



THE NEFF COLLECTION

**Open the door  
to NEFF**

*Edition 1 2022*



**4 YEAR  
WARRANTY**

COOKING PASSION SINCE 1877

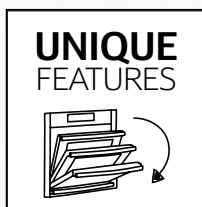




# Welcome to NEFF



The NEFF recipe is over 145 years in the making. Our range of products are German engineered and designed by people who are passionate about food and who love spending time in the kitchen.



NEFF products are made for cooking enthusiasts and include features unique to NEFF, such as the Slide&Hide® oven door, the CircoTherm® hot air system and our TwistPadFire® dial, which are features that we know every serious cook will fall in love with.



We also know our customers expect the best, and that's why we have a 4 year warranty on all appliances, which includes parts and labour.



The support doesn't end for NEFF customers once you have your appliances at home. Visit [theneffkitchen.com.au](http://theneffkitchen.com.au) for ongoing support including product tips, recipes and instructional videos to help get the most from your NEFF appliances.

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# NEFF Buying Guide

## Step 1 *Oven*



### Why NEFF?

- Slide&Hide®
- CircoTherm®
- Steam

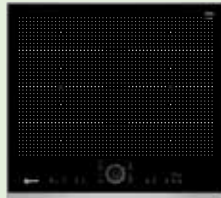
## Step 3 *Rangehood*



### Why NEFF?

- EfficientSilentDrive
- Silent Performance
- Extraction Rate

## Step 2 *Cooktop*



### Why NEFF?

- TwistPadFire®
- FlexInduction & ExtendedFlex Induction

## Step 4 *Dishwasher*



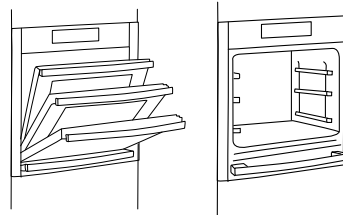
### Why NEFF?

- DoorOpen Sensor
- EfficientSilentDrive
- Chef70°
- Flex third basket



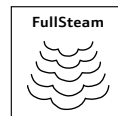
### SLIDE & HIDE®

Unique oven door which disappears completely beneath the oven compartment.



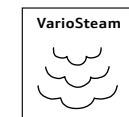
### CIRCO THERM®

Cook on multiple levels at once and achieve even results without flavours intermingling.



### STEAM

FullSteam – 100% pure steam cooking.



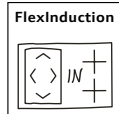
VarioSteam – adding steam to traditional heating functions.





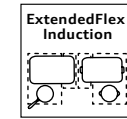
### TWIST PAD FIRE®

Magnetic dial for easy, responsive cooktop activation.



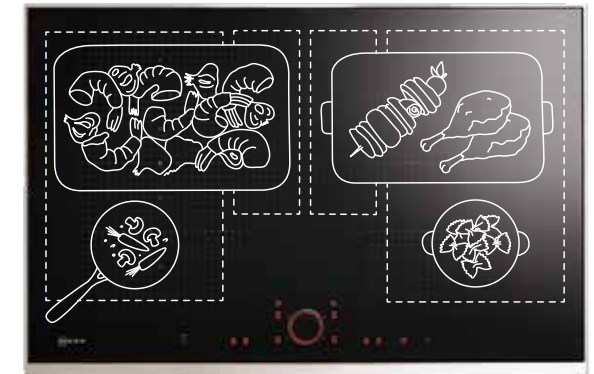
### FLEX INDUCTION

Flexibility to position pans of any size, anywhere you wish. The cooking zone automatically detects size and shape of the pots and pans and heats up precisely where it's needed.



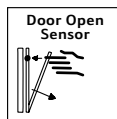
### EXTENDED FLEX INDUCTION

Extended zones for large roasters.



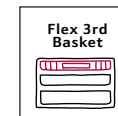
### EFFICIENT DRIVE MOTOR

Brushless, resulting in less noise, friction and wear in NEFF rangehoods and dishwashers.



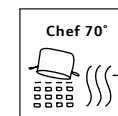
### DOOR OPEN SENSOR

Push the door panel to automatically open the dishwasher door.



### FLEX THIRD BASKET

An additional basket for extra space, perfect for odd spaced items such as mixer attachments, cups and utensils.

















### CHEF 70°

High performance cleaning and drying for heavily soiled items.

Note: Features may vary depending on models. Please check individual product descriptions.

# Cooking with a NEFF Oven

## Heating Functions

Type of heating	Temperature	Use	Possible to add VarioSteam*	Possible to add MultiPoint MeatProbe
 CIRCO THERM®*	40°–200°C	For baking and cooking on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.	Yes	Yes
 CIRCO THERM® ECO	40°–200°C	For gentle cooking of selected dishes on one level without preheating. The fan distributes the heat from the ring heating element in the back panel around the cooking compartment.		Yes
 TOP/BOTTOM HEAT*	50°–275°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.	Yes	Yes
 TOP/BOTTOM HEAT ECO	50°–275°C	For gentle cooking of selected dishes. The heat is emitted from above and below.		Yes
 CIRCO ROASTING*	50°–290°C	For roasting poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.	Yes	Yes
 CIRCO THERM® INTENSIVE / PIZZA SETTING	50°–275°C	For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up.		Yes
 GRILL, LARGE AREA	50°–290°C	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes. The whole area below the grill element becomes hot.		
 GRILL, SMALL AREA	50°–290°C	For grilling small amounts of steaks or sausages, for making toast, and for au gratin dishes. The centre area under the grill heating element becomes hot.		
 BOTTOM HEAT	50°–250°C	For cooking in a bain marie and for the final baking stage. The heat is emitted from below.		
 SLOW COOK	70°–120°C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. The heat is emitted evenly from the top and bottom at low temperatures.		
 BREAD BAKING*	180°–240°C	For baking bread, bread rolls and baked items that require high temperatures.	Yes	Yes
 KEEP WARM*	60°–100°C	For keeping cooked food warm.	Yes	
 PLATE WARMING	30°–70°C	For preheating ovenware.		
 REHEAT**	80°–180°C	For gently reheating food or for crisping up pastries.		Yes
 SOUSVIDE**	50°–95°C	For cooking meat, fish, vegetables and desserts in a vacuum at low temperatures. Before cooking the food, use a chamber vacuum-packing machine to heat-seal it in special air-tight, heat-resistant cooking bags. The protective envelope retains the nutrients and flavours.		
 DOUGH PROVING**	35°–55°C	For proving dough and culturing yoghurt. Dough will prove more quickly than at room temperature. The surface of the dough will not dry out.		
 DEFROST**	30°–60°C	For gently defrosting frozen food.		



## Common Dishes and Recommended Settings

Dish	Recommended Settings	Alternative Settings
ROAST MEAT & VEGETABLES (MULTIPLE TRAYS) e.g. 1 tray meat/poultry and 1 tray vegetables	CircoTherm® 180°–200°C Low – Med Steam MultiPoint MeatProbe	CircoTherm® 180°–200°C
ROAST MEAT & VEGETABLES (SINGLE TRAY) e.g. 1 tray meat/poultry and vegetables	CircoRoasting 180°–200°C Low – Med Steam MultiPoint MeatProbe	CircoRoasting 180°–200°C
ROAST VEGETABLES	CircoTherm® 185°C Low – Med Steam	CircoTherm® 185°C
LAMB SHANKS	Top/Bottom heat Eco 140°C	CircoTherm® Eco 140°C
LASAGNE	Top/Bottom heat 160°–180°C High Steam	Top/Bottom heat 160°–180°C or CircoTherm® 160°–180°C
QUICHE	CircoTherm® Intensive / Pizza Setting 180°–190°C (no blind baking required)	CircoTherm® 160°–180°C (blind baking required)
SAUSAGE ROLLS	CircoTherm® 190°–200°C Low – Med Steam	CircoTherm® 190°–200°C
BREAD	Bread Baking 190°C High Steam	Bread Baking 190°C
SPONGE CAKE	CircoTherm® 160°–170°C	Top/Bottom heat 180°–190°C
MUD CAKE	Top/Bottom heat 140°–160°C Low Steam	Top/Bottom heat 140°–160°C
FRUIT CAKE	Top/Bottom heat 140°–150°C Low – Med Steam	Top/Bottom heat 140°–150°C
COOKIES	CircoTherm® 160°–170°C	
CUPCAKES	CircoTherm® 160°–180°C Low – Med Steam	Top/Bottom heat 180°C
LEMON TART	CircoTherm® Intensive / Pizza Setting 160°C (no blind baking required)	CircoTherm® Intensive / Pizza Setting 160°C (blind baking required) CircoTherm® 130°C (filling)

## Multi Point Meat Probe Core

Dish	Core Temperature
POULTRY	75°C
PORK	70°–75°C
BEEF/LAMB – RARE	50°–60°C
BEEF/LAMB – MEDIUM RARE	60°–65°C
BEEF/LAMB – MEDIUM	65°–70°C
BEEF/LAMB – MEDIUM WELL	70°C
BEEF/LAMB – WELL DONE	70°–75°C

Tip: The core temperature will continue to slightly increase after cooking, you can decrease the core temperature setting slightly to allow for meat to rest and core temperature to slightly increase.

\* Please note features vary depending on models, please check individual product specifications. Recommendations are a guide only, please adjust to suit your personal preferences.

\*\*Steam heating function where steam is automatically added on selected models.

CircoTherm® °C	Electric °C
100°C	100°C
110°C	110°C
120°C	130°C
130°C	140°C
140°C	150°C
150°C	160°C
160°C	180°–190°C
170°C	200°C
180°C	220°C
190°C	230°C
200°C	250°C



## *Unleash your creativity with our Wi-Fi enabled appliances with Home Connect.*

We've always focused on the cook, not the kitchen, and how we can support them in living out their creativity. Now new technology is opening up a whole world of fascinating possibilities.

Our Wi-Fi enabled appliances can be managed with the Home Connect app. It allows selected appliances to be managed via your smartphone, your tablet or voice control\*. With smart appliances and intuitive controls wherever you are, cooking just became a lot more fun.



\*It may be necessary to install Home Connect partner apps in order to use these functionalities.





## A WORLD OF INSPIRATION

The Home Connect app contains a world of inspiring recipes to get you cooking. Designed specifically for NEFF appliances, these recipes are easy to find and easy to follow.



## VOICE CONTROL IS YOUR NEW BEST FRIEND

Busy kneading your dough and forgot to turn on the oven? With Home Connect you can now control your appliances via voice activation, leaving your hands free for preparation.

\*It may be necessary to install Home Connect partner apps in order to use these functionalities.

## GET HELP WHEN YOU NEED IT

Not sure how to use a specific feature on your appliance? No need to worry, as the Home Connect app has a range of features to help you get the most out of your appliance.



## MONITOR AND CONTROL YOUR APPLIANCES NO MATTER WHERE YOU ARE

If cooking is your thing, it's about to get easier. The Home Connect app lets you monitor and control your appliances no matter where you are. Preheat the oven, start the coffee machine, or let the oven send you notifications when dinner is ready. Home Connect puts it all at your fingertips.



## WAKE UP AND SMELL THE COFFEE

Is there a better way to start the day than with a freshly brewed cup of coffee? With Home Connect, you can start the brewing process with a simple tap and as soon as you get to the kitchen the coffee is ready and waiting for you.

Visit [www.neff.com.au](http://www.neff.com.au) to find out more

# Oven Accessories

*We are passionate about cooking.*

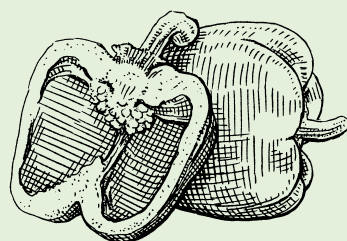
NEFF offers a range of optional oven accessories, designed to give you greater flexibility.

## TELESCOPIC RAILS


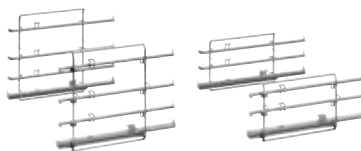

Telescopic rails attach to the oven walls and are perfect for use with heavier items. They are fully extendable, which means it's easier to check on cooking and get your food in and out. The rails click in and out of the oven easily and with rear bars, prevent tipping to avoid any hazardous situations, creating a safer kitchen environment.

## COMFORT FLEX® TELESCOPIC RAILS

One level to suit NEFF ovens with the ComfortFlex® rail system. In all ovens with the ComfortFlex® telescopic rail system, you automatically receive a pair of ComfortFlex® telescopic rails which you can reposition to any shelf level. You can also purchase additional sets for additional positions.



## Optional telescopic rails to purchase

Oven model	3 Level telescopic rails	ComfortFlex® telescopic rail (1 Level) with frame	ComfortFlex® telescopic rail (1 Level) without frame
			
B48FT78H0B	Z13TF36X0	Z13TC60X0 ComfortFlex® telescopic rail (1 Level) with frame comes with oven	Z13TC10X0 (one set included with the purchase of this oven, additional sets can also be purchased)
B47FS36N0B	Z13TF36X0	Z13TC16X0	Z13TC10X0 (once retrofitted with Z13TC16X0)
B47FS26G0	Z13TF36X0	Z13TC16X0	Z13TC10X0 (once retrofitted with Z13TC16X0)
B58VT68H0B	Z12TF36X0	Z13TC60X0 ComfortFlex® telescopic rail (1 Level) with frame comes with oven	Z11TC10X0 (one set included with the purchase of this oven, additional sets can also be purchased)
B57VS26N0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B57VR22N0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B57CR22N0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B57CR22G0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B6ACH7AN0A	Z11TF36X0	N/A	N/A
U2ACH7CN0A	Z11TF36X0 (main oven)	N/A	N/A
C18FT56H0B	N/A	Z13TC14X0 ComfortFlex® telescopic rail (1 Level) with frame comes with oven	Z13TC10X0 (one set included with the purchase of this oven, additional sets can also be purchased)
C17FS32H0B	N/A	Z13TC14X0	Z13TC10X0 (once retrofitted with Z13TC14X0)

Telescopic rails and ComfortFlex rails not available for models: C28MT27H0B, C27MS22H0B, C17MR02N0B, C17MR02G0B.



Boast a stylish and flawless kitchen by combining NEFF appliances using our unique SeamlessCombination® side trims. This built-in solution from NEFF allows appliances when stacked vertically to appear perfectly in-line, with no gaps. Ideal for any modern or contemporary kitchen.

## Seamless Combination®

*An eye-catcher in any kitchen.*



### COMBINING AN OVEN WITH A COMPACT APPLIANCE

The SeamlessCombination® accessory kit replaces the shelf that would normally divide the two appliances with a much thinner metal shelf, in order to close the visible gap between the appliances. Be sure to refer to the installation instructions or speak to your kitchen designer for further information on combining appliances.

#### Ideal Installation

All of our ovens can be built under the worktop, but we would recommend, where possible, installation in tall cabinetry to provide a convenient eye level position.



Combination shown:  
45cm compact oven with 14cm warming drawer and Z11SZ60X0 SeamlessCombination® kit.



Combination shown:  
60cm oven with 29cm warming drawer and Z11SZ80X0 SeamlessCombination® kit.



Combination shown:  
45cm compact oven with 60cm oven and Z11SZ90X0 SeamlessCombination® kit.



Combination shown:  
45cm compact oven with 14cm warming drawer and Z11SZ60G0 SeamlessCombination® kit.



Combination shown:  
45cm compact oven with 60cm oven and Z11SZ90G0 SeamlessCombination® kit.

# NEFF Oven Ranges

*Graphite-Grey or stainless steel, the choice is yours.*

At NEFF, we understand one design may not suit everyone's style of kitchen. That's why we have two oven ranges, featuring different colour side trims and handles. Whatever you decide, our delightful designs will feature all the unique NEFF features you'll come to love. Ensuring no matter your style preference, you will have the tools to achieve perfect cooking, roasting and baking results.



Graphite-Grey



Stainless Steel



# Graphite-Grey Range Summary

B47FS26G0 | 60cm  
FullSteam Oven



B57CR22G0B | 60cm  
Oven



C17MR02G0B | 45cm  
Combi Microwave Oven



N17HH10G0B | 14cm  
Warming Drawer



Design		
Shift Control 4.1" TFT colour & graphics display	Shift Control 2.5" TFT colour display	Shift Control 2.5" TFT colour display
Slide&Hide® Door	Slide&Hide® Door	—
LED Light	LED Light	LED Light
71 Litres	71 Litres	45 Litres
Cooking		
17 Functions	12 Functions	6 Functions 900W – 5 Power levels
CircoTherm®	CircoTherm®	—
FullSteam & VarioSteam	—	—
38 Auto Programs	—	14 Auto Programs
Baking & Roasting Assistant	—	—
MultiPoint MeatProbe	—	—
Home Connect	—	—
Cleaning		
EcoClean (rear wall)	Pyrolytic	—
EasyClean®	EasyClean®	—

Design
Fully extendable pull out drawer
Push and pull opening mechanism
20 Litres
Cooking
4 function settings: food warming, defrosting, dough proving, tableware warming
Temperature range 40°–80°C
Can accommodate up to 12 plates or 64 espresso cups

# Stainless Steel Oven Range Summary

**U2ACH7CN0A | 60cm  
Double Oven**

**B48FT78H0B | 60cm  
FullSteam Oven**



**B47FS36N0B | 60cm  
FullSteam Oven**



**B58VT68H0B | 60cm  
VarioSteam Oven**



**B57VS26N0B | 60cm  
VarioSteam Oven**



**B57VR22N0B | 60cm  
VarioSteam Oven**



**B57CR22N0B | 60cm  
Oven**



**B6ACH7AN0A | 60cm  
Oven**



## Design

FullTouchControl 5.7" TFT colour & graphics display	ShiftControl 4.1" TFT colour & graphics display	FullTouchControl 5.7" TFT colour & graphics display	ShiftControl 4.1" TFT colour & graphics display	ShiftControl 2.5" TFT colour display	ShiftControl 2.5" TFT colour display	Retractable Control Knob with LCD display	Retractable Control Knob with LCD display
<b>Slide&amp;Hide® Door</b>	<b>Slide&amp;Hide® Door</b>	<b>Slide&amp;Hide® Door</b>	<b>Slide&amp;Hide® Door</b>	<b>Slide&amp;Hide® Door</b>	<b>Slide&amp;Hide® Door</b>	<b>Hide® Door</b>	—
<b>1 x ComfortFlex® Telescopic Rail</b>	—	<b>1 x ComfortFlex® Telescopic Rail</b>	—	—	—	—	—
<b>NeffLight® LED</b>	LED Light	<b>NeffLight® LED</b>	LED Light	LED Light	Halogen Light	Halogen Light	Halogen Light
71 Litres	71 Litres	71 Litres	71 Litres	71 Litres	71 Litres	71 Litres	71 Litres (main oven) 34 Litres (top oven)

## Cooking

18 Functions	16 Functions	16 Functions	15 Functions	14 Functions	12 Functions	8 Functions	8 functions (main oven) 4 functions (top oven)
<b>CircoTherm®</b>	<b>CircoTherm®</b>	<b>CircoTherm®</b>	<b>CircoTherm®</b>	<b>CircoTherm®</b>	<b>CircoTherm®</b>	<b>CircoTherm®</b>	<b>CircoTherm® (main oven)</b>
FullSteam & VarioSteam	FullSteam & VarioSteam	VarioSteam	VarioSteam	VarioSteam	—	—	—
30 Auto Programs	30 Auto Programs	14 Auto Programs	14 Auto Programs	14 Auto Programs	—	—	—
Baking & Roasting Assistant	Baking & Roasting Assistant	Baking & Roasting Assistant	Baking & Roasting Assistant	—	—	—	—
<b>MultiPoint MeatProbe</b>	<b>MultiPoint MeatProbe</b>	<b>MultiPoint MeatProbe</b>	<b>MultiPoint MeatProbe</b>	—	—	—	—
Home Connect	—	Home Connect	—	—	—	—	—

## Cleaning

<b>EcoClean (rear, sides &amp; ceiling)</b>	<b>EcoClean (rear, sides &amp; ceiling)</b>	Pyrolytic	Pyrolytic	Pyrolytic	Pyrolytic	Pyrolytic	Pyrolytic (both ovens)
<b>EasyClean®</b>	<b>EasyClean®</b>	<b>EasyClean®</b>	<b>EasyClean®</b>	<b>EasyClean®</b>	<b>EasyClean®</b>	<b>EasyClean®</b>	<b>EasyClean® (main oven)</b>



# Stainless Steel Compact Range Summary

**C18FT56H0B | 45cm**  
FullSteam Oven



**C17FS32H0B | 45cm**  
FullSteam Oven



**C28MT27H0B | 45cm**  
Combi Microwave Oven



**C27MS22H0B | 45cm**  
Combi Microwave Oven



**C17MR02N0B | 45cm**  
Combi Microwave Oven



**C17WR00N0A | 38cm**  
Microwave



## Design

FullTouchControl 5.7"  
TFT colour &  
graphics display

—

**1 x ComfortFlex®  
Telescopic Rail**

LED Light

47 Litres

ShiftControl 4.1"  
TFT colour &  
graphics display

—

LED Light

47 Litres

FullTouchControl 5.7"  
TFT colour &  
graphics display

—

**1 x Telescopic Rail  
(Pyro Proof)**

LED Light

45 Litres

ShiftControl 4.1"  
TFT colour &  
graphics display

—

LED Light

45 Litres

ShiftControl 2.5"  
TFT colour display

—

LED Light

45 Litres

ShiftControl 2.5"  
TFT colour display

—

LED Light

21 Litres

## Cooking

18 Functions

**CircoTherm®**

FullSteam & VarioSteam

30 Auto Programs

Baking & Roasting  
Assistant

**MultiPoint  
MeatProbe**

Home Connect

16 Functions

**CircoTherm®**

FullSteam & VarioSteam

30 Auto Programs

Baking & Roasting  
Assistant

—

Home Connect

15 Functions  
900W – 5 Power levels

—

—

14 Auto Programs

Baking & Roasting  
Assistant

**MultiPoint  
MeatProbe**

Home Connect

14 Functions  
900W – 5 Power levels

—

—

14 Auto Programs

Baking & Roasting  
Assistant

—

Home Connect

6 Functions  
900W – 5 Power levels

—

—

14 Auto Programs

—

—

—

900W – 5 Power Levels

—

—

7 Auto Programs

—

—

—

## Cleaning

**EcoClean**  
(rear, sides & ceiling)

**EasyClean®**

**EcoClean**  
(rear, sides & ceiling)

**EasyClean®**

Pyrolytic

**EasyClean®**

Pyrolytic

**EasyClean®**

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# Stainless Steel Companion Appliances Summary

C17KS61H0 | 45cm  
Coffee Centre



N17HH20N0B | 29cm  
Warming Drawer



N17HH10N0B | 14cm  
Warming Drawer




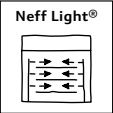
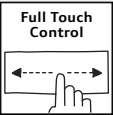
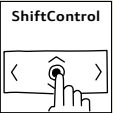


Design		
Shift Control 4.1" TFT colour display	Fully extendable pull out drawer	Fully extendable pull out drawer
	Push and pull opening mechanism	Push and pull opening mechanism
	52 Litres	20 Litres
Features		
OneTouch function: for 10 types of beverages	4 function settings: food warming, defrosting, dough proving, tableware warming	4 function settings: food warming, defrosting, dough proving, tableware warming
OneTouch DoubleCup: make two beverages at once		
8 adjustable coffee strengths	Temperature range 40°–80°C	Temperature range 40°–80°C
8 personalised MyCoffee Settings		
Individually adjustable temperatures and cup volumes	Can accommodate up to 40 plates or 192 espresso cups	Can accommodate up to 12 plates or 64 espresso cups
Home Connect		
Cleaning		
Fully automatic descaling and cleaning program		




# Oven and Compact Highlights

## Design




Feature	Description	Benefit	Models
	<b>SLIDE &amp; HIDE®</b> The fully retractable Slide&Hide® oven door disappears under the 71L oven cavity to provide plenty of room. Slide&Hide® ovens come with a rotating handle.	<ul style="list-style-type: none"> <li>Better access to the oven cavity, providing an easy and flexible approach to cooking – baste and taste to your heart's desire.</li> <li>Ideal for small kitchens needing to save space.</li> </ul>	<b>60cm Full Size Ovens</b> B48FT78H0B    B47FS36N0B B58VT68H0B    B57VS26N0B B57VR22N0B    B57CR22N0B B47FS26G0    B57CR22G0B
	<b>HIDE®</b> The fully retractable Hide® oven door disappears under the 71L oven cavity to provide plenty of room. Hide® ovens come with a fixed handle.	<ul style="list-style-type: none"> <li>Better access to the oven cavity, providing an easy and flexible approach to cooking – baste and taste to your heart's desire.</li> <li>Ideal for small kitchens needing to save space.</li> </ul>	<b>60cm Full Size Ovens</b> B6ACH7AN0A
	<b>COMFORT FLEX®</b> The cleverly designed rails don't get in the way, so you can grasp the tray or dish from the side easily and safely. If fitted with changeable shelves, the rails can be moved around with ease and positioned in the oven at whichever of the four levels you prefer.	<ul style="list-style-type: none"> <li>Lift hot dishes safely and comfortably out of the oven using our innovative ComfortFlex® rails.</li> <li>Use in collaboration with Slide&amp;Hide® for maximum ease of use.</li> </ul>	<b>60cm Full Size Ovens</b> B58VT68H0B    B48FT78H0B <b>45cm Compact Ovens</b> C18FT56H0B (Z13TC14X0 only) *Z13TC10X0 – Additional rails available as separate accessory for B48FT78N0B, C18FT58N0B and C18FT56H0B *Z11TC10X0 – Additional rails available as separate accessory for B58VT68H0B
	<b>NEFF LIGHT®</b> NeffLight® brightly illuminates even the farthest corner of the oven using LED bulbs. Special prisms in the oven door distributes the light evenly at all levels, for a perfect view.	<ul style="list-style-type: none"> <li>With NeffLight® food is always visible without having to open the oven door, providing bright and effective lighting on all four cooking levels.</li> </ul>	<b>60cm Full Size Ovens</b> B48FT78H0B    B58VT68H0B
	<b>FULL TOUCH CONTROL</b> The intuitive 5.7" FullTouchControl panel sets new standards with fast navigation and simple, precise operation by touching or swiping on the smooth control surface.	<ul style="list-style-type: none"> <li>Easy to operate.</li> <li>Intuitive navigation just like a smart phone.</li> <li>Easy to read thanks to the large full colour display.</li> </ul>	<b>60cm Full Size Ovens</b> B48FT78H0B    B58VT68H0B <b>45cm Compact Ovens</b> C18FT56H0B    C28MT27H0B
	<b>SHIFT CONTROL</b> The convenient ShiftControl panel is ideal for fast navigation through menus. Together with a 4.1" or 2.5" high-resolution TFT display, it makes for effortless and convenient operation.	<ul style="list-style-type: none"> <li>Easy, intuitive operation.</li> <li>Easy to understand plain text.</li> <li>Combination of high resolution display and 'touch button' operation.</li> </ul>	<b>60cm Full Size Ovens</b> B47FS36N0B    B57VR22N0B B57CR22N0B    B57VS26N0B B47FS26G0    B57CR22G0B <b>45cm Compact Ovens</b> C17FS32H0B    C27MS22H0B C17KS61N0    C17WR00N0A C17MR02N0B    C17MR02G0B

# Oven and Compact Highlights

## Design

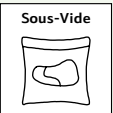




Feature	Description	Benefit	Models
	<b>SEAMLESS COMBINATION®</b> Boast a stylish and flawless kitchen by combining NEFF appliances using our unique SeamlessCombination® side trims.	<ul style="list-style-type: none"> <li>Allows appliances when stacked vertically to appear perfectly in-line, with no gaps, ideal for a seamless look in the kitchen.</li> </ul>	<b>Stainless Steel</b> Z11SZ60X0* – Suits 45cm Compact Ovens + 14cm Warming Drawer Z11SZ80X0* – Suits 60cm Full Size Ovens with Slide&Hide® + 29cm Warming Drawer Z11SZ90X0* – Suits 45cm Compact Ovens + 60cm Full Size Ovens with Slide&Hide® <small>*excludes C17KS61N0 and B6ACH7AN0A</small> <b>Graphite-Grey</b> Z11SZ60G0 – Suits 45cm Compact Oven + 14cm Warming Drawer Z11SZ90G0 – Suits 45cm Compact Oven with 60cm Full Size Oven

## Cooking

Feature	Description	Benefit	Models
	<b>CIRCO THERM®</b> CircoTherm® works by drawing air in from the oven with the powerful EfficientSilentDrive motor. The powerful rear wall heating element, unique fan wheel and specially designed rear wall panel ensure optimal heat distribution throughout the oven cavity.	<ul style="list-style-type: none"> <li>Simultaneous multilevel cooking without intermingling flavours – cook fish and cookies at the same time.</li> <li>Even heat distribution and independent tray positioning – choose any level and achieve excellent cooking results.</li> </ul>	<b>60cm Full Size Ovens</b> All models <b>45cm Compact Ovens</b> C18FT56H0B C17FS32H0B <b>Double Oven</b> U2ACH7CN0A
	<b>FULL STEAM</b> Full featured 3 in 1 oven – 100% pure steam cooking, full featured traditional oven plus all the extra features of VarioSteam. Steam is injected into the oven cavity near the fan in the rear wall to ensure even distribution.	<ul style="list-style-type: none"> <li>Healthier cooking by locking in nutrients, flavour and colour with pure steam cooking.</li> <li>VarioSteam as an additional function combines traditional oven with steam to deliver more functions and features to suit your needs.</li> <li>Convenient cleaning with EcoClean cleaning and EasyClean®, plus drying function for residual moisture.</li> </ul>	<b>60cm Full Size Ovens</b> B48FT78H0B B47FS36N0B B47FS26G0 <b>45cm Compact Ovens</b> C18FT56H0B C17FS32H0B
	<b>VARIO STEAM</b> Our VarioSteam (added steam) function adds a little bit of moisture from time to time with selected traditional heating functions. VarioSteam works with CircoTherm®, CircoRoasting, top/bottom heating, Bread Baking, Dough Proving, Keep Warm, Reheat.	<ul style="list-style-type: none"> <li>Ideal for reheating, proving dough, baking or roasting – get crispy skins and tender flesh.</li> <li>VarioSteam helps to retain moisture and deliver professional results.</li> <li>Convenient cleaning with pyrolytic cleaning and EasyClean®, plus drying function for residual moisture.</li> </ul>	<b>60cm Full Size Ovens</b> B58VT68H0B B57VR22N0B B48FT78H0B B47FS36N0B B57VS26N0B B47FS26G0 <b>45cm Compact Ovens</b> C18FT56H0B C17FS32H0B

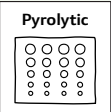




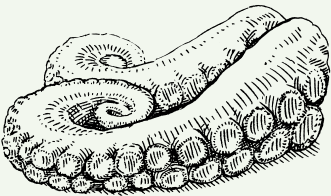
## Cooking

Feature	Description	Benefit	Models
 <p>Sous-Vide</p>	<p>SOUS-VIDE</p> <p>The sous-vide heating function brings out the intense flavour of your best ingredients, simply vacuum-seal your meat, fish and vegetables in an airtight plastic bag and the function will take care of the rest.</p>	<ul style="list-style-type: none"> <li>Keeps the steam at a constant low temperature for longer, maintaining the moisture and texture of your food without overcooking it.</li> <li>Achieve more intense flavour from your ingredients.</li> <li>Achieve a gourmet cooking result.</li> </ul>	<p><b>60cm Full Size Ovens</b> B48FT78H0B B47FS26G0</p> <p><b>45cm Compact Ovens</b> C18FT56H0B</p>
 <p>MultiPoint MeatProbe</p>	<p>MULTI POINT MEAT PROBE</p> <p>The MultiPoint MeatProbe has 3 unique sensors to continually measure the core temperature of your meat, always taking the lowest temperature to ensure the maximum result. Simply set the core temperature based on the finish you would like e.g. 62°C for medium rare beef.</p>	<ul style="list-style-type: none"> <li>Get perfect results every time.</li> <li>Use with red meat, poultry, fish and stuffed meats.</li> </ul>	<p><b>60cm Full Size Ovens</b> B48FT78H0B B47FS36N0B B58VT68H0B B57VS26N0B B47FS26G0</p> <p><b>45cm Compact Ovens</b> C18FT56H0B C28MT27H0B</p>
 <p>Bake and Roast Assist</p>	<p>BAKING AND ROASTING ASSISTANT</p> <p>The Baking and Roasting Assistant serves up a cooking suggestion at the press of a button. It recommends the ideal heating mode, temperature and time for a wide variety of dishes while showcasing beautiful full colour food imagery. For added convenience you can adjust the settings to suit your personal preference.</p>	<ul style="list-style-type: none"> <li>Suggested settings for a wide variety of baking, roasting and grilling dishes while allowing you to manually adjust to your desire.</li> <li>Take the guess work out of which heating mode, temperature and cooking time is required to achieve the best results.</li> <li>Information is provided to offer guidance, e.g. on cookware, shelf position or the addition of liquid when cooking meat.</li> </ul>	<p><b>60cm Full Size Ovens</b> B48FT78H0B B47FS36N0B B58VT68H0B B57VS26N0B B47FS26G0</p> <p><b>45cm Compact Ovens</b> C18FT56H0B C17FS32H0B C27MS22H0B C28MT27H0B</p>
 <p>Auto Programs</p>	<p>AUTOMATIC PROGRAMS</p> <p>Select a program, enter the weight of your food and the automatic program will apply the most suitable settings including different heating modes, steam or microwave.</p>	<ul style="list-style-type: none"> <li>Optimal cooking performance for selected weight based dishes.</li> <li>No manual settings necessary.</li> </ul>	<p><b>60cm Full Size Ovens</b> B48FT78H0B B47FS36N0B B58VT68H0B B57VS26N0B B57VR22N0B B47FS26G0</p> <p><b>45cm Compact Ovens</b> C18FT56H0B C17FS32H0B C28MT27H0B C27MS22H0B C17MR02N0B C17MR02G0B</p>
 <p>Microwave 900W</p>	<p>MICROWAVE/ COMBI MICROWAVE</p> <p>Microwave – 5 power levels up to 900W. Combi Microwave – combines selected traditional heating methods with microwave up to 360W.</p>	<ul style="list-style-type: none"> <li>For quick and easy meals in less time.</li> <li>Two in one appliance to save you counter space.</li> <li>Perfect for smaller kitchens.</li> <li>Combine traditional fan forced setting with microwave featuring quality results in up to 50% less time.</li> </ul>	<p><b>45cm Compact Ovens</b> C27MS22H0B C17MR02N0B C28MT27H0B C17MR02G0B</p> <p><b>38cm Pure Microwave</b> C17WR00N0A</p>

# Oven and Compact Highlights

## Cleaning

Feature	Description	Benefit	Models
	<p>PYROLYTIC CLEANING</p> <p>Pyrolytic cleaning superheats the oven to approximately 485°C, which burns off any deposits from baking, roasting and grilling.</p> <p>3 pyrolytic cleaning programs: Program 1: 75 minutes* Program 2: 1.5 hours* Program 3: 2 hours*</p> <p><small>*cleaning period only.</small></p>	<ul style="list-style-type: none"><li>• Self cleaning oven leaving only a residue of fine ash that's easily removed with a damp cloth.</li><li>• Quadruple glazed door – four layers of glass keep outside door cooler to the touch making it safer for small children.</li><li>• Just set the program and you can walk away, the oven is locked during the cleaning process and will automatically switch off once cleaning is complete.</li></ul>	<p><b>60cm Full Size Ovens</b> B58VT68H0B      B57VS26N0B B57VR22N0B      B57CR22N0B B6ACH7AN0A      B57CR22G0B</p> <p><b>45cm Compact Ovens</b> C28MT27H0B      C27MS22H0B</p> <p><b>Double Ovens</b> U2ACH7CN0A (both ovens)</p> <p><small>*Z12TF36X0 - Pyrolytic proof telescopic rails available as separate accessory for 60cm Full Size Ovens</small></p>
	<p>EASY CLEAN®</p> <p>For a lightly soiled oven, pour approximately 400ml of water and a drop of washing-up liquid on the oven compartment floor and then select the EasyClean® program.</p>	<ul style="list-style-type: none"><li>• EasyClean® softens baked-on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.</li><li>• Perfect for intermittent cleaning.</li></ul>	<p><b>60cm Full Size Ovens</b> All models</p> <p><b>45cm Compact Ovens</b> C18FT56H0B      C17FS32H0B C28MT27H0B      C27MS22H0B</p> <p><b>Double Ovens</b> U2ACH7CN0A (main oven)</p>
	<p>ECO CLEAN</p> <p>EcoClean is a microfine ceramic coating on the oven's interior ceiling, sides and back. The specially formulated self cleaning surfaces absorb fat and grease residue to help keep the oven clean.</p>	<ul style="list-style-type: none"><li>• A unique coating designed to keep EcoClean surfaces inside the oven as clean as possible. Used on a regular basis, it can keep the oven's interior lining remarkably clean with minimal maintenance required.</li><li>• Combine with EasyClean® for the ultimate clean.</li></ul>	<p><b>60cm Full Size Ovens</b> B48FT78H0B      B47FS36N0B B47FS26G0 (rear wall only)</p> <p><b>45cm Compact Ovens</b> C18FT56H0B      C17FS32H0B</p>







# Gas Cooktop Range Summary

T26DS59N0A | 60cm  
Stainless Steel Gas Cooktop



T27DA69N0A | 75cm  
Stainless Steel Gas Cooktop



T29DA79N0A | 90cm  
Stainless Steel Gas Cooktop



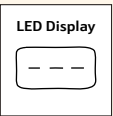
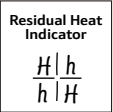

T29TA79N0A | 90cm  
Ceramic Glass Gas Cooktop



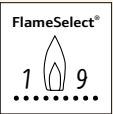
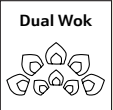
Design			
Sword Knob Control	Sword Knob Control	Sword Knob Control	Sword Knob Control
Cast Iron Pan Supports	Cast Iron Pan Supports	Cast Iron Pan Supports	Cast Iron Pan Supports
—	LED Display	LED Display	LED Display
—	Residual Heat Indicator	Residual Heat Indicator	Residual Heat Indicator
Flame Failure	Flame Failure	Flame Failure	Flame Failure
Cooking			
FlameSelect®	FlameSelect®	FlameSelect®	FlameSelect®
Dual Wok Burner: 13.6 MJ/h	Dual Wok Burner: 19.5 MJ/h	Dual Wok Burner: 19.5 MJ/h	Dual Wok Burner: 22 MJ/h
—	Power Level LED Display	Power Level LED Display	Power Level LED Display
Cleaning			
Easy to Clean Stainless Steel	Easy to Clean Stainless Steel and Ceramic Glass	Easy to Clean Stainless Steel and Ceramic Glass	Easy to Clean Stainless Steel

# Gas Cooktop Highlights


## Design

Feature	Description	Benefit	Models
 LED Display	LED DISPLAY The LED displays shows your flame setting, from 1 to 9.	<ul style="list-style-type: none"><li>• Keep your eyes on the food, not the flame.</li><li>• Easy to read settings for peace of mind.</li></ul>	T29TA79N0A T29DA79N0A T27DA69N0A
 Residual Heat Indicator	RESIDUAL HEAT INDICATOR 'Off' and 'cold' aren't the same thing. The residual heat indicator shows the 'H' when you definitely don't want to touch your cooktop, while the 'h' appears when the cooktop has nearly finished cooling down.	<ul style="list-style-type: none"><li>• Save those fingers from getting burnt.</li><li>• Know when it's safe to clean your cooktop after cooking.</li></ul>	T29TA79N0A T29DA79N0A T27DA69N0A
 Flame Failure	FLAME FAILURE This feature stops the supply of gas to the burners if the flame is extinguished.	<ul style="list-style-type: none"><li>• For added peace of mind and safety.</li></ul>	All gas models

## Cooking

Feature	Description	Benefit	Models
 FlameSelect®	FLAME SELECT® 9 levels of precisely controlled flame height, with each level increasing the flame height by small increments.	<ul style="list-style-type: none"><li>• Simply note which number you use and the resulting heat will be exactly the same every time.</li><li>• Take the guess work out of gas cooking.</li><li>• No need to visually control the flame size.</li><li>• Traditional gas cooking with the control of induction cooking.</li></ul>	All gas models
 Dual Wok Burner	DUAL WOK BURNER The dual wok burner gives you the choice between using one ring or both. Levels 1–3 use only the smaller inner ring while Levels 4–9 utilise both rings.	<ul style="list-style-type: none"><li>• Always find the right amount of flame to suit every dish and pot size.</li></ul>	All gas models

## Cleaning

Feature	Description	Benefit	Models
 Easy Clean Ceramic Glass	EASY TO CLEAN CERAMIC GLASS The ceramic glass base is easy to clean for total convenience and completed by a frameless finish for a designer look.	<ul style="list-style-type: none"><li>• Stylish and functional all in one.</li><li>• Easy to clean for less hassle and more cooking.</li></ul>	T29TA79N0A





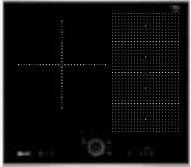


# Ceramic and Induction Range Summary

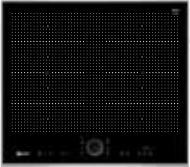
T11D41X2 | 60cm  
Ceramic Cooktop



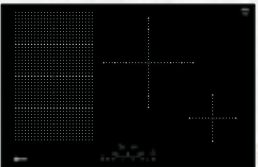
T56TS31N0 | 60cm  
FlexInduction Cooktop



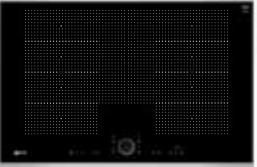
T66TS61N0 | 60cm  
FlexInduction Cooktop



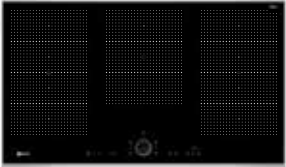
T58UD10X0 | 80cm  
FlexInduction Cooktop



T68TS61N0 | 80cm  
FlexInduction Cooktop



T59TS61N0 | 90cm  
FlexInduction Cooktop



T58TL6EN2 | 80cm  
FlexInduction Venting Cooktop



## Design

TouchControl	TwistPadFire®	TwistPadFire®	TouchControl	TwistPadFire®	TwistPadFire®	TwistPadFire®
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## Cooking

1 Dual Circuit Zone	1 x FlexZone	2 x FlexZone	1 x FlexZone	2 x FlexZone	3 x FlexZone	2 x FlexZone
—	—	1 x Extended FlexZone	—	2 x Extended FlexZone	—	—
—	PowerMove	PowerMove	—	PowerMove	PowerMove	PowerMove
—	FryingSensor	FryingSensor	—	FryingSensor	FryingSensor	FryingSensor
—	—	PowerTransfer	—	PowerTransfer	—	PowerTransfer
17 Power Levels	17 Power Levels	17 Power Levels	17 Power Levels	17 Power Levels	17 Power Levels	17 Power Levels
—	PotBoost & PanBoost	PotBoost & PanBoost	PotBoost	PotBoost & PanBoost	PotBoost & PanBoost	PotBoost & PanBoost
—	—	—	—	—	—	Max Extraction 622m³/h



## Cleaning

Easy to Clean Ceramic Glass	Easy to Clean Ceramic Glass	Easy to Clean Ceramic Glass	Easy to Clean Ceramic Glass	Easy to Clean Ceramic Glass	Easy to Clean Ceramic Glass	Easy to Clean Ceramic Glass
						Dishwasher safe stainless steel grease filters

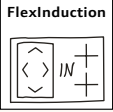
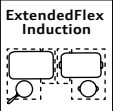
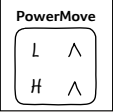


# Ceramic and Induction Highlights

## Design

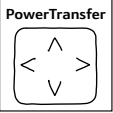

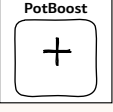
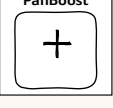
Feature	Description	Benefit	Models
 <b>TwistPadFire®</b>	<b>TWIST PAD FIRE®</b> The TwistPadFire® makes operating the cooktop a breeze. All you need to do is place the magnetic dial in the centre of the control area and then tilt it towards the zone you wish to activate. Once activated with a slight touch, simply twist to select the power level and get started right away.  If the TwistPadFire® is removed while cooking, the wipe protect cleaning function is activated. After 35 seconds the cooktop automatically switches off. The childproof lock remains activated while TwistPadFire® is removed.  <small>*Cooktop can also be operated without the TwistPadFire® through specific settings.</small>	<ul style="list-style-type: none"> <li>• Quick and easy selection and control of cooking zones.</li> <li>• Responsive and intuitive.</li> <li>• No need to worry about grease build up decreasing functionality.</li> <li>• In-built childproof lock and wipe protection cleaning feature.</li> <li>• Take away the magnetic TwistPadFire® dial for even easier cleaning.</li> </ul>	T56TS31N0 T66TS61N0 T68TS61N0 T59TS61N0 T58TL6EN2
 <b>TouchControl</b>	<b>TOUCH CONTROL</b> TouchControl allows each cooking zone to be easily activated and controlled with a light touch. Select your cooking zone and use the +/- keys to choose the power levels you need.	<ul style="list-style-type: none"> <li>• Quick and easy selection and control of cooking zones.</li> <li>• Responsive and intuitive.</li> </ul>	T11D41X2 T58UD10X0

## Cooking


Feature	Description	Benefit	Models
 <b>FlexInduction</b>	<b>FLEX INDUCTION</b> Thanks to FlexInduction you now have greater flexibility and freedom to position pans of any size, anywhere you wish. The unique induction coil shape gives you the ultimate flexibility and even heating across the entire FlexZone. Use as 2 separate zones or create 1 large flexible zone for multiple pots (1 power level applies) and pans or large roasters and griddles.	<ul style="list-style-type: none"> <li>• Easy to use large zone with true flexibility and even heat distribution.</li> <li>• Use multiple pots and pans or large pans and dishes such as roasters, griddle plate, teppan yaki etc.</li> <li>• Automatically detects shape and size of pans so it only heats up the area that is needed, without wasting energy on the full surface.</li> </ul>	All induction models
 <b>ExtendedFlex Induction</b>	<b>EXTENDED FLEX INDUCTION</b> Expanding on the unique technology for FlexInduction, the Extended FlexZone takes flexible cooking to a whole new level. With additional unique induction coils between the left and right zones, you can now extended the FlexZones horizontally as well as vertically. Place large roasters horizontally and use the other cooking zones for additional pans.	<ul style="list-style-type: none"> <li>• Maximised usage of cooking surface.</li> <li>• Cook easily for larger gatherings, use your large pans and pots without hassle.</li> </ul>	T68TS61N0 T66TS61N0
 <b>PowerMove</b>	<b>POWER MOVE</b> The PowerMove function allows you to divide your induction cooktop with FlexZone into three zones with different heat levels. One zone at the front with a high temperature for cooking, one in the middle with a medium heat level and one at the very back to simply keep your dish warm. You can now focus on your seasoning instead of continuously adapting your settings.	<ul style="list-style-type: none"> <li>• Preset power levels (9, 5 &amp; 1.5) on the FlexZone allows you to adjust the power by simply moving the pot.</li> <li>• Go from boiling to simmering by simply moving your pot.</li> <li>• Modify the preset power levels to suit your individual needs.</li> </ul>	T56TS31N0 T66TS61N0 T68TS61N0 T59TS61N0 T58TL6EN2

# Ceramic and Induction Highlights

## Cooking

Feature	Description	Benefit	Models
 PowerTransfer	<b>POWER TRANSFER</b> When cooking on NEFF induction cooktops with Extended FlexZone, there's no need to worry about remembering the settings. PowerTransfer is here to do the job for you. Simply move your pots around on the cooktop to another spot and the heat will automatically move along with you. Easy to activate with only one touch.	<ul style="list-style-type: none"><li>• Move pots around the cooktop as needed without resetting power levels.</li></ul>	T58TL6EN2 T68TS61N0 T66TS61N0
 FryingSensor	<b>FRYING SENSOR</b> The FryingSensor lets you choose from up to five automatic temperature levels. An optic and acoustic signal indicates once the selected temperature is reached and the FryingSensor maintains it. Find more pleasure in frying as the FryingSensor makes continuous setting adaptations unnecessary and burning almost impossible.	<ul style="list-style-type: none"><li>• Avoid burning food while under-cooking the middle if temperature is too high.</li><li>• Perfect results when pan-frying every time.</li></ul>	T56TS31N0 T66TS61N0 T68TS61N0 T59TS61N0 T58TL6EN2
 PotBoost	<b>POWER BOOST FOR POTS</b> Heat up large pots of water even faster than standard induction on the highest power level. The PotBoost function channels 50% more energy to a selected zone to turbo charge the cooking process.	<ul style="list-style-type: none"><li>• Reduce the time required to bring water to the boil.</li><li>• Save time and get your dinner on the table quicker.</li></ul>	All induction models
 PanBoost	<b>POWER BOOST FOR PANS</b> The PanBoost function heats up the pan for 30 seconds at an extremely high power to bring your pan to temperature even faster than standard induction on the highest power level. Fast, safe and easy to use.	<ul style="list-style-type: none"><li>• Reduce time for bringing pans to temperature.</li><li>• Save time and get your dinner on the table quicker.</li></ul>	T56TS31N0 T66TS61N0 T68TS61N0 T59TS61N0 T58TL6EN2

## Cleaning

Feature	Description	Benefit	Models
 Easy Clean Ceramic Glass	<b>EASY TO CLEAN CERAMIC GLASS</b> The ceramic glass base is easy to clean for total convenience. If the cooktop has a TwistPadFire® magnetic dial, simply remove it for an unobstructed surface.	<ul style="list-style-type: none"><li>• Stylish and functional all in one.</li><li>• Easy to clean for less hassle and more cooking.</li></ul>	All induction models





# Cooktop with Ventilation

A Cooktop and Rangehood in One Appliance.

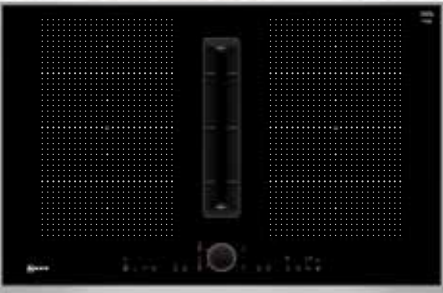


The automatic air sensor monitors steam and odours and adjusts the ventilation power level automatically.

## KEY BENEFITS:

- Two in one unit (cooktop and rangehood).
- Perfect solution for working island benchtops.
- Style and design of kitchen does not need to be compromised anymore, keep the open plan view.
- Easy to clean: liquid tray to capture spills protects the integrated ventilation while all parts are dishwasher proof for convenient cleaning.
- Multiple installation solutions.
- Easy and space saving installation below the cooktop (recirculated or ducted).

T58TL6EN2 | 80cm  
FlexInduction Venting Cooktop



Cooktop Design	Ventilation
TwistPadFire®	EfficientSilentDrive
	Extra Quiet 42dB Min / 74dB Max
Cooking	
2 x FlexZone	Max Extraction 622m³/h
PowerMove	17 Power Levels + 2 intensive
FryingSensor	Auto revert from intensive
PowerTransfer	AutomaticAir Sensor
17 Power Levels	Home Connect
PotBoost & PanBoost	
Cleaning	
Easy to Clean Ceramic Glass	Dishwasher safe filters
Slim, flush air inlet for barrier-free cookware movement	Filter Saturation Indicator
Bonus installation accessory for unducted recirculation extraction (from March 2022) and ducted extraction included.	

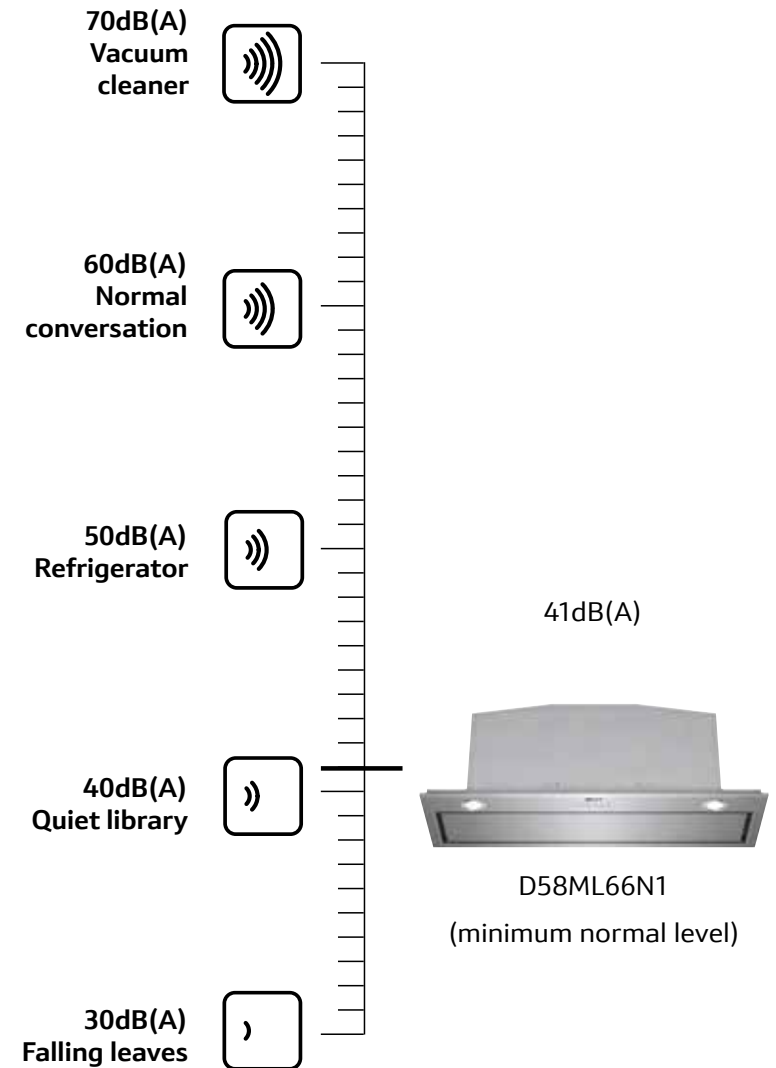


# How to Measure Noise Levels

At NEFF we prefer to calculate the sound power of our rangehoods in dB(A). With this system there are strict guidelines controlling the room size and location of microphones, which means that you can not only easily compare our models, but it also provides a better indication of noise level in your home once the rangehood is installed. The sound information we present can be measured on this chart, so you get a great comparison against everyday sounds for a truly informed choice.



## *How a NEFF Wall Mounted Rangehood Compares...*



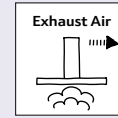


# How to Install Rangehoods



## RECIRCULATION

This is the extraction method used if ducted extraction is not possible. It works by venting air through charcoal/carbon filters before re-releasing it back into the kitchen. Recirculating rangehoods are less effective at extracting smoke and heat, but are easier to install.



## EXHAUST AIR

This is the most effective way of extracting air from the kitchen. It works by venting air through ducts into your ceiling or wall. The air is then expelled outside the house, with excess cooking residue collected in the filters. Ducted installation may require a technician to install.

# How to Measure Extraction Rates

A rangehoods extraction rate helps you determine how effective a rangehood is at removing smoke and cooking fumes. Traditionally it is perceived the higher the extraction rate, the better the rangehood is. However, the size of the kitchen and the type of cooking you do will determine the best extraction rate required for optimal efficiency and noise level.

It is recommended that the air be exchanged or extracted in the room 6–12 times per hour to maintain optimal air quality. (Minimum 6 times per hour for simmering/low to medium cooking and maximum of 12 times per hour for frying/boiling/stir frying.)

## USE THE FOLLOWING EQUATION TO CALCULATE YOUR EXTRACTION RATE:

Volume of kitchen (length x width x height)  
e.g.  $4\text{m} \times 4\text{m} \times 2.5\text{m} = 40\text{m}^3$

x 6 times / hour

**$240\text{m}^3$**   
necessary air extraction  
rate at normal use  
(simmering on 2–3 hotplates)

x 12 times / hour

**$480\text{m}^3$**   
necessary air extraction  
rate at normal use  
(e.g. strong frying activities)



# Rangehood Range Summary

**D46BR22N1A | 60cm**  
Slideout Rangehood



**D55MH56N0B | 52cm**  
Integrated Rangehood



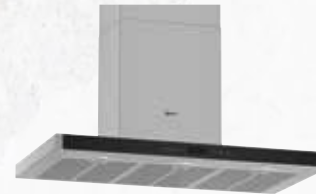
**D57ML67N1B | 70cm**  
Integrated Rangehood



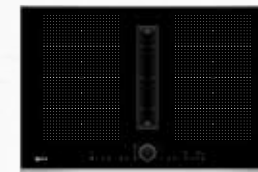
**D58ML66N1\* | 86cm**  
Integrated Rangehood



**D96BMU5N0A | 90cm**  
Wall Mounted Canopy  
Rangehood



**T58TL6EN2 | 80cm**  
FlexInduction Venting  
Cooktop



## Design

—	—	<b>EfficientSilentDrive</b>	<b>EfficientSilentDrive</b>	<b>EfficientSilentDrive</b>	<b>EfficientSilentDrive</b>
Very Quiet 59dB Min / 67dB Max	Very Quiet 53dB Min / 70dB Max	Extra Quiet 46dB Min / 70dB Max	Extra Quiet 41dB Min / 70dB Max	Extra Quiet 46dB Min / 69dB Max	Extra Quiet 42dB Min / 74dB Max
LED Lights	LED Lights	LED Lights	LED Lights	LED Lights	—

## Cooking

Max Extraction 389m³/h	Max Extraction 650m³/h	Max Extraction 775m³/h	Max Extraction 800m³/h	Max Extraction 843m³/h	Max Extraction 622m³/h
3 Power levels	3 Power Levels + 1 intensive	3 Power Levels + 1 intensive	3 Power Levels + 1 intensive	3 Power Levels + 2 intensive	17 Power Levels + 2 intensive
—	Auto revert from intensive	Auto revert from intensive	Auto revert from intensive	Auto revert from intensive	Auto revert from intensive
—	—	—	—	<b>AutomaticAir Sensor</b>	<b>AutomaticAir Sensor</b>
—	—	—	—	—	Home Connect

## Cleaning




Dishwasher safe metal grease filters	Dishwasher safe metal grease filters	Dishwasher safe metal grease filters	Dishwasher safe metal grease filters	Dishwasher safe metal grease filters	Dishwasher safe filters
	Filter Saturation Indicator	Filter Saturation Indicator	Filter Saturation Indicator	Filter Saturation Indicator	Filter Saturation Indicator

Note: Max extraction and dB based on intensive setting  
Extraction rate in m³/h according to EN 61591



\*D58ML66N1 CHOICE recommended in recirculating mode using additional accessory Z5135X3

# Rangehood Highlights

## Design

Feature	Description	Benefit	Models
	<b>EFFICIENT SILENT DRIVE</b>  In contrast to conventional motors, the EfficientSilentDrive works with a brushless motor eliminating mechanical stress, friction and wear.	<ul style="list-style-type: none"> <li>• Exceptionally quiet.</li> <li>• Energy efficient.</li> <li>• Powerful.</li> <li>• Reduced friction and wear.</li> </ul>	D96BMU5N0A    D58ML66N1 D57ML67N1B    T58TL6EN2
	<b>DB(A) (DECIBEL)</b>  NEFF rangehoods are highly efficient and exceptionally quiet. However, the noise you hear from a rangehood isn't just from the appliance itself – the length and type of ducting used, and the surrounding room size can also affect the noise level.  <small>*see page 32 for details.</small>	<ul style="list-style-type: none"> <li>• Quiet operation without interruptions to conversations, entertaining and watching TV.</li> </ul>	D96BMU5N0A    (46min/69max dB) D58ML66N1    (41min/70max dB) D57ML67N1B    (46min/70max dB) D55MH56N0B    (53min/70max dB) D46BR22N1A    (59min/67max dB) T58TL6EN2    (42min/74max dB)
	<b>LED LIGHTS</b>  Built in LED lighting provides bright, enduring illumination for your kitchen, with some models featuring SoftLight dimmer functionality.	<ul style="list-style-type: none"> <li>• Extremely energy efficient, bright and durable lighting.</li> </ul>	All rangehood models



## Cooking

Feature	Description	Benefit	Models
	<b>AUTOMATIC AIR SENSOR</b>  The AutomaticAir Sensor adjusts the rangehood power level automatically according to the amount of steam and odours produced during the cooking process. This means there is no need to regulate the power levels as you cook. Thanks to the position of an intelligent sensor, steam and odour particles are measured every second to determine the most accurate power level.	<ul style="list-style-type: none"> <li>• Auto ventilation self adjusts to the amount of steam and odour.</li> <li>• Ventilation power setting can be overridden manually.</li> </ul>	D96BMU5N0A    T58TL6EN2
	<b>EXTRACTION RATE</b>  A rangehood extraction rate helps you determine how effective a rangehood is at removing smoke and cooking fumes. Traditionally it is perceived the higher the extraction rate, the more powerful the rangehood is.  However, the size of the kitchen and type of cooking will determine the best extraction rate required, for optimal efficiency and noise level.  <small>*see page 33 for details.</small>	<ul style="list-style-type: none"> <li>• Removal of steam, smoke, grease and odours.</li> <li>• Optimal extraction and noise level.</li> </ul>	All models


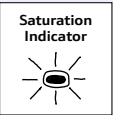
Note: Max extraction and dB based on intensive setting  
Extraction rate in m³/h according to EN 61591.

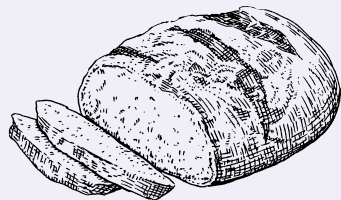
# Rangehood Highlights

## Cooking

Feature	Description		Benefit	Models	
	INTENSIVE SETTING	The intensive setting gives an additional boost to the extraction level when required e.g. stir frying. Because intensive power is only required for a short period of time the rangehood will automatically revert to a lower setting after a few minutes.	<ul style="list-style-type: none"><li>• Additional burst of power for a stronger extraction rate when required e.g. stir frying, rapid boiling, frying.</li><li>• Automatic revert to lower setting.</li></ul>	D96BMU5N0A D57ML67N1B T58TL6EN2	D58ML66N1 D55MH56N0B
	AUTO INTENSIVE REVERT	Because the intensive setting is only required for a short period, the rangehood will automatically revert to a lower extraction level after 6 minutes of using intensive power if you have not done so already.	<ul style="list-style-type: none"><li>• Automatic revert to lower setting.</li><li>• Energy efficient.</li></ul>	D96BMU5N0A D57ML67N1B T58TL6EN2	D58ML66N1 D55MH56N0B

## Cleaning

Feature	Description		Benefit	Models	
	DISHWASHER SAFE FILTERS	For maximum extraction efficiency and convenience all NEFF rangehood filters are dishwasher safe. For added convenience an illuminated light or symbol (depending on the model) indicates when the filter needs cleaning.	<ul style="list-style-type: none"><li>• Keep filters operating at maximum efficiency with easy and convenient cleaning.</li></ul>	All models	
	FILTER SATURATION INDICATOR	For maximum extraction efficiency, an illuminated light indicates when the filter needs cleaning.	<ul style="list-style-type: none"><li>• Rangehood always operates at high performance and alerts you when cleaning is required.</li></ul>	D96BMU5N0A D57ML67N1B	D58ML66N1 T58TL6EN2







# Dishwasher Range Summary

S125HCS01A | 60cm  
Built-Under Dishwasher



S185HCX01A | 60cm  
Fully Integrated Dishwasher



S247HDS01A | 60cm  
Semi Integrated Dishwasher



S287HDX01A | 60cm  
Fully Integrated Dishwasher



Design			
—	—	TallTub	TallTub
15 Place Setting Capacity	15 Place Setting Capacity	14 Place Setting Capacity	14 Place Setting Capacity
EfficientSilentDrive	EfficientSilentDrive	EfficientSilentDrive	EfficientSilentDrive
Dosage Assist	Dosage Assist	Dosage Assist	Dosage Assist
Flex cutlery drawer	Flex cutlery drawer	Flex third basket	Flex third basket
Additional cutlery basket supplied	Additional cutlery basket supplied	Additional cutlery basket supplied	Additional cutlery basket supplied
RackMatic (adjustable upper basket)	RackMatic (adjustable upper basket)	RackMatic (adjustable upper basket)	RackMatic (adjustable upper basket)
—	InfoLight	—	TimeLight
—	DoorOpen Sensor	—	DoorOpen Sensor
Extra Quiet 44dB	Extra Quiet 44dB	Extra Quiet 42dB (Silence Program 38dB)	Extra Quiet 42dB (Silence Program 38dB)
Cleaning			
6 Wash Programs	6 Wash Programs	8 Wash Programs	8 Wash Programs
5 Wash Options	5 Wash Options	5 Wash Options	5 Wash Options
Chef 70°	Chef 70°	Chef 70°	Chef 70°
Glass 40°	Glass 40°	—	—
Auto 45-65°C	Auto 45-65°C	Auto 45-65°C	Auto 45-65°C
—	—	Auto 35-45°C	Auto 35-45°C
4 Star Energy Rating	4 Star Energy Rating	4 Star Energy Rating	4 Star Energy Rating
5.5 Star Water Rating	5.5 Star Water Rating	5 Star Water Rating	5 Star Water Rating

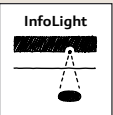
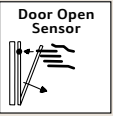

# Dishwasher Highlights

## Design



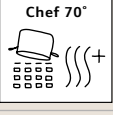
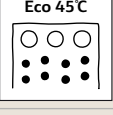

Feature	Description	Benefit	Models
	<b>TALL TUB</b>  TallTub semi and fully integrated dishwashers provide additional space within the dishwasher for taller items. The height of TallTub dishwashers is 86.5cm compared to conventional 81cm dishwashers.	<ul style="list-style-type: none"> <li>• Ideal for taller items such as larger plates and serving platters.</li> </ul>	S247HDS01A S287HDX01A
	<b>DOSAGE ASSIST</b>  DosageAssist is a method of ensuring perfect cleaning results. The dishwasher tablet is released into a tray at the front of the upper basket and a jet spray ensures the tablet is dissolved. DosageAssist works just as effectively with powder.	<ul style="list-style-type: none"> <li>• Optimal distribution of dishwashing tablets or powder for maximum cleaning results.</li> </ul>	All models
	<b>EFFICIENT SILENT DRIVE</b>  In contrast to conventional motors, the EfficientSilentDrive works with a brushless motor eliminating mechanical stress, friction and wear.	<ul style="list-style-type: none"> <li>• Exceptionally quiet.</li> <li>• Energy efficient.</li> <li>• Powerful.</li> <li>• Reduced friction and wear.</li> </ul>	All models
 	<b>TOP DRAWER</b>  The Flex Cutlery Drawer frees up space in the bottom basket to secure cutlery more effectively. Tines separate each item ensuring an optimum clean. This also prevents different metals from touching and causing rust spots.  Cutlery can also dry easier, reducing the potential of water marks.  The Flex Third Basket is an additional basket for extra space, perfect for odd spaced items such as mixer attachments, cups and utensils.	<ul style="list-style-type: none"> <li>• <b>Flex Cutlery Drawer.</b> Great for larger pieces of cutlery, espresso cups or cooking and baking utensils thanks to the lowerable and foldable racks.</li> <li>• <b>Flex Third Basket.</b> Providing 25% more space, it provides flexibility for the tricky items you previously struggled to find a place for, such as mixer attachments.</li> </ul>	<b>Flex Cutlery Drawer models</b> S125HCS01A S185HCX01A  <b>Flex Third Basket models</b> S247HDS01A S287HDX01A
 	<b>FLEX BASKET SYSTEM</b>  Make the most of your dishwasher with NEFF Flex Basket Systems, which offer practical and clearly marked adjustable elements. The further improved FlexPro basket system includes even more flexibility and loading options throughout the baskets and cutlery drawer.	<ul style="list-style-type: none"> <li>• Great for large pots and serving dishes along with plates and bowls.</li> <li>• All adjustable elements are marked in red so that you can easily identify them and adapt the dishwasher to your needs.</li> </ul>	<b>FlexPro</b> S247HDS01A S287HDX01A  <b>Flex</b> S125HCS01A S185HCX01A
	<b>RACK MATIC</b>  The height adjustable upper RackMatic basket provides 3 different height options on each side for additional flexibility in the upper basket and lower basket.	<ul style="list-style-type: none"> <li>• When you need more room above or below adjust the height and angle of the RackMatic upper basket.</li> <li>• Gain up to an additional 5cm of space.</li> </ul>	All models

# Dishwasher Highlights

## Design

Feature	Description		Benefit	Models
	INFO LIGHT	InfoLight is a red light that discreetly beams onto the floor during the wash cycle and disappears after the drying cycle is complete.	<ul style="list-style-type: none"> <li>Because our dishwashers are so quiet, the red light gives an indication of when the dishwasher is running on our integrated model.</li> </ul>	S185HCX01A
	PUSH TO OPEN	With the innovative push to open feature, simply touch the door panel to automatically open the dishwasher door.	<ul style="list-style-type: none"> <li>Perfect for handle free kitchens.</li> <li>Seamless design.</li> </ul>	S185HCX01A S287HDX01A
	TIME LIGHT	TimeLight discreetly illuminates the remaining time of the wash cycle onto the floor.	<ul style="list-style-type: none"> <li>Because our dishwashers are so quiet, the projected time gives an indication of when the dishwasher is running and the time remaining of the cycle.</li> </ul>	S287HDX01A

## Cleaning

Feature	Description		Benefit	Models
	AUTO 45-65°C & AUTO 35-45°C	Automatically changes settings to ensure you get the best clean for your load.	<ul style="list-style-type: none"> <li>Take the worry out of selecting exactly the right program and let the machine do it for you.</li> </ul>	<b>Auto 45-65°C</b> All models
				<b>Auto 35-45°C</b> S287HDX01A S247HDS01A
	CHEF 70°	The exclusive Chef70° program creates a powerful cleaning zone which increased water temperature in the bottom basket.	<ul style="list-style-type: none"> <li>High performance cleaning and drying for heavily soiled plates, pots and dishes.</li> </ul>	All models
	ECO 45°C	An economical program which uses less water and electricity. Ideal for cleaning mixed tableware and cutlery.	<ul style="list-style-type: none"> <li>Uses less water and electricity.</li> </ul>	All models
	SILENCE, 50°C	The quiet program that's gentle on your dishes thanks to a reduced spray pressure and a longer run time.	<ul style="list-style-type: none"> <li>Extra quiet, perfect for those times where you need a quiet home.</li> </ul>	S287HDX01A S247HDS01A



## Cleaning

Feature		Description	Benefit	Models
<b>Programme</b> 	1 HOUR WASH	A quick wash and dry cycle.	<ul style="list-style-type: none"> <li>• Perfect for when you are in a hurry.</li> </ul>	All models
<b>Quick Wash 45°</b> 	QUICK 29MINUTES, 45°C	A quick wash only cycle.	<ul style="list-style-type: none"> <li>• Perfect for lightly soiled items.</li> </ul>	S287HDX01A S247HDS01A
<b>Favourite</b> 	FAVOURITE	You can save a combination of a program and an additional function to the button.	<ul style="list-style-type: none"> <li>• An easy way to select your most commonly used program and function combinations.</li> </ul>	All models
<b>EasyClean®</b> 	EASY CLEAN® PROGRAM	It's easy to keep your dishwasher clean with the EasyClean® program, designed to maintain your dishwasher performance over the life of the machine.	<ul style="list-style-type: none"> <li>• Keeps your dishwasher as clean as your dishes.</li> <li>• Maintains dishwasher performance.</li> </ul>	All models
<b>Extra Dry</b> 	EXTRA DRY	Additional wash special option that increases the final rinse temperature to ensure optimal results.	<ul style="list-style-type: none"> <li>• Drying solution for stubborn plastics.</li> </ul>	All models
<b>Glass 40°</b> 	GLASS 40°	A gentle cleaning method using a lower temperature and a longer drying phase to ensure ideal washing and drying results.	<ul style="list-style-type: none"> <li>• A gentle program for optimal washing and drying results on glasses.</li> </ul>	S125HCS01A S185HCX01A
<b>Intensive Zone</b> 	INTENSIVE ZONE	Additional wash special option with increased wash temperature and spray pressure in lower basket for stubborn burnt on stains.	<ul style="list-style-type: none"> <li>• Wash your delicate glassware in the upper rack while tackling burnt pans in the lower rack.</li> </ul>	All models
<b>VarioSpeed</b> 	VARIO SPEED	Use VarioSpeed to obtain optimum cleaning and drying results with increased water and energy consumption and a reduced running time.	<ul style="list-style-type: none"> <li>• VarioSpeed can reduce the running time by between 20% to 66% depending on the selected rinse program.</li> <li>• With VarioSpeed you can also decide to reduce the remaining wash time after the cycle has already started.</li> </ul>	All models

# Getting Started with NEFF

## Ovens



*A quick step by step  
to get you on your way.*

Step 1) Set your language

Step 2) Set your time

Step 3) Set your date

Step 4) Set your water hardness  
(steam models only)

Step 5) Calibrate your oven  
(FullSteam models only)

Step 6) Burn off your oven



\*Contact your local council or water supplier for water hardness information.

### SHIFT CONTROL FUNCTION

Use the ShiftControl element to navigate through the menu on the display and select your program. Settings that you can change are displayed more brightly.

### FULL COLOUR TFT DISPLAY 5.7"



#### STEP 1. SETTING THE LANGUAGE

1. Touch the bottom line.
2. Swipe to the left or right to select the required language.
3. Touch the top line.

#### STEP 2. SETTING THE TIME

1. Touch **Clock**.
2. Touch the bottom line.
3. Swipe to the left or right to select the current hour.
4. Touch **Minutes**.
5. Swipe to the left or right to select the current minute.
6. Touch the symbol to apply the setting.

#### STEP 3. SETTING THE DATE

1. Touch **Date**.
2. Touch the bottom line.
3. Swipe to the left or right to select the current day.
4. Touch **Month**.
5. Swipe to the left or right to select the current month.
6. Touch **Year**.
7. Swipe to the left or right to select the current year.
8. Touch the symbol to apply the setting.

#### STEP 4. FOR OVENS WITH STEAM – SETTING THE WATER HARDNESS

1. Touch **Water hardness\***.
2. Touch the bottom line.
3. Swipe to the left or right to select the appropriate water hardness.
4. Touch the symbol to complete the initial use.

### FULL COLOUR TFT DISPLAY 4.1"



#### STEP 1. SETTING THE LANGUAGE

1. Use the **v** button to navigate to the bottom line.
2. Use the **<** or **>** button to select the language.
3. Use the **^** button to return to **Language**.
4. Use the **>** button to select the next setting.

#### STEP 2.

##### SETTING THE TIME

1. Use the **v** button to navigate to the bottom line.
2. Use the **<** or **>** button to select the current hour.
3. Use the **^** button to navigate to the next line.
4. Use the **<** or **>** button to select the current minute.
5. Press the **>** button repeatedly until **Time** appears.
6. Use the **>** button to select the next setting.

#### STEP 3. SETTING THE DATE

1. Use the **v** button to navigate to the bottom line.
2. Use the **<** or **>** button to select the current day.
3. Use the **^** button to navigate to the next line.
4. Use the **<** or **>** button to select the current month.
5. Use the **^** button to navigate to the next line.
6. Use the **<** or **>** button to select the current year.
7. Press the **>** button repeatedly until **Date** appears.
8. Use the **>** button to select the next setting.

#### STEP 4. FOR OVENS WITH STEAM – SETTING THE WATER HARDNESS

1. Use the **v** button to navigate to the bottom line.
2. Use the **<** or **>** button to select the water hardness range.
3. Use the **^** button to return to **Water hardness\***.
4. Use the **>** button to apply the settings.

## STEP 5. HOW TO CALIBRATE YOUR FULL STEAM OVEN

1. Remove the accessories from the cooking compartment.
2. Remove all packaging.
3. Before calibrating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, wet cloth.
4. The calibration can only be started once the cooking compartment is cold (room temperature).
5. Do not open the appliance door during calibration. Calibration will otherwise be interrupted.
6. Use the ⊕ touch button to switch on the appliance.
7. Fill the water tank.
8. Set the heating type, temperature and duration for the calibration, then press start.  
  
Heating type: Steam  
Temperature: 100°C  
Time: 30 minutes
9. Dry the cooking compartment floor.

## STEP 6. HOW TO BURN OFF YOUR OVEN.

1. Remove the accessories from the cooking compartment.
2. Remove all packaging.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.

**Burning off can only be started once the cooking compartment is cold (room temperature).**

### FullSteam models:

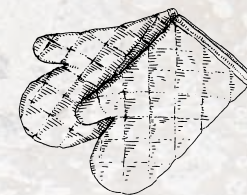
4. Use the ⊕ touch button to switch on the appliance.
5. Set the heating type, temperature and duration, press start.  
Heating type: CircoTherm®  
Temperature: Max temperature  
Time: 30 minutes
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a cloth.

### VarioSteam models:

4. Use the ⊕ touch button to switch on the appliance.
5. Fill the water tank.
6. Set the heating type, temperature and duration, press start.  
Heating type: CircoTherm® with steam-assisted cooking ("high" intensity)  
Temperature: Max temperature  
Time: 1 hour
7. Wait until the cooking compartment has cooled down.
8. Clean the smooth surfaces with soapy water and a cloth.


### All non-steam models:

4. Use the ⊕ touch button to switch on the appliance.
5. Set the heating type, temperature and duration, press start.  
Heating type: CircoTherm®  
Temperature: Max temperature  
Time: 1 hour
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a cloth.



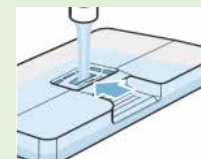
## FOR MODELS WITH STEAM – ADDING WATER



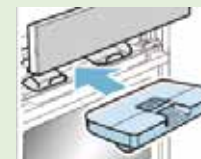
1. Touch the  button. The fascia automatically rises and is automatically pushed forwards.
2. Pull the control panel forwards with both hands and then push it upwards until it locks into place.



3. Lift the water container up and remove it from the recess.
4. Fill the water container with cold water up to the max mark.



5. Insert the filled water container. Ensure that the water tank locks into place behind both holders.
6. Slowly push the control panel downwards and then towards the rear until it is closed completely.





## Induction

## How to use TwistPadFire®

Lightly touch the TwistPadFire®  
to select the cooking zones.

Rotate the TwistPadFire® \_\_\_\_\_  
to control the cooking zones.

## TWIST PAD FIRE®

The NEFF unique operating concept for standalone electric and induction cooktops.



1. PotBoost/ PanBoost
2. FryingSensor
3. FlexInduction on/off
4. PowerMove
5. Wipe protection feature
6. Extended FlexZone on/off indicator
7. PowerTransfer (only on appliances with Extended FlexZone)
8. Child safety lock
9. CountUp Timer
10. Timer

Please refer to page 27–28 for feature overview.  
Note: Features may vary depending on models.  
Please check individual product descriptions.



# Getting Started

## Dishwashers

### Fully Integrated Dishwashers

S185HCX01A



S287HDX01A



- |                           |                    |                  |
|---------------------------|--------------------|------------------|
| 1. Eco 45°C               | 6. Favourite       | 11. VarioSpeed   |
| 2. Auto 45-65°C           | 7. Delay Timer     | 12. EasyClean®   |
| 3. Chef 70°C              | 8. Home Connect    | 13. Auto 35-45°C |
| 4. 1 hour wash + dry 65°C | 9. ExtraDry        | 14. Express 45°C |
| 5. Glass 40°C             | 10. Intensive Zone | 15. Silence 50°C |

Please refer to page 39–41 for feature overview.  
Note: Features may vary depending on models.  
Please check individual product descriptions.

# Getting Started

## Dishwashers

### Semi-Integrated Dishwasher



### Built-Under Dishwasher



- |                           |                  |                    |
|---------------------------|------------------|--------------------|
| 1. Eco 45°C               | 6. Express 45°C  | 11. ExtraDry       |
| 2. Auto 45-65°C           | 7. Silence 50°C  | 12. Intensive Zone |
| 3. Auto 35-45°C           | 8. Favourite     | 13. VarioSpeed     |
| 4. Chef 70°C              | 9. Delay Timer   | 14. EasyClean®     |
| 5. 1 hour wash + dry 65°C | 10. Home Connect | 15. Glass 40°C     |

Please refer to page 39–41 for feature overview.  
Note: Features may vary depending on models.  
Please check individual product descriptions.





A top-down view of a rustic wooden table. In the center, a dark wooden cutting board holds several slices of baguette, each topped with a spread of white cream or butter and garnished with fresh green herbs. A butter knife with a wooden handle and a metal blade lies horizontally across the board. To the left of the board, a whole yellow lemon and a lemon half are placed. A white cloth with more fresh green herbs is in the bottom left. In the top left, a corn cob is visible. In the top right, a small white bowl contains more of the spread. The background is the natural grain of the wooden table.

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FOR RECIPES & COOKING TIPS



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**4 YEAR**  
WARRANTY

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