



SPR36UGGX





Cooker size	36"
Hob type	Gas
Type of main oven	Gas with gas grill
EAN code	8017709304805



Aesthetics

			
Serie	Professional	No. of controls	8
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Satin	Handle	Smeg new design with knurled handle
Type of pan stands	Cast Iron	Handle Colour	Brushed stainless steel
Hob colour	Black enamel	Feet	Stainless steel
Command panel finish	Stainless steel	Logo	Assembled
Control knobs	Smeg new design with knurled ferrule	Logo position	Facia below the oven
Display	Touch		

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 - 5.27 kW - 18000 BTU

Rear left - 2.93 kW - 10000 BTU

Front centre - 2.93 kW - 10000 BTU

Rear centre - 2.93 kW - 10000 BTU

Front right - 5.27 kW - 18000 BTU

Rear right - 2.93 kW - 10000 BTU

Automatic electronic ignition	Yes	Burner caps	Matt black enamelled
Gas safety valves	Yes		

Main Oven Technical Features



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

Options Main Oven

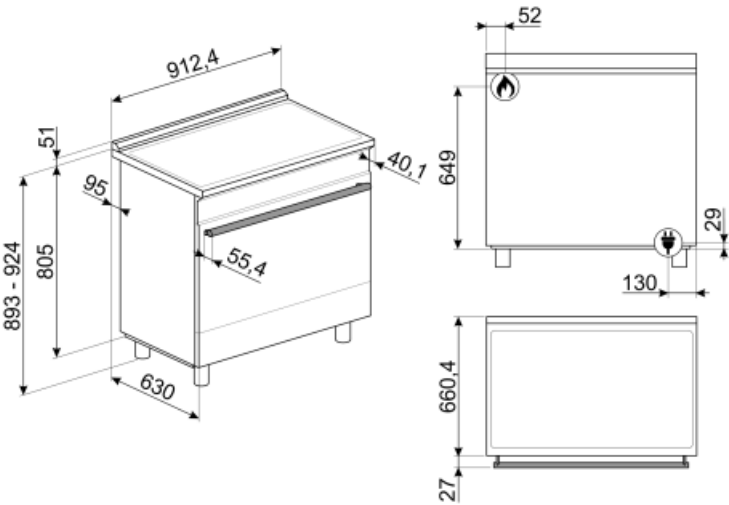
Minimum Temperature	250 °F	Maximum temperature	500 °F
---------------------	--------	---------------------	--------

Accessories included for Main Oven & Hob

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

Electrical Connection

Plug	(B) USA 120V	Type of electric cable installed	Yes, Single phase
Current	15 A	Power supply cable length	59 1/16 "
Circuit breaker	15 A	Frequency	60 Hz
Voltage	120 V	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.



SFLK1

Child lock



GT3T

Totally extractable telescopic guides



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



BBQ9



KITTKSPR36

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



PRTX

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



WOKGHU

Cast iron WOK Support



GRM

Coffee machine support

















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)

	Heavy duty cast iron pan stands: for maximum stability and strength.		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.		4.3 inch display with LED technology, usability with knobs + 3 touch keys
	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.		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.
	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.		Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
	The inner door glass: can be removed with a few quick movements for cleaning.		Side lights: Two opposing side lights increase visibility inside the oven.
	The oven cavity has 5 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.