



#### Tastier. Healthier. With steam

8000 MealAssist Oven with SteamPro makes your dishes tastier and healthier, retaining up to 90% of vitamin C with steam. And the sous vide function uses low temperature for more flavour while the oven guides you through every step for perfect results.

#### 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

##### CookSmart Touch. Smart cooking at your fingertips



The CookSmart Touch display with swipe navigation lets you receive cooking tips and select oven functions. And with energy-saving tips, you can cook more efficiently. 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.

- Steam Cleaning: By using steam to loosen food residue and grime, there's no need or harsh cleaning products, making this a more sustainable way to clean your oven.
- SteamPro: Using 100% steam to create humidity this oven maintains the nutrients and protects the succulence of your food, whether you're cooking vegetables, chicken, or fish.
- Connectivity: Control your oven via your smartphone or tablet.
- Our award winning 4-inch display screen with intuitive touch control for easy use.
- Temperature probe
- Telescopic runners: Enable you to smoothly slide out the cooking rack, making it easier to safely lift dishes or trays from the oven and reducing the risk of accidental burns.
- SoftMotion™ for a smooth, silent action when closing the door.
- Electronic touch controls.
- Steamify®
- Cooling fan
- Residual heat cooking uses the leftover heat in the oven to finish the cooking process, helping to reduce energy consumption.
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- LED digital display
- Isofront® Plus quadruple glazed doors with a heat reflective coating.
- FloodLight™
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.

