



#### 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.

#### 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.



#### A quicker way to toast and crisp

This highly efficient grill takes less time than traditional ovens, and will toast, crisp or brown your dishes to precision.

- 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   | Main Oven Conventional Mode - Energy consumption per cycle (Kwh) | 0.93  |
| Energy Rating                         | A  | Main Oven Fan Mode - Energy consumption per cycle (Kwh)          | 0.81  |
| Built-in Dimensions (mm) (HxWxD)      | 590x560x550  | Lamp power (W)   | 40  |
| Functions (Main Oven)                 | Fast grilling, Bottom heat, Conventional/Traditional cooking, Grilling, Light, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling | Oven Energy Source   | Electrical  |
| Connectivity                          | No   | Product Type   | Built-in Electric Oven  |
| Total Electricity Loading (W)         | 2790   | Noise (dB)   | 53  |
| Steam Category                        | No   | Gross Weight (Kg)  | 28.2  |
| Timer Type                            | Electronic display with clock, minute minder, and cooking duration.  | Net Weight (Kg)  | 27.2  |
| Main Oven - Internal Capacity (L)     | 72   | Main Oven - Trays Included                                       | 1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed |
| Cleaning                              | Aqua Clean   | Main Oven - Shelves Included                                     | 2 Wire shelves chromed  |
| Dimensions (mm) (HxWxD)               | 594x594x569  | Main Oven - Shelf Support  | Side grids Easy entry   |
| Oven control type                     | Pop in / Pop out flat with sungrind  | Cord Length (m)  | N/A   |
| Max Power Grill - Top Oven (W)        | 1700   | Plug or Hardwired  | Hardwired connection only   |
| Max power oven, W                     | 2790   | Included Fittings  | Wood screws   |
| Temperature Range                     | 50°C - 275°C   | Cavity Coating   | Grey Enamel   |
| Largest Surface area                  | 1424   | N° of cavities   | 1   |
| Interior Light                        | 1, Back  | PNC  | 949 496 387   |
| Energy efficiency index EEI Main Oven | 95.3   | Bar Code   | 7333394054353   |
|                                       |  | Required Fuse (A)  | 15  |

