

TR4110GR

Cooker size

N. of cavities with energy label

Cavity heat source Gas 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

Electric

2

Thermo-ventilated

Fan assisted Vapor Clean 8017709271435

Α



Smeg Victoria

Aesthetics





Design Victoria

Command panel finish **Enamelled** metal

Aesthetics Victoria assembled 50's Logo

Colour Slate Grey Logo position Upstand

Finishing Gloss Upstand Yes

Hob colour Black enamel

Type of pan stands Cast Iron

Type of control setting Control knobs Control knobs Controls colour

Stainless steel No. of controls 12

Serigraphy colour

Display electronic 5 buttons Door With frame Glass type Stopsol

Handle Smeg Victoria

Handle Colour Brushed stainless steel

Drawer Storage compartment Plinth **Anthracite**

Programs / Functions

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire



ECO



Fan assisted base

Other functions



Defrost

SMEG SPA 30/11/2025

5



Cleaning functions



Programs / Functions Auxiliary Oven

Cooking functions cavity 2

5

Traditional cooking functions, cavity 2



Fan assisted



ECO



Fan-assisted bottom

Vapor Clean



Cleaning functions cavity 2 Other functions cavity 2



Defrost

Programme / Functions Third Oven

No. of functions third oven

Oven light



Full grill



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

Matte black enamelled

Main Oven Technical Features



ignition















No. of lights

Removable inner door

Yes



Fan number 1

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 Light power 40 W

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

316x460x412 mm dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element 1200 W

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













61 litres

Metal racks

70 I







Net volume of the

second cavity Gross volume, 2nd

cavity

Cavity material Easy clean enamel

Shelf positions

Type of shelves

No. of lights Light type Halogen 40 W Light power

Door opening Side opening

Removable door Yes 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)

Temperature control Electro-mechanical

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

Minimum Temperature 50°C Maximum temperature 260°C

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

Metal racks

Metal racks

Incandescent 25 W

Flap down

Yes or Yes Removable inner door Yes
No. total door glasses 3
No. of thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system Tangential
Usable cavity space 169x440x443 mm

Usable cavity space dimensions (HxWxD)

Temperature control

Large grill - Power Grill type Tilting grill Electro-mechanical

2700 W Electric Yes

Options Third Oven

Minimum Temperature

Maximum temperature

260 °C

Accessories included for Main Oven & Hob

50 °C



Cast iron wok support
Chrome shelf with back

and side stop
40mm deep tray

Grill mesh

Telescopic Guide rails, partial Extraction

1 s 1

Accessories included for Secondary Oven



Chrome shelf with back 2

and side stop 40mm deep tray Grill mesh

Telescopic Guide rails, partial Extraction

Accessories included for Third Oven

1

Chrome shelf with back 1 and side stop

40mm deep tray

1

1

Electrical Connection

Max Power Draw

Type of electric cable

Current

Voltage

8400 W 37 A 220-240 V

Yes, Single phase

Cable testing

Additional connection

modalities Frequency Yes

Yes, Double and Three

Phase 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.

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, 20mm deep

BNP608T

Teflon-coated tray, 8mm depth, to be

placed on the grid

GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished

KIT600TR4110

Cover strip for hob back side, suitable for TR4110 Victoria 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, 40mm deep

GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished

KIT1TR41N

Splashback 110x75 cm suitable for TR4110 Victoria cookers, black

KITH4110

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







KITP65TR41



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



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





Teppanyaki grill plate for TR4110 cookers



Symbols glossary

11	Ľ
т.	г

Heavy duty cast iron pan stands: for maximum stability and strength.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Installation in column: Installation in column



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.



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



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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Knobs control



Benefit

Gas hob

Gas provides constant control of the heat source, with an immediate change in temperature

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

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

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

Buttons control

Easy and intuitive timer setting with a simple buttons

Drawer storage compartment

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

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

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

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

Pizza stone (optional accessory)

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

BBQ (optional accessory)

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

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