

# TR93BL

|  |                   |
|--|-------------------|
| Cooker size                            | 90x60 cm          |
| N. of cavities with energy label       | 2                 |
| Cavity heat source                     | Electric          |
| Hob type                               | Gas               |
| Type of main oven                      | Thermo-ventilated |
| Type of second oven                    | Thermo-ventilated |
| Cleaning system main oven              | Vapor Clean       |
| EAN code                               | 8017709182458     |
| Energy efficiency class                | A                 |
| Energy efficiency class, second cavity | B                 |



## Aesthetics



|                                |                        |                          |                         |
|--------------------------------|------------------------|--------------------------|-------------------------|
| <b>Aesthetics</b>              | Victoria               | <b>Control knobs</b>     | Smeg Victoria           |
| <b>Design</b>                  | Victoria               | <b>Controls colour</b>   | Stainless steel         |
| <b>Colour</b>                  | Black                  | <b>No. of controls</b>   | 10                      |
| <b>Command panel finish</b>    | Enamelled metal        | <b>Serigraphy colour</b> | Silver                  |
| <b>Logo</b>                    | assembled 50's         | <b>Display</b>           | electronic 5 buttons    |
| <b>Logo position</b>           | Upstand+ Command panel | <b>Door</b>              | With frame              |
| <b>Upstand</b>                 | Yes                    | <b>Glass type</b>        | Black                   |
| <b>Hob colour</b>              | Black enamel           | <b>Handle</b>            | Smeg Victoria           |
| <b>Type of pan stands</b>      | Cast Iron              | <b>Handle Colour</b>     | Brushed stainless steel |
| <b>Type of control setting</b> | Control knobs          | <b>Plinth</b>            | Anthracite              |

## Programs / Functions

**No. of cooking functions** 5  
**Traditional cooking functions**



Static



Fan assisted



Circulaire



ECO



Fan assisted base

### Other functions



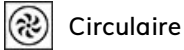
Defrost by time

## Cleaning functions



## Programs / Functions Auxiliary Oven


Cooking functions cavity 2 1  
 Traditional cooking functions, cavity 2



## Programme / Functions Third Oven

No. of functions third oven 1  
 Oven light   
 Full grill 

## Hob technical features

|  |          |                          |                      |
|--|----------|--------------------------|----------------------|
|  |          |                          |                      |
| <b>Total no. of cook zones</b> 6   |          |                          |                      |
| Front left - Gas - 2UR (dual) - 4.20 kW  |          |                          |                      |
| Rear left - Gas - AUX - 1.00 kW  |          |                          |                      |
| Front centre - Gas - AUX - 1.00 kW   |          |                          |                      |
| Rear centre - Gas - Semi Rapid - 1.80 kW   |          |                          |                      |
| Front right - Gas - Semi Rapid - 1.80 kW   |          |                          |                      |
| Rear right - Gas - Rapid - 2.90 kW   |          |                          |                      |
| <b>Type of gas burners</b>   | Standard | <b>Gas safety valves</b> | Yes                  |
| <b>Automatic electronic ignition</b>   | Yes      | <b>Burner caps</b>       | Matt black enamelled |

## Main Oven Technical Features



|                                 |                   |   |                    |
|---------------------------------|-------------------|---|--------------------|
| <b>No. of lights</b>            | 1                 | <b>Total no. of door glasses</b>              | 3                  |
| <b>Fan number</b>               | 1                 | <b>No. of thermo-reflective door glasses</b>  | 1                  |
| <b>Net volume of the cavity</b> | 61 litres         | <b>Safety Thermostat</b>                      | Yes                |
| <b>Gross volume, 1st cavity</b> | 70 l              | <b>Cooling system</b>                         | Tangential         |
| <b>Cavity material</b>          | Easy clean enamel | <b>Usable cavity space dimensions (HxWxD)</b> | 316x460x412 mm     |
| <b>Shelf positions</b>          | 4                 | <b>Temperature control</b>                    | Electro-mechanical |
| <b>Type of shelves</b>          | Metal racks       | <b>Lower heating element power</b>            | 1200 W             |
| <b>Light type</b>               | Halogen           | <b>Upper heating element - Power</b>          | 1000 W             |
| <b>Light power</b>              | 40 W              |   |                    |
| <b>Cooking time setting</b>     | Start and Stop    |   |                    |
| <b>Door opening</b>             | Side opening      |   |                    |

|                       |     |                                  |          |
|-----------------------|-----|----------------------------------|----------|
| Removable door        | Yes | Grill element                    | 1700 W   |
| Full glass inner door | Yes | Large grill - Power              | 2700 W   |
| Removable inner door  | Yes | Circular heating element - Power | 2000 W   |
|                       |     | Grill type                       | Electric |
|                       |     | Tilting grill                    | Yes      |

## Options Main Oven

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

## Second Oven Technical Features



|                                 |                   |  |                    |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 62 litres         | Full glass inner door                  | Yes                |
| Gross volume, 2nd cavity        | 69 l              | Removable inner door                   | Yes                |
| Cavity material                 | Easy clean enamel | No. total door glasses                 | 2                  |
| Shelf positions                 | 9                 | No. thermo-reflective door glasses     | 1                  |
| Type of shelves                 | Metal racks       | Safety Thermostat                      | Yes                |
| No. of lights                   | 1                 | Cooling system                         | Tangential         |
| Light type                      | Halogen           | Usable cavity space dimensions (HxWxD) | 605x275x370 mm     |
| Light power                     | 40 W              | Temperature control                    | Electro-mechanical |
| Door opening                    | Side opening      | Circular heating element - Power       | 2500 W             |
| Removable door                  | Yes               |  |                    |

## Options Auxiliary Oven

|                     |       |                     |        |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 245 °C |
|---------------------|-------|---------------------|--------|

## Third Oven Technical Features



|                          |                   |  |                    |
|--------------------------|-------------------|--|--------------------|
| Net volume, 3rd cavity   | 36 l              | Removable inner door                   | Yes                |
| Gross volume, 3rd cavity | 41 l              | No. total door glasses                 | 3                  |
| Cavity material          | Easy clean enamel | No. of thermo-reflective door glasses  | 1                  |
| Shelf positions          | 2                 | Safety Thermostat                      | Yes                |
| Type of shelves          | Metal racks       | Cooling system                         | Tangential         |
| No. of lights            | 1                 | Usable cavity space dimensions (HxWxD) | 169x440x443 mm     |
| Light type               | Halogen           | Temperature control                    | Electro-mechanical |
| Light power              | 40 W              | Large grill - Power                    | 2700 W             |
| Door opening             | Flap down         | Grill type                             | Electric           |
| Removable door           | Yes               |  |                    |

|                       |     |               |     |
|-----------------------|-----|---------------|-----|
| Full glass inner door | Yes | Tilting grill | Yes |
|-----------------------|-----|---------------|-----|

## Options Third Oven

|                     |       |                     |        |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 260 °C |
|---------------------|-------|---------------------|--------|

## 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 | 2 | Telescopic Guide rails, partial Extraction | 1 |

## Accessories included for Secondary Oven



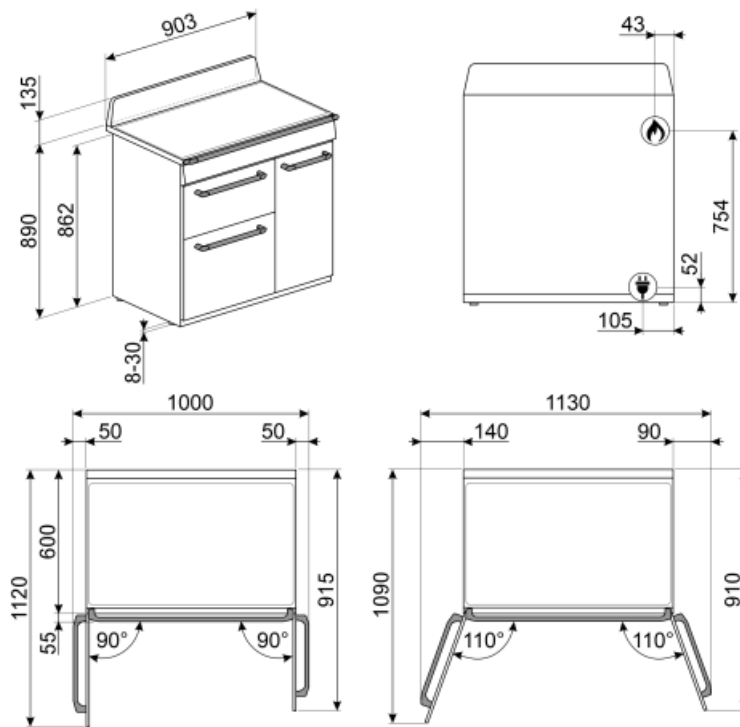
|                             |   |                   |   |
|-----------------------------|---|-------------------|---|
| Chrome shelf with back stop | 3 | Plate rack/warmer | 1 |
|-----------------------------|---|-------------------|---|

## Accessories included for Third Oven

|                              |   |                |   |
|------------------------------|---|----------------|---|
| Rack with back and side stop | 1 | 40mm deep tray | 1 |
|------------------------------|---|----------------|---|

## Electrical Connection

|                |           |                                  |                             |
|----------------|-----------|----------------------------------|-----------------------------|
| Max Power Draw | 8300 W    | Type of electric cable           | Yes, Single phase           |
| Current        | 36 A      | Additional connection modalities | Yes, Double and Three Phase |
| Voltage        | 220-240 V | Frequency                        | 50/60 Hz                    |
| Voltage 2 (V)  | 380-415 V | Terminal block                   | 5 poles                     |



## Not included accessories

### AIRFRY

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.



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



### KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



### KITH93

Height extension kit (950 mm), suitable for TR93 cookers



### STONE

Rectangular refractory stone. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



### SFLK1

Child lock

### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BGTR9

Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers



### BN620-1

Enamelled tray, 20mm deep



### BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



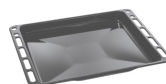
### PALPZ

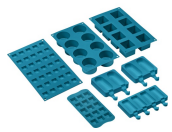
Pizza shovel with fold away handle width: 315mm length : 325mm



### BN640

Enamelled tray, 40mm deep






































### 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

|  |  |   |   |
|--|--|---|---|
|    | A: Product drying performance, measured from A+++ to D / G depending on the product family   |    | B: Product energy rating, measured from A+++ to D / G depending on the product family.  |
|    | Heavy duty cast iron pan stands: for maximum stability and strength.   |    | Installation in column: Installation in column  |
|    | Air cooling system: to ensure a safe surface temperatures.   |    | Defrost by time: with this function the time of thawing of foods are determined automatically.  |
|    | Double glazed doors: Number of glazed doors.   |    | Triple glazed doors: Number of glazed doors.  |
|    | 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 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 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.   |   | 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.   |
|  | 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. |  | ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.  |  | Light   |
|  | 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.  |
|  | Warming up: An option for dish warming and keeping the prepared meals hot.   |  | The oven cavity has 2 different cooking levels.   |
|  | The oven cavity has 4 different cooking levels.  |  | The oven cavity has 9 different cooking levels.   |



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-  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.
  -  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.
  -  Knobs control
  -  Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.
  -  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
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## Benefit

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### **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**

Induction offers fast cooking and precise temperature control

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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### **Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

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

### **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

**BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

**Pizza stone (optional accessory)**

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