

TR103P

Victoria

100cm "Victoria" Traditional Dual fuel 3 cavity Cooker with Gas hob, Cream Energy rating AB

EAN13: 8017709241483

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2020.

Terms and conditions apply. Offer available from selected displaying retailers only. [For full terms and conditions please click here](#)

MAIN OVEN: LOWER LEFT



- Other functions; defrost
- Oven capacity: gross 68 litres, net 61 litres
- Usable cavity space dimensions (HxWxD): 316x444x425mm
- Triple glazed door
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 4 cooking levels with metal side supports
- Side opening door
- Vapor clean function

AUXILIARY OVEN: TALL OVEN RIGHT



- Oven capacity: gross 94 litres, net 84 litres
- Usable cavity space dimensions (HxWxD): 605x375x375mm
- 9 cooking levels with Metal side supports
- Side opening door
- Air cooling system
- Easy clean enamel interior

GRILL OVEN: UPPER LEFT



- Oven capacity: gross 41 litres, net 36 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- 2 cooking levels with Metal side supports
- Air cooling system
- Closed door grilling
- Easy clean enamel interior

STANDARD ACCESSORIES:

1 x wok support, 2 x extra deep trays (40mm deep), 7 x chrome shelves, 1 x grill mesh, 1 x set of telescopic shelves with partial extraction, 1 plate rack/warmer

GAS HOB:



- 6 burners



- Front right: 1.8 kW
- Rear right: 2.9 kW
- Front centre: 1.0 kW
- Rear centre: 1.8 kW
- Rear left: 1.0 kW
- Front left: Ultra rapid burner 4.2 kW
- Heavy duty cast iron pan stands
- Safety valves
- Adaptable for LPG

Nominal power: 8.9 kW

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

Functions



Main Oven



Auxiliary Oven



Grill

Options

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

Versions

- **TR103BL** - 100cm Victoria 3 Cavity Cooker with gas hob, Black
- **TR103P** - 100cm Victoria 3 Cavity Cooker with gas hob, Cream


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.


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.


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.


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.


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.


Half grill:

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.


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

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.

Grill



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.

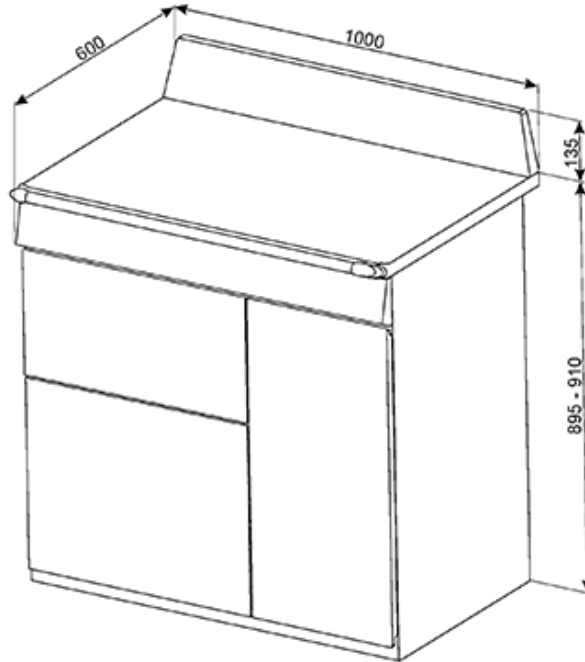
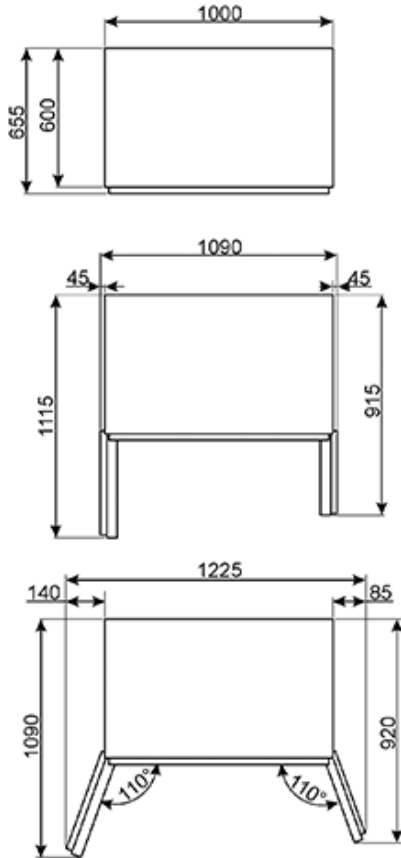


TR103P

Victoria

Victoria
100 cm
cream

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



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