



TRU90P

Victoria

Free-standing Dual Fuel Cavity "Victoria" Range
Approx. 36" Cream

EAN13: 8017709193355

Traditional Style

- Electronic clock with programmable features
- Full-width continuous grates
- Stainless steel storage drawer beneath the oven
- 5 1/3" stainless steel backsplash

Multifunction electric oven:

- 8 cooking modes
- Programmable timer
- Adjustable thermostat 120° - 500°F
- Air-cooled triple-glazed removable door

True European convection

- Oven capacity: 4.4 cu. ft.
- "Ever-Clean" enameled interior cavity
- 4 shelf positions
- 2x halogen oven lights
- Bake element 3.0kW
- Broil element 2.9kW
- Convection element 1.55kW

Gas Rangetop:

- 5 gas burners
- Right-rear 6500 BTU
- Left-rear 6500 BTU
- Right-rear 3400 BTU
- Left-front 10000 BTU
- Central double-inset super burner 18000 BTU
- Heavy-duty cast iron grates
- Automatic electric ignition
- LP gas conversion kit included

Safety:

- Gas safety valves
- Air cooled door to prevent overheating
- Connected nominal power: 240/120V
- Voltage rating: @ 240/120V 60Hz
- Amp. supply required: 240/120V - 15/13.5Amps
- Gas inlet location: back top right

Accessories included:

- 1 wok ring
- 1 moka ring
- 1 rotisserie kit
- 2 baking trays



2 chrome shelves

Functions



Options

- **KIT1TR9N** - Backspalsh black
- **KITITR90-1** - Black island trim

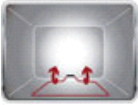
Versions

- **TRU90X** - Stainless Steel
- **TRU90BL** - Glossy Black Enamel

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Main Oven



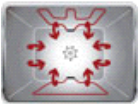
Bottom heat:

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.



Top and bottom heat:

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. Best results are obtained by placing food in the centre of the oven.



Convection with top and bottom heat:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as European convection cooking but can be used to cook biscuits and pastry.



European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



Convection broil:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling 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 racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks 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.



Rotisserie with broil:

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



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.

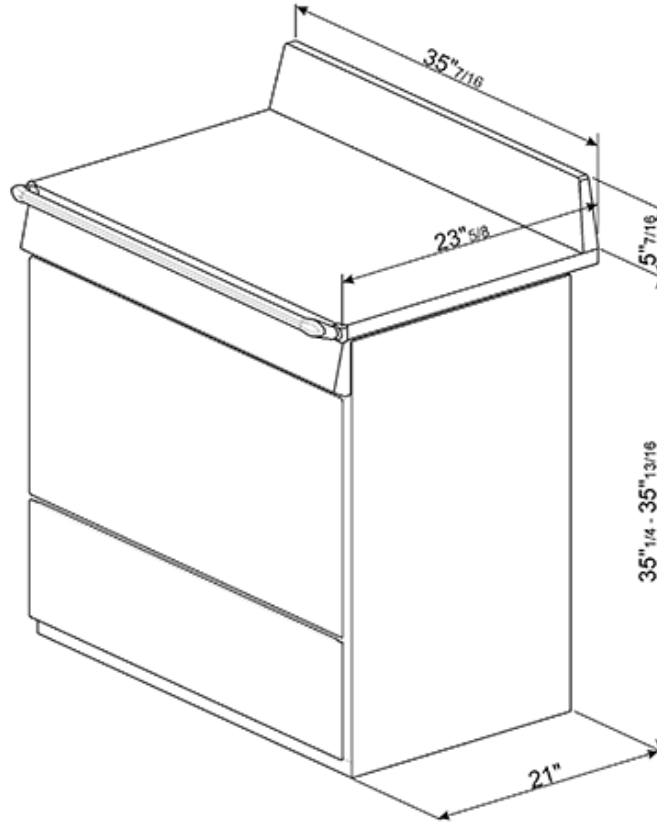


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36"
cream
cooktops type: gas
oven type: electric multifunction



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