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.

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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.







Steam Cooking 8

OVENS

MASTER A NEW LEVEL OF 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 moisture.





















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.

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 the aromas, taste and nutrients within the vacuum bag, then applying gentle steam heat to cook delicious dishes.

STEP 1

Clean, chop and season.



STEP 3

Place in the oven and select the SousVide function.



STEP 2

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



STEP

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.



SPECIFICATIONS

Product dimensions (HxWxD) in mm $594 \times 594 \times 567$

Flush fit cut-out dimensions (HxWxD) in mm

600 x 600 x 580

To view or download the installation guide for this product please <u>click here.</u>

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



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.

NEW

Product dimensions (HxWxD) in mm

Flush fit cut-out dimensions (HxWxD)

To view or download the installation guide

for this product please click here.

594 x 595 x 567

600 x 600 x 580

DCKOO2720N

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.

STEAMCRISP PYROLUXE

BSK774320M

Take your dishes to the next level with the SteamCrisp function. How? Traditional oven heat is enhanced

gentle flavour preserving nature of steam, food is juicy, succulent and consistently tasty on the inside.

by the introduction of steam. So not only do you get crisp and golden on the outside, but thanks to the

STEAMCRISP. YOUR NEW

STANDARD FOR FLAVOUR

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 guadruple 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 with assisted cooking functionality, this intuitive oven automatically adjusts 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

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.



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**.

TEAMBAKE 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.



TEAMBAKE PYROLUXE"

NEW

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



STEAMBAK

BEK455310 M

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

SPECIFICATION:

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.**

SPECIFICATIONS

Product dimensions (HxWxD) in mm

594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm

600 x 600 x 580

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.



SPECIFICATIONS

Product dimensions (HxWxD) in mm $594 \times 595 \times 567$

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.**

ENSECOOK PYROLUXE™

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.



SENSECOOK PYROLUXE"

BPK742320M

60cm SenseCook PyroLuxe™ oven

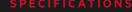
with Touch on Glass control

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 systemIsoFront 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



Product dimensions (HxWxD) in mm

594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm

600 x 600 x 580



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.



SPECIFICATIONS

Product dimensions (HxWxD) in mm $455 \times 594 \times 567$

Flush fit cut-out dimensions (HxWxD) in mm

460 x 600 x 570

To view or download the installation guide for this product please <u>click here.</u>

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



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 function

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 STEAMBOOS

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



NEW

COMPACT STEAMBOOS

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 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 <u>click here.</u>

SPECIFICATIONS

Product dimensions (HxWxD) in mm

455 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm

460 x 600 x 570



COMPACT COMBIQUICI

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 traySide racks



COMPACT MICROWAVE

MBE2658D-M

46cm duo microwave

with grill and LCD display

KEY FEATURES

- 900W microwave power
- Combination microwave and grill cooking
- 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

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 $455 \times 594 \times 567$

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 <u>click here.</u>

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

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.



SPECIFICATIONS

Product dimensions (HxWxD) in mm $888 \times 594 \times 548$

Flush fit cut-out dimensions (HxWxD) in mm

894 x 600 x 570

To view or download the installation guide for this product please <u>click here.</u>

OUBLE 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.

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.



ENSECOOK 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

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 <u>click here.</u>



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 500°C, 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.

AEG

Cooktops 26

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 even 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.





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

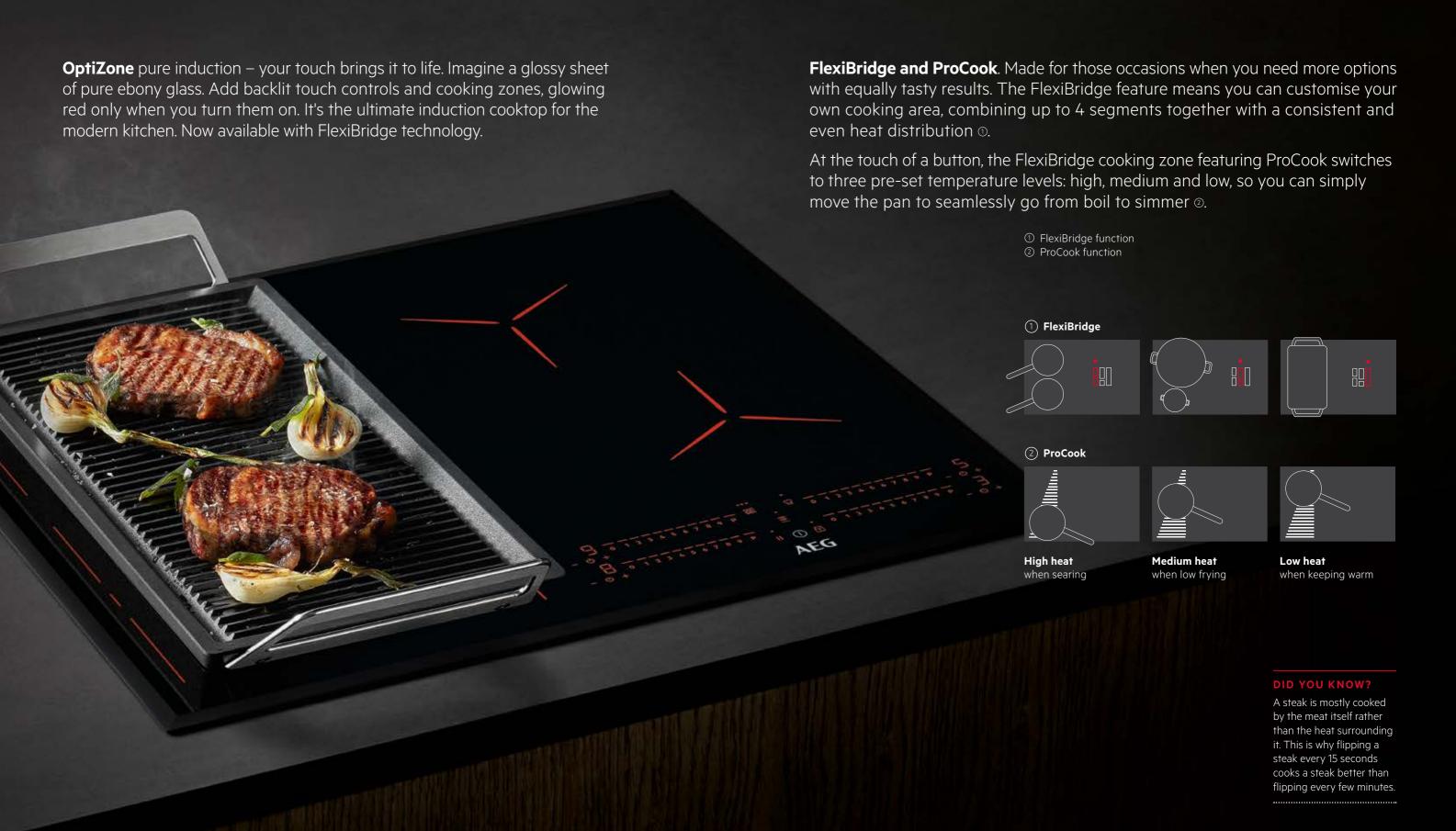
Set a reminder with the minute minder, or at a glance with the CountUp timer, keeping you in control of your cooking.

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.



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

Product dimensions (WxD) in mm

Cut-out dimensions (WxD) in mm

To view or download the installation guide

for this product please click here.

766 x 516

750 x 490

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 function

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.



NEW

SENSEERY INDUCTION

IAE84851XB

80cm SenseFry induction cooktop

with 4 cooking zones and TFT touchscreen

KEY FEATURES

- Fry Sensor auto controlled heat levels
- Hob²Hood
- ProCook function
- FlexiBridge 4 segment flexible cooking area
- TFT touchscreen
- Melting function
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock
- Stainless steel frame



NEW

SENSEERY INDUCTION

IAE64851XB

60cm SenseFry induction cooktop

with 4 cooking zones and TFT touchscreen

KEY FEATURES

- Fry Sensor auto controlled heat levels
- Hob²Hood
- ProCook function
- FlexiBridge 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 (WxD) in mm

750 x 490

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

SPECIFICATIONS

Product dimensions (WxD) in mm $\,$

576 x 516

Cut-out dimensions (WxD) in mm

560 x 490

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NEW

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



NEW

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



NEW

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



NEW

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

Product dimensions (WxD) in mm 780 x 520

Cut-out dimensions (WxD) in mm

750 x 490

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

Product dimensions (WxD) in mm 620 x 520

Cut-out dimensions (WxD) in mm

590 x 490

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

Product dimensions (WxD) in mm

780 x 520

Cut-out dimensions (WxD) in mm

750 x 490

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

Product dimensions (WxD) in mm

590 x 520

Cut-out dimensions (WxD) in mm

560 x 490

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NEW

FLEXIBRIDGE INDUCTION

IKE95471XB

90cm FlexiBridge induction cooktop

with 5 cooking zones and touch controls

KEY FEATURES

- XL Zone
- Hob²Hood
- 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



NEW

OPTIZONE INDUCTION

IKE63441XB

60cm 3 OptiZone induction cooktop

with bridging technology and touch controls

KEY FEATURES

- XL Zone
- Hob²Hood
- Bridging function
- Touch slide controls
- OptiHeat control
- AutoMax function
- Pause function
- CountUp timer
- Öko timer function
- Control lock
- Stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm

896 x 516

Cut-out dimensions (WxD) in mm

880 x 490

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

SPECIFICATIONS

Product dimensions (WxD) in mm

576 x 516

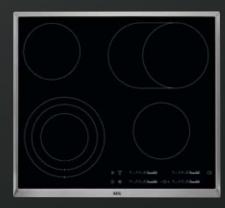
Cut-out dimensions (WxD) in mm

560 x 490

To view or download the installation guide for this product please <u>click here.</u>

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.



SPECIFICATION:

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 <u>click here.</u>

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



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.



AutoMa

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.

IGNITE. SEAR. CONTROL. WITH ABSOLUTE ASSURANCE

From king prawns to rib-eye, nothing compares to searing over a naked flame. Now, precise control over the intensity of that flame ensures perfectly charred flavours.

The advanced TouchSure cooktop comes with a range of reassuring safety features that provide absolute confidence in – and absolute command over – gas cooking. It's a traditional method harnessed with our responsive technology.



Hob²Hood

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.



Child lock

The child safety lock ensures that the hob cannot be accidentally switched on or its settings changed.



Electronic touch controls

Full control of the flame. The hob's electronic touch controls react quickly and accurately to your every touch.



Pause function

With Pause cooking function, one touch pauses the cooking process – and restarts it again with the same settings.



Display lights

LED indicators tell you if a burner is turned on or off. Residual heat indicators show whether pan supports are still hot after use.



Timer

With the convenient timer, you can set your cooking time. Once it's over, the hob will switch itself off.



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 offers you perfection in style and performance.

NEW

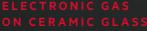
SPECIFICATIONS

Product dimensions (WxD) in mm 890 x 510

Flush fit cut-out dimensions (WxD) in mm

850 x 490

To view or download the installation guide for this product please <u>click here.</u>



HVB954501B

90cm 5 burner ceramic

with Touch on Glass control

KEY FEATURES

- Electronic touch control
- Hob²Hood capable
- Gas stop auto shut off
- Residual heat indicators
- 5 burners including wok burner
- 13.4MJ triple crown wok burner
- High quality vitreous ceramic glass
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Wok support trivet
- Child lock
- Timer
- Natural gas only



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.



Electronic touch control

Full control of the flame. The hob's electronic touch controls react quickly and accurately to your every touch.



Multi-ring triple crown wok burner

Our gas cooktops have a multi-ring high output wok burner to produce high heat for wok cooking, intense frying or fast heating.



Easy clean ceramic glass

With the seamless surface, our cooktops can be cleaned effortlessly.



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

SPECIFICATION

Product dimensions (WxD) in mm

880 x 510

Flush fit cut-out dimensions (WxD) in mm

830 x 480

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

SPECIFICATIONS

Product dimensions (WxD) in mm

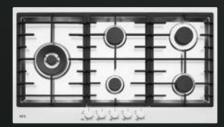
590 x 520

Flush fit cut-out dimensions (WxD) in mm

560 x 480

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 890×510

Flush fit cut-out dimensions (WxD) 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.



AS

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



CAS

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

750 x 510

Cut-out dimensions (WxD) in mm

720 x 480

To view or download the installation guide for this product please <u>click here.</u>

SPECIFICATIONS

Product dimensions (WxD) in mm

590 x 510

Cut-out dimensions (WxD) in mm

560 x 480

RANGEHOODS A FRESHER KITCHEN, SEAMLESSLY INTEGRATED

HEN, EGRATED

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.

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.

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.

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.

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.

Dimmable LED

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











MOTORBIKE 90dB



HAIRDRYER



TALKING 60dB



54dB

SilenceTech Wall and vertical canopy rangehoods





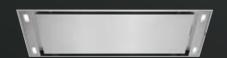
WHISPER 30dB





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.



CELLING HOOF

DCE5280HM

120cm ceiling hood with Hob²Hood control

KEY FEATURES

- High quality stainless steel
- Dimmable LED lighting
- Hob²Hood control
- Remote control
- Dishwasher safe filters
- Indicator for cleaning filters
- Recirculating option
- 710m³/hr extraction (intensive)
- Remote control



NCLINED WALL CANOPY

DVK6980HB

90cm inclined wall canopy rangehood

with Hob²Hood control

KEY FEATURES

- High quality stainless steel
- Dimmable LED lighting
- Hob²Hood control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 720m³/hr extraction (intensive)



WALL CANODY

DBE6980HM

90cm wall canopy rangehood

with Hob²Hood control

KEY FEATURES

- High quality stainless steel
- Dimmable LED lighting
- Hob²Hood control
- Indicator for cleaning filters

- 710m³/hr extraction (intensive)

- Dishwasher safe filters
- Recirculating option

- Hob²Hood control
 - Remote control

LED lighting

DGE5160HM

KEY FEATURES

99cm integrated rangehood

with Hob²Hood control

- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660m³/hr extraction (intensive)

- Suitable for 80-90cm cooktops

SPECIFICATIONS

Product dimensions (HxWxD) in mm

1200 x 500 x 311

Flush fit cut-out dimensions (HxW) in mm

1172 x 470

To view or download the installation guide for this product please <u>click here.</u>

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 <u>click here.</u>

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 (HxW) in mm

273 x 944



INTEGRATEI

DGE5860HM

77cm integrated rangehood with Hob²Hood control

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KEY FEATURES

- Suitable for 70-80cm cooktops

- LED lighting
- Hob²Hood control
- Remote control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660m³/hr extraction (intensive)



INTEGRATED

DGE5660HM

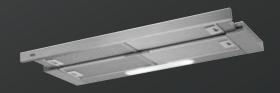
54cm integrated rangehood

with Hob²Hood control

KEY FEATURES

- Suitable for 60–70cm cooktops

- LED lighting
- Hob²Hood control
- Remote control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660m³/hr extraction (intensive)



TELESCOPI

DPB5950M/A

90cm telescopic rangehood with slide switch control

KEY FEATURES

Suitable for 70–90cm cooktops

- LED lighting
- Dishwasher safe filters
- Recirculating option
- 605m³/hr extraction



TELESCOPIO

DPB5650M/A

60cm telescopic rangehood

with slide and switch control

KEY FEATURES

- Suitable for 60–70cm cooktops

- LED lighting
- Dishwasher safe filters
- Recirculating option
- 605m³/hr extraction

SPECIFICATIONS

Product dimensions (HxWxD) in mm

330 x 770 x 300

Flush fit cut-out dimensions (HxW) in mm

273 x 723

To view or download the installation guide for this product please <u>click here.</u>

SPECIFICATIONS

Product dimensions (HxWxD) in mm

330 x 540 x 300

Flush fit cut-out dimensions (HxW) in mm

273 x 493

To view or download the installation guide for this product please <u>click here.</u>

SPECIFICATIONS

Product dimensions (HxWxD) in mm

396 x 898 x 300

To view or download the installation guide for this product please <u>click here.</u>

SPECIFICATIONS

Product dimensions (HxWxD) in mm

396 x 598 x 300

47 AEG - The Kitchen Collection Refrigeration 48

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.



LCD touch controls

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



DynamicAir technology

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



MILK

No frost technology

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











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

49 AEG - The Kitchen Collection Refrigeration 50

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.



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.

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



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.



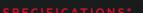
LCD touch controls

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.



Product dimensions (HxWxD) in mm

1783 x 556 x 549

SKE81821DC

KEY FEATURES

SoftClose hinges

LCD touch controls

No frost technology

Coolmatic function

Holiday mode

LED lighting

- Bottle holder

DynamicAir technology

Right and reversible hinges

- 5 fridge shelves including 1 flexi half-shelf

314L integrated refrigerator

and LCD touch controls.

with SoftClose door, DynamicAir technology

Flush fit cut-out dimensions (HxWxD) in mm

1771-1781 x 560-568 x 550(min)

To view or download the installation guide

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



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

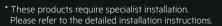
for this product please click here.

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)



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).

Accessories **52**

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.





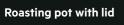
Dishwasher and Oven Safe

The entire Mastery Collection is dishwasher safe. All Mastery Collection pots and pans are oven safe up to 250°C.



A9KLLC0

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.

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

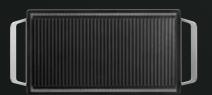


A9KL1

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.

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



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.

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



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.)

Diameter in mm 240



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.)

Diameter in mm 240



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.

Diameter in mm 300



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.)

Diameter in mm 220



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.)

Diameter in mm

220



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.)

Diameter in mm

220

55 AEG - The Kitchen Collection Accessories 56



COOKWAR

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.

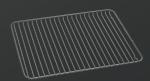


OVEN ACCESSORIES

ACC119

Grill pan

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



OVEN ACCESSORIES

A C C 111

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 ACCESSORIE

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	BPK722910 M	BSK892330M	BSK882320M
Product name	90cm SenseCook PyroLuxe™ oven	60cm SteamPro oven	60cm SteamBoost oven
Features			
Control type	Touch on glass	Command wheel	Command wheel
Oven capacity (gross)	125	77	77
Oven capacity (usable)	116	70	70
Number of functions	19	25	21
Recipe programmes	Yes	Yes	Yes
Fully programmable timer	Yes	Yes	Yes
Food sensor	Yes	Yes	Yes
SoftMotion door closing	Yes	Yes	Yes
ThermiC°air		Yes	Yes
SurroundCook	Yes		
FloodLight system		Yes	Yes
Cleaning	Yes, Pyrolytic	Yes, Steam	Yes, Steam
Humidity sensor		Yes	
SousVide functions		Yes	
Steam function		Yes, SteamPro	Yes, SteamBoost
Removable water drawer		Yes	Yes
Layers of glass in oven door	4	4	4
Top oven (for DCK731110M only)			
Oven capacity (nett)			
Number of functions			
Bottom oven (for DCK731110M only)			
Oven capacity (nett)			
Number of functions			
Product dimensions			
Height (mm)	596	594	594
Width (mm)	895	595	595
Depth (mm)	572	567	567
Flush fit cut-out dimensions			
Height (mm)	600	600	600
Width (mm)	900	600	600
Depth (mm)	580	580	580
Performance			
Connected load (kW)	5.5	3.2	3.5
Minimum fuse rating (A)	24	16	16
Type of connection	Hardwired	Hardwired	Hardwired
Energy efficiency class	В	A+	A+
Lights (W)	50	65	65
Included accessories			
OptiFlex telescopic runner sets	2	3	1
Dripping/grill pan	2 x 1/2 width	1	1
Wire shelf trivet/insert		,	1
	2 x 1/2 width	1	
Cake tray	2 x 1/2 width	1	1
Cake tray Patissoire	2 x 1/2 width		
	2 x 1/2 width	1	
Patissoire	2 x 1/2 width	1	1

60mm SenseCook Pyrol Luxe***oven 60cm SenseCook Pyrol Luxe*** 70cm SenseCook Py				
Command wheel				
77 77 77 43 top / 68 bottom 16 8 top / 10 bottom 10 <	60cm SenseCook PyroLuxe™ oven	60cm SteamCrisp PyroLuxe™ oven	60cm SenseCook PyroLuxe™ oven	60cm SurroundCook double oven
77 77 77 43 top / 68 bottom 16 8 top / 10 bottom 10 <				
71 71 71 43 top / 10 bottom 16 19 16 8 top / 10 bottom Ves Yes Ves Ves Yes Yes Ves Yes Yes Ves Yes Yes Ves Yes Yes Yes Ves Yes Yes Yes Yes Ves	Command wheel	Touch on glass	Touch on glass	Touch on glass
160 19 16 8 top / 10 bortiom Yes Yes Yes Yes, Pyrolytic Yes, Pyrolytic Yes, Catalytic Yes, SteamCrissp Yes Yes 4 4 4 3 4 4 4 3 4 4 4 3 4 4 4 3 4 4 4 3 4 4 4 3 4 4 4 3 5 4 4 3 6 4 4 3 4 6 4 4 4 3 8 4 4 4 3 9 4 4 4 3 4	77	77	77	
Yes Yes Yes Yes, Pyrolytic Yes, Pyrolytic Yes, Pyrolytic Yes, SteamCrisp 43 Yes Yes 43 Yes Yes 43 Yes Yes Yes Yes Yes Yes, Pyrolytic Yes, Pyrolytic Yes, Pyrolytic Yes, Pyrolytic <	71	71	71	43 top / 68 bottom
Yes Yes Yes Yes, Pyrolytic Yes, Pyrolytic Yes, Pyrolytic Yes, Catalytic Yes, SteamCrisp 4.3 3. 4.4 4.4 4.3 3. 4.5 4.3 3. 3. 4.5 4.3 3. 3. 4.5 4.3 3. 3. 3. 4.5 4.3 3. 4. 4. 4. 4. 4. 4. 4. 4. 4. 4. 4. <td>16</td> <td>19</td> <td>16</td> <td>8 top / 10 bottom</td>	16	19	16	8 top / 10 bottom
Yes Yes Yes Yes Yes Yes Yes Yes Yes Yes, Pyrolytic Yes, Pyrolytic Yes, Pyrolytic Yes, Catalytic Yes, SteamCrisp Yes, SteamCrisp Yes, SteamCrisp Yes, SteamCrisp 4 4 3 3 8 4 8 8 9 Yes, SteamCrisp Yes, SteamCrisp Yes, SteamCrisp Yes, SteamCrisp 4 4 3 3 6 4 4 3 3 8 Yes, SteamCrisp 8 8 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 4 3 3 4 3 3 4 4 3 3 4 4 3 3 4 4 4 4 4 4 4 4 4 4 4 4 4 </td <td>Yes</td> <td>Yes</td> <td>Yes</td> <td></td>	Yes	Yes	Yes	
Yes Yes Yes Yes Yes Yes Yes Yes Yes. A prolytic Yes. Catalytic Yes, Pyrolytic Yes, Catalytic Yes, Catalytic Yes, SteamCrisp ************************************	Yes	Yes	Yes	Yes
Yes Yes Yes Yes Yes Yes, Pyrolytic Yes, Catalytic Yes, Pyrolytic Yes, Pyrolytic Yes, Catalytic Yes, SteamCrisp Temporal Steam Crisp 43 4 4 43 8 8 10 88 94 594 88 955 595 594 800 597 548 600 600 600 600 600 600 600 600 580 580 570 570 35 35 35 58 16 16 16 25 14 14rdwired 14rdwired 14rdwired 14 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Yes	Yes	Yes	
Yes Yes <td>Yes</td> <td>Yes</td> <td>Yes</td> <td></td>	Yes	Yes	Yes	
Yes Yes Yes, Pyrolytic Yes, Catalytic <	Yes	Yes	Yes	
Yes, Pyrolytic Yes, Pyrolytic Yes, Catalytic Yes, SteamCrisp Yes Yes 4 4 3 4 43 8 4 43 8 4 8 8 4 8 8 5 43 8 6 8 8 8 10 9 9 8 8 8 9 94 888 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9				Yes
4 4 3 4	Yes, Pyrolytic	Yes, Pyrolytic	Yes, Pyrolytic	Yes, Catalytic
4 4 3 4				
4 4 3 4				
		Yes, SteamCrisp		
				7
	4	4	4	
594 594 594 888 595 595 594 594 567 567 567 548 600 600 600 894 600 600 600 600 580 580 570 35 35 35 58 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1				8
594 594 594 888 595 595 594 594 567 567 567 548 600 600 600 894 600 600 600 600 580 580 570 35 35 35 58 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1				49
594 594 588 595 595 594 567 567 567 548 600 600 600 894 600 600 600 600 580 580 570 35 35 35 58 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1				
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595 595 594 567 567 548 600 600 894 600 600 600 580 580 570 35 35 35 58 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A A 65 65 25 + 40 5 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	504	504	594	 888
567 567 567 548 600 600 600 894 600 600 600 600 580 580 570 35 35 35 58 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A+ A 65 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1<				
600 600 600 894 600 600 600 600 580 580 570 35 35 35 58 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A+ A 65 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1				
600 600 600 600 580 580 570 35 3.5 3.5 5.8 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A A 65 65 25 + 40 A 3 3 2 A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
580 580 570 35 35 35 58 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A A 65 65 65 25 + 40 3 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1	600	600	600	894
3.5 3.5 5.8 16 16 16 25 Hardwired Hardwired Hardwired A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1	600	600	600	600
16 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	580	580	580	570
16 16 16 16 25 Hardwired Hardwired Hardwired Hardwired A+ A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
Hardwired Hardwired Hardwired Hardwired A+ A+ A 65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1	3.5	3.5	3.5	5.8
A+ A+ A+ A 65 65 65 25 + 40 3 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	16	16	16	25
65 65 25 + 40 3 3 2 1 1 1 1 1 1 1 1 1 1 1 1	Hardwired	Hardwired	Hardwired	Hardwired
3 3 2 1 1 1 1 1 1 1 1 1 1 1 1	A+	A+	A+	A
1 1 1 1 1 1 1 1 1 1 1 1	65	65	65	25 + 40
1 1 1 1 1 1 1 1 1 1 1 1				
1 1 1 1 1 1				
1 1	1			1
	1			1
2 2 2 2	1	1	1	
2 2 2 2				
2 2 2				
	2	2	2	2

BUILT-IN OVEN SPECIFICATIONS

Product name 60m SteamBake PyroLuxe** oven 60m SteamBake PyroLuxe** oven 60m SteamBake oven Features Features Control type Knob+ Touch on glass Knob+ Push button Knob+ Touch on glass Oven capacity (gross) 77 77 77 Oven capacity (gross) 71 71 71 Number of functions 10 10 9 Recope programmes February Ves Yes Flood sensor Yes Yes Yes Food sensor Yes Yes Yes Flood Light system Yes Yes Yes Cleaning Pyrolytic Pyrolytic Pyrolytic Humdity sensor Sousy Ide function Baking only Baking only Steam function Baking only Baking only Baking only Product dimensions Product dimensions Sol 594 594 Livers of glass in oven door 4 4 3 995 Beight (mm) 507 505 595				
Features	PRODUCT CODE	BPK556320M	BPK552220M	BEK455310 M
Control type	Product name	60cm SteamBake PyroLuxe™ oven	60cm SteamBake PyroLuxe™ oven	60cm SteamBake oven
Oven capacity (gross) 77 77 77 Oven capacity (gross) 71 71 71 71 Number of functions 10 10 9 9 Recipe programmes Fully programmable inter Yes Yes Yes Flully programmable inter Yes Yes Yes Yes SoffMotions self close door Yes Yes Yes Yes Themic*Yar Yes Yes Yes Yes FloodLight system Cleaning Pyrolytic Pyrolytic Pyrolytic Learner of glass in over door Ver 4 3 Product dimensions Flear function Baking only Baking only Baking only Baking only Removable water drawer Lavers of glass in over door 4 4 3 3 Product dimensions Height (mm) 594 594 594 594 Height from 600 600 600 600 600 600 600 600 600	Features			
Oven capacity (usable) 71 71 71 Number of functions 10 10 9 Recipe programmes Fully programmable timer Yes Yes Fully programmable timer Yes Yes Yes SoffMotion 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 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 Width (mm) 595 595 595 Depth (mm) 567 567 567 Flush fit cut-out dimensions Height (num) 600 600 600 Width (mm) 600 600 600 600 Width (mm) 600	Control type	Knob + Touch on glass	Knob + Push button	Knob + Touch on glass
Number of functions 10 10 9	Oven capacity (gross)	77	77	77
Recipe programmable timer Yes Yes Yes Food sensor Yes Yes Yes SoftMotion soft close door Yes Yes Yes ThermiCfair Yes Yes Yes Flood Light system Free Conditions Free Conditions Free Conditions Cleaning Pyrolytic Pyrolytic Pyrolytic Humidity sensor Free Conditions Free Conditions Free Conditions Steam function Baking only Baking only Baking only Removable water drawer Layers of glass in oven door 4 4 3 Product dimensions Fred Conditions 594 594 594 Height (mm) 594 595 595 595 Depth (mm) 567 567 567 567 Flush fit cut-out dimensions Free Conditions Free Conditions Free Conditions Free Conditions Fleight (mm) 600 600 600 600 600 600 Free Conditions Free Conditions <td>Oven capacity (usable)</td> <td>71</td> <td>71</td> <td>71</td>	Oven capacity (usable)	71	71	71
Fully programmable timer	Number of functions	10	10	9
Food sensor	Recipe programmes			
SoftMotion soft close door Yes Yes Yes Thermic*air Yes Yes Yes FloodLight system Cleaning Pyrolytic Humidity sensor Sous/vide 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 Width (mm) 595 595 595 Depth (mm) 567 567 567 Flush fit cut-out dimensions Height (mm) 600 600 600 Depth (mm) 560 600 600 600 Width (mm) 600 600 600 600 Depth (mm) 580 580 580 580 780 780 Performance Connected load (kW) 32 32 32 32 32 32 32 34 44 <td>Fully programmable timer</td> <td>Yes</td> <td>Yes</td> <td>Yes</td>	Fully programmable timer	Yes	Yes	Yes
Thermic Yes	Food sensor	Yes	Yes	
FloodLight system Cleaning Pyrolytic Pyrolytic	SoftMotion soft close door	Yes	Yes	Yes
Cleaning Pyrolytic Pyrolytic Humidity sensor SousVide functions Steam function 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 Fleight (mm) 600 600 600 Width (mm) 600 600 600 600 Width (mm) 880 580 580 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 Dripping pan 1 1 1 OptiFlex telescopic runne	ThermiC°air	Yes	Yes	Yes
Humidity sensor	FloodLight system			
SousVide functions Baking only Baking only Baking only Removable water drawer 4 3 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 Width (mm) 600 600 600 Depth (mm) 580 580 580 Performance Connected load (kW) 32 32 32 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 OphiFlex telescopic	Cleaning	Pyrolytic	Pyrolytic	
Steam function Baking only Baking only Removable water drawer 4 4 3 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 8 80 600 Width (mm) 600 600 600 Width (mm) 580 580 580 Performance 80 580 580 Connected load (kW) 32 32 32 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 5 5 5 Optipping pan 1 1 1 Wire	Humidity sensor			
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 Optipping pan 1 1 1 Cake tray 1 1	SousVide functions			
Layers of glass in oven door 4	Steam function	Baking only	Baking only	Baking only
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 Telescopic runner sets 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2 2 <	Removable water drawer			
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	Layers of glass in oven door	4	4	3
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 3 Dripping pan 1 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2 2	Product dimensions			
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 5 5 5 OptiFlex telescopic runner sets 3 5 1 1 1 Wire shelf trivet 1 1 1 1 1 Cake tray 1 1 1 1 1 Steam set Chrome wire shelves 2 2 2 2	Height (mm)	594	594	594
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 1 Steam set 2 2 2	Width (mm)	595	595	595
Height (mm) 600 600 600	Depth (mm)	567	567	567
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 1 Steam set 2 2 2	Flush fit cut-out dimensions			
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 1 Steam set Chrome wire shelves 2 2 2	Height (mm)	600	600	600
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 1 Steam set Chrome wire shelves 2 2 2	Width (mm)	600	600	600
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 1 Steam set 2 2 2	Depth (mm)	580	580	580
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 3 Dripping pan 1 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2	Performance			
Type of connection Hardwired Hardwired Hardwired Energy efficiency class A+ A+ A Lights (W) 40 40 40 Included accessories OptiFlex telescopic runner sets 3 1 1 Dripping pan 1 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2	Connected load (kW)	3.2	3.2	3.2
Energy efficiency class A+ A+ A+ A Lights (W) 40 40 40 Included accessories OptiFlex telescopic runner sets 3 Dripping pan 1 1 1 1 Wire shelf trivet 1 1 1 1 Cake tray 1 1 1 Steam set Chrome wire shelves 2 2 2 2	Minimum fuse rating (A)	16	16	16
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 1 Steam set 2 2 2	Type of connection	Hardwired	Hardwired	Hardwired
Included accessories OptiFlex telescopic runner sets 3 Dripping pan 1 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2	Energy efficiency class	A+	A+	A
OptiFlex telescopic runner sets 3 Dripping pan 1 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2	Lights (W)	40	40	40
Dripping pan 1 1 1 Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2	Included accessories			
Wire shelf trivet 1 1 1 Cake tray 1 1 1 Steam set 2 2 2 2	OptiFlex telescopic runner sets	3		
Cake tray 1 1 Steam set Chrome wire shelves 2 2 2	Dripping pan	1	1	1
Steam set Chrome wire shelves 2 2 2	Wire shelf trivet	1	1	1
Chrome wire shelves 2 2 2	Cake tray	1		1
	Steam set			
Stainless wire shelves	Chrome wire shelves	2	2	2
	Stainless wire shelves			

COMPACT OVEN SPECIFICATIONS

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 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 glazed 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 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 30cm bags (pack of 25)	Yes
20 x 35cm bags (pack of 25)	Yes
Volume reducer	Yes

WARMING DRAWER SPECIFICATIONS

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 programme is performed.

Temperature of food

Ensure liquids are cold before sealing in the vacuum bag as hot liquids may boil over in the chamber at low pressure.

INDUCTION COOKTOP SPECIFICATIONS

Product name	80cm SensePro	80cm SenseFry	60cm SenseFry	80cm Pure FlexiBridge
Features				
Number of cooking zones	4	4	4	4
Control type	Colour TFT Touchscreen	TFT Touchscreen	TFT Touchscreen	Touch control
Position of controls	Front right	Front right	Front right	Front right
Pure black surface				Yes
Stainless steel trim	Yes	Yes	Yes	
Grey glass surface	Yes	Yes	Yes	
Hob²Hood capable	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
ProCook function		Yes	Yes	Yes
Melting (low even temp)	Yes	Yes	Yes	
XL Zone				
AutoMax automatic heat up				
OptiHeat Control	Yes	Yes	Yes	Yes
Pause function	Yes	Yes	Yes	Yes
Öko timer	Yes	Yes	Yes	Yes
CountUp timer				
Minute minder	Yes	Yes	Yes	Yes
Function control lock	Yes	Yes	Yes	Yes
Product dimensions				
Width (mm)	766	766	576	780
Depth (mm)	516	516	516	520
Cut-out dimensions				
Width (mm)	750	750	560	750
Depth (mm)	490	490	490	490
Performance				
Connection load (kW)	7.4	7.4	7.4	7.4
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired
Left front zone	Bridge	FlexiBridge	FlexiBridge	FlexiBridge
Left front (W)	2300	2300	2300	2300
Left front boost (W)	3200	3200	3200	3200
Left rear zone	Bridge	FlexiBridge	FlexiBridge	FlexiBridge
Left rear (W)	2300	2300	2300	2300
Left rear boost (W)	3200	3200	3200	3200
Centre front zone	Single			
Centre front (W)	1400			
Centre front boost (W)	2500			
Centre rear zone		Single		Single
Centre rear (W)		2300		2300
Centre rear boost (W)		3200		3200
Right front zone		Single	Single	Single
Right front (W)		1800	1400	1800
Right front boost (W)		2800	2500	2800
Right rear zone	Single		Single	
Right rear (W)	2300		1800	
Right rear boost (W)	3600		2800	

IPE64571FB	IPE84531FB	IPE64551FB	IKE95471XB	IKE63441XB
60cm Pure FlexiBridge	80cm Pure 4 zone	60cm Pure 4 zone	90cm FlexiBridge 5 zone	60cm 3 zone
4	4	4	5	3
Touch control	Touch control	Touch control	Touch control	Touch control
Front right	Front centre	Front centre	Front right	Front right
Yes	Yes	Yes		
			Yes	Yes
Yes	Yes	Yes	Yes	Yes
Voc FloviPridge		Voc	Voc FloviPridge	Voc
Yes, FlexiBridge Yes		Yes	Yes, FlexiBridge Yes	Yes
162			163	
			Yes	Yes
			Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
			Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
// //		/		
620	780	590	896	576
520	520	520	516	516
590	750	560	880	560
490	490	490	490	490
7.4	7.4	7.4	7.4	7.4
Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
FlexiBridge	Single	Bridge	FlexiBridge	Bridge
2300	2300	2300	2300	2300
3200	3200	3200	3200	3200
FlexiBridge	Single	Bridge	FlexiBridge	Bridge
2300 3200	2300	2300	2300	2300
3200	3200	3200	3200 XL Zone	3200
			1800	
			3700	
			3700	
Single	Single	Single	Single	XL Zone
1400	2300	2300	1400	1800
2500	3200	3200	2500	3700
Single	Single	Single	Single	
1800	2300	2300	2300	
2800	3200	3200	3200	

CERAMIC COOKTOP SPECIFICATIONS

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	HVB954501B
Product name	90cm Gas on ceramic glass	60cm Gas on ceramic glass	90cm Gas on ceramic glass with Touch on Glass control
Features			
Number of cooking zones	5	4	5
Knob ignition	Yes	Yes	//
Rotary controls	Yes	Yes	
Electronic touch slide controls			Yes
Position of controls	Front left	Front right	Front centre
Flame failure safety device	Yes	Yes	Yes
Cast iron pan supports	Yes	Yes	Yes
Hob²Hood capable			Yes
Flame light indicator			Yes
Stop & Go			Yes
Timer			Yes
Child lock			Yes
Auto shut off			Yes
Residual heat indicators			Yes
Product dimensions (mm)		/ /	
Width	880	590	890
Depth	510	520	510
Flush fit cut-out dimensions			
Width	830	560	850
Depth	480	480	490
Performance			
Maximum current rating (A)	10	10	10
Type of connection	Plug and lead	Plug and lead	Plug and lead
Maximum gas rating (NG)	37.8	31.0	37.8
Zone specification			
Left front zone	Triple crown wok	Triple crown wok	Semi-rapid
Left front MJ/h	14.4	13.7	6.8
Left rear zone		Semi-rapid	Semi-rapid
Left rear MJ/h		6.8	6.8
Centre front zone	Simmer		Triple crown wok
Centre front MJ/h	3.6		13.4
Centre rear zone	Semi-rapid		
Centre rear MJ/h	6.8		
Right front zone	Semi-rapid	Simmer	Auxiliary
Right front MJ/h	6.8	3.6	4
Right rear zone	Semi-rapid	Semi-rapid	Semi-rapid
Right rear MJ/h	6.8	6.8	6.8
Included accessories			
Wok support trivet	Yes	Yes	Yes

GAS COOKTOP SPECIFICATIONS

Product name 90cm Gas 75cm Gas 60cm Gas Features Number of cooking zones 5 5 4 Robal grintion Yes Yes Yes Rotary controls Yes Yes Yes Position of controls Front Front Front Faller failure safety device Yes Yes Yes Cast iron pan supports Yes Yes Yes Product dimensions Front 50 50 Width (mm) 890 750 50 Depth (mn) 800 720 50 Depth (mn) 800 720 80 Performance Width (mn) 800 720 80 Pepth (mn) 800 720 80 Pepth (mn) 800 19 19 Maximum current rating (A) 10 10 10 10 Maximum power rating (Myh NG) 405 26 5 Maximum power rating (Wyh 10				
Number of cooking zones 5 4 Knob ignition Yes Yes Yes Rotary controls Yes Yes Yes Rotary controls Front Front Front Peatition of controls Front Front Front Flame failure safety device Yes Yes Yes Ves Yes Yes Yes Width (mn) 890 750 590 Depth (mm) 510 510 510 Width (mm) 860 720 560 Depth (mm) 480 480 480 Performance Width (mm) 860 720 560 Depth (mm) 480 480 480 Performance Width (mm) 480 480 480 Pepth (mm) 480 480 480 480 Pepth (mm) 480 480 480 480 Pepth (mm) 480 480 480 480 480	Product name	90cm Gas	75cm Gas	60cm Gas
Knob ignition Yes Yes Yes Rotary controls Yes Yes Yes Position of controls Front Front Pront Pront Flame failure safety device Yes Yes Yes Cast fron 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 **** **** **** Preformance **** **** **** Maximum current rating (A) 10 10 10 Maximum gas rating (AVI/h NG) 405 405 2.5 Maximum gas rating (AVI/h NG) 405 405 2.5 Maximum power rating (AW) 112 112 3 3 Left front zone	Features			
Rotary controls Yes Yes Yes Position of controls Front Front </td <td>Number of cooking zones</td> <td>5</td> <td>5</td> <td>4</td>	Number of cooking zones	5	5	4
Position of controls Front Front Front Flame failure safety device Yes Yes Yes Cast fron pan supports Yes Yes Yes Product dimensions ************************************	Knob ignition	Yes	Yes	Yes
Flame failure safety device Yes Yes Yes Cast ron 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 Well (mm) 10 10 10 Type of connection Plug and lead Plug and lead Plug and lead Maximum gar rating (My/h NG) 405 405 26.3 Maximum gover rating (KW) 112 12 73 Zone specification Left front zone Dual valve wok Dual valve wok Double ring wok Left front zone Summer Semi-rapid Left rear ar Mi/h 34 34 103 Centre fee front Mi/h 34 34 103 104 Centre rear ar Mi/h 63 63 3	Rotary controls	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/h NG) 405 405 263 Maximum power rating (kW) 112 112 75 Zone specification Left front zone Dual valve work Dual valve work Dualizing work Left front zone Dual valve work Dualizing work Left front zone Simmer Semi-rapid Left front zone Simmer Semi-rapid Semi-rapid Centre rear Zone Semi-rapid Semi-rapid Semi-rapid Semi-rapid Right rear Zone	Position of controls	Front	Front	Front
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 Ferformance Ferformance Ferformance 10 10 10 Type of connection Plug and lead Plug and lead	Flame failure safety device	Yes	Yes	Yes
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/h NG) 405 405 26.3 Maximum power rating (WO) 112 12 12 73 Zone specification Left front zone Dual valve wok Dual valve wok Double ring wok Left front Zone Dual valve wok Dual valve wok Double ring wok Left rear AU/h 18 18 10.3 Left rear Cone Simmer Semi-rapid Semi-rapid Centre front Zone Simmer Semi-rapid Semi-rapid Centre rear AU/h 6.3 6.3 3.6 Semi-rapid Semi-rapid Semi-rapid	Cast iron pan supports	Yes	Yes	Yes
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/h NG) 405 405 26.3 Maximum power rating (kW) 112 112 73 Zone specification Left front zone Dual valve wok Dual valve wok Double ring wok Left front MJ/h 18 18 10.3 10.3 Left rear zone Semi-rapid Semi-rapid Semi-rapid Centre front zone Simmer Semi-rapid Cemi-rapid Centre rear zone Semi-rapid Semi-rapid Semi-rapid Centre rear zone Semi-rapid Semi-rapid Simmer Right front Zone Semi-rapid Semi-rapid Semi-rapid Semi-rapid Semi	Product dimensions			
Cu1-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 power rating (MJ/h NG) 405 405 25 Maximum power rating (kW) 112 112 73 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 Semi-rapid Semi-rapid Centre front Tzone Simmer Simmer Semi-rapid Centre rear Zone Semi-rapid Semi-rapid Simmer Centre rear MJ/h 63 63 Simmer Right front Zone Semi-rapid Semi-rapid Semi-rapid Right rear Yu/h 63 Semi-rapid Semi-rapid Right rear Yu/h 63	Width (mm)	890	750	590
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/h NG) 405 405 263 Maximum power rating &W) 12 73 20 Zone specification Left front zone Dual valve wok Double ring wok Left front MJ/h 18 18 103 Left rear zone Issue the second semi-rapid Semi-rapid Semi-rapid Left rear MJ/h 34 34 Issue the second semi-rapid Semi-rapid Semi-rapid Simmer Centre rear AJ/h 63 63 36 Simmer Simmer Right front MJ/h 63 63 36 Simmer Right front MJ/h 63 63 36 Semi-rapid Right front MJ/h 63 63 63 Semi-rapid	Depth (mm)	510	510	510
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/h NG) 405 405 26.3 Maximum power rating (kW) 112 112 73 Zone specification Left front zone Dual valve wok Dual valve wok Double ring wok Left front MJ/h 18 10.3 Semi-rapid Left rear zone Is 8 18 10.3 Semi-rapid Left rear MJ/h 34 34 Semi-rapid Simmer Semi-rapid	Cut-out dimensions			
Performance Maximum current rating (A) 10 10 10 Type of connection Plug and lead Plug and lead Plug and lead Plug and lead Maximum gas rating (MJ/h NG) 405 405 26.3 Maximum power rating (kW) 112 112 73 Zone specification Left front zone Dual valve wok Double ring wok Left frear Zone 18 10.3 Semi-rapid Left rear AUJ/h 8 18 10.3 Semi-rapid Centre front zone Simmer Simmer Simmer Semi-rapid Semi-rapid Semi-rapid Centre rear Zone Semi-rapid Semi-rap	Width (mm)	860	720	 560
Maximum current rating (A) 10 10 Type of connection Plug and lead Plug and lead Plug and lead Maximum gas rating (MJ/h NG) 405 405 263 Maximum power rating (kW) 112 112 73 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 Semi-rapid Left rear MJ/h 34 34 Centre front zone Simmer Simmer Centre rear zone Semi-rapid Semi-rapid Centre rear MJ/h 63 63 Right front zone Semi-rapid Semi-rapid Simmer Right front MJ/h 63 63 3.6 Semi-rapid Right front MJ/h 63 63 5 Semi-rapid Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 63 6.3 Right rear MJ/h	Depth (mm)	480	480	480
Type of connection Plug and lead Plug and lead Plug and lead Maximum gas rating (MJ/h NG) 405 405 26.3 Maximum power rating (kW) 112 112 73 Zone specification Left front zone Dual valve wok Double ring wok Left front MJ/h 18 18 10.3 Left rear zone Semi-rapid 5emi-rapid Left rear MJ/h 53 5emi-rapid Centre front AMJ/h 34 34 Centre rear zone Semi-rapid Semi-rapid Centre rear MJ/h 63 63 Right front zone Semi-rapid Semi-rapid Right front MJ/h 63 63 36 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 63 63 63 Right rear MJ/h 63 63 63 63 Right rear MJ/h 63 63	Performance			
Maximum gas rating (MJ/h NG) 405 405 263 Maximum power rating (kW) 112 112 73 Zone specification Left front zone Dual valve wok Dual valve wok Double ring wok Left front MJ/h 18 10.3 Semi-rapid Left rear zone Semi-rapid 5emi-rapid Semi-rapid Centre front zone Simmer Simmer Semi-rapid Centre rear zone Semi-rapid Semi-rapid Semi-rapid Centre rear MJ/h 63 53 Simmer Right front zone Semi-rapid Semi-rapid Simmer 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 Right rear MJ/h 6.3 6.3 6.3 Right rear MJ/h 6.3 6.3 6.3 Right rear MJ/h 6.3 <	Maximum current rating (A)	10	10	10
Maximum power rating (kW) 112 112 73 Zone specification Left front zone Dual valve wok Double ring wok Left front MJ/h 18 18 10.3 Left rear zone Semi-rapid 6.3 Left rear MJ/h 5immer 5immer Centre front zone Simmer Yes Centre rear zone Semi-rapid Semi-rapid Centre rear MJ/h 63 3 Right front zone Semi-rapid Semi-rapid Right front MJ/h 63 6.3 Right rear zone Semi-rapid Semi-rapid Right rear MJ/h 63 6.3 Right rear MJ/h 63 6.3 Right rear Zone Semi-rapid Semi-rapid Right rear MJ/h 63 6.3 Right rear MJ/h <td< td=""><td>Type of connection</td><td>Plug and lead</td><td>Plug and lead</td><td>Plug and lead</td></td<>	Type of connection	Plug and lead	Plug and lead	Plug and lead
Zone specificationLeft front zoneDual valve wokDual valve wokDouble ring wokLeft front MJ/h181810.3Left rear zoneSemi-rapidSemi-rapidLeft rear MJ/h5.36.3Centre front zoneSimmerSimmerCentre front MJ/h3.43.4FerriapidCentre rear zoneSemi-rapidSemi-rapidSemi-rapidCentre rear MJ/h6.36.3Semi-rapidRight front zoneSemi-rapidSemi-rapidSimmerRight front MJ/h6.36.33.6Right rear zoneSemi-rapidSemi-rapidSemi-rapidRight rear zoneSemi-rapidSemi-rapidSemi-rapidRight rear MJ/h6.36.36.36.3Included accessoriesWok support trivetYesYes	Maximum gas rating (MJ/h NG)	40.5	40.5	26.3
Left front zoneDual valve wokDual valve wokDouble ring wokLeft front MJ/h181810.3Left rear zoneSemi-rapidSemi-rapidLeft rear MJ/h5353Centre front zoneSimmerSimmerCentre front MJ/h3.43.4Centre rear zoneSemi-rapidSemi-rapidCentre rear MJ/h6.36.3Right front zoneSemi-rapidSemi-rapidRight front MJ/h6.36.33.6Right rear zoneSemi-rapidSemi-rapidSemi-rapidRight rear XJ/h6.36.36.36.3Right rear MJ/h6.36.36.36.3Included accessoriesWok support trivetYesYes	Maximum power rating (kW)	11.2	11.2	
Left front MJ/h 18 18 10.3 Left rear zone Semi-rapid 6.3 Left rear MJ/h 5immer 5immer Centre front MJ/h 34 34 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 Yes Yes	Zone specification			
Left rear zone Semi-rapid Centre front zone Simmer 5immer Centre front MJ/h 34 34 Centre rear zone Semi-rapid Semi-rapid Centre rear MJ/h 63 63 Right front zone Semi-rapid Semi-rapid Right front MJ/h 63 63 3.6 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 6.3 6.3 Right rear MJ/h 63 6.3 6.3 Included accessories Wok support trivet Yes Yes	Left front zone	Dual valve wok	Dual valve wok	Double ring wok
Left rear MJ/h 5immer 5immer Centre front MJ/h 34 34	Left front MJ/h	18	18	10.3
Centre front zone Simmer Simmer Centre front MJ/h 34 34 Centre rear zone Semi-rapid Semi-rapid Centre rear MJ/h 63 63 Right front zone Semi-rapid Semi-rapid Simmer Right front MJ/h 63 63 3.6 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 6.3 6.3 Included accessories Wok support trivet Yes Yes	Left rear zone			Semi-rapid
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 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 Yes Yes	Left rear MJ/h			6.3
Centre rear zone Semi-rapid Semi-rapid Centre rear MJ/h 63 63 Right front zone Semi-rapid Semi-rapid Simmer Right front MJ/h 63 63 36 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 63 63 Included accessories Wok support trivet Yes Yes	Centre front zone	Simmer	Simmer	
Centre rear MJ/h 63 63 Right front zone Semi-rapid Semi-rapid Simmer Right front MJ/h 63 63 36 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 63 63 Included accessories Wok support trivet Yes Yes	Centre front MJ/h	3.4	3.4	
Right front zone Semi-rapid Semi-rapid Simmer Right front MJ/h 63 63 3.6 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 6.3 6.3 Included accessories Wok support trivet Yes Yes	Centre rear zone	Semi-rapid	Semi-rapid	
Right front MJ/h 63 63 36 Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 63 63 Included accessories Wok support trivet Yes Yes	Centre rear MJ/h	6.3	6.3	
Right rear zone Semi-rapid Semi-rapid Semi-rapid Right rear MJ/h 63 63 6.3 Included accessories Wok support trivet Yes Yes	Right front zone	Semi-rapid	Semi-rapid	Simmer
Right rear MJ/h 6.3 6.3 6.3 Included accessories Yes Yes	Right front MJ/h	6.3	6.3	 3.6
Included accessories Wok support trivet Yes Yes	Right rear zone	Semi-rapid	Semi-rapid	Semi-rapid
Wok support trivet Yes Yes	Right rear MJ/h	6.3	6.3	6.3
	Included accessories			
Mini trivet Yes Yes Yes	Wok support trivet	Yes	Yes	
	Mini trivet	Yes	Yes	Yes

RANGEHOOD SPECIFICATIONS

120cm Ceiling hood	90cm Inclined wall canopy	90cm Wall canopy	99cm Integrated
Electronic push button	Touch on glass	Touch on glass	Electronic push button
Yes			Yes
Yes	Yes	Yes	Yes
// //	Yes	Yes	
	Yes	Yes	
4	2	2	4
Yes	Yes	Yes	Yes
4	2	3	2
1	1	1	1
3 (+1 intensive)	3 (+2 intensive)	3 (+2 intensive)	3 (+1 intensive)
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
710	720	710	660
70	54	54	67
311	465	60	330
1200	898	898	990
500	396	470	300
650	650	650	650
600	600	600	600
Rear	Тор	Тор	Тор
Yes	Yes	Yes	Yes
	120cm Ceiling hood Electronic push button Yes Yes 4 Yes 4 1 3 (+1 intensive) Yes 710 70 311 1200 500 650 600	120cm Ceiling hood 90cm Inclined wall canopy Electronic push button Touch on glass Yes Yes Yes Yes 4 2 Yes Yes 4 2 1 1 3 (+1 intensive) 3 (+2 intensive) Yes Yes Yes Yes 70 54 311 465 1200 898 500 396 650 650 600 600 Rear Top	Touch on glass Touch on glass

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		
Hob ² Hood 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 intensive)	3 (+1 intensive)	3	3
Charcoal filter included	Yes	Yes	Yes	Yes
Auto off	Yes	Yes		
Ducted maximum air flow - intensive (m³/h)	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	Тор	Тор	Тор	Тор
Recirculation option	Yes	Yes	Yes	Yes

REFRIGERATION SPECIFICATIONS

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.

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 Pty Ltd and Electrolux (NZ) Limited (collectively Electrolux) warrants that for domestic applications the Appliances featured in this brochure are free from defects in materials and workmanship for 5 years, and warrants that for featured accessories a period of 12 months, following the date of original purchase and subject to the conditions set out in the warranty card accompanying the product when purchased. This warranty is in addition to the other rights and warranties you may have under the Australian Consumer Law (ACL) and Electrolux will at all times comply with its obligations at law including the ACL. For New Zealand customers Electrolux will at all times comply with its obligations pursuant to law including the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where appliances are purchased in NZ for commercial purposes the Consumer Guarantees Act does not apply.

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 Products Pty Ltd will not be liable for any loss, liability or damage of whatever kind arising as a result of reliance on such information. Colours of products illustrated are as close as printing limitations allow.

- † 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.







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