SPR30UIMX

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



Aesthetic

Design	Squared design	**Control setting type**	Control knobs
Front panel color	Stainless steel	**Control knobs**	Pro-style control knobs
Control panel finish	Stainless steel	**Controls color**	Stainless steel
Aesthetics	Professional	**No. of controls**	6
Logo	Assembled	**Silkscreen color**	Black
Color	Stainless steel	**Display**	Touch
Logo position	Fascia below the oven	**Handle**	Robust knurled handle
Series	Professional	**Handle color**	Brushed stainless steel
Cooktop color	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

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

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

Main Oven Technical Features

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

Main oven options

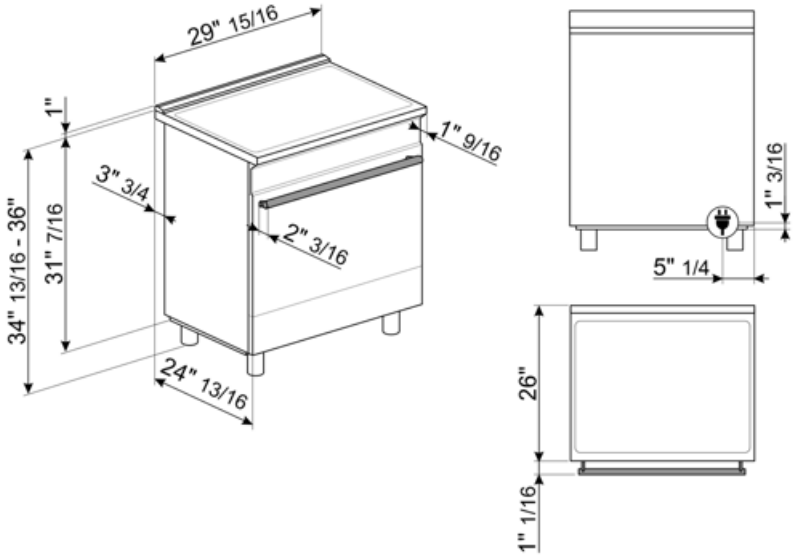
Minimum Temperature	151 °F	**Maximum temperature**	500 °F

Included accessories

Oven wire rack	2	**Meat Probe**	1

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 "		

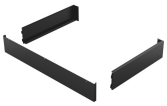


Compatible Accessories



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.

Alternative products



SPR30UIMANX

Color: Matte Black



SPR30UIMMW

Color: Matte White



SPR30UIMAN

Color: Matte 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.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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



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



Knobs control



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



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.



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.



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: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



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.



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



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.