



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

- 45 Litre oven capacity
- Isofront® double glazed doors
- Fan controlled defrosting
- 'AA' energy rating for optimum efficiency
- LED digital display
- Top oven features:
 - Top heat browning
- 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

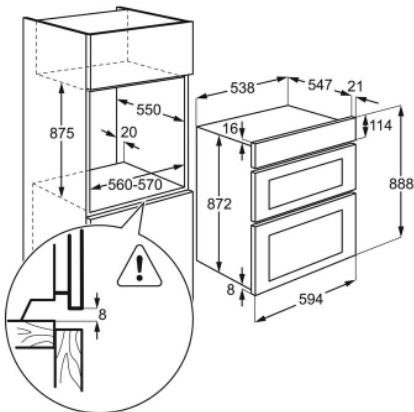
A quicker way to toast and crisp

This highly efficient grill takes less time than traditional ovens, and will toast, crisp or brown your dishes to precision.

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.71
Main Oven - Internal Capacity (L)	45	Second Oven - Shelves Included	1 Wire shelf chromed
Second Oven - Internal Capacity (L)	42	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Cleaning	Catalytic	Main Oven - Trays Included	1 Dripping pan black enamel
Plug or Hardwired	Hardwired connection only	Main Oven - Number of Shelf Positions	4
Functions (Main Oven)	Defrost, Grilling, Light, Moist fan baking, True fan cooking, Turbo grilling	Second Oven - Number of Shelf Positions	4
ProdPartCode	K - Customer Specific KRT	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Dimensions (mm) (HxWxD)	715x594x568	Second Oven - Shelf Support	Pyrolytic Safe Screwed In
Built-in Dimensions (mm) (HxWxD)	720x600x550		
Total Electricity Loading (W)	4800		
Voltage (V)	220-240		
Required Fuse (A)	30		
Series	6000		
Frequency (Hz)	50		
Temperature Range	50°C - 275°C		
Maximum Microwave Output (W)	N/A		
Timer Type	LUX		
Energy Rating	A		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.85		
Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.78		

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