

TR90PD9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709235871
Energy efficiency class	A



Aesthetics



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

Programme / Functions

No. of cooking functions 9

Traditional cooking functions



Static



Fan assisted



Circulaire



Eco



Large grill



Fan grill (large)



Base



Fan assisted base




Rotisserie


Other functions

 Defrost by time












Cleaning functions

 Vapor clean

Hob technical features

			
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	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	3
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	Usable cavity space dimensions (HxWxD)	371x724x418 mm
No. of shelves	5	Temperature control	Electro-mechanical
Type of shelves	Metal racks	Lower heating element power	1700 W
Light type	Halogen	Upper heating element - Power	1200 W
Light Power	40 W	Grill element	1700 W
Cooking time setting	Start and Stop	Large grill - Power	2900 W
Light when oven door is open	Yes	Circular heating element - Power	2 x 1550 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes	Tilting grill	Yes
Full glass inner door	Yes	Soft Close system	Yes
Removable inner door	Yes		

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
		Maximum temperature	260 °C

End of cooking acoustic alarm Yes

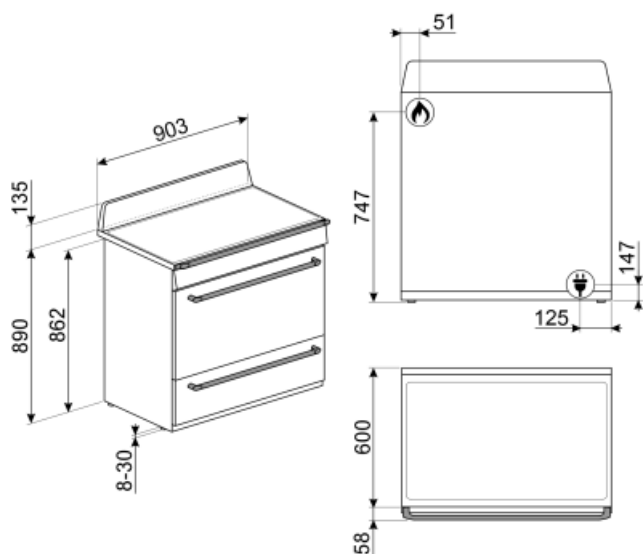
Accessories included for Main Oven & Hob



Cast iron wok support	1	40mm deep tray	1
Moka stand in cast iron	1	Grill mesh	1
Rack with back and side stop	1	Telescopic Guide rails, partial Extraction	1
20mm deep tray	1		

Electrical Connection

Plug	(F;E) Schuko	Power supply cable length	110 cm
Electrical connection rating	3200 W	Frequency	50/60 Hz
Current	14 A	Terminal block	3 poles
Voltage	220-240 V		



Not included 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.



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.



BBQ9



KITHTR90

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



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.



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.



BGTR9

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



KIT1TR9N

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



KITROT9

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



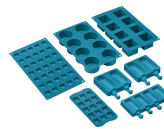
PALPZ

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



Symbols glossary (TT)

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	
 <p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Knobs control</p>
 <p>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.</p>	 <p>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</p>
 <p>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.</p>	 <p>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.</p>

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-  **Rotisserie:** The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.
 -  **Gas ovens** offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
 -  **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.
 -  **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.
 -  **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.
 -  **Ultra rapid burners:** Powerful ultra rapid burners offer up to 5kw of power.
 -  **Vapor Clean:** a simple cleaning function using steam to loosen deposits in the oven cavity.
 -  **The capacity** indicates the amount of usable space in the oven cavity in litres.

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Buttons control

Easy and intuitive timer setting with a simple buttons

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Drawer storage compartment

More space thanks to the lower drawer compartment, ideal for storing accessories or cooking utensils

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)