

TRU36GGWH9

Cooker size	36"
N. of cavities with energy label	1
Cavity heat source	GAS
Hob type	Gas
Type of main oven	Gas with gas grill
EAN code	8017709269722








Aesthetics



Aesthetic	Victoria	Controls colour	Stainless steel
Design	Victoria	No. of controls	8
Colour	White	Serigraphy colour	Silver
Finishing	Glossy	Display	Touch
Command panel finish	Enamelled metal	Door	With frame
Logo	Silk screen	Glass type	Stopsol
Logo position	Command panel	Handle	Smeg Victoria
Upstand	Yes	Handle Colour	Polished chrome
Hob colour	Black enamel	Storage compartment	Drawer
Type of pan stands	Cast Iron	Sliding compartment	Yes
Type of control setting	Control knobs	Feet	none
Control knobs	Smeg Victoria	Plinth	Anthracite

Programs / Functions

No. of cooking functions	3
Traditional cooking functions	

 Fan assisted	 Circulaire	 Large grill
 Base	 Fan assisted bottom	

Other functions

 Defrost by time
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Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 2.80 kW - 9500 BTU

Rear left - Gas - Semi Rapid - 1.80 kW - 6000 BTU

Central - Gas - 2UR (dual) - 5.30 kW - 18000 BTU

Rear right - Gas - Semi Rapid - 1.80 kW - 6000 BTU

Front right - Gas - AUX - 1.00 kW - 3500 BTU

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights

2

Fan number

3

Net volume of the cavity

4.20 cu. ft.

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

Start and Stop

Door opening

Flap down

Removable door

Yes

Full glass inner door

Yes

Removable inner door

Yes

Total no. of door glasses

3

No. of thermo-reflective door glasses

2

Safety Thermostat

Yes

Cooling system

Tangential

Usable cavity space dimensions (HxWxD)

340x750x427 "

Temperature control

Electro-mechanical

Grill type

Gas

Soft Close system

Yes

Options Main Oven

Timer Yes

Minimum Temperature 122 °F

End of cooking acoustic alarm Yes

Maximum temperature 500 °F

Accessories included for Main Oven & Hob



Cast iron wok support 1

20mm deep tray 1

Moka stand in cast iron 1

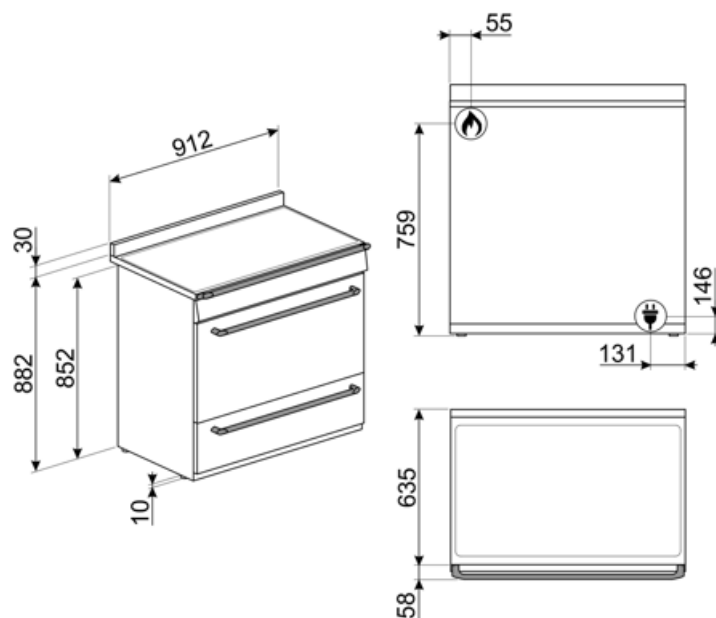
Grill mesh 1

TOP Oven grid with back stop 2

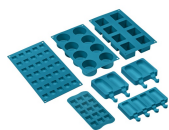
Telescopic Guide rails, total Extraction 1

Electrical Connection

Plug	(B) USA 120V	Frequency	60 Hz
Voltage	120 V	Terminal block	3 poles
Power supply cable length	47 1/4 "		



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



Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.



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



Installation in column: Installation in column



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.



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.



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.



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.



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.



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



The oven cavity has 5 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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



Knobs control

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

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

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable 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

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Soft close

The door is equipped with a specific system for silent closing

Triple Turbine

The oven has three fans and two circular heating elements, allowing cooking with rotating heat