

TR62IBL2

Cooker size 60x60 cm

N. of cavities with energy label

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



DesignVictoriaControl knobsSmeg VictoriaCommand panel finishEnamelled metalControls colourStainless steel

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AestheticsVictoriaNo. of controls6Logoassembled 50'sSerigraphy colourSilver

ColourBlackDisplayelectronic 5 buttonsLogo positionUpstandDoorWith frameFinishingGlossGlass typeBlack

Upstand Yes Handle Smeg Victoria

Hob colour Black enamel Handle Colour Brushed stainless steel

Type of control setting Control knobs Plinth Anthracite

Programs / Functions

Traditional cooking functions

No. of 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

Yes

Yes

No. of cooking zones

with Booster

Automatic switch off

when overheat

Automatic pan

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator Yes

Main Oven Technical Features















No. of lights 1 Fan number

Net volume of the cavity 61 litres Gross volume, 1st cavity 70 l

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks Light type Halogen Light power 40 W

Cooking time setting Start and Stop Door opening Flap down

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2700 W

- Power

Options Main Oven

Timer Yes End of cooking acoustic

alarm

Minimum Temperature Maximum temperature

50 °C 245 °C

3

1

Yes

316x460x412 mm

Second Oven Technical Features













Easy clean enamel

Metal racks

35 litres

41 I





Net volume of the second cavity

Gross volume, 2nd

cavity

Cavity material Shelf positions

Type of shelves

No. of lights Light type

Halogen 40 W Light power



No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat Cooling system

Usable cavity space

dimensions (HxWxD) Temperature control

169x440x443 mm

Electro-mechanical

Tangential

Lower heating element - 1200 W

power



Door opening Flap down Upper heating element - 1000 W

Removable door Yes Power

Full glass inner door Yes Grill element - power 1700 W
Removable inner door Yes Large grill - Power 2700 W
Grill type Electric
Tilting grill Yes

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 245 °C

Accessories included for Main Oven & Hob

Chrome shelf with back

and side stop

40mm deep tray 1

Grill mesh 1
Telescopic Guide rails, 1

total Extraction

Terminal block

5 poles

Accessories included for Secondary Oven

Chrome shelf with back 1 Grill mesh 1

and side stop

40mm deep tray 1

Electrical Connection

Max Power Draw 12700 W Type of electric cable Yes, Single phase Additional connection Current 38 A Yes, Double and Three modalities Phase 220-240 V Voltage 50/60 Hz Frequency Voltage 2 (V) 380-415 V

8-30



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 | Power booster: option allows the zone to work at full power when very intense cooking is necessary. | S | Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed. |
|--------------|--|-------------|---|
| A T | A: Product drying performance, measured from A+++ to D / G depending on the product family | | Installation in column: Installation in column |
| !!! | Air cooling system: to ensure a safe surface temperatures. | 3 3 | Triple glazed doors: Number of glazed doors. |
| ECO logic | ECO-logic: option allows you to restrict the power limit of the appliance real energy saving. | | 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. |
| | 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. | J | 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. |
| 8 | 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. | | 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. |
| *** | 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 |
| | Giant zone: The giant zone offers extra space and flexibility. | STOP °C∓ | Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit. |
| | 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. | | 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, Ö | Side lights: Two opposing side lights increase visibility inside the oven. |
| | Automatic opening: some models have Automatic opening door when the cycle is finished which is a | }- 4 | Indication of residual heat: After the glass ceramic hob is switched off the residual heat |

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60 ° C, the indicator goes out.

indicator shows which of the heating zones still

remains hot. When the temperature drops below

perfect solution for handle-less kitchen units as no

locks automatically when the machine is in use to

handle is needed. For safety reasons, the door

avoid it being opened inadvertently.





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.



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

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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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



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

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