

# TR93P

**Cooker size**  
**N. of cavities with energy label**  
**Cavity heat source**  
**Hob type**  
**Type of main oven**  
**Type of second oven**  
**Cleaning system main oven**  
**EAN code**  
**Energy efficiency class**  
**Energy efficiency class, second cavity**

90x60 cm  
 2  
 Electric  
 Gas  
 Thermo-ventilated  
 Thermo-ventilated  
 Vapor Clean  
 8017709181703  
 A  
 B



## Aesthetics



**Aesthetics** Victoria  
**Design** Victoria  
**Colour** Cream  
**Finishing** Gloss  
**Command panel finish** Enamelled metal  
**Logo** assembled 50's  
**Logo position** Upstand+ Command panel  
**Upstand** Yes  
**Hob colour** Black enamel  
**Type of pan stands** Cast Iron  
**Type of control setting** Control knobs

**Control knobs** Smeg Victoria  
**Controls colour** Stainless steel  
**No. of controls** 10  
**Serigraphy colour** Black  
**Display** electronic 5 buttons  
**Door** With frame  
**Glass type** Black  
**Handle** Smeg Victoria  
**Handle Colour** Brushed stainless steel  
**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



## 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** Matte 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	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	35 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

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



Chrome shelf with back stop      3

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      8300 W

Additional connection modalities      Universal

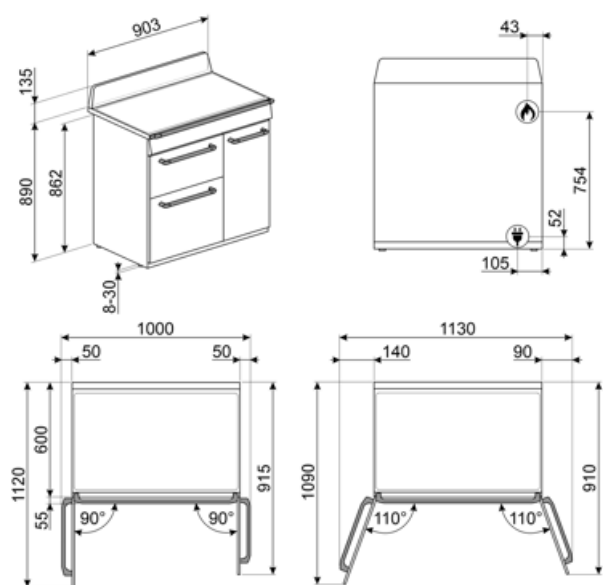
Current      36 A

Voltage      220-240 V

Frequency      50/60 Hz

Voltage 2 (V)      380-415 V

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.



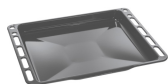
### BGTR9

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



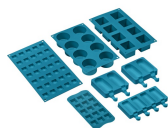
### PALPZ

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



### 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



### 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



### 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.



## 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		Air cooling system: to ensure a safe surface temperatures.
	B: Product energy rating, measured from A+++ to D / G depending on the product family.		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
	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.



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



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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Knobs control



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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

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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

### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

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**AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency

**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)

**Single turbine**

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