



#### 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

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#### 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

##### 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



##### 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.



- Catalytic Cleaning
- Isofront® Plus Triple Glazed Door
- Fan Controlled Defrosting
- Conventional Cooking
- Top Heat
- Dual Circuit Grill
- Keep warm
- Electronic Touch Controls
- Cooling Fan

#### Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Oven Energy Source	Electrical
Energy Rating	A	Product Type	Double Cavity Built-in Electric Oven
Built-in Dimensions (mm) (HxWxD)	875x560x550	Gross Weight (Kg)	64.2
Connectivity	No	Net Weight (Kg)	59
Total Electricity Loading (W)	5800	Main Oven - Trays Included	1 Dripping pan black enamel
Steam Category	No	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Main Oven - Internal Capacity (L)	61	Plug or Hardwired	Hardwired connection only
Cleaning	Catalytic	Door surface temperature maximum in K - Top Oven	35
Dimensions (mm) (HxWxD)	888x594x568	Included fittings	TR2L
Oven knob type	Touch	Cavity Coating	Black Enameled
Max power grill - Top Oven	2900	No of cavities	2
Max power oven - Top Oven	3000	PNC	944 171 644
Temperature Range	30°C - 300°C	Bar Code	7332543526444
Largest Surface area	1175	Voltage (V)	220-240
Interior Light	1, Back&Side halogen	Required Fuse (A)	30
Energy efficiency index EEI	95.1	Second Oven - Internal Capacity (L)	39
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92	ProdPartCode	E - Generic Partner All
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77	Series	6000
Power (w)	25	Frequency (Hz)	50
		Maximum Microwave Output (W)	N/A

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