

# TR93IP

Cooker size	90x60 cm
N. of cavities with energy label	2
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	8017709196172
Energy efficiency class	A
Energy efficiency class, second cavity	B



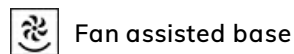
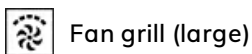
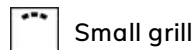
## Aesthetics

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 name	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
Type of control knobs	Smeg Victoria	Plinth	Anthracite

## Programs / Functions main oven

No. of cooking functions 8

Traditional cooking functions



### Other functions



## Cleaning functions

 Vapor 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
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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	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
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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



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



Oven grid with back stop	4	Plate rack/warmer	1
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## Accessories included for Third Oven

Rack with back and side stop	1	40mm deep tray	1
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## Electrical Connection

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	Not present



## Compatible Accessories

### 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

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



### GTP

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.



### KIT1TR9N

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



### 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.



### SFLK1

Child lock



### 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.



### 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 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 guarantee stability and facilitate the smooth extraction of the trays.



### KITH93

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



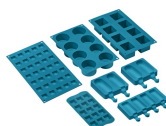
### SCRP

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






































### 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



## 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>Energy efficiency class A</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: Manual defrost function. At the end of the set duration, the function stops.</p>
 <p>Double glazed doors: Number of glazed doors.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</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>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</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>

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|--|---|
|  <p>Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.</p>  |  <p>Light</p>  |
|  <p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</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>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.</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>  |
|  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>  |  <p>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.</p> |
|  <p>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.</p>  |  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>   |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |
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## Benefit (TT)

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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**

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

### **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

### **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)

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency

**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