

SPR36UIMAN

Cooker size
Cavity heat source
Hob type
Type of main oven
Cleaning system main oven
EAN code

36"
ELECTRICITY
Induction
Thermo-ventilated
Vapor Clean
8017709347765



Aesthetics





Serie Professional

Design Square design

Colour Matt Black

Front panel color Matt black

Command panel finish Stainless steel

Logo Assembled

Logo positionFacia below the ovenHob colourStainless steel

Type of control setting Control knobs

LED colours Red

Control knobs Smeg new design with knurled ferrule

Controls colour Stainless steel
No. of controls 7

Serigraphy colour Black
Display Touch

Handle Smeg new design with

knurled handle

Handle Colour Brushed stainless steel

Programs / Functions

No. of cooking functions Traditional cooking functions

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Fan assisted

(%)

Circulaire

Small grill

Static

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Large grill



Fan grill (large)

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Fan assisted bottom



Pizza

Other functions



Defrost by time

SMEG SPA 2025-02-13

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Cleaning functions



Vapor clean

Hob options





End cooking timer 5 Minute minder 1 **Multizone Option**

Yes

Yes

Yes

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

Number of Flexible 1

zones

Booster power left

Multizone

Booster power right

Multizone

Automatic switch off

when overheat

Automatic switch off

when overflow

Automatic pan Yes

detection

Minimum pan diameter

indication

Selected zone indicator Yes

Residual heat indicator Yes

Main Oven Technical Features













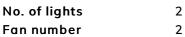
3.70 kW

3.70 kW

Yes







Gross volume, 1st cavity 4.45 cu. ft.

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Light type Halogen **Light Power** 40 W

Cooking time setting Minute minder

Full glass inner door Yes Removable inner door Total no. of door glasses 3

Cooling system **Tangential** Lower heating element 1700 W

Upper heating element - 1200 W

Power

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 1550 W

- Power

Grill type Electric 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, 2

tray support

Meat Probe

1

Electrical Connection

Voltage Type of electric cable

installed

Power supply cable length

208/240 V

Yes, Double phase

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.

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.





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



SCRP

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



SFLK1

Child lock



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



SPR36UIMANX

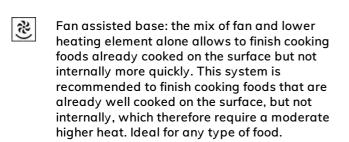


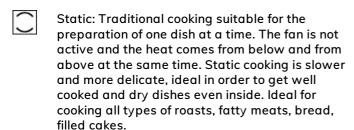
SPR36UIMMW

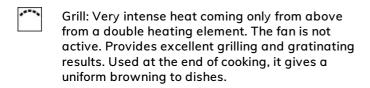


Symbols glossary

Automatic merge of zones for a bigger area (\mathbf{P}) Power booster: option allows the zone to work at full power when very intense cooking is necessary. A: Product drying performance, measured from Installation in column: Installation in column A+++ to D / G depending on the product family Air cooling system: to ensure a safe surface Defrost by time: Manual defrost function. At the temperatures. end of the set duration, the function stops. Ever Clean Enamel: Ever Clean enamel is applied Triple glazed doors: Number of glazed doors. 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







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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.



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.

determined rate to ensure uniform depth and strength Ever Clean enamel creates an

incredibly easy to maintain over time as it reduces the adhesion of fat during cooking

impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven



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.

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: 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

Removalble 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)