

TRA90GMBL

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

ELECTRICITY

Gas

Thermoseal

Vapour Clean

8017709345082



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand

Hob colour

Type of pan stands Type of control setting

Control knobs

Victoria

Enamelled metal

Victoria

assembled 50's

Black

Upstand+ Command panel

Glossy

Yes Black enamel

Cast Iron

Control knobs

Smeg Victoria

Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet Plinth Stainless steel

Silver

electronic 5 buttons

With frame

Black

Smeg Victoria

Polished chrome

Push pull

none Black

Programs / Functions

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Small grill



Circulaire

Eco

Large grill

Fan grill (large)

Base

Fan assisted bottom

SMEG SPA 14/12/2025

9



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

Automatic electronic

ignition

Yes

Gas safety valves

Yes

Burner caps

Matte black enamelled

371x724x418 mm

1700 W

Main Oven Technical Features























No. of lights 2

Fan number 2 Net volume of the cavity 115 l Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Halogen Light type 40 W **Light Power**

Cooking time setting Start and Stop

Light when oven door is Yes

open

Flap down Door opening

Removable door Yes Full glass inner door Yes 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

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W

Circular heating element 2 x 1550 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

Timer Yes Minimum Temperature 50 °C Maximum temperature 260 °C



End of cooking acoustic Yes alarm

Accessories included for Main Oven & Hob

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

Electrical Connection

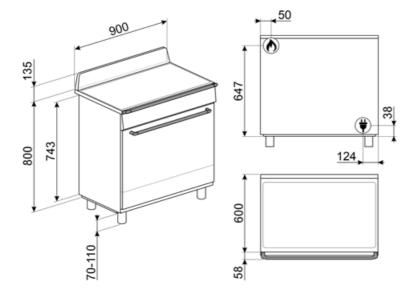
Electrical connection 3200 W Power supply cable 120 cm length

rating

Current 14 A Voltage 220-240 V Type of electric cable

installed

Frequency 50 Hz Terminal block 3 poles Yes, Single phase





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



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



Alternative products



TRA90GMP
Colour: Cream



Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
Φ	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.	3 3	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.	®	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.
***	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.	R	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

All glass inner door: All glass inner door, a single

flat surface which is simple to keep clean.

same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is

The inner door glass: can be removed with a few

ideal for small quantities of food.

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.



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.