



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

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 part of your dish is getting exactly the heat it needs.

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.



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



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.



- 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	Lamp power (W)	25
Energy Rating	A	Oven Energy Source	Electrical
Built-in Dimensions (mm) (HxWxD)	720x600x550	Product Type	Double Cavity Built-under Electric Oven
Functions (Main Oven)	Light, Moist fan baking, True fan cooking, Turbo grilling, Grilling, Defrost	Gross Weight (Kg)	51.6
Connectivity	No	Net Weight (Kg)	47.7
Total Electricity Loading (W)	5300	Main Oven - Trays Included	1 Dripping pan black enamel
Steam Category	No	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Main Oven - Internal Capacity (L)	45	Plug or Hardwired	Hardwired connection only
Cleaning	Catalytic	Cavity Coating	Catalytic
Dimensions (mm) (HxWxD)	715x594x568	N° of cavities	2
Oven control knob type	Pop in / Pop out flat	PNC	944 171 704
Max Power Grill - Top Oven (W)	2900	Bar Code	7332543633289
Max power oven, W	3000	Voltage (V)	220-240
Temperature Range	50°C - 275°C	Required Fuse (A)	30
Largest Surface area	1175		
Interior Light	1, Back&Side halogen		
Energy efficiency index EEI Main Oven	95.9		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.71		

