



#### Better baking happens with steam

The 5000 SurroundCook® Oven with SteamBake is a multifunction oven that uses steam for perfect baking – dishes are golden-crispy outside while the inside remains tender and moist. And every dish is evenly cooked without having to turn or move the tray.

#### Product Benefits & Features



#### SteamBake. The best baking results use steam

The SteamBake multifunction oven lets you add steam while baking. Dishes have better colour and crust, and are heated evenly without having to turn the tray or dish.



#### Food Sensor – for precise temperature control

The Food Sensor allows you to precisely monitor your cooking for perfect results regardless of the recipe. The oven will let you know when your food has reached the right temperature.



#### EXplore. Easy access to your oven's functions

EXplore allows you to effortlessly control the settings of your oven to know what's happening with your cooking. With the LED display and WiFi connectivity, you can easily see the time, temperature and progress of your dish.



#### Pyrolytic Cleaning. The self-cleaning function

Using high temperature, the Pyrolytic Cleaning function turns grease and food residue into ash – so you can easily wipe it off with a damp cloth.



#### Get connected. And change the way you cook

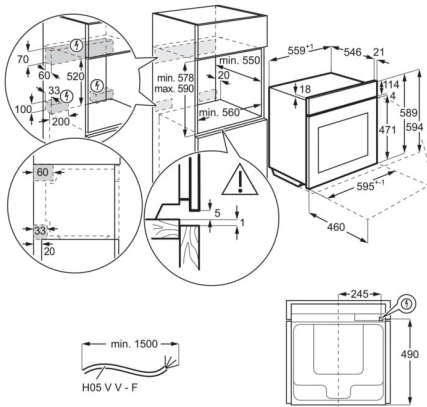
Connectivity lets you control your oven from anywhere with our app. Get tips and improve cooking techniques with app-controlled functions at your fingertips.

- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- SteamBake: Using a burst of steam to create humidity, to give the perfect rise, this oven is perfect for the bakers amongst us.
- Connectivity: Control your oven via your smartphone or tablet.
- Food probe
- Electronic touch controls.
- Cooling fan
- Fan controlled defrosting
- LED digital display
- Isofront® Plus quadruple glazed door
- Retractable controls
- Child lock
- Turbo grilling

#### Product Specification

Main Colour	Black	Energy efficiency index EEI Main Oven	81.2
Energy Rating	A+	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Functions (Main Oven)	True fan cooking, Conventional/Traditional cooking, Steam bake, Pizza setting, Bottom heat, Frozen foods, Moist fan baking, Grill, Turbo grilling	Lamp power (W)	40
Connectivity	Yes	Oven Energy Source	Electrical
Total Electricity Loading (W)	3250	Product Type	Built-in Electric Oven
Steam Category	Direct Steam	Noise (dB)	48
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	35
Main Oven - Internal Capacity (L)	71	Net Weight (Kg)	34
Cleaning	Pyrolytic Self Clean	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control knob type	Pop in / Pop out flat with spin metal caps	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2300	Plug or Hardwired	Hardwired connection only
Max power oven, W	3250	Door surface temp. max., K (acc. to EN30 or 60335-1)	35
Temperature Range	30°C - 300°C	Included Fittings	Wood screws
Largest Surface area	1424	Cavity Coating	Grey Enamel
Interior Light	1, Top halogen	N° of cavities	1
		PNC	944 035 179
		Bar Code	7333394111254
		Voltage (V)	220-240
		Required Fuse (A)	16

PSGBOV180DE0000F



PSGBOV180DE0000G

