

# SPR36UGGX

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



## Aesthetics



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

## Programs / Functions

**No. of cooking functions** 3

**Traditional cooking functions**



**Other functions**



## 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

<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

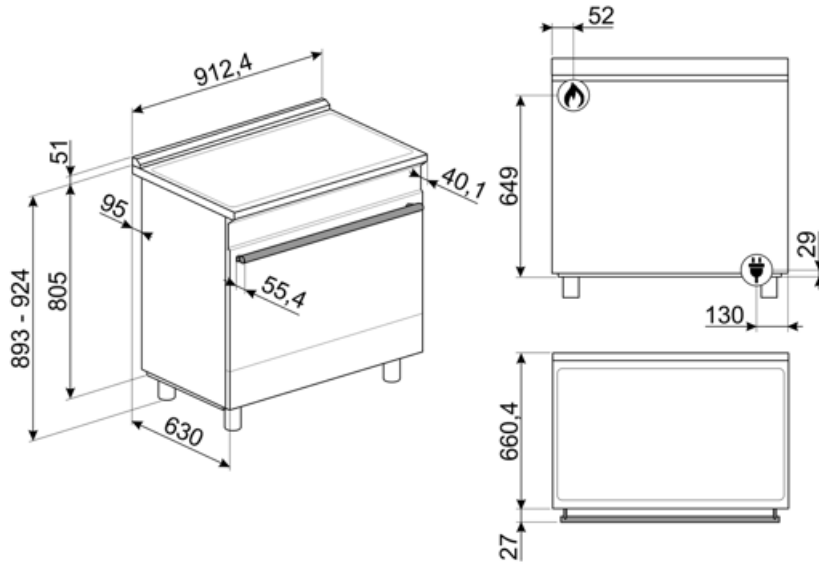
<b>Minimum Temperature</b>	250 °F	<b>Maximum temperature</b>	500 °F
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## Accessories included for Main Oven & Hob

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

## Electrical Connection

<b>Plug</b>	(B) NEMA 5-15P	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Current</b>	15 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



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## Not included accessories

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### 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.



### GRM

Coffee machine support



### KITTKSPR36

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



### PPR9

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



### WOKGHU

Cast iron WOK Support



### BBQ9



### 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



## Symbols glossary

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Installation in column: Installation in column</p>
 <p>Knobs control</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>4.3 inch display with LED technology, usability with knobs + 3 touch keys</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>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>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>

## Benefit (TT)

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### **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

### **Single turbine**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

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

### **Soft close**

The door is equipped with a specific system for silent closing

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **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

### **BBQ (optional accessory)**

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

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**Pizza stone (optional accessory)**

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