

smeg SPR24UIMX Professional Series Induction Range



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smeg SPR24UIMX Professional Series Induction Range



Product Information

Specifications

- **Range Size:** 24 inches
- **Oven Energy Source:** Electricity
- **Cooktop Type:** Induction
- **Main Oven Cleaning System:** Thermo-ventilated VaporClean
- **EAN Code:** 8017709332341

Product Usage Instructions

Cooktop Usage

The cooktop features 4 cooking zones with various technical features such as limited power consumption option, multizone option, and automatic switch-off in case of over-heating or overflow. Follow these steps to use the cooktop:

1. Turn on the cooktop by selecting the desired cooking zone.
2. Adjust the power level using the control knobs.
3. You can set an end cooking timer or use the minute minder for precise cooking times.
4. Ensure to place cookware with a minimum pan diameter on the selected zone.
5. Monitor the residual heat indicator for safety.

Main Oven Usage

The main oven offers various cooking functions and technical features. Here's how to use the main oven:

1. Set the desired cooking function using the control panel.
2. Adjust the temperature and cooking time as needed.
3. Utilize the halogen light for visibility during cooking.
4. Use the minute minder for accurate cooking durations.
5. You can remove the door and inner door for cleaning purposes.

FAQ

- **What are the benefits of the Circulaire function in the main oven?**

The Circulaire function combines a fan and circular element to provide hot air cooking. It offers benefits like no preheat for cook times over 20 minutes, no flavor transfer between different foods, energy efficiency, and shorter cook times suitable for all types of food.

- **How does the cooktop's automatic pan detection feature work?**

The cooktop's automatic pan detection system identifies when a pan is placed on a cooking zone and activates heating only when a suitable pan is detected, ensuring safe and efficient cooking.

Specification

- **Range size:** 24"
- **Oven energy source:** Electricity
- **Cooktop type:** Induction
- **Main oven:** Thermo-ventilated
- **Cleaning system – Main oven:** VaporClean
- **EAN code:** 8017709332341

Aesthetic

- **Series** Professional
- **Color** Stainless steel
- **Finishing** Satin
- **Cooktop color** Stainless steel
- **Control panel finish** Stainless steel
- **Control knobs** Pro-style control knobs
- **No. of controls** 2
- **Handle** Robust knurled handle
- **Handle color** Brushed stainless steel
- **Feet** Stainless steel
- **Storage compartment** Storage drawer

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

Cleaning functions



VaporClean

Other functions



Defrost by time

Cooktop options



End cooking timer

4

Minute minder

1

Limited power

Yes

consumption option

Multizone Option

Yes

Cooktop technical features



• Cooking zones 4

- Front-left – 1.30 kW – Booster 1.40 kW – Ø 18.0 cm
- Rear-left – 2.30 kW – Booster 3.00 kW – Ø 18.0 cm
- Front-right – 2.30 kW – Booster 3.00 kW – Ø 14.5 cm
- Rear-right – 1.30 kW – Booster 1.40 kW – Ø 21.0 cm

• Booster power left Bridge 3,70 kW

- Automatic switch-off in case of over-heating Yes
- Automatic switch-off in case of overflow Yes
- Automatic pan detection Yes
- Minimum pan diameter indicator Yes
- Selected zone indicator Yes
- Residual heat indicator Yes

Main Oven Technical Features



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

Main oven options

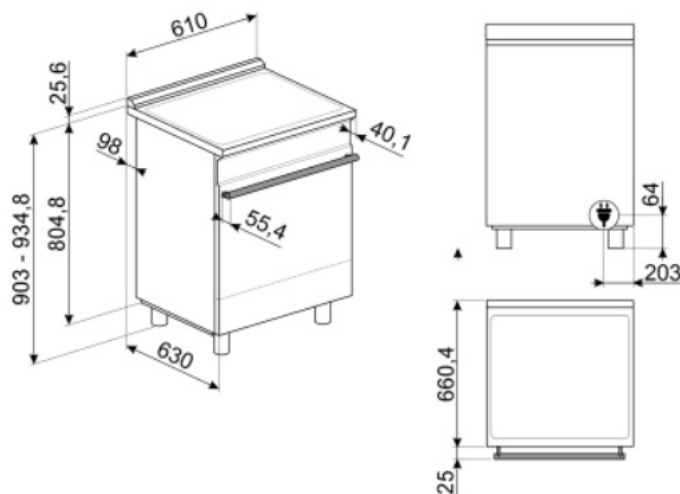
- **Minimum Temperature** 151 °F
- **Maximum temperature** 500 °F

Accessories included for main oven and cooktop

- **Oven grid with backstop, tray support** 2

Electrical Connection

Plug	(B) USA 120V	Type of electric cable installed	Yes, Double phase
Circuit breaker	40 A	Power cord length	47 1/4 "
Voltage	208/240 V	Frequency	60 Hz



Not included accessories



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



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



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



WOKGHU
Cast-Iron WOK Support



SCRP
Induction and ceramic hobs and teppanyaki scraper



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

Symbols glossary (TT)



- **Air cooling system:** to ensure safe surface temperatures.



- **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.



- **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.



- **Circulaire:** The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



- **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:** The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



- **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.



- **Side lights:** Two opposing side lights increase visibility inside the oven.



- **Defrost by time:** with this function the time of thawing of foods are determined automatically.



- **ECO-logic:** option allows you to restrict the power limit of the appliance real energy saving.



- **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 of foods that are ready on the surface, but that require more cooking inside, without further browning.



- **Upper and lower element only:** a traditional cooking method best suited for single items located in the centre of the oven. the top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



- **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.



- **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.



- **Overheat protection:** The safety system that automatically turns off the hob in case of overheating of the control unit.



- **The inner door glass:** can be removed with a few quick movements for cleaning.



- **Overfill protection:** The special overfill protection shuts down the stove in the presence of an 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.



- **Soft close:** all models are equipped with the 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.



- The oven cavity has 5 different cooking levels.



- **Timer:** All ceramic hobs have a timer that automatically ends cooking after a preset time.

Benefit (TT)

- **True-convection**

- The best cooking performances are guaranteed by a 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
- By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

- **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**

The cooker top is 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 the 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 elegant knobs

- **Storage compartment**

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

Documents / Resources

 smeg SPR24UIMX Professional Series Induction Range 8017709332341 Technical specifications and features are listed on the right side of the page.	smeg SPR24UIMX Professional Series Induction Range [pdf] Owner's Manual SPR24UIMX, 8017709332341, SPR24UIMX Professional Series Induction Range, SPR24UIMX , Professional Series Induction Range, Induction Range, Range
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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