



Expect even, every time

Achieving even results time after time demands precisely controlled heat, distributed consistently throughout your double oven. Unlike standard double ovens, the SurroundCook oven's advanced fan technology ensures that every part of your dish is getting exactly the heat it needs.

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.

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

Toast, crisp or brown, with the grill

Add a crispy finish to toasties or lasagnes with the oven's grill function. The built-in heating element projects heat downwards, to delicately brown or toast your meals.

- Multifunctional oven with ring heating element
- Retractable Oven controls with LED display
- Perfect Entry Grids
- Cooling fan

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.78
Cavity Size (L)	61	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Cavity Size, Second Cavity (L)	42	Second Oven - Shelves Included	1 Wire shelf chromed
Cleaning	Catalytic	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Plug or Hardwired	Hardwired connection only	Main Oven - Trays Included	1 Dripping pan black enamel
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Defrost, Grilling, Light, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling	Main Oven - Number of Shelf Positions	5
Product Number (PNC)	K - Customer Specific KRT	Second Oven - Number of Shelf Positions	4
Dimensions (mm) (HxWxD)	888x594x568	Main Oven - Shelf Support	Grid Runners Easy Entry
Built-in Dimensions (mm) (HxWxD)	875x560x550	Second Oven - Shelf Support	Grid runners easy entry
Timer Type	LUX		
Voltage (V)	230-240		
Total Electricity Loading (W)	4900		
Required Fuse (A)	30		
Series	6000		
Frequency (Hz)	50		
Temperature Range	50°C - 300°C		
Maximum Microwave Output (W)	0		
Energy Rating	A		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92		

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