

# **TR103IGR2**

Cooker size

N. of cavities with energy label

Cavity heat source

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

**ELECTRICITY** 

Induction

Thermo-ventilated

Thermo-ventilated

Vapor Clean

8017709312428

В

2



## **Aesthetics**



Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** 

Upstand

Hob colour

Type of control setting

hob

Victoria

**Enamelled** metal

Victoria

assembled 50's

Slate Grey

Upstand+ Command panel

Glossy

Yes

Black enamel

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Plinth

5

**Smeg Victoria** 

Stainless steel

Black

9

Electronic 5 buttons

With frame

Black

Smeg Victoria

Brushed stainless steel

Anthracite

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted

Fan assisted base



Circulaire

Eco

Other functions

Defrost by time



## Cleaning functions



# Programs / Functions auxiliary oven

Cooking functions cavity 2 Traditional cooking functions, cavity 2 1



Circulaire

# Programs / Functions third oven

No. of functions third oven 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 Fan number Net volume of the cavity 61 l Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

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

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Electro-mechanical Temperature control

316x460x412 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

**Power** 

Grill elememt 1700 W 2700 W Large grill - Power Circular heating element 2000 W

- Power

Grill type Electric



Tilting grill

Yes

# **Options Main Oven**

Timer Yes End of cooking acoustic

alarm

Minimum Temperature Maximum temperature 50 °C 250 °C

605x375x375 mm

## Second Oven Technical Features

Fan number 2 Net volume of the 84 I second cavity

Gross volume, 2nd

cavity

Cavity material Ever Clean enamel

94 I

No. of shelves

Type of shelves Metal racks

No. of lights

Light type Halogen 40 W **Light Power** 

Door opening Side opening Removable door Yes Full glass inner door Yes Removable inner door Yes No. total door glasses 2 No. thermo-reflective 1 door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2 x 1550 W

- Power

# **Options Auxiliary Oven**

245 °C Minimum Temperature 50°C Maximum temperature

## Third Oven Technical Features













36 I

41 l

Yes





Net volume, 3rd cavity Gross volume, 3rd

cavity

Cavity material Ever Clean enamel

No. of shelves 2

Type of shelves Metal racks

No. of lights

Halogen Light type **Light Power** 40 W Door opening Flap down Removable door Yes

Removable inner door Yes No. total door glasses 3 No. of thermo-reflective 1 door glasses

Safety Thermostat Yes

Cooling system **Tangential** Usable cavity space 169x440x443 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Large grill - Power 2700 W Grill type Electric Tilting grill Yes

# Options Third Oven

Full glass inner door



Minimum Temperature

50 °C

Maximum temperature

260 °C

# Accessories included for Main Oven & Hob



Rack with back and side 2

stop

40mm deep tray

Grill mesh

Telescopic Guide rails,

1 1

partial Extraction

# Accessories included for Secondary Oven

1



Oven grid with back stop

4

Plate rack/warmer

1

# Accessories included for Third Oven

Rack with back and side 1

stop

40mm deep tray

1

# **Electrical Connection**

**Electrical connection** 15400 W

rating

Current 43 A

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

Electric cable Installed, Single phase Power supply cable

length

Additional connection

modalities

Frequency

Terminal block

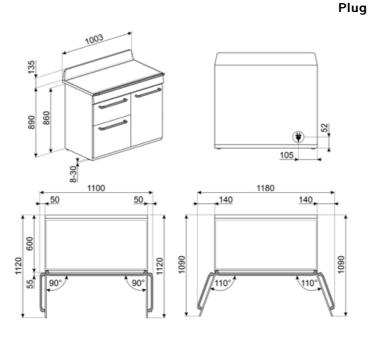
Double and Three Phase

150 cm

50/60 Hz

5 poles

Not present





# **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.



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 suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

### **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), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.

#### KITH103

Height extension kit (950 mm), black, suitable for TR103 cookers (945-960mm)

### **SCRP**

#### 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 suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

#### BNP608T

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

### **GTP**

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.

## KIT1TR103

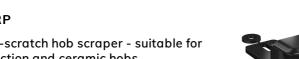
Splashback black, 100cm, suitable for TR103 Victoria cookers

### **PALPZ**

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

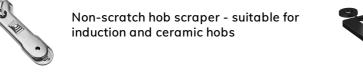
## SFLK1

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.



Energy efficiency class A



Installation in column: Installation in column.



Knobs control



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



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.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.

ECO

ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



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.



Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



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



# Benefit (TT)

#### 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

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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#### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### True-convection

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 (optional accessory)

### Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)



## BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

## 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