

# SPR36UGGAN

Cooker size	36"
Hob type	Gas
Type of main oven	Gas with gas grill
EAN code	8017709353452



## Aesthetics



Front panel color	Matt black
Logo	Assembled
Colour	Anthracite
Logo position	Facia below the oven
Finishing	Satin
Serie	Professional
Hob colour	Black enamel
Type of pan stands	Cast Iron

Type of control setting	Control knobs
Control knobs	Smeg new design with knurled ferrule
No. of controls	8
Serigraphy colour	Black
Display	Touch
Handle	Smeg new design with knurled handle
Handle Colour	Brushed stainless steel
Feet	Stainless steel

## Programs / Functions

No. of cooking functions	3
Traditional cooking functions	



Large grill



Base



Fan assisted bottom

### Other functions



Defrost by time

## Hob technical features

**Total no. of cook zones** 6

Front left - 18000 BTU  
 Rear left - 10000 BTU  
 Front centre - 10000 BTU  
 Rear centre - 10000 BTU  
 Front right - 18000 BTU  
 Rear right - 10000 BTU

<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled
<b>Gas safety valves</b>	Yes		

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Light when oven door is open</b>	Yes
<b>Fan number</b>	1	<b>Removable door</b>	Yes
<b>Gross volume, 1st cavity</b>	4.45 cu. ft.	<b>Removable inner door</b>	Yes
<b>Cavity material</b>	Ever Clean enamel	<b>Total no. of door glasses</b>	3
<b>No. of shelves</b>	5	<b>Cooling system</b>	Tangential
<b>Light type</b>	Halogen	<b>Grill type</b>	Gas
<b>Light Power</b>	40 W	<b>Soft Close system</b>	Yes

## Options Main Oven

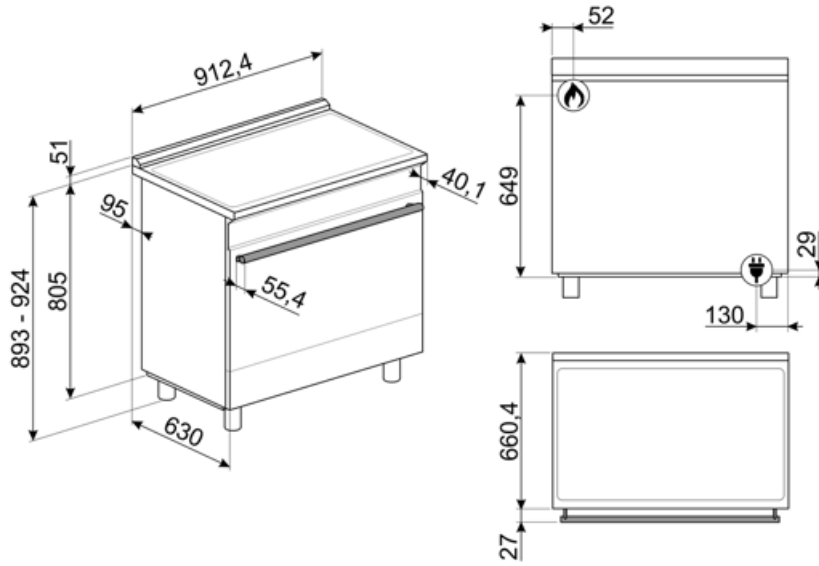
<b>Minimum Temperature</b>	250 °F	<b>Maximum temperature</b>	500 °F
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## Accessories included for Main Oven & Hob

**Oven grid with stop, tray support** 2

## Electrical Connection

<b>Current</b>	1 A	<b>Power supply cable length</b>	59 1/16 "
<b>Circuit breaker</b>	15 A	<b>Frequency</b>	60 Hz
<b>Voltage</b>	120 V	<b>Terminal block</b>	3 poles
<b>Type of electric cable installed</b>	Yes, Single phase	<b>Plug</b>	(B) NEMA 5-15P



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## Compatible Accessories

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### GRM

Coffee machine support

### KITBGSPR36X



### 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.

### WOKGHU

Cast iron WOK Support



### GT3T

Totally extractable telescopic guides



### KITTKSPR36

Plinth, 90cm, three sides, black, suitable for SPR cookers 36"



### SFLK1

Child lock

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## Alternative products




















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**SPR36UGGX**

**Colour: Stainless steel**

## Symbols glossary

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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</p>	 <p>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.</p>
 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p>	 <p>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.</p>
 <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <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.</p>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>	 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>4.3 inch display with LED technology, usability with knobs + 3 touch keys</p>
 <p>Knobs control</p>	