



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	Stainless Steel with antifingerprint coating	Energy efficiency index EEI Main Oven	95.1
Energy Rating	A	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92
Built-in Dimensions (mm) (HxWxD)	875x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Functions (Main Oven)	Moist fan baking, Pizza setting, Bottom heat, Conventional/Traditional cooking, Defrost, Frozen foods, Grill, True fan cooking, Turbo grilling	Lamp power (W)	25
Connectivity	No	Oven Energy Source	Electrical
Total Electricity Loading (W)	4900	Product Type	Double Cavity Built-in Electric Oven
Steam Category	No	Gross Weight (Kg)	51.3
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Net Weight (Kg)	49.55
Main Oven - Internal Capacity (L)	61	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Cleaning	Catalytic	Main Oven - Shelves Included	2 Wire shelves chromed
Dimensions (mm) (HxWxD)	888x594x568	Main Oven - Shelf Support	Side grids Easy entry
Oven control type	Pop in / Pop out flat	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	944 171 789
Interior Light	2, Back	Bar Code	7333394137018
		Required Fuse (A)	30

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