

TR103IBL2

Cooker size

N. of cavities with energy label

Cavity heat source Electric Hob type Induction Thermo-ventilated Type of main oven

Type of second oven Thermo-ventilated Cleaning system main oven Vapor Clean EAN code 8017709312404

Energy efficiency class Energy efficiency class, second cavity В



Smeg Victoria

Stainless steel

Aesthetics



Design

Command panel finish

Aesthetics Victoria Logo

Colour

Logo position **Finishing**

Upstand Yes

Hob colour

Type of control setting

Victoria

Enamelled metal

assembled 50's

Black

Upstand+ Command panel

Gloss

Black enamel Control knobs Control knobs

100x60 cm

2

Controls colour No. of controls

Serigraphy colour

Display electronic 5 buttons Door With frame

Glass type Black

Handle Smeg Victoria

Handle Colour Brushed stainless steel

9

Silver

Plinth Anthracite

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted bottom + Vapor clean

6

Fan assisted



ECO

Other functions

Circulaire



Defrost by time



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

1 : ்



Hob technical features

Total no. of cook zones 5

Front left - Induction - single - 1.30 kW - Booster 1.40 kW - - Ø 21.0 cm Rear left - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 18.0 cm Central - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 27.0 cm Rear right - Induction - single - 1.30 kW - Booster 1.40 kW - - Ø 18.0 cm Front right - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

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

Removable door Yes
Full glass inner door Yes
Total no. of door glasses 3
No.of thermo-reflective 1

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

Circular heating element 2000 W

- Power



Options Main Oven

Minimum Temperature Timer Yes End of cooking acoustic Maximum temperature Yes

alarm

Second Oven Technical Features

Fan number Removable door Yes Net volume of the Full glass inner door Yes 84 litres second cavity Removable inner door Yes

Gross volume, 2nd 94 I No. total door glasses 2 cavity No. thermo-reflective 1

Easy clean enamel Cavity material door glasses

Shelf positions Safety Thermostat Yes

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

No. of lights 1 Usable cavity space 605x375x375 mm

50 °C

250 °C

Light type Halogen dimensions (HxWxD)

Temperature control Light power 40 W Electro-mechanical

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

Options Auxiliary Oven

50 °C Minimum Temperature Maximum temperature 245 °C

Third Oven Technical Features

Net volume, 3rd cavity

Door opening

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

Cavity material Easy clean enamel door glasses

Flap down

Shelf positions Safety Thermostat Yes

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

No. of lights Usable cavity space 169x440x443 mm

Removable inner door

Yes

dimensions (HxWxD) Light type Halogen Electro-mechanical

Temperature control 40 W Light power Large grill - Power 2700 W

Removable door Yes Grill type Electric 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



Chrome shelf with back 2 and side stop 40mm deep tray 1 Grill mesh Telescopic Guide rails,

partial Extraction

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 15400 W Current 43 A

220-240 V Voltage Voltage 2 (V) 380-415 V

Type of electric cable Yes, Single phase Power supply cable length

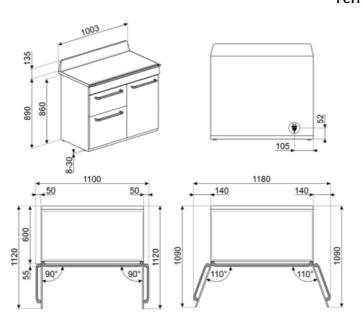
Additional connection

modalities

Frequency Terminal block 150 cm

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.

BN640

Enamelled tray, 40mm deep



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm

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



SCRP

Induction and ceramic hobs and teppanyaki scraper

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



GTP

Partially extractable telescopic quides (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



SFLK1

Child lock





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



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Double glazed doors: Number of glazed doors.



Triple glazed doors: Number of glazed doors.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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 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



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



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.





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.



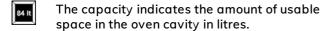
Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



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



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Benefit

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

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