

TR103GR

Cooker size

N. of cavities with energy label

Cavity heat source Gas Hob type

Type of main oven Type of second oven Cleaning system main oven

EAN code

Energy efficiency class

Energy efficiency class, second cavity

100x60 cm

Electric

2

Thermo-ventilated

Thermo-ventilated

Vapor Clean

8017709294229

В



Aesthetics





Design Victoria

Command panel finish **Enamelled** metal

Aesthetics Victoria assembled 50's Logo

Colour Slate Grey

Upstand+ Command panel Logo position **Finishing** Gloss

Upstand Yes

Hob colour Black enamel Type of pan stands Cast Iron Type of control setting Control knobs Control knobs Smeg Victoria Controls colour Stainless steel

No. of controls 10 Serigraphy colour Silver

Display electronic 5 buttons Door With frame

Glass type Black

Handle Smeg Victoria **Handle Colour** Brushed stainless steel

Plinth

Anthracite

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

ECO

Static



Fan assisted base

Other functions



Defrost

SMEG SPA 12/12/2025

5



Cleaning functions



Programs / Functions Auxiliary Oven

Cooking functions cavity 2 Traditional cooking functions, cavity 2 1



Circulaire

Programme / Functions Third Oven

No. of functions third oven 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

Standard Gas safety valves Type of gas burners Yes Automatic electronic Yes

ianition

Burner caps Matte black enamelled

Main Oven Technical Features















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

Type of shelves Metal racks Light type Halogen Light power 40 W

Cooking time setting Start and Stop Door opening Side opening

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

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power



Removable door Yes Grill elememt 1700 W Full glass inner door Yes Large grill - Power 2700 W

Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

Options Main Oven

Timer Minimum Temperature 50 °C Yes 260 °C End of cooking acoustic Yes Maximum temperature

alarm

Second Oven Technical Features

Net volume of the 84 litres

Full glass inner door Yes second cavity Removable inner door Yes Gross volume, 2nd 94 I 2

No. total door glasses cavity No. thermo-reflective 1

Cavity material Easy clean enamel door glasses Shelf positions

Safety Thermostat Yes Type of shelves Metal racks

Cooling system **Tangential** 1

No. of lights 605x375x375 mm Usable cavity space dimensions (HxWxD) Light type Halogen

40 W Light power Temperature control Electro-mechanical

Circular heating element 2 x 1550 W Door opening Side opening - Power

Removable door Yes

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature 245 °C

Third Oven Technical Features

Net volume, 3rd cavity

Gross volume, 3rd 41 I No. total door glasses 3 cavity No. of thermo-reflective

Cavity material Easy clean enamel door glasses

36 I

Shelf positions Safety Thermostat Yes

Type of shelves Metal racks Cooling system **Tangential**

No. of lights 1 Usable cavity space 169x440x443 mm

dimensions (HxWxD) 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

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Removable inner 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 Moka stand in cast iron Chrome shelf with back

and side stop

40mm deep tray

partial Extraction

Grill mesh Telescopic Guide rails,

Accessories included for Secondary Oven



Chrome shelf with back 4 stop

Plate rack/warmer

1

1

Accessories included for Third Oven

Chrome shelf with back 1 and side stop

40mm deep tray

Electrical Connection

Max Power Draw Current Voltage

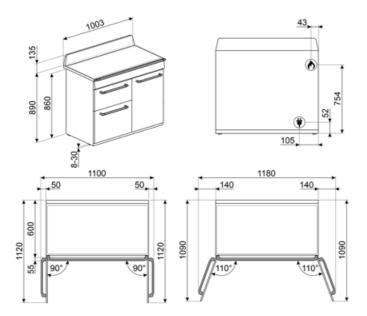
Voltage 2 (V)

8900 W 39 A 220-240 V 380-415 V Type of electric cable Additional connection modalities Frequency Terminal block

Yes, Single phase Yes, Double and Three

Phase 50/60 Hz 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



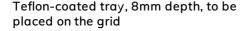
Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers

BN640



Enamelled tray, 40mm deep

BNP608T



GTT

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

KITH103



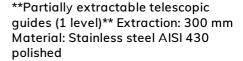
Height extension kit (950 mm), suitable for TR103 cookers

SFLK1



Child lock

GTP



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

He

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.



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.



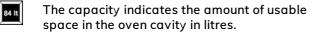
Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



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



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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