

# TR103BL

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	8017709237332
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics











<b>Design</b>	Victoria	<b>Type of control setting</b>	Control knobs
<b>Command panel finish</b>	Enamelled metal	<b>Control knobs</b>	Smeg Victoria
<b>Aesthetics</b>	Victoria	<b>Controls colour</b>	Stainless steel
<b>Logo</b>	assembled 50's	<b>No. of controls</b>	10
<b>Colour</b>	Black	<b>Serigraphy colour</b>	Silver
<b>Logo position</b>	Upstand+ Command panel	<b>Display</b>	electronic 5 buttons
<b>Finishing</b>	Gloss	<b>Door</b>	With frame
<b>Upstand</b>	Yes	<b>Glass type</b>	Black
<b>Series</b>		<b>Handle</b>	Smeg Victoria
<b>Hob colour</b>	Black enamel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of pan stands</b>	Cast Iron	<b>Plinth</b>	Anthracite

## Programs / Functions

No. of cooking functions	8
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## Traditional cooking functions


 Static	 Circulaire	 Turbo (circulaire + bottom + upper + fan)
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted base	

## Cleaning functions

 Vapor Clean
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## Programs / Functions Auxiliary Oven


Cooking functions cavity 2	1
Traditional cooking functions, cavity 2	

 Circulaire
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## Programme / Functions Third Oven

No. of functions third oven	1
Oven light	
Full grill	

## Hob technical features

 UR			
<b>Total no. of cook zones</b> 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	Matte black enamelled

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Total no. of door glasses</b>	3
<b>Fan number</b>	1	<b>No. of thermo-reflective door glasses</b>	1
<b>Net volume of the cavity</b>	61 litres	<b>Safety Thermostat</b>	Yes
<b>Gross volume, 1st cavity</b>	70 l	<b>Cooling system</b>	Tangential
<b>Cavity material</b>	Easy clean enamel	<b>Usable cavity space dimensions (HxWxD)</b>	316x460x412 mm
<b>Shelf positions</b>	4	<b>Temperature control</b>	Electro-mechanical
<b>Type of shelves</b>	Metal racks	<b>Lower heating element power</b>	1200 W
<b>Light type</b>	Halogen	<b>Upper heating element - Power</b>	1000 W
<b>Light power</b>	40 W	<b>Grill element</b>	1700 W
<b>Cooking time setting</b>	Start and Stop	<b>Large grill - Power</b>	2700 W
<b>Door opening</b>	Side opening	<b>Circular heating element - Power</b>	2000 W
<b>Removable door</b>	Yes	<b>Grill type</b>	Electric
<b>Full glass inner door</b>	Yes	<b>Tilting grill</b>	Yes

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Second Oven Technical Features



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

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	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	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	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	40mm deep tray	1
Moka stand in cast iron	1	Grill mesh	1
Chrome shelf with back and side stop	2	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven



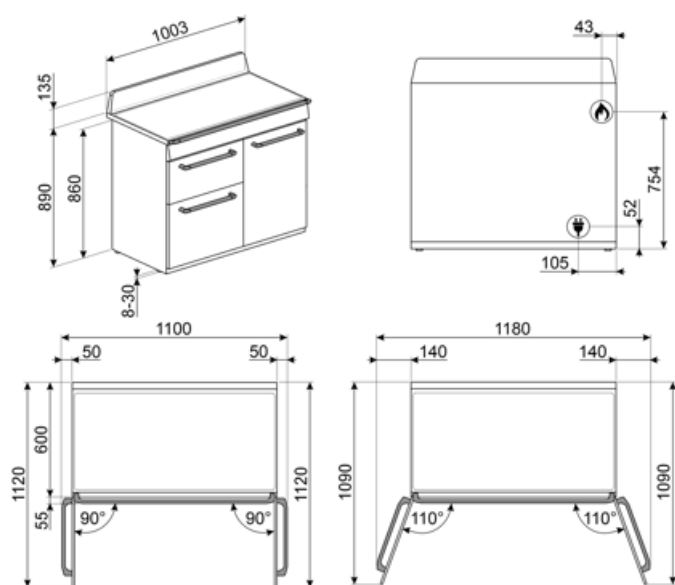
Chrome shelf with back stop	4	Plate rack/warmer	1
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## Accessories included for Third Oven

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

Max Power Draw	8900 W	Additional connection modalities	Yes, Double and Three Phase
Current	39 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	No
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



### 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



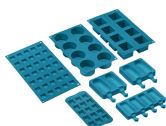
### PALPZ

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



### 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



### 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



## 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.		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.
	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.
	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.		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

 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>Warming up: An option for dish warming and keeping the prepared meals hot.</p>
 <p>The oven cavity has 2 different cooking levels.</p>	 <p>The oven cavity has 4 different cooking levels.</p>
 <p>The oven cavity has 9 different cooking levels.</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>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.</p>	 <p>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.</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>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>
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## Benefit

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### **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

### **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