



Precise cooking for perfect results

600 SenseCook® Oven with food sensor allows you to precisely monitor your cooking to achieve perfect results. The oven will let you know when your food has reached the right temperature, removing any guesswork.

Product Benefits & Features



The Food Sensor helps you cook with confidence

The Food Sensor helps you create delicious meals every time by continuously measuring the temperature in the center of your food. When it reaches the right temperature, the oven lets you know and stops cooking.



Touch display for easy access and full control

Easily set your oven and track cooking progress with the intuitive LED display EXPLore+ Touch. The screen shows function, time, temperature and status, while the touch buttons provide quick access to pre-programmed cooking functions.



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.



More even heat throughout the oven with Multilevel Cooking

Multilevel Cooking adds third heating element to enable you to bake evenly on multiple levels. Perfect for creating three trays of cookies or pies at the same time.



Quick and effective, Even Cooking

Our Even Cooking system circulates heat throughout the oven, making sure everything is cooked evenly. All without the need to turn your dish.

- Multifunctional oven with ring heating element
- Touch control
- Food sensor with auto switch off-function
- 3 pyrolytic cleaning programs
- Cleaning reminder
- Fast oven heat up function
- Electronic temperature regulation
- VarioGuide
- Automatic temperature proposal
- Automatic safety switch off oven function
- Residual heat indication
- Cooling fan
- Child Lock safety function for control panel
- Door lock
- Accessories included: 1 Dripping pan grey enamel, 2 Cake tray grey enamel, 1 Wire shelf chromed
- Catalytic converter

Product Specification

Main colour	Stainless Steel
Energy efficiency class	A++
BI dimensions HxWxD in mm	590x560x550
Cooking functions - Main oven	AirFry, Bottom heat, Conventional cooking, Defrost, Frozen foods, Grill, Heat save fan, Pizza setting, Reheat, True fan cooking, Turbo grilling
Total electricity loading, W	3490
Electronic type	PINE
Volume usable, l Main Oven	72
Cleaning main oven	Pyrolytic
Dimensions HxWxD in mm	594x594x569
Oven control type	Touch
Max power grill, W	2300
Max power oven, W	3490
Temperature range	30°C - 300°C
Largest surface area, cm²	1424
Oven light	1, Back
Energy efficiency index EEI Main Oven	61.2
Conventional - Energy consumption kWh/cycle Main Oven	0.93
Fan Forced - Energy consumption kWh/cycle Main Oven	0.52

Lamp power, W	40
Oven Energy	Electrical
Product Typology	BI_Oven_Electric
Noise, dB(A)	45
Gross weight, kg	32.6
Net weight, kg	31.6
Trays type - Top Oven	1 Dripping pan grey enamel, 2 Cake tray grey enamel
Grids type - Top Oven	1 Wire shelf chromed
Runners - Top Oven	Side grids Easy entry
Cord length, m	1.6
Plug Type	Schuko
Included fittings	Wood screws
Bottom - Top Oven	Grey Enamel
N° of cavities	1
Product Number Code	949 288 446
Bar code	7333394168531
Required fuse (A)	16
Grill element power, W	2300
Nordic_ov_Accessories_TopOven	1 Dripping pan grey enamel/2 Cake tray grey enamel/1 Wire shelf chromed/Wood screws

