TR103IBL2

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709312404
Energy efficiency class	A
Energy efficiency class, second cavity	B

Aesthetics

Aesthetics	Victoria	**Control knobs**	Smeg Victoria
Design	Victoria	**Controls colour**	Stainless steel
Colour	Black	**No. of controls**	9
Finishing	Gloss Black	**Serigraphy colour**	Silver
Command panel finish	Enamelled metal	**Display**	electronic 5 buttons
Logo	assembled 50's	**Door**	With frame
Logo position	Upstand+ Command panel	**Glass type**	Black
Upstand	Yes	**Handle**	Smeg Victoria
Hob colour	Black enamel	**Handle Colour**	Brushed stainless steel
Type of control setting	Control knobs	**Plinth**	Anthracite

Programs / Functions

No. of cooking functions 6

Traditional cooking functions

Fan assisted bottom + Vapor clean

Static

Fan assisted

Circulaire

ECO

Other functions

Defrost by time

Cleaning functions

Vapor Clean

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 5

Front left - Induction - single - 1.30 kW - Booster 1.40 kW - - Ø 21.0 cm
Rear left - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 18.0 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

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

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)	316x460x412 mm
Temperature control	Electro-mechanical
Lower heating element power	1200 W
Upper heating element - Power	1000 W
Circular heating element - Power	2000 W

Options Main Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	250 °C

Second Oven Technical Features

Fan number	2	**Removable door**	Yes
Net volume of the second cavity	84 litres	**Full glass inner door**	Yes
Gross volume, 2nd cavity	94 l	**Removable inner door**	Yes
Cavity material	Easy clean enamel	**No. total door glasses**	2
Shelf positions	9	**No. thermo-reflective door glasses**	1
Type of shelves	Metal racks	**Safety Thermostat**	Yes
No. of lights	1	**Cooling system**	Tangential
Light type	Halogen	**Usable cavity space dimensions (HxWxD)**	605x375x375 mm
Light power	40 W	**Temperature control**	Electro-mechanical
Door opening	Side opening	**Circular heating element - Power**	2 x 1550 W

Options Auxiliary Oven

Minimum Temperature	50 °C	**Maximum temperature**	245 °C

Third Oven Technical Features

Net volume, 3rd cavity	36 l	**Removable inner door**	Yes
Gross volume, 3rd cavity	41 l	**No. total door glasses**	3
Cavity material	Easy clean enamel	**No. of thermo-reflective door glasses**	1
Shelf positions	2	**Safety Thermostat**	Yes
Type of shelves	Metal racks	**Cooling system**	Tangential
No. of lights	1	**Usable cavity space dimensions (HxWxD)**	169x440x443 mm
Light type	Halogen	**Temperature control**	Electro-mechanical
Light power	40 W	**Large grill - Power**	2700 W
Door opening	Flap down		
Removable door	Yes	**Grill type**	Electric
Full glass inner door	Yes	**Tilting grill**	Yes

Options Third Oven

Minimum Temperature	50 °C	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob

Rack with back and side stop	2	**Grill mesh**	1
40mm deep tray	1	**Telescopic Guide rails, partial Extraction**	1

Accessories included for Secondary Oven

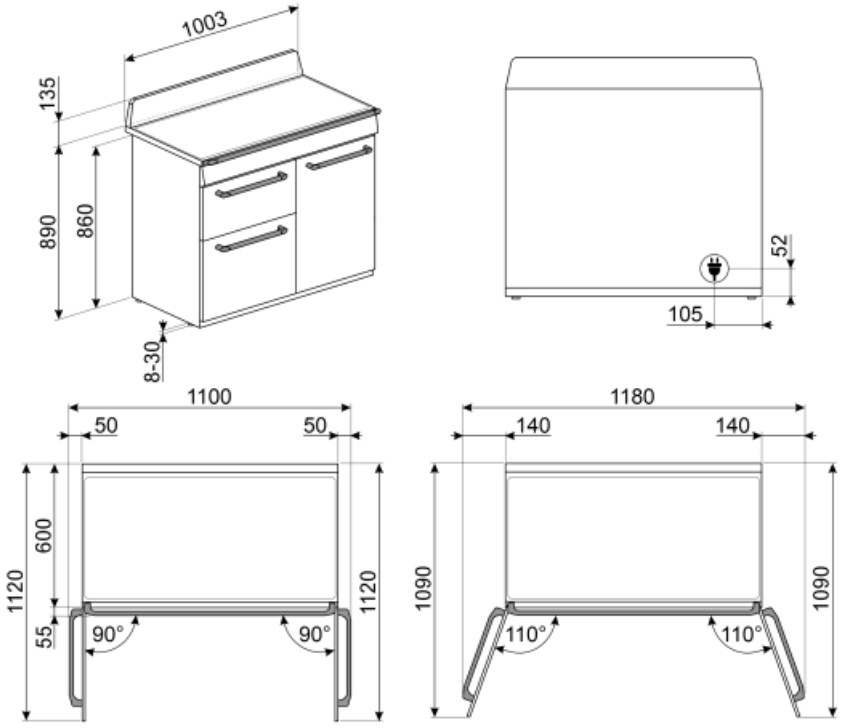
Chrome shelf with back stop	4	**Plate rack/warmer**	1

Accessories included for Third Oven

Rack with back and side stop	1	**40mm deep tray**	1

Electrical Connection

Max Power Draw	15400 W	**Power supply cable length**	150 cm
Current	43 A	**Additional connection modalities**	Yes, Double and Three Phase
Voltage	220-240 V	**Frequency**	50/60 Hz
Voltage 2 (V)	380-415 V	**Terminal block**	5 poles
Type of electric cable	Yes, Single phase		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Not included accessories

AIRFRY

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.

GTP

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

BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid

KIT1TR103

Splashback 100x75 cm suitable for TR103 Victoria cookers, black

KITH103

Height extension kit (950 mm), suitable for TR103 cookers

BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

PALPZ

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

SFLK1

Child lock

PRTX

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

GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

BN620-1

Enamelled tray, 20mm deep

SCRP

Induction and ceramic hobs and teppanyaki scraper

TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

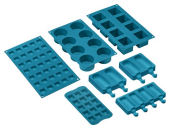
GTT

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

BN640

Enamelled tray, 40mm deep

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

Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.

Installation in column: Installation in column

B: Product energy rating, measured from A+++ to D / G depending on the product family.

Double glazed doors: Number of glazed doors.

ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

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.

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.

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.

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.

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

The oven cavity has 2 different cooking levels.

The oven cavity has 9 different cooking levels.

A: Product drying performance, measured from A+++ to D / G depending on the product family

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.

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.

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

Light

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

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

The oven cavity has 4 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.

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.

Knobs control

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.

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Benefit

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.

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

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

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Buttons control

Easy and intuitive timer setting with a simple buttons

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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)