

# **TR93IP2**

Cooker size

N. of cavities with energy label

Cavity heat sourceElectricHob typeInductionType of main ovenThermo-ventilated

Type of second oven

Cleaning system main oven

EAN code

Thermo-ventilated

Vapor Clean

8017709312381

Energy efficiency class A
Energy efficiency class, second cavity B



### **Aesthetics**



DesignVictoriaControl knobsSmeg VictoriaCommand panel finishEnamelled metalControls colourStainless steel

90x60 cm

2

AestheticsVictoriaNo. of controls9Logoassembled 50'sSerigraphy colourBlack

Logoassembled 50'sSerigraphy colourBlackColourCreamDisplayelectronic 5 buttons

Logo position Upstand+ Command panel Door With frame

Finishing Gloss Glass type Black
Upstand Yes Handle Smea Victor

UpstandYesHandleSmeg VictoriaHob colourBlack enamelHandle ColourBrushed stain

Hob colourBlack enamelHandle ColourBrushed stainless steelType of control settingControl knobsPlinthAnthracite

Fan assisted base

5

# **Programs / Functions**

No. of cooking functions
Traditional cooking functions

Static Pan assisted Circulaire

Other functions

ECO

Defrost by time



#### Cleaning functions



# **Programs / Functions Auxiliary Oven**

Cooking functions cavity 2 Traditional cooking functions, cavity 2

Circulaire

# Programme / Functions Third Oven

No. of functions third oven Oven light

Full grill

1



### 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 Fan number

Net volume of the cavity 61 litres Gross volume, 1st cavity 70 l

Cavity material Easy clean enamel

Shelf positions 4

Type of shelves Metal racks

Light type Halogen 40 W Light power

Cooking time setting Start and Stop

Door opening Side opening Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Electro-mechanical Temperature control

316x460x412 mm

Lower heating element 1200 W

power

Upper heating element - 1000 W

**Power** 



Removable door Yes Grill elememt 1700 W
Full glass inner door Yes Large grill - Power 2700 W
Removable inner door Yes Circular heating element 2000 W

- Power

Grill type Electric
Tilting grill Yes

# **Options Main Oven**

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

alarm

### **Second Oven Technical Features**

Fan number 1 Removable door Yes

Net volume of the 62 litres Full glass inner door Yes
second cavity Removable inner door Yes

Gross volume, 2nd 69 l No. total door glasses 1 cavity No. thermo-reflective 1

Cavity material Easy clean enamel door glasses

Shelf positions 9 Safety Thermostat Yes
Type of shelves Metal racks Cooling system Tangential

No. of lights 1 Usable cavity space 605x275x370 mm

Light type Halogen dimensions (HxWxD)

Light power40 WTemperature controlElectro-mechanical

**Door opening** Side opening **Circular heating element** 2500 W

- Power

# **Options Auxiliary Oven**

Minimum Temperature 50 °C Maximum temperature 245 °C

### **Third Oven Technical Features**

Net volume, 3rd cavity36 lRemovable inner doorYesGross volume, 3rd41 lNo. total door glasses3cavityNo. of thermo-reflective1

Cavity material Easy clean enamel door glasses

Shelf positions 2 Safety Thermostat Yes

Type of shelves Metal racks Cooling system Tangential

No. of lights 1 Usable cavity space 169x440x443 mm

Light type Halogen dimensions (HxWxD)

Light power 40 W Temperature control Electro-mechanical

Door openingFlap downLarge grill - Power2700 WRemovable doorYesGrill typeElectric



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

Chrome shelf with back 2

and side stop

Telescopic Guide rails, 1

40mm deep tray

1

partial Extraction

Grill mesh

1

Accessories included for Secondary Oven

Chrome shelf with back 3 Plate rack/warmer 1

Accessories included for Third Oven

40mm deep tray 1

stop

**Electrical Connection** 

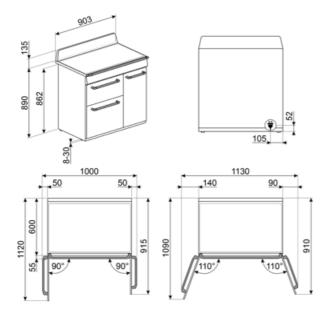
Max Power Draw 15000 W Power supply cable 150 cm

Current 42 A length

Voltage 220-240 V Additional connection Yes, Double and Three modalities Phase

Voltage 2 (V) 380-415 V Frequency 50 Hz
Type of electric cable Yes, Single phase Terminal block 5 poles







## **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.

#### **BBO**

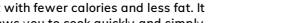
Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

#### **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



#### 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 quides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



#### **GTT**

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



#### KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



#### **KIT600TR93**

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



#### KITH93

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



#### KITP65TR93

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



#### **PALPZ**

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







#### **SCRP**

Induction and ceramic hobs and teppanyaki scraper



#### 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



#### **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.





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.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Installation in column: Installation in column



Knobs control



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



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



Triple glazed doors: Number of glazed doors.



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



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.



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 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.



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



Warming up: An option for dish warming and keeping the prepared meals hot.



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.



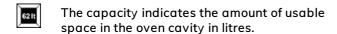
Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



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



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### **Benefit**

#### 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

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

#### **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

#### Removalble 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

#### 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



### Pizza stone (optional accessory)

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

### BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

### 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