

SY103I

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709313432
Energy efficiency class	A
Energy efficiency class, second cavity	B



Aesthetics



Design	Square design	Control knobs	Smeg Classic
Command panel finish	Stainless steel	Controls colour	Stainless steel
Aesthetics	Classic	No. of controls	9
Logo	Silk screen	Serigraphy colour	Black
Colour	Stainless steel	Display	Touch
Logo position	Command panel	Door	With 2 horizontal strips
Finishing	Brushed	Glass type	dark grey
Upstand	Yes	Handle	Smeg Classic
Series	Symphony	Handle Colour	Brushed stainless steel
Hob colour	Black enamel	Plinth	Anthracite

Programs / Functions

No. of cooking functions	5
Traditional cooking functions	



Static



Fan assisted



Circulaire



ECO



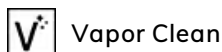
Fan assisted base

Other functions



Defrost by time

Cleaning functions



Vapor Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1

Traditional cooking functions, cavity 2



Circulaire

Programme / Functions Third Oven

No. of functions third oven 1



Hob technical features



Total no. of cook zones 5

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Rear left - Induction - single - 1.40 kW - Booster 3.00 kW - Ø 18.0 cm

Central - Induction - single - 2,3 kW - Booster 3 kW - Ø 27.0 cm

Rear right - Induction - single - 1,4 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Automatic switch off when overheat Yes Selected zone indicator Yes

Automatic pan detection Yes Residual heat indicator Yes

Minimum pan diameter indication Yes

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

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

Light power	40 W	Lower heating element power	1200 W
Cooking time setting	Start and Stop	Upper heating element - Power	1000 W
Door opening	Side opening	Grill element	1700 W
Removable door	Yes	Large grill - Power	2700 W
Full glass inner door	Yes	Circular heating element - Power	2000 W
Removable inner door	Yes	Grill type	Electric
		Tilting grill	Yes

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

Second Oven Technical Features



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

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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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		

Light type	Halogen	Usable cavity space dimensions (HxWxD)	169x440x443 mm
Light power	40 W	Temperature control	Electro-mechanical
Door opening	Flap down	Large grill - Power	2700 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Tilting grill	Yes

Options Third Oven

Minimum Temperature	50 °C	Maximum temperature	260 °C
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Accessories included for Main Oven & Hob



Chrome shelf with back and side stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

Accessories included for Secondary Oven



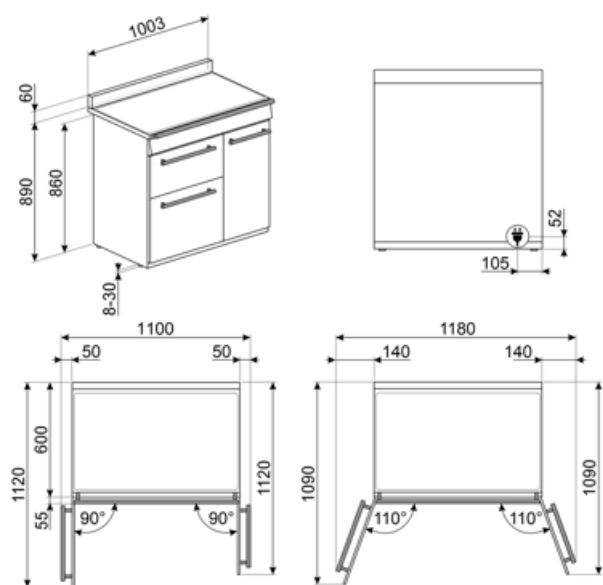
Chrome shelf with back stop	4	Plate rack/warmer	1
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Accessories included for Third Oven

Chrome shelf with back and side stop	1	40mm deep tray	1
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Electrical Connection

Max Power Draw	15400 W	Power supply cable length	150 cm
Current	43 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Type of electric cable	Yes, Single phase		



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.



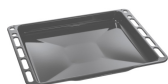
BBQ

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.



BN640

Enamelled tray, 40mm deep



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



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



SFLK1

Child lock



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



AIRFRY2

Air fryer tray. 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.



BN620-1

Enamelled tray, 20mm deep



BNP608T

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



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



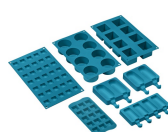
SCRP

Induction and ceramic hobs and teppanyaki scraper





































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

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Installation in column: Installation in column
	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.
	B: Product energy rating, measured from A+++ to D / G depending on the product family.		Triple glazed doors: Number of glazed doors.
	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		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		Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.
	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.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
	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.

	Warming up: An option for dish warming and keeping the prepared meals hot.		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.
	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.
	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.
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Benefit

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

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

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

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

Telescopic guides

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

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

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

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