



TRU36GMWH

|                                  |                   |
|----------------------------------|-------------------|
| Cooker size                      | 36"               |
| N. of cavities with energy label | 1                 |
| Cavity heat source               | ELECTRICITY       |
| Hob type                         | Gas               |
| Type of main oven                | Thermo-ventilated |
| Cleaning system main oven        | Vapor Clean       |
| EAN code                         | 8017709255497     |










Aesthetics

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

Programs / Functions

|                               |   |
|-------------------------------|---|
| No. of cooking functions      | 7 |
| Traditional cooking functions |   |

|  |  |   |
|--|--|---|
|  Static      |  Fan assisted |  Circulaire        |
|  Small grill |  Large grill  |  Fan grill (large) |
|  Base        |  |   |

## Other functions



## 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

**Light when oven door is open** Yes

**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

**Lower heating element power** 1700 W

**Upper heating element - Power** 1200 W

**Grill element** 1700 W

**Large grill - Power** 2900 W

**Circular heating element - Power** 1550 W

**Grill type** Electric

**Soft Close system** Yes

## Options Main Oven

**Timer** Yes

**End of cooking acoustic alarm** Yes

**Minimum Temperature** 122 °F

**Maximum temperature** 500 °F

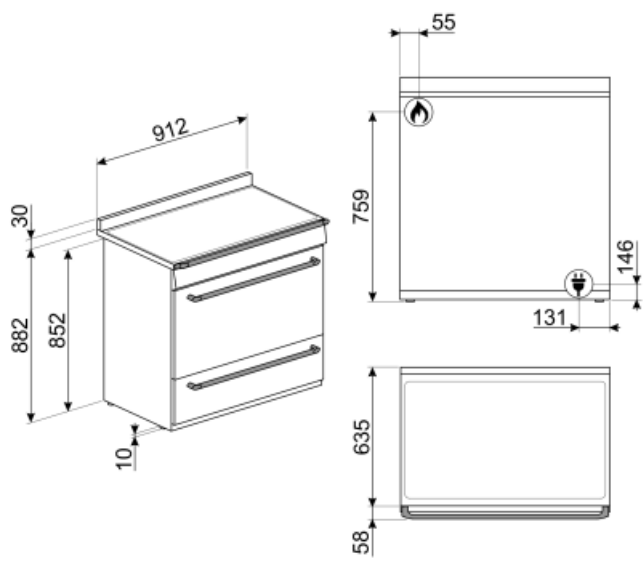
## Accessories included for Main Oven & Hob



|                              |   |  |   |
|------------------------------|---|--|---|
| Cast iron wok support        | 1 | 40mm deep tray                           | 1 |
| Moka stand in cast iron      | 1 | Telescopic Guide rails, total Extraction | 1 |
| TOP Oven grid with back stop | 2 |  |   |

## Electrical Connection

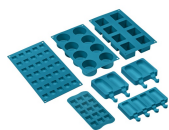
|                              |              |                           |           |
|------------------------------|--------------|---------------------------|-----------|
| Plug                         | (B) USA 120V | Voltage 2 (V)             | 120/208 V |
| Electrical connection rating | 3300 W       | Power supply cable length | 47 1/4 "  |
| Current                      | 15 A         | Frequency                 | 60 Hz     |
| Voltage                      | 120-240 V    | Terminal block            | 5 poles   |



---

## 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><b>Triple Fan Technology:</b> 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><b>Heavy duty cast iron pan stands:</b> for maximum stability and strength.</p>   |
|  <p><b>Air cooling system:</b> to ensure a safe surface temperatures.</p>  |  <p><b>Defrost by time:</b> Manual defrost function. At the end of the set duration, the function stops.</p>  |
|  <p><b>Triple glazed doors:</b> Number of glazed doors.</p>  |  <p><b>Ever Clean Enamel:</b> 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><b>Fan assisted:</b> 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><b>Static:</b> Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>  |
|  <p><b>Base:</b> 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><b>Circulaire:</b> 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><b>Grill:</b> 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><b>Half grill:</b> 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.</p>  |

---

|  |  |   |  |
|--|--|---|--|
|  | Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat. |  | 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.  |
|  | 4.3 inch display with LED technology, usability with knobs + 3 touch keys  |   |  |

---

## 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.

### **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

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