

TRA90GPGR

Cooker size Hob type Type of main oven Cleaning system main oven **EAN** code

90x60 cm Gas Thermoseal **Pyrolitic** 8017709345167



Aesthetics





Design Victoria Command panel finish **Enamelled** metal **Aesthetic** Victoria assembled 50's Logo Colour Slate Grey Upstand+ Command panel Logo position **Finishing** Glossy Upstand Yes Hob colour Black enamel

Type of pan stands Cast Iron Type of control setting Control knobs Control knobs Smeg Victoria Controls colour Stainless steel

No. of controls Serigraphy colour Silver

electronic 5 buttons Display Door With frame

Glass type Black Handle Smeg Victoria **Handle Colour** Polished chrome

Storage compartment Push pull Feet none Plinth Black

Programs / Functions

No. of cooking functions Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo Eco Small grill

Large grill Fan grill (large) Fan assisted bottom

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9



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 Burner caps Matte black enamelled

ignition

Main Oven Technical Features

























No. of lights 2 Fan number 2 Net volume of the cavity 115 l

Gross volume, 1st cavity 129 l Ever Clean enamel Cavity material

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 Full glass inner door Yes Removable inner door Yes

Total no. of door glasses 4 No.of thermo-reflective

door glasses

Gas safety valves

Safety Thermostat Yes

Cooling system **Tangential**

Door Lock During Yes

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

371x724x418 mm

1700 W

Yes

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2 x 2000 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

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

alarm



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 1 Grill mesh 1
stop

Electrical Connection

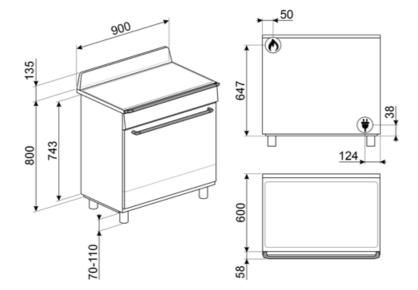
Electrical connection 4200 W Type of electric cable Yes, Double and Three rating Phase

Current 18 A Frequency 50 Hz

Voltage 220-240 V Terminal block 5 poles

Voltage 2 (V) 380-415 V Plug (I) Australia

Type of electric cable Yes, Single phase 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



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



TRA90GPP
Colour: Cream



TRA90GPBL
Colour: Black



Symbols glossary

***	Heavy duty cast iron pan stands: for maximum stability and strength.	ø	Knobs control
	Air cooling system: to ensure a safe surface temperatures.	4	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.
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.	•*•	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.

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The inner door glass: can be removed with a few

quick movements for cleaning.

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

flat surface which is simple to keep clean.





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.



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



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.



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