



Swedish thinking. Better living.

Built-in Ovens

Create delicious
tastes, effortlessly

 **Electrolux**

Our 2030 Target: Make sustainable eating the preferred choice

Food and nutrition is the single most critical factor when it comes to our health. It is also critical to our planet's health, with the food industry accounting for a third of global energy consumption and over 20 percent of emissions*.

All the more shocking, 30% of the food we buy is thrown away**, even though one-ninth of the world is going to sleep hungry each night***.

This is why we want to help people make better eating choices in ways that are effortless and enjoyable.

At Electrolux, we aim to inspire more people to eat in a way that benefits both people and the planet. We seek to drive product innovations that help to improve the nutritional value of what people eat, while showing how enjoyable it can be to incorporate more sustainable ingredients. We also want to help reduce food waste in every way we can.



Better Eating is one of four targets we have identified as part of an 11-year action plan we call The Better Living Program

Learn more at betterlivingprogram.com



**Electrolux
Food Foundation**
ESTABLISHED 2016

Taking action on food poverty and food waste

Since 2016, the Electrolux Food Foundation has supported initiatives to educate and inspire more sustainable food choices among consumers and professionals, and to support people in need in the communities around us. It is an independent, non-profit organisation founded and funded by Electrolux, and operates with global partners including the Red Cross, AIESEC and Worldchefs.



TASTE PRINCIPLES

Human-centricity


We understand everyday life and the tension between eating what is 'best' and what is 'doable'. It has to be effortless and joyful to cook and eat sustainably. Through partnerships and investments, we rethink the entire eco system around food experiences. That way, you don't have to compromise on eating mindfully.

Leader in sustainability

We are committed to the planet. That means having a holistic view on our impact. By innovating and creating circular processes, we reduce both the full life-cycle footprint of our products and our corporate affect on the environment. And by helping you get the most out of ingredients, we enable better health and reduced food waste.

Scandinavian Design

We love creating beauty with purpose. That is why we design for intuitive taste experiences founded in usability and simplicity. Experiences that are designed to harmonise with your kitchen and work seamlessly throughout your food journey, inspiring better choices, while elevating your individual skills.



Steam ovens? We invented them

It's a simple idea that professional chefs have used for decades: just add steam to the way you normally cook. By adding steam to the heat in your oven, you can keep food moist and prevent dishes from drying out. You can cook faster, too. Heat is transferred more quickly to the food, penetrating deep down rapidly and evenly.



Sous-vide

A method of cooking in vacuum sealed plastic pouches at low temperatures. Flavours are sealed in, whilst nutrients and vitamins are preserved throughout cooking.



Full steam (100%)*

For steaming vegetables, side dishes or fish.



High steam (80%)*

Suitable for stewing.



Medium steam (50%)*

For gentle crisping.



Low steam (25%)*

Suitable for baking, roasting or cooking

* Percentages are average estimation. During the cooking programme, the humidity may vary according to the phase and the sensor feedback.



Seal in exceptional flavour with Sous-vide

Ever wondered how top restaurants create such pure, powerful flavours? Now you can use the same technique at home that gives professional kitchens their advantage – Sous-vide.

Taste buds at the ready

The most chickeny chicken, the beefiest steak... Imagine dishes with a flavour so clear, so pure, so powerful that it's like tasting them for the very first time. Food so delicious, your guests could think they're eating in a first class restaurant.

The secret is Sous-vide

It's long used by the very best Michelin-starred restaurants to achieve superb results consistently for the fussiest diners. With 100 years of experience working with professional chefs, Electrolux brings that experience to your kitchen.

Seal, steam and savour

With Sous-vide cooking, ingredients are vacuum-sealed with a few herbs and flavourings in a vacuum bag, then steam-cooked. With no air to get in the way, the special chemistry between flavours is maximised. Steamed at low temperature, the result is incredibly tender too. And once cooking is underway, you can relax and enjoy entertaining your guests, safe in the knowledge you'll astonish them with an amazing dish.

Sous-vide also gives you real flexibility and convenience as you can prepare gourmet and delicious meals in advance, then vacuum seal and store them in the fridge or freezer.

Sous-vide in four simple steps:

01 / Clean, chop and season your ingredients

02/ Seal in all the flavours in the vacuum bag

03/ Place in your steam oven, select Sous-vide cooking function and sit back

04/ Serve up a tender, intensely-flavoured taste revelation



02/



03/



04/



Restaurant-style results made simple with steam

The 900 SteamPro Multifunction Oven with Steamify® makes it easy for you to cook, bake, roast and steam dishes with precision. Its Sous-vide function cooks food slowly and accurately for professional results.



Steamify®, your steam assistant

The Steamify® function makes creating delicious dishes even easier. Enter the cooking temperature that you would usually use and the oven automatically adjusts settings, meaning your food is steamed to perfection.



How does the Steamify® function work?

Once you have chosen the steam cooking mode, simply use the touch interface to adjust your cooking temperature within 5°C intervals.

As you adjust the temperature, Steamify® will advise the cooking method that your selection is ideal for, whilst automatically adjusting the steam settings.

At any time, you can press the information button to display more information and details of what can be cooked within each temperature range.

UltimateTaste 900 SteamPro

KOAAS31X

70L Black Glass



Accessories

Food probe
Steam set
Grill/roasting pan
(Enamel)
Baking tray
(Enamel)
Wire shelf

Features

SteamPro combines steam with sensors and control for the ultimate in taste and texture

Steamify® simplifies steam cooking by adding the right amount of steam to improve taste and texture

Sous Vide delivers succulent textures and intense flavours to take your cooking to the next level

Smart **Food Probe** monitors the core temperature of food to keep meat succulent and juicy

Auto Programs let you input weight or insert the food probe and the oven will do the rest

Steam Cleaning uses steam to assist with dissolving grease and residue on the oven's interior surfaces

TFT colour display for quick, easy programming

SoftClose hinge design closes the door softly with a gentle push

Ultra-safe **4-layer** glass door remains cool outside and reflects heat inside

Others

8 steam modes + 17 cooking functions

260 assisted Cooking Programs

30 languages

950ml water container

Auto temperature proposal

Memory (Favourite)

Humidity sensor

Delayed start, Time extension

Reminder, Clock

Auto switch-off, Child lock

Removable telescopic runners

Technical Info

Product:	W595 x H594 x D567 mm
Built-in:	W560 x H600 x D550 mm
Oven Cavity:	W478 x H216 x D414 mm
Voltage:	220 - 240V
Power Frequency:	50Hz, 15A
Total Electrical Loading:	3.5kW
Cable Length:	1.5m

UltimateTaste 900 SteamPro

KVAAS21WX

43L Black Glass



Features

SteamPro combines steam with sensors and control for the ultimate in taste and texture

Steamify® simplifies steam cooking by adding the right amount of steam to improve taste and texture

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Others

8 steam modes + 17 cooking functions

260 assisted cooking programs

30 languages

950ml water container

Auto temperature proposal

Memory (Favourite)

Humidity sensor

Delayed start, Time extension

Reminder, Uptimer, Clock

Auto switch-off, Child lock

Accessories

Food probe

Steam set

Grill/roasting pan
(Enamel)

Baking tray
(Enamel)

Wire shelf

Technical Info

Product: W595 x H455 x D567 mm

Built-in: W560 x H450 x D550 mm

Oven Cavity: W478 x H216 x D416 mm

Voltage: 220 - 240V

Power Frequency: 50Hz, 13A

Total Electrical
Loading: 3.0kW

Cable Length: 1.5m

Tender inside, crispy outside with steam

The 700 SteamRoast multifunction oven combines with burst of steam and traditional heat. It cooks food gently ideal for baking and roasting.

Steam is generated and added during the cooking process. Food is cooked or roasted gently from the outside to the centre, enhancing taste by making it crispy outside and juicy inside. Ideal for roasting and baking recipes.



Easy cooking, easy cleaning.

The pyrolytic function takes all the effort out of keeping your oven clean by heating to a temperature that makes the grease and food residue turn to ash, which can be simply wiped out with a damp cloth.



The Food Sensor continuously monitors the core temperature of your food and switches off the oven when your dish is ready



Roasting chicken and meat

Gentle roasting for a crispy outside and a juicy, tender inside



Regular Oven

With SteamRoast



Dough rises evenly for crispy crusts and fluffier texture



Baking with steam for tastier and softer cakes

The perfect result, every time

The Smart Food Probe ensures your dishes taste delicious every time. The food probe alerts you when food reaches the desired core temperature and switches the oven off so you get the perfect result.

UltimateTaste 700 SteamRoast

KOCBP21XA

72L Black Glass



Accessories

Food probe

Grill/roasting pan
(Enamel)

Baking tray
(Enamel)

Wire shelf

Features

SteamRoast lets you enjoy crispy but succulent meats

Assisted Cooking selects the food and the oven does the rest

Heat+Hold keeps food warm for 30 mins after cooking ended

Smart **Food Probe** monitors the core temperature of food to keep meat succulent and juicy

Steam Reheat uses steam to reheat meals adds and retains moisture to help revive the taste and texture of food

Fast Heat Up preheats the oven quicker than standard ovens

Pyrolytic Cleaning uses high temperature to burn away grease and grime for easy cleaning

SoftClose hinge design closes the door softly with a gentle push

Ultra-safe **3-layer** glass door remains cool outside and reflects heat inside

Others

PlusSteam + 10 cooking functions

20 memory programs

88 recipes/auto programs

900ml water drawer

Favourite

Minute reminder, Time extension, Clock

Auto switch-off, Child lock, Function lock

Cleaning reminder

LCD display

Technical Info

Product: W595 x H594 x D569 mm

Built-in: W560 x H600 x D550 mm

Oven Cavity: W480 x H361 x D415 mm

Voltage: 220 - 240V

Power Frequency: 50/60Hz, 15A

Total Electrical Loading: 3.39kW

Cable Length: 1.5m



SteamBake

Adds steam into the oven, creating the ideal conditions for baker-style results



Regular Oven

With SteamBake

For delicious baking, just add steam

The 500 SteamBake multifunction oven lets you create mouth-watering muffins and perfect pies with a touch of steam.

Produce deliciously crisp yet pillowy-soft bread you'll want to eat fresh from the oven. Or moist muffins that tower from the tray and melt as soon as they touch your tongue. But SteamBake is not limited to just baking. Enjoy lasagne, fish and even roasted chicken. All you have to do is follow the recipe.

For remarkable baking in your very own kitchen, let SteamBake do the work.

Fast Heat-up

Our Fast Heat-up function makes sure the oven is ready when you are. With a shorter pre-heating time compared to conventional heating, you can turn those spare moments into more memorable meals.



SteamBake, your at-home bakery

The SteamBake oven gives you everything a regular oven does, but expands your repertoire so you can achieve professional results for a range of baked recipes; whether you choose to create fluffy bread with a satisfyingly crunchy crust, pastries with rich, glossy crusts, or even a smooth and creamy cheesecake, the SteamBake button is your new secret ingredient.

- 01 / Pour 100ml of water into the cavity at the bottom of the oven
- 02/ Place your bread, pastries or biscuits into the oven
- 03/ Select the SteamBake programme and press the steam button
- 04/ Let the oven preheat for 5 minutes and then enjoy your delicious bake



01 /



02/



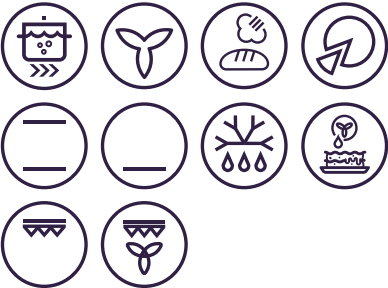
03/



04/

UltimateTaste 500 SteamBake

KODDP71XA
72L Black Glass



Features

- SteamBake** adds steam to create soft fluffy, yet crisp home-baked goodies
- Steam Cavity** an embossment at the bottom of oven, holds 250ml water for steam assisted baking
- Pizza program** grills from above and cooks from below for perfect toppings and base
- Smart **Food Probe** monitors the core temperature of food to keep meat succulent and juicy
- Fast Heat Up** preheats the oven quicker than standard ovens
- Pyrolytic Cleaning** uses high temperature to burn away grease and grime for easy cleaning
- SoftClose** hinge design closes the door softly with a gentle push
- Ultra-safe **3-layer** glass door remains cool outside and reflects heat inside.

Others

- 9 cooking functions
- Time delay, Minute minder, Clock
- Auto switch-off, Child lock, Function lock, Door lock
- Cleaning reminder
- LED display

Accessories

- Food probe
- Grill/roasting pan (Enamel)
- Baking tray (Enamel)
- Wire shelf

Technical Info

- | | |
|---------------------------|-----------------------|
| Product: | W595 x H594 x D569 mm |
| Built-in: | W560 x H600 x D550 mm |
| Oven Cavity: | W480 x H361 x D415 mm |
| Voltage: | 220 – 240V |
| Power Frequency: | 50/60Hz, 15A |
| Total Electrical Loading: | 3.49kW |
| Cable Length: | 1.6m |



UltimateTaste 500 SteamBake

KODGH70TXA
72L Stainless Steel



Features

SteamBake adds steam to create soft fluffy, yet crisp home-baked goodies

Steam Cavity an embossment at the bottom of oven, holds 250ml water for steam assisted baking

Pizza program grills from above and cooks from below for perfect toppings and base

Defrost unfreeze your food quickly and efficiently with the defrost function

Aqua Cleaning uses steam to dissolve grease and residue on the oven's interior surfaces

SoftClose hinge design closes the door softly with a gentle push

Others

8 cooking functions

Minute minder, Timer, Clock

Auto switch-off

Double glazed glass door

LED display

Accessories

Grill/roasting pan
(Enamel)

Baking tray
(Enamel)

Wire shelf

Technical Info

Product:	W595 x H594 x D569 mm
Built-in:	W560 x H600 x D550 mm
Oven Cavity:	W480 x H361 x D415 mm
Voltage:	220 - 240V
Power Frequency:	50/60Hz, 13A
Total Electrical Loading:	2.99kW
Cable Length:	1.5m

Your Cooking Companion

The 300 Conventional oven is ideal for traditional cooking and baking. This reliable technology is simple and easy to use, delivering top and bottom heat. So you can perfect indulgent cookies and buttery biscuits.

Whether you're perfecting brownies or creating delectable cookies, our easy-to-use oven is the way to go. The oven heats up quickly and means that you don't have to turn food while it's cooking.



Even cooking

Our Even cooking system circulates heat throughout the oven, making sure everything is cooked evenly. All without the need to turn your dish.



Regular Oven

Convection Oven



Enjoy even, multi level cooking

The additional heating ring means you can cook evenly across every level, no matter how much inside



UltimateTaste 300

KOIGH00KA
72L Black Glass



Features

Steam Cavity an embossment at the bottom of oven, holds 300ml water for steam assisted baking

Hot Air Fan heats up quickly and cooks your dishes evenly

Grill crisps food to perfection

Pizza program grills from above and cooks from below for perfect toppings and base

Aqua Cleaning uses steam to dissolve grease and residue on the oven's interior surfaces

Others

5 cooking functions

Minute minder, Timer, Clock

Auto switch-off

Double glazed glass door

Retractable knob + LED display

Accessories

Grill/roasting pan
(Enamel)

Baking tray
(Enamel)

Wire shelf

Technical Info

Product:	W595 x H594 x D569 mm
Built-in:	W560 x H600 x D550 mm
Oven Cavity:	W480 x H361 x D415 mm
Voltage:	220 - 240V
Power Frequency:	50/60Hz, 13A
Total Electrical Loading:	2.79kW
Cable Length:	1.5m



UltimateTaste 300

KOHLH00XA
68L Stainless Steel



KOHLH00KA
68L Black



Accessories

- Baking tray (Enamel)
- Wire shelf

Features

- Steam Cavity** an embossment at the bottom of oven, holds 300ml water for steam assisted baking
- Hot Air Fan** heats up quickly and cooks your dishes evenly
- Grill** crisps food to perfection
- Pizza program** grills from above and cooks from below for perfect toppings and base
- Aqua Cleaning** uses steam to dissolve grease and residue on the oven's interior surfaces

Others

- 5 cooking functions
- Minute minder
- Auto switch-off
- Double glazed glass door
- Knobs control

Technical Info

- | | |
|---------------------------|-----------------------|
| Product: | W595 x H594 x D569 mm |
| Built-in: | W560 x H600 x D550 mm |
| Oven Cavity: | W451 x H361 x D415 mm |
| Voltage: | 220 – 240V |
| Power Frequency: | 50/60Hz, 13A |
| Total Electrical Loading: | 2.79kW |
| Cable Length: | 1.6m |



Keep dishes warm, reheat meals and heat plates. Meaning you can focus on your guests, knowing that another delicious dinner is taken care of.

UltimateTaste 700

KBD4X

6 Plate Setting
Black Glass



Features

Warming Drawer sits seamlessly underneath a compact appliance to keep plates warm and retain your dish's heat until it is ready to serve

Multiple temperature settings allow you to defrost, reheat, prove dough, ferment yoghurt and more

Others

On/Off Switch

Knobs Control

Temperature: 30 - 80°C

One Touch Opening

Technical Info

Product: W595 x H139 x D551 mm

Built-in: W560 x H140 x D550 mm

Drawer Cavity: W425 x H90 x D470 mm

Symbol	°C(*)	Function
	30 °C	Defrosting. Dough proving. Yoghurt fermentation.
	45 °C	Warming cups and glasses.
	60 °C	Warming dinner plates. Reheating delicate foodstuffs.
	70 °C	Keeping foodstuffs warm.
	80 °C	Reheating foodstuffs.

**Au Gratin**

Prepare dishes like lasagna or potato gratin, also to brown the dishes

**Bottom Heat**

Bake cakes with crispy base

**Bread Baking**

Prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and glossy crust

**Conventional Cooking**

Top and bottom heat for baking and roasting food on one shelf

**Defrost**

Uses low temp. to defrost quickly and efficiently

**Dehydrating**

Make sliced dried fruit, vegetables or mushrooms

**Dough Proving**

Speed up rising of yeast dough, prevents dough surface from drying and keeps its springiness

**Fan Cooking**

Roast and bake with same cooking temp. on more than one shelf without flavour transferring

**Fast Grill**

Grill thin pieces of food in large quantities and toast bread

**Fast Heat Up**

Pre-heats the oven quicker than standard ovens

**Frozen Food**

Make convenience food crispy e.g. French fries, spring rolls

**Full steam (100%)***

For steaming vegetables, side dishes or fish

**Grill**

Crisps food to perfection, every time throughout

**High steam (80%)***

Suitable for stewing

**Keep Warm**

Keep food warm

**Light**

Allows you to see clearly inside the oven

**Low steam (25%)***

Suitable for baking, roasting or cooking meat, poultry and casseroles

**Medium steam (50%)***

For gentle crisping

**Moist Fan Cooking**

Designed to save energy during cooking. Residual heat is used

**Pizza Function**

Bottom heat for a crispy base with succulent, melting topping

**Plate Warming**

Preheat plates for serving

**Preserving**

Preserve vegetables e.g. pickles

**Slow Cook**

Uses low temp. to cook tender, succulent roasts

**Sous-vide**

A method of cooking in vacuum sealed plastic pouches at low temp. Flavours are sealed in, whilst nutrients and vitamins are preserved throughout cooking.

**SteamBake**

Add steam to your repertoire to enjoy fluffy, yet crisp home-baked goodies

**Steamify®**

Handles the steam settings for you

**Steam Regenerating**

Reheat food with steam to prevent surface drying








**True Fan Cooking**

Bake up to 3 shelf position and to dry food

**Turbo Grill**

Roast large meat joints or poultry

Built-in Oven Range Features Overview

							
Model	KVAAS21WX	KOAAS31X	KOCBP21XA	KODDP71XA	KODGH70TXA	KOIGH00KA	KOHLH00KA/XA
Capacity	43L	70L	72L	72L	72L	68L	68L
Oven Features							
Steam	Steamify, Sous Vide	Steamify, Sous Vide	SteamRoast	SteamBake	SteamBake	-	-
Water Drawer	950ml	950ml	900ml	-	-	-	-
Assist Cooking	Y	Y	Y	-	-	-	-
Moist Fan Baking	Y	Y	Y	Y	Y	Y	Y
Favourite	Y	Y	Y	-	-	-	-
Keep Warm	Y	Y	Y	Y ²	Y ²	Y ²	Y ²
Residual Heat	Y	Y	Y	Y	Y	Y	Y
Temperature	30 ~ 230°C	30 ~ 230°C	30 ~ 300°C	30 ~ 300°C	50 ~ 275°C	50 ~ 275°C	50 ~ 275°C
Digital Display	TFT	TFT	LCD	LED	LED	LED	-
Control	Touch	Touch	Touch	Touch+Rotary	Rotary	Rotary	Rotary
Oven Doors	4	4	3	3	2	2	2
VelvetClosing®	Y	Y	Y	Y	Y	-	-
Interior Lights	40W	40W	40W	40W	40W	40W	40W
Runners	Telescopic	Telescopic	Grid	Telescopic	Telescopic	Stamped	Stamped
Baking Levels	2	3	3	3	3	3	3
Shelf Positioning	4	5	5	5	5	5	5
Cleaning							
Cleaning	Steam	Steam	Pyrolytic	Pyrolytic	Aqua	Aqua	Aqua
Cleaning Reminder	Y	Y	Y	Y	-	-	-
Drying Function	Y	Y	-	-	-	-	-
Removable Inner Glass	Y	Y	Y	Y	Y	Y	Y
Safety Functions							
Child Lock	Y	Y	Y	Y	-	-	-
Auto Switch-off	Y	Y	Y	Y	Y	Y	Y
Accessories							
Food Probe	Y	Y	Y	Y	-	-	-
Grill/Meat Pan	Y	Y	Y	Y	Y	Y	Y
Baking Tray	Y	Y	Y	Y	Y	-	-
Wire Shelf	Y	Y	Y	Y	Y	Y	Y
Steam Set	Y	Y	-	-	-	-	-
Dimension (W x H x D) mm							
Product	595 x 455 x 567	595 x 594 x 567	595 x 594 x 569	595 x 594 x 569	595 x 594 x 569	595 x 594 x 569	595 x 594 x 569
Internal Cavity	478 x 216 x 416	478 x 356 x 414	480 x 361 x 415	480 x 361 x 415	480 x 361 x 415	480 x 361 x 415	451 x 361 x 415
Built-in	560 x 450 x 550	560 x 600 x 550	560 x 600 x 550	560 x 600 x 550	560 x 600 x 550	560 x 600 x 550	560 x 600 x 550
Electrical Specification							
Voltage	220 - 240 V	220 - 240 V	220 - 240V	220 - 240V	220 - 240V	220 - 240V	220 - 240V
Frequency	50Hz	50Hz	50 - 60Hz	50 - 60Hz	50 - 60Hz	50 - 60Hz	50 - 60Hz
Total Electricity Loading	3.00kW	3.50kW	3.39kW	3.49kW	2.98kW	2.79kW	2.79kW
Standby Power	0.99W	0.99W	0.99W	0.99W	0.99W	0.99W	0.99W
Ampere	13A	15A	15A	15A	13A	13A	13A
Noise Level	52dB	53dB	45dB	45dB	53dB	53dB	53dB
Type of Plug	N	N	N	N	N	N	N
Cable Length	1.5m	1.5m	1.5m	1.6m	1.6m	1.5m	1.6m
Country of Origin	Poland	Germany	Italy	Italy	Italy	Italy	Italy

Y² using residual heat to keep warm

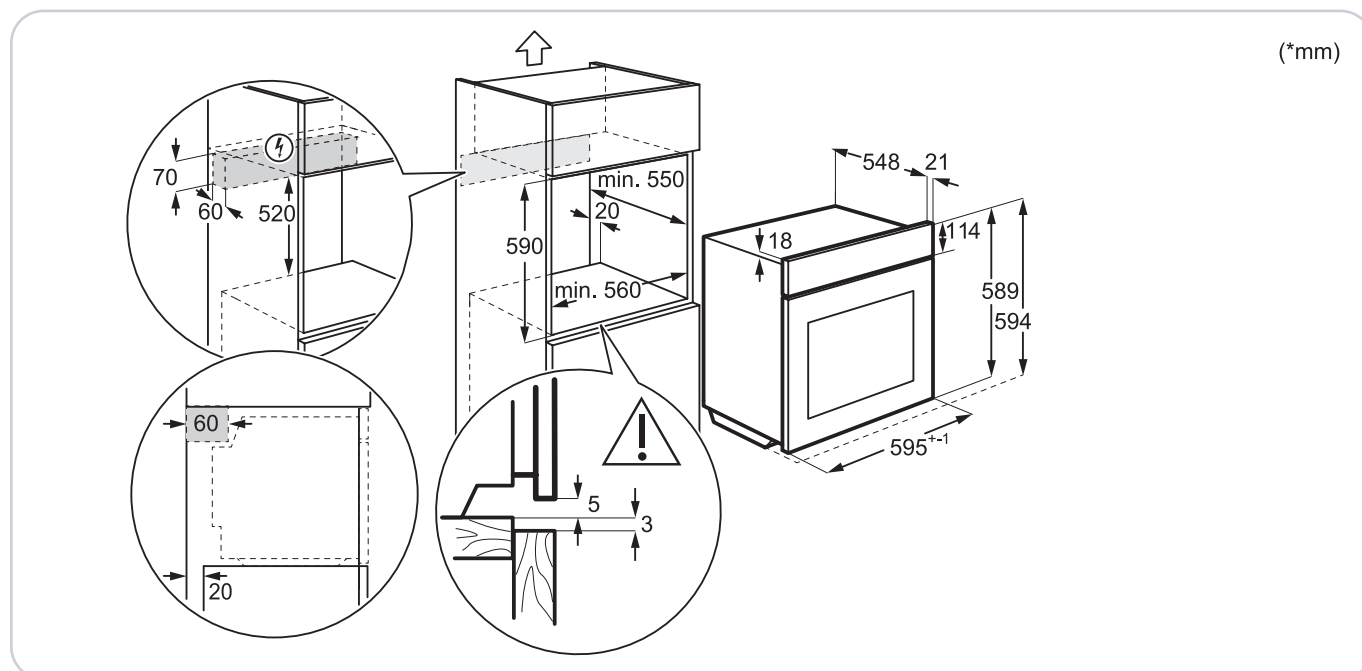
Dimension Guide

Built-in Oven

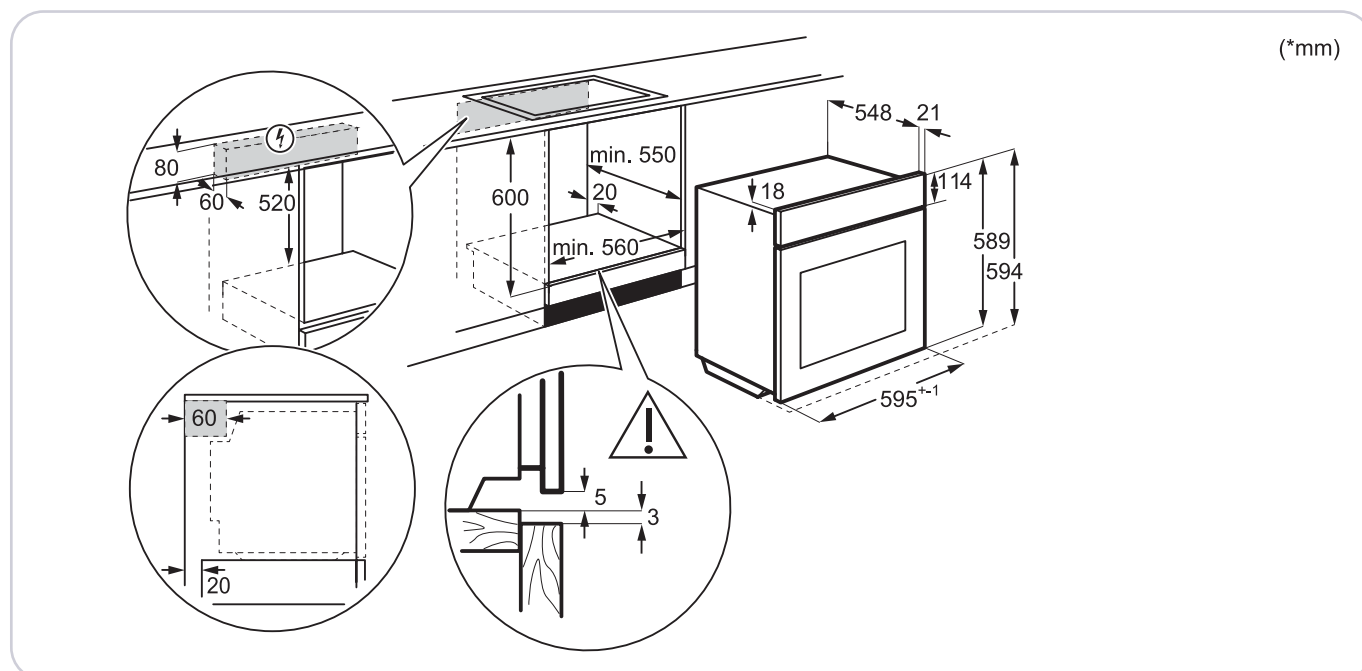


Model: KOIGH00KA / KODGH70TXA / KODDP71XA /
KOHLH00XA / KOHLH00KA / KOCBP21XA

Wall Mount



Underbench



Please note! Dimensions to be used as a guide only. All customers MUST refer to the user manual supplied with the product for detailed installation instructions.

KOIGH00KA_Dim_Apr21 / KODGH70TXA_Dim_Apr21 / KODDP71XA_Dim_Apr21 / KOHLH00XA_Dim_Apr21 / KOCBP21XA_Dim_Apr21

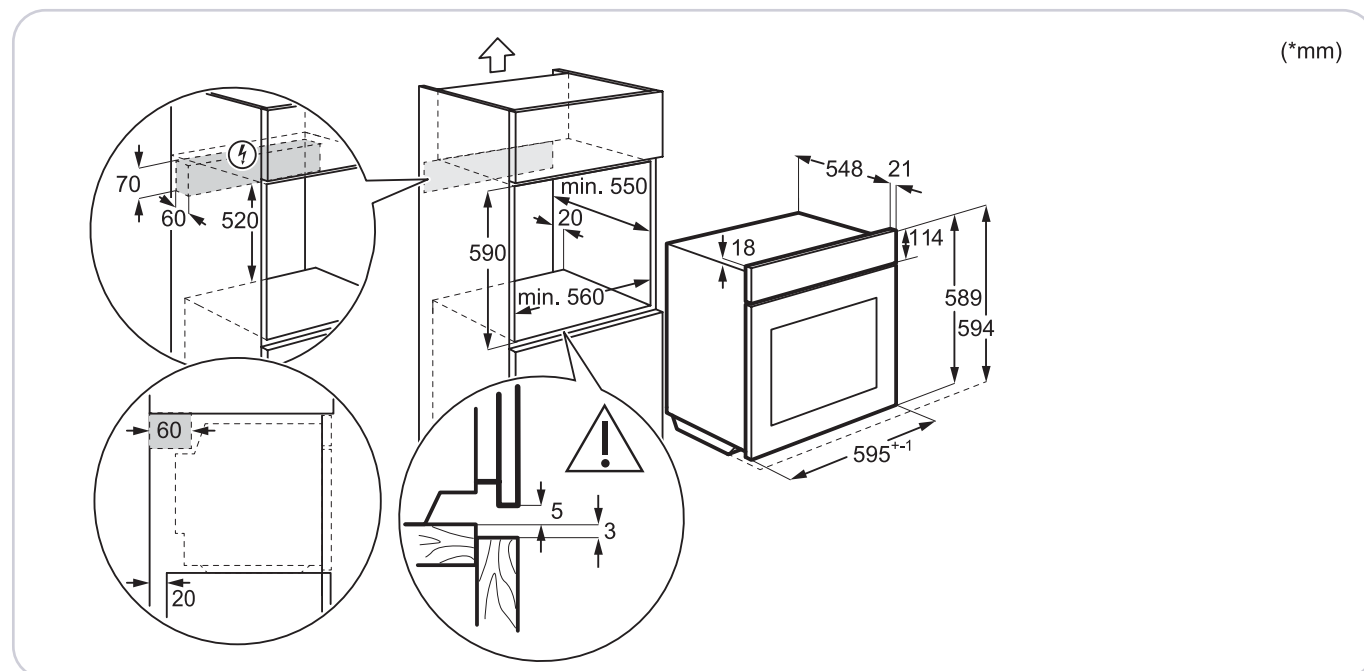
Dimension Guide

Built-in Oven

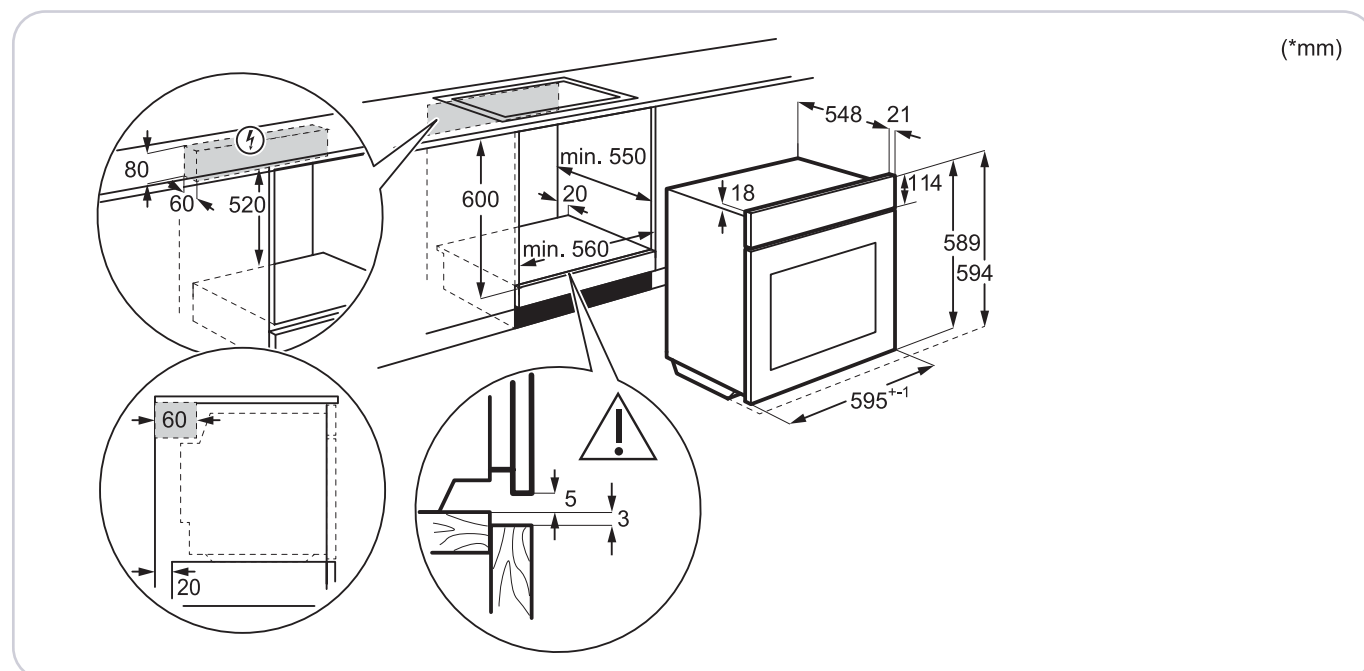


Model: KOAAS31X

Wall Mount



Underbench



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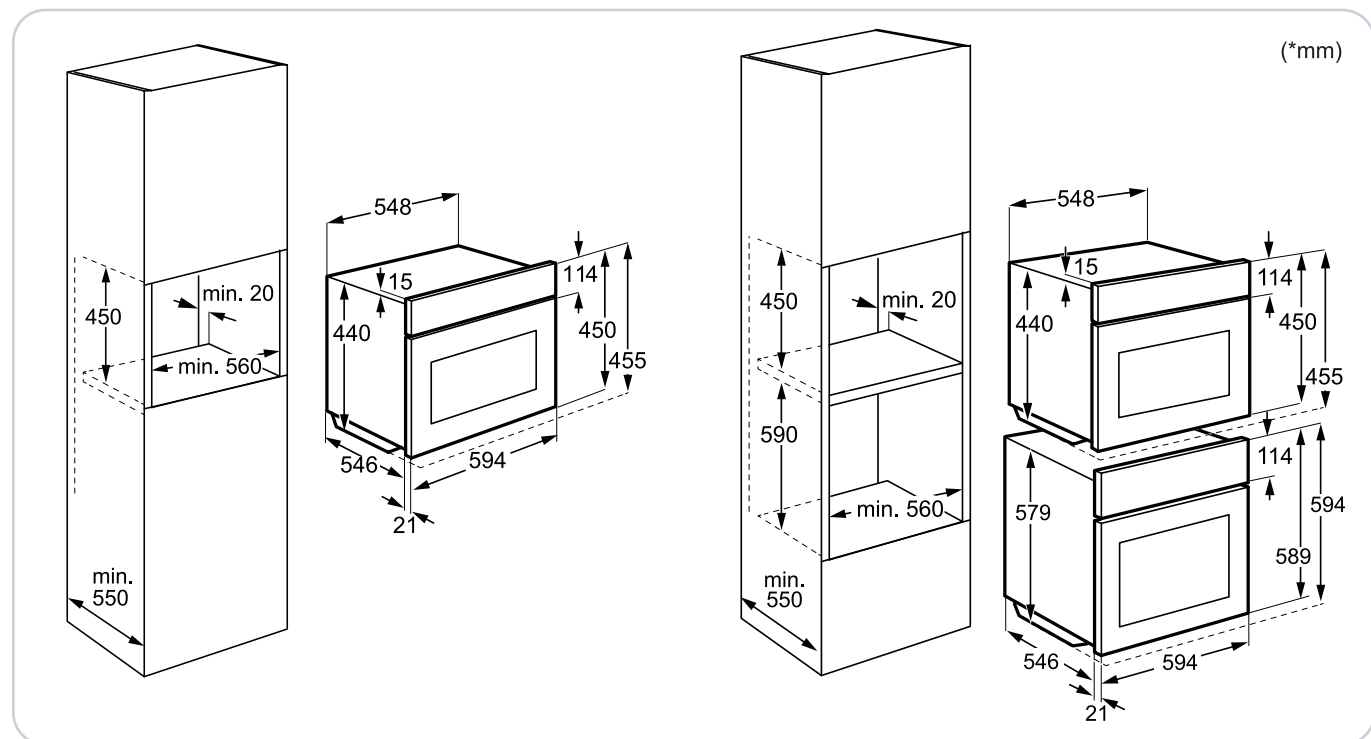
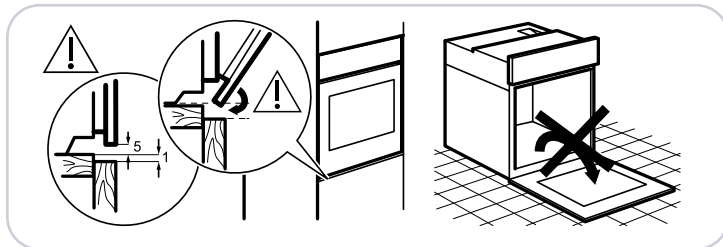
Dimension Guide

Built-in Oven

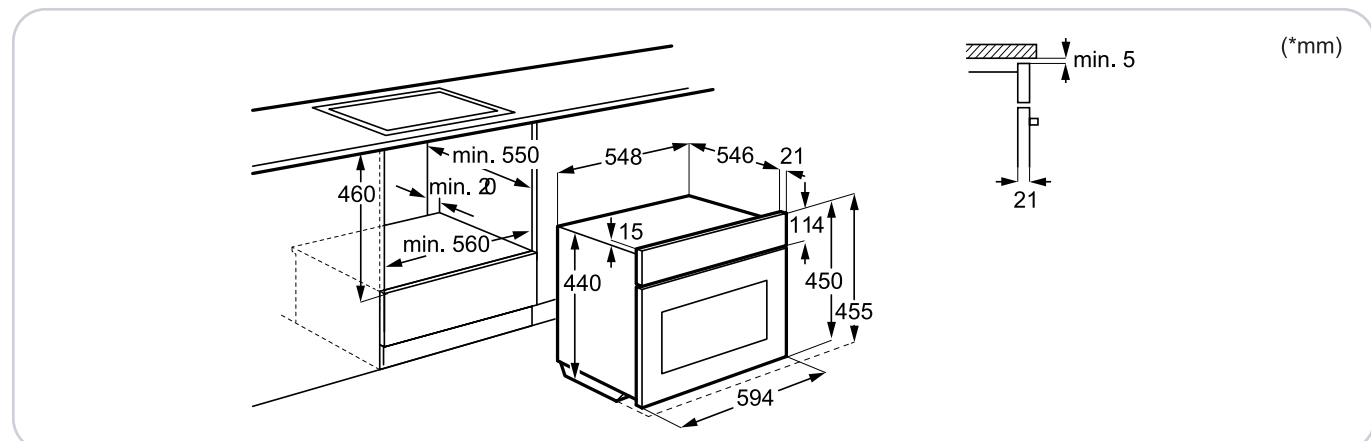


Model: KVAAS21WX

Wall Mount



Underbench



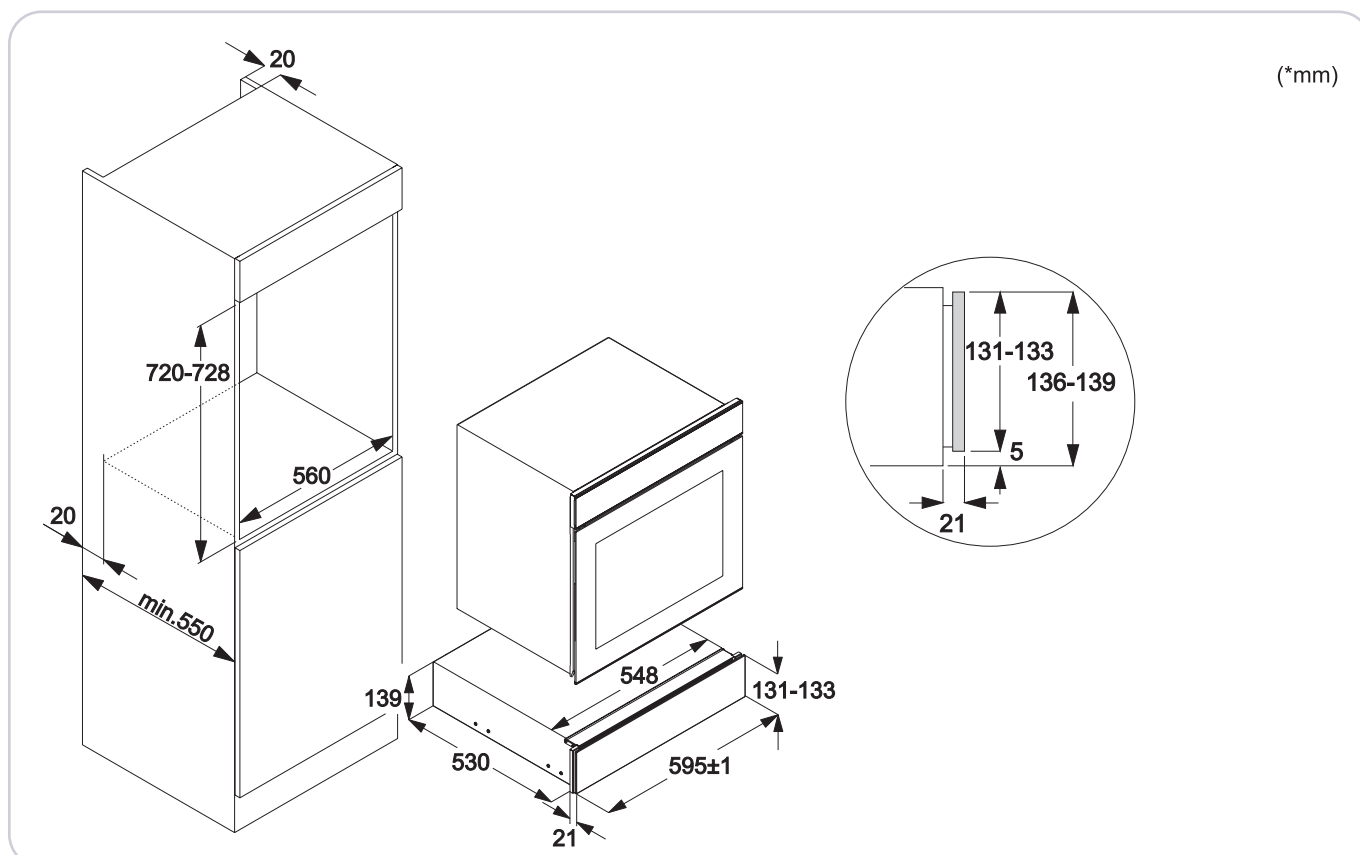
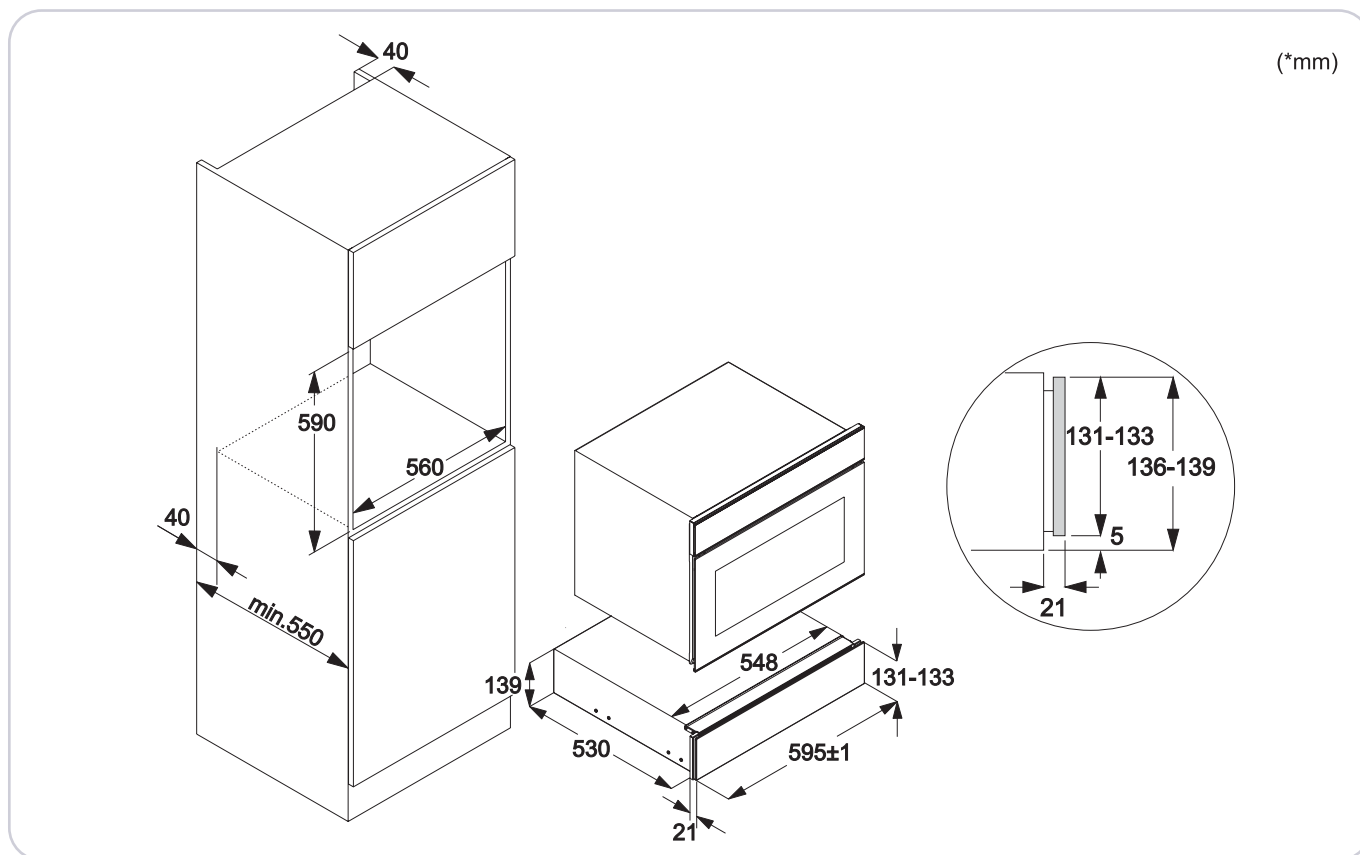
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Dimension Guide

Warming Drawer



Model: KBD4X




Please note! Dimensions to be used as a guide only. All customers MUST refer to the user manual supplied with the product for detailed installation instructions.



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