

## TR62BL

### Victoria

COOKER, 60X60 CM, VICTORIA, BLACK,  
GAS HOBS, ENERGY RATING A

EAN13: 8017709210625

#### HOBS:



Gas hobs

4 cooking zones

Front left: 4200 W

Rear left: 1800 W

Rear right: 1800 W

Front right: 1000 W

Matt black enamelled burner caps

Cast iron pan stands

Safety valves

1 wok cast iron stand

#### MAIN OVEN:



Gross capacity: 68 l

Tangential cooling system

Electronic 5 buttons

Electronic timer with start and end of cooking

Acoustic alarm

Temperature: from 50 to 245 °C

1 halogen lamp, power 40 W

Metal racks, 4 cooking levels

1 thermoreflecting door glass

Removable inner door

Safety valves

1 tray 40 mm deep

1 insert grill mesh

2 grids with back stop

#### SECONDARY OVEN:



Gross capacity: 41 l

Tangential cooling system

Closed door grilling

Temperature: from 50 to 245 °C

1 halogen lamp, power 40 W

Metal racks, 2 cooking levels

Electric grill

1 thermoreflecting door glass

1 insert grill mesh



1 grid with back stop

1 tray 40 mm deep

Frequency: 50/60 Hz

Current: 24 A

Voltage: 220-240 V

Voltage (V): 380-415 V

Electrical connection rating: 5500 W

Gas connection rating (W): 8700 W

## Functions

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Main Oven



Auxiliary Oven

## Versions

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- **TR62P** - CREAM



## Main Oven



### Circulaire:

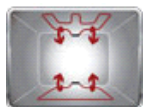
The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

## Auxiliary Oven



### 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:

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.



### 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.



### Half grill:

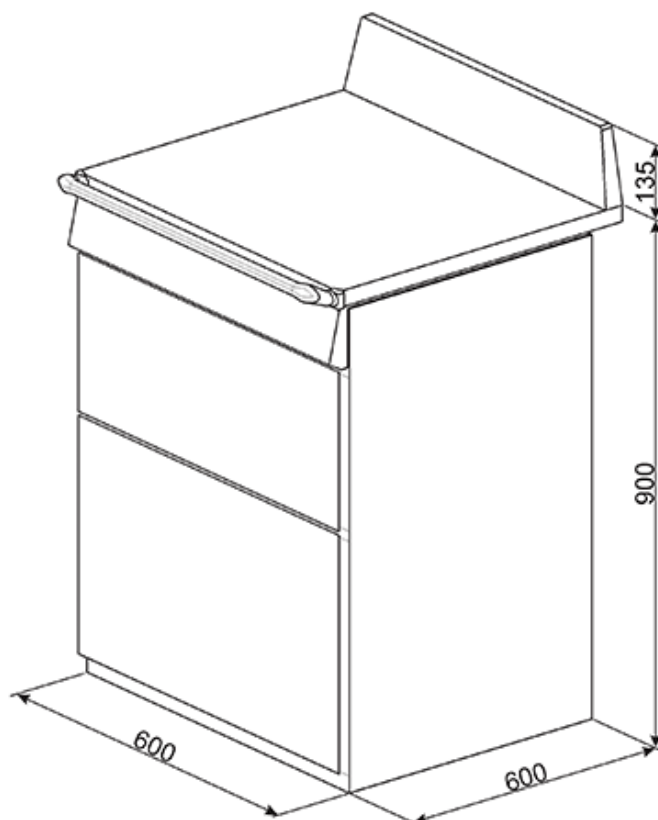
For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



**TR62BL**

Victoria

60 cm  
black  
hob type: gas  
oven type: electric  
energy rating A



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