

45cm SteamPro Oven

RRP AUS \$3,999.00



Product Details

FEATURES

<p>An Integrated SousVide cooking system Pair with the AEG PrecisionVac™ SousVide Vacuum Sealer Drawer for an integrated SousVide and steam cooking system.</p>	<p>SenseCook food sensor</p>	<p>IsoFront™ - A genuine cooler door</p>	<p>SoftMotion™ hinges</p>
<p>FloodLight™ system</p>	<p>Humidity Sensor Measures and automatically adjusts temperature and moisture levels in the oven to suit the type of food you are cooking</p>	<p>Anti-fingerprint stainless steel</p>	<p>Touch on glass controls Touch on glass controls for ease of use & cleaning</p>
<p>Accessories included</p>	<p>Pair with the AEG PrecisionVac™ SousVide Vacuum Sealer Drawer for an integrated SousVide and steam cooking system</p>	<p>SousVide in just 4 steps Prepare, seal, cook and serve dishes with the ultimate control and perfect results every time.</p>	<p>Prepare, seal, cook and serve dishes with the ultimate control and perfect results every time</p>
<p>Fully removable water drawer</p>			

BENEFITS

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.

Turn flavour up to full

The SteamBoost oven with full steam makes more from the flavours in your food. It works in exactly the same way as a traditional oven, with the added benefit of steam. The introduction of steam makes all the difference. Locking in the natural moisture to deliver a whole range of juicy and succulent dishes including meat, fish, casseroles and vegetables even desserts. Its all about taste, and lots of it.

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.

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.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	compact oven
Oven fuel	electric
Materials/Colour	anti-fingerprint stainless
Controls of Oven	touch
Cooling fan	Yes

FLUSH FIT CUT OUT

Flush fit cut out height (mm)	460
Flush fit cut out width (mm)	600
Flush fit cut out depth (mm)	570

DIMENSIONS

PRODUCT DIMENSION

Total height (mm)	455
Total width (mm)	594
Total depth (mm)	567

MAIN OVEN

Gross capacity litres	49
Useable capacity litres	43
Oven function	multifunction
Number of functions	25

MAIN OVEN

Oven Functions	grill,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
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Oven liner	pyrolux high temperature enamel
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Timer functions	acoustic signal,duration,end,minute minder
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Oven Functions Continued	humidity cooking high,humidity cooking medium,humidity cooking low,sous vide cooking,steam regenerating
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ELECTRICAL CONNECTION

Connected load KW	3
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Maximum current rating (amps)	15
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Type of connection	hardwired
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GAS SPECIFICATIONS

Maximum power rating kW	3
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OTHER FEATURES

SHIPPING

Shipping Volume (m3)	0.236
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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	1
Light wattage	65
Light position	top
Shelf support	multi position side racks
Number of shelves	1

SHIPPING

Shipping Weight (Kg)	37.5
Pack Dimensions Height (mm)	555
Pack Dimension Width (mm)	635
Pack Dimension Depth (mm)	670

OTHER FEATURES

Safety features	isofront plus quadruple glazed door
Closed door grilling	Yes
Included accessories	perforated steam tray,dripping pan,cake tray,set pan,1 x chromed wire rack,meat probe
Layers of glass in door	4
Number of shelf positions	4

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

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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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