

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



| | | | |
|--------------------------------|------------------------|--------------------------|-------------------------|
| Aesthetics | Victoria | Control knobs | Smeg Victoria |
| Design | Victoria | Controls colour | Stainless steel |
| Colour | Slate Grey | No. of controls | 10 |
| Finishing | Gloss | Serigraphy colour | Silver |
| Command panel finish | Enamelled metal | Display | electronic 5 buttons |
| Logo | assembled 50's | Door | With frame |
| Logo position | Upstand+ Command panel | 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



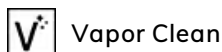
Fan assisted base

Other functions



Defrost

Cleaning functions



Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1
Traditional cooking functions, cavity 2



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
Fan number 1
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

Total no. of door glasses 3
No. of thermo-reflective door glasses 1
Safety Thermostat Yes
Cooling system Tangential
Usable cavity space dimensions (HxWxD) 316x460x412 mm
Temperature control Electro-mechanical
Lower heating element power 1200 W
Upper heating element - Power 1000 W

| | | | |
|-----------------------|-----|----------------------------------|----------|
| Removable door | Yes | Grill element | 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

Moka stand in cast iron 1

Chrome shelf with back and side stop 2

40mm deep tray 1

Grill mesh 1

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

Current 39 A

Voltage 220-240 V

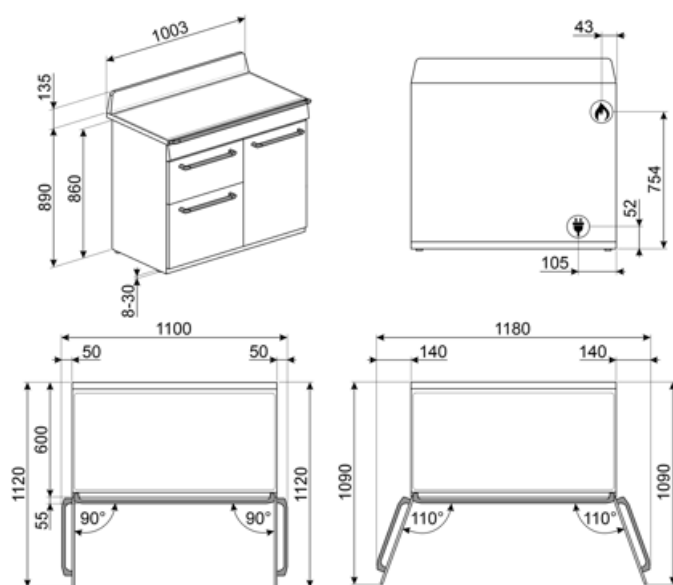
Voltage 2 (V) 380-415 V

Type of electric cable Yes, Single phase

Additional connection modalities Yes, Double and Three Phase

Frequency 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.



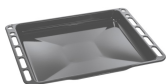
BGTR9

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



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



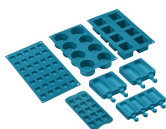
PALPZ

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



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



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

| | | | |
|--|--|---|---|
|  | 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. |  | With the switch on this symbol, no heating is possible even if the thermostat is turned. |
|  | 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. |
|  | 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. |  | 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. |  | Light |
|  | All glass inner door: All glass inner door, a single flat surface which is simple to keep clean. |  | Side lights: Two opposing side lights increase visibility inside the oven. |
|  | Warming up: An option for dish warming and keeping the prepared meals hot. |  | The oven cavity has 2 different cooking levels. |
|  | The oven cavity has 4 different cooking levels. |  | The oven cavity has 9 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. |

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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. |  | 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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|  | 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

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

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