



Professional results. In your kitchen

Create professional-quality meals at home with the 9000 SteamPro Oven with Steamify®. Three cooking levels allow heating, steaming, or a combination of both. Even sous-vide is possible. Succulent results you can rely on, automatically set with Steamify®.

Product Benefits & Features

Steaming mastered. With Steamify®

Mastering precise results with steam has never been easier. Select your desired cooking temperature and Steamify® will automatically add the optimal amount of steam to match. Preserving important nutrients for healthier flavours in every dish.

- 70 Litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe
- Auto safety switch off and child lock
- Electronic Touch Controls

Restaurant-quality results at home

Professional chefs have long turned to 'sous vide' cooking to achieve perfect, consistent results. SousVide brings restaurant-quality technology into your own home, allowing you to create dishes that exceed your expectations.



Functional. Integrated. Personalised. Smart Kitchen

Remotely manage your oven, explore our various partners, and even get personalised cooking assistance, all via the My AEG Kitchen App. It's the convenient and easy way to enrich your Smart Kitchen experience.

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 and vegetables just the way you like them.

Intuitive oven cooking. With the EXCite Touch Display

The EXCite Touch Display provides access to a wide variety of oven functions to suit every dish. It also makes it easy to adjust oven temperature and timings. And gives you direct feedback, and highlights the most important information.

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Maximum Microwave Output (W)	N/A
Main Oven - Internal Capacity (L)	70	Timer Type	PUX
Cleaning	Steam Cleaning	Water Tank Capacity (ml)	950
Plug or Hardwired	Hardwired connection only	Noise (dB)	53
Functions (Main Oven)	Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dough proving, Drying, Frozen foods, Full steam, Grilling, Humidity High, Humidity Low, Humidity Medium, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, Sous vide cooking, Steam regenerating, Steamify, True fan cooking, Turbo grilling, Yoghurt function	Energy Rating	A++
		Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.99
		Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	N/A
		Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
		Second Oven Fan Mode - Energy consumption per cycle (Kwh)	N/A
		Second Oven - Shelves Included	N/A
		Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves stainless steel
		Second Oven - Trays Included	N/A
		Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Patissoire, 1 Set punched + unpunched stst pan
		ProdPartCode	K - Customer Specific KRT
Dimensions (mm) (HxWxD)	594x595x567	Second Oven - Number of Shelf Positions	0
Built-in Dimensions (mm) (HxWxD)	590x560x550		
Total Electricity Loading (W)	3250		
Voltage (V)	240		
Required Fuse (A)	16		
Series	9000		
Frequency (Hz)	50		
Temperature Range	30°C - 230°C		

