



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

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.



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



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.

A clear view on cooking

We have carefully placed the lights inside this oven to ensure that you will have a clear view of your dish when cooking.



Improved access to enable thorough cleaning

The glass door of this oven can be completely removed, which provides better access for cleaning the oven even more thoroughly.



- 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 | Stainless Steel with antifingerprint coating | Energy efficiency index EEI Main Oven | 95.9 |
| Energy Rating | A | Main Oven Conventional Mode - Energy consumption per cycle (Kwh) | 0.85 |
| Built-in Dimensions (mm) (HxWxD) | 720x600x550 | Main Oven Fan Mode - Energy consumption per cycle (Kwh) | 0.71 |
| Functions (Main Oven) | Frozen foods, Grill, AirFry, Bottom heat, Conventional/Traditional cooking, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling | Lamp power (W) | 25 |
| Connectivity | No | Oven Energy Source | Electrical |
| Total Electricity Loading (W) | 4800 | Product Type | Double Cavity Built-under Electric Oven |
| Steam Category | No | Gross Weight (Kg) | 46 |
| Timer Type | Electronic display with clock, minute minder, cooking duration and delay start. | Net Weight (Kg) | 42.2 |
| Main Oven - Internal Capacity (L) | 45 | Main Oven - Trays Included | 1 AirFry mesh tray, 1 Dripping pan grey enamel, 1 Trivet chromed |
| Cleaning | Catalytic | Main Oven - Shelves Included | 2 Wire shelves chromed |
| Dimensions (mm) (HxWxD) | 715x594x568 | Main Oven - Shelf Support | Side grids Easy entry |
| Oven control type | Pop in / Pop out flat with spin metal caps | Plug or Hardwired | Hardwired connection only |
| Max Power Grill - Top Oven (W) | 2900 | Included Fittings | Wood screws |
| Max power oven, W | 2670 | Cavity Coating | Catalytic |
| Temperature Range | 50°C - 275°C | N° of cavities | 2 |
| Largest Surface area | 1175 | PNC | 944 171 797 |
| Interior Light | 2, Back | Bar Code | 7333394137131 |
| | | Required Fuse (A) | 30 |

