



Cooking in low temperature with steam can preserve nutrients and reduce energy

Medium-rare steak, steamed vegetables or fish? Regardless of the recipe, the 9000 ProAssist Oven with SteamPro delivers perfect results at the touch of a button. Steam cooking revitalises leftovers and retains 90% vitamin C while using less energy.

External test performed on broccoli and salmon shows the retention of nutrients after low temperature steam cooking.

Product Benefits & Features



Cooking with steam can preserve up to 90% of vitamin C.
SteamPro with sous-vide lets you bake, roast, stew, reheat and steam at an accurately controlled temperature. Steamify adds the right amount of steam, making your favourite food crispy and tasty with up to 90% of vitamin C retained.

Based on external tests comparing raw broccoli against steamed broccoli vitamin C levels. Test performed based on determination of ascorbic acid (vitamin C) in foodstuff by HPLC/UV-visible method



Enhance your cooking experience and results with CookSmart Touch+

CookSmart Touch+ is an interface that enhances your cooking experience, guiding you to perfect results while helping save energy. Your favourite dishes and methods can be saved on the app and sent to the oven at the touch of a button.



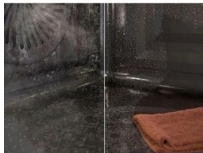
Let AI transform your recipes with steam
AI TasteAssist transforms traditional recipes with steam. Simply send a web recipe to your oven via our app and let AI optimise the time, temperature and function, helping you create more nutritious, delicious dishes with less energy.

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.



Steam Cleaning. For effortless oven cleaning
Steam Cleaning notifies you when it's time to clean and easily remove grime with a damp cloth. Using steam to clean stains, it requires up to 95% less energy than pyrolytic cleaning.

- Multifunction
- Fast heating
- Electronic temperature control
- Steam Cleaning: By using steam to loosen food residue and grime, there's no need or harsh cleaning products, making this s a more sustainable way to clean your oven.
- Residual heat indicator
- FloodLight™
- Cooling fan
- Telescopic runners Telescopic Runners (TR1LFSTV), Snapper kit included

Product Specification

Main Colour	Matt Black
Cavity Size (L)	70
Cleaning	Steam
Plug or Hardwired	Hardwired connection only
Functions (Main Oven)	Bottom heat, Defrost, Dehydrating, Dough proving, Grill, Heat save fan, Hot air, Hot air & Bottom, Hot air & Top, Top & Bottom, Keep warm, Plate warming, Steam, Steamify, Stew, Top, Preserving, ProSteam: Steam Full, ProSteam: Steam High, ProSteam: Steam Low, ProSteam: Steam Medium, Refresh, Reheating, Roast, Slow Cooking, Sous vide cooking
Product Number (PNC)	KR Premier Line
Dimensions (mm) (HxWxD)	594x595x567
Built-in Dimensions (mm) (HxWxD)	590x560x550
Timer Type	SUPEX8
Voltage (V)	220-240
Total Electricity Loading (W)	3250
Series	9000
Frequency (Hz)	50
Maximum Microwave Output (W)	0
Energy Rating	A++

Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.99
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
Main Oven - Shelves Included	2 Wire shelves stainless steel
Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Easy2Clean Cake tray, 1 Trivet chromed, 1 Set punched + unpunched stst pan 2/3
Main Oven - Shelf Support	Side grids Easy entry; Stainless Steel

