

TRA90P9

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	8017709236960



Aesthetics



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

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	Yes	Burner caps	Matt black enamelled

Main Oven Technical Features

          			
No. of lights	2	Total no. of door glasses	3
Fan number	2	No. of thermo-reflective door glasses	2
Net volume of the cavity	115 l	Safety Thermostat	Yes
Gross volume, 1st cavity	126 l	Cooling system	Tangential
Cavity material	Ever Clean enamel	Usable cavity space dimensions (HxWxD)	371x724x418 mm
No. of shelves	5	Temperature control	Electro-mechanical
Type of shelves	Metal racks	Lower heating element power	1700 W
Light type	Halogen	Upper heating element - Power	1200 W
Light Power	40 W	Grill element	1700 W
Cooking time setting	Start and Stop	Large grill - Power	2900 W
Light when oven door is open	Yes	Circular heating element - Power	2 x 1550 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes	Tilting grill	Yes
Full glass inner door	Yes	Soft Close system	Yes
Removable inner door	Yes		

Options Main Oven

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

End of cooking acoustic alarm Yes

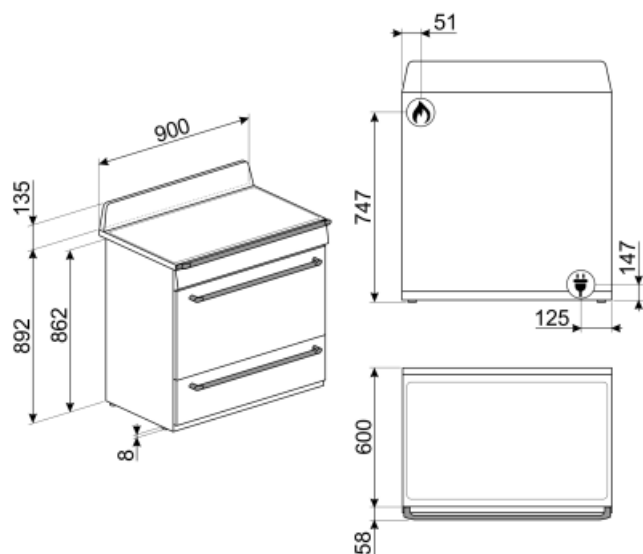
Accessories included for Main Oven & Hob



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

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



Not included 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.



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



KITROT9

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



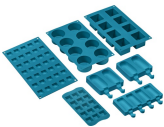
PALPZ

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



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm
Material: Stainless steel AISI 430 polished



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



BBQ9



KITHTR90

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































GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm
Material: Stainless steel AISI 430 polished



Symbols glossary (TT)

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Installation in column: Installation in column</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.</p>	 <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>

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-  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.
 -  Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.
 -  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

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Buttons control

Easy and intuitive timer setting with a simple buttons

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Drawer storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)