



Turn flavour up to full

Get the delicious taste you want every time with the 8000 SteamBoost Oven. Just use the Steamify® feature and the oven selects the right steam level for your meal. Effortlessly enhancing your usual cooking with the perk of steam.

The SteamBoost oven with FullSteam function makes more of the flavours within your food. It works in exactly the same way as a traditional oven, with the added benefit of steam. And this is where food gets really exciting because heat, of course, browns and crisps. The introduction of steam makes all the difference. Locking in

Product Benefits & Features



Cook to taste, every time

By precisely measuring the core temperature of your food, the Food Sensor lets you know when your rare, medium or well done meat is ready. As well as cooking fish and vegetables just the way you like them.

- 70 litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Fan controlled defrosting
- LED digital display
- Interval steam
- Base heat finishing
- Keep warm
- Food probe
- Auto safety switch off and child lock
- Electronic Touch Controls



Gourmet greatness guaranteed, with a little professional help

Featuring a large LCD Display, this intuitive oven guarantees gourmet greatness every time using the recipe assist function. By automatically adjusting the temperature and time settings to a wide range of foods, it means you're in complete control of your cooking, whether it's supper for two or a



Fast heat-up time, to get you cooking quickly

Superior and quick cooking results - this oven heats up fast, giving you more time to enjoy the meal with your family and friends.

Cooked evenly everywhere

With this oven, using energy efficiently also means cooking efficiently. It has a new convection system called Hot Air, which ensures hot air circulates evenly throughout the oven cavity. The result is that the oven heats up faster and cooking temperatures can be reduced by up to 20%, saving you both time and energy

Cook more at the same time and still get a perfect result

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. Sure to make each portion as perfect as the last.

Product Specification

Type of timer min.	VCU	Energy class	A+
Functions	Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dough proving, Drying, Frozen foods, Full steam, Grilling, Humidity Cooking high, Humidity Cooking low, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, Steam reheating, True fan cooking, Turbo grilling	Energy consumption, conventional mode, kWh per cycle	1.09
		ProdPartCode	K - Customer Specific KRT
		Energy consumption per EU standard cycle	0
		Main Colour	Stainless Steel with antifingerprint coating
		Top oven number of shelves	No
Cavity coating	Grey Enamel	Bottom oven shelves	2
Plug	No		
Cavity Size (L)	70		
Dimensions (mm) (HxWxD)	594x595x567		
Dimensions (Built-in, mm)	590x560x550		
Cleaning	Steam		
Total electricity loading, W	3500		
Voltage (V)	240		
Required Fuse	16		
Frequency (Hz)	50		
Temperature range	30°C - 230°C		
Maximum Microwave output (W)	0		
Water Tank Capacity	950 ml		
Largest Surface area	1424		
Noise	53		

