

# TR103IGR2

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	8017709312428
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics



<b>Design</b>	Victoria	<b>Control knobs</b>	Smeg Victoria
<b>Command panel finish</b>	Enamelled metal	<b>Controls colour</b>	Stainless steel
<b>Aesthetics</b>	Victoria	<b>No. of controls</b>	9
<b>Logo</b>	assembled 50's	<b>Serigraphy colour</b>	Black
<b>Colour</b>	Slate Grey	<b>Display</b>	electronic 5 buttons
<b>Logo position</b>	Upstand+ Command panel	<b>Door</b>	With frame
<b>Finishing</b>	Gloss	<b>Glass type</b>	Black
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Victoria
<b>Hob colour</b>	Black enamel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of control setting</b>	Control knobs	<b>Plinth</b>	Anthracite

## Programs / Functions

<b>No. of cooking functions</b>	5
<b>Traditional cooking functions</b>	

 Static	 Fan assisted	 Circulaire
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 ECO	 Fan assisted base
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### Other functions

 Defrost by time
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## 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 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 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  
Grill element 1700 W  
Large grill - Power 2700 W  
Circular heating element - Power 2000 W  
Grill type Electric

Tilting grill Yes

## Options Main Oven

Timer Yes  
End of cooking acoustic alarm Yes

Minimum Temperature 50 °C  
Maximum temperature 250 °C

## Second Oven Technical Features



Fan number 2  
Net volume of the second cavity 84 litres  
Gross volume, 2nd cavity 94 l  
Cavity material Easy clean enamel  
Shelf positions 9  
Type of shelves Metal racks  
No. of lights 1  
Light type Halogen  
Light power 40 W  
Door opening Side opening

Removable door Yes  
Full glass inner door Yes  
Removable inner door Yes  
No. total door glasses 2  
No. thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 605x375x375 mm  
Temperature control Electro-mechanical  
Circular heating element - Power 2 x 1550 W

## Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

## Third Oven Technical Features



Net volume, 3rd cavity 36 l  
Gross volume, 3rd cavity 41 l  
Cavity material Easy clean enamel  
Shelf positions 2  
Type of shelves Metal racks  
No. of lights 1  
Light type Halogen  
Light power 40 W  
Door opening Flap down  
Removable door Yes  
Full glass inner door Yes

Removable inner door Yes  
No. total door glasses 3  
No. of thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 169x440x443 mm  
Temperature control Electro-mechanical  
Large grill - Power 2700 W  
Grill type Electric  
Tilting grill Yes

## Options Third Oven

Minimum Temperature 50 °C

Maximum temperature 260 °C

## Accessories included for Main Oven & Hob



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

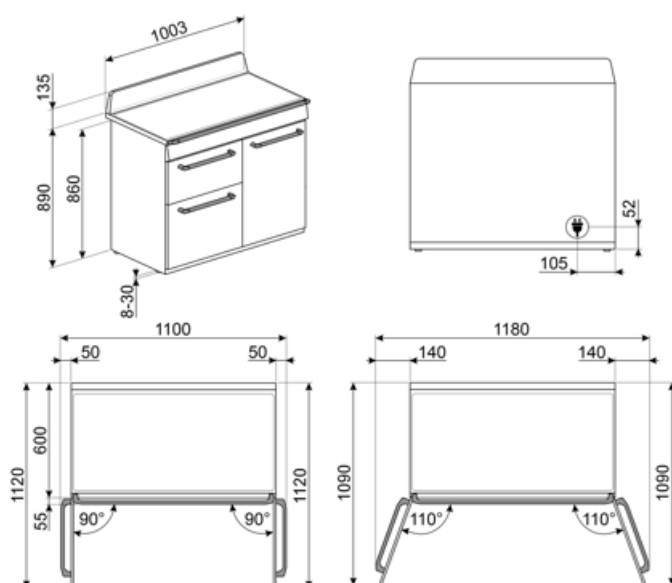
Chrome shelf with back and side stop 1

40mm deep tray 1

## Electrical Connection

Max Power Draw 15400 W  
Current 43 A  
Voltage 220-240 V  
Voltage 2 (V) 380-415 V  
Type of electric cable Yes, Single phase

Power supply cable length 150 cm  
Additional connection modalities Yes, Double and Three Phase  
Frequency 50/60 Hz  
Terminal block 5 poles  
Plug No



## 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 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



### 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

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



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## Benefit

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### **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

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

### **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