



Expect even cooking, 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

Perfectly bake even the largest batches



Less isn't always more, especially when it comes to delicious baked goodies. The XL Baking Tray is 20% larger than standard-sized baking trays, enabling you to turn out larger batches of sweet treats, with the satisfaction that every single one has been perfectly baked.

- Catalytic cleaning:
- Electronic touch controls.
- 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.
- Retractable controls
- Turbo grilling

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Lamp power (W)	40
Energy Rating	A	Oven Energy Source	Electrical
Built-in Dimensions (mm) (HxWxD)	590x560x550	Product Type	Built-in Electric Oven
Functions (Main Oven)	Light, Moist fan baking, True fan cooking, Turbo grilling, Defrost, Fast grilling, Grilling	Noise (dB)	53
Connectivity	No	Gross Weight (Kg)	29.5
Total Electricity Loading (W)	2790	Net Weight (Kg)	28.5
Steam Category	No	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Main Oven - Shelves Included	2 Wire shelves chromed
Main Oven - Internal Capacity (L)	72	Main Oven - Shelf Support	Side grids Standard
Cleaning	Catalytic	Cord Length (m)	N/A
Dimensions (mm) (HxWxD)	594x594x569	Plug or Hardwired	Hardwired connection only
Oven control type	Pop in / Pop out flat with sungrind	Included Fittings	Wood screws
Max Power Grill - Top Oven (W)	2700	Cavity Coating	Catalytic; Grey Enamel
Max power oven, W	2790	N° of cavities	1
Temperature Range	50°C - 275°C	PNC	949 495 311
Largest Surface area	1424	Bar Code	7333394054520
Interior Light	1, Back	Required Fuse (A)	13
Energy efficiency index EEI Main Oven	95.3		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.81		

