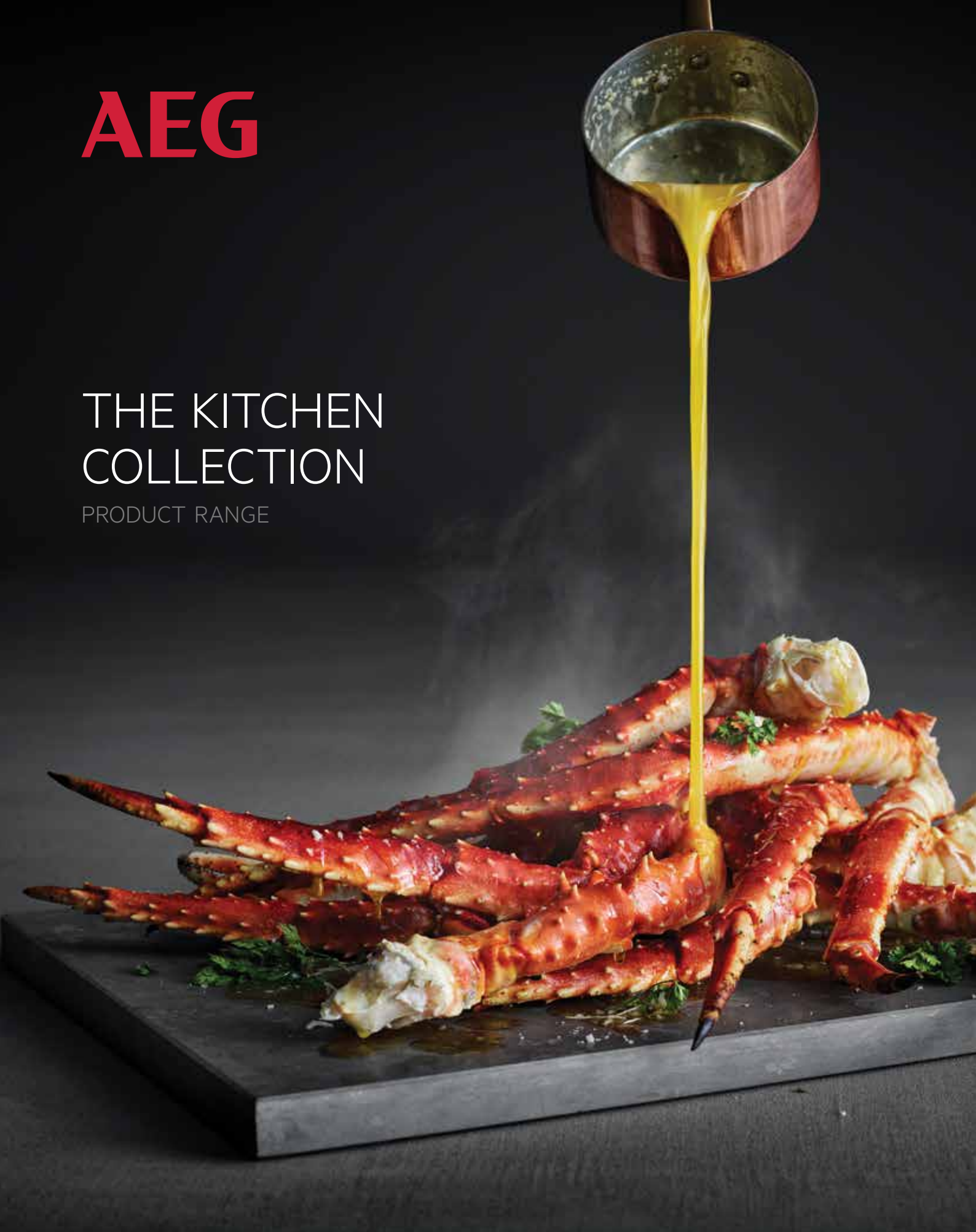


AEG

THE KITCHEN COLLECTION

PRODUCT RANGE



WELCOME TO AEG

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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Ovens – create something exceptional

However you like to cook and whatever your favourite dishes, there's an AEG oven that's just right for you.



32

Cooktops – cook with flair and confidence

Our induction cooktops are designed not just to bring out the best in your cooking, but also to give you all the flexibility you need.



44

Rangehoods – a fresher kitchen, seamlessly integrated

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, together with all the flexibility you need.



52

Refrigeration – precision chilling for exceptional results

Carefully sourced ingredients need exact conditions to preserve their freshness.



WE ARE PIONEERS WITH A VISION

We thrive upon innovation designed to give you the ultimate feeling of mastery in your kitchen. We see your needs of today and foresee the ones of tomorrow so that you can achieve results that don't just meet your standards, but exceed them.

We believe in intelligent technology and exceptional performance, helping you to take anything you do at home to the next level, every day.

We are proud of our distinctive engineering and responsive design, guaranteeing you the performance you expect and deserve.

We are a brand that people turn to for intelligent and exciting new ways to guarantee their outcome.

This has been our passion for over 125 years, and continues to be our passion today.

We are AEG.

And together with you, we are always an idea ahead.



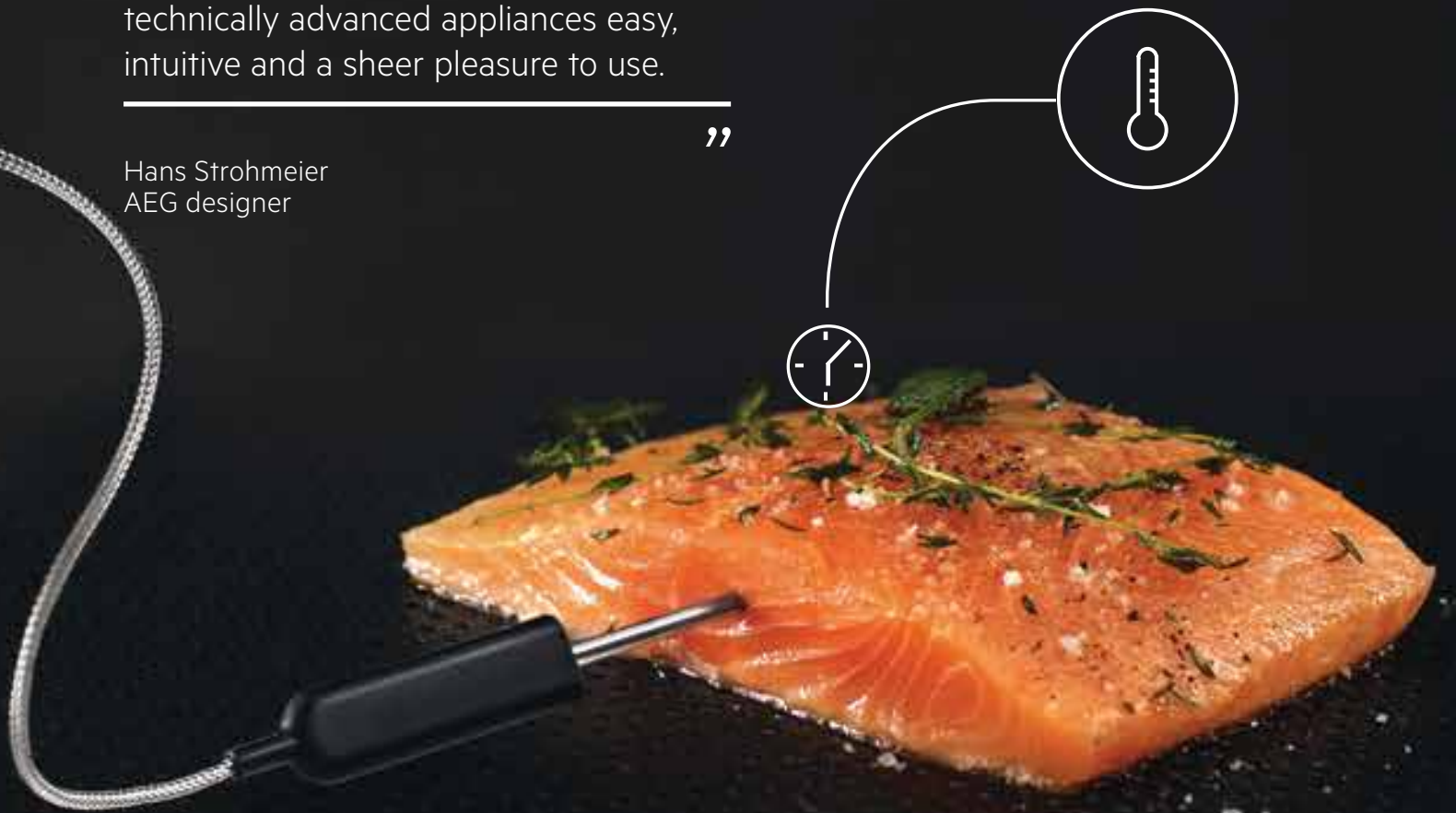
TOMORROW'S INSPIRATION

“

...using the language of design to make technically advanced appliances easy, intuitive and a sheer pleasure to use.

”

Hans Strohmeier
AEG designer



Tomorrow's inspiration is here

The way we eat will change. The way we dress will change. The way we live will change. We know how technology can enhance the world around us. It has even lit up an entire continent. More than 125 years ago, AEG introduced the light bulb from America to Europe. Connected to our grid, electricity spread across the continent, transforming lives.

That's why we make sure our appliances not only exceed your needs today, but also embrace tomorrow's technology to fit your future requirements.



Built in 1909, the AEG turbine factory in Berlin is an influential example of industrial architecture. Its revolutionary design features 100m long and 15m tall glass and steel walls on either side. It was a bold move and world first that would have a durable impact on architecture as a whole.

ALWAYS AN IDEA AHEAD



TAKING TASTE FURTHER

SOURCE



CHILL



HEAT



EXPERIENCE



Great taste comes down to mastering the details in each step of the cooking process. How to source the right ingredients and recipes, how to best preserve food, how to prepare dishes and how to savour culinary moments with the optimal conditions. At AEG, we want to equip you with the right tools to create exceptional taste experiences.

Watch the documentary



Use this link to watch the full Tasteology documentary and meet the pioneers of cooking.

See online at:

youtube.com/AEGAustraliaNewZealand



SOURCE

The origin of flavour: Extraordinary tastes are created long before your food reaches the market.

Understanding where your ingredients come from and how they're produced can help you elevate the taste and texture of any dish. With Taking Taste Further, we're looking beyond the kitchen and starting at the true source – from the soils and climates that nourish your fruits and vegetables to the diet and lifestyle of the animals that produce your meats and dairy. Food production often prioritises volume over quality, nutrition and taste. And this has consequences.

Most vegetables have lost up to 45% of their nutritional value by the time they're brought home. Compare that with locally-sourced produce, which is tastier, more nutritious and keeps its natural texture. This is because local produce is grown seasonally, meaning every fruit and vegetable tastes exactly how nature intended. By sourcing local and seasonal produce, you can enjoy every ingredient at its peak and discover new levels of deliciousness in your vegetables.



“

What we've done to chicken tells us so much about what we've done to all of our food. Chicken is much cheaper than it used to be, it grows almost three times as fast as it used to, but it's also extremely bland.”

MARK SCHATZKER

”



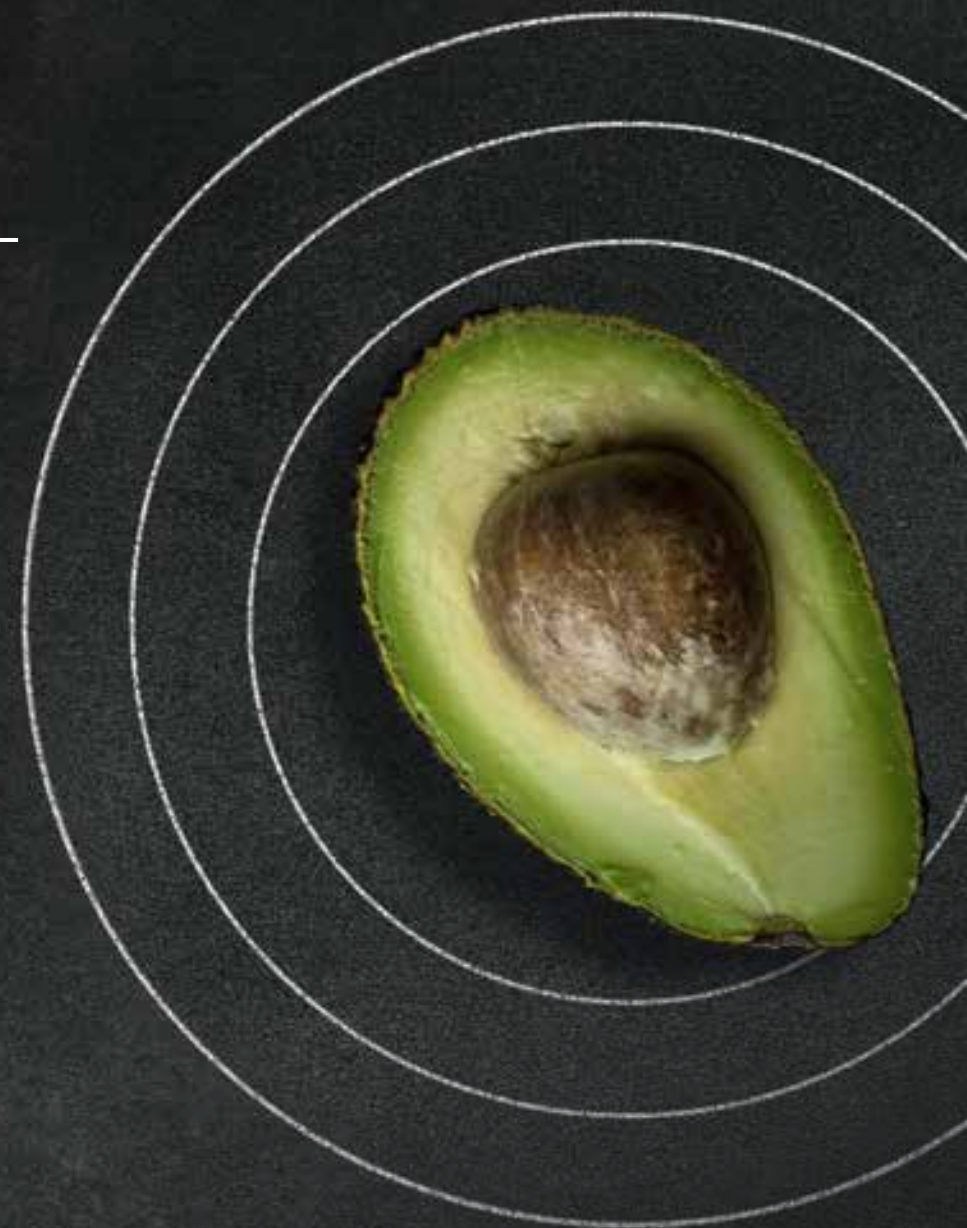
CHILL

Temperature affects flavour even before you start cooking. To ensure that food stays fresh for longer and retains its quality and flavour, it is important to be aware that its storage will affect quality.

To slow loss of moisture and help your fruit and vegetables stay crisp and fresh for longer, you need to keep the relative air humidity high with controlled, chilled temperatures and organise the contents of your refrigerator to ensure good air circulation. Correct chilling helps to retain and preserve nutrients, ensuring that our food has optimum quality and flavour, both before and after cooking.

Different storing conditions, as well as placement within the fridge, are recommended for different types of produce. Some fruits and vegetables, such as onions and potatoes, shouldn't be stored together because they can influence each other's ripening process. 33% of all food goes to waste, yet 61% of that waste could be prevented with proper food storage. So experience

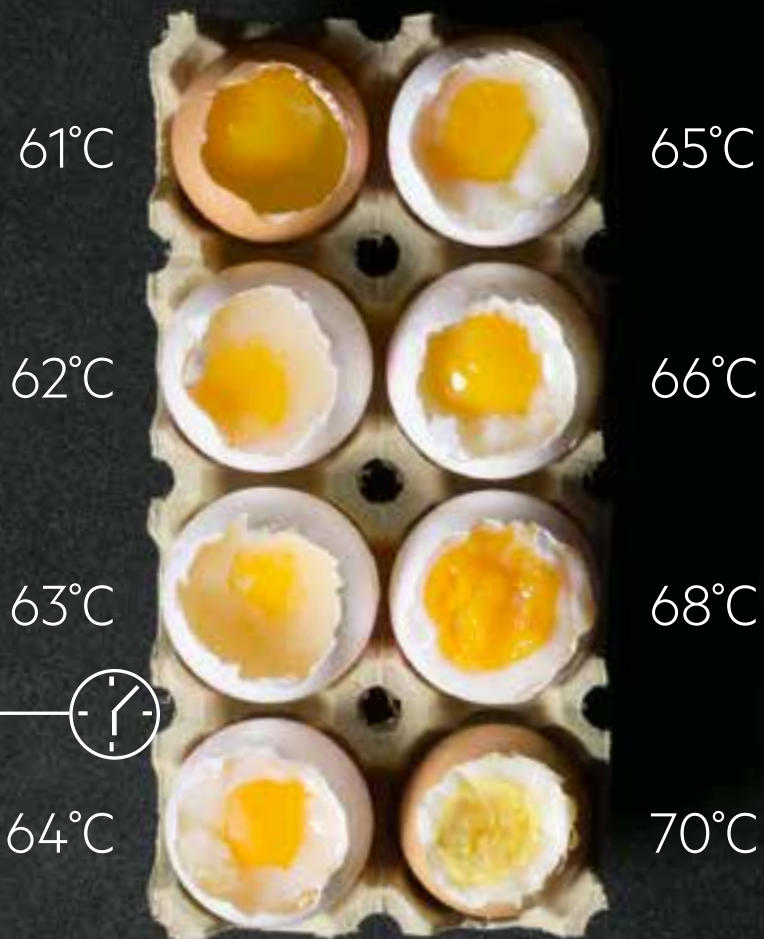
fruits and vegetables that taste fresh-off-the-vine. Enjoy new levels of tenderness in your meats. And discover how leftovers can taste just as delicious as a freshly prepared meal, all while making more of the ingredients in your fridge. With proper refrigeration, you'll be Taking Taste Further both before and after you cook.





HEAT

Cooking isn't just bringing food to the right temperature. You also need an understanding of how heat affects the molecules that influence taste and texture.



Heat creates taste by breaking down large molecules into smaller ones, releasing the flavours locked inside them. For instance, a browned steak tastes delicious because of the reaction between amino acids and sugars that occurs at 130°C. Too much heat causes these molecules to escape, destroying taste and texture. With vegetables, the key is to apply enough heat to burst the cell walls that contain flavour without letting the goodness evaporate into the air.

When frying and braising, precise heat control is essential. Even the slightest temperature difference can determine whether a dish is a success or falls short of the mark. That's why different heating techniques can create significantly different tastes and textures. Precision offered by induction heat can make all the difference when every degree and every second determine how heat is distributed through your dish.

Watch the documentary

Use this link to watch the full Tasteology documentary and meet the pioneers of cooking. See online at:

[youtube.com/AEGAustraliaNewZealand](https://www.youtube.com/AEGAustraliaNewZealand)



EXPERIENCE

You can keep Taking Taste Further even after you've finished cooking by perfecting how each meal is experienced.

Most of us know that food's aromas are closely connected to its flavour. But all of our senses, in fact, can complement taste. With sights, sounds and tactile sensations, you can enhance the taste of every bite and turn any meal into a multi-sensory experience. Flavour is not only something perceptible, it is also something tangible. The consistency of our food and the quality

of the utensils with which we eat it both have some degree of influence on our taste experience. Heavier cutlery and bowls enhance the quality of a meal, and the shape and weight of a glass alters the flavour of the drink you've paired with your dish. In fact, our environment as a whole has an effect on our perception of taste. Whether we are in a bright room or a

dark room, and what music is playing in the background, for instance. The colour, design and material of the crockery on which the food is served also play an important role. Round white plates are perfect for presenting sweet foods, while angular black plates complement more hearty fare. Take taste further with the right experience.



Sweet

Sour

Salt

Bitter

MARK BEST

AEG BRAND AMBASSADOR

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.

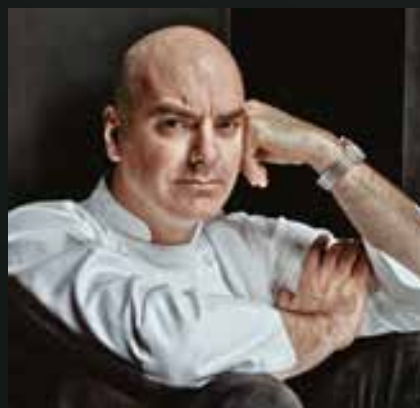
Mark Best started his working life as an electrician in the gold mines of Western Australia before embarking on his culinary career at the age of 25. He commenced an apprenticeship at the Macleay Street Bistro, Potts Point, in 1990. This was the beginning of his passion for French food. It was the heyday 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 'L'Arpège' 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.

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 "Break through award"

Mark 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.



COOKING DEMONSTRATIONS

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.



THE AGRARIAN KITCHEN

Deep within Tasmania's Derwent Valley you'll discover a farm-based cooking school like no other. Using organic principles, the Agrarian Kitchen guided by Rodney Dunn, grows its own heirloom varieties of fruit, vegetables and rare breed animals, and sources ingredients

from local farmers, fishermen, gardeners and artisanal producers. And Rodney's choice of appliance? AEG – naturally.

For the perfect hands-on gourmet getaway and to use AEG appliances, find inspiration at theagrariankitchen.com



OVENS CREATE SOMETHING EXCEPTIONAL

However you like to cook and whatever your favourite dishes, there's an AEG oven that's just right for you. Featuring our intelligent technology, every oven makes it effortless and enjoyable to create great tasting food, exactly the way you like it.



.....
Why steam?

- **Prevents flavour exchange**
Stops flavour exchange between different dishes.
- **Food stays moist**
Prevents food from drying out.
- **Preserves nutrients**
Preserves nutrients, vitamins and minerals.
- **Evenly cooked**
Cooks food more evenly from surface to core.
- **More efficient**
Delivers heat more efficiently to the food than dry, hot air, so the temperature can be lower.

SOUSVIDE IN JUST FOUR STEPS

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.

STEP 01

Clean, chop and season.



STEP 02

Seal all the flavours in the PrecisionVac™ SousVide vacuum sealer drawer.



STEP 03

Place in the oven and select the SousVide function.



STEP 04

Plate and present.





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.

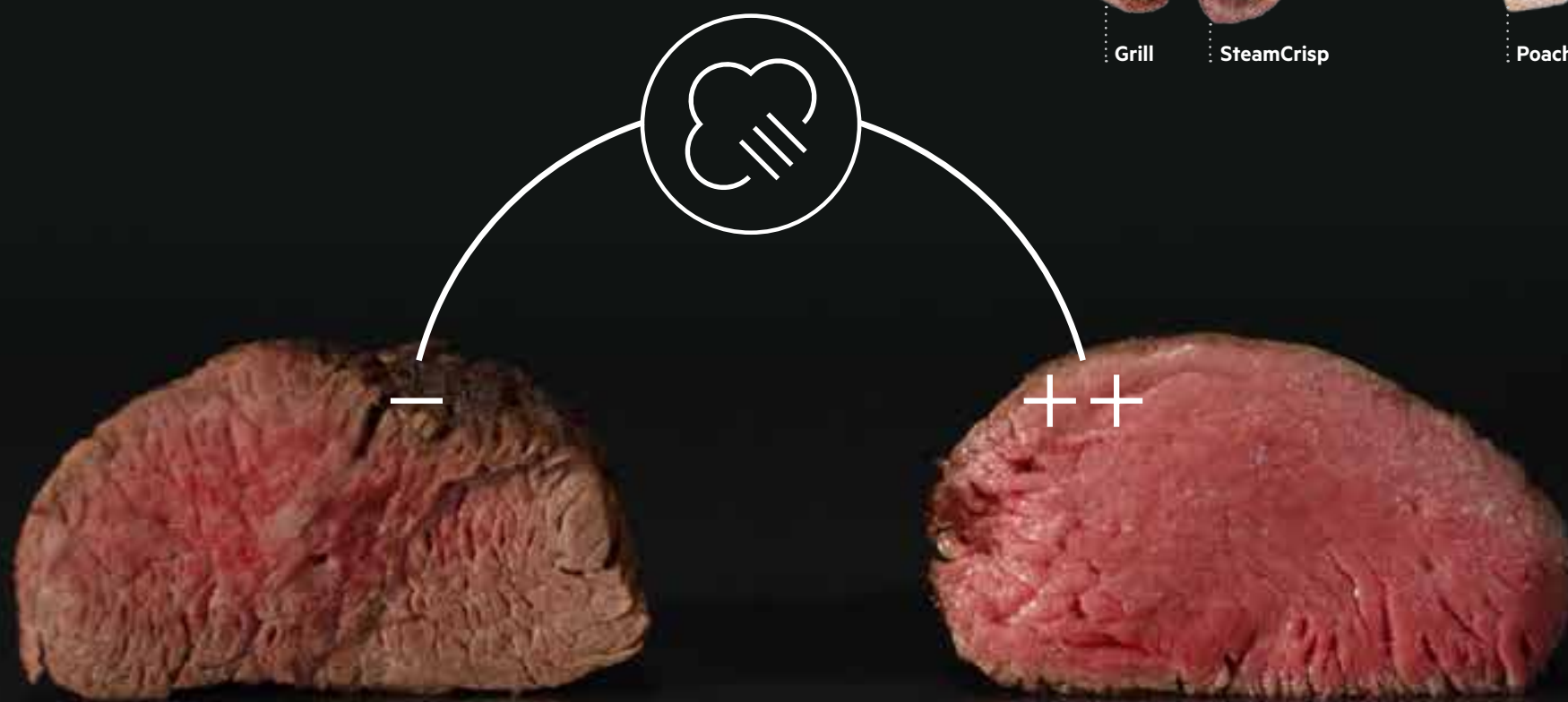
Humidity also prevents moisture from evaporating, locking in taste and preserving the texture of your ingredients with gentle and even heating so that nothing gets destroyed. This way, you get a golden brown crisp exterior without overcooking or under-cooking the interior. When baking, steam allows dough to rise more quickly and thoroughly because of how well it conducts heat. The humidity also prevents the dough's surface from drying out too quickly and causing resistance in the rising process. Steam's heat also produces a more complex caramelisation on the dough's surface, creating thick and delicious crusts every time.

Understanding why heat creates taste and texture allows you to explore the potential of every ingredient, whether it's precision induction heating or exciting new techniques such as steam and SousVide. Discover how different heating methods unlock delicious new flavours and start Taking Taste Further with every dish.

MASTER A NEW LEVEL OF FLAVOUR.
JUST ADD STEAM TO HEAT.

By adding steam to traditional heat, our range of ovens ensures your dishes are cooked to your exact preference. 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.



DID YOU KNOW?
Water molecules conduct heat much faster than air - so much so that 100°C of steam distributes heat at the same level as 600°C of hot air.

STEAMPRO. YOUR NEW STANDARD FOR FLAVOUR

Now you can be sure of exactly the right amount of steam to create delicious results every time – effortlessly. The SteamPro™ steam 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.



NEW

STEAMPRO™ BSK892330M

60cm SteamPro™ steam oven
with Command Wheel control

KEY FEATURES

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

Included accessories:

- 2 stainless steel wire shelves
- Roasting pan
- Cake tray
- Patissoire
- Steam set
- OptiFlex™ telescopic runners (3 sets)

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



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.



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.



Removable water drawer

You can easily remove the steam oven's water drawer with a simple movement, refill it at the tap, and slide it back into the slot to perfectly reintegrate it into the sleek surface of the oven.

EXCEPTIONAL CLEANING WITH PYROLUXE™

The PyroLuxe™ function heats the oven up to 500°C. At this temperature, all food residue is turned to ash to be simply wiped out with a damp cloth.



NEW

STEAMCRISP™ PYROLUXE™ BSK774320M

60cm SteamCrisp™ PyroLuxe™
oven with Touch on Glass controls

KEY FEATURES

- 71L nett capacity, 77L gross
- 19 oven functions
- SteamCrisp steam assisted cooking function
- PyroLuxe easy cleaning
- Food sensor
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Cake tray
- Dripping pan
- OptiFlex™ telescopic runners (3 sets)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
594 x 594 x 568

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



SteamCrisp

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



Pyrolytic cleaning

Models within the range have up to 3 Pyrolytic cleaning cycles which vary in time depending on how dirty the oven is. Whether it is lightly or heavily soiled, these intelligent ovens will clean themselves to look as good as new – fully automatic self cleaning at the touch of a button.



SteamBake

Good baking is an art. Great baking is a science. To create a masterpiece, just add steam. Water molecules conduct heat faster than hot air, so cook more thoroughly. With just a touch of a button, our SteamBake function adds the perfect amount of steam to your baking for added caramelisation and extra thick crusts.



PYROLUXE™
BPK842320M

60cm SenseCook PyroLux™ oven
with Command Wheel control

KEY FEATURES

- 71L nett capacity, 77L gross
- 16 oven functions
- PyroLux easy cleaning
- Automatic programs
- Food sensor
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



PYROLUXE™
BPK742320M

60cm SenseCook PyroLux™ oven
with Touch on Glass control

KEY FEATURES

- 71L nett capacity, 77L gross
- 16 oven functions
- PyroLux easy cleaning
- Food sensor
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



PYROLUXE™
BP501310AM

60cm PyroLux™ oven
with OptiSight™ control

KEY FEATURES

- 71L nett capacity, 77L gross
- 9 oven functions
- PyroLux easy cleaning
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- CleanAir Catalyser
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



PYROLUXE™
BP300300AM

60cm PyroLux™ oven
with UniSight™ control

KEY FEATURES

- 71L nett capacity, 77L gross
- 9 oven functions
- PyroLux easy cleaning
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



MULTIFUNCTION
BE501310AM

60cm Multifunction oven
with OptiSight™ control

KEY FEATURES

- 71L nett capacity, 77L gross
- 9 oven functions
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



MULTIFUNCTION
BE4003001M

60cm Multifunction oven
with OptiSight™ control

KEY FEATURES

- 71L nett capacity, 77L gross
- 8 oven functions
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ triple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
600 x 600 x 580



NEW

PRECISIONVAC™
KDK911423M

14cm Mastery range
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 sous vide 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

Cut-out dimensions (HxWxD) in mm
141 x 600 x 570



NEW

WARMING DRAWER
KDK911422M

14cm Mastery range
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

Cut-out dimensions (HxWxD) in mm
141 x 600 x 570

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.



NEW

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)
- MaxiView™ enlarged visibility
- IsoFront™ triple glazed door
- CataLuxe™ liners
- Removable easy clean racks
- Anti-fingerprint stainless steel

Included accessories:

- 3 wire racks
- Cake tray
- Grill rack
- OptiFlex™ telescopic runners (2 sets)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
888 x 594 x 548

Cut-out dimensions (HxWxD) in mm
894 x 600 x 570



SurroundCook

Unlike standard ovens, the SurroundCook® oven's 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 and liners. 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.



HIGH PERFORMANCE COMPACT SIZE

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.



NEW

COMPACT STEAMPRO KSK792220M

45cm SteamPro steam oven
with Command Wheel control

KEY FEATURES

- 43L nett capacity, 49L gross
- 25 oven functions plus automatic programs
- Command Wheel control with SousVide functions
- Humidity sensor
- Food sensor
- Fully removable water drawer
- Steam cleaning function
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:

- Stainless steel wire shelf
- Roasting pan
- Cake tray
- Patissoire
- Steam set

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
460 x 600 x 570



Compact ovens

Whether you want to roast, bake, grill, microwave or cook with steam – choose from our wide range of compact ovens to suit every preference.



SousVide

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



NEW

COMPACT SENSECOOK PYROLUXE™ KPK742220M

45cm SenseCook PyroLuxe™ oven
with Touch on Glass control

KEY FEATURES

- 43L nett capacity, 49L gross
- 19 oven functions plus automatic programs
- PyroLuxe™ cleaning cycles
- Food sensor
- SoftMotion™ door movement
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories

- Stainless steel wire shelf
- Cake tray
- Dripping pan

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
460 x 600 x 570



NEW

COMPACT COMBIQUICK KMK761000M

45cm CombiQuick microwave
with Touch on Glass control

KEY FEATURES

- 1000W microwave power
- Combination microwave and fan cooking
- Combination microwave and grill cooking
- Quick start function
- Automatic programs
- Autoweight cooking and defrosting programs
- Control lock
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories

- Wire shelf
- Cake tray
- Side racks

SPECIFICATIONS

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

Cut-out dimensions (HxWxD) in mm
460 x 600 x 570



NEW

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 programs
- Autoweight cooking and defrosting programs
- Control lock
- Anti-fingerprint stainless steel

Included accessories

- Glass turntable
- Wire rack (high)
- Wire rack (low)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
459 x 596 x 404

Cut-out dimensions (HxWxD) in mm
460 x 600 x 520

COOKTOPS

COOK WITH FLAIR AND CONFIDENCE

At AEG we believe that a cooktop should look as good as it performs. Which is why all our induction cooktops are designed not just to bring out the best in your cooking, but also to give you all the flexibility you need while cooking and looking sleek in your kitchen.

FreeZone™ features a large auto-sensing cooking area, letting you place pots and pans anywhere you want, whatever their size or shape.

Grill or pan-fry on a large plancha at the front while you allow your casserole to bubble at the back, or place a large paella pan in the middle. Large or small, old favourites or new ones – you no longer need to plan which pans to use or where to place them. This cooktop will automatically recognise and heat different pan sizes and shapes straight away, even the biggest ones.



Cook anywhere with FreeZone™

Enjoy complete flexibility with our extra large auto-sensing FreeZone™ cooking area, letting you place up to three pans anywhere that you want – whatever their shape or size. With two additional OptiZones™ beside it, you can cook with up to 5 pots at any time.



ExSight™ full touch colour display

Bringing intuitive interaction to the way you cook, the large full touch colour display shows each pot position and power level, while the full text display lets you easily navigate menus to access additional functions, cooktop settings and help menus.



SplitZone™ function for added flexibility

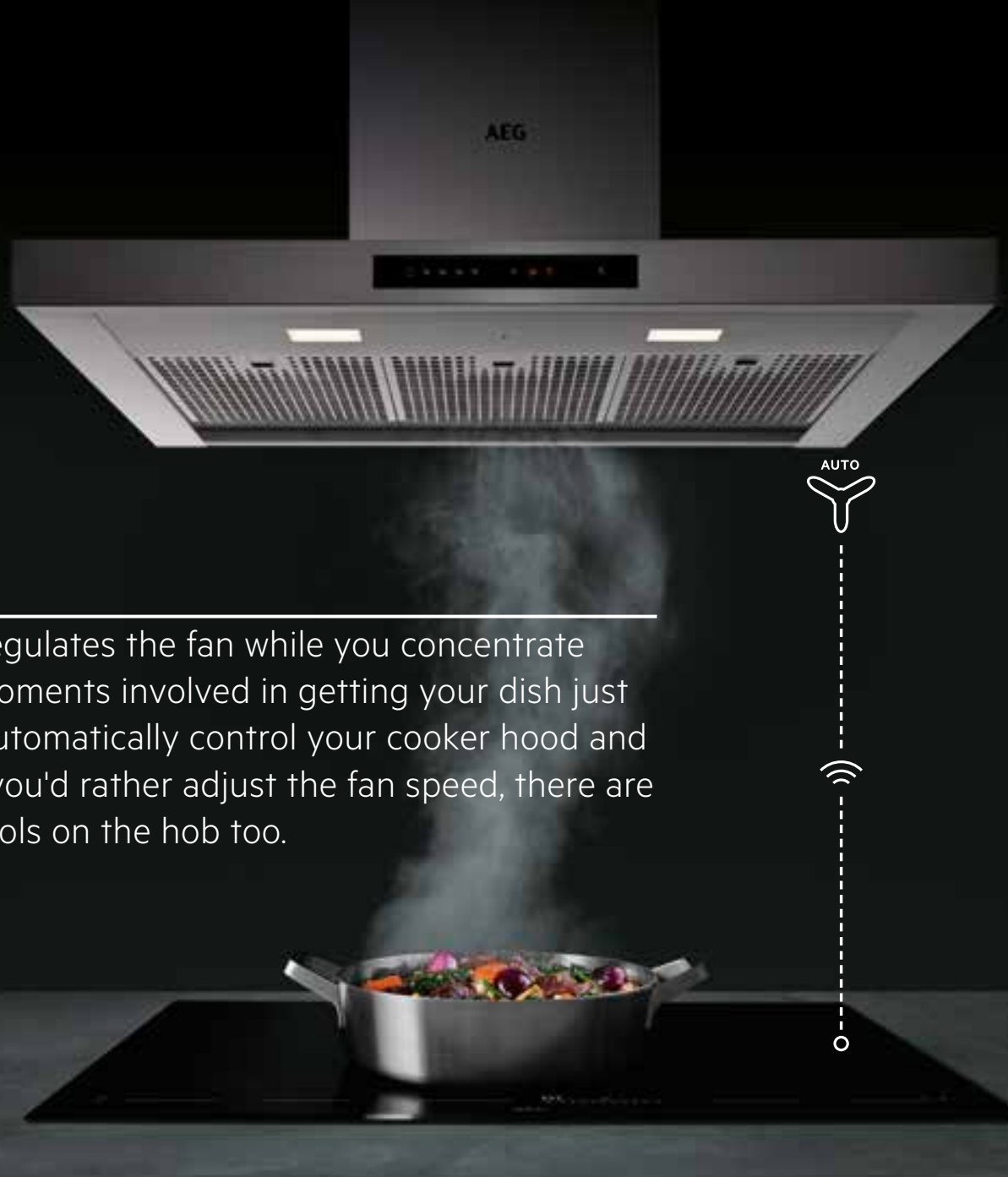
The programmable FreeZone™ automatically detects your pans and with one touch, can split a single zone into two individual cooking zones which can be programmed independently. Perfect for use with the AEG Plancha Grill.



DID YOU KNOW?

Induction is much more energy efficient than regular cooking? With induction, 85-90% of the energy is transferred into heat, compared to 70% with conventional cooktops.





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 hob 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.

Stop + Go

When ready to resume, touch the Stop + Go 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™

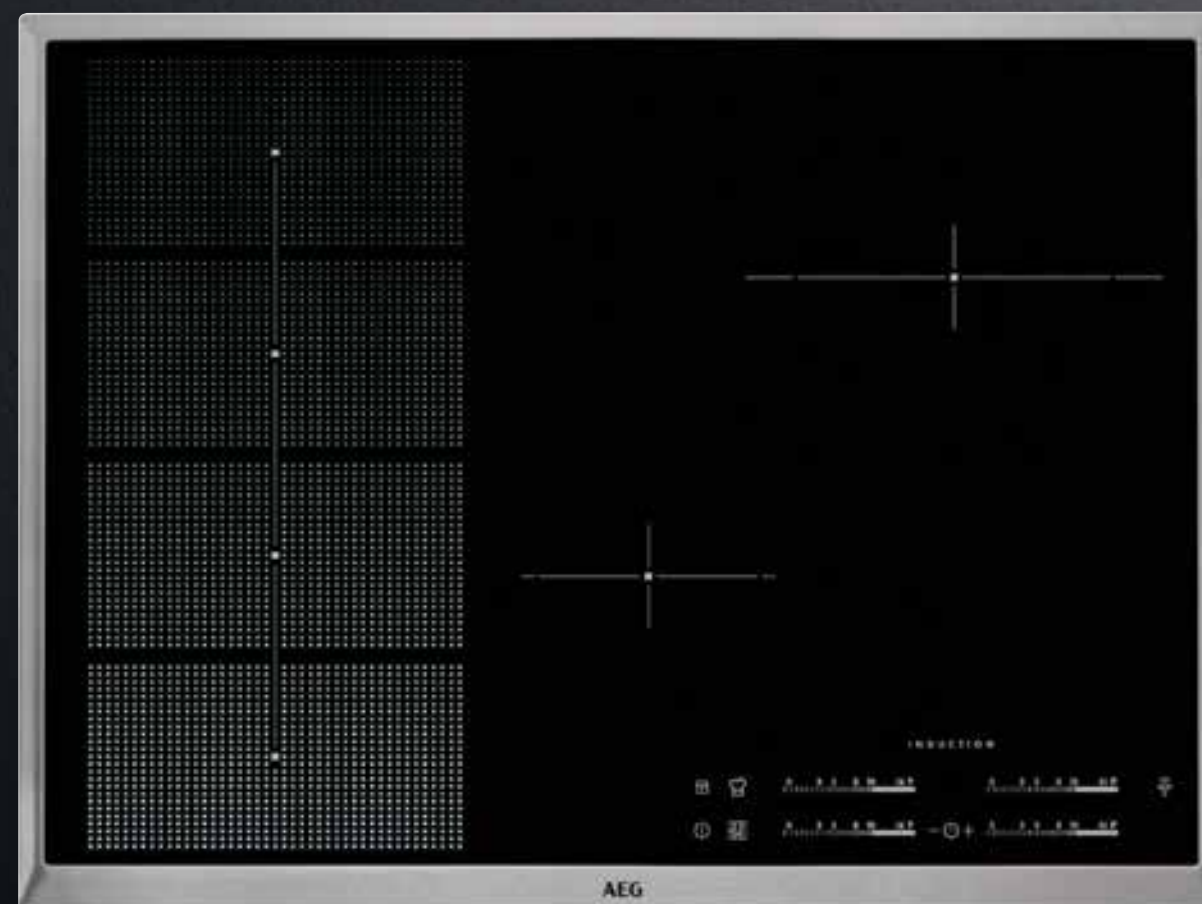
The AutoMax™ function, once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

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 switches 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.



FlexiBridge induction. This cooktop is 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.





Induction technology is the fastest, safest and most energy-efficient way to cook on a cooktop. Our induction cooktops look stunning too, with their sleek, smooth design – perfect for the most beautiful kitchens.



And the heat adjustments are so delicate that they help you produce the finest tastes and textures every time you cook.

Modern AEG induction hobs are designed to be more flexible than ever. Multiple cooking zones can be used at the same time, for instance permitting integration of the Plancha grill plate

for grilling, sautéing or browning meat or poultry to perfection (1). An added bonus is the option of using pre-set cooking zones, with which you can control the heat simply by moving the pan off the heated zone. This is useful for foods that have to be flash-fried (2).

(1) FlexiBridge function
(2) ProCook® function

ProCook®



Low heat when keeping warm



Medium heat when low frying



High heat when searing

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.

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.



OptiZone™ induction
Our OptiZone™ induction cooktops are developed with cooking zones which detect pan presence and location and are not restricted to traditional circular zones.

Pure black surface
When the cooktop is switched off, the ceramic glass surface is completely black. The surface illuminates to reveal red LED backlit controls and the OptiZone™ cooking surfaces.

Touch control
Our Touch control provides instant, precise control at the touch of a finger.



FREEZONE™ INDUCTION
HKH81700XB

80cm FreeZone™ induction cooktop
with Multi zones and ExSight™ control

KEY FEATURES

- Large auto-sensing FreeZone™ cooking area
- 2 OptiZone™ cooking zones
- Cook with up to 5 pots at any time
- TFT full touch display
- ProCook function
- SplitZone™ function
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock
- XL stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
766 x 516

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



NEW

FLEXIBRIDGE INDUCTION
HKP95510XB

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

KEY FEATURES

- FlexiBridge 4 segment flexible cooking area
- 3 OptiZone™ cooking zones
- Hob²Hood function
- Touch slide controls
- ProCook function
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock
- XL stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
896 x 516

Cut-out dimensions (WxD) in mm
880 x 490



NEW

FLEXIBRIDGE INDUCTION
HKP85410XB

80cm FlexiBridge induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

- FlexiBridge 4 segment flexible cooking area
- 2 OptiZone™ cooking zones
- Hob²Hood function
- Touch slide controls
- ProCook function
- OptiHeat™ control
- AutoMax™ function
- Minute minder
- CountUp timer
- Öko timer function
- Control lock
- XL stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
766 x 516

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



NEW

FLEXIBRIDGE INDUCTION
HKP75410XB

70cm FlexiBridge induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

- FlexiBridge 4 segment flexible cooking area
- 2 OptiZone™ cooking zones
- Hob²Hood function
- Touch slide controls
- ProCook function
- OptiHeat™ control
- AutoMax™ function
- Minute minder
- CountUp timer
- Öko timer function
- Control lock
- XL stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
696 x 516

Cut-out dimensions (WxD) in mm
680 x 490



FLEXIBRIDGE INDUCTION
HKP65410XB

60cm FlexiBridge FreeZone™ induction cooktop
with 4 cooking zones and touch controls

KEY FEATURES

- FlexiBridge 4 segment flexible cooking area
- 2 OptiZone™ cooking zones
- Hob²Hood function
- Touch slide controls
- ProCook function
- OptiHeat™ control
- AutoMax™ function
- Minute minder
- CountUp timer
- Öko timer function
- Control lock
- XL stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
576 x 516

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



FLEXIBRIDGE INDUCTION
HKP65310XB

60cm FlexiBridge FreeZone™ induction cooktop
with 3 cooking zones and touch controls

KEY FEATURES

- FlexiBridge 4 segment flexible cooking area
- 2 OptiZone™ cooking zones
- Hob²Hood function
- Touch slide controls
- ProCook function
- OptiHeat™ control
- AutoMax™ function
- Minute minder
- CountUp timer
- Öko timer function
- Control lock
- XL stainless steel frame

SPECIFICATIONS

Product dimensions (WxD) in mm
576 x 516

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



OPTIZONE™ INDUCTION
HK874400FB

80cm Pure 4 OptiZone™ induction cooktop
with touch controls

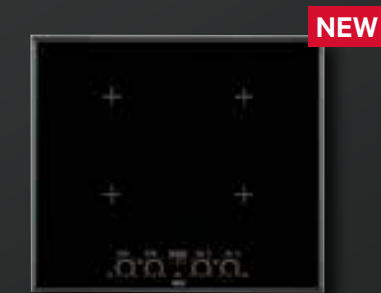
KEY FEATURES

- Pure black surface when off
- 4 OptiZone™ cooking zones
- Touch slide controls
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

SPECIFICATIONS

Product dimensions (WxD) in mm
780 x 520

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



OPTIZONE™ INDUCTION
HK674400FB

60cm Pure 4 OptiZone™ induction cooktop
with touch controls

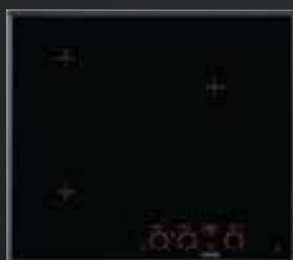
KEY FEATURES

- Pure black surface when off
- 4 OptiZone™ cooking zones
- Touch slide controls
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 520

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



OPTIZONE™ INDUCTION HK673520FB

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

KEY FEATURES

- Pure black surface when off
- Bridge function
- 3 OptiZone™ cooking zones
- Touch slide controls
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 520

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

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.



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
- Öko timer function
- Control lock

SPECIFICATIONS

Product dimensions (WxD) in mm
576 x 516

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



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 Stop + Go button again and all the zones return to their previous settings.

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.



NEW 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 (WxD) in mm
830 x 480



Multi-ring Triple Crown Wok burners

Our gas cooktops have multi-ring high output Wok burners located on the left of the cooktop to produce high heat for wok cooking, intense frying or fast heating.



Flame failure safety device

If the flame of your gas burner is accidentally extinguished, the flame failure device will switch off the gas supply to ensure the utmost safety.



Easy clean vitreous ceramic glass surface.

With the seamless surface, our cooktops can be cleaned effortlessly.



NEW 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

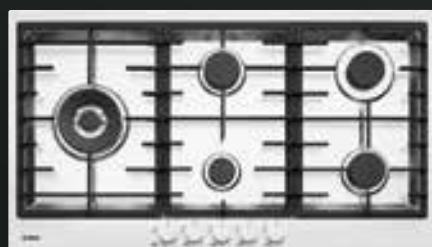
SPECIFICATIONS

Product dimensions (WxD) in mm
590 x 520

Cut-out dimensions (WxD) in mm
560 x 480

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.



GAS
HG90FXA

90cm stainless steel gas cooktop

KEY FEATURES

- 5 burners including wok burner
- Powerful 18MJ dual valve triple ring 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

SPECIFICATIONS

Product dimensions (WxD) in mm

890 x 510

Cut-out dimensions (WxD) in mm

860 x 480



Triple ring wok burner

Powerful dual valve triple ring wok burner, providing exceptional levels of control – from as low as 1MJ for simmering, or up to 18MJ of intense heat, perfect for searing, or stir fry cooking. (Selected models only)



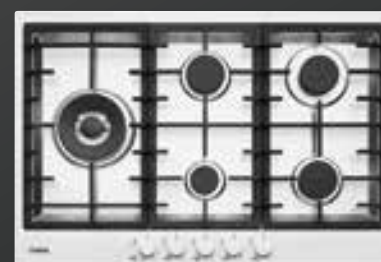
Multi-ring burners

Our gas cooktops have multi-ring high output burners located on the left of the cooktop to produce high heat for wok cooking, intense frying or fast heating.



Flame failure safety device

If the flame of your gas burner is accidentally extinguished, the flame failure device will switch off the gas supply to ensure the utmost safety.



GAS
HG75FXA

75cm stainless steel gas cooktop

KEY FEATURES

- 5 burners including wok burner
- Powerful 18MJ dual valve triple ring 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

SPECIFICATIONS

Product dimensions (WxD) in mm

750 x 510

Cut-out dimensions (WxD) in mm

720 x 480



GAS
HG60FXA

60cm stainless steel gas cooktop

KEY FEATURES

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

Included accessories

- Mini trivet

SPECIFICATIONS

Product dimensions (WxD) in mm

590 x 510

Cut-out dimensions (WxD) in mm

560 x 480

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.

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.



54dB
SilenceTech
Wall and vertical canopy rangehoods



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

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.

NEW



CEILING HOOD

DCE5280HM

120cm ceiling hood
with Hob²Hood control

KEY FEATURES

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

SPECIFICATIONS

Product dimensions (HxWxD) in mm
1200 x 500 x 311

Cut-out dimensions (HxWxD) in mm
1172 x 470

NEW



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)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
1095-1445 x 898 x 396

NEW



WALL CANOPY

DBE6980HM

90cm wall canopy rangehood
with Hob²Hood control

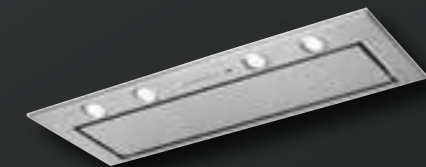
KEY FEATURES

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

SPECIFICATIONS

Product dimensions (HxWxD) in mm
720-920 x 898 x 470

NEW



INTEGRATED

DGE5160HM

99cm integrated rangehood
with Hob²Hood control

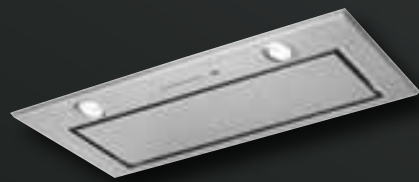
KEY FEATURES

- 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
330 x 990 x 300

Cut-out dimensions (HxWxD) in mm
273 x 944

NEW

INTEGRATED
DGE5860HM

77cm integrated rangehood
with Hob²Hood control

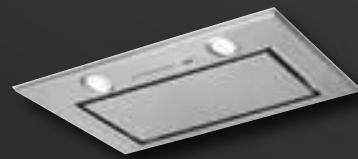
KEY FEATURES

- 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)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
330 x 770 x 300

Cut-out dimensions (HxWxD) in mm
273 x 723

NEW

INTEGRATED
DGE5660HM

54cm integrated rangehood
with Hob²Hood control

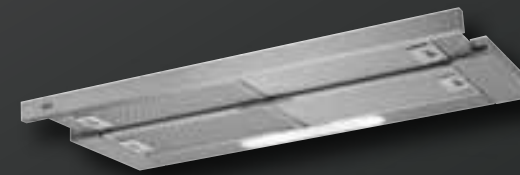
KEY FEATURES

- 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)

SPECIFICATIONS

Product dimensions (HxWxD) in mm
330 x 540 x 300

Cut-out dimensions (HxWxD) in mm
273 x 493

NEW

TELESCOPIC
DPB5950M/A

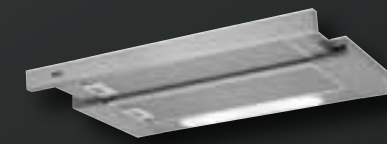
90cm telescopic rangehood
with slide switch control

KEY FEATURES

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

SPECIFICATIONS

Product dimensions (HxWxD) in mm
396 x 898 x 300



TELESCOPIC
DPB5650M/A

60cm telescopic rangehood
with slide and switch control

KEY FEATURES

- Suitable for 60-70cm cooktops
- LED lighting
- Dishwasher safe filters
- Recirculating option
- 605m³/hr extraction

SPECIFICATIONS

Product dimensions (HxWxD) in mm
396 x 598 x 300

REFRIGERATION PRECISION CHILLING FOR EXCEPTIONAL RESULTS

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.



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.



LCD touch controls

Take complete control of the storage conditions of your refrigerator at the touch of a finger.



No frost technology

No need to defrost ever. The refrigerator is equipped with a fan that delivers constant temperature, resulting in automatic defrosting.

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 SCN81800C0

276L integrated fridge - freezer
with SoftClose doors, DynamicAir technology and LCD touch controls

KEY FEATURES

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

SPECIFICATIONS*

Product dimensions (HxWxD) in mm

1768 x 556 x 549

Cut-out dimensions (HxWxD) in mm

1771-1781 x 560-568 x 550(min)



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.



LCD touch controls

Take complete control of the storage conditions of your refrigerator at the touch of a finger.



No frost technology

No need to defrost ever. The refrigerator is equipped with a fan that delivers constant temperature, resulting in automatic defrosting.



FRIDGE SKD81800C0

314L integrated refrigerator

with SoftClose doors & 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

SPECIFICATIONS*

Product dimensions (HxWxD) in mm

1768 x 556 x 549

Cut-out dimensions (HxWxD) in mm

1771-1781 x 560-568 x 550(min)



FREEZER AGN81800C0

216L integrated freezer

with SoftClose doors & 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

1768 x 556 x 549

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.

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

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. The core is three layer aluminium – an excellent heat conductor. While the inside 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.



Designed to fit perfectly on AEG induction cooktops

The Mastery Collection's multi-layer construction is optimised for AEG induction cooktops and also fits all other cooktop surfaces. Fully flat bases optimise adherence to the cooktop surface and maximise heat transfer efficiency.



Dishwasher and oven safe

The entire Mastery Collection is dishwasher safe. All Mastery Collection pots and pans are oven safe up to 250°C.

NEW



COOKWARE
A9KLLC0

Roasting pot with lid

Use the Roasting pot to cook everything from casseroles to roast meats, vegetables and poultry. Sear and simmer on the cooktop, then finish off the dish in the oven in one convenient process. Keeping all the rich flavours inside the Roasting pot for a juicy tender result every time.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
280 x 390 x 80

NEW



COOKWARE
A9KL1

Teppanyaki grill plate

Create authentic Asian recipes with the Teppanyaki grill plate. Garlic chicken with sizzling vegetables, chilli and soy-glazed beef or king prawns. Balance textures and fine-tune tastes.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
255 x 470 x 25

NEW



COOKWARE
A9HL33

Plancha grill

Turn your cooktop on in an instant to a barbecue and get perfect outdoor grill taste all year round with the Plancha grill. Steaks grilled to perfection, asparagus with the right crunch and seared scallops with the crispy crust and a tender inside.

SPECIFICATIONS

Product dimensions (HxWxD) in mm
220 x 432 x 18



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

240



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

240



COOKWARE
ACC133

4.5L low casserole

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

SPECIFICATIONS

Diameter in mm

300



COOKWARE
ACC136

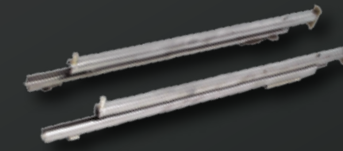
Frying pan

This frying pan's short sides and base are designed to deliver rapid, uniform heating and gentle, consistent moisture reduction.

SPECIFICATIONS

Diameter in mm

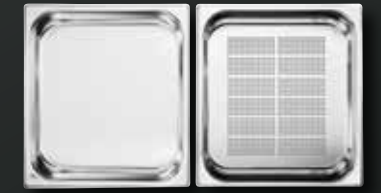
280



OVEN ACCESSORIES
ACC120 & ACC115

Telescopic runners

Effortlessly access your dishes whilst they are in the oven.



OVEN ACCESSORIES
ACC098

Steam set

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



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
ACC135

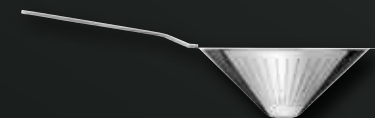
2L conical sauté

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

Chinois colander

Use this premium quality colander to strain liquids for silky smooth results that taste exceptional. (Designed for use with the saucepan and conical sauté.)

SPECIFICATIONS

Diameter in mm

220



OVEN ACCESSORIES
ACC119

Grill pan

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



OVEN ACCESSORIES
ACC118

Baking tray

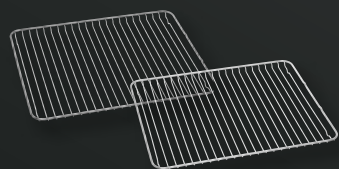
Designed to maximise your AEG oven to ensure an even bake.



OVEN ACCESSORIES
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
ACC111, ACC110 & ACC116

Grill grid

Maximise your oven with additional oven grill shelves.



OVEN ACCESSORIES
ACC114

Thermometer probe

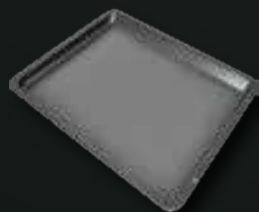
Works with your oven to measure the internal temperature of food. When the desired temperature is reached, the oven will turn itself off leaving you with tender, perfectly roasted meat.



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
ACC112

Baking tray non-stick

Designed exclusively for your oven.



OVEN ACCESSORIES
ACC151

Steam dish set

Designed to fit the ThermiC°Steam™ oven, you can take your cooking to the next level by concentrating the steam directly into the steam dish for maximum flavour and moisture retention.



OVEN ACCESSORIES
ACC125

SousVide vacuum sealer bags (50)

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



SPECIFICATIONS

Built-in ovens

PRODUCT CODE	BSK892330M	BPK842320M
Product name	60cm SteamPro steam oven	60cm SenseCook PyroLuxe™ oven
Features		
Control type	Command wheel	Command wheel
Oven capacity (gross)	77	77
Oven capacity (usable)	70	71
Number of functions	25	16
Recipe programmes	Yes	Yes
Fully programmable timer	Yes	Yes
Food sensor	Yes	Yes
SoftMotion™ soft close door	Yes	Yes
ThermiC ^o air™	Yes	Yes
FloodLight™ system	Yes	Yes
Cleaning	Yes, Steam	Yes, Pyrolytic
Humidity sensor	Yes	
SousVide functions	Yes	
Steam function	Yes	
Removable water drawer	Yes	
Layers of glass in oven door	4	4
Top oven (for DCK731110M only)		
Oven capacity (nett)		
Number of functions		
Bottom oven (for DCK731110M only)		
Oven capacity (nett)		
Number of functions		
Product dimensions		
Height (mm)	594	594
Width (mm)	595	595
Depth (mm)	567	567
Cut-out dimensions (flush fit)		
Height (mm)	600	600
Width (mm)	600	600
Depth (mm)	580	580
Performance		
Connected load (kW)	3.2	3.5
Maximum current rating (A)		16
Type of connection	Electric	Electric
Energy efficiency class	A++	A+
Lights	65	65
Included accessories		
OptiFlex™ telescopic runners	3	3
Number of shelves	2	2
Grill rack		
Dripping pan	1	1
Wire shelf trivet		1
Cake tray	1	1
Patissoire	1	
Steam set	1	
Chromed wire racks		2
Stainless wire racks	2	

BSK774320M	BPK742320M	DCK731110M
60cm SteamCrisp oven	60cm SenseCook PyroLuxe™ oven	60cm SenseCook double oven
Touch on glass	Touch on glass	Touch on glass
77	77	
71	71	43 top / 68 bottom
19	16	8 top / 10 bottom
Yes	Yes	
Yes	Yes	Yes
Yes	Yes	
Yes	Yes	Yes
Yes	Yes	
Yes, Pyrolytic	Yes, Pyrolytic	Yes, Catalytic
Yes		
4	4	3
		43
		8
		68
		10
594	594	888
595	595	594
567	567	548
600	600	894
600	600	600
580	580	570
3.5	3.5	5.8
16	15	
Electric	Electric	Electric
A+	A+	A
65	65	25
3	3	2
2	2	3
1	1	1
1	1	1
1	1	
2	2	4

SPECIFICATIONS

Built-in ovens

PRODUCT CODE	BP501310AM	BP300300AM	BE501310AM	BE4003001M
Product name	60cm PyroLuxe™ oven	60cm PyroLuxe™ oven	60cm Multifunction oven	60cm Multifunction oven
Features				
Control type	OptiSight™	UniSight™	OptiSight™	OptiSight™
Oven capacity (gross)	77	77	77	77
Oven capacity (usable)	71	71	71	71
Number of functions	10	9	9	8
Fully programmable timer	Yes	Yes	Yes	Yes
Core temperature sensor				
SoftMotion™ soft close door				
MaxiKlasse™ oven	Yes	Yes	Yes	Yes
MaxiView™ enlarged window	Yes	Yes	Yes	Yes
ThermiC ^{air} ™	Yes	Yes	Yes	Yes
Active CleanAir control system	Yes			
FloodLight™ system	Yes	Yes	Yes	Yes
Cleaning	Pyrolytic	Pyrolytic		
SMART cooking functions				
True fan cooking program	Yes	Yes	Yes	Yes
Layers of glass in oven door	4	4	4	3
Product dimensions				
Height (mm)	594	594	594	594
Width (mm)	594	594	594	594
Depth (mm)	567	567	567	567
Cut-out dimensions (flush fit)				
Height (mm)	600	600	600	600
Width (mm)	600	600	600	600
Depth (mm)	580	580	580	580
Performance				
Connected load (kW)	3.5	3.5	3.5	3.5
Maximum current rating (A)	16	16	15	15
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired
Energy efficiency class	A+	A	A+	A
Lights	1	1	1	1
Included accessories				
OptiFlex™ telescopic runners	Yes		Yes	
Number of shelves	2	2	2	2
Dripping pan	1	1	1	1
Wire shelf trivet		1	1	1
Cake tray	1	1	1	1
Patissoire				
Steam set				
Steam generator cover				
Sponge				
Chromed wire racks				
Grill rack				

Compact ovens

PRODUCT CODE	KSK792220M	KPK742220M
Product name	45cm SteamPro oven	45cm SenseCook PyroLuxe™ oven
Features		
Control type	Touch on glass	Touch on glass
Oven capacity (gross)	49	51
Oven capacity (usable)	43	43
Number of functions	25	19
Recipe programmes	Yes	Yes
Fully programmable timer	Yes	Yes
Food sensor	Yes	Yes
SoftMotion™ soft close door	Yes	Yes
ThermiC ^{air} ™	Yes	Yes
FloodLight™ system	Yes	Yes
Cleaning	Yes, Steam	Yes, Pyrolytic
Humidity sensor	Yes	
SousVide functions	Yes	
Steam function	Yes	
Removable water drawer	Yes	
Layers of glass in oven door	4	4
Product dimensions		
Height (mm)	455	455
Width (mm)	594	595
Depth (mm)	567	567
Cut-out dimensions (flush fit)		
Height (mm)	460	460
Width (mm)	600	600
Depth (mm)	570	570
Performance		
Connected load (kW)	3	3
Maximum current rating (A)	15	15
Type of connection	Electric	Electric
Energy efficiency class	A+	A+
Lights	40	40
Included accessories		
OptiFlex™ telescopic runners		
Number of shelves	1	1
Grill rack		
Dripping pan	1	
Wire shelf trivet		1
Cake tray	1	
Patissoire		
Steam set	1	
Chromed wire racks		1
Stainless wire racks	1	

SPECIFICATIONS

Microwave ovens

PRODUCT CODE	KMK761000M	MBE2658D-M
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	5
Number of programmed functions	19	5
Automatic weight defrost program	Yes	Yes
Automatic weight cook program	Yes	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
Isofront™ quadruple glaze door	Yes	
Product dimensions		
Height (mm)	455	459
Width (mm)	594	596
Depth (mm)	567	404
Cut-out dimensions (flush-fit)		
Height (mm)	460	460
Width (mm)	600	600
Depth (mm)	570	520
Turntable diameter (mm)	325	325
Performance		
Connection load (kW)	3	1.4
Type of connection	Supply cord	10 amp plug
Microwave power (W)	1000	900
Grill power (W)	1900	800
Lights	1	1

Vacuum Sealer Drawer

PRODUCT CODE	KDK911423M
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	
Total Height (mm)	140
Total Width (mm)	540 (drawer front 595mm wide)
Total Depth (mm)	510
Cut-out dimensions (flush fit)	
Flush fit Height (mm)	295
Flush fit Width (mm)	600
Flush fit 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 30cm bags (pack of 25)	Yes
20 x 35cm bags (pack of 25)	Yes
Volume reducer	Yes

REQUIREMENTS

Before first use

Ensure product is oiled using supplied oil kit and conditioning program is performed.

Temperature of food:

Ensure liquids are cold before sealing in the vacuum pouch as hot liquids may boil over in the chamber at low pressure.

Warming Drawer

PRODUCT CODE	KDK911422M
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
Fan air circulation	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 (mm)	
Height	140
Width	595
Depth	535
Cut-out dimensions - flush-fit (mm)	
Height	141
Width	600
Depth	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

SPECIFICATIONS

Induction cooktops

PRODUCT CODE	HKH81700XB	HKP95510XB	HKP85410XB	HKP75410XB
Product name	80cm FreeZone™	90cm FlexiBridge	80cm FlexiBridge	70cm FlexiBridge
Features				
Number of cooking zones	3	5	4	4
Control type	Colour TFT Touch	Touch control	Touch control	Touch control
Hob²Hood capable	No	Yes	Yes	Yes
Position of controls	Front right	Front	Front	Front
Pure black surface				
Bridging function	Yes	Yes	Yes	Yes
ProCook function	Yes	Yes	Yes	Yes
SplitZone function	Yes			
FreeZone with 3 pot capacity	Yes			
Stainless steel trim	Yes	Yes	Yes	Yes
Grey glass surface	Yes			
OptiZone™ induction coil	Yes	Yes	Yes	Yes
AutoMax™ automatic heat up	Yes	Yes	Yes	Yes
OptiHeat™ control	Yes	Yes	Yes	Yes
Stop + Go	Yes	Yes	Yes	Yes
Öko timer	Yes	Yes	Yes	Yes
CountUp timer	Yes	Yes	Yes	Yes
Minute minder	Yes	Yes	Yes	Yes
Function control lock	Yes	Yes	Yes	Yes
Product dimensions				
Width (mm)	766	896	766	696
Depth (mm)	516	516	516	516
Cut-out dimensions (flush fit)				
Width (mm)	750	880	750	680
Depth (mm)	490	490	490	490
Performance				
Connection load (kW)	7.4	11.1	7.4	7.4
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired
Left front zone	FreeZone	FlexiBridge	FlexiBridge	FlexiBridge
Left front (W)	500	2300	2300	2300
Left front boost (W)	3700	3200	3200	3200
Left rear zone	Single	FlexiBridge	FlexiBridge	FlexiBridge
Left rear (W)	2300	2300	2300	2300
Left rear boost (W)	3200	3200	3200	3200
Centre front zone		Single		Single
Centre front (W)		1800		1400
Centre front boost (W)		3700		2500
Centre rear zone			Single	
Centre rear (W)			2300	
Centre rear boost (W)			3200	
Right front zone	Single	Single	Single	
Right front (W)	1400	1400	1800	
Right front boost (W)	2500	2500	2800	
Right rear zone	Single	Single		Single
Right rear (W)	2300	2300		2300
Right rear boost (W)	3700	3200		3600

HKP65410XB	HKP65310XB	HK874400FB	HK674400FB	HK673520FB
60cm FlexiBridge	60cm FlexiBridge	80cm Pure 4 zone	60cm Pure 4 zone	60cm Pure 3 zone
4	3	4	4	3
Touch control	Touch control	Touch control	Touch control	Touch control
Yes	Yes	No	No	No
Front	Front	Front	Front	Front
			Yes	Yes
Yes	Yes	No	Yes	Yes
Yes	Yes	No	No	No
		No	No	No
Yes	Yes	No	No	No
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
576	576	780	590	590
516	516	520	520	520
560	560	750	560	560
490	490	490	490	490
7.4	7.4	7.4	7.4	7.4
Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
FlexiBridge	FlexiBridge	Single	Single	Single
2300	2300	2300	2300	2300
3200	3200	3200	3200	3200
FlexiBridge	FlexiBridge	Single	Single	Single
2300	2300	2300	2300	2300
3200	3200	3200	3200	3200
Single	Single	Single	Single	Single
1400	800	2300	2300	1800
2500	3700	3200	3200	3700
Single		Single	Single	
1800		2300	2300	
2800		3200	3200	

SPECIFICATIONS

Ceramic cooktops

PRODUCT CODE	HK654070XB
Product name	60cm Ceramic
Features	
Number of cooking zones	4
Position of controls	Front
Control type	Touch control
AutoMax™ automatic heat up	Yes
3 level residual heat indication	Yes
Stop + Go	Yes
Öko timer	Yes
CountUp timer	Yes
Minute minder	Yes
Function safety lock	Yes
Product dimensions	
Width (mm)	576
Depth (mm)	516
Cut-out dimensions (flush fit)	
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)	1050
Left front boost (W)	2700
Left rear zone	Single
Left rear (W)	1800
Left rear boost (W)	
Right front zone	Single
Right front (W)	1800
Right front boost (W)	
Right rear zone	Dual
Right rear (W)	1400
Right rear boost (W)	2200

Gas on glass cooktops

PRODUCT CODE	HG975550VB	HG674550VB
Product name	90cm Gas on ceramic glass	60cm Gas on ceramic glass
Features		
Number of cooking zones	5	4
Knob ignition	Yes	Yes
Rotary controls	Yes	Yes
Position of controls	Front left	Front right
Flame failure safety device	Yes	Yes
Cast iron pan supports	Yes	Yes
Product dimensions (mm)		
Width	880	590
Depth	510	520
Cut-out dimensions (mm)		
Width	830	560
Depth	480	480
Performance		
Maximum current rating (A)	10	10
Type of connection	Plug and lead	Plug and lead
Maximum gas rating (NG)	37.8	31.0
Maximum power rating (kW)	10.5	8.6
Zone specification		
Left front zone	Triple crown wok	Triple crown wok
Left front MJ/h	14.4	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	Simmer
Right front MJ/h	6.8	3.6
Right rear zone	Semi-rapid	Semi-rapid
Right rear MJ/h	6.8	6.8
Included accessories		
Wok support trivet	Yes	Yes

SPECIFICATIONS

Gas cooktops

PRODUCT CODE	HG90FXA	HG75FXA	HG60FXA
Product name	90cm Gas	75cm Gas	60cm Gas
Features			
Number of cooking zones	5	5	4
Knob ignition	Yes	Yes	Yes
Rotary controls	Yes	Yes	Yes
Position of controls	Front	Front	Front
Flame failure safety device	Yes	Yes	Yes
Cast iron pan supports	Yes	Yes	Yes
Product dimensions			
Width (mm)	890	750	590
Depth (mm)	510	510	510
Cut-out dimensions			
(flush fit)			
Width (mm)	860	720	560
Depth (mm)	480	480	480
Performance			
Maximum current rating (A)	10	10	10
Type of connection	Plug and lead	Plug and lead	Plug and lead
Maximum gas rating (NG)	40.5	40.5	26.3
Maximum power rating (kW)	11.2	11.2	7.3
Zone specification			
Left front zone	Dual valve, triple ring wok	Dual valve, triple ring wok	Double ring wok
Left front MJ/h	18	18	10.3
Left rear zone			Semi-rapid
Left rear MJ/h			6.3
Centre front zone	Simmer	Simmer	
Centre front MJ/h	3.4	3.4	
Centre rear zone	Semi-rapid	Semi-rapid	
Centre rear MJ/h	6.3	6.3	
Right front zone	Semi-rapid	Semi-rapid	Simmer
Right front MJ/h	6.3	6.3	3.6
Right rear zone	Semi-rapid	Semi-rapid	Semi-rapid
Right rear MJ/h	6.3	6.3	6.3
Included accessories			
Wok support trivet	Yes	Yes	
Mini trivet	Yes	Yes	Yes

Rangehoods

PRODUCT CODE	DCE5280HM	DVK6980HB	DBE6980HM	DGE5160HM
Product name	120cm Ceiling hood	90cm Inclined wall canopy	90cm Wall canopy	99cm Integrated
Features				
Control type	Electronic push button	Touch on glass	Touch on glass	Electronic push button
Remote Control	Yes	No	No	Yes
Hob ² Hood capable	Yes	Yes	Yes	Yes
SilenceTech	No	Yes	Yes	No
Breeze mode	No	Yes	Yes	No
Lights	4	2	2	4
Dimmer-controlled lights	No	Yes	Yes	No
Micromesh filters	4	2	3	2
Number of fan motors	1	1	1	1
Number of fans speeds	3 (+1 intense)	3 (+2 intense)	3 (+2 intense)	3 (+1 intense)
Charcoal filter included	Yes	Yes	Yes	Yes
Auto off	Yes	Yes	Yes	Yes
Ducted maximum air flow - intense (M3/Hr)	710	720	710	660
Noise (High) ducted dB(A)	70	54	54	67
Product dimensions				
Height (mm)	311	465	60	330
Width (mm)	1200	898	898	990
Depth (mm)	500	396	470	300
Minimum installation height				
Gas cooktop (mm)	650	650	650	650
Electric/induction cooktop (mm)	600	600	600	600
Other				
Top or rear duct hole	Top	Top	Top	Top
Recirculation option	Yes	Yes	Yes	Yes

SPECIFICATIONS

Rangehoods

PRODUCT CODE	DGE5860HM	DGE5660HM	DPB5950M/A	DPB5650M/A
Product name	77cm Integrated	54cm Integrated	90cm Telescopic	60cm Telescopic
Features				
Control type	Electronic push button	Electronic push button	Push button & slide	Push button & slide
Remote Control	Yes	Yes	No	No
Hob ² Hood capable	Yes	Yes	No	No
SilenceTech	No	No	No	No
Breeze mode	No	No	No	No
Lights	2	2	2	2
Dimmer-controlled lights	No	No	No	No
Micromesh filters	2	2	4	2
Number of fan motors	1	1	1	1
Number of fans speeds	3 (+1 intense)	3 (+1 intense)	3	3
Charcoal filter included	Yes	Yes	Yes	Yes
Auto off	Yes	Yes	No	No
Ducted maximum air flow - intense (M3/Hr)	660	660	603	603
Noise (High) ducted dB(A)	67	67	66	66
Product dimensions				
Height (mm)	330	330	40	40
Width (mm)	770	540	898	598
Depth (mm)	300	300	280	280
Minimum installation height				
Gas cooktop (mm)	650	650	650	650
Electric/induction cooktop (mm)	600	600	600	600
Other				
Top or rear duct hole	Top	Top	Top	Top
Recirculation option	Yes	Yes	Yes	Yes

Refrigeration

PRODUCT CODE	SCN81800C0	SKD81800C0	AGN81800C0
Product name	Bottom mount fridge	Vertical fridge	Vertical freezer
Features			
SoftClose hinges	Yes	Yes	Yes
DynamicAir technology	Yes	Yes	
LCD touch controls	Yes	Yes	Yes
Coolmatic	Yes	Yes	
Frostmatic	Yes		Yes
Product dimensions*			
Height (mm)	1768	1768	1768
Width (mm)	556	556	556
Depth (mm)	549	549	549
Cut-out dimensions (internal)*			
Height (mm)	1771-1871	1771-1871	1771-1871
Width (mm)	560-568	560-568	560-568
Depth (mm)	550 (min)	550 (min)	550 (min)
Cabinet depth (mm)	549	549	549
Total gross capacity (L)	276	314	216
Food compartment capacity (nett in litres)	198	314	
Energy			
Energy star rating	3	3	3
Domestic warranty details (years)	5	5	5
Exterior door finish	Cabinetry required (not included)	Cabinetry required (not included)	Cabinetry required (not included)
Exterior cabinet finish	White	White	White
Door style	Square	Square	Square
Fridge door opening	Reversible	Reversible	Reversible
Cooling system	NoFrost	NoFrost	Frost free
Refrigerant	R600a	R600a	R600a
Refrigeration system			
Controls	Electronic (with display)	Electronic (with display)	Electronic (with display)
Controls location	Internal	Internal	Internal
Controls type	Touch	Touch	Touch
Control functions	Holiday mode, coolmatic, frostmatic, DynamicAir, child lock	Holiday mode, coolmatic, DynamicAir, child lock	Holiday mode, frostmatic, child lock
Door alarm	Fridge & freezer	Fridge	Freezer
Food compartment			
Shelving			
Shelf material	Glass	Glass	Glass
Standard shelves	3	4	6
Slide away shelf	1	1	
Crispers			
Crisper lid / shelf	Glass	Glass	
Crispers	2	1	
Lighting			
LED lighting	Yes	Yes	
Food compartment door			
Bins			
Full width bins	2	3	
Deep bottle bin	1	1	
Half width bins		1	
Dairy compartment			
Full width dairy with lid	1	1	
Freezer compartment			
Ice cube tray	1		1
Number of shelves	2		6
Full width plastic basket	3		5

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

1ST 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 and 5pm, Monday to Friday within the metropolitan area.*

Dedicated contact centre

Like our products, our dedicated 1st 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.

* 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 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. All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

Product information

The descriptors 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.

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YEAR WARRANTY
AEG GARANTIE