



#### 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.



#### Make cleaning effortless with pyrolytic cleaning

With one touch of the Pyrolytic cleaning function, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

#### Effortless control. EXPLore LED Display with Touch buttons

Explore a new way to experience your oven with the responsive EXPLore LED Display with touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.



#### 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.

- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- Electronic touch controls.
- 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® plus triple glazed doors with a heat reflective coating.
- Retractable controls
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

#### Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Energy efficiency index EEI Main Oven	81.2
Energy Rating	A+	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Functions (Main Oven)	Defrost, Frozen foods, Bottom heat, Conventional/Traditional cooking, Turbo grilling, Pizza setting, True fan cooking, Grill, Moist fan baking	Lamp power (W)	40
Connectivity	No	Oven Energy Source	Electrical
Total Electricity Loading (W)	3490	Product Type	Built-in Electric Oven
Steam Category	No	Noise (dB)	45
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	32.1
Main Oven - Internal Capacity (L)	72	Net Weight (Kg)	31.1
Cleaning	Pyrolytic Self Clean	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Dimensions (mm) (HxWxD)	594x594x569	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control type	Pop in / Pop out flat with sungrind	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2300	Cord Length (m)	N/A
Max power oven, W	3490	Plug or Hardwired	Hardwired connection only
Temperature Range	30°C - 300°C	Included Fittings	Wood screws
Largest Surface area	1424	Cavity Coating	Grey Enamel
Interior Light	1, Back	N° of cavities	1
		PNC	949 498 303
		Bar Code	7333394054988
		Required Fuse (A)	16

