

# TR93BLD

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	8017709209452
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	8
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
## Traditional cooking functions

 Static	 Circulaire	 Turbo (circulaire + bottom + upper + fan)
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted base	

## Other functions

 Defrost by time
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## Cleaning functions

 Vapor Clean
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## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1  
 Traditional cooking functions, cavity 2

 Circulaire
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## Programme / Functions Third Oven

No. of functions third oven	1
Oven light	
Full grill	

## Hob technical features

**UR**

**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

<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
		<b>Burner caps</b>	Matt black enamelled

Automatic electronic ignition Yes

## Main Oven Technical Features



No. of lights	1	Total no. of door glasses	3
Fan number	1	No. of thermo-reflective door glasses	1
Net volume of the cavity	61 litres	Safety Thermostat	Yes
Gross volume, 1st cavity	70 l	Cooling system	Tangential
Cavity material	Easy clean enamel	Usable cavity space dimensions (HxWxD)	316x444x425 mm
Shelf positions	4	Temperature control	Electro-mechanical
Type of shelves	Metal racks	Lower heating element power	1200 W
Light type	Halogen	Upper heating element - Power	1000 W
Light power	40 W	Grill element	1700 W
Cooking time setting	Start and Stop	Large grill - Power	2700 W
Door opening	Side opening	Circular heating element - Power	2000 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Tilting grill	Yes
Removable inner door	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



<b>Net volume, 3rd cavity</b>	35 l	<b>Removable inner door</b>	Yes
<b>Gross volume, 3rd cavity</b>	41 l	<b>No. total door glasses</b>	3
<b>Cavity material</b>	Easy clean enamel	<b>No. of thermo-reflective door glasses</b>	1
<b>Shelf positions</b>	2	<b>Safety Thermostat</b>	Yes
<b>Type of shelves</b>	Metal racks	<b>Cooling system</b>	Tangential
<b>No. of lights</b>	1	<b>Usable cavity space dimensions (HxWxD)</b>	169x440x443 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical
<b>Light power</b>	40 W	<b>Large grill - Power</b>	2700 W
<b>Door opening</b>	Flap down	<b>Grill type</b>	Electric
<b>Removable door</b>	Yes	<b>Tilting grill</b>	Yes
<b>Full glass inner door</b>	Yes		

## Options Third Oven

Minimum Temperature 50 °C

Maximum temperature 260 °C

## Accessories included for Main Oven & Hob



<b>Cast iron wok support</b>	1	<b>40mm deep tray</b>	1
<b>Moka stand in cast iron</b>	1	<b>Grill mesh</b>	1
<b>Top oven chrome shelf with back stop</b>	2	<b>Telescopic Guide rails, partial Extraction</b>	1

## Accessories included for Secondary Oven



<b>Chrome shelf with back stop</b>	4	<b>Plate rack/warmer</b>	1
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## Accessories included for Third Oven

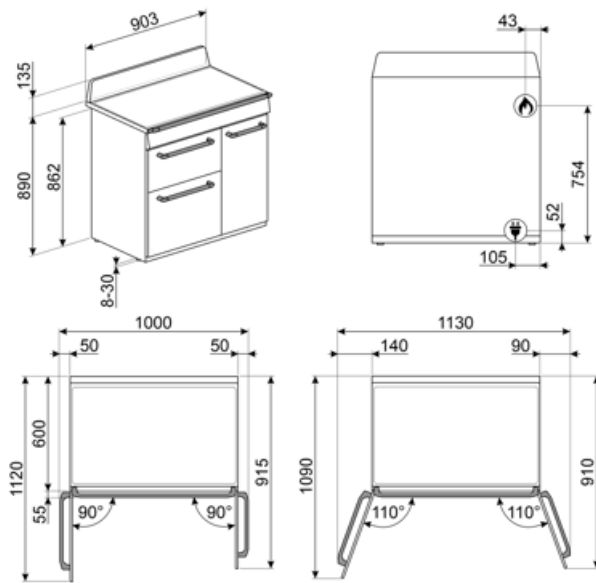
<b>Chrome shelf with back and side stop</b>	1	<b>40mm deep tray</b>	1
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## Electrical Connection

<b>Max Power Draw</b>	8300 W	<b>Cable testing</b>	Yes
<b>Current</b>	36 A		

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Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



## Compatible Accessories



### BGTR9

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



### BN640

Enamelled tray, 40mm deep



### GTP

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



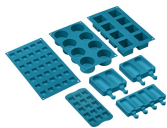
### KIT1TR9N

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



### KITH93

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



### 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



### WOKGHU

Cast-Iron WOK Support



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

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



### GTT

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



### KIT600TR93

Cover strip for hob back side, suitable for TR93 Victoria cookers



### PALPZ



















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




### 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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>Installation in column: Installation in column</p>	 <p>Knobs control</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Double glazed doors: Number of glazed doors.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>B: Product energy rating, measured from A+++ to D / G depending on the product family.</p>	 <p>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.</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>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.</p>


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Light




Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.
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
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.
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Side lights: Two opposing side lights increase visibility inside the oven.




Warming up: An option for dish warming and keeping the prepared meals hot.
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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.
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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.
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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.
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The capacity indicates the amount of usable space in the oven cavity in litres.



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## Benefit

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### **Gas hob**

Gas provides constant control of the heat source, with an immediate change in temperature

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

### **Circulaire**

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

### **Removable 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 guides**

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

### **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

**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)

**Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

**Single turbine**

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