

TRU36GMDGM

Range size	36"
N. of cavities with energy label	1
Oven energy source	Electricity
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709280093










Aesthetic

			
Aesthetics	Victoria	Controls color	Stainless steel
Series	Divina Cucina	Display	Touch
Color	Decorated / Special	No. of controls	8
Decoration / Special color	Majolica	Silkscreen color	Silver
Finishing	Glossy	Handle	Victoria
Collaborations	SMEG & Dolce&Gabbana	Handle color	Polished chrome
Design	Victoria	Door glass type	Stopsol
Door	With frame	Feet	none
Upstand	Yes	Plinth	Anthracite
Grates	Cast Iron	Storage compartment	Drawer
Cooktop color	Black enamel	Logo	Silkscreened
Control panel finish	Stainless steel	Logo position	Control panel
Control knobs	Victoria		

Programs / Functions

No. of cooking functions	7
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Traditional cooking functions

 Static	 Fan-assisted	 True European convection
 Small grill	 Large grill	 Large grill + Fan
 Bottom		












Other functions

 Defrost by time
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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	Light on when door is open	Yes	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	Bottom heating element - Power	1700 W	Upper heating element - Power	1200 W	Grill power	1700 W	Large grill - Power	2900 W	Circular heating element - Power	1550 W	Grill type	Electric	Soft Close system	Yes

Main oven options

Timer	Yes	Minimum Temperature	122 °F
End-of-cooking alarm	Yes	Maximum temperature	500 °F

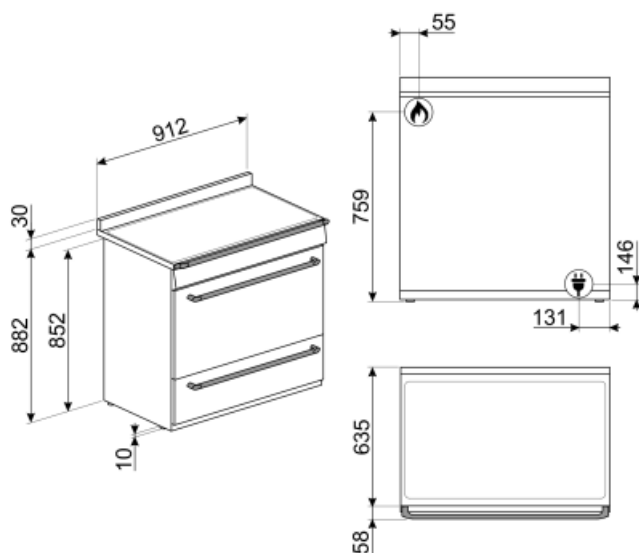
Accessories included for main oven and cooktop



Cast iron wok support	1	1.6"-deep tray	1
Moka cast-iron stand	Moka ring	Telescopic Guide rails, total Extraction	1
TOP Oven grid with back stop	2		

Electrical Connection

Plug	(B) USA 120V	Voltage (V)	120/208 V
Electrical connection rating	3300 W	Power cord length	47 1/4 "
Current	15 A	Frequency	60 Hz
Voltage	120-240 V	Terminal block	5 poles



Not included accessories



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



WOKGHU

Cast-Iron WOK Support



PALPZ

Pizza shovel with fold away handle
width: 315mm length : 325mm



BGTR9

















Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers











PPR9

Refractory pizza stone without handles. Squared stone (HxWxD): 0.9" x 25.2" x 14.75". Also suitable for gas ovens, to be placed on a rack

Symbols glossary (TT)

	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.
	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.
	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.		Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
	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.		...
	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.		Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
	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.
	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.		The capacity indicates the amount of usable space in the oven cavity in litres.

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

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

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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Touch control

Easy and intuitive timer setting with a single touch

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Triple Turbine

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

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Telescopic guides

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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

Drawer storage compartment

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

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)