



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

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



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.



- 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
- 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.
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- 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, Frozen foods, Grill, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling | Oven Energy Source | Electrical |
| Connectivity | No | Product Type | Double Cavity Built-in Electric Oven |
| Total Electricity Loading (W) | 4900 | Gross Weight (Kg) | 52 |
| Steam Category | No | Net Weight (Kg) | 50.45 |
| Timer Type | Electronic display with clock, minute minder, cooking duration and delay start. | Main Oven - Trays Included | 1 Dripping pan grey enamel, 1 Trivet chromed |
| Main Oven - Internal Capacity (L) | 61 | Main Oven - Shelves Included | 2 Wire shelves chromed |
| Cleaning | Catalytic | Main Oven - Shelf Support | Side grids Easy entry |
| Dimensions (mm) (HxWxD) | 888x594x568 | Cord Length (m) | 1.1 |
| Oven control type | Pop in / Pop out | Plug or Hardwired | Hardwired connection only |
| Max Power Grill - Top Oven (W) | 2900 | Included Fittings | Wood screws |
| Max power oven, W | 2750 | Cavity Coating | Catalytic |
| Temperature Range | 50°C - 300°C | N° of cavities | 2 |
| Largest Surface area | 1175 | PNC | 944 171 788 |
| Interior Light | 2, Back | Bar Code | 7333394136981 |
| Energy efficiency index EEI Main Oven | 95.1 | Required Fuse (A) | 30 |

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