

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

Programs / Functions

No. of cooking functions	3
Traditional cooking functions	

 Fan-assisted	 True European convection	 Large grill
 Bottom	 Convection bottom	

Other functions

 Defrost by time
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Cooktop technical features



Cooking zones 5

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

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

Center - Gas - Dual ultra-rapid - 5.30 kW - 18000 BTU

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

Front-right - Gas - AUX - 1.00 kW - 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

Accessories included for main oven and cooktop



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

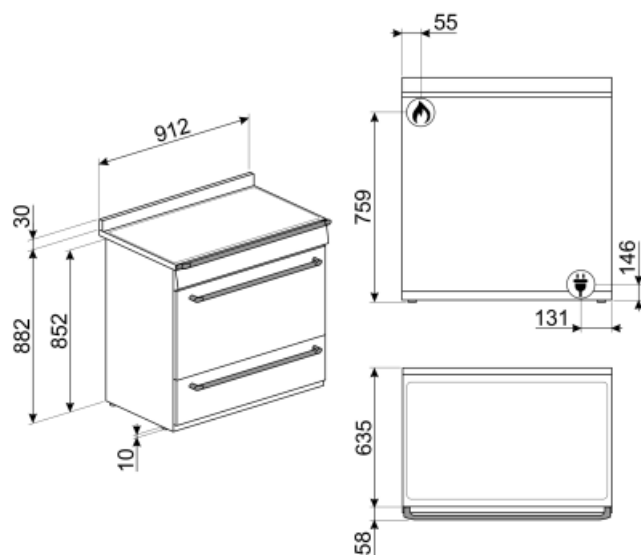
Electrical Connection

Plug (B) USA 120V

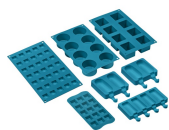
Frequency 60 Hz

Voltage 120 V
Power cord length 47 1/4 "

Terminal block 3 pins






















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)

	Heavy duty cast iron pan stands: for maximum stability and strength.		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.
	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.		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.
	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.		