



Expect even cooking, 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

Cook more at the same time and still get a perfect result

The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness. Sure to make each portion as perfect as the last.



An at-a-glance overview of the status of your dish

The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.

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



Perfectly bake even the largest batches

Less isn't always more, especially when it comes to delicious baked goodies. The XL Baking Tray is 20% larger than standard-sized baking trays, enabling you to turn out larger batches of sweet treats, with the satisfaction that every single one has been perfectly baked.



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.



- Diamond-glazed Enamel Interior
- Isofront® Double Glazed Doors
- Fan Controlled Defrosting
- LED Digital Display
- Retractable Controls
- Cooling Fan

Product Specification

Main Colour	Black
Energy Rating	A
Built-in Dimensions (mm) (HxWxD)	590x560x550
Functions (Main Oven)	Turbo grilling, Light, Moist fan baking, Pizza setting, Top/Bottom heat, True fan cooking, Bottom heat, Fast grilling, Grilling
Connectivity	No
Total Electricity Loading (W)	2790
Steam Category	No
Timer Type	Electronic display with clock, minute minder, and cooking duration.
Main Oven - Internal Capacity (L)	72
Cleaning	Aqua Clean
Dimensions (mm) (HxWxD)	594x594x568
Oven knob type	Pop in / Pop out flat with sungrind
Max Power Grill - Top Oven (W)	2700
Max power oven - Top Oven	2790
Temperature Range	50°C - 275°C
Largest Surface area	1424
Interior Light	1, Back&Side halogen
Energy efficiency index EEI	95.3
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93

Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.81
Power (w)	40
Oven Energy Source	Electrical
Product Type	Built-in Electric Oven
Noise (dB)	53
Gross Weight (Kg)	29.7
Net Weight (Kg)	28.7
Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Main Oven - Shelves Included	2 Wire shelves chromed
Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Cord Length (m)	0
Plug or Hardwired	Hardwired connection only
Door surface temperature maximum in K - Top Oven	40
Cavity Coating	Grey Enamel
Nø of cavities	1
PNC	949 496 386
Bar Code	7333394054346
Voltage (V)	220-240
Product Number (PNC)	ER Open
Series	3000
Frequency (Hz)	50-60
Second Oven - Shelves Included	N/A
Second Oven - Trays Included	N/A

