

TRA4110BL

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

110x60 cm

3

ELECTRICITY

Gas

Thermoseal Fan assisted Vapour Clean

8017709171605

SMEG

Aesthetics





Design Victoria

Command panel finish Enamelled metal

Victoria

Aesthetic

Logo assembled 50's

ColourBlackLogo positionUpstandFinishingGlossy

Upstand Yes

Hob colour Black enamel
Type of pan stands Cast Iron

Type of pan stands Cast Iron
Type of control setting Control knobs

Control knobsSmeg VictoriaControls colourStainless steel

No. of controls 12 Serigraphy colour Silver

Display electronic 5 buttons

Door With frame Glass type Black

Handle Smeg Victoria

Handle Colour Brushed stainless steel

Storage compartment Drawer
Plinth Anthracite

Programs / Functions

No. of cooking functions Traditional cooking functions

R

Fan assisted

ૠ)

Circulaire

Static



Eco



Fan assisted bottom

5

Other functions



Defrost



Cleaning functions



Programs / Functions Auxiliary Oven

Cooking functions cavity 2 Bottom element + fan

Bottom element + Upper element

Defrost

Vapour Clean

Other functions cavity 2











No. of functions third oven Oven light

Full grill





Hob technical features



Total no. of cook zones 7

Front right - Gas - Semi Rapid - 1.80 kW Rear right - Gas - Semi Rapid - 1.60 (BBQ) kW

Front centre - Gas - Rapid - 2.90 kW Rear centre - Gas - AUX - 1.40 - 0.80 kW

Rear left - Gas - Rapid - 2.90 kW Front left - Gas - AUX - 1.00 kW Left - Gas - 2UR (dual) - 4.20 kW

Type of gas burners Standard Automatic electronic Yes

ignition

Gas safety valves Yes

Matte black enamelled **Burner** caps

Main Oven Technical Features

















No. of lights



Total no. of door glasses 3

Gross volume, 1st cavity 681

Net volume of the cavity 63 l



Cavity material

Ever Clean enamel No. of shelves

Type of shelves Light type

Metal racks Halogen 40 W **Light Power** Start and Stop

Cooking time setting Door opening Removable door

Full glass inner door Yes Removable inner door Yes

No.of thermo-reflective

door glasses

Safety Thermostat

Yes

Tangential

1200 W

316x444x425 mm

Electro-mechanical

Cooling system Usable cavity space

dimensions (HxWxD)

Temperature control

Lower heating element

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2700 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic

alarm

Minimum Temperature

50 °C Maximum temperature 260°C

Second Oven Technical Features











63 I



Side opening





Net volume of the second cavity

Gross volume, 2nd 68 I

cavity

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks

No. of lights

Halogen Light type 40 W **Light Power**

Door opening Side opening

Removable door Yes Full glass inner door Yes Removable inner door Yes

3 No. total door glasses No. thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

316x444x425 mm

Lower heating element - 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Grill type Electric Tilting grill Yes

Options Auxiliary Oven

Maximum temperature 260 °C Minimum Temperature 50°C

Third Oven Technical Features















Net volume, 3rd cavity

Gross volume, 3rd

cavity

Cavity material

No. of shelves Type of shelves

No. of lights

Light type **Light Power** Door opening

Removable door Full glass inner door 36 I 41 I

Ever Clean enamel

Metal racks

Incandescent 25 W

Flap down

Yes Yes

Removable inner door Yes 3 No. total door glasses

No. of thermo-reflective door glasses

Safety Thermostat Yes

Cooling system **Tangential** Usable cavity space 169x440x443 mm

dimensions (HxWxD)

Temperature control

Large grill - Power Grill type Tilting grill Yes

Electro-mechanical 2700 W

Electric

Options Third Oven

Minimum Temperature

Maximum temperature

260 °C

Accessories included for Main Oven & Hob

50 °C



Cast iron wok support Moka stand in cast iron Teppanyaki

Rack with back and side 2

40mm deep tray Grill mesh

Telescopic Guide rails, partial Extraction

stop

Accessories included for Secondary Oven



Rack with back and side 2

40mm deep tray

Grill mesh

Telescopic Guide rails, partial Extraction

1 1

1

Accessories included for Third Oven

8700 W

1

Rack with back and side 1

40mm deep tray

1

Electrical Connection

Electrical connection

rating

stop

38 A Current Voltage 220-240 V Voltage 2 (V) 380-415 V Type of electric cable

Yes, Double and Three

Phase 50/60 Hz

Frequency Terminal block

5 poles

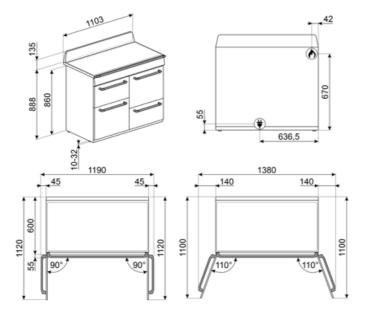
Plug

(I) Australia



Type of electric cable installed

Yes, Single phase





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.

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



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.



BGTR4110

Cast iron grill plate suitable for Victoria Cookers TR4110



BN640

Enamelled tray, 40mm deep



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



Cover strip for hob back side, suitable for TR4110 Victoria cookers



KIT1TR41N

Splashback 110x75 cm suitable for TR4110 Victoria cookers, black



KITH4110

Height extension kit (950 mm), suitable for TR4110 cookers



KITP65TR41



Depth extension kit (650 mm), suitable for TR4110 cookers



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



SFLK1 Child lock



SMOLD

PALPZ



Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to . +230°C

TPKTR



Teppanyaki grill plate for TR4110 cookers



Symbols glossary

***	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.	*	With the switch on this symbol, no heating is possible even if the thermostat is turned.
3	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.		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.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.	®	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	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.
Ċ	Light	月	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.	Ö, Ö	Side lights: Two opposing side lights increase visibility inside the oven.
.2	The oven cavity has 2 different cooking levels.	.4	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.	°Ç	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

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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.



Vapour 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



Benefit (TT)

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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Buttons control

Easy and intuitive timer setting with a simple buttons

Drawer storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

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.

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

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

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