



#### 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.



##### All the information you need

The LCD touch-control display on this oven puts cooking time, mode and temperature at your fingertips, and gives you access to pre-programmed recipes.



##### 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
- Residual heat cooking uses the leftover heat in the oven to finish the cooking process, helping to reduce energy consumption.
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- Isofront® plus triple glazed doors with a heat reflective coating.
- 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.
- Create favourites: Save all your favourite cooking functions with ease to make every meal a breeze.

#### Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Product Type	Double Cavity Built-under Electric Oven
Energy Rating	A	Gross weight (kg)	55.8
Built-in Dimensions (mm) (HxWxD)	720x600x550	Net weight (kg)	50.6
Connectivity	No	Main Oven - Trays Included	1 Dripping pan black enamel
Total Electricity Loading (W)	5900	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Steam Category	No	Main Oven - Shelf Support	Grid Runners Easy Entry
Timer Type	Omega	Plug or Hardwired	Hardwired connection only
Cavity Size (L)	45	Cavity coating	Black Enameled
Cleaning	Catalytic	N° of cavities	2
Dimensions (mm) (HxWxD)	715x594x568	PNC	944 171 643
Oven control knob type	Touch	Bar Code	7332543526437
Max Power Grill - Top Oven (W)	2900	Recommended fuse (A)	30
Max power oven, W	3000	Cavity Size, Second Cavity (L)	39
Temperature Range	50°C - 275°C	Product Number (PNC)	ER Partners
Largest Surface area	1175	Series	6000
Interior light	1, Back&Side halogen	Frequency (Hz)	50
Energy efficiency index EEI Main Oven	95.9	Second Oven Fan Mode - Energy consumption per cycle (Kwh)	0.75
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.85	Second Oven - Shelves Included	1 Wire shelf chromed
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.71	Second Oven - Number of Shelf Positions	4
Lamp power (W)	40	Second Oven - Shelf Support	Grid runners easy entry
Oven Energy Source	Electrical		

