

# TR90

## Victoria

COOKER, 90X60 CM, VICTORIA,  
GAS HOBS, ENERGY RATING B

### HOBS:



Gas hobs

5 cooking zones

Front left: 2900 W

Rear left: 1800 W

Centre: 5000 W

Rear right: 1800 W

Front right: 1000 W

Matt black enamelled burner caps

Cast iron pan stands

Safety valves

1 moka iron stand

1 wok cast iron stand

### MAIN OVEN:



Gross capacity: 126 l

Tangential cooling system

Closed door grilling

Electronic 5 buttons

Electronic timer with start and end of cooking

Acoustic alarm

Cleaning function catalysis

Temperature: from 50 to 260 °C

Lighting when door is opened

2 halogen lamps, power 40 W

Metal racks, 4 cooking levels

Double fan system

Electric grill

1 thermoreflecting door glass



Safety valves

2 baking trays, maxi oven

Catalytic panels

1 oven grid with stop, tray support

1 rotisserie kit

1 top chrome shelf, tray support

Storage compartment drawer

Frequency: 50/60 Hz

Current: 18 A

Voltage: 220-240 V

Voltage (V): 380-415 V

Electrical connection rating: 4100 W

Gas connection rating (W): 12500 W

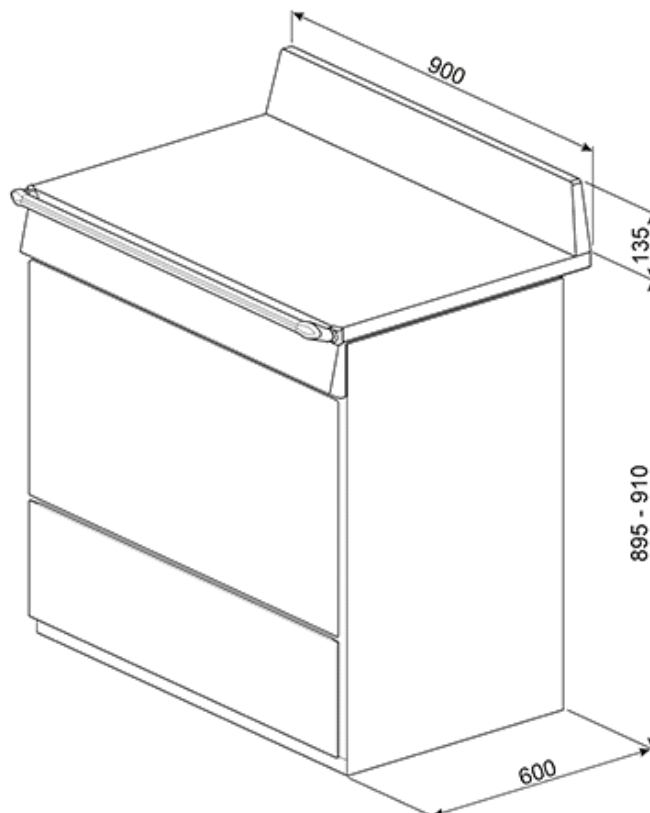
## Functions



Main Oven

## Versions

- **TR90X** - Stainless Steel
- **TR90P** - CREAM
- **TR90BL** - BLACK



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## Main Oven

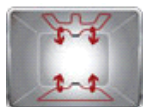
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### Lower heating element only:

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

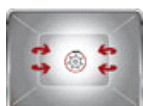
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### Upper and lower element only:

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.

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### 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.

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### ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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### 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.

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### 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.

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### Rotisserie:

The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

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### 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.

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