

TR62P

Cooker size	60x60 cm
N. of cavities with energy label	2
Heat source first cavity	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



Aesthetics	Victoria	Display	electronic 5 buttons
Colour	Cream	Colour of buttons	Black
Design	Victoria	No. of controls	6
Door	With frame	Serigraphy colour	Black
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

Programme / 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) 316x444x425 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



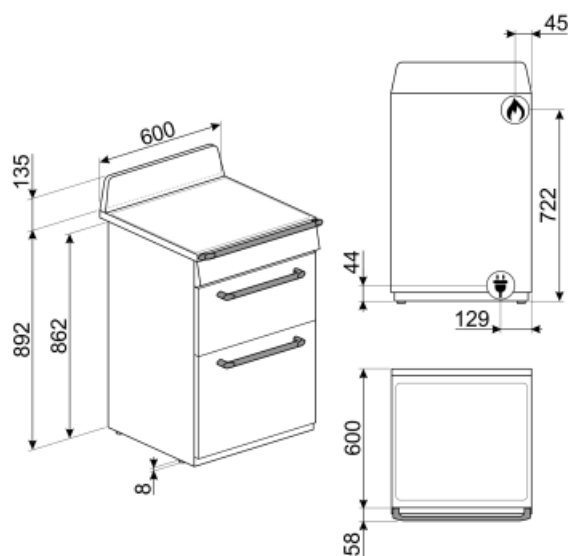
Moka stand	1	40mm deep tray	1
Chrome shelf with back stop	2	Telescopic Guide rails, total Extraction	1
Grill mesh	1		

Accessories included for Secondary Oven

Chrome shelf with back stop	1	40mm deep tray	1
Grill mesh	1		

Electrical Connection

Nominal power	5500 W	Frequency	50/60 Hz
Current	24 A	Power supply cable length	120 cm
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V		



Not included accessories



GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 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.



PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



PALPZ

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



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



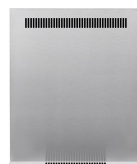
WOKGHU

Cast-Iron WOK Support



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.



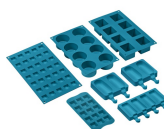
KITP60X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



GTT

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



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

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