# TR4110P1

| | |
|---|---|
| **Cooker size** | 110x60 cm |
| **N. of cavities with energy label** | 2 |
| **Cavity heat source** | ELECTRICITY |
| **Hob type** | Gas |
| **Type of main oven** | Thermo-ventilated |
| **Type of second oven** | Fan assisted |
| **Cleaning system main oven** | Vapor Clean |
| **EAN code** | 8017709176655 |
| **Energy efficiency class** | A |
| **Energy efficiency class, second cavity** | A |




## Aesthetics

| | | | |
|---|---|---|---|
| **Design** | Victoria | **Control knobs** | Smeg Victoria |
| **Command panel finish** | Enamelled metal | **Controls colour** | Stainless steel |
| **Aesthetic** | Victoria | **No. of controls** | 12 |
| **Logo** | assembled 50's | **Serigraphy colour** | Black |
| **Colour** | Cream | **Display** | Electronic 5 buttons |
| **Logo position** | Upstand | **Door** | With frame |
| **Finishing** | Glossy | **Glass type** | Black |
| **Upstand** | Yes | **Handle** | Smeg Victoria |
| **Hob colour** | Black enamel | **Handle Colour** | Brushed stainless steel |
| **Type of pan stands** | Cast Iron | **Storage compartment** | Drawer |
| **Type of control setting hob** | Control knobs | **Plinth** | Anthracite |

## Programs / Functions

**No. of cooking functions** 5

**Traditional cooking functions**

Static

Fan assisted

Circulaire

Eco

Fan assisted base

**Other functions**

Defrost

**Cleaning functions**

Vapor clean

## Programs / Functions Auxiliary Oven

**Cooking functions cavity 2** 5

**Traditional cooking functions, cavity 2**

Static | Fan assisted | Circulaire

Eco | Fan-assisted bottom

**Vapor Clean**

**Cleaning functions cavity 2**

**Other functions cavity 2**

Defrost

## Programs / Functions Third Oven

**No. of functions third oven** 1

**Oven light**

**Full grill**

## Hob technical features

UR

**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 ignition** | Yes | **Burner caps** | Matt black enamelled |

## Main Oven Technical Features

**No. of lights** 1

**Total no. of door glasses** 3

| | |
|---|---|
| **Net volume of the cavity** | 61 l |
| **Gross volume, 1st cavity** | 70 l |
| **Cavity material** | Ever Clean enamel |
| **No. of shelves** | 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 |
| **No.of thermo-reflective door glasses** | 1 |
| **Safety Thermostat** | Yes |
| **Cooling system** | Tangential |
| **Usable cavity space dimensions (HxWxD)** | 316x460x412 mm |
| **Temperature control** | Electro-mechanical |
| **Lower heating element power** | 1200 W |
| **Upper heating element - Power** | 1000 W |
| **Grill elememt** | 1700 W |
| **Large grill - Power** | 2700 W |
| **Circular heating element - Power** | 2700 W |
| **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 l |
| **Gross volume, 2nd cavity** | 70 l |
| **Cavity material** | Ever Clean enamel |
| **No. of shelves** | 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** | Ever Clean enamel |
| **No. of shelves** | 2 |
| **Type of shelves** | Metal racks |
| **No. of lights** | 1 |
| **Light type** | Incandescent |
| **Light Power** | 25 W |
| **Door opening** | Flap down |
| **Removable door** | Yes |
| **Full glass inner door** | Yes |
| **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 |
| **Tilting grill** | Yes |

## Options Third Oven

| | |
|---|---|
| **Minimum Temperature** | 50 °C |
| **Maximum temperature** | 260 °C |

## Accessories included for Main Oven & Hob



| | |
|---|---|
| **Cast iron wok support** | 1 |
| **Rack with back and side stop** | 2 |
| **40mm deep tray** | 1 |
| **Grill mesh** | 1 |
| **Telescopic Guide rails, partial Extraction** | 1 |

## Accessories included for Secondary Oven



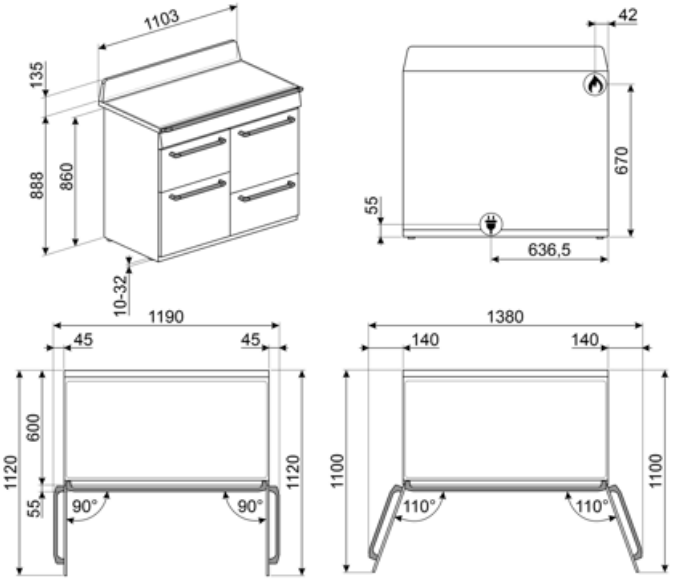
| | |
|---|---|
| **Rack with back and side stop** | 2 |
| **40mm deep tray** | 1 |
| **Grill mesh** | 1 |
| **Telescopic Guide rails, partial Extraction** | 1 |

## Accessories included for Third Oven

| | |
|---|---|
| **Rack with back and side stop** | 1 |
| **40mm deep tray** | 1 |

## Electrical Connection

| | |
|---|---|
| **Electrical connection rating** | 8400 W |
| **Current** | 37 A |
| **Voltage** | 220-240 V |
| **Voltage 2 (V)** | 380-415 V |
| **Installed electric cable** | Yes, Single phase |
| **Cable testing** | Yes, Single phase |
| **Additional connection modalities** | Yes, Double and Three Phase |
| **Frequency** | 50/60 Hz |
| **Terminal block** | 5 poles |
| **Plug** | Not present |


1103
135
888
860
10-32
42
670
55
636,5
1190
45
45
600
1120
1120
55
90°
90°
1380
140
140
1100
1100
110°
110°

## Compatible Accessories



### 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 suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



### BNP608T

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



### GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### KIT600TR4110

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



### KITP65TR41

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



### SFLK1

Child lock



### 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 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



### 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.



### KIT1TR41N

Splashback black, 110cm ,suitable for TR4110 Victoria cookers



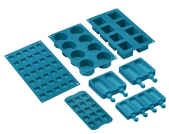
### KITH4110

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



### 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.



### 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

**WOKGHU**



Cast iron WOK Support

## Symbols glossary



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



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.





Knobs control



With the switch on this symbol, no heating is possible even if the thermostat is turned.



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.



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 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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# Benefit (TT)

### Gas hob

Induction offers fast cooking and precise temperature control

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

### 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

### 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)

**BBQ (optional accessory)**

Barbeque 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)