

# TR90DGME9

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

Electric Gas

Thermo-ventilated

Catalytic

8017709335847

Α



## **Aesthetics**





Design

Command panel finish

**Aesthetics** 

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

Blu Mediterraneo

Gloss

Yes

Blu Mediterraneo

Smeg & Dolce&Gabbana

Black enamel

Cast Iron

Type of control setting

Control knobs

Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet

Plinth

ol setting Control knobs

knobs Smeg Victoria
s colour Stainless steel

8

Silver

electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Drawer none

Anthracite

# **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** 

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 Yes

ignition

Gas safety valves

Yes

Matte black enamelled Burner caps

### Main Oven Technical Features























2 No. of lights 2 Fan number

Net volume of the cavity 115 litres Gross volume, 1st cavity 129 |

Cavity material Easy clean enamel

Shelf positions

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 Yes Total no. of door glasses 3 No.of thermo-reflective door glasses

Safety Thermostat Yes Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

371x724x418 mm

1700 W

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W 2900 W Large grill - Power



Circular heating element  $2 \times 1550 \text{ W}$ 

- Power

Grill type Electric
Soft Close system Yes

# **Options Main Oven**

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

alarm

# 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 1 Catalityc panels 3

and side stop

20mm deep tray 1

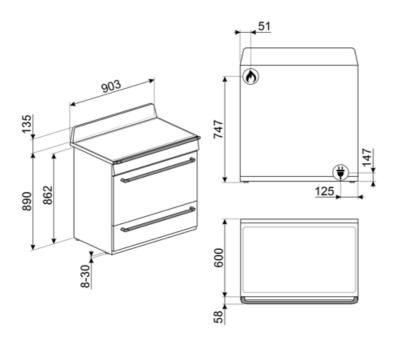
# **Electrical Connection**

 Max Power Draw
 3200 W
 Power supply cable length
 120 cm

 Current
 14 A
 length

 Voltage
 220-240 V
 Frequency
 50/60 Hz

 Voltage 2 (V)
 380-415 V
 Terminal block
 3 poles





# **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 and 100cm Victoria, 60 and 90cm Master and Symphony cookers

#### **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



#### KITHTR90

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

#### 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			
A	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.
C	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
<b></b>	Air cooling system: to ensure a safe surface temperatures.	***	Defrost by time: with this function the time of thawing of foods are determined automatically.
3	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.
*)	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.	<b>(%)</b>	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.
8	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	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	<b>%</b>	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages

rotisserie (where possible). Also ideal for cooking sausages and bacon.

ierce ethod 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.

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.



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.



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.



Knobs control