

**HotAir – Better heat distribution for even cooking results**

Crisp pastry, perfect pies, well-browned joints of meat – the HotAir system ensures heat is circulated evenly throughout the oven. Consistent results wherever your food is placed.

Product Benefits & Features**HotAir – Better heat distribution for even cooking results**

Crisp pastry, perfect pies, well-browned joints of meat – the HotAir system ensures heat is circulated evenly throughout the oven. Consistent results wherever your food is placed.

- Stunning design with 3D profile doors
- Catalytic Cleaning
- 6 burner gas hob: 2 wok burners, 1 rapid burner, 2 semi-rapid burners, 1 simmer burner
- 5 burner gas hob: 1 wok burner, 1 rapid burner, 2 semi-rapid burners, 1 simmer burner
- Oven illumination
- Ultrafan® cooking
- Conventional Cooking

Product Specification

Dimensions	894-912x600x600	Second Oven - Shelves Included	1 Flat shelf chromed wirework, 1 Grill pan grid chromed wirework
Voltage (V)	240	Main Oven - Shelf Support	Grid Runners
Total Electricity Loading (W)	11700	Second Oven - Shelf Support	Grid runners
Cavity Size (L)	77	Gas Supply: Natural Gas	No
Cavity Size, Second Cavity (L)	39	LPG Conversion Kit Included	No
Largest Surface area	1330	Gas replacement	No
Colour	Stainless steel	Product Number (PNC)	All Open
Cleaning	Catalytic		
Cleaning (Second Oven)	Catalytic		
Energy Rating	A		
Energy efficiency class	A		
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.83		
Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.75		
Right Front - Power/Diameter	1200W/145mm		
Right Rear - Power/Diameter	1800W/180mm		
Left Front - Power/Diameter	2300W/210mm		
Left Rear - Power/Diameter	1200W/145mm		
Front Middle - Power/Diameter	No		
Rear Middle - Power/Diameter	No		
Main Oven - Trays Included	1 Dripping pan black enamel		
Second Oven - Trays Included	No		
Main Oven - Shelves Included	White Plastic, 3 Flat shelf chromed wirework		