


SPR24UIMAN

| | |
|---------------------------|-------------------|
| Cooker size | 24" |
| Cavity heat source | ELECTRICITY |
| Hob type | Induction |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709347703 |












Aesthetics

| | | | |
|--|--------------------------------------|-----------------|-------------------------------------|
|  | | | |
| Serie | Professional | No. of controls | 2 |
| Colour | Matt Black | Display | Touch |
| Finishing | Satin | Handle | Smeg new design with knurled handle |
| Front panel color | Matt black | Handle Colour | Brushed stainless steel |
| Hob colour | Stainless steel | Feet | Stainless steel |
| Control knobs | Smeg new design with knurled ferrule | | |

Programs / Functions

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|-------------------------------|---|
| No. of cooking functions | 8 |
| Traditional cooking functions | |

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

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| Other functions | |
|  | Defrost by time |

Cleaning functions



Hob options



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|-------------------|---|
| End cooking timer | 4 |
| Minute minder | 1 |

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| Limited Power Consumption Mode | Yes |
| Multizone Option | Yes |

Hob technical features



Total no. of cook zones 4

Front left - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

Rear left - 2.30 kW - Booster 3.00 kW - Ø 18.0 cm

Front right - 2.30 kW - Booster 3.00 kW - Ø 14.5 cm

Rear right - 1.30 kW - Booster 1.40 kW - Ø 21.0 cm

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| Number of Flexible zones | 1 |
|--------------------------|---|

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| Booster power left Multizone | 3,70 kW |
|------------------------------|---------|

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| Automatic switch off when overheat | Yes |
|------------------------------------|-----|

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|------------------------------------|-----|
| Automatic switch off when overflow | Yes |
|------------------------------------|-----|

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|-------------------------|-----|
| Automatic pan detection | Yes |
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| Minimum pan diameter indication | Yes |
|---------------------------------|-----|

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| Selected zone indicator | Yes |
|-------------------------|-----|

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| Residual heat indicator | Yes |
|-------------------------|-----|

Main Oven Technical Features



| | |
|--------------------------|-------------------|
| No. of lights | 1 |
| Fan number | 1 |
| Gross volume, 1st cavity | 2.79 cu. ft. |
| Cavity material | Ever Clean enamel |
| No. of shelves | 5 |
| Light type | Halogen |
| Light Power | 40 W |
| Cooking time setting | Minute minder |
| Removable door | Yes |
| Removable inner door | Yes |

| | |
|----------------------------------|------------|
| Total no. of door glasses | 3 |
| Cooling system | Tangential |
| Lower heating element power | 1200 W |
| Upper heating element - Power | 1000 W |
| Grill element | 1700 W |
| Large grill - Power | 2700 W |
| Circular heating element - Power | 2000 W |
| Grill type | Electric |
| Soft Close system | Yes |

Options Main Oven

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| Minimum Temperature | 151 °F |
|---------------------|--------|

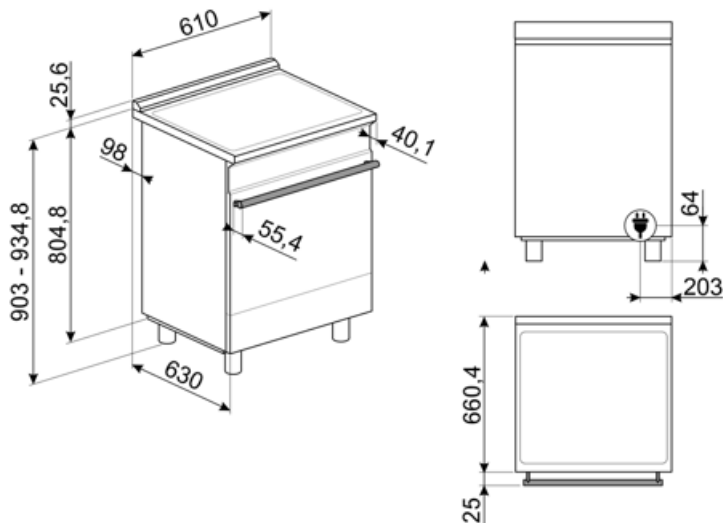
| | |
|---------------------|--------|
| Maximum temperature | 500 °F |
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Accessories included for Main Oven & Hob

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|-----------------------------------|---|------------|---|
| Oven grid with stop, tray support | 2 | Meat Probe | 1 |
|-----------------------------------|---|------------|---|

Electrical Connection

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|-----------------|-----------------|----------------------------------|-------------------|
| Plug | (B) NEMA 14-50P | Type of electric cable installed | Yes, Double phase |
| Circuit breaker | 30 A | Power supply cable length | 47 1/4 " |
| Voltage | 208/240 V | Frequency | 60 Hz |



Compatible Accessories



GRM

Coffee machine support



KITTKSPR24

Plinth, 90cm, three sides, black, suitable for SPR cookers 24"



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



WOKGHU

Cast iron WOK Support



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



SFLK1

Child lock

Alternative products



SPR24UIMMW

Colour: Matt White



SPR24UIMX

















Colour: Stainless steel

















SPR24UIMANX

Colour: Matt Black

Symbols glossary

| | | | |
|--|---|---|--|
|  | B: Product energy rating, measured from A+++ to D / G depending on the product family. |  | Air cooling system: to ensure a safe surface temperatures. |
|  | Defrost by time: Manual defrost function. At the end of the set duration, the function stops. |  | Triple glazed doors: Number of glazed doors. |
|  | ECO-logic: option allows you to restrict the power limit of the appliance real energy saving. |  | Ever Clean Enamel: 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 |
|  | Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food. |  | Fan assisted: 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. |
|  | Static: 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. |  | Circulaire: 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. |
|  | Grill: 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. |  | 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 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. |  | Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt. |
|  | Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit. |  | 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. |

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|  | 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. |
|  | Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids. |  | 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. |
|  | 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. |
|  | Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time. |  | 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 |
|  | Compact Slider back-lighted ghost effect |  | Automatic merge of zones for a bigger area |

Benefit (TT)

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

Removable inner glass

Internal door glasses are easily removable for complete cleaning

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)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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

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