



#### 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.



- Catalytic cleaning:
- Electronic touch controls.
- Cooling fan
- Residual heat cooking uses the leftover heat in the oven to finish the cooking process, helping to reduce energy consumption.
- 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.
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

#### Product Specification

Main Colour	Black	Interior Light	2, Back
Energy Rating	A	Energy efficiency index EEI Main Oven	95.1
Built-in Dimensions (mm) (HxWxD)	875x560x550	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92
Functions (Main Oven)	AirFry, Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dehydrating, Dough proving, Frozen foods, Grill, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, True fan cooking, Turbo grilling	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Connectivity	No	Lamp power (W)	25
Total Electricity Loading (W)	4900	Oven Energy Source	Electrical
Steam Category	No	Product Type	Double Cavity Built-in Electric Oven
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	52
Main Oven - Internal Capacity (L)	61	Net Weight (Kg)	50.45
Cleaning	Catalytic	Main Oven - Trays Included	1 AirFry tray wire mesh, 1 Dripping pan grey enamel, 1 Trivet chromed
Dimensions (mm) (HxWxD)	888x594x568	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control type	Touch	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2900	Cord Length (m)	1.1
Max power oven, W	2750	Plug or Hardwired	Hardwired connection only
Temperature Range	50°C - 300°C	Included Fittings	Wood screws
Largest Surface area	1175	Cavity Coating	Catalytic
		N° of cavities	2
		PNC	944 171 792
		Bar Code	7333394137025
		Required Fuse (A)	30

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