

# TR90IP2

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	8017709312480
Energy efficiency class	A












## Aesthetics

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

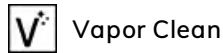
## Programs / Functions

**No. of cooking functions** 9  
**Traditional cooking functions**

 Static	 Fan assisted	 Circulaire
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Base	 Fan assisted base

## Cleaning functions

Catalytic



## Other functions



Defrost by time

## 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		

<b>Circular heating element</b>	1550 W
<b>- Power</b>	
<b>Grill type</b>	Electric
<b>Soft Close system</b>	Yes

## Options Main Oven

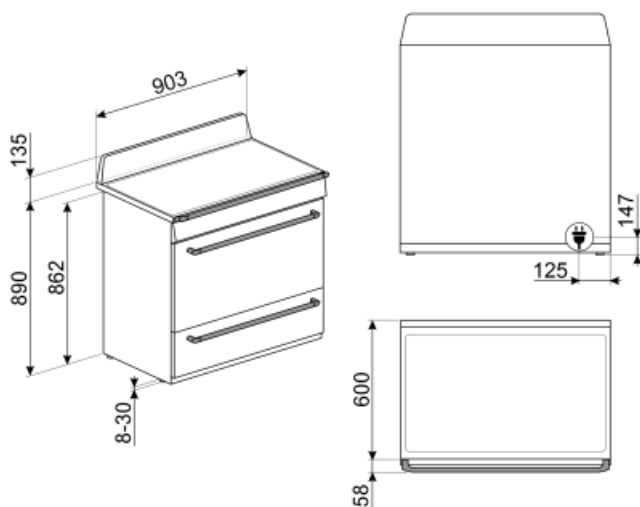
<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Accessories included for Main Oven & Hob

<b>Rack with back and side stop</b>	1	<b>Grill mesh</b>	1
<b>20mm deep tray</b>	1	<b>Catalytic panels</b>	3
<b>40mm deep tray</b>	1		

## Electrical Connection

<b>Nominal power</b>	10600 W	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Current</b>	46 A	<b>Type of electric cable</b>	Yes, Double and Three Phase
<b>Voltage</b>	220-240 V	<b>Frequency</b>	50/60 Hz
<b>Voltage 2 (V)</b>	380-415 V	<b>Terminal block</b>	5 poles



## Not included accessories

### GTP

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



### 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.



### KIT1TR9N

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



### GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



### KIT1TR9X

Splashback, 90x75 cm suitable for TR9 Victoria cookers, stainless steel



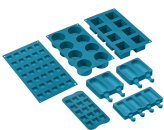
### PALPZ

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



### 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



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.

### PPR9

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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### KITHTR90

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



### 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.




























### GTT

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



## Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>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.</p>	 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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 two 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.</p>
 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>	 <p>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.</p>

- 
- |                                                                                                                                                                                                                                          |                                                                                                                                                                                     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>                                                 |  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>              |
|  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>                                                                       |  <p>The oven cavity has 5 different cooking levels.</p>                                            |
|  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p> |  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p> |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>                                                                  |                                                                                                                                                                                     |