

SY103

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709313425
Energy efficiency class	A
Energy efficiency class, second cavity	B



Aesthetics



Aesthetics	Classic	Type of control setting	Control knobs
Series	Symphony	Control knobs	Smeg Classic
Design	Square design	Controls colour	Stainless steel
Colour	Stainless steel	No. of controls	10
Finishing	Brushed	Serigraphy colour	Black
Command panel finish	Stainless steel	Display	Touch
Logo	Silk screen	Door	With 2 horizontal strips
Logo position	Command panel	Glass type	dark grey
Upstand	Yes	Handle	Smeg Classic
Hob colour	Black enamel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Plinth	Anthracite

Programs / Functions

No. of cooking functions	5
Traditional cooking functions	



Static



Fan assisted



Circulaire



ECO



Fan assisted base

Other functions



Defrost by time

Cleaning functions



Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1
Traditional cooking functions, cavity 2



Programme / Functions Third Oven

No. of functions third oven 1
Oven light 
Full grill 

Hob technical features



Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - AUX - 1.00 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 2.90 kW

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights 1

Fan number 1

Net volume of the cavity 61 litres

Gross volume, 1st cavity 70 l

Cavity material Easy clean enamel

Shelf positions 4

Type of shelves Metal racks

Light type Halogen

Light power 40 W

Cooking time setting Start and Stop

Door opening Side opening

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 316x460x412 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Removable door	Yes	Grill element	1700 W
Full glass inner door	Yes	Large grill - Power	2700 W
		Circular heating element - Power	2000 W
		Grill type	Electric
		Tilting grill	Yes

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	250 °C

Second Oven Technical Features



Fan number	2	Removable door	Yes
Net volume of the second cavity	84 litres	Full glass inner door	Yes
Gross volume, 2nd cavity	94 l	Removable inner door	Yes
Cavity material	Easy clean enamel	No. total door glasses	2
Shelf positions	9	No. thermo-reflective door glasses	1
Type of shelves	Metal racks	Safety Thermostat	Yes
No. of lights	1	Cooling system	Tangential
Light type	Halogen	Usable cavity space dimensions (HxWxD)	605x375x375 mm
Light power	40 W	Temperature control	Electro-mechanical
Door opening	Side opening	Circular heating element - Power	2 x 1550 W

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
---------------------	-------	---------------------	--------

Third Oven Technical Features



Net volume, 3rd cavity	36 l	Removable inner door	Yes
Gross volume, 3rd cavity	41 l	No. total door glasses	3
Cavity material	Easy clean enamel	No. of thermo-reflective door glasses	1
Shelf positions	2	Safety Thermostat	Yes
Type of shelves	Metal racks	Cooling system	Tangential
No. of lights	1	Usable cavity space dimensions (HxWxD)	169x440x443 mm
Light type	Halogen	Temperature control	Electro-mechanical
Light power	40 W	Large grill - Power	2700 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes		

Full glass inner door	Yes
-----------------------	-----

Tilting grill	Yes
---------------	-----

Options Third Oven

Minimum Temperature	50 °C
---------------------	-------

Maximum temperature	260 °C
---------------------	--------

Accessories included for Main Oven & Hob



Cast iron wok support	1
Moka stand in cast iron	1
Top oven chrome shelf with back stop	2

40mm deep tray	1
Grill mesh	1
Telescopic Guide rails, partial Extraction	1

Accessories included for Secondary Oven



Chrome shelf with back stop	4
-----------------------------	---

Plate rack/warmer	1
-------------------	---

Accessories included for Third Oven

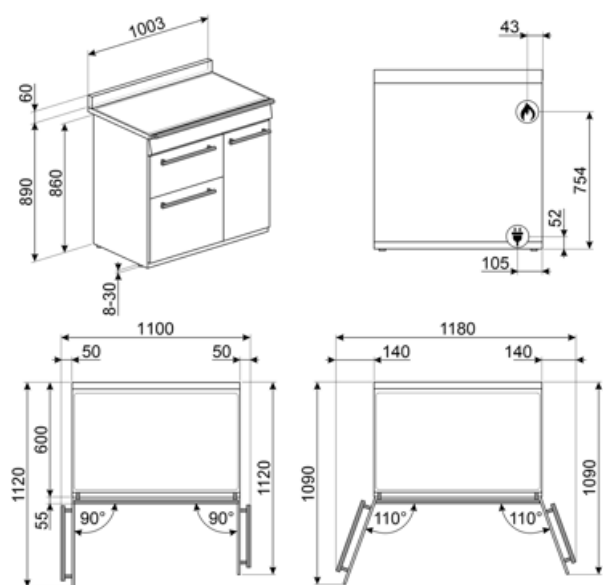
Chrome shelf with back and side stop	1
--------------------------------------	---

40mm deep tray	1
----------------	---

Electrical Connection

Max Power Draw	8000 W
Current	35 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V

Type of electric cable	Yes, Single phase
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles



Compatible Accessories

AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



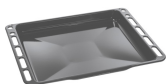
BGTR9

Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers



BN640

Enamelled tray, 40mm deep



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



KITH103

Height extension kit (950 mm), suitable for TR103 cookers



SFLK1

Child lock



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



BN620-1

Enamelled tray, 20mm deep



BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



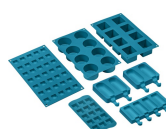
PALPZ

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



























SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	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.
	The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.		Double glazed doors: Number of glazed doors.
	Triple glazed doors: Number of glazed doors.		B: Product energy rating, measured from A+++ to D / G depending on the product family.
	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 assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.
	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.		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.
	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.		ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
	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.		Light
	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.		Side lights: Two opposing side lights increase visibility inside the oven.
	Warming up: An option for dish warming and keeping the prepared meals hot.		The oven cavity has 2 different cooking levels.
	The oven cavity has 4 different cooking levels.		The oven cavity has 9 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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.



The capacity indicates the amount of usable space in the oven cavity in litres.



The capacity indicates the amount of usable space in the oven cavity in litres.

Benefit

Gas hob

Gas provides constant control of the heat source, with an immediate change in temperature

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

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

Touch control

Easy and intuitive timer setting with a single touch

Circulaire

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

Tangential cooling

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

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

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)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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

Single turbine

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