

## TR62IP

### Victoria

60cm "Victoria" Traditional 2 cavity Cooker with  
Induction hob, Cream enamel finish  
Energy rating AA

EAN13: 8017709215637



Special promotion on this model\* 5 year guarantee on parts and labour if purchased  
by 31st December 2020.

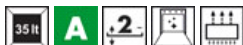
Terms and conditions apply. Offer available from selected displaying retailers only. [For full terms and conditions please click here](#)

#### MAIN OVEN



- Oven capacity: gross - 70 litres, net - 61 litres
- Usable cavity space dimensions (HxWxD): 316x444x425mm
- Digital electronic clock/programmer
- Air cooling system
- Removable inner door glass
- 4 cooking levels, Metal side supports
- Easy clean enamel interior

#### AUXILIARY OVEN



- 4 functions including Upper & Lower element
- Oven capacity: gross - 41 litres, net - 35 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- Air cooling system
- Closed door grilling
- Removable inner door glass
- 2 cooking levels, metal side supports
- Easy clean enamel interior

#### HOB:

- 4 full power induction zones, including;
- Front left Ø 180mm- 1.85 KW (booster 3.0kW)
- Rear left -Ø 180mm- 1.85 KW (booster 3.0kW)
- Rear right Ø 210mm- 2.30 KW(booster 3.7kW)
- Front right Ø 145mm- 1.40 KW (booster 2.2kW)
- Automatic safety cut-out
- Residual heat indicators

#### Nominal power: 12.9 kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement



#### STANDARD ACCESSORIES:

- 1 x Telescopic guide shelf set (total extraction)
- 2 x Extra deep tray (40mm deep)
- 2 x Grill mesh
- 3 x Chrome shelves

## Functions

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Main Oven



Auxiliary Oven

## Versions

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- **TR62IP** - 60cm "Victoria" Cooker with Induction Hob, Cream
- **TR62IBL** - 60cm "Victoria" Cooker with Induction Hob, Black

**Smeg (UK) Ltd**  
**The Magna Building, Wyndyke Furlong, Abingdon**  
**OX14 1DZ**  
**Tel. +44 (0)844 557 9907**  
**Fax +44 (0)844 557 9337**



## Main Oven



### Circulaire:

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

## Auxiliary Oven



### Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



### Lower heating element only:

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:

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.



### 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.

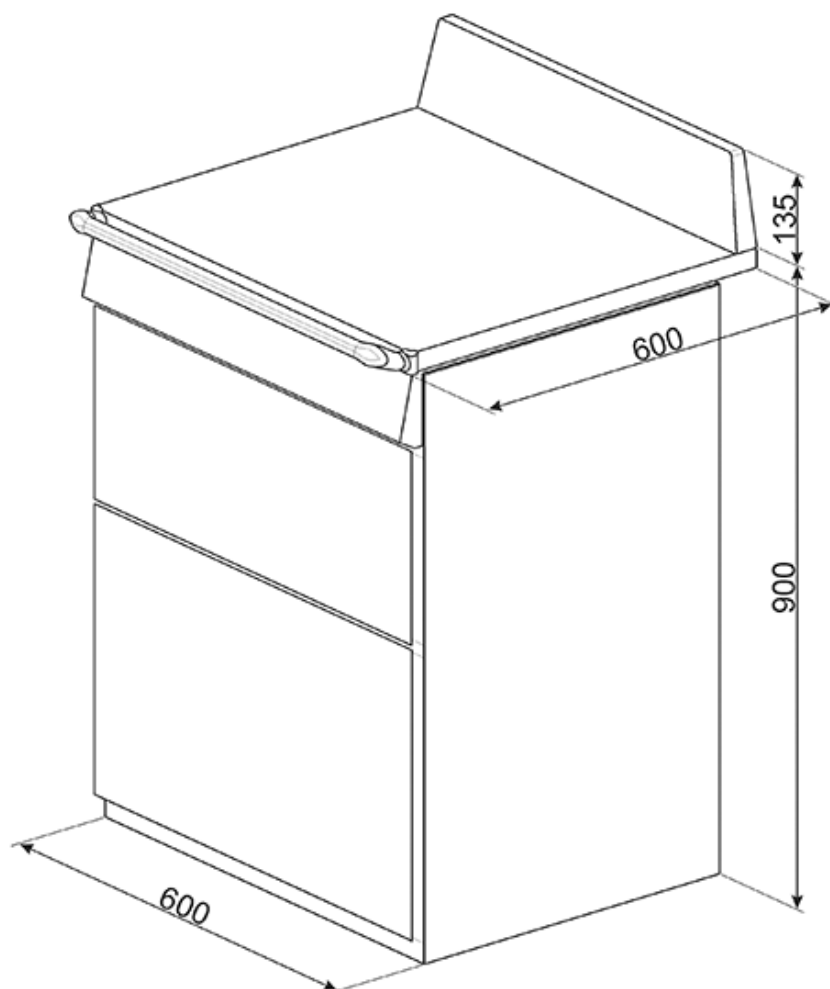


## TR62IP

Victoria

Victoria  
60 cm  
cream

hob type: cookers with induction hob  
oven type: electric  
energy rating AA



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