

SPR36UGMX

Cooker size	36"
Hob type	Gas
Type of main oven	Thermo-ventilated
EAN code	8017709316587











Aesthetics


Aesthetic	Mista	Control knobs	Smeg new design with knurled ferrule
Serie	Professional	Controls colour	Stainless steel
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Satin	Handle	Smeg new design with knurled handle
Upstand	Yes	Handle Colour	Brushed stainless steel
Hob colour	Black enamel	Logo	Assembled
Command panel finish	Stainless steel	Logo position	Facia below the oven

Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 Small grill	 Large grill	 Fan grill (large)
 Fan assisted bottom	 Pizza	

Cleaning functions

 Vapor clean
--

## Other functions



## Hob technical features

### Total no. of cook zones 6

Front left - 5.3 kW - 18000 BTU

Rear left - 2.9 kW - 10000 BTU

Front centre - 2.9 kW - 10000 BTU

Rear centre - 2.9 kW - 10000 BTU

Front right - 5.3 kW - 18000 BTU

Rear right - 2.9 kW - 10000 BTU

## Main Oven Technical Features



No. of lights 2

Fan number 2

Gross volume, 1st cavity 4.45 cu. ft.

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Minute minder

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

Cooling system Tangential

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2 x 1550 W

Grill type Electric

Soft Close system Yes

## Options Main Oven

Minimum Temperature 149 °F

Maximum temperature 500 °F

## Accessories included for Main Oven & Hob

Oven grid with stop, tray support 2

Meat Probe 1

## Electrical Connection

Plug (B) USA 120V

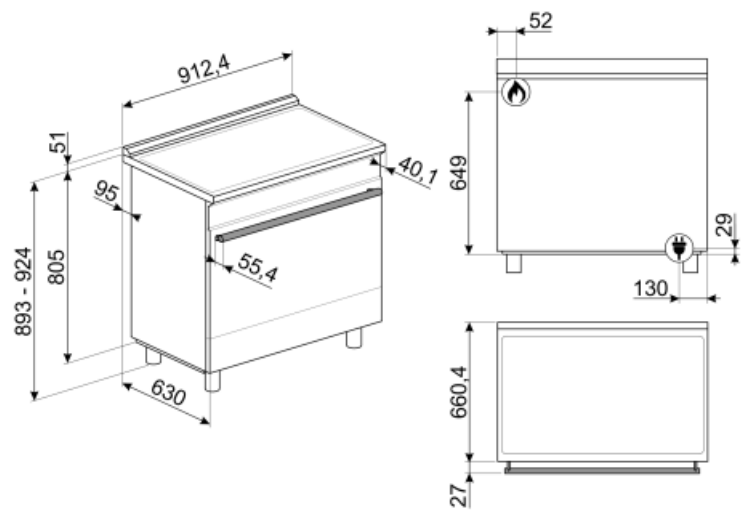
Electrical connection rating 3800 W

Current 16 A

Type of electric cable installed Yes, Double phase

Power supply cable length 47 1/4 "

Circuit breaker	20 A	Frequency	60 Hz
Voltage	208/240 V	Terminal block	3 poles



---

## Not included accessories

---



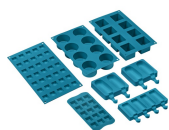
### KITTKSPR36

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



### GT3T

Totally extractable telescopic guides



### SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



### SFLK1

















Child lock



### GRM

Coffee machine support

## Symbols glossary (TT)

	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.
	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.		Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.
	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.		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.
	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.		Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.
	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.		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.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

---

## Benefit (TT)

---

### **True-convection**

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.