

# SPR30UIMX

Range size	30"
Oven energy source	Electricity
Cooktop type	Induction
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709308964



## Aesthetic



<b>Series</b>	Professional	<b>Control setting type</b>	Control knobs
<b>Design</b>	Squared design	<b>Control knobs</b>	Pro-style control knobs
<b>Color</b>	Stainless steel	<b>Controls color</b>	Stainless steel
<b>Front panel color</b>	Stainless steel	<b>No. of controls</b>	6
<b>Control panel finish</b>	Stainless steel	<b>Silkscreen color</b>	Black
<b>Logo</b>	Assembled	<b>Display</b>	Touch
<b>Logo position</b>	Fascia below the oven	<b>Handle</b>	Robust knurled handle
<b>Cooktop color</b>	Stainless steel	<b>Handle color</b>	Brushed stainless steel

## Programs / Functions

**No. of cooking functions** 8

**Traditional cooking functions**

Static	Fan-assisted	True European convection
Small grill	Large grill	Large grill + Fan
Convection bottom	Pizza	

**Other functions**

Defrost by time
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## Cleaning functions



## Cooktop options



**Multizone Option** Yes

## Cooktop technical features



### Cooking zones 4

Front-left - 1300 W - Booster 1400 W

Rear-left - 2300 W - Booster 3000 W

Front-right - 2300 W - Booster 3000 W

Rear-right - 1300 W - Booster 1400 W

**Cooking zones with  
Booster** 4

**Number of Flexible  
zones** 1

**Booster power left  
Multizone** 3700 W

**Automatic switch-off in  
case of over-heating** Yes

**Automatic pan  
detection** Yes

**Selected zone indicator** Yes

**Residual heat indicator** Yes

## Main Oven Technical Features



**No. of lights** 2

**Fan number** 1

**Volume** 4.56 cu. ft.

**Cavity material** EverClean enamel

**No. of shelves** 6

**Shelves type** Metal racks

**Light type** Halogen

**Light Power** 40 W

**Time setting** Minute minder

**Full-glass inner door** Yes

**Total no. of door glasses** 3

**Cooling system** Tangential

**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** 2700 W

**Grill type** Electric

**Soft Close system** Yes

## Main oven options

**Minimum Temperature** 151 °F

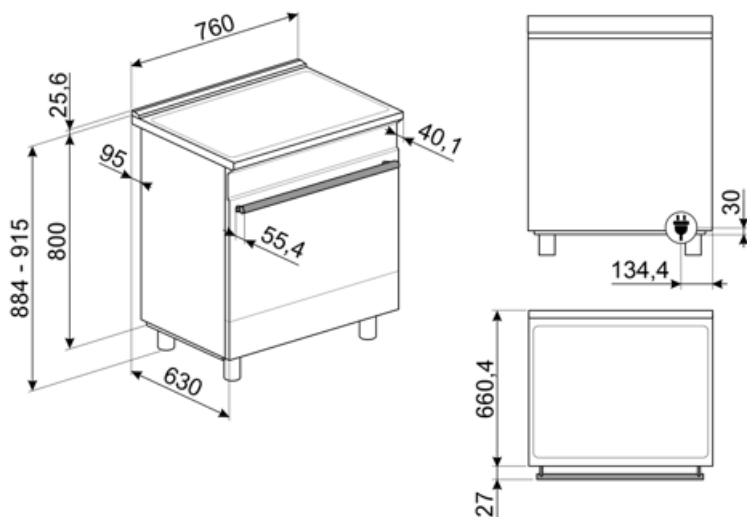
**Maximum temperature** 500 °F

## Included accessories

Oven wire rack	2	Meat Probe	1
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## Electrical Connection

Plug	(B) NEMA 14-50P	Power cord length	47 1/4 "
Circuit breaker	40 A	Frequency	60 Hz
Voltage	208/240 V	Terminal block	3 pins
Type of electric cable installed	Yes, Double phase		



## Not included accessories

### AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



### BBQ9



### BN920

### BN940

### GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



### GT3T



### KITTKSPR30

Plinth, 3 sides, 900mm , SPR cookers 30", black



### PALPZ

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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### SFLK1

Child lock



### TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



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## Alternative products

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**SPR30UIMANX**  
Color: Matt Black































**SPR30UIMMW**  
Color: Matte white



**SPR30UIMAN**  
Color: Matt Black

## Symbols glossary

 <p>Automatic merge of zones for a bigger area</p>	 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Installation in column: Installation in column</p>
 <p>Knobs control</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>...</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>

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|---|--|
|  <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>   |  <p>Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.</p>  |
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>  |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>  |
|  <p>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.</p> |  <p>Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.</p> |
|  <p>The oven cavity has 6 different cooking levels.</p>   |  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>  |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>   |

## Benefit (TT)

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### **Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

### **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

### **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.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Tangential cooling**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **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)

### **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

**Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

**Soft close**

The door is equipped with a specific system for silent closing

**Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat