

# TR4110IP2

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

Thermoseal

Fan assisted

Vapour Clean

8017709312442

Α



# **Aesthetics**



Design Victoria

Command panel finish **Enamelled** metal

**Aesthetic** 

assembled 50's Logo

Victoria

Colour Cream Logo position Upstand **Finishing** Glossy

Upstand Yes

Hob colour Black enamel Type of control setting Control knobs **Control knobs** Smeg Victoria Controls colour Stainless steel

No. of controls 10 Serigraphy colour Black

electronic 5 buttons Display

Door With frame Glass type Black

Handle Smeg Victoria

**Handle Colour** Brushed stainless steel

Storage compartment Drawer Plinth Anthracite

# **Programs / Functions**

No. of cooking functions Traditional cooking functions



Fan assisted



Circulaire



Fan assisted bottom

5

#### Other functions

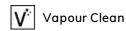
Static



Defrost by time



## Cleaning functions



# **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

Cleaning functions cavity 2

Vapour Clean

# **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 - 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 overheat indication

Selected zone indicator Yes Automatic pan Yes

detection

# **Main Oven Technical Features**



















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

Cavity material Ever Clean enamel Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective door glasses

Safety Thermostat Yes



No. of shelves

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

Side opening

Yes

Yes

Cooking time setting Door opening

Removable door Full glass inner door Cooling system **Tangential** 316x460x412 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical 1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W 2700 W Large grill - Power Circular heating element 2700 W

- Power

Grill type Electric

**Options Main Oven** 

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature Maximum temperature

50 °C 260 °C

316x444x425 mm

Second Oven Technical Features

Fan number Net volume of the 61 I

second cavity

Gross volume, 2nd

cavity

Cavity material Ever Clean enamel

70 I

No. of shelves

Type of shelves Metal racks

No. of lights

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 3 No. thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element - 1200 W

power

Upper heating element - 1000 W

**Power** 

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

**Options Auxiliary Oven** 

260 °C Minimum Temperature 50°C Maximum temperature

Third Oven Technical Features



Net volume, 3rd cavity Removable inner door Yes



Gross volume, 3rd

cavity

Cavity material

No. of shelves

Type of shelves

No. of lights

Light type

**Light Power** Door opening

Removable door Full glass inner door 41 I

Ever Clean enamel

Metal racks

1 Incandescent

25 W

Flap down

Yes Yes

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 Yes

3

**Tangential** 

169x440x443 mm

Electro-mechanical

2700 W Electric

Yes

**Options Third Oven** 

Minimum Temperature

Maximum temperature

260°C

Accessories included for Main Oven & Hob

50°C

Rack with back and side 2

40mm deep tray

Grill mesh

Telescopic Guide rails,

partial Extraction

1

Accessories included for Secondary Oven

1

Rack with back and side 2

stop

40mm deep tray

Grill mesh

partial Extraction

Telescopic Guide rails,

Accessories included for Third Oven

1

Rack with back and side 1

stop

40mm deep tray

1

**Electrical Connection** 

**Electrical connection** 

rating

Current 46 A

Voltage Voltage 2 (V)

Type of electric cable

installed

16500 W

220-240 V

380-415 V

Yes, Single phase

Power supply cable

length

Type of electric cable

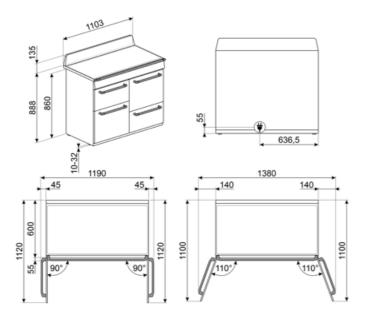
150 cm

Yes, Double and Three

Phase

Frequency Terminal block 50 Hz 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.

#### **BBO**

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



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

AIRFRY2

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



# **GTT**

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



#### KIT1TR41N

Splashback 110x75 cm suitable for TR4110 Victoria cookers, black



### KIT600TR4110

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



#### **KITH4110**

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



## KITP65TR41

Depth extension kit (650 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



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.



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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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Knobs control



# 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

## 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

## 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