TR62P

Categorie fornuis	60x60 cm
N. of cavities with energy label	2
Cavity heat source	Elektriciteit
Type kookplaat	Gas
Type primaire oven	Thermogeventileerd
Type secundaire oven	Statisch
EAN-code	8017709210632
Energie-efficiëntieklasse	A
Energie-efficiëntieklasse, tweede oven	A



Design

Design	Victoria	**Bedieningsknoppen**	Smeg Victoria
Afwerking bedieningspaneel	Gekleurd plaatstaal	**Kleur bedieningsknoppen**	Inox
Design	Victoria	**Aantal bedieningsknoppen**	6
Logo	assembled 50's	**Kleur serigrafie**	Zwart
Kleur	Crème	**Display**	Elektronisch 5 toetsen
Positie logo	Upstand	**Deur**	Met kader
Afwerking	Glanzend	**Type glas**	Zwart
Upstand	Ja	**Handgreep**	Smeg Victoria
Kleur kookplaat	Black enamel	**Kleur handgreep**	Geborsteld inox
Type pottendragers	Gietijzeren pottendragers	**Plint**	Antraciet
Bediening	Bedieningsknoppen		

Programma's / Functies

Aantal kookfuncties 4

Traditionele bereidingsfuncties

Statisch

Kleine grill

Grote grill

Onderwarmte

Technische specificaties kookplaat

UR

Totaal aantal kookzones 4

Linksvoor - Gas - 2URP (dual) - 4.20 kW
Linksachter - Gas - SRD - 1.80 kW
Rechtsachter - Gas - SRD - 1.80 kW
Rechtsvoor - Gas - AUX - 1.00 kW

Type gasbranders	Standaard	**Thermobeveiliging**	Ja
Automatische vonkontsteking	Ja	**Branderdeksels**	Mat zwart geëmailleerd

Technische specificaties primaire oven



Aantal lampen	1	**Volledig glazen binnendeur**	Ja
Netto volume 1e oven	61 l	**Uitneembaar glas binnendeur**	Ja
Bruto volume, oven 1	70 l	**Aantal ruiten ovendeur**	2
Materiaal ovenruimte	Ever Clean emaille	**Aantal thermo-reflecterende ruiten**	1
Aantal kookniveaus	4	**Veiligheidsthermostaat**	Ja
Type ovenrekken	Metalen zijsteunen	**Koelsysteem**	Mantelkoeling
Type licht	Halogeen	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	316x460x412 mm
Vermogen lamp	40 W	**Temperatuurregeling**	Elektro-mechanisch
Opties bereidingstijdprogrammering	Begin en eind	**Circulatie - vermogen**	2700 W
Uitneembare ovendeur	Ja		

Opties primaire oven

Timer	Ja	**Minimum temperatuur**	50 °C
Geluidssignaal einde kooktijd	Ja	**Maximum temperatuur**	245 °C

Technische specificaties secundaire oven



Netto volume 2e oven	35 l	**Aantal thermo-reflecterende ruiten**	1
Bruto volume, oven 2	41 l	**Veiligheidsthermostaat**	Ja
Materiaal ovenruimte	Ever Clean emaille	**Koelsysteem**	Mantelkoeling
Aantal kookniveaus	2	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	169x440x443 mm
Type ovenrekken	Metalen zijsteunen	**Temperatuurregeling**	Elektro-mechanisch
Aantal lampen	1	**Onderwarmte - vermogen**	1200 W
Type lamp	Halogeen		
Vermogen lamp	40 W		
Uitneembare ovendeur	Ja		
Volledig glazen binnendeur	Ja		

Uitneembaar glas binnendeur	Ja	**Bovenwarmte - vermogen**	1000 W
Aantal ruiten ovendeur	2	**Grill - vermogen**	1700 W
		Grote vlakgrill - vermogen	2700 W
		Type grill	Elektrisch
		Kantelbare grill	Ja

Opties secundaire oven

Minimum temperatuur	50 °C	**Maximum temperatuur**	245 °C

Meegeleverde accessoires primaire oven en kookplaat



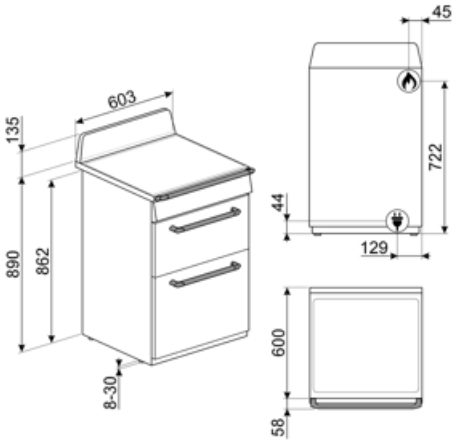
Houder t.b.v. caffettiera	1	**Inzetrooster**	1
Ovenrooster met stop	2	**Telescopische geleiders, gedeeltelijk uitschuifbaar**	1
Bakplaat (40 mm)	1		

Meegeleverde accessoires secundaire oven

Ovenrooster met stop	1	**Inzetrooster**	1
Bakplaat (40 mm)	1		

Elektrische aansluiting

Nominale aansluitwaarde	5500 W	**Lengte voedingskabel**	120 cm
Stroom	24 A	**Type stroomkabel**	Double and Three Phase
Spanning	220-240 V	**Frequentie**	50/60 Hz
Spanning 2 (V)	380-415 V	**Connection box**	5 polig
Electric cable	Installed, Single phase	**Stekker**	Nee


45
603
135
722
44
129
890
862
600
8-30
58

Compatible Accessories

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.

BBQ



Dubbelzijdig

BN620-1



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

BNP608T



Teflon bakplaat, 8mm diep

GTP



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

GTT



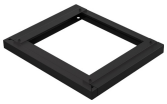
Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).

KIT1TR6N



Splashback black, 60cm ,suitable for TR62 Victoria cookers

KITH60



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

PALPZ



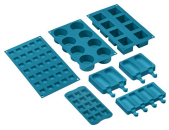
Pizzapallet inox met plooibaar handvat, 315x325 mm

SFLK1



Child lock

SMOLD



Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column.



Double glazed doors: Number of glazed doors.



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



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.



Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.



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: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.



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.



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.

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

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

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)