

TRU36GGBL

Range size 36"
N. of cavities with energy label 1
Oven energy source Gas
Cooktop type Gas

Main ovenGas with grillEAN code8017709220938



Aesthetic





Aesthetics Victoria
Design Victoria
Color Black

Control panel finish Metal enameled Logo Retro-style

Logo positionUpstandUpstandYesGratesCast Iron

Control setting type Control knobs
Control knobs Victoria
Controls color Stainless steel

No. of controls 8

Silkscreen color Silver

Display Electronic - 5 buttons

DoorWith frameDoor glass typeBlackHandleVictoria

Handle color Polished chrome

Storage compartment Drawer
Feet none
Plinth Anthracite

Programs / Functions

No. of cooking functions Other functions



Defrost by time

1

Cooktop technical features



Cooking zones 5



Front-left - Gas - Rapid - 2800 W - 9500 BTU

Rear-left - Gas - Semi-rapid - 1800 W - 6000 BTU Center - Gas - Dual ultra-rapid - 5300 W - 18000 BTU Rear-right - Gas - Semi-rapid - 1800 W - 6000 BTU Front-right - Gas - AUX - 1000 W - 3500 BTU

Burners type Standard Gas safety valves Yes

Automatic gas ignition Yes **Burner** caps Enameled matte black

Main Oven Technical Features

















Net volume of the cavity 4.20 cu. ft.

Volume 4.45 cu. ft.

Cavity material EverClean enamel

No. of shelves

Shelves type Metal racks Incandescent Light type

25 W **Light Power**

Start and end Time setting Door opening Drop-down

Removable door Yes Full-glass inner door

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety thermostat Yes

Cooling system **Tangential** 340x750x427 " Inner cavity dimensions

Yes

(HxWxD)

Electro-mechanical Temperature control

Grill type Gas

Main oven options

End-of-cooking alarm Yes

Minimum Temperature 122 °F Maximum temperature 500 °F

Included accessories

Cast iron wok support

Moka cast-iron stand Moka ring Oven wire rack 2

Wide baking tray

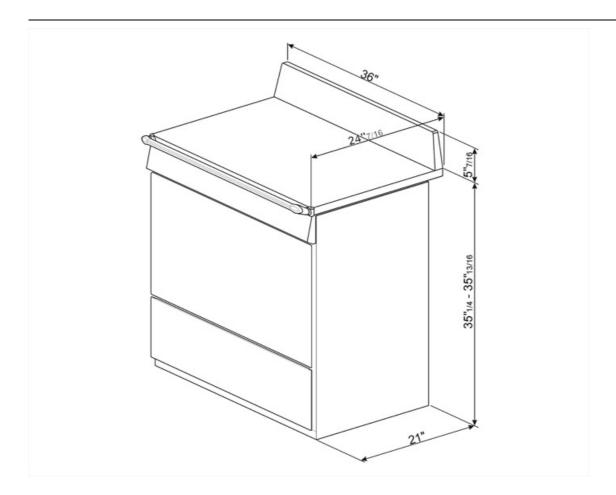
Electrical Connection

Plug (B) USA 120V

120 V Voltage 47 1/4 " Power cord length

Frequency 60 Hz Terminal block 3 pins







Compatible Accessories

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



Symbols glossary

_		_
П		1
ш	- + -	ei .
Ш		11
ш	г.т.	"
ш	1 7 1	11

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



Installation in column: Installation in column



Knobs control



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



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.



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.



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 4 different cooking levels.



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

Gas provides permanent control of the heat source and the temperature change is immediate

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

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

Buttons control

Easy and intuitive timer setting with a simple buttons

Drawer storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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