

TR90IP9

Cooker size	90x60 cm
N. of cavities with energy label	1
Heat source first cavity	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709237172
Energy efficiency class	A



Aesthetics

Aesthetics	Victoria	No. of controls	7
Colour	Cream	Serigraphy colour	Black
Design	Victoria	Handle	Smeg Victoria
Door	With frame	Handle Colour	Polished chrome
Upstand	Yes	Glass type	Black
Hob colour	Black enamel	Feet	none
Command panel finish	Enamelled metal	Plinth	Anthracite
Control knobs	Smeg Victoria	Storage compartment	Drawer
Controls colour	Stainless steel	Sliding compartment	Yes
Display	electronic 5 buttons	Logo	assembled 50's
Colour of buttons	Black	Logo position	Upstand+ Command panel

Programme / Functions

No. of cooking functions 9

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Large grill



Fan grill (large)



Base



Fan assisted base



Rotisserie

Cleaning functions

Catalytic



Vapor Clean

Other functions

 Defrost by time

Hob technical features



Total no. of cook zones 5

Front left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

Rear left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm

Rear right - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Automatic switch off when overheat Yes

Minimum pan diameter indication Yes

Automatic pan detection Yes

Selected zone indicator Yes

Main Oven Technical Features



No. of lights 2

Fan number 2

Net volume of the cavity 115 litres

Gross volume, 1st cavity 129 l

Cavity material Easy clean enamel

Shelf positions 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) 371x724x418 mm

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

Tilting grill Yes

Soft Close system Yes

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

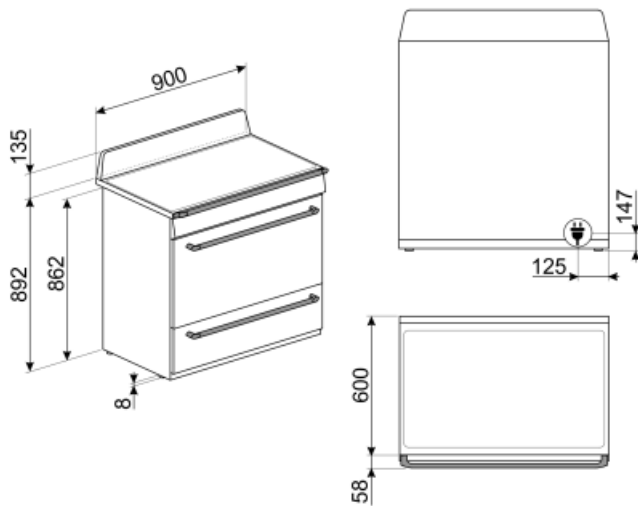
Maximum temperature 260 °C

Accessories included for Main Oven & Hob

Rotisserie	1	40mm deep tray	2
Top oven chrome shelf with back stop	2	Catalytic panels	3
Grill mesh	1		

Electrical Connection

Nominal power	14300 W	Frequency	50/60 Hz
Current	42 A	Power supply cable length	150 cm
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V		



Not included accessories



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



PAL2

Paletta pizza larga con doppio manico.



TPK

Stainless steel grill plate to cook Teppanyaki dishes



KITHTR90

Height extension kit (950 mm), suitable for Victoria TR90 cookers



KIT1TR9N

Splashback, 90x75 cm suitable for TR9 Victoria cookers, black



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



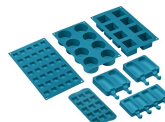
PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xD37,5 cm Suitable also for gas ovens, to be put on the griddle.



SCRP

Induction and ceramic hobs and teppanyaki scraper



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










GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished

Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>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.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>

-  The inner door glass: can be removed with a few quick movements for cleaning.
-  The oven cavity has 5 different cooking levels.
-  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.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  Side lights: Two opposing side lights increase visibility inside the oven.
-  Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
-  Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.