

TR93IP

| | |
|--|---------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 2 |
| Cavity heat source | ELECTRICITY |
| Hob type | Induction |
| Type of main oven | Thermoseal |
| Type of second oven | Thermoseal |
| Cleaning system main oven | Vapour Clean |
| EAN code | 8017709196172 |
| Energy efficiency class | A |
| Energy efficiency class, second cavity | B |



Aesthetics

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

Programs / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Circulaire



Turbo



Eco



Small grill



Large grill



Fan grill (large)



Fan assisted bottom

Other functions



Defrost by time

Cleaning functions

 Vapour Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1
Traditional cooking functions, cavity 2

 Circulaire

Programs / 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 - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

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

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

Rear right - Induction - single - 1.30 kW - Booster 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

Fan number 1

Net volume of the cavity 61 l

Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Door opening Side opening

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 316x460x412 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

| | | | |
|-----------------------|-----|----------------------------------|----------|
| Removable door | Yes | Grill element | 1700 W |
| Full glass inner door | Yes | Large grill - Power | 2700 W |
| Removable inner door | Yes | 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 | 260 °C |

Second Oven Technical Features



| | | | |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 62 l | Full glass inner door | Yes |
| Gross volume, 2nd cavity | 69 l | Removable inner door | Yes |
| Cavity material | Ever Clean enamel | No. total door glasses | 2 |
| No. of shelves | 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 |
| Removable door | Yes | Grill type | Electric |

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 | Ever Clean enamel | No. of thermo-reflective door glasses | 1 |
| No. of shelves | 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



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

Accessories included for Secondary Oven



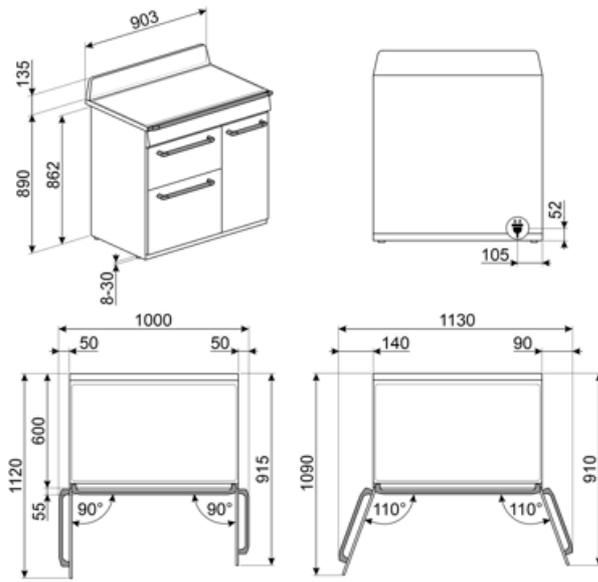
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|--------------------------|---|-------------------|---|
| Oven grid with back stop | 4 | Plate rack/warmer | 1 |
|--------------------------|---|-------------------|---|

Accessories included for Third Oven

| | | | |
|------------------------------|---|----------------|---|
| Rack with back and side stop | 1 | 40mm deep tray | 1 |
|------------------------------|---|----------------|---|

Electrical Connection

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|------------------------------|-----------|---------------------------|----------|
| Electrical connection rating | 19400 W | Power supply cable length | 150 cm |
| Current | 52 A | Frequency | 50/60 Hz |
| Voltage | 220-240 V | Terminal block | 5 poles |
| Voltage 2 (V) | 380-415 V | Plug | No |



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.



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



KITH93

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



SCRP

Induction and ceramic hobs and teppanyaki scraper



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



PALPZ

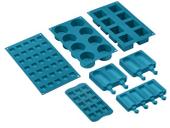
Pizza shovel with fold away handle width: 315mm length : 325mm



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



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.



STONE

Rectangular refractory stone PPR2. 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.

Symbols glossary

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|--|--|
|  <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>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>B: Product energy rating, 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>Double glazed doors: Number of glazed doors.</p> |  <p>Triple glazed doors: Number of glazed doors.</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>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>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>Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.</p> |
|  <p>Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.</p> |  <p>Light</p> |

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Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.
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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.
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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.
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Warming up: An option for dish warming and keeping the prepared meals hot.



The oven cavity has 2 different cooking levels.
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The oven cavity has 4 different cooking levels.



The oven cavity has 9 different cooking levels.
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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.
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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.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
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The capacity indicates the amount of usable space in the oven cavity in litres.



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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

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

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

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

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

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)

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

Single turbine

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