TR103GR

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	8017709294229
Energy efficiency class	A
Energy efficiency class, second cavity	B



Aesthetics

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

Programs / Functions

No. of cooking functions 5

Traditional cooking functions

Static

Fan assisted

Circulaire

ECO

Fan assisted base

Other functions

Defrost

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



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	Yes	**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		
Cooking time setting	Start and Stop		
Door opening	Side opening		

Removable door	Yes	**Grill elememt**	1700 W
Full glass inner door	Yes	**Large grill - Power**	2700 W
		Circular heating element - Power	2000 W
		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



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

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		

Full glass inner door	Yes	**Tilting grill**	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



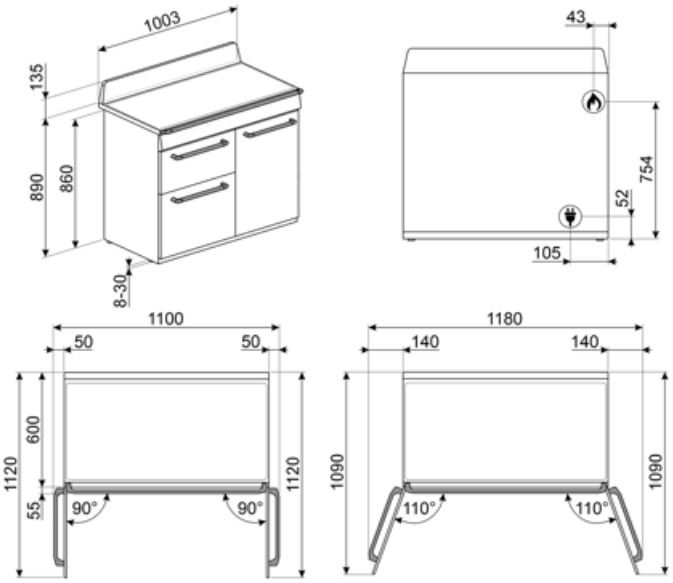
Chrome shelf with back stop	4	**Plate rack/warmer**	1

Accessories included for Third Oven

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

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		


1003
135
890
860
8-30
43
754
52
105
1100
50
50
600
1120
55
90°
90°
1120
1180
140
140
1090
110°
110°
1090

Compatible Accessories



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



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



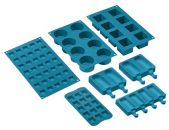
KIT1TR103

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

Symbols glossary



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.



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



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Light



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.



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



Knobs control



With the switch on this symbol, no heating is possible even if the thermostat is turned.



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 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.



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.



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.



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.

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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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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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

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)

Single turbine

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