



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. Smart cooking at your fingertips

The CookSmart Touch display with swipe navigation lets you receive cooking tips and select oven functions. And with energy-saving tips, you can cook more efficiently. Your favourite dishes and methods can be saved on the app and sent to the oven at the touch of a button.



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.



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.
- Food 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
- Isofront® Plus Triple Glazed Door
- Child lock

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.



Product Specification

Main Colour	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)	Bottom heat, Bread baking, Defrost, Dehydrating, Dough proving, Grill, Heat save fan, Hot air, Hot air bottom & steam, Hot air & Top, Top & Bottom, Humidity Low, Keep warm, Plate warming, Preserving, Refresh, Reheating, Roast, Slow Cooking, Stew, Top	Lamp power (W)	65
		Oven Energy Source	Electrical
		Product Type	Built-in Electric Oven
		Noise (dB)	48
Connectivity	Yes	Gross Weight (Kg)	36.5
Total Electricity Loading (W)	3390	Net Weight	35.5
Steam Category	Hot Steam	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Trivet chromed
Timer Type	CookSmart touch (4 inch display)	Main Oven - Shelves Included	2 Wire shelves chromed
Cavity Size (L)	72	Main Oven - Shelf Support	Side grids Easy entry
Cleaning	Pyrolytic	Cord Length (m)	N/A
Dimensions (mm) (HxWxD)	594x596x569	Plug or Hardwired	Hardwired connection only
Oven control knob type	Touch	Door surface temp. max., K (acc. to EN30 or 60335-1)	30
Max Power Grill - Top Oven (W)	2300	Included Fittings	Wood screws, Telescopic Runners (TR1LV)
Max power oven, W	3500	Cavity coating	Grey Enamel
Temperature Range	30°C - 300°C	N° of cavities	1
Largest Surface area	1424	PNC	949 494 919
Interior light	1, Back	Bar Code	7333394107370