

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

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 (hxwdx)	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	Afmetingen bruikbare interne ovenruimte (hxwdx)	169x440x443 mm
Aantal lampen	1		
Type lamp	Halogen		

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



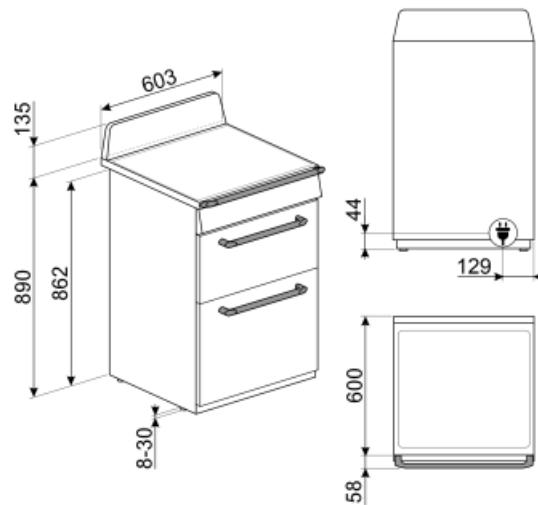
Ovenrooster met stop	2	Inzetrooster	1
Bakplaat (40 mm)	1	Telescopische geleiders, gedeeltelijk uitschuifbaar	1

Meegeleverde accessoires secundaire oven

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

Elektrische aansluiting

Nominale aansluitwaarde	12700 W	Type of electric cable installed	Yes, Single phase
Stroom	38 A	Type stroomkabel	Yes, Double and Three Phase
Spanning	220-240 V	Frequentie	50/60 Hz
Spanning 2 (V)	380-415 V	Connection box	5 polig



Not included accessories



KIT1TR6N

Splashback black, 60cm ,suitable for TR62 Victoria cookers



SFLK1

Child lock



PRTX

Ronde pizzasteen met handvaten, diameter 35 cm



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.



BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



BBQ

Dubbelzijdig



PALPZ

Pizzapallet inox met plooibaar handvat, 315x325 mm



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



AIRFRY



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.



BNP608T

Teflon bakplaat, 8mm diep



KITH60

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



SCRP

Schraper voor inductie- en vitrokeramische kookplaten



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.



GTT

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



SMOLD

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

Symbols glossary (TT)

	Sommige modellen zijn voorzien van een functie om het programma/de cyclus te blokkeren zodat het niet per ongeluk kan aangepast worden.		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.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		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
	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. Ideal voor gebraden vlees, fruitcake, brood etc.		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.		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.