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

DIGI screen

Design	Victoria
Command panel finish	Stainless steel
Aesthetic	Victoria
Logo	Silk screen
Colour	Decorated / Special
Logo position	Command panel
Decoration / Special colour	Carretto
Finishing	Glossy
Upstand	Yes
Serie	Divina Cucina
Collaborations	Smeg & Dolce&Gabbana
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	8
Serigraphy colour	Silver
Display	Touch
Door	With frame
Glass type	Stopsol
Handle	Smeg Victoria
Handle Colour	Polished chrome
Storage compartment	Drawer
Feet	none
Plinth	Anthracite

Programs / Functions

No. of cooking functions	7

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Small grill
- Large grill
- Fan grill (large)
- Base

Other functions

- Defrost by time

Hob technical features

UR

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	**Removable inner door**	Yes
Fan number	3	**Total no. of door glasses**	3
Net volume of the cavity	4.20 cu. ft.	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	4.45 cu. ft.	**Safety Thermostat**	Yes
Cavity material	Ever Clean enamel	**Cooling system**	Tangential
No. of shelves	5	**Usable cavity space dimensions (HxWxD)**	340x750x427 "
Type of shelves	Metal racks	**Temperature control**	Electro-mechanical
Light type	Halogen	**Lower heating element power**	1700 W
Light Power	40 W	**Upper heating element - Power**	1200 W
Cooking time setting	Start and Stop	**Grill elememt**	1700 W
Light when oven door is open	Yes	**Large grill - Power**	2900 W
Door opening	Flap down	**Circular heating element - Power**	1550 W
Removable door	Yes	**Grill type**	Electric
Full glass inner door	Yes	**Soft Close system**	Yes

Options Main Oven

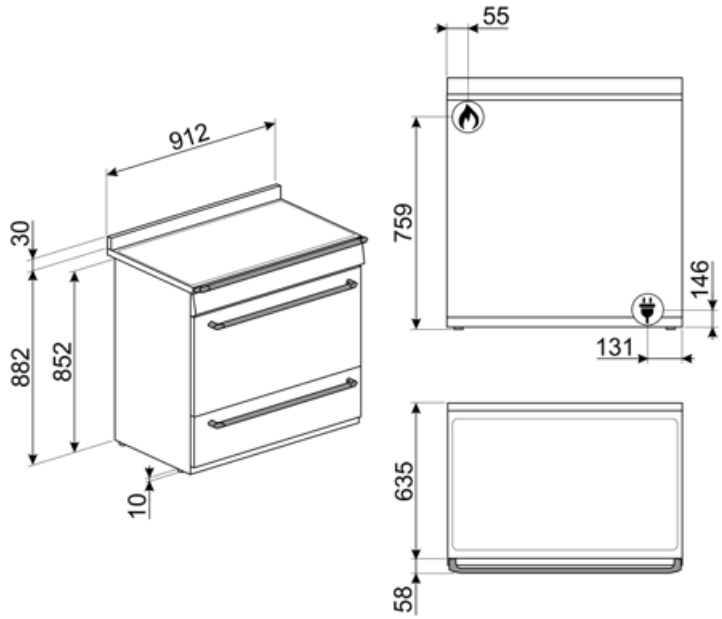
Timer	Yes	**Minimum Temperature**	122 °F
End of cooking acoustic alarm	Yes	**Maximum temperature**	500 °F

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

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
Voltage 2 (V)	120/208 V	**Plug**	(B) USA 120V



Compatible Accessories



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



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.



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

Symbols glossary



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.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



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



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.



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.



Heavy duty cast iron pan stands: for maximum stability and strength.



Knobs control



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Triple glazed doors: Number of glazed doors.



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.



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.



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.

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 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.

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.