

**45cm multifunction 25 matte black SteamPro compact oven with automatic Steamify® function, Command Wheel control, full steam function, 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 what's cooking so it can handle the rest.

Steam Cleaning Program

Humidity Sensor

OptiFlex™ telescopic runners

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, you're 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. It's 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.

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## Specifications

### PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	compact 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)	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	51
Useable capacity litres	43
Oven function	multifunction
Number of functions	25

## MAIN OVEN

Oven Functions	pizza,bread baking,slow cooking,grill,keep warm,defrost,bottom heat,true fan cooking,conventional cooking/traditional bake,turbo grilling,browning/ au gratin,dough proving,drying,frozen foods,full steam,moist fan baking,plate warming,preserving,humidity cooking high,humidity cooking medium,humidity cooking low,sous vide cooking,steam regenerating,yoghurt function,STEAMIFY®
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Timer functions	Auto off ,Cook time,End time,Time of day,24 hour clock
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Light wattage	40
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## ELECTRICAL CONNECTION

Connected load KW	3.0
Maximum current rating (amps)	16
Type of connection	hardwired

## OTHER FEATURES

Program Options	75 cooking recipes,10 sous vide cooking recipes,VarioGuide
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Number of Programmed functions	180
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Auto cook programs	Yes
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Cleaning	steam
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Door	IsoFront cool door,removable door,drop down,Soft close
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Timer	Programmable timer
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**OTHER FEATURES**

Lights	1
Light wattage	40
Light position	top
Shelf support	multi position side racks
Number of shelves	1
Safety features	isofront plus quadruple glazed door
Closed door grilling	Yes
Included accessories	dripping pan, cake tray, perforated food container, unperforated food container, 2 x chromed wire shelf
Layers of glass in door	4
Number of shelf positions	4
Food probe	Yes

**SHIPPING**

Shipping Volume (m3)	0.236
Shipping Weight (Kg)	37.5

## SHIPPING

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Pack Dimensions Height (mm)	555
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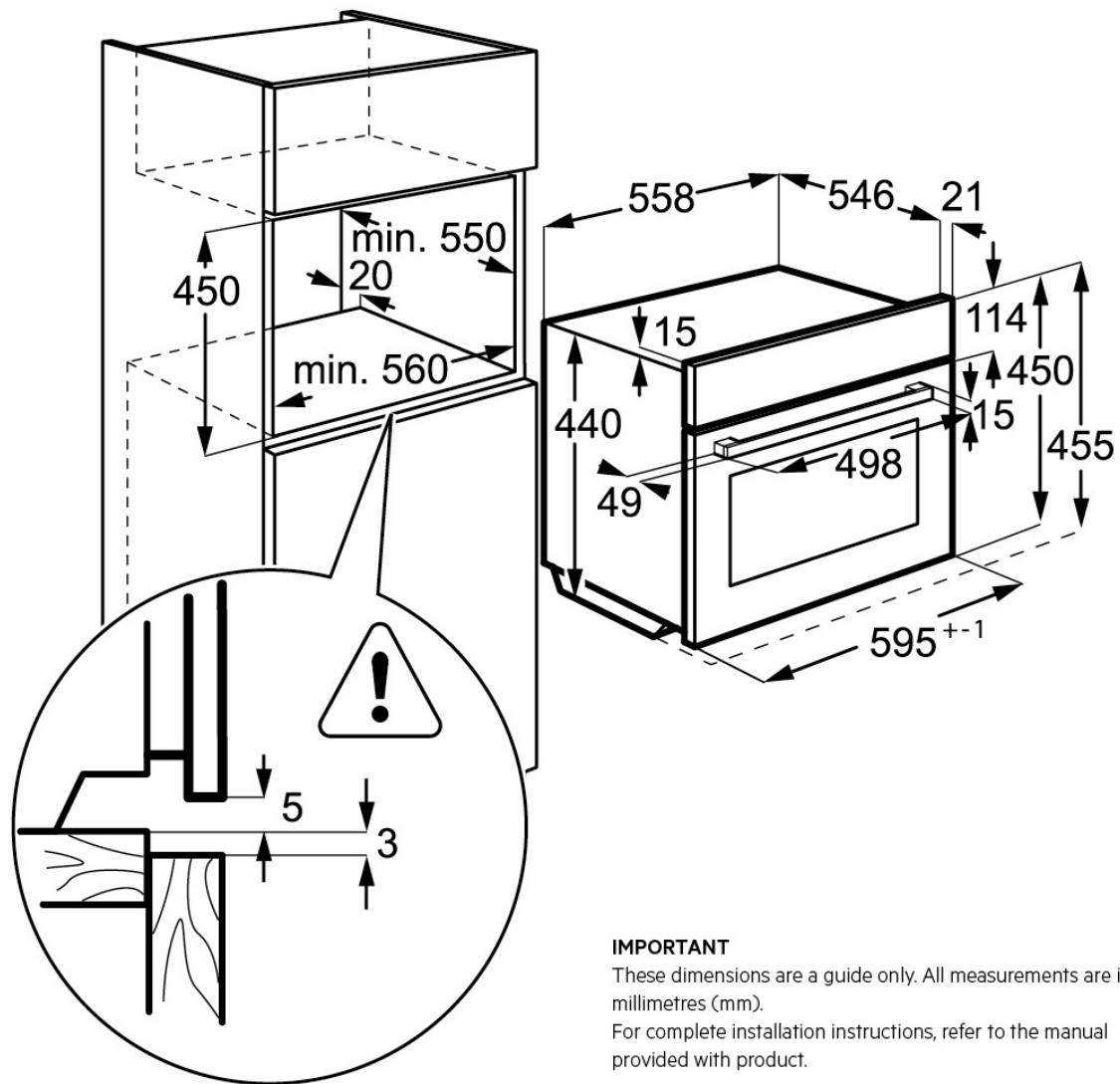
Pack Dimension Width (mm)	635
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Pack Dimension Depth (mm)	670
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**Dimensions**



**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

### 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.

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