KSK798280M







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.

Functional. Integrated. Personalised. Smart Kitchen

Remotely manage your oven, explore our various partners, and even get personalised cooking assistance, all via the My AEG Kitchen App. It's the convenient and easy way to enrich your Smart Kitchen experience.

- SteamPro oven with Sous Vide
- · Connectivity oven with Wifi
- Steam Cleaning
- Humidity sensor
- SoftMotion™ for a smooth, silent action when closing the door
- 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: 43 l

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.



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Product Specification	
Product Number Code	944 066 816
EAN	7332543754717
Energy Efficiency Class – Main Oven	A++
Built in height mm	450
Built in width mm	560
Built in depth mm	550
Height total	455
Width mm	595
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, I	43
Main colour	Stainless steel with antifingerprint
Type of plug	Schuko
Cord length external	1.5

Total electricity loading (W)	3000
Voltage	220-240
Required fuse (A)	16
Lamp power - Top Oven	40
Weight gross cleaner and accessories with packaging	37.5
Weight net cleaner and accessories no packaging	36.6
Package heigth	555
Package width	635
Package depth	670



