

# TR93BL

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven Type of second oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

Energy efficiency class, second cavity

90x60 cm

2

**ELECTRICITY** 

Gas

Thermo-ventilated

Thermo-ventilated

Vapor Clean

8017709182458

В



## **Aesthetics**





Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** 

Upstand

Hob colour

Type of pan stands Type of control setting

hob

Victoria

**Enamelled** metal

Victoria

assembled 50's

Black

**Upstand+ Command panel** 

Glossy

Yes

Black enamel Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Plinth

5

**Smeg Victoria** 

Stainless steel

10 Silver

Electronic 5 buttons

With frame

Black

Smeg Victoria

Brushed stainless steel

Anthracite

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

Static

Eco



Fan assisted base

Other functions



Defrost by time



### **Cleaning functions**



# Programs / Functions auxiliary oven

Cooking functions cavity 2
Traditional cooking functions, cavity 2

1



Circulaire

# Programs / Functions third oven

No. of functions third oven Oven light

Full grill





### Hob technical features



Total no. of cook zones 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

Type of gas burners Standard Gas safety valves Yes

Automatic electronic Yes Burner caps Matt black enamelled

ignition

## **Main Oven Technical Features**



















No. of lights 1
Fan number 1
Net volume of the cavity 61 I
Gross volume, 1st cavity 70 I

Cavity material Ever Clean enamel

No. of shelves 4

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

Cooking time setting Start and Stop

Door opening Side opening

Total no. of door glasses 3 No.of thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

316x460x412 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power



Removable door Yes Grill elememt 1700 W Full glass inner door Yes Large grill - Power 2700 W Removable inner door Yes Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

Full glass inner door

Removable inner door

Yes

Yes

2

1

Yes

# **Options Main Oven**

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

alarm

### Second Oven Technical Features

Net volume of the 62 I

second cavity Removable inner door Gross volume, 2nd 69 I No. total door glasses

cavity No. thermo-reflective Cavity material Ever Clean enamel

door glasses No. of shelves

Safety Thermostat Yes Metal racks Type of shelves Cooling system **Tangential** 

No. of lights 1

605x275x370 mm Usable cavity space dimensions (HxWxD) Light type Halogen

Electro-mechanical **Light Power** 40 W Temperature control

Circular heating element 2500 W Door opening Side opening - Power

Removable door Yes

# **Options Auxiliary Oven**

Minimum Temperature 50°C Maximum temperature 245 °C

## Third Oven Technical Features

Light type

Net volume, 3rd cavity Gross volume, 3rd 41 I No. total door glasses 3 cavity No. of thermo-reflective

Cavity material Ever Clean enamel door glasses

Halogen

36 I

No. of shelves 2 Safety Thermostat Yes

Type of shelves Metal racks Cooling system **Tangential** 

No. of lights 1 Usable cavity space 169x440x443 mm dimensions (HxWxD)

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

50 °C

Tilting grill

Yes

# **Options Third Oven**

Minimum Temperature

Maximum temperature 260 °C

### Accessories included for Main Oven & Hob



Cast iron wok support 1 Moka stand in cast iron 1 Rack with back and side 2

Rack with back and side 2 stop

40mm deep tray

Grill mesh
Telescopic Guide rails,

partial Extraction

# Accessories included for Secondary Oven



Oven grid with back

3

Plate rack/warmer

1

1

## Accessories included for Third Oven

Rack with back and side 1

stop

40mm deep tray

1

# **Electrical Connection**

**Electrical connection** 

rating

Current Voltage Voltage 2 (V) Electric cable 8300 W

36 A

220-240 V 380-415 V Not included Additional connection

modalities

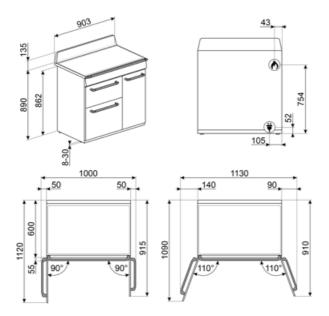
Frequency
Terminal block

Universal

50/60 Hz 5 poles

Plug Not present







# **Compatible 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.



#### AIRFRY2

Air fryer tray. 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.



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.



#### **BGTR9**

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



#### BN620-1

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



#### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



#### BNP608T

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



#### 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



### KITH93

Height extension kit (950mm), black, suitable for TR93 cookers (945-960mm)



#### **PALPZ**

**SMOLD** 

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

# **S**€

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



#### **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.



# Symbols glossary



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



Energy efficiency class A



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



B: Product energy rating, measured from A+++ to D / G depending on the product family.



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



Double glazed doors: Number of glazed doors.



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.



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 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



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.



Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



The oven cavity has 2 different cooking levels.



The oven cavity has 4 different cooking levels.



The oven cavity has 9 different cooking levels.



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



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.



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.



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Knobs control



# Benefit (TT)

#### 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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#### **Buttons control**

Easy and intuitive timer setting with a simple buttons

#### 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.

#### Multilevel cooking

Several cooking levels allow maximum flexibility of use

### Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

#### Removalble inner glass

Internal door glasses are easily removable for complete cleaning

### Tangential cooling

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

#### Telescopic quides

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency



### 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)

### BBQ (optional accessory)

Barbecue 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)

### Single turbine

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