BSK892330M 24" Built-in SteamPro Oven



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MASTER EVEN THE MOST COMPLEX FLAVOURS

Every meal should be an experience. With that in mind we created the SteamPro oven. It has three cooking modes - heat, steam and a combination of both. In the combination mode it will calculate exactly the right combination of heat and steam automatically.



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. As well as cooking fish and vegetables just the way you like them.



Restaurant-quality results at home

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

OVEN FEATURES

- 70 Litre usable oven capacity
- Profi-Steam / Sous vide
- 24 cooking functions
- Electronic touch Command Wheel
- Anti-fingerprint stainless steel
- Fast heat up
- Humidity sensor
- Soft close door
- Inclined FloodLight™ focuses 100% on the food
- Isofront[®] Plus quadruple glazed door
- Fan controlled defrosting
- LED display
- Base heat finishing
- Food sensor
- Count up timer
- Delay timer, minute minder, Set+Go
- Conversion chart on inner door

TECHNICAL SPECS

- Steam clean
- 3500 Watts, 240v, 20AMPS, 60Hz
- Water Tank Capacity: 950 ml
- Temperature range: 30°C 230°C

OVEN ACCESSORIES

- Wire shelf
- Baking tray
- Trivet
- Grill / Roasting pan
- Temperature Probe
- Steam Set perforated and unperforated food tray
- Telescopic runners



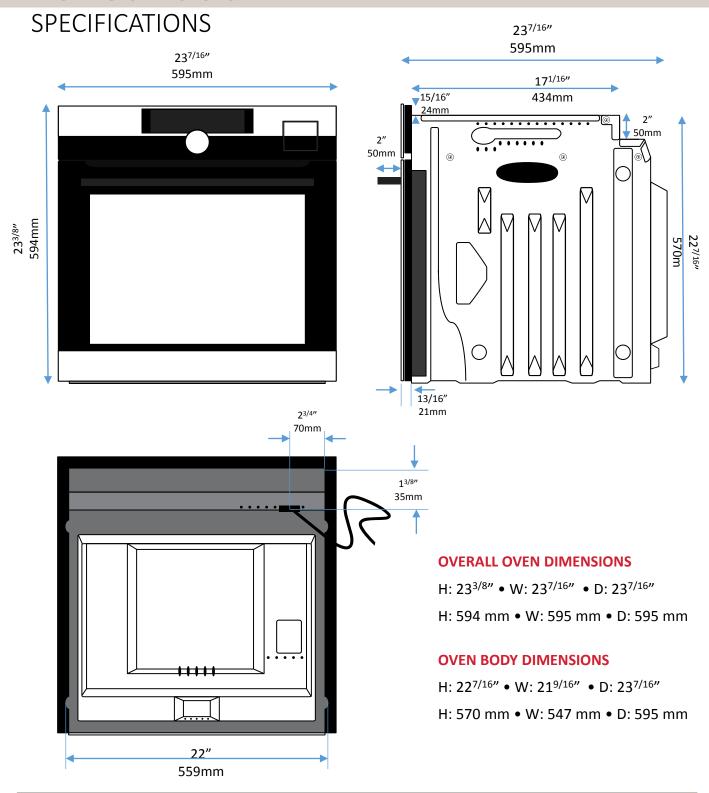
PROGRAMS

↑ _o C srom cooking	GRILL
S KEEP WARM	GRILL + FAN
PLATE WARMING	ВОТТОМ НЕАТ
PRESERVING	MOIST FAN BAKING
SSS DRYING	FULL STEAM
YOGURT	HUMIDITY HIGH PRO
DEFROST	HUMIDITY MEDIUM PRO
AU GRATIN	HUMIDITY LOW PRO
TRUE FAN CONVECTION COOKING	STEAM REGENERATING
TRUE FAN + BOTTOM HEAT	SOUSVIDE COOKING
CONVENTIONAL COOKING	BREAD COOKING
	A

DOUGH PROVING

BOTTOM + GRILL + FAN







DIMENSIONS + CUT-OUTS

OVEN DIMENSIONS

H: 22^{7/16}" • W: 21^{9/16}" • D: 23^{7/16}"

H: 570 mm • W: 547 mm • D: 595 mm

CUT-OUT DIMENSIONS

H: min. 22^{13/16}" x W: min.22^{1/16}" x D: 23^{5/8}"

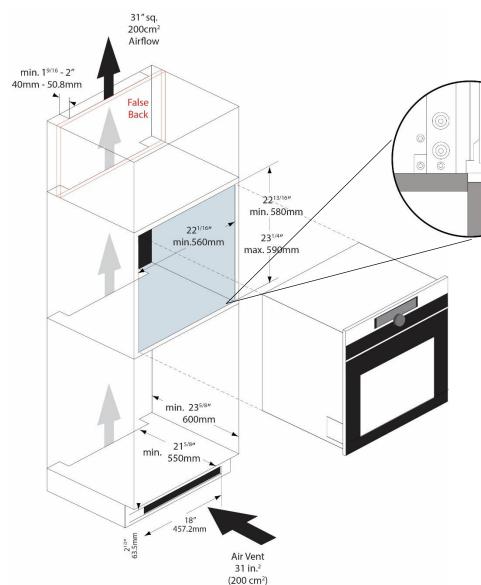
H: min. 580mm x W: min.560mm x D: 600mm

ELECTRICAL REQUIREMENTS

208/230 Volt, 60Hz, 20 AMP, 3500W

IMPORTANT

AEG ovens are supplied with a 5' long Canadian plug.



OVEN DOOR CLEARANCE

A minimum of 1mm of clearance space is needed above the cabinet or appliance below to allow the oven door to open

FALSE BACKS

Install false backs for storage spaces. This will prevent contents from falling through the vent space. In addition, warm air will not interfere with your stored contents



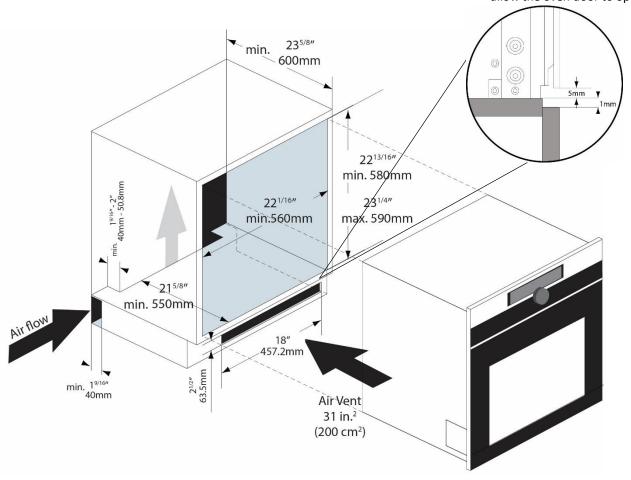
DIMENSIONS + CUT-OUTS

AIR FLOW REQUIREMENTS

- If the oven is being placed under the counter, there must be a minimum gap of 19/16" (4cm) cut out of the shelf behind the oven to allow air to flow freely.
- If sufficient air flow is not provided, the life of the appliance will be shortened.
- Cut-out in the toe kick is optional and recommended.
- Bottom vent grill (7427640) available.

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AEG Appliances are designed and manufactured to the highest standards. Each appliance is covered by a comprehensive 2-year parts and labour warranty.

Refer to product warranty policy for complete terms and conditions.

FOR PARTS AND SERVICE

Euro-Parts & Service 39822 Belgrave Road, Belgrave, ON. NOG 1EO 1 800 678 8352 (Canada) • 1 800 561 4614 (U.S.)

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AEG appliances are imported and distributed in North America by

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www.euro-line-appliances.com www.elawest.com

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