

TRU90BL

Cooker size	36"
N. of cavities with energy label	1
Hob type	Gas
Type of main oven	Thermo-ventilated
EAN code	8017709194987










Aesthetics



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

Programs / Functions

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Large grill	 Fan grill (large)	 Base
 Rotisserie		

Other functions



Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW - 10000 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

Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 2

Net volume of the cavity 4.06 cu. ft.

Gross volume, 1st cavity 4.45 cu. ft.

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

Light type Incandescent

Light Power 25 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Removable door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 "

Temperature control Electro-mechanical

Lower heating element power 1800 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

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 122 °F

Maximum temperature 500 °F

Accessories included for Main Oven & Hob

Cast iron wok support 1

Moka stand in cast iron 1

Oven grid with stop, tray support 2

Wide baking tray 2

Rotisserie

1

Electrical Connection

Voltage 120-240 V

Frequency

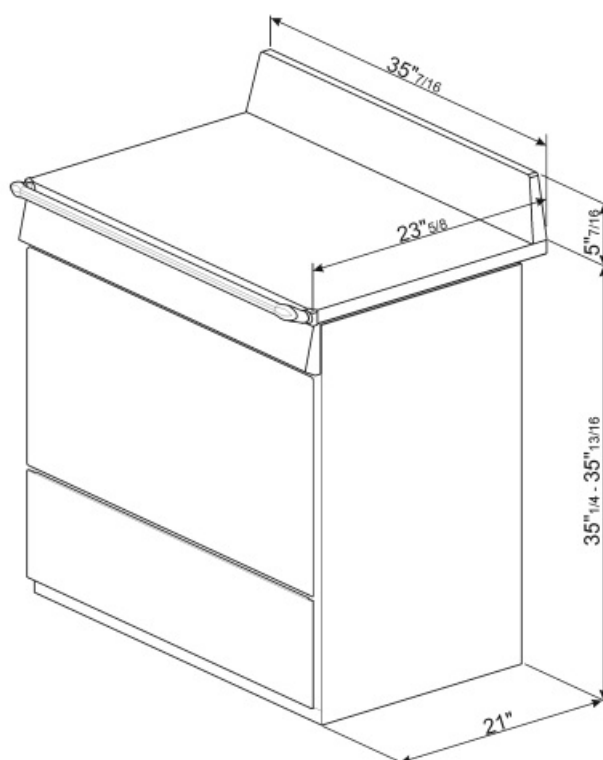
60 Hz

Power supply cable
length

47 1/4 "

Terminal block

5 poles



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.



KITROT9

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

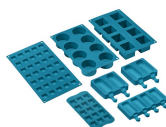


BBQ9


















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



Symbols glossary (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.		Triple glazed doors: Number of glazed doors.
	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		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.
	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.		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.
	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.		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.
	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.		Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.
	The oven cavity has 4 different cooking levels.		Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
	The capacity indicates the amount of usable space in the oven cavity in litres.		

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.

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel