

TR62P

Cooker size 60x60 cm 2

N. of cavities with energy label

Cavity heat source **ELECTRICITY**

Hob type Gas

Thermo-ventilated Type of main oven

Type of second oven Static

Cleaning system main oven Ever Clean enamel EAN code 8017709210632

Energy efficiency class

Energy efficiency class, second cavity Α



Aesthetics





Design Victoria

Command panel finish **Enamelled** metal

Aesthetic Victoria

assembled 50's Logo

Colour Cream Logo position Upstand **Finishing** Glossy

Upstand Yes

Hob colour Cast Iron Type of pan stands Type of control setting

hob

Controls colour

Black enamel

Control knobs

Type of control knobs

No. of controls

Serigraphy colour

Display name

Door

Handle

Glass type

Handle Colour

Plinth

4

Smeg Victoria

Stainless steel

6 Black

Electronic 5 buttons

With frame

Black

Smeg Victoria

Brushed stainless steel

Anthracite

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Small grill

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1			1
П			

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

Type of gas burners

Automatic electronic Yes

ignition

Gas safety valves

Burner caps

Yes

Matt black enamelled

316x460x412 mm

169x440x443 mm

Main Oven Technical Features















Start and Stop

Standard



No. of lights

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

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power**

Cooking time setting

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 2 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

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 I







Net volume of the second cavity

Gross volume, 2nd 41 I

cavity

Cavity material Ever Clean enamel

No. of shelves 2

Type of shelves Metal racks

No. of lights

Light type Halogen **Light Power** 40 W Removable door Yes

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

door glasses Safety Thermostat

Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

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 Grill mesh 1 Rack with back and side 2 Telescopic Guide rails, partial Extraction stop

40mm deep tray

Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

40mm deep tray 1

Electrical Connection

Electrical connection 5500 W Power supply cable 120 cm length

rating

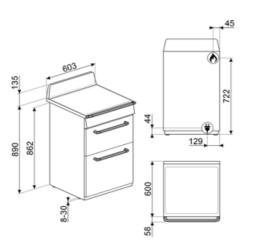
Current 24 A Voltage 220-240 V

modalities

Additional connection

Double and Three Phase

Frequency 50/60 Hz Voltage 2 (V) 380-415 V Terminal block 5 poles Electric cable Installed, Single phase Plug Not present





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.



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.



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.



BGTR9

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



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



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



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



Partially extractable telescopic quides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.



GTT

Totally extractable telescopic quides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KIT1TR6N

Splashback black, 60cm, suitable for TR62 Victoria cookers

KITH60

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



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



SFLK1

Child lock



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 T	Energy efficiency class A
	Installation in column: Installation in column.	:::	Air cooling system: to ensure a safe surface temperatures.
	Double glazed doors: Number of glazed doors.		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.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		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.
®	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.		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.
4*4	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.	Ÿ	Light
旦	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,	Side lights: Two opposing side lights increase visibility inside the oven.	<u>.2</u>	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.





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.



Knobs control



Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

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 special pyrolytic enamel

Buttons control

Easy and intuitive timer setting with a simple buttons

True-convection

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)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Cold door

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