



Better results, more taste. With the food sensor

The 6000 SenseCook® multifunction oven with Food Sensor allows you to precisely monitor the cooking process and achieve the perfect results according to your personal taste.

Product Benefits & Features



Food Sensor – for precise temperature control

The Food Sensor allows you to precisely monitor your cooking for perfect results regardless of the recipe. The oven will let you know when your food has reached the right temperature.



EXPlore. Easy access to your oven's functions

EXPlore allows you to effortlessly control the settings of your oven to know what's happening with your cooking. With the LED display, 5-touch buttons and 2 rotary knobs, you can easily see the time, temperature and progress of your dish.



AirFry. Crunchy and crisp results with little or no oil

The AirFry oven comes with an extra tray that allows for more air circulation. The result is crunchy and evenly cooked food like fries, vegetables and chicken wings, with little or no oil.



Pyrolytic Cleaning. The self-cleaning function

Using high temperature, the Pyrolytic Cleaning function turns grease and food residue into ash – so you can easily wipe it off with a damp cloth.



Multilevel Cooking. Consistent heating throughout the oven

Multilevel Cooking, with its additional heating ring, allows you to get even, consistent heating of your dishes with up to three fully loaded oven trays.

- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- Temperature probe
- Electronic touch controls.
- 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® Plus quadruple glazed doors with a heat reflective coating.
- Retractable controls
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

Product Specification

Main Colour	Stainless Steel	Energy efficiency index EEI Main Oven	81.2
Energy Rating	A+	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Functions (Main Oven)	Defrost, Frozen foods, Grill, Bottom heat, Conventional/Traditional cooking, AirFry, True fan cooking, Turbo grilling, Moist fan baking, Pizza setting	Lamp power (W)	40
Connectivity	No	Oven Energy Source	Electrical
Total Electricity Loading (W)	3250	Product Type	Built-in Electric Oven
Steam Category	No	Noise (dB)	48
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	36
Main Oven - Internal Capacity (L)	71	Net Weight (Kg)	35
Cleaning	Pyrolytic Self Clean	Main Oven - Trays Included	1 AirFry tray wire mesh, 1 Dripping pan grey enamel, 1 Trivet chromed
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control type	Pop in / Pop out flat with spin metal caps	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2300	Cord Length (m)	N/A
Max power oven, W	3250	Plug or Hardwired	Hardwired connection only
Temperature Range	30°C - 300°C	Included Fittings	Wood screws
Largest Surface area	1424	Cavity Coating	Grey Enamel
Interior Light	1, Top halogen	N° of cavities	1
		PNC	944 035 174
		Bar Code	7333394111216
		Required Fuse (A)	16

