

TR103IP2

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	8017709312411
Energy efficiency class	A
Energy efficiency class, second cavity	B








Aesthetics


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

Programs / Functions


No. of cooking functions	5
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 ECO	 Fan assisted base	

Cleaning functions

 Vapor Clean
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Other functions

 Defrost by time
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Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1

Traditional cooking functions, cavity 2



Circulaire

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

Side opening door Yes

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	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	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
Side opening door	Yes

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
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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



Rack with back and side stop
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

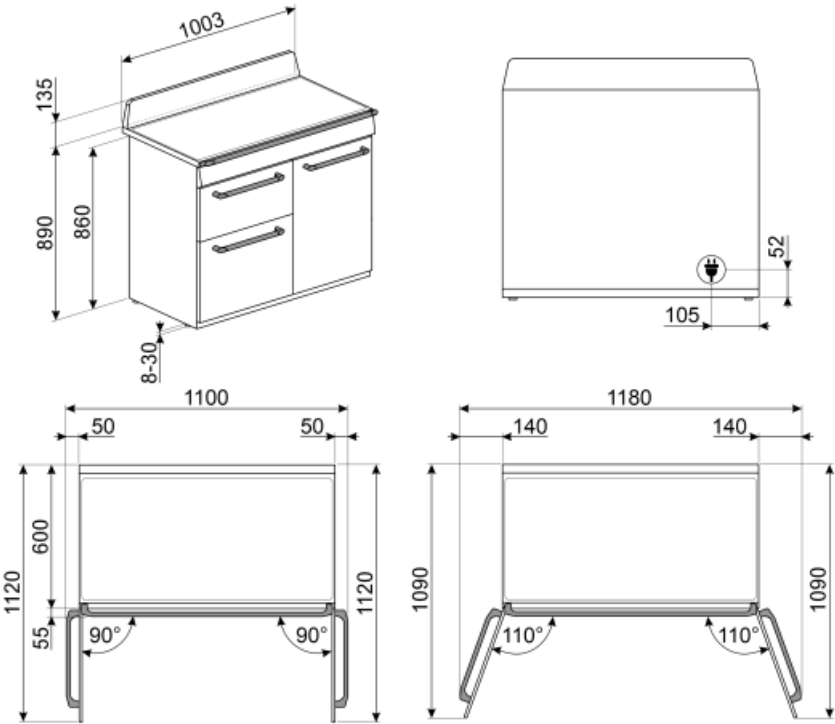
Rack with back and side stop 1

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 installed Yes, Single phase

Power supply cable length 150 cm
Type of electric cable Yes, Double and Three Phase
Frequency 50/60 Hz
Terminal block 5 poles



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.



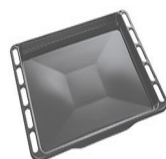
GRILLPLATE

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.



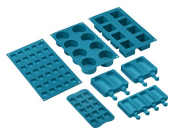
GTT

****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

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