

SPR30UIMX

Cooker size	30"
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
EAN code	8017709308964











Aesthetics




Serie	Professional	No. of controls	6
Colour	Stainless steel	Serigraphy colour	Black
Design	Flush fit	Handle	Smeg new design with knurled handle
Command panel finish	Stainless steel	Handle Colour	Brushed stainless steel
Control knobs	Smeg new design with knurled ferrule	Logo	Assembled
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	Touch		

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	

Cleaning functions

 Vapor clean
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Other functions



Defrost by time

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

Selected zone indicator

Yes

Residual heat indicator

Yes

Automatic switch off when overheat

Yes

Automatic pan detection

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

Meat Probe

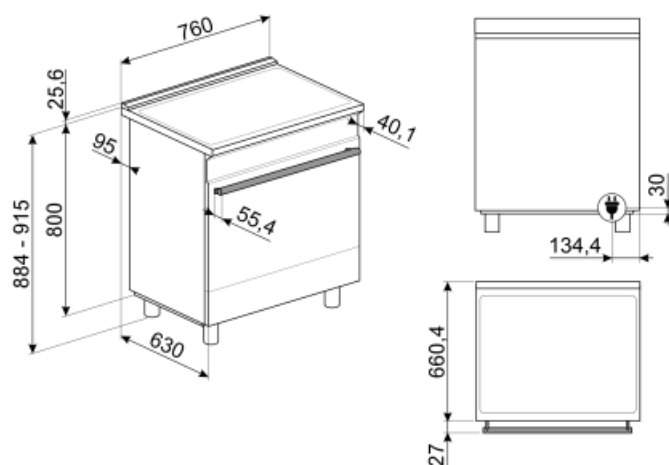
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Oven grid with stop, 2
tray support

Electrical Connection

Circuit breaker 40 A
Voltage 208/240 V
Type of electric cable installed Yes, Double phase

Power supply cable length 47 1/4 "
Frequency 60 Hz
Terminal block 3 poles



Not included accessories

AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



GT3T

Totally extractable telescopic guides



SCRP

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



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.



SFLK1

Child lock



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.



BBQ9



KITTKSPR30

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



















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.



Symbols glossary (TT)

	Power booster: option allows the zone to work at full power when very intense cooking is necessary.		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.		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.		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.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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.



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.



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



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

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive