



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

- 45 Litre oven capacity
- Isofront® plus triple glazed door
- Fan controlled defrosting
- 'AA' energy rating for optimum efficiency
- Top oven features:
 - Conventional cooking
 - Top heat browning
 - Base heat finishing
 - Dual circuit economy variable grill
- Main oven features:
 - Conventional cooking
 - Base heat finishing
 - Keep warm
 - Dual circuit economy variable grill
 - Auto safety switch off and child lock
 - Electronic Touch Controls

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 up to 20%, saving you both time and energy

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.

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Main Oven - Internal Capacity (L)	45	Main Oven - Trays Included	1 Dripping pan black enamel
Second Oven - Internal Capacity (L)	39	Main Oven - Number of Shelf Positions	4
Cleaning	Catalytic	Second Oven - Number of Shelf Positions	4
Plug or Hardwired	Hardwired connection only	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
ProdPartCode	E - Generic Partner All	Second Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	715x594x568		
Built-in Dimensions (mm) (HxWxD)	720x600x550		
Total Electricity Loading (W)	5900		
Voltage (V)	220-240		
Required Fuse (A)	30		
Series	6000		
Frequency (Hz)	50		
Temperature Range	50°C - 275°C		
Maximum Microwave Output (W)	N/A		
Timer Type	Omega		
Energy Rating	A		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.85		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.71		
Second Oven Fan Mode - Energy consumption per cycle (Kwh)	0.75		
Second Oven - Shelves Included	1 Wire shelf chromed		

