

# TR93IGR2

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	8017709312398
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics

<b>Aesthetics</b>	Victoria	<b>Display</b>	electronic 5 buttons
<b>Colour</b>	Slate Grey	<b>Colour of buttons</b>	Black
<b>Finishing</b>	Gloss	<b>No. of controls</b>	9
<b>Design</b>	Victoria	<b>Serigraphy colour</b>	Black
<b>Door</b>	With frame	<b>Handle</b>	Smeg Victoria
<b>Upstand</b>	Yes	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Black enamel	<b>Glass type</b>	Black
<b>Command panel finish</b>	Enamelled metal	<b>Plinth</b>	Anthracite
<b>Control knobs</b>	Smeg Victoria	<b>Logo</b>	assembled 50's
<b>Controls colour</b>	Stainless steel	<b>Logo position</b>	Upstand+ Command panel

## Programs / Functions

No. of cooking functions 5

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Fan assisted base

Cleaning functions



Vapor Clean

Other functions



Defrost by time

## 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



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	Grill element	1700 W
Cooking time setting	Start and Stop	Large grill - Power	2700 W
Door opening	Side opening		
Side opening door	Yes		
Removable door	Yes		

Full glass inner door Yes

Circular heating element 2000 W  
- Power

Grill type Electric

Tilting grill Yes

## Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

Maximum temperature 245 °C

## Second Oven Technical Features



Fan number 1  
Net volume of the second cavity 62 litres  
Gross volume, 2nd cavity 69 l  
Cavity material Easy clean enamel  
Shelf positions 9  
Type of shelves Metal racks  
No. of lights 1  
Light type Halogen  
Light power 40 W  
Door opening Side opening  
Side opening door Yes

Removable door Yes  
Full glass inner door Yes  
Removable inner door Yes  
No. total door glasses 1  
No. thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 605x275x370 mm  
Temperature control Electro-mechanical  
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  
Gross volume, 3rd cavity 41 l  
Cavity material Easy clean enamel  
Shelf positions 2  
Type of shelves Metal racks  
No. of lights 1  
Light type Halogen  
Light power 40 W  
Door opening Flap down  
Removable door Yes  
Full glass inner door Yes

Removable inner door Yes  
No. total door glasses 3  
No. of thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 169x440x443 mm  
Temperature control Electro-mechanical  
Large grill - Power 2700 W  
Grill type Electric  
Tilting grill Yes

## Options Third Oven

Minimum Temperature 50 °C

Maximum temperature 260 °C

## Accessories included for Main Oven & Hob



Rack with back and side stop  
40mm deep tray

2

1

Grill mesh  
Telescopic Guide rails, partial Extraction

1

1

## Accessories included for Secondary Oven



Chrome shelf with back stop

4

Plate rack/warmer

1

## Accessories included for Third Oven

Rack with back and side stop

1

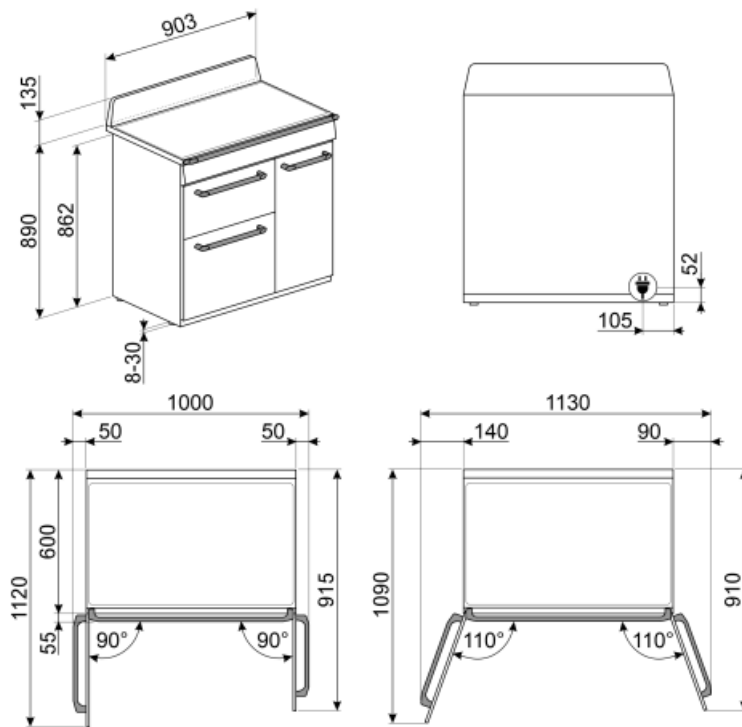
40mm deep tray

1

## Electrical Connection

Nominal power 15000 W  
Current 42 A  
Voltage 220-240 V  
Voltage 2 (V) 380-415 V  
Type of electric cable installed Yes, Single phase

Power supply cable length 150 cm  
Type of electric cable Yes, Double and Three Phase  
Frequency 50 Hz  
Terminal block 5 poles



## Not included accessories

### KIT600TR93

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



### 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.



### 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.



### BN620-1

Enamelled tray, 20mm deep



### KITH93

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



### 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.



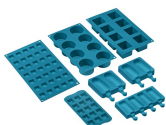
### GTT

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



### 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



### KITP65TR93

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



### 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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



### PALPZ

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


































### BN640

Enamelled tray, 40mm deep



## Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</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>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</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>Light</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>Warming up: An option for dish warming and keeping the prepared meals hot.</p>	 <p>The oven cavity has 2 different cooking levels.</p>
 <p>The oven cavity has 4 different cooking levels.</p>	 <p>The oven cavity has 9 different cooking levels.</p>

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