

# TR103IGR

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709294236
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics











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


## 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
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## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1  
 Traditional cooking functions, cavity 2

 Circulaire
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## Programme / Functions Third Oven

No. of functions third oven	1
Oven light	
Full grill	

## Hob technical features

Total no. of cook zones 5

Front left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm  
 Rear left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 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	Total no. of door glasses	3
Fan number	1		

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

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	84 litres	<b>Removable door</b>	Yes
<b>Gross volume, 2nd cavity</b>	94 l	<b>Full glass inner door</b>	Yes
<b>Cavity material</b>	Easy clean enamel	<b>Removable inner door</b>	Yes
<b>Shelf positions</b>	9	<b>No. total door glasses</b>	2
<b>Type of shelves</b>	Metal racks	<b>No. thermo-reflective door glasses</b>	1
<b>No. of lights</b>	1	<b>Safety Thermostat</b>	Yes
<b>Light type</b>	Halogen	<b>Cooling system</b>	Tangential
<b>Light power</b>	40 W	<b>Usable cavity space dimensions (HxWxD)</b>	605x375x375 mm
<b>Door opening</b>	Side opening	<b>Temperature control</b>	Electro-mechanical
<b>Side opening door</b>	Yes	<b>Circular heating element - Power</b>	2 x 1550 W

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	245 °C
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## Third Oven Technical Features



<b>Net volume, 3rd cavity</b>	36 l	<b>Removable inner door</b>	Yes
<b>Gross volume, 3rd cavity</b>	41 l	<b>No. total door glasses</b>	3
<b>Cavity material</b>	Easy clean enamel	<b>No. of thermo-reflective door glasses</b>	1
<b>Shelf positions</b>	2	<b>Safety Thermostat</b>	Yes
<b>Type of shelves</b>	Metal racks	<b>Cooling system</b>	Tangential
<b>No. of lights</b>	1	<b>Usable cavity space dimensions (HxWxD)</b>	169x440x443 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical
<b>Light power</b>	40 W	<b>Large grill - Power</b>	2700 W
<b>Door opening</b>	Flap down	<b>Grill type</b>	Electric
<b>Removable door</b>	Yes	<b>Tilting grill</b>	Yes
<b>Full glass inner door</b>	Yes		

## Options Third Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	260 °C
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## Accessories included for Main Oven & Hob



<b>Rack with back and side stop</b>	2	<b>Grill mesh</b>	1
<b>40mm deep tray</b>	1	<b>Telescopic Guide rails, partial Extraction</b>	1

## Accessories included for Secondary Oven



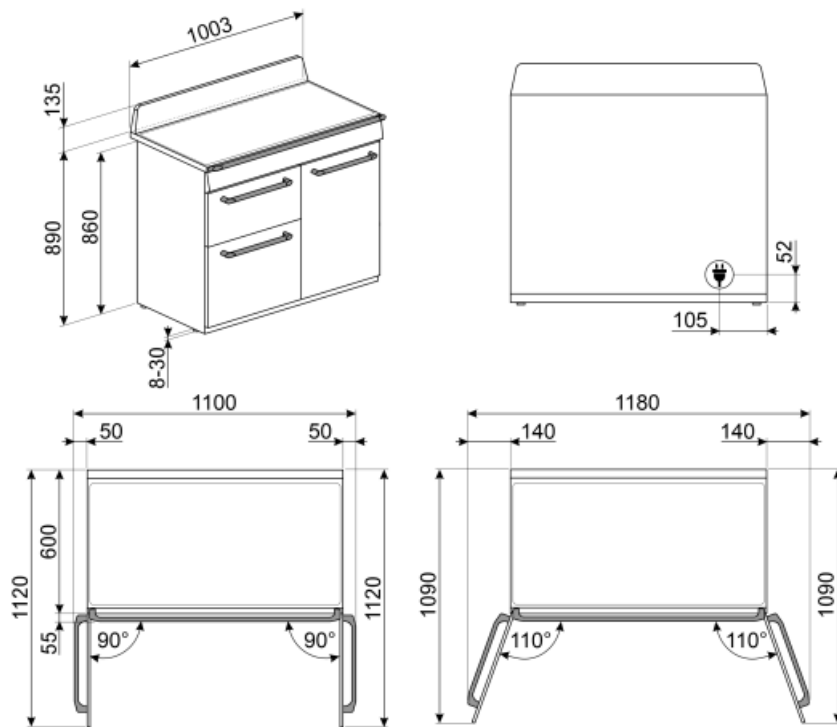
<b>Chrome shelf with back stop</b>	4	<b>Plate rack/warmer</b>	1
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## Accessories included for Third Oven

<b>Rack with back and side stop</b>	1	<b>40mm deep tray</b>	1
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## Electrical Connection

<b>Nominal power</b>	20000 W	<b>Frequency</b>	50 Hz
<b>Current</b>	54 A	<b>Power supply cable length</b>	150 cm
<b>Voltage</b>	220-240 V	<b>Terminal block</b>	5 poles
<b>Voltage 2 (V)</b>	380-415 V		



## Not included 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.



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



### KIT1TR103

Splashback 100x75 cm suitable for TR103 Victoria cookers, black



### KITH103

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



### 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.



### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



### SFLK1

Child lock



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### 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.



### BN620-1

Enamelled tray, 20mm deep



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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.



### GTT

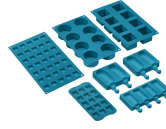
\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished





**BN640**



















Enamelled tray, 40mm deep



**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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Double glazed doors: Number of glazed doors.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>B: Product energy rating, measured from A+++ to D / G depending on the product family.</p>	 <p>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.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Light</p>	 <p>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.</p>





**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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