

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



| | | | |
|-----------------------------|------------------------|-----------------------|-------------------------|
| Aesthetic | Victoria | Type of control knobs | Smeg Victoria |
| Design | Victoria | Controls colour | Stainless steel |
| Colour | Cream | No. of controls | 10 |
| Finishing | Glossy | Serigraphy colour | Black |
| Command panel finish | Enamelled metal | Display name | Electronic 5 buttons |
| Logo | assembled 50's | Door | With frame |
| Logo position | Upstand+ Command panel | 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 | |



Static



Circulaire



Turbo



Eco



Small grill



Large grill



Fan grill (large)



Fan assisted base

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 
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

Automatic electronic ignition Yes

Gas safety valves

Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights 1

Fan number 1

Net volume of the cavity 61 l

Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Door opening Side opening

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

| | | | |
|-----------------------|-----|----------------------------------|----------|
| Removable door | Yes | Grill element | 1700 W |
| Full glass inner door | Yes | 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 | 260 °C |

Second Oven Technical Features



| | |
|---------------------------------|-------------------|
| Net volume of the second cavity | 84 l |
| Gross volume, 2nd cavity | 94 l |
| Cavity material | Ever Clean enamel |
| No. of shelves | 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 | Ever Clean enamel |
| No. of shelves | 2 |
| Type of shelves | Metal racks |
| No. of lights | 1 |
| Light type | Halogen |
| Light Power | 40 W |
| Door opening | Flap down |
| Removable 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 |

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

Moka stand in cast iron 1

Rack with back and side stop 2

40mm deep tray 1

Grill mesh 1

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

Plug Not present

Electrical connection rating 8900 W

Current 39 A

Voltage 220-240 V

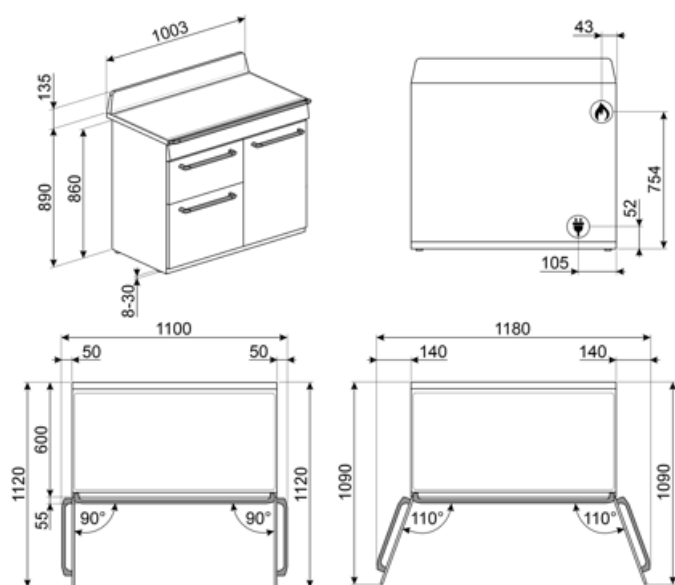
Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase

Additional connection modalities Double and Three Phase

Frequency 50/60 Hz

Terminal block 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.



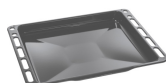
BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



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



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.



KIT1TR103

Splashback black, 100cm ,suitable for TR103 Victoria cookers



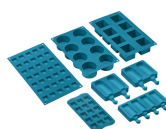
PALPZ

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.



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



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.



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



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.



KITH103

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




































SFLK1

Child lock



Symbols glossary

| | | | |
|--|---|---|--|
|  | |  | B: Product energy rating, measured from A+++ to D / G depending on the product family. |
|  | Heavy duty cast iron pan stands: for maximum stability and strength. |  | Installation in column: Installation in column |
|  | Air cooling system: to ensure a safe surface temperatures. |  | Double glazed doors: Number of glazed doors. |
|  | Triple glazed doors: Number of glazed doors. |  | 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. |
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|  | Knobs control | | |

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

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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

BBQ (optional accessory)

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

Pizza stone (optional accessory)

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

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)

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