



Better baking happens with steam

The 5000 SurroundCook® Oven with SteamBake is a multifunction oven that uses steam for perfect baking – dishes are golden-crispy outside while the inside remains tender and moist. And every dish is evenly cooked without having to turn or move the tray.

Product Benefits & Features

SteamBake. The best baking results use steam

The SteamBake multifunction oven lets you add steam while baking. Dishes have better colour and crust, and are heated evenly without having to turn the tray or dish.



Food Sensor – for precise temperature control

The Food Sensor allows you to precisely monitor your cooking for perfect results regardless of the recipe. The oven will let you know when your food has reached the right temperature.



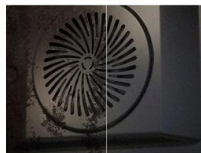
EXPLORE. Easy access to your oven's functions

EXPLORE allows you to effortlessly control the settings of your oven to know what's happening with your cooking. With the LED display and WiFi connectivity, you can easily see the time, temperature and progress of your dish.



Easy to wipe clean with Catalytic partial cleaning

With Catalytic Cleaning, the oven is coated with a special catalytic porous surface of the rear wall that absorbs and oxidizes grease, and a clean enamel cavity. The result is easy cleaning with just a damp cloth.



Get connected. And change the way you cook

Connectivity lets you control your oven from anywhere with our app. Get tips and improve cooking techniques with app-controlled functions at your fingertips.



- Catalytic cleaning:
- SteamBake: Using a burst of steam to create humidity, to give the perfect rise, this oven is perfect for the bakers amongst us.
- Connectivity: Control your oven via your smartphone or tablet.
- Temperature probe
- 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® plus triple glazed doors with a heat reflective coating.
- Retractable controls
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

Product Specification

Main Colour	Black	Energy efficiency index EEI Main Oven	81.2
Energy Rating	A+	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Pizza setting, Steam bake, True fan cooking, Turbo grilling, Frozen foods, Grill, Moist fan baking	Lamp power (W)	40
Connectivity	Yes	Oven Energy Source	Electrical
Total Electricity Loading (W)	3250	Product Type	Built-in Electric Oven
Steam Category	Direct Steam	Noise (dB)	48
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	32.5
Main Oven - Internal Capacity (L)	71	Net Weight (Kg)	31.5
Cleaning	Catalytic Partial/ Aqua Clean	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control type	Pop in / Pop out flat with spin metal caps	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2300	Cord Length (m)	N/A
Max power oven, W	3250	Plug or Hardwired	Hardwired connection only
Temperature Range	30°C - 300°C	Included Fittings	Wood screws
Largest Surface area	1424	Cavity Coating	Catalytic fan cover; Grey Enamel
Interior Light	1, Top halogen	N° of cavities	1
		PNC	944 035 180
		Bar Code	7333394111261
		Voltage (V)	220-240
		Required Fuse (A)	16

