

TR90BL2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Catalytic
EAN code	8017709322113
Energy efficiency class	A












Aesthetics



Aesthetics	Victoria	Colour of buttons	Black
Colour	Black	No. of controls	8
Finishing	Black	Serigraphy colour	Silver
Design	Victoria	Handle	Smeg Victoria
Door	With frame	Handle Colour	Polished chrome
Upstand	Yes	Glass type	Black
Type of pan stands	Cast Iron	Feet	none
Hob colour	Black enamel	Plinth	Anthracite
Command panel finish	Enamelled metal	Storage compartment	Drawer
Control knobs	Smeg Victoria	Sliding compartment	Yes
Controls colour	Stainless steel	Logo	assembled 50's
Display	electronic 5 buttons	Logo position	Upstand+ Command panel

Programs / Functions

No. of cooking functions	9
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Base	 Fan assisted base

Cleaning functions

Catalytic



Vapor Clean

Other functions



Defrost by time

Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - 2UR (dual) - 5.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 2

Fan number 2

Net volume of the cavity 115 litres

Gross volume, 1st cavity 129 l

Cavity material Easy clean enamel

Shelf positions 5

Type of shelves Metal racks

Light type Halogen

Light power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electro-mechanical

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2 x 1550 W

Grill type Electric

Soft Close system Yes

Options Main Oven

Timer Yes

Minimum Temperature 50 °C

Maximum temperature 260 °C

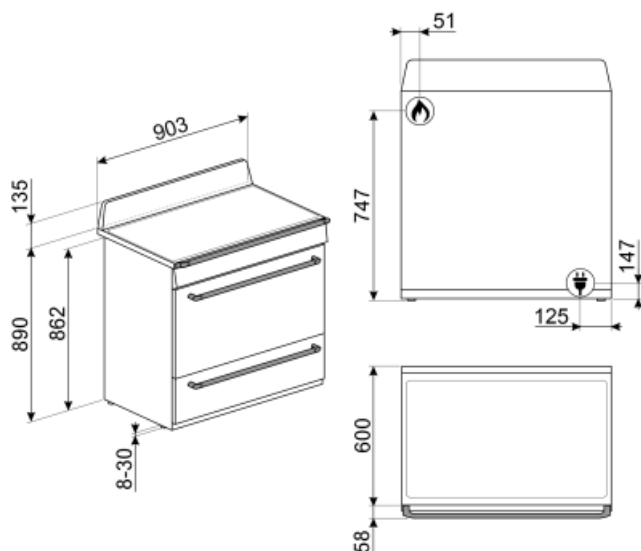
End of cooking acoustic alarm Yes

Accessories included for Main Oven & Hob

Cast iron wok support	1	40mm deep tray	1
Moka stand in cast iron	1	Grill mesh	1
Rack with back and side stop	1	Catalytic panels	3
20mm deep tray	1		

Electrical Connection

Max Power Draw	3200 W	Power supply cable length	120 cm
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles
Type of electric cable installed	Yes, Single phase		



Not included accessories



TPKTR9

Teppanyaki grill plate for Victoria TR9 and Symphony cookers



AIRFRY9

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.



GTP

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



PRTX

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



BGTR9

Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



BBQ9



KITHTR90

Height extension kit (950 mm), suitable for Victoria TR90 cookers



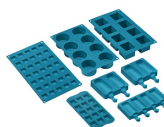
PALPZ

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



GTT



















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



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

Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Heavy duty cast iron pan stands: for maximum stability and strength.
	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.		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.
	Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.		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.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
	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.		Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.
	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.		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 5 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.