

## BM93BL New product

### Victoria

90cm "Blenheim" Dual fuel 3 cavity Cooker with Gas hob,  
Black  
Energy rating AB

EAN13: 8017709212438



ONLY AVAILABLE FROM SELECTED DEALERS

#### MAIN OVEN - LOWER LEFT



9 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
- Triple glazed door
- Easy clean enamel interior

#### Vapor Clean function

- Conventional: 1.06kWh

#### TALL AUXILARY OVEN – RIGHT



- Circulaire element with fan
- Oven capacity: gross - 68 litres, net - 62 litres

#### Side opening door

- Air cooling system
- Triple glazed door
- 9 cooking levels
- Easy clean enamel interior
- Conventional: 0.95kWh

- Forced air convection: 0.85kWh

#### GRILL COMPARTMENT – TOP LEFT

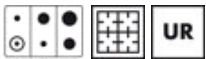


Oven capacity: gross - 41 litres, net - 36 litres

Air cooling system

- Closed door grilling
- Fully variable grill
- Max grill power: 2.7kW
- 2 grilling levels
- Easy clean enamel interior
- Metal side supports

HOB:



- 6 gas burners
- Front right: 1.8 kW
- Rear right: 2.9 kW
- Front centre: 1.0 kW
- Rear centre: 1.8 kW
- Rear left: 1.0 kW
- Front left: Ultra rapid burner: 4.2 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG
- Nominal power: 8.5 kW
- Power supply required: dedicated cooker circuit fused at 30Amp

STANDARD ACCESSORIES:

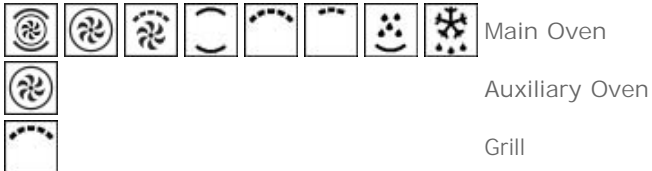
Grill: Roasting/grill tray, grill mesh, roof liner

Main oven: Extra deep tray (40mm deep), chrome shelf, telescopic guides, roof liner

Auxiliary oven: Plate rack, 4 x chrome shelves

Hob: Cast iron WOK support

## Functions



## Options

- **GT1T-1** - Pair fully extractable telescopic shelves
- **GT1P-1** - Pair partially extractable telescopic shelves

- **PALPZ** - Folding Pizza Shovel
- **PRTX** - Pizza stone with handles

## Versions

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- **TR93P** - 90cm "Victoria" traditional cooker with 3 cavities, Cream

**Main Oven**



**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.



**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 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.



**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.



**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.



**Vapour clean with lower element:**

this function has 2 uses, one to cook foods with bottom heat only where no browning is required. Alternatively it is an Eco friendly cleaning system called vapour clean. To enable this system to operate, a small amount water & detergent is sprayed around the cavity and heated to create vapour using the bottom element.



**Snowflake:**

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



**Auxiliary 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.



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## Grill

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### **Grill element:**

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