

TR93X

Victoria

90cm "Victoria" Traditional Dual fuel 3 cavity Cooker
with Gas hob, Stainless Steel
Energy rating AB

AVAILABLE WHILST STOCKS LAST!

EAN13: 8017709191016



Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2020.

Terms and conditions apply. Offer available from selected displaying retailers only. [For full terms and conditions please click here](#)

MAIN OVEN - LOWER LEFT



- 9 cooking functions Inc Circulaire element with fan:
- Oven capacity: gross - 68 litres, net - 61 litres
- Usable cavity space dimensions (HxWxD): 316x444x425mm

Side opening door

- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- 4 cooking levels
- Triple glazed door
- Easy clean enamel interior

Vapor Clean function

TALL AUXILIARY OVEN – RIGHT



- Circulaire element with fan
- Oven capacity: gross - 68 litres, net - 62 litres
- Usable cavity space dimensions (HxWxD): 605x275x370mm

Side opening door

- Air cooling system
- Double glazed door
- 9 cooking levels
- Easy clean enamel interior
- Forced air convection: 0.89kWh

GRILL COMPARTMENT – TOP LEFT



- Oven capacity: gross - 41 litres, net - 36 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- Air cooling system



- Closed door grilling
- Fully variable grill
- Max grill power: 2.7kW
- 2 grilling levels
- Easy clean enamel interior
- Metal side supports

HOB:



- 6 gas burners
- Front right: 1.8 kW
- Rear right: 2.9 kW
- Front centre: 1.0 kW
- Rear centre: 1.8 kW
- Rear left: 1.0 kW
- Front left: Ultra rapid burner: 4.2 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Nominal power: 8.5 kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

STANDARD ACCESSORIES:

Grill: Roasting/grill tray, grill mesh

Main oven: Extra deep tray (40mm deep), chrome shelf, telescopic guides

Auxiliary oven: Plate rack, 4 x chrome shelves

Hob: Cast iron Wok support

Functions



Main Oven



Auxiliary Oven



Grill

Options

- **PALPZ** - Folding Pizza Shovel
- **PRTX** - Pizza stone with handles

Versions

- **TR93BL** - 90cm "Victoria" traditional cooker with 3 cavities, Black

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Main Oven



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.



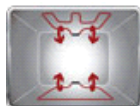
Circulaire:

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.



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.



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.



Grill element:

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.



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.



Vapour clean with lower element:

this function has 2 uses, one to cook foods with bottom heat only where no browning is required. Alternatively it is an Eco friendly cleaning system called vapour clean. To enable this system to operate, a small amount water & detergent is sprayed around the cavity and heated to create vapour using the bottom element.

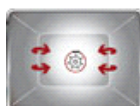


Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.



Auxiliary Oven



Circulaire:

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Grill



Grill element:

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.

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Victoria

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90 cm

stainless steel

hob type: cookers with gas hob

oven type: electric

energy rating A+B

