

# TRA4110BL

|                                  |               |
|----------------------------------|---------------|
| Cooker size                      | 110x60 cm     |
| N. of cavities with energy label | 3             |
| Cavity heat source               | ELECTRICITY   |
| Hob type                         | Gas           |
| Type of main oven                | Thermoseal    |
| Type of second oven              | Fan assisted  |
| Cleaning system main oven        | Vapour Clean  |
| EAN code                         | 8017709171605 |



## Aesthetics



|                             |                      |                            |                         |
|-----------------------------|----------------------|----------------------------|-------------------------|
| <b>Aesthetic</b>            | Victoria             | <b>Colour of buttons</b>   | Black                   |
| <b>Colour</b>               | Black                | <b>No. of controls</b>     | 12                      |
| <b>Design</b>               | Victoria             | <b>Serigraphy colour</b>   | Silver                  |
| <b>Door</b>                 | With frame           | <b>Handle</b>              | Smeg Victoria           |
| <b>Upstand</b>              | Yes                  | <b>Handle Colour</b>       | Brushed stainless steel |
| <b>Type of pan stands</b>   | Cast Iron            | <b>Glass type</b>          | Black                   |
| <b>Hob colour</b>           | Black enamel         | <b>Plinth</b>              | Anthracite              |
| <b>Command panel finish</b> | Enamelled metal      | <b>Storage compartment</b> | Drawer                  |
| <b>Control knobs</b>        | Smeg Victoria        | <b>Logo</b>                | assembled 50's          |
| <b>Controls colour</b>      | Stainless steel      | <b>Logo position</b>       | Upstand                 |
| <b>Display</b>              | electronic 5 buttons |                            |                         |

## Programs / Functions

No. of cooking functions 5

Traditional cooking functions



Static



Fan assisted



Circulaire



Eco



Fan assisted bottom

Cleaning functions



Vapour Clean

### Other functions



Defrost

## Programs / Functions Auxiliary Oven

|                                |   |
|--------------------------------|---|
| Cooking functions cavity 2     | 5 |
| Bottom element + fan           |   |
| Bottom element + Upper element |   |
| Defrost                        |   |
| Vapour Clean                   |   |
| Other functions cavity 2       |   |
| Defrost                        |   |

## Programs / Functions Third Oven

|                             |   |
|-----------------------------|---|
| No. of functions third oven | 1 |
| Oven light                  |   |
| Full grill                  |   |

## Hob technical features

|                                      |                |                          |                      |
|--------------------------------------|----------------|--------------------------|----------------------|
| <b>UR</b>                            |                |                          |                      |
| <b>Total no. of cook zones</b>       | 7              |                          |                      |
| Front right - Gas - Semi Rapid       | 1.80 kW        |                          |                      |
| Rear right - Gas - Semi Rapid        | 1.60 (BBQ) kW  |                          |                      |
| Front centre - Gas - Rapid           | 2.90 kW        |                          |                      |
| Rear centre - Gas - AUX              | 1.40 - 0.80 kW |                          |                      |
| Rear left - Gas - Rapid              | 2.90 kW        |                          |                      |
| Front left - Gas - AUX               | 1.00 kW        |                          |                      |
| Left - Gas - 2UR (dual)              | 4.20 kW        |                          |                      |
| <b>Type of gas burners</b>           | Standard       | <b>Gas safety valves</b> | Yes                  |
| <b>Automatic electronic ignition</b> | Yes            | <b>Burner caps</b>       | Matt black enamelled |

## Main Oven Technical Features

|                                 |      |                                  |     |  |  |  |
|---------------------------------|------|----------------------------------|-----|--|--|--|
|                                 |      |                                  |     |  |  |  |
| <b>No. of lights</b>            | 1    | <b>Removable inner door</b>      | Yes |  |  |  |
| <b>Net volume of the cavity</b> | 63 l | <b>Total no. of door glasses</b> | 3   |  |  |  |
| <b>Gross volume, 1st cavity</b> | 68 l |                                  |     |  |  |  |

|                              |                   |   |                    |
|------------------------------|-------------------|---|--------------------|
| <b>Cavity material</b>       | Ever Clean enamel | <b>No. of thermo-reflective door glasses</b>  | 1                  |
| <b>No. of shelves</b>        | 4                 | <b>Safety Thermostat</b>                      | Yes                |
| <b>Type of shelves</b>       | Metal racks       | <b>Cooling system</b>                         | Tangential         |
| <b>Light type</b>            | Halogen           | <b>Usable cavity space dimensions (HxWxD)</b> | 316x444x425 mm     |
| <b>Light Power</b>           | 40 W              | <b>Temperature control</b>                    | Electro-mechanical |
| <b>Cooking time setting</b>  | Start and Stop    | <b>Lower heating element power</b>            | 1200 W             |
| <b>Door opening</b>          | Side opening      | <b>Upper heating element - Power</b>          | 1000 W             |
| <b>Side opening door</b>     | Yes               | <b>Grill element</b>                          | 1700 W             |
| <b>Removable door</b>        | Yes               | <b>Large grill - Power</b>                    | 2700 W             |
| <b>Full glass inner door</b> | Yes               | <b>Circular heating element - Power</b>       | 2700 W             |
|                              |                   | <b>Grill type</b>                             | Electric           |

## Options Main Oven

|                                      |     |                            |        |
|--------------------------------------|-----|----------------------------|--------|
| <b>Timer</b>                         | Yes | <b>Minimum Temperature</b> | 50 °C  |
| <b>End of cooking acoustic alarm</b> | Yes | <b>Maximum temperature</b> | 260 °C |

## Second Oven Technical Features



|  |                   |   |                    |
|--|-------------------|---|--------------------|
| <b>Net volume of the second cavity</b> | 63 l              | <b>No. total door glasses</b>                 | 3                  |
| <b>Gross volume, 2nd cavity</b>        | 68 l              | <b>No. thermo-reflective door glasses</b>     | 1                  |
| <b>Cavity material</b>                 | Ever Clean enamel | <b>Safety Thermostat</b>                      | Yes                |
| <b>No. of shelves</b>                  | 4                 | <b>Cooling system</b>                         | Tangential         |
| <b>Type of shelves</b>                 | Metal racks       | <b>Usable cavity space dimensions (HxWxD)</b> | 316x444x425 mm     |
| <b>No. of lights</b>                   | 1                 | <b>Temperature control</b>                    | Electro-mechanical |
| <b>Light type</b>                      | Halogen           | <b>Lower heating element - power</b>          | 1200 W             |
| <b>Light Power</b>                     | 40 W              | <b>Upper heating element - Power</b>          | 1000 W             |
| <b>Door opening</b>                    | Side opening      | <b>Grill element - power</b>                  | 1700 W             |
| <b>Side opening door</b>               | Yes               | <b>Large grill - Power</b>                    | 2700 W             |
| <b>Removable door</b>                  | Yes               | <b>Grill type</b>                             | Electric           |
| <b>Full glass inner door</b>           | Yes               |   |                    |
| <b>Removable inner door</b>            | Yes               | <b>Tilting grill</b>                          | Yes                |

## Options Auxiliary Oven

|                            |       |                            |        |
|----------------------------|-------|----------------------------|--------|
| <b>Minimum Temperature</b> | 50 °C | <b>Maximum temperature</b> | 260 °C |
|----------------------------|-------|----------------------------|--------|

## Third Oven Technical Features



|                                 |                   |   |                    |
|---------------------------------|-------------------|---|--------------------|
| <b>Net volume, 3rd cavity</b>   | 36 l              | <b>Removable inner door</b>                   | Yes                |
| <b>Gross volume, 3rd cavity</b> | 41 l              | <b>No. total door glasses</b>                 | 3                  |
| <b>Cavity material</b>          | Ever Clean enamel | <b>No. of thermo-reflective door glasses</b>  | 1                  |
| <b>No. of shelves</b>           | 2                 | <b>Safety Thermostat</b>                      | Yes                |
| <b>Type of shelves</b>          | Metal racks       | <b>Cooling system</b>                         | Tangential         |
| <b>No. of lights</b>            | 1                 | <b>Usable cavity space dimensions (HxWxD)</b> | 169x440x443 mm     |
| <b>Light type</b>               | Incandescent      | <b>Temperature control</b>                    | Electro-mechanical |
| <b>Light Power</b>              | 25 W              | <b>Large grill - Power</b>                    | 2700 W             |
| <b>Door opening</b>             | Flap down         | <b>Grill type</b>                             | Electric           |
| <b>Removable door</b>           | Yes               | <b>Tilting grill</b>                          | Yes                |
| <b>Full glass inner door</b>    | Yes               |   |                    |

## Options Third Oven

|                            |       |                            |        |
|----------------------------|-------|----------------------------|--------|
| <b>Minimum Temperature</b> | 50 °C | <b>Maximum temperature</b> | 260 °C |
|----------------------------|-------|----------------------------|--------|

## Accessories included for Main Oven & Hob



|                                     |   |   |   |
|-------------------------------------|---|---|---|
| <b>Cast iron wok support</b>        | 1 | <b>40mm deep tray</b>                             | 1 |
| <b>Moka stand in cast iron</b>      | 1 | <b>Grill mesh</b>                                 | 1 |
| <b>Teppanyaki</b>                   | 1 | <b>Telescopic Guide rails, partial Extraction</b> | 1 |
| <b>Rack with back and side stop</b> | 2 |   |   |

## Accessories included for Secondary Oven



|                                     |   |   |   |
|-------------------------------------|---|---|---|
| <b>Rack with back and side stop</b> | 2 | <b>Grill mesh</b>                                 | 1 |
| <b>40mm deep tray</b>               | 1 | <b>Telescopic Guide rails, partial Extraction</b> | 1 |

## Accessories included for Third Oven

|                                     |   |                       |   |
|-------------------------------------|---|-----------------------|---|
| <b>Rack with back and side stop</b> | 1 | <b>40mm deep tray</b> | 1 |
|-------------------------------------|---|-----------------------|---|

## Electrical Connection

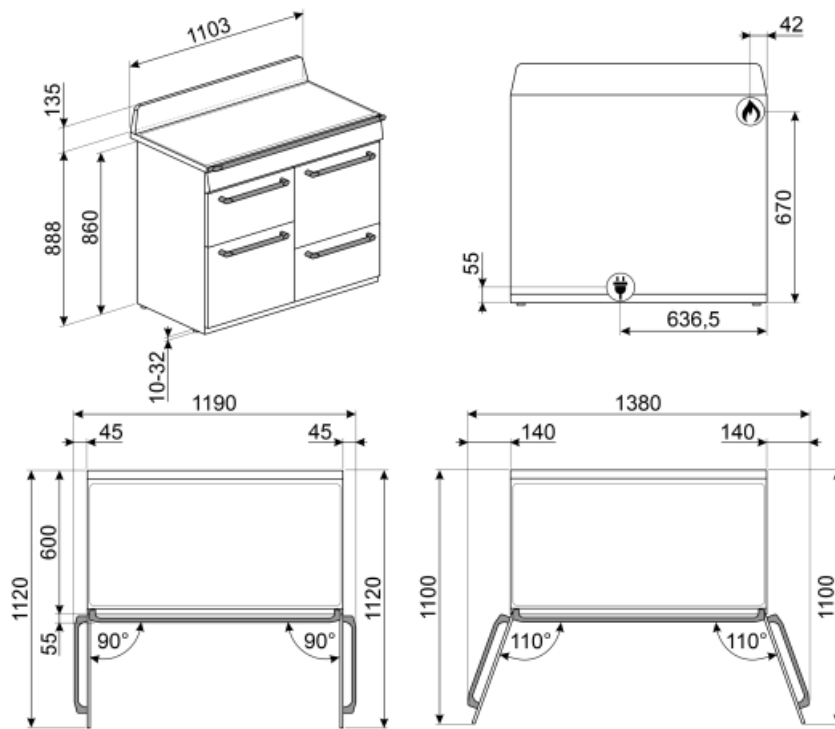
|                                     |               |   |                             |
|-------------------------------------|---------------|---|-----------------------------|
| <b>Plug</b>                         | (I) Australia | <b>Type of electric cable installed</b> | Yes, Single phase           |
| <b>Electrical connection rating</b> | 8700 W        | <b>Type of electric cable</b>           | Yes, Double and Three Phase |
| <b>Current</b>                      | 38 A          | <b>Frequency</b>                        | 50/60 Hz                    |
| <b>Voltage</b>                      | 220-240 V     |   |                             |

Voltage 2 (V)

380-415 V

Terminal block

5 poles



## Not included accessories



### KITH4110

Height extension kit (950 mm), suitable for TR4110 cookers



### SFLK1

Child lock



### PRTX

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



### KIT1TR41N

Splashback 110x75 cm suitable for TR4110 Victoria cookers, black



### KITP65TR41

Depth extension kit (650 mm), suitable for TR4110 cookers



### BGTR4110

Cast iron grill plate suitable for Victoria Cookers TR4110



### PALPZ

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



### BN640

Enamelled tray, 40mm deep



### 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



### BN620-1

Enamelled tray, 20mm deep



### KIT600TR4110

Cover strip for hob back side, suitable for TR4110 Victoria cookers



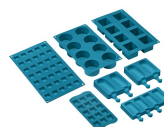
### BBQ

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.



### GTT























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



### 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 (TT)

|  |   |
|--|---|
|  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>   |  <p>Air cooling system: to ensure a safe surface temperatures.</p>   |
|  <p>With the switch on this symbol, no heating is possible even if the thermostat is turned.</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>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>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>Light</p>  |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>   |
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>  |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>   |
|  <p>The oven cavity has 2 different cooking levels.</p>  |  <p>The oven cavity has 4 different cooking levels.</p>  |
|  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>  |  <p>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.</p>   |
|  <p>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.</p>  |  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>  |



Vapour 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.



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