

# TR90GMGR

|                                  |                   |
|----------------------------------|-------------------|
| 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        | Vapor Clean       |
| EAN code                         | 8017709344795     |
| Energy efficiency class          | A                 |












## Aesthetics



|                             |                        |                     |                      |
|-----------------------------|------------------------|---------------------|----------------------|
| Aesthetic                   | Victoria               | Controls colour     | Stainless steel      |
| Design                      | Victoria               | No. of controls     | 8                    |
| Colour                      | Slate Grey             | Serigraphy colour   | Black                |
| Finishing                   | Glossy                 | Display name        | Electronic 5 buttons |
| Command panel finish        | Enamelled metal        | Door                | With frame           |
| Logo                        | assembled 50's         | Glass type          | Black                |
| Logo position               | Upstand+ Command panel | Handle              | Smeg Victoria        |
| Upstand                     | Yes                    | Handle Colour       | Polished chrome      |
| Hob colour                  | Black enamel           | Storage compartment | Push pull            |
| Type of pan stands          | Cast Iron              | Feet color          | none                 |
| Type of control setting hob | Control knobs          | Plinth              | Black                |
| Type of control knobs       | Smeg Victoria          |                     |                      |

## Programs / Functions main oven

|                               |   |
|-------------------------------|---|
| No. of cooking functions      | 9 |
| Traditional cooking functions |   |

|  |  |   |
|--|--|---|
|  Static            |  Fan assisted |  Circulaire        |
|  Eco               |  Small grill  |  Large grill       |
|  Fan grill (large) |  Base         |  Fan assisted base |

## Other functions

 Defrost by time

## Cleaning functions

 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

**Automatic electronic ignition** Yes

**Gas safety valves** 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

**Circular heating element - Power** 2 x 1550 W

**Grill type** Electric

**Soft Close system** Yes

## Options Main Oven

**Timer** Yes

**Minimum Temperature** 50 °C

**Maximum temperature** 260 °C

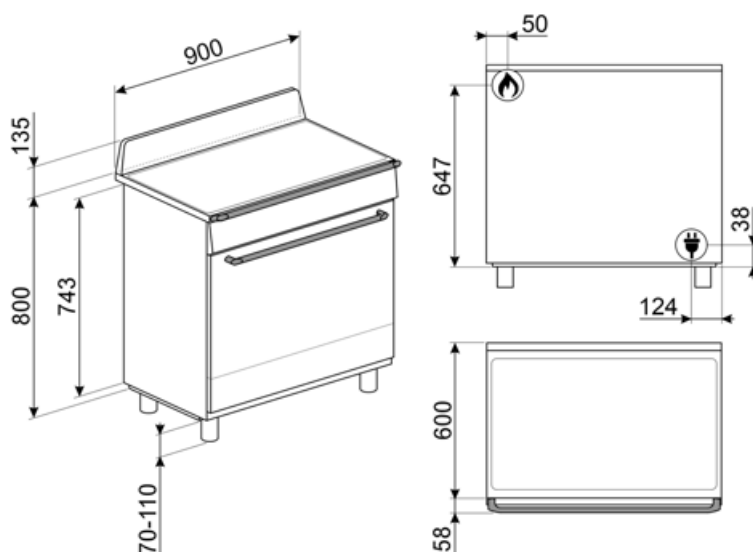
End of cooking acoustic alarm Yes

## 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 stop | 1 | Grill mesh     | 1 |

## Electrical Connection

|                              |             |                           |                         |
|------------------------------|-------------|---------------------------|-------------------------|
| Plug                         | Not present | Electric cable            | Installed, Single phase |
| Electrical connection rating | 3200 W      | Power supply cable length | 120 cm                  |
| Current                      | 14 A        | Frequency                 | 50/60 Hz                |
| Voltage                      | 220-240 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.



### BGTR9

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



### 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.



### KITH95CPF9

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



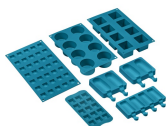
### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### 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



### BBQ9

teflon-coated aluminum grid for 90 cm cavity



### 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



### 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



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## Alternative products

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














**TR90GMBL**  
Colour: Black













**TR90GMP**  
Colour: Cream

## Symbols glossary

|  |  |   |   |
|--|--|---|---|
|    | Heavy duty cast iron pan stands: for maximum stability and strength.   |    |   |
|    | 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.   |
|  | 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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## Benefit (TT)

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### **Gas hob**

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

### **Vapor Clean**

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### **Push-pull storage compartment**

More space thanks to the lower push-pull compartment, ideal for storing accessories or cooking utensils

### **True-convection**

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **BBQ (optional accessory)**

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)



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#### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

#### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket (optional accessory)

#### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

#### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

#### **Soft close**

The door is equipped with a specific system for silent closing

#### **Double Turbine**

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat