



Add steam. And make crisp and moist magic

In addition to your standard cooker functions, SteamBake adds steam while baking. The steam cooking keeps the dough moist on the surface to improve the rising and to create a golden colour and tasty crust.

Product Benefits & Features

SteamBake. The secret to better baking

SteamBake lets you achieve bakery-style results in your own home. Humidity allows dough to rise fully, creating soft insides with rich, crispy crusts. And try it for amazing roasted chicken or flaky fish.



Crispy, healthier food with AirFry

Enjoy crispy fries or delicious vegetables with less oil, using the specially designed AirFry setting and tray in your cooker. The wire-tray allows hot air to continually move around the oven to cook your food from all around. Crispy perfection, every time.



Multilevel Cooking. Cook more at the same time

With Multilevel Cooking, the additional heating ring ensures your dishes are perfectly cooked even when loaded with two trays at the same time.



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 250C and removes cooking residue. No scrubbing, just a spotless oven.



The Timer means you never overcook

To assure that your dishes are never overcooked, this oven boasts an electronic Timer that switches the heat off when the set time has been reached.



- Catalytic cleaning: A special oven coating lets you burn away grease and fat by running the oven at a high temperature.
- SteamBake: Using a burst of steam to create humidity, to give the perfect rise, this oven is perfect for the bakers amongst us.
- Residual heat indicators: Show when the hob surface is still hot after use.
- Cooling fan: The cooling fan starts automatically when the oven is switched on. It cools the electronic components and the external parts of the oven.
- Conventional Cooking: Heat from the top and bottom elements provides traditional cooking.

Product Specification

Series	6000	Left Front - Power/Diameter	2300W/210mm
Energy Rating	A	Left Rear - Power/Diameter	1200W/145mm
Cavity Size (L)	73	Front Middle - Power/Diameter	No
Cavity Size, Second Cavity (L)	39	Rear Middle - Power/Diameter	No
Cleaning	Catalytic	Main Oven - Trays Included	1 Dripping pan black enamel
Hob Type	Ceramic hob	Second Oven - Trays Included	No
Functions (Main Oven)	Conventional/Traditional cooking, Fast grilling, Moist fan baking, Pizza setting, True fan cooking, True fan cooking PLUS, Turbo grilling	Main Oven - Shelves Included	White Plastic, 2 Flat shelf chromed wirework
Functions (Second Oven)	Conventional/Traditional cooking, Grilling, Light	Second Oven - Shelves Included	No
Dimensions	894-912x600x600	Main Oven - Shelf Support	Grid Runners
Voltage (V)	240	Second Oven - Shelf Support	Grid runners
Total Electricity Loading (W)	12700	Gas Supply: Natural Gas	No
Colour	White	LPG Conversion Kit Included	No
Cleaning (Second Oven)	Catalytic		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.95		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.82		
Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.75		
Right Front - Power/Diameter	1200W/145mm		
Right Rear - Power/Diameter	1800W/180mm		

