



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



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.

- Anti-fingerprint stainless steel
- Fan controlled defrosting
- Base heat finishing
- 'A' energy class
- LED digital display
- Removable door and glass panes for easy cleaning
- Oven features:
- Bottom heat
- Isofront® plus triple glazed door
- Speedcook function
- Clean 'n' clear enamel interior
- Diamond-glazed enamel interior
- Auto safety switch off and child lock
- Built in Electrical Single oven

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

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.

Product Specification

PNC	949 497 040
EAN number	7333394009216
Energy class (top oven)	A
Energy class (bottom oven)	N/A
Height (mm)	589
Width (mm)	594
Depth (mm)	568
Built In Height (mm)	600
Built In Width (mm)	560
Built In Depth (mm)	550
Voltage (V)	220-240
Colour	Stainless Steel with antifingerprint coating
Net Weight	30.3

