

TR4110IRW

Victoria

110cm "Victoria" Traditional 4 cavity Cooker with Induction Hob, Red Wine Energy rating AA

EAN13: 8017709228590



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 - TOP RIGHT



- 7 cooking functions Inc Circulaire element with fan:

Oven capacity: gross - 68 litres, net - 61 litres

- Usable cavity space dimensions (HxWxD): 316x444x425mm

Side opening door

- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- 4 cooking levels
- Easy clean enamel interior
- Triple glazed oven door

Vapor Clean function

AUXILIARY OVEN – LOWER LEFT



- 7 cooking functions Inc Top & Lower element with fan:

Oven capacity: gross - 68 litres, net - 61 litres

- Usable cavity space dimensions (HxWxD): 316x444x425mm

Side opening door

- Air cooling system
- Closed door grilling
- 4 cooking levels
- Easy clean enamel interior
- Triple glazed oven door

Vapor Clean function

GRILL COMPARTMENT – TOP LEFT

- Oven capacity: gross - 41 litres, net - 36 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- Air cooling system
- Closed door grilling
- Fully variable grill – max grill power: 2.7kW



- 2 grilling levels

STORAGE DRAWER- LOWER RIGHT

HOB:

- 5 full power induction zones, including
- Right front: Ø 175mm, 1.3 kW (booster 1.4 kW)
- Right Rear: Ø 215mm, 2.3 kW (booster 3.0 Kw)
- Centre: Ø 265mm, 2.3 kW (booster 3.0 kW)
- Left rear: Ø 215mm, 2.3 kW (booster 3.0kW)
- Left front: Ø 175mm, 1.3 kW (booster 1.4 kW)
- Automatic safety cut-out
- Residual heat indicators
- Eco power management feature

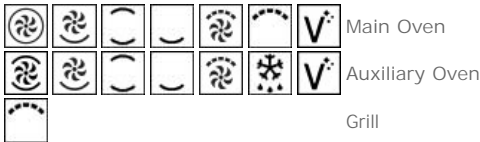
Nominal power: 19.5 kW

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

STANDARD ACCESSORIES:

3 x 40mm deep tray, 2 x grill mesh, 5 x chrome shelves, 2 x telescopic shelf set (partial)

Functions



Options

- **SPG110NE** - Plain glass splashback Black 110cm W x 75cm H
- **SPG110P** - Plain glass splashback Cream 110cm W x 75cm H
- **PALPZ** - Folding Pizza Shovel
- **PRTX** - Pizza stone with handles

Versions

- **TR4110IP** - 110cm Victoria 4 cavity cooker with induction hob, gloss cream
- **KT110BLE** - 110cm Victoria Chimney Hood, Black
- **KT110PE** - 110cm Victoria Chimney Hood, Cream
- **TR4110IBL** - 110cm Victoria 4 cavity cooker with induction hob, gloss black
- **TR4110IRW** - 110cm Victoria 4 cavity cooker with induction hob, Red Wine
- **TR4110IWH** - 110cm Victoria 4 cavity cooker with induction hob, White
- **TR4110IPG** - 110cm Victoria 4 cavity cooker with induction hob, Pastel Green

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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.



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.



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.



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.



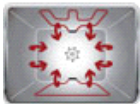
Grill element:

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



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.

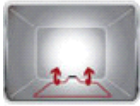


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**Snowflake:**

With the switch on this symbol, no heating is possible even if the thermostat is turned.

**Vapor clean**

Vapor clean

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Victoria

Victoria
110 cm
red

hob type: cookers with induction hob
oven type: electric
energy rating A++

