

TR90DGC9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

90x60 cm

1

ELECTRICITY

Gas

Thermo-ventilated

Catalytic

8017709268428

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo Colour

Logo position

Decoration / Special

colour

Finishing Upstand

Series

Collaborations

Hob colour Type of pan stands Victoria

Enamelled metal

Victoria

assembled 50's

Decorated / Special

Upstand+ Command panel

Sicilian cart

Glossy

Yes

Divina Cucina

Smeg & Dolce&Gabbana

Black enamel Cast Iron

Controls colour

Type of control setting

Type of control knobs

No. of controls Serigraphy colour

Display name

Door Glass type

Handle

Handle Colour

Storage compartment Feet color

Plinth

Control knobs

Smeg Victoria Stainless steel

8

Silver

Electronic 5 buttons

With frame

Black

Smeg Victoria Polished chrome

Drawer none

Anthracite

Programs / Functions main oven

No. of cooking functions

9



Traditional cooking functions

Static

Fan assisted

Circulaire

Eco

Large grill

Fan grill (large)

Base

Fan assisted base

Rotisserie

Yes

Yes

1700 W

Other functions

Defrost by time

Cleaning functions

Vapor clean Catalytic

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

Automatic electronic Matt black enamelled Yes Burner caps

ignition

Main Oven Technical Features





No. of lights



















Fan number Net volume of the cavity 115 l Gross volume, 1st cavity 129 | Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down Removable door Yes Yes Full glass inner door

Removable inner door Total no. of door glasses 3

No.of thermo-reflective door glasses

Gas safety valves

Safety Thermostat Yes

Cooling system **Tangential** 371x724x418 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W 2900 W Large grill - Power



Circular heating element 2 x 1550 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

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

alarm

Accessories included for Main Oven & Hob

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

20mm deep tray

Electrical Connection

Electrical connection 3200 W Power supply cable 120 cm

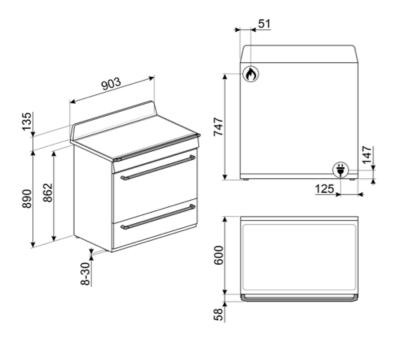
rating

Current 14 A Voltage 220-240 V Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase length

Frequency 50/60 Hz Terminal block 3 poles Plug Not present







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



BGTR9

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



BN920

Enamelled tray 90cm cavity, 20mm deep



BN940

Enamelled tray 90 cm, 40 mm deep



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.



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.



KIT1TR9N

Splashback black, 90cm, suitable for TR90 and TR93 Victoria cookers



KITHTR90

Height extension kit (950mm), black, suitable for Victoria TR90 cookers (945-960mm)



KITROT9

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



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.



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

A T

Energy efficiency class A



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



Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three selfcleaning 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.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Triple glazed doors: Number of glazed doors.



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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



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

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: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.	%	Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
\leftrightarrow	Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.		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.	Ö,	Side lights: Two opposing side lights increase visibility inside the oven.
	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.	.5	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.	UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	115 lt	The capacity indicates the amount of usable space in the oven cavity in litres.

Φ Knobs control