



SPR36UIMAN

Cooker size	36"
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709347765











Aesthetics


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

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
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Cleaning functions



Hob options



End cooking timer	5
Minute minder	1

Multizone Option	Yes
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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
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Number of Flexible zones	1
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Booster power left Multizone	3.70 kW
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Booster power right 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
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Main Oven Technical Features



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

Voltage 208/240 V
Type of electric cable
installed Yes, Double phase
Power supply cable
length 47 1/4 "

Frequency 60 Hz
Terminal block 3 poles

Not included 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.



KITTKSPR36

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



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



SFLK1

Child lock



GT3T

Totally extractable telescopic guides



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



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.

Alternative products



SPR36UIMX


































SPR36UIMMW



SPR36UIMANX

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		Installation in column: Installation in column
	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.		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.
	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
	Knobs control		

Benefit (TT)

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.

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat

Tangential cooling

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

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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

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)