TR62IP2

Categorie fornuis	60x60 cm
N. of cavities with energy label	2
Cavity heat source	Elektriciteit
Type kookplaat	Inductie
Type primaire oven	Thermogeventileerd
Type secundaire oven	Statisch
EAN-code	8017709309558
Energie-efficiëntieklasse	A
Energie-efficiëntieklasse, tweede oven	A



Design

Design	Victoria	**Bedieningsknoppen**	Smeg Victoria
Afwerking bedieningspaneel	Gekleurd plaatstaal	**Kleur bedieningsknoppen**	Inox
Design	Victoria	**Aantal bedieningsknoppen**	6
Logo	assembled 50's	**Kleur serigrafie**	Zwart
Kleur	Crème	**Display**	Elektronisch 5 toetsen
Positie logo	Upstand	**Deur**	Met kader
Afwerking	Glanzend	**Type glas**	Zwart
Upstand	Ja	**Handgreep**	Smeg Victoria
Kleur kookplaat	Black enamel	**Kleur handgreep**	Geborsteld inox
Bediening	Bedieningsknoppen	**Plint**	Antraciet

Programma's / Functies

Aantal kookfuncties 4

Traditionele bereidingsfuncties

Statisch

Kleine grill

Grote grill

Onderwarmte

Technische specificaties kookplaat



Totaal aantal kookzones 4

Linksvoor - Inductie - enkel - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Linksachter - Inductie - enkel - 1.20 kW - Booster 1.40 kW - - Ø 16.0 cm

Rechtsachter - Inductie - maxi - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Rechtsvoor - Inductie - enkel - 1.20 kW - Booster 1.40 kW - - Ø 16.0 cm

Automatisch uitschakelen i.g.v. oververhitting	Ja	**Indicator geselecteerde zone**	Ja
Automatische aanpassing panafmeting	Ja	**Indicator (lampje) restwarmte**	Ja
Indicator minimaal te gebruiken diameter	Ja		

Technische specificaties primaire oven



Aantal lampen	1	**Uitneembare ovendeur**	Ja
Aantal ventilatoren	1	**Volledig glazen binnendeur**	Ja
Netto volume 1e oven	61 l	**Uitneembaar glas binnendeur**	Ja
Bruto volume, oven 1	70 l	**Aantal ruiten ovendeur**	3
Materiaal ovenruimte	Ever Clean emaille	**Aantal thermo-reflecterende ruiten**	1
Aantal kookniveaus	4	**Veiligheidsthermostaat**	Ja
Type ovenrekken	Metalen zijsteunen	**Koelsysteem**	Mantelkoeling
Type licht	Halogeen	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	316x460x412 mm
Vermogen lamp	40 W	**Temperatuurregeling**	Elektro-mechanisch
Opties bereidingstijdprogrammering	Begin en eind	**Circulatie - vermogen**	2700 W
Opening deur	Neerwaarts		

Opties primaire oven

Timer	Ja	**Minimum temperatuur**	50 °C
Geluidssignaal einde kooktijd	Ja	**Maximum temperatuur**	245 °C

Technische specificaties secundaire oven



Netto volume 2e oven	35 l	**Aantal ruiten ovendeur**	3
Bruto volume, oven 2	41 l	**Aantal thermo-reflecterende ruiten**	1
Materiaal ovenruimte	Ever Clean emaille	**Veiligheidsthermostaat**	Ja
Aantal kookniveaus	2	**Koelsysteem**	Mantelkoeling
Type ovenrekken	Metalen zijsteunen		
Aantal lampen	1		

Type lamp	Halogeen	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	169x440x443 mm
Vermogen lamp	40 W	**Temperatuurregeling**	Elektro-mechanisch
Opening deur	Neerwaarts	**Onderwarmte - vermogen**	1200 W
Uitneembare ovendeur	Ja	**Bovenwarmte - vermogen**	1000 W
Volledig glazen binnendeur	Ja	**Grill - vermogen**	1700 W
Uitneembaar glas binnendeur	Ja	**Grote vlakgrill - vermogen**	2700 W
		Type grill	Elektrisch
		Kantelbare grill	Ja

Opties secundaire oven

Minimum temperatuur	50 °C	**Maximum temperatuur**	245 °C

Meegeleverde accessoires primaire oven en kookplaat



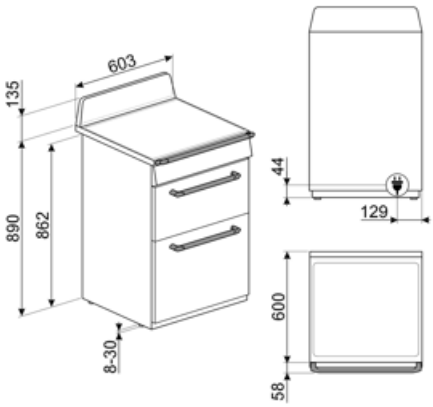
Ovenrooster met stop	2	**Inzetrooster**	1
Bakplaat (40 mm)	1	**Telescopische geleiders, gedeeltelijk uitschuifbaar**	1

Meegeleverde accessoires secundaire oven

Ovenrooster met stop	1	**Inzetrooster**	1
Bakplaat (40 mm)	1		

Elektrische aansluiting

Nominale aansluitwaarde	12700 W	**Type stroomkabel**	Double and Three Phase
Stroom	38 A	**Frequentie**	50/60 Hz
Spanning	220-240 V	**Connection box**	5 polig
Spanning 2 (V)	380-415 V	**Stekker**	Nee
Electric cable	Not included		


603
135
890
862
8-30
44
129
600
58

Compatible Accessories



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 bakplaat, 8mm diep



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

Pizzapallet inox met plooibaar handvat, 315x325 mm



SFLK1

Child lock



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.



BBQ

Dubbelzijdig



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

Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).



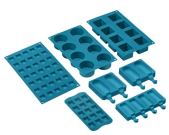
KITH60

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



SCRP

Schraper voor inductie- en vitrokeramische kookplaten



SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

Symbols glossary



Sommige modellen zijn voorzien van een functie om het programma/de cyclus te blokkeren zodat het niet per ongeluk kan aangepast worden.



Installation in column: Installation in column.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



Light



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.



Circulaire: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.



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.



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.



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.

The capacity indicates the amount of usable space in the oven cavity in litres.

Knobs control

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

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

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)

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