



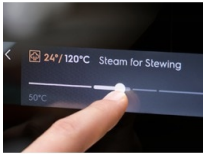
Restaurant-style results with SteamPro

The 900 SteamPro oven with Steamify® lets you cook, bake, roast and steam dishes with professional results. Now you can even sous-vide at home. For restaurant-quality food, just select the temperature and the Steamify® function matches the right steam settings for you.

Product Benefits & Features

Steamify®, your steam assistant

Our Steamify® function makes creating delicious dishes even easier. Enter the cooking temperature that you would usually use and the oven automatically adjusts settings, meaning your food is steamed to perfection. For healthier, tastier food, meet our steam expert.



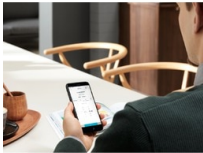
Perfect the art of sous-vide

"Unlock excellence and sous-vide at home. Accurately controlled temperatures are the key to sous-vide, and thanks to our precise technology, they are now simple to achieve. Vacuum-sealed bags enhance flavours, while steam preserves taste and nutrients."



Delicious meals made easy with connectivity

Experience true cooking assistance with Connected Cooking. Remotely set and change the time and temperature of the oven. Enjoy the convenience of controlling the cooking progress even from outside of the kitchen.



Precision cooking with our Food Sensor

Thanks to our Food Sensor, you can achieve perfect results every time. It lets you monitor the cooking process by measuring the core temperature of the food. It will even let you know when your food has been cooked to the desired temperature and stop cooking.

Touch Display, for expert assistance

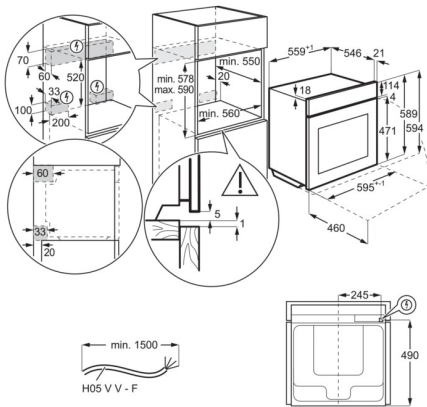
Our Touch Display provides an intuitive experience, giving you greater control over oven cooking. Scroll through menus of food categories, from meats and fishes, to desserts and sweets. And enjoy perfectly cooked dishes, every time.

- Built-in oven
- 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
- Cleaning reminder
- VelvetClosing® action for a door that closes gently every time
- Automatic temperature proposal
- Memory function for frequently used oven settings
- Automatic weight programs
- Electronic temperature regulation
- Time extension function
- Electronic Child Lock safety function
- Residual heat indication
- Automatic safety switch off oven function
- Electronic oven functions overview: 260 variety of pre-set cooking programmes "Assist" (weight/food sensor/Steam/SousVide), 30 Languages, Acoustic signal, App control, Automatic safety switch off only oven, Buzzer volume adjustable, Check Result/Time extension (Finish Assist by remaining 10% duration), Child lock (in off mode), Cleaning reminder, Clock style in standby (2 versions), Connectivity, 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 175x35mm, 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, Info button & short function description, 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, Minuteminder, Oven light on/off selectable (menu + direct access button), Over the air update (OTA), Real temperature indication (°C), Residual heat indication (°C), Residual heat usage, Rinsing, Service info, Set & go, 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

Product Specification

| | | | |
|---------------------------|--|--------------------------|---------------------------------|
| Product Installation | Built_In | Right rear - Hob control | No |
| Product Typology | BI_Oven_Electric | Thermostat | Top |
| Product Classification | Exploration | Type of timer min. | I-TeX100 |
| Type | Single | Electronic Oven Control | ST_IT100.T1.RF.PS1.SV.FS.HS_con |
| 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 | Electrolux 100 | | |
| Main colour | Stainless Steel | | |
| Control Panel material | Metal Frame with Glass on Top | | |
| Type of doors | 4 Glasses, Brand Logo on Glass, KR Graphic | | |
| Type of handle | Metal | | |
| Door type bottom oven | No | | |
| Door hinges | Drop Down Removable, Soft closing | | |
| Drawer | No | | |
| Control lamps | No | | |
| Hob control | No | | |
| Left front - Hob control | No | | |
| Rear - Hob control | No | | |
| Right front - Hob control | No | | |

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