

# SPR30UIMX

Range size	30"
Oven energy source	Electricity
Cooktop type	Induction
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709308964



## Aesthetic











<b>Design</b>	Squared design	<b>Control setting type</b>	Control knobs
<b>Front panel color</b>	Stainless steel	<b>Control knobs</b>	Pro-style control knobs
<b>Control panel finish</b>	Stainless steel	<b>Controls color</b>	Stainless steel
<b>Logo</b>	Assembled	<b>No. of controls</b>	6
<b>Color</b>	Stainless steel	<b>Silkscreen color</b>	Black
<b>Logo position</b>	Fascia below the oven	<b>Display</b>	Touch
<b>Series</b>	Professional	<b>Handle</b>	Robust knurled handle
<b>Cooktop color</b>	Stainless steel	<b>Handle color</b>	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
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## Cleaning functions

 VaporClean

## Cooktop options



**Multizone Option** Yes

## Cooktop technical features



### Cooking zones 4

Front-left - 1300 W - Booster 1400 W  
 Rear-left - 2300 W - Booster 3000 W  
 Front-right - 2300 W - Booster 3000 W  
 Rear-right - 1300 W - Booster 1400 W

<b>Cooking zones with Booster</b>	4	<b>Automatic pan detection</b>	Yes
<b>Number of Flexible zones</b>	1	<b>Selected zone indicator</b>	Yes
<b>Booster power left Multizone</b>	3700 W	<b>Residual heat indicator</b>	Yes
<b>Automatic switch-off in case of over-heating</b>	Yes		

## Main Oven Technical Features



<b>No. of lights</b>	2	<b>Total no. of door glasses</b>	3
<b>Fan number</b>	1	<b>Cooling system</b>	Tangential
<b>Volume</b>	4.56 cu. ft.	<b>Bottom heating element - Power</b>	1700 W
<b>Cavity material</b>	EverClean enamel	<b>Upper heating element - Power</b>	1200 W
<b>No. of shelves</b>	6	<b>Grill power</b>	1700 W
<b>Shelves type</b>	Metal racks	<b>Large grill - Power</b>	2900 W
<b>Light type</b>	Halogen	<b>Circular heating element - Power</b>	2700 W
<b>Light Power</b>	40 W	<b>Grill type</b>	Electric
<b>Time setting</b>	Minute minder	<b>Soft Close system</b>	Yes
<b>Full-glass inner door</b>	Yes		

## Main oven options

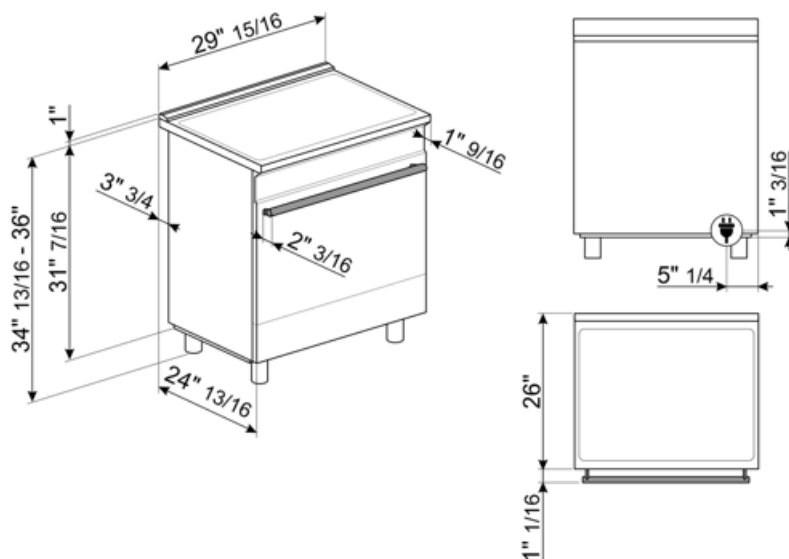
**Minimum Temperature** 151 °F      **Maximum temperature** 500 °F

## Included accessories

Oven wire rack	2	Meat Probe	1
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## Electrical Connection

Circuit breaker	50 A	Frequency	60 Hz
Voltage	208/240 V	Terminal block	3 pins
Type of electric cable installed	Yes, Double phase	Plug	(B) NEMA 14-50P
Power cord length	47 1/4 "		



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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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



### 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.

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## Alternative products

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**SPR30UIMANX**  
Color: Matte Black





















**SPR30UIMMW**  
Color: Matte White



**SPR30UIMAN**  
Color: Matte Black

## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</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>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>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</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.



The oven cavity has 6 different cooking levels.



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



Automatic merge of zones for a bigger area



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.



Knobs control