

TR90I

Victoria

COOKER, 90X60 CM, VICTORIA,
INDUCTION HOB, ENERGY RATING B

Programs / Functions

No. of functions: 8

Cleaning system main oven: Catalytic

Aesthetics

Door: With frame

Upstand: yes

Command panel finish: Stainless steel

Control knobs: Smeg Victoria

Handle: Smeg Victoria

Display: electronic 5 buttons

Glass type: Stopsol

Feet: none

Plinth: Anthracite

Storage compartment: Drawer

Hob technical features

Total no. of cook zones: 5

Front left - Induction - single - 1300 W - Ø D215 mm

Rear left - Induction - single - 2300 W - Ø D175 mm

Central - Induction - single - 2300 W - Ø D265 mm

Rear right - Induction - single - 1300 W - Ø D215 mm

Front right - Induction - single - 2300 W - Ø D175 mm

Main Oven Technical Features

Type of main oven: Thermo-ventilated

Gross capacity (Lt) oven 1: 126

Cavity material: Ever Clean enamel

Usable volume, first cavity: 115 litres

No. of shelves: 4

Type of shelves: Metal racks

No. of lights: 2

Cooking time setting: Start and Stop

Removable door

Total no. of door glasses: 3



Cooling system: Tangential

Grill element: 1700 W

Grill type: Electric

Large grill - Power: 2900 W

Options Main Oven

Timer

End of cooking acoustic alarm

Minimum Temperature: 50 °C

Maximum temperature: 260 °C

Accessories included for Main Oven & Hob

Scraper: 1

Rotisserie: 1

Wide baking tray: 2

Oven grid with stop, tray support: 1

Top chrome shelf, tray support: 1

Catalytic panels: 1

Electrical Connection

Electrical connection rating: 15200 W

Current: 66 Amp

Voltage: 220-240 V

Frequency: 50/60 Hz

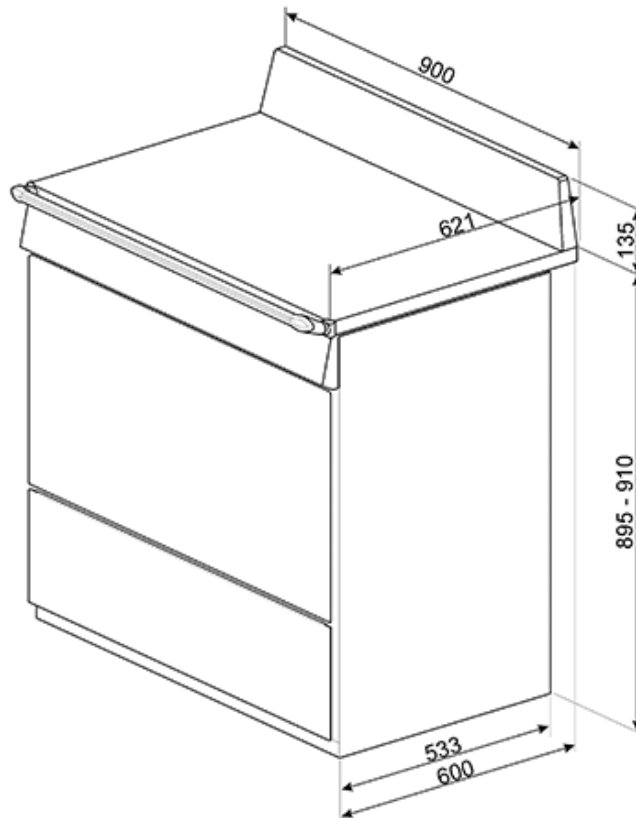
Functions



Main Oven

Versions

- **TR90IX** - Stainless Steel
- **TR90IBL** - Black
- **TR90IP** - Cream



Main Oven



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.



Upper and lower element only:

a traditional cooking method best suited for single items located in the centre of the oven. the top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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.



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



Rotisserie with full grill:

Rotisserie works in combination with a grill that provides an even browning of food.