

# TRA93P

Cooker size

N. of cavities with energy label

Hob type

Type of main oven
Type of second oven

Cleaning system main oven

EAN code

90x60 cm

3

Gas

Thermoseal Fan assisted Vapour Clean

8017709184155



**Smeg Victoria** 

Stainless steel

10

# **Aesthetics**





Design Victoria

Command panel finish Enamelled metal

**Aesthetic** 

**Logo** assembled 50's

ColourCreamLogo positionUpstandFinishingGlossy

**Upstand** Yes

Hob colour Black enamel
Type of pan stands Cast Iron
Type of control setting Control knobs

Victoria

Controls colour

Control knobs

No. of controls Serigraphy colour

Serigraphy colour Black
Display electronic 5 buttons

Door With frame Glass type Black

Handle Smeg Victoria

Handle Colour Brushed stainless steel

Plinth Anthracite

# **Programs / Functions**

No. of cooking functions Traditional cooking functions

Static

**Æ** 

Fan assisted



Circulaire

ECO

Eco



Fan assisted bottom

5

Other functions



Defrost



### Cleaning functions



# **Programs / Functions Third Oven**

No. of functions third oven 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

Automatic electronic Yes

ignition

Gas safety valves

**Burner** caps Matte black enamelled

### Main Oven Technical Features

















No. of lights

Net volume of the cavity 63 l Gross volume, 1st cavity 68 l

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Start and Stop Door opening Side 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

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

316x444x425 mm

1200 W Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

# **Options Main Oven**



Timer Yes End of cooking acoustic Yes

alarm

50 °C Minimum Temperature Maximum temperature 260 °C

### Second Oven Technical Features















Net volume of the second cavity

Gross volume, 2nd

cavity

Cavity material

No. of shelves

Type of shelves No. of lights

Light type

**Light Power** 

Door opening

Removable door

66 I

68 I

Ever Clean enamel

Metal racks

Halogen 40 W

Side opening

Yes

Full glass inner door Removable inner door No. total door glasses

No. thermo-reflective

door glasses

Safety Thermostat

Cooling system **Tangential** 605x275x370 mm

Yes

Yes

Yes

Yes

169x440x443 mm

3

1

2

1

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2500 W

- Power

Grill type Electric

# **Options Auxiliary Oven**

50 °C Minimum Temperature

245 °C Maximum temperature

### Third Oven Technical Features



















Net volume, 3rd cavity Gross volume, 3rd

cavity

Cavity material

No. of shelves

Type of shelves No. of lights

Light type **Light Power** 

Door opening Removable door Full glass inner door

36 I

41 I

Ever Clean enamel

2

Metal racks 1

Halogen 40 W

Flap down Yes

Yes

Removable inner door No. total door glasses

No. of thermo-reflective

door glasses Safety Thermostat

Yes Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Electro-mechanical Temperature control

Large grill - Power 2700 W Grill type Electric Tilting grill Yes

# Options Third Oven

Minimum Temperature 50°C Maximum temperature 260°C

# Accessories included for Main Oven & Hob





back stop

Cast iron wok support Moka stand in cast iron TOP Oven grid with 2

40mm deep tray Grill mesh Telescopic Guide rails,

partial Extraction

# Accessories included for Secondary Oven



Oven grid with back stop

Wide baking tray

Grill mesh Plate rack/warmer

1

# Accessories included for Third Oven

8300 W

1

Rack with back and side 1 stop

40mm deep tray

# **Electrical Connection**

**Electrical connection** 

rating

Current 36 A Voltage 220-240 V Voltage 2 (V) 380-415 V Type of electric cable Frequency

Terminal block

Universal 50/60 Hz 5 poles



# **Compatible Accessories**

#### **AIRFRY**

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.

#### **BBQ**

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

Enamelled tray, 40mm deep

#### **BN640**



#### AIRFRY2

Air fryer tray. 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.

#### BN620-1

Enamelled tray, 20mm deep



#### RNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid

\*\*Totally extractable telescopic

Material: Stainless steel AISI 430

Height extension kit (950 mm),

suitable for TR93 cookers

guides (1 level)\*\* Extraction: 433 mm



\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 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

**GTT** 

polished

KITH93

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



### **STONE**

Rectangular refractory stone PPR2. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



# Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
<b></b>	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.
$\mathbb{Z}^2$	Double glazed doors: Number of glazed doors.	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.
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.	χ̈́	Light
月	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.
Ö	Side lights: Two opposing side lights increase visibility inside the oven.		Warming up: An option for dish warming and keeping the prepared meals hot.
<u>.2</u>	The oven cavity has 2 different cooking levels.	<b>.4</b>	The oven cavity has 4 different cooking levels.
	The second south has 0 different souling 1		Talanania mila mila mila manata mali ang di 1911

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.

The oven cavity has 9 different cooking levels.

.9:

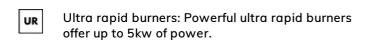
oven entirely.

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the



36 It



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.

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ര് Knobs control



# Benefit (TT)

#### 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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#### **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

### Removalble 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)



### 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