TR93IP2

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	8017709312381
Energy efficiency class	A
Energy efficiency class, second cavity	B



Aesthetics

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

 Vapor Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2	1

Traditional cooking functions, cavity 2

 Circulaire

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	**Total no. of door glasses**	3
Fan number	1	**No.of thermo-reflective door glasses**	1
Net volume of the cavity	61 litres	**Safety Thermostat**	Yes
Gross volume, 1st cavity	70 l	**Cooling system**	Tangential
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 elememt**	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**	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

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

Options Third Oven

Minimum Temperature	50 °C	**Maximum temperature**	260 °C

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



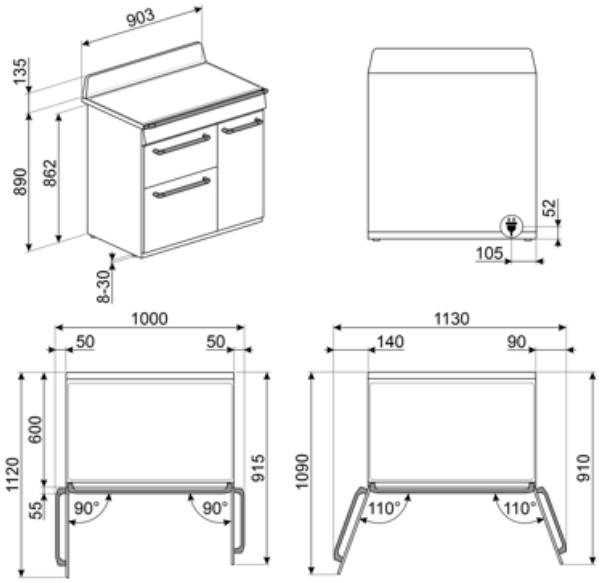
Chrome shelf with back stop	3	**Plate rack/warmer**	1

Accessories included for Third Oven

40mm deep tray	1

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	**Plug**	No


903
135
890
862
8-30
52
105
1000
50
50
1120
600
55
915
90°
90°
1130
140
90
1090
910
110°
110°

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, 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



KITH93

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



PALPZ

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



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, 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



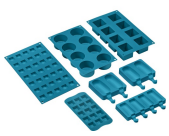
KITP65TR93

Depth extension kit (650 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

Symbols glossary



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



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



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



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



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



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.



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.



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.



Knobs control



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



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.

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

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)

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