

TR103IP2

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 8017709312411 EAN code

Energy efficiency class Energy efficiency class, second cavity В



Aesthetics



Design Victoria Control knobs Smeg Victoria Command panel finish **Enamelled** metal Controls colour Stainless steel

Aesthetics Victoria No. of controls 9 assembled 50's Serigraphy colour Black

Logo

Colour Cream Display electronic 5 buttons With frame

100x60 cm

2

Logo position **Upstand+ Command panel** Door **Finishing** Gloss Glass type Black

Upstand Yes Handle Smeg Victoria

Handle Colour Hob colour Black enamel Brushed stainless steel

5

Control knobs Plinth Anthracite Type of control setting

Programs / Functions

No. of cooking functions Traditional cooking functions

Static Fan assisted Circulaire

Fan assisted base

Other functions

ECO

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



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









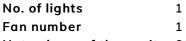












Net volume of the cavity 61 litres Gross volume, 1st cavity 70 l

Cavity material Easy clean enamel

Shelf positions

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

Second Oven Technical Features









Fan number Net volume of the

second cavity

Gross volume, 2nd

cavity

Cavity material

Shelf positions

Type of shelves

No. of lights

Light type

Light power

84 litres

94 I

Easy clean enamel

Metal racks

Halogen 40 W

Door opening Side opening Removable door Yes Full glass inner door Yes Removable inner door Yes

No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

2

1

Yes

605x375x375 mm

Circular heating element 2 x 1550 W

- Power

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature

Third Oven Technical Features



















Net volume, 3rd cavity Gross volume, 3rd

cavity

Cavity material

Shelf positions

Type of shelves

No. of lights Light type Light power

Door opening Removable door Full glass inner door 36 I 41 I



Easy clean enamel

2

Metal racks

Halogen 40 W

Flap down Yes Yes

Removable inner door No. total door glasses

No. of thermo-reflective

door glasses

Safety Thermostat

Cooling system Usable cavity space

dimensions (HxWxD)

Temperature control

Large grill - Power Grill type

Tilting grill

1 Yes

Yes

3

245 °C

Tangential

169x440x443 mm

Electro-mechanical

2700 W Electric 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

Grill mesh

Telescopic Guide rails,

partial Extraction

Accessories included for Secondary Oven

1



Chrome shelf with back 4 stop

Plate rack/warmer

1

1

1

Accessories included for Third Oven

Chrome shelf with back 1 and side stop

40mm deep tray

1

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

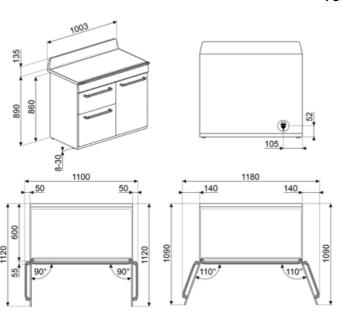
modalities

Frequency Terminal block Yes, Double and Three

Phase

150 cm

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



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



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 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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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

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

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

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

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat