

# SPR24UIMMW

Range size	24"
Oven energy source	Electricity
Cooktop type	Induction
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709347710



## Aesthetic











Series	Professional	No. of controls	2
Color	Matte white	Display	Touch
Finishing	Satin	Handle	Robust knurled handle
Cooktop color	Stainless steel	Handle color	Brushed stainless steel
Control knobs	Pro-style control knobs	Feet	Stainless steel

## 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	

### Other functions

 Defrost by time

### Cleaning functions

 VaporClean

## Cooktop options



End cooking timer	4	Limited power consumption option	Yes
Minute minder	1	Multizone Option	Yes

## Cooktop technical features



<b>Cooking zones 4</b>			
Front-left - 1300 W - Booster 1400 W - Ø 18.0 cm			
Rear-left - 2300 W - Booster 3000 W - Ø 18.0 cm			
Front-right - 2300 W - Booster 3000 W - Ø 14.5 cm			
Rear-right - 1300 W - Booster 1400 W - Ø 21.0 cm			
<b>Number of Flexible zones</b>	1	<b>Automatic pan detection</b>	Yes
<b>Booster power left Multizone</b>	3700 W	<b>Minimum pan diameter indicator</b>	Yes
<b>Automatic switch-off in case of over-heating</b>	Yes	<b>Selected zone indicator</b>	Yes
<b>Automatic switch-off in case of overflow</b>	Yes	<b>Residual heat indicator</b>	Yes

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Total no. of door glasses</b>	3
<b>Fan number</b>	1	<b>Cooling system</b>	Tangential
<b>Volume</b>	2.79 cu. ft.	<b>Bottom heating element - Power</b>	1200 W
<b>Cavity material</b>	EverClean enamel	<b>Upper heating element - Power</b>	1000 W
<b>No. of shelves</b>	5	<b>Grill power</b>	1700 W
<b>Light type</b>	Halogen	<b>Large grill - Power</b>	2700 W
<b>Light Power</b>	40 W	<b>Circular heating element - Power</b>	2000 W
<b>Time setting</b>	Minute minder	<b>Grill type</b>	Electric
<b>Removable door</b>	Yes	<b>Soft Close system</b>	Yes
<b>Removable inner door</b>	Yes		

## Main oven options

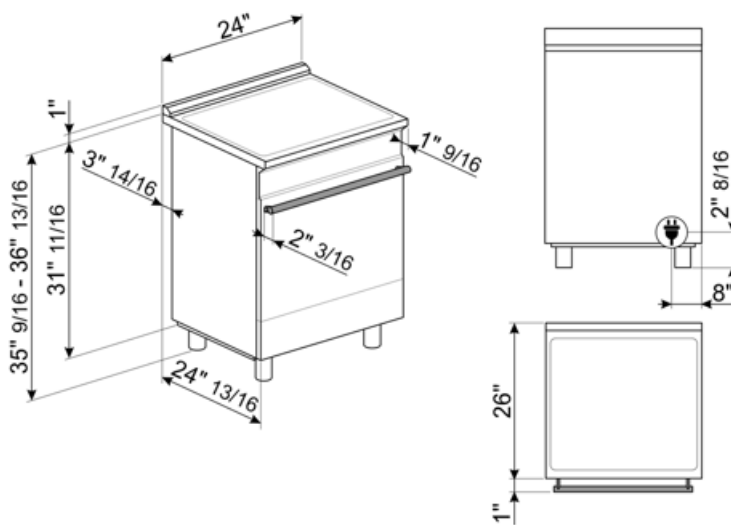
<b>Minimum Temperature</b>	151 °F	<b>Maximum temperature</b>	500 °F
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## Included accessories

Oven wire rack 2

## Electrical Connection

Plug	(B) USA 120V	Power cord length	47 1/4 "
Voltage	208/240 V	Frequency	60 Hz
Type of electric cable installed	Yes, Double phase		



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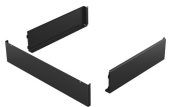
## Not included accessories

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### GRM

Gas hobs moka support



### KITTKSPR24

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



### SCRP

Induction and ceramic hobs and  
teppanyaki scraper



### WOKGHU

Cast-Iron WOK Support



### GTP

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



### PALPZ





















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














### SFLK1

Child lock

## Symbols glossary

 <p><b>B:</b> Product energy rating, measured from A+++ to D / G depending on the product family.</p>	 <p>Installation in column: Installation in column</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>

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|---|--|
|  <p>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.</p> |  <p>Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.</p> |
|  <p>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.</p>   |  <p>The oven cavity has 5 different cooking levels.</p>   |
|  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>  |  <p>Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.</p>                        |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>                                   |
|  <p>...</p>   |  <p>Compact Slider back-lighted ghost effect</p>  |
|  <p>Automatic merge of zones for a bigger area</p>   |  |

## Benefit (TT)

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### **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

### **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.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Tangential cooling**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **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)

**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

**Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

**Soft close**

The door is equipped with a specific system for silent closing

**Single turbine**

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