



Always evenly cooked. Saving time and energy

The 5000 SurroundCook® Oven circulates the air more effectively so food gets evenly cooked anywhere in the oven. Cook using three trays with perfect results, saving up to 20% of time and energy in the process.

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



Easy to wipe clean with Catalytic Cleaning

With Catalytic Cleaning, the oven is coated with a special surface that absorbs and oxidises grease and food residue at high temperatures. The result is easy cleaning with just a damp cloth.

Take control of your cooking with EXCite

EXCite is the responsive touch-screen TFT display that gives intuitive access to the different features of your oven. It provides you with information as you cook, ensuring you have full control over your recipes.



AirFry. Crunchy and crisp results with little or no oil

The AirFry oven comes with an extra tray that allows for more air circulation. The result is crunchy and evenly cooked food like fries, vegetables and chicken wings, with little or no oil.



Hot air. For even cooking

Cook more efficiently, reducing temperatures by 20%, with double fan convection. Heat is automatically distributed into every corner, ensuring every dish is consistently cooked throughout – regardless of its position inside the oven

- Catalytic cleaning:
- Electronic touch controls.
- Cooling fan
- Residual heat cooking uses the leftover heat in the oven to finish the cooking process, helping to reduce energy consumption.
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- LED digital display
- Isofront® plus triple glazed doors with a heat reflective coating.
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

Product Specification

Main Colour	Black	Interior Light	1, Back&Side halogen
Energy Rating	A	Energy efficiency index EEI Main Oven	95.1
Built-in Dimensions (mm) (HxWxD)	875x560x550	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92
Functions (Main Oven)	AirFry, Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dehydrating, Dough proving, Frozen foods, Grill, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, True fan cooking, Turbo grilling	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Connectivity	No	Lamp power (W)	25
Total Electricity Loading (W)	5800	Oven Energy Source	Electrical
Steam Category	No	Product Type	Double Cavity Built-in Electric Oven
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	64.2
Main Oven - Internal Capacity (L)	61	Net Weight (Kg)	59
Cleaning	Catalytic	Main Oven - Trays Included	1 AirFry mesh tray, 1 Dripping pan black enamel
Dimensions (mm) (HxWxD)	888x594x568	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Oven control type	Touch	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Max Power Grill - Top Oven (W)	2900	Plug or Hardwired	Hardwired connection only
Max power oven, W	3000	Included Fittings	TR2L
Temperature Range	30°C - 300°C	Cavity Coating	Black Enameled
Largest Surface area	1175	N° of cavities	2
		PNC	944 171 800
		Bar Code	7333394144757
		Required Fuse (A)	30

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