



Quick heating and even cooking

The Series 20 FanCook Oven circulates hot air heat with its fan and ring element. Air is continuously moved around in the oven cavity, to make sure that dishes can be cooked on different level at the same time

Product Benefits & Features

Evenly cooked results, on any level

Get perfectly even oven results with Multilevel cooking. An additional heating ring promises even cooking across all three levels. Which is great for cooking more favourite dishes at the same time.

Sparkling results, with Aqua Clean

An additional cleaning tool is included inside the oven, called AquaClean. By adding water to the base, a humid environment is created with the oven's heat. So crumbs and splatters are easier to remove with damp cloth.

Convection oven, for Even Cooking

The hot air generated inside the oven during cooking is moved around with a fan, so all your dishes receive the same amount of heat. This lets the oven heat up faster, which means you'll get the same results using 20% lower temperatures, saving time and using less energy.

Time taken care of, with LED display

Set exact cooking times and keep track of all your dishes with the LED display. Juggling a few different dishes at once has never been easier.

Oven light, for a better view

A powerful, well-placed oven light lets you see what's going on inside the oven while your food is cooking. So you can monitor your dish's progress, without having to open the door.

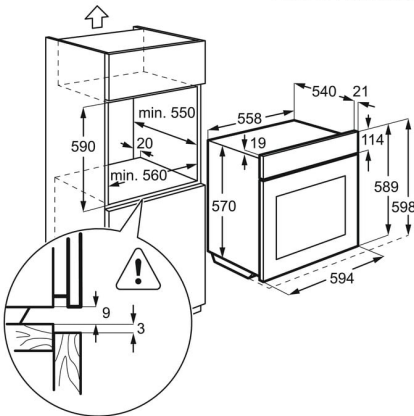
- Economy variable grill
- Top heat
- Bottom heat
- Fan Controlled Defrosting
- Oven features:
 - Pizza cooking
 - Clean 'n' clear enamel interior
 - 2 oven shelves
 - Fan cooled double glazed door with heat reflective glass
 - 'A' energy class

Product Specification

Main Colour	Stainless Steel with antifingerprint coating
Energy Rating	A
Built-in Dimensions (mm) (HxWxD)	590x560x550
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Defrost, Fan cooking, Grilling, Moist fan baking, True fan cooking, Turbo grilling
Connectivity	No
Total Electricity Loading (W)	2090
Steam Category	No
Timer Type	SET
Cavity Size (L)	58
Self-Cleaning?	Aqua Clean Enamel
Dimensions (mm) (HxWxD)	590x594x560
Oven control knob type	Bar Standard
Max Power Grill - Top Oven (W)	2090
Max power oven, W	2090
Temperature Range	50°C - 250°C
Largest Surface area	1130
Interior light	1, Back halogen
Energy efficiency index EEI Main Oven	94.9
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.89

Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.75
Power (w)	25
Oven Energy Source	Electrical
Product Type	Built-in Electric Oven
Noise (dB)	49
Gross Weight (Kg)	28.9
Net Weight	28.6
Main Oven - Trays Included	1 Dripping pan black enamel, 1 Trivet chromed
Main Oven - Shelves Included	1 Wire shelf chromed
Main Oven - Shelf Support	Stamped Runners
Plug or Hardwired	Hardwired connection only
Cavity coating	Clean Enamel
N° of cavities	1
PNC	944 068 077
Bar Code	7332543819669
Voltage (V)	230
Required Fuse (A)	13
Frequency (Hz)	50
Colour	Stainless steel with antifingerprint
Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	0
Product Number (PNC)	All Open

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