

TR4110IBL

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

Induction

Thermo-ventilated

Fan assisted

Vapor Clean 8017709195052

Α



Aesthetics

Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Upstand Hob colour

Type of control knobs Controls colour

Victoria

Enamelled metal

Victoria

assembled 50's

Black

Upstand

Yes Black enamel

Smeg Victoria

Stainless steel

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Plinth

6

10

Silver

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



Fan assisted



Circulaire



Eco

Large grill



Fan assisted base

Cleaning functions



Vapor clean

Programs / Functions auxiliary oven



Cooking functions cavity 2

5

Traditional cooking functions, cavity 2

Static

Fan assisted

Fan grill (large)

Bottom

Fan-assisted bottom

Cleaning functions cavity 2

Vapor clean

Other functions cavity 2



Scongelamento a tempo

Programs / 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 17.5 cm Rear left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.5 cm Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 26.5 cm

Rear right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.5 cm Front right - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 17.5 cm

Automatic switch off when overheat

Minimum pan diameter Yes

indication

Yes Selected zone indicator Yes Automatic pan

detection

Main Oven Technical Features

















No. of lights 1 Fan number Net volume of the cavity 61 l Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen

Removable 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) 316x460x412 mm

Temperature control Electro-mechanical



Light Power

Cooking time setting

Door opening

Start and Stop Side opening

Removable door Full glass inner door Yes

40 W

Yes

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 Yes

End of cooking acoustic

alarm

Minimum Temperature

50 °C

260 °C

1200 W

Second Oven Technical Features

















61 I

70 I



Ever Clean enamel

Metal racks





Net volume of the

second cavity

Gross volume, 2nd

cavity

Cavity material

No. of shelves

Type of shelves

Light Power

Door opening

Removable door

No. of lights Light type

Halogen 40 W

Side opening

Yes Full glass inner door Yes Removable inner door Yes

Maximum temperature

No. total door glasses 3 No. thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element - 1200 W

Upper heating element - 1000 W

Power

Grill element - power Large grill - Power Grill type

1700 W 2700 W Electric

Yes

316x444x425 mm

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

No. of shelves

36 I

2

Ever Clean enamel

Removable inner door No. total door glasses

No. of thermo-reflective

door glasses

Safety Thermostat Yes



Type of shelves

Metal racks

No. of lights

Light type

Incandescent

Light Power

25 W Flap down

Door opening Removable door

Full glass inner door

Yes Yes

Cooling system

Usable cavity space

dimensions (HxWxD)

Temperature control

Large grill - Power Grill type

Tilting grill

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



Rack with back and side 2

40mm deep tray

Grill mesh

Telescopic Guide rails,

partial Extraction

1

Accessories included for Secondary Oven



Rack with back and side 2

40mm deep tray

Grill mesh

Telescopic Guide rails,

partial Extraction

1

Accessories included for Third Oven

1

Rack with back and side 1

stop

rating Current

Voltage

Voltage 2 (V)

40mm deep tray

Electrical Connection

Electrical connection

19500 W

220-240 V

380-415 V

53 A

Power supply cable length

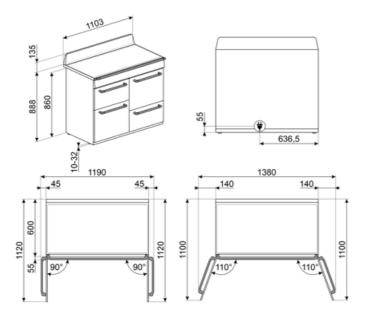
Frequency Terminal block 150 cm

50/60 Hz 5 poles

Plug

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.



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.



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.



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



BNP608T

Teflon-coated tray, 8 mm depth, to be placed on the grid



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.



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 quarantee stability and facilitate the smooth extraction of the trays.



KIT1TR41N

Splashback black, 110cm, suitable for TR4110 Victoria cookers



KIT600TR4110

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



KITH4110

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



KITP65TR41

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



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



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

A †

Energy efficiency class A



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



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.



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



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



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.



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.



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.



Benefit (TT)

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

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

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)

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 (optional accessory)

Single turbine

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