



Expect even cooking, 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.

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



Perfectly bake even the largest batches

Less isn't always more, especially when it comes to delicious baked goodies. The XL Baking Tray is 20% larger than standard-sized baking trays, enabling you to turn out larger batches of sweet treats, with the satisfaction that every single one has been perfectly baked.



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
- Turbo grilling

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93
Energy Rating	A	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.81
Built-in Dimensions (mm) (HxWxD)	590x560x550	Lamp power (W)	40
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Fast grilling, Grilling, Light, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling	Oven Energy Source	Electrical
Connectivity	No	Product Type	Built-in Electric Oven
Total Electricity Loading (W)	2790	Noise (dB)	53
Steam Category	No	Gross Weight (Kg)	28.2
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Net Weight (Kg)	27.2
Main Oven - Internal Capacity (L)	72	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Cleaning	Aqua Clean	Main Oven - Shelves Included	2 Wire shelves chromed
Dimensions (mm) (HxWxD)	594x594x569	Main Oven - Shelf Support	Side grids Easy entry
Oven control knob type	Pop in / Pop out flat with sungrind	Cord Length (m)	N/A
Max Power Grill - Top Oven (W)	1700	Plug or Hardwired	Hardwired connection only
Max power oven, W	2790	Included Fittings	Wood screws
Temperature Range	50°C - 275°C	Cavity Coating	Grey Enamel
Largest Surface area	1424	N° of cavities	1
Interior Light	1, Back	PNC	949 496 387
Energy efficiency index EEI Main Oven	95.3	Bar Code	7333394054353
		Required Fuse (A)	15

