

TR90IPBL

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 Thermoseal Pyrolitic

8017709344894

A+



Aesthetics



Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing Upstand

Hob colour Type of control setting

Control knobs

Victoria

Enamelled metal

Victoria

assembled 50's

Black

Upstand+ Command panel

Glossy Yes

Black enamel

Control knobs Smeg Victoria Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle **Handle Colour**

Storage compartment

Feet Plinth

9

Stainless steel

Silver

electronic 5 buttons

With frame

Black

Smeg Victoria Polished chrome

Push pull

none

Anthracite

Programs / Functions

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Eco

Circulaire Small grill

Turbo

Large grill

Fan grill (large)

Fan assisted bottom



Cleaning functions



Pyrolytic

Hob options



Control lock Yes

Hob technical features

Total no. of cook zones 5

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm Rear left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 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

Type of gas burners Standard Gas safety valves Yes

Automatic electronic Yes Burner caps Matte black enamelled

ignition

Main Oven Technical Features





















No. of lights 2
Fan number 2
Net volume of the cavity 115 |
Gross volume, 1st cavity 129 |

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 4 No.of thermo-reflective 2

door glasses

Safety Thermostat Yes

Cooling system Tangential

Door Lock During Yes

Pyrolisis

Usable cavity space 371x724x418 mm dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1700 W

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



Timer Yes End of cooking acoustic Yes

Minimum Temperature Maximum temperature 50 °C 260 °C

Accessories included for Main Oven & Hob



alarm

Rack with back and side $\,\,1\,$

stop

20mm deep tray 1 40mm deep tray 1 Grill mesh 1
Telescopic Guide rails, 1

partial Extraction

Electrical Connection

Electrical connection 11600 W

rating

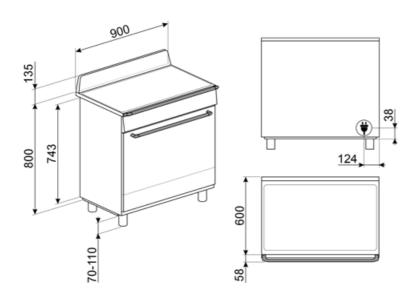
Current 51 A
Voltage 220-240 V
Voltage 2 (V) 380-415 V
Type of electric cable Yes, Single phase

installed

Type of electric cable Yes, Double and Three

Phase Frequency 50/60 Hz

Terminal block 5 poles
Plug (I) Australia





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) 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



Alternative products



TR90IPP
Colour: Cream



TR90IPGR

Colour: Slate Grey



Symbols glossary



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



Quadruple glazed: Number of glazed doors.



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



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



Air cooling system: to ensure a safe surface temperatures.



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 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.



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.



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.



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.



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.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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.



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



Knobs control