



Experience amazing tenderness with SteamCrisp® Oven – enjoy succulent meat and elevate

The 700 MealAssist Oven with SteamCrisp® combines steam and traditional heat for more flavour and nutrition in your cooking. SteamCrisp® makes meat juicier and fish is up to 20% more tender compared to a non-steam oven. And the display guides you for flawless results

Disclaimer: Based on external test comparing tenderness of chicken (up to 4% more) and salmon (up to 20% more) cooked with and without combining steam and hot air.

Product Benefits & Features



SteamCrisp® – keeps dishes crispy outside and juicy inside

The SteamCrisp® multifunction oven combines heat and steam to bake, roast and reheat. This combination keeps dishes crispy on the outside and juicy on the inside – meat is juicier and fish is up to 20% more tender vs a non-steam oven.

Based on external test comparing tenderness of chicken (up to 4% more) and salmon (up to 20% more) cooked with and without combining steam and hot air.



CookSmart Touch. Smart cooking at your fingertips

The CookSmart Touch display with swipe navigation lets you receive cooking tips and select oven functions. And with energy-saving tips, you can cook more efficiently. Your favourite dishes and methods can be saved on the app and sent to the oven at the touch of a button.



Let AI transform your recipes with steam

AI TasteAssist transforms traditional recipes with steam. Simply send a web recipe to your oven via our app and let AI optimise the time, temperature and function, helping you create more nutritious, delicious dishes with less energy.

AI TasteAssist is an AEG app feature that can import recipes in Italian, French, German, English, Swedish and Dutch. Languages to be added throughout 2025 are Polish, Czech, Hungarian, Romanian, Norwegian and Danish. The AEG is available in the App Store and Play Store.



Functions and Dishes. Automatic settings and step-by-step guidance

Assisted cooking Functions provide the best settings and automatic options such as Roast, Reheat and Dough Prove for outstanding results. And the Assisted Dishes function offers step-by-step guidance for meat, baking, cooking plant-based dishes, fish or vegetables.



Pyrolytic Cleaning. The self-cleaning function

Using high temperature, the Pyrolytic Cleaning function turns grease and food residue into ash – so you can easily wipe it off with a damp cloth.

- Multifunction
- Fast heating
- Electronic temperature control
- Residual heat indicator
- Cooling fan
- Telescopic runners Wood screws, Telescopic Runners (TR1LV) included

Product Specification

Main Colour	Matt Black
Cavity Size (L)	72
Cleaning	Pyrolytic
Plug or Hardwired	Hardwired connection only
Functions (Main Oven)	Bottom heat, Bread baking, Defrost, Dehydrating, Dough proving, Grill, Heat save fan, Hot air, Hot air bottom & steam, Hot air & Top, Top & Bottom, Humidity Low, Keep warm, Plate warming, Preserving, Refresh, Reheating, Roast, Slow Cooking, Stew, Top
Product Number (PNC)	KR Premier Line
Dimensions (mm) (HxWxD)	594x595x567
Built-in Dimensions (mm) (HxWxD)	590x560x550
Timer Type	SUPEX4
Voltage (V)	No
Total Electricity Loading (W)	3390
Required Fuse (A)	No
Water Tank Capacity (ml)	950
Series	7000
Frequency (Hz)	50-60
Cord Length (m)	N/A
Temperature Range	30°C - 300°C
Noise (dB)	48

Energy Rating	A++
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
Second Oven - Shelves Included	No
Main Oven - Shelves Included	2 Wire shelves chromed
Second Oven - Trays Included	No
Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Easy2Clean Cake tray, 1 Trivet chromed
Main Oven - Shelf Support	Side grids Easy entry
Second Oven - Shelf Support	N/A

