6000 SurroundCook Catalytic Built-in Oven

GU5CP20M



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

Double oven - double dishes for double delicious
Effortlessly cook two meals at once. With the Double Oven you have the choice of fan cooking, conventional cooking and grilling. Giving you two separate areas where you can chose to bake or roast two dishes at the same time



Heat activated catalytic cleaning
The catalytic lining absorbs the grease from cooking and is activated by regular heating to 220°C. The grease residue is oxidised leaving the catalytic surface clean.



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



A quicker way to toast and crisp
This highly efficient grill takes less time than traditional ovens, and will toast, crisp or brown your dishes to precision.

- Cooling fan
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- LED digital display
- Isofront® double-glazed doors with a heat reflective coating.
- Retractable controls
- Turbo grilling

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Product Specification

Main Colour	Stainless Steel with antifingerprint coating
Energy Rating	A
Built-in Dimensions (mm) (HxWxD)	875x560x550
Functions (Main Oven)	Bottom heat, Light, Moist fan baking, Conventional/Traditional cooking, Defrost, Grill, Pizza setting, True fan cooking, Turbo grilling
Connectivity	No
Total Electricity Loading (W)	4300
Steam Category	No
Timer Type	SET
Cavity Size (L)	61
Cleaning	Catalytic
Dimensions (mm) (HxWxD)	888x594x568
Oven control type	Pop in / Pop out flat with sungrind
Max Power Grill - Top Oven (W)	0
Max power oven, W	1975
Temperature Range	50°C - 275°C
Largest Surface area	1175
Interior light	1, Back
Energy efficiency index EEI Main Oven	95.1
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.94
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.77
Lamp power (W)	25
Oven Energy Source	Electrical
Product Type	Double Cavity Built-in Electric Oven
Gross weight (kg)	46.7
Net weight (kg)	45.15
Main Oven - Trays Included	1 Dripping pan black enamel
Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Main Oven - Shelf Support	Grid Runners Easy Entry
Plug or Hardwired	Hardwired connection only
Cavity coating	Catalytic
N° of cavities	2
PNC	944 171 786
Bar Code	7333394137148
Recommended fuse (A)	30

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