



Quick heating and even cooking

The Series 20 FanCook Oven circulates hot air heat with its fan and ring element. Air is continuously moved around in the oven cavity, to make sure that dishes can be cooked on different level at the same time

Product Benefits & Features

Evenly cooked results, on any level

Get perfectly even oven results with Multilevel cooking. An additional heating ring promises even cooking across all three levels. Which is great for cooking more favourite dishes at the same time.

- Economy variable grill
- Bottom heat
- Fan controlled defrosting
- Retractable oven controls with LED display
- Oven features:
 - Auto safety switch off and child lock
 - Heat activated catalytic cleaning
 - Chrome grid runners with auto-stop anti-tip shelves
 - 2 oven shelves
 - Fan cooled double glazed door with heat reflective glass

The bakery experience, with PlusSteam

PlusSteam lets you bring the bakery experience home. When the shallow cavity at the bottom of the oven is filled with water, evaporation will begin thanks to the dedicated heating elements. Which helps dough rise and makes for fluffy insides and crunchy crusts.

Catalytic Cleaning – a spotless oven with only a wipe

Catalytic Cleaning 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 needed.

Convection oven, for Even Cooking

The hot air generated inside the oven during cooking is moved around with a fan, so all your dishes receive the same amount of heat. This lets the oven heat up faster, which means you'll get the same results using 20% lower temperatures, saving time and using less energy.

Assisted cooking programs and LED Display make cooking more fun.

Now you can pay more attention to friends and family while you cook. Easy-to-read 2-colour LED display makes it simple to use assisted cooking functions while viewing the time, temperature and progress of your cooking,

Product Specification

Plug	No
Self-Cleaning?	Catalytic
Cavity coating	Catalytic, Grey Enamel
Dimensions (mm) (HxWxD)	594x594x569
Dimensions (Built-in, mm)	600x560x550
Total electricity loading, W	3490
Voltage (V)	220-240
Frequency (Hz)	50-60
Temperature range	50°C - 275°C
Cavity Size (L)	72
Largest Surface area	1424
Colour	Stainless steel with antifingerprint
Noise	45
Energy class	A+
Energy consumption, conventional mode, kWh per cycle	0.93
Energy consumption per EU standard cycle	0
Energy consumption, hot air, kWh/cycle	0.69
ProdPartCode	All Open

Top Oven Cooking Functions

Bottom, Grill, Grill + bottom, Grill + bottom + fan, Grill + fan, Ring + bottom + fan, Ring + evaporator + fan, Ring + fan

