



The **NEFF**
COLLECTION

BUILT-IN APPLIANCE CATALOGUE 2024

Open the door to NEFF

The kitchen is the heart of every home. A place to meet, eat and get creative. At NEFF, we do everything we can to create quality home appliances that help bring out your best. Our appliances make time in the kitchen a daily pleasure, anticipate all your needs and marry innovation with design, style and versatility. Whatever you're doing in the kitchen, you'll find the perfect partner in your NEFF appliance.



GERMAN ENGINEERING

NEFF was founded in 1877 in Baden-Württemberg, Southern Germany. Our ovens are made in Germany, in our state-of-the-art 105,000m² factory in Bretten, and we are the largest employer in the region. We are constantly researching new ways to improve the quality and sustainability of our appliances, keeping the NEFF brand at the forefront of kitchen technology and ecological thinking, as well as having a proud manufacturing and engineering heritage.



QUALITY APPLIANCES

We use the best materials available to make sure our products perform to the highest standards – and look great too. We source our suppliers carefully, and we take our environmental responsibility seriously. Our customers expect the best, and that's exactly what we deliver.

NEFF's commitment to innovation in design and engineering is recognised by the International iF, the German Design Council and the Red Dot Design awards.



All NEFF appliances
come with 4 years warranty.



CONSTANTLY INNOVATING

Being a pioneer does not only mean thinking differently, but also thinking faster. Back in 1950 our developers were the first to make thermostats standard equipment in ovens. Just seven years later, NEFF introduced the first microwave oven in Europe.

In the 1970s, we unveiled the innovative self-cleaning oven, which reflected the demand for more ease of use in the kitchen.

In later years, we improved millions of cakes and casseroles with the Circo Therm® hot-air system, made ovens safer and easier to use with fully extractable telescopic rails and invented the Easy Clean system.

Add to this the iconic Slide & Hide® disappearing door and the delightfully tactile control of the Twist Pad Flex® magnetic cooktop dial, and we have a list of accomplishments unrivalled in home cooking.





Create your
DREAM KITCHEN
with the **NEFF RANGE**



Ovens

Ovens



Compact ovens



Large capacity ovens



Compact appliances

Coffee centre



Built-in microwave



Drawers



Cooktops

Induction



Vented



Gas



Ceramic



Rangehoods

Inclined



Canopy wall mounted



Integrated



Slideout



Dishwashers

Fully integrated



Semi-integrated



Built-under







Content

Ovens	08-29
Coffee Machine	30-34
Drawers	30-35
Cooktops	36-55
Rangehoods	56-65
Dishwashers	66-73
Specifications	74-95







Open for your taste

NEFF OVENS



Designed to express your taste.

Open-mindedness needs an unconventional but also reliable oven solution. **Our unique Slide & Hide® door comes with a range of features to help you express your passion for cooking:** enjoy the smoothness of Soft Open & Close, the freedom of choice of Flex Control and Flex Design with its four colours, plus Full Steam and our newly integrated Air Fry function. All these features are available on a range of ovens to suit all your needs and ideas.



Open for **INDIVIDUAL STYLE:**

Flex Design

**Your kitchen, your taste,
*your colour!***

Choose a finishing touch to match your kitchen's aesthetic with the new NEFF Flex Design: design elements such as handles and side trims in **four distinctive colours** for your oven, cooktop, rangehood and coffee machine. Choose from Anthracite Grey, Brushed Bronze, Metallic Silver and Deep Black.



*Seamless Combination with Flex Design
- watch your favourite appliances merge
together seamlessly. Choose your preferred
colour at the time of purchase.*

Anthracite Grey



Brushed Bronze



Metallic Silver



Deep Black







The NEFF
**SEAMLESS
COMBINATION**

Watch your favourite appliances blend together seamlessly.



The overview shows some combination possibilities, but there are more options based on the seven side trim lengths.

Kitchen design as personalised as your dishes.

You can mix and match your NEFF oven with our compact appliances *to suit your kitchen layout, lifestyle and cooking style*. Our **Seamless Combination** strips come in different lengths, allowing you to pair our **Slide & Hide**® ovens and compact appliances together to create a sleek and stylish finish which looks like one appliance. Along with **Flex Design**, you can add a seamless personal touch in your preferred material colour.



Open for a
**PERSONAL TOUCH
OR TWIST:**

Flex Control



NEFF Oven Display Sizes.



6.8" Full Touch TFT Display



4.1" Full Touch TFT Display



3.7" Full Touch TFT Display



Switch intuitively from touch to twist with Flex Control.

Whether you swipe and tap the TFT Touch Control or guide a Twist Pad Flex® into place, the high-resolution interface adapts automatically. The Premium 6.8" Full Touch TFT Display also features room for two Twist Pad Flex® on the oven. Place one on either side of the interface to enable ultimate flexibility and complete control while cooking the way you like. After cooking, you can simply operate your coffee machine intuitively with the Twist Pad Flex®.



6.8" Full Touch TFT Display
– shown as Full Touch

Shown here in Full Touch mode – where by tapping or swiping the screen the functions and temperature are set.



6.8" Full Touch TFT Display
– shown with one Twist Pad Flex®

Shown here with one Twist Pad Flex®. This can be placed on the right or the left of the display. By adding the Twist Pad Flex®, you can control the appliance using the dial and touch to set the functions and temperature.



6.8" Full Touch TFT Display
– shown with two Twist Pad Flex®

Shown here with two Twist Pad Flex® on the display panel. By adding two Twist Pad Flex® the operating panel will change to Classic Mode and the functions and temperature will be set using the dial functionality of the Twist Pad Flex®.

The three control options shown above are only available on select models.

Popping your creations in and out is a piece-of-cake with a door that hides entirely under your oven.



Open for **CREATIVE FREEDOM:**

Slide & Hide®



The only oven with a disappearing door: Slide & Hide®

Personality needs space to unfold – just like creativity.

The freedom that allows you to pursue your culinary ideas. Say goodbye to the days of bending awkwardly as you get up close and personal to season and stir your favourite dishes. Slide & Hide® is simply the first choice for individualists who want to enjoy their passion for cooking without limitations.





AIR FRY

Less oil, more crunch.

Crunchy on the outside, tender on the inside! With the new Air Fry function, you can prepare your favourite fried foods with only a fraction of the oil you're used to. Plus, there is no preheating of your oven required!

AUTOMATIC MEAL SETTINGS

Even the best sometimes need a little help.

Preselected programs make preparing a variety of dishes even easier and more convenient. Automatic Meal Settings controls the cooking process from start to finish, switching off the oven once your meal is ready so you don't have to. Temperature, heating method and cooking time are all preset, guaranteeing delicious results at the push of a button. The oven even keeps you informed of the time remaining. Naturally, you can change all of the suggestions to give your dishes a personal touch.

MULTI POINT MEAT PROBE

For delicious roasts done the way you like.

We'll take care of roasting so you can take care of hosting. Prepare your meat, poultry or fish as you like and let your oven and the Multi Point Meat Probe guide you to mouthwateringly juicy, tender results – every time. Three measuring points keep tabs on your food, switching off your oven when the desired level of doneness has been reached.



SOUS VIDE

For an explosion of flavour.

Discover new flavours and textures with Sous Vide: using the Sous Vide setting to steam your favourite vacuum-sealed meats, fruits, fish or vegetables at low temperatures allows them to retain their most natural and intense flavours. From tender salmon to juicy corn on the cob, each dish remains a pure delight. And for a special touch, you can quickly sear meats before serving to give them a mouthwatering crust!



CIRCO THERM®

Hot air system for simultaneous cooking.

Complete a full-course dinner – on multiple levels in one go. With Circo Therm®, you can bake your casserole, Cajun chicken and more simultaneously. The high-speed targeted airflow ensures that your dishes stay juicy and distinct so that the casserole stays casserole-y and the chicken Cajun-y. For a fast and easy family feast.

FULL STEAM

A full function oven and steamer in one.

Experience Full Steam with the new Intensive Steam feature and its 120 °C heat that retains your ingredients nutrients and taste for deliciously moist and flavoursome results. The fixed water tank makes operation and refilling a breeze.

ADDED STEAM

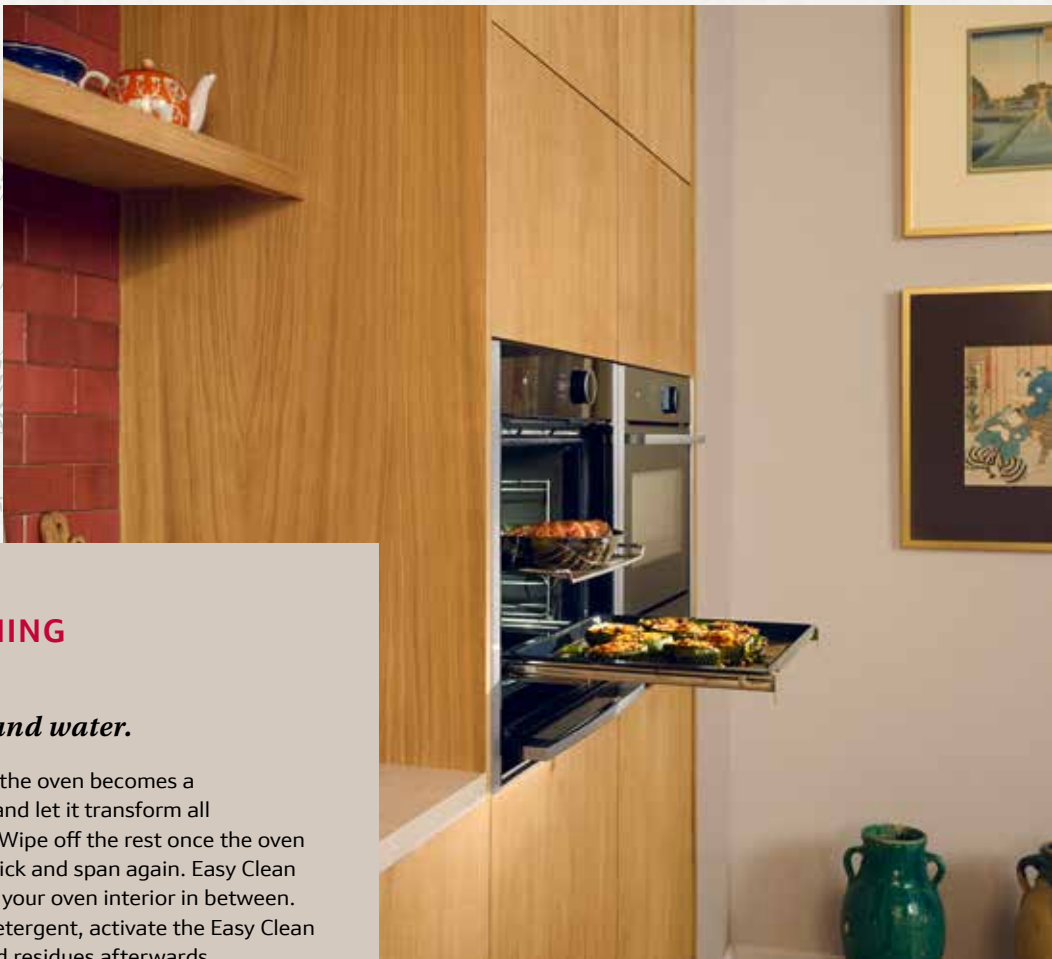
Automatically adds steam.

Added Steam gives dishes just the right amount of moisture by adding steam at three intensity levels, meaning all your dishes retain their gorgeous colour and flavour. A low level is perfect for reheating a dish you've cooked earlier; a higher level is great for baking bread.

STEAM JET

Manually add steam as needed.

With Steam Jet you can control when to quickly fill your oven with steam, ideal for tender bread with a crispy crust or a juicy Sunday roast.



PYROLYTIC SELF-CLEANING AND EASY CLEAN

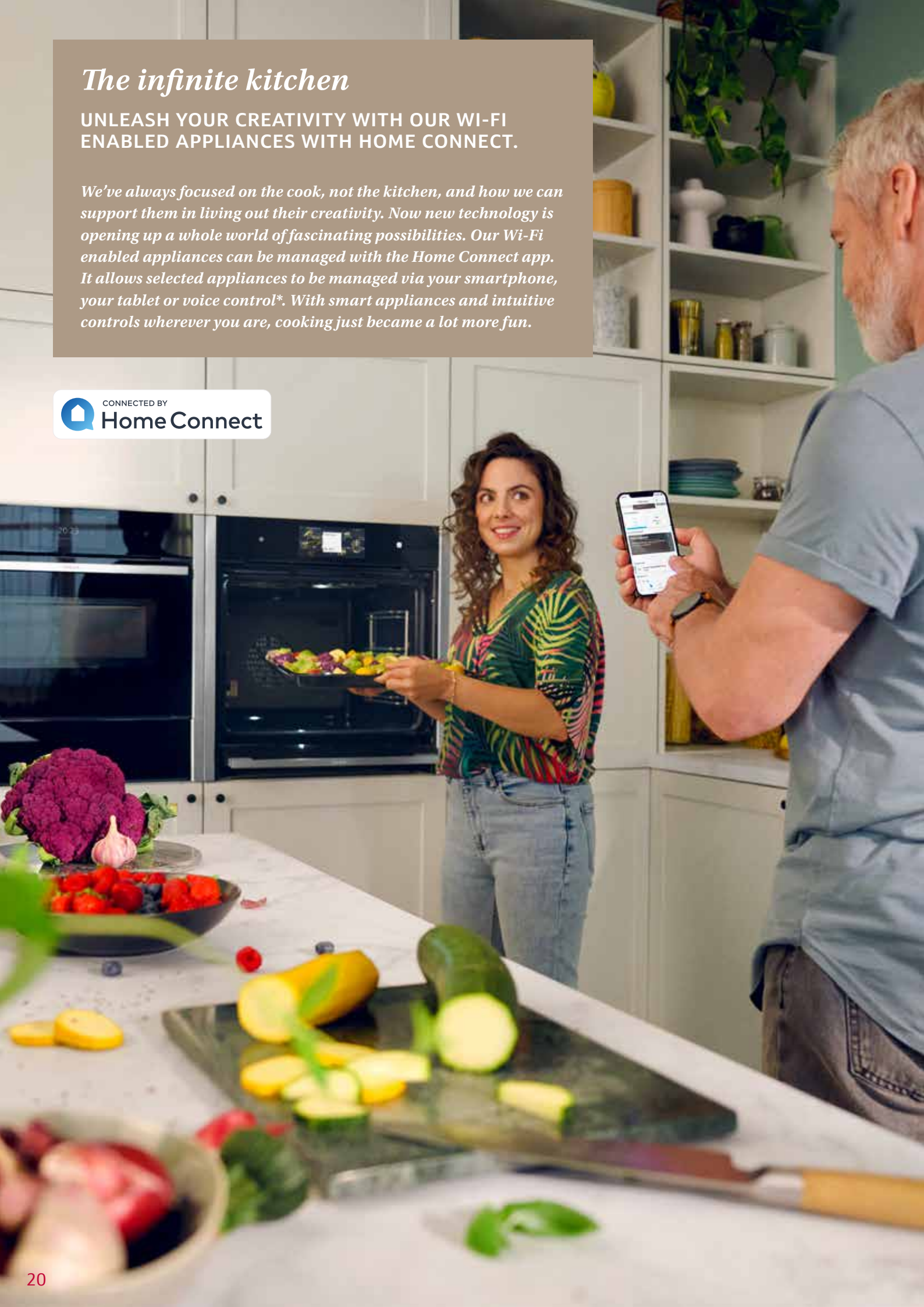
The cleaning powers of heat and water.

With Pyrolytic Self-Cleaning, scrubbing the oven becomes a thing of the past. Turn the function on and let it transform all the splatterings and drippings into ash. Wipe off the rest once the oven cools down, and presto, your oven is spick and span again. Easy Clean comes in handy as a quick way to clean your oven interior in between. Pour some water and a drop of liquid detergent, activate the Easy Clean program and wipe off the softened food residues afterwards.

The infinite kitchen

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.*





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.

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.

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.



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.

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.

Visit www.neff.com.au to find out more

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





Oven FUNCTIONS

NEFF provides functionality to tackle almost any recipe. The icons we've used for each function are the same as shown on the oven, for total clarity and ease of use.



CIRCO THERM®

Circo Therm® works by drawing air in from the oven via a powerful fan. It then heats the air and forces it right back into the oven cavity through strategically placed ducts in the rear wall, to ensure even heat distribution.



CIRCO THERM® ECO

Optimised for cooking and baking on one level only for maximum energy efficiency. It's perfect for frozen or convenience foods, breads, cakes and meats.



CIRCO THERM® INTENSIVE / PIZZA SETTING

Uses a combination of Circo Therm® and bottom heat; ideal for foods that need a crispy underside like pizza or speciality breads. It can also be used for one stage pastry such as lemon meringue pie, eliminating the need for blind baking.



BREAD BAKING

Bread baking temperature varies between 180°C and 240°C. Suited to baking crusty bread with an open texture. Up to three levels of bread can be baked at the same time.



DOUGH PROVING

This function provides a warm, moist environment, perfect for proving yeast dough, while improving the texture and quality of pastry foods, such as cakes and breads.



TOP/BOTTOM HEAT

Providing conventional cooking heat sources at the top and bottom of the oven. Heat travels to the centre of the oven by natural conduction. Ideal for baking pastries and scones.



TOP/BOTTOM HEAT ECO

This setting heats the centre of the oven for single shelf cooking. The oven maintains its average temperature in a more economical way by cutting out the on/off thermostat so the oven cooks on residual heat.



BOTTOM HEAT

Providing heat from the bottom of the oven, this method is ideal for pizza bases and pastry cases to create a crispy underside or for bain marie and casseroles.



CIRCO ROASTING

This function is designed for cooking meat and poultry that gives a rotisserie result. The grill and fan distribute heat alternately.



GRILL, LARGE AREA

The grill element is situated in the oven roof. It is thermostatically controlled and will cycle on and off to maintain the required temperature.



GRILL, SMALL AREA

Use just the centre section of the grill for smaller quantities.



LOW TEMPERATURE / SLOW COOKING

A special setting for cooktop-sealed prime cuts of meat and poultry. Meat or poultry is placed in a pre-heated dish and transferred into the oven. This setting uses a fixed temperature to gently tenderise without overcooking, resulting in meat and poultry that is juicy and melts in the mouth.



AIR FRY

The program combines fast air movement and heat from the grill to achieve a crispy finish.



KEEP WARM

The right setting for keeping food warm without drying it out before serving. Typically set between 60°C to 100°C.



REHEAT

Reheat allows you to gently warm dishes again – and thanks to the moisture in the oven, they will look and taste freshly prepared.



HOT AIR

The fan draws air from the interior of the oven, then heats it up and forces it back into the cavity to ensure even heat distribution.



PLATE WARMING

Hot air is circulated at up to 70°C to safely warm plates and serving dishes in preparation for dinner.

DEFROST SETTING

The Circo Therm® fan circulates air through the oven to speed up defrosting times, retain food colour and moisture. Try it for delicate foods as well as fish and poultry.

DESCALING

All NEFF models with Added Steam or Full Steam functions contain a descaling program which can be set according to the hardness of the water.

PYROLYTIC CLEANING

Pyrolytic cleaning is a self-cleaning system for ovens. The process superheats the oven to approximately 485°C, which burns off any deposits from baking, roasting and grilling. This creates a perfectly clean oven and a residue of fine ash that's easily removed with a damp cloth.

EASY CLEAN

For a lightly soiled oven, put approximately 400ml of water and a drop of washing-up liquid in the base pan and then select the Easy Clean program. It softens baked-on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.

POWER BOOST / RAPID HEAT

The Power Boost function speeds things up even more when cooking for short periods of time – just put the food in and start the oven. The Rapid Heat option uses top/bottom heating to reduce the preheat time. Once the oven reaches the set temperature, simply place food in the cooking compartment.

ADDED STEAM

Added Steam gives dishes just the right amount of moisture by adding steam at three intensity levels for baking, roasting or just heating up. Foods come out with more intense flavour and an appetising appearance.

FULL STEAM

Make your favourite dishes healthier by locking in food's nutrients and flavour with our Full Steam function. It's easy to operate and also simple to refill the one litre water container – press a button to open the front panel, remove the container, fill it and you're ready to steam ahead.

STEAM JET

Steam Jet allows you to inject individual shots of steam as you need. Once selected, steam runs for three minutes.

SOUS-VIDE

Using vacuum-sealed cooking at low temperatures between 50°C and 95°C and 100% steam. Suitable for meat, fish, vegetables and desserts. Sous-vide brings out the natural flavour of your ingredients.

AUTOMATIC MEAL SETTINGS

Automatic Meal Settings controls the cooking process from start to finish, switching off the oven once your meal is ready so you don't have to. Temperature, heating method and cooking time are all preset, guaranteeing delicious results at the push of a button.

MULTI POINT MEAT PROBE

The Multi Point Meat Probe measures the inside heat at three points to ensure the right core temperature is reached and the meat is cooked for the correct duration of time.

SABBATH MODE

This setting engages the top and bottom heating elements to reach a temperature of between 85°C and 140°C. The oven can be set to run for up to 74 hours to keep food warm, without activating the fan, lights and controls as these are disabled. (B6ACH7AN0A & U2ACH7CN0A)

MY PROFILE

Individually adjust and save settings, so you are able to access favourite and frequent settings effortlessly.

DRYING

Dries the cooking compartment after a steam function.

AUTOMATIC SAFETY SWITCH OFF

This feature will automatically cut in if no changes to the settings on the appliance have been made in a long time, giving you complete peace of mind.

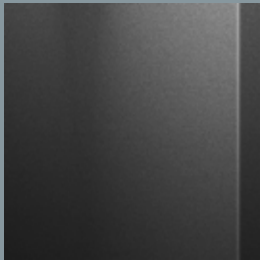
Temperature range	Automatic switch off after
Under 140°C	73 hours
141–200°C	6 hours
201–250°C	3 hours
251°C plus	2 hours



Flex Design

Four Flex Design colour options available on selected ovens.

Anthracite Grey



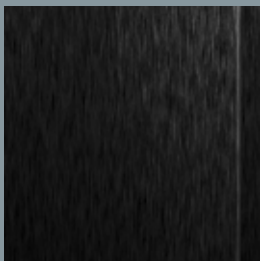
Brushed Bronze



Metallic Silver



Deep Black



Full Steam Ovens

B69FY5CY0A

Slide & Hide® Oven with Full Steam



Flex Design

Available in 4 colours

6.8" Full Touch TFT Display with Flex Control

Slide & Hide®

Circo Therm®

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous-vide

Air Fry

Multi Point Meat Probe

1 x Clip-on-Rails (level independent telescopic rails)

Home Connect

71L capacity

4 shelf positions

24 operating functions

Eco Clean (ceiling, rear, side liners)

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

B69FS5CY0A

Slide & Hide® Oven with Full Steam



Flex Design

Available in 4 colours

4.1" Full Touch TFT Display

Slide & Hide®

Circo Therm®

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous-vide

Air Fry

Multi Point Meat Probe

1 x Clip-on-Rails (level independent telescopic rails)

Home Connect

71L capacity

4 shelf positions

24 operating functions

Eco Clean (ceiling, rear, side liners)

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

Added Steam Ovens

B69VY7MY0A

Slide & Hide® Oven with Added Steam



Flex Design

Available in 4 colours

6.8" Full Touch TFT Display with Flex Control

Slide & Hide®

Circo Therm®

Automatic Meal Settings

–

Added Steam

Steam Jet

–

Air Fry

Multi Point Meat Probe

1 x Clip-on-Rails (level independent telescopic rails, pyrolytic proof)

Home Connect

71L capacity

4 shelf positions

21 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

Ovens

B69VS73Y0A

Slide & Hide® Oven
with Added Steam



Flex Design

Available in 4 colours

4.1" Full Touch
TFT Display

Slide & Hide®

Circo Therm®

Automatic Meal Settings

-

Added Steam

Steam Jet

-

Air Fry

Multi Point Meat Probe

-

Home Connect

71L capacity

4 shelf positions

21 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

B5AVM7AG0A

Slide & Hide® Oven
with Added Steam



Graphite Grey

LCD Display

Slide & Hide®

Circo Therm®

15 Automatic Programs

-

Added Steam (bottle)

-

-

-

Single Point Meat Probe

-

Home Connect

71L capacity

4 shelf positions

11 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

B59CR72Y0A

Pyrolytic Slide & Hide® Oven



Flex Design

Available in 4 colours

3.7" Full Touch
TFT Display

Slide & Hide®

Circo Therm® (3 levels)

Automatic Meal Settings

-

-

-

-

Air Fry

Single Point Meat Probe

-

Home Connect

71L capacity

4 shelf positions

15 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

B6ACM7AG0A

Pyrolytic Hide® Oven



Graphite Grey

Retractable
control knobs

Hide®

Circo Therm®

-

-

-

-

-

-

Single Point Meat Probe

-

Home Connect

71L capacity

4 shelf positions

8 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

Ovens

Compact Ovens

U2ACH7CG0A

Double oven



Graphite Grey

LCD display with retractable control knobs

–

Circo Therm® (bottom oven)

–

2 Level telescopic rails (main oven)

–

34L capacity (top oven)
71L capacity (bottom oven)

3 shelf positions (top oven)
4 shelf positions (bottom oven)

4 operating functions (top oven)
8 operating functions (bottom oven)

Pyrolytic (both ovens)

Easy Clean (bottom oven)

Dimensions (HxWxD):
888 x 594 x 550mm

L2ACH7MG0

Pyrolytic 90cm oven



Graphite Grey

LCD display with retractable control knobs

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Telescopic rails (1 level clip-on)

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112L capacity

5 shelf positions

10 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
594 x 896 x 570 mm

C29FY5CY0

Compact oven with Full Steam



Flex Design

Available in 4 colours

6.8" Full Touch TFT Display

–

Circo Therm®

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous-vide

Multi Point Meat Probe

1 x Clip-on-Rails (level independent, telescopic rails)

Home Connect

47L capacity

3 shelf positions

23 operating functions

Eco Clean (ceiling, rear, side liners)

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

C29FS31Y0A

Compact oven with Full Steam



Flex Design

Available in 4 colours

4.1" Full Touch TFT Display

–

Circo Therm®

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous-vide

–

–

Home Connect

47L capacity

3 shelf positions

23 operating functions

Eco Clean (rear liners)

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

Microwave

C29MY7MY0

Compact oven with Microwave



Flex Design

Available in 4 colours

6.8" Full Touch TFT Display

900W microwave

Circo Therm®

Automatic Meal Settings

–

–

–

–

Multi Point Meat Probe

1 level telescopic rails (pyrolytic proof)

Home Connect

45L capacity

3 shelf positions

20 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

C29MS3AY0

Compact Oven with Microwave



Flex Design

Available in 4 colours

4.1" Full Touch TFT Display

900W microwave

Circo Therm®

Automatic Meal Settings

–

–

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–

–

1 level telescopic rails

Home Connect

45L capacity

3 shelf positions

20 operating functions

Eco Clean (rear liners)

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

C29MR21Y0B

Compact oven with Microwave



Flex Design

Available in 4 colours

3.7" Full Touch TFT Display

900W microwave

Hot Air

Automatic Meal Settings

–

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–

–

–

Home Connect

45L capacity

3 shelf positions

16 operating functions

–

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

NL9WR21Y1A

Built-in Microwave



Flex Design

Available in 4 colours

3.7" Full Touch TFT Display

900W microwave

–

7 automatic cooking programs

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21L capacity

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Easy Clean

Dimensions (HxWxD):
382 x 596 x 318mm

Oven ACCESSORIES

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



EXTRA DEEP TRAY

Our extra deep enameled tray Z12CM10A0 fits the bill for roasting potatoes, vegetables, or preparing baked pasta dishes and casseroles. Suitable for 45cm and 60cm models.



BREAD & PIZZA BAKING STONE WITH PADDLE

Supplied with a wooden paddle and suitable for all ovens, the bread and pizza baking stone Z1913X0 (pyrolysis proof and hand made in Germany), is designed to provide an appetising stone-baked effect to cooking. Perfect for cooking pizzas, breads and flans.







*Clever companions for more variety
in your kitchen.*

COMPANION APPLIANCES



Creative Kitchen Solutions.

Whatever appliances you want included in your dream kitchen, from a simple microwave or warming drawer, to a specialist coffee centre, you can pick and choose from our range in full confidence of coordinated design and surprising flexibility.



Open for
PURE TASTE

Our Built-in Coffee Machine





Treat yourself to coffee – your way.

Just as all kitchens are not the same, not all coffees are the same. *Tastes are simply different.* But we also offer creative freedom for every coffee variation with the built-in fully automatic coffee machine that seamlessly blends into your kitchen. Your preferred type of coffee is ready in no time with the convenient one-touch preparation or with your **Twist Pad Flex®** using **Flex Control**. The intelligent strength adjustment also adapts the portion of beans used based on your individually selected strength and coffee size.

FAVOURITES

Save your individual settings, aroma profiles and more with Favourites. This means you can prepare your beverage of choice with a simple tap. And not only can you save and manage settings directly on the appliance, but also on the Home Connect App! To enjoy Favourites, simply connect your coffee machine to your registered Home Connect account.

COFFEE WORLD

With up to 20 coffee variations from 8 countries, simply choose from various coffee specialities in the Home Connect App, select the type of coffee you want and let your NEFF coffee machine do the rest. Discover a wide world of delicious coffee – from the comfort of your home.

Warming Drawers

Warming drawers are a must for the serious cook. They're useful and versatile and help with the preparation and timing of meals. Easily accessible on smooth telescopic runners, a warming drawer will not only heat plates before serving up, but keep pre-cooked food warm too. As well as warming, they can be used to defrost delicate foods, melt chocolate, make yoghurt and even prove dough. Plus, the heated ceramic base allows you to easily wipe away any spillages.

Vacuum Drawer

Vacuum-seal fresh vegetables or meats then use your NEFF oven sous vide function to cook your food. This mode keeps the steam at a constant low temperature for longer, maintaining the moisture and texture of your food without overcooking it.



Coffee Machine

CL9TX11Y0

Built-in coffee machine



Flex Design

Available in 4 colours

Save up to 30 personalised beverages

One Touch Function for 10 types of beverages

Individual cup volume: cup sizes adjustable individually

Individually adjustable temperatures

One Touch Double Cup

Aroma Double Shot extra strong coffee

8 adjustable coffee strengths

Silent Ceram Drive ceramic grinding unit

Home Connect

Premium 6.8" Full Touch TFT Display

**Fully automatic descaling and cleaning program
(combined program Calc'n'Clean)**

Auto Milk Clean System

Milk nozzle parts easily removable and are dishwasher safe

Removable brewing unit

Automatic reminder for cleaning

Standard Accessories:

Assembly screws

Milk container

Test strip

Connection hose for milk frother

Milk pipe

Dimensions (HxWxD):

455 x 594 x 385mm

SIMPLE, FAST AND IRRESISTIBLE

For an optimal aroma extraction, the brewing temperature of coffee needs to be between 90–95°C. The unique SensoFlowSystem in our machine always heats the water to precisely this temperature, guaranteeing the highest indulgence with every cup.



INTELLIGENT HEATER

The NEFF coffee centre with the intelligent heater inside heats the water to the ideal temperature and maintains this temperature throughout the entire brewing process.



AROMA PRESSURE SYSTEM

Thanks to the precise pressure system, the coffee is compressed perfectly to release the fullest flavours. The system works with the Intelligent Heater to maintain a consistent brewing temperature.



CREAM CENTRE

The Cream Centre blends milk, steam and air to perfection, giving aromatic coffee specialties an unbelievably thick and creamy milk froth crown.



SILENT CERAM DRIVE

The ceramic coffee bean grinding mechanism makes the Coffee Centre exceptionally quiet. Three sophisticated grinding zones ensure that the beans are ground perfectly every time.



AUTO VALVE SYSTEM

The intelligent Auto Valve system switches automatically between steam and hot water functions.



AUTO MILK CLEAN

It's now even easier to clean the milk system every day. Achieve optimum hygiene with minimum effort, all at the touch of a button.



AROMA DOUBLE SHOT

Extra-strong coffee with less bitterness thanks to two grinding and brewing processes.



ONE TOUCH DOUBLE CUP

Prepare two cups simultaneously for all coffee and milk specialties.

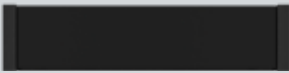
AUTOMATIC RINSE PROGRAM

After brewing, the internal piping is thoroughly rinsed automatically, ensuring 100% hygiene and a pure flavour every time.

Drawers

N29HA11Y1A

Warming Drawer



Flex Design

Available in 4 colours

20L capacity

4 function settings: low temperature cooking, keep warm, plate warming, cup warming

Can accommodate up to 12 plates and 64 espresso cups

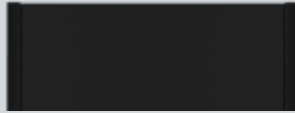
-
-

Temperature range
30° – 80°C

Dimensions (HxWxD):
140 x 594 x 518

N39HA11Y1B

Warming Drawer



Flex Design

Available in 4 colours

54L capacity

4 function settings: low temperature cooking, keep warm, plate warming, cup warming

Can accommodate up to 40 plates or 192 espresso cups

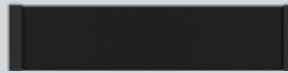
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Temperature range
30° – 80°C

Dimensions (HxWxD):
290 x 594 x 518mm

N29XA11Y1

Vacuum Drawer



Flex Design

Available in 4 colours

8L capacity

3 vacuuming levels in chamber (max 99%)

3 vacuuming levels outside chamber (max 90%)

Sous Vide preparation

50 big vacuuming bags & 50 small vacuuming bags

Temperature range
30° – 80°C

Dimensions (HxWxD):
140 x 595 x 542mm



*overseas model shown



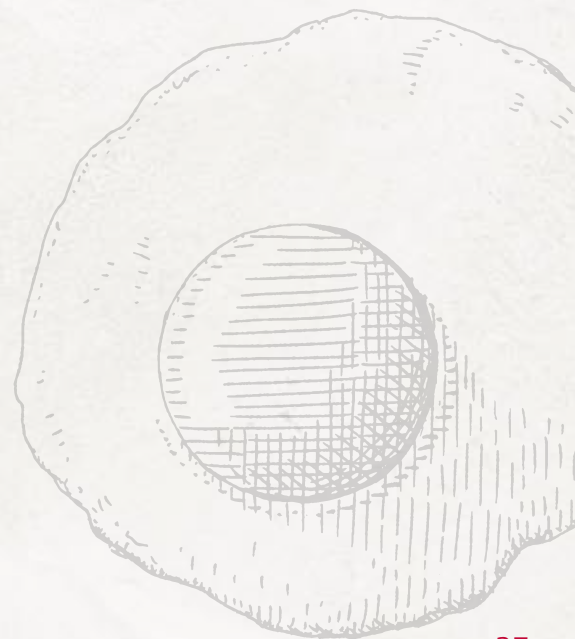
Open for your taste

COOKTOPS



NEFF delivers exactly what you should expect from a cooktop, plus so much more.

Everyone's different, but the chances are we have a cooktop that suits you and the way you like to cook. Like the control and responsiveness of gas? We have a premium range to choose from. Or you may want to consider induction – quicker than gas, equally as responsive and very easy to clean and maintain.





A GENIUS SPIN FOR YOUR KITCHEN.

The magnetic Twist Pad Flex® ensures precise and easy operation on the cooktop – but also on your oven and coffee machine. Just snap it on. Activate your desired cooking zone on your cooktop by tilting it, and choose your power level by rotating this genius disc. The light around the Twist Pad Flex® indicates the status of your cooking zone, even if it is heating or not. So whether brewing a cup of coffee or baking a birthday cake, the Twist Pad Flex® is ready to dial your appliance up a notch so that you can control your appliances reliably and comfortably.





Open for **INTUITION:**

Twist Pad Flex®



Match your cooktop to your other NEFF appliances.

Our induction cooktops are now available in the same four distinctive colours alongside ovens, coffee machines and a selected rangehood. Choose from Anthracite Grey, Brushed Bronze, Metallic Silver and Deep Black. Allowing you to match your cooktop to other NEFF appliances.



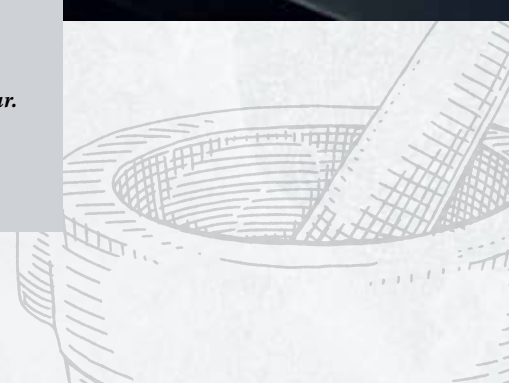


Open for any **KIND OF HEAT**

NEFF Induction Cooktops

Find the cooktop that gives you exactly what you want.

Everyone has their own unique way of cooking. But you don't always cook with the same heat – *sometimes, you need a simmering heat or fast and high temperatures for the right roasted flavour.* No matter what you prefer or might want to try in the future: our cooktops give you the perfect heat with intuitive control thanks to **Twist Pad Flex®**. Paired with Flex Design, you can get your heat in your favourite design element *colour*.





FLEX INDUCTION

Make the most of your cooking surface.

Large pots, wide pans, roasting trays – sometimes you want to heat them all on your cooktop. That's why we came up with Flex Induction. Just place your cookware on the cooktop and let it detect the size and position, or merge cooking zones to gain more depth. The heat is distributed only where needed.

EXTENDED FLEX INDUCTION

The cooktop that makes you more flexible.

Different inductors in the centre of the induction cooktop allow the Flex Zone to be extended horizontally. You can also have roasting pans or a Teppan Yaki grill placed horizontally. This creates the space for extra pots or pans. Finally, the enjoyment begins on the cooktop.

POWER BOOST

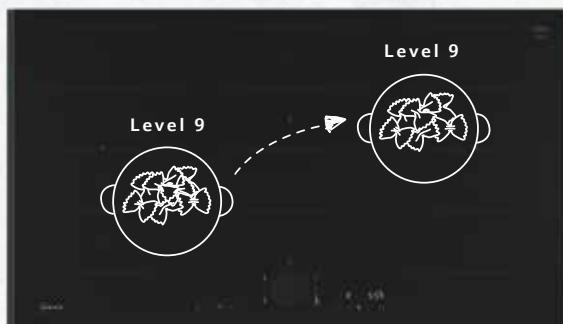
On the fast track towards great taste.

Whenever in a hurry, this boost function will save you time: it provides up to 50% more energy compared to the highest heating level and is up and running in the blink of an eye.

FAVOURITES BUTTON

Customised control for a personal touch.

This feature allows you to save particular settings. Giving you quick access at the touch of a button. From quickly activating your favourite cooking parameters, to controlling your compatible rangehood.



POWER TRANSFER

Move your pots and take the heat settings with you.

When cooking on the NEFF induction cooktops with Extended Flex Induction, there's no need to worry about remembering the settings. Power Transfer 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.

FRYING SENSOR PLUS

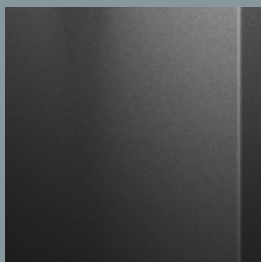
The smart way to fry.

The Frying Sensor Plus works as a temperature control setting similar to how you would set your oven temperature. Choose from 70°C (for melting chocolate) up to 220°C (for frying steaks). Find more pleasure in frying as the Frying Sensor Plus makes continuous setting adaptations unnecessary and burning almost impossible. For your perfect companion try our Frying Pan. Please see page 48 for more details.

Flex Design

Four Flex Design colour options available on selected cooktops.

Anthracite Grey



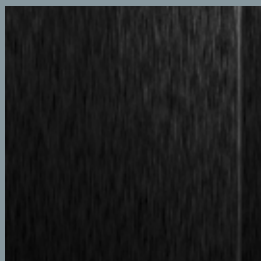
Brushed Bronze



Metallic Silver



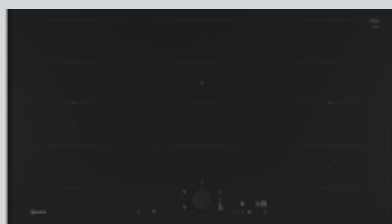
Deep Black



Induction cooktop

T69YYX4C0

90cm Induction cooktop



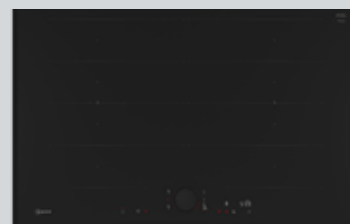
Flex Design

Trims available in 4 colours
Flex Induction
Twist Pad Flex®
Power boost
Frying Sensor Plus
Power transfer
Home Connect
Favourite Button
Automatic safety switch-off
Child safety lock
Residual heat indicator
Pause function
LED display and timer for each zone
Cooking zones:
5 induction zones
including 3 Flex Induction zones
17 power levels per zone

Dimensions (HxWxD):
51 x 934 x 527mm

T68YYY4C0

80cm Induction cooktop



Flex Design

Trims available in 4 colours
Extended Flex Induction
Twist Pad Flex®
Power boost
Frying Sensor Plus
Power transfer
Home Connect
Favourite Button
Automatic safety switch-off
Child safety lock
Residual heat indicator
Pause function
LED display and timer for each zone
Cooking zones:
4 induction zones
including 2 Flex Induction zones
17 power levels per zone

Dimensions (HxWxD):
51 x 834 x 527mm

T68FHE4L0

80cm Induction cooktop

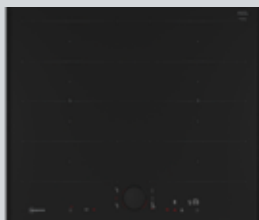


-
- Flex Induction
- Twist Touch® control
- Power boost
- Frying Sensor Plus
- Power transfer
- Home Connect
- Favourite Button
- Automatic safety switch-off
- Child safety lock
- Residual heat indicator
- Pause function
- LED display and timer for each zone
- Cooking zones:
4 induction zones
including 1 Flex Induction zone
- 17 power levels per zone

Dimensions (HxWxD):
51 x 802 x 522mm

T66YYY4C0

60cm Induction cooktop



Flex Design

- Trims available in 4 colours
- Extended Flex Induction
- Twist Pad Flex®
- Power boost
- Frying Sensor Plus
- Power transfer
- Home Connect
- Favourite Button
- Automatic safety switch-off
- Child safety lock
- Residual heat indicator
- Pause function
- LED display and timer for each zone
- Cooking zones:
4 induction zones
including 2 Flex Induction zones
- 17 power levels per zone

Dimensions (HxWxD):
51 x 614 x 527mm

T66FHC4L0

60cm Induction cooktop



-
- Flex Induction
- Twist Touch® control
- Power boost
- Frying Sensor Plus
- Power transfer
- Home Connect
- Favourite Button
- Automatic safety switch-off
- Child safety lock
- Residual heat indicator
- Pause function
- LED display and timer for each zone
- Cooking zones:
3 induction zones including
1 Flex Induction zone
- 17 power levels per zone

Dimensions (HxWxD):
51 x 592 x 522mm

Induction Cooktop with VENTILATION

Highlights

DOUBLE FLEX INDUCTION

Move your pots and pans anywhere within the Flex Induction zone. Their size and shape are automatically detected and heat is applied at their exact location.

MAGNETIC CONTROL DIAL

The magnetic Twist Pad Flex® ensures precise and easy operation on the cooktop – but also on your oven and coffee machine. Just snap it on. Activate your desired cooking zone on your cooktop by tilting it, and choose your power level by rotating this genius disc.

EASY TO CLEAN

Simply pull the grease filter out, pop it into your dishwasher and let it take care of the dirty business.

HOME CONNECT

Adjust the extraction level from the comfort of your sofa or browse a world of inspiring recipes. With the Home Connect App, the future of cooking is at your fingertips.

AUTOMATIC AIR SENSOR

Monitors steam and odours and adjusts the ventilation power level automatically.

POWER TRANSFER

Move pots anywhere in the double FlexZone and the setting will automatically move with them.





Ducted or recirculated extraction configuration?

True freedom of choice to plan your kitchen.

Our vented cooktop is available in both ducted and recirculation extraction configurations. This means that classic kitchen planning as well as progressive design-driven concepts – including floating islands installed entirely without air ducts – can be easily realised.



RECIRCULATION CONFIGURATION

In a recirculation configuration, the cooking steam is additionally filtered through powerful and durable active carbon filters that eliminate odours, and are comfortably and conveniently accessible from the top of the appliance. Because of their integration into the appliance itself, the recirculation filters don't need to be installed in less accessible areas like the flat duct system or behind the drawers in the base cabinet area – which further facilitates planning and expands the design options. Recirculation configurations are possible as unducted, partly ducted or fully ducted configurations to meet any design requirements or preferences.



DUCTED EXTRACTION CONFIGURATION

In a ducted extraction configuration, a standard flat duct system discharges the cooking steams and vapours through an opening in the wall to eliminate cooking odours.

A wide-range of installation accessory options allows for market-standard configurations.

The appliance is equipped with the accessories for the most common type of installation: recirculation unducted. For other types of installation, the following accessory kits can be ordered separately.

RECIRCULATION UNDUCTED



Included with cooktop



RECIRCULATION FULLY DUCTED



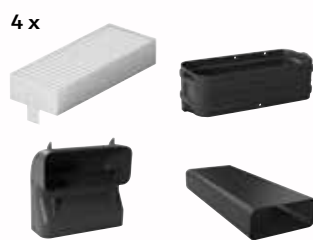
Z861KR0 for worktop depths >70cm



DUCTED EXTRACTION



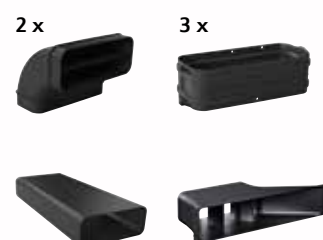
Z861KE1



RECIRCULATION PARTLY DUCTED



Z861KR0 for worktop depths ≥70cm



INDIVIDUAL CONFIGURATION



Flat-duct accessory elements can be ordered individually by calling the NEFF customer service team on 1300 087 033, enabling customised planning. To view all available ducting elements, visit neff.com.au/service/accessories/ducting#tab-navigation

Coming Soon

Arriving July 2024

(current vented cooktop model T58TL6EN2)

V68YYX4C0

80cm Induction Cooktop with Downdraft Ventilation



Flex Design

Trims available in 4 colours

Flex Induction

Twist Pad Flex®

Power Transfer

Frying Sensor Plus

Power Boost

Residual heat indicator

Pause function

Auto pan recognition

Automatic shut off

Child safety lock

LED display and timer for each zone

Cooking zones:

4 induction zones
including 2 Flex Induction zones

17 power levels per zone

17 fan speed levels
plus 2 intensive settings

Maximum extraction rate 622m³/h

42/69 dB (min/max)

Efficient Drive Brushless motor

Saturation Indicator

Automatic Air Sensor

Home Connect ready

Automatic air sensor monitors steam
and odours and adjusts the power level
automatically, or can be manually
controlled via the Twist Pad Flex®

Slim, flush air inlet for barrier-free
cookware movement

Dishwasher safe stainless steel
grease filters

Bonus installation accessory for
unducted recirculation extraction
and ducted extraction included

Dimensions (HxWxD):

223 x 834 x 527mm

Please see product overview for further information, page 89



Induction Accessories

NEFF has optional accessories suitable for induction cooktops. They are designed to offer you greater flexibility and technique.



Z9416X2

GRIDDLE PLATE

The versatile griddle plate **Z9416X2** is ideal for cooking food evenly and quickly, particularly when grilling meat, fish, seafood and vegetables. Cooking area: 37 x 25cm.



Z9401TY0

TEPPAN YAKI PLATE

The Teppan Yaki plate **Z9401TY0** introduces a new cooking style for creating special dishes including sweet couscous cookies, parmesan French toast and skewers of minced meat. It is highly controllable and flexible via multiple heat zones that enable you to cook and warm several dishes at once. Cooking area: 34 x 20cm.



Z943SE0

3-PIECE INDUCTION COOKWARE SET

3 piece induction cookware set **Z943SE0** consists of 2 pots with glass lids (Ø 18cm; 3.6 litre capacity and Ø 14cm; 1.9 litre capacity) and 1 Frying pan with non-stick coating (Ø 22cm).



Z9406SE0

6-PIECE PRO INDUCTION COOKWARE SET

6 piece Pro Induction Cookware Set **Z9406SE0** consists of 3 pots with glass lids (Ø 22cm, Ø 18cm, Ø 14cm), 2 pans with non-stick coating (Ø 22cm, Ø 18cm) and 1 saucepan (Ø 14cm).



Z9428FE0

PRO INDUCTION PAN

The Pro Induction Pan **Z9428FE0** with non-stick coating suitable for all electric cooktops including induction. Size: Ø 28cm.



Z9453X0

FRYING PAN

The Frying Pan **Z9453X0** is ideal for NEFF induction cooktops with Frying Sensor and allows you to hold a selected temperature constantly – no further adjustments required. Size: Ø 21cm.



Z9404FF0

4-PIECE PRO INDUCTION FLEX PAN SET

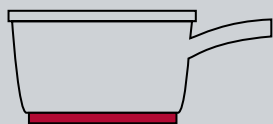
- 1 x Flex Pan large: 35 x 22cm (bottom) / 45 x 26cm (top including handles)
- 1 x Flex Pan medium: 20 x 19cm (bottom) / 30 x 22cm (top including handles)
- 2 x Flex Pan small with Glass Lid: 20 x 7.5cm (bottom) / 30 x 11cm (top including handles)



Z9403FF0

3-PIECE FLEX PAN SET

- 1 x Flex Pan medium: 20 x 19cm (bottom) / 30 x 22cm (top including handles)
- 2 x Flex Pan small with Glass Lid: 20 x 7.5cm (bottom) / 30 x 11cm (top including handles)

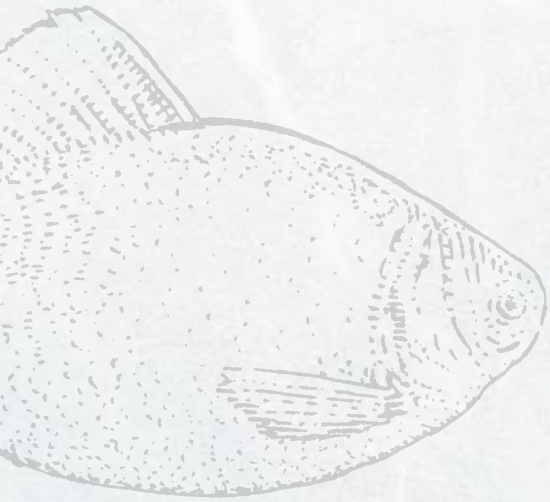


Magnetic base

SAUCEPANS

Ferrous metal saucepans are required for use on an induction cooktop. To check if a saucepan can be used with an induction cooktop use our quick magnetic test. In most cases if the magnet sticks, the pans are made from ferrous metal and are therefore likely to be suitable for use on induction cooktops.

NEFF cooktops also feature a Cookware Check function to easily determine the suitability of cookware. Please refer to 'Cookware Check' in your user manual.



Gas Cooktops with **FLAME SELECT[®]**

You can find your perfect flame for every dish,
with 9-level Flame Select[®].



With Flame Select®, the gas flame can be adapted precisely to suit all of your favourite dishes. Simply note which number you use and the resulting heat will be exactly the same every time. Whether you're searing a steak, boiling pasta, or simmering a sauce, you can set the heat just as you would with an induction cooktop. Just select one of the nine levels and you can see how the flame becomes larger or smaller just as you need it.



LED DISPLAY

Keep your eyes on the food, not the flame. Our LED display shows you the heat level, from 1 to 9.



RESIDUAL HEAT INDICATOR

'Off' and 'cold' aren't the same thing. When you've turned off the cooktop, the residual heat indicator keeps watch for you. If the 'H' is shown then you definitely don't want to touch the cooking area. When the 'h' lights up, the gas cooktop tells you that it's nearly finished cooling down and it's time to reach for the dishcloth. No symbols at all? Fine! You can start cleaning the cold cooktop.

DUAL FLAME WOK BURNER

You choose what to cook, so you probably want to decide how to cook it. Whatever dish you prepare, the dual wok gives you the choice between one or two rings. So you can always be sure to get the right amount of flame.

Gas cooktop

T29TA79N0A

90cm Flame Select® Gas Cooktop



Flame Select® step valve

Dual flame wok burner

Residual Heat Indicator

Cooking zones:

5 gas burners:

1 x 22 MJ/h dual flame wok

1 x high speed

2 x standard

1 x economy

LED display

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Black ceramic glass base and stainless steel trim

Standard accessories:

Wok ring support

Cross support for Espresso

Available for natural gas (factory setup) or LPG (via included conversion kit)

Dimensions (HxWxD):

61 x 918 x 546mm

T29DA79N0A

90cm Flame Select® Gas Cooktop



Run out model, please check availability.

Flame Select® step valve

Dual flame wok burner

Residual Heat Indicator

Cooking zones:

5 gas burners:

1 x 19.5 MJ/h dual flame wok

1 x high speed

2 x standard

1 x economy

LED display

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Stainless steel base and glass control panel

Standard accessories:

Wok ring support

Cross support for Espresso

Available for natural gas (factory setup) or LPG (via included conversion kit)

Dimensions (HxWxD):

61 x 915 x 520mm

T27DA69N0A

75cm Flame Select® Gas Cooktop



Run out model, please check availability.

Flame Select® step valve

Dual flame wok burner

Residual Heat Indicator

Cooking zones:

5 gas burners:

1 x 19.5 MJ/h dual flame wok

1 x high speed

2 x standard

1 x economy

LED display

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Stainless steel base and glass control panel

Standard accessories:

Wok ring support

Cross support for Espresso

Available for natural gas (factory setup) or LPG (via included conversion kit)

Dimensions (HxWxD):

56 x 750 x 520mm

T26DS59N0A

60cm Flame Select® Gas Cooktop



Flame Select® step valve

Wok burner

–

Cooking zones:

4 gas burners:

1 x 13.6 MJ/h wok

2 x standard

1 x economy

–

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Stainless steel base

Standard accessories:

Wok ring support

Cross support for Espresso

Available for natural gas
(factory setup) or LPG
(via included conversion kit)

Dimensions (HxWxD):

56 x 582 x 520mm



The NEFF **ELECTRIC COOKTOP**

The NEFF Electric Cooktop has a smooth glass finish that is practical and easy to clean.

QUICK LIGHT

Quick Light elements are tightly coiled ensuring very quick heat up time.

KEEP WARM FUNCTION

The Keep Warm function is suitable for melting chocolate or butter, or keeping food warm. When activated the cooktop automatically changes to its minimum power setting.

EASY TO CLEAN

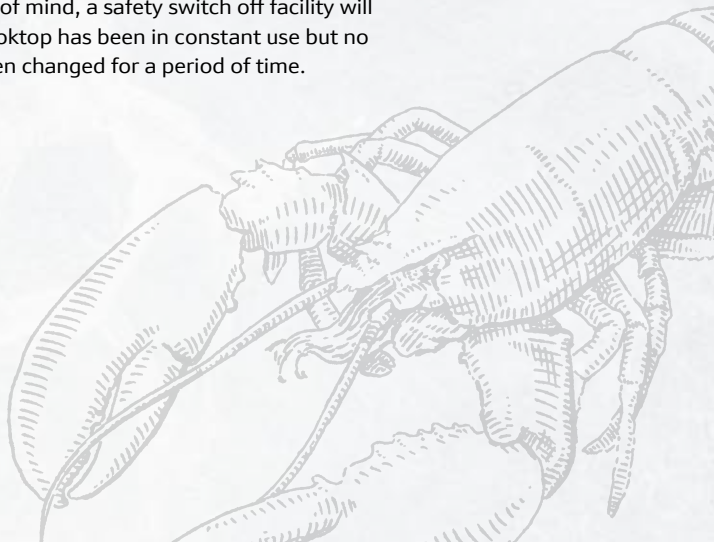
There are no parts to remove or difficult nooks and crannies to negotiate with a cloth. There is just a flat non-porous surface, which you can wipe over quickly.

RESIDUAL HEAT INDICATORS

These are primarily a safety feature: 'H' means it's hot enough to continue cooking; 'h' means it's not hot enough to cook, but too hot to touch.

SAFETY SWITCH OFF FACILITY

For added peace of mind, a safety switch off facility will activate if the cooktop has been in constant use but no settings have been changed for a period of time.





Electric cooktop

T16DF9L0A

60cm Ceramic cooktop



Electronic touch control

Double ring zone

Power boost

Automatic safety switch-off

Child safety lock

Keep warm

Residual heat indicator

Wipe protection

LED display and timer for each zone

Cooking zones

4 cooking zones
including 1 dual circuit zone

17 power levels per zone

Dimensions (HxWxD):
45 x 592 x 522mm





Open for free space

RANGEHOODS



The finishing touch to the perfect kitchen.

When you've cooked up a storm in the kitchen and need to clear the air before your guests arrive, a NEFF rangehood will do the job perfectly. A must-have in any kitchen, the rangehood is often the first thing people see, so we have a range of styles to create the impact you're looking for. We ensure our rangehoods are whisper quiet, with perfect lighting, to complete the warm atmosphere that comes with a NEFF kitchen.



NEFF offers a choice of designs to coordinate with the styling of NEFF ovens and cooktops. The rangehoods are quiet and efficient, while adding a sense of design to your kitchen.

INCLINED

The new inclined rangehood will become the hero of your kitchen thanks to the customisable side trims available in four colours to match your other NEFF appliances.



CANOPY

The NEFF wall mounted canopy rangehood coordinates with the styling of your kitchen and complements your oven and cooktop perfectly.



In a smaller kitchen, an effective rangehood is paramount. A **built-in option** saves valuable space, but still does the job effectively.



INTEGRATED

Integrated rangehoods are designed to fit neatly under an overhead canopy kitchen unit. They're discreet and save valuable space.

SLIDEOUT

For a smaller kitchen where space is at a premium, this clever rangehood pulls out from the wall when required.





AUTOMATIC AIR SENSOR

Automatically takes care of air quality.

The Automatic Air 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.

LED LIGHTING

LED lighting not only provides bright, enduring illumination for your kitchen, but is also extremely energy efficient, and durable. In addition, some models with LED lighting offer Soft Light which gently fades lighting in and out with a dimmer function.

DISHWASHER SAFE METAL GREASE FILTERS

Our rangehoods have metal grease filters that are designed to last for the lifetime of the rangehood. Metal grease filters can be taken in and out very simply and are easy to clean by popping them in the dishwasher regularly.





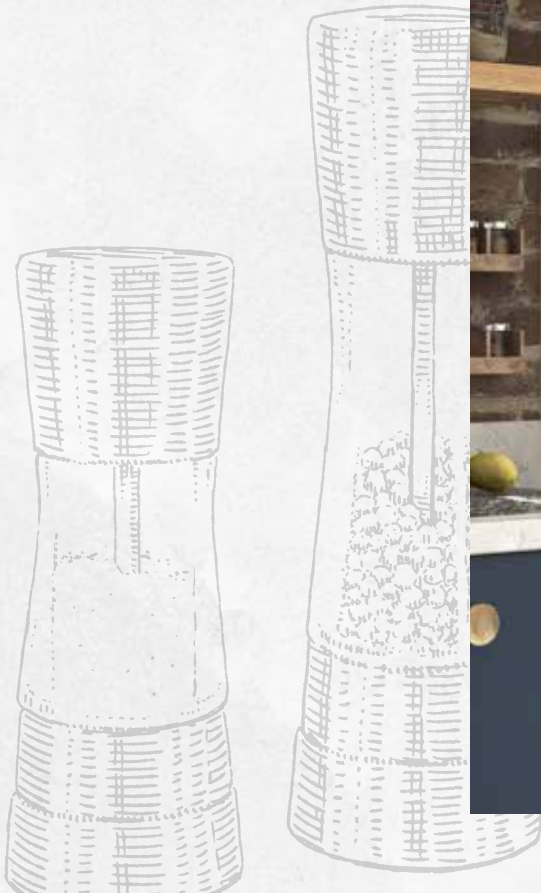
SMART RANGEHOOD AUTOMATIC

Experience the ease of cooktop-controlled rangehoods.

Now you can just focus on your cooking. The rangehood is automatically controlled by a matching cooktop and connected to a Home Connect account. This happens based on an algorithm that adopts your rangehood setting while cooking. Once you start cooking, the rangehood turns on automatically and adjusts the extractor power. Your kitchen is free of steam and aromas, and you never have to clean fingerprints off the rangehood. That's the new easy way to cook.

EFFICIENT DRIVE MOTOR

NEFF rangehoods are exceptionally quiet and energy efficient thanks to the ultra-efficient high-speed rangehood fan, with Efficient Drive motor technology and LED lights.



Extraction requirements explained

We have engineered and designed a rangehood for every type of kitchen. Our powerful rangehoods work quietly in the background, efficiently extracting unwanted food smells.

The most efficient way to extract is through ducted extraction. Our advice is to use the largest ducting size possible so the largest volume of air is extracted. Refer to specification pages for relevant duct diameters. High quality ducting material and accurate installation is important to ensure optimal performance of your rangehood. We also suggest keeping ducting length and bends to a minimum. Taking these small but essential steps when installing a rangehood will greatly improve not only the rangehood's extraction rate, but also drastically reduce the noise level. For further information, please refer to the installation instructions.

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)

eg. $4\text{m} \times 4\text{m} \times 2.5\text{m} = 40\text{m}^3$



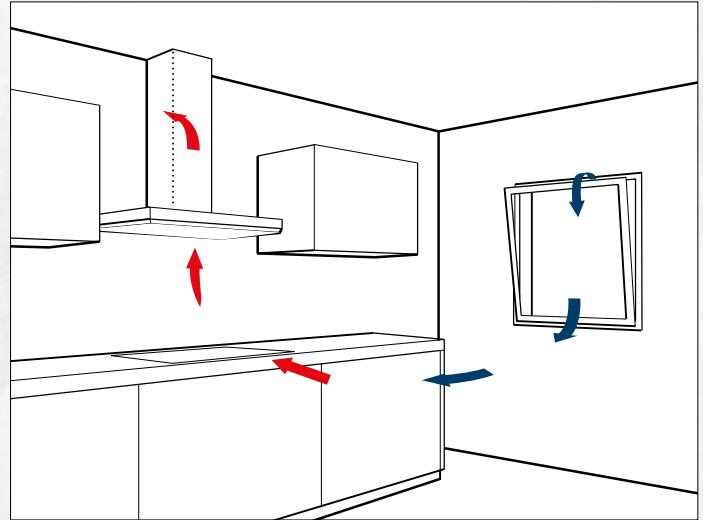
EXTRACTION OR RECIRCULATION?

The best way to remove steam and odours is to extract the air out of the room through ducting. Unfortunately, in apartments or where the rangehood is too far away from an outside wall, this may not be possible. In this case, the only alternative is to recirculate the air. Stale air is sucked through a grease filter, before being purified in a charcoal filter, and then returned back into the kitchen via an opening in the rangehood.

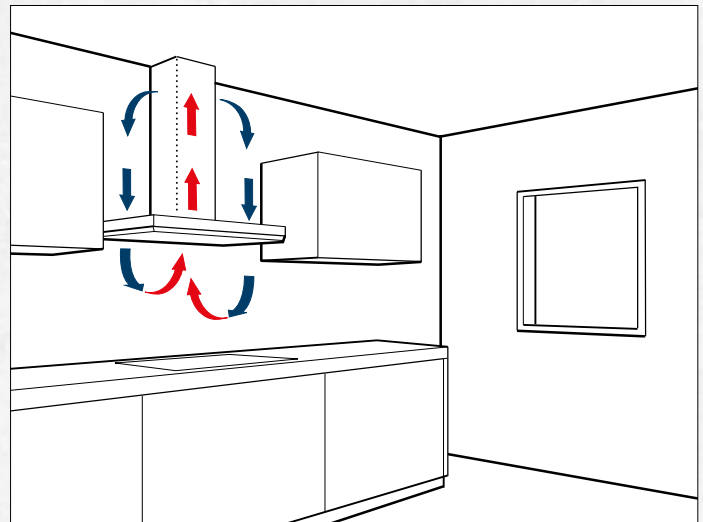
HINTS AND TIPS

The following points should be observed for optimum ducted extraction results and low noise:

1. Ensure any pipe elbow bends are at least 30cm from the rangehood duct opening.
2. Avoid reducing the diameter or area of the ducting.
3. Use wide-angled pipe elbows, but keep the number used to a minimum. We recommend where necessary to use a maximum of 2 x 90° elbows with a minimum separation of 300mm between elbows. Always use 45° elbows where possible.
4. Only install pipes with smooth, even inner surfaces. If a flexible hose has to be used, ensure it is pulled tight to smooth out the ridges before fixing. We recommend the use of a semi-rigid aluminium flexible duct.
5. Use ducting pipes with a diameter of at least 120mm, but ideally 150mm.
6. Keep piping to a minimum – use the most direct route to an external outlet.
7. Make sure that there is an adequate supply of fresh air to replace the air ducting out of the kitchen, i.e. windows that can be opened, doors to adjacent rooms, air bricks. Problems with installation may occur if points 1–7 are not observed.
8. Optional accessories are available for all rangehood models.



Extraction



Recirculation

x 6 times / hour	240m³ necessary air extraction rate at normal use (simmering on 2–3 hotplates)
x 12 times / hour	480m³ necessary air extraction rate at normal use (eg. strong frying activities)



Rangehoods

D98IPT2Y5

90cm Inclined rangehood



Flex Design

Trims available in 4 colours

Efficient Drive
Brushless motor

Dishwasher safe metal
grease filters

LED lighting with dimming
function

Adjustable colour temper-
ature lights

Automatic air sensor

Rangehood control
via cooktop

3 power levels

2 intensive setting

Maximum extraction rate
1007m³/h

35/70 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
855–1098 x 890 x 477mm

D95BMP5N0

90cm Wall-mounted
canopy rangehood



Arriving August 2024

–

Efficient Drive
Brushless motor

Dishwasher safe metal
grease filters

LED lighting

–

–

–

3 power levels

2 intensive setting

Maximum extraction rate
702m³/h

45/55 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
614–954 x 898 x 500mm

D94BHM1S5

90cm Wall-mounted
canopy rangehood



–

Capacitor motor

Dishwasher safe metal
grease filters

LED lighting

–

–

–

3 power levels

1 intensive setting

Maximum extraction rate
604m³/h

48/60 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
635–965 x 900 x 500mm

D58ML66N1A

86cm Integrated
rangehood



–

Efficient Drive
Brushless motor

Dishwasher safe metal
grease filters

LED lighting

–

–

–

3 power levels

1 intensive setting

Maximum extraction rate
800m³/h

41/64 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
418–418 x 860 x 300mm

D57ML67N1A

70cm Integrated
rangehood



Efficient Drive
Brushless motor

Dishwasher safe metal
grease filters

LED lighting

–

–

–

3 power levels

1 intensive setting

Maximum extraction rate
775m³/h

46/64 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
418–418 x 700 x 300mm

D55MH56N0A

52cm Integrated
rangehood



Capacitor motor

Dishwasher safe metal
grease filters

LED lighting

–

–

–

3 power levels

1 intensive setting

Maximum extraction rate
650m³/h

53/67 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
418–418 x 520 x 300mm

D46BR22N1B

60cm Slideout
rangehood



Capacitor motor

Dishwasher safe metal
grease filters

LED lighting

–

–

–

3 power levels

–

Maximum extraction rate
389m³/h

59/67 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Dimensions

– exhaust air (HxWxD):
203 x 598 x 290mm



Flour
Bread
Sunday



Open for mess

DISHWASHERS



All cooks need a NEFF dishwasher to clean up afterwards.

Whether you're hosting a full-scale dinner party or cooking a meal for one, our dishwashers can handle anything from bulky pans and casserole dishes to delicate glasses and fine china. Innovations like our unique flex basket and flex drawer systems provide the complete flexibility needed for the way we cook today.





HOME CONNECT

Wash dishes, wherever you are.

All of our dishwashers are now Wi-Fi enabled, so you can manage your appliance using the Home Connect app on your smart device. Our Easy Start feature can send instructions straight to your dishwasher remotely, and will recommend the best combination of programs to suit your washing requirements by asking a series of simple questions about your load.



VARIO SPEED

Need your dishes cleaned quickly? The speed on demand function is the perfect time saver, giving you the flexibility to speed up your wash so you can spend more time on the important things, like cooking! This function can now also be selected by clicking the 'speed' button, even after a program has already started.



EASY CLEAN

It's easy to keep your dishwasher clean with the new Easy Clean program, designed to maintain your dishwasher performance over the life of the machine. Once you have ensured the dishwasher is empty, simply activate the program with the touch of a button.

GLASS 40°

Gentle care for sensitive glasses.

Thanks to this program, nothing stops you from washing high quality fragile glasses in your dishwasher. A gentle cleaning method using low temperatures, an optimised rinse aid temperature and a longer dry phase, guarantee shiny washing and drying results.

CHEF 70°C

Your best friend when the dinner party is over.

Your ideal feature after spending a long night cooking with your friends: The exclusive Chef 70° program has been specially designed for intensive cleaning of any heavily soiled and crusted plates, pots and dishes. At 70°C the dirt almost runs off, so you don't need to worry about anything but your guests.



DOOR OPEN SENSOR

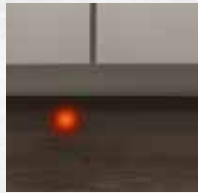
With the NEFF innovative Door Open Sensor feature, the door opens with a simple touch – great for handle-free kitchens.



TIME LIGHT & INFO LIGHT

Up to date at a glance.

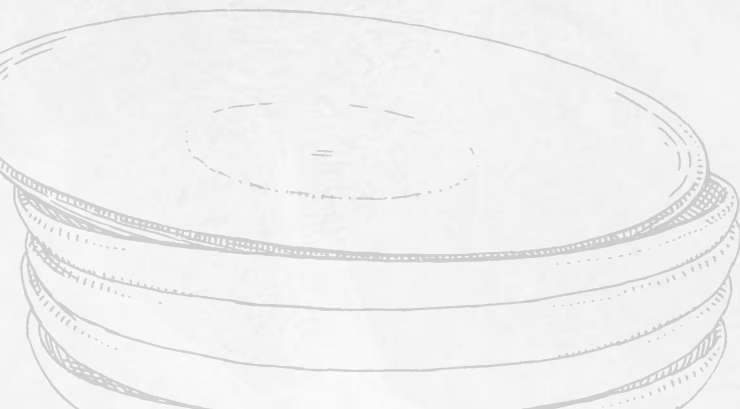
Remarkably quiet and hidden from view, our fully integrated dishwashers will leave you wondering whether they are on or off. Time Light is a smart way around that, projecting the wash status onto the floor to show you at a glance where the wash cycle is at. Similarly, Info Light projects a dot of light onto the floor so you can see instantly if the dishwasher is running.



EFFICIENT SILENT DRIVE

Full power, less noise.

When your guests are gone, it's nice to enjoy some peace and quiet. Our revolutionary brushless motor makes our dishwashers quieter and energy efficient at the same time. With the pump constantly adapting the power and pressure level, water and energy consumption are kept low. This is the way to clean your dishes both efficiently and quietly.



DOSAGE ASSIST

Get the most from your detergent.

Dosage Assist is a method of ensuring that perfect cleaning results are achieved with every wash cycle. The dishwasher tablet is released into a tray at the front of the upper basket. A targeted jet of water from the spray arm ensures that the tablet is dissolved and used at precisely the right time during the wash cycle. Dosage Assist works just as effectively with powder, gels or liquid detergents.

*More flexibility,
more playroom*



FLEX BASKET SYSTEM

Fully flexible baskets.

Only one word is needed to sum up this feature: 'practical'. With the flex basket system you can make the most of your dishwasher space and adapt the baskets to your particular needs. To make your life easier, all adjustable elements are marked clearly in red so that you can spot them at a glance. Flex Pro gives you even more flexibility with six foldable plate racks in the top basket and eight in the bottom basket, a lever to adjust the height of the top basket, and foldable racks.



Flex Third Basket

The flex third basket is a third drawer, perfect for small items such as mixer attachments, cups and utensils. Providing 25% more space, it provides flexibility for the tricky items you previously struggled to find a place for.



Flex Cutlery Drawer

Frees up space in the bottom basket to secure cutlery more effectively. Tines separate each item preventing different metals from touching and causing rust spots. Cutlery can also dry more easily, reducing the potential of watermarks. This additional drawer is great for larger pieces of cutlery, espresso cups or cooking and baking utensils.



Flex Pro

NEFF dishwashers now come with a new and improved basket system offering greater flexibility and an improved gliding system. New soft silicon elements also now offer better protection for glassware and fine china.

When you need more room above or below, RackMatic lets you adjust the height of the top basket. This helps create space for your big diameter plates in the bottom basket.

What's more, a special glass holder in the top basket keeps your fragile wine glasses safe during cleaning.

Dishwashers

S287HDX01A

Height 86.5cm, fully integrated

Fully Integrated Tall Tub Dishwasher



Capacity 14 place settings

Chef 70

Intensive Zone

Vario Speed

Time Light

Dosage Assist

Aqua Sensor

Additional cutlery basket

RackMatic

Flex third basket

Aqua Stop

Efficient Drive Brushless motor

Home Connect

Door Open Sensor

Integrated sensor touch buttons

8 Programs:

Chef 70°C, Auto 45°–65°C,
Auto 35°–45°C, Eco 45°C,
Silence 50°C, 1 hour wash 65°C,
Quick 29 minutes 45°C, Favourite

5 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry,
Home Connect

Quiet operation 42dB
(Night Wash 40dB)

5 Star WELS water rating (D02568)

4 Star MEPS energy rating

Dimensions (HxWxD)

865–925 x 600 x 550mm

S185HCX01A

Height 81.5cm, fully integrated

Fully Integrated Dishwasher



Capacity 15 place settings

Chef 70

Intensive Zone

Vario Speed

Info Light

Dosage Assist

Aqua Sensor

Additional cutlery basket

RackMatic

Flex cutlery drawer

Aqua Stop

Efficient Drive Brushless motor

Home Connect

Door Open Sensor

Integrated push buttons

6 Programs:

Chef 70°C, Auto 45–65°C,
Eco 45°C, Glass wash 40°C,
1 hour wash 65°C, Favourite

5 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry,
Home Connect

Quiet operation 44dB

5.5 Star WELS water rating (D02547)

4 Star MEPS energy rating

Dimensions (HxWxD)

815–875 x 600 x 550mm

S247HDS01A

Height 86.5cm, semi-integrated

Semi-integrated Tall Tub Dishwasher



Capacity 14 place settings

Chef 70

Intensive Zone

Vario Speed

–

Dosage Assist

Aqua Sensor

Additional cutlery basket

RackMatic

Flex third basket

Aqua Stop

Efficient Drive Brushless motor

Home Connect

–

Front control sensor touch buttons

8 Programs:

Chef 70°C, Auto 45°–65°C,
Auto 35°–45°C, Eco 45°C,
Silence 50°C, 1 hour wash 65°C,
Quick 29minutes 45°C, Favourite

5 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry,
Home Connect

Quiet operation 42dB
(Night Wash 40dB)

5 Star WELS water rating (D02567)

4 Star MEPS energy rating

Dimensions (HxWxD)

865–925 x 600 x 573mm

S125HCS01A

Height 81.5cm, built-under

Built-under Dishwasher



Capacity 15 place settings

Chef 70

Intensive Zone

Vario Speed

–

Dosage Assist

Aqua Sensor

Additional cutlery basket

RackMatic

Flex cutlery drawer

Aqua Stop

Efficient Drive Brushless motor

Home Connect

–

Front control push buttons

6 Programs:

Chef 70°C, Auto 45–65°C,
Eco 45°C, Glass wash 40°C,
1 hour wash 65°C, Favourite

5 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry,
Home Connect

Quiet operation 44dB

5.5 Star WELS water rating (D02546)

4 Star MEPS energy rating

Dimensions (HxWxD)

815–875 x 600 x 573mm







Select your perfect kitchen

SPECIFICATIONS



Specifications

OVENS

	FULL STEAM OVENS		ADDED STEAM OVENS
	FLEX DESIGN		
	B69FY5CY0A	B69FS5CY0A	B69VY7MY0A
HEATING FUNCTIONS			
Number of heating functions	24	24	21
Circo Therm®	•*	•*	•*
Top/bottom heating	•*	•*	•*
Circo-roasting	•*	•*	•*
Full surface grill	•	•	•
Centre area grill	•	•	•
Pizza Setting	•	•	•
Bread Baking	•*	•*	•*
Bottom heating	•	•	•
Low temperature cooking	•	•	•
Dough proving	•	•	•
Plate warming	•	•	•
Keep warm	•*	•*	•*
Circo Therm® gentle	•	•	•
Top/bottom heating gentle	•	•	•
Air Fry	•	•	•
Defrost Setting	•	•	
Reheating	•	•	•
STEAM FUNCTIONS			
Full Steam	•	•	
Added Steam	•	•	•
Steam Jet	•	•	•
Sous-vide cooking	•	•	
SENSOR & AUTOMATIC FUNCTIONS			
Electronic clock with start / stop function	•	•	•
Automatic temperature proposal	•	•	•
Actual temperature display	•	•	•
Optical temperature control	•	•	•
Single Point Meat Probe			
Multi Point Meat Probe	•	•	•
Automatic Meal Settings	•	•	•
Rapid heat	•	•	•
Home Connect	•	•	•
Oven Assistant with Voice Control	•	•	•
Water tank empty indicator	•	•	•
Intensive Steam (120°C)	•	•	
CAPACITY			
Volume (useable litres)	71	71	71
Water tank volume (litres)	1	1	1

*Compatible with steam

Specifications
OVENS CONTINUED

	FULL STEAM OVENS		ADDED STEAM OVENS
	FLEX DESIGN		
	B69FY5CY0A	B69FS5CY0A	B69VY7MY0A
DESIGN			
Design	Flex Design (4 colour options)	Flex Design (4 colour options)	Flex Design (4 colour options)
Cavity	Anthracite Enamel	Anthracite Enamel	Anthracite Enamel
No. of shelf positions	4	4	4
3.7" Full Touch TFT Display			
4.1" Full Touch TFT Display		•	
Premium 6.8" Full Touch – TFT Display with Flex Control	•		•
Rotary Control, retractable control knobs and white LCD display			
Hide® door			
Slide & Hide® door	•	•	•
Soft Open	•	•	•
Soft Close	•	•	•
LED Lighting	•	•	•
Halogen Lighting			
Cooling fan	•	•	•
Stainless-steel fan	•	•	•
CLEANING			
Pyrolytic self-cleaning function			•
Eco Clean Function	• (coating of ceiling, back panel, side liners)	• (coating of ceiling, back panel, side liners)	
Easy Clean Cleaning aid program	•	•	•
Full glass inner door	•	•	•
SAFETY			
Door Glazing	Triple Glazed door	Triple Glazed door	Quadruple glazed Cool Touch door
Child Lock (Individual & Adjustable)	•	•	•
Automatic door lock during pyrolysis			•
Safety Switch off	•	•	•
Residual Heat Indicator	•	•	•
TECHNICAL DETAILS			
Temperature range (°C)	40–250	40–250	40–275
Length of mains cable (cm)	120	120	120
Nominal voltage	220–240 V	220–240 V	220–240 V
Total connected load electric (kW)	3.6	3.6	3.6
SUPPLIED ACCESSORIES			
Fully extendable telescopic rails	1 x level independent telescopic rails (clip-on rail), full extension, safety stop function	1 x level independent telescopic rails (clip-on rail), full extension, safety stop function	1 x level independent telescopic rails (clip-on rail), pyrolytic proof, full extension, safety stop function
Air Fry & grill tray	1x	1x	1x
Combination grid			2x
Universal pan	1x	1x	1x
Steam Container, perforated, size M	1x	1x	
Steam Container, unperforated, size M	1x	1x	
Wire Rack	2x	1x	
Sponge		1x	
Steam Container, perforated, size XL	1x	1x	
DIMENSIONS			
Appliance dimensions HxWxD (mm)	595 x 596 x 548	595 x 596 x 548	595 x 596 x 548
Installation dimensions HxWxD (mm)	585–595 x 560–568 x 550	585–595 x 560–568 x 550	585–595 x 560–568 x 550

*Compatible with steam

		OVENS	
	GRAPHITE GREY	FLEX DESIGN	GRAPHITE GREY
B69VS73Y0A	B5AVM7AG0A	B59CR72Y0A	B6ACM7AG0A
Flex Design (4 colour options)	Graphite Grey	Flex Design (4 colour options)	Graphite Grey
Anthracite Enamel	Enamelled	Anthracite Enamel	Enamelled
4	4	4	4
•		•	
	•		•
			•
•	•	•	
•		•	
•		•	
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
Quadruple glazed Cool Touch door	Quadruple glazed Cool Touch door	Quadruple glazed Cool Touch door	Quadruple glazed Cool Touch door
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
40–275	30–275	40–275	30–275
120	120	120	120
220–240 V	220–240 V	220–240 V	220–240 V
3.6	3.6	3.6	3.6
Available as accessory	Available as accessory	Available as accessory	Available as accessory
1x		1x	
2x	1x	2x	1x
1x	1x	1x	1x
595 x 596 x 548	595 x 594 x 548	595 x 594 x 548	595 x 594 x 548
585–595 x 560–568 x 550	585–595 x 560–568 x 550	585–595 x 560–568 x 550	585–595 x 560–568 x 550

Specifications

LARGE CAPACITY OVENS

	DOUBLE OVEN	90CM OVEN
	U2ACH7CG0A	L2ACH7MG0
HEATING FUNCTIONS		
Number of heating functions	4 (Top oven) 8 (Bottom oven)	10
Circo Therm®	• (Bottom oven)	
Top/bottom heating	• (Top and bottom)	•
Circo Roasting	• (Bottom oven)	•
Full surface grill	• (Top and bottom)	•
Centre area grill	• (Top oven)	•
Pizza Setting	• (Bottom oven)	•
Bread Baking	• (Bottom oven)	
Bottom heating	• (Top and bottom)	•
Circo Therm® gentle	• (Bottom oven)	
Top/bottom heating gentle		•
Hot Air Standard		•
Circulating Air		•
Defrost		•
SENSOR & AUTOMATIC FUNCTIONS		
Electronic clock with start / stop function	•	•
Automatic temperature proposal	•	
Actual temperature display	•	
Optical temperature control	•	
Automatic Start	•	
Fast pre-heating function		•
Rapid heat	•	
CAPACITY		
Volume (useable litres)	34 (Top oven) 71 (Bottom oven)	112
DESIGN		
Cavity	Enamelled Grey	Enamelled Grey
No. of shelf positions	3 (Top oven) 4 (Bottom oven)	5
Rotary Control, retractable control knobs and white LCD display	•	•
Hide® door		
Slide & Hide® door	•	
Drop down door		•
Lighting type	Halogen	Halogen
Cooling fan	•	•
Stainless-steel fan	•	
CLEANING		
Pyrolytic self-cleaning function	•	•
Easy Clean Cleaning aid program	•	•
Full glass inner door	•	•
SAFETY		
Door Glazing	Quadruple glazed Cool Touch door	
Child Lock (Individual & Adjustable)	•	•
Automatic door lock during pyrolysis	•	•
Safety Switch off	•	•
Residual Heat Indicator	•	•
Door contact switch		•
TECHNICAL DETAILS		
Temperature range (°C)	30–275	50–280
Length of mains cable (cm)		115
Nominal voltage	220–240V	220–240V
Total connected load electric (kW)	6.3	4.2

Specifications

LARGE CAPACITY OVENS CONTINUED

	DOUBLE OVEN	90CM OVEN
	U2ACH7CG0A	L2ACH7MG0
SUPPLIED ACCESSORIES		
Fully extendable telescopic rails	2 x level shelf rails, safety stop function	1 x level independent (clip-on rail)
Wire Rack	1x	2x
Universal pan		1x
Enamel baking tray	1x	1x
Insert Grid		1x
Rotary spit		1x
DIMENSIONS		
Appliance dimensions HxWxD (mm)	888 x 594 x 550	594 x 896 x 570
Installation dimensions HxWxD (mm)	875-888 x 560-568 x 550	600-604 x 860-864 x 560

**Must be direct wired to main switchboard.

Specifications

COMPACT APPLIANCES

	FULL STEAM COMPACT OVENS		MICROWAVE COMPACT OVENS		
	C29FY5CY0	C29FS31Y0A	C29MY7MY0	C29MS3AY0	C29MR21Y0B
HEATING FUNCTIONS					
Number of heating functions	23	23	20	20	16
Circo Therm®	•*	•*	•^	•^	
Top/bottom heating	•*	•*	•^	•^	•^
Circo-roasting	•*	•*	•	•	
Full surface grill	•	•	•	•	•
Centre area grill	•	•	•	•	•
Pizza Setting	•	•	•	•	
Bread Baking	•*	•*	•	•	
Bottom heating	•	•	•	•	•
Low temperature cooking	•	•	•	•	
Dough proving	•	•	•	•	•
Plate warming	•	•	•	•	•
Keep warm	•*	•*	•	•	
Circo Therm® gentle	•	•	•	•	
Top/bottom heating gentle	•	•	•	•	•
Hot Air					•^
Air Fry (via HomeConnect App only)	•	•	•	•	•
Reheating	•	•			
Defrost Setting	•	•			
SPECIAL FEATURES					
Full Steam	•	•			
Added Steam	•	•			
Steam Jet	•	•			
Sous-vide cooking	•	•			
MICROWAVE FUNCTIONS					
Pure Microwave			•	•	•
Top/bottom heat + microwave			•	•	•
Grill + Microwave			•	•	•
Half width grill + microwave			•	•	•
Hot Air grilling + microwave			•	•	•
SENSOR & AUTOMATIC FUNCTIONS					
Oven Assistant with Voice Control	•	•	•	•	•
Electronic clock with start / stop function	•	•	•	•	•
Automatic temperature proposal	•	•	•	•	•
Automatic temperature display	•	•	•	•	•
Optical temperature control	•	•	•	•	•
Single-point meat probe					
Multi-point meat probe	•		•		
Automatic Meal Settings	•	•	•	•	•
Rapid heat	•	•	•	•	
Home Connect	•	•	•	•	•
Water tank empty indicator	•	•			
Intensive Steam (120°C)	•	•			
Intelligent inverter technology			•	•	•
CAPACITY					
Volume (useable litres)	47	47	45	45	45
DESIGN					
Design	Flex Design	Flex Design	Flex Design	Flex Design	Flex Design
Cavity	Anthracite Enamel	Anthracite Enamel	Anthracite Enamel	Anthracite Enamel	Anthracite Enamel
No. of shelf positions	3	3	3	3	3
Drop down door	•	•	•	•	•
3.7" Full Touch TFT Display					•
4.1" Full Touch TFT Display		•		•	

Specifications

COMPACT APPLIANCES CONTINUED

	FULL STEAM COMPACT OVENS		MICROWAVE COMPACT OVENS		
	C29FY5CY0	C29FS31Y0A	C29MY7MY0	C29MS3AY0	C29MR21Y0B
DESIGN					
Premium 6.8" Full Touch – TFT Display with FlexControl	•		•		
Hide® door					
Slide & Hide® door					
Soft Open	•	•	•	•	•
Soft Close	•	•	•	•	•
LED Lighting	•	•	•	•	•
Cooling fan	•	•	•	•	•
Stainless-steel fan	•	•	•	•	•
Steam generator located outside the cavity	•	•			
Microwave power settings			• 5 (90W, 180W, 360W, 600W, boost)	• 5 (90W, 180W, 360W, 600W, boost)	• 5 (90W, 180W, 360W, 600W, boost)
Microwave max power			900 W	900 W	900 W
CLEANING					
Pyrolytic self-cleaning function			•		
Eco Clean Function	• (coating of ceiling, back panel, side liners)	• (coating of back panel)		• (coating of back panel)	
Easy Clean Cleaning aid program	•	•	•	•	•
Full glass inner door	•	•			
SAFETY					
Door Glazing	Triple Glazed door	Triple Glazed door	Quadruple glazed Cool Touch door	Triple Glazed door	Triple Glazed door
Child Lock (Individual & Adjustable)	•	•	•	•	•
Automatic door lock during pyrolysis			•		
Safety Switch off	•	•	•	•	•
Residual Heat Indicator	•	•	•	•	•
Start button	•	•	•	•	•
Door contact switch	•	•	•	•	•
TECHNICAL DETAILS					
Temperature range (°C)	40–250	40–250	30–300	30–300	30–230
Length of mains cable (cm)	150	150	150	150	150
Nominal voltage	220–240 V	220–240 V	220–240 V	220–240 V	220–240 V
Total connected load electric (kW)	3.3	3.3	3.6	3.6	3.6
SUPPLIED ACCESSORIES					
Fully extendable telescopic rails	1 x level independent telescopic rails (clip-on rail), full extension, safety stop function	Available as accessory	1 x level telescopic rails (pyrolytic proof)	1 x level telescopic rails	
Air Fry & grill tray					
Combination grid			2x	1x	1x
Universal pan	1x	1x	1x	1x	1x
Steam Container, perforated, size M	1x	1x			
Steam Container, unperforated, size M	1x	1x			
Wire rack	1x	1x			
Sponge	1x	1x			
Steam Container, perforated, size XL	1x	1x			
SUPPLIED ACCESSORIES					
Appliance dimensions HxWxD (mm)	455 x 596 x 548	455 x 596 x 548	455 x 596 x 548	455 x 596 x 548	455 x 596 x 548
Installation dimensions HxWxD (mm)	450–455 x 560–568 x 550	450–455 x 560–568 x 550	450–455 x 560–568 x 550	450–455 x 560–568 x 550	450–455 x 560–568 x 550

*Compatible with steam ^Compatible with Microwave

Specifications

MICROWAVE OVEN

MICROWAVE OVEN	
NL9WR21Y1A	
MICROWAVE POWER	
Microwave power settings	• 5 (90W, 180W, 360W, 600W, 900W)
Microwave max power	900 W
SENSOR & AUTOMATIC FUNCTIONS	
Electronic clock with start / stop function	•
Intelligent inverter technology	•
Number of auto cook programs	7
SENSOR & AUTOMATIC FUNCTIONS	
Volume (useable litres)	21
DESIGN	
Design	Flex Design (4 colour options)
Cavity	Stainless Steel cavity with glass bottom
Door	Left Hinged
3.7" Full Touch TFT Display	•
LED Lighting	•
Cooling fan	•
CLEANING	
Easy Clean Cleaning aid program	•
SAFETY	
Start button	•
Door contact switch	•
TECHNICAL DETAILS	
Length of mains cable (cm)	175
Nominal voltage	220–240 V
Total connected load electric (kW)	1.22
DIMENSIONS	
Appliance dimensions HxWxD (mm)	382 x 596 x 318
Installation dimensions HxWxD (mm)	362–382 x 560–568 x 300

Specifications

COMPACT APPLIANCE – COFFEE CENTRE

	BUILT-IN COFFEE MACHINE
	CL9TX11Y0
FLAVOUR	
Different coffee specialities (appliance & Home Connect)	29
Warm milk, milk froth & hot water function	•
Aroma Select	•
Adjustable milk ratio	•
Intelligent strength adjustment	•
Aroma Double Shot	•
DESIGN	
Design	Flex Design (4 colour options)
Premium 6.8" Full Touch – TFT Display with Flex Control	•
Water tank capacity (litres)	2.4
Illuminated coffee outlet, stage and interior	•
CONVENIENCE	
Favourites – save up to 30 beverages	•
Automatic milk amount detection	•
Coffee pot function	•
Height adjustable beverage outlet	•
One Touch Double Cup	•
Removable water tank	•
Home Connect	•
Adjustable grinding degree (multi-level)	•
PERFORMANCE	
Silent Ceram Drive	•
Water pump with 19 bar pressure	•
HYGIENE	
Auto Milk Clean	•
Calc'n'Clean	•
Removable brewing unit	•
Dishwasher-proof	•
Automatic reminder for cleaning	•
TECHNICAL DETAILS	
Length of mains cable (cm)	170
Nominal voltage	220–240 V
Electrical Connection Rating	1500 W
SUPPLIED ACCESSORIES	
Assembly screws	1x
Milk container	1x
Test strip	1x
Connection hose for milk frother	1x
Milk pipe	1x
SUPPLIED ACCESSORIES	
Child lock	•
EXTRAS	
Integrated 0.7L milk container	•
500g bean container with aroma protection lid	•
DIMENSIONS	
Appliance dimensions HxWxD (mm)	455 x 594 x 385
Built-in dimensions HxWxD (mm)	449 x 558 x 376

Specifications

COMPACT APPLIANCES – WARMING DRAWERS

	WARMING DRAWER	
	N29HA11Y1A	N39HA11Y1B
HEATING FUNCTIONS		
Number of heating functions	4	4
Low temperature cooking	•	•
Keep Warm	•	•
Plate warming	•	•
Cup Warming	•	•
DESIGN		
Design	Flex Design (4 colour options)	Flex Design (4 colour options)
Controls	Illuminated Touch Control	Illuminated Touch Control
Volume (usable litres)	20	54
Heating plate made of toughened glass	•	•
Home Connect	•	•
Favourites Button	•	•
Touch key operation	•	•
Handleless push-pull mechanism	•	•
Max Weight (kg)	25	25
Max loading espresso cups	64 pc	192 pc
Max loading plates	12 pc	40 pc
TECHNICAL DETAILS		
Temperature range (glass surface temperature) (°C)	30–80	30–80
No. of temperature control levels	6	6
Total connected load (kW)	0.82	0.82
Length of mains cable (cm)	175	175
Nominal voltage	220–240 V	220–240 V
DIMENSIONS		
Appliance dimensions HxWxD (mm)	140 x 594 x 518	290 x 594 x 518
Installation dimensions HxWxD (mm)	140 x 560–568 x 550	290 x 560–568 x 550

Specifications

COMPACT APPLIANCES – VACUUM DRAWER

VACUUM DRAWER	
N29XA11Y1	
VACUUMING FUNCTIONS	
Vacuuming levels in the chamber	3 (max 99%)
Vacuuming levels outside the chamber	3 (max 90%)
Heat sealing durations	3
Drying program	•
Automatic connection recognition (for vacuuming outside the chamber)	•
DESIGN	
Design	Flex Design (4 colour options)
Cavity	Stainless Steel
Volume (usable litres)	8
Controls	Illuminated Touch Control
Handleless Push & Pull Mechanism	•
SAFETY	
Locking mechanism	•
Door contact switch	•
SUPPLIED ACCESSORIES	
Adaptor for vacuuming outside the chamber	1x
Adaptor for bottle plugs	1x
Plugs for vacuuming of bottles	3x
Big vacuuming bags	50x
Small vacuuming bags	50x
Vacuuming hose	1x
TECHNICAL DETAILS	
Total connected load (kW)	0.32
Length of mains cable (cm)	150
Nominal voltage	220–240 V
DIMENSIONS	
Appliance dimensions HxWxD (mm)	140 x 595 x 542

Specifications

INDUCTION COOKTOPS

	FLEX INDUCTION				
	T69YYX4C0	T68YYY4C0	T68FHE4L0	T66YYY4C0	T66FHC4L0
DESCRIPTION					
Type	Flex Induction	Flex Induction	Flex Induction	Flex Induction	Flex Induction
Width (cm)	90	80	80	60	60
Number of cooking zones	5	4	4	4	3
Flex Induction Zones	3	2	1	2	1
Extendable zone Extended Flex Induction		2		1	
SPECIAL FEATURES					
Twist Pad Flex®	•	•		•	
Twist Touch® control			•		•
Power levels for each zone	17*	17*	17*	17*	17*
Power Boost function for all zones	•	•	•	•	•
Power Transfer function	•	•	•	•	•
Frying Sensor Plus with 11 temperature settings	•	•	•	•	•
LED display	•	•	•	•	•
Timer for each zone with switch off and acoustic signal	•	•	•	•	•
Main on/off switch	•	•	•	•	•
2 stage residual heat indicator	•	•	•	•	•
Pause function	•	•	•	•	•
Automatic pan recognition	•	•	•	•	•
Child safety lock	•	•	•	•	•
Automatic safety switch off	•	•	•	•	•
DESIGN					
Flex design with customisable side trims	•	•		•	
Black ceramic glass with front faceted glass			•		•
TECHNICAL INFORMATION					
Front left zone diameter (cm)	20 x 23	20 x 23	20 x 23	19 x 23	
Back left zone diameter (cm)	20 x 23	20 x 23	20 x 23	19 x 23	28
Front right zone diameter (cm)	20 x 23	20 x 23	14.5	19 x 23	19 x 21
Back right zone diameter (cm)	20 x 23	20 x 23		19 x 23	19 x 21
Centre zone diameter (cm)	30 x 23		28		
Left zone Flex Induction dimensions (cm)	40 x 23	40 x 23	40 x 23	38 x 23	
Right zone Flex Induction dimensions (cm)	40 x 23	40 x 23		38 x 23	38 x 21
Centre zone Flex Induction dimensions (cm)	30 x 23				
Front left zone rating (kW)	2.2–3.7 ¹	2.2–3.7 ¹	2.2–3.7 ¹	2.2–3.7 ¹	
Back left zone rating (kW)	2.2–3.7 ¹	2.2–3.7 ¹	2.2–3.7 ¹	2.2–3.7 ¹	3–3.7 ¹
Front right zone rating (kW)	2.2–3.7 ¹	2.2–3.7 ¹	1.6–2.2 ¹	2.2–3.7 ¹	2.2–3.7 ¹
Back right zone rating (kW)	2.2–3.7 ¹	2.2–3.7 ¹		2.2–3.7 ¹	2.2–3.7 ¹
Centre zone rating (kW)	2.6–3.7 ¹		3–3.7 ¹		
Total connected electrical load (kW)	11.1	7.4	7.4	7.4	7.4
Weight (kg)	18.2	14.1	12.9	12.9	11
Length of cable (cm)	110	110	110	110	110
Installation dimensions HxWxD (mm)	51 x 880 x 490–500	51 x 750–780 x 490–500	51 x 750 x 490–500	51 x 560 x 490–500	51 x 560 x 490–500

¹ Power output on boost setting. Not all zones can operate on boost concurrently. Refer to instruction manual.

* Including half settings

Note: All induction and electric cooktops can only be wired to main switchboard. The electrical and gas connection should only be made in accordance with the regulations of the national authorities.

OPTIONAL ACCESSORIES					
Griddle plate Z9416X2	•	•	•	•	•
Teppan Yaki Plate Z9417X2	•	•	•	•	•
Frying Pan Ø21cm Z9453X0	•	•	•	•	•
Cookware Set Z943SE0	•	•	•	•	•
Pro Induction Pan Z9428FE0	•	•	•	•	•
6 piece Pro Induction Cookware Set Z9406SE0	•	•	•	•	•

Specifications

INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION

	DOWNDRAFT V68YYX4C0
DESCRIPTION	
Type	Flex Induction with integrated downdraft ventilation
Width (cm)	80
Number of cooking zones	4
Flex Induction zones	2
SPECIAL FEATURES – COOKTOP	
Twist Pad Flex®	•
Power levels for each zone	17*
Power Boost function for all zones	•
Power Transfer function	•
Frying Sensor Plus with 11 temperature settings	•
LED display and timer for each zone with auto Switch off for all cooking zones	•
Count-up timer	•
Alarm clock	•
Main on/off switch	•
2 stage residual heat indicator	•
Pause function	•
Automatic pan recognition	•
Child safety lock	•
Automatic safety switch off	•
Restart function	•
Quick Start - Quick and automatic first pot detection	•
Energy consumption display	•
SPECIAL FEATURES - VENTILATION	
Power levels	17
Intensive setting	2
Automatic intensive revert	•
Automatic after running (minutes)	30
Fully-automatic extraction functionality with air quality sensor	•
Fully-automatic fan speed level control or manual control option	•
Efficient Drive brushless motor	•
Integrated fully flush air intake, heat resistant ceramic glass	•
Removable and detachable grease filter and liquid collector unit, dishwasher safe	•
Condensate and liquid collector unit, 200ml capacity; dishwasher safe	•
Liquid spillover safety tank, 2,000ml capacity, twist-off lock, dishwasher safe	•
Filter saturation indicator	•

	DOWNDRAFT V68YYX4C0
DESIGN	
Black ceramic glass with stainless steel trim	•
TECHNICAL INFORMATION	
Front left zone diameter (cm)	20 x 23
Back left zone diameter (cm)	20 x 23
Front right zone diameter (cm)	20 x 23
Back right zone diameter (cm)	20 x 23
Left zone Flex Induction dimensions (cm)	40 x 23
Right zone Flex Induction dimensions (cm)	40 x 23
Front left zone rating (kW)	2.2–3.7 ¹
Back left zone rating (kW)	2.2–3.7 ¹
Front right zone rating (kW)	2.2–3.7 ¹
Back right zone rating (kW)	2.2–3.7 ¹
Extraction rate in m ³ /h according to EN 61591	
Maximum normal use	500
Intensive	622
Noise level (sound power emissions) based on dB(A)	
Minimum normal use	42
Maximum normal use	69
Intensive	74
Suitable for ducted extraction or recirculation (accessory is respectively required)*	•
Total connected electrical load (kW)	7.4
Weight (kg)	25.4
Length of cable (cm)	110
Appliance dimensions HxWxD (mm)	223 x 834 x 527
Installation dimensions HxWxD (mm)	223 x 750 x 490–500
Min worktop thickness (mm)	16
Power requirements (V / Hz)	220–240 / 50; 60
SUPPLIED ACCESSORIES	
1 x adjustment strip 750–780mm	•
Plug & Play kit for unducted recirculation	

INSTALLATION ACCESSORIES FOR DUCTING OPTIONS (SEPARATELY AVAILABLE)

Z861KR0 – Accessory for partly ducted recirculation configurations.

Z861KE1 – Accessory for ducted extraction configurations.

Refer to page 46 for more information on installation accessories.

¹ Power output on boost setting. Not all zones can operate on boost concurrently. Refer to instruction manual.

*Including half settings.

Note: All induction and electric cooktops can only be wired to main switchboard. The electrical and gas connection should only be made in accordance with the regulations of the national authorities.

Specifications

ELECTRIC COOKTOP

	ELECTRIC
	T16DF9L0A
DESCRIPTION	
Width (cm)	60
Number of Quick Light cooking zones	4
SPECIAL FEATURES	
Integrated touch controls	•
LED display	•
Main on/off switch	•
Keep warm function	•
Restart function	•
Alarm clock for each zone with switch off function	•
Power levels for each zone	17
Residual heat indicator – 2 stage	•
Dual zone	1
Wipe protection function	•
Child safety lock	•
Automatic safety switch off	•
Energy consumption display	•
DESIGN	
Frameless with front faceted glass	•
TECHNICAL INFORMATION	
Front left zone diameter (cm)	14.5
Back left zone diameter (cm)	18
Front right zone diameter (cm)	12/21
Back right zone diameter (cm)	14.5
Front left zone rating (kW)	1.2
Back left zone rating (kW)	2
Front right zone rating (kW)	0.8/2.6
Back right zone rating (kW)	1.2
Total connected load (kW)	7
Power requirements (V / Hz)	220–240 V / 50; 60
Weight (kg)	7.5
Appliance dimensions HxWxD (mm)	45 x 592 x 522
Installation dimensions HxWxD (mm)	45 x 560 x 490–500
Min worktop thickness (mm)	16

Note: All induction and electric cooktops can only be wired to main switchboard. The electrical and gas connection should only be made in accordance with the regulations of the national authorities.

Specifications

GAS COOKTOPS

	GAS			
	T29TA79N0A	T29DA79N0A	T27DA69N0A	T26DS59N0A
DESCRIPTION				
Width (cm)	90	90	75	60
Number of burners	5	5	5	4
SPECIAL FEATURES				
Flame Select® (precise control in 9 steps)	•	•	•	•
Cast iron pan supports with protective rubber feet	3	3	3	2
One-hand ignition via sword control knobs	•	•	•	•
Flame failure safety device	•	•	•	•
Dual flame wok burner	•	•	•	
Residual heat indicator	•	•	•	
DESIGN				
Black ceramic glass base and stainless steel trim	•			
Stainless steel base		•	•	•
Glass control panel with LED	•	•	•	
Sword control knobs positioned at front	•	•	•	•
COOKING ZONES AND OUTPUT				
Total cooking zones	1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner	1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner	1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner	1 wok burner, 2 standard, 1 economy burner
Front left	22 MJ/h dual flame wok burner	19.5 MJ/h dual flame wok burner	4 MJ/h economy burner	6.85 MJ/h standard burner
Rear left			6.85 MJ/h standard burner	6.85 MJ/h standard burner
Front middle	8.1 MJ/h standard burner	6.85 MJ/h standard burner	19.5 MJ/h dual flame wok burner	
Rear middle	4.8 MJ/h economy burner	4 MJ/h economy burner		
Front right	8.1 MJ/h standard burner	6.85 MJ/h standard burner	6.85 MJ/h standard burner	4 MJ/h economy burner
Rear right	11.6 MJ/h high-speed burner	11 MJ/h high-speed burner	11 MJ/h high-speed burner	13.6 MJ/h wok burner
TECHNICAL INFORMATION				
Total gas rating (MJ/h)	54.6	48.2	48.2	31.1
Preset to natural gas (10 mbar)	•	•	•	•
Available for natural gas and LPG*	•	•	•	•
Weight (kg)	20.6	18.3	15	12
Length of cable (cm)	100	100	100	100
Appliance dimensions HxWxD (mm)	61 x 918 x 546	61 x 915 x 520	53 x 750 x 520	53 x 582 x 520
Installation dimensions HxWxD (mm)	45 x 850–852 x 490–502	45 x 850–852 x 490–502	45 x 560–562 x 480–492	45 x 560–562 x 480–492
Min worktop thickness (mm)	30	30	30	30
Power requirements (V / Hz)	220–240 / 50; 60	240 / 50; 60	220–240 / 50; 60	220–240 / 50; 60
SUPPLIED ACCESSORIES				
Wok ring support	•	•	•	•
Cross support for espresso	•	•	•	•
LPG conversion kit (28–30/37 mbar)	•	•	•	•

*Note: Natural gas supplied as standard. LPG available via included conversion kit. The electrical and gas connection should only be made in accordance with the regulations of the national authorities.

Specifications

RANGEHOODS

	INCLINED	CANOPY	SLIDEOUT	INTEGRATED		
	D98IPT2Y5	D95BMP5N0	D46BR22N1B	D58ML66N1A	D57ML67N1A	D55MH56N0A
DESCRIPTION						
Width (cm)	90	90	60	86	70	53
FUNCTIONS						
Power levels	3	3	3	3	3	3
Intensive setting	2	2		1	1	1
Automatic intensive revert (minutes)	6	6	6	6	6	6
Automatic after running (minutes)	9	10		30	30	
SPECIAL FEATURES						
Electronic control	•	•		•	•	•
Touch control	•	•				
Push button control				•	•	•
Switch control			•			
Efficient Drive brushless motor	•	•		•	•	
Twin motor						•
Soft Light LEDs	2 x 3W	3 x 1.5W	2 x 1.5W	2 x 1W	2 x 1W	2 x 1W
lights with dimming function	•					
Dishwasher safe metal grease filters	•	•	•	•	•	•
Grease filter saturation indicator	•			•	•	•
Rim ventilation				•	•	•
Home Connect	•					
DESIGN						
Black Glass with Flex Design	•					
Stainless steel		•		•		•
Silver metallic grey			•			
Stainless steel with black glass filter cover					•	
Stainless steel and black fascia panel		•				
Height adjustable chimney sectors	•	•				
TECHNICAL INFORMATION						
Extraction rate in m ³ /h according to EN 61591						
Maximum normal use	325	427	389	610	575	575
Intensive	1007	702		800	775	650
Noise level (sound power emissions) based on dB(A)						
Minimum normal use	35	45	59	41	46	53
Maximum normal use	43	55	67	64	64	67
Intensive	70	66		70	70	70
Suitable for ducted extraction or recirculation*	•	•	•	•	•	•
Pipe outlet diameter (mm)	150	150/120	150/120	150/120	150/120	150/120
Min. distance above electric cooktop (mm)	600	550	430	500	500	500
Min. distance above gas cooktop (mm)	650	650	650	650	650	650
Total connected load (W)	250	145	108	172	172	277
Appliance weight (kg)	25	18.5	8	10	10	9
Length of cable (cm)	130	130	175	150	150	150
Dimensions exhaust/recirculating HxWxD (mm)	855–1098 x 890 x 447 mm	628–1064 x 898 x 500	203 x 598x 290	418 x 860 x 300	418 x 700 x 300	418 x 520 x 300
Installation dimensions HxWxD (mm)			162 x 526 x 290	418 x 836 x 264	418 x 676 x 264	418 x 496 x 264
OPTIONAL ACCESSORIES						
Recirculating filter kit*	Z51BII1X6 (chimney) Z51BIV1X6 (w/o chimney)	Z5102X5	Z54TS01X0	Z5135X3	Z5135X3	Z5135X3

*Recirculating kit required, optional accessory.

**Depending on the model, a recirculating kit will consist of the following items: charcoal filter, flexible hose, air duct, fixing components, installation instructions.

Specifications

DISHWASHERS

	FULLY INTEGRATED		SEMI-INTEGRATED	BUILT-UNDER
	S287HDX01A	S185HCX01A	S247HDS01A	S125HCS01A
DESCRIPTION				
Height (mm)	865–925	815–875	865–925	815–875
PROGRAMS & NUMBER OF SPECIAL OPTIONS				
Number of programs	8	6	8	6
Chef 70°C	•	•	•	•
Auto 45–65°C	•	•	•	•
Auto 35–45°C	•		•	
Eco 45°C	•	•	•	•
Silence 50°C	•		•	
Glass wash 40°C		•		•
Favourite	•	•	•	•
1 hour wash, 65°C	•	•	•	•
Quick 29 minutes, 45 °C*	•		•	
Number of special options	5	5	5	5
Easy Clean	•	•	•	•
Home Connect	•	•	•	•
Intensive Zone	•	•	•	•
Vario Speed	•	•	•	•
Extra Dry	•	•	•	•
SPECIAL FEATURES				
Capacity place settings	14	15	14	15
Time Light	•			
Info Light		•		
Remaining program time indicator (min)	•	•	•	•
Electronic delay timer 1–24 hours	•	•	•	•
Door Open Sensor	•	•		
Dosage Assist	•	•	•	•
Aqua Sensor	•	•	•	•
Heat exchanger	•	•	•	•
Flow through water heater with integrated pumping system	•	•	•	•
Filter system with 3-fold corrugated filter	•	•	•	•
LED rinse aid refill indicator	•	•	•	•
Concealed heating element	•	•	•	•
Aqua Stop water protection	•	•	•	•
Child safety lock	Double push to open	Double push to open	•	•
DESIGN				
Door panel	Customise	Customise	Customise	Stainless Steel
Control panel	Integrated sensor touch buttons	Integrated push buttons	Front control sensor touch buttons	Front control push buttons
Stainless steel interior	•	•	•	•
RackMatic adjustable upper basket	•	•	•	•
Flex Pro basket system	•		•	
Flex basket system		•		•
Third loading level	Flex third basket	Flex cutlery drawer	Flex third basket	Flex cutlery drawer
Cutlery basket lower rack	•	•	•	•

*With use of rinse aid.

Specifications

DISHWASHERS CONTINUED

	FULLY INTEGRATED		SEMI-INTEGRATED	BUILT UNDER
	S287HDX01A	S185HCX01A	S247HDS01A	S125HCS01A
PERFORMANCE				
Consumption based on program	Economy 45°C	Economy 45°C	Economy 45°C	Economy 45°C
WELS water star rating / Water (litres)	5 (D02568) / 11.4	5.5 (D02547) / 11	5 (D02567) / 11.4	5.5 (D02546) / 11
MEPS energy star rating / Annual energy consumption (kWh)	4 / 230	4 / 245	4 / 230	4 / 245
Quiet operation (dB)	42	44	42	44
Efficient Silent Drive	•	•	•	•
Total connected load (kW)	2.4	2.4	2.4	2.4
Weight (kg)	45	38	45	38
Dimensions HxWxD (mm)	865–925 x 600 x 550	815–875 x 600 x 550	865–925 x 600 x 573	815–875 x 600 x 573

OPTIONAL ACCESSORIES				
Stainless steel door panel Z7863X2			•	

Water pressure required 0.5–10 bars.

Connecting cable with 10 amp plug.

Water connection with ¾" screw fitting.

Cold water connection recommended.

NEFF semi and fully integrated dishwashers are suitable for use with doors from 3kg–10kg.

NEFF does not recommend connecting your dishwasher to an artificial water softening unit as this could adversely affect performance.




Optional
OVEN ACCESSORIES

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

FULLY EXTENDABLE FLEX RAILS

With Fully Extendable Flex Rails, you can slide the oven rack towards yourself, allowing you to easily place your baking dish wherever you choose.

Flex Rails can be easily placed on any baking level and are secure in every position, meaning you can rotate your roast without having to reach into the oven or even baste your turkey while it rests outside the oven on a fully extended rack.

Optional telescopic rails to purchase			
Oven model	Clip-on-Rail (full extension, level independent) Pyrolytic	Clip-on-Rail (full extension, level independent) Steam	Clip-on-Rail (full extension, level independent)
	 Z1608CX0	 Z1608DX0	 Z1608BX0
B69FY5CY0A		•	
B69FS5CY0A		•	
B69VY7MY0A	•		
B69VS73Y0A	•		
B5AVM7AG0A			•
B59CR72Y0A	•		
B6ACM7AG0A			•
U2ACH7CG0A			• (bottom oven)
C29FY5CY0		•	
C29FS31Y0A		•	



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