AEG

SteamPro - Steam Oven

BSE792320M





Master even the most complex flavours
Every meal should be an experience. With that in mind we created the SteamPro oven. It has three cooking modes - heat, steam and a combination of both. In the combination mode it will calculate exactly the right combination of heat and steam automatically. Which means golden and crisp will be consistently achieved on the outside

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Product Benefits & Features



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.



Perfect results with the Food Sensor
Thanks to the Food Sensor of this oven you can measure the core temperature from the center of your dish during the cooking process. So you get the perfect results everytime.



Optimal cooking results with Humidity sensor
Experience absolute precision with the humidity sensor. Cooking is elevated as the sensor measures and adjusts the level of steam that has been set. Making it possible to serve tender meats and vegetables with sous-vide. Accurate measurements, perfect results.

Gourmet greatness guaranteed, with a little professional help
Featuring a large LCD Display, this intuitive oven guarantees gourmet greatness every time using the recipe assist function. By automatically adjusting the temperature and time settings to a wide range of foods, it means you're in complete control of your cooking, whether it's supper for two or a

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A luxurious look and feel combined with premium performance
The Soft Closing Door technology built into the soft closing door ensures that the door always shuts softly and silently, to deliver both the look and feel of premium performance.

- Electronic touch controls
- 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

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Product Specification

Cleaning	Steam
Cavity coating	Grey Enamel; Stainless steel fan cover
Dimensions (mm) (HxWxD)	594x595x567
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Total electricity loading, W	3500
Voltage	240
Required Fuse	16
Frequency	50
Temperature range	30°C - 230°C
Maximum Microwave output (W)	0
Water Tank Capacity	950 ml
Cavity size	70
Largest Surface area	1424
Noise	53
Energy class	A+
Energy consumption, conventional mode, kWh per cycle	0.99
Energy consumption per EU standard cycle	0
ProdPartCode	E - Generic Partner All
Colour	Stainless Steel with antifingerprint coating



