

TRU36GMWH

Range size	36"
N. of cavities with energy label	1
Oven energy source	Electricity
Cooktop type	Gas
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709255497










Aesthetic



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

Programs / Functions

No. of cooking functions	7
Traditional cooking functions	

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

Other functions



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

Automatic gas ignition Yes

Gas safety valves 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

End-of-cooking alarm Yes

Minimum Temperature 122 °F

Maximum temperature 500 °F

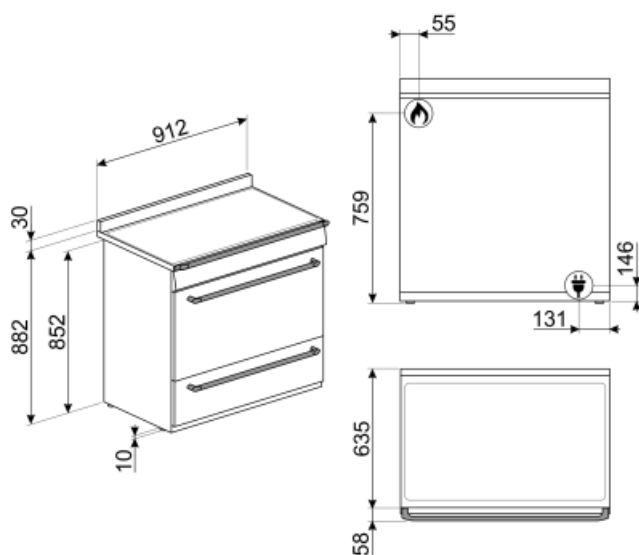
Accessories included for main oven and cooktop



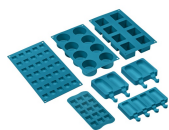
Cast iron wok support	1	1.6"-deep tray	1
Moka cast-iron stand	Moka ring	Telescopic Guide rails, total Extraction	1
TOP Oven grid with back stop	2		

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



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.		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.		