



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

Achieving even results time after time demands precisely controlled heat, distributed consistently throughout your double oven. Unlike standard 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

- 61 litre oven capacity
- 43 litre oven capacity
- Heat activated catalytic cleaning
- Isofront® plus triple glazed door
- Fan controlled defrosting
- 'AA' energy rating for optimum efficiency
- Top oven features:
 - Conventional cooking
 - Top heat browning
 - Base heat finishing
- Dual circuit economy variable grill
- Main oven features:
 - Base heat finishing
 - Keep warm
 - Auto safety switch off and child lock
 - Electronic Touch Controls

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.



All the information you need

The LCD touch-control display on this oven puts cooking time, mode and temperature at your fingertips, and gives you access to pre-programmed recipes.



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

| | | | |
|--|--|----------------------------|--|
| Type of timer min. | Omega | Main Colour | Stainless Steel with antifingerprint coating |
| Functions | Conventional/Traditional cooking, Defrost, Grilling, Keep warm, Pizza setting, Slow Cooking, True fan cooking, Turbo grilling, Bottom heat | Plate | Black Enameled |
| Cavity coating | Black Enameled | Top oven number of shelves | 1 Wire shelf chromed |
| Plug | No | Bottom oven shelves | 2 |
| Cavity Size (L) | 61 | | |
| Cavity Size, Second Cavity (L) | 39 | | |
| Dimensions (mm) (HxWxD) | 888x594x568 | | |
| Dimensions (Built-in, mm) | 875x560x550 | | |
| Cleaning | Catalytic | | |
| Total electricity loading, W | 5800 | | |
| Voltage (V) | 220-240 | | |
| Required Fuse | 30 | | |
| Frequency (Hz) | 50 | | |
| Temperature range | 30°C - 300°C | | |
| Maximum Microwave output (W) | 0 | | |
| Largest Surface area | 1175 | | |
| Energy class | A | | |
| Energy consumption, conventional mode, kWh per cycle | 0.92 | | |
| ProdPartCode | K - Customer Specific KRT | | |
| Energy consumption per EU standard cycle | 0.91 | | |

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