

TR62IP

| | |
|--|-------------------|
| 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 | 8017709215637 |
| Energy efficiency class | A |
| Energy efficiency class, second cavity | A |





Aesthetics


| | | | |
|----------------------|----------------------|-------------------|-------------------------|
| Aesthetics | Victoria | Colour of buttons | Black |
| Colour | Cream | No. of controls | 6 |
| Design | Victoria | Serigraphy colour | Black |
| Door | With frame | Handle | Smeg Victoria |
| Upstand | Yes | Handle Colour | Brushed stainless steel |
| Hob colour | Black enamel | Glass type | Black |
| Command panel finish | Enamelled metal | Plinth | Anthracite |
| Control knobs | Smeg Victoria | Logo | assembled 50's |
| Controls colour | Stainless steel | Logo position | Upstand |
| Display | electronic 5 buttons | | |


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 - 1.85 kW - Booster 3.00 kW - Ø 18.0 cm

Rear left - Induction - single - 1.85 kW - Booster 3.00 kW - Ø 18.0 cm

Rear right - Induction - giant - 2.30 kW - Booster 3.70 kW - Ø 21.0 cm

Front right - Induction - single - 1.40 kW - Booster 2.20 kW - Ø 14.5 cm

| | | | |
|------------------------------------|-----|-------------------------|-----|
| Automatic switch off when overheat | Yes | Selected zone indicator | Yes |
| Automatic pan detection | Yes | Residual heat indicator | Yes |
| Minimum pan diameter indication | Yes | | |

Main Oven Technical Features



| | | | |
|--------------------------|-------------------|--|--------------------|
| No. of lights | 1 | Full glass inner door | Yes |
| Net volume of the cavity | 61 litres | Removable inner door | Yes |
| Gross volume, 1st cavity | 70 l | Total no. of door glasses | 2 |
| Cavity material | Easy clean enamel | No. of thermo-reflective door glasses | 1 |
| Shelf positions | 4 | Safety Thermostat | Yes |
| Type of shelves | Metal racks | Cooling system | Tangential |
| Light type | Halogen | Usable cavity space dimensions (HxWxD) | 316x444x425 mm |
| Light power | 40 W | Temperature control | Electro-mechanical |
| Cooking time setting | Start and Stop | Circular heating element - Power | 2700 W |
| Removable door | Yes | | |

Options Main Oven

| | | | |
|-------------------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 245 °C |

Second Oven Technical Features



| | | | |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 35 litres | No. thermo-reflective door glasses | 1 |
| Gross volume, 2nd cavity | 41 l | Safety Thermostat | Yes |
| Cavity material | Easy clean enamel | Cooling system | Tangential |
| Shelf positions | 2 | Usable cavity space dimensions (HxWxD) | 169x440x443 mm |
| Type of shelves | Metal racks | Temperature control | Electro-mechanical |
| No. of lights | 1 | Lower heating element - power | 1200 W |
| Light type | Halogen | Upper heating element - Power | 1000 W |
| Light power | 40 W | Grill element - power | 1700 W |
| Removable door | Yes | Large grill - Power | 2700 W |
| Full glass inner door | Yes | | |

| | | | |
|------------------------|-----|---------------|----------|
| Removable inner door | Yes | Grill type | Electric |
| No. total door glasses | 2 | Tilting grill | Yes |

Options Auxiliary Oven

| | | | |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 245 °C |
|---------------------|-------|---------------------|--------|

Accessories included for Main Oven & Hob



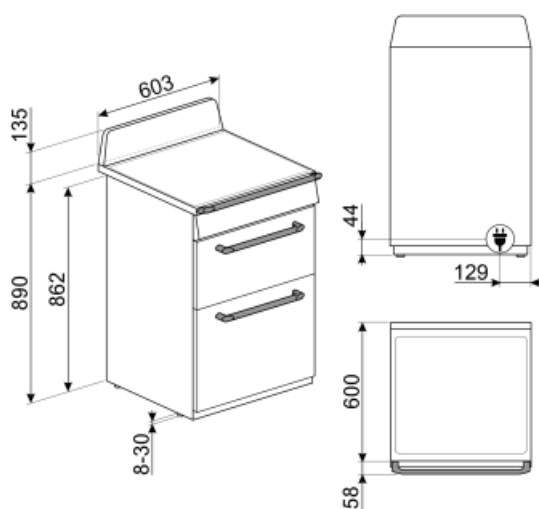
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|------------------------------|---|--|---|
| Rack with back and side stop | 2 | Grill mesh | 1 |
| 40mm deep tray | 1 | Telescopic Guide rails, total Extraction | 1 |

Accessories included for Secondary Oven

| | | | |
|-----------------------------|---|------------|---|
| Chrome shelf with back stop | 1 | Grill mesh | 1 |
| 40mm deep tray | 1 | | |

Electrical Connection

| | | | |
|----------------|-----------|----------------|----------|
| Max Power Draw | 12700 W | Cable testing | Yes |
| Current | 38 A | Frequency | 50/60 Hz |
| Voltage | 220-240 V | Terminal block | 5 poles |
| Voltage 2 (V) | 380-415 V | | |



Not included accessories



GTP

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



SCRP

Induction and ceramic hobs and teppanyaki scraper



PALPZ

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



GTT

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



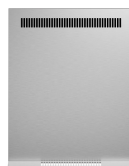
PRTX

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



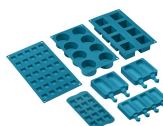
TPK

Stainless steel grill plate to cook Teppanyaki dishes



KITP60X9























Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



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

Symbols glossary

| | | | |
|--|---|---|---|
|  | Air cooling system: to ensure a safe surface temperatures. |  | Double glazed doors: Number of glazed doors. |
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | 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. |  | 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. |
|  | 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. |
|  | Giant zone: The giant zone offers extra space and flexibility. |  | 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. |  | Side lights: Two opposing side lights increase visibility inside the oven. |
|  | 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. |  | 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. |