

## TR4110BL1

### Victoria

110cm "Victoria" Traditional Dual fuel 4 cavity Cooker with Gas hob, Gloss Black  
Energy rating AA

ONLY AVAILABLE FROM SELECTED DEALERS

EAN13: 8017709176648



Available from a wide selection of independent retailers and John Lewis stores. Click [here](#) to find your nearest stockist or contact the Smeg UK info line on 0844 5579907

[To watch the video please click here](#)

#### MAIN OVEN - TOP RIGHT



7 cooking functions Inc Circulaire element with fan:

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

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



6 cooking functions Inc Top & Lower element with fan:

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

Side opening door

Air cooling system

Closed door grilling

4 cooking levels

Easy clean enamel interior

Triple glazed oven door

#### GRILL COMPARTMENT – TOP LEFT



Oven capacity: gross - 41 litres, net - 36 litres

Air cooling system

Closed door grilling

Fully variable grill – max grill power:2.7kW

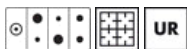
2 grilling levels



Double glazed door

STORAGE DRAWER- LOWER RIGHT

HOB:



7 gas burners

Front Right: 1.80kW

Rear Right: 1.80kW

Front Centre: 3.00kW

Rear Centre : 1.00kW

Front Left: 1.00kW

Rear Left: 3.00kW

**Far Left: Ultra rapid burner: 4.20kW**

Heavy duty cast iron pan stands

Automatic electronic ignition

Safety valves

Adaptable for LPG

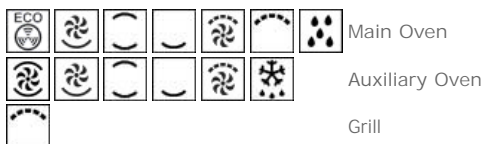
- Nominal power: 8.4 kW
- Power supply required: dedicated cooker circuit fused at 30Amp

"This calculation has been completed in line with the current guidelines of the N.I.T and endorsed by Electrical Safety First. This national recognised formula is called 'Diversity factor'"

STANDARD ACCESSORIES:

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

## Functions



## Options

- **TPKTR** - Teppanyaki grill plate for Victoria cookers
- **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

- **TR4110BL1** - 110cm "Victoria" Traditional range cooker, Gloss Black
- **TR4110P1** - 110cm "Victoria" Traditional range cooker, Cream
- **TR4110RO** - 110cm "Victoria" Traditional range cooker, Pastel Pink
- **TR4110AZ** - 110cm "Victoria" Traditional range cooker, Pastel Blue

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## Main Oven

### Eco Circulaire:

 Some models have Eco Circulaire in place of Circulaire but the 2 functions work in the same way. This is the most energy efficient standard oven function for the cooker.



### 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



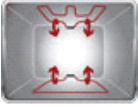
### Fan with upper and lower elements:

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.



### 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:**

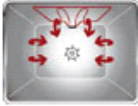
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**Snowflake:**

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

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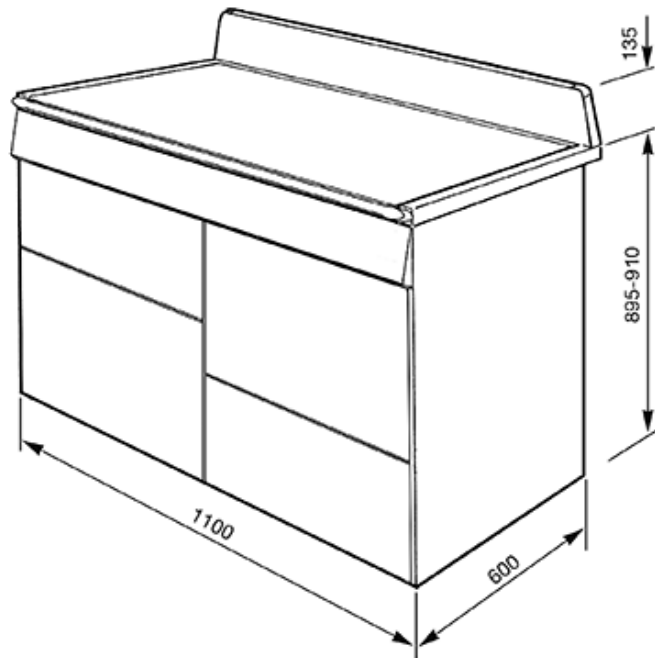
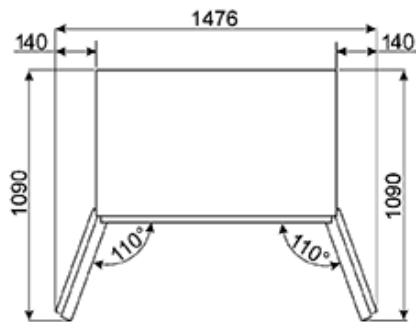
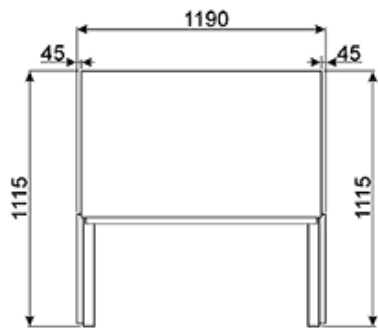
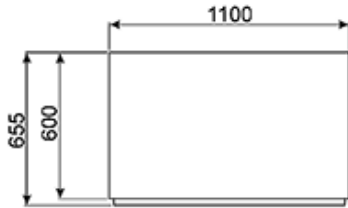


# TR4110BL1

Victoria

Victoria  
110 cm  
black

hob type: gas+electric  
oven type: 2 electric + separate grill compartment  
energy rating A+A



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