

# SPR24UGGX

**Range size** 24"  
**Main oven** Gas with grill  
**Cleaning system - Main oven** VaporClean  
**EAN code** 8017709301446



## Aesthetic

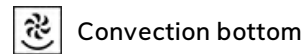


**Series** Professional  
**Color** Stainless steel  
**Finishing** Satin  
**Control panel finish** Stainless steel  
**Cooktop color** Black enamel  
**Grates** Cast Iron

**Control setting type** Control knobs  
**Control knobs** Pro-style control knobs  
**No. of controls** 6  
**Handle** Robust knurled handle  
**Handle color** Brushed stainless steel  
**Storage compartment** Storage drawer

## Programs / Functions

**No. of cooking functions** 3  
**Traditional cooking functions**



**Other functions**



## Cooktop technical features

**Cooking zones** 4  
 Front-left - 3500 W - 12000 BTU  
 Rear-left - 2900 W - 10000 BTU  
 Rear-right - 2900 W - 10000 BTU

Front-right - 5300 W - 18000 BTU

**Automatic gas ignition** Yes  
**Gas safety valves** Yes

**Burner caps** Enameled matte black

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Removable door</b>	Yes
<b>Fan number</b>	1	<b>Removable inner door</b>	Yes
<b>Volume</b>	2.79 cu. ft.	<b>Total no. of door glasses</b>	3
<b>Cavity material</b>	EverClean enamel	<b>Cooling system</b>	Tangential
<b>No. of shelves</b>	5	<b>Grill type</b>	Gas
<b>Light type</b>	Halogen	<b>Soft Close system</b>	Yes
<b>Light Power</b>	40 W		

## Main oven options

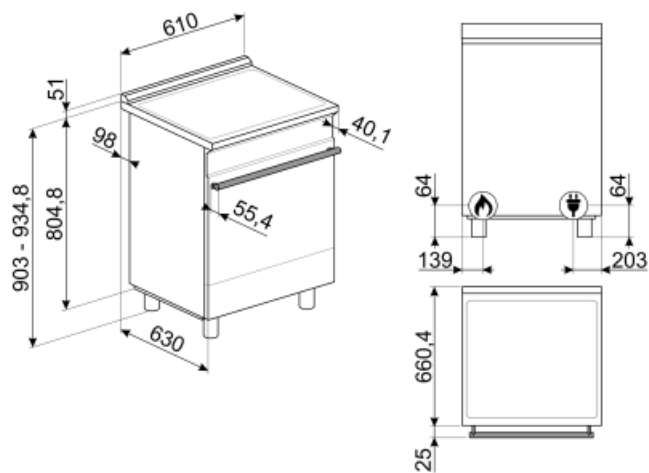
<b>Minimum Temperature</b>	250 °F	<b>Maximum temperature</b>	500 °F
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## Accessories included for main oven and cooktop

**Oven wire rack** 2

## Electrical Connection

<b>Plug</b>	(B) NEMA 5-15P	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Current</b>	15 A	<b>Power cord length</b>	47 1/4 "
<b>Circuit breaker</b>	15 A	<b>Frequency</b>	60 Hz
<b>Voltage</b>	120 V		



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## Not included accessories

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**SFLK1**  
Child lock



**PRTX**  
Refractory pizza stone with handles.  
D=35cm Not suitable for microwave  
ovens. Suitable for gas ovens, to be put  
on the griddle.



**GRM**  
Gas hobs moka support



**PALPZ**  
Pizza shovel with fold away handle  
width: 315mm length : 325mm



**GTP**  
\*\*Partial-extension telescopic  
guides\*\* Length: 14" Extraction: 11  
1/4" Material: Stainless steel AISI 430  
polished



















**WOKGHU**  
Cast-Iron WOK Support



**KITTKSPR24**  
Plinth, 3 sides, 900mm , SPR cookers  
24", black

## Symbols glossary (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Knobs control		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Triple glazed doors: Number of glazed doors.
	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.		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.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.		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.
	Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.		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.		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.		Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

## Benefit (TT)

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### **Gas hob**

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

### **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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### **Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **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)

**Knobs control**

Easy and intuitive timer setting with a elegant knobs

**Storage compartment**

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils