

OS6AB50AM



Better results, more taste. With the food sensor

The 6000 SenseCook® multifunction oven with Food Sensor allows you to precisely monitor the cooking process and achieve the perfect results according to your personal taste.

Product Benefits & Features



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, 5-touch buttons and 2 rotary knobs, you can easily see the time, temperature and progress of your dish.



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.



Natural, easy oven cleaning with Aqua Cleaning

Clean your oven naturally and easily with Aqua Cleaning. Added water in the oven creates steam to loosen stubborn residue left on the surface, allowing you to easily remove it with a damp cloth.



Multilevel Cooking. Consistent heating throughout the oven

Multilevel Cooking, with its additional heating ring, allows you to get even, consistent heating of your dishes with up to three fully loaded oven trays.

- Food probe
- 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



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Product Specification			
Main Colour	Stainless Steel with antifingerprint coating	Energy efficiency index EEI Main Oven	81.2
Energy Rating	A+	Main Oven Conventional Mode -	1.09
Built-in Dimensions (mm) (HxWxD)	590x560x550	Energy consumption per cycle (Kwh) Main Oven Fan Mode - Energy	
Functions (Main Oven)	True fan cooking, Conventional/Traditional cooking, Frozen foods, Pizza setting, Bottom heat, Defrost, Moist fan baking, Grill,	consumption per cycle (Kwh)	0.69
		Lamp power (W)	40
		Oven Energy Source	Electrical
	Turbo grilling	Product Type	Built-in Electric Oven
Connectivity	No	Noise (dB)	48
Total Electricity Loading (W)	3250	Gross Weight (Kg)	31.5
Steam Category	No No	Net Weight (Kg)	30.5
Timer Type	Electronic display with clock, minute minder, cooking duration and delay	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Main Oven - Internal Capacity (L)	start.	Main Oven - Shelves Included	2 Wire shelves chromed
Cleaning	Aqua Clean	Main Oven - Shelf Support	Side grids Easy entry
9	594x595x567	Cord Length (m)	N/A
Dimensions (mm) (HxWxD)	Pop in / Pop out flat with spin metal	Plug or Hardwired	Hardwired connection only
Oven control knob type	caps	Included Fittings	Wood screws
Max Power Grill - Top Oven (W)	2300	Cavity Coating	Grey Enamel
Max power oven, W	3250	N° of cavities	1
Temperature Range	30°C - 300°C	PNC	944 035 177
Largest Surface area	1424	Bar Code	7333394111230
Interior Light	1, Top halogen	Voltage (V)	220-240
-		Required Fuse (A)	16



