



Exact heat. For precise cooking

The Induction Hob heats quicker than other hobs. It boils water faster, and the heat adjustments are so subtle that it helps you produce even the most refined, precise dishes with ease.

Product Benefits & Features

Your perfect cooking partner.

Induction helps you master any cooking technique faster. It heats quicker than other types of hobs so you can get on with your cooking straight away. Quick heat adjustments mean you can produce the finest tastes and textures when you cook.



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.



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.



- Hob2Hood®: Allows you to control the cooker hood via your hob.
- 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.
- Minute minder: Set the minute minder to remind you which dishes have finished cooking.
- Residual heat indicators: Show when the hob surface is still hot after use.
- Electric oven & electric hob.
- 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	2300/3600W/210mm
Energy Rating	A	Left Rear - Power/Diameter	1400/2500W/140mm
Main Oven - Internal Capacity (L)	73	Front Middle - Power/Diameter	No
Second Oven - Internal Capacity (L)	39	Rear Middle - Power/Diameter	No
Cleaning	Catalytic	Main Oven - Trays Included	1 Dripping pan black enamel
Hob Type	Induction Hob	Second Oven - Trays Included	N/A
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	1 Grill pan grid chromed wirework, 3 Flat shelf chromed wirework
Functions (Second Oven)	Conventional/Traditional cooking, Grilling, Light	Second Oven - Shelves Included	N/A
Dimensions (mm) (HxWxD)	894-912x600x600	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Voltage (V)	240	Second Oven - Shelf Support	Grid runner
Total Electricity Loading (W)	11300	Gas Supply: Natural Gas	N/A
Colour	Stainless steel	Gas Replacement	N/A
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	1800/2800W/180mm		
Right Rear - Power/Diameter	1800/2800W/180mm		

