

TR90IPBL

| | |
|----------------------------------|-------------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 1 |
| Cavity heat source | ELECTRICITY |
| Hob type | Induction |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Pyrolitic |
| EAN code | 8017709344894 |
| Energy efficiency class | A+ |



Aesthetics

| | | | | |
|--|-------------------------|------------------------|---------------------|----------------------|
|  | Design | Victoria | Controls colour | Stainless steel |
|  | Command panel finish | Enamelled metal | No. of controls | 8 |
|  | Aesthetic | Victoria | Serigraphy colour | Silver |
|  | Logo | assembled 50's | Display name | Electronic 5 buttons |
|  | Colour | Black | Door | With frame |
|  | Logo position | Upstand+ Command panel | Glass type | Black |
|  | Finishing | Glossy | Handle | Smeg Victoria |
|  | Upstand | Yes | Handle Colour | Polished chrome |
|  | Hob colour | Black enamel | Storage compartment | Push pull |
|  | Type of control setting | Control knobs | Feet color | none |
|  | hob | | Plinth | Anthracite |
|  | Type of control knobs | Smeg Victoria | | |

Programs / Functions main oven

| | |
|-------------------------------|---|
| No. of cooking functions | 9 |
| Traditional cooking functions | |

| | | | | | |
|--|-------------|---|-------------------|---|-------------------|
|  | Static |  | Fan assisted |  | Circulaire |
|  | Turbo |  | Eco |  | Small grill |
|  | Large grill |  | Fan grill (large) |  | Fan assisted base |

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 ignition | Yes | Burner caps | Matt black enamelled |

Main Oven Technical Features



| | | | |
|------------------------------|-------------------|--|--------------------|
| No. of lights | 2 | Total no. of door glasses | 4 |
| Fan number | 2 | No. of thermo-reflective door glasses | 2 |
| Net volume of the cavity | 115 l | Safety Thermostat | Yes |
| Gross volume, 1st cavity | 129 l | Cooling system | Tangential |
| Cavity material | Ever Clean enamel | Door Lock During Pyrolysis | Yes |
| No. of shelves | 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 | Circular heating element - Power | 2 x 2000 W |
| Removable door | Yes | Grill type | Electric |
| Full glass inner door | Yes | Soft Close system | Yes |
| Removable inner door | Yes | | |

Options Main Oven

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

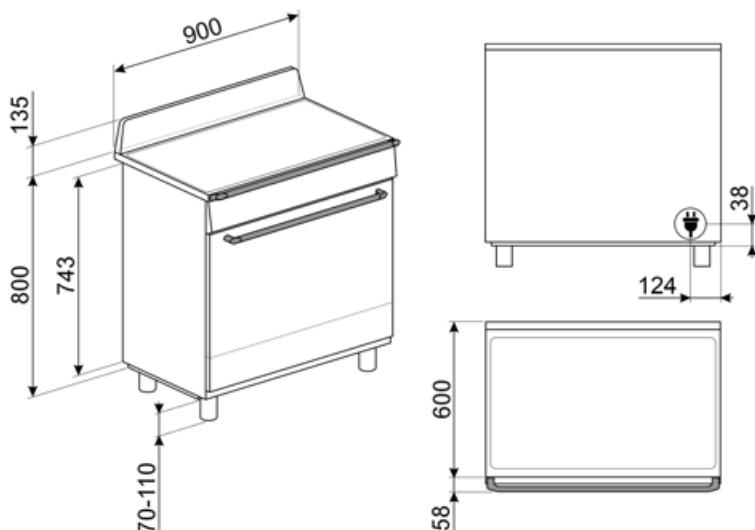
Accessories included for Main Oven & Hob



| | | | |
|------------------------------|---|--|---|
| Rack with back and side stop | 1 | Grill mesh | 1 |
| 20mm deep tray | 1 | Telescopic Guide rails, partial Extraction | 1 |
| 40mm deep tray | 1 | | |

Electrical Connection

| | | | |
|------------------------------|-------------------------|----------------------------------|------------------------|
| Electrical connection rating | 11600 W | Additional connection modalities | Double and Three Phase |
| Current | 51 A | Frequency | 50/60 Hz |
| Voltage | 220-240 V | Terminal block | 5 poles |
| Voltage 2 (V) | 380-415 V | Plug | (I) Australia |
| Electric cable | Installed, Single phase | | |



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



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.



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.



KIT1TR9N

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



KITH95CPF9

Height extension kit with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfony C9 cookers



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.



SCRP

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



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

| | |
|---|---|
|  A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed. |  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. |
|  Quadruple glazed: 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. |  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. |
|  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 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. |



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



PYROLYSIS - AUTOMATIC CLEANING
FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch. User adjustable function based on the level of dirt present in the oven.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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



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.



The inner door glass: can be removed with a few quick movements for cleaning.



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.



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



Knobs control