

TRA90DGM9

| | |
|----------------------------------|---------------|
| 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 | 8017709296353 |



Aesthetics



| | | | |
|-----------------------------|------------------------|-------------------------|----------------------|
| Design | Victoria | Type of control setting | Control knobs |
| Command panel finish | Enamelled metal | Control knobs | Smeg Victoria |
| Aesthetic | Victoria | Controls colour | Stainless steel |
| Logo | assembled 50's | No. of controls | 8 |
| Colour | Decorated / Special | Serigraphy colour | Silver |
| Logo position | Upstand+ Command panel | Display | electronic 5 buttons |
| Decoration / Special colour | Maiolica | Door | With frame |
| Finishing | Glossy | Glass type | Black |
| Upstand | Yes | Handle | Smeg Victoria |
| Serie | Divina Cucina | Handle Colour | Polished chrome |
| Collaborations | Smeg & Dolce&Gabbana | 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 - 2.90 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

Gas safety valves

Yes

Automatic electronic ignition

Burner caps

Matte black enamelled

ignition

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 2

Gross volume, 1st cavity 129 l

door glasses

Cavity material Ever Clean enamel

Safety Thermostat Yes

No. of shelves 5

Cooling system Tangential

Type of shelves Metal racks

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Light type Halogen

Temperature control Electro-mechanical

Light Power 40 W

Lower heating element 1700 W power

Cooking time setting Start and Stop

Upper heating element - 1200 W

Light when oven door is open

Power Grill element 1700 W

Door opening Flap down

Large grill - Power 2900 W

Removable 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 |

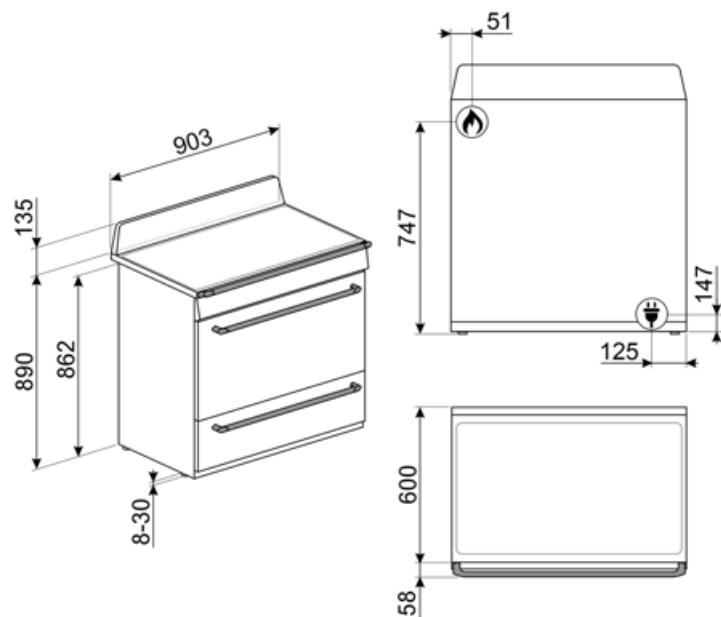
Accessories included for Main Oven & Hob



| | | | |
|-------------------------------------|----------|---|----------|
| 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

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



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



BBQ9

teflon-coated aluminum grid for 90 cm cavity

BN940



Enamelled tray 90 cm, 40 mm 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

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

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. |  | 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.



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



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.



The oven cavity has 5 different cooking levels.



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



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Knobs control