

# TR90IPGR

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

Pyrolitic

8017709345181

A+



## **Aesthetics**



Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** Upstand

Hob colour

Type of control setting

hob

Type of control knobs

Victoria

**Enamelled** metal

Victoria

assembled 50's

Slate Grey

**Upstand+ Command panel** 

Glossy

Yes

Black enamel

Control knobs

Smeg Victoria

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Storage compartment

Feet color

Plinth

9

Stainless steel

Black

Electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Push pull none

Black

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire



Turbo

Eco

Small grill



Large grill

Fan grill (large)



Fan assisted base

**SMEG SPA** 

6/12/2025



#### 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 Matt black enamelled

ignition

## Main Oven Technical Features























Fan number 2 Net volume of the cavity 115 l Gross volume, 1st cavity 129 |

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Light type Halogen 40 W **Light Power** 

Cooking time setting Start and Stop

Light when oven door is

open

Flap down Door opening

Removable door Yes Full glass inner door Yes Removable inner door Yes

Total no. of door glasses 4 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

**Door Lock During** Yes

**Pyrolisis** 

Usable cavity space 371x724x418 mm dimensions (HxWxD)

Temperature control

Electro-mechanical 1700 W

Lower heating element

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

S

50 °C 260 °C

**Double and Three Phase** 

Accessories included for Main Oven & Hob



alarm

Rack with back and side 1

stop

20mm deep tray 1 40mm deep tray 1 Grill mesh

Telescopic Guide rails, partial Extraction

Minimum Temperature

Maximum temperature

**Electrical Connection** 

Electrical connection 11600 W

rating

 Current
 51 A

 Voltage
 220-240 V

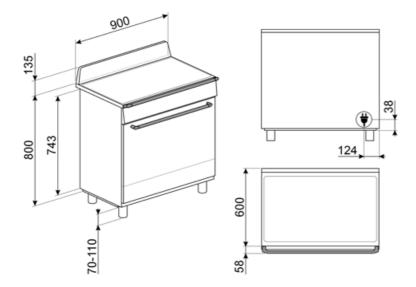
 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

Additional connection

modalities

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.

#### **BN920**

Enamelled tray 90cm cavity, 20mm 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.

#### KIT1TR9N

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

### BBQ9

teflon-coated aluminum grid for 90 cm cavity

#### **BN940**

Enamelled tray 90 cm, 40 mm deep

#### 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.

#### 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.

## SFLK1

Child lock



#### SCRP

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

#### **SMOLD**

Set of 7 silice lollies, portion for +230°C

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



TR90IPBL
Colour: Black



TR90IPP

Colour: Cream



# Symbols glossary



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



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



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.



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.



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.



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