

# TR4110P1

Victoria Aesthetic

EAN13: 8017709176655

Product Family: Cooker  
 Cooker size: 110x60 cm  
 Aesthetics: Victoria  
 Colour: Cream  
 Hob type: Gas  
 Type of main oven: Thermo-ventilated  
 Type of second oven: Fan assisted  
 Energy efficiency class: A  
 Energy efficiency class, second cavity: A



## TYPE



- Energy type: Gas
- Heat source second cavity: ELECTRICITY
- Type of main oven: Thermo-ventilated
- Cleaning system: Vapor Clean

- Product Family: Cooker
- Cooker size: 110x60 cm
- Heat source: ELECTRICITY
- Hob type: Gas
- Type of second oven: Fan assisted

## AESTHETICS



- Colour: Cream
- Door: With frame
- Handle Colour: Brushed stainless steel
- Type of pan stands: Cast Iron
- Control knobs: Smeg Victoria
- Controls colour: Stainless steel
- Glass type: Black
- Storage compartment: Drawer

- Design: Victoria
- Aesthetics: Victoria
- Material: Enamelled
- Handle: Smeg Victoria
- Upstand: yes
- Command panel finish: Enamelled metal
- No. of controls: 12
- Display: electronic 5 buttons
- Plinth: Anthracite

## PROGRAMS / FUNCTIONS

Traditional cooking functions



- Cooking functions cavity 2: 5

Cleaning functions



- No. of functions: 7
- Cleaning functions cavity 2: Vapor clean

## PROGRAMS / FUNCTIONS AUXILIARY OVEN

Traditional cooking functions, cavity 2



- No. of functions secondary oven: 7
- Other functions cavity 2: Scongelamento a tempo

## PROGRAMS / FUNCTIONS THIRD OVEN

- No. of functions third oven: 1

## OPTIONS MAIN OVEN

- Timer: Yes
- Minimum Temperature: 50 °C

- End of cooking acoustic alarm: Yes
- Maximum temperature: 260 °C

## OPTIONS AUXILIARY OVEN

- Minimum Temperature: 50 °C

- Maximum temperature: 260 °C

## OPTIONS THIRD OVEN

- Minimum Temperature: 50 °C

- Maximum temperature: 260 °C

## HOB TECHNICAL FEATURES

UR

- 2nd zone position: Front left
- 4th zone position: Front centre
- 6th zone position: Front right
- 1st zone type: Gas - 2UR (dual)
- 3rd zone type: Gas - Rapid
- 5th zone type: Gas - AUX
- 7th zone type: Gas - Semi Rapid
- 2nd zone power: 1000 W
- 4th zone power: 2900 W
- 6th zone power: 1800 W
- Type of gas burners: Standard
- Burner caps: Matt black enamelled

- Total no. of cook zones: 7
- 1st zone position: Left
- 3rd zone position: Rear left
- 5th zone position: Rear centre
- 7th zone position: Rear right
- 2nd zone type: Gas - AUX
- 4th zone type: Gas - Rapid
- 6th zone type: Gas - Semi Rapid
- 1st zone power: 4200 W
- 3rd zone power: 2900 W
- 5th zone power: 1000 W
- 7th zone power: 1800 W
- Automatic electronic ignition: Yes
- Gas safety valves: Yes

## MAIN OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- Light type: Halogen
- Cooking time setting: Start and Stop
- Side opening door: Yes
- Full glass inner door: Yes
- Total no. of door glasses: 3
- Safety Thermostat: Yes
- Grill type: Electric
- Large grill - Power: 2700 W
- Lower heating element power: 1200 W
- Circular heating element - Power: 2700 W

- Net volume of the cavity: 61 litres
- Gross volume, 1st cavity: 70 litres
- No. of shelves: 4
- No. of lights: 1
- Light Power: 40 W
- Door opening: Side opening
- Removable door: Yes
- Removable inner door: Yes
- No. of thermo-reflective door glasses: 1
- Cooling system: Tangential
- Grill element: 1700 W
- Temperature control: Electro-mechanical
- Upper heating element - Power: 1000 W

## SECOND OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- Light type: Halogen
- Door opening: Side opening
- Removable door: Yes
- Removable inner door: Yes
- No. thermo-reflective door glasses: 1
- Cooling system: Tangential
- Tilting grill: Yes
- Large grill - Power: 2700 W
- Lower heating element - power: 1200 W

- Net volume of the second cavity: 61 litres
- Gross volume, 2nd cavity: 70 litres
- No. of shelves: 4
- No. of lights: 1
- Light Power: 40 W
- Side opening door: Yes
- Full glass inner door: Yes
- No. total door glasses: 3
- Safety Thermostat: Yes
- Grill type: Electric
- Grill element - power: 1700 W
- Temperature control: Electro-mechanical
- Upper heating element - Power: 1000 W

## THIRD OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- Light type: Incandescent
- Door opening: Flap down
- Full glass inner door: Yes
- No. total door glasses: 3
- Safety Thermostat: Yes
- Grill type: Electric
- Large grill - Power: 2700 W

- Net volume, 3rd cavity: 36 litres
- Gross volume, 3rd cavity: 41 litres
- No. of shelves: 2
- No. of lights: 1
- Light Power: 25 W
- Removable door: Yes
- Removable inner door: Yes
- No. of thermo-reflective door glasses: 1
- Cooling system: Tangential
- Tilting grill: Yes
- Temperature control: Electro-mechanical

## PERFORMANCE / ENERGY LABEL

A

- Energy consumption per cycle in fan-forced

- Energy efficiency class: A
- Energy consumption in forced air convection: 2.77 MJ
- Energy consumption in conventional mode: 3.42

convection: 0.77 KWh

- Energy consumption per cycle in conventional mode: 0.95 KWh

MJ

## PERFORMANCE /ENERGY LABEL - SECOND CAVITY

---

**A**

- Energy consumption per cycle in conventional mode, cavity 2: 0.95 KWh
- Energy consumption per cycle in fan-forced convection: 0.85 KWh

- Energy efficiency class, second cavity: A
- Energy consumption in conventional mode, 2 cavity: 3.42 MJ
- Energy consumption in forced air convection, cavity 2: 3.06 MJ

## ELECTRICAL CONNECTION

---

- Electrical connection rating: 8400 W
- Voltage: 220-240 V
- Frequency: 50/60 Hz

- Current: 37 Amp
- Voltage 2 (V): 380-415 V

## GAS CONNECTION

---

- Gas Type: G20 Natural gas

- Gas connection rating (W): 15600 W

## LOGISTIC INFORMATION

---

- Dimensions of the product HxWxD (mm): 900x1100x600 mm

## ACCESSORIES INCLUDED

---

- Other gas nozzles included: G30 LPG liquid gas

## ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

---

- TOP Oven grid with back stop: 2
- 40mm deep tray: 1

- Grill mesh: 1
- Telescopic Guide rails, partial Extraction : 1

## ACCESSORIES INCLUDED FOR SECONDARY OVEN

---

- Oven grid with back and side stop: 2
- 40mm deep tray: 1

- Grill mesh: 1
- Telescopic Guide rails, partial Extraction : 1

## ACCESSORIES INCLUDED FOR THIRD OVEN

---

- Oven grid with back and side stop: 1

- 40mm deep tray: 1

## OPTIONAL

---

- Enamelled tray, 20mm deep: **BN620-1**
- Glass tray and stainless steel grid, 40mm deep: **BVG**

- Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished. : **GT1T-2**

- Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.: **PRTX**
- Splashback 110x75 cm suitable for TR4110 Victoria cookers, stainless steel: **KIT1TR41X**
- Glass splashback, 110 cm, cream, for TR4110 cookers: **SPG110P**

- Enamelled tray, 40mm deep: **BN640**
- Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.: **GT1P-2**
- Pizza shovel with fold away handle width: 315mm length : 325mm: **PALPZ**
- Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle. : **PPR2**
- Cast-Iron WOK Support: **WOKGHU**
- Splashback 110x75 cm suitable for TR4110 Victoria cookers, black: **KIT1TR41N**
- Glass splashback, 110 cm, black, for TR4110 cookers: **SPG110NE**

## VERSIONS

---

- TR4110BL1: Black

For availability in specific countries please contact your [local agent](#) .



**TR4110P1**  
Victoria Aesthetic  
EAN13:  
8017709176655



	A: Product drying performance, 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.
	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.
	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.
	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.
	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.
	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.
	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.
	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.
	Light
	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
	The inner door glass: can be removed with a few quick movements for cleaning.
	Side lights: Two opposing side lights increase visibility inside the oven.
	The oven cavity has 2 different cooking levels.



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.

---



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.

---



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

---

