

TR4110IBL2

Cooker size	110x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermoseal
Type of second oven	Fan assisted
Cleaning system main oven	Vapour Clean
EAN code	8017709312435
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics

	Design	Victoria	Controls colour	Stainless steel
	Command panel finish	Enamelled metal	No. of controls	10
	Aesthetic	Victoria	Serigraphy colour	Silver
	Logo	assembled 50's	Display	electronic 5 buttons
	Colour	Black	Door	With frame
	Logo position	Upstand	Glass type	Black
	Finishing	Glossy	Handle	Smeg Victoria
	Upstand	Yes	Handle Colour	Brushed stainless steel
	Hob colour	Black enamel	Storage compartment	Drawer
	Type of control setting	Control knobs	Plinth	Anthracite
	Control knobs	Smeg Victoria		

Programs / Functions

No. of cooking functions	5
Traditional cooking functions	

 Static  Fan assisted  Circulaire

 Eco  Fan assisted bottom

Other functions

 Defrost by time

Cleaning functions



Vapour Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2 6

Traditional cooking functions, cavity 2



Static



Fan assisted



Eco



Large grill



Fan grill (large)



Fan-assisted bottom

Programs / Functions Third Oven

No. of functions third oven 1

Oven light



Full grill



Hob technical features



Total no. of cook zones 5

Front left - Induction - single - 2.3 kW - Booster 3 kW - - Ø 21.0 cm

Rear left - Induction - single - 1.3 kW - Booster 1.4 kW - - Ø 18.0 cm

Central - Induction - single - 2.3 kW - Booster 3 kW - - Ø 27.0 cm

Rear right - Induction - single - 1.3 kW - Booster 1.4 kW - - Ø 18.0 cm

Front right - Induction - single - 2.3 kW - Booster 3 kW - - Ø 21.0 cm

Automatic switch off Yes

Minimum pan diameter Yes
when overheated
indication

Automatic pan Yes

Selected zone indicator Yes

detection

Main Oven Technical Features



No. of lights 1

Removable inner door Yes

Fan number 1

Total no. of door glasses 3

Net volume of the cavity 61 l

No. of thermo-reflective 1
door glasses

Gross volume, 1st cavity 70 l

Safety Thermostat Yes

Cavity material Ever Clean enamel

Cooling system Tangential

No. of shelves 4

Usable cavity space 316x460x412 mm

Type of shelves Metal racks

dimensions (HxWxD)

Light type Halogen

Temperature control Electro-mechanical

Light Power	40 W	Lower heating element power	1200 W
Cooking time setting	Start and Stop	Upper heating element - Power	1000 W
Door opening	Side opening	Grill element	1700 W
Removable door	Yes	Large grill - Power	2700 W
Full glass inner door	Yes	Circular heating element - Power	2700 W
		Grill type	Electric

Options Main Oven

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

Second Oven Technical Features



Fan number	1	No. total door glasses	3
Net volume of the second cavity	61 l	No. thermo-reflective door glasses	1
Gross volume, 2nd cavity	70 l	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Cooling system	Tangential
No. of shelves	4	Usable cavity space dimensions (HxWxD)	316x444x425 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
No. of lights	1	Lower heating element - power	1200 W
Light type	Halogen	Upper heating element - Power	1000 W
Light Power	40 W	Grill element - power	1700 W
Door opening	Side opening	Large grill - Power	2700 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Tilting grill	Yes
Removable inner door	Yes		

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	260 °C
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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	Incandescent	Temperature control	Electro-mechanical
Light Power	25 W	Large grill - Power	2700 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes	Tilting grill	Yes
Full glass inner door	Yes		

Options Third Oven

Minimum Temperature 50 °C Maximum temperature 260 °C

Accessories included for Main Oven & Hob



Rack with back and side 2 stop	1	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

Accessories included for Secondary Oven



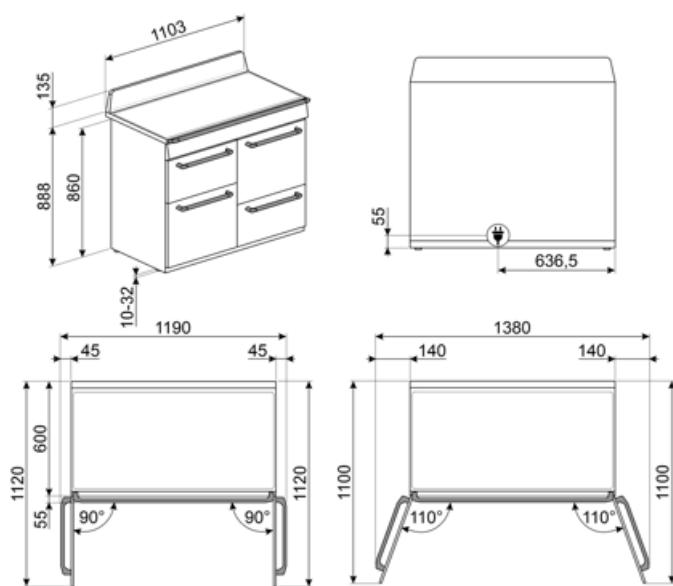
Rack with back and side 2 stop	1	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

Accessories included for Third Oven

Rack with back and side 1 stop	1	40mm deep tray	1
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Electrical Connection

Electrical connection rating	16500 W	Power supply cable length	150 cm
Current	46 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Type of electric cable installed	Yes, Single phase	Plug	No



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, 40mm deep

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.

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

KITP65TR41



Depth extension kit (650 mm), 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.



BN620-1

Enamelled tray, 20mm deep



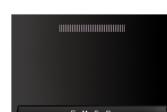
BNP608T

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



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



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm

**SCRP**

Induction and ceramic hobs and teppanyaki scraper

**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

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column		Knobs control
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	Triple glazed doors: Number of glazed doors.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	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.		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 with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.		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.
	Vapour 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)

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 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

Removable 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

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

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