

# TR4110IPG

Cooker size	110x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Fan assisted
Cleaning system main oven	Vapor Clean
EAN code	8017709235093
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics

<b>Aesthetics</b>	Victoria	<b>Serigraphy colour</b>	Black
<b>Design</b>	Victoria	<b>Display</b>	electronic 5 buttons
<b>Command panel finish</b>	Enamelled metal	<b>Door</b>	With frame
<b>Logo</b>	assembled 50's	<b>Glass type</b>	Black
<b>Logo position</b>	Upstand	<b>Handle</b>	Smeg Victoria
<b>Upstand</b>	Yes	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Black enamel	<b>Storage compartment</b>	Drawer
<b>Control knobs</b>	Smeg Victoria	<b>Sliding compartment</b>	Yes
<b>Controls colour</b>	Stainless steel	<b>Plinth</b>	Anthracite
<b>No. of controls</b>	10		

## Programs / Functions

No. of cooking functions 6

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Large grill



Fan assisted base


Cleaning functions




Vapor Clean

## Programs / Functions Auxiliary Oven

## Cleaning functions cavity 2

 Vapor Clean

## Other functions cavity 2

 defrost by time

## Programme / 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 - 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

Yes

Minimum pan diameter indication

Yes

Automatic pan detection

Yes

Selected zone indicator

Yes

## Main Oven Technical Features



No. of lights

1

Fan number

1

Net volume of the cavity

61 litres

Gross volume, 1st cavity

70 l

Cavity material

Easy clean enamel

Shelf positions

4

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

Total no. of door glasses

3

No. of thermo-reflective door glasses

1

Safety Thermostat

Yes

Cooling system

Tangential

Usable cavity space dimensions (HxWxD)

316x444x425 mm

Temperature control

Electro-mechanical

Lower heating element power

1200 W

Upper heating element - Power

1000 W

Grill element

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 alarm Yes

Minimum Temperature 50 °C  
Maximum temperature 260 °C

## Second Oven Technical Features



Net volume of the second cavity 61 litres  
Gross volume, 2nd cavity 70 l  
Cavity material Easy clean enamel  
Shelf positions 4  
Type of shelves Metal racks  
No. of lights 1  
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 door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 316x444x425 mm  
Temperature control Electro-mechanical  
Lower heating element - power 1200 W  
Upper heating element - Power 1000 W  
Grill element - power 1700 W  
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 36 l  
Gross volume, 3rd cavity 41 l  
Cavity material Easy clean enamel  
Shelf positions 2  
Type of shelves Metal racks  
No. of lights 1  
Light type Incandescent  
Light power 25 W  
Door opening Flap down

Removable inner door Yes  
No. total door glasses 3  
No. of thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 169x440x443 mm  
Temperature control Electro-mechanical  
Large grill - Power 2700 W  
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
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## Accessories included for Main Oven & Hob



Top oven chrome shelf with back stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven



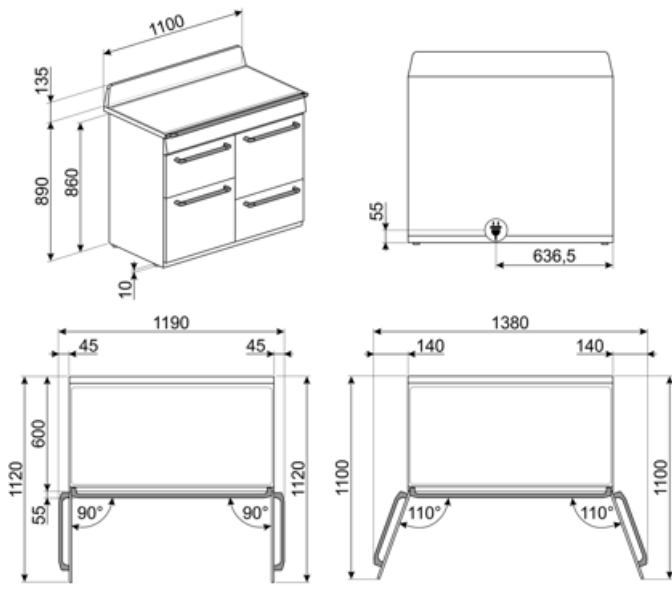
Rack with back and side stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

## Accessories included for Third Oven

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

Max Power Draw	19500 W	Power supply cable length	150 cm
Current	53 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V		



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## Not included accessories

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### BN620-1

Enamelled tray, 20mm deep



### GTP

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



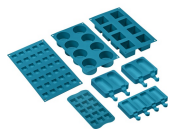
### KIT1TR41N

Splashback 110x75 cm suitable for TR4110 Victoria cookers, black



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### 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



### BN640

Enamelled tray, 40mm deep



### GTT

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



### PALPZ























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



### SCRP

Induction and ceramic hobs and teppanyaki scraper

## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Light</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>The oven cavity has 2 different cooking levels.</p>	 <p>The oven cavity has 4 different cooking levels.</p>



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.



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## Benefit

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### **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.

### **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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### **Single turbine**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### **Telescopic guides**

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **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

### **Drawer storage compartment**

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

### **BBQ (optional accessory)**

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

### **Pizza stone (optional accessory)**

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