

TR103P New product

Victoria

100cm "Victoria" Traditional Dual fuel 3 cavity Cooker
with Gas hob, Cream
Energy rating AB

EAN13: 8017709241483

Special promotion on this model* 3 year guarantee on parts and labour if purchased by 31st December 2017. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)

MAIN OVEN: LOWER LEFT



- Other functions; defrost
- Oven capacity: gross 68 litres, net 61 litres
- Triple glazed door
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 4 cooking levels with metal side supports
- Side opening door
- Vapor clean function

AUXILIARY OVEN: TALL OVEN RIGHT



- Oven capacity: gross 94 litres, net 84 litres
- 9 cooking levels with Metal side supports
- Side opening door
- Air cooling system
- Closed door grilling
- Easy clean enamel interior

GRILL OVEN: UPPER LEFT



- Oven capacity: gross 41 litres, net 36 litres
- 2 cooking levels with Metal side supports
- Air cooling system
- Closed door grilling
- Easy clean enamel interior

STANDARD ACCESSORIES:

1 x wok support, 2 x extra deep trays (40mm deep), 7 x chrome shelves, 1 x grill mesh, 1 x set of telescopic shelves with partial extraction, 1 plate rack/warmer

GAS HOB:



- 6 burners
- Front right: 1.8 kW
- Rear right: 2.9 kW
- Front centre: 1.0 kW





- Rear centre: 1.8 kW
- Rear left: 1.0 kW
- Front left: Ultra rapid burner 4.2 kW
- Heavy duty cast iron pan stands
- Safety valves
- Adaptable for LPG


Nominal power: 8.9 kW


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


Functions






















Main Oven



Auxiliary Oven



Grill

Options

- **PALPZ** - Folding Pizza Shovel
- **PRTX** - Pizza stone with handles

Versions

- **TR103BL** - 100cm Victoria 3 Cavity Cooker with gas hob, Black
- **TR103P** - 100cm Victoria 3 Cavity Cooker with gas hob, Cream



Main Oven



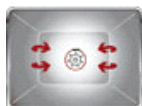
Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



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.



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.



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.



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.



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.



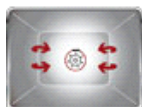
Grill element:

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.



Vapor clean
Vapor clean

Auxiliary Oven



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Grill



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.

TR103P

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100 cm

cream

hob type: cookers with gas hob

oven type: electric

energy rating A+B

