



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

Get closer to golden brown

You know when it's done just by looking at it. Of course you do. And with the CookView® camera from AEG you now have a remote way to check out the colour of every bake on your mobile.



- 70 Litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Isofront® Plus quadruple glazed door
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe
- Auto safety switch off and child lock

Automatically adjust steam with Steamify®

With the Steamify® function, set the desired temperature and the oven will adjust the steam level automatically. For healthier, tastier food. Steam cooking brings out the richest flavors and preserves nutrition. And with the Steamify® function, it's easy to do.



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.

EXCite+ TFT Display with Command Wheel. Precision cooking

With the EXCite+ TFT Display with Command Wheel you can precisely and easily control the oven heat, browse programmes, choose functions and even get oven software updates via WiFi. All at the twist of a dial and displayed on the digital screen.

Product Specification

Main Colour	Black	Timer Type	ITex100R
Main Oven - Internal Capacity (L)	70	Water Tank Capacity (ml)	950
Cleaning	Steam Cleaning	Noise (dB)	53
Plug or Hardwired	Hardwired connection only	Energy Rating	A++
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	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 1/2
		Main Oven - Number of Shelf Positions	5
		Second Oven - Number of Shelf Positions	0
ProdPartCode	K - Customer Specific KRT	Main Oven - Shelf Support	Pyrolytic Safe Screwed In, Stainless steel
Dimensions (mm) (HxWxD)	594x595x567		
Built-in Dimensions (mm) (HxWxD)	590x560x550		
Total Electricity Loading (W)	3500		
Voltage (V)	240		
Required Fuse (A)	16		
Series	9000		
Frequency (Hz)	50		
Temperature Range	30°C - 230°C		
Maximum Microwave Output (W)	N/A		

