



Product Benefits & Features

Easily create tastier meals with guidance from CookSmart Touch

Make everyday cooking easier and try new techniques with confidence. CookSmart Touch guides you every step of the way and can help save energy through smarter preheating and residual heat use*. Access favourite dishes at a touch, and add new features over the air updates**.



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.

*Energy saving compared to previous ovens without CookSmart Touch. **Over the air updates require the Electrolux app, an account, oven registration and Wi-Fi connection.

The Food Sensor helps you cook with confidence

The Food Sensor helps you create delicious meals every time by continuously measuring the temperature in the center of your food. When it reaches the right temperature, the oven lets you know and stops cooking.



- 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
- FloodLight™
- Cooling fan
- Child Lock safety function for control panel
- Humidity sensor
- Accessories included: 1 Cake tray grey enamel, 1 Easy2Clean Patisserie tray, 1 Set punched + unpunched stst pan 2/3, 1 Wire shelf stainless steel
- Multilingual oven display

Product Specification			
Main colour	Black	Largest surface area, cm²	1424
Energy efficiency class	A+	Oven light	1, Top halogen
BI dimensions HxWxD in mm	450x560x550	Energy efficiency index EEI Main Oven	79.7
Cooking functions - Main oven	AirFry plus, 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	Conventional - Energy consumption kWh/cycle Main Oven	0.89
		Fan Forced - Energy consumption kWh/cycle Main Oven	0.59
		Lamp power, W	40
		Oven Energy	Electrical
		Product Typology	BI_Oven_Electric
		Noise, dB(A)	52
		Gross weight, kg	35
Connectivity	Yes	Net weight, kg	33.3
Total electricity loading, W	3000	Trays type - Top Oven	1 Cake tray grey enamel, 1 Easy2Clean Patisserie tray, 1 Set punched + unpunched stst pan 2/3
Steam category	Profisteam1	Grids type - Top Oven	1 Wire shelf stainless steel
Electronic type	SUPEX4	Runners - Top Oven	Side grids Easy entry; Stainless Steel
Volume usable, l Main Oven	45	Cord length, m	1.5
Cleaning main oven	Steam	Plug Type	Schuko
Dimensions HxWxD in mm	455x595x567	Included fittings	Snapper kit
Oven control type	Touch	Bottom - Top Oven	Grey Enamel
Max power grill, W	1900	N° of cavities	1
Max power oven, W	3000		
Temperature range	30°C - 230°C		