

TR93IGR2

Cooker size

N. of cavities with energy label

Cavity heat source Hob type

Type of main oven
Type of second oven

Cleaning system main oven

EAN code

Energy efficiency class

Energy efficiency class, second cavity

90x60 cm

ELECTRICITY

Induction

Thermo-ventilated

Thermo-ventilated

Vapor Clean

8017709312398

A B

2



Aesthetics



Design

Command panel finish

Aesthetic

Logo

Colour

Coloui

Logo position

Finishing

Upstand

Hob colour

Type of control setting hob

Victoria

Enamelled metal

Victoria

assembled 50's

Slate Grey

Upstand+ Command panel

Glossy

Yes

Black enamel

Control knobs

Type of control knobs

Controls colour

No. of controls Serigraphy colour

D: 1

Display name

Door

Glass type

Handle

Handle Colour

Plinth

5

Smeg Victoria

Stainless steel

Black

9

ыйск

Electronic 5 buttons

With frame

Black

Smeg Victoria

Brushed stainless steel

Anthracite

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

 $\widehat{}$

Static

Æ

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



Programs / Functions third oven

No. of functions third oven 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 Yes Minimum pan diameter when overheat indication Automatic pan Yes Selected zone indicator Yes

detection

Main Oven Technical Features



No. of lights 1 Removable inner door Yes Fan number Total no. of door glasses 3 No.of thermo-reflective Net volume of the cavity 61 | door glasses Gross volume, 1st cavity 70 l

Safety Thermostat Yes Cavity material Ever Clean enamel

Usable cavity space No. of shelves

316x460x412 mm dimensions (HxWxD) Type of shelves Metal racks

1

Electro-mechanical Temperature control Light type Halogen 1200 W

Lower heating element 40 W **Light Power** power

Cooking time setting Start and Stop Upper heating element - 1000 W Door opening Side opening Power



Removable door Yes Grill elememt 1700 W Full glass inner door Yes Large grill - Power 2700 W

Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

Options Main Oven

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

alarm

Second Oven Technical Features

Fan number 1

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

cavity No. thermo-reflective 1

Cavity material Ever Clean enamel door glasses

No. of shelves Safety Thermostat Yes Type of shelves Metal racks

Cooling system Tangential No. of lights Usable cavity space 605x275x370 mm

dimensions (HxWxD) Light type Halogen

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

Circular heating element 2500 W Door opening Side opening

- Power

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature 245 °C

Third Oven Technical Features



Net volume, 3rd cavity 36 I Removable inner door Yes Gross volume, 3rd 41 I No. total door glasses 3 cavity No. of thermo-reflective

Ever Clean enamel Cavity material door glasses No. of shelves Safety Thermostat Yes

Type of shelves Metal racks Cooling system **Tangential**

No. of lights Usable cavity space 169x440x443 mm dimensions (HxWxD) Light type Halogen

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

SMEG SPA 12/10/2025

Grill type

Electric



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



Rack with back and side 2

stop

40mm deep tray 1 Grill mesh

Telescopic Guide rails,

partial Extraction

Accessories included for Secondary Oven



Oven grid with back

3

Plate rack/warmer

1

1

Accessories included for Third Oven

Rack with back and side 1

stop

40mm deep tray

1

Electrical Connection

Electrical connection

rating

Current 42 A

Voltage

220-240 V 380-415 V

15000 W

Voltage 2 (V) Electric cable

Installed, Single phase

Power supply cable

length

Additional connection

modalities

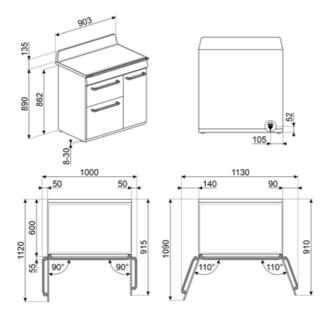
Frequency Terminal block 150 cm

Double and Three Phase

50 Hz

5 poles







Compatible Accessories

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.

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

BNP608T GRILLPLATE



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



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



Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

KIT1TR9N

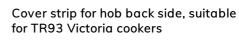
GTP

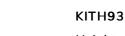


Splashback black, 90cm ,suitable for TR90 and TR93 Victoria cookers



KIT600TR93





Height extension kit (950mm), black, suitable for TR93 cookers (945-960mm)



KITP65TR93

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





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.



SCRP

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



SFLK1

Child lock



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





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



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



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



Energy efficiency class A



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



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



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



Triple glazed doors: Number of glazed doors.



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



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.



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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Knobs control

12/10/2025 **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

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)

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)



BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ 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