

# TR90GMBL

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

Vapor Clean

8017709344788



## **Aesthetics**





Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** 

Upstand

Hob colour

Type of pan stands Type of control setting

Type of control knobs

Victoria

**Enamelled** metal

Victoria

assembled 50's

Black

**Upstand+ Command panel** 

Glossy

Yes

Black enamel Cast Iron

Control knobs

Smeg Victoria

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Storage compartment

Feet color

Plinth

Silver

Electronic 5 buttons

Stainless steel

With frame

Black

Smeg Victoria

Polished chrome

Push pull

none

Anthracite

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted

9



Small grill



Circulaire



Eco





Large grill



Fan grill (large)



Base

Fan assisted base

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#### Other functions

Defrost by time

### Cleaning functions



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

Automatic electronic Yes

ignition

Gas safety valves Yes

**Burner** caps Matt black enamelled

## Main Oven Technical Features















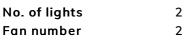












Net volume of the cavity 115 l Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

Cooking time setting Start and Stop

Light when oven door is Yes

open

Flap down Door opening

Removable door Yes Full glass inner door Yes 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)

Electro-mechanical Temperature control

371x724x418 mm

Lower heating element 1700 W

power

Upper heating element - 1200 W

**Power** 

Grill elememt 1700 W Large grill - Power 2900 W

Circular heating element 2 x 1550 W

- Power

Grill type Electric Soft Close system Yes

# **Options Main Oven**

Timer Yes Minimum Temperature 50 °C Maximum temperature 260 °C

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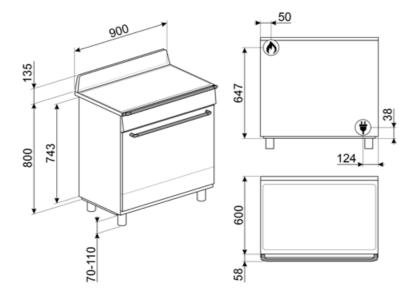
End of cooking acoustic Yes alarm

# Accessories included for Main Oven & Hob

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

# **Electrical Connection**

**Electrical connection** 3200 W Power supply cable 120 cm rating length 50/60 Hz Current 14 A Frequency Voltage Terminal block 220-240 V 3 poles Electric cable Installed, Single phase Plug Not present



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# **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.



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.



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



#### KITH95CPF9

Height extension kit with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfony C9 cookers



#### **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

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# Alternative products



TR90GMGR
Colour: Slate Grey



TR90GMP
Colour: Cream

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# Symbols glossary

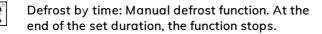
Heavy duty cast iron pan stands: for maximum stability and strength.

Energy efficiency class A

Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.





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.



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 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.

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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

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