

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



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

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

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

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition

Burner caps

Matte black enamelled

Main Oven Technical Features



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



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
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	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

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.

BN620-1



Enamelled tray, 20mm 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.

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

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



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.



Side lights: Two opposing side lights increase visibility inside the oven.



The oven cavity has 2 different cooking levels.



The oven cavity has 9 different cooking levels.



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.



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



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



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All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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



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.



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.

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

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