

TR90IBL2

| | |
|----------------------------------|-------------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 1 |
| Cavity heat source | Electric |
| Hob type | Induction |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709312350 |
| Energy efficiency class | A |












Aesthetics

| | | | |
|--|------------------------|---------------------|----------------------|
|  | | | |
| Aesthetics | Victoria | No. of controls | 7 |
| Design | Victoria | Serigraphy colour | Silver |
| Colour | Black | Display | electronic 5 buttons |
| Finishing | Gloss | Door | With frame |
| Command panel finish | Enamelled metal | Glass type | Black |
| Logo | assembled 50's | Handle | Smeg Victoria |
| Logo position | Upstand+ Command panel | Handle Colour | Polished chrome |
| Upstand | Yes | Storage compartment | Drawer |
| Hob colour | Black enamel | Sliding compartment | Yes |
| Type of control setting | Control knobs | Feet | none |
| Control knobs | Smeg Victoria | Plinth | Anthracite |
| Controls colour | Stainless steel | | |

Programs / Functions

| | |
|-------------------------------|---|
| 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

Catalytic  Vapor Clean

Hob options

| | | | |
|------------------|-----|-----------------------|--------------------|
| Control lock | Yes | Limited Power | 3700, 4800, 7400 W |
| Limited Power | Yes | Consumption Mode in W | |
| Consumption Mode | | | |

Hob technical features



Total no. of cook zones 5

Front left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

Rear left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm










Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm

Rear right - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

| | | | |
|------------------------------------|-----|---------------------------------|-----|
| Automatic switch off when overheat | Yes | Minimum pan diameter indication | Yes |
| Automatic pan detection | Yes | Selected zone indicator | Yes |

Main Oven Technical Features

| | | | |
|------------------------------|-------------------|--|--------------------|
| No. of lights | 2 | Removable inner door | Yes |
| Fan number | 2 | Total no. of door glasses | 3 |
| Net volume of the cavity | 115 litres | No. of thermo-reflective door glasses | 2 |
| Gross volume, 1st cavity | 129 l | Safety Thermostat | Yes |
| Cavity material | Easy clean enamel | Cooling system | Tangential |
| Shelf positions | 5 | Usable cavity space dimensions (HxWxD) | 371x724x418 mm |
| Type of shelves | Metal racks | Temperature control | Electro-mechanical |
| Light type | Halogen | Lower heating element power | 1700 W |
| Light power | 40 W | Upper heating element - Power | 1200 W |
| Cooking time setting | Start and Stop | Grill element | 1700 W |
| Light when oven door is open | Yes | Large grill - Power | 2900 W |
| Door opening | Flap down | | |
| Removable door | Yes | | |
| Full glass inner door | Yes | | |

| | |
|--------------------------|----------|
| Circular heating element | 1550 W |
| - Power | |
| Grill type | Electric |
| Soft Close system | Yes |

Options Main Oven

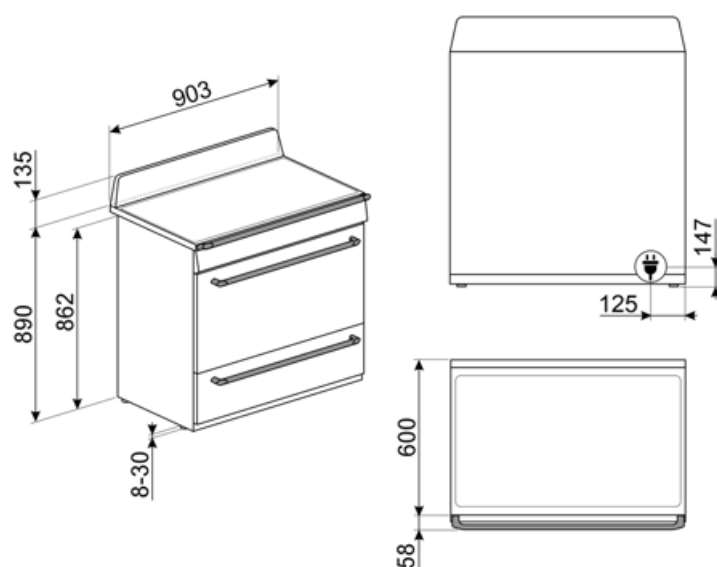
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|-------------------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 260 °C |

Accessories included for Main Oven & Hob

| | | | |
|--------------------------------------|---|------------------|---|
| Chrome shelf with back and side stop | 1 | Grill mesh | 1 |
| 20mm deep tray | 1 | Catalytic panels | 3 |
| 40mm deep tray | 1 | | |

Electrical Connection

| | | | |
|----------------|-----------|----------------------------------|-----------------------------|
| Max Power Draw | 10600 W | Type of electric cable | Yes, Single phase |
| Current | 46 A | Additional connection modalities | Yes, Double and Three Phase |
| Voltage | 220-240 V | Frequency | 50/60 Hz |
| Voltage 2 (V) | 380-415 V | Terminal block | 5 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.



BN920

Enamelled tray 90cm cavity, 20mm deep



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KITHTR90

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



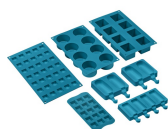
PPR9

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



BN940

Enamelled tray 90 cm, 40 mm deep



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



SCRP

Induction and ceramic hobs and teppanyaki scraper































TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



Symbols glossary

| | | | |
|--|---|---|--|
|  | Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed. |  | A: Product drying performance, measured from A+++ to D / G depending on the product family |
|  | Installation in column: Installation in column |  | Knobs control |
|  | Air cooling system: to ensure a safe surface temperatures. |  | Defrost by time: with this function the time of thawing of foods are determined automatically. |
|  | Triple glazed doors: Number of glazed doors. |  | ECO-logic: option allows you to restrict the power limit of the appliance real energy saving. |
|  | 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. |
|  | 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. |  | 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: 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 rotisserie (where possible). Also ideal for cooking sausages and bacon. |
|  | 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 with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages 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. |

| | | | |
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|  | Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit. |  | Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob. |
|  | 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. |
|  | 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. |

Benefit

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

Vapor Clean

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

Buttons control

Easy and intuitive timer setting with a simple buttons

Drawer storage compartment

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

Circulaire

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

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

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

Catalysis

Easy oven cleaning through the use of catalytic panels in the cavity

This permanent process allows continuous cleaning and degreasing of the three cavity walls, starting its grease oxidation phase when the oven reaches 200°C.