



#### Expect even, every time

The golden brown on a potato gratin. The deep crust on a fillet of beef. The moist depths of a rich chocolate cake. Achieving even results time after time demands precisely controlled heat, distributed consistently throughout your oven. Unlike standard ovens, the SurroundCook® oven's advanced fan technology ensures that every

#### Product Benefits & Features

##### Cook more at the same time and still get a perfect result



The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness. Sure to make each portion as perfect as the last.

##### Expect spotless with a self-cleaning oven



The Catalytic Cleaning feature prevents dirt and grease from building up in the oven. This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue. No scrubbing, just a spotless oven.

##### An at-a-glance overview of the status of your dish



The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.

##### Cooked evenly everywhere



With this oven, using energy efficiently also means cooking efficiently. It has a new convection system called SurroundCook, which ensures hot air circulates evenly throughout the oven cavity. The result is that the oven heats up faster and cooking temperatures can be reduced by

##### Toast, crisp or brown, with the grill

Add a crispy finish to toasties or lasagnes with the oven's grill function. The built-in heating element projects heat downwards, to delicately brown or toast your meals.

- Catalytic cleaning:
- Cooling fan
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- LED digital display
- Isofront® double-glazed doors with a heat reflective coating.
- Turbo grilling

#### Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.89
Energy Rating	A	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.78
Built-in Dimensions (mm) (HxWxD)	590x560x550	Lamp power (W)	25
Functions (Main Oven)	Conventional/Traditional cooking, Defrost, Fast grilling, Light, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling, Bottom heat	Oven Energy Source	Electrical
Connectivity	No	Product Type	Built-in Electric Oven
Total Electricity Loading (W)	2090	Noise (dB)	49
Steam Category	No	Gross Weight (Kg)	30
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Net Weight (Kg)	28
Main Oven - Internal Capacity (L)	65	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Cleaning	Catalytic	Main Oven - Shelves Included	2 Wire shelves chromed
Dimensions (mm) (HxWxD)	598x594x560	Main Oven - Shelf Support	Side grids Standard
Oven control type	Bar Standard	Cord Length (m)	1.6
Max Power Grill - Top Oven (W)	2090	Plug or Hardwired	UK Moulded Plug
Max power oven, W	2090	Included Fittings	Wood screws
Temperature Range	50°C - 250°C	Cavity Coating	Black Enameled
Largest Surface area	1130	N° of cavities	1
Interior Light	1, Back	PNC	944 068 450
Energy efficiency index EEI Main Oven	95.1	Bar Code	7333394051932
		Required Fuse (A)	13

