



Professional results. In your kitchen

Create professional-quality meals at home with the 9000 SteamPro Oven with Steamify®. Three cooking levels allow heating, steaming, or a combination of both. Even sous-vide is possible. Succulent results you can rely on, automatically set with Steamify®.

Product Benefits & Features

Automatically adjust steam with Steamify®

With the Steamify® function, set the desired temperature and the oven will adjust the steam level automatically. For healthier, tastier food. Steam cooking brings out the richest flavors and preserves nutrition. And with the Steamify® function, it's easy to do.

- Built-in oven
- Multifunctional oven with integrated steam functions
- Oven energy class: A++
- Oven cooking functions: Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dough proving, Drying, Frozen foods, Full steam, Grilling, Humidity High, Humidity Low, Humidity Medium, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, Sous vide cooking, Steam regenerating, Steamify, True fan cooking, Turbo grilling, Yoghurt function
- Oven cavity with 3 baking levels
- Fast oven heat up function
- Meat Probe
- SoftMotion™ for a smooth, silent action when closing the door
- Automatic temperature proposal
- Memory function for frequently used oven settings
- Automatic weight programs
- Electronic temperature regulation
- Electronic Child Lock safety function
- Residual heat indication
- Touch Control
- Electronic oven functions overview: 255 variety of pre-set cooking programmes "Assist" (weight/food sensor/Steam/SousVide), 3 Favorites, 30 Languages, Acoustic signal, Automatic switch off only oven, Buzzer volume adjustable, Check Result (Finish Assist by remaining 10% duration), Child lock (in off mode), Cleaning reminder, Clock style in standby (2 versions), Cooking with Duration, Cooking with End Time and Duration, De-steaming, Demo mode with code, Descaling, Display Brightness adjustable (ON status), Display Full colour TFT touch 95x35mm, Drying function after cavity steaming, Electronic temperature regulation, Fast heat up selectable, Food sensor, Food sensor automatic switch off, Food sensor core temperature indication, Food sensor time estimation, Keep warm 65°C extended with LTC and set FS, Key tones & alarm/error tones activation/deactivation (except On/Off), Languages/Text display, Main switch, Memory day time 3 days, Minute minder, Oven light on/off selectable (menu + direct access button), Real temperature indication (°C), Residual heat indication (°C), Residual heat usage, Rinsing, Service info, Steam cleaning (2 cycles: steam cleaning. steam cleaning plus), Switch off time of day in off status, Temperature proposal, Time of day, Water hardness setting
- Halogen oven lighting
- Oven light automatic at door opening
- Inclined FloodLight™ focuses 100% on the food

Restaurant-quality results at home

Professional chefs have long turned to 'sous vide' cooking to achieve perfect, consistent results. SousVide brings restaurant-quality technology into your own home, allowing you to create dishes that exceed your expectations.



Cook to taste, every time

By precisely measuring the core temperature of your food, the Food Sensor lets you know when your rare, medium or well done meat is ready. Aswell as cooking fish and vegetables just the way you like them.



Intuitive oven cooking. With the EXCite Touch Display

The EXCite Touch Display provides access to a wide variety of oven functions to suit every dish. It also makes it easy to adjust oven temperature and timings. And gives you direct feedback, and highlights the most important information.

Fast heat-up time, to get you cooking quickly

Superior and quick cooking results - this oven heats up fast, giving you more time to enjoy the meal with your family and friends.

Product Specification

Product Installation	Built_In
Product Typology	BI_Oven_Electric
Product Classification	Statement
Type	Single
Installation	BI
Size	60x60
Oven Energy	Electrical
Cooking	Fan + Ring + Steam
Cleaning top oven	Steam
Cleaning bottom oven	No
Nø of cavities	1
Design family	Mastery Range
Main colour	Black
Control Panel material	Glass
Type of doors	Brand Logo on Glass, Smiley cut-out big
Type of handle	Metal
Door type bottom oven	No
Door hinges	Drop Down Removable, Soft closing, Soft Opening
Drawer	No
Control lamps	No
Hob control	No
Left front - Hob control	No
Rear - Hob control	No

Right front - Hob control	No
Right rear - Hob control	No
Thermostat	Top
Type of timer min.	PUX
Electronic Oven Control	PUX_PS1

