

## 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>Display</b>	electronic 5 buttons
<b>Colour</b>	Cream	<b>Colour of buttons</b>	Black
<b>Design</b>	Victoria	<b>No. of controls</b>	6
<b>Door</b>	With frame	<b>Serigraphy colour</b>	Black
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Victoria
<b>Type of pan stands</b>	Cast Iron	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Black enamel	<b>Glass type</b>	Black
<b>Command panel finish</b>	Enamelled metal	<b>Plinth</b>	Anthracite
<b>Control knobs</b>	Smeg Victoria	<b>Logo</b>	assembled 50's
<b>Controls colour</b>	Stainless steel	<b>Logo position</b>	Upstand

## Programs / Functions

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



Static



Small grill



Large grill



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

<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Full glass inner door</b>	Yes
<b>Net volume of the cavity</b>	61 litres	<b>Removable inner door</b>	Yes
<b>Gross volume, 1st cavity</b>	70 l	<b>Total no. of door glasses</b>	2
<b>Cavity material</b>	Easy clean enamel	<b>No. of thermo-reflective door glasses</b>	1
<b>Shelf positions</b>	4	<b>Safety Thermostat</b>	Yes
<b>Type of shelves</b>	Metal racks	<b>Cooling system</b>	Tangential
<b>Light type</b>	Halogen	<b>Usable cavity space dimensions (HxWxD)</b>	316x460x412 mm
<b>Light power</b>	40 W	<b>Temperature control</b>	Electro-mechanical
<b>Cooking time setting</b>	Start and Stop	<b>Circular heating element - Power</b>	2700 W
<b>Removable door</b>	Yes		

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	245 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	35 litres	<b>No. thermo-reflective door glasses</b>	1
<b>Gross volume, 2nd cavity</b>	41 l	<b>Safety Thermostat</b>	Yes
<b>Cavity material</b>	Easy clean enamel	<b>Cooling system</b>	Tangential
<b>Shelf positions</b>	2	<b>Usable cavity space dimensions (HxWxD)</b>	169x440x443 mm
<b>Type of shelves</b>	Metal racks	<b>Temperature control</b>	Electro-mechanical
<b>No. of lights</b>	1	<b>Lower heating element - power</b>	1200 W
<b>Light type</b>	Halogen	<b>Upper heating element - Power</b>	1000 W
<b>Light power</b>	40 W	<b>Grill element - power</b>	1700 W
<b>Removable door</b>	Yes	<b>Large grill - Power</b>	2700 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric
<b>Removable inner door</b>	Yes	<b>Tilting grill</b>	Yes
<b>No. total door glasses</b>	2		

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## 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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Moka stand 1  
Rack with back and side stop 2  
40mm deep tray 1

Grill mesh 1  
Telescopic Guide rails, partial Extraction 1

## Accessories included for Secondary Oven

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Rack with back and side stop 1  
40mm deep tray 1

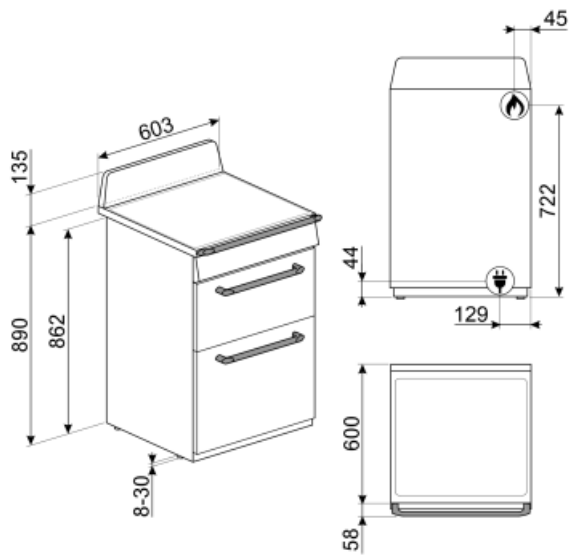
Grill mesh 1

## Electrical Connection

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Nominal power 5500 W  
Current 24 A  
Voltage 220-240 V  
Voltage 2 (V) 380-415 V  
Type of electric cable installed Yes, Single phase

Power supply cable length 120 cm  
Type of electric cable Yes, Double and Three Phase  
Frequency 50/60 Hz  
Terminal block 5 poles



## Not included accessories



### KIT1TR6N

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

### 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.



### GTP

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

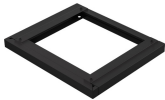


### BNP608T

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

### KITH60

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



### GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



### PALPZ

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



### BN640

Enamelled tray, 40mm deep



### TPKTR9

Teppanyaki grill plate for Victoria TR9 and Symphony cookers



### SFLK1

Child lock



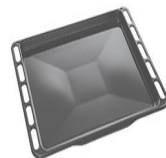
### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BGTR9

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



### BN620-1

Enamelled tray, 20mm deep



### 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.

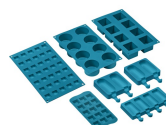
### GTT

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







### 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



## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Double glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>The oven cavity has 2 different cooking levels.</p>	 <p>The oven cavity has 4 different cooking levels.</p>
 <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>