



TRA90DGC9

| | |
|----------------------------------|---------------|
| 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 | 8017709296346 |












Aesthetics

| | | | |
|--|---|-------------------------|----------------------|
|  |  | | |
| Aesthetic | Victoria | Type of control setting | Control knobs |
| Serie | Divina Cucina | Control knobs | Smeg Victoria |
| Design | Victoria | Controls colour | Stainless steel |
| Colour | Decorated / Special | No. of controls | 8 |
| Finishing | Glossy | Serigraphy colour | Silver |
| Command panel finish | Enamelled metal | Display | electronic 5 buttons |
| Decoration / Special colour | Carretto | Door | With frame |
| Collaborations | Smeg & Dolce&Gabbana | Glass type | Black |
| Logo | assembled 50's | Handle | Smeg Victoria |
| Logo position | Upstand+ Command panel | Handle Colour | Polished chrome |
| Upstand | Yes | Storage compartment | Drawer |
| Hob colour | Black enamel | Feet | none |
| Type of pan stands | Cast Iron | Plinth | Anthracite |

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 |

Other functions

| | |
|--|-----------------|
|  | Defrost by time |
|--|-----------------|

Cleaning functions

| | |
|--|--------------|
|  | Vapour Clean |
|--|--------------|

Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.50 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 | Gas safety valves | Yes |
| Automatic electronic ignition | Yes | Burner caps | Matte black enamelled |

Main Oven Technical Features



| | | | |
|------------------------------|-------------------|--|--------------------|
| No. of lights | 2 | Removable inner door | Yes |
| Fan number | 2 | Total no. of door glasses | 3 |
| Net volume of the cavity | 115 l | No. of thermo-reflective door glasses | 2 |
| Gross volume, 1st cavity | 129 l | Safety Thermostat | Yes |
| Cavity material | Ever Clean enamel | Cooling system | Tangential |
| No. of shelves | 5 | Usable cavity space dimensions (HxWxD) | 371x724x418 mm |
| Type of shelves | Metal racks | Temperature control | Electro-mechanical |
| Light type | Halogen | Lower heating element power | 1700 W |
| Light Power | 40 W | Upper heating element - Power | 1200 W |
| Cooking time setting | Start and Stop | Grill element | 1700 W |
| Light when oven door is open | Yes | Large grill - Power | 2900 W |
| Door opening | Flap down | | |
| Removable door | Yes | | |
| Full glass inner door | Yes | | |

| | |
|--------------------------|------------|
| Circular heating element | 2 x 1550 W |
| - Power | |
| Grill type | Electric |
| Soft Close system | Yes |

Options Main Oven

| | | | |
|-------------------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | 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 |
| Rack with back and side stop | 1 | Telescopic Guide rails, partial Extraction | 1 |
| 20mm deep tray | 1 | | |

Electrical Connection

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



Compatible 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.



BN920

Enamelled tray 90cm cavity, 20mm 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



KITROT9

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



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

teflon-coated aluminum grid for 90 cm cavity



BN940

Enamelled tray 90 cm, 40 mm deep



GTT

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



KITHTR90

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



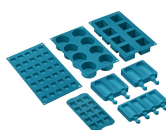
PALPZ

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



Symbols glossary

| | | | |
|--|--|---|---|
|  | 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. |
|  | 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. |  | 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. |
|  | 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.



Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.