

TR4110I



Victoria

110cm "Victoria" Traditional 4 cavity Cooker with Induction Hob, Energy rating AA

EAN13: 8017709195076

MAIN OVEN - TOP RIGHT



7 cooking functions Inc Circulaire element with fan:

Oven capacity: gross - 68 litres, net - 63 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

AUXILARY OVEN – LOWER LEFT



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

Oven capacity: gross - 68 litres, net - 63 litres

Side opening door

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



Vapor Clean function

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

STORAGE DRAWER- LOWER RIGHT

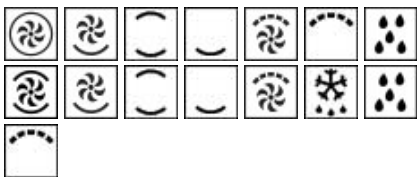
HOB:

- 5 full power induction zones, including
- Right front: Ø 175mm, 1.3 kW (booster 1.4 kW)
- Right Rear: Ø 215mm, 2.3 kW (booster 3.0 Kw)
- Centre: Ø 265mm, 2.3 kW (booster 3.0 kW)
- Left rear: Ø 215mm, 2.3 kW (booster 3.0kW)
- Left front: Ø 175mm, 1.3 kW (booster 1.4 kW)
- Automatic safety cut-out
- Residual heat indicators
- Eco power management feature
- Nominal power: 19.5 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

- **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

- **TR4110IP** - 110cm Victoria 4 cavity cooker with induction hob, gloss cream
- **TR4110IBL** - 110cm Victoria 4 cavity cooker with induction hob, gloss black

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.



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.



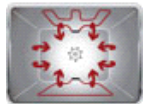
Grill element:

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.



Vapor clean
Vapor clean

Grill



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