

TRA90DGME9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

90x60 cm

1

ELECTRICITY

Gas

Thermoseal

Vapour Clean

8017709356835



Aesthetics





Design

Command panel finish

communa paner ini

Aesthetic

Logo

Colour

Logo position

Decoration / Special

Type of pan stands

colour

Finishing

Upstand

Serie

Collaborations

Conabolat

Hob colour

Victoria

Enamelled metal

Victoria

assembled 50's

Decorated / Special

Upstand+ Command panel

Blu Mediterraneo

Glossy

Yes

Blu Mediterraneo

Smeg & Dolce&Gabbana

Black enamel

Cast Iron

Type of control setting

Control knobs

Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet

Plinth

Control knobs

Smeg Victoria Stainless steel

8

Silver

electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Drawer none

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

Automatic electronic Yes

ignition

Gas safety valves

Burner caps

Matte black enamelled

1700 W

Yes

Main Oven Technical Features























No. of lights 2 Fan number Net volume of the cavity 115 l Gross volume, 1st cavity 129 |

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop Light when oven door is

open

Door opening Flap down Removable door Yes Yes Full glass inner door

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 371x724x418 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1200 W

Large grill - Power

Power Grill elememt 1700 W 2900 W



Circular heating element 2 x 1550 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

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

alarm

Accessories included for Main Oven & Hob

Cast iron wok support 40mm deep tray 1 Moka stand in cast iron Grill mesh Rack with back and side 1 Telescopic Guide rails,

stop partial Extraction

20mm deep tray

Electrical Connection

3200 W Power supply cable **Electrical connection** 120 cm

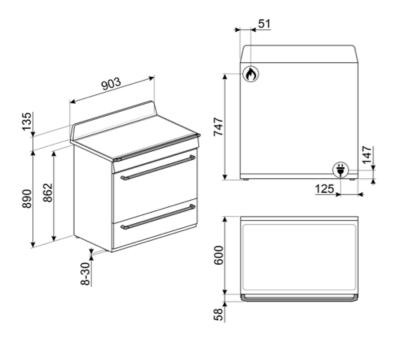
rating length

Current 14 A Frequency 50/60 Hz Voltage 220-240 V Terminal block 3 poles

Type of electric cable Yes, Single phase Plug (I) Australia

installed







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.

BBQ9

teflon-coated aluminum grid for 90 cm cavity



BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers

BN920

Enamelled tray 90cm cavity, 20mm deep



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



KITHTR90

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



KITROT9

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



PALPZ

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



SFLK1

Child lock



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.	8	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.
8	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.	₩	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.
\leftrightarrow	Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.	旦	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.	Ŏ, Ô	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.



Knobs control