

SPR36UGGX

Cooker size Hob type Type of main oven

EAN code

36" Gas

> Gas with gas grill 8017709304805



Aesthetics







Serie Professional
Colour Stainless steel
Finishing Satin

Front panel color Stainless steel Logo Assembled

Logo positionFacia below the ovenHob colourBlack enamel

Type of pan stands Cast Iron

Type of control setting

Control knobs

No. of controls Serigraphy colour Display

Handle

Smeg new design with

Smeg new design with

knurled handle

Control knobs

knurled ferrule

Black

Touch

Handle Colour B

Feet

3

Brushed stainless steel

Stainless steel

Programs / Functions

No. of cooking functions Traditional cooking functions

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Large grill



Base

3

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 Yes

ignition

Gas safety valves Yes

Matt black enamelled **Burner** caps

Main Oven Technical Features













1



No. of lights

Fan number 1

Gross volume, 1st cavity 4.45 cu. ft. Cavity material

No. of shelves

Light type Halogen **Light Power** 40 W

Ever Clean enamel

Total no. of door glasses 3 Cooling system

Removable inner door

Removable door

open

Grill type Gas Soft Close system Yes

Light when oven door is Yes

Yes

Yes

Tangential

Options Main Oven

500 °F Minimum Temperature 250 °F Maximum temperature

Accessories included for Main Oven & Hob

Oven grid with stop,

tray support

2

Electrical Connection

(B) NEMA 5-15P Plug

Current 1 A Circuit breaker 15 A Voltage 120 V Type of electric cable

installed

Power supply cable

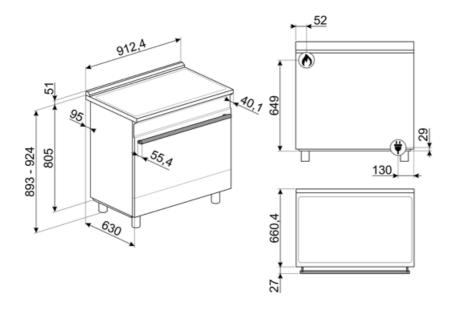
length

Frequency Terminal block 59 1/16 "

Yes, Single phase

60 Hz 3 poles







Compatible Accessories

AIRFRY9

BN920

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.

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.

GT3T

Totally extractable telescopic guides

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.

SFLK1

Child lock

STONE9

Rectangular pizza stone, suitable for 90cm wide ovens. Dimensions W64 x H2.3 x D37.5cm. Ideal for cooking pizza with the same aroma and crispness as are typical of a wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies and flans or biscuits

BBQ9

teflon-coated aluminum grid for 90 cm cavity

BN940

GRM

Coffee machine support

KITTKSPR36

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

PPR9

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

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 woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits

WOKGHU

Cast iron WOK Support







Alternative products



SPR36UGGAN

Colour: Stainless steel



Symbols glossary

	Heavy duty
لتكنا	stability and

Heavy duty cast iron pan stands: for maximum stability and strength.



Knobs control



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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.



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 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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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



Benefit (TT)

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Touch control

Easy and intuitive timer setting with a single touch

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Soft close

The door is equipped with a specific system for silent closing



Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat