

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	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	Removable inner door	Yes							
Fan number	3	Total no. of door glasses	3							
Net volume of the cavity	4.20 cu. ft.	No. of thermo-reflective door glasses	2							
Volume	4.45 cu. ft.	Safety thermostat	Yes							
Cavity material	EverClean enamel	Cooling system	Tangential							
No. of shelves	5	Inner cavity dimensions (HxWxD)	340x750x427 "							
Shelves type	Metal racks	Temperature control	Electro-mechanical							
Light type	Halogen	Bottom heating element - Power	1700 W							
Light Power	40 W	Upper heating element - Power	1200 W							
Time setting	Start and end	Grill power	1700 W							
Light on when door is open	Yes	Large grill - Power	2900 W							
Door opening	Drop-down	Circular heating element - Power	1550 W							
Removable door	Yes	Grill type	Electric							
Full-glass inner door	Yes	Soft Close system	Yes							

Main oven options

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

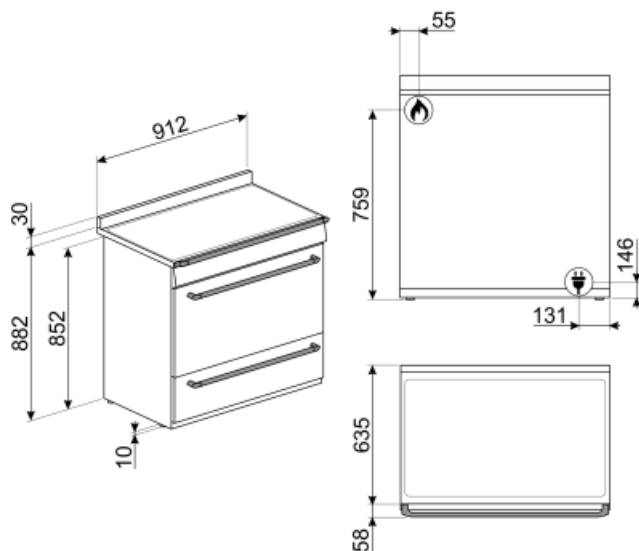
Accessories included for main oven and cooktop



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)

	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.
	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.
	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.		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.		