

# TR62IP

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	8017709215637
Energy efficiency class	A
Energy efficiency class, second cavity	A





## Aesthetics


Aesthetic	Victoria	Colour of buttons	Black
Colour	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
Display	electronic 5 buttons		


## 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 - Induction - single - 1.85 kW - Booster 3.00 kW - Ø 18.0 cm

Rear left - Induction - single - 1.85 kW - Booster 3.00 kW - Ø 18.0 cm

Rear right - Induction - giant - 2.30 kW - Booster 3.70 kW - Ø 21.0 cm

Front right - Induction - single - 1.40 kW - Booster 2.20 kW - Ø 14.5 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	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	2
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)	316x444x425 mm
Light Power	40 W	Temperature control	Electro-mechanical
Cooking time setting	Start and Stop	Circular heating element - Power	2700 W
Removable door	Yes		

## 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. thermo-reflective door glasses	1
Gross volume, 2nd cavity	41 l	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Cooling system	Tangential
No. of shelves	2	Usable cavity space dimensions (HxWxD)	169x440x443 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
No. of lights	1	Lower heating element - power	1200 W
Light type	Halogen	Upper heating element - Power	1000 W
Light Power	40 W	Grill element - power	1700 W
Removable door	Yes	Large grill - Power	2700 W
Full glass inner door	Yes		

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Removable inner door	Yes
No. total door glasses	2

Grill type	Electric
Tilting grill	Yes

## Options Auxiliary Oven

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

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Rack with back and side stop	2
40mm deep tray	1

Grill mesh	1
Telescopic Guide rails, total Extraction	1

## Accessories included for Secondary Oven

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Oven grid with back stop	1
40mm deep tray	1

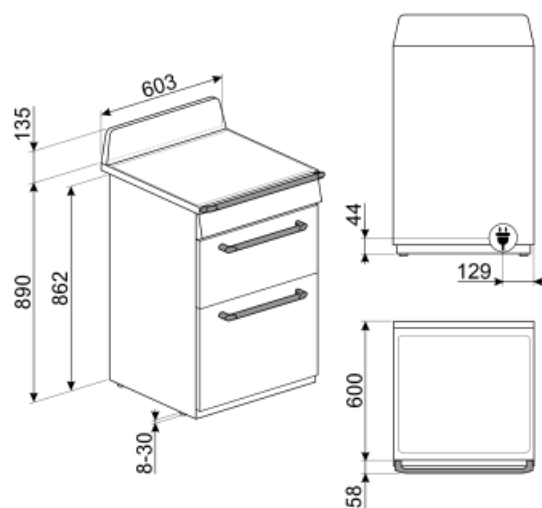
Grill mesh	1
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## Electrical Connection

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Electrical connection rating	12700 W
Current	38 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V

Cable testing	Yes, Single phase
Frequency	50/60 Hz
Terminal block	5 poles



## Not included accessories

### 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.

### SCRP



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

### 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.



### PRTX

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



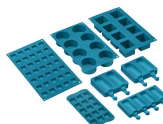
### TPK

Stainless steel grill plate to cook Teppanyaki dishes



### KITP60X9

Splashback, stainless steel, suitable for 60X60cm Concerto cookers with pyro and MF oven



### 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)



Air cooling system: to ensure a safe surface temperatures.



A: Product drying performance, measured from A+++ to D / G depending on the product family



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.



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.



Giant zone: The giant zone offers extra space and flexibility.



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.



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



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.



The oven cavity has 4 different cooking levels.



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



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.



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.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



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 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.



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.



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