

TR62IP2

Cooker size	60x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Static
EAN code	8017709309558
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics

Aesthetic	Victoria	Display	electronic 5 buttons
Colour	Cream	Colour of buttons	Black
Finishing	Cream	No. of controls	6
Design	Victoria	Serigraphy colour	Black
Door	With frame	Handle	Smeg Victoria
Upstand	Yes	Handle Colour	Brushed stainless steel
Hob colour	Black enamel	Glass type	Black
Command panel finish	Enamelled metal	Plinth	Anthracite
Control knobs	Smeg Victoria	Logo	assembled 50's
Controls colour	Stainless steel	Logo position	Upstand

Programme / Functions

No. of cooking functions 4

Traditional cooking functions



Hob technical features



Total no. of cook zones 4

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Rear left - Induction - single - 1.20 kW - Booster 1.40 kW - - Ø 16.0 cm

Rear right - Induction - giant - 2.30 kW - Booster 3.00 kW - - Ø 21.0 cm

Front right - Induction - single - 1.20 kW - Booster 1.40 kW - - Ø 16.0 cm

Automatic switch off when overheat	Yes	Selected zone indicator	Yes
Automatic pan detection	Yes	Residual heat indicator	Yes
Minimum pan diameter indication	Yes		

Main Oven Technical Features



No. of lights	1	Removable door	Yes
Fan number	1	Full glass inner door	Yes
Net volume of the cavity	61 l	Removable inner door	Yes
Gross volume, 1st cavity	70 l	Total no. of door glasses	3
Cavity material	Ever Clean enamel	No. of thermo-reflective door glasses	1
No. of shelves	4	Safety Thermostat	Yes
Type of shelves	Metal racks	Cooling system	Tangential
Light type	Halogen	Usable cavity space dimensions (HxWxD)	316x460x412 mm
Light Power	40 W	Temperature control	Electro-mechanical
Cooking time setting	Start and Stop	Circular heating element - Power	2700 W
Door opening	Flap down		

Options Main Oven

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

Second Oven Technical Features



Net volume of the second cavity	35 l	No. total door glasses	3
Gross volume, 2nd cavity	41 l	No. thermo-reflective door glasses	1
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	2	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	169x440x443 mm
No. of lights	1	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element - power	1200 W
Light Power	40 W	Upper heating element - Power	1000 W
Door opening	Flap down		
Removable door	Yes		

Full glass inner door	Yes	Grill element - power	1700 W
Removable inner door	Yes	Large grill - Power	2700 W
		Grill type	Electric
		Tilting grill	Yes

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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Accessories included for Main Oven & Hob



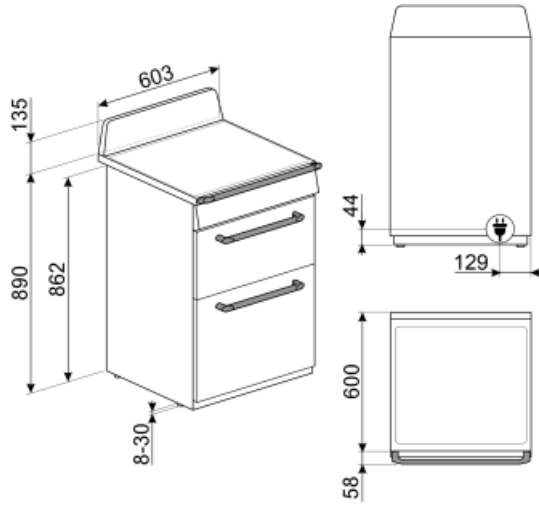
Rack with back and side stop	2	Grill mesh	1
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

Accessories included for Secondary Oven

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

Electrical Connection

Electrical connection rating	12700 W	Type of electric cable installed	Yes, Single phase
Current	38 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



Not included accessories



KIT1TR6N

Splashback black, 60cm ,suitable for TR62 Victoria cookers



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.



SFLK1

Child lock

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.



PRTX

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

BNP608T

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



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

KITH60

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



BN620-1

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

SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



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.

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.





TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



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.



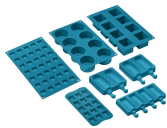
GTT

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



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









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 (TT)

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p>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</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</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>Giant zone: The giant zone offers extra space and flexibility.</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.</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>Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.</p>	 <p>The oven cavity has 2 different cooking levels.</p>

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|---|---|
|  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. |
|  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. |