

# TR90DGME9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Catalytic
EAN code	8017709335847
Energy efficiency class	A



## Aesthetics



Design	Victoria	Type of control setting hob	Control knobs
Command panel finish	Enamelled metal	Type of control knobs	Smeg Victoria
Aesthetic	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 name	Electronic 5 buttons
Decoration / Special colour	Blu Mediterraneo	Door	With frame
Finishing	Glossy	Glass type	Black
Upstand	Yes	Handle	Smeg Victoria
Series	Blu Mediterraneo	Handle Colour	Polished chrome
Collaborations	Smeg & Dolce&Gabbana	Storage compartment	Drawer
Hob colour	Black enamel	Feet color	none
Type of pan stands	Cast Iron	Plinth	Anthracite

## Programs / Functions main oven

No. of cooking functions	9
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## 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



**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** Matt black enamelled

## Main Oven Technical Features



**No. of lights**

2

**Fan number**

2

**Net volume of the cavity** 115 l

**Gross volume, 1st cavity** 129 l

**Cavity material** Ever Clean enamel

**No. of shelves** 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

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

## Options Main Oven

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<b>Timer</b>	<b>Yes</b>	<b>Minimum Temperature</b>	<b>50 °C</b>
<b>End of cooking acoustic alarm</b>	<b>Yes</b>	<b>Maximum temperature</b>	<b>260 °C</b>

## Accessories included for Main Oven & Hob

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

## Electrical Connection

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<b>Electrical connection rating</b>	<b>3200 W</b>	<b>Power supply cable length</b>	<b>120 cm</b>
<b>Current</b>	<b>14 A</b>	<b>Frequency</b>	<b>50/60 Hz</b>
<b>Voltage</b>	<b>220-240 V</b>	<b>Terminal block</b>	<b>3 poles</b>
<b>Voltage 2 (V)</b>	<b>380-415 V</b>	<b>Plug</b>	<b>Not present</b>



## 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.



### BN920

Enamelled tray 90cm cavity, 20mm 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.



### KIT1TR9N

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



### BBQ9

teflon-coated aluminum grid for 90 cm cavity



### BN940

Enamelled tray 90 cm, 40 mm deep



### 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.



### KITROT9

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



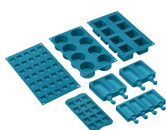
### PALPZ

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.



### 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






























### SFLK1

Child lock



## Symbols glossary

	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 self-cleaning panels coated with a special enamel that promotes the progressive 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: 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.
	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		