

OVEN FUNCTIONS INCLUDE

MAIN OVEN FUNCTIONS



CIRCOTHERM®
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.



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.



KEEP WARM
An ideal setting for keeping food warm without drying it out before serving. Typically set between 66°C to 100°C.



PLATE WARMING
Hot air is circulated at up to 65°C to safely warm plates and service dishes in preparation for dinner.



CIRCOTHERM® ECO
Optimised for cooking and baking on one level only for maximum energy efficiency. Opting for this setting saves 30% energy when compared to the maximum consumption allowed for A rated models. It's perfect for frozen or convenience foods, bread, cakes and meats. Available on all electronically controlled ovens.



CIRCO ROASTING
An ideal function for cooking meat and poultry for a rotisserie result. The grill and fan distribute heat alternatively reducing cooking times by 35-40%.



CIRCOTHERM® INTENSIVE
Uses a combination of CircoTherm® and bottom heat, ideal for foods that need a crispy underside like pizzas 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 180-240°C. Ideally suited to baking crusty bread with an open texture. Up to three levels of bread can be baked at the same time.



LOW TEMPERATURE COOKING
A special setting for hob-sealed prime cuts of meat and poultry. Meat/poultry is placed in a pre-heated dish and transferred into the oven. The low temperature setting uses a fixed temperature to gently tenderise without overcooking, resulting in meat/poultry that is juicy and melts in the mouth.



DEFROST
The CircoTherm® fan circulates air through the oven to speed up defrosting times while retaining food colour and moisture. Ideal for delicate foods as well as fish and poultry.

STEAM FUNCTIONS



FULL STEAM
Make your favourite dishes healthier by locking in food's nutrients and flavour with our FullSteam 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.



SOUS VIDE
By cooking vacuum packed food at very low temperatures (55°C-95°C) Sous Vide seals in flavour and achieves beautiful uniform results.



VARIO STEAM®
VarioSteam® 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.

SPECIAL FUNCTIONS



CIRCOTHERM® POWER BOOST
The PowerBoost function speeds things up and allows food to be placed into a cold oven start – just put the food in and start the oven.



MULTIPOINT MEATPROBE
The MultiPoint MeatProbe measures the joint's heat at three points to ensure the right core temperature is reached and the meat is cooked for the correct duration of time.



BAKING AND ROASTING ASSISTANT
The Baking and Roasting Assistant serves up a cooking suggestion at the press of a button. It also recommends the ideal heating mode, temperature and time, to ensure perfect results.



SABBATH
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.



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 EasyClean® programme. It softens baked-on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.



DESCALING
All NEFF compact and single steam ovens, as well as coffee machines, contain a descaling programme which can be set according to the hardness of the water.

CLEANING FUNCTIONS



PYROLYTIC SELF-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.



ECO CLEAN®
NEFF's patented EcoClean® is a microfine ceramic bead coating on the oven's interior top, sides and back. It has a very large surface area, making it extremely absorbent. It absorbs fat droplets and keeps the inside of the oven clean.



OVEN CLEANING
A special electronic setting designed to keep EcoClean® surfaces inside the oven as clean as possible. Used on a regular basis, it can keep the oven's interior lining remarkably clean with minimal maintenance required.



BASE CLEAN
BaseClean helps clean the bottom of the oven by softening dirt with warm water. After the programme has finished you just have to wipe the base with a damp cloth.

AUTOMATIC SAFETY SWITCH OFF
For electronic ovens only, 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 | 2 hours |



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COOKING PASSION SINCE 1877



GETTING STARTED WITH YOUR NEW NEFF OVEN

Cooking inspires people. People inspire us.

USEFUL NUMBERS

Customer Service: 0344 892 8989

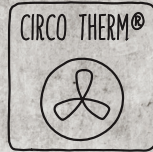
www.neff-home.com/uk | www.neff.ie

YOUR NEW NEFF OVEN

We are delighted you have chosen your new oven and hope that you will find this handy guide useful.

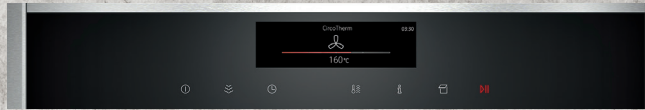
Here you will find tips to help you use your oven to its full potential. With innovative functions, it's easy to create the perfect baking, roasting or steaming environment at just the touch of a button.

TEMPERATURE CONVERSION CHART



| CircoTherm® °C | Conventional °F | Electric °C | Gas Mark |
|-------------------|--------------------|----------------|----------|
| 100°C | 200°F | 100°C | ¼ |
| 110°C | 225°F | 110°C | ¼ |
| 120°C | 250°F | 130°C | ½ |
| 130°C | 275°F | 140°C | 1 |
| 140°C | 300°F | 150°C | 2 |
| 150°C | 325°F | 160°C | 3 |
| 160°C | 350-375°F | 180-190°C | 4 - 5 |
| 170°C | 400°F | 200°C | 6 |
| 180°C | 425°F | 220°C | 7 |
| 190°C | 450°F | 230°C | 8 |
| 200°C | 475°F | 250°C | 9 |

PREMIUM COLLECTION 1



AS SOON AS THE APPLIANCE IS CONNECTED TO THE POWER SUPPLY, THE FIRST SETTING **LANGUAGE** APPEARS ON THE DISPLAY.

SETTING THE LANGUAGE

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

SETTING THE TIME

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

SETTING THE DATE

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

FOR OVENS WITH STEAM SETTING THE WATER HARDNESS

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

PREMIUM COLLECTION 2



YOU CAN SCROLL THROUGH THE SETTINGS QUICKLY BY PRESSING AND HOLDING A BUTTON. AS SOON AS YOU RELEASE THE BUTTON, YOU STOP SCROLLING QUICKLY.

SETTING THE LANGUAGE

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

SETTING THE TIME

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

SETTING THE DATE

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

FOR OVENS WITH STEAM SETTING THE WATER HARDNESS

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

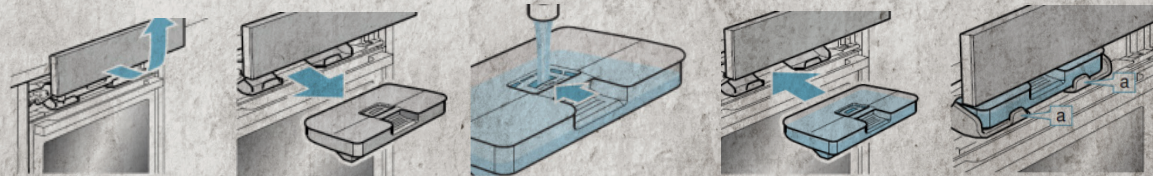
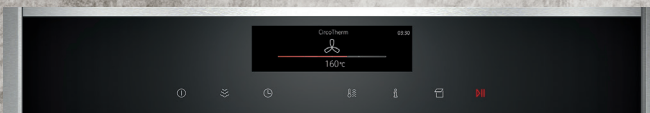
PREMIUM COLLECTION 3

With many similar features to appliances in premium collections 1 and 2, the key difference is the smaller 2.5 inch TFT colour display with ShiftControl.

SHIFT CONTROL FUNCTION

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

FOR MODELS WITH STEAM - ADDING WATER



1. Touch the touch button. The fascia automatically rises and is automatically pushed forwards.
2. Pull the control panel forwards with both hands and then push it upwards until it locks into place.
3. Lift the water container up and remove it from the recess.
4. Fill the water container with cold water up to the **max** mark.
5. Insert the filled water container. Ensure that the water tank locks into place behind both holders.
6. Slowly push the control panel downwards and then towards the rear until it is closed completely.