



TRU36GGWH9 New product

Victoria

Free-Standing All-Gas Cavity "Victoria" Range,
36" X 25", White

EAN13: 8017709269722

Traditional Style

Soft Close oven door

Full-width continuous grates

Stainless steel storage drawer beneath the oven

GAS OVEN:

4 cooking modes

Programmable Timer with Touch display

Adjustable thermostat 120° - 500° F

Air-cooled triple-glazed removable door

Triple Convection

Oven capacity: 4.5 cu ft

EverClean enameled interior cavity

5 shelf positions

2 x halogen oven lights

GAS RANGETOP:

5 gas burners

Right-rear: 8,000 BTUs

Left-rear: 8,000 BTUs

Central double-inset super burner: 20,000 BTUs

Right-front: 4,500 BTUs

Left-front: 12,000 BTUs

Heavy-duty cast-iron grates

Automatic electric ignition

LP gas conversion kit included

SAFETY:

Gas safety valves

Air-cooled door to prevent overheating

Connected load nominal power: 200 W - 2 Amps

Voltage rating: 120V 60Hz

ACCESSORIES INCLUDED:

1 wok ring

1 deep oven tray

1 total-extraction telescopic guide

2 chrome shelves

1 Island trim



Functions



Main Oven

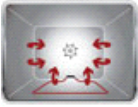
Options

- **BGTR9** - Grill Plate
- **GT1T-2** - 1-Level Telescopic Shelf - Total Extraction
- **PPR9** - Pizza Stone
- **TPKTR9** - Teppanyaki Grill Plate

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Main Oven



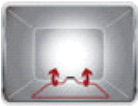
Convection:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Broiler:

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.



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. For Gas oven: Bake: traditional convection cooking.



Defrost at time:

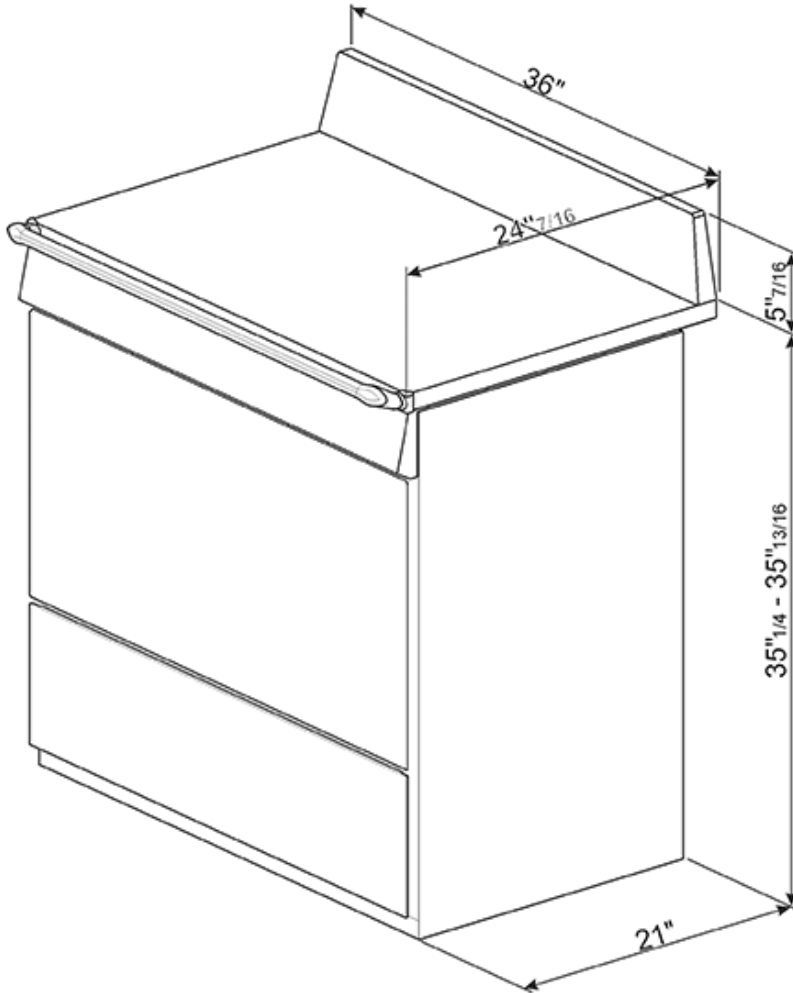
Defrost at time



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Victoria

36"
white
cooktops type: gas
oven type: gas



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