6000 SurroundCook Catalytic Oven

BCX23101EM



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.



Expect spotless with a self-cleaning oven
The Catalytic Cleaning feature prevents dirt and grease from building up in the oven. This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue. No scrubbing, just a spotless oven.



An at-a-glance overview of the status of your dish
The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.



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

Toast, crisp or brown, with the grill
Add a crispy finish to toasties or lasagnes with the oven's grill function. The built-in heating element projects heat downwards, to delicately brown or toast your meals.

- Catalytic Cleaning
- Isofront® Double Glazed Doors
- Fan Controlled Defrosting
- LED Digital Display
- Conventional Cooking
- Cooling Fan

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Product Specification

Main Colour	Stainless Steel with antifingerprint coating
Energy Rating	A
Built-in Dimensions (mm) (HxWxD)	590x560x550
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Defrost, Fan cooking, Grilling, Moist fan baking, True fan cooking, Turbo grilling
Connectivity	No
Total Electricity Loading (W)	2090
Steam Category	No
Timer Type	Electronic display with clock, minute minder, and cooking duration.
Main Oven - Internal Capacity (L)	65
Cleaning	Catalytic
Dimensions (mm) (HxWxD)	590x594x560
Oven knob type	Bar Standard
Max power grill - Top Oven	2090
Max power oven - Top Oven	2090
Temperature Range	50°C - 250°C
Largest Surface area	1130
Interior Light	1, Back halogen
Energy efficiency index EEI	95.1
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.89
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.78
Power (w)	25
Oven Energy Source	Electrical
Product Type	Built-in Electric Oven
Noise (dB)	49
Gross Weight (Kg)	30
Net Weight (Kg)	28
Main Oven - Trays Included	1 Dripping pan black enamel, 1 Trivet chromed
Main Oven - Shelves Included	2 Wire shelves chromed
Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Cord Length (m)	1.6
Plug or Hardwired	Schuko
Cavity Coating	Black Enameled
Nø of cavities	1
PNC	944 068 450
Bar Code	7333394051932
Voltage (V)	220-240
Required Fuse (A)	13
ProdPartCode	ER
Series	6000
Frequency (Hz)	50/60
Second Oven - Shelves Included	N/A
Second Oven - Trays Included	N/A