

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

Removable door	Yes	Grill element	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	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

## Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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## 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
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## Options Third Oven

Minimum Temperature	50 °C	Maximum temperature	260 °C
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## 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
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## Accessories included for Third Oven

Chrome shelf with back and side stop	1	40mm deep tray	1
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## 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		



## Compatible Accessories

### 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



### KITP65TR93

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



### PALPZ

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



### SFLK1

Child lock



### 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.



### 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



### KITH93

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



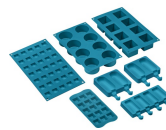
### SCRP

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




































### 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.



## 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>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>Triple glazed doors: Number of glazed doors.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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>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>

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

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### **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

### **Removable 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

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**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)

**Single turbine**

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