



**Experience amazing tenderness with SteamCrisp® Oven – enjoy succulent meat and elevate**

The 6000 SenseCook® Oven with SteamCrisp® precisely cooks for perfect results. Combining steam and traditional heat, meat is more succulent and fish dishes are up to 20% more tender vs. a non-steam oven.

Based on external test comparing tenderness of chicken (up to 4% more) and salmon (up to 20% more) cooked with and without combining steam and hot air.

**Product Benefits & Features**

**SteamCrisp® – keeps dishes crispy outside and juicy inside**

The SteamCrisp® multifunction oven combines heat and steam to bake, roast and reheat. This combination keeps dishes crispy on the outside and juicy on the inside – meat is juicier and fish is up to 20% more tender vs a non-steam oven.



Based on external test comparing tenderness of chicken (up to 4% more) and salmon (up to 20% more) cooked with and without combining steam and hot air.

**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.



**EXPLore. Easy access to your oven's functions**

EXPLore allows you to effortlessly control the settings of your oven to know what's happening with your cooking. With the LED display and WiFi connectivity, you can easily see the time, temperature and progress of your dish.



**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.



**Get connected. And change the way you cook**

Connectivity lets you control your oven from anywhere with our app. Get tips and improve cooking techniques with app-controlled functions at your fingertips.



- Built-in oven
- Multifunctional oven with integrated steam functions
- Oven energy class: A++
- Oven cooking functions: Bottom heat, Conventional/Traditional cooking, Frozen foods, Grill, Humidity Low, Moist fan baking, Pizza setting, True fan cooking, Turbo grilling
- Oven cavity with 3 baking levels
- Fast oven heat up function
- Meat Probe
- PYROLUXE® PLUS self-cleaning system, 3 cycles
- SoftMotion™ for a smooth, silent action when closing the door
- Automatic temperature proposal
- Electronic temperature regulation
- Electronic lock function
- Residual heat indication
- Automatic safety switch off oven function
- Retractable knobs

## Product Specification

Installation type	Built_In
Product Typology	BI_Oven_Electric
Product Classification	Exploration
Type	Single
Installation	BI
Size, cm	60x60
Oven Energy	Electrical
Cooking	Steam Integrated
Cleaning main oven	Pyrolytic
N° of cavities	1
Design family	AEG Zukunft
Main colour	Black
Control Panel material	Glass Layered On Metal Frame Infinity
Door type	Smiley cut-out small
Handle Variant Name	Metal
Drawer	No
Door hinges	Drop Down Removable, Soft closing
Hob control	No
Thermostat	Top
Electronic type	LUX
Electronic Oven Control	LUX_SP_HS_PY_FS_con_A+ +_240__S00071101

