

TRA90GPBL

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	Pyrolitic
EAN code	8017709340582



Aesthetics



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

Programs / Functions

No. of cooking functions	9
Traditional cooking functions	



Cleaning functions



Pyrolytic

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

Main Oven Technical Features



No. of lights	2	Total no. of door glasses	4
Fan number	2	No. of thermo-reflective door glasses	2
Net volume of the cavity	115 l	Safety Thermostat	Yes
Gross volume, 1st cavity	129 l	Cooling system	Tangential
Cavity material	Ever Clean enamel	Door Lock During Pyrolysis	Yes
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	Circular heating element - Power	2 x 2000 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Soft Close system	Yes
Removable inner door	Yes		

Options Main Oven

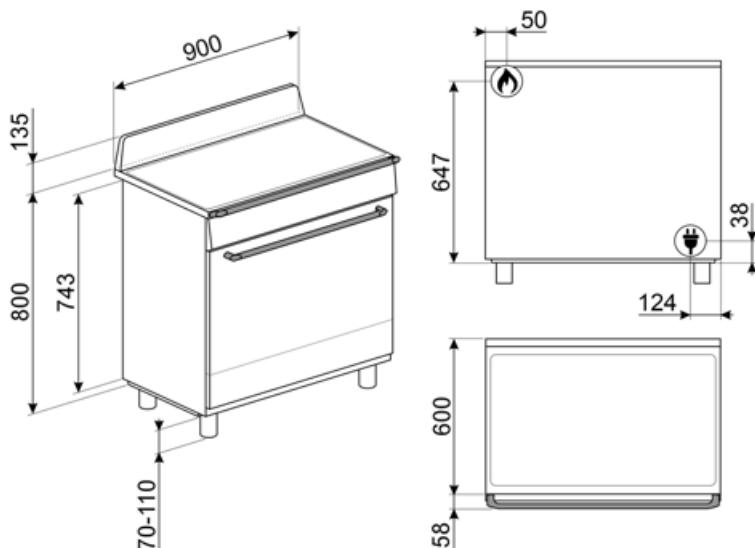
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

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

Electrical connection rating	3200 W	Type of electric cable	Yes, Double and Three Phase
Current	18 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	(I) Australia
Type of electric cable installed	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.

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



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



TRA90GPP

Colour: Cream



TRA90GPGR

Colour: Slate Grey

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.
	Quadruple glazed: 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.		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.
	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.		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.
	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.		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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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



The capacity indicates the amount of usable space in the oven cavity in litres.