


Consistent, even cooking every time

The 500 SurroundCook® Oven comes with a hot air fan that circulates the air more effectively than a conventional oven, so your food is always evenly cooked without having to turn the tray or dish.

With the 600 SurroundCook® Oven, everything from crisp roast chicken to delicate meringues are cooked evenly. Our oven makes sure the internal temperature is consistent throughout, as the fan circulates air and heat. So you no longer need to turn dishes or adjust trays.

Product Benefits & Features

More even heat throughout the oven with Multilevel Cooking

Multilevel Cooking adds third heating element to enable you to bake evenly on multiple levels. Perfect for creating three trays of cookies or pies at the same time.


SET for precise timing

The SET function provides guided and precise time control of the cooking process through the display. Set delay start or the end of cooking with ease.


Steam-clean your oven with AquaClean

With AquaClean, the oven harnesses the power of humidity to clean without harsh chemicals. First, AquaClean evaporates the water at the bottom of the oven. The steam then loosens stubborn grease and residue, so you can easily achieve a natural clean.


Quick and effective, Even Cooking

Our Even Cooking system circulates heat throughout the oven, making sure everything is cooked evenly. All without the need to turn your dish. Our technology means your oven heats up faster saving you time and energy.

Grill function. For faster browning and grilling

Perfect for toasts or crispy dishes, the Grill function is faster than traditional grilling and browning.

- Multifunction
- Ultrafan® Cooking
- Fan controlled defrosting
- Dual circuit grill
- Turbo grilling - combines grill and fan for a spit roast effect
- Retractable Oven controls with LED display
- Smooth enamel interior - easier to clean
- Removable door and glass panes for easy cleaning
- Cool door - with 2 panes of glass for added safety while you cook

Product Specification

Main Colour	White	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.81
Energy Rating	A	Lamp power (W)	40
Built-in Dimensions (mm) (HxWxD)	590x560x550	Oven Energy Source	Electrical
Functions (Main Oven)	Fast grilling, Grilling, Light, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling, Conventional/Traditional cooking	Product Type	Built-in Electric Oven
Connectivity	No	Noise (dB)	53
Total Electricity Loading (W)	2790	Gross Weight (Kg)	28.4
Steam Category	No	Net Weight	27.4
Timer Type	SET	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Cavity Size (L)	72	Main Oven - Shelves Included	1 Wire shelf chromed high
Cleaning	Aqua Clean Enamel	Main Oven - Shelf Support	Grid Runners
Dimensions (mm) (HxWxD)	594x594x568	Plug or Hardwired	Hardwired connection only
Oven control knob type	Pop in / Pop out flat with sungrind	Door surface temp. max., K (acc. to EN30 or 60335-1)	40
Max Power Grill - Top Oven (W)	2700	Cavity coating	Grey Enamel
Max power oven, W	2790	N° of cavities	1
Temperature Range	50°C - 275°C	PNC	949 496 295
Largest Surface area	1424	Bar Code	7332543719587
Interior light	1, Back&Side halogen	Voltage (V)	220-240
Energy efficiency index EEI Main Oven	95.3	Recommended fuse (A)	16
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93		

