



Expect even, 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

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 part of your dish is getting exactly the heat it needs.

Product Benefits & Features

Double oven - double dishes for double delicious

Effortlessly cook two meals at once. With the Double Oven you have the choice of fan cooking, conventional cooking and grilling. Giving you two separate areas where you can chose to bake or roast two dishes at the same time

Heat activated catalytic cleaning

The catalytic lining absorbs the grease from cooking and is activated by regular heating to 220°C. The grease residue is oxidised leaving the catalytic surface clean.



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



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.



- Catalytic cleaning:
- 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)	0.94
Energy Rating	A	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Built-in Dimensions (mm) (HxWxD)	875x560x550	Lamp power (W)	25
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Defrost, Grilling, Light, Moist fan baking, True fan cooking, Turbo grilling, Pizza setting	Oven Energy Source	Electrical
Connectivity	No	Product Type	Double Cavity Built-in Electric Oven
Total Electricity Loading (W)	5300	Gross Weight (Kg)	55.2
Steam Category	No	Net Weight (Kg)	50.5
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Main Oven - Trays Included	1 Dripping pan black enamel 1 Trivet chromed, 2 Wire shelves chromed
Main Oven - Internal Capacity (L)	61	Main Oven - Shelves Included	Pyrolytic Safe Screwed In
Cleaning	Catalytic	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	888x594x568	Plug or Hardwired	Hardwired connection only
Oven control type	Pop in / Pop out flat	Cavity Coating	Black Enameled
Max Power Grill - Top Oven (W)	2900	N° of cavities	2
Max power oven, W	3000	PNC	944 171 703
Temperature Range	50°C - 275°C	Bar Code	7332543633272
Largest Surface area	1175	Required Fuse (A)	30
Interior Light	1, Back&Side halogen		
Energy efficiency index EEI Main Oven	95.1		

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