

# TR60IBL

Victoria Aesthetic

EAN13: 8017709241827

Product Family: Cooker

Cooker size: 60x60 cm

Aesthetics: Victoria

Colour: Black

Hob type: Induction

Type of main oven: Thermo-ventilated

Energy efficiency class: A



## TYPE



- Energy type: Electric
- Hob type: Induction
- Cleaning system: Vapor Clean

- Product Family: Cooker
- Cooker size: 60x60 cm
- Heat source: ELECTRICITY
- Type of main oven: Thermo-ventilated

## AESTHETICS

- Design: Victoria Design
- Colour: Black
- Door: With frame
- Handle Colour: Brushed stainless steel
- Command panel finish: Enamelled metal
- No. of controls: 6
- Display: electronic 5 buttons
- Plinth: Anthracite

- Aesthetics: Victoria
- Material: Enamelled
- Handle: Smeg Victoria
- Upstand: yes
- Control knobs: Smeg Victoria
- Controls colour: Stainless steel
- Glass type: Stopsol
- Storage compartment: Drawer

## PROGRAMS / FUNCTIONS

Traditional cooking functions



- No. of functions: 9

Cleaning functions



Other functions



## HOB OPTIONS



- Control Lock / Child Safety: Yes

## OPTIONS MAIN OVEN

- Timer: Yes
- Minimum Temperature: 50 °C

- End of cooking acoustic alarm: Yes
- Maximum temperature: 260 °C

## HOB TECHNICAL FEATURES



- 2nd zone position: Rear left
- 4th zone position: Front right
- 2nd zone type: Induction - single
- 4th zone type: Induction - single
- 2nd zone dimensions: Ø 18.0 cm
- 4th zone dimensions: Ø 14.5 cm
- 2nd zone power: 1850 W
- 4th zone power: 1400 W

- Total no. of cook zones: 4
- 1st zone position: Front left
- 3rd zone position: Rear right
- 1st zone type: Induction - single
- 3rd zone type: Induction - giant
- 1st zone dimensions: Ø 18.0 cm
- 3rd zone dimensions: Ø 21.0 cm
- 1st zone power: 1850 W
- 3rd zone power: 2300 W
- 1st zone booster power: 3000 W

- 2nd zone booster power: 3000 W
- 4th zone booster power: 2200 W
- Automatic pan detection: Yes
- Selected zone indicator: Yes

- 3rd zone booster power: 3700 W
- Automatic switch off when overheat: Yes
- Minimum pan diameter indication: Yes
- Residual heat indicator: Yes

## MAIN OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- Light type: Halogen
- Fan number: 1
- Door opening: Flap down
- Full glass inner door: Yes
- Total no. of door glasses: 3
- Safety Thermostat: Yes
- Grill type: Electric
- Grill element: 1700 W
- Temperature control: Electro-mechanical
- Upper heating element - Power: 1000 W

- Net volume of the cavity: 61 litres
- Gross volume, 1st cavity: 70 litres
- No. of shelves: 4
- No. of lights: 1
- Light Power: 40 W
- Cooking time setting: Start and Stop
- Removable door: Yes
- Removable inner door: Yes
- No. of thermo-reflective door glasses: 2
- Cooling system: Tangential
- Tilting grill: Yes
- Large grill - Power: 2700 W
- Lower heating element power: 1200 W
- Circular heating element - Power: 2000 W

## PERFORMANCE / ENERGY LABEL



- Energy consumption per cycle in fan-forced convection: 0.77 KWh
- Energy consumption per cycle in conventional mode: 0.99 KWh
- Energy consumption zone 4: 174.8 Wh/Kg

- Energy efficiency class: A
- Energy consumption in forced air convection: 2.77 MJ
- Energy consumption in conventional mode: 3.56 MJ
- Energy consumption zone 2: 167.5 Wh/Kg
- Energy consumption zone 3: 172.8 Wh/Kg

## ELECTRICAL CONNECTION

- Electrical connection rating: 10000 W
- Voltage: 220-240 V
- Frequency: 50/60 Hz

- Current: 44 Amp
- Voltage 2 (V): 380-415 V

## LOGISTIC INFORMATION

- Dimensions of the product HxWxD (mm): 900x598x598

## ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

- Oven grid with back stop: 2
- 40mm deep tray: 1

- Grill mesh: 1
- Telescopic Guide rails, partial Extraction : 1

## OPTIONAL

- Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.: **GT1P-2**
- Pizza shovel with fold away handle width: 315mm length : 325mm: **PALPZ**

- 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. : **GT1T-2**

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






















- 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. : **PPR2**

## VERSIONS

- TR60IP: Cream

For availability in specific countries please contact your [local agent](#) .



	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
	Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.
	Triple 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.
	Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	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.
	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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
	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.
	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.
	Giant zone: The giant zone offers extra space and flexibility.
	Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.
	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.
	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.
	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.

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

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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.

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Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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The capacity indicates the amount of usable space in the oven cavity in litres.

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