

# TR90IMP

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

**ELECTRICITY** 

Induction

Thermoseal

Vapour Clean

8017709344764



### **Aesthetics**



Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** 

Upstand

Hob colour

Type of control setting

Slider

Control knobs

Victoria

**Enamelled** metal

Victoria

assembled 50's

Cream

**Upstand+ Command panel** 

Glossy

Yes

Black enamel

Control knobs

Red

Smeg Victoria

Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type Handle

**Handle Colour** 

Storage compartment

Feet Plinth Stainless steel

Black

electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Push pull

none Black

## **Programs / Functions**

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Small grill



Circulaire

Large grill

Eco







Fan grill (large)





Fan assisted bottom

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#### Other functions

Defrost by time

#### Cleaning functions



Vapour Clean

### Hob options





Control lock Yes Limited Power Yes

**Consumption Mode** 

**Limited Power** 3700, 4800, 7400 W

Consumption Mode in W

### 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

Yes

Yes

Minimum pan diameter Yes

indication

when overheat Automatic pan

Selected zone indicator Yes

detection

#### Main Oven Technical Features























No. of lights 2 Fan number Net volume of the cavity 1151 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

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 dimensions (HxWxD)

Temperature control Electro-mechanical

371x724x418 mm

1700 W

Lower heating element

power

Upper heating element - 1200 W

**Power** 

Grill elememt 1700 W Large grill - Power 2900 W



Circular heating element 1550 W

- Power

Grill type Electric
Soft Close system Yes

### **Options Main Oven**

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

alarm

### Accessories included for Main Oven & Hob

Rack with back and side 1

stop 20mm deep tray 1

40mm deep tray

Grill mesh

Telescopic Guide rails, 1

partial Extraction

### **Electrical Connection**

Electrical connection 10600 W Type of electric cable Yes, Single phase

rating

Current 46 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

installed

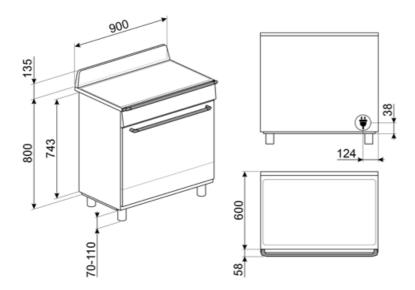
Type of electric cable Ye

Yes, Double and Three

Phase

Frequency 50/60 Hz 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.



#### BBQ9

teflon-coated aluminum grid for 90 cm cavity



Enamelled tray 90cm cavity, 20mm deep



#### **BN940**

Enamelled tray 90 cm, 40 mm 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.



#### **GTP**

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



#### **GTT**

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



#### KIT1TR9N

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



#### KITH95CPF9

Height extension kit (950 mm), suitable for Portofino cookers



#### **PALPZ**

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



#### **SCRP**

Induction and ceramic hobs and teppanyaki scraper



#### 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



#### **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.



# Alternative products



TR90IMBL
Colour: Black



TR90IMGR

Colour: Slate Grey



# Symbols glossary

δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A D	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column		Air cooling system: to ensure a safe surface temperatures.
**	Defrost by time: with this function the time of thawing of foods are determined automatically.	<b>3</b>	Triple glazed doors: Number of glazed doors.
ECO logic	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.	<b>8</b>	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.
8	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	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.
<b>R</b>	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method	STOP °C∓	Overheat protection: The safety system that automatically turns off the hob in case of

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overheating of the control unit.

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.





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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Vapour 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