



Guided cooking. Flawless results

7000 MealAssist Oven with touch display guides you to perfect results, whatever your recipe, at the touch of a button. And the UI allows you to explore energy-efficient cooking without compromising taste by removing guesswork when preparing meals.

Product Benefits & Features

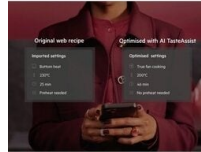
CookSmart Touch. Smart cooking at your fingertips

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.



Next-level recipe results. With AI

Remove any guesswork and enjoy your oven's full capabilities with AI TasteAssist. Simply send a web recipe to your oven via our app and let AI optimise the time, temperature and functions, bringing out the best in every dish.



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.



Pyrolytic Cleaning. The self-cleaning function

Using high temperature, the Pyrolytic Cleaning function turns grease and food residue into ash – so you can easily wipe it off with a damp cloth.



Food Sensor – for precise temperature control

The Food Sensor allows you to precisely monitor your cooking for perfect results regardless of the recipe. The oven will let you know when your food has reached the right temperature.



- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- Connectivity: Control your oven via your smartphone or tablet.
- Our award winning 4-inch display screen with intuitive touch control for easy use.
- Food probe
- SoftMotion™ for a smooth, silent action when closing the door.
- Electronic touch controls.
- 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
- LED digital display
- Isofront® Plus quadruple glazed door
- FloodLight™
- Child lock

Product Specification

Main Colour	Matt Black	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Energy Rating	A++	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
Built-in Dimensions (mm) (HxWxD)	590x560x550	Lamp power (W)	40
Functions (Main Oven)	Bottom heat, Bread baking, Defrost, Dehydrating, Dough proving, Grill, Heat save fan, Hot air, Hot air & Bottom, Hot air & Top, Top & Bottom, Keep warm, Plate warming, Preserving, Refresh, Reheating, Roast, Slow Cooking, Stew, Top	Oven Energy Source	Electrical
Connectivity	Yes	Product Type	Built-in Electric Oven
Total Electricity Loading (W)	3250	Noise (dB)	48
Steam Category	No	Gross Weight (Kg)	37
Timer Type	SUPEX4	Net Weight (Kg)	36
Main Oven - Internal Capacity (L)	71	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Cleaning	Pyrolytic Self Clean	Main Oven - Shelves Included	2 Wire shelves chromed
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Shelf Support	Side grids Easy entry
Oven control knob type	Touch	Cord Length (m)	N/A
Max Power Grill - Top Oven (W)	2300	Plug or Hardwired	Hardwired connection only
Max power oven, W	3250	Door surface temp. max., K (acc. to EN30 or 60335-1)	35
Temperature Range	30°C - 300°C	Included Fittings	Telescopic Runners (TR1LV)
Largest Surface area	1424	Cavity Coating	Grey Enamel
Interior Light	2, Side halogen, Top halogen	N° of cavities	1
Energy efficiency index EEI Main Oven	61.2	PNC	944 035 163
		Bar Code	7333394111155
		Voltage (V)	220-240
		Required Fuse (A)	16

