SPR36UIMX

Range size	36"
Oven energy source	Electricity
Cooktop type	Induction
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709308971



Aesthetic

Design	Squared design	**Control setting type**	Control knobs
Front panel color	Stainless steel	**Slider**	Red
Control panel finish	Stainless steel	**Control knobs**	Pro-style control knobs
Aesthetics	Professional	**Controls color**	Stainless steel
Logo	Assembled	**No. of controls**	7
Color	Stainless Steel	**Silkscreen color**	Black
Logo position	Fascia below the oven	**Display**	Touch
Series	Professional	**Handle**	Robust knurled handle
Cooktop color	Stainless steel	**Handle color**	Brushed stainless steel

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Bake
- Convection Bake
- True European convection
- Broil
- Large grill
- Convection Broil
- Convection bottom
- Pizza

Other functions

- Defrost by time

Cleaning functions

 VaporClean

Cooktop options



End cooking timer	5	**Multizone Option**	Yes
Minute minder	1		

Cooktop technical features



Cooking zones 5

Front-left - 1300 W - Booster 1400 W
Rear-left - 2300 W - Booster 3000 W
Center - 2300 W - Booster 3000 W
Rear-right - 1300 W - Booster 1400 W
Front-right - 2300 W - Booster 3000 W

Cooking zones with Booster	5	**Automatic switch-off in case of overflow**	Yes
Number of Flexible zones	1	**Automatic pan detection**	Yes
Booster power left Multizone	3700 W	**Minimum pan diameter indicator**	Yes
Booster power right Multizone	3700 W	**Selected zone indicator**	Yes
Automatic switch-off in case of over-heating	Yes	**Residual heat indicator**	Yes

Main Oven Technical Features



No. of lights	2	**Removable inner door**	Yes
Fan number	2	**Total no. of door glasses**	3
Volume	4.45 cu. ft.	**Cooling system**	Tangential
Cavity material	EverClean enamel	**Bottom heating element - Power**	1700 W
No. of shelves	5	**Upper heating element - Power**	1200 W
Shelves type	Metal racks	**Grill power**	1700 W
Light type	Halogen	**Large grill - Power**	2900 W
Light Power	40 W	**Circular heating element - Power**	1550 W
Time setting	Minute minder	**Grill type**	Electric
Full-glass inner door	Yes	**Soft Close system**	Yes

Main oven options

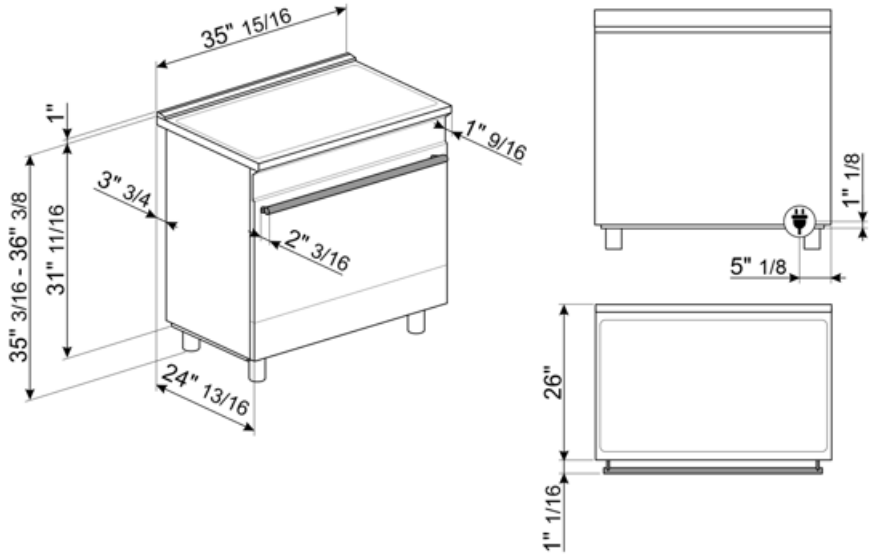
Minimum Temperature	151 °F	**Maximum temperature**	500 °F

Included accessories

Oven wire rack	2	**Meat Probe**	1

Electrical Connection

Circuit breaker	50 A	**Frequency**	60 Hz
Voltage	208/240 V	**Terminal block**	3 pins
Type of electric cable installed	Yes, Double phase	**Plug**	(B) NEMA 14-50P
Power cord length	47 1/4 "		



Compatible Accessories



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.

KITBGSPR36X



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



SFLK1

Child lock



TPKPLATE

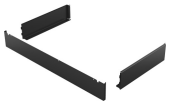
Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



GT3T

Total-extraction telescopic guides

KITTKSPR36



Plinth, 3 sides, 900mm , SPR cookers 30'', black



SCRP

Induction and ceramic hobs and teppanyaki scraper

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

Alternative products



SPR36UIMAN

Color: Matte Black



SPR36UIMANX

Color: Stainless Steel



SPR36UIMMW

Color: Matte White

Symbols glossary



Automatic merge of zones for a bigger area



A: Product drying performance, measured from A+++ to D / G depending on the product family



Defrost by time: with this function the time of thawing of foods are determined automatically.



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.



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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



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.

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.

Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.

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.

4.3 inch display with LED technology, usability with knobs + 3 touch keys

Side lights: Two opposing side lights increase visibility inside the oven.

Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.

The oven cavity has 5 different cooking levels.

Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.

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

Knobs control