



#### Expect even, every time

Achieving even results time after time demands precisely controlled heat, distributed consistently throughout your double oven. Unlike standard double 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 choose 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.



##### 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



##### Toast, crisp or brown, with the grill

Add a crispy finish to toasties or lasagnes with the oven's grill function. The built-in heating element projects heat downwards, to delicately brown or toast your meals.

- Catalytic cleaning:
- Electronic touch controls.
- 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	Black	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92
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, True fan cooking, Turbo grilling, Light, Moist fan baking, Pizza setting	Oven Energy Source	Electrical
Connectivity	No	Product Type	Double Cavity Built-in Electric Oven
Total Electricity Loading (W)	4900	Noise (dB)	47
Steam Category	No	Gross Weight (Kg)	51
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Net Weight (Kg)	45.5
Main Oven - Internal Capacity (L)	61	Main Oven - Trays Included	1 Dripping pan black enamel
Cleaning	Catalytic	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Dimensions (mm) (HxWxD)	888x594x568	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Oven control type	Pop in / Pop out flat	Plug or Hardwired	Hardwired connection only
Max Power Grill - Top Oven (W)	2900	Cavity Coating	Catalytic
Max power oven, W	2750	N° of cavities	2
Temperature Range	50°C - 275°C	PNC	944 171 762
Largest Surface area	1175	Bar Code	7332543991891
Interior Light	1, Back&Side halogen	Required Fuse (A)	30
Energy efficiency index EEI Main Oven	95.1		

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