

# TRA4110P

Cooker size	110x60 cm
N. of cavities with energy label	3
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Type of second oven	Fan assisted
Cleaning system main oven	Vapour Clean
EAN code	8017709171612



## Aesthetics



Aesthetic	Victoria	Controls colour	Stainless steel
Design	Victoria	No. of controls	12
Colour	Cream	Serigraphy colour	Black
Command panel finish	Enamelled metal	Display	electronic 5 buttons
Logo	assembled 50's	Door	With frame
Logo position	Upstand	Glass type	Black
Upstand	Yes	Handle	Smeg Victoria
Hob colour	Black enamel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Storage compartment	Drawer
Type of control setting	Control knobs	Plinth	Anthracite
Control knobs	Smeg Victoria		

## Programs / Functions

No. of cooking functions 5

Traditional cooking functions



Static



Fan assisted



Circulaire



Eco




Fan assisted bottom

Other functions












Defrost


Cleaning functions

 Vapour Clean


Programs / Functions Auxiliary Oven

Cooking functions cavity 2	5	
Bottom element + fan		
Bottom element + Upper element		
Traditional cooking functions, cavity 2		
 Static	 Fan assisted	 Circulaire
 Eco	 Fan-assisted bottom	
Defrost		
Vapour Clean		









Programs / Functions Third Oven

No. of functions third oven	1
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	Gas safety valves	Yes
Automatic electronic ignition	Yes	Burner caps	Matt black enamelled

Main Oven Technical Features

								
No. of lights	1							Total no. of door glasses 3

Net volume of the cavity	63 l	No. of thermo-reflective door glasses	1
Gross volume, 1st cavity	68 l	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Cooling system	Tangential
No. of shelves	4	Usable cavity space dimensions (HxWxD)	316x444x425 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element power	1200 W
Light Power	40 W	Upper heating element - Power	1000 W
Cooking time setting	Start and Stop	Grill element	1700 W
Door opening	Side opening	Large grill - Power	2700 W
Removable door	Yes	Circular heating element - Power	2700 W
Full glass inner door	Yes	Grill type	Electric
Removable inner door	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	63 l	No. total door glasses	3
Gross volume, 2nd cavity	68 l	No. thermo-reflective door glasses	1
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	4	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	316x444x425 mm
No. of lights	1	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element - power	1200 W
Light Power	40 W	Upper heating element - Power	1000 W
Door opening	Side opening	Grill element - power	1700 W
Removable door	Yes	Large grill - Power	2700 W
Full glass inner door	Yes	Grill type	Electric
Removable inner door	Yes		
		Tilting grill	Yes

## Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	260 °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	Ever Clean enamel	No. of thermo-reflective door glasses	1
No. of shelves	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	Incandescent	Temperature control	Electro-mechanical
Light Power	25 W	Large grill - Power	2700 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes	Tilting grill	Yes
Full glass inner door	Yes		

## Options Third Oven

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



Cast iron wok support	1	40mm deep tray	1
Teppanyaki	1	Grill mesh	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven



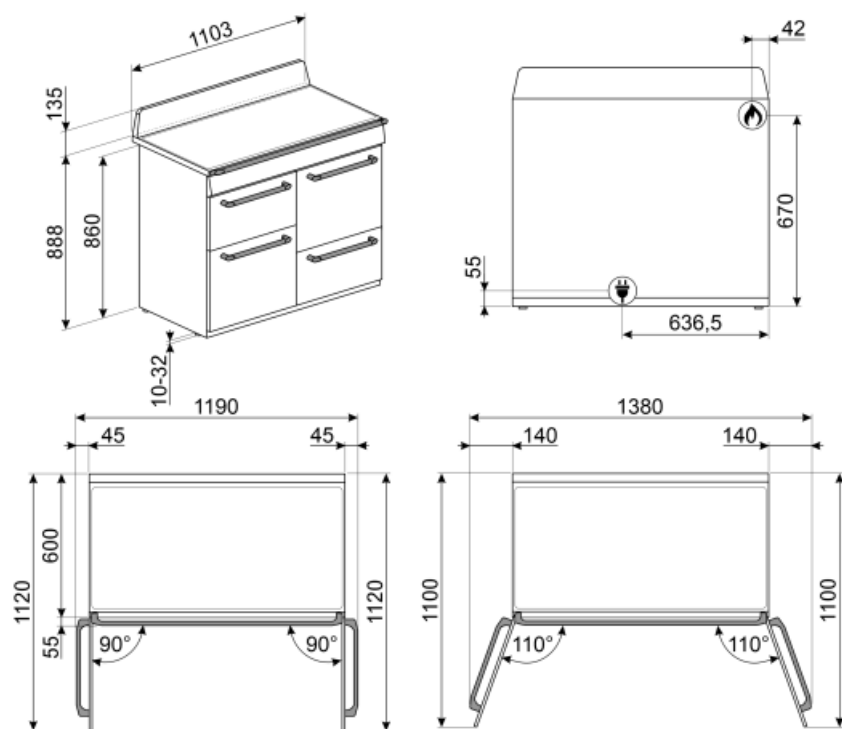
Rack with back and side stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

## Accessories included for Third Oven

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

Plug	(I) Australia	Type of electric cable installed	Yes, Single phase
Electrical connection rating	8700 W	Type of electric cable	Yes, Double and Three Phase
Current	38 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V		



## Not included accessories



### KITH4110

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



### SFLK1

Child lock



### PRTX

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



### TPKTR

Teppanyaki grill plate for TR4110 cookers



### BN620-1

Enamelled tray, 20mm deep



### KIT600TR4110

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



### 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.



### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



### 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.



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### BNP608T

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



### KIT1TR41N

Splashback 110x75 cm suitable for TR4110 Victoria cookers, black



### KITP65TR41

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



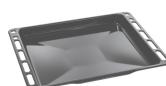
### BGTR4110

Cast iron grill plate suitable for Victoria Cookers TR4110



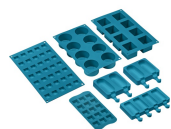
### PALPZ

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



### BN640























Enamelled tray, 40mm deep



#### 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 (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Knobs control		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.		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.		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.		The oven cavity has 2 different cooking levels.
	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.





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.



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.



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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## Benefit (TT)

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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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### **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

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#### **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

#### **Drawer storage compartment**

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

#### **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)