

EOB9956VAX

CombiSteam SousVide oven



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[Key features](#)

[Specifications](#)

[Support](#)

Key features for EOB9956VAX - Cooking

[▲ Back to top](#)

Cook like the professionals

The Electrolux CombiSteam SousVide oven gives you the power of the 'sous vide' cooking technique professionals use to get consistent, great-tasting results.

Get restaurant-cooked flavours - without all the chef's hard work

Chefs combine steam cooking with dry heat for the best flavours. With the CombiSteam oven, you get three levels of steam to help you achieve the same results.

The oven that's your interactive cooking assistant

Cooking great meals has never been easier. Simply tap the intuitive touch screen to choose between heating modes, pre-set cooking programs, and standard recipes.

This product comes with

Multifunction combines UltraFanPlus cooking with other cooking functions, meaning you can choose the best setting to suit your cooking needs

Unique VarioGide technology

Humidity sensor - adjusts the right temperature, humidity and time to the desired recipe automatically

Easy-access removable water jar for quick refilling at the tap

Cool door - with 4 glass panes for added safety while you cook

Compatible appliance: CombiVac sealer drawer EVD29900AX

Use every inch of space inside - everything will cook evenly

Thanks to the UltraFanPlus heating system with extra-large fan and air-guide design, your dish will cook completely evenly wherever you place it in the oven.

Get a virtual peek inside your dish

This FoodProbe gives you a virtual look inside your food so you can check on how it is cooking. What's more, it switches off the oven when your dish is ready.

Specifications for EOB9956VAX - Cooking

[▲ Back to top](#)

Height (mm)	594	Built-in Width	560	Main Colour	Anti-fingerprint stainless steel	Usable volume of cavity (L)	73
Built-in Height	590	Depth (mm)	567	Current(A)	20	Electrical Connection (W)	3500
Width (mm)	594	Built-in Depth (mm)	550	Energy Class	A-20%		