

# 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>Design</b>	Victoria	<b>Control knobs</b>	Smeg Victoria
<b>Command panel finish</b>	Enamelled metal	<b>Controls colour</b>	Stainless steel
<b>Aesthetics</b>	Victoria	<b>No. of controls</b>	6
<b>Logo</b>	assembled 50's	<b>Serigraphy colour</b>	Silver
<b>Colour</b>	Black	<b>Display</b>	electronic 5 buttons
<b>Logo position</b>	Upstand	<b>Door</b>	With frame
<b>Finishing</b>	Gloss	<b>Glass type</b>	Black
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Victoria
<b>Hob colour</b>	Black enamel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of control setting</b>	Control knobs	<b>Plinth</b>	Anthracite

## Programs / Functions

<b>No. of cooking functions</b>	4
<b>Traditional cooking functions</b>	



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		

Door opening	Flap down	Upper heating element - Power	1000 W
Removable door	Yes	Grill element - power	1700 W
Full glass inner door	Yes	Large grill - Power	2700 W
Removable inner door	Yes	Grill type	Electric
		Tilting grill	Yes

## Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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## Accessories included for Main Oven & Hob



Chrome shelf with back and side stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, total Extraction	1

## Accessories included for Secondary Oven

Chrome shelf with back and side stop	1	Grill mesh	1
40mm deep tray	1		

## Electrical Connection

Max Power Draw	12700 W	Additional connection modalities	Yes, Double and Three Phase
Current	38 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	No
Type of electric cable	Yes, Single phase		



## 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.



### 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.



### BN640

Enamelled tray, 40mm deep



### 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.



### GTT

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



### KITH60

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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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, 20mm deep



### BNP608T

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



### GTP

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



### KIT1TR6N

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



### PALPZ

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



### SFLK1

Child lock





### 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



### 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.











### 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><b>Power booster:</b> option allows the zone to work at full power when very intense cooking is necessary.</p>	 <p><b>Child lock:</b> some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p><b>A:</b> Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p><b>Installation in column:</b> Installation in column</p>
 <p><b>Air cooling system:</b> to ensure a safe surface temperatures.</p>	 <p><b>Triple glazed doors:</b> Number of glazed doors.</p>
 <p><b>ECO-logic:</b> option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p><b>Enamel interior:</b> 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><b>Upper and lower element only:</b> 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><b>Lower heating element only:</b> 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><b>Circulaire:</b> 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><b>Grill element:</b> 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><b>Half grill:</b> 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><b>Light</b></p>
 <p><b>Giant zone:</b> The giant zone offers extra space and flexibility.</p>	 <p><b>Overheat protection:</b> The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p><b>Induction:</b> 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><b>All glass inner door:</b> All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p><b>The inner door glass:</b> can be removed with a few quick movements for cleaning.</p>	 <p><b>Side lights:</b> Two opposing side lights increase visibility inside the oven.</p>
 <p><b>Automatic opening:</b> some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.</p>	 <p><b>Indication of residual heat:</b> 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>

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-  The oven cavity has 2 different cooking levels.
  -  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
  -  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.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
  -  The oven cavity has 4 different cooking levels.
  -  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.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
  -  Knobs control

## Benefit

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### **Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

### **Ever Clean Enamel**

Easy oven cleaning thanks to the special antacid lining which helps to reduce the amount of dirt adhering to the surface.

### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### **Circulaire**

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

### **Cold door**

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

**Pizza stone (optional accessory)**

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

**BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency

**Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat