



Experience amazing tenderness with SteamCrisp® Oven – enjoy succulent meat and elevate

The 6000 SenseCook® Oven with SteamCrisp® precisely cooks for perfect results. Combining steam and traditional heat, meat is more succulent and fish dishes are up to 20% more tender vs. a non-steam oven.

Based on external test comparing tenderness of chicken (up to 4% more) and salmon (up to 20% more) cooked with and without combining steam and hot air.

Product Benefits & Features

SteamCrisp® – keeps dishes crispy outside and juicy inside

The SteamCrisp® multifunction oven combines heat and steam to bake, roast and reheat. This combination keeps dishes crispy on the outside and juicy on the inside – meat is juicier and fish is up to 20% more tender vs a non-steam oven.



Based on external test comparing tenderness of chicken (up to 4% more) and salmon (up to 20% more) cooked with and without combining steam and hot air.

Food Sensor – for precise temperature control

The Food Sensor allows you to precisely monitor your cooking for perfect results regardless of the recipe. The oven will let you know when your food has reached the right temperature.



EXPLORE. Easy access to your oven's functions

EXPLORE allows you to effortlessly control the settings of your oven to know what's happening with your cooking. With the LED display and WiFi connectivity, you can easily see the time, temperature and progress of your dish.



Pyrolytic Cleaning. The self-cleaning function

Using high temperature, the Pyrolytic Cleaning function turns grease and food residue into ash – so you can easily wipe it off with a damp cloth.



Get connected. And change the way you cook

Connectivity lets you control your oven from anywhere with our app. Get tips and improve cooking techniques with app-controlled functions at your fingertips.



- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- SteamCrisp: By using 25% steam and 75% heat, this oven distributes continual steam throughout the cooking process. Ideal for cooking the perfect Sunday roast.
- Connectivity: Control your oven via your smartphone or tablet.
- Temperature probe
- SoftMotion™ for a smooth, silent action when closing the door.
- Electronic touch controls.
- Cooling fan
- 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.
- Retractable controls
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

Product Specification

Main Colour	Black	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93
Energy Rating	A++	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
Built-in Dimensions (mm) (HxWxD)	590x560x550	Lamp power (W)	40
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Frozen foods, Grill, Humidity Low, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling	Oven Energy Source	Electrical
Connectivity	Yes	Product Type	Built-in Electric Oven
Steam Category	Hot Steam	Noise (dB)	45
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	34
Main Oven - Internal Capacity (L)	72	Net Weight (Kg)	33
Cleaning	Pyrolytic Self Clean	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Easy2Clean Cake tray, 1 Trivet chromed
Dimensions (mm) (HxWxD)	594x596x569	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control type	Pop in / Pop out flat with spin metal caps	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2300	Cord Length (m)	N/A
Max power oven, W	3380	Plug or Hardwired	Hardwired connection only
Temperature Range	30°C - 300°C	Included Fittings	Wood screws
Largest Surface area	1424	Cavity Coating	Grey Enamel
Interior Light	1, Back	N° of cavities	1
Energy efficiency index EEI Main Oven	61.2	PNC	949 284 742
		Bar Code	7333394147826
		Required Fuse (A)	16

