

## TR62BL

Cooker size 60x60 cm 2

N. of cavities with energy label

Cavity heat source **ELECTRICITY** 

Hob type Gas

Thermo-ventilated Type of main oven

Type of second oven Static

Cleaning system main oven Ever Clean enamel 8017709210625

EAN code

**Energy efficiency class** Energy efficiency class, second cavity Α



**Smeg Victoria** 

Stainless steel

## **Aesthetics**





Design Victoria Type of control knobs Command panel finish **Enamelled** metal Controls colour

**Aesthetic** Victoria No. of controls 6

Serigraphy colour assembled 50's Silver Logo

Colour Black Display name Electronic 5 buttons Logo position Upstand Door With frame **Finishing** Glossy Glass type Black

Upstand Handle Smeg Victoria Yes

**Handle Colour** Hob colour Black enamel Brushed stainless steel

Plinth Anthracite Type of pan stands Cast Iron Type of control setting Control knobs

hob

## Programs / Functions main oven

No. of cooking functions 4 Traditional cooking functions

Small grill Large grill Static

Base

## Hob technical features





Total no. of cook zones 4

Front left - Gas - 2UR (dual) - 4.20 kW Rear left - Gas - Semi Rapid - 1.80 kW Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners

Standard

Automatic electronic

Yes

**Burner** caps

Gas safety valves

Yes

Matt black enamelled

#### Main Oven Technical Features



ignition















No. of lights

Net volume of the cavity 61 l

Gross volume, 1st cavity 70 l Cavity material

Ever Clean enamel

No. of shelves

Type of shelves Light type

Metal racks Halogen

**Light Power** 

40 W

Yes

Cooking time setting

Start and Stop

Removable door

Full glass inner door Yes Removable inner door Yes Total no. of door glasses 2

No.of thermo-reflective

door glasses

Safety Thermostat

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Yes

316x460x412 mm

Circular heating element 2700 W

- Power

## **Options Main Oven**

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C 245 °C Maximum temperature

### Second Oven Technical Features



















Net volume of the

second cavity Gross volume, 2nd 41 I

cavity

Cavity material

No. of shelves

Type of shelves

No. of lights

Light type **Light Power** Removable door Full glass inner door

Removable inner door

35 I

2



Ever Clean enamel

Metal racks

Halogen

40 W

Yes

Yes

Yes





No. thermo-reflective

door glasses

Safety Thermostat

Cooling system Usable cavity space

dimensions (HxWxD) Temperature control

Lower heating element - 1200 W

Electro-mechanical

1700 W

2700 W

Electric

**Tangential** 

169x440x443 mm

Yes

power

Upper heating element - 1000 W

**Power** 

Grill element - power Large grill - Power Grill type

12/5/2025

**SMEG SPA** 



No. total door glasses 2 Tilting grill Yes

## **Options Auxiliary Oven**

Minimum Temperature 50 °C Maximum temperature 245 °C

## Accessories included for Main Oven & Hob



Moka stand Grill mesh 1 Rack with back and side 2 Telescopic Guide rails, partial Extraction stop

40mm deep tray

## Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

40mm deep tray 1

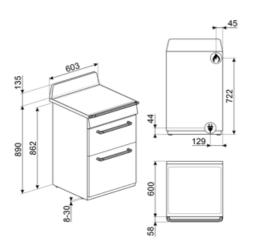
## **Electrical Connection**

**Electrical connection** 5500 W Power supply cable 120 cm

rating

length Additional connection Double and Three Phase Current 24 A modalities Voltage 220-240 V Frequency 50/60 Hz

Voltage 2 (V) 380-415 V Terminal block 5 poles Electric cable Installed, Single phase Plug Not present





## Compatible 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.



#### AIRFRY2

Air fryer tray. 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.



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.



#### **BGTR9**

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



#### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



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



Partially extractable telescopic quides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.



#### **GTT**

Totally extractable telescopic quides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



#### KIT1TR6N

Splashback black, 60cm, suitable for TR62 Victoria cookers



Height extension kit (950 mm), black, suitable for TR60 cookers



#### **PALPZ**

**SMOLD** 

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



#### SFLK1

Child lock



#### Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



#### **STONE**



Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



# Symbols glossary

A T	Energy efficiency class A	***	Heavy duty cast iron pan stands: for maximum stability and strength.
	Installation in column: Installation in column.		Air cooling system: to ensure a safe surface temperatures.
	Double glazed doors: Number of glazed doors.		Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.
<b>®</b>	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.		Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
***	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.	Ċ	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.
Ö.	Side lights: Two opposing side lights increase visibility inside the oven.	<u>.2</u>	The oven cavity has 2 different cooking levels.
<u>.4</u>	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.



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.



Knobs control



## Benefit (TT)

#### Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

#### **Ever Clean Enamel**

Easy oven cleaning thanks to special pyrolytic enamel

#### **Buttons control**

Easy and intuitive timer setting with a simple buttons

#### 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.

#### Multilevel cooking

Several cooking levels allow maximum flexibility of use

#### Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

#### Removalble inner glass

Internal door glasses are easily removable for complete cleaning

#### Tangential cooling

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

#### Telescopic guides

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

#### 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 (optional accessory)

#### Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)



### BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

## Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

## **Isothermic Cavity**

The best cooking performance at the highest energy efficiency