

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

No. of cooking functions 4

Traditional cooking functions



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

Gas safety valves Yes

Automatic electronic ignition 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 |
|------------------------|---|---------------|-----|

## Options Auxiliary Oven

|                     |       |                     |        |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 245 °C |
|---------------------|-------|---------------------|--------|

## Accessories included for Main Oven & Hob



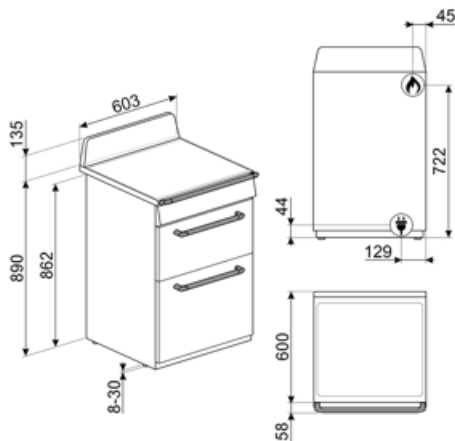
|                                      |   |  |   |
|--------------------------------------|---|--|---|
| Moka stand                           | 1 | Grill mesh                                 | 1 |
| Chrome shelf with back and side stop | 2 | Telescopic Guide rails, partial Extraction | 1 |
| 40mm deep 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 | Plug                             | No                          |



## 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.



### 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



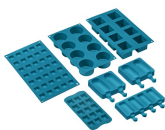
### PALPZ

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



### 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, 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

|  |   |   |  |
|--|---|---|--|
|    | Heavy duty cast iron pan stands: for maximum stability and strength.  |    | A: Product drying performance, measured from A+++ to D / G depending on the product family   |
|    | Installation in column: Installation in column  |    | Knobs control  |
|    | 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.   |  | 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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

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

Lighter and tastier food thanks to airfry basket

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**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)**

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