

TR62IP2

| | |
|--|-------------------|
| 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 | 8017709309558 |
| Energy efficiency class | A |
| Energy efficiency class, second cavity | A |



Aesthetics



| | | | |
|-----------------------------|-----------------|-----------------------|-------------------------|
| Design | Victoria | Type of control knobs | Smeg Victoria |
| Command panel finish | Enamelled metal | Controls colour | Stainless steel |
| Aesthetic | Victoria | No. of controls | 6 |
| Logo | assembled 50's | Serigraphy colour | Black |
| Colour | Cream | Display name | Electronic 5 buttons |
| Logo position | Upstand | Door | With frame |
| Finishing | Glossy | Glass type | Black |
| Upstand | Yes | Handle | Smeg Victoria |
| Hob colour | Black enamel | Handle Colour | Brushed stainless steel |
| Type of control setting hob | Control knobs | Plinth | 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

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

Fan number 1

Net volume of the cavity 61 l

Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves 4

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 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 316x460x412 mm

Temperature control Electro-mechanical

Circular heating element - Power 2700 W

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

Maximum temperature 245 °C

Second Oven Technical Features



Net volume of the second cavity 35 l

Gross volume, 2nd cavity 41 l

Cavity material Ever Clean enamel

No. of shelves 2

Type of shelves Metal racks

No. of lights 1

Light type Halogen

Light Power 40 W

No. total door glasses 3

No. thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 169x440x443 mm

Temperature control Electro-mechanical

Lower heating element - power 1200 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

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

Accessories included for Main Oven & Hob



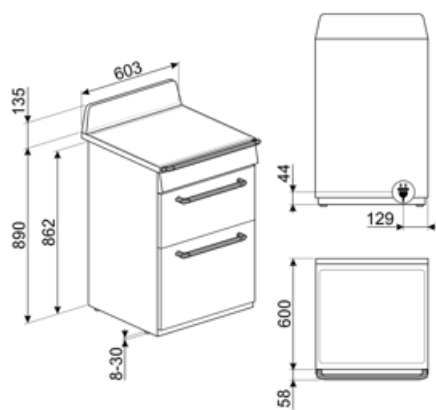
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| Rack with back and side stop | 2 | Grill mesh | 1 |
| 40mm deep tray | 1 | Telescopic Guide rails, partial Extraction | 1 |

Accessories included for Secondary Oven

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

Electrical Connection

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|------------------------------|-------------------------|----------------------------------|------------------------|
| 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

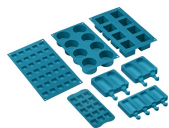


Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

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

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|  | Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed. |  | Energy efficiency class A |
|  | Installation in column: Installation in column. |  | Knobs control |
|  | Air cooling system: to ensure a safe surface temperatures. |  | Triple glazed doors: Number of glazed doors. |
|  | ECO-logic: option allows you to restrict the power limit of the appliance real energy saving. |  | Ever Clean Enamel: 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. |
|  | Static: 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. |  | Base: 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. |
|  | Circulaire: 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. |  | Grill: 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. |
|  | 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. |  | Light |
|  | 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. |

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|  | 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. |
|  | 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. |  | 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. |
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Benefit (TT)

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Cold door

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

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

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)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Single turbine

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