

TR90IBL9

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 Induction

Thermo-ventilated

Vapor Clean

8017709237189

Α



Aesthetics

Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Upstand

Hob colour Type of control knobs

Controls colour

No. of controls

Victoria

Enamelled metal

Victoria

assembled 50's

Black

Upstand+ Command panel

Yes

Black enamel Smeg Victoria

Stainless steel

7

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Sliding compartment

Feet color

Plinth

9

Silver

Electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Drawer Yes

none

Anthracite

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire

Rotisserie



Eco

Large grill



Fan assisted base



Fan grill (large)



Base

Other functions

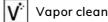
Defrost by time

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Cleaning functions

Catalytic



Hob options



Control lock Yes

Hob technical features

STOP °C ∓

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 Yes Minimum pan diameter Yes

indication

Automatic pan

detection

Selected zone indicator Yes

Main Oven Technical Features















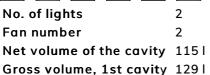












Cavity material Ever Clean enamel

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 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space 371x724x418 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1700 W

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 Tilting grill Yes Soft Close system Yes

Options Main Oven

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Timer Yes

alarm

End of cooking acoustic Yes

Minimum Temperature 50 °C Maximum temperature 260 °C

Accessories included for Main Oven & Hob

Rack with back and side 1 Grill mesh 1 stop Catalityc panels 3

20mm deep tray 1 40mm deep tray 1

Electrical Connection

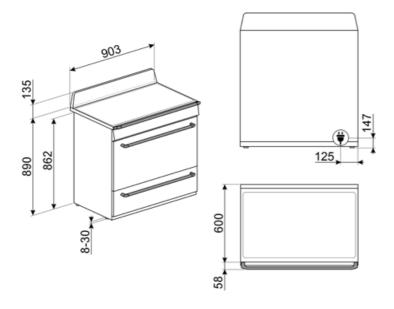
Electrical connection 14300 W Power supply cable 150 cm

rating length

Current 42 A Frequency 50/60 Hz

Voltage 220-240 V Terminal block 5 poles

Voltage 2 (V) 380-415 V 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.

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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

BBQ9

teflon-coated aluminum grid for 90 cm cavity

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.

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

KITHTR90

Height extension kit (950mm), black, suitable for Victoria TR90 cookers (945-960mm)

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

KITROT9

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

SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs

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.





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Symbols glossary

A †

Energy efficiency class A



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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.

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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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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.

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