

# TR62BL

Categorie fornuis	60x60 cm
N. of cavities with energy label	2
Cavity heat source	Elektriciteit
Type kookplaat	Gas
Type primaire oven	Thermogeventileerd
Type secundaire oven	Statisch
EAN-code	8017709210625
Energie-efficiëntieklasse	A
Energie-efficiëntieklasse, tweede oven	A



## Design



<b>Design</b>	Victoria	<b>Bedieningsknoppen</b>	Smeg Victoria
<b>Afwerking bedieningspaneel</b>	Gekleurd plaatstaal	<b>Kleur bedieningsknoppen</b>	Inox
<b>Design</b>	Victoria	<b>Aantal bedieningsknoppen</b>	6
<b>Logo</b>	assembled 50's	<b>Kleur serigrafie</b>	Zilver
<b>Kleur</b>	Zwart	<b>Display</b>	Elektronisch 5 toetsen
<b>Positie logo</b>	Upstand	<b>Deur</b>	Met kader
<b>Afwerking</b>	Glanzend	<b>Type glas</b>	Zwart
<b>Upstand</b>	Ja	<b>Handgreep</b>	Smeg Victoria
<b>Kleur kookplaat</b>	Black enamel	<b>Kleur handgreep</b>	Geborsteld inox
<b>Type pottendragers</b>	Gietijzeren pottendragers	<b>Plint</b>	Antraciet
<b>Bediening</b>	Bedieningsknoppen		

## Programma's / Functies

Aantal kookfuncties	4
Traditionele bereidingsfuncties	



Statisch



Kleine grill



Grote grill



Onderwarmte

## Technische specificaties kookplaat

UR

**Totaal aantal kookzones 4**

Linksvoor - Gas - 2URP (dual) - 4.20 kW

Linksachter - Gas - SRD - 1.80 kW

Rechtsachter - Gas - SRD - 1.80 kW

Rechtsvoor - Gas - AUX - 1.00 kW

<b>Type gasbranders</b>	Standaard	<b>Thermobeveiliging</b>	Ja
<b>Automatische vonkontsteking</b>	Ja	<b>Branderdeksels</b>	Mat zwart geëmailleerd

## Technische specificaties primaire oven



<b>Aantal lampen</b>	1	<b>Volledig glazen binnendeur</b>	Ja
<b>Netto volume 1e oven</b>	61 l	<b>Uitneembaar glas binnendeur</b>	Ja
<b>Bruto volume, oven 1</b>	70 l	<b>Aantal ruiten ovendeur</b>	2
<b>Materiaal ovenruimte</b>	Ever Clean emaille	<b>Aantal thermo-reflecterende ruiten</b>	1
<b>Aantal kookniveaus</b>	4	<b>Veiligheidsthermostaat</b>	Ja
<b>Type ovenrekken</b>	Metalen zijsteunen	<b>Koelsysteem</b>	Mantelkoeling
<b>Type licht</b>	Halogeen	<b>Afmetingen bruikbare interne ovenruimte (hxbxd)</b>	316x460x412 mm
<b>Vermogen lamp</b>	40 W	<b>Temperatuurregeling</b>	Elektro-mechanisch
<b>Opties bereidingstijdprogrammering</b>	Begin en eind	<b>Circulatie - vermogen</b>	2700 W
<b>Uitneembare ovendeur</b>	Ja		

## Opties primaire oven

<b>Timer</b>	Ja	<b>Minimum temperatuur</b>	50 °C
<b>Geluidssignaal einde kooktijd</b>	Ja	<b>Maximum temperatuur</b>	245 °C

## Technische specificaties secundaire oven



<b>Netto volume 2e oven</b>	35 l	<b>Aantal thermo-reflecterende ruiten</b>	1
<b>Bruto volume, oven 2</b>	41 l	<b>Veiligheidsthermostaat</b>	Ja
<b>Materiaal ovenruimte</b>	Ever Clean emaille	<b>Koelsysteem</b>	Mantelkoeling
<b>Aantal kookniveaus</b>	2	<b>Afmetingen bruikbare interne ovenruimte (hxbxd)</b>	169x440x443 mm
<b>Type ovenrekken</b>	Metalen zijsteunen	<b>Temperatuurregeling</b>	Elektro-mechanisch
<b>Aantal lampen</b>	1	<b>Onderwarmte - vermogen</b>	1200 W
<b>Type lamp</b>	Halogeen		
<b>Vermogen lamp</b>	40 W		
<b>Uitneembare ovendeur</b>	Ja		
<b>Volledig glazen binnendeur</b>	Ja		

Uitneembaar glas binnendeur	Ja	Bovenwarmte - vermogen	1000 W
Aantal ruiten ovendeur	2	Grill - vermogen	1700 W
		Grote vlakgrill - vermogen	2700 W
		Type grill	Elektrisch
		Kantelbare grill	Ja

## Opties secundaire oven

Minimum temperatuur	50 °C	Maximum temperatuur	245 °C
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## Meegeleverde accessoires primaire oven en kookplaat



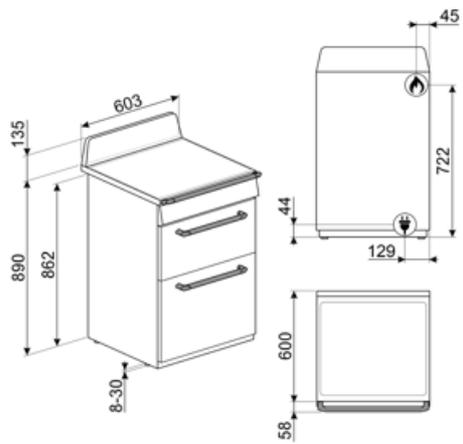
Houder t.b.v. caffettiera	1	Inzetrooster	1
Ovenrooster met stop	2	Telescopische geleiders, gedeeltelijk uitschuifbaar	1
Bakplaat (40 mm)	1		

## Meegeleverde accessoires secundaire oven

Ovenrooster met stop	1	Inzetrooster	1
Bakplaat (40 mm)	1		

## Elektrische aansluiting

Nominale aansluitwaarde	5500 W	Lengte voedingskabel	120 cm
Stroom	24 A	Type stroomkabel	Double and Three Phase
Spanning	220-240 V	Frequentie	50/60 Hz
Spanning 2 (V)	380-415 V	Connection box	5 polig
Electric cable	Installed, Single phase	Stekker	Nee



## Compatible Accessories

### AIRFRY



### BBQ

Dubbelzijdig



### 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



### GTP

Partially extractable telescopic guides (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



### PALPZ

Pizzapallet inox met ploibaar handvat, 315x325 mm



### SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.



### 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.



### BN620-1

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



### BNP608T

Teflon bakplaat, 8mm diep



### GTT

Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).



### KITH60

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



### SFLK1

Child lock



### 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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Energy efficiency class A</p>
 <p>Installation in column: Installation in column.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Double glazed doors: Number of glazed doors.</p>	 <p>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.</p>
 <p>Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.</p>	 <p>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.</p>
 <p>Circulaire: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.</p>	 <p>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.</p>
 <p>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.</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>



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.



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Knobs control

## Benefit (TT)

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### **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

### **Removable 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

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket (optional accessory)

### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

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**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)

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency