

# TR62IBL2

Cooker size	60x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Ever Clean enamel
EAN code	8017709309541
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Design</b>	Victoria	<b>Type of control knobs</b>	Smeg Victoria
<b>Command panel finish</b>	Enamelled metal	<b>Controls colour</b>	Stainless steel
<b>Aesthetic</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 name</b>	Electronic 5 buttons
<b>Logo position</b>	Upstand	<b>Door</b>	With frame
<b>Finishing</b>	Glossy	<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 hob</b>	Control knobs	<b>Plinth</b>	Anthracite

## Programs / Functions main oven

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 l	<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>	Ever Clean enamel	<b>No. of thermo-reflective door glasses</b>	1
<b>No. of shelves</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 l	<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>	Ever Clean enamel	<b>Safety Thermostat</b>	Yes
<b>No. of shelves</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



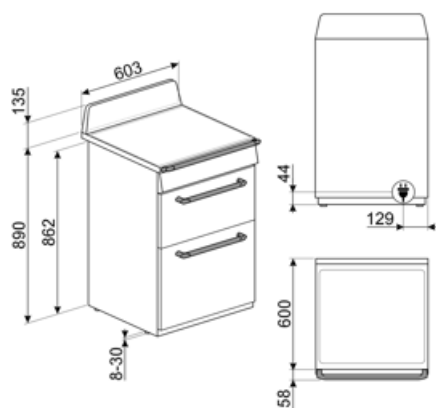
Rack with back and side stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, total Extraction	1

## Accessories included for Secondary Oven

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

## Electrical Connection

Electrical connection rating	12700 W	Additional connection modalities	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	Not present
Electric cable	Installed, 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.



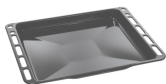
### BBQ

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 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



### 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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### KITH60

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



### SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



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



### 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

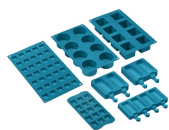
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



### SFLK1

Child lock





### 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



### 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.













### 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.

## 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>Energy efficiency class A</b></p>	 <p><b>Installation in column:</b> Installation in column.</p>
 <p><b>Knobs control</b></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>Ever Clean Enamel:</b> 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><b>Static:</b> 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.</p>
 <p><b>Base:</b> 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><b>Circulaire:</b> 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.</p>
 <p><b>Grill:</b> 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><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>

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|---|--|
|  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>  |  <p>Automatic opening: 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>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>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>   |
|  <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>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |



## Benefit (TT)

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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 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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **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

**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)

**Single turbine**

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