

TRA90BL9

| | |
|----------------------------------|---------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 1 |
| Cavity heat source | ELECTRICITY |
| Hob type | Gas |
| Type of main oven | Thermoseal |
| Cleaning system main oven | Vapour Clean |
| EAN code | 8017709236977 |












Aesthetics


| | | | |
|--|----------------------|---------------------|------------------------|
|  | | | |
| Aesthetic | Victoria | No. of controls | 8 |
| Colour | Black | Serigraphy colour | Silver |
| Design | Victoria | Handle | Smeg Victoria |
| Door | With frame | Handle Colour | Polished chrome |
| Upstand | Yes | Glass type | Black |
| Type of pan stands | Cast Iron | Feet | none |
| Hob colour | Black enamel | Plinth | Anthracite |
| Command panel finish | Enamelled metal | Storage compartment | Drawer |
| Control knobs | Smeg Victoria | Sliding compartment | Yes |
| Controls colour | Stainless steel | Logo | assembled 50's |
| Display | electronic 5 buttons | Logo position | Upstand+ Command panel |
| Colour of buttons | Black | | |

Programs / Functions

| | |
|-------------------------------|---|
| No. of cooking functions | 9 |
| Traditional cooking functions | |

| | | |
|---|---|---|
|  Static |  Fan assisted |  Circulaire |
|  Eco |  Large grill |  Fan grill (large) |
|  Base |  Fan assisted bottom |  Rotisserie |

Cleaning functions

 Vapour Clean

Other functions

 Defrost by time

Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - 2UR (dual) - 5.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 2

Fan number 2

Net volume of the cavity 115 l

Gross volume, 1st cavity 126 l

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Contaminuti + fine cottura

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electro-mechanical

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2 x 1550 W

Grill type Electric

Tilting grill Yes

Soft Close system Yes

Options Main Oven

Timer Yes

Minimum Temperature 50 °C

Maximum temperature 260 °C

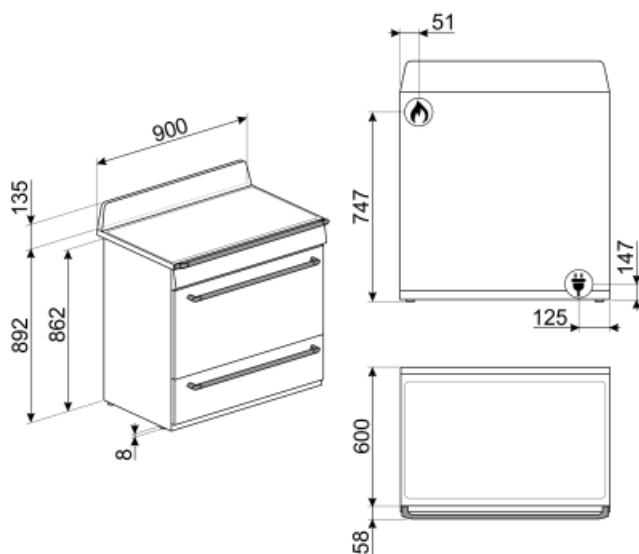
End of cooking acoustic alarm Yes

Accessories included for Main Oven & Hob

| | | | |
|------------------------------|---|----------------|---|
| Cast iron wok support | 1 | 20mm deep tray | 1 |
| Moka stand in cast iron | 1 | 40mm deep tray | 1 |
| Rack with back and side stop | 1 | Grill mesh | 1 |

Electrical Connection

| | | | |
|------------------------------|---------------|---------------------------|----------|
| Plug | (I) Australia | Power supply cable length | 120 cm |
| Electrical connection rating | 3200 W | Frequency | 50/60 Hz |
| Current | 14 A | Terminal block | 3 poles |
| Voltage | 220-240 V | | |



Not included accessories

AIRFRY9

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.



PRTX

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



KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



KITROT9

Rotisserie kit for 90x60 cookers, new cavity (115 L)



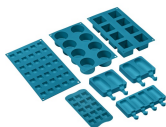
PALPZ

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



GTP

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



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



BBQ9



KITHTR90

Height extension kit (950 mm), suitable for Victoria TR90 cookers





















GTT

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



Symbols glossary (TT)

| | | | |
|--|--|---|--|
|  | Heavy duty cast iron pan stands: for maximum stability and strength. |  | Air cooling system: to ensure a safe surface temperatures. |
|  | Defrost by time: with this function the time of thawing of foods are determined automatically. |  | 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. |  | Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. |
|  | 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. |
|  | 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: 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. |
|  | Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food. |  | Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection. |
|  | 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 5 different cooking levels. |



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.