



### Evenly cooked results, on any level

Get perfectly even oven results with Multilevel cooking. An additional heating ring promises even cooking across with up to two fully loaded oven trays on all levels. Which is great for cooking more favourite dishes at the same time.

The combination of responsive gas hob and fast-heating electric oven lets you get out of the kitchen, and enjoying other things, even faster.

## Product Benefits & Features

### Multilevel Cooking. Cook more at the same time

With Multilevel Cooking, the additional heating ring ensures your dishes are perfectly cooked even when loaded with two trays at the same time.

- 1 rapid burner, 2 semi-rapid burners, 1 simmer burner
- 2 semi-rapid burners
- 1 simmer burner
- Enamel pan supports
- Stylish glass lid
- Thermaflow® fan oven
- Top cavity features:
- Main oven features:
- Top heat
- Cooker features:

### Catalytic Cleaning – a spotless oven with only a wipe

Catalytic Cleaning prevents dirt and grease from building up in the oven. This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue. No scrubbing needed.

### Keep track of your cooking with the timer display

Keep track of your cooking with the timer display on the oven. The display enables you to set exact cooking times and monitor dishes effortlessly.

### Who wants to wait? Get heat quickly with gas

The gas hob on our freestanding cooker cuts down on waiting time in the kitchen. As soon as you ignite the flame under your pots and pans, they're heated up quickly – ready for use. And the hob controls are highly responsive, meaning it's easy to use.

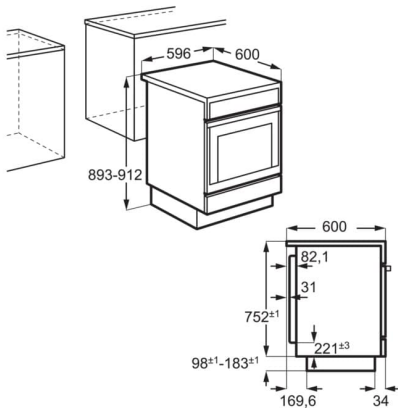
### The oven that's easier and more convenient to clean!

The moveable shelf supports make it easier than ever to give your oven a thorough clean, even in those tricky corners, in less time and with less effort.

#### Product Specification

Dimensions	894-912x600x600	Grids type - Bottom Oven	1 Flat shelf chromed wirework
Voltage (V)	240	Runners	Grid Runners
Total electricity loading, W	5200	Runners - Bottom Oven	Grid Runners
Required Fuse	30	Gas supply: natural gas	G20 (2H) 20 mbar
Cavity Size (L)	77	ProdPartCode	All Open
Cavity Size, Second Cavity (L)	39		
Largest Surface area	1254		
Colour	Black		
Self-Cleaning?	Catalytic		
Cleaning Bottom Oven	Catalytic		
Power Management	No		
Energy class	A		
Energy efficiency class	A		
Energy consumption, hot air, kWh/cycle	0.83		
Energy consumption per EU standard cycle	0.75		
Right front - Power/Diameter	950W/66mm		
Right rear - Power/Diameter	1900W/80mm		
Dial	2800W/109mm		
Rear - Power/Diameter	1900W/80mm		
Tray types included	1 Deep dripping pan black enamel		
Type of Trays - Bottom Oven	No		
Main Oven - Shelves Included	White Plastic, 2 Flat shelf chromed wirework		

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