



Cooking in low temperature with steam can preserve nutrients and reduce energy

Medium-rare steak, steamed vegetables or fish? Regardless of the recipe, the 9000 ProAssist Oven with SteamPro delivers perfect results at the touch of a button. Steam cooking revitalises leftovers and retains 90% vitamin C while using less energy.

External test performed on broccoli and salmon shows the retention of nutrients after low temperature steam cooking.

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

Enhance your cooking experience and results with CookSmart Touch+



CookSmart Touch+ is an interface that enhances your cooking experience, guiding you to perfect results while helping save energy. 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 for 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 8-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.
- 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.

Product Specification

Main Colour	Matt Black	Energy efficiency index EEI Main Oven	61.9
Energy Rating	A++	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.99
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
Functions (Main Oven)	Bottom, Bread baking, Defrost, Dehydrating, Dough proving, Grill, Heat save fan, Hot air, Hot air & Bottom, Hot air & Top, Keep warm, Plate warming, Preserving, ProSteam: Steam Full, ProSteam: Steam High, ProSteam: Steam Low, ProSteam: Steam Medium, Refresh, Reheating, Roast, Slow Cooking, Sous vide cooking, Steam, Steamify, Stew, Top, Top & Bottom	Lamp power (W)	65
Connectivity	Yes	Oven Energy Source	Electrical
Total Electricity Loading (W)	3250	Product Type	Built-in Electric Oven
Steam Category	SteamPro	Gross Weight (Kg)	40.5
Timer Type	CookSmart touch+ (8 inch display)	Net Weight (Kg)	39.5
Main Oven - Internal Capacity (L)	70	Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Easy2Clean Cake tray, 1 Set punched + unpunched stst pan 2/3, 1 Trivet chromed
Cleaning	Steam Cleaning	Main Oven - Shelves Included	2 Wire shelves stainless steel
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Shelf Support	Side grids Easy entry; Stainless Steel
Oven control type	Touch	Plug or Hardwired	Hardwired connection only
Temperature Range	30°C - 230°C	Included Fittings	Telescopic Runners (TR1LFSTV)
Largest Surface area	1424	Cavity Coating	Grey enamel, Stainless steel fan cover
Interior Light	2, Side halogen, Top halogen	N° of cavities	1
		PNC	944 035 148
		Bar Code	7333394111001

