

# SPR36UIMANX

Cooker size	36"
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709347758



## Aesthetics



Design	Square design	LED colours	Red
Front panel color	Stainless steel	Control knobs	Smeg new design with knurled ferrule
Logo	Assembled	Controls colour	Stainless steel
Colour	Stainless steel	No. of controls	7
Logo position	Facia below the oven	Serigraphy colour	Black
Serie	Professional	Display	Touch
Hob colour	Stainless steel	Handle	Smeg new design with knurled handle
Type of control setting	Control knobs	Handle Colour	Brushed stainless steel

## Programs / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Fan assisted



Circulaire



Small grill



Large grill



Fan grill (large)



Fan assisted bottom



Pizza

Other functions

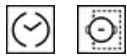


Defrost by time

## Cleaning functions



## Hob options



End cooking timer	5	Multizone Option	Yes
Minute minder	1		

## Hob technical features



**Total no. of cook zones 5**

Front left - 1.30 kW - Booster 1.40 kW  
 Rear left - 2.30 kW - Booster 3.00 kW  
 Central - 2.30 kW - Booster 3.00 kW  
 Rear right - 1.30 kW - Booster 1.40 kW  
 Front right - 2.30 kW - Booster 3.00 kW

No. of cooking zones with Booster	5	Automatic switch off when overflow	Yes
Number of Flexible zones	1	Automatic pan detection	Yes
Booster power left Multizone	3.7 kW	Minimum pan diameter indication	Yes
Booster power right Multizone	3.7 kW	Selected zone indicator	Yes
Automatic switch off when overheated	Yes	Residual heat indicator	Yes

## Main Oven Technical Features



No. of lights	2	Removable inner door	Yes
Fan number	2	Total no. of door glasses	3
Gross volume, 1st cavity	4.45 cu. ft.	Cooling system	Tangential
Cavity material	Ever Clean enamel	Lower heating element power	1700 W
No. of shelves	5	Upper heating element - Power	1200 W
Type of shelves	Metal racks	Grill element	1700 W
Light type	Halogen	Large grill - Power	2900 W
Light Power	40 W	Circular heating element - Power	1550 W
Cooking time setting	Minute minder	Grill type	Electric
Full glass inner door	Yes	Soft Close system	Yes

## Options Main Oven

Minimum Temperature 151 °F

Maximum temperature 500 °F

## Accessories included for Main Oven & Hob

Oven grid with stop, tray support 2

Meat Probe 1

## Electrical Connection

Circuit breaker 50 A

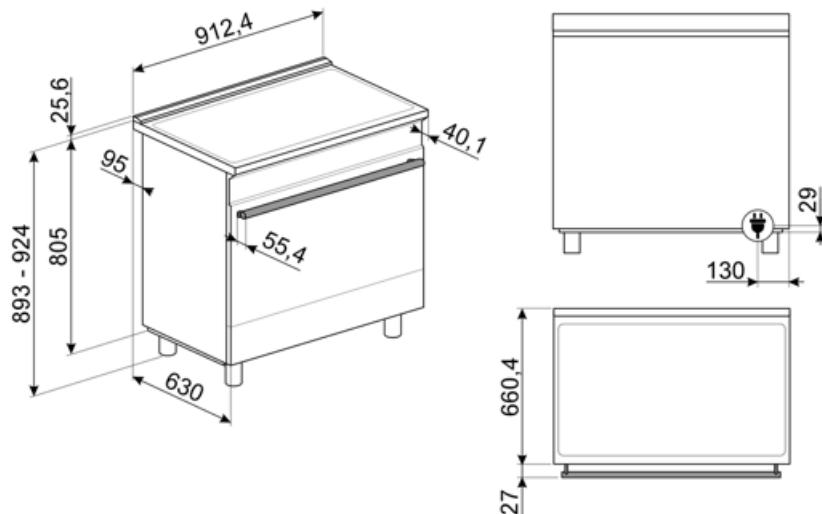
Power supply cable length 47 1/4 "

Voltage 208/240 V

Frequency 60 Hz

Type of electric cable installed Yes, Double phase

Terminal block 3 poles



## Compatible Accessories



### 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

Totally extractable telescopic guides



### KITTKSPR36

Plinth, 90cm, three sides, black, suitable for SPR cookers 36"



### 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.



### SCRP

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



### SFLK1

Child lock



### STONE9

Rectangular pizza stone, suitable for 90cm wide ovens. Dimensions W64 x H2.3 x D37.5cm. Ideal for cooking pizza with the same aroma and crispness as are typical of a wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies and flans or biscuits



### 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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**SPR36UIMAN**

Colour: Matt Black



**SPR36UIMX**

Colour: Stainless steel



**SPR36UIMMW**

Colour: Matt White

## Symbols glossary

	Automatic merge of zones for a bigger area		Power booster: option allows the zone to work at full power when very intense cooking is necessary.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		Knobs control
	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.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		Triple glazed doors: Number of glazed doors.
	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.

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 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.	 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.