

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 |
| Logo | Assembled | No. of controls | 6 |
| Color | Stainless steel | Silkscreen color | Black |
| Logo position | Fascia below the oven | Display | Touch |
| Series | Professional | Handle | Robust knurled handle |
| Cooktop color | Stainless steel | 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

 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

**Number of Flexible
zones** 1

**Booster power left
Multizone** 3700 W

**Automatic switch-off in
case of over-heating** Yes

**Automatic pan
detection** Yes

Selected zone indicator Yes

Residual heat indicator Yes

Main Oven Technical Features



No. of lights 2

Fan number 1

Volume 4.56 cu. ft.

Cavity material EverClean enamel

No. of shelves 6

Shelves type Metal racks

Light type Halogen

Light Power 40 W

Time setting Minute minder

Full-glass inner door Yes

Total no. of door glasses 3

Cooling system Tangential

**Bottom heating element
- Power** 1700 W

**Upper heating element -
Power** 1200 W

Grill power 1700 W

Large grill - Power 2900 W

**Circular heating element
- Power** 2700 W

Grill type Electric

Soft Close system Yes

Main oven options

Minimum Temperature 151 °F

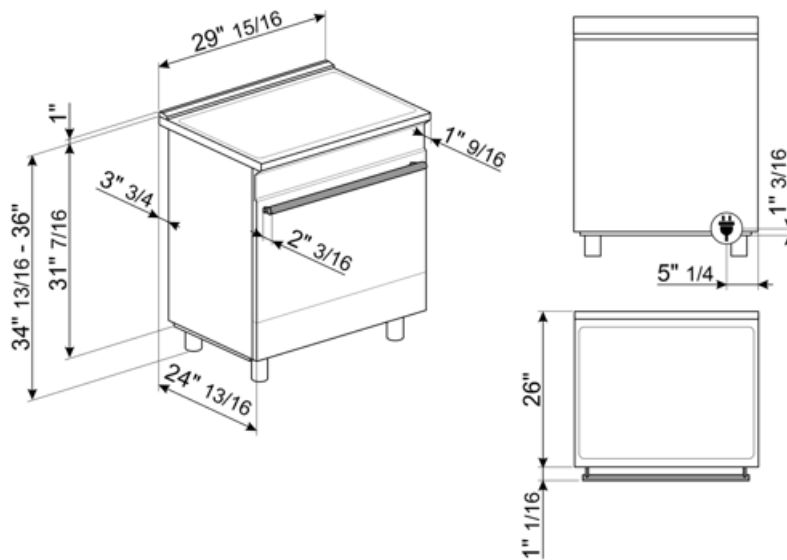
Maximum temperature 500 °F

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

| | |
|---|---|
|  <p>Automatic merge of zones for a bigger area</p> |  <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p> |
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</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.



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.



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.



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.



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