



Your dishes, consistently delicious

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



Double Oven for flexible cooking

Our Double Oven gives you real kitchen flexibility. With two separate cavities, you can cook two different dishes at once. Host a dinner party with ease, now you can roast succulent joints and bake indulgent desserts at the same time.



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.



Catalytic Cleaning – cleans the oven for you

The Catalytic Cleaning feature in your freestanding oven helps to avoid the build-up of dirt and grease. The self-cleaning technology automatically starts to work when the oven's temperature reaches 250°C, making cleaning effortless.

Enjoy the EXPLore LED display with responsive touch buttons

Explore a new way to experience your oven with the EXPLore LED Display and its responsive touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.



Grill for golden results

From crisped bacon to bubbling mozzarella, get more out of your grill than ever before. Perfect for crispy chicken wings and melt in your mouth halloumi.

- 'A' energy rating in both ovens for optimum efficiency
- Ultrafan® Cooking
- Fan controlled defrosting
- Turbo grilling - combines grill and fan for a spit roast effect
- Catalytic cleaning - aids oven cleaning and saves you time
- Removable door and glass panes for easy cleaning
- Cool door - with 2 panes of glass for added safety while you cook
- Child lock for added safety

Product Specification

Main Colour	Black	Lamp power (W)	25
Energy Rating	A	Oven Energy Source	Electrical
Built-in Dimensions (mm) (HxWxD)	875x560x550	Product Type	Double Cavity Built-in Electric Oven
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Defrost, Grilling, Light, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling	Gross Weight (Kg)	50.5
Connectivity	No	Net Weight	49
Total Electricity Loading (W)	4900	Main Oven - Trays Included	1 Dripping pan black enamel
Steam Category	No	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Timer Type	LUX	Main Oven - Shelf Support	Grid Runners Easy Entry
Cavity Size (L)	61	Plug or Hardwired	Hardwired connection only
Cleaning	Catalytic	Door surface temp. max., K (acc. to EN30 or 60335-1)	55
Dimensions (mm) (HxWxD)	888x594x568	Cavity coating	Catalytic
Max Power Grill - Top Oven (W)	2900	N° of cavities	2
Max power oven, W	2750	PNC	944 171 775
Temperature Range	50°C - 300°C	Bar Code	7332543993727
Largest Surface area	1175	Voltage (V)	220-240
Interior light	1, Back&Side halogen	Recommended fuse (A)	30
Energy efficiency index EEI Main Oven	95.1		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.92		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77		

