



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

The 7000 MealAssist Oven with SteamCrisp® combines steam and traditional heat for more flavour and nutrition in your cooking. SteamCrisp® makes meat juicier and fish is up to 20% more tender compared to a non-steam oven. And the display guides you for flawless results

Disclaimer: 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.

CookSmart Touch. All oven functions at your fingertips

The CookSmart display with swipe navigation makes oven control effortless and helps elevate cooking results. It can help save energy through smarter pre-heating and residual heat use*, while over-the-air updates let you add new features over time**.



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

Let AI transform your recipes with steam

AI TasteAssist transforms traditional recipes with steam. Simply send a web recipe to your oven via our app and let AI optimise the time, temperature and function, helping you create more nutritious, delicious dishes with less energy.



AI TasteAssist is an AEG app feature that can import recipes in Italian, French, German, English, Swedish and Dutch. Languages to be added throughout 2025 are Polish, Czech, Hungarian, Romanian, Norwegian and Danish. The AEG is available in the App Store and Play Store.

Functions and Dishes. Automatic settings and step-by-step guidance

Assisted cooking Functions provide the best settings and automatic options such as Roast, Reheat and Dough Prove for outstanding results. And the Assisted Dishes function offers step-by-step guidance for meat, baking, cooking plant-based dishes, fish or vegetables.



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.



- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- SteamCrisp: By using 25% steam and 75% heat, this oven distributes continual steam throughout the cooking process. Ideal for cooking the perfect Sunday roast.
- Connectivity: Control your oven via your smartphone or tablet.
- Our award winning 4-inch display screen with intuitive touch control for easy use.
- Temperature probe
- SoftMotion™ for a smooth, silent action when closing the door.
- Electronic touch controls.
- Cooling fan
- Residual heat cooking uses the leftover heat in the oven to finish the cooking process, helping to reduce energy consumption.
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- LED digital display
- Isofront® plus triple glazed doors with a heat reflective coating.
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.

Product Specification

Main Colour	Matt Black	Energy efficiency index EEI Main Oven	61.2
Energy Rating	A++	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
Functions (Main Oven)	AirFry plus, Bottom, Bread baking, Defrost, Dehydrating, Dough proving, Grill, Heat save fan, Hot air, Hot air & Top, Hot air & Top & Bottom, Hot air bottom & steam, Humidity Low, Keep warm, Plate warming, Preserving, Refresh, Reheating, Roast, Slow Cooking, Stew, Top, Top & Bottom	Lamp power (W)	65
Connectivity	Yes	Oven Energy Source	Electrical
Total Electricity Loading (W)	3390	Product Type	Built-in Electric Oven
Steam Category	Hot Steam	Noise (dB)	48
Timer Type	CookSmart touch (4 inch display)	Gross weight (kg)	35.4
Cavity Size (L)	72	Net weight (kg)	34.4
Cleaning	Pyrolytic	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Dimensions (mm) (HxWxD)	594x596x569	Main Oven - Shelves Included	2 Wire shelves chromed
Oven control type	Touch	Main Oven - Shelf Support	Side grids Easy entry
Max Power Grill - Top Oven (W)	2300	Cord Length (m)	N/A
Max power oven, W	3500	Plug or Hardwired	Hardwired connection only
Temperature Range	30°C - 300°C	Included Fittings	Telescopic Runners (TR1LV), Wood screws
Largest Surface area	1424	Cavity coating	Grey Enamel
Interior light	1, Back	N° of cavities	1
		PNC	949 494 927
		Bar Code	7333394108292
		Voltage (V)	No

