

TR62P

Cooker size 60x60 cm

N. of cavities with energy label

2 Cavity heat source Electric Hob type Gas

Thermo-ventilated Type of main oven

Type of second oven Static

8017709210632 EAN code

Energy efficiency class Α Energy efficiency class, second cavity Α



Aesthetics





Control knobs Design Victoria **Smeg Victoria** Command panel finish **Enamelled** metal Controls colour Stainless steel

Aesthetics Victoria No. of controls 6 assembled 50's Serigraphy colour Black Logo

Colour Cream Display electronic 5 buttons Logo position Upstand Door With frame Gloss **Finishing** Glass type Black

Upstand Yes Handle Smeg Victoria

Handle Colour Hob colour Black enamel Brushed stainless steel

Type of pan stands Cast Iron Plinth Anthracite Type of control setting Control knobs

Programs / Functions

No. of cooking functions 4 Traditional cooking functions

Small grill Large grill Static

Base

Hob technical features





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

Yes

Burner caps

Gas safety valves

Full glass inner door

Removable inner door

No.of thermo-reflective

Safety Thermostat

door glasses

Cooling system

Total no. of door glasses 2

Yes

Yes

Yes

Yes

Tangential

316x460x412 mm

Matte black enamelled

Main Oven Technical Features



ignition















No. of lights

Net volume of the cavity 61 litres Gross volume, 1st cavity 70 l

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks Light type Halogen 40 W Light power

Cooking time setting

Removable door Yes

Usable cavity space dimensions (HxWxD) Start and Stop

Temperature control Electro-mechanical

Circular heating element 2700 W

- Power

Options Main Oven

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

alarm

Second Oven Technical Features















35 litres





Net volume of the second cavity

Gross volume, 2nd 41 I

cavity

Cavity material Easy clean enamel

Shelf positions 2

Type of shelves Metal racks

No. of lights

Light type Halogen 40 W Light power Removable door Yes

Full glass inner door Yes Removable inner door Yes No. thermo-reflective

door glasses

Safety Thermostat

Cooling system

Usable cavity space dimensions (HxWxD)

Temperature control

Electro-mechanical

169x440x443 mm

Yes

Tangential

Lower heating element - 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W 2700 W Large grill - Power 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



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

Accessories included for Secondary Oven

and side stop

40mm deep tray 1

Electrical Connection

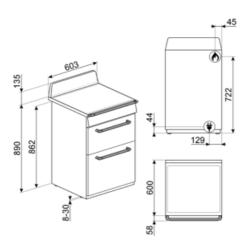
Max Power Draw5500 WPower supply cable120 cmCurrent24 Alength

Voltage 220-240 V Additional connection Yes, Double and Three

Voltage 2 (V) 380-415 V modalities Phase

Type of electric cable Yes, Single phase Frequency 50/60 Hz

Terminal block 5 poles





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.

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



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.

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



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

	Heavy duty cast iron pan stands: for maximum stability and strength.	A A	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column		Air cooling system: to ensure a safe surface temperatures.
2	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.
8	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.	Ċ	Light
夕	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.
Ö, Ö	Side lights: Two opposing side lights increase visibility inside the oven.	:2	The oven cavity has 2 different cooking levels.
.4	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.
Ç	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.
UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.	35 It	The capacity indicates the amount of usable space in the oven cavity in litres.
61 It	The capacity indicates the amount of usable space in the oven cavity in litres.	Ф	Knobs control



Benefit

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

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

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

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