

# TR93P

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	8017709181703
Energy efficiency class	A
Energy efficiency class, second cavity	B



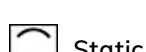
## Aesthetics



Design	Victoria	Control knobs	Smeg Victoria
Command panel finish	Enamelled metal	Controls colour	Stainless steel
Aesthetics	Victoria	No. of controls	10
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 pan stands	Cast Iron	Plinth	Anthracite
Type of control setting	Control knobs		

## Programs / Functions

No. of cooking functions	5
Traditional cooking functions	



### Other functions



## 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

1



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

Burner caps

Matte black enamelled

ignition

## 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

Power

Cooking time setting Start and Stop

Door opening Side opening

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<b>Removable door</b>	Yes	<b>Grill elememt</b>	1700 W
<b>Full glass inner door</b>	Yes	<b>Large grill - Power</b>	2700 W
<b>Removable inner door</b>	Yes	<b>Circular heating element</b>	2000 W
		<b>- Power</b>	
		<b>Grill type</b>	Electric
		<b>Tilting grill</b>	Yes

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Second Oven Technical Features

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<b>Net volume of the second cavity</b>	62 litres	<b>Full glass inner door</b>	Yes			
<b>Gross volume, 2nd cavity</b>	69 l	<b>Removable inner door</b>	Yes			
<b>Cavity material</b>	Easy clean enamel	<b>No. total door glasses</b>	2			
<b>Shelf positions</b>	9	<b>No. thermo-reflective door glasses</b>	1			
<b>Type of shelves</b>	Metal racks	<b>Safety Thermostat</b>	Yes			
<b>No. of lights</b>	1	<b>Cooling system</b>	Tangential			
<b>Light type</b>	Halogen	<b>Usable cavity space dimensions (HxWxD)</b>	605x275x370 mm			
<b>Light power</b>	40 W	<b>Temperature control</b>	Electro-mechanical			
<b>Door opening</b>	Side opening	<b>Circular heating element</b>	2500 W			
<b>Removable door</b>	Yes	<b>- Power</b>				
		<b>Grill type</b>	Electric			

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	245 °C
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## Third Oven Technical Features

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<b>Net volume, 3rd cavity</b>	35 l	<b>Removable inner door</b>	Yes			
<b>Gross volume, 3rd cavity</b>	41 l	<b>No. total door glasses</b>	3			
<b>Cavity material</b>	Easy clean enamel	<b>No. of thermo-reflective door glasses</b>	1			
<b>Shelf positions</b>	2	<b>Safety Thermostat</b>	Yes			
<b>Type of shelves</b>	Metal racks	<b>Cooling system</b>	Tangential			
<b>No. of lights</b>	1	<b>Usable cavity space dimensions (HxWxD)</b>	169x440x443 mm			
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical			
<b>Light power</b>	40 W	<b>Large grill - Power</b>	2700 W			
<b>Door opening</b>	Flap down	<b>Grill type</b>	Electric			
<b>Removable door</b>	Yes					

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Full glass inner door	Yes	Tilting grill	Yes
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## Options Third Oven

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Minimum Temperature	50 °C	Maximum temperature	260 °C
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## Accessories included for Main Oven & Hob

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Cast iron wok support	1	40mm deep tray	1
Moka stand in cast iron	1	Grill mesh	1
Chrome shelf with back and side stop	2	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven

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Chrome shelf with back stop	3	Plate rack/warmer	1
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## Accessories included for Third Oven

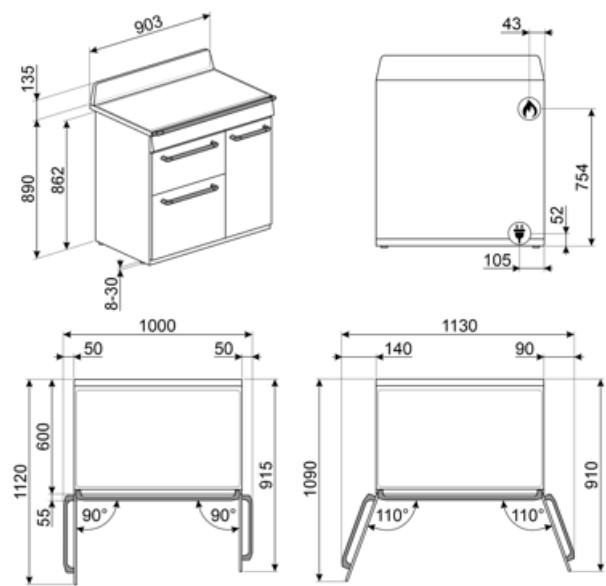
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Chrome shelf with back and side stop	1	40mm deep tray	1
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## Electrical Connection

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Max Power Draw	8300 W	Additional connection modalities	Universal
Current	36 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	No



## 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.

### 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.

### 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

### BN640



Enamelled tray, 40mm 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



### 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



### KITH93

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

### PALPZ



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



### 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.

## Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		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.
	Double glazed doors: Number of glazed doors.		Triple glazed doors: Number of glazed doors.
	B: Product energy rating, measured from A+++ to D / G depending on the product family.		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		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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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## Benefit

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### Gas hob

Gas provides constant control of the heat source, with an immediate change in temperature

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

### 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

### 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

### 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



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**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