



### 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

### Steaming mastered. With Steamify®

Mastering precise results with steam has never been easier. Select your desired cooking temperature and Steamify® will automatically add the optimal amount of steam to match. Preserving important nutrients for healthier flavours in every dish.

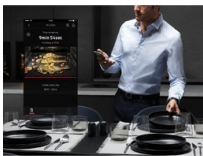
### Restaurant-quality results at home

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.



### Connected Cooking for more control in the kitchen

Get your own personal assistant in the kitchen with Connected Cooking. Control the settings of your oven--including timing and temperature--from your mobile device. Get recipe inspiration and preparation tips. Or use it to check the progress of your dishes from another room.



### 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.

### Intuitive oven cooking. With the EXCite Touch Display

The EXCite Touch Display provides access to a wide variety of oven functions to suit every dish. It also makes it easy to adjust oven temperature and timings. And gives you direct feedback, and highlights the most important information.

- Made in Germany
- SteamPro oven with Sous Vide
- Connectivity - oven with Wifi
- Steam Cleaning
- Humidity sensor
- SoftMotion™ for a smooth, silent action when closing the door
- MaxiKlasse™ - extra large cavity size
- Electronic timer with timer functions
- Electronic temperature regulation
- Temperature range 30°C - 230°C
- core temperature sensor
- Temperatur regulation
- Cooking assistant
- Residual heat indication
- Automatic oven switch off function
- Easy to clean door
- Wall with Longclean-Emaille
- Runners with easy entry
- SafeToTouch Plus
- Electronic Child Lock safety function
- Cooling fan
- Fast oven heat up function
- External Steam
- Removable water tank
- Halogen oven lighting
- Oven light automatic at door opening
- Fan stops when opening the door
- Oven steam cleaning function
- Demo mode
- Oven cavity size: 0 l

## Product Specification

Product Number Code	944 188 334	Total electricity loading (W)	3500
EAN	7332543713318	Voltage	230
Included fittings	Water hardness teststrip	Required fuse (A)	16
Energy Efficiency Class – Main Oven	A++	Lamp power - Top Oven	65
Built in height mm	590	Weight gross cleaner and accessories with packaging	39.5
Built in width mm	560	Weight net cleaner and accessories no packaging	38.5
Built in depth mm	550	Package height	670
Height total	594	Package width	635
Width mm	595	Package depth	670
Depth mm	567		
CookingFunctions	Turbo grilling, Yoghurt function, Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dough proving, Drying, Frozen foods, Full steam, Grilling, Humidity High, Humidity Low, Humidity Medium, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, Sous vide cooking, Steam regenerating, Steamify, True fan cooking		
Volume usable, l	70		
Main colour	Black		
Type of plug	Schuko		
Cord length external	1.5		

