# TR93IBL2

| | |
|---|---|
| **Cooker size** | 90x60 cm |
| **N. of cavities with energy label** | 2 |
| **Cavity heat source** | Electric |
| **Hob type** | Induction |
| **Type of main oven** | Thermo-ventilated |
| **Type of second oven** | Thermo-ventilated |
| **Cleaning system main oven** | Vapor Clean |
| **EAN code** | 8017709312374 |
| **Energy efficiency class** | A |
| **Energy efficiency class, second cavity** | B |




## Aesthetics

| | | | |
|---|---|---|---|
| **Design** | Victoria | **Control knobs** | Smeg Victoria |
| **Command panel finish** | Enamelled metal | **Controls colour** | Stainless steel |
| **Aesthetics** | Victoria | **No. of controls** | 9 |
| **Logo** | assembled 50's | **Serigraphy colour** | Silver |
| **Colour** | Black | **Display** | electronic 5 buttons |
| **Logo position** | Upstand+ Command panel | **Door** | With frame |
| **Finishing** | Gloss | **Glass type** | Black |
| **Upstand** | Yes | **Handle** | Smeg Victoria |
| **Hob colour** | Black enamel | **Handle Colour** | Brushed stainless steel |
| **Type of control setting** | Control knobs | **Plinth** | 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**

 Vapor Clean

## Programs / Functions Auxiliary Oven

| | |
|---|---|
| **Cooking functions cavity 2** | 1 |

**Traditional cooking functions, cavity 2**

 Circulaire

## Programme / Functions Third Oven

| | |
|---|---|
| **No. of functions third oven** | 1 |
| **Oven light** |  |
| **Full grill** |  |

## Hob technical features



**Total no. of cook zones** 5

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Rear left - Induction - single - 1.40 kW - - Ø 18.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 27.0 cm

Rear right - Induction - single - 1.40 kW - - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

| | | | |
|---|---|---|---|
| **Automatic switch off when overheat** | Yes | **Minimum pan diameter indication** | Yes |
| **Automatic pan detection** | Yes | **Selected zone indicator** | Yes |

## Main Oven Technical Features



| | | | |
|---|---|---|---|
| **No. of lights** | 1 | **Removable inner door** | Yes |
| **Fan number** | 1 | **Total no. of door glasses** | 3 |
| **Net volume of the cavity** | 61 litres | **No.of thermo-reflective door glasses** | 1 |
| **Gross volume, 1st cavity** | 70 l | **Safety Thermostat** | Yes |
| **Cavity material** | Easy clean enamel | **Usable cavity space dimensions (HxWxD)** | 316x460x412 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 | | |
| **Cooking time setting** | Start and Stop | | |
| **Door opening** | Side opening | | |

| | | | |
|---|---|---|---|
| **Removable door** | Yes | **Grill elememt** | 1700 W |
| **Full glass inner door** | Yes | **Large grill - Power** | 2700 W |
| | | **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** | 245 °C |

## Second Oven Technical Features




| | | | |
|---|---|---|---|
| **Fan number** | 1 | **Removable door** | Yes |
| **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** | 1 |
| **Shelf positions** | 9 | **Safety Thermostat** | Yes |
| **Type of shelves** | Metal racks | **Cooling system** | Tangential |
| **No. of lights** | 1 | **Usable cavity space dimensions (HxWxD)** | 605x275x370 mm |
| **Light type** | Halogen | **Temperature control** | Electro-mechanical |
| **Light power** | 40 W | **Circular heating element - Power** | 2500 W |
| **Door opening** | Side opening | | |

## 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



| | | | |
|---|---|---|---|
| **Chrome shelf with back and side stop** | 2 | **Grill mesh** | 1 |
| **40mm deep tray** | 1 | **Telescopic Guide rails, partial Extraction** | 1 |

## Accessories included for Secondary Oven



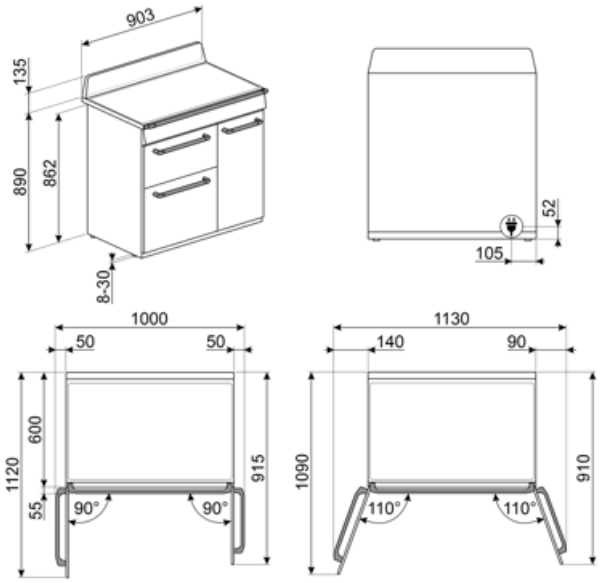
| | | | |
|---|---|---|---|
| **Chrome shelf with back stop** | 3 | **Plate rack/warmer** | 1 |

## Accessories included for Third Oven

| | |
|---|---|
| **40mm deep tray** | 1 |

## Electrical Connection

| | | | |
|---|---|---|---|
| **Max Power Draw** | 15000 W | **Power supply cable length** | 150 cm |
| **Current** | 42 A | **Additional connection modalities** | Yes, Double and Three Phase |
| **Voltage** | 220-240 V | **Frequency** | 50 Hz |
| **Voltage 2 (V)** | 380-415 V | **Terminal block** | 5 poles |
| **Type of electric cable** | Yes, Single phase | **Plug** | No |


903
135
890
862
8-30
52
105
1000
50
50
1120
600
55
915
90°
90°
1130
140
90
1090
910
110°
110°

## Compatible Accessories



**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.



**BN620-1**

Enamelled tray, 20mm deep



**BNP608T**

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



**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



**PALPZ**

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



**SFLK1**

Child lock



**TPKPLATE**

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



**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.



**BN640**

Enamelled tray, 40mm deep



**GRILLPLATE**

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



**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



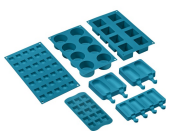
**KITP65TR93**

Depth extension kit (650 mm), suitable for TR93 cookers



**SCRP**

Induction and ceramic hobs and teppanyaki scraper



**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



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Installation in column: Installation in column



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



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 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.



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.



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.




Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.




The oven cavity has 2 different cooking levels.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.




ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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.



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.




ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Light



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



The inner door glass: can be removed with a few quick movements for cleaning.



Warming up: An option for dish warming and keeping the prepared meals hot.




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.

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

**Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

**Vapor Clean**

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

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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

**Removalble inner glass**

Internal door glasses are easily removable for complete cleaning

**Telescopic guides**

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

**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

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency

**Single turbine**

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