

# SPR36UGMX

|              |                   |
|--------------|-------------------|
| Range size   | 36"               |
| Cooktop type | Gas               |
| Main oven    | Thermo-ventilated |
| EAN code     | 8017709316587     |











## Aesthetic

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


## 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 technical features

Cooking zones 6

Front-left

Rear-left

Front-center

Rear-center

Front-right

Rear-right

## Main Oven Technical Features



|                       |                  |
|-----------------------|------------------|
| No. of lights         | 2                |
| Fan number            | 2                |
| 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          | 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 - Power   | 1700 W     |
| Upper heating element - Power    | 1200 W     |
| Grill power                      | 1700 W     |
| Large grill - Power              | 2900 W     |
| Circular heating element - Power | 2 x 1550 W |
| Grill type                       | Electric   |
| Soft Close system                | Yes        |

## Main oven options

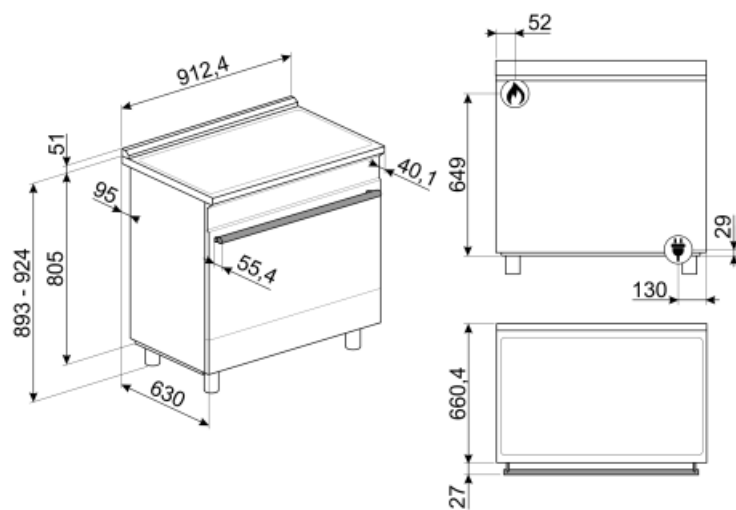
|                     |        |                     |        |
|---------------------|--------|---------------------|--------|
| Minimum Temperature | 150 °F | Maximum temperature | 500 °F |
|---------------------|--------|---------------------|--------|

## Accessories included for main oven and cooktop

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

## Electrical Connection

|                              |              |                   |           |
|------------------------------|--------------|-------------------|-----------|
| Plug                         | (B) USA 120V | Voltage           | 208/240 V |
| Electrical connection rating | 3800 W       | Frequency         | 60 Hz     |
| Current                      | 16 A         | Power cord length | 47 1/4 "  |
| Circuit breaker              | 20 A         | Terminal block    | 3 pins    |



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## Not included accessories

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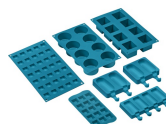
**SFLK1**  
Child lock



**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 5 different cooking levels.



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