

TR90BL9 New product

Victoria

90cm "Victoria" Traditional Dual fuel single cavity
Cooker
with Gas hob, Black enamel finish
Energy rating A

EAN13: 8017709236106



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



- 10 cooking functions Inc Circulaire element with upper and lower element:
- Other functions; defrost
- Oven capacity: gross 126 litres, net 115 litres
- Triple glazed door
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 5 cooking levels, metal side supports
- Tilting grill
- 2 fans
- 2 lights
- Soft close door
- Vapor clean function
- Storage compartment drawer

HOB:



- 5 burners
- Front right: 1.0 kW
- Rear right: 1.8 kW
- Centre: Ultra rapid burner 5.0 kW
- Rear left: 1.8 kW
- Front left: 2.9 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Nominal power: 3.2 kW

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



STANDARD ACCESSORIES:

- 2 x extra deep trays (40mm deep)
- 2 x chrome shelves
- 1 x grill mesh
- 1 x rotisserie
- 1 x wok support
- 3 x stay clean liners

Functions



Options

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


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.


FAN WITH LOWER ELEMENT/ CIRCOGAS:

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. 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.


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.


Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.


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:

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.


Rotisserie with full grill:

These symbols allow use of the rotisserie with full grill.



Vapor clean

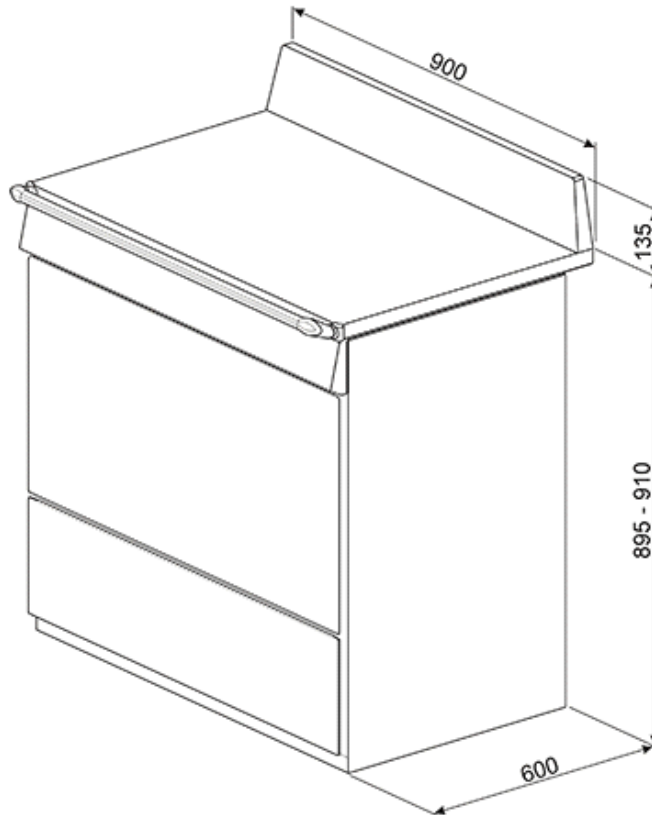


TR90BL9

Victoria

Victoria
90 cm
black

hob type: cookers with gas hob
oven type: electric
energy rating A



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