



### Quick heating and even cooking

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## Product Benefits & Features

### Evenly cooked results, on any level

Get perfectly even oven results with Multilevel cooking. An additional heating ring promises even cooking across all three levels. Which is great for cooking more favourite dishes at the same time.

- Economy variable grill
- Top heat
- Bottom heat
- Fan controlled defrosting
- Retractable oven controls with LED display
- Oven features:
- Pizza cooking
- Heat activated catalytic cleaning
- Chrome grid runners with auto-stop anti-tip shelves
- 2 oven shelves

### The bakery experience, with PlusSteam

PlusSteam lets you bring the bakery experience home. When the shallow cavity at the bottom of the oven is filled with water, evaporation will begin thanks to the dedicated heating elements. Which helps dough rise and makes for fluffy insides and crunchy crusts.

### Hassle-free maintenance, with Catalytic Cleaning

The oven has special Catalytic Cleaning liners on the walls, which clean it while switched on. High temperatures let the surface absorb splatters and residue, to stop the oven getting greasy. So you won't have scour or scrub after cooking.

### Convection oven, for Even Cooking

The hot air generated inside the oven during cooking is moved around with a fan, so all your dishes receive the same amount of heat. This lets the oven heat up faster, which means you'll get the same results using 20% lower temperatures, saving time and using less energy.

### Guided time control

The LED display takes all the guesswork out of choosing a temperature, able to suggest heats based on whichever cooking function you select. But if you like being in control, you can still adjust temperatures if and when needed, and set start and stop times.

Product Specification

Self-Cleaning?	Clean Enamel/Catalytic
Cavity coating	Catalytic fan cover, Grey Enamel
Dimensions (mm) (HxWxD)	594x594x568
Dimensions	600x560x550
Total electricity loading, W	2990
Voltage	220-240
Frequency	50/60
Temperature range	50°C - 275°C
Cavity size	72
Largest Surface area	1424
Colour	Stainless steel with antifingerprint
Noise	45
Energy class	A+
Energy consumption, conventional mode, kWh per cycle	0.93
Energy consumption per EU standard cycle	0
ProdPartCode	All Open