



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.



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.



- Multifunction combines Ultrafan® fan cooking with other cooking functions, meaning you can choose the best setting to suit your cooking needs
- Fast heating
- Electronic temperature control
- Temperature suggestion
- Automatic weight programmes
- Automatic safety switch off oven function
- Cleaning programmes
- Residual heat indicator and use
- Inclined FloodLight™ focuses 100% on the food
- Perfect Entry Grids
- Air cooled doors
- ISOFRONT® PLUS cool oven door
- Humidity sensor
- Telescopic runners TR1LFSTV, Water hardness teststrip included
- Multilingual oven display

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

Nordic_Series_and_Themes	9000 SENSE	PNC	944 188 601
Nordic_Oven_MarketingName	SteamPro + CookView	EAN number	7332543818150
Colour	Stainless Steel with antifingerprint coating		
Nordic_OV_Cleaning	Steam cleaning		
Cavity coating	Grey Enamel; Stainless steel fan cover		
Cavity size	70		
Energy class	A++		
Dimensions (mm) (HxWxD)	594x595x567		
Dimensions (Built-in, mm)	590x560x550		
Largest Surface area	1424		
Temperature range	30°C - 230°C		
Water Tank Capacity	950 ml		
Maximum Microwave output (W)	0		
Grill element power, W	2300		
SE_Oven_Timercolor	White		
Energy consumption, conventional mode, kWh per cycle	0.99		
Energy consumption, hot air, kWh/cycle	0.52		
Noise	53		
Total electricity loading, W	3300		
Voltage (V)	240		
Required Fuse	16		

