

TR90P9

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

Gas

Thermo-ventilated

Catalytic

8017709230791

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Upstand

Hob colour

Type of pan stands

Type of control setting

hob

Type of control knobs

Controls colour

Victoria

Enamelled metal

Victoria

assembled 50's

Cream

Upstand+ Command panel

Black enamel

Cast Iron

Control knobs

Smeg Victoria Stainless steel No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Sliding compartment

Feet color

Plinth

9

8

Black

Electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Drawer

Yes

none

Anthracite

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Large grill

Circulaire

Eco



Fan grill (large)

Base

Fan assisted base



Rotisserie

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Other functions

Defrost by time

Cleaning functions

Catalytic Vapor clean

Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW Rear left - Gas - Semi Rapid - 1.80 kW Central - Gas - 2UR (dual) - 5.00 kW Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic Yes Burner caps Matt black enamelled

Gas safety valves

Cooling system

Usable cavity space

dimensions (HxWxD)

Temperature control

Lower heating element

Yes

Yes

Tangential

1700 W

371x724x418 mm

Electro-mechanical

ignition

Main Oven Technical Features

No. of lights 2 Total no. of door glasses 3
Fan number 2 No. of thermo-reflective 2
Net volume of the cavity 1151 door glasses

Net volume of the cavity 115 | door glasses

Gross volume, 1st cavity 129 | Safety Thermostat

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 Yes

open

Door opening Flap down

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

Grill elememt 1700 W
Large grill - Power 2900 W

Power

- Power

Grill type Electric
Tilting grill Yes
Soft Close system Yes

Upper heating element - 1200 W

Circular heating element 2 x 1550 W

Options Main Oven

Timer Yes Minimum Temperature $50 \, ^{\circ}\text{C}$ Maximum temperature $260 \, ^{\circ}\text{C}$

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End of cooking acoustic Yes alarm

Accessories included for Main Oven & Hob

Cast iron wok support 1 40mm deep tray 1
Moka stand in cast iron 1 Grill mesh 1
Rack with back and side 1 Catalityc panels 3
stop

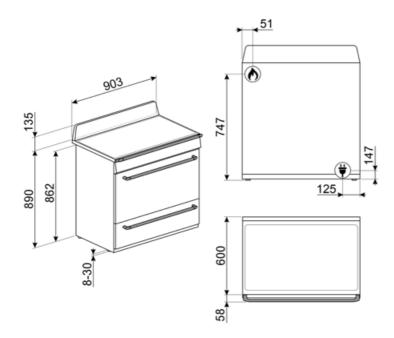
20mm deep tray 1

Electrical Connection

Electrical connection3200 WFrequency50/60 HzratingTerminal block3 polesCurrent14 APlugNot present

Voltage 220-240 V Power supply cable 120 cm

length



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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



BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



BN920

Enamelled tray 90cm cavity, 20mm deep



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



KITHTR90

Height extension kit (950mm), black, suitable for Victoria TR90 cookers (945-960mm)



KITROT9

Rotisserie kit for 90x60 cookers, new cavity (115 L)



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.



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

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Symbols glossary

A T

Energy efficiency class A



Heavy duty cast iron pan stands: for maximum stability and strength.



Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three selfcleaning panels coated with a special enamel that promotes the progessive elimination of traces of grease and odors caused by cooking.



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Triple glazed doors: 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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



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.

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115 lt

offer up to 5kw of power.

space in the oven cavity in litres.

The capacity indicates the amount of usable

	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.	€	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.
\leftrightarrow	Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
B	The inner door glass: can be removed with a few quick movements for cleaning.	Ö,	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.	.5	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.		Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.
UR	Ultra rapid burners: Powerful ultra rapid burners	V	Vapor Clean: a simple cleaning function using

Φ

Knobs control

steam to loosen deposits in the oven cavity.

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