ROMANO
Indoor & Outdoor Solutions

SPEC SHEET

ELECTROLUX / BUILT-IN OVEN

UltimateTaste 900 90cm Pyrolytic Oven



RANGE
UltimateTaste 900
TYPE
Built-in oven
WIDTH
90 cm
FUEL
Electric
CAPACITY
116 L
FINISHES
Dark stainless steel
CODE
EVEP916DSE

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

- 116 L usable capacity in a 90cm cavity
- 17 functions including SteamBake and AirFryPlus
- Pyrolytic self-clean with light, medium and heavy settings
- TFT touchscreen with food probe
- Twin fan system

DIMENSIONS

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

Electrolux EVEP916DSE

90cm Dark stainless steel 17 multifunction oven with SteamBake, AirFryPlus, twin fan system, pyrolytic cleaning, Intuitive Oven Interface and food probe.



EVEP916DSE - 90cm UltimateTaste 900 Multifunction Pyrolytic oven electrolux.com.au

Electrolux EVEP916DSE

Product Details

FEATURES

AirFryPlus (+Steam) AirFry +Steam for crispy and juicy results	SteamBake Add SteamBake to your repertoire to enjoy fluffy, yet crisp home-baked goodies.	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	Auto programs
Slow cooking and dough proving function	Soft close door	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.

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.

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.

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.

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