TR90DGC9

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	8017709268428
Energy efficiency class	A



Aesthetics

Design	Victoria	**Type of control setting**	Control knobs
Command panel finish	Enamelled metal	**Control knobs**	Smeg Victoria
Aesthetics	Victoria	**Controls colour**	Stainless steel
Logo	assembled 50's	**No. of controls**	8
Colour	Decorated / Special	**Serigraphy colour**	Silver
Logo position	Upstand+ Command panel	**Display**	electronic 5 buttons
Decoration / Special colour	Carretto	**Door**	With frame
		Glass type	Black
Finishing	Gloss	**Handle**	Smeg Victoria
Upstand	Yes	**Handle Colour**	Polished chrome
Series	Divina Cucina	**Storage compartment**	Drawer
Collaborations	Smeg & Dolce&Gabbana	**Feet**	none
Hob colour	Black enamel	**Plinth**	Anthracite
Type of pan stands	Cast Iron		

Programs / Functions

No. of cooking functions	9

Traditional cooking functions

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

Other functions

- Defrost by time

Cleaning functions

- Catalytic
- Vapor Clean

Hob technical features

UR

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	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matte black enamelled

Main Oven Technical Features

No. of lights	2	**Removable inner door**	Yes
Fan number	2	**Total no. of door glasses**	3
Net volume of the cavity	115 litres	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	129 l	**Safety Thermostat**	Yes
Cavity material	Easy clean enamel	**Cooling system**	Tangential
Shelf positions	5	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Type of shelves	Metal racks	**Temperature control**	Electro-mechanical
Light type	Halogen	**Lower heating element power**	1700 W
Light power	40 W	**Upper heating element - Power**	1200 W
Cooking time setting	Start and Stop	**Grill elememt**	1700 W
Light when oven door is open	Yes	**Large grill - Power**	2900 W
Door opening	Flap down		
Removable door	Yes		
Full glass inner door	Yes		

Circular heating element - Power	2 x 1550 W
Grill type	Electric
Soft Close system	Yes

Options Main Oven

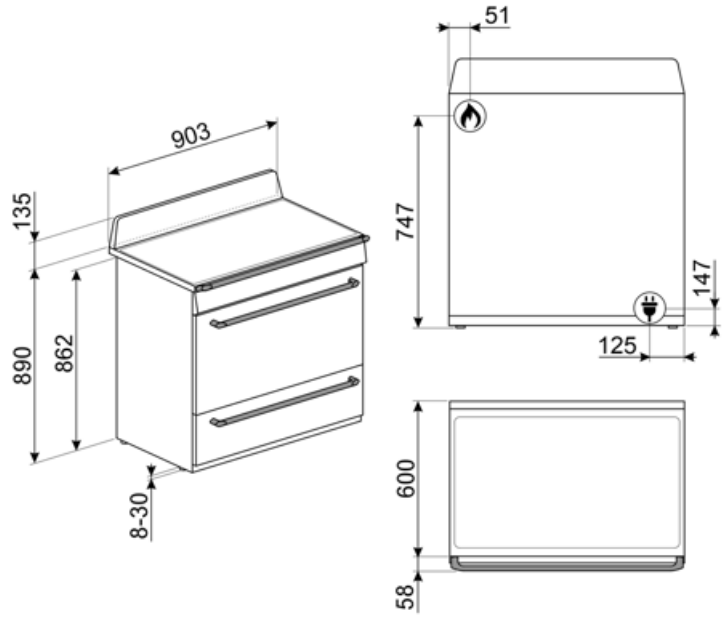
Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob

Cast iron wok support	1	**40mm deep tray**	1
Moka stand in cast iron	1	**Grill mesh**	1
Chrome shelf with back and side stop	1	**Catalityc 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
Voltage 2 (V)	380-415 V	**Plug**	No
Type of electric cable	Yes, Single phase		


51
903
135
747
147
890
862
125
600
8-30
58

Compatible Accessories



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.



BBQ9

teflon-coated aluminum grid for 90 cm cavity



BN920

Enamelled tray 90cm cavity, 20mm deep



BN940

Enamelled tray 90 cm, 40 mm deep



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



KIT1TR9N

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



KITROT9

Rotisserie kit for 90x60 cookers, new cavity (115 L)



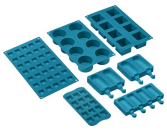
PALPZ

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



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

Symbols glossary



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



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three self-cleaning panels coated with a special enamel that promotes the progessive elimination of traces of grease and odors caused by cooking.



Installation in column: Installation in column



Defrost by time: with this function the time of thawing of foods are determined automatically.



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 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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.

Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.

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

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

Knobs control

Side lights: Two opposing side lights increase visibility inside the oven.

The oven cavity has 5 different cooking levels.

Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

The capacity indicates the amount of usable space in the oven cavity in litres.