

TRU90BL

Range size	36"
N. of cavities with energy label	1
Cooktop type	Gas
Main oven	Thermo-ventilated
EAN code	8017709194987










Aesthetic



Aesthetics	Victoria	No. of controls	8
Design	Victoria	Silkscreen color	Silver
Color	Black	Display	Electronic - 5 buttons
Control panel finish	Metal enameled	Door	With frame
Logo	Retro-style	Door glass type	Black
Logo position	Upstand	Handle	Victoria
Upstand	Yes	Handle color	Polished chrome
Grates	Cast Iron	Storage compartment	Drawer
Control setting type	Control knobs	Feet	none
Control knobs	Victoria	Plinth	Anthracite
Controls color	Stainless steel		

Programs / Functions

Traditional cooking functions

 Bake	 Convection Bake	 True European convection
 Large grill	 Convection Broil	 Bottom
 Rotisserie		

Other functions



Cooktop technical features



Cooking zones 5

Front-left - Gas - Rapid - 2900 W - 10000 BTU

Rear-left - Gas - Semi-rapid - 1800 W - 6000 BTU

Center - Gas - Dual ultra-rapid - 5300 W - 18000 BTU

Rear-right - Gas - Semi-rapid - 1800 W - 6000 BTU

Front-right - Gas - AUX - 1000 W - 3500 BTU

Booster BTU

BTU - Booster BTU

Burners type Standard

Gas safety valves Yes

Automatic gas ignition Yes

Burner caps Enameled matte black

Main Oven Technical Features



No. of lights 2

Net volume of the cavity 4.06 cu. ft.

Volume 4.45 cu. ft.

Cavity material EverClean enamel

No. of shelves 4

Shelves type Metal racks

Light type Incandescent

Light Power 25 W

Time setting Start and end

Light on when 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

Inner cavity dimensions (HxWxD) 371x724x418 "

Temperature control Electro-mechanical

Bottom heating element - Power 1800 W

Upper heating element - Power 1200 W

Grill power 1700 W

Large grill - Power 2900 W

Circular heating element - Power 1550 W

Grill type Electric

Main oven options

Timer Yes

End-of-cooking alarm Yes

Minimum Temperature 122 °F

Maximum temperature 500 °F

Included accessories

Cast iron wok support 1

Moka cast-iron stand Moka ring

Oven wire rack 2

Wide baking tray 2

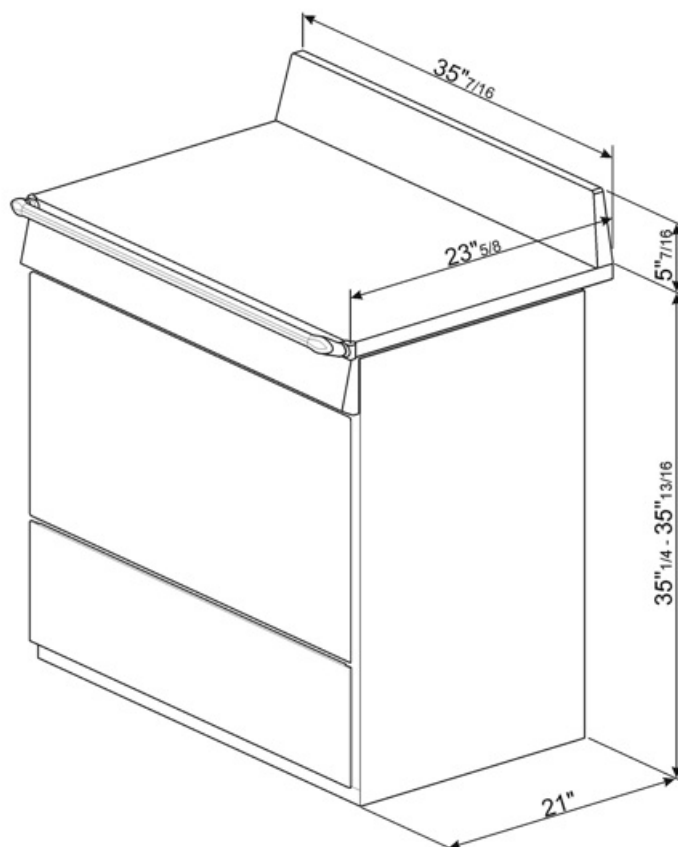
Rotisserie

1

Electrical Connection

Voltage 120-240 V
Power cord length 47 1/4 "

Frequency 60 Hz
Terminal block 5 poles



Compatible 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.



BN920

BBQ9



BN940

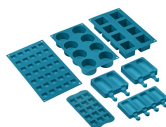
KITROT9

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




















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

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	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 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.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.		True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.
	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.		Knobs control
	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.		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)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

Buttons control

Easy and intuitive timer setting with a simple buttons

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

Tangential cooling

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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)