

SPR30UGMX

Range size	30"
Cooktop type	Gas
Main oven	Thermo-ventilated
EAN code	8017709316570











Aesthetic

Series	Professional	Controls color	Stainless steel
Color	Stainless steel	Silkscreen color	Black
Finishing	Satin	Handle	Robust knurled handle
Cooktop color	Black enamel	Handle color	Brushed stainless steel
Control panel finish	Stainless steel	Logo	Assembled
Control knobs	Pro-style control knobs	Logo position	Fascia below the oven

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	

Cleaning functions

 VaporClean

Other functions

 Defrost by time

Cooktop options

Multizone Option Yes

Cooktop technical features

Cooking zones 4

Front-left

Rear-left

Rear-right

Front-right

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

Removable door Yes

Full-glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

Cooling system Tangential

Bottom heating element 1700 W
- Power

Upper heating element - 1200 W
Power

Grill power 1700 W

Large grill - Power 2900 W

Circular heating element 2700 W
- Power

Grill type Electric

Soft Close system Yes

Main oven options

Minimum Temperature 150 °F

Maximum temperature 500 °F

Accessories included for main oven and cooktop

Oven grid with back-stop, tray support 2

Meat Probe 1

Electrical Connection

Plug (B) USA 120V

Electrical connection rating 3900 W

Current 16 A

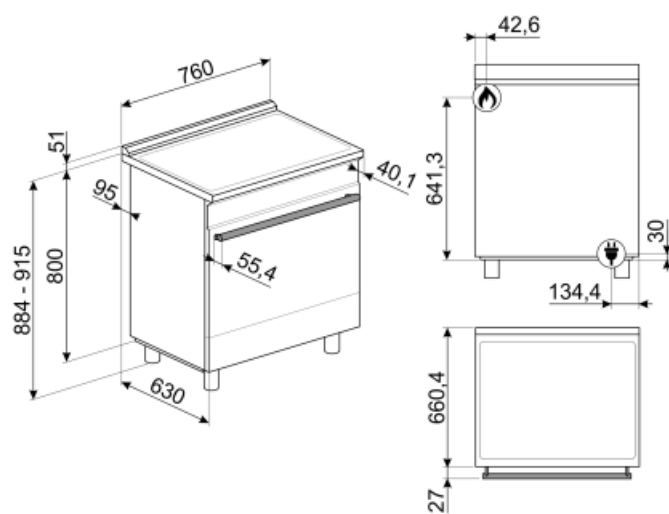
Circuit breaker 20 A

Voltage 208/240 V

Frequency 60 Hz

Power cord length 47 1/4 "

Terminal block 3 pins



Not included accessories



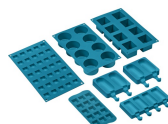
SFLK1
Child lock



GRM
Gas hobs moka support



GT3T



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)



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



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.



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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



The inner door glass: can be removed with a few quick movements for cleaning.



The oven cavity has 6 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.