

## TR93IX

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	Fan assisted
Cleaning system main oven	Vapor Clean
EAN code	8017709196660
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics

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

## Programs / Functions

No. of cooking functions	8
Traditional cooking functions	



Static



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Small grill



Large grill



Fan grill (large)




Fan assisted base

### Other functions

 Defrost by time

### Cleaning functions

 Vapor Clean

## 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 - 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

**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

**Light power** 40 W

**Cooking time setting** Start and Stop

**Door opening** Side opening

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**Total no. of door glasses** 3

**No. of thermo-reflective door glasses** 1

**Safety Thermostat** Yes

**Cooling system** Tangential

**Usable cavity space dimensions (HxWxD)** 316x444x425 mm

**Temperature control** Electro-mechanical

**Lower heating element power** 1200 W

**Upper heating element - Power** 1000 W

**Grill element** 1700 W

**Large grill - Power** 2700 W

**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 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	2
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
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	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	Tilting grill	Yes
Full glass inner door	Yes		

## Options Third Oven

Minimum Temperature 50 °C

Maximum temperature 260 °C

## Accessories included for Main Oven & Hob



Top oven chrome shelf with back stop 2  
40mm deep tray 1

Grill mesh 1  
Telescopic Guide rails, partial Extraction 1

## Accessories included for Secondary Oven



Chrome shelf with back stop 4

Plate rack/warmer 1

## Accessories included for Third Oven

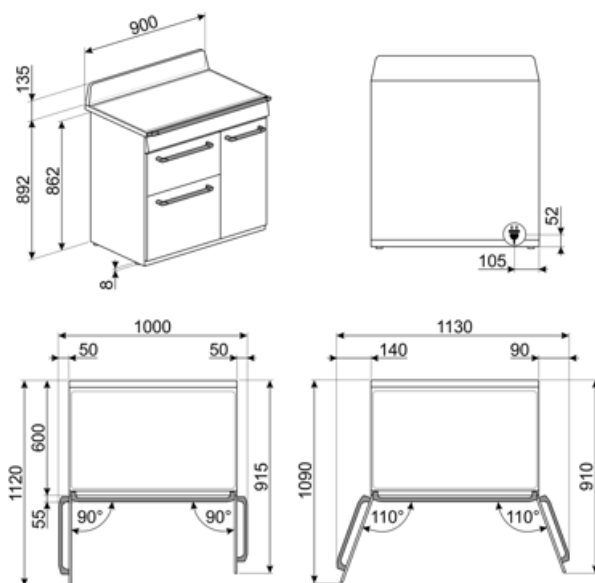
Chrome shelf with back and side stop 1

40mm deep tray 1

## Electrical Connection

Max Power Draw 19400 W  
Current 52 A  
Voltage 220-240 V  
Voltage 2 (V) 380-415 V

Power supply cable length 150 cm  
Frequency 50/60 Hz  
Terminal block 5 poles



## Compatible Accessories

### BN620-1

Enamelled tray, 20mm deep



### 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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### BN640

Enamelled tray, 40mm deep



### GTT

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



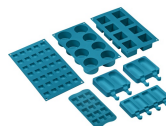
### PALPZ

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





































### 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>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>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>B: Product energy rating, measured from A+++ to D / G depending on the product family.</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>	 <p>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.</p>

-  **Overheat protection:** The safety system that automatically turns off the hob in case of overheating of the control unit.
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **Side lights:** Two opposing side lights increase visibility inside the oven.
-  **The oven cavity has 2 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.**
-  **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.
-  **The inner door glass:** can be removed with a few quick movements for cleaning.
-  **Warming up:** An option for dish warming and keeping the prepared meals hot.
-  **The oven cavity has 4 different cooking levels.**
-  **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.**
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## Benefit

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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**

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

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### **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

### **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

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**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)