



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

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



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

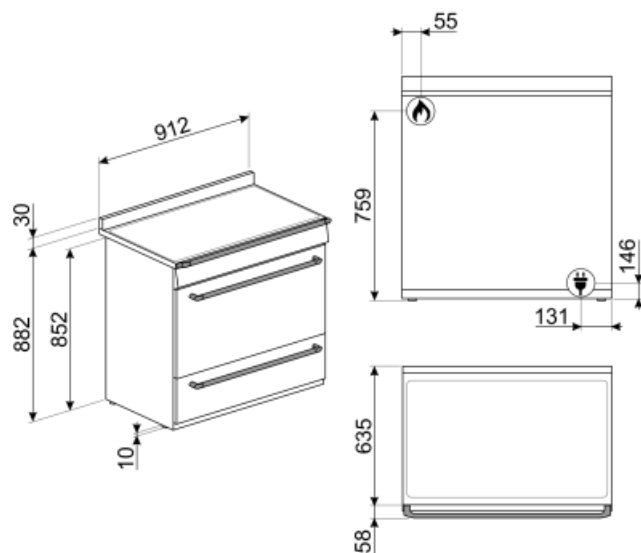
Grill mesh 1

TOP Oven grid with back stop 2

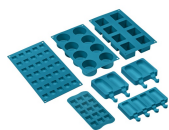
Telescopic Guide rails, total Extraction 1

Electrical Connection

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



















Not included 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 (TT)

 <p>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.</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</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>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.</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>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.</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>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</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>



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.



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



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.