

TRU36GGWH9

Range size	36"
N. of cavities with energy label	1
Oven energy source	Gas
Cooktop type	Gas
Main oven	Gas with grill
EAN code	8017709269722



Aesthetic



Aesthetics	Victoria	Controls color	Stainless steel
Design	Victoria	No. of controls	8
Color	White	Silkscreen color	Silver
Finishing	Glossy	Display	Touch
Control panel finish	Metal enameled	Door	With frame
Logo	Silkscreened	Door glass type	Stopsol
Logo position	Control panel	Handle	Victoria
Upstand	Yes	Handle color	Polished chrome
Cooktop color	Black enamel	Storage compartment	Drawer
Grates	Cast Iron	Sliding compartment	Yes
Control setting type	Control knobs	Feet	none
Control knobs	Victoria	Plinth	Anthracite

Programs / Functions

No. of cooking functions	3
Traditional cooking functions	



Convection Bake



True European convection



Large grill



Bottom



Convection bottom

Other functions



Defrost by time

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



No. of lights 2

Fan number 3

Net volume of the cavity 4.20 cu. ft.

Volume 4.45 cu. ft.

Cavity material EverClean enamel

No. of shelves 5

Shelves type Metal racks

Light type Halogen

Light Power 40 W

Time setting Start and end

Door opening Drop-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

Inner cavity dimensions (HxWxD) 340x750x427 "

Temperature control Electro-mechanical

Grill type Gas

Soft Close system Yes

Main oven options

Timer Yes

End-of-cooking alarm Yes

Minimum Temperature 122 °F

Maximum temperature 500 °F

Included accessories



Cast iron wok support 1

Moka cast-iron stand Moka ring

TOP Oven grid with back stop 2

0.8"-deep tray 1

Grill mesh 1

Telescopic Guide rails, total Extraction 1

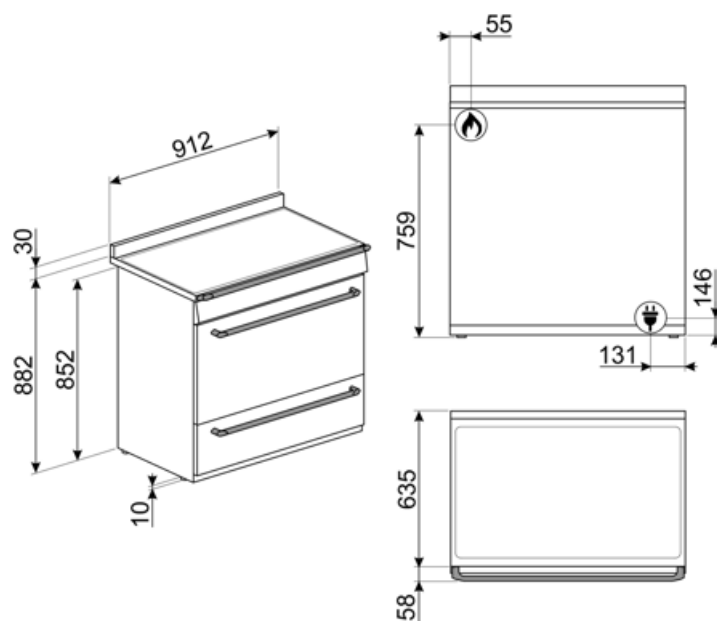
Electrical Connection

Plug (B) USA 120V

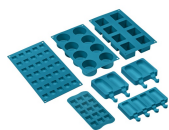
Frequency 60 Hz

Voltage 120 V
Power cord length 47 1/4 "

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

	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		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.
	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.		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.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.		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.
	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.		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.



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.



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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

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)

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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