

TRU36GMDGC

Cooker size	36"
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709280086



Aesthetics



Aesthetic	Victoria	Type of control setting	Control knobs
Serie	Divina Cucina	Control knobs	Smeg Victoria
Design	Victoria	Controls colour	Stainless steel
Colour	Decorated / Special	No. of controls	8
Finishing	Glossy	Serigraphy colour	Silver
Command panel finish	Stainless steel	Display	Touch
Decoration / Special colour	Carretto	Door	With frame
Collaborations	Smeg & Dolce&Gabbana	Glass type	Stopsol
Logo	Silk screen	Handle	Smeg Victoria
Logo position	Command panel	Handle Colour	Polished chrome
Upstand	Yes	Storage compartment	Drawer
Hob colour	Black enamel	Feet	none
Type of pan stands	Cast Iron	Plinth	Anthracite

Programs / Functions

No. of cooking functions	7
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Traditional cooking functions



Static



Fan assisted



Circulaire



Small grill



Large grill



Fan grill (large)



Base

Other functions



Defrost by time

Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.80 kW - 9500 BTU

Rear left - Gas - Semi Rapid - 1.80 kW - 6000 BTU

Central - Gas - 2UR (dual) - 5.30 kW - 18000 BTU

Rear right - Gas - Semi Rapid - 1.80 kW - 6000 BTU

Front right - Gas - AUX - 1.00 kW - 3500 BTU

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

Fan number

3

Net volume of the cavity 4.20 cu. ft.

Gross volume, 1st cavity 4.45 cu. ft.

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 340x750x427 "

Temperature control Electro-mechanical

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 1550 W

Grill type Electric

Soft Close system Yes

Options Main Oven

Timer	Yes	Minimum Temperature	122 °F
End of cooking acoustic alarm	Yes	Maximum temperature	500 °F

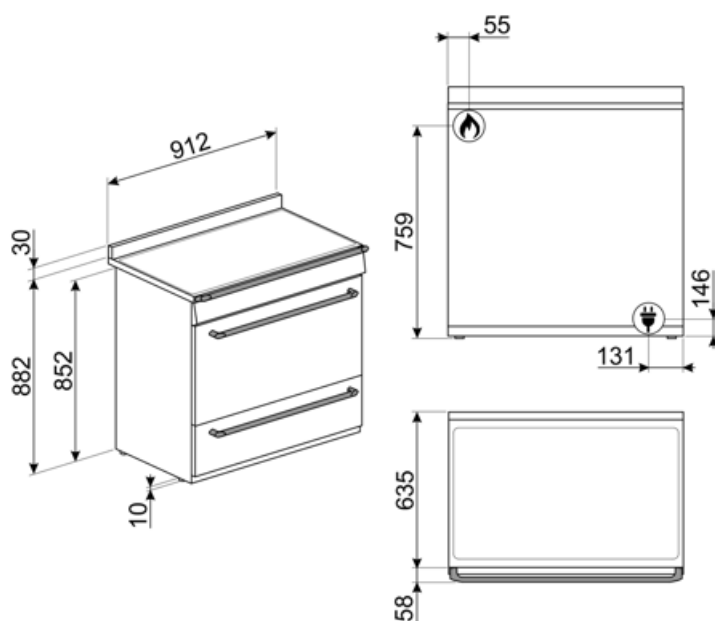
Accessories included for Main Oven & Hob



Cast iron wok support	1	40mm deep tray	1
Moka stand in cast iron	1	Telescopic Guide rails, total Extraction	1
TOP Oven grid with back stop	2		

Electrical Connection

Plug	(B) USA 120V	Voltage 2 (V)	120/208 V
Electrical connection rating	3300 W	Power supply cable length	47 1/4 "
Current	15 A	Frequency	60 Hz
Voltage	120-240 V	Terminal block	5 poles

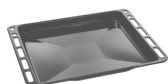


Compatible Accessories



BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



KIT1TR9N

Splashback black, 90cm ,suitable for TR90 and TR93 Victoria cookers



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



BNP608T

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



KITHTR90















Height extension kit (950mm), black, suitable for Victoria TR90 cookers (945-960mm)















PPR9

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

Symbols glossary

 <p>Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.</p>	 <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: Manual defrost function. At the end of the set duration, the function stops.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</p>	 <p>Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p>
 <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>	 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p>
 <p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>	 <p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</p>
 <p>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.</p>	 <p>Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.</p>

	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.		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.		Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
	Vapor 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.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		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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Touch control

Easy and intuitive timer setting with a single touch

Drawer storage compartment

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

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

Tangential cooling

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

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

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

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)

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Soft close

The door is equipped with a specific system for silent closing

Triple Turbine

The oven has three fans and two circular heating elements, allowing cooking with rotating heat