

TR62BL

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	8017709210625
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics



Aesthetics	Victoria	Display	electronic 5 buttons
Colour	Black	Colour of buttons	Black
Design	Victoria	No. of controls	6
Door	With frame	Serigraphy colour	Silver
Upstand	Yes	Handle	Smeg Victoria
Type of pan stands	Cast Iron	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

Programs / Functions

No. of cooking functions	4
Traditional cooking functions	



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

Type of gas burners Standard

Automatic electronic ignition Yes

Gas safety valves

Yes

Burner caps

Matt 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. total door glasses 2

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

Tilting grill Yes

Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

Accessories included for Main Oven & Hob



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

Rack with back and side stop 1

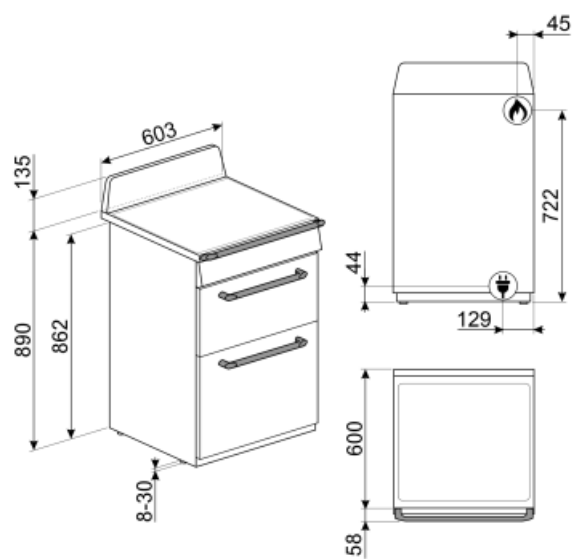
40mm deep tray 1

Grill mesh 1

Electrical Connection

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



TPKTR9

Teppanyaki grill plate for Victoria TR9 and Symphony 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)**** Extraction: 300 mm Material: Stainless steel AISI 430 polished



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



BGTR9

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



KITH60

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



BN620-1

Enamelled tray, 20mm deep



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.



PALPZ

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



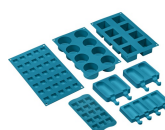
GTT

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



BN640

Enamelled tray, 40mm deep



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



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



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.



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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



The oven cavity has 2 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



The oven cavity has 4 different cooking levels.



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.



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.