Welcome to the AEG kitchen range.
Integrated into every appliance, you’ll find intelligent technology and responsive design, guaranteeing you exceptional performance time after time. You’ll discover that one touch redefines what’s possible at home. We innovate so that you can elevate what you do to new heights every day.

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Mark Best started by discovering the stoves accidentally and ended up becoming an unquestionable symbol of the new Australian Cuisine.

His perseverance and his ‘eternal dissatisfaction’ (as he calls it himself) are the vitamins for his spectacular personal development.

“I live in a melting pot of new ideas and cultures,” says Mark Best. “We do not have the shackles of culinary history; we are free to be inventive, spirited, adaptive and progressive.”

“I aim to bring the extraordinary produce of Australia, to a point of celebration and unnatural expression.”

These words accurately describe Best’s approach to cooking. Food, focussed on flavour, with technology an integral ingredient.

Best started his working life as an electrician in the gold mines of Western Australia before embarking on his culinary career at the age of 25. He commenced an apprenticeship at the Macleay Street Bistro, Potts Point, in 1990. This was the beginning of his passion for French food. It was the heyday of modern Australian cuisine – the fusion of European techniques and ingredients with the flavours of the Asian region – and a flourishing time for Sydney’s food scene. In 1995 Best won the annual award for Sydney’s best young chef, The Josephine Pignolet Award.

In 1995, he opened his own restaurant, Peninsula Bistro, Balmain, which soon developed a strong local following and rave critical acclaim. During this time he decided to further his study of French Cuisine in France. In 1998 he worked at ‘Le Jardin’ in Paris (under Pascal Barbot) Alain Passard’s three Michelin Star Gastro Temple. He followed this with a stint at ‘Raymond Blanc’s ‘Le Manoir Aux Quatre Saisons’ in Great Milton, UK. In 1995 Best won the annual award for Sydney’s best young chef, The Josephine Pignolet Award.

Mark Best has won Chef of the Year in the annual Sydney Morning Herald Good Food Guide. Restaurant of the Year in Australian Gourmet Traveller, Sydney Morning Herald. Time Out magazine and in the Restaurant and Catering Association’s Awards for Excellence. featured for three years running in the San Pellegrino & Restaurant Magazine’s World’s 50 Best commencing with the 2010 ‘Breakthrough Award’.

Best has previously owned Marque, Pei Modern, Melbourne & Sydney, and recently opened ‘Bistro’ by Mark Best on the Genting Dream part of the expanding Dream Cruise lines.

At AEG, we believe our products deliver intelligent technology and exceptional performance, helping you to take anything you do in the kitchen to the next level.

We want to equip you with the right tools to create exceptional taste experiences. Why not attend one of our introductory cooking demonstrations at one of our participating retailers to see for yourself.

Our demonstrations are designed to showcase some of the many features and benefits of our product range. You will receive great tips and tricks from our knowledgeable chefs who will demonstrate a variety of recipes and answer any questions you may have.

Our demonstration program runs throughout the year at a number of national retailers. Please visit our website and enter the Inspire with AEG area for full details.
OVENS
MASTER A NEW LEVEL OF FLAVOUR

STEAMPRO
Your new standard for flavour
Advanced humidity sensors ensure you master taste, texture and colour.

STEAMBOOST
Turn flavour up to full
With the added benefit of steam, create succulent dishes by locking in natural moistures.

STEAMCRISP
Juicier flavours, crisper skins
Add steam to traditional cooking to create crispy and golden results.

STEAMBake
Create a masterpiece
Add the perfect amount of steam to your baking for added caramelisation and extra thick crusts.

Steam cooking uses the power of humidity to transfer heat more efficiently. Since water molecules conduct heat much faster than air, steam cooks your dish more quickly and thoroughly than convection.

By adding steam to traditional heat, our range of ovens ensures your dishes are cooked to your exact preference, delivering delicious flavour. The combination of heat and steam delivers crisp and golden on the outside and juicy and succulent on the inside – every single time. It’s an uncomplicated and highly effective way of ensuring that everything you cook is packed with maximum flavour.
**SousVide in Just Four Steps**

**Step 1**
Clean, chop and season.

**Step 2**
Seal all the flavours in the PrecisionVac SousVide vacuum sealer drawer.

**Step 3**
Place in the oven and select the SousVide function.

**Step 4**
Plate and present.

Food cooked using the vacuum-sealed, lower temperature SousVide technique is tastier and healthier. You can cook with absolute purity, sealing in all the aromas, taste and nutrients within the vacuum, then applying gentle steam heat to cook delicious dishes.

**SteamPro, Master Even The Most Complex Flavours**

Now you can be sure of exactly the right amount of steam to create delicious results every time – effortlessly. The SteamPro oven features our advanced humidity sensor to ensure the ideal taste, texture and colour when roasting meat, steaming vegetables, baking soufflés or making delicious SousVide dishes.

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**Specifications**

**Product dimensions (HxWxD) in mm**
594 x 594 x 567

**Flush fit cut-out dimensions (HxWxD) in mm**
600 x 600 x 580

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**Key Features**

- 70L nett capacity, 77L gross
- 25 oven functions plus automatic assisted cooking
- SteamPro steam assisted cooking functions
- Command Wheel control with SousVide functions
- Humidity sensor
- Food Sensor
- Fully removable water drawer
- Steam cleaning functions
- SoftMotion door closing
- ThermiC°air technology
- FloodLight illumination system
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel

**Included accessories:**
- 3 OptiFlex telescopic runner sets
- 2 stainless steel wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- Patissoire
- Steam set

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**Humidity Sensor**
The advanced humidity sensor ensures the precise amount of steam is used for every dish. It automatically adjusts temperature and moisture levels to match the type of food you’re cooking for the very best taste and texture.

**SousVide Function**
The SteamPro gives you the power of the SousVide technique that professional chefs swear by for the most tasty, tender and perfectly cooked food.

**Removable Water Drawer**
You can easily remove the steam oven’s water drawer with a simple movement, refill it at the tap, and perfectly slide it back into the sleek surface of the oven.

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To view or download the installation guide for this product please [click here](#).
SteamBoost uses three different levels of steam. One for baking, one for roasting and crisping, and one that uses full steam. So you can create crusty bread, juicy roasts and succulent seafood dishes with ease.

Cooking with steam means you can use lower temperatures, which maintains taste, texture and nutrients.

**SteamBoost. TURN FLAVOUR UP TO FULL**

SteamBoost uses three different levels of steam. One for baking, one for roasting and crisping, and one that uses full steam. So you can create crusty bread, juicy roasts and succulent seafood dishes with ease.

Cooking with steam means you can use lower temperatures, which maintains taste, texture and nutrients.

**NEW**

**STEAMBOOST**

BSK882320M

60cm SteamBoost oven with Command Wheel control

**KEY FEATURES**

- 70L net capacity, 77L gross
- 21 oven functions plus automatic assisted cooking
- SteamBoost steam-assisted cooking functions
- Steam cleaning functions
- Food Sensor
- ThermiC°air technology
- SoftMotion door closing
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel
- Removable water drawer

**Multi-level cooking**

The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness.

**Food Sensor**

The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

**Command Wheel**

With the responsive Command Wheel and TFT display you have complete control over the cooking process, whether adjusting the time, temperature or function of your oven.

**Included accessories:**

- OptiFlex telescopic runner set
- 2 stainless steel wire shelves
- Dripping pan
- Wire shelf trivet
- Cake tray
- Steam set

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please [click here](#).

**STEAMCRISP. YOUR NEW STANDARD FOR FLAVOUR**

Take your dishes to the next level with the SteamCrisp function. How? Traditional oven heat is enhanced by the introduction of steam. So not only do you get crisp and golden the outside, but thanks to the gentle flavour-preserving nature of steam, food is juicy, succulent and consistently tasty on the inside.

**NEW**

**STEAMCRISP**

BSK774320M

60cm SteamCrisp oven with Touch on Glass controls

**KEY FEATURES**

- 70L net capacity, 77L gross
- 19 oven functions plus automatic assisted cooking
- SteamCrisp steam-assisted cooking functions
- PyroLuxe™ self-cleaning function
- Food Sensor
- SoftMotion door closing
- ThermiC°air technology
- FloodLight illumination system
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel

**Pyrolytic cleaning**

With one touch, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

**Food Sensor**

The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

**LCD Display**

Featuring a large LCD Display, this intuitive oven automatically adjusts the temperature and time settings to a wide range of foods.

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm
594 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please [click here](#).
STEAMBAKE, ADD STEAM FOR CRISPIER BAKING

The SteamBake function adds steam at the beginning of the baking process, keeping the dough moist on the surface to create a golden colour and tasty crust, while the heart stays soft and tender.

### STEAMBAKE PYROLUXE™ BPK556320M

**60cm SteamBake PyroLuxe™ oven with Touch on Glass control**

**KEY FEATURES**
- 71L nett capacity, 77L gross
- 10 oven functions
- SteamBake steam assisted baking function
- PyroLuxe™ self-cleaning function
- Food Sensor
- ThermiC°air technology
- IsoFront quadruple glazed door
- Fully programmable timer
- Anti-fingerprint stainless steel

**Included accessories:**
- 3 OptiFlex telescopic runner sets
- 2 chrome wire shelves
- Dripping pan
- Wire shelf trivet
- Cake tray

**Safe to touch plus**
The outside of this oven door stays cool to the touch. It reaches a maximum of 30°C above standard room temperature, allowing for a safe interaction under all circumstances.

**XL Baking Tray**
Compared with standard trays, this XL Baking Tray is 20% bigger, making it possible for you to prepare even larger batches of delicious baked goods.

**Soft closing door technology**
Ensures that the door always shuts softly and silently, to deliver both the look and feel of premium performance.

To view or download the installation guide for this product please [click here](#).

### STEAMBAKE PYROLUXE™ BPK552220M

**60cm SteamBake PyroLuxe™ oven with Push Button control**

**KEY FEATURES**
- 71L nett capacity, 77L gross
- 10 oven functions
- SteamBake steam assisted baking function
- PyroLuxe™ self-cleaning function
- Food Sensor
- SoftMotion door closing
- ThermiC°air technology
- IsoFront quadruple glazed door
- Fully programmable timer
- Anti-fingerprint stainless steel

**Included accessories:**
- 2 chrome wire shelves
- Dripping pan
- Wire shelf trivet
- Cake tray

To view or download the installation guide for this product please [click here](#).

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### STEAMBAKE BEK455310M

**60cm SteamBake oven with Touch on Glass control**

**KEY FEATURES**
- 71L nett capacity, 77L gross
- 9 oven functions
- SteamBake steam assisted baking function
- SoftMotion door closing
- ThermiC°air technology
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel

**Included accessories:**
- 2 chrome wire shelves
- Dripping pan
- Wire shelf trivet
- Cake tray

To view or download the installation guide for this product please [click here](#).
SENSECOOK
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, casseroles and vegetables just the way you like them.

SENSECOOK PYROLUXE™
BPK742320M
60cm SenseCook PyroLuxe™ oven with Touch on Glass control

KEY FEATURES

– 71L nett capacity, 77L gross
– 16 oven functions
– Automatic assisted cooking
– PyroLuxe™ easy cleaning
– Food Sensor
– ThermiC°air technology
– SoftMotion door closing
– FloodLight illumination system
– IsoFront triple glazed door
– Fully programmable timer
– Anti-fingerprint stainless steel

Included accessories:
– 3 OptiFlex telescopic runner sets
– 2 chrome wire shelves
– Wire shelf trivet
– Dripping pan
– Cake tray

Food Sensor
This Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

Pyrolytic cleaning
With one touch, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

Command Wheel
With the responsive Command Wheel and TFT display you have complete control over the cooking process, whether adjusting the time, temperature or function of your oven.

SENSECOOK PYROLUXE™
BPK742320M
60cm SenseCook PyroLuxe™ oven

SPECIFICATIONS
Product dimensions (HxWxD) in mm
594 x 595 x 567
Flush fit-cut out dimensions (HxWxD) in mm
600 x 600 x 580

To view or download the installation guide for this product please click here.

To view or download the installation guide for this product please click here.
Our compact range offers powerful performance in a small design. Simply select the combination of appliances to best suit your needs and space, from combination steam or multifunction ovens, to combination and grill microwaves.

**COMPACT STEAMPRO**

45cm SteamPro oven with Touch on Glass control

**KEY FEATURES**
- 43L nett capacity, 49L gross
- 25 oven functions plus Automatic assisted cooking
- SousVide functionality
- Humidity sensor
- Food Sensor
- Fully removable water drawer
- Steam cleaning function
- SoftMotion door closing
- ThermiC°air technology
- MaxiView expanded visibility
- FloodLight illumination system
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel

**Included accessories:**
- Stainless steel wire shelf
- Roasting pan
- Cake tray
- Steam set

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm
455 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
440 x 600 x 570

To view or download the installation guide for this product please click here.

**COMPACT STEAMBOOST**

45cm SteamBoost oven with Command Wheel control

**KEY FEATURES**
- 43L nett capacity, 49L gross
- 22 oven functions plus automatic programs
- Steam cleaning function
- Food Sensor
- SoftMotion door closing
- ThermiC°air technology
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel

**Included accessories**
- Stainless steel wire shelf
- Cake tray
- Dripping pan
- Steam set

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm
455 x 595 x 567

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

To view or download the installation guide for this product please click here.

**COMPACT STEAMBOOST**

45cm SteamBoost oven with Touch on Glass control

**KEY FEATURES**
- 43L nett capacity, 49L gross
- 22 oven functions plus automatic programs
- Steam cleaning function
- Food Sensor
- SoftMotion door closing
- ThermiC°air technology
- IsoFront quadruple glazed door
- Anti-fingerprint stainless steel

**Included accessories**
- Stainless steel wire shelf
- Cake tray
- Dripping pan
- Steam set

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm
455 x 594 x 567

Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

To view or download the installation guide for this product please click here.
COMPACT COMBIQUICK
KMK76100OM

45cm CombiQuick Combi Microwave Oven with Touch on Glass control

KEY FEATURES
- 7 oven functions, 8 special functions plus automatic assisted cooking
- 1000W microwave power
- Combination microwave and fan/grill cooking
- Quick start function
- 10 power levels
- Control lock
- LowFront quadraple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- Chrome wire shelf
- Cake tray
- Side racks

SPECIFICATIONS
Product dimensions (HxWxD) in mm
455 x 594 x 567
Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 570

To view or download the installation guide for this product please click here.

COMPACT MICROWAVE
MBE268BD-M

46cm Duo microwave with grill and LCD display

KEY FEATURES
- 900W microwave power
- Combination microwave and grill cooking
- Suitable for undercounter installation
- Quick start function
- Automatic assisted cooking
- Autoweight cooking and defrosting programs
- Control lock
- Anti-fingerprint stainless steel

Included accessories:
- Glass turntable
- Chrome wire shelf (high)
- Chrome wire shelf (low)

SPECIFICATIONS
Product dimensions (HxWxD) in mm
469 x 596 x 404
Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 520

To view or download the installation guide for this product please click here.

PRECISIONVAC
KDK911423M

14cm Vacuum sealer drawer

KEY FEATURES
- Vacuum chamber sealing system
- 5 functions: Marinating/Infusing, Max vacuum, Med vacuum, Min vacuum, Seal only
- Adjustable sealing time (0-4 seconds)
- LED touch controls
- Pair with any SteamPro steam oven for SousVide cooking
- Preservation for extended food freshness
- Store and cook food in the supplied vacuum bags between 40°C and +100°C
- Black glass & anti-fingerprint stainless steel

Included accessories:
- Volume reducer
- 25 SousVide bags (20x30cm)
- 25 SousVide bags (20x35cm)
- Oil filter & cap

SPECIFICATIONS
Product dimensions (HxWxD) in mm
140 x 595 x 510
Flush fit cut-out dimensions (HxWxD) in mm
141 x 600 x 570

To view or download the installation guide for this product please click here.

WARMING DRAWER
KDK911422M

14cm Warming drawer

KEY FEATURES
- Adjustable between 30°C & 80°C
- 6 place setting
- Ideal for dough proving at 40°C
- Warms cups and glasses at 40°C
- Plate warmer at 60°C
- Food warming at 60°C to 80°C
- SoftMotion™ drawer movement
- Black glass & anti-fingerprint stainless steel

SPECIFICATIONS
Product dimensions (HxWxD) in mm
140 x 595 x 535
Flush fit cut-out dimensions (HxWxD) in mm
141 x 600 x 570

To view or download the installation guide for this product please click here.

COMPACT MICROWAVE
MBE2658D-M

46cm Duo microwave with grill and LCD display

KEY FEATURES
- 900W microwave power
- Combination microwave and grill cooking
- Suitable for undercounter installation
- Quick start function
- Automatic assisted cooking
- Autoweight cooking and defrosting programs
- Control lock
- Anti-fingerprint stainless steel

Included accessories:
- Glass turntable
- Chrome wire shelf (high)
- Chrome wire shelf (low)

SPECIFICATIONS
Product dimensions (HxWxD) in mm
469 x 596 x 404
Flush fit cut-out dimensions (HxWxD) in mm
460 x 600 x 520

To view or download the installation guide for this product please click here.

SPECIFICATIONS
Product dimensions (HxWxD) in mm
140 x 595 x 510
Flush fit cut-out dimensions (HxWxD) in mm
141 x 600 x 570

To view or download the installation guide for this product please click here.

SPECIFICATIONS
Product dimensions (HxWxD) in mm
140 x 595 x 535
Flush fit cut-out dimensions (HxWxD) in mm
141 x 600 x 570

To view or download the installation guide for this product please click here.
TOTAL KITCHEN FLEXIBILITY

Our AEG double oven offers an additional cooking compartment, giving you total flexibility in your kitchen. The oven can be installed in a column at eye-level for easy access. For even more flexibility you can combine our double oven in a column with our compact products.

90CM SENSECOOK PYROLYTIC OVEN

The perfect combination of cutting-edge design and precision, the AEG 90cm oven with PyroLuxe™ Self Cleaning will be the standout performer in your kitchen. With spacious 125L capacity, you’ll be able to execute several superior dishes simultaneously. Incorporating the very best in fan technology, the SurroundCook PLUS will ensure the heat is distributed evenly to your dishes no matter where they are placed, meaning great tasting food exactly the way you want it.

DOUBLE OVEN DCK731110M

60cm SurroundCook Double Oven with Touch on Glass control

KEY FEATURES
- Top oven: 43L nett; bottom oven: 68L nett capacity
- 8 oven functions (top oven)
- 10 oven functions (bottom oven)
- MaxView expanded visibility
- IsoFront triple glazed door
- CataLuxe cavity lining
- Removable easy clean racks
- Anti-fingerprint stainless steel

Included accessories:
- 2 OptiFlex telescopic runner sets
- 2 chrome wire shelves
- Wire shelf trivet
- Cake tray
- Grill rack

SurroundCook
Unlike standard ovens, the SurroundCook ovens advanced fan technology ensures that every part of your dish is getting exactly the heat it needs. Evenly. Consistently. Wherever it’s placed. Whether it’s one dish or several. No more turning dishes halfway through cooking. Just the results that meet your expectations, every time.

CataLuxe Cleaning
To help with oven cleaning, our double oven has the CataLuxe coating. The CataLuxe coating absorbs the grease during cooking and when the oven is heated to 220°C, the grease residue is oxidised leaving the surface clean.

SENSECOOK PYROLUXE™ BPK722910M

90cm SenseCook PyroLuxe™ oven with Touch on Glass control

KEY FEATURES
- 116L nett capacity; 125L gross
- 19 oven functions
- PyroLuxe™ self-cleaning cycles
- SenseCook Food Sensor
- IsoFront quadruple glazed door
- SoftMotion door movement
- SurroundCook PLUS

Included accessories:
- 2 OptiFlex telescopic runner sets
- 2 chrome wire shelves
- 2 grill pans (half-width)
- 2 grill inserts (half-width)
- Grill pan support rack

SPECIFICATIONS
Product dimensions (HxWxD) in mm
888 x 594 x 548
Flush fit cut-out dimensions (HxWxD) in mm
894 x 600 x 570

To view or download the installation guide for this product please click here.

SPECIFICATIONS
Product dimensions (HxWxD) in mm
596 x 895 x 572
Flush fit cut-out dimensions (HxWxD) in mm
600 x 900 x 580

To view or download the installation guide for this product please click here.
COOKTOPS
PRECISION AND CONTROL

At AEG we believe a cooktop should look as good as it performs, which is why our new induction range has been designed with not only the latest assisted cooking technology, but also sleek and sophisticated finishes. Intuitive, precise, yet flexible and chic. Discover a new world of endless possibilities.

Master food. To the exact degree.
The wireless probe on the SensePro measures the core temperature of food for precise results. It works without batteries so there’s no upkeep required.

SENSEPRO – YOUR PERSONAL SOUS CHEF

The SensePro cooktop gets every dish right. The wireless food sensor measures the core temperature of food. Boil pasta, simmer sauce, pan-fry a steak – whether rare, medium or well-done. It’s even possible to SousVide on the cooktop. It’s the personal sous chef for restaurant-style results at home.

One touchscreen. Intuitive communication.
The touchscreen display provides an intuitive assisted cooking experience.
Hob2Hood regulates the fan while you concentrate on the key moments involved in getting your dish just right. It will automatically control your cooker hood and lights. But if you'd rather adjust the fan speed, there are manual controls on the cooktop too.

OptiHeat control
By monitoring each heat zone as it cools, the OptiHeat control helps you make the most efficient use of residual heat. The OptiHeat control advises 3 levels of residual heat – whether the heat zone is still hot enough to cook with, hot enough to keep food warm, or simply hot to touch.

Pause function
When ready to resume, touch the Pause button again and all the zones return to their previous settings.

CountUp timer
Set a reminder with the minute minder, or at a glance with the CountUp timer, keeping you in control of your cooking.

AutoMax
The AutoMax function, once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

Öko timer
The Öko timer is an intelligent way for you to use resources more efficiently. When the time is pre-set on the cooktop, the Öko timer turns off the cooking zone and uses residual heat in the cookware to finish cooking the dish. The result? The same high quality food for lower energy bills.

Use the intelligent touchscreen on the SenseFry induction cooktop to select the food and desired result. The technology maintains an event heat for the best frying results. No more guessing when the pan is at the right temperature. And no need to adjust the settings during cooking.
OptiZone pure induction – your touch brings it to life. Imagine a glossy sheet of pure ebony glass. Add backlit touch controls and cooking zones, glowing red only when you turn them on. It’s the ultimate induction cooktop for the modern kitchen. Now available with FlexiBridge technology.

FlexiBridge and ProCook. Made for those occasions when you need more options with equally tasty results. The FlexiBridge feature means you can customise your own cooking area, combining up to 4 segments together with a consistent and even heat distribution.

At touch of a button, the FlexiBridge cooking zone featuring ProCook switches to three pre-set temperature levels: high, medium and low, so you can simply move the pan to seamlessly go from boil to simmer.

DID YOU KNOW?
A steak is mostly cooked by the meat itself rather than the heat surrounding it. This is why flipping a steak every 15 seconds cooks a steak better than flipping every few minutes.
SENSEPRO, PRECISION AT ITS CORE

King salmon. Duck breast. A smooth hollandaise. When there is the confidence to cook anything, there’s no stopping culinary genius. The SensePro gets every dish right. The wireless probe measures the core temperature of food. It’s even possible to SousVide on the cooktop. Precision and control deliver perfect taste.

SENSEPRO INDUCTION IAE84881XB
80cm SensePro induction cooktop
with 4 cooking zones and colour TFT touchscreen

KEY FEATURES
- Wireless food sensor
- SousVide function
- Fry sensor auto controlled heat levels
- Hob/Hood function
- Bridging function
- Colour TFT touchscreen
- Melting function
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock
- Stainless steel frame

SENSEFRY INDUCTION IAE64851XB
60cm SenseFry induction cooktop
with 4 cooking zones and TFT touchscreen

KEY FEATURES
- Fry Sensor auto controlled heat levels
- Hob/Hood
- ProCook function
- FlexBridge 4 segment flexible cooking area
- TFT touchscreen
- Melting function
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock
- Stainless steel frame

SENSEFRY INDUCTION IAE84851XB
80cm SenseFry induction cooktop
with 4 cooking zones and TFT touchscreen

KEY FEATURES
- Fry Sensor auto controlled heat levels
- Hob/Hood
- ProCook function
- FlexBridge 4 segment flexible cooking area
- TFT touchscreen
- Melting function
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock
- Stainless steel frame

SENSEFRY INDUCTION IAE64851XB
60cm SenseFry induction cooktop
with 4 cooking zones and TFT touchscreen

KEY FEATURES
- Fry Sensor auto controlled heat levels
- Hob/Hood
- ProCook function
- FlexBridge 4 segment flexible cooking area
- TFT touchscreen
- Melting function
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock
- Stainless steel frame

SPECIAL SPECIFICATIONS

Product dimensions (WxD) in mm 766 x 516
Cut-out dimensions (WxD) in mm 750 x 490

Wireless food sensor
The Food Sensor allows you to accurately control the cooking process, so every dish is finished just how you want it.

SousVide
The SousVide cooking system provides superior control of the cooking process, delivering optimal results with the combination of induction technology and vacuum sealed food.

Hob/Hood function
Leave Hob/Hood to regulate the fan while you concentrate on the key moments involved in getting your dish just right. It will automatically control your cooker hood and lights.

To view or download the installation guide for this product please click here.
PURE FLEXIBRIDGE INDUCTION
IPE84571FB
80cm Pure FlexiBridge induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES
- Pure black surface when off
- Hob 2Hood function
- ProCook function
- FlexiBridge 4 segment flexible cooking area
- Touch slide controls
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock

SPECIFICATIONS
Product dimensions (WxD) in mm
780 x 520
Cut-out dimensions (HxWxD) in mm
750 x 490

To view or download the installation guide for this product please click here.

CUSTOMER SUPPORT
For further assistance
www.aeg.com

NEW

PURE FLEXIBRIDGE INDUCTION
IPE84571FB
60cm Pure FlexiBridge induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES
- Pure black surface when off
- Hob 2Hood function
- ProCook function
- FlexiBridge 4 segment flexible cooking area
- Touch slide controls
- OptiHeat control
- Pause function
- Minute minder
- Öko timer function
- Control lock

SPECIFICATIONS
Product dimensions (WxD) in mm
650 x 520
Cut-out dimensions (HxWxD) in mm
590 x 490

To view or download the installation guide for this product please click here.

NEW

PURE OPTIZONE INDUCTION
IPE84531FB
80cm Pure OptiZone induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES
- Pure black surface when off
- Hob 2Hood function
- Touch slide controls
- OptiHeat control
- Pause function
- Minute minder
- CountDown timer
- Control lock

SPECIFICATIONS
Product dimensions (WxD) in mm
780 x 520
Cut-out dimensions (HxWxD) in mm
750 x 490

To view or download the installation guide for this product please click here.

NEW

PURE OPTIZONE INDUCTION
IPE64551FB
60cm Pure OptiZone induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES
- Pure black surface when off
- Bridging function
- Hob 2Hood function
- Touch slide controls
- OptiHeat control
- Pause function
- Minute minder
- CountDown timer
- Control lock

SPECIFICATIONS
Product dimensions (WxD) in mm
590 x 520
Cut-out dimensions (HxWxD) in mm
560 x 490

To view or download the installation guide for this product please click here.
SENSITIVE CONTROLS FOR PRECISION COOKING

Our ceramic cooktop provides a variety of different sized cooking zones as well as extended cooking zones that allow a cooking area to precisely suit your needs.

**OptiHeat Control**
By monitoring each heat zone as it cools, the OptiHeat control helps you make the most efficient use of residual heat. The OptiHeat control advises 3 levels of residual heat – whether the heat zone is still hot enough to cook with, hot enough to keep food warm, or simply hot to touch.

**AutoMax**
The AutoMax function, once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

**Stop + Go**
When ready to resume, touch the Pause button again and all the zones return to their previous settings.

---

**NEW**

**FLEXIBRIDGE INDUCTION**
IKE95471XB

90cm FlexiBridge induction cooktop with 5 cooking zones and touch controls

**KEY FEATURES**
- XL Zone
- Hob 2Hood
- ProCook function
- FlexiBridge 4 segment flexible cooking area
- Touch slide controls
- OptiHeat control
- AutoMax function
- Pause function
- CountUp timer
- Oeko timer function
- Control lock
- Stainless steel frame

**NEW**

**OPTIZONE INDUCTION**
IKE83441XB

60cm 3 OptiZone induction cooktop with bridging technology and touch controls

**KEY FEATURES**
- XL Zone
- Hob 2Hood
- Bridging function
- Touch slide controls
- OptiHeat control
- AutoMax function
- Pause function
- CountUp timer
- Oeko timer function
- Control lock
- Stainless steel frame

---

**SPECIAL FEATURES**
Product dimensions (WxD) in mm
590 x 520

Cut-out dimensions (HxWxD) in mm
560 x 490

To view or download the installation guide for this product please click here.

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**CERAMIC**
HK654070XB

60cm ceramic cooktop with touch controls

**KEY FEATURES**
- 4 zones including 2 extended zones
- OptiHeat control
- Touch slide controls
- AutoMax function
- Stop + Go function
- CountUp timer
- Oeko timer function
- Control lock

---

To view or download the installation guide for this product please click here.
PERFECT IN STYLE AND PERFORMANCE

The gas on black ceramic cooktop offers maximum stability for when cooking gets fast and furious. The striking grid design of trivets also offer you perfection in style and performance.

GAS ON CERAMIC GLASS
HG975550VB
90cm 5 burner ceramic

KEY FEATURES
- 5 burners including wok burner
- 14.4MJ triple crown wok burner
- High quality vitreous ceramic glass
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Wok support trivet

SPECIFICATIONS
Product dimensions (WxD) in mm
880 x 510
Cut-out dimensions (HxWxD) in mm
830 x 480

To view or download the installation guide for this product please click here.

GAS ON CERAMIC GLASS
HG674550VB
60cm 4 burner ceramic

KEY FEATURES
- 4 burners including wok burner
- 13.7MJ triple crown wok burner
- High quality vitreous ceramic glass
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Wok support trivet

SPECIFICATIONS
Product dimensions (WxD) in mm
590 x 520
Cut-out dimensions (HxWxD) in mm
560 x 480

To view or download the installation guide for this product please click here.

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AND PERFORMANCE

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Product dimensions (WxD) in mm
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HG674550VB
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KEY FEATURES
- 4 burners including wok burner
- 13.7MJ triple crown wok burner
- High quality vitreous ceramic glass
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Wok support trivet

SPECIFICATIONS
Product dimensions (WxD) in mm
590 x 520
Cut-out dimensions (HxWxD) in mm
560 x 480

To view or download the installation guide for this product please click here.
**Complete and Instant Control**

Our gas cooktops are designed to be the focal point of your kitchen, providing instant and intense heat for precise control.

**Specifications**

**GAS HG90FXA**

90cm stainless steel gas cooktop

**Key Features**

- 5 burners including wok burner
- Powerful 18MJ dual valve wok burner
- High quality stainless steel
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Laser etched graphics

**Included accessories**

- Wok support trivet
- Mini trivet

**GAS HG75FXA**

75cm stainless steel gas cooktop

**Key Features**

- 5 burners including wok burner
- Powerful 18MJ dual valve wok burner
- High quality stainless steel
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Laser etched graphics

**Included accessories**

- Wok support trivet
- Mini trivet

**GAS HG60FXA**

60cm stainless steel gas cooktop

**Key Features**

- 4 burners including wok burner
- 10.3MJ wok burner
- High quality stainless steel
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Laser etched graphics

**Included accessories**

- Wok support trivet
- Mini trivet

To view or download the installation guide for this product please [click here](#).
RANGEHOODS
A FRESHER KITCHEN, SEAMLESSLY INTEGRATED

Our cooking environments need to be fresh, bright and peaceful, enriching the time that we spend there. We use advanced technology to ensure that the design and build of our rangehoods give you the optimum combination of high-end design and powerful functionality.

Hob²Hood
AEG’s intelligent Hob²Hood system ensures your hood works in harmony with your hob as soon as you turn your hob on. A wireless signal is sent to the hood, switching on the lights and providing optimal visibility.

SilenceTech
Our more advanced hood technology reduces the noise level down to the lowest possible number of decibels so that you can cook powerfully and enjoy the experience without loud sounds from the appliance.

LED indicators
Our new premium and modern user interface combines super responsive capacitive touch buttons along with back lit LED indicators. The LED turns red to show which feature is on or off.

Dimmable LED
Provides the possibility to adjust the intensity of the light according to your needs, creating a nice ambient illumination in your kitchen.

Seamless
Aligned across our range, your choice of hood will integrate seamlessly with any of our hob models. Our top line models feature our signature flow line for design harmony, together with a sophisticated white LED display on layered glass and metal.

Run it for less energy
Our hoods are highly efficient, using less energy than standard models. This is thanks to our brushless Inverter Technology. In fact, when you run the hood at its maximum speed, you'll use up to 40% less energy than standard models. And at the minimum setting, it needs less energy to run than a standard light bulb.
**SPECIFICATIONS**

**CEILING HOOD**

**DCE5280HM**

- 120cm ceiling hood with Hob2Hood control

**KEY FEATURES**

- High quality stainless steel
- Dimmable LED lighting
- Hob2Hood control
- Remote control
- Dishwasher safe filters
- Indicator for cleaning filters
- Recirculating option
- 710 m³/hr extraction (intense)
- Remote control

**Flush fit cut-out dimensions (HxWxD) in mm**

1172 x 470

Recommended max installation heights from cooker is 1500mm

**INCLINED WALL CANOPY**

**DVK6980HB**

- 90cm inclined wall canopy rangehood with Hob2Hood control

**KEY FEATURES**

- High quality stainless steel
- Dimmable LED lighting
- Hob2Hood control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 720 m³/hr extraction (intense)

**WALL CANOPY**

**DBE6980HM**

- 90cm wall canopy rangehood with Hob2Hood control

**KEY FEATURES**

- High quality stainless steel
- Dimmable LED lighting
- Hob2Hood control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 710 m³/hr extraction (intense)

**INTEGRATED**

**DGE5160HM**

- 99cm integrated rangehood with Hob2Hood control

**KEY FEATURES**

- Suitable for 80-90cm cooktops
- LED lighting
- Hob2Hood control
- Remote control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660 m³/hr extraction (intensive)

**SPECIFICATIONS**

**Product dimensions (HxWxD) in mm**

1200 x 500 x 311

**Flush fit cut-out dimensions (HxWxD) in mm**

1172 x 470

To view or download the installation guide for this product please [click here](#).

**Rangehoods**

**AEG - The Kitchen Collection**
**INTEGRATED**

DGE5860HM

77cm integrated rangehood with Hob2Hood control

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm

330 x 770 x 300

Flush fit cut-out dimensions (HxWxD) in mm

273 x 723

To view or download the installation guide for this product please click here.

**KEY FEATURES**

- Suitable for 70-80cm cooktops
- LED lighting
- Hob2Hood control
- Remote control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660 m³/hr extraction (intensive)

DGE5660HM

54cm integrated rangehood with Hob2Hood control

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm

330 x 540 x 300

Flush fit cut-out dimensions (HxWxD) in mm

273 x 493

To view or download the installation guide for this product please click here.

**KEY FEATURES**

- Suitable for 60-70cm cooktops
- LED lighting
- Hob2Hood control
- Remote control
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 660 m³/hr extraction (intensive)

**TELESCOPIC**

DPB5950M/A

90cm telescopic rangehood with slide switch control

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm

396 x 898 x 300

Flush fit cut-out dimensions (HxWxD) in mm

273 x 605

To view or download the installation guide for this product please click here.

**KEY FEATURES**

- Suitable for 70–90cm cooktops
- LED lighting
- Dishwasher safe filters
- Recirculating option
- 605 m³/hr extraction

DPB5650M/A

60cm telescopic rangehood with slide and switch control

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm

396 x 598 x 300

Flush fit cut-out dimensions (HxWxD) in mm

273 x 500

To view or download the installation guide for this product please click here.

**KEY FEATURES**

- Suitable for 60–70cm cooktops
- LED lighting
- Dishwasher safe filters
- Recirculating option
- 605 m³/hr extraction
Carefully sourced ingredients need exact conditions to preserve their freshness. The right humidity, temperature and levels of light are critical, which is why we have developed the AEG refrigeration range with state-of-the-art features.

AEG TwinTech technology
Unlike conventional fridge freezers that use cold, ultra-dry air from the freezer and recirculate it to cool the fridge, ProFresh Plus units have two separate cooling systems. This provides the ideal humidity in each compartment, preventing food from drying out in the fridge and delivering frost-free storage in the freezer.

Nature’s flavours in peak condition
When each ingredient and element of your cooking is carefully chosen, they need to remain at their best until you come to use them. With the TwinTech+ system, carefully selected temperature and humidity levels are maintained with minimal fluctuations.

So, your produce is not subjected to the variations that cause its quality to deteriorate. Your ingredients are chilled in peak conditions – fruits and vegetables stay crisp and bursting with flavour, meat and fish stay vibrant. From the moment you choose them to the moment they reach your plate.

REFRIGERATION
PRECISION CHILLING FOR EXCEPTIONAL RESULTS

STACKING FOR BEST RESULTS

Top:
Ripe vegetables

Bottom:
Fish and meat that require more humidity and lower temperature

Door:
Glass jars, cans and drink

Exceptions:
Potatoes and apples are best stored outside the fridge

SoftClose hinges
The Hettich door hinges ensure a soft and precise door-closing performance.

DynamicAir technology
Prevent warm zones by keeping the interior temperature totally even throughout the whole refrigerator on all levels.

No frost technology
No need to defrost ever. The refrigerator fan creates a constant internal temperature, which results in automatic defrosting.

LCD touch controls
Take complete control of the storage conditions of your refrigerator at the touch of a finger.
CHILL, CONTROLLED STORAGE CONDITIONS

The AEG built-in refrigeration range is designed to fit seamlessly into your kitchen whilst providing perfectly fresh food thanks to controlled storage conditions.

**FRIDGE / Freezer**

SCE81826TC

265L integrated bottom mount refrigerator

with SoftClose door, TwinTech cooling, DynamicAir technology and LCD touch controls.

**KEY FEATURES**

- TwinTech technology
- LCD touch controls
- DynamicAir technology
- No frost technology
- Coolmatic functions
- LED lighting
- Right and reversible hinges
- 4 fridge shelves including 1 flexi half-shelf

**FRIDGE**

SKE81821DC

314L integrated refrigerator

with SoftClose door, DynamicAir technology and LCD touch controls.

**KEY FEATURES**

- SoftClose hinges
- DynamicAir technology
- LCD touch controls
- No frost technology
- Coolmatic function
- Holiday mode
- LED lighting
- Bottle holder
- Right and reversible hinges
- 5 fridge shelves including 1 flexi half-shelf

**FREEZER**

ABE81826NC

216L integrated freezer

with SoftClose door, Frostmatic technology and LCD touch controls.

**KEY FEATURES**

- SoftClose hinges
- LCD touch controls
- No frost technology
- Frostmatic function
- Temperature alarm
- Holiday mode
- LED lighting
- Right and reversible hinges
- 7 transparent freezer drawers

**SPECIFICATIONS**

Product dimensions (HxWxD) in mm
1783 x 556 x 549

Flush fit cut-out dimensions (HxWxD) in mm
1771-1781 x 560-568 x 550 (min)

* These products require specialist installation. Please refer to the detailed installation instructions.

To view or download the installation guide for this product please click here.
COOKING ACCESSORIES

Nothing should get in the way of achieving beautiful results. That’s why at AEG we’re dedicated to creating products that help you pursue your passion – your own personal definition of perfection. It’s this thinking that lies at the heart of everything we do… it shapes our design and our advancements in technology.

For over a hundred years we have been using cutting edge designers to help create and develop our products, recognising that good design doesn’t just make things easy on the eye, but easier for you to use.

Our cooking accessories are designed to complement your AEG kitchen appliances with the same level of precision you would expect from any other AEG products.

Professional grade

The magnetic steel outer gives superior induction and is simple to clean. At the core is three layer aluminium – an excellent heat conductor. While the outside is crafted from hygienic, easy clean, corrosion-resistant 18/10 stainless steel.

Reliable technology

The materials are all perfectly combined to ensure heat spreads evenly over the entire surface, including the sides, for uniform, controlled cooking. Even when heated quickly, no deflection or deformation will occur (long life quality).
MASTERY COLLECTION

At AEG, we were the first to launch the induction cooking hob over 25 years ago.

Today, we bring you our high performance cookware range of premium pots and pans that is designed to harness the power and precision of induction technology to bring out the best in any ingredient.

**COOKWARE**
**ACC132**
9L stock pot

The 9 litre capacity stock pot suits large portions of meat, fish or pasta. (Designed for use with the pasta insert.)

**SPECIFICATIONS**
Diameter in mm
260

**COOKWARE**
**ACC137**
Pasta insert

For cooking long, rigid pasta such as spaghetti, linguine and fettuccine, the pasta insert protects delicate pasta from tearing. (Designed for use with the 9L stock pot.)

**SPECIFICATIONS**
Diameter in mm
260

**COOKWARE**
**ACC133**
4.5L low casserole

The 4.5 litre low casserole is a multipurpose pan. Brash, poach and simmer to create flavourful and exciting dishes.

**SPECIFICATIONS**
Diameter in mm
300

**COOKWARE**
**ACC135**
2L conical sauté

The 2 litre conical sauté is the optimal pan for sautéing and flash-frying small portions of meat and vegetables to achieve crisp yet moist results. (Designed for use with the chinois colander.)

**SPECIFICATIONS**
Diameter in mm
220

**COOKWARE**
**ACC138**
Pasta insert

For cooking long, rigid pasta such as spaghetti, linguine and fettuccine, the pasta insert protects delicate pasta from tearing. (Designed for use with the 9L stock pot.)

**SPECIFICATIONS**
Diameter in mm
260

**COOKWARE**
**ACC134**
3L saucepan

The 3 litre saucepan is the superior choice of pan for making sauces, poaching, boiling as well as deglazing, caramelising and stewing. (Designed for use with the chinois colander.)

**SPECIFICATIONS**
Diameter in mm
220

**COOKWARE**
**ACC136**
4.5L low casserole

The 4.5 litre low casserole is a multipurpose pan. Brash, poach and simmer to create flavourful and exciting dishes.

**SPECIFICATIONS**
Diameter in mm
300

**COOKWARE**
**ACC137**
Pasta insert

For cooking long, rigid pasta such as spaghetti, linguine and fettuccine, the pasta insert protects delicate pasta from tearing. (Designed for use with the 9L stock pot.)

**SPECIFICATIONS**
Diameter in mm
260

**COOKWARE**
**ACC133**
4.5L low casserole

The 4.5 litre low casserole is a multipurpose pan. Brash, poach and simmer to create flavourful and exciting dishes.

**SPECIFICATIONS**
Diameter in mm
300

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**ACC134**
3L saucepan

The 3 litre saucepan is the superior choice of pan for making sauces, poaching, boiling as well as deglazing, caramelising and stewing. (Designed for use with the chinois colander.)

**SPECIFICATIONS**
Diameter in mm
220

**COOKWARE**
**ACC136**
4.5L low casserole

The 4.5 litre low casserole is a multipurpose pan. Brash, poach and simmer to create flavourful and exciting dishes.

**SPECIFICATIONS**
Diameter in mm
300
**OVEN ACCESSORIES**

**ACC118**
Baking tray

Designed to maximise your AEG oven to ensure an even bake.

**ACC117**
Tray patisserie

The perforated tray ensures a smooth and constant heat penetrates the base of pastry and dough creating a satisfying and noteworthy crust.

**OVEN ACCESSORIES**

**ACC116**
Grill grid

Maximise your oven with additional oven grill shelves.

**ACC115**
Steam set

Ensures excess moisture is drawn away from your culinary creations whilst they are cooking in a steam environment.

**OVEN ACCESSORIES**

**ACC119**
Grill pan

A custom enamelled grill pan helps to maintain the highest standards of cleanliness within your oven.

**OVEN ACCESSORIES**

**ACC111**
Grill pan insert non-stick

Designed to work with your grill pan and ACC119.

**OVEN ACCESSORIES**

**ACC113**
Drip pan non-stick

Sits perfectly in your AEG oven to catch unwanted liquid from your food, keeping your oven clean and looking new.

**OVEN ACCESSORIES**

**ACC098**
Steam set

Ensures excess moisture is drawn away from your culinary creations whilst they are cooking in a steam environment.

**OVEN ACCESSORIES**

**ACC112**
Baking tray non-stick

Designed exclusively for your oven.

**OVEN ACCESSORIES**

**ACC114**
Drip pan non-stick

Sits perfectly in your AEG oven to catch unwanted liquid from your food, keeping your oven clean and looking new.

**OVEN ACCESSORIES**

**ACC125**
SousVide vacuum sealer bags (50)

The professional grade AEG SousVide bags have been specially designed to withstand the temperatures associated with SousVide cooking. Bags can withstand up to 120°C for 30 minutes whilst cooking.

**SPECIFICATIONS**

Diameter in mm

280

**COOKWARE**

**ACC136**
Frying pan

This frying pan’s short sides and base are designed to deliver rapid, uniform heating and gentle, consistent moisture reduction.
<table>
<thead>
<tr>
<th>Product Code</th>
<th>BPK722910M</th>
<th>BSK892330M</th>
<th>BSK882320M</th>
<th>BPK842320M</th>
<th>BSK774320M</th>
<th>BPK742320M</th>
<th>DCK731110M</th>
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<tr>
<td>Product Name</td>
<td>90cm SenseCook PyroLuxe™ oven</td>
<td>60cm SteamPro oven</td>
<td>60cm SteamBoost oven</td>
<td>60cm SenseCook PyroLuxe™ oven</td>
<td>60cm SteamCrisp PyroLuxe™ oven</td>
<td>60cm SenseCook PyroLuxe™ oven</td>
<td>60cm SurroundCook double oven</td>
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<td>Features</td>
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<td>Control type</td>
<td>Touch on glass</td>
<td>Command wheel</td>
<td>Command wheel</td>
<td>Touch on glass</td>
<td>Touch on glass</td>
<td>Touch on glass</td>
<td>Command wheel</td>
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<td>Oven capacity (gross)</td>
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<td>77</td>
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<td>Oven capacity (usable)</td>
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<td>43 top / 68 bottom</td>
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<td>21</td>
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<td>Fully programmable timer</td>
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<td>Yes, SteamBoost</td>
<td>Yes, SteamCrisp</td>
<td>Yes, SteamCrisp</td>
<td>Yes, SteamCrisp</td>
<td>Yes, SteamCrisp</td>
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<td>Removable water drawer</td>
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<td>Yes</td>
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<td>Layers of glass in oven door</td>
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<td>4</td>
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### COMPACT OVEN SPECIFICATIONS

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### MICROWAVE OVEN SPECIFICATIONS

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**Product name**
- 45cm CombiQuick Combi microwave
- 46cm Built in microwave with grill

**Features**
- Microwave oven and grill: Yes
- Microwave oven with convection and grill: Yes
- Number of microwave functions: 8
- Number of programmed functions: 17
- Automatic weight defrost program: Yes
- Automatic weight cook program: Yes
- Quick start function: Yes, Yes
- Function control lock: Yes, Yes
- Active display control: Yes
- One touch cook program: Yes, Yes
- Touch controls: Yes, Yes
- Electronic rotary controls: Yes
- Timer: Programmable 90 minute
- Porcelain quick-off plate door: Yes

**Product dimensions**
- Height (mm): 455, 459
- Width (mm): 594, 596
- Depth (mm): 567, 404

**Flash fit cut-out dimensions**
- Height (mm): 440, 460
- Width (mm): 600, 600
- Depth (mm): 570, 520

**Performance**
- Turntable diameter (mm): 326, 325

**Features**
- Microwave power (W): 1000, 900
- Grill power (W): 1900, 800
- Lights: 1, 1

### VACUUM SEALER DRAWER SPECIFICATIONS

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**Product name**
- PrecisionVac vacuum sealer drawer

**Features**
- Controls: LED touch controls
- Handle: None, Push-Pull
- Number of functions: 5
- Functions: Marinating/infusing, Max vacuum, Med vacuum, Min vacuum, Seal only

**Product dimensions**
- Height (mm): 140
- Width (mm): 540 (drawer front 595mm wide)
- Depth (mm): 510

**Flash fit cut-out dimensions**
- Height (mm): 215
- Width (mm): 510
- Depth (mm): 570

**Performance**
- Connected load (kW): 1.1
- Maximum current rating (A): 10
- Type of connection: Cord only (no plug)

**Included accessories**
- 20 x 30 cm bags (pack of 25): Yes
- 20 x 35 cm bags (pack of 25): Yes
- Volume reducer: Yes

### WARMING DRAWER SPECIFICATIONS

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**Product name**
- 14cm Warming drawer

**Features**
- Handle: None, Push-Pull
- Place settings: 6
- Defrosting (30°C Max): Yes
- Cups & glass warming (40°C): Yes
- Dough proving (40°C): Yes
- Plate warming (60°C): Yes
- Food warming (60-80°C): Yes
- Heating element: Yes
- Pan air ventilation: Yes
- Rotary knob control: Yes
- Variable temperature control (30°C to 80°C): Yes
- On/Off LED: Yes
- Anti-slip mat: Yes
- SoftMotion drawer movement: Yes

**Product dimensions**
- Height (mm): 140
- Width (mm): 595
- Depth (mm): 535

**Flash fit cut-out dimensions**
- Height (mm): 141
- Width (mm): 600
- Depth (mm): 570

**Performance**
- Connection load (W): 430
- Power connection: Cord

**Compatibility**
- Suitable to complement any 45cm compact oven or 60cm oven listed in this brochure: Yes

### REQUIREMENTS

**Before first use**
- Ensure product is oiled using supplied oil kit and conditioning program is performed.

**Temperature of food**
- Ensure products are cold before sealing in the vacuum pouch as hot liquids may boil over in the chamber at low pressure.
## INDUCTION COOKTOP SPECIFICATIONS

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### Features

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### Product dimensions

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<th>80cm Pure FlexiBridge</th>
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<tbody>
<tr>
<td>Width (mm)</td>
<td>766</td>
<td>766</td>
<td>576</td>
<td>780</td>
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<td>Depth (mm)</td>
<td>516</td>
<td>516</td>
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### Cut-out dimensions

<table>
<thead>
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<tr>
<td>Width (mm)</td>
<td>750</td>
<td>750</td>
<td>560</td>
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<tr>
<td>Depth (mm)</td>
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### Performance

<table>
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<tr>
<td>Connection load (kW)</td>
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<td>7.4</td>
<td>7.4</td>
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<td>Type of connection</td>
<td>Hardwired</td>
<td>Hardwired</td>
<td>Hardwired</td>
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<tr>
<td>Left front zone</td>
<td>Bridge</td>
<td>FlexiBridge</td>
<td>FlexiBridge</td>
<td>FlexiBridge</td>
</tr>
<tr>
<td>Left front (W)</td>
<td>2300</td>
<td>2100</td>
<td>2300</td>
<td>2300</td>
</tr>
<tr>
<td>Left front boost (W)</td>
<td>3200</td>
<td>3200</td>
<td>3200</td>
<td>3200</td>
</tr>
<tr>
<td>Left rear zone</td>
<td>Bridge</td>
<td>FlexiBridge</td>
<td>FlexiBridge</td>
<td>FlexiBridge</td>
</tr>
<tr>
<td>Left rear (W)</td>
<td>2300</td>
<td>2100</td>
<td>2300</td>
<td>2300</td>
</tr>
<tr>
<td>Left rear boost (W)</td>
<td>3200</td>
<td>3200</td>
<td>3200</td>
<td>3200</td>
</tr>
<tr>
<td>Centre front zone</td>
<td>Single</td>
<td>Single</td>
<td>Single</td>
<td>Single</td>
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<tr>
<td>Centre front (W)</td>
<td>900</td>
<td>900</td>
<td>900</td>
<td>900</td>
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<tr>
<td>Centre front boost (W)</td>
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<td>2200</td>
<td>2200</td>
<td>2200</td>
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<tr>
<td>Centre rear zone</td>
<td>Single</td>
<td>Single</td>
<td>Single</td>
<td>Single</td>
</tr>
<tr>
<td>Centre rear (W)</td>
<td>2300</td>
<td>2100</td>
<td>2300</td>
<td>2300</td>
</tr>
<tr>
<td>Centre rear boost (W)</td>
<td>3000</td>
<td>3000</td>
<td>3000</td>
<td>3000</td>
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<tr>
<td>Right front zone</td>
<td>Single</td>
<td>Single</td>
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<tr>
<td>Right front (W)</td>
<td>1800</td>
<td>1400</td>
<td>1400</td>
<td>1800</td>
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<td>Right front boost (W)</td>
<td>2800</td>
<td>2500</td>
<td>2500</td>
<td>2500</td>
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<tr>
<td>Right rear zone</td>
<td>Single</td>
<td>Single</td>
<td>Single</td>
<td>Single</td>
</tr>
<tr>
<td>Right rear (W)</td>
<td>2300</td>
<td>2100</td>
<td>2300</td>
<td>2300</td>
</tr>
<tr>
<td>Right rear boost (W)</td>
<td>3600</td>
<td>3600</td>
<td>3600</td>
<td>3600</td>
</tr>
</tbody>
</table>
### Ceramic Cooktop Specifications

#### Product Code: HK654070XB

**Product Name:** 60cm Ceramic

**Features:**
- Number of cooking zones: 4
- Control type: Touch control
- AutoMax automatic heat up: Yes
- 3-level residual heat indication: Yes
- Stop + Go: Yes
- One piece: Yes
- Minute minder: Yes
- Function safety lock: Yes

**Product dimensions:**
- Width (mm): 590
- Depth (mm): 510

**Cut-out dimensions:**
- Width (mm): 560
- Depth (mm): 490

**Performance:**
- Connection load (kW): 7.1
- Type of connection: Hardwired

**Zone Specification:**
- Left front zone: Triple
- Left front (W): 2300
- Left rear zone: Single
- Left rear (W): 1200
- Left rear boost (W): 880
- Right front zone: Single
- Right front (W): 1200
- Right rear zone: Dual
- Right rear (W): 2400
- Right rear boost (W): 1336

**Included accessories:**
- Wok support trivet: Yes
- Child lock: Yes

### Gas on Glass Specifications

#### Product Code: HG974550VB

**Product Name:** 90cm Gas on ceramic glass

**Features:**
- Number of cooking zones: 5
- Knob ignition: Yes
- Rotary controls: Yes
- Electronic touch slide controls: Yes
- Flame failure safety device: Yes
- Cast iron pan supports: Yes
- HOB Hidden: Capable
- Flame light indicator: Yes
- Pause function: Yes
- Timer: Yes

**Product dimensions:**
- Width (mm): 880
- Depth (mm): 510

**Cut-out dimensions:**
- Width (mm): 830
- Depth (mm): 480

**Performance:**
- Maximum current rating (A): 10
- Type of connection: Plug and lead
- Maximum gas rating (NG): 37.8

**Zone specification:**
- Left front zone: Triple crown wok
- Left front (MJ/h): 14.4
- Left front boost (MJ/h): 13.7
- Left rear zone: Semi-rapid
- Left rear (MJ/h): 6.8
- Centre front zone: Simmer
- Centre front (MJ/h): 3.6
- Centre rear zone: Semi-rapid
- Centre rear (MJ/h): 6.8
- Right front zone: Semi-rapid
- Right front (MJ/h): 6.8
- Right rear zone: Semi-rapid
- Right rear (MJ/h): 6.8

**Included accessories:**
- Wok support trivet: Yes
### GAS COOKTOP SPECIFICATIONS

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<thead>
<tr>
<th>PRODUCT CODE</th>
<th>HG90FXA</th>
<th>HG75FXA</th>
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<tr>
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<td>90cm Gas</td>
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<td>60cm Gas</td>
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<tr>
<td>Features</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Number of cooking zones</td>
<td>5</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>Knob ignition</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Rotary controls</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Flame failure safety device</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cut-out dimensions</td>
<td>Width (mm) 890 750 590 Depth (mm) 510 510 510</td>
<td></td>
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<tr>
<td>Performance</td>
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<td></td>
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</tr>
<tr>
<td>Maximum current rating (A)</td>
<td>10</td>
<td>10</td>
<td>10</td>
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<td>Number of fans speeds</td>
<td>3 (+1 intense) 3 (+2 intense) 3 (+2 intense) 3 (+1 intense)</td>
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<td></td>
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<tr>
<td>Maximum gas rating (MJ/HR NG)</td>
<td>40.5 40.5 26.3</td>
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<tr>
<td>Zone specification</td>
<td>Left front zone</td>
<td>Dual valve wok</td>
<td>Dual valve wok</td>
</tr>
<tr>
<td>Centre front zone</td>
<td>Simmer</td>
<td>Simmer</td>
<td></td>
</tr>
<tr>
<td>Centre rear zone</td>
<td>Semi-rapid</td>
<td>Semi-rapid</td>
<td></td>
</tr>
<tr>
<td>Right front zone</td>
<td>Semi-rapid</td>
<td>Semi-rapid</td>
<td>Semi-rapid</td>
</tr>
<tr>
<td>Right rear zone</td>
<td>Semi-rapid</td>
<td>Semi-rapid</td>
<td>Semi-rapid</td>
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<tr>
<td>Included accessories</td>
<td>Wok support trivet Yes Yes</td>
<td>Mini trivet Yes Yes Yes</td>
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### RANGEHOOD SPECIFICATIONS

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<th>OVE3980HM</th>
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<th>OVE4140HM</th>
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<tr>
<td>Product name</td>
<td>120cm Ceiling hood</td>
<td>90cm Inclined wall canopy</td>
<td>90cm Wall canopy</td>
<td>99cm Integrated</td>
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<td>Features</td>
<td>Control type</td>
<td>Electronic: push button</td>
<td>Touch on glass</td>
<td>Touch on glass</td>
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<tr>
<td>Remote Control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Hob2Hood capable</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SilenceTech</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
<td></td>
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<tr>
<td>Breeze mode</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cut-out dimensions</td>
<td>Height (mm) 311 465 60 330 Width (mm) 1200 898 898 990 Depth (mm) 311 465 396 470</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Performance</td>
<td>Minimum installation height</td>
<td>Gas cooktop (mm) 650 650 650 650 Electric/induction cooktop (mm) 650 650 650 650</td>
<td></td>
<td></td>
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<tr>
<td>Motor (Height started electrical)</td>
<td>70</td>
<td>70</td>
<td>70</td>
<td>70</td>
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<tr>
<td>Ducted maximum air flow - intense (M³/Hr) 710 720 710 660</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Noise (High) ducted dB(A) 70 54 54 67</td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>Included accessories</td>
<td>Wok support trivet Yes Yes Yes Yes</td>
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AEG - The Kitchen Collection Specifications
<table>
<thead>
<tr>
<th>PRODUCT CODE</th>
<th>DGE686HM</th>
<th>DGE566HM</th>
<th>DPB5970M/A</th>
<th>DPB5650M/A</th>
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</thead>
<tbody>
<tr>
<td>Product name</td>
<td>77cm Integrated</td>
<td>54cm Integrated</td>
<td>90cm Telescopic</td>
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**Features**

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<tr>
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<th>DPB5650M/A</th>
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<tbody>
<tr>
<td>Control type</td>
<td>Electronic, push button</td>
<td>Electronic, push button</td>
<td>Push button &amp; slide</td>
<td>Push button &amp; slide</td>
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<td>Remote control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Fridge/Freezer capable</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<td>SilenceTech</td>
<td>Yes</td>
<td>Yes</td>
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<td>Yes</td>
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<tr>
<td>Breeze mode</td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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**Dimensions**

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<td>Width (mm)</td>
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**Other**

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<tr>
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<td>Top</td>
<td>Top</td>
<td>Top</td>
<td>Top</td>
</tr>
<tr>
<td>Recirculation option</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Product name</td>
<td>Integrated bottom mount refrigerator</td>
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**Features**

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<tbody>
<tr>
<td>TwinTech technology</td>
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<td>Yes</td>
<td>Yes</td>
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<tr>
<td>SoftClose hinges</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<td>DynamicAir technology</td>
<td>Yes</td>
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<tr>
<td>LED touch controls</td>
<td>Yes</td>
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<td>Yes</td>
</tr>
<tr>
<td>Coolmatic</td>
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<td>Yes</td>
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<td>Frostmatic</td>
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<td>Domestic warranty details (years)</td>
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**Specifications**

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<tr>
<td>Height (mm)</td>
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<td>Width (mm)</td>
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<tr>
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**Cut-out dimensions (internal)**

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</thead>
<tbody>
<tr>
<td>Height (mm)</td>
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<td>660</td>
<td>663</td>
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<tr>
<td>Width (mm)</td>
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**Energy**

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<th>SKE6126TC</th>
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</thead>
<tbody>
<tr>
<td>Gas cooktop (mm)</td>
<td>650</td>
<td>650</td>
<td>603</td>
</tr>
<tr>
<td>Electric/induction cooktop (mm)</td>
<td>650</td>
<td>650</td>
<td>603</td>
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**Other**

<table>
<thead>
<tr>
<th></th>
<th>SKE6126TC</th>
<th>SKE6121TC</th>
<th>SKE6126TC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top or rear duct hole</td>
<td>Top</td>
<td>Top</td>
<td>Top</td>
</tr>
<tr>
<td>Recirculation option</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

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* These products require specialist installation. Please refer to the detailed installation instructions.
FIRST KLASSE CARE

Perfection is an AEG hallmark, backed by our complete commitment to customer care. We employ a dedicated service team ready to ensure your experience with AEG is nothing short of exceptional – every single day.

Same-day service†
Our technicians are trained to the highest AEG factory standards, ready to be deployed at a moment’s notice. Call from any major capital city before midday (12 noon EST) and we’ll be with you that very same day, if requested. Call after midday and we guarantee next day service with the option to accept a preferred two-hour window between 8am - 5pm, Monday to Friday within the metropolitan area.*

Dedicated contact centre
Like our products, our dedicated First Klasse Care Team offers unrivalled dependability. Contact us for delivery enquiries, installation details, product features, service updates and even product dimensions.

Prompt delivery & connection
At AEG, dedication to service begins long before your new appliance arrives. You can expect a call ten days prior to delivery to arrange the most suitable date, followed by a confirmation call on the eve of delivery to arrange the most suitable time of day.

Our professional AEG service personnel deliver to all major capital cities, and will unpack your new appliance and connect it to existing utilities. We’ll also remove your old appliance and all packaging to be environmentally recycled.

Electrolux will at all times comply with its obligations pursuant to law including the Trade Practices (Australian Consumer Law) Act and Regulations.

AEG 5 YEAR GARANTIE

Perfection is nothing without endurance. Every AEG product in our collection is equipped with our assurance that it will perform beyond expectations. It’s called AEG – Garantie. You will receive a 5 year warranty with every product. Of course, it’s nothing less than you’d expect of high performing German standards. We Garantie it.

Warranty
Electrolux Home Products warrants that for domestic applications, the AEG appliances featured in this brochure are free from defects in materials and workmanship for 5 years and 12 months for all AEG accessories. All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

Product information
The descriptions and illustrations in this publication apply to the specific products and models described as at the date of issue. Under our policy of continuous product development, product specifications may change without notice. Prospective purchasers should therefore check with their retailer to ensure this publication correctly describes the products that are being offered for sale. All information supplied is to be used for general reference purposes only and is on the understanding that Electrolux Home Products Pty Ltd will not be liable for any loss, liability or damage of whatever kind arising as a result of reliance on such information. Colours of products illustrated are as close as printing limitations allow. Electrolux will at all times comply with its obligations pursuant to law including Competition and Consumer Act and Regulations.

† Brisbane, Sydney, Melbourne, Adelaide, Perth.
* Delivery to regional and country areas can be arranged with your local retail store.
† Only basic installations of laundry and dishwashers supported, limited to a 10 amp plug and lead. Please consult your relevant tradesperson.

AEG Home – Perfection is nothing without endurance.

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Our technicians are trained to the highest AEG factory standards, ready to be deployed at a moment’s notice. Call from any major capital city before midday (12 noon EST) and we’ll be with you that very same day, if requested. Call after midday and we guarantee next day service with the option to accept a preferred two-hour window between 8am - 5pm, Monday to Friday within the metropolitan area.*

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At AEG, dedication to service begins long before your new appliance arrives. You can expect a call ten days prior to delivery to arrange the most suitable date, followed by a confirmation call on the eve of delivery to arrange the most suitable time of day.

Our professional AEG service personnel deliver to all major capital cities, and will unpack your new appliance and connect it to existing utilities. We’ll also remove your old appliance and all packaging to be environmentally recycled.

Electrolux will at all times comply with its obligations pursuant to law including the Trade Practices (Australian Consumer Law) Act and Regulations.

AEG 5 YEAR GARANTIE

Perfection is nothing without endurance. Every AEG product in our collection is equipped with our assurance that it will perform beyond expectations. It’s called AEG – Garantie. You will receive a 5 year warranty with every product. Of course, it’s nothing less than you’d expect of high performing German standards. We Garantie it.

Warranty
Electrolux Home Products warrants that for domestic applications, the AEG appliances featured in this brochure are free from defects in materials and workmanship for 5 years and 12 months for all AEG accessories. All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

Product information
The descriptions and illustrations in this publication apply to the specific products and models described as at the date of issue. Under our policy of continuous product development, product specifications may change without notice. Prospective purchasers should therefore check with their retailer to ensure this publication correctly describes the products that are being offered for sale. All information supplied is to be used for general reference purposes only and is on the understanding that Electrolux Home Products Pty Ltd will not be liable for any loss, liability or damage of whatever kind arising as a result of reliance on such information. Colours of products illustrated are as close as printing limitations allow. Electrolux will at all times comply with its obligations pursuant to law including Competition and Consumer Act and Regulations.

† Brisbane, Sydney, Melbourne, Adelaide, Perth.
* Delivery to regional and country areas can be arranged with your local retail store.
† Only basic installations of laundry and dishwashers supported, limited to a 10 amp plug and lead. Please consult your relevant tradesperson.
AEG. We are part of the Electrolux Family.
To add a touch of professional inspiration to your home, visit electrolux.com.au