

TR4110

Victoria

110cm "Victoria" Traditional Dual fuel 4 cavity Cooker with Gas hob, Energy rating AA

EAN13: 8017709191009



MAIN OVEN - TOP RIGHT



- 7 cooking functions Inc Circulaire element with fan:

Oven capacity: gross - 68 litres, net - 61 litres

Side opening door

- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- 4 cooking levels
- Easy clean enamel interior
- Triple glazed oven door

Vapor Clean function

AUXILIARY OVEN – LOWER LEFT



- 6 cooking functions Inc Top & Lower element with fan:

Oven capacity: gross - 68 litres, net - 61 litres

Side opening door

- Air cooling system
- Closed door grilling
- 4 cooking levels
- Easy clean enamel interior
- Triple glazed oven door



GRILL COMPARTMENT – TOP LEFT

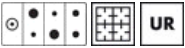


- Oven capacity: gross - 41 litres, net - 36 litres
- Air cooling system
- Closed door grilling
- Fully variable grill – max grill power: 2.7kW
- 2 grilling levels
- Double glazed door

STORAGE DRAWER- LOWER RIGHT



HOB:



- 7 gas burners
- Front Right: 1.80kW
- Rear Right: 1.80kW
- Front Centre: 3.00kW
- Rear Centre : 1.00kW
- Front Left: 1.00kW
- Rear Left: 3.00kW
- Far Left: Ultra rapid burner: 4.20kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Nominal power: 8.4 kW

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

STANDARD ACCESSORIES:

3 x 40mm deep tray, 2 x grill mesh, 5 x chrome shelves, 2 x telescopic shelf set (partial)



Functions

							Main Oven
							Auxiliary Oven
							Grill

Options

- **TPKTR** - Teppanyaki grill plate for Victoria cookers
- **SPG110NE** - Plain glass splashback Black 110cm W x 75cm H
- **SPG110P** - Plain glass splashback Cream 110cm W x 75cm H
- **PALPZ** - Folding Pizza Shovel
- **PRTX** - Pizza stone with handles

Versions

- **TR4110BL1** - 110cm "Victoria" Traditional range cooker, Gloss Black
- **TR4110P1** - 110cm "Victoria" Traditional range cooker, Cream
- **TR4110AZ** - 110cm "Victoria" Traditional range cooker, Pastel Blue
- **TR4110RO** - 110cm "Victoria" Traditional range cooker, Pastel Pink
- **TR4110RW** - 110cm "Victoria" Traditional rance cooker, Red Wine

Main Oven

Eco Circulaire:

 Some models have Eco Circulaire in place of Circulaire but the 2 functions work in the same way. This is the most energy efficient standard oven function for the cooker.



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.



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 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.



Vapor clean
Vapor clean

Auxiliary Oven



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.



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Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.

Grill



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