

# TR62P

Cooker size	60x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
EAN code	8017709210632
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Aesthetics</b>	Victoria	<b>Control knobs</b>	Smeg Victoria
<b>Design</b>	Victoria	<b>Controls colour</b>	Stainless steel
<b>Colour</b>	Cream	<b>No. of controls</b>	6
<b>Finishing</b>	Gloss	<b>Serigraphy colour</b>	Black
<b>Command panel finish</b>	Enamelled metal	<b>Display</b>	electronic 5 buttons
<b>Logo</b>	assembled 50's	<b>Door</b>	With frame
<b>Logo position</b>	Upstand	<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 pan stands</b>	Cast Iron	<b>Plinth</b>	Anthracite
<b>Type of control setting</b>	Control knobs		

## Programs / Functions

<b>No. of cooking functions</b>	4
<b>Traditional cooking functions</b>	



Static



Small grill



Large grill



Base

## Hob technical features

**UR**
**Total no. of cook zones** 4

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

**Type of gas burners** Standard

**Automatic electronic ignition** Yes

**Gas safety valves**

Yes

**Burner caps**

Matte black enamelled

## Main Oven Technical Features


**No. of lights** 1

**Net volume of the cavity** 61 litres

**Gross volume, 1st cavity** 70 l

**Cavity material** Easy clean enamel

**Shelf positions** 4

**Type of shelves** Metal racks

**Light type** Halogen

**Light power** 40 W

**Cooking time setting** Start and Stop

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**Total no. of door glasses** 2

**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 litres

**Gross volume, 2nd cavity** 41 l

**Cavity material** Easy clean enamel

**Shelf positions** 2

**Type of shelves** Metal racks

**No. of lights** 1

**Light type** Halogen

**Light power** 40 W

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**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

**Upper heating element - Power** 1000 W

**Grill element - power** 1700 W

**Large grill - Power** 2700 W

**Grill type** Electric

No. total door glasses	2	Tilting grill	Yes
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## Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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## Accessories included for Main Oven & Hob



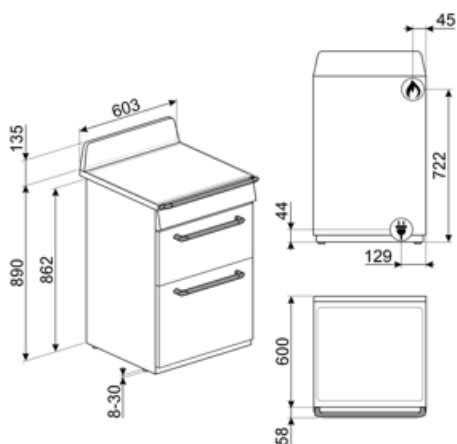
Moka stand	1	Grill mesh	1
Chrome shelf with back and side stop	2	Telescopic Guide rails, partial Extraction	1
40mm deep tray	1		

## Accessories included for Secondary Oven

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

## Electrical Connection

Max Power Draw	5500 W	Power supply cable length	120 cm
Current	24 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Type of electric cable	Yes, 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.



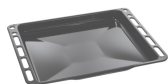
### BGTR9

Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers



### BN640

Enamelled tray, 40mm deep



### GTP

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



### KIT1TR6N

Splashback, 60x75 cm suitable for 60 cm Victoria cookers, black



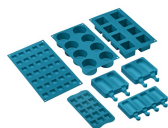
### PALPZ

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



### 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



### 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.



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

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



### GTT

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



### KITH60

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



### SFLK1

Child lock



























### 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.



## Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Heavy duty cast iron pan stands: for maximum stability and strength.
	Installation in column: Installation in column		Air cooling system: to ensure a safe surface temperatures.
	Double glazed doors: Number of glazed doors.		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.
	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.		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.		Light
	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.		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.
	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.		The capacity indicates the amount of usable space in the oven cavity in litres.
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## Benefit

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### **Gas hob**

Gas provides constant control of the heat source, with an immediate change in temperature

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

### **Ever Clean Enamel**

Easy oven cleaning thanks to the special antacid lining which helps to reduce the amount of dirt adhering to the surface.

### **Buttons control**

Easy and intuitive timer setting with a simple buttons

### **Circulaire**

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

### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

### **Cold door**

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

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### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill