

# TRA93BL

Cooker size	90x60 cm
N. of cavities with energy label	3
Hob type	Gas
Type of main oven	Thermoseal
Type of second oven	Fan assisted
Cleaning system main oven	Vapour Clean
EAN code	8017709184162



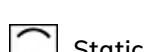
## Aesthetics



Design	Victoria	Control knobs	Smeg Victoria
Command panel finish	Enamelled metal	Controls colour	Stainless steel
Aesthetic	Victoria	No. of controls	10
Logo	assembled 50's	Serigraphy colour	Silver
Colour	Black	Display	electronic 5 buttons
Logo position	Upstand	Door	With frame
Finishing	Glossy	Glass type	Black
Upstand	Yes	Handle	Smeg Victoria
Hob colour	Black enamel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Plinth	Anthracite
Type of control setting	Control knobs		

## Programs / Functions

No. of cooking functions	5
Traditional cooking functions	



### Other functions



## Cleaning functions



## Programs / Functions Third Oven

No. of functions third oven

1

Oven light



Full grill



## Hob technical features



Total no. of cook zones 6

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 1.85 kW - Booster kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.30 kW - Booster kW

Rear left - Gas - AUX - 1.60 (BBQ) kW

Front left - Gas - UR - 4.20 kW

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition

Burner caps

Matte black enamelled

## Main Oven Technical Features



No. of lights 1

Total no. of door glasses 3

Net volume of the cavity 63 l

No. of thermo-reflective door glasses 1

Gross volume, 1st cavity 68 l

Safety Thermostat Yes

Cavity material Ever Clean enamel

Usable cavity space dimensions (HxWxD) 316x444x425 mm

No. of shelves 4

Temperature control Electro-mechanical

Type of shelves Metal racks

Lower heating element power 1200 W

Light type Halogen

Upper heating element - Power 1000 W

Light Power 40 W

Grill element 1700 W

Cooking time setting Start and Stop

Large grill - Power 2700 W

Door opening Side opening

Circular heating element - Power 2000 W

Removable door Yes

Grill type Electric

Full glass inner door Yes

Tilting grill Yes

Removable inner door Yes

## Options Main Oven

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

## Second Oven Technical Features

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Net volume of the second cavity	66 l	Full glass inner door	Yes			
Gross volume, 2nd cavity	68 l	Removable inner door	Yes			
Cavity material	Ever Clean enamel	No. total door glasses	2			
No. of shelves	9	No. thermo-reflective door glasses	1			
Type of shelves	Metal racks	Safety Thermostat	Yes			
No. of lights	1	Cooling system	Tangential			
Light type	Halogen	Usable cavity space dimensions (HxWxD)	605x275x370 mm			
Light Power	40 W	Temperature control	Electro-mechanical			
Door opening	Side opening	Circular heating element	2500 W			
Removable door	Yes	- Power				
		Grill type	Electric			

## Options Auxiliary Oven

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Minimum Temperature	50 °C	Maximum temperature	245 °C
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## Third Oven Technical Features

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Net volume, 3rd cavity	36 l	Removable inner door	Yes			
Gross volume, 3rd cavity	41 l	No. total door glasses	3			
Cavity material	Ever Clean enamel	No. of thermo-reflective door glasses	1			
No. of shelves	2	Safety Thermostat	Yes			
Type of shelves	Metal racks	Cooling system	Tangential			
No. of lights	1	Usable cavity space dimensions (HxWxD)	169x440x443 mm			
Light type	Halogen	Temperature control	Electro-mechanical			
Light Power	40 W	Large grill - Power	2700 W			
Door opening	Flap down	Grill type	Electric			
Removable door	Yes	Tilting grill	Yes			
Full glass inner door	Yes					

## Options Third Oven

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Minimum Temperature	50 °C	Maximum temperature	260 °C
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## 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	2	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven



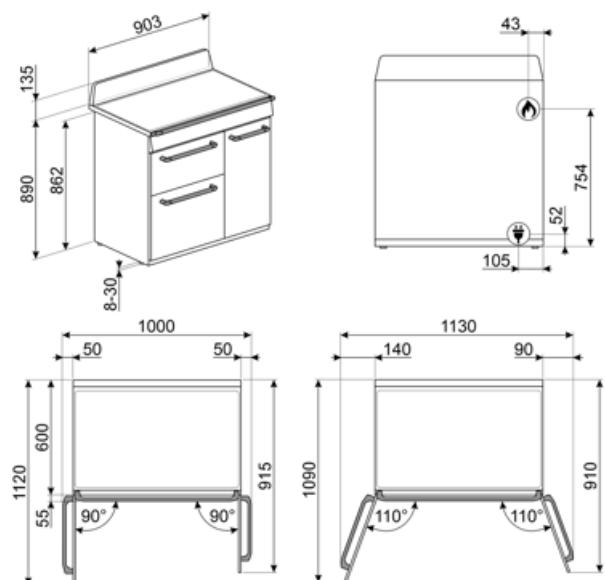
Oven grid with back stop	4	Grill mesh	1
Wide baking tray	1	Plate rack/warmer	1

## Accessories included for Third Oven

Rack with back and side stop	1	40mm deep tray	1
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## Electrical Connection

Electrical connection rating	8300 W	Type of electric cable	Yes, Double and Three Phase
Current	36 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	No





## 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.
	With the switch on this symbol, no heating is possible even if the thermostat is turned.		Double glazed doors: Number of glazed doors.
	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.		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.
	Light		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.
	Warming up: An option for dish warming and keeping the prepared meals hot.		The oven cavity has 2 different cooking levels.
	The oven cavity has 4 different cooking levels.		The oven cavity has 9 different cooking levels.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.		Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



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.



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.



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



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## Benefit (TT)

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### **Gas hob**

Gas provides constant control of the heat source, with an immediate change in temperature

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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### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### **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.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Telescopic guides**

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

### **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

### **Pizza stone (optional accessory)**

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



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**BBQ (optional accessory)**

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

**Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency