



#### 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 chose 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
- Isofront® Double Glazed Doors
- Fan Controlled Defrosting
- LED Digital Display
- Retractable Controls
- Conventional Cooking
- Cooling Fan

### Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92
Energy Rating	A	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Built-in Dimensions (mm) (HxWxD)	875x560x550	Power (w)	25
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Defrost, Frozen foods, True fan cooking, Turbo grilling, Grilling, Moist fan baking, Pizza setting	Oven Energy Source	Electrical
Connectivity	No	Product Type	Double Cavity Built-in Electric Oven
Total Electricity Loading (W)	4900	Gross Weight (Kg)	51.3
Steam Category	No	Net Weight (Kg)	49.55
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Main Oven - Trays Included	1 Dripping pan black enamel
Main Oven - Internal Capacity (L)	61	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Cleaning	Catalytic	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	888x594x568	Plug or Hardwired	Hardwired connection only
Oven knob type	Pop in / Pop out flat	Door surface temperature maximum in K - Top Oven	55
Max Power Grill - Top Oven (W)	2900	Cavity Coating	Catalytic
Max power oven - Top Oven	2750	Nø of cavities	2
Temperature Range	50°C - 300°C	PNC	944 171 779
Largest Surface area	1175	Bar Code	7333394051963
Interior Light	1, Back halogen	Voltage (V)	220-240
Energy efficiency index EEI	95.1	Required Fuse (A)	30
		Second Oven - Internal Capacity (L)	42
		ProdPartCode	ER

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