


Cooking with steam can preserve up to 90% of vitamin C.

It's never been easier to treat yourself to tastier and healthier food every day. At the touch of a button, the 800 MealAssist Oven with SteamPro chooses the right steam level to reheat, bake, roast or steam – while preserving 90% of vitamin C.

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

Product Benefits & Features

SteamPro with sous vide makes healthy food tasty

SteamPro with sous vide lets you easily set one of three steam levels to bake, roast, stew, reheat, steam or sous vide. Fish and meat have more tenderness and taste. Vegetables remain crisp, while retaining up to 90% of their vitamin C.

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

Intuitive touchscreen guidance from CookSmart Touch for tastier meals

Make everyday cooking more enjoyable and confidently learn to make spectacular new dishes with CookSmart Touch. The oven makes it easier to cook with more energy-efficiency, while the app allows favourite dishes to be saved and sent to the oven.


Get optimised settings, converted for steam, with AI TasteAssist

Leverage AI to prepare regular web recipes using steam by sending it to your oven. AI TasteAssist optimises such settings as temperature, time, and steam function for your steam oven to deliver healthier and tastier dishes with less energy.

AI TasteAssist is an Electrolux 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 Electrolux app is available in the App Store and Play Store.


Automatic settings, consistent results with Assisted Cooking

Get intuitive access to the best settings for preparing many different dishes via the Assisted Cooking function. Choose whether to let the oven adjust automatically or fully control the time and temperature yourself.


Effortless removal of stains and grime

The display alerts you when the oven needs cleaning, and thanks to the special steam oven cleaning program, removal of stains and grime will be effortless.

- SousVide Cooking function
- Oven with Connectivity
- Steamify function
- Touch control
- Soft Closing
- Food sensor with auto switch off-function and residual time indication
- Cleaning reminder
- Fast oven heat up function
- Electronic temperature regulation
- VarioGuide
- Automatic temperature proposal
- Oven steam cleaning function
- Residual heat indication
- SpotLight - double oven light
- Cooling fan
- Child Lock safety function for control panel
- Door lock
- Telescopic runners Snapper kit, TR1LFSTV included
- Accessories included: 1 Dripping pan grey enamel, 1 Set punched + unpunched stst pan 1/2, 2 Cake tray grey enamel, 1 Wire shelf stainless steel
- Multilingual oven display

Product Specification

Main colour	Pure black
Cleaning main oven	Steam
Volume usable, l Main Oven	70
Energy efficiency class	A++
Dimensions HxWxD in mm	594x595x567
BI dimensions HxWxD in mm	590x560x550
Largest surface area, cm²	1424
Temperature range	30°C - 230°C
Door surface temp. max., K (acc. to EN30 or 60335-1)	25
Nordic_OV_GridRunners	EasyEntry runners
Microwave output power, W	0
Conventional - Energy consumption kWh/cycle Main Oven	0.99
Fan Forced - Energy consumption kWh/cycle Main Oven	0.52
Total electricity loading, W	3500
Volt, V	220-240
Product Number Code	944 032 196
Bar code	7333394134093