatic switch off when overheat	Yes
Automatic pan detection	Yes
Selected zone indicator	Yes
Residual heat indicator	Yes

Main Oven Technical Features

No. of lights	2
Fan number	1
Gross volume, 1st cavity	4.56 cu. ft.
Cavity material	Ever Clean enamel
No. of shelves	6
Type of shelves	Metal racks
Light type	Halogen
Light Power	40 W
Cooking time setting	Minute minder
Full glass inner door	Yes
Total no. of door glasses	3
Cooling system	Tangential
Lower heating element power	1700 W
Upper heating element - Power	1200 W
Grill elememt	1700 W
Large grill - Power	2900 W
Circular heating element - Power	2700 W
Grill type	Electric
Soft Close system	Yes

Options Main Oven

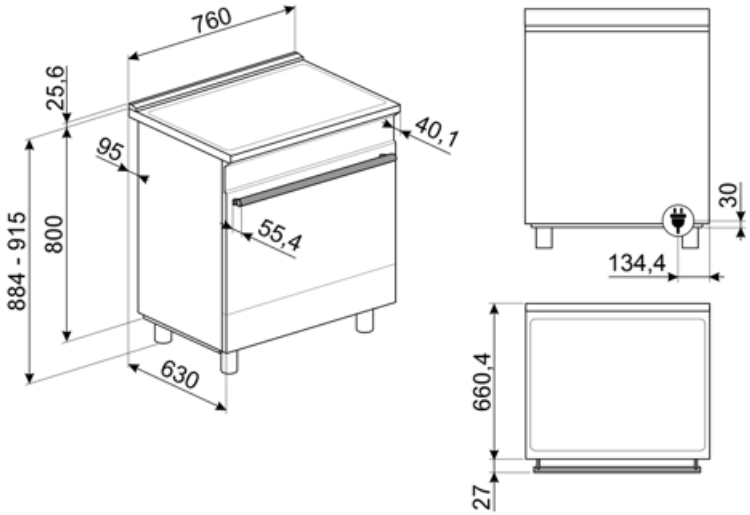
Minimum Temperature	151 °F	**Maximum temperature**	500 °F

Accessories included for Main Oven & Hob

Oven grid with stop, tray support	2	**Meat Probe**	1

Electrical Connection

Circuit breaker	50 A	**Power supply cable length**	47 1/4 "
Voltage	208/240 V	**Frequency**	60 Hz
Type of electric cable installed	Yes, Double phase	**Terminal block**	3 poles

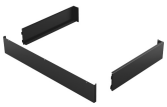


Compatible Accessories



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.



KITTKSPR30

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



SCRP

Non-scratch hob scraper - suitable for induction and ceratmic hobs



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

Totally extractable telescopic guides



PALPZ

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.



SFLK1

Child lock



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

Alternative products



SPR30UIMMW

Colour: Matt White



SPR30UIMX

Colour: Stainless steel



SPR30UIMAN

Colour: Matt Black

Symbols glossary



Automatic merge of zones for a bigger area



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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



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: 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.



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.



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.



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.



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



Knobs control



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



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.

Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.

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

Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.

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



The capacity indicates the amount of usable space in the oven cavity in litres.

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

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.

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