



#### 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

##### Cook more at the same time and still get a perfect result



The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness. Sure to make each portion as perfect as the last.



##### Expect spotless with a self-cleaning oven

The Catalytic Cleaning feature prevents dirt and grease from building up in the oven. This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue. No scrubbing, just a spotless oven.

##### An at-a-glance overview of the status of your dish



The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.



##### 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

##### Toast, crisp or brown, with the grill

Add a crispy finish to toasties or lasagnes with the oven's grill function. The built-in heating element projects heat downwards, to delicately brown or toast your meals.

- Catalytic Cleaning
- Isofront® Double Glazed Doors
- Fan Controlled Defrosting
- LED Digital Display
- Conventional Cooking
- Cooling Fan

#### Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.78
Energy Rating	A	Power (w)	25
Built-in Dimensions (mm) (HxWxD)	593x560x550	Oven Energy Source	Electrical
Functions (Main Oven)	Fan cooking, Grilling, Bottom heat, Conventional/Traditional cooking, Defrost, True fan cooking, Turbo grilling, Moist fan baking	Product Type	Built-in Electric Oven
Connectivity	No	Noise (dB)	49
Total Electricity Loading (W)	2090	Gross Weight (Kg)	30
Steam Category	No	Net Weight (Kg)	28
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Main Oven - Trays Included	1 Dripping pan black enamel, 1 Trivet chromed
Main Oven - Internal Capacity (L)	65	Main Oven - Shelves Included	2 Wire shelves chromed
Cleaning	Catalytic	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	590x594x560	Cord Length (m)	1.6
Oven knob type	Bar Standard	Plug or Hardwired	Schuko
Max power grill - Top Oven	2090	Cavity Coating	Black Enameled
Max power oven - Top Oven	2090	Nø of cavities	1
Temperature Range	50°C - 250°C	PNC	944 068 450
Largest Surface area	1130	Bar Code	7333394051932
Interior Light	1, Back halogen	Voltage (V)	220-240
Energy efficiency index EEI	95.1	Required Fuse (A)	13
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.89	ProdPartCode	ER
		Series	6000
		Frequency (Hz)	50/60
		Second Oven - Shelves Included	N/A
		Second Oven - Trays Included	N/A

