

60cm SteamPro Steam Oven with SousVide function



Product Details

FEATURES

An Integrated SousVide cooking system Pair with the AEG PrecisionVac™ SousVide Vacuum Sealer Drawer for an integrated SousVide and steam cooking system.	Touch on glass controls Touch on glass controls for ease of use & cleaning	Humidity Sensor Measures and automatically adjusts temperature and moisture levels in the oven to suit the type of food you are cooking	SenseCook food sensor Select your cooking preference, insert the Food Sensor and the oven will do the rest with SenseCook.
Healthy steam cooking	OptiFlex™ telescopic runners	Steam Cleaning Program Simply remove the residue and water from the cavity at the end of the program.	MaxiKlasse™ - Extra large internal oven cavity
MaxiView™ enlarged window	IsoFront™ - A genuine cooler door	SoftMotion™ hinges	FloodLight™ system
Anti-fingerprint stainless steel	Fully removable water drawer		

BENEFITS

Master even the most complex flavours.
Every meal should be an experience. With that in mind we created the SteamPro oven with full steam. It has three cooking modes - heat, steam, and a combination of both. In the combination mode it will calculate exactly the right combination of heat and steam automatically. Whether you're roasting or grilling meats, baking bread, creating delicate desserts or using the SousVide feature as seen in many professional restaurants around the world, you can be confident your cooking will be elevated to another level.

Perfect amount of steam for every dish
The advanced humidity sensor continuously measures and automatically adjusts temperature and moisture levels in the oven to suit the type of food you are cooking when using low, medium and high humidity cooking functions. As food generates its own humidity, and some more than others, it adjusts the amount of steam required in the cavity to deliver precisely the right amount of humidity. This not only leads to more efficient water usage, but ensures that every dish is cooked to perfection.

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.

Expect even results every time with SurroundCook

Unlike standard ovens, the SurroundCook ovens advanced fan technology ensures that every part of your dish is getting exactly the heat it needs. Evenly. Consistently. Wherever its placed. Whether its one dish or several. No more turning dishes halfway through cooking. Just the results that meet your expectations. Every time.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	single steam oven
Oven fuel	electric
Materials/Colour	anti-fingerprint stainless
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	traditional bake,grill,keep warm,defrost,fan bake,true fan,conventional cooking,bottom heat,slow cook,Regenerating/sterilising,true fan cooking,conventional cooking/traditional bake,slow cooking,sous vide cooking,yoghurt function,pizza setting/fan assisted,moist fan,true fan vertifan,bottom,grilling,turbo grilling,bread baking,browning/ au gratin,conventional cooking/traditional cooking,dough proving,drying,frozen foods,full steam,plate warming,preserving,humidity cooking high,humidity cooking medium,humidity cooking low,steam regenerating
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Timer functions	Auto off ,Cook time,End time,Time of day,24 hour clock,favourite cooking programm
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Light wattage	65
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ELECTRICAL CONNECTION

Connected load KW	3.2
Type of connection	hardwired

OTHER FEATURES

Program Options	defrost by time,defrost by sensor,cooking by weight,cooking by sensor,Fan cooking,Fan assist bake,Pizza,Grill,Keep warm,75 cooking recipes,10 sous vide cooking recipes
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Auto cook programs	Yes
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Cleaning	steam
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OTHER FEATURES

Door	removable door,removable inner glass panes,IsoFront cool door
Lights	2
Light wattage	65
Light position	side and top
Telescopic runners	two
Number of shelves	2
Safety features	isofront plus quadruple glazed door
Included accessories	dripping pan, cake tray, patissoire, set pan
Layers of glass in door	4
Number of shelf positions	5

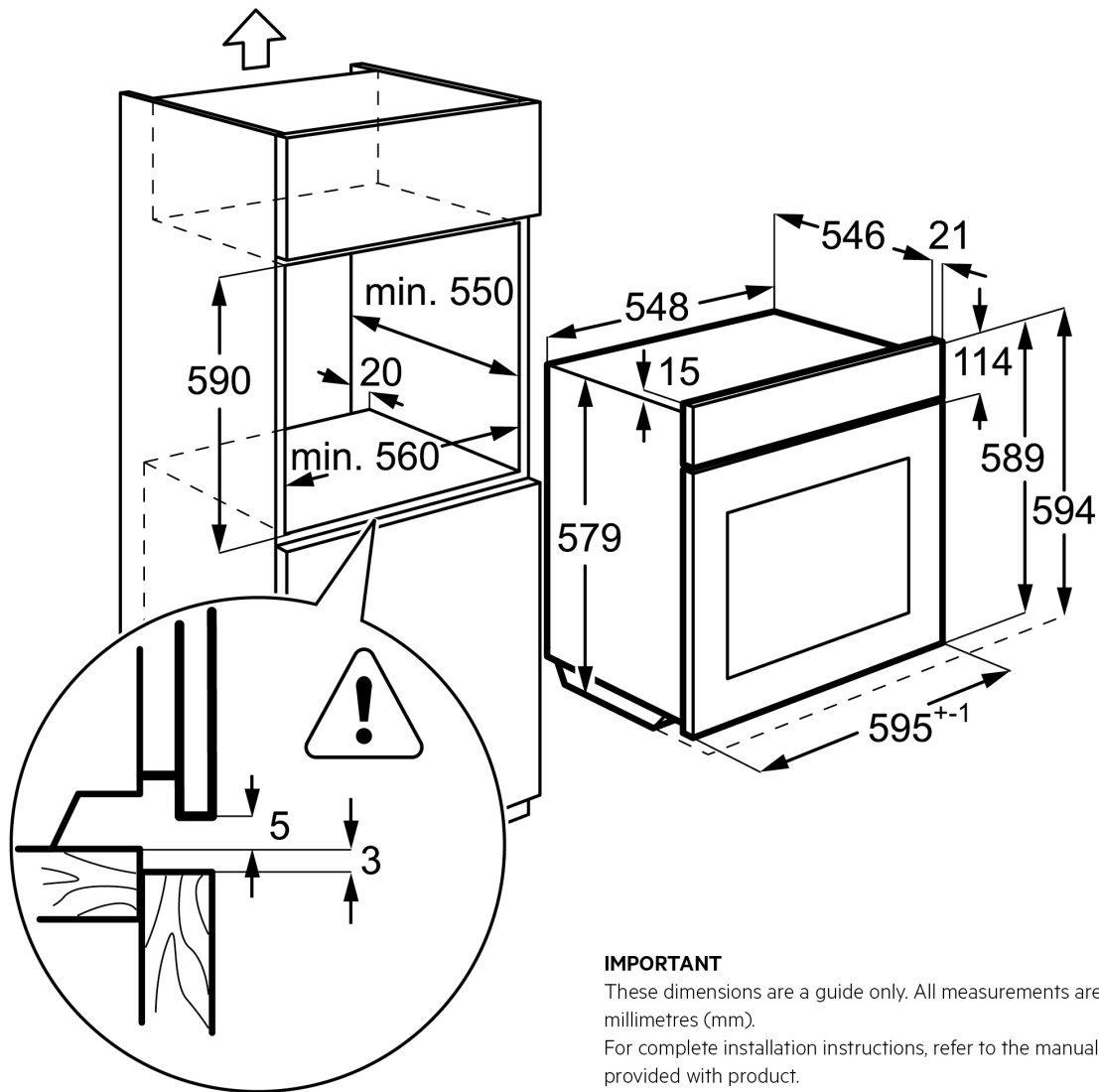
SHIPPING

Shipping Volume (m3)	0.285
Shipping Weight (Kg)	45.5

SHIPPING

Pack Dimensions Height (mm)	670
Pack Dimension Width (mm)	635
Pack Dimension Depth (mm)	670

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.

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