

DOSF6920P

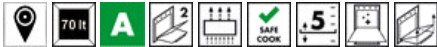
Victoria

60cm 'Victoria' traditional Multifunction Double Oven,
Cream
Energy Efficiency Class AA

EAN13: 8017709202484



Special promotion on this model* 3 year guarantee on parts and labour if purchased by 30th June 2017. The offer is applicable to Victoria built-in ovens and combi appliances. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)



Lower main oven:

- 10 functions Inc Circulaire element with fan
- 20 Automatic programmes
- Other functions: defrost by time, defrost by weight, rising, Sabbath
- Air cooling system
- Closed door grilling
- Removable inner door glass
- 5 cooking levels
- Metal side supports
- Easy clean enamel interior
- Oven capacity: gross - 79 litres, net - 70 litres



Upper auxiliary oven

- 4 functions Inc upper & lower element
- Variable grill
- Air cooling system
- Closed door grilling
- Removable inner door glass
- 2 cooking levels
- Easy clean enamel interior
- Oven capacity: gross - 41 litres, net – 35 litres

Nominal power: 5.60 kW

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

Standard accessories:

- Partially telescopic guides
- 2 x extra deep trays (40mm deep)
- 1 x roasting/grill pan (20mm deep)
- 2 x Chrome shelves
- 2 x Grill mesh



Functions

										Main oven
				Auxiliary oven						

Versions

- **DOSF6920P** - 60cm Victoria Multifunction Double Oven, Cream
- **DOSF6920N** - 60cm Victoria Multifunction Double Oven, Black



Main oven



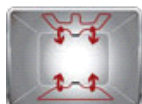
FAN WITH LOWER ELEMENT/ CIRCOGAS:

In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



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.



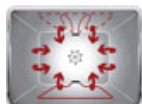
Circulaire + grill:

Circulaire + grill



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.



ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



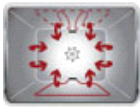
Vapor clean

Vapor clean

Auxiliary oven

**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.

**ECO:**

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

**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.

DOSF6920P

Victoria

double oven
60 cm
cream
energy rating A++
electric

