

TR103BL

Cooker size

N. of cavities with energy label

Cavity heat sourceElectricHob typeGas

Type of main oven
Thermo-ventilated
Type of second oven
Thermo-ventilated

Cleaning system main oven Vapor Clean 8017709237332

Energy efficiency class A
Energy efficiency class, second cavity B



Aesthetics





DesignVictoriaType of control settingControl knobsCommand panel finishEnamelled metalControl knobsSmeg VictoriaAestheticsVictoriaControls colourStainless steel

AestheticsVictoriaControls colourStainLogoassembled 50'sNo. of controls10

Logo assembled 50's No. of controls 10
Colour Black Seriaraphy colour Silver

ColourBlackSerigraphy colourSilverLogo positionUpstand+ Command panelDisplayelectronic 5 buttons

Finishing Gloss Door With frame Upstand Yes Glass type Black

Series Handle Smeg Victoria

Hob colourBlack enamelHandle ColourBrushed stainless steelType of pan standsCast IronPlinthAnthracite

100x60 cm

2

Programs / Functions

No. of cooking functions

8



Traditional cooking functions Turbo (circulaire + bottom + upper + Static Circulaire fan) ECO ECO Small grill Large grill Fan grill (large) Fan assisted base 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 Oven light Full grill Hob technical features UR 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 Standard Gas safety valves Yes Type of gas burners Automatic electronic Matte black enamelled Yes Burner caps

Main Oven Technical Features

ignition

















No. of lights 1 Fan number

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

Removable door Yes Full glass inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

316x460x412 mm

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 260 °C

Second Oven Technical Features















Easy clean enamel



Net volume of the second cavity

Gross volume, 2nd 94 I

cavity

Cavity material

Shelf positions

Type of shelves Metal racks

No. of lights

Light type Halogen 40 W Light power

Door opening Side opening

Removable door Yes

84 litres

Full glass inner door Yes Removable inner door Yes No. total door glasses 2 No. thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

605x375x375 mm

Circular heating element 2 x 1550 W

- Power

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature 245 °C

Third Oven Technical Features

















Net volume, 3rd cavity

Gross volume, 3rd

cavity

Cavity material

Shelf positions

Type of shelves No. of lights

Light type Light power Door opening Removable door Full glass inner door 36 I 41 I

Easy clean enamel

Metal racks

Halogen

40 W Flap down Yes Yes

Removable inner door Yes 3 No. total door glasses No. of thermo-reflective

door glasses Safety Thermostat

Cooling system **Tangential** 169x440x443 mm

Yes

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Large grill - Power 2700 W Grill type Electric Tilting grill Yes

Options Third Oven

Minimum Temperature 50 °C Maximum temperature 260 °C

Accessories included for Main Oven & Hob



Cast iron wok support Moka stand in cast iron Chrome shelf with back

and side stop

40mm deep tray Grill mesh

Telescopic Guide rails, partial Extraction

Accessories included for Secondary Oven



Chrome shelf with back 4 stop

Plate rack/warmer 1

Accessories included for Third Oven

8900 W

39 A

Chrome shelf with back 1 and side stop

40mm deep tray

1

1

Electrical Connection

Max Power Draw Current

Voltage 220-240 V Voltage 2 (V) 380-415 V

Type of electric cable

Additional connection modalities

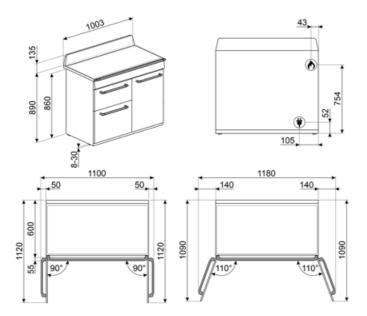
Frequency

Yes, Single phase Yes, Double and Three

Phase 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.

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



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.

BGTR9

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

BN640

Enamelled tray, 40mm 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

KITH103

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

SFLK1

Child lock

GTP

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

KIT1TR103

Splashback 100x75 cm suitable for TR103 Victoria cookers, black

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

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A: Product drying performance, measured from A+++ to D / G depending on the product family



B: Product energy rating, measured from A+++ to D / G depending on the product family.



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



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 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.



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.



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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.



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.

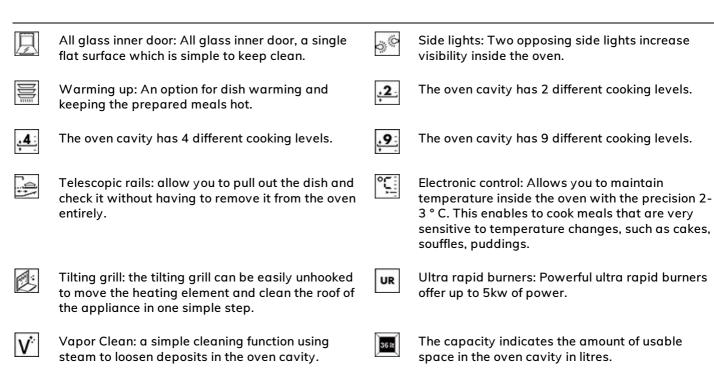


Light



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.





The capacity indicates the amount of usable

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

Knobs control



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

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

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Buttons control

Easy and intuitive timer setting with a simple buttons

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

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



Isothermic Cavity

The best cooking performance at the highest energy efficiency

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