

TR90GPBL

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

Pyrolitic

8017709345129

A+



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

9

Stainless steel

Silver

Electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Push pull none

Black

Programs / Functions main oven

No. of cooking functions Traditional cooking functions



Static

Fan assisted



Eco

Circulaire



Turbo





Fan grill (large)



Small grill



Large grill



Fan assisted base

SMEG SPA

28/11/2025



Cleaning functions



Pyrolytic

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

ignition

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

Ever Clean enamel Cavity material

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 Full glass inner door Yes Removable inner door Yes

Total no. of door glasses 4 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Door Lock During Yes

Pyrolisis

Usable cavity space

371x724x418 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

1700 W

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2 x 2000 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

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

alarm

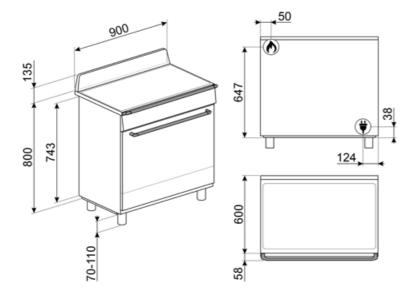


Accessories included for Main Oven & Hob

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

Additional connection Double and Three Phase Electrical connection 4200 W modalities rating Current 19 A Frequency 50/60 Hz Voltage 220-240 V Terminal block 5 poles Voltage 2 (V) 380-415 V Plug Not present Electric cable Installed, Single phase





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



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



KITH95CPF9

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



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





Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



Alternative products



TR90GPP
Colour: Cream



TR90GPGR

Colour: Slate Grey



Symbols glossary

[7]	
[LI]	

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



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Installation in column: Installation in column.



Knobs control



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: 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.



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.

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.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.



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.



The capacity indicates the amount of usable space in the oven cavity in litres.