



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

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

- 61 litre oven capacity
- 43 litre oven capacity
- Heat activated catalytic cleaning
- Isofront® double glazed doors
- Fan controlled defrosting
- 'AA' energy rating for optimum efficiency
- LED digital display
- Top oven features:
 - Conventional cooking
 - Top heat browning
 - Base heat finishing
- Main oven features:
 - Conventional cooking
 - Base heat finishing

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.



Effortless control. EXPLORE LED Display with Touch buttons

Explore a new way to experience your oven with the responsive EXPLORE LED Display with touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.

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

Type of timer min.	LUX	Energy consumption, hot air, kWh/cycle	0.77
Functions	Bottom heat, Conventional/Traditional cooking, Defrost, Grilling, Light, Pizza setting, True fan cooking, Turbo grilling, Moist fan baking	Main Colour	Stainless Steel with antifingerprint coating
Cavity coating	Catalytic	Plate	Catalytic
Plug	No	Top oven number of shelves	1 Wire shelf chromed
Cavity Size (L)	61	Bottom oven shelves	2
Cavity Size, Second Cavity (L)	42		
Dimensions (mm) (HxWxD)	888x594x568		
Dimensions (Built-in, mm)	875x560x550		
Cleaning	Catalytic		
Total electricity loading, W	4900		
Voltage (V)	220-240		
Required Fuse	30		
Frequency (Hz)	50		
Temperature range	50°C - 300°C		
Maximum Microwave output (W)	0		
Largest Surface area	1175		
Energy class	A		
Energy consumption, conventional mode, kWh per cycle	0.92		
ProdPartCode	S - Customer Specific ERT		
Energy consumption per EU standard cycle	0.78		

