

TRU36GMDGM

| | |
|----------------------------------|-------------------|
| Range size | 36" |
| N. of cavities with energy label | 1 |
| Oven energy source | Electricity |
| Main oven | Thermo-ventilated |
| Cleaning system - Main oven | VaporClean |
| EAN code | 8017709280093 |



Aesthetic










| | | | |
|-----------------------------------|----------------------|----------------------------|-----------------|
| Aesthetics | Victoria | Controls color | Stainless steel |
| Series | Divina Cucina | Display | Touch |
| Color | Decorated / Special | No. of controls | 8 |
| Decoration / Special color | Majolica | Silkscreen color | Silver |
| Finishing | Glossy | Handle | Victoria |
| Collaborations | SMEG & Dolce&Gabbana | Handle color | Polished chrome |
| Design | Victoria | Door glass type | Stopsol |
| Door | With frame | Feet | none |
| Upstand | Yes | Plinth | Anthracite |
| Grates | Cast Iron | Storage compartment | Drawer |
| Cooktop color | Black enamel | Logo | Silkscreened |
| Control panel finish | Stainless steel | Logo position | Control panel |
| Control knobs | Victoria | | |

Programs / Functions

| | |
|--------------------------|---|
| No. of cooking functions | 7 |
|--------------------------|---|


Traditional cooking functions

| | | |
|--|--|--|
|  Static |  Fan-assisted |  True European convection |
|  Small grill |  Large grill |  Large grill + Fan |
|  Bottom | | |










Other functions

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|--|
|  Defrost by time |
|--|

Cooktop technical features

| | | | |
|--|---|--|--|
|  | | | |
| Cooking zones 5 | | | |
| Front-left - Gas - Rapid - 2.80 kW - 9500 BTU | | | |
| Rear-left - Gas - Semi-rapid - 1.80 kW - 6000 BTU | | | |
| Center - Gas - Dual ultra-rapid - 5.30 kW - 18000 BTU | | | |
| Rear-right - Gas - Semi-rapid - 1.80 kW - 6000 BTU | | | |
| Front-right - Gas - AUX - 1.00 kW - 3500 BTU | | | |
| Burners type Standard | Gas safety valves Yes | | |
| Automatic gas ignition Yes | Burner caps Enameled matte black | | |

Main Oven Technical Features

| | | | | | | | | |
|--|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |
| No. of lights 2 | Removable inner door Yes | | | | | | | |
| Fan number 3 | Total no. of door glasses 3 | | | | | | | |
| Net volume of the cavity 119 cu. ft. | No. of thermo-reflective door glasses 2 | | | | | | | |
| Volume 4.45 cu. ft. | Safety thermostat Yes | | | | | | | |
| Cavity material EverClean enamel | Cooling system Tangential | | | | | | | |
| No. of shelves 5 | Inner cavity dimensions (HxWxD) 340x750x427 " | | | | | | | |
| Shelves type Metal racks | Temperature control Electro-mechanical | | | | | | | |
| Light type Halogen | Bottom heating element - Power 1700 W | | | | | | | |
| Light Power 40 W | Upper heating element - Power 1200 W | | | | | | | |
| Time setting Start and end | Grill power 1700 W | | | | | | | |
| Light on when door is open Yes | Large grill - Power 2900 W | | | | | | | |
| Door opening Drop-down | Circular heating element - Power 1550 W | | | | | | | |
| Removable door Yes | Grill type Electric | | | | | | | |
| Full-glass inner door Yes | Soft Close system Yes | | | | | | | |

Main oven options

| | | | |
|----------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 122 °F |
| End-of-cooking alarm | Yes | Maximum temperature | 500 °F |

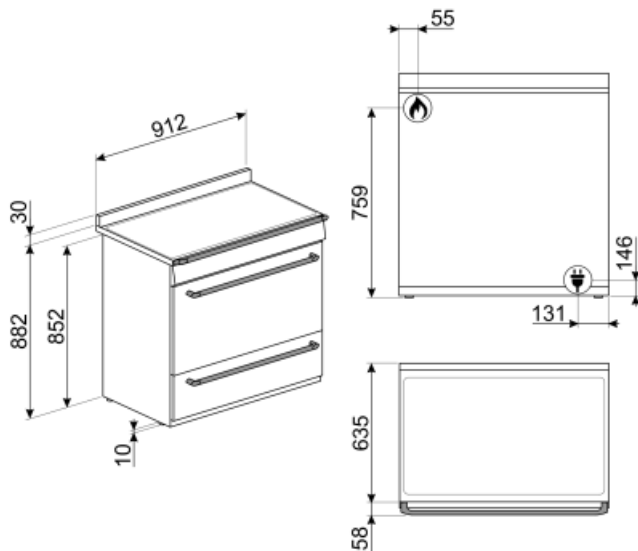
Accessories included for main oven and cooktop



| | | | |
|------------------------------|-----------|--|---|
| Cast iron wok support | 1 | 1.6"-deep tray | 1 |
| Moka cast-iron stand | Moka ring | Telescopic Guide rails, total Extraction | 1 |
| TOP Oven grid with back stop | 2 | | |

Electrical Connection

| | | | |
|------------------------------|--------------|-------------------|-----------|
| Plug | (B) USA 120V | Voltage (V) | 120/208 V |
| Electrical connection rating | 3300 W | Power cord length | 47 1/4 " |
| Current | 15 A | Frequency | 60 Hz |
| Voltage | 120-240 V | Terminal block | 5 poles |



Not included accessories



PRTX

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



WOKGHU

Cast-Iron WOK Support



PALPZ

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



BGTR9






















Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



PPR9

Refractory pizza stone without handles. Squared stone (HxWxD): 0.9" x 25.2" x 14.75". Also suitable for gas ovens, to be placed on a rack

Symbols glossary (TT)

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|--|---|
|  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</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>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>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>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.</p> |
|  <p>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.</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>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> |  <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>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p> |
|  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</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> | |