

# TR103P

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709241483
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics



Design	Victoria	Type of control knobs	Smeg Victoria
Command panel finish	Enamelled metal	Controls colour	Stainless steel
Aesthetic	Victoria	No. of controls	10
Logo	assembled 50's	Serigraphy colour	Black
Colour	Cream	Display name	Electronic 5 buttons
Logo position	Upstand+ Command panel	Door	With frame
Finishing	Glossy	Glass type	Black
Upstand	Yes	Handle	Smeg Victoria
Hob colour	Black enamel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Plinth	Anthracite
Type of control setting hob	Control knobs		

## Programs / Functions main oven

No. of cooking functions	8
Traditional cooking functions	



## Cleaning functions



## Programs / Functions auxiliary oven

Cooking functions cavity 2 1

Traditional cooking functions, cavity 2



## Programs / Functions third oven

No. of functions third oven 1

Oven light

1



Full grill



## Hob technical features



Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - AUX - 1.00 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 2.90 kW

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition Yes

Burner caps

Matt black enamelled

ignition

## Main Oven Technical Features



No. of lights 1

Total no. of door glasses 3

Fan number 1

No. of thermo-reflective door glasses 1

Net volume of the cavity 61 l

Safety Thermostat Yes

Gross volume, 1st cavity 70 l

Cooling system Tangential

Cavity material Ever Clean enamel

Usable cavity space dimensions (HxWxD) 316x460x412 mm

No. of shelves 4

Temperature control Electro-mechanical

Type of shelves Metal racks

Lower heating element power 1200 W

Light type Halogen

Upper heating element - Power 1000 W

Light Power 40 W

Cooking time setting Start and Stop

Door opening Side opening

---

Removable door	Yes	Grill elememt	1700 W
Full glass inner door	Yes	Large grill - Power	2700 W
		Circular heating element	2000 W
		- Power	
		Grill type	Electric
		Tilting grill	Yes

## Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

## Second Oven Technical Features

---

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

## Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
---------------------	-------	---------------------	--------

## Third Oven Technical Features

---

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

---

Full glass inner door	Yes	Tilting grill	Yes
-----------------------	-----	---------------	-----

## Options Third Oven

---

Minimum Temperature	50 °C	Maximum temperature	260 °C
---------------------	-------	---------------------	--------

## Accessories included for Main Oven & Hob

---



Cast iron wok support	1	40mm deep tray	1
Moka stand in cast iron	1	Grill mesh	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven

---



Oven grid with back stop	4	Plate rack/warmer	1
--------------------------	---	-------------------	---

## Accessories included for Third Oven

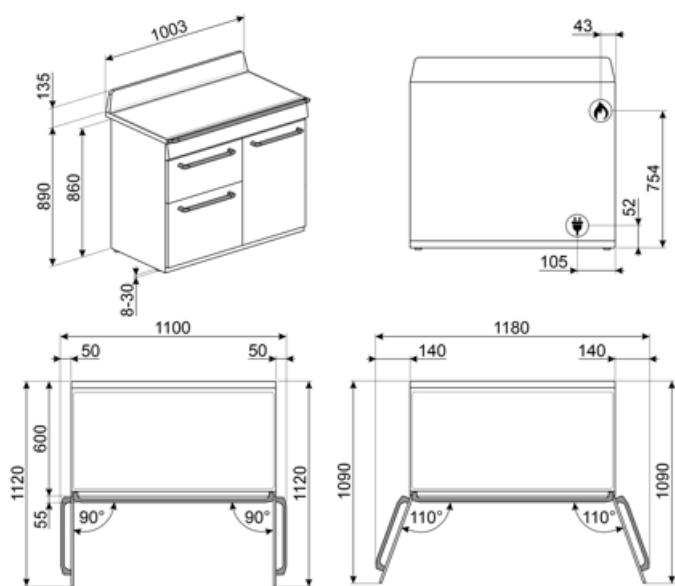
---

40mm deep tray	1
----------------	---

## Electrical Connection

---

Electrical connection rating	8900 W	Additional connection modalities	Double and Three Phase
Current	39 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	Not present
Electric cable	Installed, Single phase		



## 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 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



### 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 guarantee stability and facilitate the smooth extraction of the trays.



### GTT

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



### KIT1TR103

Splashback black, 100cm ,suitable for TR103 Victoria cookers



### KITH103

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



### 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

## Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Energy efficiency class A
	Installation in column: Installation in column.		Knobs control
	Air cooling system: to ensure a safe surface temperatures.		Double glazed doors: Number of glazed doors.
	Triple glazed doors: Number of glazed doors.		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.
	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: 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: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
	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.		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.
	Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.		Light

---

	Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.		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.
	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.		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.		The capacity indicates the amount of usable space in the oven cavity in litres.
	The capacity indicates the amount of usable space in the oven cavity in litres.		

---

## Benefit (TT)

---

### Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

### 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

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

### 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

### 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 (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

**Single turbine**

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