

TR93IP

Victoria

90CM Cooker with Multifunction Oven & Induction Hob, "Victoria", Cream, Energy rating AB

EAN13: 8017709196172

Programs/Functions

No.functions:9

Programs/Functions Auxiliary Oven

No.functions:1

Aesthetics

Door:With frame

Upstand:yes

Command panel finish:Enamelled metal

Display:electronic 5 buttons

Glass type:Black

Plinth:Anthracite

Hob technical features

Total no.cook zones:5

Front left-Induction-single-1300 W-Ø D215mm

Rear left-Induction- single- 2300 W -Ø D175mm

Central-Induction-single- 2300 W-Ø D265mm

Rear right-Induction-single-1300 W- Ø D215mm

Front right-Induction-single-2300 W- Ø D175mm

Main Oven Technical Features

Type of main oven:Thermo-ventilated

Gross capacity(Lt)oven 1:68

Cavity material: Ever Clean enamel

Usable volume, cavity 1:61 litres

No.shelves:4

Type shelves:Metal racks

Roof Liner

No.lights:1

Cooking time setting:Start and Stop

Side opening door

Removable door

Full glass inner door

Removable inner door

Total no.door glasses:3

Grill element:1700 W

Grill type: Electric

Large grill-Power: 2700 W

Options Main Oven

Timer

End of cooking acoustic alarm

Minimum Temperature:50°C

Maximum temperature:260°C

Second Oven Technical Features



Type of oven 2:Fan assisted
Net capacity(Lt)oven2:65
Gross capacity(Lt)oven2:69
Cavity material:Ever Clean enamel
No.shelves:9
Type shelves:Metal racks
No. lights:1
Side opening door
Removable door
Full glass inner door
Removable inner door
No.total door glasses:2
Cooling system:Tangential
Grill type:Electric

Options Auxiliary Oven

Minimum Temperature:50 °C
Maximum temperature:245 °C

Third Oven Technical Features

Net capacity(Lt)oven3:36
Gross capacity(Lt)oven3:41
Cavity material:Ever Clean enamel
No.shelves:2
Type shelves:Metal racks
Tilting grill
No.lights:1
Removable door
Full glass inner door
Removable inner door
No.total door glasses:3
Cooling system:Tangential
Grill type:Electric
Large grill-Power:2700 W

Options Third Oven

Minimum Temperature:50°C
Maximum temperature:260°C

Accessories included for Main Oven & Hob

Scraper:1
TOP Oven grid with back stop:2
Grill mesh:1
40mm deep tray:1
Telescopic Guide rails, partial Extraction:1

Accessories included for Secondary Oven

Oven grid with back stop:4
Plate rack/warmer:1

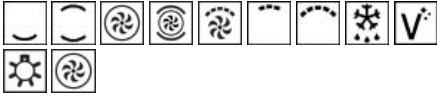
Accessories included for Third Oven

Oven grid with back and side stop:1
40mm deep tray:1

Electrical Connection

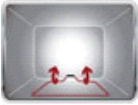
Electrical connection rating: 9600 W
Current:86 Amp
Voltage:220-240 V
Frequency:50/60 Hz

FUNCTIONS



Main Oven

Auxiliary Oven


Main Oven

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.


Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.


Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.


Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.


Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.


Half grill:

Heat is generated only at the centre of the element, so ideal for smaller quantities.


Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.


Snowflake:

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


Vapor Clean
 Vapor Clean

Auxiliary Oven



Light:
Light



Circulaire:

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