

SYD4110-1

Cooker size	110x60 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	Fan assisted
Cleaning system main oven	Vapor Clean
EAN code	8017709300524
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics




Aesthetics	Classic	Controls colour	Stainless steel
Series	Symphony	Display	Touch
Colour	Stainless steel	No. of controls	12
Finishing	Brushed	Serigraphy colour	Black
Design	Square design	Handle	Smeg Classic
Door	With 2 horizontal strips	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	dark grey
Type of pan stands	Cast Iron	Plinth	Black
Hob colour	Black enamel	Storage compartment	Drawer
Command panel finish	Stainless steel	Logo	Silk screen
Control knobs	Smeg Classic	Logo position	Command panel


Programs / Functions

No. of cooking functions	6
Traditional cooking functions	


 Static	 Fan assisted	 Circulaire
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 ECO	 Fan assisted base
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Cleaning functions






 Vapor Clean
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Other functions


 Defrost by time

Programs / Functions Auxiliary Oven


Cooking functions cavity 2 5
Traditional cooking functions, cavity 2

-  Static
-  Fan assisted
-  Fan grill (large)
-  Bottom
-  Fan-assisted bottom



Cleaning functions cavity 2

 Vapor Clean


Other functions cavity 2

 defrost by time

Programme / Functions Third Oven

No. of functions third oven 1
Oven light 
Full grill 

Hob technical features



Total no. of cook zones 7

Left - Gas - 2UR (dual) - 4.20 kW

Front left - Gas - AUX - 1.00 kW

Rear left - Gas - Rapid - 2.90 kW

Front centre - Gas - Rapid - 2.90 kW

Rear centre - Gas - AUX - 1.00 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Semi Rapid - 1.80 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 Removable inner door Yes

Fan number	1	Total no. of door glasses	3
Net volume of the cavity	61 litres	No. of thermo-reflective door glasses	1
Gross volume, 1st cavity	70 l	Safety Thermostat	Yes
Cavity material	Easy clean enamel	Cooling system	Tangential
Shelf positions	4	Usable cavity space dimensions (HxWxD)	316x460x412 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element power	1200 W
Light power	40 W	Upper heating element - Power	1000 W
Cooking time setting	Start and Stop	Grill element	1700 W
Door opening	Side opening	Large grill - Power	2700 W
Side opening door	Yes	Circular heating element - Power	2700 W
Removable door	Yes	Grill type	Electric
Full glass inner door	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	1	Removable inner door	Yes
Net volume of the second cavity	61 litres	No. total door glasses	3
Gross volume, 2nd cavity	70 l	No. thermo-reflective door glasses	1
Cavity material	Easy clean enamel	Safety Thermostat	Yes
Shelf positions	4	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	316x444x425 mm
No. of lights	1	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element - power	1200 W
Light power	40 W	Upper heating element - Power	1000 W
Door opening	Side opening	Grill element - power	1700 W
Side opening door	Yes	Large grill - Power	2700 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Tilting grill	Yes

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	260 °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	Usable cavity space dimensions (HxWxD)	169x440x443 mm
Light type	Incandescent	Temperature control	Electro-mechanical
Light power	25 W	Large grill - Power	2700 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes	Tilting grill	Yes
Full glass inner door	Yes		

Options Third Oven

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



Cast iron wok support	1	Grill mesh	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1
40mm deep tray	1		

Accessories included for Secondary Oven



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

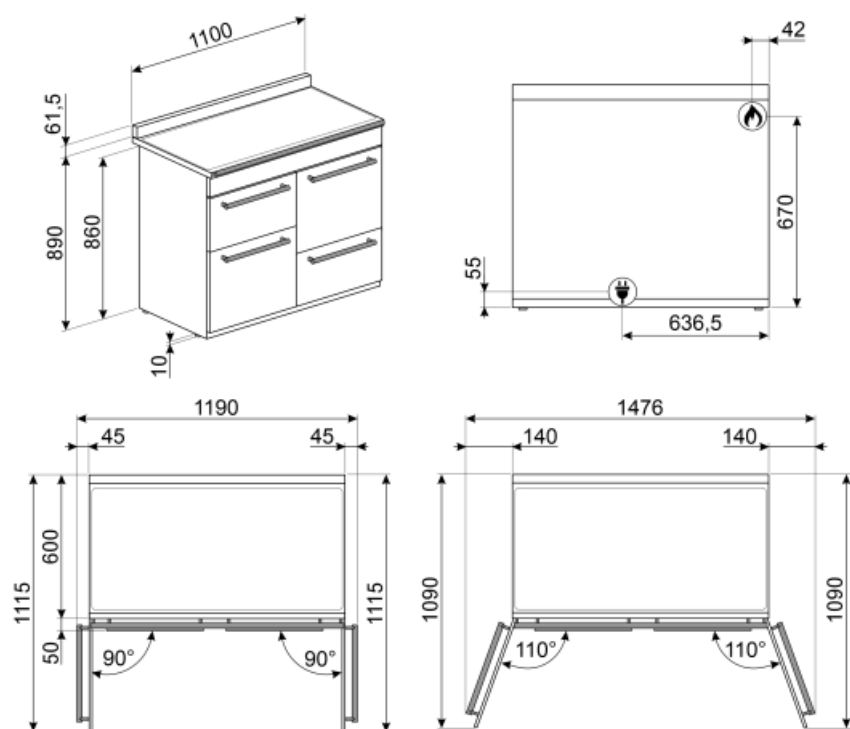
Accessories included for Third Oven

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

Max Power Draw	8400 W	Cable testing	Yes
Current	37 A		

Voltage	220-240 V	Type of electric cable	Yes, Double and Three Phase
Voltage 2 (V)	380-410 V	Frequency	50/60 Hz
Type of electric cable installed	Yes, Single phase	Terminal block	5 poles



Not included accessories



KITH4110

Height extension kit (950 mm), suitable for TR4110 cookers



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.



TPKTR

Teppanyaki grill plate for TR4110 cookers



BN620-1

Enamelled tray, 20mm deep



KIT600TR4110

Cover strip for hob back side, suitable for TR4110 Victoria cookers



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.



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.



GTP

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



BNP608T

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



GRM

Gas hobs moka support



KITP65TR41

Depth extension kit (650 mm), suitable for TR4110 cookers



BGTR4110

Cast iron grill plate suitable for Victoria Cookers TR4110



PALPZ

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

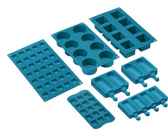
GTT

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



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



BN640

Enamelled tray, 40mm deep

Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Heavy duty cast iron pan stands: for maximum stability and strength.
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	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.
	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.		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.		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.
	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.		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.
	Light		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.
	The oven cavity has 2 different cooking levels.		The oven cavity has 4 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.



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