



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
- Isofront® Plus Triple Glazed Door
- Dual circuit grill
- Child lock
- Turbo grilling
- 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	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.85
Energy Rating	A	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.71
Built-in Dimensions (mm) (HxWxD)	720x600x550	Lamp power (W)	40
Functions (Main Oven)	Grilling, Keep warm, Pizza setting, Conventional/Traditional cooking, Slow Cooking, Defrost, Turbo grilling, True fan cooking	Oven Energy Source	Electrical
Connectivity	No	Product Type	Double Cavity Built-under Electric Oven
Total Electricity Loading (W)	5900	Gross Weight (Kg)	58.7
Steam Category	No	Net Weight (Kg)	54
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)	45	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Cleaning	Catalytic	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	715x594x568	Plug or Hardwired	Hardwired connection only
Oven control knob type	Touch	Door surface temp. max., K (acc. to EN30 or 60335-1)	35
Max Power Grill - Top Oven (W)	2900	Included Fittings	TR2L
Max power oven, W	3000	Cavity Coating	Black Enameled
Temperature Range	50°C - 275°C	N° of cavities	2
Largest Surface area	1175	PNC	944 171 636
Interior Light	1, Back&Side halogen	Bar Code	7332543525393
Energy efficiency index EEI Main Oven	95.9	Voltage (V)	220-240
		Required Fuse (A)	30

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