

60cm multifunction 25 matte black SteamPro full steam oven with automatic Steamify® function, Command Wheel control, steam cleaning functions, humidity sensor, SousVide and food temperature sensor.



Product Details

FEATURES

Steamify	Command Wheel	SteamPro	SousVide
Food Sensor	Assisted Cooking Assisted Cooking settings mean you can let your oven know whats cooking so it can handle the rest.	OptiFlex™ telescopic runners	Humidity Sensor
Steam Cleaning Program	SoftMotion™ hinges	FloodLight™ system	

BENEFITS

AUTOMATICALLY ADJUST STEAM WITH STEAMIFY

Mastering precise results with steam have never been easier. The Steamify function automates steam cooking through an intuitive touchscreen user interface. Simply select your desired cooking temperature and Steamify will add the optimal amount of steam to match, bringing out the flavours and textures in the food you cook, while preserving nutrients for deliciously healthy eating.

COMMAND YOUR COOKING

With the ovens simple, intuitive Command Wheel, you have complete control over the cooking process to serve up perfection on a plate with every oven-cooked meal. Whether adjusting the time, temperature or function of your oven, youre in charge. With just a touch, your current cooking settings appear immediately on the EXCITE+ TFT Display for at-a-glance monitoring of your meal, making adjustments exact and precise.

MASTER EVEN THE MOST COMPLEX FLAVOURS

Elevate every home-cooked meal to a restaurant quality experience with the SteamPro oven with full steam. Choose from three cooking modes: heat, steam, and a combination of both. The combination mode will automatically calculate exactly the right amount of traditional heat and steam. Discover the delicious SteamPro difference, whether you're roasting or grilling meats, baking bread, gently cooking fish or creating delicate desserts. You can even master the professional SousVide culinary technique with ease.

RESTAURANT-QUALITY RESULTS AT HOME

With AEG oven technology, you can master the Sous Vide culinary technique used by professional chefs with ease. Sous Vide cooking delivers perfect, delicious and consistent results in meat, fish, poultry and vegetables, bringing out optimum flavour and texture in every dish you cook, every time. Its time to transform the way you cook at home and enjoy restaurant-level results.

SHORTCUT TO PERFECTION. WITH ASSISTED COOKING
Assisted Cooking is your at-home sous chef. Scroll through menus to select a food category, and the oven will generate the correct settings for the dish. You can even choose how you would like meats sealed. And for added safety, the oven automatically powers down after cooking.

RARE. MEDIUM. WELL DONE. AT YOUR COMMAND WITH SENSECOOK.

Your personal sous chef. Use the Food Sensor to tell the oven how you want your dish cooked using just the words you would in a restaurant rare, medium, or well done. Without even opening the oven door, everything from tender joints of meat to molten chocolate fondants are controlled and mastered. At last, an oven that speaks your language.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	single steam oven
Oven fuel	electric
Materials/Colour	matte black
Controls of Oven	command wheel
Cooling fan	Yes

FLUSH FIT CUT OUT

Flush fit cut out height (mm)	600
Flush fit cut out width (mm)	600
Flush fit cut out depth (mm)	580

DIMENSIONS

PRODUCT DIMENSION

Total height (mm)	594
Total width (mm)	595
Total depth (mm)	567

MAIN OVEN

Gross capacity litres	77
Useable capacity litres	70
Oven function	multifunction
Number of functions	25

MAIN OVEN

Oven Functions	pizza,grill,keep warm,defrost,bottom heat,true fan cooking,bread baking,browning/ au gratin,dough proving,drying,frozen foods,full steam,plate warming,preserving,slow cooking,humidity cooking high,humidity cooking medium,humidity cooking low,sous vide cooking,steam regenerating,yoghurt function,conventional cooking/traditional bake,turbo grilling,moist fan baking,STEAMIFY®
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Oven liner	enamel
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Timer functions	duration,end,Auto off ,Cook time,End time,Time of day,24 hour clock
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Light wattage	65
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ELECTRICAL CONNECTION

Connected load KW	3.5
Maximum current rating (amps)	16
Type of connection	hardwired

OTHER FEATURES

Number of Programmed functions	255
Auto cook programs	Yes
Auto cook from frozen programs	Yes
Auto weight defrosting programs	Yes

OTHER FEATURES

Cleaning	steam
Door	removable door,IsoFront cool door,drop down,Soft close
Timer	Programmable timer
Lights	2
Light wattage	65
Light position	side and top
Telescopic runners	three
Number of shelves	2
Safety features	isofront plus quadruple glazed door
Included accessories	wire shelves stainless steel x 2,dripping pan,cake tray,patissoire,3 x telescopic runners
Layers of glass in door	4
Number of shelf positions	5
Food probe	Yes

SHIPPING

SHIPPING

Shipping Volume (m3)	0.285
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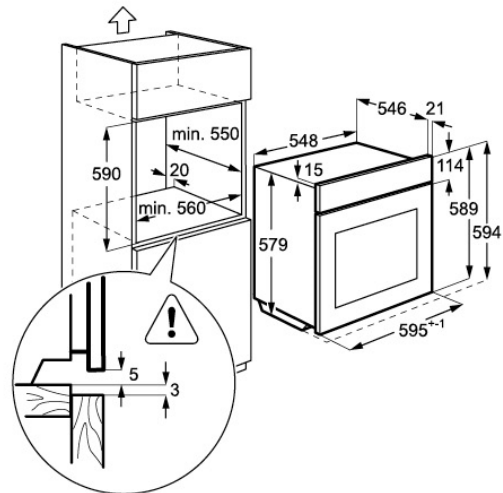
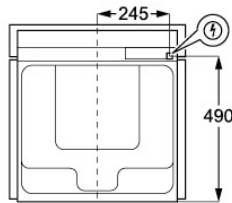
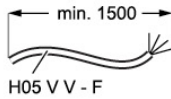
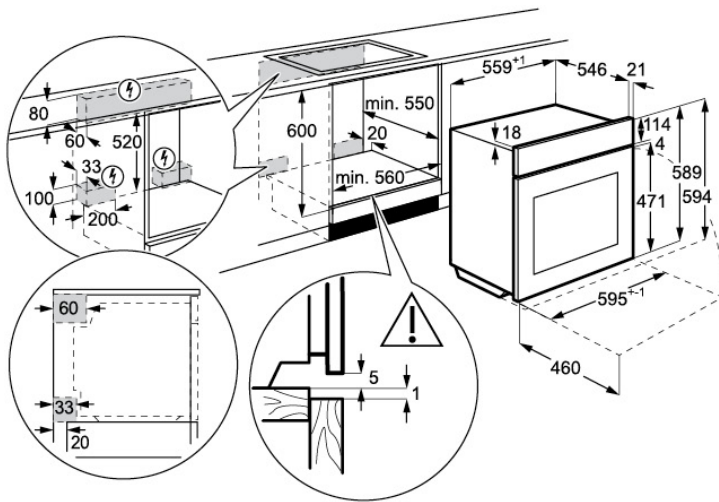
Shipping Weight (Kg)	42.5
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Pack Dimensions Height (mm)	670
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Pack Dimension Width (mm)	635
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Pack Dimension Depth (mm)	670
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Dimensions



IMPORTANT

These dimensions are a guide only. All measurements are in millimetres (mm).
For complete installation instructions, refer to the manual provided with product.

Terms and Conditions

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PRODUCT INFORMATION

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WARRANTY

Electrolux Home Products warrants that for domestic applications the AEG appliances featured are free from defects in materials and workmanship for 5 years (3 months warranty for commercial applications). All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

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