

TR62BL New product Available soon

Victoria

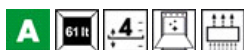
60cm "Victoria" Black enamel finish
Energy rating AA

ONLY AVAILABLE FROM SELECTED DEALERS

EAN13: 8017709210625

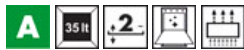
Special promotion on this model* 3 year guarantee on parts and labour if purchased by 31st December 2016. Models included are TR4110, TR93, TR90 and TR62. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)

MAIN OVEN



- Oven capacity: gross - 68 litres, net - 61 litres
- Digital electronic clock/programmer
- Air cooling system
- Removable inner door glass
- 4 cooking levels, Metal side supports
- Easy clean enamel interior

AUXILIARY OVEN



- 4 functions including Upper & Lower element
- Oven capacity: gross - 41 litres, net - 35 litres
- Air cooling system
- Closed door grilling
- Removable inner door glass
- 2 cooking levels, metal side supports
- Easy clean enamel interior

HOB:



- 4 Gas Burners
- Rear left: 1.80 kW
- Front left: Ultra rapid 4.20 kW
- Rear right: 1.80 kW
- Front right: 1.00 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG
- Nominal power: 5.5 kW
- Power supply required: dedicated cooker circuit fused at 30/32Amp circuit breaker

"This calculation has been completed in line with the current guidelines of the N.I.T and endorsed by Electrical Safety First. This national recognised formula is called 'Diversity factor'"

STANDARD ACCESSORIES:



- 1 x Telescopic guide shelf set (total extraction)
- 2 x Extra deep tray (40mm deep)
- 2 x Grill mesh
- 3 x Chrome shelves
- 1 x Cast iron Wok support

Functions



Main Oven



Auxiliary Oven



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.

Auxiliary Oven



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.



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.



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.



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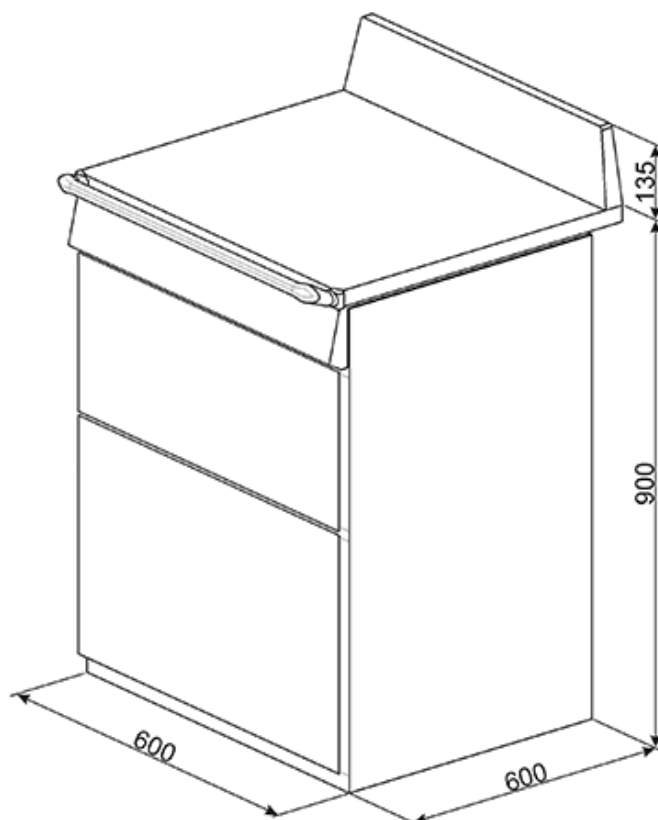
Victoria

60 cm

black

hob type: gas+electric

oven type: electric multifunction + electric static
energy rating AA



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