

# **TRA4110P**

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

Thermoseal Fan assisted Vapour Clean EAN code 8017709171612



### **Aesthetics**





Control knobs Design Victoria Smeg Victoria Command panel finish **Enamelled** metal Controls colour Stainless steel

110x60 cm

**ELECTRICITY** 

Gas

**Aesthetic** Victoria No. of controls 12 assembled 50's Serigraphy colour Black Logo

Colour Cream Display electronic 5 buttons Logo position Upstand Door With frame **Finishing** Glossy Glass type Black

Upstand Handle Smeg Victoria Yes

Hob colour Black enamel **Handle Colour** Brushed stainless steel

Type of pan stands Cast Iron Drawer Storage compartment Type of control setting Control knobs Plinth **Anthracite** 

# **Programs / Functions**

No. of cooking functions Traditional cooking functions

Static

Fan assisted





Fan assisted bottom

5

Other functions



Defrost



#### **Cleaning functions**



# **Programs / Functions Auxiliary Oven**

Cooking functions cavity 2 Bottom element + fan

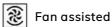
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Bottom element + Upper element



Traditional cooking functions, cavity 2

Static





Circulaire

ECO Eco



Fan-assisted bottom

Defrost

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Vapour Clean

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Other functions cavity 2

# **Programs / Functions Third Oven**

No. of functions third oven

Oven light

Ϋ́

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

Burner caps

Matte black enamelled

# Main Oven Technical Features



















No. of lights

Net volume of the cavity 63 l Gross volume, 1st cavity 68 l

Cavity material Ever Clean enamel

1

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

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

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

316x444x425 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

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

- Power

Grill type Electric

# **Options Main Oven**

Minimum Temperature 50 °C End of cooking acoustic Yes Maximum temperature 260 °C

alarm

#### Second Oven Technical Features



Net volume of the 63 I second cavity

Gross volume, 2nd 68 I cavity

Cavity material

Ever Clean enamel

No. of shelves

Type of shelves Metal racks

No. of lights

Light type Halogen **Light Power** 40 W

Door opening Side opening

Removable door Yes Full glass inner door Yes Removable inner door Yes No. total door glasses 3 No. thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 316x444x425 mm

Usable cavity space

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element - 1200 W

power

Upper heating element - 1000 W

**Power** 

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

# **Options Auxiliary Oven**

Minimum Temperature Maximum temperature 260°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 No. total door glasses

No. of thermo-reflective door glasses

Safety Thermostat

Cooling system

Usable cavity space dimensions (HxWxD)

Temperature control Large grill - Power

Grill type Tilting grill 3

Yes

Yes

**Tangential** 

169x440x443 mm

Electro-mechanical

2700 W Electric Yes

# **Options Third Oven**

Minimum Temperature

Maximum temperature

260 °C

# Accessories included for Main Oven & Hob

50 °C



Cast iron wok support Teppanyaki Rack with back and side 2

stop

40mm deep tray

1 Grill mesh 1 1

Telescopic Guide rails, partial Extraction

# Accessories included for Secondary Oven



Rack with back and side 2

40mm deep tray

Grill mesh

Telescopic Guide rails, partial Extraction

# Accessories included for Third Oven

8700 W

1

Rack with back and side 1 stop

40mm deep tray

1

## **Electrical Connection**

**Electrical connection** 

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

Yes, Double and Three

Phase

Frequency Terminal block 50/60 Hz 5 poles

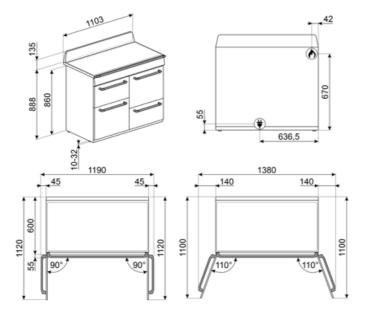
Plug

(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.	<b>&amp;</b>	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.	<b>®</b>	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.
<b>.2</b>	The oven cavity has 2 different cooking levels.	<b>.4</b>	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.



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

#### 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

#### 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)

#### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency