

60cm MaxiKlasse™ 25 Function ProCombiPlus™ Steam Oven with ExSight™ Control



Product Details

FEATURES

Anti-fingerprint stainless steel	True fan cooking program	MaxiKlasse™ - Extra large internal oven cavity	ThermiCAir™
IsoFront™ - A genuine cooler door	SoftMotion™ hinges	Core temperature sensor	European A+ Class Energy Rating
MaxiView™ Enlarged Window	FloodLight™ system	ExSight™ touch control with VarioGuide™ The large TFT touchscreen ExSight™ display with VarioGuide™ gives you intuitive access to 220 recipes, with recommended temperature, humidity and cooking time.	Humidity Sensor Measures and automatically adjusts temperature and moisture levels in the oven to suit the type of food you are cooking
An Integrated SousVide cooking system Pair with the AEG PrecisionVac™ SousVide Vacuum Sealer Drawer for an integrated SousVide and steam cooking system.	ProCombiPlus™ steam oven with SousVide cooking function	SousVide in just 4 steps Prepare, seal, cook and serve dishes with the ultimate control and perfect results every time.	Fully removable water drawer
Steam Cleaning Program Simply remove the residue and water from the cavity at the end of the program.	Core Temperature sensor	Keep warm	

BENEFITS

IsoFront™ Cooler Door

The multi-layered glass panes, with reflective coating, keep the heat in the oven while the outside of the door remains cooler to touch.

SoftMotion™ Hinges

The AEG SoftMotion™ hinges remind the consumer of the quality of their oven every time they effortlessly open and close the door.

MaxiView™ Enlarged Window

The enlarged window on the door is 20% larger than previous models, so now you can see exactly what's happening throughout the entire cooking process.

ExSight™ touch control with VarioGuide™

The large TFT touchscreen ExSight™ display with unique VarioGuide™ gives you intuitive access to an extensive range of dishes, where the oven automatically recommends the ideal temperature, humidity and cooking time, which you can further adjust as desired.

An Integrated SousVide cooking system

By pairing any AEG appliance with the PrecisionVac™ SousVide Vacuum Sealer Drawer, you can have a perfectly integrated SousVide and steam cooking system that blends seamlessly into your kitchen, and requires no use of valuable bench space.

Optimal results with SousVide

The SousVide cooking system provides superior control of the cooking process, delivering optimal results by the combination of vacuum sealed food and steam oven technology. Cook with absolute purity, sealing in all the aromas, flavours and nutrients under vacuum, and then applying gentle steam heat to cook the perfect dish. Set the desired cooking temperature with 1C adjustability for low temperature cooking as low as 50C.

SousVide in just 4 steps

Prepare, seal, cook and serve dishes with the ultimate control and perfect results every time. Even the most delicate food can be cooked to perfection using low temperature steam cooking from 95C to as low as 50C with 1C adjustability.

Cook on autopilot with VarioGuide™

The large TFT touchscreen ExSight™ display with unique VarioGuide™ gives you intuitive access to an extensive range of dishes, where the oven automatically recommends the ideal temperature, humidity and cooking time, which you can further adjust as desired.

Designed for optimal integration and ergonomic style

You can easily remove the water drawer with a simple movement, refill it at the tap, and slide it back into place to perfectly integrate it into the sleek surface of the oven.

Effortless removal of stains and grime

The oven display alerts you when the oven needs cleaning, thanks to the steam oven cleaning program. Once the program is finished you can simply remove the residue from the cavity.

Always optimal cooking times thanks to the core temperature sensor

Take the guesswork out of cooking. By monitoring the cooking process at the core of the food, our oven automatically turns off when the desired temperature is reached.

Serve every dish at the perfect temperature

The keep warm function uses heat from the top and bottom elements of the oven to maintain a temperature of 80C, ideal for keeping food warm until ready to serve.

Fan controlled defrosting

Suitable for delicate items such as cream cakes, this light defrost circulates room temperature air around the food slowly, defrosting it hygienically in less than half the time.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	ProCombiPlus steam oven
Oven fuel	electric
Materials/Colour	anti-fingerprint stainless
Controls of Oven	ExSight
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)	594
Total depth (mm)	567

MAIN OVEN

Gross capacity litres	77
Useable capacity litres	71
Oven function	multifunction
Number of functions	25

MAIN OVEN

Oven Functions	defrost, bottom heat, light, true fan cooking, turbo grilling, bread baking, browning/ au gratin, dough proving, drying, fast grilling, frozen foods, full steam, low temp cooking/slow cooking, moist fan baking, plate warming, preserving, pizza, keep warm, top+bottom, grilling, humidity cooking high, humidity cooking medium, humidity cooking low, sous vide cooking, steam regenerating, yoghurt function
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Oven liner	pyrolux high temperature enamel
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Timer functions	acoustic signal, duration, end, minute minder, function lock, cleaning reminder, demo mode, descaling, fast heat up, favourite cooking programm
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ELECTRICAL CONNECTION

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

Maximum power rating kW	3.5
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OTHER FEATURES

SHIPPING

Shipping Volume (m3)	302
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OTHER FEATURES

Program Options	favourites,10 sous vide cooking recipes,75 cooking recipes,20 favourite cooking programmes,10 sous vide cooking recipes,VarioGuide
Programmed functions	meat,fish,vegetables,pizza,pasta,potatoes,soup,side dishes,bread and pastry,convenience and frozen,roast meat,casserole and baking,fresh sliced/frozen pizza,poultry
Number of Programmed functions	220
Auto cook programs	Yes
Cleaning	steam
Door	IsoFront cool door
Timer	Fully programmable touch control timer
Lights	2
Light wattage	65
Light position	side
Telescopic runners	3xOptiFlex tmsshelf runners
Shelf support	multi position side racks

SHIPPING

Shipping Weight (Kg)	46
Pack Dimensions Height (mm)	700
Pack Dimension Width (mm)	635
Pack Dimension Depth (mm)	680

OTHER FEATURES

Number of shelves 2

Safety features isofront plus quadruple glazed door

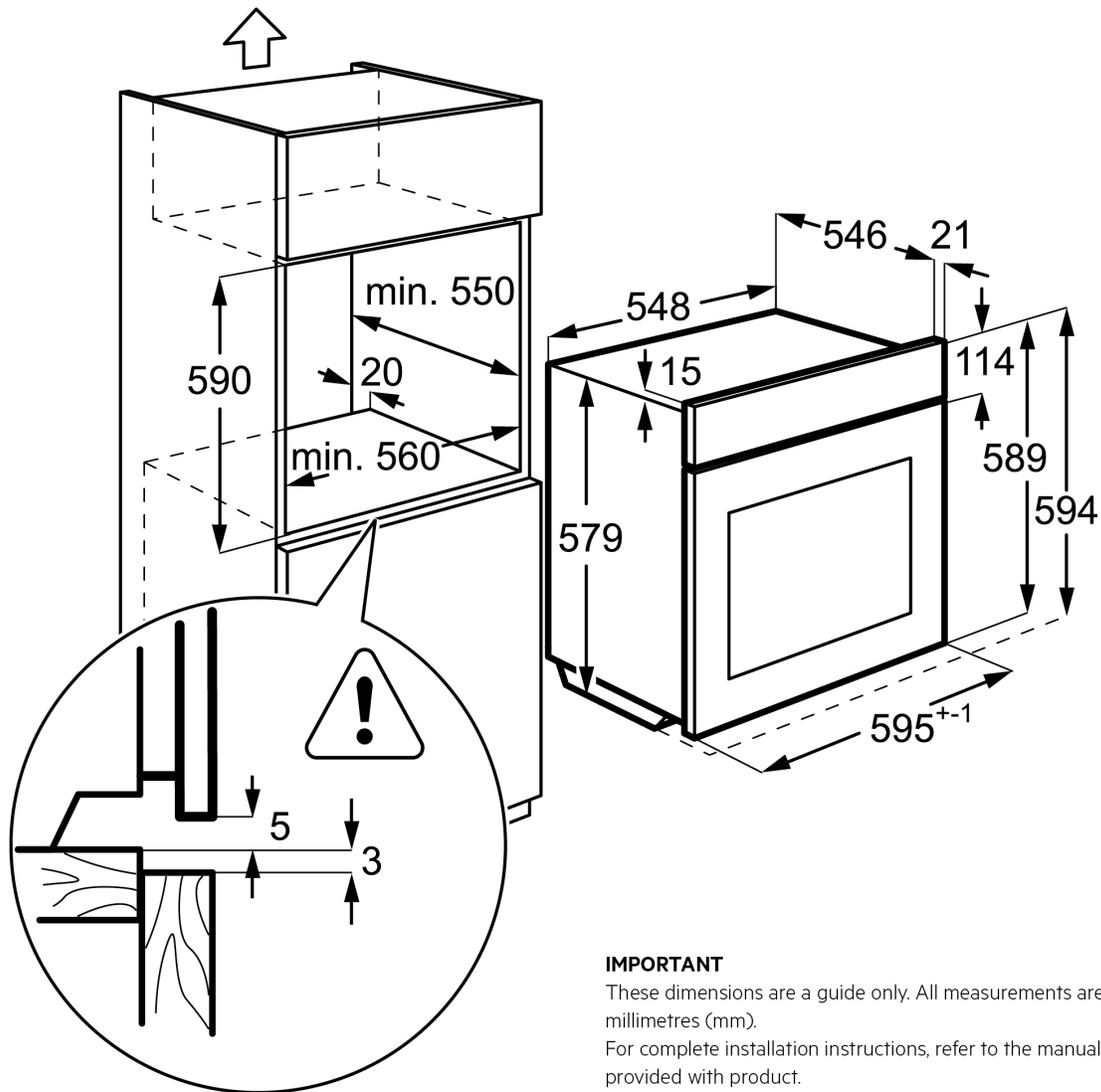
Closed door grilling Yes

Included accessories wire shelves stainless steel x 2, perforated steam tray, dripping pan, cake tray, patissoire, set pan, telescopic runners x 3

Layers of glass in door 4

Number of shelf positions 5

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

IMPORTANT

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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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