



Add steam for crispier baking

In addition to all your standard oven functions, the PlusSteam feature in this SteamBake cooker adds steam at the beginning of the baking process. The steam cooking keeps the dough moist on the surface to create a golden color and tasty crust, while the heart stays soft and tender. In addition to baking crispy and tasty breads,

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Product Benefits & Features

Extremely responsive and precise heat, with induction technology

Induction cooking is so responsive that you can adjust the heat instantly. Plus, it only heats the pan, so you get heat precisely where you need it.



Intelligent technology that makes cleaning more efficient

This oven's Cataluxe® cleaning system uses cutting-edge technology to deliver efficient results. Its catalytic lining absorbs the grease and cooking residue when heated to 230°C, making it easy to simply wipe away keeping your cooker perfectly clean.



Spit roast flavours. With no turning needed

Seal in the flavour for delicious seared meats and crisp roast potatoes. At once. Turbo Grilling from AEG circulates heat in the oven for even cooking. All while achieving an authentic spit roast effect. With the door closed. No turning needed for a perfectly browned finish and unrivalled flavour.



- Heat activated catalytic cleaning
- Auto-stop anti-tip chrome shelves
- Hob features:
- Child lock
- Residual heat indicators
- Top oven features include:
- Conventional cooking
- Main oven features include:
- Conventional cooking
- Base heat finishing
- Grill
- Cooling fan
- Isofront® plus triple glazed door
- Main oven energy class: A
- Top oven energy class: A

Reconfigure your oven for perfect performance

For great results, you can adjust the levels of the telescopic OptiFlex™ Runners inside your oven – accommodating both tall and differently sized dishes.

An at-a-glance overview of the status of your dish

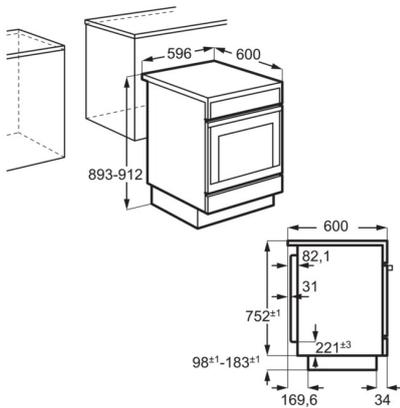
The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.

Product Specification

Dimensions	894-912x600x600
Voltage	240
Total electricity loading, W	11300
Required Fuse	30
Cavity size	73
Volume usable, l	39
Largest Surface area	1330
Colour	Stainless steel
Cleaning	Catalytic
Cleaning Bottom Oven	Catalytic
Power Management	Between all induction zones, priority LSZ, Between zones on the left side
Energy class	A
Energy efficiency class	A
Energy consumption, conventional mode, kWh per cycle	0.95
Energy consumption, hot air, kWh/cycle	0.82
Energy consumption per EU standard cycle	0.75
Energy consumption, fan forced, kWh/cycle	0
Right front - Power/Diameter	1800/2800W/180mm
Right rear - Power/Diameter	1800/2800W/180mm

Dial	2300/3600W/210mm
Rear - Power/Diameter	1400/2500W/140mm
Tray types included	1 Dripping pan black enamel
Type of Trays - Bottom Oven	No
Grids	2 Flat shelf chromed wirework
Grids type - Bottom Oven	1 Flat shelf chromed wirework, 1 Grill pan grid chromed wirework
Runners	Grid Runners with Stop
Runners - Bottom Oven	Grid Runners with Stop
Gas supply: natural gas	No
Gas replacement	No
Gas replacement	No

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