



### 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



### Cook more at the same time and still get a perfect result

The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness. Sure to make each portion as perfect as the last.

- Diamond-glazed Enamel Interior
- Isofront® Double Glazed Doors
- Fan Controlled Defrosting
- LED Digital Display
- Cooling Fan

### An at-a-glance overview of the status of your dish

The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.



### 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

### Perfectly bake even the largest batches

Less isn't always more, especially when it comes to delicious baked goodies. The XL Baking Tray is 20% larger than standard-sized baking trays, enabling you to turn out larger batches of sweet treats, with the satisfaction that every single one has been perfectly baked.

### 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	Black	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.81
Energy Rating	A	Power (w)	40
Built-in Dimensions (mm) (HxWxD)	600x560x550	Oven Energy Source	Electrical
Functions (Main Oven)	Bottom heat, Fast grilling, Grilling, Light, Moist fan baking, Pizza setting, Top/Bottom heat, True fan cooking, Turbo grilling	Product Type	Built-in Electric Oven
Connectivity	No	Noise (dB)	53
Total Electricity Loading (W)	2790	Gross Weight (Kg)	29.7
Steam Category	No	Net Weight (Kg)	28.7
Timer Type	Electronic display with clock, minute minder, and cooking duration.	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Main Oven - Internal Capacity (L)	72	Main Oven - Shelves Included	2 Wire shelves chromed
Cleaning	Aqua Clean	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	594x594x568	Cord Length (m)	0
Oven knob type	Pop in / Pop out flat with sungrind	Plug or Hardwired	Hardwired connection only
Max power grill - Top Oven	2700	Door surface temperature maximum in K - Top Oven	40
Max power oven - Top Oven	2790	Cavity Coating	Grey Enamel
Temperature Range	50°C - 275°C	Nø of cavities	1
Largest Surface area	1424	PNC	949 496 386
Interior Light	1, Back&Side halogen	Bar Code	7333394054346
Energy efficiency index EEI	95.3	Voltage (V)	220-240
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93	ProdPartCode	ER Open
		Series	600
		Frequency (Hz)	50-60
		Second Oven - Shelves Included	N/A
		Second Oven - Trays Included	N/A

