

TR103BL

Cooker size
N. of cavities with energy label
Heat source first cavity
Hob type
Type of main oven
Type of second oven
Cleaning system main oven
EAN code
Energy efficiency class
Energy efficiency class, second cavity

100x60 cm
2
Electric
Gas
Thermo-ventilated
Thermo-ventilated
Vapor Clean
8017709237332
A
B



Aesthetics



Aesthetics	Victoria	Display	electronic 5 buttons
Colour	Black	Colour of buttons	Black
Design	Victoria	No. of controls	10
Door	With frame	Serigraphy colour	Silver
Upstand	Yes	Handle	Smeg Victoria
Type of pan stands	Cast Iron	Handle Colour	Brushed stainless steel
Hob colour	Black enamel	Glass type	Black
Command panel finish	Enamelled metal	Plinth	Anthracite
Control knobs	Smeg Victoria	Logo	assembled 50's
Controls colour	Stainless steel	Logo position	Upstand+ Command panel

Programme / Functions

No. of cooking functions 8

Traditional cooking functions

 Static	 Circulaire	 Turbo (circulaire + bottom + upper + fan)
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted base	

Cleaning functions

 Vapor Clean
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Programs / Functions Auxiliary Oven

Cooking functions cavity 2	1
Traditional cooking functions, cavity 2	

 Circulaire

Programme / Functions Third Oven

No. of functions third oven	1
Oven light	
Full grill	

Hob technical features

			
Total no. of cook zones 6			
Front left - Gas - 2UR (dual) - 4.20 kW			
Rear left - Gas - AUX - 1.00 kW			
Front centre - Gas - AUX - 1.00 kW			
Rear centre - Gas - Semi Rapid - 1.80 kW			
Front right - Gas - Semi Rapid - 1.80 kW			
Rear right - Gas - Rapid - 2.90 kW			
Type of gas burners	Standard	Gas safety valves	Yes
Automatic electronic ignition	Yes	Burner caps	Matt black enamelled

Main Oven Technical Features



No. of lights	1
Fan number	1
Net volume of the cavity	61 litres
Gross volume, 1st cavity	70 l
Cavity material	Easy clean enamel
Shelf positions	4
Type of shelves	Metal racks
Light type	Halogen
Light power	40 W
Cooking time setting	Start and Stop
Door opening	Side opening
Side opening door	Yes
Removable door	Yes
Full glass inner 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)	316x444x425 mm
Temperature control	Electro-mechanical
Lower heating element power	1200 W
Upper heating element - Power	1000 W
Grill element	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Grill type	Electric
Tilting grill	Yes

Options Main Oven

Timer	Yes
End of cooking acoustic alarm	Yes

Minimum Temperature	50 °C
Maximum temperature	260 °C

Second Oven Technical Features



Net volume of the second cavity	84 litres
Gross volume, 2nd cavity	94 l
Cavity material	Easy clean enamel
Shelf positions	9
Type of shelves	Metal racks
No. of lights	1
Light type	Halogen
Light power	40 W
Door opening	Side opening
Side opening door	Yes

Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes
No. total door glasses	2
No. thermo-reflective door glasses	1
Safety Thermostat	Yes
Cooling system	Tangential
Usable cavity space dimensions (HxWxD)	605x375x375 mm
Temperature control	Electro-mechanical
Circular heating element - Power	2500 W

Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

Third Oven Technical Features



Net volume, 3rd cavity	36 l
Gross volume, 3rd cavity	41 l
Cavity material	Easy clean enamel
Shelf positions	2
Type of shelves	Metal racks
No. of lights	1
Light type	Halogen
Light power	40 W
Door opening	Flap down
Removable door	Yes
Full glass inner door	Yes

Removable inner door	Yes
No. total door glasses	3
No. of thermo-reflective door glasses	1
Safety Thermostat	Yes
Cooling system	Tangential
Usable cavity space dimensions (HxWxD)	169x440x443 mm
Temperature control	Electro-mechanical
Large grill - Power	2700 W
Grill type	Electric
Tilting grill	Yes

Options Third Oven

Minimum Temperature 50 °C

Maximum temperature 260 °C

Accessories included for Main Oven & Hob



Cast iron wok support	1	Grill mesh	1
Moka stand in cast iron	1	40mm deep tray	1
Top oven chrome shelf with back stop	2	Telescopic Guide rails, partial Extraction	1

Accessories included for Secondary Oven



Chrome shelf with back stop	4	Plate rack/warmer	1
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Accessories included for Third Oven

Chrome shelf with back and side stop	1	40mm deep tray	1
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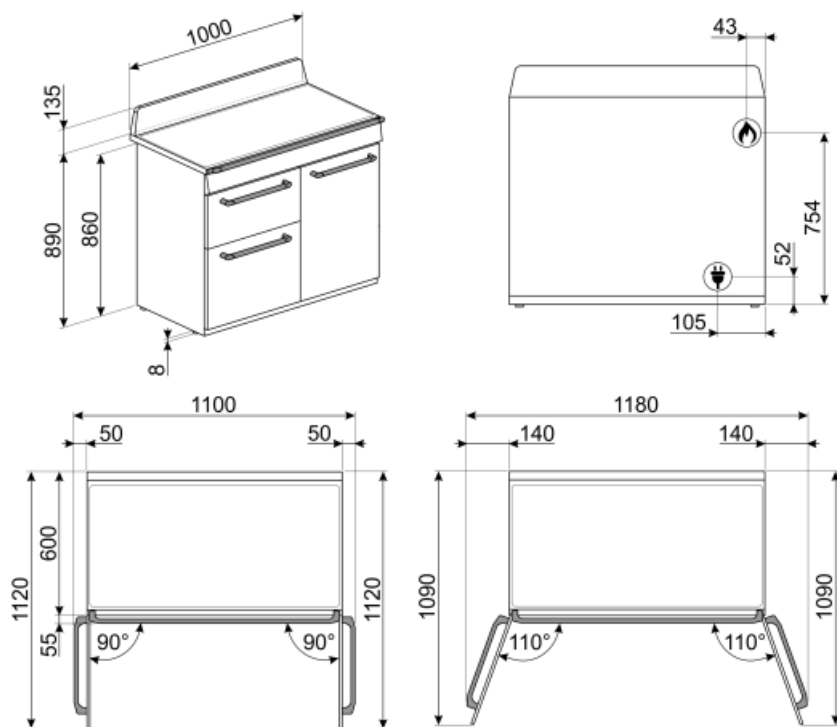
Electrical Connection

Nominal power 8900 W

Voltage 2 (V) 380-415 V

Current 39 A
Voltage 220-240 V

Frequency 50/60 Hz
Terminal block 5 poles



Not included accessories

GTP

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



GTT

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



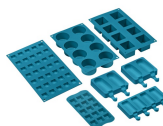
KIT1TR103

Splashback 100x75 cm suitable for TR103 Victoria cookers, black



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

	A: Product drying performance, measured from A+++ to D / G depending on the product family		B: Product energy rating, measured from A+++ to D / G depending on the product family.
	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	Double glazed doors: Number of glazed doors.		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.		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.
	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.		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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking 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.
	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.		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.
	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.		Light



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



Warming up: An option for dish warming and keeping the prepared meals hot.



The oven cavity has 2 different cooking levels.



The oven cavity has 4 different cooking levels.



The oven cavity has 9 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



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