



#### 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



#### Induction Hob. A cooler surface for a safer kitchen

Our Intelligent Induction Hob technology heats pans and the food in them, but nothing else. The surface around the pan stays cool. So, if you accidentally touch the hob near the pans while you're cooking, your fingers are safe.



#### 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.



#### XXL Capacity. More room. Better visibility

This advanced oven has a generous XXL Capacity cavity and full glass door for outstanding visibility.

- 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.
- Dual circuit grill: Uses the inner and outer part of the grill element, to provide full width even grilling, ideal for 6 pieces of toast.
- 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	5000	Main Oven - Shelves Included	1 Grill pan grid chromed wirework, 3 Flat shelf chromed wirework
Energy Rating	A	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Main Oven - Internal Capacity (L)	77	Second Oven - Shelf Support	Grid runner
Second Oven - Internal Capacity (L)	39	Gas Supply: Natural Gas	N/A
Cleaning	Catalytic	Gas Replacement	N/A
Hob Type	Induction Hob	Gas replacement	N/A
Functions (Main Oven)	Defrost, Light, True fan cooking	Product Number (PNC)	All Open
Functions (Second Oven)	Conventional/Traditional cooking, Grilling, Light	Plug or Hardwired	Hardwired connection only
Dimensions (mm) (HxWxD)	894-912x600x600		
Voltage (V)	240		
Total Electricity Loading (W)	10700		
Colour	White		
Cleaning (Second Oven)	Catalytic		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.83		
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		
Left Front - Power/Diameter	2300/3600W/210mm		
Left Rear - Power/Diameter	1400/2500W/140mm		
Front Middle - Power/Diameter	No		
Rear Middle - Power/Diameter	No		
Main Oven - Trays Included	1 Dripping pan black enamel		

