

60cm MaxiKlasse™ 10 Function ThermiC°Steam™ Pyroluxe™ Oven with OptiSight™ Control





Product Details

FEATURES

ThermiCSteam™ steam- assisted cooking Add a touch of steam when baking and roasting	Quarter steam plus heat 25% steam and 75% hot air combined	Core Temperature sensor	ThermiCair™ system
OptiSight™ electronic controller	Anti-fingerprint stainless steel	Exceeds European A class energy rating	True fan cooking program
MaxiKlasse™ - Extra large internal oven cavity	IsoFront™ cool door	Pyroluxe™ Self Cleaning	Active CleanAir™ Control System
MaxiView™ Enlarged Window	FloodLight™ system	OptiFlex™ telescopic runners	

BENEFITS

Take your dishes to the next level with ThermiCSteam™ Traditional oven heat has been enhanced by the introduction of steam. Now, not only do you get a crisp and golden crust on the outside, but thanks to the gentle flavour preserving nature of steam, your food is full of flavour.

Crispy on the outside, full flavour on the inside
The ThermiCSteam™ oven combines 25% steam and 75% hot
air to ensure food is golden brown on the outside and succulent
on the inside. Perfect for baking bread or cooking poultry,
gratins, lasagna and other pasta-baked dishes.

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.

Pyroluxe™ Self Cleaning

The advanced self-cleaning function takes all the effort out of keeping your oven clean. By heating the oven to 500C, all food residue is turned to ash, which can then be simply wiped out with a damp cloth.



Active CleanAir™ Control System

By using a maintenance free catalyst to oxidise grease and fumes coming from the oven, the air in your kitchen stays clean and free from unpleasant odours. 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.

OptiFlex™ telescopic runners

These specially designed shelf runners are shaped to make it easier to select and adjust the cooking level you require.

MaxiView™ Enlarged Window

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



Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	ThermiC°Steam™ Pyroluxe™ oven
Oven fuel	electric
Materials/Colour	anti-fingerprint stainless
Controls of Oven	OptiSight control knobs
Cooling fan	Yes

DIMENSIONS

PRODUCT DIMENSION		
Total height (mm)	594	
Total width (mm)	594	
Total depth (mm)	568	

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

MAIN OVEN

Gross capacity litres	81
Useable capacity litres	74
Oven function	multifunction
Number of functions	10



MAIN OVEN

Oven Functions defrost,pyroluxe,bottom

heat,light,true fan cooking,conventional cooking/traditional bake,grilling,turbo

grilling,pizza,steam cooking,fast

heat up

Oven liner pyrolux high temperature enamel

Timer functions acoustic

signal, duration, end, minute minder

SECOND OVEN OR GRILL

Layers of glass in door 4

ELECTRICAL CONNECTION

Connected load KW	3.38
Maximum current rating (amps)	16
Type of connection	hardwired

OTHER FEATURES

Cleaning	pyrolytic
Pyrolytic functions	2
Type of Pyrolytic functions	pyrolytic heavy soil,pyrolytic medium soil

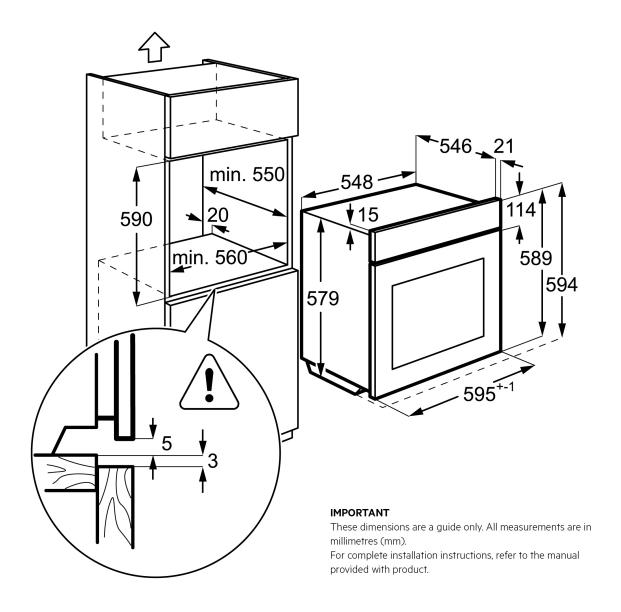


OTHER FEATURES

Door	IsoFront cool door
Lights	1
Light wattage	40
Telescopic runners	OptFlex tm shelf runners
Number of shelves	2
Safety features	isofront plus quadruple glazed door
Closed door grilling	Yes
Included accessories	telescopic runner x 1,meat probe ,2 x chromed wire shelf,dripping pan,trivet
Layers of glass in door	4
Number of shelf positions	5



Dimensions





Terms and Conditions

IMPORTANT

This is a guide of product dimensions only. For complete installation instructions, refer to the manual provided with product.

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.

ELECTROLUX HOME PRODUCTS AUSTRALIA

telephone: 1300 363 664 fax: 1800 350 067

email: customercare@aegaustralia.com.au

web: www.aeg.com/au

ELECTROLUX HOME PRODUCTS NEW ZEALAND

telephone: 0800 10 66 10

fax: 09 573 2221

email: customercare@electrolux.co.nz

web: www.aeg.com/au