

# TR93IBL2

Cooker size

N. of cavities with energy label

Cavity heat source **ELECTRICITY** 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** Energy efficiency class, second cavity В



## **Aesthetics**



Design Victoria

Command panel finish **Enamelled** metal

**Aesthetic** Victoria assembled 50's

Logo

Colour Black

Logo position **Upstand+ Command panel** 

**Finishing** Glossy Upstand Yes

Hob colour Black enamel Control knobs

Type of control setting

hob

Type of control knobs

Controls colour

No. of controls 9

Serigraphy colour

Display name

Door

90x60 cm

2

Glass type

Handle

**Handle Colour** 

Plinth

5

**Smeg Victoria** 

Stainless steel

Silver

Electronic 5 buttons

With frame

Black

Smeg Victoria

Brushed stainless steel

Anthracite

# Programs / Functions main oven

No. of cooking functions 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 Traditional cooking functions, cavity 2

Circulaire

## Programs / Functions third oven

No. of functions third oven Oven light

Full grill

1



## 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

Automatic pan Yes Selected zone indicator Yes

detection

## **Main Oven Technical Features**



















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

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Halogen

Light type 40 W **Light Power** 

Cooking time setting Start and Stop Side opening

Door opening

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective door glasses

Safety Thermostat Yes

Usable cavity space 316x460x412 mm

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element 1200 W

power

Upper heating element - 1000 W

**Power** 



Removable doorYesGrill element1700 WFull glass inner doorYesLarge grill - Power2700 W

Circular heating element 2000 W

- Power

Grill type Electric
Tilting grill Yes

## **Options Main Oven**

Timer Yes Minimum Temperature 50 °C End of cooking acoustic Yes Maximum temperature 245 °C

alarm

## **Second Oven Technical Features**

Fan number 1 Removable door Yes
Net volume of the 62 | Full glass inner door Yes
second cavity Removable inner door Yes
Gross volume, 2nd 69 | No. total door glasses 1

cavity No. thermo-reflective 1

Cavity material Ever Clean enamel door glasses

No. of shelves 9 Safety Thermostat Yes
Type of shelves Metal racks Cooling system Tangential

No. of lights 1 Usable cavity space 605x275x370 mm

Light type Halogen dimensions (HxWxD)

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

Door opening Side opening Circular heating element 2500 W

- Power

# **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 41 l No. total door glasses 3
cavity No. of thermo-reflective 1

Cavity materialEver Clean enameldoor glassesNo. of shelves2Safety ThermostatYes

Type of shelves Metal racks Cooling system Tangential

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

Light Power 40 W Temperature control Electro-mechanical Door opening Flap down Large grill - Power 2700 W Removable door Yes Grill type Electric



Full glass inner door Yes Tilting grill

**Options Third Oven** 

Minimum Temperature 50 °C Maximum temperature 260°C

Yes

Accessories included for Main Oven & Hob

Rack with back and side 2

Grill mesh 1 stop Telescopic Guide rails, partial Extraction 40mm deep tray 1

Accessories included for Secondary Oven

Oven grid with back 3

Plate rack/warmer 1

Accessories included for Third Oven

40mm deep tray 1

**Electrical Connection** 

**Electrical connection** 15000 W Power supply cable 150 cm

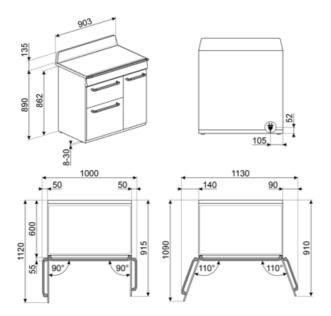
length

rating Current 42 A Additional connection Double and Three Phase

modalities Voltage 220-240 V Frequency 50 Hz 380-415 V Voltage 2 (V)

Terminal block 5 poles Electric cable Installed, Single phase 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.



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 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

### **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), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.

### KIT600TR93

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

### KITP65TR93

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

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

### BNP608T

placed on the grid

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee 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)

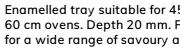
### **PALPZ**

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.







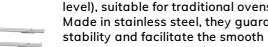


Teflon-coated tray, 8 mm depth, to be













### **SCRP**

Non-scratch hob scraper - suitable for induction and ceramic hobs



SFLK1

Child lock





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.





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



## Symbols glossary



Energy efficiency class A



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



Air cooling system: to ensure a safe surface temperatures.



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.



D / G depending on the product family.

B: Product energy rating, measured from A+++ to



Installation in column: Installation in column.



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



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.



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



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



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.





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.



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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The capacity indicates the amount of usable space in the oven cavity in litres.



Knobs control

11/19/2025 **SMEG SPA** 



## Benefit (TT)

### 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

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

### 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

### **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