



Easy-steaming for delicious results

The 800 SteamBoost oven with Steamify® locks in nutrients and moisture, because when you're cooking with steam you don't need to add fat to maximise flavour. Enjoy impeccable results at the push of a button. Just select the temperature, and let us do the rest.

Product Benefits & Features

Steamify®, your steam assistant

Our 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. For healthier, tastier food, meet our steam expert.



Precision cooking with our Food Sensor

Thanks to our Food Sensor, you can achieve perfect results every time. It lets you monitor the cooking process by measuring the core temperature of the food. It will even let you know when your food has been cooked to the desired temperature and stop cooking.



Intuitive and functional all at your reach. EXCite Touch Display

With the EXCite Touch Display you can easily adjust your ovens temperature and timings, whether baking muffins or cooking salmon. Giving you the technology you need, and the assistance you want, to cook the mouth-watering dishes you love.

Save time with the Fast Heat Up function

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.



Quick and effective, 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. Our technology means your oven heats up faster saving you time and energy.



- Built-in oven
- Multifunctional oven with integrated steam functions
- Oven energy class: A++
- Oven cooking functions: Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dough proving, Drying, Frozen foods, Full steam, Grilling, Humidity High, Humidity Low, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, Steam regenerating, Steamify, True fan cooking, Turbo grilling
- Oven cavity with 3 baking levels
- Fast oven heat up function
- Meat Probe
- Cleaning reminder
- VelvetClosing® action for a door that closes gently every time
- Automatic temperature proposal
- Memory function for frequently used oven settings
- Automatic weight programs
- Electronic temperature regulation
- Electronic Child Lock safety function
- Residual heat indication
- Automatic safety switch off oven function

Product Specification

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|---------------------------|---|--------------------------|---------|
| Installation type | Built_In | Hob control - Right Rear | No |
| Product Typology | BI_Oven_Electric | Thermostat | Top |
| Product Classification | Statement | Electronic type | PUX |
| Type | Single | Electronic Oven Control | PUX_PS2 |
| Installation | BI | | |
| Size, cm | 60x60 | | |
| Oven Energy | Electrical | | |
| Cooking | Fan + Ring + Steam | | |
| Cleaning main oven | Steam | | |
| Cleaning second oven | No | | |
| N° of cavities | 1 | | |
| Design family | Electrolux 100 | | |
| Main colour | Matt Black | | |
| Control Panel material | Glass With Decor Trim | | |
| Door type | Brand Logo on Glass, KR Graphic | | |
| Handle Variant Name | Metal | | |
| Door type second oven | No | | |
| Door hinges | Drop Down Removable, Soft closing, Soft Opening | | |
| Drawer | No | | |
| Control lamps | No | | |
| Hob control | No | | |
| Hob control - Left Front | No | | |
| Hob control - Left Rear | No | | |
| Hob control - Right Front | No | | |