

# TR62IBL2

|  |                   |
|--|-------------------|
| Cooker size                            | 60x60 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                    | Static            |
| EAN code                               | 8017709309541     |
| Energy efficiency class                | A                 |
| Energy efficiency class, second cavity | A                 |



## Aesthetics

|                             |                 |                          |                         |
|-----------------------------|-----------------|--------------------------|-------------------------|
| <b>Aesthetics</b>           | Victoria        | <b>Display</b>           | electronic 5 buttons    |
| <b>Colour</b>               | Black           | <b>Colour of buttons</b> | Black                   |
| <b>Finishing</b>            | Gloss Black     | <b>No. of controls</b>   | 6                       |
| <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>Hob colour</b>           | Black enamel    | <b>Glass type</b>        | Black                   |
| <b>Command panel finish</b> | Enamelled metal | <b>Plinth</b>            | Anthracite              |
| <b>Control knobs</b>        | Smeg Victoria   | <b>Logo</b>              | assembled 50's          |
| <b>Controls colour</b>      | Stainless steel | <b>Logo position</b>     | Upstand                 |

## Programs / Functions

No. of cooking functions 4  
Traditional cooking functions



Static



Small grill



Large grill



Base

## Hob technical features



Total no. of cook zones 4

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Rear left - Induction - single - 1.20 kW - Booster 1.40 kW - - Ø 16.0 cm

Rear right - Induction - giant - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Front right - Induction - single - 1.20 kW - Booster 1.40 kW - - Ø 16.0 cm

|   |     |  |     |
|---|-----|--|-----|
| <b>No. of cooking zones with Booster</b>  | 4   | <b>Minimum pan diameter indication</b> | Yes |
| <b>Automatic switch off when overheat</b> | Yes | <b>Selected zone indicator</b>         | Yes |
| <b>Automatic pan detection</b>            | Yes | <b>Residual heat indicator</b>         | Yes |

## Main Oven Technical Features



|                                 |                   |   |                    |
|---------------------------------|-------------------|---|--------------------|
| <b>No. of lights</b>            | 1                 | <b>Removable door</b>                         | Yes                |
| <b>Fan number</b>               | 1                 | <b>Full glass inner door</b>                  | Yes                |
| <b>Net volume of the cavity</b> | 61 litres         | <b>Removable inner door</b>                   | Yes                |
| <b>Gross volume, 1st cavity</b> | 70 l              | <b>Total no. of door glasses</b>              | 3                  |
| <b>Cavity material</b>          | Easy clean enamel | <b>No. of thermo-reflective door glasses</b>  | 1                  |
| <b>Shelf positions</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> | 316x460x412 mm     |
| <b>Light power</b>              | 40 W              | <b>Temperature control</b>                    | Electro-mechanical |
| <b>Cooking time setting</b>     | Start and Stop    | <b>Circular heating element - Power</b>       | 2700 W             |
| <b>Door opening</b>             | Flap down         |   |                    |

## 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> | 245 °C |

## Second Oven Technical Features



|  |                   |   |                    |
|--|-------------------|---|--------------------|
| <b>Net volume of the second cavity</b> | 35 litres         | <b>No. total door glasses</b>                 | 3                  |
| <b>Gross volume, 2nd cavity</b>        | 41 l              | <b>No. thermo-reflective door glasses</b>     | 1                  |
| <b>Cavity material</b>                 | Easy clean enamel | <b>Safety Thermostat</b>                      | Yes                |
| <b>Shelf positions</b>                 | 2                 | <b>Cooling system</b>                         | Tangential         |
| <b>Type of shelves</b>                 | Metal racks       | <b>Usable cavity space dimensions (HxWxD)</b> | 169x440x443 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>                    | Flap down         |   |                    |
| <b>Removable door</b>                  | Yes               |   |                    |

|                              |     |                              |          |
|------------------------------|-----|------------------------------|----------|
| <b>Full glass inner door</b> | Yes | <b>Grill element - power</b> | 1700 W   |
| <b>Removable inner door</b>  | Yes | <b>Large grill - Power</b>   | 2700 W   |
|                              |     | <b>Grill type</b>            | Electric |
|                              |     | <b>Tilting grill</b>         | Yes      |

## Options Auxiliary Oven

|                            |       |                            |        |
|----------------------------|-------|----------------------------|--------|
| <b>Minimum Temperature</b> | 50 °C | <b>Maximum temperature</b> | 245 °C |
|----------------------------|-------|----------------------------|--------|

## Accessories included for Main Oven & Hob



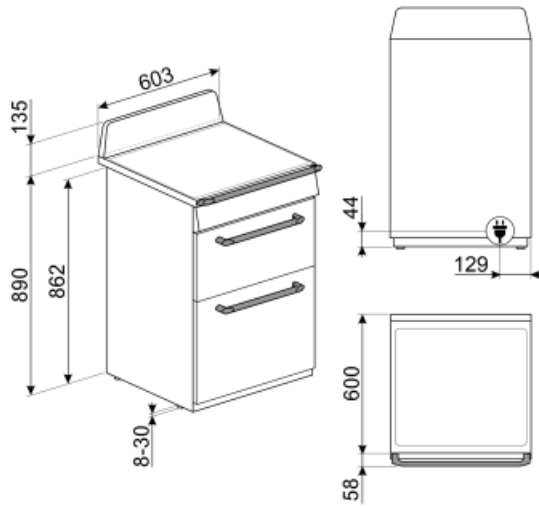
|                                     |   |   |   |
|-------------------------------------|---|---|---|
| <b>Rack with back and side stop</b> | 2 | <b>Grill mesh</b>                               | 1 |
| <b>40mm deep tray</b>               | 1 | <b>Telescopic Guide rails, total Extraction</b> | 1 |

## Accessories included for Secondary Oven

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

## Electrical Connection

|                      |           |   |                             |
|----------------------|-----------|---|-----------------------------|
| <b>Nominal power</b> | 12700 W   | <b>Type of electric cable installed</b> | Yes, Single phase           |
| <b>Current</b>       | 38 A      | <b>Type of electric cable</b>           | Yes, Double and Three Phase |
| <b>Voltage</b>       | 220-240 V | <b>Frequency</b>                        | 50/60 Hz                    |
| <b>Voltage 2 (V)</b> | 380-415 V | <b>Terminal block</b>                   | 5 poles                     |



## Not included accessories

### 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.

### 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.

### BN640



Enamelled tray, 40mm deep

### PRTX



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

### PALPZ



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

### BNP608T



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

### KIT1TR6N



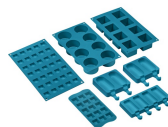
Splashback, 60x75 cm suitable for 60 cm Victoria cookers, black

### 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.

### 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

### GT1P-2



Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.

### GTT



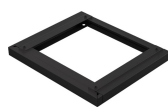
\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished

### SFLK1



Child lock

### KITH60



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

### BN620-1



Enamelled tray, 20mm deep

### SCRP



Induction and ceramic hobs and teppanyaki scraper

### GTP



























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

## 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.



## Symbols glossary

|   |   |
|---|---|
|  <p><b>P</b> Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>  |  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>   |
|  <p><b>A</b> A: Product drying performance, measured from A+++ to D / G depending on the product family</p>   |  <p>Air cooling system: to ensure a safe surface temperatures.</p>   |
|  <p><b>3</b> Triple glazed doors: Number of glazed doors.</p>   |  <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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>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>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.</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>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>Giant zone: The giant zone offers extra space and flexibility.</p>   |
|  <p><b>STOP °C</b> Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>  |  <p>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.</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><b>H</b> Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.</p> |
|  <p><b>2</b> The oven cavity has 2 different cooking levels.</p>  |  <p><b>4</b> 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><b>35 lt</b> The capacity indicates the amount of usable space in the oven cavity in litres.</p>   |



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