

60cm SteamCrisp multifunction 19 matte black oven with Command Wheel control, PYROLUXE™ self cleaning function, assisted cooking and food temperature sensor.

RRP AUS \$4,499.00





Product Details

FEATURES

Command Wheel	SteamCrisp	Pyroluxe™ Self Cleaning	Food Sensor
Assisted Cooking	OptiFlex [™] telescopic runners	SoftMotion™ hinges	FloodLight™ system

BENEFITS

STEAM. YOUR NEW STANDARD FOR FLAVOUR

Take your dishes to a new level with the SteamCrisp oven. How? Traditional oven heat is enhanced by the introduction of steam, combining precisely to give your cooking the best of both culinary worlds. So, your meat, poultry and vegetables are crispy and golden on the outside, and cooked gently and consistently throughout, so foods full flavour and succulence is enjoyed with every bite.

COMMAND YOUR COOKING

With the ovens simple, intuitive Command Wheel, you have complete control over the cooking process to serve up perfection on a plate with every oven-cooked meal. Whether adjusting the time, temperature or function of your oven, youre in charge. With just a touch, your current cooking settings appear immediately on the EXCITE+ TFT Display for at-a-glance monitoring of your meal, making adjustments exact and precise.

SHORTCUT TO PERFECTION. WITH ASSISTED COOKING Assisted Cooking is your at-home sous chef. Scroll through menus to select a food category, and the oven will generate the correct settings for the dish. You can even choose how you would like meats sealed. And for added safety, the oven automatically powers down after cooking.

PYROLUXE™ SELF CLEANING

AEGs Pyroluxe self-cleaning function takes the hard work out of keeping your oven clean. The pyrolytic oven is heated to a very high temperature that will reduce grease and grime and burn off baked-on food residue reducing it to ash. All you need to do is wipe oven out with a damp cloth.

RARE. MEDIUM. WELL DONE. AT YOUR COMMAND WITH SENSECOOK.

Your personal sous chef. Use the Food Sensor to tell the oven how you want your dish cooked using just the words you would in a restaurant rare, medium, or well done. Without even opening the oven door, everything from tender joints of meat to molten chocolate fondants are controlled and mastered. At last, an oven that speaks your language.



Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type of Oven	single steam & pyrolytic oven
Oven fuel	electric
Materials/Colour	matt black
Controls of Oven	command wheel
Cooling fan	Yes

DIMENSIONS

PRODUCT DIMENSION	
Total height (mm)	594
Total width (mm)	595
Total depth (mm)	567

FLUSH FIT CUT OUT

Flush fit cut out height (mm)	600
Flush fit cut out width (mm)	600
Flush fit cut out depth (mm)	580

MAIN OVEN

Gross capacity litres	77
Useable capacity litres	70
Oven function	multifunction
Number of functions	19



MAIN OVEN

Oven Functions pizza,keep warm,plate

warming,grill,defrost,conventional cooking,moist fan cooking,true fan

cooking,turbo grilling,bread baking,browning/ au gratin,dough

proving,drying,frozen foods,preserving,slow

cooking, humidity cooking low, steam

regenerating, bottom heat

Oven liner enamel

Timer functions Cook time, End time, Time of day, 24 hour clock, duration, end, Auto off

Light wattage 65

ELECTRICAL CONNECTION

Connected load KW	3.5
Maximum current rating (amps)	16
Type of connection	hardwired

OTHER FEATURES

Number of Programmed functions	170
Auto cook programs	Yes
Auto cook from frozen programs	Yes
Auto weight defrosting programs	Yes
Cleaning	pyrolytic
Pyrolytic functions	3





OTHER FEATURES

Type of Pyrolytic functions	quick (1hr),normal (1.5hr),intense (2.5 hr)
Door	IsoFront cool door,removable door,drop down,Soft close
Timer	Programmable timer
Lights	2
Light wattage	65
Light position	side and top
Telescopic runners	three
Shelf support	multi position side racks
Number of shelves	2
Safety features	isofront plus quadruple glazed door
Included accessories	wire shelves stainless steel x 2,dripping pan,cake tray,telescopic runners x 3
Layers of glass in door	4
Number of shelf positions	5
Food probe	Yes



SHIPPING

Shipping Volume (m3)	0.285
Shipping Weight (Kg)	41.5
Pack Dimensions Height (mm)	670
Pack Dimension Width (mm)	635
Pack Dimension Depth (mm)	670



Terms and Conditions

IMPORTANT

This is a guide of product dimensions only. For complete installation instructions, refer to the manual provided with product.

PRODUCT INFORMATION

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

WARRANTY

Electrolux Home Products warrants that for domestic applications the AEG appliances featured are free from defects in materials and workmanship for 5 years (3 months warranty for commercial applications). All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

ELECTROLUX HOME PRODUCTS AUSTRALIA

telephone: 1300 363 664 fax: 1800 350 067

email: customercare@aegaustralia.com.au

web: www.aeg.com/au

ELECTROLUX HOME PRODUCTS NEW ZEALAND

telephone: 0800 10 66 10

fax: 09 573 2221

email: customercare@electrolux.co.nz

web: www.aeg.com/au