ROMANO
Indoor & Outdoor Solutions

SPEC SHEET

ELECTROLUX / FREESTANDING COOKER

UltimateTaste 900 90cm Freestanding Pyrolytic Oven with Induction Cooktop



RANGE
UltimateTaste 900
TYPE
Freestanding cooker
WIDTH
90 cm
FUEL
Induction
CAPACITY
116 L
FINISHES
Dark stainless steel
CODE
EFEP956DSE

WARRANTY (DOMESTIC USE)

Parts and labour: 24 months

Conditions: domestic use; proof of purchase; installed to the manufacturer's instructions. Summary of the Electrolux warranty statement, checked 7 November 2026. Full terms from Romano or the brand.

FEATURES

- Full induction cooktop
- 116 L usable pyrolytic oven
- 17 oven functions
- 3 pyrolytic cleaning cycles

DIMENSIONS

The dimension drawing and full specifications from Electrolux follow on the next page.

Electrolux

EFEP956DSE

90cm Dark stainless steel freestanding oven with induction cooktop and 17 multifunction oven, AirFryPlus, SteamBake, pyrolytic cleaning, and smart food probe.



Pages from Electrolux's own specification. Ask us about this product, we're happy to help.
Romano Indoor & Outdoor Solutions, 4/126 Canterbury Rd, Kilsyth South VIC 3137. 03 9720 4633. sales@romanoios.com.au

Electrolux

EFEP956DSE

Product Details

FEATURES

SteamBake Add SteamBake to your repertoire to enjoy fluffy, yet crisp home-baked goodies.	AirFryPlus (+Steam) AirFry +Steam for crispy and juicy results	Twin fan system Fans rotate in opposite directions, distributing heat evenly throughout the oven.	Colour TFT display
Smart Food Probe	Pyrolytic self-cleaning oven	PyroProof runners	40 Amp rated power input
MaxiZone	Bridge function	Hob2Hood technology	Touch and slide controls Touch the control bar at the necessary heat setting
Split grill system Select to utilise both of the powerful grill elements, or just the one.	Soft close door	Quadruple glazed oven doors	Huge 125L gross capacity oven

BENEFITS

3 YEAR WARRANTY
Because peace of mind should last as long as great design, this product has three years of trusted Electrolux support. *Available for purchases after 1 March 2026.

NEXT-LEVEL BAKING WITH STEAM
With SteamBake, you can create bakery-style bread in your own home. The added steam allows dough to rise more effectively than conventional heating. The steam helps to create an exquisitely soft centre, while the combination of hot air delivers deliciously glossy crusts.

DELICIOUS FRYING WITH MINIMAL OIL
The mesh design of the Air Fry Plus tray allows super-heated air to crisp the surface of food to deliver a mouth-watering fried taste and texture with little to no oil. Steam is added during the cooking process to help retain moisture inside the food, whilst the outside becomes deliciously crisp and golden.

NO NEED FOR ELBOW GREASE
High temperature pyrolytic cleaning burns away oven grease and grime for easy cleaning, without any need for water or chemicals. Simply set the pyro program and wipe the oven clean afterwards. The oven door is also quadruple-glazed to reduce the temperature of the door during cleaning.

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