AEG

THE KITCHEN
COLLECTION

PRODUCT RANGE

WELCOME TO AEG

Welcome to the AEG kitchen range.

Integrated into every appliance, you'll find intelligent technology and responsive design, guaranteeing you exceptional performance time after time. You'll discover that one touch redefines what's possible at home.

We innovate so that you can elevate what you do to new heights every day.

CONTENTS

MARK BEST
AEG BRAND AMBASSADOR

Mark Best started by discovering the stoves accidentally and ended up becoming an unquestionable symbol of the new Australian Cuisine. His perseverance and his 'eternal dissatisfaction' (as he calls it himself) are the vitamins for his spectacular personal development.

"I live in a melting pot of new ideas and cultures," says Mark Best. "We do not have the shackles of culinary history; we are free to be inventive, spirited, adaptive and progressive."

"I aim to bring, the extraordinary produce of Australia, to a point of celebration and unnatural expression".

These words accurately describe Best's approach to cooking. Food, focussed on flavour, with technology an integral ingredient.

Best started his working life as an electrician in the gold mines of Western Australia before embarking on his culinary career at the age of 25. He commenced an apprenticeship at the Macleay Street Bistro, Potts Point, in 1990. This was the beginning of his passion for French food. It was the heyday of modern Australian cuisine – the fusion of European techniques

and ingredients with the flavours of the Asian region – and a flourishing time for Sydney's food scene. In 1995 Best won the annual award for Sydney's best young chef, The Josephine Pignolet Award.

In 1995, he opened his own restaurant, Peninsula Bistro, Balmain, which soon developed a strong local following and rave critical acclaim. During this time he decided to further his study of French Cuisine in France. In 1998 he worked at 'L'Arpége' in Paris, (under Pascal Barbot) Alain Passard's three Michelin Star Gastro Temple. He followed this with a stint at Raymond Blanc's, 'Le Manoir Aux Quatre Saisons' in Great Milton, UK.

Mark Best has won Chef of the Year in the annual Sydney Morning Herald Good Food Guide, Restaurant of the Year in Australian Gourmet Traveller, Sydney Morning Herald, Time Out magazine and in the Restaurant and Catering Association's Awards for Excellence, featured for three years running in the San Pellegrino & Restaurant Magazine's World's 50 Best commencing with the 2010 "Breakthrough Award".

Best has previously owned Marque, Pei Modern, Melbourne & Sydney, and recently opened 'Bistro' by Mark Best on the Genting Dream part of the expanding Dream Cruise lines.

COOKING
DEMONSTRATIONS

At AEG, we believe our products deliver intelligent technology and exceptional performance, helping you to take anything you do in the kitchen to the next level.

We want to equip you with the right tools to create exceptional taste experiences. Why not attend one of our introductory cooking demonstrations at one of our participating retailers to see for yourself.

Our demonstrations are designed to showcase some of the many features and benefits of our product range. You will receive great tips and tricks from our knowledgeable chefs who will demonstrate a variety of recipes and answer any questions you may have.

Our demonstration program runs throughout the year at a number of national retailers. Please visit our website and enter the Inspire with AEG area for full details.

OVENS
MASTER A NEW LEVEL OF FLAVOUR

Steam cooking uses the power of humidity to transfer heat more efficiently. Since water molecules conduct heat much faster than air, steam cooks your dish more quickly and thoroughly than convection.

By adding steam to traditional heat, our range of ovens ensures your dishes are cooked to your exact preference, delivering delicious flavour. The combination of heat and steam delivers crisp and golden on the outside and juicy and succulent on the inside – every single time. It's an uncomplicated and highly effective way of ensuring that everything you cook is packed with maximum flavour.

STEAMPRO

Your new standard for flavour

Advanced humidity sensors ensure you master taste, texture and colour.

STEAMBOOST

Turn flavour up to full

With the added benefit of steam, create succulent dishes by locking in natural moistures.

STEAMCRISP

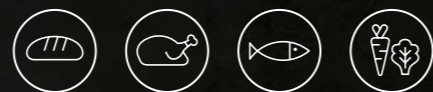**Juicier flavours, crispier skins**

Add steam to traditional cooking to create crispy and golden results.

STEAMBAKE

Create a masterpiece

Add the perfect amount of steam to your baking for added caramelisation and extra thick crusts.

SOUSVIDE IN JUST FOUR STEPS

Food cooked using the vacuum-sealed, lower temperature SousVide technique is tastier and healthier. You can cook with absolute purity, sealing in all the aromas, taste and nutrients within the vacuum, then applying gentle steam heat to cook delicious dishes.

STEP 1

Clean, chop and season.

STEP 2

Seal all the flavours in the PrecisionVac SousVide vacuum sealer drawer.

STEP 3

Place in the oven and select the SousVide function.

STEP 4

Plate and present.

STEAMPRO. MASTER EVEN THE MOST COMPLEX FLAVOURS

Now you can be sure of exactly the right amount of steam to create delicious results every time – effortlessly. The SteamPro oven features our advanced humidity sensor to ensure the ideal taste, texture and colour when roasting meat, steaming vegetables, baking soufflés or making delicious SousVide dishes.

STEAMPRO
BSK892330M

60cm SteamPro oven
with Command Wheel control

KEY FEATURES

– 70L nett capacity, 77L gross
– 25 oven functions plus automatic assisted cooking
– SteamPro steam assisted cooking functions
– Command Wheel control with SousVide functions
– Humidity sensor
– Food Sensor
– Fully removable water drawer
– Steam cleaning functions
– SoftMotion door closing
– ThermiC°air technology
– FloodLight illumination system
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories:
– 3 OptiFlex telescopic runner sets
– 2 stainless steel wire shelves
– Wire shelf trivet
– Roasting pan
– Cake tray
– Patissoire
– Steam set

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

*To view or download the installation guide for this product please **click here.***

Humidity Sensor
The advanced humidity sensor ensures the precise amount of steam is used for every dish. It automatically adjusts temperature and moisture levels to match the type of food you're cooking for the very best taste and texture.

SousVide Function
The SteamPro gives you the power of the SousVide technique that professional chefs swear by for the most tasty, tender and perfectly cooked food.

Removable Water Drawer
You can easily remove the steam oven's water drawer with a simple movement, refill it at the tap, and perfectly slide it back into the sleek surface of the oven.

STEAMBOOST.
TURN FLAVOUR UP TO FULL

SteamBoost uses three different levels of steam. One for baking, one for roasting and crisping, and one that uses full steam. So you can create crusty bread, juicy roasts and succulent seafood dishes with ease. Cooking with steam means you can use lower temperatures, which maintains taste, texture and nutrients.

STEAMCRISP. YOUR NEW
STANDARD FOR FLAVOUR

Take your dishes to the next level with the SteamCrisp function. How? Traditional oven heat is enhanced by the introduction of steam. So not only do you get crisp and golden the outside, but thanks to the gentle flavour preserving nature of steam, food is juicy, succulent and consistently tasty on the inside.

NEW

STEAMBOOST
BSK882320M

60cm SteamBoost
oven with Command Wheel control

KEY FEATURES

– 70L nett capacity, 77L gross
– 21 oven functions plus automatic assisted cooking
– SteamBoost steam assisted cooking functions
– Steam cleaning functions
– Food Sensor
– ThermiC°air technology
– SoftMotion door closing
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel
- Removable water drawer

Included accessories:
– OptiFlex telescopic runner set
– 2 stainless steel wire shelves
– Dripping pan
– Wire shelf trivet
– Cake tray
– Steam set

Food Sensor
The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

Command Wheel
With the responsive Command Wheel and TFT display you have complete control over the cooking process, whether adjusting the time, temperature or function of your oven.

Multi-level cooking
The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please ***click here.***

STEAMCRISP PYROLUXE™
BSK774320M

60cm SteamCrisp oven
with Touch on Glass controls

KEY FEATURES

– 70L nett capacity, 77L gross
– 19 oven functions plus automatic assisted cooking
– SteamCrisp steam assisted cooking functions
– PyroLuxe™ self-cleaning function
– Food Sensor
– SoftMotion door closing
– ThermiC°air technology
– FloodLight illumination system
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories:
– 3 OptiFlex telescopic runner sets
– 2 chrome wire shelves
– Dripping pan
– Wire shelf trivet
– Cake tray

Pyrolytic cleaning
With one touch, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

Food Sensor
The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

LCD Display
Featuring a large LCD Display, this intuitive oven automatically adjusting the temperature and time settings to a wide range of foods

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please ***click here.***

STEAMBAKE. ADD STEAM FOR CRISPIER BAKING

The SteamBake function adds steam at the beginning of the baking process, keeping the dough moist on the surface to create a golden colour and tasty crust, while the heart stays soft and tender.

STEAMBAKE PYROLUXE™
BPK556320M

60cm SteamBake PyroLuxe™ oven with Touch on Glass controls

KEY FEATURES

– 71L nett capacity, 77L gross
– 10 oven functions
– SteamBake steam assisted baking function
– PyroLuxe™ self-cleaning function
– Food Sensor
– ThermiC°air technology
– SoftMotion door closing
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories:

– 3 OptiFlex telescopic runner sets
– 2 chrome wire shelves
– Dripping pan
– Wire shelf trivet
– Cake tray

Soft closing door technology
Ensures that the door always shuts softly and silently, to deliver both the look and feel of premium performance.

XL Baking Tray
Compared with standard trays, this XL Baking Tray is 20% bigger, making it possible for you to prepare even larger batches of delicious baked goods.

Safe to touch plus
The outside of this oven door stays cool to the touch. It reaches a maximum of 30°C above standard room temperature, allowing for a safe interaction under all circumstances.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

*To view or download the installation guide for this product please **click here.***

NEW

STEAMBAKE PYROLUXE™
BPK552220M

60cm SteamBake PyroLuxe™ oven with Push Button control

KEY FEATURES

– 71L nett capacity, 77L gross
– 10 oven functions
- SteamBake steam assisted baking function
– PyroLuxe™ self-cleaning function
– Food Sensor
– SoftMotion door closing
– ThermiC°air technology
– IsoFront quadruple glazed door
– Fully programmable timer
– Anti-fingerprint stainless steel

Included accessories:

– 2 chrome wire shelves
– Dripping pan
– Wire shelf trivet

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

*To view or download the installation guide for this product please **click here.***

STEAMBAKE
BEK455310M

60cm SteamBake oven with Touch on Glass control

KEY FEATURES

– 71L nett capacity, 77L gross
– 9 oven functions
- SteamBake steam assisted baking function
– SoftMotion door closing
– ThermiC°air technology
– IsoFront quadruple glazed door
– Fully programmable timer
– Anti-fingerprint stainless steel

Included accessories:

– 2 chrome wire shelves
– Dripping pan
– Wire shelf trivet
– Cake tray

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

*To view or download the installation guide for this product please **click here.***

SENSECOOK.
COOK TO TASTE, EVERY TIME

By precisely measuring the core temperature of your food, the Food Sensor lets you know when your rare, medium or well done meat is ready. As well as cooking fish, casseroles and vegetables just the way you like them.

BPK842320M

60cm SenseCook PyroLuxe™ oven
with Command Wheel control

KEY FEATURES

– 71L nett capacity, 77L gross
– 16 oven functions
– Automatic assisted cooking
– PyroLuxe™ easy cleaning
– Food Sensor
– ThermiC°air technology
– SoftMotion door closing
– FloodLight illumination system
– IsoFront quadruple glazed door
– Fully programmable timer
– Anti-fingerprint stainless steel

Included accessories:
– 3 OptiFlex telescopic runner sets
– 2 chrome wire shelves
– Wire shelf trivet
– Dripping pan
– Cake tray

Food Sensor
The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

Pyrolytic cleaning
With one touch, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

Command Wheel
With the responsive Command Wheel and TFT display you have complete control over the cooking process, whether adjusting the time, temperature or function of your oven.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please ***click here.***

SENSECOOK PYROLUXE™

BPK742320M

60cm SenseCook PyroLuxe™ oven
with Touch on Glass control

KEY FEATURES

– 71L nett capacity, 77L gross
– 16 oven functions
– Automatic assisted cooking
– PyroLuxe™ easy cleaning
– Food Sensor
– ThermiC°air technology
– SoftMotion door closing
– FloodLight illumination system
– IsoFront triple glazed door
– Fully programmable timer
– Anti-fingerprint stainless steel

Included accessories:
– 3 OptiFlex telescopic runner sets
– 2 chrome wire shelves
– Wire shelf trivet
– Dripping pan
– Cake tray

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please ***click here.***

HIGH PERFORMANCE COMPACT SIZE

Our compact range offers powerful performance in a small design. Simply select the combination of appliances to best suit your needs and space, from combination steam or multifunction ovens, to combination and grill microwaves.

COMPACT STEAMPRO

KSK792220M

45cm SteamPro oven
with Touch on Glass control

KEY FEATURES

– 43L nett capacity, 49L gross
– 25 oven functions plus Automatic assisted cooking
– SousVide functionality
– Humidity sensor
– Food Sensor
– Fully removable water drawer
– Steam cleaning function
– SoftMotion door closing
– ThermiC°air technology
– MaxiView expanded visibility
– FloodLight illumination system
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories:
– Stainless steel wire shelf
– Roasting pan
– Cake tray
– Steam set

SPECIFICATIONS

Product dimensions (HxWxD) in mm
455 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

*To view or download the installation guide for this product please **click here.***

↓
COMPACT
↑

Compact Ovens
Whether you want to roast, bake, grill, microwave or cook with steam – choose from our wide range of compact ovens to suit every preference.

SOUSVIDE

SousVide
The SousVide cooking system provides superior control of the cooking process, delivering optimal results with the combination of SteamPro oven technology and vacuum sealed food.

NEW

COMPACT STEAMBOOST

KSK882220M

45cm SteamBoost oven
with Command Wheel control

KEY FEATURES

– 43L nett capacity, 49L gross
– 22 oven functions plus automatic programs
– Steam cleaning function
– Food Sensor
– SoftMotion door closing
– ThermiC°air technology
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories
– Stainless steel wire shelf
– Cake tray
– Dripping pan
– Steam set

SPECIFICATIONS

Product dimensions (HxWxD) in mm
455 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

*To view or download the installation guide for this product please **click here.***

NEW

COMPACT STEAMBOOST

KSK782220M

45cm SteamBoost oven
with Touch on Glass control

KEY FEATURES

– 43L nett capacity, 49L gross
– 22 oven functions plus automatic programs
– Steam cleaning function
– Food Sensor
– SoftMotion door closing
– ThermiC°air technology
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories
– Stainless steel wire shelf
– Cake tray
– Dripping pan
– Steam set

SPECIFICATIONS

Product dimensions (HxWxD) in mm
455 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

*To view or download the installation guide for this product please **click here.***

COMPACT COMBIQUICK
KMK761000M

45cm CombiQuick Combi Microwave Oven
with Touch on Glass control

KEY FEATURES

– 7 oven functions, 8 special functions
  plus automatic assisted cooking
– 1000W microwave power
– Combination microwave and fan/grill cooking
– Quick start function
– 10 power levels
– Control lock
– IsoFront quadruple glazed door
– Anti-fingerprint stainless steel

Included accessories

– Chrome wire shelf
– Cake tray
– Side racks

COMPACT MICROWAVE
MBE2658D-M

46cm Duo microwave
with grill and LCD display

KEY FEATURES

– 900W microwave power
– Combination microwave and grill cooking
– Suitable for undercounter installation
– Quick start function
– Automatic assisted cooking
– Autoweight cooking and defrosting programs
– Control lock
– Anti-fingerprint stainless steel

Included accessories
– Glass turntable
– Chrome wire shelf (high)
– Chrome wire shelf(low)

PRECISIONVAC
KDK911423M

14cm Vacuum sealer drawer

KEY FEATURES

– Vacuum chamber sealing system
– 5 functions; Marinating/infusing, Max vacuum,
  Med vacuum, Min vacuum, Seal only
– Adjustable sealing time (0-4 seconds)
– LED touch controls
– Pair with any SteamPro steam oven for SousVide cooking
– Preservation for extended food freshness
– Store and cook food in the supplied vacuum bags
  between 40°C and +100°C
– Black glass & anti-fingerprint stainless steel

Included accessories:
– Volume reducer
– 25 SousVide bags (20x30cm)
– 25 SousVide bags (20x35cm)
– Oil filter & cap

WARMING DRAWER
KDK911422M

14cm Warming drawer

KEY FEATURES

– Adjustable between 30°C & 80°C
– 6 place setting
– Ideal for dough proving at 40°C
– Warms cups and glasses at 40°C
– Plate warmer at 60°C
– Food warming at 60°C to 80°C
– SoftMotion™ drawer movement
– Black glass & anti-fingerprint stainless steel

SPECIFICATIONS

Product dimensions (HxWxD) in mm
455 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
459 x 596 x 404

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 520

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
140 x 595 x 510

Flush fit cut-out dimensions (HxWxD) in mm
141 x 600 x 570

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
140 x 595 x 535

Flush fit cut-out dimensions (HxWxD) in mm
141 x 600 x 570

*To view or download the installation guide
for this product please **click here.***

TOTAL KITCHEN FLEXIBILITY

Our AEG double oven offers an additional cooking compartment, giving you total flexibility in your kitchen. The oven can be installed in a column at eye-level for easy access. For even more flexibility you can combine our double oven in a column with our compact products.

DOUBLE OVEN
DCK731110M

60cm SurroundCook Double Oven
with Touch on Glass control

KEY FEATURES

– Top oven: 43L nett; bottom oven: 68L nett capacity
– 8 oven functions (top oven)
– 10 oven functions (bottom oven)
– MaxiView expanded visibility
– IsoFront triple glazed door
– CataLuxe cavity lining
– Removable easy clean racks
– Anti-fingerprint stainless steel

Included accessories:
– 2 OptiFlex telescopic runner sets
– 2 chrome wire shelves
– Wire shelf trivet
– Cake tray
– Grill rack

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

CataLuxe Cleaning
To help with oven cleaning, our double oven has the CataLuxe coating. The CataLuxe coating absorbs the grease during cooking and when the oven is heated to 220°C, the grease residue is oxidised leaving the surface clean.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
888 x 594 x 548

Flush fit cut-out dimensions (HxWxD) in mm
894 x 600 x 570

*To view or download the installation guide for this product please **click here.***

90CM SENSECOOK PYROLYTIC OVEN

The perfect combination of cutting-edge design and precision, the AEG 90cm oven with PyroLuxe™ Self Cleaning will be the standout performer in your kitchen. With spacious 125L capacity, you'll be able to execute several superior dishes simultaneously. Incorporating the very best in fan technology, the SurroundCook PLUS will ensure the heat is distributed evenly to your dishes no matter where they are placed, meaning great tasting food exactly the way you want it.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
596 x 895 x 572

Flush fit cut-out dimensions (HxWxD) in mm
600 x 900 x 580

*To view or download the installation guide for this product please **click here.***

SENSECOOK PYROLUXE™
BPK722910M

90cm SenseCook PyroLuxe™ oven
with Touch on Glass control

KEY FEATURES

– 116L nett capacity, 125L gross
– 19 oven functions
– PyroLuxe™ self-cleaning cycles
– SenseCook Food Sensor
– IsoFront quadruple glazed door
– SoftMotion door movement
– SurroundCook PLUS

Included accessories:
– 2 OptiFlex telescopic runner sets
– 2 Chrome wire shelves
– 2 grill pans (half-width)
– 2 grill inserts (half-width)
– Grill pan support rack

SenseCook
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.

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.

SurroundCook PLUS
The advanced twin fan technology ensures that every part of your dish is getting exactly the heat it needs. Evenly. Consistently. Wherever it's placed. The fans rotate in opposite directions, distributing heat evenly throughout the extra wide oven.

COOKTOPS
PRECISION AND CONTROL

At AEG we believe a cooktop should look as good as it performs, which is why our new induction range has been designed with not only the latest assisted cooking technology, but also sleek and sophisticated finishes. Intuitive, precise, yet flexible and chic. Discover a new world of endless possibilities.

SENSEPRO – YOUR PERSONAL SOUS CHEF

The SensePro cooktop gets every dish right. The wireless food sensor measures the core temperature of food. Boil pasta, simmer sauce, pan-fry a steak – whether rare, medium or well-done. It's even possible to SousVide on the cooktop. It's the personal sous chef for restaurant-style results at home.

Master food. To the exact degree.
The wireless probe on the SensePro measures the core temperature of food for precise results. It works without batteries so there's no upkeep required.

**One touchscreen.
Intuitive communication.**
The touchscreen display provides an intuitive assisted cooking experience.

Temperature
57°C
Pan Fry Chicken
Pan Heat
Low III
Instructions
Timer
Set
OK

AEG

SENSEFRY. RESULTS – WITHOUT THE GUESSWORK

Use the intelligent touchscreen on the SenseFry induction cooktop to select the food and desired result. The technology maintains an event heat for the best frying results. No more guessing when the pan is at the right temperature. And no need to adjust the settings during cooking.

Hob²Hood regulates the fan while you concentrate on the key moments involved in getting your dish just right. It will automatically control your cooker hood and lights. But if you'd rather adjust the fan speed, there are manual controls on the cooktop too.

AUTO

OptiHeat control
By monitoring each heat zone as it cools, the OptiHeat control helps you make the most efficient use of residual heat. The OptiHeat control advises 3 levels of residual heat – whether the heat zone is still hot enough to cook with, hot enough to keep food warm, or simply hot to touch.

Pause function
When ready to resume, touch the Pause button again and all the zones return to their previous settings.

CountUp timer
Set a reminder with the minute minder, or at a glance with the CountUp timer, keeping you in control of your cooking.

AutoMax
The AutoMax function, once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

Öko timer
The Öko timer is an intelligent way for you to use resources more efficiently. When the time is pre-set on the cooktop, the Öko timer turns off the cooking zone and uses residual heat in the cookware to finish cooking the dish. The result? The same high quality food for lower energy bills.

OptiZone pure induction – your touch brings it to life. Imagine a glossy sheet of pure ebony glass. Add backlit touch controls and cooking zones, glowing red only when you turn them on. It's the ultimate induction cooktop for the modern kitchen. Now available with FlexiBridge technology.

FlexiBridge and ProCook. Made for those occasions when you need more options with equally tasty results. The FlexiBridge feature means you can customise your own cooking area, combining up to 4 segments together with a consistent and even heat distribution ①.

At touch of a button, the FlexiBridge cooking zone featuring ProCook switches to three pre-set temperature levels: high, medium and low, so you can simply move the pan to seamlessly go from boil to simmer ②.
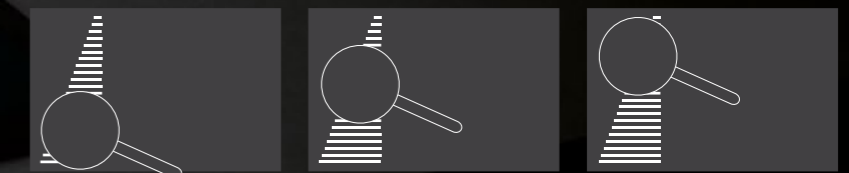
① FlexiBridge function
② ProCook function

① **FlexiBridge**
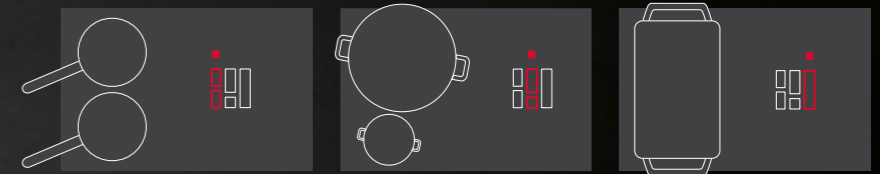
② **ProCook**

High heat
when searing

Medium heat
when low frying

Low heat
when keeping warm

DID YOU KNOW?

A steak is mostly cooked by the meat itself rather than the heat surrounding it. This is why flipping a steak every 15 seconds cooks a steak better than flipping every few minutes.

SENSEPRO.
PRECISION AT ITS CORE

King salmon. Duck breast. A smooth hollandaise. When there is the confidence to cook anything, there's no stopping culinary genius. The SensePro gets every dish right. The wireless probe measures the core temperature of food. It's even possible to SousVide on the cooktop. Precision and control deliver perfect taste.

NEW

SENSEPRO INDUCTION
IAE84881XB
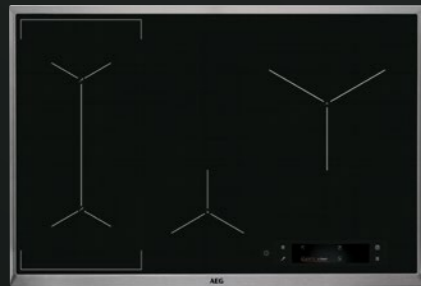
80cm SensePro induction cooktop
with 4 cooking zones and
colour TFT touchscreen

KEY FEATURES

– Wireless food sensor
– SousVide function
– Fry sensor auto controlled heat levels
– Hob²Hood function
– Bridging function
– Colour TFT touchscreen
– Melting function
– OptiHeat control
– Pause function
– Minute minder
– Öko timer function
– Control lock
– Stainless steel frame

Wireless food sensor
The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

SousVide
The SousVide cooking system provides superior control of the cooking process, delivering optimal results with the combination of induction technology and vacuum sealed food.

Hob²Hood function
Leave Hob²Hood to regulate the fan while you concentrate on the key moments involved in getting your dish just right. It will automatically control your cooker hood and lights.

SPECIFICATIONS

Product dimensions (WxD) in mm
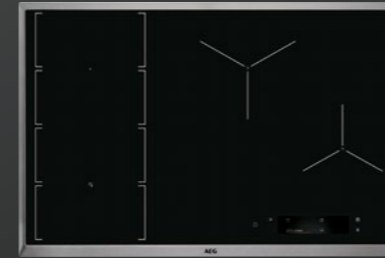766 x 516

Cut-out dimensions (WxD) in mm
750 x 490

*To view or download the installation guide for this product please **click here.***

NEW

SENSEFRY INDUCTION
IAE84851XB

80cm SenseFry induction cooktop
with 4 cooking zones and TFT touchscreen

KEY FEATURES

– Fry Sensor auto controlled heat levels
– Hob²hood
– ProCook function
– FlexBridge 4 segment flexible cooking area
– TFT touchscreen
– Melting function
– OptiHeat control
– Pause function
– Minute minder
– Öko timer function
– Control lock
– Stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
766 x 516

Cut-out dimensions (HxWxD) in mm
750 x 490

*To view or download the installation guide for this product please **click here.***

NEW

SENSEFRY INDUCTION
IAE64851XB

60cm SenseFry induction cooktop
with 4 cooking zones and TFT touchscreen

KEY FEATURES

– Fry Sensor auto controlled heat levels
– Hob²hood
– ProCook function
– FlexBridge 4 segment flexible cooking area
– TFT touchscreen
– Melting function
– OptiHeat control
– Pause function
– Minute minder
– Öko timer function
– Control lock
– Stainless steel frame
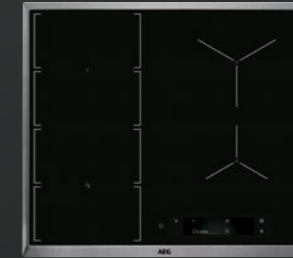
SPECIFICATIONS

Product dimensions (WxD) in mm
576 x 516

Cut-out dimensions (HxWxD) in mm
560 x 490

*To view or download the installation guide for this product please **click here.***

NEW

NEW

NEW

NEW

PURE FLEXIBRIDGE INDUCTION
IPE84571FB

80cm Pure FlexiBridge induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

– Pure black surface when off
– Hob²Hood function
– ProCook function
– FlexiBridge 4 segment flexible cooking area
– Touch slide controls
– OptiHeat control
– Pause function
– Minute minder
– Öko timer function
– Control lock

PURE FLEXIBRIDGE INDUCTION
IPE64571FB

60cm Pure FlexiBridge induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

– Pure black surface when off
– Hob²Hood function
– ProCook function
– FlexiBridge 4 segment flexible cooking area
– Touch slide controls
– OptiHeat control
– Pause function
– Minute minder
– Öko timer function
– Control lock

PURE OPTIZONE INDUCTION
IPE84531FB

80cm Pure OptiZone induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

– Pure black surface when off
– Hob²Hood function
– Touch slide controls
– OptiHeat control
– Pause function
– Minute minder
– CountDown timer
– Control lock

PURE OPTIZONE INDUCTION
IPE64551FB

60cm Pure OptiZone induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

– Pure black surface when off
– Bridging function
– Hob²Hood function
– Touch slide controls
– OptiHeat control
– Pause function
– Minute minder
– CountDown timer
– Control lock

SPECIFICATIONS

Product dimensions (WxD) in mm
780 x 520

Cut-out dimensions (HxWxD) in mm
750 x 490

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (WxD) in mm
650 x 520

Cut-out dimensions (HxWxD) in mm
590 x 490

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (WxD) in mm
780 x 520

Cut-out dimensions (HxWxD) in mm
750 x 490

*To view or download the installation guide
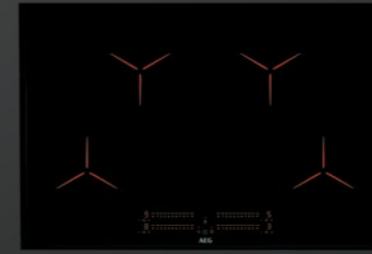for this product please **click here.***

SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 520

Cut-out dimensions (HxWxD) in mm
560 x 490

*To view or download the installation guide
for this product please **click here.***

FLEXIBRIDGE INDUCTION
IKE95471XB

90cm FlexiBridge induction cooktop
with 5 cooking zones and touch controls

KEY FEATURES

– XL Zone
– Hob^{2}Hood
– ProCook function
– FlexiBridge 4 segment flexible cooking area
– Touch slide controls
– OptiHeat control
– AutoMax function
– Pause function
– CountUp timer
– Öko timer function
– Control lock
– Stainless steel frame

OPTIZONE INDUCTION
IKE63441XB

60cm 3 OptiZone induction cooktop
with bridging technology and touch controls

KEY FEATURES

– XL Zone
– Hob^{2}Hood
– Bridging function
– Touch slide controls
– OptiHeat control
– AutoMax function
– Pause function
– CountUp timer
– Öko timer function
– Control lock
– Stainless steel frame

SENSITIVE CONTROLS FOR PRECISION COOKING

Our ceramic cooktop provides a variety of different sized cooking zones as well as extended cooking zones that allow a cooking area to precisely suit your needs.

CERAMIC
HK654070XB

60cm ceramic cooktop
with touch controls

KEY FEATURES

– 4 zones including 2 extended zones
– OptiHeat control
– Touch slide controls
– AutoMax function
– Stop + Go function
– CountUp timer
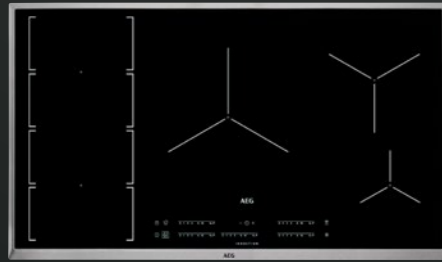– Öko timer function
– Control lock

SPECIFICATIONS

Product dimensions (WxD) in mm
576 x 516

Cut-out dimensions (WxD) in mm
560 x 490

To view or download the installation guide for this product please **click here.**

OptiHeat Control
By monitoring each heat zone as it cools, the OptiHeat control helps you make the most efficient use of residual heat. The OptiHeat control advises 3 levels of residual heat – whether the heat zone is still hot enough to cook with, hot enough to keep food warm, or simply hot to touch.

AutoMax
The AutoMax function, once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

Stop + Go
When ready to resume, touch the Pause button again and all the zones return to their previous settings.

SPECIFICATIONS

Product dimensions (WxD) in mm
896 x 516

Cut-out dimensions (HxWxD) in mm
880 x 490

To view or download the installation guide for this product please **click here.**

SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 520

Cut-out dimensions (HxWxD) in mm
560 x 490

To view or download the installation guide for this product please **click here.**

PERFECT IN STYLE
AND PERFORMANCE

The gas on black ceramic cooktop offers maximum stability for when cooking gets fast and
furious. The striking grid design of trivets also offer you perfection in style and performance.

GAS ON CERAMIC GLASS
HG975550VB

90cm 5 burner ceramic

KEY FEATURES

– 5 burners including wok burner
– 14.4MJ triple crown wok burner
– High quality vitreous ceramic glass
– Cast iron pan support
– Automatic integrated ignition
– Flame failure safety device
– Wok support trivet

GAS ON CERAMIC GLASS
HG674550VB

60cm 4 burner ceramic

KEY FEATURES

– 4 burners including wok burner
– 13.7MJ triple crown wok burner
– High quality vitreous ceramic glass
– Cast iron pan support
– Automatic integrated ignition
– Flame failure safety device
– Wok support trivet

SPECIFICATIONS

Product dimensions (WxD) in mm
880 x 510

Cut-out dimensions (HxWxD) in mm
830 x 480

*To view or download the installation guide
for this product please* ***click here.***

SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 520

Cut-out dimensions (HxWxD) in mm
560 x 480

*To view or download the installation guide
for this product please* ***click here.***

COMPLETE AND INSTANT CONTROL

Our gas cooktops are designed to be the focal point of your kitchen, providing instant and intense heat for precise control.

SPECIFICATIONS

Product dimensions (WxD) in mm
890 x 510

Flush fit cut-out dimensions (HxWxD) in mm
860 x 480

To view or download the installation guide for this product please **click here.**
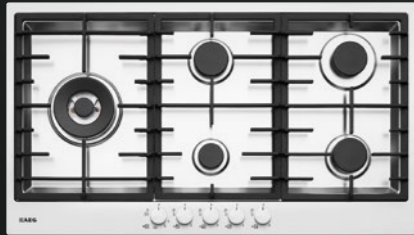
GAS
HG90FXA

90cm stainless steel gas cooktop

KEY FEATURES

– 5 burners including wok burner
– Powerful 18MJ dual valve wok burner
– High quality stainless steel
– Cast iron pan support
– Automatic integrated ignition
– Flame failure safety device
– Laser etched graphics

Included accessories
– Wok support trivet
– Mini trivet

18MJ wok burner
Powerful dual valve wok burner, providing exceptional levels of control – from as low as 1MJ for simmering, or up to 18MJ of intense heat, perfect for searing, or stir fry cooking. (Selected models only)

Flame failure safety device
If the flame of your gas burner is accidentally extinguished, the flame failure device will switch off the gas supply to ensure the utmost safety.

GAS
HG75FXA

75cm stainless steel gas cooktop

KEY FEATURES

– 5 burners including wok burner
– Powerful 18MJ dual valve wok burner
– High quality stainless steel
– Cast iron pan support
– Automatic integrated ignition
– Flame failure safety device
– Laser etched graphics

Included accessories
– Wok support trivet
– Mini trivet

SPECIFICATIONS

Product dimensions (WxD) in mm
750 x 510

Cut-out dimensions (HxWxD) in mm
720 x 480

To view or download the installation guide for this product please **click here.**

GAS
HG60FXA

60cm stainless steel gas cooktop

KEY FEATURES

– 4 burners including wok burner
– 10.3MJ wok burner
– High quality stainless steel
– Cast iron pan support
– Automatic integrated ignition
– Flame failure safety device
– Laser etched graphics

Included accessories
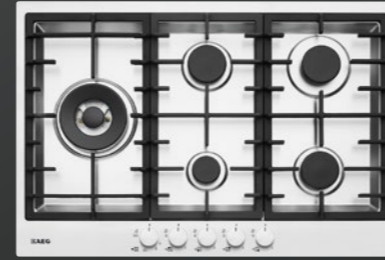– Wok support trivet
– Mini trivet

SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 510

Cut-out dimensions (HxWxD) in mm
560 x 480

To view or download the installation guide for this product please **click here.**

RANGEHOODS
A FRESHER KITCHEN, SEAMLESSLY INTEGRATED

Our cooking environments need to be fresh, bright and peaceful, enriching the time that we spend there. We use advanced technology to ensure that the design and build of our rangehoods give you the optimum combination of high-end design and powerful functionality.

JET AIRCRAFT
140dB

SIREN
120dB

MOTORBIKE
90dB

HAIRDRYER
80dB

TALKING
60dB

54dB
SilenceTech Wall and vertical canopy rangehoods

RAIN
50dB

WHISPER
30dB

Hob²Hood
AEG's intelligent Hob²Hood system ensures your hood works in harmony with your hob as soon as you turn your hob on. A wireless signal is sent to the hood, switching on the lights and providing optimal visibility.

SilenceTech
Our more advanced hood technology reduces the noise level down to the lowest possible number of decibels so that you can cook powerfully and enjoy the experience without loud sounds from the appliance.

LED indicators
Our new premium and modern user interface combines super responsive capacitive touch buttons along with back lit LED indicators. The LED turns red to show which feature is on or off.

Dimmable LED
Provides the possibility to adjust the intensity of the light according to your needs, creating a nice ambient illumination in your kitchen.

Seamless
Aligned across our range, your choice of hood will integrate seamlessly with any of our hob models. Our top line models feature our signature flow line for design harmony, together with a sophisticated white LED display on layered glass and metal.

Run it for less energy
Our hoods are highly efficient, using less energy than standard models. This is thanks to our brushless Inverter Technology. In fact, when you run the hood at its maximum speed, you'll use up to 40% less energy than standard models. And at the minimum setting, it needs less energy to run than a standard light bulb.
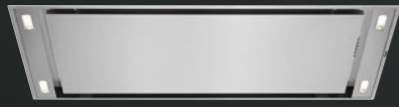
CEILING HOOD
DCE5280HM

120cm ceiling hood
with Hob^{2}Hood control

KEY FEATURES

- High quality stainless steel
- Dimmable LED Lighting
- Hob^{2}Hood control
- Remote control
- Dishwasher safe filters
- Indicator for cleaning filters
- Recirculating option
- 710 m^3/hr extraction (intense)
- Remote control

INCLINED WALL CANOPY
DVK6980HB

90cm inclined wall canopy rangehood
with Hob^{2}Hood control

KEY FEATURES

- High quality stainless steel
- Dimmable LED lighting
- Hob^{2}Hood control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 720 m^3/hr extraction (intense)

WALL CANOPY
DBE6980HM

90cm wall canopy rangehood
with Hob^{2}Hood control

KEY FEATURES

- High quality stainless steel
- Dimmable LED lighting
- Hob^{2}Hood control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 710 m^3/hr extraction (intense)

INTEGRATED
DGE5160HM

99cm integrated rangehood
with Hob^{2}Hood control

KEY FEATURES

- Suitable for 80-90cm cooktops
- LED lighting
- Hob^{2}Hood control
- Remote control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660 m^3/hr extraction (intensive)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
1200 x 500 x 311

Flush fit cut-out dimensions (HxWxD) in mm
1172 x 470

*To view or download the installation guide
for this product please **click here.***

Recommended max installation heights from cooker is 1500mm

SPECIFICATIONS

Product dimensions (HxWxD) in mm
1095-1445 x 898 x 396

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
740-950 x 898 x 470

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
330 x 990 x 300

Flush fit cut-out dimensions (HxWxD) in mm
273 x 944

*To view or download the installation guide
for this product please **click here.***

INTEGRATED
DGE5860HM

77cm integrated rangehood
with Hob^{2}Hood control

KEY FEATURES

– Suitable for 70-80cm cooktops
– LED lighting
– Hob^{2}Hood control
– Remote control
– Indicator for cleaning filters
– Dishwasher safe filters
– Recirculating option
– 660 m^3/hr extraction (intensive)

INTEGRATED
DGE5660HM

54cm integrated rangehood
with Hob^{2}Hood control

KEY FEATURES

– Suitable for 60–70cm cooktops
– LED lighting
– Hob^{2}Hood control
– Remote control
– Indicator for cleaning filters
– Dishwasher safe filters
– Recirculating option
– 660 m^3/hr extraction (intensive)

TELESCOPIC
DPB5950M/A

90cm telescopic rangehood
with slide switch control

KEY FEATURES

– Suitable for 70–90cm cooktops
– LED lighting
– Dishwasher safe filters
– Recirculating option
– 605m^3/hr extraction

TELESCOPIC
DPB5650M/A

60cm telescopic rangehood
with slide and switch control

KEY FEATURES

– Suitable for 60–70cm cooktops
– LED lighting
– Dishwasher safe filters
– Recirculating option
– 605m^3/hr extraction

SPECIFICATIONS

Product dimensions (HxWxD) in mm
330 x 770 x 300

Flush fit cut-out dimensions (HxWxD) in mm
273 x 723

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
330 x 540 x 300

Flush fit cut-out dimensions (HxWxD) in mm
273 x 493

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
396 x 898 x 300

*To view or download the installation guide
for this product please **click here.***

SPECIFICATIONS

Product dimensions (HxWxD) in mm
396 x 598 x 300

*To view or download the installation guide
for this product please **click here.***

REFRIGERATION
PRECISION CHILLING FOR EXCEPTIONAL RESULTS

Carefully sourced ingredients need exact conditions to preserve their freshness. The right humidity, temperature and levels of light are critical, which is why we have developed the AEG refrigeration range with state-of-the-art features.

AEG TwinTech technology
Unlike conventional fridge freezers that use cold, ultra-dry air from the freezer and recirculate it to cool the fridge, ProFresh Plus units have two separate cooling systems. This provides the ideal humidity in each compartment, preventing food from drying out in the fridge and delivering frost-free storage in the freezer.

Nature's flavours in peak condition
When each ingredient and element of your cooking is carefully chosen, they need to remain at their best until you come to use them. With the TwinTech+ system, carefully selected temperature and humidity levels are maintained with minimal fluctuations.

So, your produce is not subjected to the variations that cause its quality to deteriorate. Your ingredients are chilled in peak conditions – fruits and vegetables stay crisp and bursting with flavour, meat and fish stay vibrant. From the moment you choose them to the moment they reach your plate.
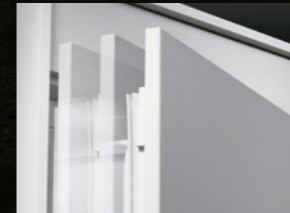
SoftClose hinges
The Hettich door hinges ensure a soft and precise door-closing performance.

DynamicAir technology
Prevent warm zones by keeping the interior temperature totally even throughout the whole refrigerator on all levels.

LCD touch controls
Take complete control of the storage conditions of your refrigerator at the touch of a finger.

No frost technology
No need to defrost ever. The refrigerator fan creates a constant internal temperature, which results in automatic defrosting.

STACKING FOR BEST RESULTS

MILK

JAM

Top:
Ripe vegetables

Bottom:
Fish and meat that require more humidity and lower temperature

Door:
Glass jars, cans and drink

Exceptions:
Potatoes and apples are best stored outside the fridge

CHILL. CONTROLLED STORAGE CONDITIONS

The AEG built-in refrigeration range is designed to fit seamlessly into your kitchen whilst providing perfectly fresh food thanks to controlled storage conditions.

FRIDGE / FREEZER
SCE81826TC

265L integrated bottom mount refrigerator
with SoftClose doors, TwinTech cooling, DynamicAir technology and LCD touch controls.

KEY FEATURES

– TwinTech technology
– SoftClose hinges
– DynamicAir technology
– LCD touch controls
– No frost technology
– Coolmatic functions
– Frostmatic functions
– LED lighting
– Right and reversible hinges
– 4 fridge shelves including 1 flexi half-shelf

SPECIFICATIONS*

Product dimensions (HxWxD) in mm
1783 x 556 x 549

Flush fit cut-out dimensions (HxWxD) in mm
1771-1781 x 560-568 x 550(min)

*To view or download the installation guide for this product please **click here.***

TwinTech cooling system
The fridge and freezer compartments work independently to maintain the optimum temperature and humidity to keep foods fresh, or frozen.

SoftClose hinges
The Hettich door hinges ensure a soft and precise door-closing performance.

DynamicAir technology
Prevent warm zones by keeping the interior temperature totally even throughout the whole refrigerator on all levels.

LCD touch controls
Take complete control of the storage conditions of your refrigerator at the touch of a finger.

No frost technology
No need to defrost ever. The refrigerator is equipped with a fan that delivers constant temperature, resulting in automatic defrosting.

FRIDGE
SKE81821DC

314L integrated refrigerator
with SoftClose door, DynamicAir technology and LCD touch controls.

KEY FEATURES

– SoftClose hinges
– DynamicAir technology
– LCD touch controls
– No frost technology
– Coolmatic function
– Holiday mode
– LED lighting
– Bottle holder
– Right and reversible hinges
– 5 fridge shelves including 1 flexi half-shelf

SPECIFICATIONS*

Product dimensions (HxWxD) in mm
1783 x 556 x 549

Flush fit cut-out dimensions (HxWxD) in mm
1771-1781 x 560-568 x 550(min)

*To view or download the installation guide for this product please **click here.***

* These products require specialist installation.
  Please refer to the detailed installation instructions.

FREEZER
ABE81826NC

216L integrated freezer
with SoftClose door, Frostmatic technology and LCD touch controls.

KEY FEATURES

– SoftClose hinges
– LCD touch controls
– No frost technology
– Frostmatic function
– Temperature alarm
– Holiday mode
– LED lighting
– Right and reversible hinges
– 7 transparent freezer drawers

SPECIFICATIONS*

Product dimensions (HxWxD) in mm
1783 x 556 x 549

Flush fit cut-out dimensions (HxWxD) in mm
1771-1781 x 560-568 x 550(min)

*To view or download the installation guide for this product please **click here.***

* These products require specialist installation.
  Please refer to the detailed installation instructions.

COOKING ACCESSORIES

Nothing should get in the way of achieving beautiful results.
That's why at AEG we're dedicated to creating products that help
you pursue your passion – your own personal definition of perfection.
It's this thinking that lies at the heart of everything we do...
it shapes our design and our advancements in technology.

For over a hundred years we have been using cutting
edge designers to help create and develop our products,
recognising that good design doesn't just make things
easy on the eye, but easier for you to use.

Our cooking accessories are designed to complement your
AEG kitchen appliances with the same level of precision
you would expect from any other AEG products.

Professional grade
The magnetic steel outer gives superior induction
and is simple to clean. At the core is three layer
aluminium – an excellent heat conductor. While the
outside is crafted from hygienic, easy clean, corrosion-
resistant 18/10 stainless steel.

Reliable technology
The materials are all perfectly combined to ensure heat
spreads evenly over the entire surface, including the sides,
for uniform, controlled cooking. Even when heated quickly,
no deflection or deformation will occur (long life quality).

MASTERY COLLECTION

At AEG, we were the first to launch the induction cooking hob over 25 years ago.

Today, we bring you our high performance cookware range of premium pots and pans that is designed to harness the power and precision of induction technology to bring out the best in any ingredient.

Designed to fit perfectly on AEG induction cooktops
The Mastery Collection's multi-layer construction is optimised for AEG induction cooktops and also fits all other cooktop surfaces. Fully flat bases optimise adherence to the cooktop surface and maximise heat transfer efficiency.

Dishwasher and Oven Safe
The entire Mastery Collection is dishwasher safe. All Mastery Collection pots and pans are oven safe up to 250ºC.

COOKWARE
ACC132

9L stock pot

The 9 litre capacity stock pot suits large portions of meat, fish or pasta. (Designed for use with the pasta insert.)

SPECIFICATIONS

Diameter in mm
240

COOKWARE
ACC137

Pasta insert

For cooking long, rigid pasta such as spaghetti, linguine and fettuccine; the pasta insert protects delicate pasta from tearing. (Designed for use with the 9L stock pot.)

SPECIFICATIONS
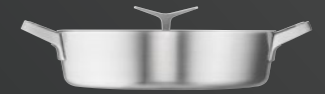
Diameter in mm
240

COOKWARE
ACC133

4.5L low casserole

The 4.5 litre low casserole is a multipurpose pan. Braise, poach and simmer to create flavourful and exciting dishes.

SPECIFICATIONS

Diameter in mm
300

COOKWARE
A9KLLC0

Roasting pot with lid

Use the Roasting pot to cook everything from casseroles to roast meats, vegetables and poultry. Sear and simmer on the cooktop, then finish off the dish in the oven in one convenient process. Keeping all the rich flavours inside the Roasting pot for a juicy tender result every time.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
280 x 390 x 80

COOKWARE
A9KL1

Teppanyaki grill plate

Create authentic Asian recipes with the Teppanyaki grill plate. Garlic chicken with sizzling vegetables, chilli and soy-glazed beef or king prawns. Balance textures and fine-tune tastes.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
255 x 470 x 25

COOKWARE
A9HL33

Plancha grill

Get perfect outdoor grill taste all year round with the Plancha grill. Steaks grilled to perfection, asparagus with the right crunch and seared scallops with the crispy crust and a tender inside.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
220 x 432 x 18

COOKWARE
ACC134

3L saucepan

The 3 litre saucepan is the superior choice of pan for making sauces, poaching, boiling as well as deglazing, caramelising and stewing. (Designed for use with the chinois colander.)

SPECIFICATIONS

Diameter in mm
220

COOKWARE
ACC135

2L conical sauté

The 2 litre conical sauté is the optimal pan for sautéing and flash-frying small portions of meat and vegetables to achieve crisp yet moist results. (Designed for use with the chinois colander.)

SPECIFICATIONS
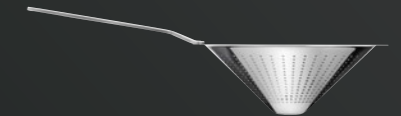
Diameter in mm
220

COOKWARE
ACC138

Chinois colander

Use this premium quality colander to strain liquids for silky smooth results that taste exceptional. (Designed for use with the saucepan and conical sauté.)

SPECIFICATIONS

Diameter in mm
220

COOKWARE
ACC136

Frying pan

This frying pan's short sides and base are designed to deliver rapid, uniform heating and gentle, consistent moisture reduction.

SPECIFICATIONS

Diameter in mm
280

OVEN ACCESSORIES
ACC098

Steam set

Ensures excess moisture is drawn away from your culinary creations whilst they are cooking in a steam environment.

OVEN ACCESSORIES
ACC119

Grill pan

A custom enamelled grill pan helps to maintain the highest standards of cleanliness within your oven.
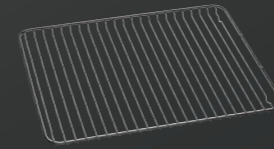
OVEN ACCESSORIES
ACC111

Grill pan insert non-stick

Designed to work with your grill pan and ACC119.

OVEN ACCESSORIES
ACC113

Drip pan non-stick

Sits perfectly in your AEG oven to catch unwanted liquid from your food, keeping your oven clean and looking new.
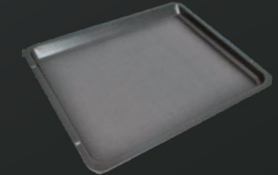
OVEN ACCESSORIES
ACC112

Baking tray non-stick

Designed exclusively for your oven.

OVEN ACCESSORIES
ACC118

Baking tray

Designed to maximise your AEG oven to ensure an even bake.
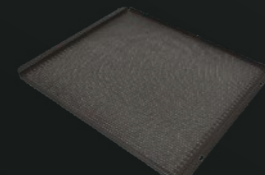
OVEN ACCESSORIES
ACC117

Tray patisserie

The perforated tray ensures a smooth and constant heat penetrates the base of pastry and dough creating a satisfying and noteworthy crust.
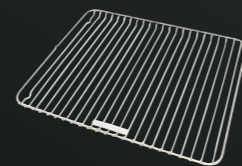
OVEN ACCESSORIES
ACC116

Grill grid

Maximise your oven with additional oven grill shelves.

OVEN ACCESSORIES
ACC125

SousVide vacuum sealer bags (50)

The professional grade AEG SousVide bags have been specially designed to withstand the temperatures associated with SousVide cooking. Bags can withstand up to 120°C for 30 minutes whilst cooking.

BUILT-IN OVEN SPECIFICATIONS

PRODUCT CODE	BPK722910M	BSK892330M	BSK882320M	BPK842320M	BSK774320M	BPK742320M	DCK731110M
Product name	90cm SenseCook PyroLuxe™ oven	60cm SteamPro oven	60cm SteamBoost oven	60cm SenseCook PyroLuxe™ oven	60cm SteamCrisp PyroLuxe™ oven	60cm SenseCook PyroLuxe™ oven	60cm SurroundCook double oven
Features							
Control type	Touch on glass	Command wheel	Command wheel	Command wheel	Touch on glass	Touch on glass	Touch on glass
Oven capacity (gross)	125	77	77	77	77	77	
Oven capacity (usable)	116	70	70	71	71	71	43 top / 68 bottom
Number of functions	19	25	21	16	19	16	8 top / 10 bottom
Recipe programmes	Yes	Yes	Yes	Yes	Yes	Yes	
Fully programmable timer	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Food sensor	Yes	Yes	Yes	Yes	Yes	Yes	
SoftMotion door closing	Yes	Yes	Yes	Yes	Yes	Yes	
ThermiC°air		Yes	Yes	Yes	Yes	Yes	
SurroundCook	Yes						Yes
FloodLight system		Yes	Yes	Yes	Yes	Yes	
Cleaning	Yes, Pyrolytic	Yes, Steam	Yes, Steam	Yes, Pyrolytic	Yes, Pyrolytic	Yes, Pyrolytic	Yes, Catalytic
Humidity sensor		Yes					
SousVide functions		Yes					
Steam function		Yes, SteamPro	Yes, SteamBoost		Yes, SteamCrisp		
Removable water drawer		Yes	Yes				
Layers of glass in oven door	4	4	4	4	4	4	3
Top oven (for DCK731110M only)							
Oven capacity (nett)							43
Number of functions							8
Bottom oven (for DCK731110M only)							
Oven capacity (nett)							68
Number of functions							10
Product dimensions							
Height (mm)	596	594	594	594	594	594	888
Width (mm)	895	595	595	595	595	595	594
Depth (mm)	572	567	567	567	567	567	548
Flush fit cut-out dimensions							
Height (mm)	600	600	600	600	600	600	894
Width (mm)	900	600	600	600	600	600	600
Depth (mm)	580	580	580	580	580	580	570
Performance							
Connected load (kW)	5.5	3.2	3.5	3.5	3.5	3.5	5.8
Minimum fuse rating (A)	24	16	16	16	16	16	25
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
Energy efficiency class	B	A+	A+	A+	A+	A+	A
Lights (W)	50	65	65	65	65	65	25 + 40
Included accessories							
OptiFlex telescopic runner sets	2	3	1	3	3	3	2
Dripping/grill pan	2 x 1/2 width	1	1	1	1	1	1
Wire shelf trivet/insert	2 x 1/2 width	1	1	1	1	1	1
Cake tray		1	1	1	1	1	
Patissoire		1					
Steam set		1	1				
Chrome wire shelves	2						
Stainless wire shelves		2	2	2	2	2	2

BUILT-IN OVEN SPECIFICATIONS

PRODUCT CODE	BPK556320M	BPK552220M	BEK455310M
Product name	60cm SteamBake PyroLuxe™ oven	60cm SteamBake PyroLuxe™ oven	60cm SteamBake oven
Features			
Control type	Knob + Touch on glass	Knob + Push button	Knob + Touch on glass
Oven capacity (gross)	77	77	77
Oven capacity (usable)	71	71	71
Number of functions	10	10	9
Recipe programmes			
Fully programmable timer	Yes	Yes	Yes
Food sensor	Yes	Yes	
SoftMotion soft close door	Yes	Yes	Yes
ThermiC°air	Yes	Yes	Yes
FloodLight system			
Cleaning	Pyrolytic	Pyrolytic	
Humidity sensor			
SousVide functions			
Steam function	Baking only	Baking only	Baking only
Removable water drawer			
Layers of glass in oven door	4	4	3
Product dimensions			
Height (mm)	594	594	594
Width (mm)	595	595	595
Depth (mm)	567	567	567
Flush fit cut-out dimensions			
Height (mm)	600	600	600
Width (mm)	600	600	600
Depth (mm)	580	580	580
Performance			
Connected load (kW)	3.2	3.2	3.2
Minimum fuse rating (A)	16	16	16
Type of connection	Hardwired	Hardwired	Hardwired
Energy efficiency class	A+	A+	A
Lights (W)	40	40	40
Included accessories			
OptiFlex telescopic runner sets	3		
Dripping pan	1	1	1
Wire shelf trivet	1	1	1
Cake tray	1		1
Steam set			
Chrome wire shelves	2	2	2
Stainless wire shelves			

COMPACT OVEN SPECIFICATIONS

PRODUCT CODE	KSK792220M	KSK882220M	KSK782220M
Product name	45cm SteamPro oven	45cm SteamBoost oven	45cm SteamBoost oven
Features			
Control type	Touch on glass	Command Wheel	Touch on glass
Oven capacity (gross)	49	49	49
Oven capacity (usable)	43	43	43
Number of functions	25	22	22
Recipe programmes	Yes	Yes	Yes
Fully programmable timer	Yes	Yes	Yes
Food sensor	Yes	Yes	Yes
SoftMotion soft close door	Yes	Yes	Yes
ThermiC°air	Yes	Yes	Yes
FloodLight system	Yes	Yes	Yes
Cleaning	Yes, ProSteam	Yes, Steam	Yes, Steam
Humidity sensor	Yes		
SousVide functions	Yes		
Steam function	Yes, SteamPro	Yes, SteamBoost	Yes, SteamBoost
Removable water drawer	Yes	Yes	Yes
Layers of glass in oven door	4	4	4
Product dimensions			
Height (mm)	455	455	455
Width (mm)	594	594	595
Depth (mm)	567	567	567
Flush fit cut-out dimensions			
Height (mm)	460	460	460
Width (mm)	600	600	600
Depth (mm)	570	570	570
Performance			
Connected load (kW)	3	3	3
Minimum fuse rating (A)	16	16	16
Type of connection	Hardwired	Hardwired	Hardwired
Energy efficiency class	A+	A+	A+
Lights (W)	40	40	40
Included accessories			
OptiFlex telescopic runner sets			
Dripping pan	1	1	1
Wire shelf trivet	1	1	1
Cake tray	1	1	1
Steam set	1	1	1
Chrome wire shelves			
Stainless wire shelves	1	1	1

MICROWAVE OVEN SPECIFICATIONS

PRODUCT CODE	KMK761000M	MBE2658D-M
Product name	45cm CombiQuick Combi microwave	46cm Built in microwave with grill
Features		
Microwave oven and grill		Yes
Microwave oven with convection and grill	Yes	
Number of microwave functions	8	5
Number of programmed functions	19	5
Automatic weight defrost program	Yes	Yes
Automatic weight cook program	Yes	Yes
Quick start function	Yes	Yes
Function control lock	Yes	Yes
Active display control	Yes	
One touch cook program	Yes	Yes
Touch controls	Yes	Yes
Electronic rotary controls		Yes
Timer	Programmable	90 minute
Isofront quadruple glaze door	Yes	
Product dimensions		
Height (mm)	455	459
Width (mm)	594	596
Depth (mm)	567	404
Flush fit cut-out dimensions		
Height (mm)	460	460
Width (mm)	600	600
Depth (mm)	570	520
Turntable diameter (mm)	325	325
Performance		
Connection load (kW)	3	1.4
Type of connection	Supply cord	15 amp plug
Microwave power (W)	1000	900
Grill power (W)	1900	800
Lights	1	1

VACUUM SEALER DRAWER SPECIFICATIONS

PRODUCT CODE	KDK911423M
Product name	PrecisionVac vacuum sealer drawer
Features	
Controls	LED touch controls
Handle	None. Push - Pull
Number of functions	5
Functions	Marinating/infusing, Max vacuum, Med vacuum, Min vacuum, Seal only
Product dimensions	
Height (mm)	140
Width (mm)	540 (drawer front 595mm wide)
Depth (mm)	510
Flush fit cut-out dimensions	
Height (mm)	295
Width (mm)	600
Depth (mm)	570
Performance	
Connected load (kW)	1.1
Maximum current rating (A)	10
Type of connection	Cord only (no plug)
Included accessories	
20 x 30 cm bags (pack of 25)	Yes
20 x 35 cm bags (pack of 25)	Yes
Volume reducer	Yes

WARMING DRAWER SPECIFICATIONS

PRODUCT CODE	KDK911422M
Product name	14cm Warming drawer
Features	
Handle	None. Push-Pull
Place settings	6
Defrosting (30°C Max)	Yes
Cups & glass warming (40°C)	Yes
Dough proving (40°C)	Yes
Plate warming (60°C)	Yes
Food warming (60-80°C)	Yes
Heating element	Yes
Fan air circulation	Yes
Rotary knob control	Yes
Variable temperature control (30°C to 80°C)	Yes
On/Off LED	Yes
Anti-slip mat	Yes
SoftMotion drawer movement	Yes
Product dimensions	
Height (mm)	140
Width (mm)	595
Depth (mm)	535
Flush fit cut-out dimensions	
Height (mm)	141
Width (mm)	600
Depth (mm)	570
Performance	
Connection load (W)	430
Power connection	Cord
Compatibility	
Suitable to complement any 45cm compact oven or 60cm oven listed in this brochure	Yes

REQUIREMENTS

Before first use
Ensure product is oiled using supplied oil kit and conditioning program is performed.

Temperature of food:
Ensure liquids are cold before sealing in the vacuum pouch as hot liquids may boil over in the chamber at low pressure.

INDUCTION COOKTOP SPECIFICATIONS

PRODUCT CODE	IAE84881XB	IAE84851XB	IAE64851XB	IPE84571FB	IPE64571FB	IPE84531FB	IPE64551FB	IKE95471XB	IKE63441XB
Product name	80cm SensePro	80cm SenseFry	60cm SenseFry	80cm Pure FlexiBridge	60cm Pure FlexiBridge	80cm Pure 4 zone	60cm Pure 4 zone	90cm FlexiBridge 5 zone	60cm 3 zone
Features									
Number of cooking zones	4	4	4	4	4	4	4	5	3
Control type	Colour TFT Touchscreen	TFT Touchscreen	TFT Touchscreen	Touch control	Touch control	Touch control	Touch control	Touch control	Touch control
Position of controls	Front right	Front right	Front right	Front right	Front right	Front centre	Front centre	Front right	Front right
Pure black surface				Yes	Yes	Yes	Yes		
Stainless steel trim	Yes	Yes	Yes					Yes	Yes
Grey glass surface	Yes	Yes	Yes						
Hob²Hood capable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Food sensor (Wireless)	Yes								
SousVide function	Yes								
Fry sensor (auto control heat)	Yes	Yes	Yes						
Bridging function	Yes	Yes, FlexiBridge	Yes, FlexiBridge	Yes, FlexiBridge	Yes, FlexiBridge		Yes	Yes, FlexiBridge	Yes
ProCook function		Yes	Yes	Yes	Yes		Yes		
Melting (low even temp)	Yes	Yes	Yes						
XL Zone								Yes	Yes
AutoMax automatic heat up								Yes	Yes
OptiHeat Control	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Pause function	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Öko timer	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
CountUp timer								Yes	Yes
Minute minder	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Function control lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Product dimensions									
Width (mm)	766	766	576	780	650	780	590	896	590
Depth (mm)	516	516	516	520	520	520	520	516	520
Cut-out dimensions									
Width (mm)	750	750	560	750	590	750	560	880	560
Depth (mm)	490	490	490	490	490	490	490	490	490
Performance									
Connection load (kW)	7.4	7.4	7.4	7.4	7.4	7.4	7.4	7.4	7.4
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
Left front zone	Bridge	FlexiBridge	FlexiBridge	FlexiBridge	FlexiBridge	Single	Bridge	FlexiBridge	Bridge
Left front (W)	2300	2300	2300	2300	2300	2300	2300	2300	2300
Left front boost (W)	3200	3200	3200	3200	3200	3200	3200	3200	3200
Left rear zone	Bridge	FlexiBridge	FlexiBridge	FlexiBridge	FlexiBridge	Single	Bridge	FlexiBridge	Bridge
Left rear (W)	2300	2300	2300	2300	2300	2300	2300	2300	2300
Left rear boost (W)	3200	3200	3200	3200	3200	3200	3200	3200	3200
Centre front zone	Single							XL Zone	
Centre front (W)	1400							1800	
Centre front boost (W)	2500							3700	
Centre rear zone		Single		Single					
Centre rear (W)		2300		2300					
Centre rear boost (W)		3200		3200					
Right front zone		Single	Single	Single	Single	Single	Single	Single	XL Zone
Right front (W)		1800	1400	1800	1400	2300	2300	1400	1800
Right front boost (W)		2800	2500	2800	2500	3200	3200	2500	3700
Right rear zone	Single		Single		Single	Single	Single	Single	
Right rear (W)	2300		1800		1800	2300	2300	2300	
Right rear boost (W)	3600		2800		2800	3200	3200	3200	

CERAMIC COOKTOP SPECIFICATIONS

PRODUCT CODE	HK654070XB
Product name	60cm Ceramic
Features	
Number of cooking zones	4
Position of controls	Front
Control type	Touch control
AutoMax automatic heat up	Yes
3 level residual heat indication	Yes
Stop + Go	Yes
Öko timer	Yes
CountUp timer	Yes
Minute minder	Yes
Function safety lock	Yes
Product dimensions	
Width (mm)	576
Depth (mm)	516
Cut-out dimensions	
Width (mm)	560
Depth (mm)	490
Performance	
Connection load (kW)	7.1
Type of connection	Hardwired
Zone Specification	
Left front zone	Triple
Left front (W)	2300
Left front boost (W)	
Left rear zone	Single
Left rear (W)	1200
Left rear boost (W)	
Right front zone	Single
Right front (W)	1200
Right front boost (W)	
Right rear zone	Dual
Right rear (W)	2400
Right rear boost (W)	

GAS ON GLASS SPECIFICATIONS

PRODUCT CODE	HG975550VB	HG674550VB
Product name	90cm Gas on ceramic glass	60cm Gas on ceramic glass
Features		
Number of cooking zones	5	4
Knob ignition	Yes	Yes
Rotary controls	Yes	Yes
Electronic touch slide controls		
Position of controls	Front left	Front right
Flame failure safety device	Yes	Yes
Cast iron pan supports	Yes	Yes
Hob²Hood Capable		
Flame light indicator		
Pause function		
Timer		
Child lock		
Auto shut off		
Residual heat indicators		
Product dimensions (mm)		
Width	880	590
Depth	510	520
Cut-out dimensions		
Width	830	560
Depth	480	480
Performance		
Maximum current rating (A)	10	10
Type of connection	Plug and lead	Plug and lead
Maximum gas rating (NG)	37.8	31.0
Zone specification		
Left front zone	Triple crown wok	Triple crown wok
Left front MJ/h	14.4	13.7
Left rear zone		Semi-rapid
Left rear MJ/h		6.8
Centre front zone	Simmer	
Centre front MJ/h	3.6	
Centre rear zone	Semi-rapid	
Centre rear MJ/h	6.8	
Right front zone	Semi-rapid	Simmer
Right front MJ/h	6.8	3.6
Right rear zone	Semi-rapid	Semi-rapid
Right rear MJ/h	6.8	6.8
Included accessories		
Wok support trivet	Yes	Yes

GAS COOKTOP SPECIFICATIONS

PRODUCT CODE	HG90FXA	HG75FXA	HG60FXA
Product name	90cm Gas	75cm Gas	60cm Gas
Features			
Number of cooking zones	5	5	4
Knob ignition	Yes	Yes	Yes
Rotary controls	Yes	Yes	Yes
Position of controls	Front	Front	Front
Flame failure safety device	Yes	Yes	Yes
Cast iron pan supports	Yes	Yes	Yes
Product dimensions			
Width (mm)	890	750	590
Depth (mm)	510	510	510
Cut-out dimensions			
Width (mm)	860	720	560
Depth (mm)	480	480	480
Performance			
Maximum current rating (A)	10	10	10
Type of connection	Plug and lead	Plug and lead	Plug and lead
Maximum gas rating (MJ/HR NG)	40.5	40.5	26.3
Maximum power rating (kW)	11.2	11.2	7.3
Zone specification			
Left front zone	Dual valve wok	Dual valve wok	Double ring wok
Left front MJ/h	18	18	10.3
Left rear zone			Semi-rapid
Left rear MJ/h			6.3
Centre front zone	Simmer	Simmer	
Centre front MJ/h	3.4	3.4	
Centre rear zone	Semi-rapid	Semi-rapid	
Centre rear MJ/h	6.3	6.3	
Right front zone	Semi-rapid	Semi-rapid	Simmer
Right front MJ/h	6.3	6.3	3.6
Right rear zone	Semi-rapid	Semi-rapid	Semi-rapid
Right rear MJ/h	6.3	6.3	6.3
Included accessories			
Wok support trivet	Yes	Yes	
Mini trivet	Yes	Yes	Yes

RANGEHOOD SPECIFICATIONS

PRODUCT CODE	DCE5280HM	DVK6980HB	DBE6980HM	DGE5160HM
Product name	120cm Ceiling hood	90cm Inclined wall canopy	90cm Wall canopy	99cm Integrated
Features				
Control type	Electronic push button	Touch on glass	Touch on glass	Electronic push button
Remote Control	Yes			Yes
Hob²Hood capable	Yes	Yes	Yes	Yes
SilenceTech		Yes	Yes	
Breeze mode		Yes	Yes	
Lights	4	2	2	4
Dimmer-controlled lights	Yes	Yes	Yes	Yes
Micromesh filters	4	2	3	2
Number of fan motors	1	1	1	1
Number of fans speeds	3 (+1 intense)	3 (+2 intense)	3 (+2 intense)	3 (+1 intense)
Charcoal filter included	Yes	Yes	Yes	Yes
Auto off	Yes	Yes	Yes	Yes
Ducted maximum air flow - intense (M3/Hr)	710	720	710	660
Noise (High) ducted dB(A)	70	54	54	67
Product dimensions				
Height (mm)	311	465	60	330
Width (mm)	1200	898	898	990
Depth (mm)	500	396	470	300
Minimum installation height				
Gas cooktop (mm)	650	650	650	650
Electric/induction cooktop (mm)	600	600	600	600
Other				
Top or rear duct hole	Rear	Top	Top	Top
Recirculation option	Yes	Yes	Yes	Yes

RANGEHOOD SPECIFICATIONS

PRODUCT CODE	DGE5860HM	DGE5660HM	DPB5950M/A	DPB5650M/A
Product name	77cm Integrated	54cm Integrated	90cm Telescopic	60cm Telescopic
Features				
Control type	Electronic push button	Electronic push button	Push button & slide	Push button & slide
Remote Control	Yes	Yes		
Hob²Hood capable	Yes	Yes		
SilenceTech				
Breeze mode				
Lights	2	2	2	2
Dimmer-controlled lights				
Micromesh filters	2	2	4	2
Number of fan motors	1	1	1	1
Number of fans speeds	3 (+1 intense)	3 (+1 intense)	3	3
Charcoal filter included	Yes	Yes	Yes	Yes
Auto off	Yes	Yes		
Ducted maximum air flow - intense (M3/Hr)	660	660	603	603
Noise (High) ducted dB(A)	67	67	66	66
Product dimensions				
Height (mm)	330	330	40	40
Width (mm)	770	540	898	598
Depth (mm)	300	300	280	280
Minimum installation height				
Gas cooktop (mm)	650	650	650	650
Electric/induction cooktop (mm)	600	600	600	600
Other				
Top or rear duct hole	Top	Top	Top	Top
Recirculation option	Yes	Yes	Yes	Yes

REFRIGERATION SPECIFICATIONS

PRODUCT CODE	SCE81826TC	SKE81821DC	ABE81826NC
Product name	Integrated bottom mount refrigerator	Integrated refrigerator	Integrated freezer
Features			
TwinTech technology	Yes		
SoftClose hinges	Yes	Yes	Yes
DynamicAir technology	Yes	Yes	
LCD touch controls	Yes	Yes	Yes
Coolmatic	Yes	Yes	
Frostmatic	Yes		Yes
Product dimensions*			
Height (mm)	1783	1783	1783
Width (mm)	556	556	556
Depth (mm)	549	549	549
Cut-out dimensions (internal)*			
Height (mm)	1771-1781	1771-1781	1771-1781
Width (mm)	560-568	560-568	560-568
Depth (mm)	550 (min)	550 (min)	550 (min)
Cabinet depth (mm)	549	549	549
Total gross capacity (L)	265	314	216
Food compartment capacity (nett in litres)	189	314	
Energy			
Energy star rating	3	3	3
Domestic warranty details (years)	5	5	5
Exterior door finish	Cabinetry required (not included)	Cabinetry required (not included)	Cabinetry required (not included)
Exterior cabinet finish	White	White	White
Door style	Square	Square	Square
Fridge door opening	Reversible	Reversible	Reversible
Cooling system	NoFrost	NoFrost	Frost free
Refrigerant	R600a	R600a	R600a
Refrigeration system			
Controls	Electronic (with display)	Electronic (with display)	Electronic (with display)
Controls location	Internal	Internal	Internal
Controls type	Touch	Touch	Touch
Control functions	Holiday mode, coolmatic, frostmatic, DynamicAir, child lock & drinks chill	Holiday mode, coolmatic, DynamicAir, child lock & drinks chill	Holiday mode, frostmatic, child lock & drinks chill
Door alarm	Fridge & freezer	Fridge	Freezer
Food compartment			
Shelving			
Shelf material	Glass	Glass	Glass
Standard shelves	3	4	6
Slide away shelf	1	1	
Shelf	Glass	Glass	
Crispers	2	1	
Lighting			
LED lighting	Yes	Yes	
Food compartment door			
Full width bins	2	3	
Deep bottle bin	1	1	
Half width bins		1	
Full width dairy with lid	1	1	
Freezer compartment			
Ice cube tray	1		1
Number of shelves	2		6
Full width plastic basket	3		5

* These products require specialist installation. Please refer to the detailed installation instructions.

FIRST KLASSE CARE

Perfection is an AEG hallmark, backed by our complete commitment to customer care.

We employ a dedicated service team ready to ensure your experience with AEG is nothing short of exceptional – every single day.

Same-day service*
Our technicians are trained to the highest AEG factory standards, ready to be deployed at a moment's notice. Call from any major capital city before midday ('12 noon EST) and we'll be with you that very same day, if requested. Call after midday and we guarantee next day service with the option to accept a preferred two-hour window between 8am - 5pm, Monday to Friday within the metropolitan area.*

Dedicated contact centre
Like our products, our dedicated First Klasse Care Team offers unrivalled dependability. Contact us for delivery enquiries, installation details, product features, service updates and even product dimensions.

Prompt delivery & connection
At AEG, dedication to service begins long before your new appliance arrives. You can expect a call ten days prior to delivery to arrange the most suitable date, followed by a confirmation call on the eve of delivery to arrange the most suitable time of day.

Our professional AEG service personnel deliver to all major capital cities, and will unpack your new appliance and connect it to existing utilities^. We'll also remove your old appliance and all packaging to be environmentally recycled.

Electrolux will at all times comply with its obligations pursuant to law including the Trade Practices (Australian Consumer Law) Act and Regulations.

AEG 5 YEAR GARANTIE

Perfection is nothing without endurance.

Every AEG product in our collection is equipped with our assurance that it will perform beyond expectations. It's called AEG – Garantie. You will receive a 5 year warranty with every product. Of course, it's nothing less than you'd expect of high performing German standards.

We Garantie it.

Warranty
Electrolux Home Products warrants that for domestic applications, the AEG appliances featured in this brochure are free from defects in materials and workmanship for 5 years and 12 months for all AEG accessories. All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

Product information
The descriptors and illustrations in this publication apply to the specific products and models described as at the date of issue. Under our policy of continuous product development, product specifications may change without notice. Prospective purchasers should therefore check with their retailer to ensure this publication correctly describes the products that are being offered for sale. All information supplied is to be used for general reference purposes only and is on the understanding that Electrolux Home

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† Brisbane, Sydney, Melbourne, Adelaide, Perth.
* Delivery to regional and country areas can be arranged with your local retail store.
^ Only basic installations of laundry and dishwashers supported, limited to a 10 amp plug and lead. Please consult your relevant tradesperson.

(5) YEAR WARRANTY AEG GARANTIE

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