

# TR93NNLK

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709236946
Energy efficiency class	A
Energy efficiency class, second cavity	B



## Aesthetics



<b>Aesthetics</b>	Victoria	<b>Control knobs</b>	Smeg Victoria
<b>Design</b>	Victoria	<b>Controls colour</b>	Stainless steel
<b>Colour</b>	Black	<b>No. of controls</b>	10
<b>Command panel finish</b>	Enamelled metal	<b>Serigraphy colour</b>	Silver
<b>Logo</b>	assembled 50's	<b>Display</b>	electronic 5 buttons
<b>Logo position</b>	Upstand+ Command panel	<b>Door</b>	With frame
<b>Upstand</b>	Yes	<b>Glass type</b>	Black
<b>Hob colour</b>	Black enamel	<b>Handle</b>	Smeg Victoria
<b>Type of pan stands</b>	Cast Iron	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of control setting</b>	Control knobs	<b>Plinth</b>	Anthracite

## Programs / Functions

**No. of cooking functions** 5

**Traditional cooking functions**



Static



Fan assisted



Circulaire



ECO



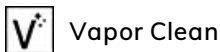
Fan assisted base

### Other functions



Defrost by time

## Cleaning functions



## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 1  
 Traditional cooking functions, cavity 2



## Programme / Functions Third Oven

No. of functions third oven 1  
 Oven light   
 Full grill 

## Hob technical features



Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - AUX - 1.00 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 2.90 kW

Type of gas burners Standard

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps Matt black enamelled

## Main Oven Technical Features



No. of lights 1  
 Fan number 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

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 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		

## 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		

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



Cast iron wok support 1

Moka stand in cast iron 1

Rack with back and side 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 3

Plate rack/warmer 1

## Accessories included for Third Oven

Rack with back and side stop 1

40mm deep tray 1

## Electrical Connection

Max Power Draw 8300 W

Current 36 A

Voltage 220-240 V

Voltage 2 (V) 380-415 V

Type of electric cable Yes, Single phase

Additional connection modalities Yes, Double and Three Phase

Frequency 50/60 Hz

Terminal block 5 poles



## Not included 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.



### BGTR9

Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers



### BN640

Enamelled tray, 40mm deep



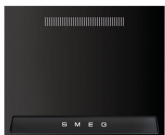
### GTP

\*\*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



### PALPZ

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



### SFLK1

Child lock



### 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.



### 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.



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

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



### 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



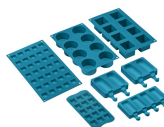
### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.




































### 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.
	Heavy duty cast iron pan stands: for maximum stability and strength.		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.
	Double glazed doors: Number of glazed doors.		Triple glazed doors: Number of glazed doors.
	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
	Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.		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.

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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.
  -  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.
  -  Knobs control
  -  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.
  -  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
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## Benefit

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### **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.

### **Gas hob**

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

### **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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### **Single turbine**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

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

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### **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

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

**Multilevel cooking**

Several cooking levels allow maximum flexibility of use

**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)