

TR4110AZ

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

110x60 cm

2

ELECTRICITY

Gas

Thermo-ventilated

Fan assisted Vapor Clean

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A A



Aesthetics





Design

Command panel finish E

Communa puner minsir

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand

Hob colour

Type of pan stands
Type of control setting

hob

Victoria

Enamelled metal

Victoria

assembled 50's

Pastel blue Upstand

Glossy

Yes

Black enamel

Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls Serigraphy colour

D: 1

Display name

Door

2.

Glass type

Handle

Handle Colour

Storage compartment

Plinth

5

Smeg Victoria

Stainless steel

12 Black

Electronic 5 buttons

With frame

Black

Smeg Victoria

Brushed stainless steel

Drawer

Anthracite

Programs / Functions main oven

No. of cooking functions

Traditional cooking functions

Static

R

Fan assisted



Circulaire

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Eco

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Fan assisted base

Other functions



Defrost



Cleaning functions



Programs / Functions auxiliary oven

Cooking functions cavity 2

5

Traditional cooking functions, cavity 2

Static

Fan assisted

(R)

Circulaire

Eco Eco

8

Fan-assisted bottom

Vapor Clean

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Cleaning functions cavity 2 Other functions cavity 2

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Defrost

Programs / Functions third oven

No. of functions third oven

Oven light

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Full grill

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Hob technical features



Total no. of cook zones 7

Left - Gas - 2UR (dual) - 4.20 kW

Front left - Gas - AUX - 1.00 kW

Rear left - Gas - Rapid - 2.90 kW

Front centre - Gas - Rapid - 2.90 kW

Rear centre - Gas - AUX - 1.00 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Type of gas burners

Standard

Gas safety valves

Yes

Automatic electronic

Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



ignition















No. of lights

Total no. of door glasses 3



Net volume of the cavity 611

Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Start and Stop Door opening Side opening

Removable door Yes Full glass inner door Yes Removable inner door Yes

No.of thermo-reflective 1

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 Large grill - Power 2700 W Circular heating element 2700 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 260 °C

Second Oven Technical Features





















Net volume of the 61 I second cavity

Gross volume, 2nd 70 I

cavity

Ever Clean enamel Cavity material

No. of shelves

Type of shelves Metal racks

No. of lights 1

Light type Halogen **Light Power** 40 W

Door opening Side opening

Yes Removable door Full glass inner door Yes Removable inner door Yes

No. total door glasses 3 No. thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Electro-mechanical Temperature control

316x444x425 mm

Lower heating element - 1200 W

power

Upper heating element - 1000 W

Power

1700 W Grill element - power Large grill - Power 2700 W Grill type Electric

Tilting grill Yes

Options Auxiliary Oven

Maximum temperature 260 °C Minimum Temperature 50°C

Third Oven Technical Features















Net volume, 3rd cavity

Gross volume, 3rd cavity

36 I 41 I

No. of shelves

Cavity material

Type of shelves No. of lights

Light type **Light Power**

Door opening Removable door Full glass inner door

Ever Clean enamel

Metal racks

Incandescent

25 W Flap down

Yes Yes

Removable inner door Yes 3 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

Electro-mechanical

169x440x443 mm

2700 W Electric Yes

Yes

Tangential

Options Third Oven

Minimum Temperature

50 °C

Maximum temperature

260 °C

Accessories included for Main Oven & Hob



Cast iron wok support Rack with back and side 2

stop

40mm deep tray

Grill mesh

Telescopic Guide rails,

partial Extraction

Accessories included for Secondary Oven



Rack with back and side 2

stop

40mm deep tray

Grill mesh

1 Telescopic Guide rails,

partial Extraction

Accessories included for Third Oven

1

Rack with back and side 1

stop

40mm deep tray 1

Electrical Connection

Electrical connection

rating Current 8400 W

37 A

Cable testing

Additional connection

modalities

Double and Three Phase

Yes, Single phase

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

Installed, Single phase

Frequency

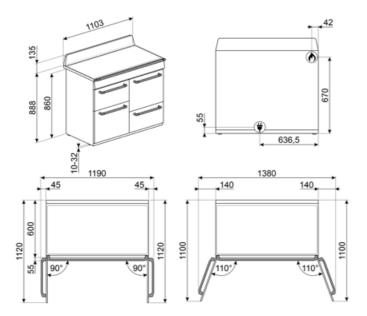
Terminal block

Plug

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.

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.

KIT600TR4110

Cover strip for hob back side, suitable for TR4110 Victoria cookers

KITP65TR41

Depth extension kit (650 mm), black, suitable for TR4110 cookers

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.

BGTR4110

Cast iron grill plate suitable for Victoria Cookers TR4110

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

KIT1TR41N

Splashback black, 110cm, suitable for TR4110 Victoria cookers

KITH4110

Height extension kit (950mm), black, suitable for TR4110 cookers (945-965mm)

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



TPKTR

Stainless steel teppanyaki plate, suitable for Victoria TR4110 cookers and Symphony SYD4110



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.



With the switch on this symbol, no heating is possible even if the thermostat is turned.



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.



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: 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



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.





The oven cavity has 2 different cooking levels.



The oven cavity has 4 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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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

Drawer storage compartment

More space thanks to the lower drawer compartment, ideal for storing accessories or cooking utensils

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

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

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