

## KS8404721M Built-in Oven



### Enhance the flavours you love.

Every meal will be an experience when you cook with the CombiSteam Pro oven with its professional Full Taste Steam System. It has three cooking modes - heat, steam and combination. In the combination mode it will automatically adjust to exactly the right



### Optimal results through precise technology

Thanks to the Food Sensor of this oven you can precisely monitor the cooking process from the center of your dish and when the dish is done the oven will switch off. So you get the perfect results everytime.



### Higher performance with our exclusive cooking technology

Our new exclusive ThermiC° Hot Air cooking technology ensures precise heat circulation and temperature control.

### More Benefits :

- LCD touch-control ProSight display with 25 pre-programmed recipes
- Safe to touch Plus for a low door temperature
- SoftMotion™ for a smooth, silent action when closing the soft closing door

### Features :

- Electronic touch controls
- 43 litre oven capacity
- Diamond-glazed enamel interior
- Isofront® Plus quadruple glazed door
- Fan controlled defrosting
- MaxiTray™ baking tray
- Interval steam
- Base heat finishing
- Keep warm
- Food probe
- Auto safety switch off and child lock
- A' energy class

### Technical Specs :

- ProductTitle : AEG944 066 356
- Energy class (top oven) : A
- Height (mm) : 455
- Width (mm) : 594
- Depth (mm) : 567
- Built In Depth (mm) : 550
- Built In Width (mm) : 560
- Built In Height (mm) : 450
- Voltage : 220-240
- Net Weight : 35.1
- Colour : Stainless Steel with antifingerprint coating
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- ColorEnglish : Stainless steel with antifingerprint
- Energy efficiency class - cavity 1 : Information not available
- Bar Code : 7332543477470

### Product Description :

Every meal will be an experience when you cook with the CombiSteam Pro oven with its professional Full Taste Steam System. It has three cooking modes - heat, steam and combination. In the combination mode it will automatically adjust to exactly the right combination of heat and steam. So, it helps you to consistently achieve golden and crisp on the outside and juicy and succulent on the inside. Whether you're roasting or grilling meats, baking bread, creating delicate desserts or using the SousVide feature inspired by the appliances we create for professional restaurants - you can be confident your cooking will go to another level.