COOKING PASSION SINCE 1877

CREATE. INSPIRE. DELIGHT.

COLOUR ILLUSTRATIONS
All photographs and printwork images, all colours in this brochure are subject to deviation from the appliance actually illustrated.

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NEFF APPLIANCE RANGE BROCHURE 2020

Cooking inspires people. People inspire us.
INTRODUCTION TO NEFF

Cooking inspires people. People inspire us.

At NEFF we believe that the kitchen is the heart of every home. A place to eat, meet and get creative with your cooking. With an extensive range of innovative appliances, we’re constantly working to meet the demands of every lifestyle. From our unique Slide&Hide® disappearing oven door to our revolutions in steam cooking, a NEFF kitchen is equipped for even the trickiest dishes.
Rethink cooking in NEFF’s infinite kitchen

Cooking at its best has always been a sociable experience in which the kitchen works in concert to support cooks in living out their creativity. We’ve taken the connected kitchen one step further: now you can manage your oven, fridge, dishwasher and other home appliances with Wi-Fi and Home Connect. Tap via the app, speak to your oven with voice control and make appliances interact with one another automatically. And these are just a few examples of what Home Connect makes possible.

COMMUNICATE WITH YOUR OVEN

START COOKING WITH THE APP AND GET NOTIFIED WHEN DINNER IS READY

For many Cookaholics, talking to their oven comes naturally. With your hands full kneading dough and rolling it out for tagliatelle, it’s more than handy to start the oven and select the relevant cooking function hands-free via voice control. Our oven can talk back too with Home Connect you can expect to receive a notification directly to your smartphone when dinner is ready. So you can focus on entertaining your guests.

A WORLD OF INSPIRATION

With the Home Connect app, you can manage and set up your appliance routines that support you in the kitchen. Furthermore, the app also contains a bank of inspiring ideas and recipes tailored for any Cookaholic that loves original and fresh cooking.

WAKE UP AND SMELL THE COFFEE

YOUR FAVOURITE COFFEE AND MUSIC ARE WAITING FOR YOU IN THE KITCHEN

Just say the word and your favourite coffee will be ready in no time. If you integrate voice control into your connected kitchen, you can add an automatically prepared coffee to your morning routine and order the coffee from another room. A voice command is all it takes to get the day started with motivational music while sipping your espresso or flat white. On the subject of coffee, don’t forget to use your coffee ground to grow mushrooms – delicious when grilled.

IT’S SUPER COOL TO CONNECT

OUR WIFI-CONNECTED FRIDGE IS READY WHEN YOU ARE

Maybe you’re at the supermarket doing a big shop and need to pre-cool the fridge so your groceries are chilled quicker. Or you’ve bought drinks for a party and need them to be cooled on time. With Super Cooling, you can get your fridge down to temperature before you get home – a few taps in the app is all it takes.

KEEP TABS ON YOUR DETERGENT

A VOICE COMMAND OR A TAP ON YOUR SMARTPHONE IS ALL IT TAKES

Activating the Home Connect capabilities means that your dishwasher will become much more helpful – use easy start and let NEFF choose the best programme and never worry about running out of dishwasher tablets – it will monitor the number of cycles and even help with the shopping using Amazon DRS.

KEEP YOUR HANDS ON THE COOKING

LET THE HOOD JUDGE THE EXTRACTION YOU NEED

When you and your food are creating a steam storm in the kitchen, our Automatic Hood springs to life as the two appliances are connected via Wi-Fi. The hood automatically accepts the extraction rate to the cooking aromas and vapours it detects. If desired, you can even adjust the extraction via the Home Connect app or using the stylish TwistPadFire® dial on the cooktop – there’s a control option to suit any mood.

LIGHT TO SUIT YOUR TASTE

Change the light in the kitchen to suit your mood. Depending on the situation, you can go from cool blue to romantic red with our hood’s Ambient Light. Choose your tone via the Home Connect app.

ONE TAP AND THE DISHWASHER DOES THE REST

A WORLD OF INSPIRATION
SINGLE OVENS

Your versatile kitchen companion

NEFF’s iconic CircoTherm® hot air system is fitted as standard on all single ovens. It’s then up to you to choose from the other features to suit your cooking style. Use your voice with Home Connect, let our Pyrolytic Self-Cleaning models make cleaning up after your creations a breeze. And if you want the benefits that steam offers, choose a model with VarioSteam, FullSteam or Added Steam.

DOUBLE OVENS

DOUBLE THE SPACE, DOUBLE THE COOKING

With the convenience of two oven cavities, our built-in Double Ovens provide any Cookaholic with plenty of cooking space without impacting on kitchen design. Featuring NEFF’s CircoTherm® technology in the main oven and Pyrolytic Self-Cleaning in both, it’s possible to cook different dishes on multiple levels without any intermingling of flavours or mess to clean up.

BUILT-UNDER DOUBLE OVENS

Our built-under Double Ovens remain a popular choice for cooks who have limited space with unlimited ideas. Featuring a main oven with our unique CircoTherm® hot air technology, it’s possible to cook different dishes across multiple levels and everything will come out tasting like it should. Our built-under Double Ovens are ideal for cooks who need the flexibility of a double oven, but have limited space in their kitchen.

FEATURED MODEL:
J1ACE4HN0B N50 Built-Under Double Oven

COMPACT OVENS

SEAMLESS COMBINATION MEETS ADVENTUROUS COOKING

Intended to complement our unique Slide&Hide® Oven range, our innovative 45cm Compact Ovens provide additional cavity space whilst offering a premium and seamless kitchen design. Use our SeamlessCombination® mounting kits to create your very own stylish ‘mix and match’ appliance wall. Our SeamlessCombination® mounting kits are only available within the N90 and N70 Collections.

Designed to offer the ultimate flexibility, our compact appliances provide all of the innovative features you’d expect from a NEFF Single Oven. With CircoTherm® as a standard across most Compact Ovens, multiple dishes can be cooked simultaneously without any intermingling of flavours. Plus, selected models offer our innovative Pyrolytic Self-Cleaning function to make oven cleaning a chore of the past.

If you’re looking to push the boundaries with creative cooking our Compact Full Steam and Compact Microwave Ovens is a must-have appliance for your kitchen. Pair one of our Compact Ovens with a Single Slide&Hide® Oven to create a more versatile and larger cooking capacity than a standard Double Oven offers. Head to page 16 to discover how our small ovens have big ideas.

FEATURED MODEL:
B18FT56H0B N90 Compact Steam Oven with Home Connect

THE BEAUTY OF A MICROWAVE COMBINATION MODEL IS THAT IT CAN MIMIC ALL THE BENEFITS OF A TRADITIONAL OVEN IN A FRACTION OF THE TIME.
Choosing the right appliance to complement your kitchen and lifestyle can be challenging. To help you select the perfect kitchen companion, we’ve introduced easy-to-follow Collections based on product features, technology, design and simplicity. There’s a collection to suit everyone.*

### THE COLLECTION

#### N 90
- Slide&Hide® with Home Connect
- Slide&Hide® door with Rotating Handle
- Full Touch Control 5.7” inch
- Medium Shift Control 4.1” inch
- Full Steam
- NEFFLight®
- Vario Steam
- Pyrolytic Self-Cleaning
- CircoTherm®
- SeamlessCombination®
- Multi Point Meat Probe
- ComfortFlex Rails

#### N 70
- Slide&Hide® door with Rotating Handle
- Small Shift Control 2.5” inch
- Vario Steam
- Pyrolytic Self-Cleaning
- CircoTherm®
- SeamlessCombination®
- Single Point Meat Probe
- ClipRails

#### N 50
- Slide&Hide® with Rotating Handle, depending on the model
- Added Steam
- Medium LCD White Electronic Control
- Small LCD White display
- Pyrolytic Self-Cleaning
- CircoTherm®
- Single Point Meat Probe
- ClipRails

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*The features included in each collection are an overview only. Please ensure you check the product detail for exact features of each model.

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THE NEFF OVEN COLLECTIONS

At NEFF, we appreciate that every customer has a unique set of requirements when it comes to designing the kitchen of their dreams. Choosing the right appliances to reflect your own cooking and design style is often overwhelming. That’s why NEFF is on hand to help you achieve that all important premium look by grouping products across all categories into 3 unique Collections.

Defined by the unique Slide&Hide® Oven with disappearing door, our N90, N70 and N50 Collections each offer a different design and range of features, so you can create a seamless kitchen best suited to your individual needs.

#### N 90
Our most premium collection of appliances are designed to enhance the cooking process for any Cookaholic. Offering a choice of 2 display designs with a Full Touch or Shift Control operation, the N90 Collection is equipped with every feature and function that a creative chef desires. To ensure you achieve a seamless kitchen, make sure you mix and match N90 appliances that have the same control display.

#### N 70
Offering a sleek and stylish design with a range of innovative features and functions, our N70 collection is perfect for those who love to experiment in the kitchen.

#### N 50
Our newest product collection gives passionate cooks the tools they need to get creative in the kitchen. Designed with a more traditional dial control operation, our N50 Slide&Hide® Oven Collection offers all the features and functions to inspire any budding chef. Head to page 13 to find out more.
NOTHING GETS IN THE WAY OF COOKING, NOT EVEN THE DOOR.

We create appliances that are tailored to modern lifestyles and requirements. Our unique Slide&Hide® door fits smoothly under the oven to give plenty of room, as well as better access to the oven’s interior – ensuring an easy and flexible approach to cooking. Recognising our customers’ need for maximum cooking space, our unique full-sized single ovens are now even larger with a 71-litre capacity.

SLIDE&HIDE®

Get closer to your cooking

CIRCO THERM®

Simultaneous cooking on multiple levels

With CircoTherm® you can cook, roast and bake completely different dishes on all levels and everything will come out tasting like it’s supposed to. With no intermingling of flavours, the roast meat will taste like roast meat, and the muffins will taste like muffins. With flat items like cookies you can bake them using all four levels.

COOK A THREE-COURSE MEAL IN-ONE-GO WITHOUT THE INTERMINGLING OF FLAVOURS.

CircoTherm®

CircoTherm® works by drawing air in from the oven via a powerful stainless steel fan, it then heats up the air and forces it right back into the oven cavity through strategically placed ducts in the rear wall. The desired temperature is achieved quicker and more evenly than in a conventional oven, saving time and energy as little or no preheating is required. There is also a new Power Boost function, available within our 4D CircoTherm® system, to speed things up even more when cooking for short periods of time – just put the food in and start the oven.

The hot air is focused directly onto the food being cooked, wrapping the shelves to ensure the surfaces of baked and roasted items seal quickly. This keeps moisture in and prevents flavour transfer, so you can cook an entire three-course meal using all levels of the oven at the same time.

3D CircoTherm®

Standard on all N50 Single and Double Ovens, our original and renowned 3D CircoTherm® system combines specially designed fan and back panel to deliver even cooking & baking on up to three levels – perfect results every time with no intermingling of flavours.

4D CircoTherm®

Offering all the benefits of our original 3D system, 4D CircoTherm® combines a balanced stainless steel fan with a specially designed back panel and state-of-the-art electronic motor for optimum multi-level results. The electronic motor automatically switches between clockwise and anti-clockwise rotation every few minutes to deliver even better heat distribution throughout the cavity, facilitating cooking & baking on up to 4 levels simultaneously. 4D CircoTherm® is a more efficient and energy saving alternative to our 3D system and is standard on all N70 & N90 Single Ovens.
PYROLYTIC SELF-CLEANING

The oven that almost cleans itself

When you activate the Pyrolytic Self-Cleaning cycle, high temperatures of up to 485°C turn baking, roasting and grilling spatter and residue into dust. Once the oven has cooled you can simply wipe it away with a cloth. That’s all there is to it!

MAKE OVEN CLEANING A THING OF THE PAST.

Pyrolytic Self-Cleaning is a safety measure, the oven door locks automatically until the oven has cooled to an acceptable level. The whole process only takes 1½ hours depending on the degree of soiling (there are three programme options).

What’s more, all of our pyrolytic ovens also come with our efficient EasyClean® cleaning aid. For a lightly soiled oven, when a pyrolytic cycle is not required, place 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.

Slide&Hide® with Pyrolytic Self-Cleaning

With the stylish and innovative Slide&Hide® Single Oven now available with Pyrolytic Self-Cleaning, cleaning up those little spills won’t eat into your dinner time. From bubbled-over cheese to sizzling joints of meat, spatter and splatterings are simply turned to dust, allowing you to quickly wipe away any residue once the oven has cooled.

ECO CLEAN

In non-pyrolytic models we have the EcoClean® feature – a microfine ceramic bead coating on the oven’s interior back or top, sides and back, depending on the model. It has a very large surface area, making it extremely absorbent. This highly efficient coating lasts for the entire lifetime of the oven and works once the oven reaches 140°C. Depending on how often you use your oven, there is a special EcoClean® cleaning program to get rid of accumulated soiling which may only be necessary 2-3 times a year. This uses a temperature of 275°C to remove burnt-on food without chemical cleaners.

BASE CLEAN

All ovens with the EcoClean® coating also have BaseClean to help clean the base of the oven – it softens burnt-on food with warm water. After the programme has finished you just have to wipe the base with a damp cloth.

You can choose from three cleaning settings:

- Light residue approx. 1 hour, 15 minutes
- Medium residue approx. 1 hour, 30 minutes
- Intensive cleaning approx. 2 hours

PYROLYTIC SELF-CLEANING

A MATCH MADE IN NEFF

NOW ADD STEAM INTO THE MIX

A FULLY FUNCTIONING OVEN, MICROWAVE AND STEAMER IN ONE.

Partner your N50 Slide&Hide® Single Oven with our N50 Compact Microwave Combination Steam Oven to create a seamless design with endless cooking possibilities. Offering just what it says in the name, you can use our N50 Compact Microwave Combination Oven with steam to combine hot air and steam to microwave cooking in one single appliance.

As well as retaining vitamin and mineral content in food, steam cooking preserves flavours, ensuring that less salt additives are needed and a healthier dish is served. Whilst the internal microwave element enables food to be cooked quickly and dishes which benefit from oven baking/roasting are left beautifully fluffy on the inside and crisp on the outside.

WOW WITH SLIDE&HIDE®

Be the envy of all your dinner party guests with the N50 Slide&Hide® Single Pyrolytic Oven. Our unique Slide&Hide® N50 Single Oven frees up kitchen space without sacrificing premium design. Featuring wider chrome trims with traditional control dials and an electronic display on selected models, our N50 ovens will make a style statement in any kitchen.

Full of innovative features, you can expect 3D CircoTherm® with ClipRail Telescopic Rails as a standard and make oven cleaning a chore of the past with the invaluable Pyrolytic Self-Cleaning function. Furthermore and unique to the N50 Collection only, our built-in Single Point Meat Probe monitors the core temperature of your joint and automatically switches the oven off when it’s ready to be served. Ensuring that a succulent roast is always achieved has never been easier.

Featured models:
BSACM7HH0B N50 Slide&Hide® Single Pyrolytic Oven and CATP64N0B Compact Microwave Combination Steam Oven
PERFECTLY CONCEALED:
The water container is easy to remove and refill.

VARIO STEAM
Innovative steam assistance

Vario Steam gives dishes just the right amount of moisture by adding steam at three intensity levels, for baking, roasting or just heating up.

Vario Steam works by adding the desired amount of steam through ducts in the back plate, during the CircoTherm®, top and bottom heat, bread baking and grilling modes. There are three preset levels to provide a moist cooking environment and help achieve beautiful food that is perfectly succulent and tender.

Dishes retain their colour, flavour and won’t dry out during the cooking process.

CRISP ON THE OUTSIDE, SUCCULENT ON THE INSIDE, DELICIOUS ALL AROUND.

FULL STEAM
A fully functioning oven and steamer in one

Our Full Steam ovens combine all the heating modes of a full-featured oven with those of a steam cooker, in one single appliance. Ideal for fish and vegetables, nutrients are retained and food is left beautifully flavoursome. It’s easy to operate and also simple to refill the concealed one litre water container – press a button to open the front panel, remove the container, fill it and you’re ready to steam ahead.

ADDED STEAM
New for N 50

Added Steam offers two preset levels of steam for combination with traditional cooking methods to achieve dishes with beautiful textures and flavours.

RAIL SYSTEMS
Comfortable and flexible access to your cooking

Lift hot dishes safely and comfortably out of the oven using our ComfortFlex Telescopic Rails, available within the N90 Collection. With the new design the rails don’t get in the way – you can grab the tray or dish from the side for more safety when handling.

Offering a similar benefit of allowing food to be pulled clear of the oven for optimum tasting and basting, our ClipRail Telescopic Rails feature a clip to release functionality and are available within our N50 Collection. You can also position our ClipRail Telescopic Rails on any level in the oven.

MEAT PROBE
Even the best sometimes need a little help

Take the guesswork out of cooking joints of meat with our clever built-in temperature probe feature. Available within the N90 Collection, the Multi Point Temperature Probe measures the joint’s heat at three points to ensure it’s perfectly cooked throughout. Offered within the N50 Collection is our Single Point Meat Probe that monitors the core temperature of your joint and automatically switches the oven off when it’s ready to be served.

NEFF LIGHT®
Bright and brilliant

A unique feature by NEFF, which allows food to always be visible without opening the oven door. Most ovens have an internal lighting system, but when cooking, shelves and pans can reduce the effectiveness of the light. NEFFLight® brightly illuminates even the farthest corner of the oven using LED bulbs. A special prism in the oven door distributes the light evenly at all levels, for a good view without dazzle.

HOME CONNECT
Bake and roast from anywhere

Manage our Wi-Fi connected N 90 and N 50 oven from anywhere you can take your smartphone – start roasting from afar and get a notification when dinner is ready. You can also speak to your oven via voice command and keep your messy hands on the cooking only.

Our innovative Home Connect app also provides you with a wealth of experimental recipes to ensure that you have enough inspiration to get creative in the kitchen and get the best out of your oven.

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COMPACT OVENS WITH MICROWAVE 
& MICROWAVE COMBINATION OVENS

Delicious results in rapid time

Designed to offer the ultimate flexibility, a compact oven with microwave functionality combines the benefits of conventional oven cooking and microwave cooking. Food is cooked quickly and dishes which benefit from oven baking & roasting are left beautifully fluffy on the inside and crisp on the outside.

OVENS WITH INTEGRAL MICROWAVE

Want an oven that offers more versatility for creative cooking? NEFF compact ovens with microwave give you all the benefits of a traditional single oven, but with the added power of a microwave. This combination of traditional oven-led cooking supported by low-medium power microwave (max. 360W) lets you speed up the cooking process while still delivering the flavours and results you’d expect from your NEFF oven.

In addition, you can also team the compact oven with microwave together with a traditional single NEFF oven, creating a highly versatile alternative to a double oven.

MICROWAVE COMBINATION OVENS

Wish your microwave gave crisp and brown results like your oven? That’s exactly what you can get with a NEFF microwave combination oven. The combination of microwave (max. 600W) supported by hot air or grill functions enhance your cooking for garden and delicious meals. It’s the speed you’d expect from a microwave but with the flavour and appearance you get from an oven or grill.

FAST FOOD NEVER LOOKED, OR TASTED, SO GOOD

Invaluable in any Cookaholic’s kitchen, our N90, N70 and N50 Collection Compact Microwave Ovens feature an integral microwave designed to cook your favourite dishes in a fraction of the time. Combined with the option of conventional oven cooking, our Compact Microwave Ovens offer the ultimate versatility to any meal. Also available within all collections is our range of Compact Full Steam Ovens to offer you a healthier approach to cooking with a more tasty result. All Compact Ovens have been designed to perfectly coordinate with our unique Slide&Hide® Single Ovens.

THE NEFF COFFEE CENTRE

Choose from Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffe Latte, milk froth, warm milk or hot water with the new coffee centre.

SIMPLE, FAST AND IRRESISTIBLE

Impress guests and add a personal touch to your kitchen with the new NEFF Coffee Centre. Eight individual beverages can be created, allowing you to select strength, size, temperature and amount of milk before saving it under your guest’s name. Access to your personal coffee is fast and easy by pressing the button.

WARMING DRAWERS

WARMING DRAWER EXPLAINED...

A warming drawer is 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, they’ll not only warm 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 prove dough.

Designed to coordinate with other NEFF appliances, we offer our Warming Drawers across both the N90 and N50 collection in two sizes - 14cm high, which holds 12 plates, and 29cm high, which can hold 40 plates. Also available within the N90 Collection is our 14cm fully extendable Accessory Drawer, ideal for additional kitchen storage.

VACUUM DRAWER

A must have for any passionate chef, our tailor-made vacuum-seal Sous Vide chamber systems can intensify flavours that highlight your finest ingredients. The NEFF Vacuum Drawer turns into your practical helper for vacuum-sealed gravy, soups, broths, cut fruit and vegetables in appetizing portions to stock up your fridge and freezer. Further benefits include showcasing your efforts in a jar so basil turns into long-lasting pesto and baby food into handy ‘to go’ portions, plus, the NEFF Vacuum Drawer becomes your handy extension for flexible sealing of larger jars and plastic containers.
CONTROL DISPLAY

A design for every Cookaholic

Our unique range of Slide&Hide® Ovens are available with 5 different control displays for navigating the cooking features. We offer everything from a large full Touch TFT control to a traditional dial with electronic display, so you can decide on a design that suits your style of cooking.

N 90: Full Touch Control

Intuitive display with fingertip control

Innovative Full Touch Control operation revolutionises convenience within our premium N90 Collection. The control panel sets new standards with fast navigation and simple, precise operation by touching or swiping the large high-resolution colour TFT display.

N 90: Medium Shift Control

Offering the best of both

Also available within our N90 Collection is our trusty yet stylish Medium Shift Control that offers both a medium Touch Control display along with a shift panel to aid navigation.

N70: Small Shift Control

Premium yet practical

Often a popular choice for control display, our Small Shift Control is available within our N70 Collection and offers the best of a high resolution display with a shift panel button for precise and easy navigation.

N 50: Electronic Control with Medium LCD Display

Traditional yet precise navigation

Our N50 Collection offers the convenience and precision of a traditional control dial alongside a stylish large LCD Display. The oven proposes a suitable temperature when a particular function is selected and displays the temperature digitally. Other display features include a control panel lock and, if left unadjusted for a period of time, the oven will switch itself off as a safety measure.

N 50: Small LCD Display

Simplicity at its best

An alternative control display offered within our N50 Collection. Featuring traditional controls dials alongside a small LCD display, navigating your oven can be as simple as you like.

THE PERFECT COMBINATION

Mix and match your appliances

Create your perfect kitchen by choosing your very own appliance combination and cooking features to suit your lifestyle. With our Seamless Combination® strips you can seamlessly combine our N 90 and N 70 Collection of single ovens and compact appliances to create a sleek and stylish finish.
**COOKING WITH A NEFF OVEN**

**KEY FEATURES**

- **CIRCO THERM®**
  The CircoTherm Power Boost function speeds things up even more when cooking for short perform time – just put the food in and start the oven.

- **CIRCO THERM® GENTLE**
  Optimised for gentler cooking and baking on one level. It's perfect for frozen or convenience foods, bread, cakes and meats. Available on all electronically controlled ovens.

- **VARIO STEAM**
  Vario 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 with your Full Steam function. It’s easy to operate and also simple to refill.

- **SABBATH**
  This setting engages the top and bottom heating elements to reach a temperature of between 65°C and 140°C. The oven can be set to run for up to 74 hours to keep food warm, without changing the status of the fan, lights and controls.

**OVEN CLEANING FUNCTIONS**

- **PYROLYTIC SELF-CLEANING**
  Pyrolytic cleaning is a self-cleaning system for ovens. The process superheats the oven to approximately 650°C, which burns off any deposits from baking, roasting and grilling. This creates a perfectly clean oven and a residue of fine dust that’s easily removed with a damp cloth.

- **EASYCLEAN®**
  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 steam appliances contain a descaling programme which can be set according to the hardness of the water.

- **ECOCLEAN®**
  EcoClean® is a microfine ceramic bead coating on the oven’s interior back or top, sides & back, depending on the model. It has a very large surface area, making it extremely absorbent. It absorbs fat droplets and keeps the inside of the oven clean.

**COOKING FUNCTIONS**

- **CIRCO THERM®**
  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. Cook on four levels within the N 50 and N 70 Collection and 3 levels within the N 50 Collection.

- **CIRCO THERM® 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 merinque pie, eliminating the need for blind baking.

- **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 cakes.

- **CIRCO ROASTING**
  An ideal function for cooking meat and poultry for a rostess result where the fan and top element alternatively come on.

- **CENTRE SURFACE GRILL**
  You can use just the centre section of the grill for smaller quantities.

- **LOW TEMPERATURE COOKING**
  A special setting for hard to cook and 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 food temperature to gently tenderise without overcooking, resulting in meat/poultry that is juicy and melts in the mouth.

- **REHEAT**
  Reheat allows you to gently warm dishes again – and there’s no need to add water. The centre heats up the centre of the oven. This setting also heats up the centre of the oven for single shelf cooking. The oven maintains its average temperature for gentler cooking by reducing the thermostat cycles and using residual heat as part of the process.

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

- **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.

- **KEEP WARM**
  An ideal setting for keeping food warm without drying it out before serving. Typically set between 60°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.

- **DOUGH PROVING**
  This function provides a warm, moist environment which gives perfect conditions for proving any yeast dough.

**CONVENTIONAL HEAT GENTLE**

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

**VENTILATION**

- **HOBS**

**REFRIGERATION**

- **VENTILATION**

- **HOBS**

**INTERNAL FEATURES**

- **MEAT PROBE**
  The Multi Point Meat Probe measures the joint’s heat at three points and the Single Point Meat Probe measures in one point, ensuring the right core temperature is reached, so you can take the roast out when it’s ready.

- **ROSTING ASSISTANT**
  This innovative assistant makes food preparation even easier and more convenient. The Baking and Roasting Assistant serves up a cooking suggestion, even easier and more convenient. The Baking and Roasting Assistant serves up a cooking suggestion.

- **CENTRAL PROBE**
  This special electronic setting designed to keep food warm, without changing the temperature and time, to ensure perfect results.

- **Rapid Proofs**
  Rosting Assistant serves up a cooking suggestion.
Multi Point
Pyrolytic Oven

The only oven with a disappearing door cleaner than ever

Our unique Slide&Hide® ovens now come with Pyrolytic SelfCleaning function. Using a high temperature programme to burn food residue to dust, which can be quickly wiped away once the oven has cooled, oven cleaning has now become a thing of the past. From bubbling over cheese or sizzling joints of meat, our Pyrolytic ovens give you more time to concentrate on your next creation.

COLLECTION
BLACK GLASS WITH STEEL TRIM

FUNCTIONS
- Full Touch with large colour TFT Clear Text display
- Shelf Control, Medium colour TFT Clear Text display
- Shelf Control, Small TFT Clear Text display
- NEFF Design MagicTouch controls, LCD display

Door type
- Soft Opening Door
- Suitable for Seamless Combination® Accessories

KEY FEATURES
- Home Connect
- 100% Stainless Steel Side Wall Finish
- VariSteam® / added steam
- VarioSteam® / added steam
- Multi Point Temperature Probe / Meat Probe

CLEANING FUNCTION
- Pyrolytic Cleaning
- EasyClean® Semi / Side / Slide
- EasyClean® / Black Clean

COOKING FUNCTIONS
- CircoTherm®
- CircoTherm® Genie / Top & Bottom Heat together
- Top & Bottom heat / Bottom heat only
- Multi-stage residual heat
- Full surface grill / Creative Surface Grill
- Baking and roasting assistant
- Low temperature cooking
- CircoTherm® Intensive (Phase Setting)
- Defrost
- Plate warming / Keep Warm
- Fast preheating

PERFORMANCE & TECHNICAL INFORMATION
- Energy efficiency index
- Energy efficiency rating
- Energy consumption CircoTherm®
- Energy consumption conventional
- Oven cavity l
- Time to cook standard load
- L
- Weight cooking times
- kg
- Total connected load / face rating
- W
- Cable length
- m
- Water tank capacity
- L

STANDARD ACCESSORIES
- Wire shelf / Universal full width pan

Prepared according to EN50304, 65/2014

**For more information please visit NEFF-HOME.COM/UK**
SLIDE&HIDE® SINGLE OVENS WITH FULL STEAM

All the benefits of a steamer and a conventional oven

Our Full Steam ovens, within the N90 collection, allow you to cook with steam as a standalone function. Easy to operate and simple to fill via a concealed one litre container, our Full Steam ovens allow you to cook moist, flavourful and healthier meals. For added benefit, our VarioSteam® function also comes as standard with the N90 Full Steam Oven.

Everything you need to cook up a feast

Our Slide&Hide® with VarioSteam® ovens enhance your cooking by injecting steam whilst using traditional cooking functions to intensify your dish. Ideal for achieving succulent pieces of meat, perfectly crusted bread and reheating previously cooked meals.

The only oven with the disappearing door

Inspired by the most demanding Cookaholics, our unique Slide&Hide® disappearing oven door is designed to get passionate cooks closer to their cooking. With the Slide&Hide® door retracting smoothly under the oven cavity, this oven is ideal for small kitchens with big flavours – perfect for tasting, basting and sampling.

---

B48FT78H0B Slide&Hide® Oven with Full Steam

B47VS34H0B Slide&Hide® Oven with VarioSteam®

B47CS34H0B Slide&Hide® Oven

---

KEY FEATURES

- Full Steam
- VarioSteam®
- CircOTherm®
- Slide&Hide®
- CircoTherm®
- Slide&Hide®

---

COOKING FUNCTIONS

- Convection cooking
- Direct steam
- Power boost
- Steam assist
- Full Steam
- VarioSteam®
- CircoTherm®
- Steam assist

---

PERFORMANCE & TECHNICAL INFORMATION

- Energy efficiency index: B
- Energy efficiency rating: A
- Energy consumption: 0.5 kWh
- Oven cavity: 71 l
- Time to cook: 30 min
- Largest baking sheet: 35 x 25 cm
- Fuel rating: 3 kW
- Water tank capacity: 1.0 l
- Standard accessories: 1 / 2 / 3 / 4

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*Measured according to the Exclusions, 6/14/2016
**KEY FEATURES**

**CircOTherm®**

- Pyrolytic Self-Cleaning function to tackle tough splatter and spillages.
- Featuring a standard dropdown door, our single Pyrolytic ovens also feature the same fascia design as our Slide&Hide® range.

**CircOTherm® Care**

- B27CR22N1B
- B17CR32N1B

**Slide&Hide®**

- Suitable for Seamless Combination®
- EasyClean® / Base Clean
- Stainless Steel fan, each shelf effectively wrapped to ensure there's no intermingling of flavours across individual dishes. Our single ovens feature a standard drop down door and the same contemporary fascia design as our Slide&Hide® range.

**DESIGNED WITH SOCIAL DINING IN MIND**

Cook a threecourse meal in one go with CircOTherm®

- Featuring our unique CircOTherm® technology, a NEFF oven is designed with social dining in mind. With hot air drawn in from the oven via a stainless steel fan, each shelf is effectively wrapped to ensure that there's no intermingling of flavours across individual dishes. Our single ovens feature a standard drop down door and the same contemporary fascia design as our Slide&Hide® range.

**KEY FEATURES**

- Foodies who aren't an option, our single oven scrubbing simply designed with social dining in mind. When oven scrubbing isn't an option, our single Pyrolytic ovens are the only choice for foodies who love to get creative in their kitchen. Simply activate the Pyrolytic Self-Cleaning function to tackle tough splatter and spillages. A standard dropdown door, our single Pyrolytic ovens also feature the same fascia design as our Slide&Hide® range.

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**PERFORMANCE & TECHNICAL INFORMATION**

- Energy efficiency index | 81.2 | 95.3 |
- Energy efficiency rating | A+ | A+ |
- Energy consumption (CircoTherm® kWh) | 0.00 | 0.00 |
- Energy consumption conventional kWh | 0.00 | 0.00 |
- Oven capacity | 27 | 27 |
- Time to cook standard load mins | 44 | 54 |
- Largest baking sheet area cm² | 1290 | 1290 |
- Total converted load / flare Rating | 2990 / 13 | 2990 / 13 |
- Cable length | 120 | 120 |
- Water tank capacity | 2 / 3 | 2 / 3 |
- SYMMETRY ACCESSORIES | | | |

- Made according to the guidelines, 05/14
COMPACT COMBINATION OVEN WITH FULL STEAM

Perfect for health conscious Cookaholics

Our compact Full Steam ovens are the ideal choice for cooks who love to prepare fresh, seasonal produce. As well as retaining vitamin and mineral content in food, steam cooking preserves flavours, ensuring that less salt and oil additives are needed. Designed to complement our selected Slide & Hide® oven range, Seamless Combination® mounting kits allow you to ‘mix and match’ your own sleek and stylish appliance wall.

C18FT56H0B
Compact Oven with Full Steam

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OPERATION
- Full Touch
- Large colour TFT Clear Text display
- Shift Control / Medium colour TFT Clear Text display
- Shift Control / Small TFT Clear Text display
- TFT Design
- Retractable controls, LCD display

KEY FEATURES
- Compact
- Full Air
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C28MT27H0B
Compact Oven with Microwave

Ovens with integral Microwave
Want an oven that offers more versatility for creative cooking? NEFF compact ovens with microwave give you all the benefits of a traditional single oven, but with the added power of a microwave. This combination of traditional oven led cooking supported by low medium power microwave (max. 360W) lets you speed up the cooking process while still delivering the flavours and results you’d expect from your NEFF oven.

In addition, you can also team the compact oven with microwave together with a traditional single NEFF oven, creating a highly versatile alternative to a double oven.

Microwave Combination Ovens
Wish your microwave gave crisp and brown results like your oven? That’s exactly what you can get with a NEFF microwave combination oven. The combination of microwave (max. 600W) supported by hot air or grill functions enhance your cooking for golden and delicious meals. It’s the speed you’d expect from a microwave but with the flavour and appearance you get from an oven or grill.

KEY FEATURES
- Pyrolytic: Self-cleaning
- Full Touch Control
- CircoTherm®

FUNCTION AND SPEED COMBINED

Delicious results in rapid time
Designed to offer the ultimate flexibility, a compact oven with microwave functionality combines the benefits of conventional oven cooking and microwave cooking. Food is cooked quickly and dishes which benefit from oven baking & roasting are left beautifully fluffy on the inside and crisp on the outside.

Ovens are left beautifully fluffy on the inside and crisp on the outside.

Cooking and roasting assistant

Microwave Combination Cooking

- 100% steam / Steam Direct
- Variable temperature
- Pyrolytic cleaning®
- EcoClean®/EcoSteam®
- Electronic control
- Multi Point Temperature Probe

Additional Functions
- Fan & Grill
- Full surface grill / Centre surface grill
- Bread baking
- Low temperature cooking
- Defrost
- Plate warming / Keep warm
- Fast Preheating

Energy performance:
- Oven capacity: 6.9
- Energy efficiency A+
- Energy consumption 1.27 kWh
- Time to cook:
  - Average cooking time: 43
  - Average heating time: 43

Dishwasher, ventilation, refrigeration, hobs

C28MT27H0B
Compact Oven with Microwave

C27MS32H0B
Compact Oven with Microwave

C27US22H0B
Compact Oven with Microwave

C17UR02N0B
Compact Oven with Microwave

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THE NEFF OVEN COLLECTIONS

THE NEFF OVEN COLLECTIONS
MICROWAVE OVENS

Style and convenience built-in

Our built-in microwaves fit seamlessly into your cabinetry. Depending on your chosen model, you’ll enjoy handy automatic programmes that suggest ideal cooking times, a full touch TFT display, or a Memory Function that allows you to select your favourite settings with just one touch of a button. Selected microwaves also feature a grill, so you can finish off your comforting lasagne with a layer of beautifully golden cheese.

INVERTER TECHNOLOGY

Inverter Technology delivers microwave power constantly while cooking – other traditional microwaves are only able to deliver maximum power and manage the differing settings by alternating between on and off for specific time periods. This can result in uneven heating or overcooked food and can be especially damaging to more delicate foods or smaller portions.

With Inverter Technology, the microwave delivers power constantly, gradually managing the power levels down over time in order to control the food temperature. This gentle approach to cooking reduces uneven heating or overheated food and is especially beneficial for delicate foods. It may be necessary to adjust cooking times to ensure foods are thoroughly cooked before serving.

NEFF recommends that the maximum power setting be used for heating liquids and the microwave is calibrated to provide a burst of high power initially, before managing the power down in stages to the next level over the first few minutes.

C17GR00N0B
Compact Microwave Oven with Grill and left hinged door

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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Maximum power Microwave</td>
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<td>1000</td>
<td>1000</td>
<td>1000</td>
<td>900</td>
<td>900</td>
<td>900</td>
<td>900</td>
</tr>
<tr>
<td>Number of Microwave power levels</td>
<td>5</td>
<td>5</td>
<td>5</td>
<td>5</td>
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<td>5</td>
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<td>Microwave distribution</td>
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<td>Turntable diameter mm</td>
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<td>295</td>
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<tr>
<td>Maximum fuse protection</td>
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<td>15A</td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>Cable length m</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
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<tr>
<td>Installation</td>
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<td>Left hinged</td>
<td>Left hinged</td>
<td>Left hinged</td>
<td>Left hinged</td>
<td>Left hinged</td>
<td>Left hinged</td>
<td>Left hinged</td>
</tr>
<tr>
<td>Control panel position</td>
<td>Below, horizontal</td>
<td>Below, horizontal</td>
<td>Below, horizontal</td>
<td>Below, horizontal</td>
<td>Below, vertical</td>
<td>Below, vertical</td>
<td>Below, vertical</td>
<td>Below, vertical</td>
</tr>
<tr>
<td>Electronic push button door opening</td>
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<td>Yes</td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Push button door opening</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Ventilation</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Air vented</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**A HELPING HAND IN THE KITCHEN**

We never underestimate the convenience of a microwave. Designed to complement with our selected single ovens, it’s easy to create a cooking station which perfectly meets your needs.

For further information on inverter technology, please go to www.neff-home.co.uk. For Inverter models, the maximum setting offers a time limited boost option for heating liquids.

After a cooking period, the microwave clock option will automatically show zero.

For further questions, please contact your local dealer.
With our 29cm warming drawer holding up to 40 plates, a larger size warming drawer is ideal for cooks who regularly entertain family and friends. If a slimmer version is more in-keeping with your space, our 14cm drawers also offer an impressive 12 plate capacity. With the option to melt chocolate, prove bread and keep your meals warm before serving, our warming drawers assist from prep to table.

THE PERFECT KITCHEN ASSISTANT

Invaluable in any serious kitchen, our warming drawers help at every stage of the cooking process. Ideal for proving, melting, defrosting and keeping cooked meals and crockery warm, our warming drawers perfectly sit below our single and compact ovens.

N17HH20N0B
Warming drawer, compatible with N 90 and N 70 models

<table>
<thead>
<tr>
<th>COLLECTION</th>
<th>N 70 / N 90</th>
<th>N 70 / N 90</th>
<th>N 70 / N 90</th>
<th>N 70 / N 90</th>
<th>N 70 / N 90</th>
<th>N 50</th>
<th>N 50</th>
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<tr>
<td>KEY FEATURES</td>
<td>Vacuum drawer</td>
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<td>●</td>
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<td>●</td>
<td>●</td>
<td>●</td>
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<tr>
<td></td>
<td>Plate warming</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
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<tr>
<td></td>
<td>Holds Warm</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
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<td>●</td>
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<tr>
<td></td>
<td>Defrost</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td></td>
<td>Low temperature cooking</td>
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<td>●</td>
<td>●</td>
<td>●</td>
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<td></td>
<td>Accessory drawer</td>
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<td>Displaying indicator light</td>
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<td>●</td>
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<td></td>
<td>Electronic control</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td></td>
<td>Rotary temperature control dial</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td></td>
<td>Touch Control</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
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<td>3</td>
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<td></td>
<td>Number of vacuum seal time settings</td>
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<td>3</td>
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<tr>
<td></td>
<td>Number of vacuum sealing levels / bags</td>
<td>1 / 3</td>
<td>1 / 3</td>
<td>1 / 3</td>
<td>1 / 3</td>
<td>1 / 3</td>
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</tr>
<tr>
<td></td>
<td>Glass setting lid</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td></td>
<td>Maximum temperature (°C)</td>
<td>80</td>
<td>80</td>
<td>80</td>
<td>80</td>
<td>80</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Minimum temperature (°C)</td>
<td>60</td>
<td>60</td>
<td>60</td>
<td>60</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td>Toughened Glass Base</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
</tbody>
</table>

PERFORMANCE & TECHNICAL INFORMATION

INSTALLATION INDEPENDENCE

Install with compact appliance | N 70 / N 90 | N 70 / N 90 | N 70 / N 90 | N 70 / N 90 | N 70 / N 90 | N 50 | N 50 |
Install with a single oven | N 70 / N 90 | N 70 / N 90 | N 70 / N 90 | N 70 / N 90 | N 70 / N 90 | N 50 | N 50 |
Push/Pull opening mechanism | ●         | ●         | ●         | ●         | ●         | ●         | ●         |

Drawer interior volume: L | 152        | 28         | 28         | 28         | 28         | 8   | 8   |
Interior drawer dimensions mm | 214x64x458 | 152x64x458 | 152x64x458 | 152x64x458 | 152x64x458 | 152x64x458 | 152x64x458 |
Vacuum chamber dimensions mm | 96x275x270 | 96x275x270 | 96x275x270 | 96x275x270 | 96x275x270 | 96x275x270 | 96x275x270 |
Installation in tall housing or under work surface | ●         | ●         | ●         | ●         | ●         | ●         | ●         |
Maximum weight capacity kg | 25         | 25         | 25         | 25         | 25         | 10   | 10   |
Total connected power W | 810        | 810        | 810        | 810        | 810        | 150  | 150  |
Minimum fuse rating A | 10          | 10          | 10          | 10          | 10          | 6    | 6    |
Cable length mm | 150         | 150         | 150         | 150         | 150         | 100  | 100  |
Cable plug | ●         | ●         | ●         | ●         | ●         | ●         | ●         |

STANDARD ACCESSORIES

Vacuum platform | ●         | ●         | ●         | ●         | ●         | ●         | ●         |
External vacuum adapter, hose & plugs | ●         | ●         | ●         | ●         | ●         | ●         | ●         |
Simple vacuuming bags | ●         | ●         | ●         | ●         | ●         | ●         | ●         |
The versatility of two cavities

With the convenience of two oven cavities, our built-in double ovens provide any Cookaholic with plenty of cooking space without impacting on kitchen design. Featuring NEFF’s CircoTherm® technology in the main oven and Pyrolytic SelfCleaning in both, it’s possible to cook different dishes on multiple levels without any intermingling of flavours or mess to clean up.

U2ACM7HN0B
Built-in Double Oven

**KEY FEATURES**

- **Main Oven**
  - Pyrolytic SelfCleaning
  - CircoTherm®
  - Electronic control
  - Meat Probe
  - Electronic control
  - pyrolytic cleaning
  - CircoRoasting
  - CircoTherm® Gentle
  - Main functions
  - roasting
  - provide
  - control

- **Top Oven**
  - pyrolytic cleaning
  - Electronic control
  - Main functions
  - control

**Built-in Double Oven**

<table>
<thead>
<tr>
<th>COLLECTION</th>
<th>N 50</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLACK GLASS WITH STEEL TRIM</td>
<td>UNAVAILABLE</td>
</tr>
<tr>
<td>WHITE GLASS AND STEEL TRIM</td>
<td>UNAVAILABLE</td>
</tr>
</tbody>
</table>

**TOP OVEN KEY FEATURES**

- Efficiency:
  - Class A
  - Class B
  - Class C

- Power:
  - 5.9 kW
  - 7.1 kW

- Time to heat:
  - 45 minutes

- Total capacity:
  - 120L

- Main functions:
  - 500 degrees

**MAIN OVEN KEY FEATURES**

- Efficiency:
  - Class A
  - Class B
  - Class C

- Power:
  - 5.9 kW
  - 7.1 kW

- Time to heat:
  - 45 minutes

- Total capacity:
  - 120L

- Main functions:
  - 500 degrees

*U2ACM7HN0B will be replaced with U2ACM7H90B to include Home Connect feature in Winter 2020.

* According to Regulation 2016/805/EU (4/2016) (or in legal successor at the validity of this document).
Because every cook has their own unique style

Choosing the right hob to complement your kitchen and cooking style can be challenging. At NEFF we understand the importance of creating a premium, seamless kitchen with appliances that are designed to coordinate with one another. To help you select the perfect kitchen companion, we’ve categorised all our hobs into easy-to-follow Collections based on product features, control display and design.

**A HOB FOR EVERY COOKING STYLE**

### THE HOB COLLECTIONS

**N 90**
- **STYLES OF HOBS**
  - Venting
  - FlexInduction
  - Gas on Glass

**ELECTRIC**
- This collection can include:
  - TFT Control
  - FlexInduction
  - Power Move
  - Power Transfer

**GAS**
- This collection can include:
  - FlameSelect®
  - Cast iron pan supports

### N 70
- **STYLES OF HOBS**
  - Venting
  - FlexInduction
  - Quick Light
  - Gas on Steel with black inlay

**ELECTRIC**
- This collection can include:
  - TwintPad® Control
  - Touch Control
  - Bevelled edge glass
  - Power Move
  - Power Transfer

**GAS**
- This collection can include:
  - FlameSelect®
  - Cast iron pan supports

### N 50
- **STYLES OF HOBS**
  - CombiZone Induction
  - Quick Light
  - Gas on Steel

**ELECTRIC**
- This collection can include:
  - Touch Control
  - Bevelled edge glass
  - CombiZone Induction
  - Ring Zones

**GAS**
- This collection can include:
  - Cast iron pan supports
  - Cast iron finish supports

### N 30
- **STYLES OF HOBS**
  - Induction
  - Quick Light
  - Gas on Steel

**ELECTRIC**
- This collection can include:
  - Control Dials
  - Frameless design
  - Induction technology
  - Ring Zones

**GAS**
- This collection can include:
  - Cast iron pan supports

---

*The features included in each collection are an overview only. Please ensure that you check the product detail for exact features of each model.*

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neff.co.uk
A HOB FOR EVERY COOKING STYLE

Rethink cooking in NEFF’s infinite kitchen

A great meal is all about the ingredients and cooking process. And it’s the same when it comes to choosing the right hob. If you want flexibility, an electric FlexInduction hob might be what you’re after. Or pick one of our innovative gas or fast induction hobs. Can’t decide which one? Then the Domino range might be the best hob for you, as it mixes all of the above. There’s a NEFF hob for anyone to get creative with.

VENTING HOBS

The in-1 Hob and Hood solution. With a choice from a conventional wall or island hood, our integrated cooktop ventilation allows you to reclaim your time in the kitchen. Offering a minimalistic and premium look, whilst providing a quick and responsive cooking surface. Cooking with an Induction Hob saves energy and is incredibly safe – there is little residual heat once the saucepan is removed from the hob.

CERAMIC HOBS

With their frameless design, our Ceramic hobs stand out in any kitchen, and a whole range of options with up to 17 power settings makes preparing the next feast as easy as pie. Better still, our enhanced touch control panel provides full flexibility over your cooking.

DOMINO HOBS

Our Domino hobs can be mixed and matched to create a cooking station that’s all your own. With gas (40cm), QuickLight ceramic (30cm), FlexInduction (30cm) and Teppan Yaki (40cm) hobs within the range, our Domino hobs can be linked to provide the ultimate versatile cooking experience.

GAS HOBS

For traditionalists who prefer to see exactly how much heat is delivered to their pans, gas cooking provides a robust and reliable way to prepare your favourite dishes. You can control your hob by numbers and not by eye with our precise and responsive FlameSelect® heat control feature available across selected gas hobs.

INDUCTION HOBS

If steel, stylish and clean lines are more in keeping with your kitchen design, our Induction hobs provide a minimalistic and premium look, whilst providing a quick and responsive cooking surface. For sociable cooks who often find themselves juggling multiple pans, Induction hobs within the FlexInduction range are controlled by our innovative TwistPad Fire®, removable and illuminated magnetic dial. 30% less energy than gas or ceramic hobs. The energy goes directly to the pans and the food inside them, so that almost no energy is lost. And because the heat needed is available much quicker, induction uses less energy than other fuel types.

FLEX INDUCTION HOBS

If steel, stylish and clean lines are more in keeping with your kitchen design, our Induction hobs provide a minimalistic and premium look, whilst providing a quick and responsive cooking surface. Cooking with an Induction Hob saves energy and is incredibly safe – there is little residual heat once the saucepan is removed from the hob.

FINISHES

We strive to maintain a range of hobs with sizes and finishes to suit all requirements. Choose from a number of options including colour trimmed models to match other NEFF appliances, or variations that blend in naturally with the worktop.

EFFICIENCY

Induction hobs are particularly energy efficient, using around 30% less energy than gas or ceramic hobs. The energy goes directly to the pans and the food inside them, so that almost no energy is lost. And because the heat needed is available much quicker, induction uses less energy than other fuel types.

SAFETY

People have used gas for decades as a quick, easy and safe means to cook. However, constantly changing international standards have brought safety into clearer focus, and as a result we’ve incorporated effective safety features into many of our gas hobs, like flame control, explained on page 49.

CLEANING

The easiest hobs to clean are ceramic and induction models. Their smooth flat surface is easy to wipe down, and because the temperature of the glass is much lower than other hob types, spillages do not burn on and can be quickly cleaned up.

60CM PLUG&PLAY HOB

The T36F841XOG is a frameless induction that is designed to work off a standard 13amp plug. This gives the flexibility of being able to install an Induction hob without the need for hard wiring. If you are looking to switch a 60cm hob this is a simple appliance to install.
UNDERSTANDING INDUCTION COOKING

Heat adjustment at your fingertips

An induction hob provides one of the most efficient methods of cooking. Extremely fast, with the ability to accurately control the power, induction hobs contain a strong electromagnet positioned under the surface of the hob. When a zone is activated and a ferrous metal pan is placed on it, a circuit is created which begins a rapid, even transference of heat to the base of the pan and its contents.

KEY HOB CONTROL FEATURES

AN INDUCTION HOB WILL BOIL A PAN OF WATER ALMOST TWICE AS FAST AS A GAS HOB

FULL TOUCH CONTROL TFT DISPLAY

Exciting and intuitive interaction with the first full-touch TFT FlexInduction hob from NEFF. Simply touch the large colour TFT display on the hob to select the cooking area, choose the power level, and access much more to bring your cooking to life.

TWISTPAD® FIRE

A clever, removable magnetic control dial which includes a stylish illuminating feature. Available across premium FlexInduction hobs.

TWISTPAD®

A clever, removable magnetic control dial available across selected FlexInduction and Induction Hobs.

Touch Control

Simply select a zone then swipe your finger across the control panel to select a heat mode.

Bevelled oval controls

Featured on most Domino hob models and various ceramic hobs.

HEATING UP TIMES OF DIFFERENT HOBS

<table>
<thead>
<tr>
<th>Type of Hob</th>
<th>Power</th>
<th>Heating Element Size</th>
<th>Heating Time (1.3 litres)</th>
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</thead>
<tbody>
<tr>
<td>1600 W Induction</td>
<td>180mm</td>
<td></td>
<td>0:02:00</td>
</tr>
<tr>
<td>1800 W Induction</td>
<td>1800mm</td>
<td></td>
<td>0:03:56</td>
</tr>
<tr>
<td>2000 W Induction</td>
<td>180mm</td>
<td></td>
<td>0:04:33</td>
</tr>
<tr>
<td>2500 W Induction</td>
<td>1600mm</td>
<td></td>
<td>0:05:26</td>
</tr>
<tr>
<td>3000 W Induction</td>
<td>1800mm</td>
<td></td>
<td>0:06:51</td>
</tr>
</tbody>
</table>

INDUCTION HOBS FEATURES & FUNCTIONS

Because every cook has their own unique cooking style

For entertainers, professional cooks or large families, induction cooktops provide a fantastic solution to demanding cooking requirements. The modern design, with clear print lines, supports a variety of pan sizes while reflecting a minimalist design trend. By dint of its innovations in Induction Cooking, NEFF has a range of features and functions to suit every cooking style.

KEY FEATURES & FUNCTIONS

HOB HOOD CONTROL – Allows you to manage the settings for both the hob and hood, directly from the hob itself.

FLEX INDUCTION – By using a different arrangement of induction coils to cover a wider area, entire zones can be activated and pans placed anywhere within that zone that will receive instant, even heat transference.

EXTENDED FLEX INDUCTION – Offering the same benefits as the FlexInduction, extended zones allow you to cook a variety of large roasters and accessories up to 40cm and pots up to 30cm in length.

POWER TRANSFER – Move pots anywhere in the double FlexZone and the setting will automatically move with them. All it takes is one single touch of a button.

POWER MOVE – Divide the hob into three heat zones, each with a different power level so you can easily move a pot between an intense heat at the front, simmering in the middle and a low, keep-warm temperature at the back.

COMBIZONE – Individual yet flexible cooking areas can be used independently or linked together to create an expanded cooking zone large enough for Teppan Yaki plates casserole dishes and griddle pans.

FRYING SENSOR – With 5 selectable temperature settings that hold levels of heat steady, FryingSensor ensures that there’s no more burning.

ADDITIONAL FEATURES & FUNCTIONS

MOVE MODE – Utilise the front of your hob to simmer and the back to boil and use either by moving the pan across the zones; by using move mode you can set different temperatures across combi and flex induction Zones.

CONTROL PANEL LOCK – A useful safety feature, just switch on the control panel lock to make sure children can’t play with the controls.

RESIDUAL HEAT INDICATORS – Primarily a safety feature – ‘H’ means it’s hot enough to continue cooking; ‘t’ play with the controls.

SAFETY CUT-OUT FACILITY – For added peace of mind, our induction hobs feature a safety cut-out facility which activates if the hob has been in constant use but no settings have been changed for a period of time.

RESTART – Provides full control over the hob by recalling the current used setting for up to four seconds if the hob has been unintentionally switched off by simply pressing the main switch.
VENTING HOBS
The 2-in-1 hob and hood
With freedom from a conventional wall or island hood, our Venting Hob allows you to reclaim your space in the kitchen. Offering a FlexInduction cooking surface with a powerful, built-in extraction mechanism, the NEFF Venting Hob is set to create the tasteful and modern kitchen that you’ve always dreamt of. Premium features such as our innovative and stylish magnetic control dial TwistPad® Fire, Double FlexInduction, Hob Hood Control & Power Move come as a standard.

A KITCHEN TO BREATHE IN
Selected Venting Hob models offer the following:

- **Key Design Features**
  - 80cm Width
  - Double FlexInduction
  - TwistPad® Fire

- **Performance Features**
  - PowerMove
  - PowerTransfer
  - FryingSensor
  - Hob Hood Control

FLEX INDUCTION HOBS
Innovations in flexible cooking
With the majority of Flex Induction hobs featuring TwistPad® operation, simply point and twist the removable dial towards your cooking zones to activate, or upgrade to the TwistPad® Fire and control both the hob and hood settings on your integrated appliance. Once you’ve finished cooking, the magnetic dial can simply be removed for a sleek, premium cook top finish. If you’re looking for the ultimate feature navigation, choose a FlexInduction hob with our innovative large high-resolution colour TFT display. Available on selected models, our most premium control display guides you easily through the menu, and its high contrast screen makes for a stunning worktop design.

FLEX INDUCTION IS PERFECT FOR ANY SIZE PAN, ANYWHERE COOKING

- **STYLISH HOB CONTROL**
  - TwistPad® Fire

  Featuring a unique, illuminated and removable dial, our TwistPad® Fire control feature has been designed to react to pans bubbling away quickly and easily. Simply point and twist the clever magnetic dial towards your cooking zones to activate and adjust the heat accordingly.

  Available with selected FlexInduction hobs, TwistPadFire® makes controlling your hob easier, and more stylish, than ever before.

  Available on selected FlexInduction and Venting Hobs.

DOUBLE FLEX INDUCTION
Move your pots and pans anywhere within the FlexZone. Their size and shape are automatically detected and heat is applied at their exact location.

POWER MOVE
Divide the hob into three heat zones, each with a different power level so you can easily move a pot between intense heat at the front, simmering in the middle and a low keep-warm temperature at the back.

POWER TRANSFER
Move pots anywhere in the double FlexZone and the setting will automatically move with them. All it takes is a single touch of a button.

FLEX INDUCTION EXPLAINED
By using a different arrangement of induction coils to cover a wider area, entire zones can be activated and pans placed anywhere within that zone will receive instant, even heat transfere.

This will put an end to juggling hot pans for space on the hob when cooking large dinners or multiple meals.

FlexInduction uses the same basic technology as standard NEFF Induction Hobs, which means these models also benefit from significantly lower surface temperatures. Because the entire space can be used efficiently, pans can be placed towards the rear of the zones, lessening the likelihood of accidents due to protruding handles. This makes FlexInduction one of the safer options for families with toddlers or young children.

Our FlexInduction design layout offers a larger zone (approximately 24 x 40cm) to cater for bigger pans, presenting more flexibility in pan size selection and positioning.

The 2-in-1 hob and hood
With freedom from a conventional wall or island hood, our Venting Hob allows you to reclaim your space in the kitchen. Offering a FlexInduction cooking surface with a powerful, built-in extraction mechanism, the NEFF Venting Hob is set to create the tasteful and modern kitchen that you’ve always dreamt of. Premium features such as our innovative and stylish magnetic control dial TwistPad® Fire, Double FlexInduction, Hob Hood Control & Power Move come as a standard.

A KITCHEN TO BREATHE IN
Selected Venting Hob models offer the following:

- **Key Design Features**
  - 80cm Width
  - Double FlexInduction
  - TwistPad® Fire

- **Performance Features**
  - PowerMove
  - PowerTransfer
  - FryingSensor
  - Hob Hood Control

FLEX INDUCTION HOBS
Innovations in flexible cooking
With the majority of Flex Induction hobs featuring TwistPad® operation, simply point and twist the removable dial towards your cooking zones to activate, or upgrade to the TwistPad® Fire and control both the hob and hood settings on your integrated appliance. Once you’ve finished cooking, the magnetic dial can simply be removed for a sleek, premium cook top finish. If you’re looking for the ultimate feature navigation, choose a FlexInduction hob with our innovative large high-resolution colour TFT display. Available on selected models, our most premium control display guides you easily through the menu, and its high contrast screen makes for a stunning worktop design.

FLEX INDUCTION IS PERFECT FOR ANY SIZE PAN, ANYWHERE COOKING

- **STYLISH HOB CONTROL**
  - TwistPad® Fire

  Featuring a unique, illuminated and removable dial, our TwistPad® Fire control feature has been designed to react to pans bubbling away quickly and easily. Simply point and twist the clever magnetic dial towards your cooking zones to activate and adjust the heat accordingly.

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  Available on selected FlexInduction and Venting Hobs.

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**DOMINO HOBS**

**Bespoke solutions for creative cooks**

Our Domino hobs can be mixed and matched to create a cooking station that’s all your own. With gas (30cm), Quick-Light ceramic (30cm), FlexInduction (30cm and 80cm) and Teppan Yaki (40cm) hobs within the range, our Domino hobs can be linked to provide the ultimate cooking experience. If you know exactly how you like to cook but prefer an additional zone for those speciality dishes, it’s also possible to mix a full sized hob with an extra Domino zone.

**HOW DO YOU LIKE TO COOK?**

**WITH NEFF DOMINO HOBS, THE OPPORTUNITIES ARE ENDLESS...**

---

**INDUCTION HOBS**

**Fast and flexible**

Are you fond of exploring new and untried recipes and tastes? Our range of induction hobs let you indulge each and every second of the cooking experience. Featuring innovative performance and design features such as CombiZone, FryingSensor and Touch Control, our Induction hobs deliver heat directly to where you need it and offer a sleek, stylish look to any kitchen.

---

**WHY CHOOSE INDUCTION COOKING**

**STYLISH**

Ceramic induction hobs are sleek, shiny and smooth – they complement the minimal, uncluttered lines of today’s stylish kitchens.

**FAST**

The speed of induction cooking is one of its major benefits. Cooking zones heat up remarkably quickly and if a boost of power is required it can be easily transferred from zone to zone.

**ENERGY EFFICIENT**

Induction hobs are extremely energy efficient with the added advantage of saving money on electricity bills. The precise amount of energy needed is only ever used as just the base of the pan heats up.

---

**EASY TO USE**

The flat, non-porous surface can be wiped over quickly, with areas around the circular zones remaining cool even during cooking. That way, if food spills or boils over it won’t ever get burnt on to the surface.

**SAFE TO USE**

A feature on all of our induction hobs, automatic pan recognition ‘senses’ and subsequently only heats up saucepans with a smooth, flat base, suitable diameter and ferrous metal content. This ensures that the hob will not heat up items like metal spoons accidentally left on induction zones, for added peace of mind.

---

Example combination, Double
Combination shows a FlexInduction Domino Hob with a Domino Gas Hob.

Example combination, Triple
Combination shows a FlexInduction Domino Hob, Teppan Yaki and a Domino Gas Hob.

Example combination, Hob
Combination shows a 40cm FlexInduction Hob with Teppan Yaki.

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Note: Only saucepans made of ferrous metal are suitable for use on our induction hobs.

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neff-home.com/uk/
USING A GAS HOB

The original re-imagined
Cooking with gas is a tried and tested medium. Its reliability, responsiveness and versatility have earned it the loyalty of both amateur and professional cooks alike. Our new range of gas hobs now feature FlameSelect®, innovative technology that gives you more control options to select precise heat to suit whatever you are cooking.

BECAUSE IT’S SO RESPONSIVE AND CONTROLLABLE, GAS IS STILL THE NUMBER ONE CHOICE FOR MANY NEFF CUSTOMERS.

THE NEFF GAS HOB RANGE

With gas, each pan requires its own burner to receive heat, so consideration needs to be taken over the average usage that the hob will receive and how many burners are going to be used. We provide three widths of gas hob, with a range of four and five gas burners. Some come with a larger wok burner as standard, but many models have a wok support available as an accessory.

90cm 5 burner extra-wide hob
70cm 5 burner wide hob
60cm 4 burner hob

BENEFITS OF A CERAMIC GLASS GAS HOB

Ceramic glass gas hobs feature a range of additional benefits over tempered glass hobs. In terms of safety, they have extra heat resistance and are ultra durable. They feature low-profile, one-piece burners which clean easily and always look trim and streamlined. The glass used is also exceptionally strong which keeps the thickness down to just 4mm. Finished with high precision, bevelled edges and mounted on a steel frame, they come complete with pan supports.

FLAME SELECT®

Gas cooking has never been more precise
With FlameSelect®, the gas flame adapts to the dish and not the other way around. Whether you’re searing a steak, boiling pasta, or simmering a roast, you can set the heat just as you would with an electric hob. Select one of the 9 heat levels available and you can see how the flame becomes larger or smaller just as you need it. For the first time ever, cooking with gas is as easy as cooking on an electric hob.

HOW DOES IT WORK?

With innovative and patented valve technology, our FlameSelect® gas hobs can regulate the gas output precisely in levels from 1 to 9. The power levels can then be set in proportional steps exactly like the power setting of an electric hob. Additionally, the control dials are accentuated with printed numbers in order to clearly highlight the chosen power levels.

THE FIRST GAS HOB TO ADAPT ITSELF TO ANY DISH

CONTROL YOUR HOB BY NUMBERS, NOT BY EYE

With FlameSelect®, the gas flame adapts to the dish and not the other way around. Whether you’re searing a steak, boiling pasta, or simmering a roast, you can set the heat just as you would with an electric hob. Select one of the 9 heat levels available and you can see how the flame becomes larger or smaller just as you need it. For the first time ever, cooking with gas is as easy as cooking on an electric hob.

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THE FIRST GAS HOB TO ADAPT ITSELF TO ANY DISH

CONTROL YOUR HOB BY NUMBERS, NOT BY EYE

GAS HOBS FEATURES & FUNCTIONS

A true favourite amongst passionate cooks

Searing, boiling and flambeing on flames resonates with the primal cook in all of us. NEFF gas hobs combine the style and reliability that cooks expect from this powerful method of cooking. Proud of its innovations in Gas Cooking, NEFF has a range of features and functions to suit every cooking style.

KEY FEATURES & FUNCTIONS

**FLAMESELECT®** – Cook everything just right with 9-level FlameSelect®. With FlameSelect® the gas flame adapts to your cooking, offering precise control every time. For the first time ever, cooking with gas is as easy as cooking on an electric hob.

**POWER LEVEL DISPLAY** – Some gas hobs benefit from a host of features that are usually found on ceramic hobs, including an LED display. The residual heat indicator displays if there is any residual heat on the hob. In the event of a problem with the individual burner the indicator lights also act as warning lights.

**HIGH SPEED BURNERS** – Provide a surge of extra power; particularly useful for boiling a large pan of water quickly.

**WOK Burner** – The secret of Chinese stir fry cooking is heat and speed. Our Domino wok (N23TA29N0) delivers 6.0kW, one of the most powerful on the market.

**FLAME CONTROL** – The flame failure safety device shuts down the supply of gas to the hob if the flame goes out for any reason. The automatic reignition uses a heat sensor to detect if the flame goes out and, if so, will automatically attempt to reignite.

**CAST IRON PAN SUPPORTS** – Firmly hold the pan above the flame, leaving space between the base and the burner. They’re used on the majority of our models because of their robust and sturdy nature and tolerance to prolonged contact with heat.

**EASY GRIP CONTROLS** – Ergonomically designed to be gripped and turned easily, even with wet or greasy hands.

**SIMMER SETTING** – Excellent for slow simmering, almost all of our gas hobs have a very low burner with a maximum of just 1.0kW.

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**FLEX INDUCTION ACCESSORIES**

Spanning the length of your FlexInduction zone, our accessories are designed to inspire you in the kitchen. From everyday cooking to theatrical displays, there’s an accessory to bring out the best in your favourite dishes.

**GRIDDLE PLATE**

Ideal for cooking steaks, fish, flatbreads and sliced vegetables, an induction griddle plate offers considerably more flexibility than a standard square griddle pan. All accessories within our induction range are easy to clean and dishwasher safe.

Surface area: 41.5 x 26.5cm

**TEPPAN YAKI**

Inspired by Japanese cooking, our Teppan Yaki plates are a stylish way to cook meat, fish and vegetables. Ideal for sociable cooking, Teppan Yaki plates provide even heat transference for delicious, impressive dishes.

Surface area: 41.5 x 26.5cm

**SAUCEPANS**

Ferrous metal saucepans are required for use on an induction hob. To check if a saucepan can be used with an induction hob use our quick magnetic test shown below. NEFF saucepans have been tried and tested to ensure that they offer optimum performance with NEFF hobs.

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 hobs.

**OVEN ROASTER AND STEAMER RACK**

With our roaster and steam accessory, it’s possible to steam on a NEFF Induction hob too. Ideal for preparing delicate fish and vegetables, steam cooking is a great way to prepare healthy, nutritious dishes. Oven and dishwasher safe.

**HOB ACCESSORIES**

We’ve carefully designed a range of cooking accessories to allow you to get the most out of your hob. From robust saucepans to creative cooking solutions for our FlexInduction hobs, there’s lots of ways to try something new with NEFF.

**ALL THE TOOLS FOR ANY EAGER COOKAHOLIC**

FLEX INDUCTION ACCESSORIES

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VENTING HOBS

The 2-in-1 hob and hood is here

Discover our new range of Venting Hobs, designed with flexibility in mind. With more options to use and install, packed with features, and phenomenally quiet too, you just need to focus on creating.

**T58TL6EN2**
Flex Induction Venting Hob
N 90

Integrated hood

**T48TD7BN2**
Flex Induction Venting Hob (702mm model also available T47TD7BN)
N 70

Integrated hood

**FLEX INDUCTION HOBS**

**The joy of flexible cooking**

Flex Induction offers creative cooks the ultimate freedom. With enlarged cooking spaces, the whole zone becomes your cooking canvas. Enjoy innovative controls such as the large high-resolution colour TFT display that guides you easily through the menu, and its high contrast screen makes for excellent legibility.

**T59T6FRN0**
Flex Induction Hob
N 90

3 Flex Induction zones

**T69T6FRN0**
Flex Induction Hob
N 90

2 Flex Induction zones

**HOB TYPE**

<table>
<thead>
<tr>
<th>MODEL NO.</th>
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<tbody>
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<tr>
<td>T39T6FRN0</td>
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</table>

**DESIGN PERFORMANCE**

- **NO. OF INDUCTION ZONES**: 3
- **Duct / Recirculating power level**: Intensive / Maximum
- **Duct / Recirculating power level**: Intensive / Maximum
- **Energy Consumption Display**: 
- **Timer with automatic switch off**: for each zone / Count-Up Timer

**HOB TYPE**

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<tr>
<th>MODEL NO.</th>
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<td>T39T6FRN0</td>
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</table>

**DESIGN PERFORMANCE**

- **NO. OF INDUCTION ZONES**: 2
- **Duct / Recirculating power level**: Intensive / Maximum
- **Energy Consumption Display**: 
- **Timer with automatic switch off**: for each zone / Count-Up Timer

**HOB TYPE**

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<tr>
<th>MODEL NO.</th>
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</table>

**DESIGN PERFORMANCE**

- **NO. OF INDUCTION ZONES**: 2
- **Duct / Recirculating power level**: Intensive / Maximum
- **Energy Consumption Display**: 
- **Timer with automatic switch off**: for each zone / Count-Up Timer
FLEX INDUCTION HOBS

Point, twist and remove for cleaning – TwistPad® offers the ultimate control

Our Flex Induction hobs are created to respond to your way of cooking. Delivering heat exactly where it’s needed, Flex Induction is a truly liberating way to prepare your favourite dishes. With a range of griddle pans and Teppan Yaki grill plates available from the NEFF online store, creative cooking has never been easier. With the majority of Flex Induction hobs featuring TwistPad® operation, simply point and twist towards your cooking zones to activate, or upgrade to the TwistPadFire® and control both the hob and hood settings on your integrated appliance. Once you’ve finished cooking, the magnetic TwistPad® dial can simply be removed for a sleek, stylish cook top finish.

T59TS61N0
Flex Induction Hob (918mm width)

DESIGN
Width: 918mm
Commissioning
Control region
Style

FEATURES:
Home Contact
Waterproof Contact
5” Full Touch colour display with Dish Categories
Power Move
Automatic setting transfer
Frying Sensor
Power Boost
Pan Boost
Number of the Induction zones
Extended Induction Zone
Number of Combi Induction zones
Information
Number of individual zones
Power levels
Digital display
Timer with automatic switch off for each zone
Count-up Timer
Quick Start
Energy Consumption Display

PERFORMANCE & TYPICAL INFORMATION:
Nominal voltage: V
Maximun power output: W
Electrical cable length: m

GRILL plug
Rear left Flexinduction zone power: kW/mn
Rear left zone power: kW/mn
Rear right Flexinduction zone power: kW/mn
Rear right zone power: kW/mn
Rear Centre zone power: kW/mn
Front Centre zone power: kW/mn
Front left Flexinduction zone power: kW/mn
Front left zone power: kW/mn
Front right Flexinduction zone power: kW/mn
Front right zone power: kW/mn
Flexinduction Zone left power: kW/mn
Flexinduction Zone right power: kW/mn
Extended Flexinduction rear left power: kW/mn
Extended Flexinduction rear right power: kW/mn
Combination left power: kW/mn
Combination right power: kW/mn
Rear left zone with power Boost (max. kW)
Rear right zone with power Boost (max. kW)
Front Centre zone with power Boost (max. kW)
Front left zone with power Boost (max. kW)
Front right zone with power Boost (max. kW)

3 Flex Induction zones

THE JOY OF FLEXIBLE COOKING

neff-home.com/uk/
FLEX INDUCTION HOBS

Heat adjustment at your fingertips

Are you fond of exploring new and untried recipes and tastes? Our range of induction hobs lets you indulge each and every second of the cooking experience. Our FlexInduction hobs allow you to move your cookware freely around on the hob. The pots are automatically detected and heat applied where it’s needed. But there’s more to our hobs to guide you to a tasty result. Take the TwistPadFire® which puts heat at your fingertips. A simple rotating motion with your index finger allows you to set the temperature.

**Design Performance**

**T59FT50X0**
Flex Induction Hob (918mm width)

**T58FT20X0**
Flex Induction Hob (826mm width)

**HOB TYPE**

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<th>MODEL NO.</th>
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<tr>
<td>INDUCTION</td>
<td>T58FT20X0</td>
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**Features**

- **Hose Control**
- **Wide-Head Control**
- **5° Flat Touch colour display with Dish Categories**

**Power Mode**

- **Automatic setting transfer**
- **Sensing Sensor**
- **Power Boost**
- **Number of the Induction zones**
- **Extended FlexInduction Zone**
- **Number of Comb Induction zones**

**Rear Bevel**

- **Front Bevel**
- **TwistPad®**
- **TwistPad®**

**Technical specifications**

- **Nominal voltage**
- **Nominal current**
- **Number of power boost**
- **Maximum power output**

**Energy Consumption Display**

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**Design Performance**

**TwistPad Fire**

**Hob-Hood Combination**

**Home Connect**

**Control type**

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<th>MODE</th>
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**Design Specifications**

- **Discontinued September 2020**
- **Discontinued September 2020**

**Support**

- [neff home.com/uk](https://www.neff-home.com/uk/)

INDUCTION & CERAMIC HOBS

Sleek, stylish & responsive - the perfect addition to a contemporary kitchen

Our induction hobs deliver heat exactly where you need it with little residual heat. This makes induction cooking one of the safest and most efficient modes of cooking around. Offering an extra-wide cooking surface and Full Touch Control operation, this hob is created with passionate, experimental cooks in mind.

T48PD23X2
Induction Hob (792mm width)

FOR EVERY FORM OF PASSION

T48PD23X2
Model

HOBB TYPE

COLLECTION

N 50

T4PD2X

N 50

INDUCTION PERFORMANCE / TECHNICAL INFORMATION

- 7 stages
- 2 stages
- 2 stages
- 2 stages
- 2 stages
- 2 stages

T4PD2X

N 50

- 7 stages
- 2 stages
- 2 stages
- 2 stages
- 2 stages
- 2 stages

N 50

T4PD2X

N 50

N 30

NERD

- 7 stages
- 2 stages
- 2 stages
- 2 stages
- 2 stages
- 2 stages

Electrical appliance, Daley Street, Manchester, M3 2EX, United Kingdom, 2022-01-01
With their frameless design, our Ceramic hobs stand out in any kitchen, and a whole range of options with up to 17 power settings makes preparing the next feast as easy as pie. And as cooking is all about creativity and individual taste, our enhanced touch control panel provides full flexibility over your cooking.
DOMINO HOBs

Mix and match your own unique hob

NEFF Domino hobs allow you to combine different cooking zones to create a hob which reflects how you like to cook. With the option to mix and match our gas, Flex Induction and Teppan Yaki Domino hobs, cooking variety is made possible without taking up too much of your work surface. Offering a contemporary Japanese-inspired mode of cooking, our Teppan Yaki Domino hob is designed for direct contact cooking. Ideal for fish, meat and vegetables, try combining with a gas or induction hob to create a truly creative hob.

Connecting Your Domino Hobs
It’s simple to mix and match your Domino cooking zones using our connecting links accessory kit (Z9914X0). With a brushed steel design, our connecting kit creates a stylish and flexible hob effect.

COMPLETE FLEXIBILITY FOR TRULY CREATIVE COOKS

When only a custom design will do, our Domino hobs offer the ultimate bespoke solution.
GAS HOBS

A true favourite amongst passionate cooks

Offering burner positioning which suits your cooking style, our gas hobs provide a robust and reliable solution for contemporary kitchens. Allowing you to physically see when more or less heat is directed to your cooking, gas remains a popular choice for passionate cooks with exacting standards. With sturdy cast iron pan supports for all of your favourite cookware, simply remove the supports once cool to easily clean the ceramic glass surface.

T29TA79NO
Gas Hob (918mm width)

**Performance**

- **Black / Premium White**
- **Width** 918mm
- **Control positions** 4
- **Technologies**
  - Digital power level display
  - Black control panel insert
  - FlameSelect®

**Features**

- **Number of cooking zones** 4
- **Individual power levels**
- **Variable power levels**
- **Ignition via control dials**
- **FlameSelect®**
- **Cast iron pan supports (number)**
- **Temporized glass pan supports (number)**
- **Combination with other Top Trim models using Connecting link**

**Design Performance**

- **Black / Premium White**
- **Width** 918mm
- **Control positions** 4

**Optional Accessories**

- **Connecting link to combine with other**

**Dimensions**

- **Width** 918mm
- **Depth** 600mm
- **Height** 290mm

**Technical Information**

- **Nominal voltage** 220-240V
- **Max. rating (gas) output load** 11kW
- **Total connected electrical load** 10kW
- **Cable length** 3m
- **Galley left burner power** 2.00 kW
- **Front left burner power** 1.00 kW
- **Black left burner power** 1.35 kW
- **Centre/centre front burner power** 4.20 kW
- **Centre back burner power** 1.00 kW
- **Front right burner power** 1.75 kW
- **Black right burner power** 1.35 kW
- **Right burner power** 2.80 kW
- **Pre-set for natural gas**

**EcoRated**

- **ERG 2005/2006**
  - 28-30/34/36 kW
- **ERG 2004/2006**
  - 28-30/34/36 kW

**Standards and Certification**

- **BSEN 60609-1/2-2007**
- **CE Marked**
- **Wot stand**

**Colour Options**

- **Black / Premium Black**
- **Stainless Steel / Stainless Steel Trim**
- **White / Premium White**

**Special Notes**

- **All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regards to ecodesign requirements for standby and off mode electric power consumption.**
- **All power losses (100% Control) indicated are for Class A, Refer to section “Top Trim models” for further product details.**

**When Only Cooking on Gas Will Do**

- **Searing, Boiling and Flambeing**

Visit neff-home.com/uk/ for more information.
For some cooks, there’s nothing like preparing meals with flames. Our gas hob range provides you with the tool you need, no matter if you want stir-fry or slow-cook. Our 9-level FlameSelect® allows you to adjust the flame just like on an electric hob, making cooking even easier. With a range of sizes available, our hobs are ready for almost any kind of pot you can think of. Like Asian style? With our Dual Wok you have two flame rings stacked on top of each other – an ingenious idea to adjust two flames for one delicious task.
### GAS HOBS

A true favourite amongst passionate cooks

Cooking with gas is a tried and tested medium. Its reliability, responsiveness and versatility have earned it the loyalty of both amateur and professional cooks alike. Our range of gas hobs all feature FlameSelect®, innovative technology that gives you more control options to select precise heat to suit whatever you are cooking.

**T27DS59N0 / T27DS59S0**

Gas Hobs, available in Black glass or Stainless Steel (750mm width)

### FEATURES
- **FlameSelect®**
- **Innovative technology that gives you more control**
- Suitable for **amateur and professional cooks alike**
- Our range of gas hobs all feature a high level of responsiveness and versatility
- Has earned it the loyalty of both amateur and tested medium

### Key Features
- **Cooking with gas is a true favourite amongst passionate cooks**

### PERFORMANCE / TECHNICAL INFORMATION

<table>
<thead>
<tr>
<th>COLLECTION</th>
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**Note:** All models comply with COC/EPE/DELEGATION (EC) no. 1276/2006 with regards to energy requirements for stand-by and off-mode electric power consumption. For further details, visit the [Neff website](https://www.neff.com/uk/).
### GAS HOBS

**A true favourite amongst passionate cooks**

Searing, boiling and flambéing on flames resonates with the primal cook in all of us. NEFF gas hobs combine the style and reliability that cooks expect from this powerful method of cooking. Browse the range to find a size and style which reflects your way of cooking.

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**COLLECTION**

<table>
<thead>
<tr>
<th></th>
<th>NS 50</th>
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<td>Black / Premium Black</td>
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</tr>
<tr>
<td>White / Premium White</td>
<td>T26BR46W0</td>
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</tbody>
</table>

**DESIGN**

- **Width (mm)**: 590
- **Control position**: Front

**FEATURES**

- **Number of dual circuit wok style burners**: 1
- **High power (5.0kW+) wok burner**: Yes
- **Dual control wok burner**: Yes
- **Hob surface type**: Tempered glass
- **Casting iron pan supports (number)**: 2
- **Casting iron finish pan supports (number)**: 2

**PERFORMANCE / TECHNICAL INFORMATION**

- **Nominal voltage (V)**: 220-240
- **Maximum gas power output load (W)**: 11,400
- **Total connected electrical load (max. W)**: 2.5
- **Cable length (m)**: 100
- **Grilling**
  - Front left burner power (kW): 1.00
  - Black left burner power (kW): 1.50
  - Control/Centre front burner power (kW): 4.05
  - Centre back burner power (kW): 0.30
  - Front right burner power (kW): 1.70
  - Back right burner power (kW): 1.00
  - Pre-set for natural gas
  - CE Marked

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</tr>
</tbody>
</table>

**DESIGN**

- **Width (mm)**: 750
- **Control position**: Front

**FEATURES**

- **Number of cooking zones**: 5
- **Individual power levels**: Yes
- **Variable power levels**: Yes
- **Ignition via control dials**: Yes
- **Flame failure safety device**: Yes
- **Casting iron pan supports (number)**: 2
- **Casting finish pan supports (number)**: 2

**PERFORMANCE / TECHNICAL INFORMATION**

- **Nominal voltage (V)**: 220-240
- **Maximum gas power output load (W)**: 11,400
- **Total connected electrical load (max. W)**: 1.7
- **Cable length (m)**: 100
- **Grilling**
  - Front left burner power (kW): 1.75
  - Back left burner power (kW): 3.3
  - Control/Centre front burner power (kW): 4.05
  - Centre back burner power (kW): 0.30
  - Front right burner power (kW): 1.70
  - Back right burner power (kW): 1.00
  - Right burner power: 3.00
  - Pre-set for natural gas
- **CE Marked**

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**STANDARD ACCESSORY**

- **LP Gas jets**: 28-30/37mbar

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**VENTILATION**

- **HOBS**

---

**REFRIGERATION**

- **LAUNDRY**

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**DISHWASHER**

- **THE NEFF COLLECTIONS**

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**All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.**

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**nief-home.com/uk/**
At NEFF, we understand that selecting the right hood to complement your kitchen and cooking style can sometimes be challenging. To help you select the right cooker hood for you, we've categorised all our models into easy-to-follow Collections based on product features, control display and design.

**THE FEATURES**

The finishing touch to the perfect kitchen

**THE COLLECTIONS**

- **N 90**
  - **STYLES OF HOODS**
    - Downdraft
    - Box Chimney
    - Telescopic
    - Canopy
  - **FEATURES**
    - Touch Control with display
    - High quality design coordination
    - LED lights
    - Fully automatic hood with HiP hood Control
    - Climate Control Sensor
    - Ambient Light
    - Efficient Drive Motor for quiet operation
    - Dishwasher-proof metal grease filters
    - Regenerative Clean Air recirculation filters for certain models available

- **N 70**
  - **STYLES OF HOODS**
    - Ceiling
    - Flat Slimline
    - Telescopic
    - Canopy
  - **FEATURES**
    - Touch Control or Soft Touch buttons with display
    - Premium design coordination
    - LED lights
    - Ambient light
    - Efficient Drive Motor for quiet operation
    - Dishwasher-proof metal grease filters
    - Regenerative Clean Air recirculation filters for certain models available

- **N 50**
  - **STYLES OF HOODS**
    - Island
    - Slim Pyramid
    - Telescopic
    - Canopy
    - Box Chimney
    - Ceiling
  - **FEATURES**
    - Touch Control or Soft Touch buttons
    - High quality design coordination
    - LED lights
    - Dishwasher-proof metal grease filters
    - Regenerative Clean Air recirculation filters for certain models available

- **N 30**
  - **STYLES OF HOODS**
    - Glass Chimney
    - Telescopic
    - Box Chimney
    - Canopy
    - Slim Pyramid
    - Integrated
    - Pyramid
  - **FEATURES**
    - Push Button or Rocker Switch controls
    - High quality design
    - LED or Halogen lights
    - Dishwasher-proof metal grease filters
    - Regenerative Clean Air recirculation filters for certain models available
A HOOD FOR EVERY COOKAHOLIC

Keep your kitchen under control

It’s amazing when a steak is sizzling in your pan, and the smell is part of an exciting cooking experience. But there are some kitchen odours nobody is too fond of. Introducing our collection of quiet but powerful extractor hoods. Choose from our four installation locations to showcase your stylish hood within your kitchen; Ceiling Installation, Wall Installation, Integrated Furniture Installation and Worktop Installation.

CEILING INSTALLATION

Offering both seamless integrated ceiling hoods and stylish island hoods, we’ve got a ceiling installation to suit any Cookaholic. Sleek, flush and unobtrusive, our ceiling mounted hoods effectively extract steam and odours without taking up valuable kitchen space. Easy to use with a remote control, the grease filters can also simply be removed and cleaned in the dishwasher. Our ceiling hoods feature a high extraction rate whether ducted out or recirculated. For recirculation installation, air is drawn through a series of grease and charcoal filters and then recirculated back into the room without the need to duct out. The new recirculation plug&play ceiling hood is easy to install with new CleanAir Plus Anti-Pollen filters included.

Alternatively, if you want to make a style statement within your kitchen, our island hoods are a stunning way to showcase a central cooking space. Available with modern flat glass and box designs, the range is designed to complement our gas, ceramic and induction hobs. With height adjustable chimney sections, there are options to suit all ceiling heights too.

WORKTOP INSTALLATION

If you’re looking for powerful ventilation without disturbing anyone while preparing meals, our Downdraft Hoods are a great choice. Designed for kitchen islands, they coordinate beautifully with our induction hobs. The Downdraft Hoods are simply built into your worktop or kitchen furniture. Rising at the touch of a button, it gets to work quietly and effectively. You can choose between 3 power levels and 2 intensive levels, using TouchControl. Once activated, the hood can even act as an automatic air freshener. It runs five minutes every hour to keep your kitchen atmosphere nice and fresh – a clever idea for parties.

If you’re looking for powerful ventilation without disturbing anyone while preparing meals, our Downdraft Hoods are a great choice. Designed for kitchen islands, they coordinate beautifully with our induction hobs. The Downdraft Hoods are simply built into your worktop or kitchen furniture. Rising at the touch of a button, it gets to work quietly and effectively. You can choose between 3 power levels and 2 intensive levels, using TouchControl. Once activated, the hood can even act as an automatic air freshener. It runs five minutes every hour to keep your kitchen atmosphere nice and fresh – a clever idea for parties.

WALL INSTALLATION

Hoods installed on the wall can be used to create a design feature in themselves, adding a focal point to your kitchen while offering powerful extraction for all types of cooking. Choose from a range of styles to suit your kitchen design, including the trendy Creative Slim hoods or Angled Glass hoods with features such as Ambient Light that let you express yourself with colour, as well as your cooking. And if choosing to install in recirculation, the hood can be fitted without a chimney piece for a sleeker finish to your hood installation.

TELESCOPIC HOOD

For a smaller kitchen where space is at a premium, these clever hoods pull out from underneath a cabinet when required.

INTEGRATED HOOD

These hoods look like they’re part of the furniture. Hidden behind a unit door, they simply pull out when needed.

CANOPY HOOD

Designed to fit neatly under an overhead unit, Canopy Hoods are discreet and save valuable kitchen space.

ANGLED GLASS

Our black glass chimney hoods perfectly coordinate with our ovens and the NEFF Induction hob range.

FLAT SLIMLINE

Our black Flat Slimline Chimney Hoods create a sleek finish to your kitchen and coordinate with the NEFF Induction hob range.

GLASS CHIMNEY

Stylish stainless steel design and clear glass canopy in either a flat or curved design.

BOX CHIMNEY

The focal point of any kitchen, our chimney hoods are modern and eye-catching. With a vast range of designs, each provides the ideal mix of style and performance.

CREATIVE SLIM

Use it as a writable surface to jot down flashes of inspiration, attach shopping lists to the magnet board, or use the shelf for your recipes. Or just use as a powerful, yet quiet hood.

PYRAMID CHIMNEY

Ideal when you’re trying to achieve the look of a modern kitchen, our stainless steel Pyramid Hoods are stylish and striking.
Because every cook has their own unique cooking style

Looking for powerful extraction without distraction? Our advanced range of hoods have been designed for those who long for a premium look in the kitchen. Proud of its continuous innovations in cooker hoods, NEFF has a range of features and functions to suit every cooking style.

Ready for a new kitchen?

Get inspiration, advice and more on the NEFF Inspiration Hub. You’ll find articles by professional designers, installation advice and galleries of real NEFF kitchens to help you create a room that’s right for you.

Visit neff-home.com/uk/discover/inspiration-hub to see how other people and professional designers are creating their NEFF kitchens.

Key features

- **Home Connect** – Control all functions and settings of your hood directly from your smart phone and voice control for the ultimate connected cooking experience.
- **Hob Hood Control** – Being able to control the hood directly from the hob means the hood turns on when you start cooking and, in automatic mode, can automatically regulate the power level for the best performance with the lowest noise – it also means you no longer need to worry about adjusting the hood and you can focus on your cooking.
- **Climate Control** – Detects the amount of steam and smells using a sensor attached to the motor and automatically sets the most effective power level to extract it.
- **Ambient Light** – Illuminates your kitchen in the light that suits the occasion best. Choose from 31 colours to change how your kitchen looks and, most importantly, how it makes you feel.
- **Boost Position** – For our sleek angled glass and flat hoods, receive an extra boost of extraction performance in special cooking situations, for example when frying meat or fish. The front panel can be slightly opened during cooking to a defined extraction boost position in order to increase the steam catching rate of the hood and keep your kitchen free from steam.
- **Efficient Drive Motor** – Save energy and enjoy a noise-free, illuminated kitchen environment thanks to our ultra-efficient high-speed extractor hood fan, with Efficient Drive motor technology and LED lights.
- **Neff Silence Button** – The unique noise reduction function reduces the fan noise by a couple of decibels, ensuring that the kitchen stays quiet while you cook and entertain your guests. This function can be used at any fan setting except fan setting 1.
- **Saturation Indicators** – Take the stress out of guessing; this function will prompt you if the grease filters should be cleaned. If the hood is installed in recirculation, this will also indicate when the charcoal filters need replacing.

Keep your kitchen under control

- **Remote Control** – Available across all Ceiling Hood models within the N90, N70 and N50 Collections, you can now control your hood via a Remote Control.
- **Touch Control** – Featured on selected models in the N90, N70 and N50 Collections, Touch Control flawlessly complements our ovens and compact appliances. An LED display is also available with selected Touch Control models.
- **Soft Touch Control** – Available across selected models within the N70 and N50 Collection, our Soft Touch Control hoods allow for greater control over power levels. Selected models also feature a white LED screen.
- **Rocker or Slider Switch Control** – Available on our N30 Telescopic and Canopy models, our rocker or slider switch control offers a simple and straightforward setting navigation that’s neatly concealed within the hood furniture.
- **Rotary Switch Control** – Featured on selected Canopy Hood models within our N70 Collection, our Rotary Switch Control features a pop-out dial with 3 levels of power to choose from. When not in use the dial can be neatly popped back into place.

Features & Functions

- **Automatic After-Running** – Continues running at a low speed for 3 - 30 minutes before turning itself off. Perfect for keeping fresh air in the kitchen post cooking.
- **Neff Fresh Air** – Runs an automatic air exchange programme, turning the hood onto power level one for five minutes every hour for as long as required.
- **Intensive Setting** – Boosts the extraction rate to the maximum level to cope with particularly demanding cooking conditions.
- **Soft Light** – Brightens or dims the lights as it’s switched on or off; just press and hold to adjust the level of brightness.
- **Automatic Revert** – Automatically reverts the hood back to a lower power level after approximately ten minutes of being on the intensive setting.
- **Electronic Power Level Display** – The seek display clearly shows the selected fan power level setting.

Efficient Drive Motor – Save energy and enjoy a noise-free, illuminated kitchen environment thanks to our ultra-efficient high-speed extractor hood fan, with Efficient Drive motor technology and LED lights.
HOB HOOD CONTROL

Fresh air right when you need it

Gone are the days that you need to worry about setting your hood to the relevant setting. When you start cooking on the hob, our hoods will automatically switch on, light up and adapt an extraction level suited to the amount of steam and odours detected. Available across selected models within our Ceiling and Wall Installation ranges, Hob Hood Control allows you to focus purely on the cooking and keep messy hands where they should be.

Hob Hood Control available with our stylish ceiling hoods

Hob Hood Control available with our sleek, modern Angled Hood with Ambient Lighting

Hob Hood Control available with our statement Box Island Hood

Hob Hood Control available with our wall installation Box Chimney Hood

CLIMATE CONTROL SENSOR

A FULLY AUTOMATED HOOD

Also available across selected premium hood models is our clever Climate Control Sensor feature. Benefits you can expect with a Climate Control Sensor hood are:

- Turn on the hob and the hood comes to life, including the lights
- The hood is completely automatic, so you can enjoy worry-free cooking
- The sensor constantly monitors cooking smells and steam
- The fan speed will automatically adjust to what you’re cooking
- The hood will turn itself off when no steam or smells are detected

Choose a hood with Climate Control Sensor for maximum performance and minimum energy consumption.

CEILING HOODS

The seamless, premium space-saving kitchen solution

If cooking is your passion, our integrated ceiling hoods make sure it stays that way. Quietly extracting unwanted odours and steam, they are built into the ceiling to save valuable kitchen space and don’t obscure your magic. Sleek and simple to install, our ceiling hoods are suitable for ducting out or recirculating the air (with a separate recirculating module accessory). And thanks to the Efficient Drive motor, these hoods offer powerful performance for every type of kitchen with effective illumination for your island area.

Available in standard 90cm or wide 120cm

REMOTE CONTROL INCLUDED WITH ALL CEILING HOOD MODELS

CleanAir filter stainless steel: Z52JCC0N0
CleanAir filter white: Z52JCC0W0
Regenerative filter stainless steel: Z52JCD0N0
Regenerative filter white: Z52JCD0W0

KEY FEATURES

- Control your hood with both your smart device and voice command with Home Connect.
- Make your hob and hood work in harmony with Hob Hood Control, perfect for keeping your hands free, and focus, on the cooking.
- Achieve high extraction rates with quiet noise levels thanks to our Efficient Drive motor.
- LED white light temperature control
- Comes with a remote control for easy setting navigation
- Recirculation is also possible with a separate recirculation module. This includes either a CleanAir Filter or a Regenerative Filter which is longer lasting for 10 years – simply regenerate in the oven every 4 months.
HOME CONNECT HOODS

Innovation is here, and it’s delicious

Keep your eyes on your cooking, not the hood controls with our Wi-Fi connected hoods in the N90 and N70 collections. Make adjustments to ventilation speed and lighting from the Home Connect app, via voice command or via the hob with Hob Hood Control. Alternatively, let our fully automatic hood adjust to vapours and aromas without you lifting a finger. Once connected, you can also choose to receive notifications about when your grease filters need cleaning or recirculation filters need replacing.

AMBIENT LIGHT

Illuminates your kitchen in the light that suits the occasion best with our new ambient light feature. With many of our extractor hoods incorporating energy-efficient LED lighting, creating a warm, inviting space is always part and parcel of a NEFF kitchen. With a welcoming ambience and quiet extraction, our hoods are designed with sociable kitchens in mind. With the power to ventilate even the most spacious open-plan living areas, odours and steam are effectively eliminated without extraction noise drowning out the conversation.

QUIET HOODS

That won’t drown out the conversation

Most of our hoods are exceptionally quiet thanks to our brushless Efficient Drive motor. However, noise is also determined by the length and type of ducting used and the installation surroundings. To provide a more meaningful measure of noise specific to the appliance, we state Sound Power in dB(A) re 1pW. With this system, there are strict guidelines for measuring the noise level, enabling you to easily compare our range and to give a closer indication of likely noise levels once the hood is installed.

HOW THE NEFF D96IKW1S0B CHIMNEY HOOD COMPARES…

70dB(A) Primary classroom
65dB(A) Loud radio
55dB(A) Conversation at home
45dB(A) Quiet office
41dB(A) NEFF D96IKW1S0B (Ducted power level 1)
30dB(A) Quiet library

Warm and welcoming lighting – the true mark of a kitchen

 Illuminate your kitchen in the light that suits the occasion best with our new ambient light feature. With many of our extractor hoods incorporating energy-efficient LED lighting, creating a warm, inviting space is always part and parcel of a NEFF kitchen. With a welcoming ambience and quiet extraction, our hoods are designed with sociable kitchens in mind. With the power to ventilate even the most spacious open-plan living areas, odours and steam are effectively eliminated without extraction noise drowning out the conversation.

LED

LED lighting not only provides bright, enduring illumination for your kitchen, but also extremely energy efficient, consuming up to 85% less energy than an equivalent five year old model with halogen lights. Our LED lighting lasts for up to 40,000 hours.

HALOGEN SPOTLIGHTS

Halogen lights are small, tidy and provide crisp colour and good illumination. Halogen bulbs are also long-lasting.

ADJUSTABLE LED WHITE COLOUR TEMPERATURE

Perfect for setting the mood or matching to other kitchen lighting. Using the Home Connect App with selected models, you can adjust the white colour temperature between 2,700K – 5,200K.

HOME CONNECT IS COMPATIBLE WITH AMAZON ALEXA AND GOOGLE ASSISTANT

HOME CONNECT

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Perfect for setting the mood or matching to other kitchen lighting. Using the Home Connect App with selected models, you can adjust the white colour temperature between 2,700K – 5,200K.
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 hood 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 pumped back into the kitchen via an opening in the hood.

Recirculating

Removes between 70-95% of odours depending on filter used. Requires changing of charcoal filter on a regular basis or a longer-lasting Regenerative filter for certain models can be used.

Ducted

Removes up to 98% of odours in an optimal installation. Requires planning of ducting (ducting to be sourced separately), however does not require a recirculation charcoal filter.

USE THE FOLLOWING EQUATION TO CALCULATE YOUR EXTRACTION RATE:

Volume of kitchen (length x width x height) eg, 4m x 3m x 2.5m = 30m³

6 x volume in normal operation, and 12 x volume in intensive operation.

IDENTIFY YOUR EXTRACTION RATE

Your extractor needs to circulate the air in the room 6 times in normal operation, 12 times in intensive operation, per hour. Use the below to help identify the required extraction rate which can then be used to select the appropriate extractor.

<table>
<thead>
<tr>
<th>Volume (m³)</th>
<th>2.5m</th>
<th>3m</th>
<th>3.5m</th>
<th>4m</th>
<th>4.5m</th>
<th>5m</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.5m</td>
<td>16m³</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3m</td>
<td>19m³</td>
<td>23m³</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.5m</td>
<td>22m³</td>
<td>26m³</td>
<td>31m³</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>4m</td>
<td>25m³</td>
<td>30m³</td>
<td>35m³</td>
<td>40m³</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.5m</td>
<td>28m³</td>
<td>34m³</td>
<td>39m³</td>
<td>45m³</td>
<td>51m³</td>
<td></td>
</tr>
<tr>
<td>5m</td>
<td>31m³</td>
<td>38m³</td>
<td>44m³</td>
<td>50m³</td>
<td>56m³</td>
<td>63m³</td>
</tr>
</tbody>
</table>

REGENERATIVE RECIRCULATION FILTERS

The new Regenerative Charcoal Filters give you a long lasting filter, thanks to a regenerative process using your oven, and can even be installed without a chimney piece if preferred. Benefits from up to 95% odour reduction when in recirculation mode.

RECCIRCULATION FILTERS

We offer a range of recirculation filters that are available depending on the model of hood you choose. Featuring powerful odour reduction rates and performance benefits, our new regenerative filters can last up to 10 years and are regenerated through a heating process in the oven every 4 months.

<table>
<thead>
<tr>
<th>Type</th>
<th>Standard Charcoal Filter</th>
<th>CleanAir Plus</th>
<th>Regenerative CleanAir Filter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Odour Reduction</td>
<td>Up to 95%</td>
<td>Up to 95%</td>
<td>Up to 95% if installed without a chimney</td>
</tr>
<tr>
<td>Recommended Exchange</td>
<td>Approx. 2 times per year</td>
<td>Approx. once per year</td>
<td>Approx. once every 10 years</td>
</tr>
<tr>
<td>Key Benefits</td>
<td>• Simple installation • Anti-fish treatment</td>
<td>• Up to 3dB (A) sound reduction • Better extraction performance</td>
<td>• Up to 3dB (A) sound reduction • Regenerated in the oven every 4 months recommended (2 hours at 200°C) • Better extraction performance</td>
</tr>
<tr>
<td>Installation</td>
<td>Behind grease filter, inside the hood</td>
<td>Extra module attached to hood chimney (stainless steel) New Chimney Hoods: Integrated plastic module fitted inside the chimney piece</td>
<td>Extra module (as per CleanAir filter) onto chimney or inside chimney, Chimney installation possible (Angled and Flat only)</td>
</tr>
<tr>
<td>Installation Without Chimney Possible?</td>
<td>Yes (Angled and Flat only)</td>
<td>No – module must fit onto chimney or inside the chimney</td>
<td>Yes (Angled and Flat only)</td>
</tr>
</tbody>
</table>

CleanAir Plus and Regenerative filters not available for all styles of hood. Additional module may be required to house the filter. Images for example only, different filters may come in a different size and style.

INSTALLATION

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 hood ducting 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.
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.
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.

EASY MOUNTING SYSTEM

Thanks to an easy wall-mounting system, selected hoods can be installed quickly and securely by one person. Rotating offset ‘cam’ fixings make it possible for positional adjustments of up to 6mm, helping to get the hood level and stable. (Not available on all our hoods.)

THE NEFF OVEN COLLECTIONS

THE NEFF COOKING COLLECTIONS

THE NEFF KITCHEN COLLECTIONS

THE NEFF DISHWASHER COLLECTIONS

THE NEFF REFRIGERATION COLLECTIONS

THE NEFF LAUNDRY COLLECTIONS
W ORKTOP
INSTALLATION

Mix and match your perfect hob

NEFF worktop ventilation solutions mean that the hood is installed behind the hob, meaning they are effective at extracting kitchen smells and steam right where you are cooking. Their ease of installation and extracted or recirculation options mean that they can also be placed flexibly throughout your kitchen, integrating into your work surface for a sleek look throughout your kitchen.

The new downdraft hood faultlessly integrates into the kitchen design without any compromise, thanks to its space-saving, quiet, yet powerful, Inline motor installation option. The hood is complementary to our oven and hob matching design for an idyllic combination of performance and sophistication.

The NEFF Remote Motor Installation Mounting Kit (Z92IDM9X0) frees up space under the worktop and provides the option to mount the motor up to 3 metres away from the appliance.

The NEFF Remote Motor Installation Mounting Kit (Z92IDM9X0) frees up space under the worktop and provides the option to mount the motor up to 3 metres away from the appliance.

Image for illustrative purposes only. Ducting not supplied.

COOKING
FLEXIBILITY
KNOWS NO
LIMITS

The new downdraft hood faultlessly integrates into the kitchen design without any compromise, thanks to its space-saving, quiet, yet powerful, Inline motor installation option. The hood is complementary to our oven and hob matching design for an idyllic combination of performance and sophistication.

The NEFF Remote Motor Installation Mounting Kit (Z92IDM9X0) frees up space under the worktop and provides the option to mount the motor up to 3 metres away from the appliance.

Image for illustrative purposes only. Ducting not supplied.
**CEILING INSTALLATION HOODS**

The ideal space saving solution

Sleek, stylish and unobtrusive, our ceiling mounted hoods effectively extract steam and odours without taking up valuable kitchen space. Easy to use with a remote control, the grease filters can also simply be removed and cleaned in the dishwasher. Our Rug&amp;Play recirculation only ceiling hoods are designed to complement the layout of your space and offer complete flexibility when designing your kitchen. With a high extraction rate, air is drawn in through a series of grease and charcoal filters and then recirculated back into the room without the need for ducting.

**I97CP58W5B**  Flush with the ceiling, integrated ceiling hood (930mm width)

---

**HOOD TYPE**

<table>
<thead>
<tr>
<th>FEATURE</th>
<th>I97CP58W5B</th>
<th>I25CBS8W0B</th>
<th>I95C88W0B</th>
<th>I95C87W0B</th>
<th>I95C86W0B</th>
<th>I95C85W0B</th>
<th>I25CD7W0</th>
<th>I25CD7W1</th>
<th>I25CD7W2</th>
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<tbody>
<tr>
<td><strong>FACETED DESIGN</strong></td>
<td>Colour</td>
<td>White &amp; White Glass</td>
<td>White &amp; White Glass</td>
<td>White &amp; White Glass</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>White &amp; White Glass</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td><strong>EXTRACTING FEATURES</strong></td>
<td>Home Connect</td>
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<td></td>
<td>Adjustable LED white or colour temperature</td>
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<td></td>
<td>Climate control sensor</td>
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<td>Auto breeze control</td>
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<td>Reduced fan motor</td>
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<td>Efficient Drive</td>
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<td></td>
<td>Intensity setting: Automatic intermittent vent</td>
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<td>Boost position (Angled &amp; Flat hoods)</td>
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<td>NEXT intensity function</td>
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<td>Filter saturation indicator</td>
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<tr>
<td><strong>INSTALLATION</strong></td>
<td>Suitable for ducted operation / recirculating</td>
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<td></td>
<td>Electronic power level display</td>
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<td>Power levels:</td>
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<td>Remote Control (Interval operation)</td>
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<td>Automatic after running</td>
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<td>Softwall with blower function</td>
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<td>Number of metal grease filter cartridges</td>
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<tr>
<td><strong>OPTIONAL ACCESSORIES</strong></td>
<td>Recirculation filter kit</td>
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<td></td>
<td>CleanAir recirculating Flat module (Stainless Steel)</td>
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<td>CleanAir recirculating Flat module (White)</td>
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<td></td>
<td>CleanAir plus recirculating module (Stainless Steel)</td>
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<td>CleanAir plus recirculating module (White)</td>
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<td>Long life regeneration recirculation module (Stainless Steel)</td>
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<td>Long life regeneration recirculation module (White)</td>
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</tbody>
</table>

**PERFORMANCE / TECHNICAL INFORMATION**

**Appliance width**

*Extraction Rate in m³/hr* 1

---

**Power level 1** | ducted / recirculating | ducted / recirculating | ducted / recirculating | ducted / recirculating | ducted / recirculating | ducted / recirculating | ducted / recirculating | ducted / recirculating |
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td><strong>Power level 2</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<td><strong>Power level 3</strong></td>
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<td><strong>Power level 4</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<td><strong>Power level 5</strong></td>
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<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<tr>
<td><strong>Power level 6</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<tr>
<td><strong>Power level 7</strong></td>
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<td>ducted / recirculating</td>
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<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<tr>
<td><strong>Power level 8</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
</tr>
<tr>
<td><strong>Power level 9</strong></td>
<td>ducted / recirculating</td>
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<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
</tr>
<tr>
<td><strong>Power level 10</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
</tr>
<tr>
<td><strong>Power level 11</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
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<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
</tr>
<tr>
<td><strong>Power level 12</strong></td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
<td>ducted / recirculating</td>
</tr>
</tbody>
</table>

**Noise level (sound power) (based on dB(A) re 1 pW)**

---

**Fan outlet diameter**

---

**Minimum distance above an electric hob / gas hob**

---

**Energy Rating**

---

**Installation view**

**DESIGN PERFORMANCE**
Our island hoods are a stunning way to showcase a central cooking and preparation space. Available with stylish flat glass and box designs, the range is designed to complement our gas, ceramic and induction hobs. With height adjustable chimney sections, there are options to suit all ceiling heights too.
Hoods installed on the wall can be used to create a design feature in themselves, adding a focal point to your kitchen while offering powerful extraction for all types of cooking. Choose from a range of styles to suit your kitchen design, including the new Creative Slim hoods or Angled Glass hoods with features such as Ambient Light that let you express yourself with colour, as well as your cooking. And if choosing to install in recirculation, the hood can be fitted without a chimney piece for a sleeker finish to your hood installation.

**D96IKW150B**

Premium Angled Chimney Hood (900mm width)

- **Efficient Drive motor**
- **Front panel pulls out to Boost Position**

**LED LIGHTING AVAILABLE ACROSS ALL BELOW MODELS**

<table>
<thead>
<tr>
<th>HOOD Type</th>
<th>ANGLED</th>
<th>ANGLED</th>
<th>ANGLED</th>
<th>ANGLED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model No.</td>
<td>D96IKW150B</td>
<td>D99IKT150B</td>
<td>D99IKS150B</td>
<td>D95IE150B</td>
</tr>
<tr>
<td>Colour</td>
<td>Black or black glass</td>
<td>Black or black glass</td>
<td>Black or black glass</td>
<td>Stainless steel &amp; black glass</td>
</tr>
<tr>
<td>Features</td>
<td>Touch Control</td>
<td>Touch Control</td>
<td>Touch Control</td>
<td>Touch Control</td>
</tr>
<tr>
<td></td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
</tr>
<tr>
<td></td>
<td>3 x Intensive</td>
<td>3 x Intensive</td>
<td>3 x Intensive</td>
<td>3 x Intensive</td>
</tr>
<tr>
<td></td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
</tr>
<tr>
<td></td>
<td>Touch Control</td>
<td>Touch Control</td>
<td>Touch Control</td>
<td>Touch Control</td>
</tr>
<tr>
<td></td>
<td>Black or black glass</td>
<td>Black or black glass</td>
<td>Black or black glass</td>
<td>Stainless steel &amp; black glass</td>
</tr>
</tbody>
</table>

**AVERAGE PERFORMANCE / TECHNICAL INFORMATION**

- **Application width** per mm
- **Extraction Rate in m³/h**
- **Power level 1: ducted / recirculating**
- **Power level 2: ducted / recirculating**
- **Power level 3: ducted / recirculating**
- **Intensive level 1: ducted / recirculating**
- **Intensive level 2: ducted / recirculating**
- **Noise level (tested as per EN10/15)**
- **Energy Rating**

**FURTHER INFORMATION**

- **Standard recirculation kit (chimneyless installation)**
- **Long life regenerative integrated recirculation kit**
- **Long life regenerative integrated recirculation kit**

**SELECT YOUR HOOD**

D96IKW150B

**DESIGN PERFORMANCE:**

- **LED Lighting**
- **Efficient Drive Motor**
- **Ambient Light**

**100% INSTALLATION ACCESSORIES**

- **Recirculating kit**
- **Filter saturation indicator**
- **NEFF Silence function**
- **Boost Position**
- **Automatic after running**

**SELECT ACCESSORIES**

- **Standard recirculation kit**
- **Long life regenerative integrated recirculation kit**
- **Long life regenerative recirculation kit**

**SPECIAL FEATURES**

- **Home Connect**
- **Adjustable LED white colour temperature**
- **Ambient light**
- **Climate control sensor**
- **Multi-level control**
- **LED lights**
- **Ambient Light**

**What’s included in the hood kit**

- **Recirculating kit**
- **Charcoal filter**
- **Flexible hose**
- **Air duct**
- **Fixing components**

**What’s included in the hood kit**

- **Recirculating kit**
- **Charcoal filter**
- **Flexible hose**
- **Air duct**
- **Fixing components**

**INSTALLATION INSTRUCTIONS**

- **Lead time**
- **Installation process**
- **Installation guide**
D95FMW1N0B
Creative Slim Hood (900mm width)  N 90

D95FRM1S0B
Creative Slim Hood (900mm width)  N 70

Writeable, magnetic glass
Recipe book shelf

This NEFF Creative Slim Hood cannot be used with a gas hob.

**DESIGN PERFORMANCE**

**HOOD TYPE**

<table>
<thead>
<tr>
<th>Hoods Type</th>
<th>FLAT SLIMLINE</th>
<th>CREATIVE SLIM</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MODEL</strong></td>
<td>D95FMW1S0B</td>
<td>D95FRM1S0B</td>
</tr>
<tr>
<td><strong>COLLECTION</strong></td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td><strong>COLOUR</strong></td>
<td>Black Glass</td>
<td>Black Glass</td>
</tr>
<tr>
<td><strong>SPECIAL FEATURES</strong></td>
<td>Touch Control</td>
<td>Touch Control</td>
</tr>
<tr>
<td><strong>Home Connect</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Adjustable LED white colour temperature</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Ambient light</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Climate control sensor</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Hob Hood control</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Efficient Drive</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Intensive setting / Automatic intensive revert</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Boost position (Angled &amp; Flat Hoods)</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>NEFF Silence function</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Filter saturation indicator</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>FEATURES</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Suitable for ducted operation / recirculating</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Electronic power level display</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Power levels</strong></td>
<td>3 + 2 Intensive</td>
<td>3 + 1 Intensive</td>
</tr>
<tr>
<td><strong>NEFF Fresh Air (interval operation)</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Automatic after running</strong></td>
<td>minutes</td>
<td>10</td>
</tr>
<tr>
<td><strong>Lighting</strong></td>
<td>2 x LED lights</td>
<td>2 x LED lights</td>
</tr>
<tr>
<td><strong>Lighting adjustment</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Number of metal grease filter cassettes</strong></td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td><strong>Type of control</strong></td>
<td>Touch Control</td>
<td>Touch Control</td>
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<tr>
<td><strong>OPTIONAL ACCESSORIES</strong></td>
<td>-</td>
<td>-</td>
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<tr>
<td><strong>Standard recirculation kit</strong></td>
<td>251AFJ6X0G</td>
<td>251AFJ6X0G</td>
</tr>
<tr>
<td><strong>Standard recirculation kit 2 (wireless installation)</strong></td>
<td>251AFJ7X0G</td>
<td>251AFJ7X0G</td>
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<tr>
<td><strong>CleanAir plus external recirculation module (Stainless Steel)</strong></td>
<td>251AKC7XN</td>
<td>251AKC7XN</td>
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<tr>
<td><strong>Long life regenerative recirculation kit</strong></td>
<td>251AFJ5X0G</td>
<td>251AFJ5X0G</td>
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<tr>
<td><strong>Black chimney</strong></td>
<td>Z91AXE1S1</td>
<td>Z91AXE1S1</td>
</tr>
<tr>
<td><strong>PERFORMANCE / TECHNICAL INFORMATION</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Appliance width</strong></td>
<td>mm</td>
<td>895</td>
</tr>
<tr>
<td><strong>Extraction Rate in m³/min</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Power level 1 - ducted / recirculating</strong></td>
<td>207 / 130</td>
<td>231 / 152</td>
</tr>
<tr>
<td><strong>Power level 2 - ducted / recirculating</strong></td>
<td>320 / 218</td>
<td>303 / 216</td>
</tr>
<tr>
<td><strong>Power level 3 - ducted / recirculating</strong></td>
<td>396 / 230</td>
<td>408 / 246</td>
</tr>
<tr>
<td><strong>Intensive level 1 - ducted / recirculating</strong></td>
<td>521 / 400</td>
<td>739 / 510</td>
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<tr>
<td><strong>Intensive level 2 - ducted / recirculating</strong></td>
<td>717 / 547</td>
<td>-</td>
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<tr>
<td><strong>Noise level (audible power) based on EN61591: 1 Pa</strong></td>
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<td>-</td>
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<tr>
<td><strong>Power level 1 - ducted / recirculating</strong></td>
<td>64 / 43</td>
<td>45 / 48</td>
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<tr>
<td><strong>Power level 2 - ducted / recirculating</strong></td>
<td>52 / 36</td>
<td>55 / 38</td>
</tr>
<tr>
<td><strong>Power level 3 - ducted / recirculating</strong></td>
<td>97 / 56</td>
<td>98 / 57</td>
</tr>
<tr>
<td><strong>Intensive level 1 - ducted / recirculating</strong></td>
<td>64 / 57</td>
<td>71 / 73</td>
</tr>
<tr>
<td><strong>Intensive level 2 - ducted / recirculating</strong></td>
<td>70 / 58</td>
<td>-</td>
</tr>
<tr>
<td><strong>Pipe outlet diameter</strong></td>
<td>mm</td>
<td>150 / 120</td>
</tr>
<tr>
<td><strong>Minimum distance above an electric hob / gas hob</strong></td>
<td>mm</td>
<td>450 / 600</td>
</tr>
<tr>
<td><strong>Energy ratings</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Energy rating</strong></td>
<td>B</td>
<td>A</td>
</tr>
</tbody>
</table>

**PRODUCT DATA**

- Power automatically returns to its functional setting after intensive. All type of recirculating kit is required if recirculating. For more information visit the NEFF website.
- Measured according to EN61591 on largest pipe diameter.
- Airflow and noise declarations made in line with CECED Code of Conduct.

**CERTIFICATIONS**

- Energy Consumption: A
- Energy Efficiency: A
- Ambient Light: Adjustable, LED white colour temperature
- Touch Control: Electronic power level display, Adjustable LED white colour temperature, Climate control sensor, Hob Hood control, Efficient Drive, Intensive setting / Automatic intensive revert, Boost position (Angled & Flat Hoods), NEFF Silence function
- HOME CONNECT: Home Connect
- HOME ICON: Home Connect
- FILTER SATURATION INDICATOR: Filter saturation indicator
- SUITABLE FOR DUCTED OPERATION / RECIRCULATING: Suitable for ducted operation / recirculating
- ELECTRONIC POWER LEVEL DISPLAY: Electronic power level display, Adjustable LED white colour temperature
- AUTOMATIC AFTER RUNNING: Automatic after running
- LIGHTING: 2 x LED lights
- LIGHTING ADJUSTMENT: Lighting adjustment
- NUMBER OF METAL GREASE FILTER CASSETTES: Number of metal grease filter cassettes
- TYPE OF CONTROL: Touch Control
- OPTIONAL ACCESSORIES: Standard recirculation kit, Standard recirculation kit 2 (wireless installation), CleanAir plus external recirculation module (Stainless Steel), Long life regenerative recirculation kit, Black chimney
- PERFORMANCE / TECHNICAL INFORMATION: Appliance width, Extraction Rate in m³/min, Power level 1 - ducted / recirculating, Power level 2 - ducted / recirculating, Power level 3 - ducted / recirculating, Intensive level 1 - ducted / recirculating, Intensive level 2 - ducted / recirculating, Noise level (audible power) based on EN61591: 1 Pa, Power level 1 - ducted / recirculating, Power level 2 - ducted / recirculating, Power level 3 - ducted / recirculating, Intensive level 1 - ducted / recirculating, Intensive level 2 - ducted / recirculating, Pipe outlet diameter, Minimum distance above an electric hob / gas hob, Energy ratings, Energy rating

**A kitchen to create in**

Why choose between style and effectiveness when you can have both? Our Creative Slim hood illuminates your space in ambient lighting while keeping the room free from steam and odours. With a climate controlled automatic system, your ventilation is tailored to your cooking as soon as you turn the hob on – ideal when you need your hands free.

WALL INSTALLATION HOODS

A kitchen to create in
BUILD A WALL AGAINST BAD ODOURS WITH OUR SLEEK AND STYLISH GLASS CHIMNEY HOODS. THEY FIGHT HUMIDITY SMELLS AND SMOKE WITH CLEVER, INNOVATIVE FUNCTIONS THAT WORK QUIETLY AND SKILLFULLY. AS A RESULT, NOTHING CAN COME IN THE WAY OF YOUR CULINARY MAGIC.
**The focal point of any kitchen**

It’s amazing when a steak is sizzling in your pan, and the smell is part of an exciting cooking experience. But there are some kitchen odours nobody is too fond of. Enter our quiet but powerful Box Chimney Hoods, where fresh air is guaranteed.

---

### **D96BMV5N5B**

- **Box Chimney Hood (900mm width)**
- **N 90**

**Adjustable LED white colour temperature**

<table>
<thead>
<tr>
<th><strong>DESIGN / PERFORMANCE</strong></th>
<th><strong>HOB HOOD</strong></th>
<th><strong>COLLECTION</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FEATURES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Horizontal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Adjustable Hob control</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Push Buttons**

- **Z 51FXJ0X0**
- **Z 51DXU0X0**
- **Z 51FXC1N6**
- **Z 51FXJ0X5**

**PERFORMANCE / TECHNICAL INFORMATION**

<table>
<thead>
<tr>
<th><strong>Extraction Rate in m³/h</strong></th>
<th><strong>Power Level 1 - Ducted / Recirculating</strong></th>
<th><strong>Power Level 2 - Ducted / Recirculating</strong></th>
<th><strong>Power Level 3 - Ducted / Recirculating</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>273 / 148</td>
<td>269 / 168</td>
<td>267 / 159</td>
<td>255 / 173</td>
</tr>
<tr>
<td>367 / 205</td>
<td>340 / 206</td>
<td>327 / 317</td>
<td>283 / 228</td>
</tr>
<tr>
<td>430 / 311</td>
<td>427 / 326</td>
<td>415 / 291</td>
<td>372 / 290</td>
</tr>
<tr>
<td>537 / 399</td>
<td>525 / 392</td>
<td>513 / 379</td>
<td>468 / 361</td>
</tr>
<tr>
<td>649 / 409</td>
<td>640 / 407</td>
<td>628 / 394</td>
<td>570 / 376</td>
</tr>
<tr>
<td>66 / 158</td>
<td>66 / 159</td>
<td>66 / 158</td>
<td>66 / 158</td>
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<td>51 / 66</td>
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<td>56 / 68</td>
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<td>66 / 72</td>
<td>66 / 72</td>
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<tr>
<td>71 / 75</td>
<td>71 / 75</td>
<td>71 / 75</td>
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</tr>
<tr>
<td>84 / 75</td>
<td>84 / 75</td>
<td>84 / 75</td>
<td>84 / 75</td>
</tr>
</tbody>
</table>

**Sound power measured according to EN60704-3 on largest pipe diameter.**

---

### **D95BMP5N0B**

- **Box Chimney Hood (900mm width)**
- **N 70**

**Adjustable LED white colour temperature**

<table>
<thead>
<tr>
<th><strong>DESIGN / PERFORMANCE</strong></th>
<th><strong>HOB HOOD</strong></th>
<th><strong>COLLECTION</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FEATURES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Horizontal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Adjustable Hob control</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Push Buttons**

- **Z 51FXC1N6**
- **Z 51DXI1X6**
- **Z 51FXJ0X5**
- **Z 5102X5**

**PERFORMANCE / TECHNICAL INFORMATION**

<table>
<thead>
<tr>
<th><strong>Extraction Rate in m³/h</strong></th>
<th><strong>Power Level 1 - Ducted / Recirculating</strong></th>
<th><strong>Power Level 2 - Ducted / Recirculating</strong></th>
<th><strong>Power Level 3 - Ducted / Recirculating</strong></th>
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</thead>
<tbody>
<tr>
<td>273 / 148</td>
<td>269 / 168</td>
<td>267 / 159</td>
<td>255 / 173</td>
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</tr>
<tr>
<td>430 / 311</td>
<td>427 / 326</td>
<td>415 / 291</td>
<td>372 / 290</td>
</tr>
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<td>525 / 392</td>
<td>513 / 379</td>
<td>468 / 361</td>
</tr>
<tr>
<td>649 / 409</td>
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<td>570 / 376</td>
</tr>
<tr>
<td>66 / 158</td>
<td>66 / 159</td>
<td>66 / 158</td>
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<td>71 / 75</td>
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<tr>
<td>84 / 75</td>
<td>84 / 75</td>
<td>84 / 75</td>
<td>84 / 75</td>
</tr>
</tbody>
</table>

**Sound power measured according to EN60704-3 on largest pipe diameter.**

---

### **DISHWASHERS**

**The Neff Oven Collections**

---

### **SPECIAL FEATURES**

- **HOB HOOD**
- **COLLECTION**
- **FEATURES**

**Adjustable LED white colour temperature**

---

### **HOB HOODS**

**The focal point of any kitchen**

---

### **PERFORMANCE / TECHNICAL INFORMATION**

<table>
<thead>
<tr>
<th><strong>Extraction Rate in m³/h</strong></th>
<th><strong>Power Level 1 - Ducted / Recirculating</strong></th>
<th><strong>Power Level 2 - Ducted / Recirculating</strong></th>
<th><strong>Power Level 3 - Ducted / Recirculating</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>273 / 148</td>
<td>269 / 168</td>
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<tr>
<td>84 / 75</td>
<td>84 / 75</td>
<td>84 / 75</td>
<td>84 / 75</td>
</tr>
</tbody>
</table>

**Sound power measured according to EN60704-3 on largest pipe diameter.**
## Pyramid Chimney Hoods

Classic and striking designs for modern kitchens

Stop the smell, not the conversation. For us, cooking is all about enjoying tasty food with family and friends. That’s why our quiet Pyramid Chimney Hoods ensure nothing gets in the way of conversation.

### Pyramid Chimney Hood (900mm width)

- **Power Level 1**: Ducted / Recirculating
- **Power Level 2**: Ducted / Recirculating
- **Power Level 3**: Ducted / Recirculating

### Characteristics

- **Type of control**: Push Buttons
- **2 x LED lights**
- **Stainless Steel**
- **Dimensions**: 75cm Model 90cm Model

<table>
<thead>
<tr>
<th>Type</th>
<th>75cm Model</th>
<th>90cm Model</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Depth</td>
<td></td>
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</tr>
<tr>
<td>Max. Width</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Max. Height</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Max. Depth</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Technical Specifications

- **Acoustic Power**
- **Energy Efficiency**
- **Extraction Rate**
- **Sound Pressure Level**
- **Power Consumption**
- **Energy Efficiency Class**
- **Minimum distance above electric hob / gas hob**

### Additional Features

- **Filter saturation indicator**
- **Automatic after running**
- **Efficient Drive**
- **Climatise sensor**
- **Adjustable LED white colour temperature**
- **Ambient light**
- **Home Connect**
- **User-friendly operation**
- **Top control panel**

### Dimensions

- **Height**: 70 cm / 75 cm
- **Width**: 90 cm / 90 cm
- **Depth**: 46 cm / 46 cm

### Sound Power Measured According to EN60704-3 on Largest Pipe Diameter

<table>
<thead>
<tr>
<th>Power Level</th>
<th>26 cm / 104</th>
<th>31 cm / 124</th>
<th>38 cm / 150</th>
<th>46 cm / 186</th>
<th>55 cm / 212</th>
<th>64 cm / 248</th>
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</thead>
<tbody>
<tr>
<td>Power Level 1</td>
<td>90 mm / 145</td>
<td>110 mm / 170</td>
<td>130 mm / 195</td>
<td>160 mm / 230</td>
<td>190 mm / 290</td>
<td>220 mm / 360</td>
</tr>
<tr>
<td>Power Level 2</td>
<td>90 mm / 145</td>
<td>110 mm / 170</td>
<td>130 mm / 195</td>
<td>160 mm / 230</td>
<td>190 mm / 290</td>
<td>220 mm / 360</td>
</tr>
<tr>
<td>Power Level 3</td>
<td>90 mm / 145</td>
<td>110 mm / 170</td>
<td>130 mm / 195</td>
<td>160 mm / 230</td>
<td>190 mm / 290</td>
<td>220 mm / 360</td>
</tr>
</tbody>
</table>

### Noise Level (Sound Pressure Level Based on ASHRAE 101-1977) mmH2O

<table>
<thead>
<tr>
<th>Power Level</th>
<th>40 mm / 90</th>
<th>50 mm / 100</th>
<th>60 mm / 110</th>
<th>70 mm / 120</th>
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</thead>
<tbody>
<tr>
<td>Power Level 1</td>
<td>50 / 55</td>
<td>50 / 55</td>
<td>50 / 55</td>
<td>50 / 55</td>
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<tr>
<td>Power Level 2</td>
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<td>50 / 60</td>
<td>50 / 60</td>
<td>50 / 60</td>
</tr>
<tr>
<td>Power Level 3</td>
<td>50 / 60</td>
<td>50 / 60</td>
<td>50 / 60</td>
<td>50 / 60</td>
</tr>
</tbody>
</table>

### Energy Efficiency Rating

- **A**
- **B**
- **C**

---

*Please consult the technical data sheet for detailed specifications.*

*Power consumption is based on actual operating setting and test conditions. A range of recirculation kits is included in the packaging. For information on additional accessories, contact your Neff dealer.*

**Neff Home Connect**: Available for compatible models. See [www.neff.com](http://www.neff.com) for more information.
### TELESCOPIC HOODS

**Always the right height**

When you’re cooking up a sumptuous meal, chances are, you’re more focussed on what’s inside the pots than what escapes them. Our telescopic hoods are well-trained in coping with steam and odours. They slide out when you need them, and can be pushed back, for a flush finish when you don’t. With a lowering frame, the hood can disappear entirely from view. This compact, discreet set-up with subtle LED lighting has up to four highly capable speed settings. Any noise can be toned down further on demand with the Silence function, so nothing can spoil the kitchen conversation.

### PERFORMANCE DESIGN

**D49PU54X0B**  
Telescopic Hood (900mm width)  
N 90

**D49ML54N0B**  
Telescopic Hood (900mm width)  
N 70

#### LOWERING FRAME MAKES ITS VENTILATION DEBUT

Providing the ultimate space-saving solution, our first hidden hood beautifully complements flush, integrated kitchen designs. 350mm minimum cabinet depth required.

The hood remains completely hidden until you’re ready to start cooking.

#### Simply push under the front of the hood to lower into position.

The telescopic hood easily extends on the smooth rails.

---

### DISCREET YET POWERFUL EXTRACTION

<table>
<thead>
<tr>
<th>HOOD TYPE</th>
<th>TELESCOPIC</th>
<th>TELESCOPIC</th>
<th>TELESCOPIC</th>
<th>TELESCOPIC</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MODEL</strong></td>
<td>D49PU54X0B</td>
<td>D49ML54NOB</td>
<td>D49RU54X0B</td>
<td>D49SU54X0B</td>
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<td>Stainless steel</td>
<td>Stainless steel</td>
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</tr>
<tr>
<td><strong>DIMENSIONS</strong></td>
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</tr>
<tr>
<td>Height</td>
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<tr>
<td>Width</td>
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</tr>
<tr>
<td>Depth</td>
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<td></td>
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<tr>
<td><strong>Hood Type</strong></td>
<td>TELESCOPIC</td>
<td>TELESCOPIC</td>
<td>TELESCOPIC</td>
<td>TELESCOPIC</td>
</tr>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Type of control</strong></td>
<td>Touch Control</td>
<td>Soft Touch</td>
<td>Touch Control</td>
<td>Touch Control</td>
</tr>
<tr>
<td><strong>Power levels</strong></td>
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<tr>
<td><strong>Automatic after running</strong></td>
<td>minutes</td>
<td>minutes</td>
<td>minutes</td>
<td>minutes</td>
</tr>
</tbody>
</table>

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#### **TELESCOPIC HOOD'S FEATURES**

- **HEAT SENSOR**: detects and reacts to changes in temperature, even down to -10°C.
- **LED LIGHTING**: Soft Touch with dimmer function.
- **FILTER SATURATION INDICATOR**: allows you to keep your filters clean and efficient.
- **SILENCE FUNCTION**: allows you to settle down for a conversation.
- **LONG LIFE RECIRCULATION KIT**: regenerative recirculation kit.
- **LEAN AIR PLUS ANTI-Pollen RECIRCULATION KIT**: suitable for fresh air intake for allergy sufferers.
- **STANDARD RECIRCULATION KIT**: includes exhaust kit for fresh air intake.

---

#### **TELESCOPIC HOOD'S SPECIFICATIONS**

<table>
<thead>
<tr>
<th><strong>Appliance width</strong></th>
<th>mm</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Extraction Rate</strong></td>
<td>m³/h</td>
</tr>
<tr>
<td><strong>Ducted power level 1</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Ducted power level 2</strong></td>
<td></td>
</tr>
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<td><strong>Ducted power level 3</strong></td>
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<td><strong>Recirculating power level 2</strong></td>
<td></td>
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<td><strong>Recirculating power level 3</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Recirculating power level 4</strong></td>
<td></td>
</tr>
</tbody>
</table>

---

#### **TELESCOPIC HOOD'S TECHNICAL INFORMATION**

| **Ducted power level 1** | | |
| **Ducted power level 2** | | |
| **Ducted power level 3** | | |
| **Ducted power level 4** | | |
| **Recirculating power level 1** | | |
| **Recirculating power level 2** | | |
| **Recirculating power level 3** | | |
| **Recirculating power level 4** | | |

---

#### **TELESCOPIC HOOD'S ENERGY EFFICIENCY**

- **A** | **B** | **A** | **B**
- **Energy Consumption** | | | | 
- **Dishwasher** | | | | 
- **Microwave** | | | | 
- **Oven** | | | | 
- **Dishwasher Depth** | | | | 
- **Microwave Depth** | | | | 
- **Oven Depth** | | | | 
- **Rated Efficiency** | | | | 
- **Rated Capacity** | | | | 
- **Rated Performance** | | | | 
- **Rated Wattage** | | | | 
- **Rated Noise** | | | | 

---

#### **TELESCOPIC HOOD'S INSTALLATION**

- **Wall mounting kit**: for installation in 90cm wide units.
- **Backlight with dimmer function**: allows you to adjust the brightness to your preference.
- **Electronic power level display**: keeps you informed of the current settings.
- **LED Lights**: stainless steel finish profile / handle with opening for VarioControl.
- **Soft Airflow**: keeps the airflow smooth and quiet.

---

#### **TELESCOPIC HOOD'S ACCESSORIES**

- **Type of recirculating kit**: required if recirculating.
- **'Recirculating odour filter kit' will consist of the following items: Charcoal filter, flexible hose, air duct, fixing components, installation instructions.
**Room for inspiration**

A great kitchen atmosphere is not just about the people you’ve invited or the meal you’re cooking. A clear view to focus on your creations is a must, too. Our space-saving canopy hoods cleanse the air swiftly and quietly – allowing everyone to join the conversation. Another helpful idea: the metal filter cassettes are easily removable and dishwasher-safe.

---

**D94XAF8N0B**

- Chimney Hood (900 mm width)
- N 70

**Additional accessories for a sleek look inside the cabinet:**

- Stainless Steel and Black Glass
- Stainless steel
- Silver metallic lacquer
- Silver Metal Lacquer

**Design performance:**

- Stainless steel
- Stainless Steel and Black Glass
- Stainless steel
- Silver Metallic Lacquer

---

**CANOPY HOODS**

The new N70 canopy hoods come in full 90cm and 60cm widths and are easy to install due to replacing the bottom of the cabinet. Thanks to their design, they make even more space in your kitchen.

**Additional accessories for a sleek look inside the cabinet:**

- 2511BN00 - Chimney extension 185-362mm
- 2511BG00 - Chimney extension 120mm
INTEGRATED HOODS

Great for masking smells

When all your friends sit around the table, just waiting for one of your treats to be served, you don’t want steam or smoke disturbing the atmosphere. Our discreet integrated hoods work with three speeds to cleanse the kitchen air. While they do their job with a minimum of noise, LED lights shine a warm light on your bubbling pots and pans. Fitted between two kitchen cabinets, they hide behind a furniture door when you’ve finished cooking.

D64MAC1X0B
Integrated Hood (599mm width)

**Hood Type**

<table>
<thead>
<tr>
<th>Model</th>
<th>Ducted Power Level 1</th>
<th>Ducted Power Level 2</th>
<th>Ducted Power Level 3</th>
<th>Recirculating Power Level 1</th>
<th>Recirculating Power Level 2</th>
<th>Recirculating Power Level 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>D64MAC1X0B</td>
<td>150 / 120</td>
<td>250 / 208</td>
<td>352 / 330</td>
<td>550</td>
<td>625 / 405</td>
<td>709 / 232</td>
</tr>
<tr>
<td>D61MAC1X0B</td>
<td>69 / 57</td>
<td>156 / 52</td>
<td>312 / 47</td>
<td>500 / 500</td>
<td>625 / 625</td>
<td>709 / 709</td>
</tr>
</tbody>
</table>

**Special Features**

- Home Connect
- Adjustable LED white colour temperature
- Ambient light
- Climate control sensor
- Hob hood control
- Efficient Drive
- Intensive setting / Automatic intensive revert
- NEFF Silence function
- Filter saturation indicator
- Suitable for ducted operation / recirculating
- Furniture door required
- Electronic power level display
- NEFF Fresh Air (Interval operation)
- Automatic after running minutes
- Additional noise insulation
- Lighting
- LED lights
- Controls
- Push buttons
- Power levels
- Number of metal grease filter cassettes
- Colour
- Silver metallic lacquer
- Filter saturation indicator
- 2 x LED lights
- Push buttons
- 3

**Additional Information**

- Extraction Rate in m³/h:
  - Ducted power level 1: 150 / 120
  - Ducted power level 2: 250 / 208
  - Ducted power level 3: 352 / 330
  - Recirculating power level 1: 550
  - Recirculating power level 2: 625 / 405
  - Recirculating power level 3: 709 / 232

- Noise level (sound power) based on dB(A) (at 1 m):
  - Ducted power level 1: 69 / 57
  - Ducted power level 2: 156 / 52
  - Ducted power level 3: 312 / 47
  - Recirculating power level 1: 500 / 500
  - Recirculating power level 2: 625 / 625
  - Recirculating power level 3: 709 / 709

- Pipe outlet diameter: mm
- Minimum distance above an electric hob / gas hob: mm

**Great for all Kitchens**
Whether it’s washing dishes, lightening the laundry load or keeping your food as fresh as possible, NEFF have everything to make life easier. NEFF’s integrated appliances do all the hard work behind the door so you don’t have to. Working tirelessly and quietly in the background, you can enjoy getting creative in the kitchen with friends and family... carefree.

**COOLING**

We have a range of fridges and freezers so there is something for everyone. Whether it is a large American-style fridge freezer, or a built-in fridge freezer, we’re confident that there is a model to suit. Fresh Safe—Keep ingredients fresher for longer. Herbs, fruits and vegetables stay crisp, vibrant and fresh retaining vital nutrients and vitamins and locking in flavour.

For more information on cooling installation options visit neff-home.com/uk/

**DISHWASHING**

A NEFF dishwasher is designed with creative cooks in mind. That means that even the most bubbled-over oven dishes, baked-on ramekins and caramelised grill pans will still come out beautifully clean. Chef 70°—Extra cleaning power for creative cooks. With a hotter setting and a powerful spray, the Chef 70° programme is perfect for cleaning even the dirtiest pots, pans and cooking utensils. Items placed in the lower basket are subject to higher spray pressure, eliminating the need for soaking and effectively removing even the most stubborn areas.

For more information on dishwasher features visit neff-home.com/uk/

**LAUNDRY**

Our 3 types of models cover all your laundry needs: washing machines, washer dryer combination models and tumble dryers.

Time Light—The NEFF laundry range quietly washes, allowing you to multi-task while entertaining guests. The clever Time Light projects the remaining wash cycle onto your floor with no need to open the door to check on progress. Allowing you to keep one eye on your wash as well as your guests.

For more information on washing machines, washer dryer combination models and tumble dryers visit neff-home.com/uk/
REFRIGERATION

Leading the way in food storage to ensure the freshest and tastiest food

We’re constantly working to improve our range of fridges and freezers so there’s something for everyone. Whether it’s a large American-style fridge freezer that can cope with the demands of a hungry family, or a fridge freezer that integrates seamlessly into the kitchen furniture, we’re confident that there’s a model to suit. And to top it off, all of our refrigeration appliances have at least an A+ energy rating.

THE COLLECTION

Choosing the right appliance to complement your kitchen and lifestyle can be challenging. To help you select the perfect kitchen companion, we’ve introduced easy-to-follow Collections based on product features, technology, design and simplicity. There’s a Collection to suit everyone.

**N 90**

**FEATURES**

- This collection can include*:
  - FreshSafe
  - No Frost
  - Easy Access Shelf
  - LED Light
  - Big Box

**N 70**

**FEATURES**

- This collection can include*:
  - FreshSafe 2
  - No Frost/Freeze
  - EasyAccess Shelf
  - Electronic 7 segment control
  - SuperCool
  - Big Box

**N 50**

**FEATURES**

- This collection can include*:
  - FreshSafe
  - No Frost/Freeze
  - Easy Access Shelf
  - LED Light Daylight
  - Big Box

**N 30**

**FEATURES**

- This collection can include*:
  - Vegetable Drawer
  - Manual Defrost
  - Sliding Hinge
  - Interior Light

*The features included in each collection are an overview only. Please ensure that you check the product detail for exact features of each model.

COOL SOLUTIONS FOR EVERY COOK

Combination and layout solutions for installing your cooling appliances

With so many kitchen styles to choose from, at NEFF we’ve catered for all spaces and lifestyles. With the option to build a cooling solution to your requirements, our installation options are designed to offer the ultimate flexibility. From side-by-side fridge and freezer installations to over-under stacked installations, it’s easy to incorporate NEFF appliances into your overall kitchen design.

OVER/UNDER INSTALLATION:

Our over-under installation options are perfectly tailored to suit every Coolaholic’s lifestyle. Conveniently ‘stack’ your fridge and freezer and ensure your cooling space reflects how you like to cook. For those who tend to shop little and often, a smaller capacity fridge & freezer doesn’t need to impact on your space. Equally, if family life makes ample freezer space essential, an equal height 50/50 fridge freezer combination provides the perfect solution.

SIDE-BY-SIDE INSTALLATION:

Our single door fridges and freezers are designed to sit parallel to one another in order to create a double door effect. By placing a left-hinged fridge and a right-hinged freezer (or vice versa) side by side, you can easily browse fresh and frozen ingredients before getting creative in the kitchen. Smooth door opening is facilitated by a simple fixed or sliding hinge. Equally if you want to place a fridge in the kitchen and a freezer in the utility room, our appliances can be installed in a way which suits you.
A STYLE FOR ALL FOOD LOVERS

Leading the way in food storage to ensure the freshest and tastiest food

Fresh, seasonal ingredients are a staple in any NEFF kitchen. That’s why the right food storage is so important; all our models – whether it’s a large American-style fridge freezer that can cope with the demands of a hungry family, or a side-by-side fridge freezer that integrates seamlessly into the kitchen furniture – give you the flexibility to keep your fruit, vegetables and herbs crisp and vibrant for longer.

BUILT-IN FRIDGE/FREEZER

Designed to fit in a single housing unit, our range of fridge freezers include models from the tall larder style to more compact styles. All of our fridge freezers have a 4 star rating.

AMERICAN-STYLE FRIDGE FREEZER

It’s big, bold, and there’s enough space for even the largest family’s chilled and frozen food. You’ll also find an ice and water dispenser to keep you cool all year round.

BUILT-UNDER FRIDGE AND FREEZER

Our integrated fridge with a four star freezer fits neatly under the work surface and provides a compact, flexible cooling solution for busy kitchens.

ADVANTAGES OF DIFFERENT HINGE TYPES

FIXED HINGE

A fixed hinge offers you additional capacity in the refrigerator, leaving you more room for your food.

SLIDING HINGE

Additional space is required on the inner side of the cabinet to make way for the door hinge.

HINGES TO SUIT ALL KITCHEN DESIGNS

Our doors can be right-hinged or left-hinged in order to suit your kitchen design.

FIXED HINGE AND SOFT CLOSE HINGE

The benefit of this type of hinge is that it carries more weight – ideal for kitchen cabinetry made from heavier hard wood. This hinge also allows the door to open at a wider angle, making the fridge cavity easily accessible. All NEFF doors close automatically when at an angle of approximately 15-20° and selected models have the benefit of Soft Close.

SLIDING HINGE

Our sliding hinge feature sits between the appliance and the furniture door and is secured by a series of brackets. As you open the furniture door, the appliance door is also opened via the sliding bracket design.
COOLING EXPLAINED

Food preservation features, functions and design explained

Cooking is all about new ideas and fresh inspiration – and our cooling appliances are no different. They are bursting with innovative features and functions to optimally store the food you love.

DESIGN FEATURES

Wire Shelf
Superior, multi-directional supports are used on all shelves, ensuring perfect alignment. No sliding, wobbling or shelf induced jarring.

Soft Close
With our soft close system, the door will close gently and quietly, even when fully loaded.

Easy Lift Shelf
With Easy Lift, shelves will lift with a simple push and lock into place, making it easy to access items at the back of the fridge.

Easy Lift Door Storage
Easy to access door storage with just one hand. Combined with Easy Lift Shelves, our fully-spaced door allows you to store your favourite foods and drinks.

Anti-spill Trims
Effectively hold liquid to a height of 4 cm and are easy to clean. A door open alarm system means you will always be aware of you fridge door.

Easy Access Shelf
The retractable glass shelf allows you to store your larger dishes securely. Once open, a simple push returns the shelf into place.

Vario Shelf
Designed to offer complete flexibility to your fridge. Upper and lower shelves can simply be separated and slid independently when not in use, ideal for larger dishes, with space left over for a convenient condiments storage area at the back.

Bottle Rack
Always have a chilled bottle on standby for those impromptu get-togethers.

UNIQUE TO NEFF, MAKING YOUR LIFE EVEN EASIER

Easy Clean Magnetic Door Seals
No need to worry about the back of your fridge not being clean when the door is closed. Magnetic strips ensure a perfect seal.

Multiple Cooling Systems
Separate cooling circuits for independent temperature control, to prevent the temperature of all foods and/or humidity between the fridge and freezer cavities.

Multi Air Flow Cooling
Gently circulates air around the fridge, regulating the temperature and humidity levels and reducing condensation build-up, so that your food stays fresher for longer.

No Frost
No Frost freezers prevent any signs of frost or ice ever building up. All of our No Frost freezers are built from the back wall and circulate over food items. There is no condensation or build up of frost and food doesn’t freeze together.

Low Frost
Low Frost freezers within our built-in bottom freezers KI6873F30G and KI6863F30G, improves performance and reduces food build up in an energy efficient way. It also provides more storage space due to there being no internal evaporator and you may only need to defrost your freezer every 2-3 years.

Super Freeze
A No Frost freezer automatically reacts to any signs of frost so it never has a chance to build up. With a No Frost freezer air is blown from the back wall and circulates over food items. As a result, there is no condensation or build up of frost and food doesn’t freeze together.

Intelligent Cooling
Uses a range of innovative sensors to calculate the quantity of food in the fridge with the outside temperature. The fridge then adjusts the internal cooling power accordingly.

Super Cool
Allows for the storage in temperature that occurs when fresh food is added. As soon as the food is cold, the fridge will readjust to the normal temperature.

Door Open
Door Open alarm and high temperature alarm systems alert you if the door has been left open or a power cut has occurred. Ideal for mitigating food wastage.

We are at the forefront of refrigeration technology – all fridges and freezers come with at least an A+ rating.

Many of our fridges can achieve the same storage temperatures as the local supermarket, allowing fresh fruit and vegetables to be kept at peak freshness for longer. Did you know that a ten year old fridge accounts for up to a quarter of your household energy bills? By consciously choosing to replace appliances early on, huge savings can be made.

A NEFF A+++ FRIDGE USES UP TO 60% LESS ELECTRICITY

THE FRIDGE & FREEZER ENERGY EFFICIENCY LABEL
1 Supplier’s name or trademark and model identifier.
2 Energy efficiency class.
3 Annual energy consumption in kWh (based on standard test results). The actual energy consumption depends on the use of the appliance.
4 Sum of storage volume of all cooling storage compartments (compartments without a star rating).
5 Sum of storage volume of all frozen food storage compartments (compartments with a star rating).
6 Noise emissions in decibels.
7 Numbering of the regulation.
STORING FOOD IN A COOLING APPLIANCE

Fresh, seasonal ingredients are a staple in any kitchen.

As a result, we’ve developed a range of preservation systems to help your food stay at its best for as long as possible. Using our FreshSafe humidity control drawers, herbs, fruits and vegetables stay crisp, vibrant and fresher for longer.

MODEL WITH 0°C FRESH SAFE

**MODELS WITH 0°C FRESH SAFE**

KA39231E0G USA style SBS
K18413D0G Fridge
K1886SDE0 N90 fridge-freezer

**FreshSafe**

Preserving food for longer; FreshSafe is designed with busy family life in mind. Nutritious, fruit and vegetables are always at hand and vibrant and texture is maintained.

**0°C FreshSafe**

Offering our optimal preservation system 0°C FreshSafe features two humidity zones to keep food fresher for longer. Perfect for delicate fruits and herbs such as berries, avocados and leafy greens, your favourite fruits and vegetables are kept beautifully plump and vibrant. Suitable for fish and meat, our innovative cooling solutions are designed for everything you like to cook.

**FreshSafe**

Preserving food for longer, FreshSafe provides the perfect solution for weekly grocery shoppers. Preserving food to stay fresher for longer as a conventional salad drawer, market-fresh ingredients stay fresh and vibrant for longer.

Did you know that around a third of the food we buy is thrown away?

The average family of four throws away £680 worth of food per year. At NEFF, we’re keen to help you manage your costs by developing the most effective food preservation systems. FreshSafe is a 0°C compartment, independent from the fridge temperature, comprising two humidity zones. The dry section maintains 50% humidity to preserve meat and fish, while the moist zone, at 90% humidity, extends the life of vegetables, salad and fruit.

**FreshSense**

Uses intelligent sensors to monitor the temperature within the fridge, the freezer and the room outside. This feature ensures that the appliance maintains an optimal storage climate independent of the surrounding ambient temperatures.

WE'RE COMMITTED TO REDUCING FOOD WASTAGE

**EASY ACCESS TO YOUR FRESH INGREDIENTS**

Access to the fresh safe drawers is easy. The telescopic FlexiRail® system allows the drawers to slide out fully for added convenience.

**WE THROW AWAY 7 MILLION TONES OF FOOD AND DRINK FROM OUR HOMES EVERY YEAR.**

At NEFF, we're committed to helping you reduce wastage and effectively manage your grocery costs.

WITH INNOVATIONS IN FOOD PRESERVATION, NEFF FRIDGES KEEP YOUR FAVOURITE INGREDIENTS AT THEIR BEST FOR LONGER.

**OUR INNOVATIVE 0°C FRESH SAFE PRESERVATION SYSTEM EXTENDS THE LIFE OF FOOD TIMES TO REDUCE WASTE.**

Features two humidity zones to keep food fresher for longer. The dry section maintains 50% humidity to preserve meat and fish, while the moist zone, at 90% humidity, extends the life of vegetables, salad and fruit.

**Fruit and vegetables stay fresher for longer in a FreshSafe compartment compared to a salad drawer in a conventional fridge, and preserve up to 50% more vitamins.**

*Please note: The image in the tecnology for our preservation storage, VitaFresh® in now 0°C FreshSafe®, HydroFresh is now FreshSafe®, Crisper Box is now FreshSafe®.*

www.lovefoodhatewaste.com

Those of us who have memories of eating fresh picked blackberries straight from the tree have always been fortunate. The clean taste and purity of the fruit is something that is hard to recreate when picking from a bag. The next time you pick your blackberries, try putting them in FreshSafe®. You’ll notice that the blackberries stay fresh longer. For delicate fruits like strawberries, our innovative FreshSafe® system maintains 50% humidity to preserve the fruit, keeping them beautiful and vibrant.

**Preserving food for longer, FreshSafe is designed with busy family life in mind. Nutritious, fruit and vegetables are always at hand and vibrant and texture is maintained.**

**FreshSafe**

Designed to keep salad items, leafy herbs and fruit at their peak for as long as possible. Using our FreshSafe humidity control drawers, herbs, fruits and vegetables stay crisp, vibrant and fresher for longer.
Big and bold

Supersized for family-life, our American-style fridge freezer truly has a place for everything. With storage solutions to keep your fruit and vegetables fresh, freezer compartments for large joints of meat, and enough door trays for those everyday favourites, our American design is perfect for British kitchens. Featuring a water and ice dispenser, plumb your fridge into the mains for ice cold drinks on tap.

AMERICAN-INSPIRED DESIGN FOR NEFF-INSPIRED KITCHENS

DESIGN/PERFORMANCE

| Cooling technology | Air
| Colour of door panels | Stainless steel anti fingerprint
| Colour of sides | Grey
| Style of handle | Vertical bar handle
| Colour of handle | Stainless steel
| No Frost in fridge and freezer |
| Home Connect, WIFI dongle included | Yes

FOOD FRESHNESS SYSTEM

| FreshSafe | 2 x FreshSafe drawers on rails
| LED | Yes
| Electronic control | Yes
| Number of shelves | 5
| Bottle шakers in fridge | Yes
| Number of doors/doors shelves | 5
| Digital Temperature display | Digital
| Window signal door open | Yes

KEY FEATURES – FRIDGE SECTION

| Super Cool | Yes
| Type of control | Electronic
| Number of adjustable shelves | 5
| Bottle шakers in fridge | Yes
| Number of doors/doors shelves | 5
| Electronic Temperature display | Digital
| Warning signal door open | Yes

KEY FEATURES – FREEZER SECTION

| Door opened indicator | Yes
| Super Freeze function | Yes
| Temperature adjustable in freezer | Yes
| Number of ice cube trays | 2
| Automatic ice cube maker | Yes
| Crushed Ice, Ice cubes, Water, Water filter | Yes
| Number of freezer drawers | 2
| Automatic ice cube maker | Yes
| Crushed Ice, Ice cubes, Water, Water filter | Yes

ADDITIONAL INFORMATION

| Energy efficiency class | A+ +
| Energy consumption | kWh/annum
| Total net capacity | L
| Refrigerator net capacity | L
| Freezer net capacity | L
| Climate class | SN-T
| Noise level (dB(A) re 1 pW) | 43
| Dimensions (mm) | Height
| Width of product | mm
| Depth of product | mm

AMERICAN-INSPIRED DESIGN FOR NEFF-INSPIRED KITCHENS

<table>
<thead>
<tr>
<th>COLLECTI ON</th>
<th>N 70</th>
<th>N 50</th>
</tr>
</thead>
<tbody>
<tr>
<td>MODEL NO.</td>
<td>KA3923IE0G</td>
<td>KA3902B20G</td>
</tr>
</tbody>
</table>
| DESIGN FEATURES | Colour of door panels | Stainless steel anti fingerprint
| | Colour of sides | Grey
| | Style of handle | Vertical bar handle
| | Colour of handle | Stainless steel
| | No Frost in fridge and freezer | Yes
| | Home Connect, WIFI design included | Yes
| | Food Freshness System | FreshSafe
| | | 2 x FreshSafe drawers on rails
| | | LED
| | | Electronic control
| | | Number of shelves | 5
| | | Bottle шakers in fridge | Yes
| | | Number of doors/doors shelves | 5
| | | Electronic Temperature display | Digital
| | | Warning signal door open | Yes
| | | Key Features – Fridge Section | Super Cool
| | | Type of control | Electronic
| | | Number of adjustable shelves | 5
| | | Bottle шakers in fridge | Yes
| | | Number of doors/doors shelves | 5
| | | Electronic Temperature display | Digital
| | | Warning signal door open | Yes
| | | Key Features – Freezer Section | Door opened indicator
| | | Super Freeze function | Yes
| | | Temperature adjustable in freezer | Yes
| | | Number of ice cube trays | 2
| | | Automatic ice cube maker | Yes
| | | Crushed Ice, Ice cubes, Water, Water filter | Yes
| | | Number of freezer drawers | 2
| | | Automatic ice cube maker | Yes
| | | Crushed Ice, Ice cubes, Water, Water filter | Yes
| | | ADDITIONAL INFORMATION | Energy efficiency class | A+ +
| | | Energy consumption | kWh/annum
| | | Total net capacity | L
| | | Refrigerator net capacity | L
| | | Freezer net capacity | L
| | | Climate class | SN-T
| | | Noise level (dB(A) re 1 pW) | 43
| | | Dimensions (mm) | Height
| | | Width of product | mm
| | | Depth of product | mm

AMERICAN-INSPIRED DESIGN FOR NEFF-INSPIRED KITCHENS

| 1. Actual energy consumption will depend on how the appliance is used and where it is located.
| 2. Climate zone SN-T is designed to operate in ambient temperature of +10°C to 32°C.
| 3. Climate zone T is designed to operate in ambient temperature of +18°C to 43°C.

KA3923IE0G
American Style Fridge Freezer

Collection N 70
Model No.

Collection N 70
Model No.

Collection N 50
Model No.

Collection N 50
Model No.
**BUILT-IN FRIDGE FREEZERS**

With an energy efficiency rating of A++ and state of the art food preservation technology, our built-in fridge freezer range offers the ideal solution for busy families and passionate cooks. Innovative refrigeration features include Home Connect available within the N90 Collection along with Telescopic Flexi Rail Drawers for easy access, Fresh Safe humidity controlled zones and efficient LED interior lighting. With No Frost, Low Frost or manual defrost freezers available in the range, the freezer compartment delivers on intelligent features too.

---

**K18865DE0**

**Built-in Fridge Freezer**

**N 90**

---

**K17863DF0G**

**Built-in Fridge Freezer**

**N 70**

---

### COLLECTION

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>Fridge Size</th>
<th>Freezer Size</th>
<th>Door Opening</th>
<th>Temperature Display</th>
<th>Door Opened Indicator</th>
<th>Frost Free</th>
<th>LED</th>
<th>Electronic</th>
<th>Super Freezer</th>
<th>Super Silent Function</th>
<th>Temperature Adjustable in freezer</th>
<th>Number of Bottle Trays</th>
<th>Number of Shelf Drawers</th>
<th>No Frost</th>
<th>Low Frost</th>
<th>Split Freezer</th>
<th>Split Frost</th>
<th>Split Frost</th>
<th>Split Frost</th>
</tr>
</thead>
<tbody>
<tr>
<td>K18865DE0</td>
<td>60 litres</td>
<td>156 litres</td>
<td>Split</td>
<td>1 x FreshSafe</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>1</td>
<td>1</td>
<td>Yes</td>
<td>Yes</td>
<td>60/40</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K17863DF0G</td>
<td>60 litres</td>
<td>67 litres</td>
<td>Split</td>
<td>1 x FreshSafe</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>1</td>
<td>1</td>
<td>Yes</td>
<td>Yes</td>
<td>60/40</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**FLEXIBLE STORAGE FRIDGE FREEZER**

**177CM HIGH**

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**K18865DE0 replaced by K18865DB3 in December 2020**

**K17863DF0G replaced by K17863DFGC in December 2020**

**K17862SF0G replaced by K17862SFGC in December 2020**

**K18873FE0G replaced by K18873FEGC in December 2020**

---

**K18865DE0**

- Built-in Fridge Freezer
- N 90

**K17863DF0G**

- Built-in Fridge Freezer
- N 70

---

### DESIGN/PERFORMANCE

<table>
<thead>
<tr>
<th>Feature</th>
<th>K18865DE0</th>
<th>K17863DF0G</th>
</tr>
</thead>
<tbody>
<tr>
<td>Design/Performance</td>
<td>A+</td>
<td>A+</td>
</tr>
<tr>
<td>Temperature Adjustable in Freezer</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Number of Shelf Drawers</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

---

### ADDITIONAL INFORMATION

- **Energy Efficiency Class:** A++
- **Energy Consumption:** kWh/annum
- **Total net capacity:** 60 litres + 156 litres
- **Refrigerator net capacity:** 60 litres
- **Freezer net capacity:** 156 litres
- **Noise level (dB(A) re 1 pW):** 39 dB

---

**Additional accessories included**

- **Height of product:** 1772 mm
- **Width of product:** 566 mm
- **Depth of product:** 545 mm
BUILT-IN FRIDGE FREEZERS

Our built-in fridge freezers offer flexibility and plenty of storage space, so you can easily browse fresh and frozen ingredients before getting creative in the kitchen. If family life makes ample freezer space essential, a 50/50 split fridge freezer provides the perfect solution.

K15872FF0G
Built-in Fridge Freezer

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>COLLECTOR</th>
<th>FEATURES</th>
<th>REVERSIBLE</th>
<th>TEMPERATURES</th>
<th>SIZE</th>
<th>ENERGY EFFICIENCY CLASS</th>
</tr>
</thead>
<tbody>
<tr>
<td>K15872FF0G</td>
<td>Fridge / Freezer split</td>
<td>Low Frost</td>
<td>Manual</td>
<td>Low Frost / Manual defrost</td>
<td>209L</td>
<td>A+</td>
</tr>
<tr>
<td>K15872SF0G</td>
<td>Fridge / Freezer split</td>
<td>Low Frost</td>
<td>Manual</td>
<td>Low Frost / Manual defrost</td>
<td>209L</td>
<td>A+</td>
</tr>
<tr>
<td>K15852SF0G</td>
<td>Fridge / Freezer split</td>
<td>Low Frost</td>
<td>Manual</td>
<td>Low Frost / Manual defrost</td>
<td>209L</td>
<td>A+</td>
</tr>
<tr>
<td>K15625SF0G</td>
<td>Freezer Capacity</td>
<td>107L</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K15871SF0G</td>
<td>Freezer Capacity</td>
<td>107L</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K15871SF0G</td>
<td>Freezer Capacity</td>
<td>107L</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DESIGN / PERFORMANCE**

- **Model**: K15872FF0G
- **Capacity**: 209L
- **Energy Efficiency Class**: A+
- **Hinge Type**: Sliding hinge
- **Material**: Stainless steel
- **Depth**: 58cm
- **Inverter Technology**: Yes

**ADDITIONAL ACCESSORIES INCLUDED**

- 1 x FreshSafe drawer
- 1 x EggTray
- 1 x Vegetable drawer
- 1 x Ice cube tray

**KEY FEATURES - FRIDGE SECTION**

- **Light**: LED
- **Electronic**: Yes
- **Temperature Control**: Mechanical
- **Number of shelves**: 5
- **Number of compartments**: 1

**KEY FEATURES - FREEZER SECTION**

- **Light**: LED
- **Electronic**: Yes
- **Temperature Control**: Mechanical
- **Number of shelves**: 5
- **Number of compartments**: 1

**ADDITIONAL INFORMATION**

- **Noise Level**: 39 dB
- **Humidity Control**: Yes
- **Water Dispenser**: Yes

**VENTILATION**

- **Type**: Side ventilation
- **Dimensions**: Height: 84cm, Width: 55cm, Depth: 55cm

**ULTIMATE FRIDGE FREEZER FLEXIBILITY**

177CM HIGH
**PERFORMANCE**

Built-in Single Door Fridges & Freezers are designed to save time and energy while providing the optimum environment for fresh meats, dairy produce and vegetables.

**177cm high – A spacious integrated solution**

**PERFECT FOR SIDE-BY-SIDE COMBINATIONS**

---

**COLLECTION**

<table>
<thead>
<tr>
<th>MODEL NO</th>
<th>N 90</th>
<th>N 70</th>
<th>N 50</th>
</tr>
</thead>
<tbody>
<tr>
<td>KI8816DE0 Built-in Single Door Fridge</td>
<td>N 90</td>
<td>N 90</td>
<td>N 90</td>
</tr>
<tr>
<td>G7813EF0G Built-in Single Door Freezer</td>
<td>N 90</td>
<td>N 90</td>
<td>N 90</td>
</tr>
</tbody>
</table>

**KEY FEATURES – FRIDGE SECTION**

- **Light**: LED
- **Super Cool function**: Automatic
- **Type of control**: Electronic
- **Number of shelves**: 6
- **Number of adjustable shelves**: 6
- **Type of shelves**: Fixed hinge
- **Temperature display**: Electronic
- **Defrost system in fridge**: Automatic
- **Bottle shelves in fridge**: 1

**KEY FEATURES – FREEZER SECTION**

- **LED Light**: Yes
- **LED Super Cool**: Yes
- **Type of control**: Electronic
- **Number of shelves**: 1
- **Number of adjustable shelves**: 1
- **Type of shelves**: Fixed hinge
- **Temperature display**: Electronic
- **Defrost system in freezer**: Automatic
- **Bottle shelves in freezer**: 2

**ADDITIONAL INFORMATION**

- **Energy Efficiency Class**: A++
- **Energy consumption**: 37 kWh/yr
- **Total net capacity including freezer**: 177 cm³
- **Refrigerator net capacity by type**: 117 cm³
- **Water tank capacity**: 177 cm³
- **Noise level**: 42 dB(A) re 1 pW

---

**FOR MORE INFORMATION PLEASE VISIT NEFF-HOME.COM**
BUILT-IN SINGLE DOOR FRIDGES AND FREEZERS

Plenty of space for family life

Slightly smaller in size, our 140cm and 122cm models are popular with busy family kitchens, offering plenty of storage space. These fridge & freezers more than make up for the less storage space with a range of innovative features to maximize shelf space. With Vario Shelf allowing for taller items and a generous FreshSafe humidity controlled compartment, there’s plenty of room for your favourite food and drinks.

Ki1513FF0
Built-In Single Door Fridge

Ki1413DD0
Built-In Single Door Fridge

**COLLECTION**

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>DESIGN/PERFORMANCE</th>
<th>DESIGN/PERFORMANCE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>FreshSafe 2</td>
<td>FreshSafe 2</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**FEATURES – FRIDGE SECTION**

- Drawer separator
- No Frost
- LED
- Super Silent function
- Type of control:
  - Electronic
- Number of shelves:
  - 5
- Number of door non-hinges:
  - 5
- Type of shelves:
  - Glass
- Temperature display:
  - Digital
- Warning signal door open:
  - LED
- Defrost system in fridge:
  - Mechanical
- Bottle shelves in fridge:
  - 5
- Safety glass:
  - Yes
  - Safety glass
- Digital display:
  - 7 segment

**ADDITIONAL INFORMATION**

- Energy efficiency class: A++
- Energy consumption kWh/Year:
  - 100
- Total net capacity including 2°C drawers L:
  - 127
- Refrigerator net capacity 2°C L:
  - 127
- Freezer net capacity L:
  - 100
- Climate band: F
- Noise level (dB(A) re 1 pW):
  - 35
- Additional accessories included:
  - 2 x egg trays
  - 2 x egg trays

**FREEZER SECTION**

- LED
- Super Silent function
- Type of control:
  - Electronic
- Number of shelves:
  - 5
- Number of door non-hinges:
  - 5
- Type of shelves:
  - Glass
- Temperature display:
  - Digital
- Warning signal door open:
  - LED
- Defrost system in fridge:
  - Mechanical
- Bottle shelves in fridge:
  - 5
- Safety glass:
  - Yes
  - Safety glass
- Digital display:
  - 7 segment

**PRODUCT SPECIFICATIONS**

- Energy consumption kWh/Year:
  - 100
- Total net capacity including 2°C drawers L:
  - 127
- Refrigerator net capacity 2°C L:
  - 127
- Freezer net capacity L:
  - 100
- Climate band: F
- Noise level (dB(A) re 1 pW):
  - 35
- Additional accessories included:
  - 2 x egg trays
  - 2 x egg trays

1. Actual energy consumption will depend on how the appliance is used and where it is located.
2. Climate zone D = devices operate in ambient temperatures of 0°C to 32°C.
3. Climate zone E = devices operate in ambient temperatures of -18°C to -4°C.
BUILT-IN SINGLE DOOR FRIDGES AND FREEZERS

A smaller size shouldn’t mean less functionality and our 102cm and 87cm fridge & freezers deliver a range of innovative NEFF features. With a FreshSafe humidity-controlled drawer, FreshSense constant temperature control and Super Cool technology, the right temperature and conditions are always maintained.

<table>
<thead>
<tr>
<th>DESIGN/PERFORMANCE</th>
<th>KI536XFFO</th>
<th>N 30</th>
<th>GI6245E0G</th>
<th>N 50</th>
</tr>
</thead>
</table>

**KI536XFFO**
Built-in Single Door Fridge  
N 30

**GI6245E0G**
Built-in Single Door Freezer  
N 50

---

<table>
<thead>
<tr>
<th>MODEL NO</th>
<th>FRIDGE FEATURES – FRIDGE SECTION</th>
<th>FREEZER FEATURES – FREEZER SECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low Frost</td>
<td>Super Cool function</td>
<td></td>
</tr>
<tr>
<td>Soft Close hinge</td>
<td>Type of hinge (movable)</td>
<td></td>
</tr>
<tr>
<td>Super SILENCE</td>
<td>Home Connect</td>
<td></td>
</tr>
</tbody>
</table>

**FRIDGE FEATURES – FRIDGE SECTION**

<table>
<thead>
<tr>
<th>Light</th>
<th>Super Cool function</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fixed hinge</td>
<td>Type of control</td>
</tr>
<tr>
<td>1 x Vegetable drawer</td>
<td>Number of shelves</td>
</tr>
<tr>
<td>1 x Super Cool function</td>
<td>Number of adjustable shelves</td>
</tr>
<tr>
<td>1 x Fast Defrost</td>
<td>Number of door bins/shelves</td>
</tr>
<tr>
<td>1 x 15W Light</td>
<td>Temperature display</td>
</tr>
<tr>
<td>1 x 37 dB</td>
<td>Warning signal door open</td>
</tr>
<tr>
<td>1 x 25W</td>
<td>Defined space in fridge</td>
</tr>
</tbody>
</table>

**FREEZER FEATURES – FREEZER SECTION**

| Light in freezer | Door opened indication |
| Fixed hinge | Super SILENCE function |
| 1 x LED | Temperature adjustable in freezer |
| 1 x 8 dB | Number of ice cube trays |
| 1 x 25 Watt | Number of freezing flaps |
| 1 x 25 Watt | Number of freezer drawers |

**ADDITIONAL INFORMATION**

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>Energy consumption kWh/annum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total net capacity including 0°C drawers L</td>
<td>Refrigerator net capacity 0°C L</td>
</tr>
<tr>
<td>Freezer net capacity L</td>
<td>Climate zone SN = designed to operate in ambient temperature of +10°C to 32°C.</td>
</tr>
<tr>
<td>Noise level (dB(A) re 1 pW)</td>
<td>Additional accessories included</td>
</tr>
<tr>
<td>Height of product mm</td>
<td>Weight of product mm</td>
</tr>
<tr>
<td>Depth of product mm</td>
<td>Additional accessories included</td>
</tr>
</tbody>
</table>

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**COLLECTION MODEL NO |heimer**

<table>
<thead>
<tr>
<th>N 30</th>
<th>GI6245E0G</th>
<th>G1113F00</th>
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</thead>
</table>

**GI6245E0G**
Built-in Single Door Freezer  
N 50

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**COLLECTION MODEL NO |heimer**

<table>
<thead>
<tr>
<th>N 30</th>
<th>GI6245E0G</th>
<th>G1113F00</th>
</tr>
</thead>
</table>

**G1113F00**
Built-in Single Door Fridge  
N 50

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**THE NEFF OVEN COLLECTIONS**

**THE NEFF COOKTOP COLLECTIONS**

**THE NEFF DISHWASHER COLLECTIONS**

**THE NEFF VENTILATION COLLECTIONS**

**THE NEFF REFRIGERATION COLLECTIONS**

**THE NEFF LAUNDRY COLLECTIONS**

---

**THE NEFF COOLING COLLECTIONS**

---

**THE NEFF DRYING COLLECTIONS**

---

**THE NEFF DISPOSING COLLECTIONS**

---

**THE NEFF HOME COLLECTIONS**

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BUILT-UNDER SINGLE DOOR FRIDGES & FREEZER

PERFECT UNDER-COUNTER COOLING SOLUTION

DESIGNED TO BE BUILT UNDER THE WORKTOP, OUR SINGLE DOOR FRIDGE AND FREEZER OFFER THE IDEAL COOLING SOLUTION FOR BUSY FAMILY KITCHENS.

K4336XFF0G
Built-under Single Door Fridge

G4344XFF0G
Built-under Single Door Freezer

PERFORMANCE

Total Capacity
82L (NET)

Energy Consumption
571Wh/annum

Noise Level
38 dB(A) re 1 pW

Climate Zone
T = designed to operate in ambient temperature of +18°C to 43°C.

PERFORMANCE

Total Capacity
137L (NET)

Energy Consumption
548Wh/annum

Noise Level
38 dB(A) re 1 pW

Climate Zone
T = designed to operate in ambient temperature of +18°C to 43°C.

Design/Performance

K4316XFF0G
Built-under Single Door Fridge

G4344XFF0G
Built-under Single Door Freezer

82CM HIGH

Reversible Door

Built-under Single Door Fridge

Built-under Single Door Freezer

FOR MORE RECIPES, VISIT NEFF-HOME.COM/UK!
Clean dishes, whatever your wishes

Baked-on egg or grandma’s fine china? We have a programme for every dish, plate and occasion from Chef 70° for very dirty dishes to Auto, the all-round programme, you can count on glinting results. Not only will it be clean, but dry too! With Zeolith, glass, porcelain and even plastic containers come out drip free.

Our dishwashers suit your cooking style

Full-size dishwashers

Designed to be as flexible and accommodating as possible, our full-sized dishwashers have adjustable baskets and racks to hold large or awkward items, as well as a choice of wash cycles from intensive to delicate.

Slimline dishwashers

Where space is an issue, our SlimLine model S875XKX20G is ideal. Just 45cm wide, it fits into the smallest of spaces, but still offers all the features of a full size model. It’s surprisingly roomy and able to cope with nine place settings at a time.

Vario hinge models

In addition to the two height sizes (81.5cm and 86.5cm), dishwashers with Vario-Hinge S713N60X1G and S723N60X1G, are the perfect solution for installations with limited clearance between the bottom of the door and the plinth. VarioHinge allows the kitchen frontal to slide up the dishwasher door slightly as it lowers, clearing the plinth to give you a flush and sleek look to your kitchen.

Fully integrated dishwashers

Invisible to the eye, powerful on your dishes

Our fully integrated dishwashers are seamlessly tucked away into your kitchen and offer innovative programmes to take care of all of your cookware. With settings for the most stubborn stains and intelligent care programmes for your most delicate glassware, we’ve created a cleaning solution for all of your everyday cooking and dining utensils. Hephewe introduces a final rinse at very high temperatures to fight bacteria – perfect for baby bottles* or chopping boards. You can even fit in bulkier items by folding down unused racks thanks to Flex 3 baskets.

Semi-integrated dishwashers

Sleek efficiency

Providing easy access to a front control panel and tastefully integrating with your furniture, our semi-integrated dishwashers are a popular choice in kitchen design. Simple to use, your pots, pans, crockery and glassware come out clean and dry, all just using 9.5L of water.

This collection can include*:

- Home Connect
- A+++ 6.7 litre water capacity
- Jumbo
- 8 Programmes
- Flex 3 baskets
- Door Open Assist
- Door Open Assist
- Option Light

Features:

- Touch Control with TFT display
- Push Button Control with LED display

*Please note this program does not identify.

This collection can include*:

- A++ 6.7 litre water
- Heat exchanger drying
- Up to 8 Programmes
- Flex 3 baskets
- Door Open Assist
- Door Open Assist
- Option Light

Features:

- Touch Control with LED display
- Push Button Control with LED display

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.

This collection can include*:

- A 6.75 litre water
- Heat exchanger drying
- Up to 6 Programmes
- Flex 2 baskets with coloured touch points
- Door Open Assist
- Door Open Assist
- Option Light

Features:

- Touch Control with LED display
- Vario Hinge

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.

This collection can include*:

- A 6.7 litre water
- Heat exchanger drying
- Up to 12 Programmes
- Flex 1 basket

Features:

- Touch Control with LED display
- Door Open Assist
- Door Open Assist
- Option Light

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.

This collection can include*:

- A 6.7 litre water
- Heat exchanger drying
- Up to 12 Programmes
- Flex 1 baskets

Features:

- Touch Control with LED display
- Door Open Assist
- Door Open Assist
- Option Light

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.

This collection can include*:

- A 6.7 litre water
- Heat exchanger drying
- Up to 12 Programmes
- Flex 1 baskets

Features:

- Touch Control with LED display
- Door Open Assist
- Door Open Assist
- Option Light

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.

This collection can include*:

- A 6.7 litre water
- Heat exchanger drying
- Up to 12 Programmes
- Flex 1 baskets

Features:

- Touch Control with LED display
- Door Open Assist
- Door Open Assist
- Option Light

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.

This collection can include*:

- A 6.7 litre water
- Heat exchanger drying
- Up to 12 Programmes
- Flex 1 baskets

Features:

- Touch Control with LED display
- Door Open Assist
- Door Open Assist
- Option Light

*The features included in each collection are approximate only. Please ensure that you check the product detail for exact features of each model.
DISHWASHING FLEXIBILITY

The more flex you choose, the better space is used

Whether you have large, sturdy pots or delicate glasses, the Flex 3 Basket system adapts to your cracker and utensils. Just push the Touch Points and adjust the basket to your needs.

FLEX BASKETS

Fitting assorted dishes, large pans, full dinner sets and tall stem wine glasses into a dishwasher can be a challenge – especially when you’re clearing your most robust cookware alongside delicate items. Our Flex Baskets are designed to accommodate those bulkier items and provide an even, thorough clean. We have 3 options of basket flexibility to choose from:

- **Flex 1** – Featuring a standard grey plastic fascia with 2 bottom basket flexible areas, Flex 1 is our entry basket flexibility feature.
- **Flex 2** – Offering attractive brand coloured fascias and touch points, our Flex 2 provides 2 top rack flexible areas for glasses and a further 4 bottom basket flexible zones.
- **Flex 3** – Our premium Flex 3 feature boasts a stainless steel fascia, colour touch points along with 6 top rack flexible areas and 8 bottom basket flexible zones. Perfect for those who love to entertain!

FLEX DRAWERS

We have a choice of 2 Flex Drawers to suit any Cookaholic’s cutlery, cooking implements and smaller items.

- **Flex Drawer 2** – Offering a third loading level solution, Flex Drawer 2 frees up space in the bottom basket to secure cutlery more effectively. Times separate each item preventing different metals from touching and causing rust spots from electrolysis. Cutlery can also dry easier, reducing the potential of water marks.
- **Flex Drawer 3** – Featured on our premium models, our Flex Drawer 3 offers a stainless steel fascia panel, flexible sides that can fold down to take items such as espresso cups, flexible tine areas that can be adjusted to take larger handle cutlery along with full depth zones to cater for ladles.

RACK-MATIC

Rack-Matic allows the top basket to be raised or lowered into three different positions. With the option to adjust the basket even when fully loaded, those last minute wine glasses can still go in at the end of the night. The top basket can also run on an angle, using two different heights either side which helps moisture drain away, aiding the drying process.

FLOOR PROJECTION DISPLAYS

FLOOR PROJECTION DISPLAYS

Let there be light

Knowing when your dishwasher cycle is in action has never been easier, or looked cooler. Clearly lit on the floor of your kitchen, our innovative and stylish floor projection features indicate when the dishwasher is still working hard on your dishes, so you don’t have to open and check.

**TIME LIGHT**

Never interrupt a cycle again

Time Light projects the remaining time of the dishwasher cycle and other information onto the floor in front of your machine. Stylish, contemporary and practical, there’s no risk of disrupting your wash. The end of cycle sound can also be turned off, handy for open plan living.

**INFO LIGHT**

Let the floor do the talking

Info Light projects a red light on the floor below your dishwasher which indicates that the machine is still running. Available across selected models, Info Light will stylishly project onto any kitchen floor.

HOME CONNECT

Wash dishes, wherever you are

Our fully integrated N90 dishwasher is now Wi-Fi-enabled, so you can now manage your appliance via voice command or using the Home Connect app on your smart device. Our Easy Start feature can send instructions straight to your dishwasher remotely and will automatically determine the best combination of programme to suit your washing requirements through asking a series of simple questions about your load. Worrying about topping up your dishwasher tablets is now a chore of the past as our Home Connect app will monitor how many tablets your dishwasher has used and you’ll receive a reminder for when your tabs are running out. Better yet, your dishwasher can even put in an order for more tabs when you set up an Amazon Dash account. Now that’s easy cleaning!
KEY FEATURES

CHEF 70°

EXTRA CLEANING POWER FOR CREATIVE COOKS

With a hotter setting and a powerful spray, the Chef 70° programme is perfect for cleaning even the dirtiest pots, pans and cooking utensils. Items placed in the lower basket are subject to higher spray pressures, eliminating the need for soaking and effectively removing even the most stubborn stains.

DOOR OPEN ASSIST

The ideal choice for seamless kitchens

Door Open Assist is the perfect solution for anybody looking to achieve a sleek, handleless design in their kitchen. Simply press lightly on the front of the unit to open the dishwasher door. Ideal for a range of integrated designs, Door Open Assist is also a convenient addition to busy kitchens. Electronic child lock can be activated creating a double push to open.

NEFF SPARKLE

CARE FOR YOUR MOST DELICATE GLASSWARE

Introducing NEFF Sparkle, the perfect mix of conditions to clean your delicate glassware, so you can relax and enjoy the company of your guests. NEFF Sparkle is a combination of the Glass 40 programme, the top basket area, and either heat exchanger or Shine&Dry drying systems to clean your items impeccably without worry.

ZEOLITH

A form of mineral, Zeolith has the ability to absorb moisture and turn it in to heat. The heat produced naturally by Zeolith is used during the drying cycle, ensuring that no additional energy is needed to dry your cookware. With the ability to absorb moisture, your glasses will come out steam free and will be cool enough to handle. Automatically activated by programmes with a drying phase, Zeolith regenerates itself and lasts a lifetime, so you don’t have to maintain it.

DISHWASHER FUNCTIONS & PROGRAMMES

All of our dishwashers come with a choice of programmes, from intensive wash cycles capable of tackling tough burnt on food, to delicate washes for glassware.

AQUA STOP

Protects inlet and outlet hoses from leakage. A safety valve prevents any raised water from entering the dishwasher and overflowing – even when the machine is off.

TOUCH CONTROL

Makes it possible to select programmes with the lightest of touches.

HEAT EXCHANGER

Ensures that the drying phase of programmes is energy efficient and glassware is fully protected by preventing extreme temperatures.

RESIDUAL DRYING SYSTEM

Uses a very hot final rinse programme to create heat that evaporates water droplets, subsequently leaving items beautifully clean and dry. And if nasty grime is in the dishwasher we would recommend using the Extra Dry function to leave them perfectly dry.

LARGE ITEM SPRAY

Designed for washing tall items such as roasting pans, oven shelves and tall vases, the top basket is removed, and an additional spray head is fitted to the back of the appliance. This showers the items to achieve excellent cleaning results.

EASY CLEAN

Give your dishwasher a deep clean with the new Easy Clean programme. Simply run the high temperature setting together with some dishwasher cleaner in an empty machine to remove smears and grease from inside the cavity.

CHILD SAFETY LOCK

Prevents children from being able to open the door easily and can be fitted to the machine at the time of installation. Dishwashers with Door Open Assist have the ability to activate an electronic Child Lock, requiring a double push to open.

AUTOMATIC PROGRAMMES

Take the worry out of selecting exactly the right programme and let the machine do it for you. Automatically changes settings to optimise the best clean for your load.

VARIO SPEED AND VARIO SPEED PLUS

A quicker wash option that still provides a hygienically clean and dry load. Vario Speed reduces programme times by up to 50% and Vario Speed Plus by up to 66%.

HYGIENE PLUS OPTION

Provides a hotter final rinse, with 70°C water for 10 minutes, to effectively cleanse items such as chopping boards and cooking utensils.

INTENSIVE WASH ZONE

Activates higher wash temperatures and increases spray arm pressure in the bottom basket, while maintaining a more gentle wash in the top basket.

HALF LOAD

Uses up to 20% less water and up to 10% less energy than a full load. This programme will wash up to six place settings and is flexible enough to allow for loading dishes anywhere in the dishwasher.

AQUA SENSORS

Measures the amount of soiling in the dishwasher to adjust the level of water used.

LOAD SENSOR

Load sensor automatically measures, how many dishes are loaded, adjusts the water consumption and enables the lowest noise levels.

SHINE&DRY

By increasing the amount of water during the rinse cycle and extending the drying phase, water marks are prevented and the drying result is further improved.

EMOTIONLIGHT

LED lights in the front edge light up the dishwasher cavity.

10 YEAR ANTI-RUST WARRANTY

Due to advanced materials and manufacturing technologies, in addition to our standard appliance warranty we are able to provide a free of charge warranty against rusting through of the dishwasher’s inner cavity.

*Please note this programme does not sterilise.

neff-home.com/uk/
FULLY INTEGRATED DISHWASHERS

Our fully integrated dishwashers are packed with clever features such as Home Connect Wi-Fi connectivity, Time Light, Door Open Assist and basket flexibility to take care of all your cooking. Offering a range of intelligent programs from our Chef 70™ to tackle the most stubborn stains and NEFF Sparkle for your most delicate glassware, we’ve created a cleaning solution for all of your everyday cooking and dining utelities. Selected models include an A++ energy rating and Zeolith assisted drying, leaving dishes beautifully clean without using excessive energy.

S517T80D6E
Fully Integrated Dishwasher (60cm)
**FULLY INTEGRATED DISHWASHERS**

**Room to fit it all**

Completely invisible behind your chosen cabinetry, it’s incredibly quiet, yet packed with ideas to make cleaning as effortless and eco-friendly as possible. Our fully-integrated models with Door Open Assist are fitted with no handle in sight – just press gently on the front of the unit to open. The InfoLight function projects a red light onto the floor when the dishwasher is still running, so you never need to interrupt a cycle. Chef 70°C gets rid of the most stubborn stains plus features like our Flex 1 & Flex 2 baskets and FlexDrawer 2 make your dishwasher as adaptable as possible.

<table>
<thead>
<tr>
<th>APPLIANCE TYPE</th>
<th>N 50</th>
<th>N 58</th>
<th>60CM FULLY INTEGRATED</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>S513N60X1G</strong></td>
<td>Fully Integrated Dishwasher (60cm)</td>
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<tr>
<td><strong>DESIGN/PERFORMANCE</strong></td>
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<tr>
<td>Control panel</td>
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<tr>
<td>Height / Door Type</td>
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<tr>
<td><strong>TECHNICAL SPECIFICATIONS</strong></td>
<td></td>
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<tr>
<td>Number of place settings</td>
<td>14</td>
<td>14</td>
<td>14</td>
</tr>
<tr>
<td>Total annual energy (kWh) / water litres consumption¹</td>
<td>2.4 / 24</td>
<td>2.4 / 24</td>
<td>2.4 / 24</td>
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<tr>
<td>Noise level (dB(A) re 1 pW)</td>
<td>46</td>
<td>46</td>
<td>46</td>
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<tr>
<td>Toxicity level for water intake ³</td>
<td>46 °C</td>
<td>46 °C</td>
<td>46 °C</td>
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<tr>
<td>Maximum accepted water hardness</td>
<td>8.0 / 8.0</td>
<td>8.0 / 8.0</td>
<td>8.0 / 8.0</td>
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<tr>
<td>Maximum width for installation</td>
<td>598 / 598</td>
<td>598 / 598</td>
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<tr>
<td>Maximum depth of the product</td>
<td>550 / 550</td>
<td>550 / 550</td>
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<tr>
<td>Voltage / Frequency</td>
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<td>230 / 50</td>
<td>230 / 50</td>
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<td>Height (cm) / Hinge Type</td>
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<td>81.5 / Fixed</td>
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<tr>
<td><strong>MATERIALS &amp; FINISHES</strong></td>
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<tr>
<td>CONTROL PANEL</td>
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<td>Stainless steel push button with LED display</td>
<td>Black push button with LED display</td>
<td>Black push button with LED display</td>
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<tr>
<td>Info Light (red)</td>
<td>Info Light (red)</td>
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<tr>
<td><strong>HIGHLIGHTS</strong></td>
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<tr>
<td>Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pro-Rinse</td>
<td>Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pro-Rinse</td>
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<td>Info Light (red)</td>
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<tr>
<td><strong>ADDITIONAL OPERATIONAL OPTIONS</strong></td>
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<tr>
<td>Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pro-Rinse</td>
<td>Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pro-Rinse</td>
<td>Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pro-Rinse</td>
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</tr>
</tbody>
</table>

¹ Based on 280 standard cleaning cycles using cold water fill, including consumption of the standby mode. ² The Consumption per cleaning cycle of the “Eco 50” programme is based on 280 standard cleaning cycles using cold water fill. ³ Water hardness may vary depending on location. 4 All technical data has been measured when the machine is installed according to the installation instruction manual. All technical data and specifications are subject to change without prior notice. All technical data is based on 280 standard cleaning cycles using cold water fill. Including consumption of the standby mode. 5 You can connect your machine to a drain water supply for cleaning purposes. However, draining also needs to be connected to a main drain water supply. Please check with your local water supplier for advice on connecting to a drain. Including connection for further information. When connected, the InfoLight function will be discontinued by a white light.
In our kitchen furniture, our semi-integrated dishwashers are a popular choice providing easy access to a front control panel and seamlessly integrating with your furniture. NEFF dishwashers are suitable for use with doors from 2.5kg-8.5kg apart from SlimLine S875HKX20G (2.5kg to 7.5kg) and VarioHinge models S713N60X1G and S723N60X1G (4.5kg to 11.0kg) if the correct door springs are installed. All models comply with Commission Directives 2009/125/EC and 2011/65/EU.

All of our dishwashers have AquaStop water protection, detergent drawer, Drain Assist and a door lock as standard. A NAETT dishwasher is suitable for use with doors from 3.5kg to 8.0kg apart from SlimLine S875HKX20G (2.5kg to 7.5kg) and VarioHinge models S713N60X1G and S723N60X1G (4.5kg to 11.0kg). In the event of a failure, a drain valve provides an emergency drain function. The consumption per cleaning cycle of the “Eco 50” programme using cold water fill. Please contact your product adviser for further information. 

For more details, see the home page of the NEFF website. All dimensions and specifications are subject to change without notice. All dimensions are given in millimetres unless stated otherwise. The consumption values in brackets are based on a 9kg wash load and are subject to change in the event of a failure. The NEFF dishwashers are designed to use softened water. Please consult your water软ener manufacturer for further information.

**Semi-Integrated Dishwasher (60cm)**

- **Model**: S41E50W1GB
- **Capacity**: 14 places
- **Dimensions**: Height 81.5 cm / Fixed Width 81.8 cm
- **Programmes**: Chef 70°C, Auto 45-65°C, Eco 50°C, Quick 45°C, Pre-Rinse
- **Energy Efficiency**: A+
- **Water Consumption**: 5.02 litres / 5.2 litres per programme
- **Sound Level**: 64 dB(A) re 1 pW
- **Included Accessories**: Door Open Assist, Half Load, Flex 1 baskets

**Technical Specifications**

- **Energy Consumption**: 1.02 kWh / 1.05 kWh
- **Rated Capacity**: 1.5 kg / Fixed
- **Rated Water Consumption**: 9.5 litres / 10 litres
- **Dalton (in cm)**: 55
- **Dalton (in m)**: 0.5
- **Height (in mm)**: 816
- **Depth (in mm)**: 550
- **Depth (in cm)**: 55
- **Energy Efficiency Class**: A+
- **Number of Programmes**: 1
- **Sound Level (in dB)**: 64
- **Water Consumption (in litres)**: 9.5
- **Energy Consumption (in kWh)**: 1.02
- **Gross Weight (in kg)**: 50

---

**Design/Performance**

- **Easy Clean**: Yes
- **Half Load**: Yes
- **Flex 1 baskets**: Yes
- **AquaStop**: Yes
- **Detergent Aware**: Yes
- **Dosage Assist**: Yes
- **Door Lock**: Yes
- **Floor Plan**: Yes
- **Home Connect**: Yes
- **Interior Cavity**: Stainless steel / Polinox base
- **Inlet Valve**: Screwed joint
- **Inlet Valve Type**: ¾" screw
- **NumberOfFlipTimesInUpper/BottomRack**: 0 / 2
- **Power Supply**: 230 V / 50 Hz
- **Programme Using Cold Water Fill**: Yes
- **Product Height (in cm)**: 818
- **Product Width (in cm)**: 818
- **Programme Using Cold Water Fill**: Yes
- **Product Height (in m)**: 0.818
- **Product Width (in m)**: 0.818
SLIMLINE DISHWASHERS

Now every kitchen can benefit from a dishwasher

Our SlimLine dishwashers are ideal for cooks who need the convenience of a dishwasher without impacting on valuable kitchen space. Incorporating a range of innovative NEFF features such as Chef 70°, Vario Speed, Dosage Assist, Emotion Light and Vario Hinge a smaller dishwasher doesn’t mean you have to sacrifice performance.

S875HKX20G Slimline dishwasher (45cm)

DESIGN/PERFORMANCE

- Vario Hinge, Home Connect, Heat Exchanger, InfoLight (red), Flex 1 baskets
- Vario Hinge
- Stainless Steel touch control button with LED display

APPLIANCE TYPE: S875HKX20G

HIGHLIGHTS

Control Panel
- Stainless Steel touch control button with LED display

Height (mm) / Height Type
- 815 / Vario Hinge

DESIGN FEATURES

- Home Connect Wi-Fi connectivity
- Floor Projection Display
- Floor Open Assist
- NEFF Sparkle
- Drying system: Heat Exchanger
- Interior LED light

Basket type
- Flex 1

Flex Drawer
- Adjustable upper basket

Largest loadable dish upper / lower basket
- 27 / 31

Number of upper / lower baskets
- 2 / 2

Real-time clock
- Yes

Start delay time max
- N/A

End of cycle indicator
- Acoustic

Energyiciency class
- A++

Child safety
- Yes

Self cleaning filter system
- Yes

Additional features
- AquaStop, Emotion Light and Vario Hinge

PROGRAMMES / FUNCTIONS

- Chef 70°C, Auto 45-65°C, Eco 50°C, Favourite
- EasyClean
- End of Cycle Indicator

Appliances

- NEFF Sparkle
- Door Open Assistant

Energy efficiency class
- A++

Number of different wash temperatures
- 6

PROGRAMME SPECIFICATIONS

- Reference programme for measurements: ECO
- Energy efficiency class: A++
- Total annual energy (kWh) / water (litres) consumption

- Chef 70°C / 220 / 2380
- Auto 45-65°C / 0.77 / 8.5
- Eco 50°C / 165 / 235
- Favourite / 875
- EasyClean / 60
- End of Cycle Indicator / 448 / 500
- Maximum width for installation / 450
- Maximum height for installation / 50°/90
- Maximum width for installation / N/A
- Maximum height for installation / N/A

Additional operational options
- Retro fit, VarioSpeed, Intensive Zone, ExtraDry

Included accessories
- Large item spray head, stainless steel deflection plate

Mechanics

- Acoustic
- Child safety

Energy consumption
- 0.77 / 8.5

- 875 / 450

- 50°/90

- N/A

- N/A

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LAUNDRY

Quality, performance and efficiency are standard on all our laundry appliances

A good laundry appliance should be reliable enough to provide perfect results again and again. We have three types of model to cover all your laundry needs: washing machines, washer dryer combination models and tumble dryers. All feature our signature innovations, designed to improve efficiency and, most importantly, to make life easier.

LES IRONING
Reduces the creasing of clothes as the water is gently removed from the wash with a light interval spin at the end of the cycle.

TIME DELAY
Allows you to programme the machine up to 24 hours in advance to suit any schedule or to take advantage of off-peak electricity rates.

TIME LIGHT
The time remaining of the wash cycle is clearly projected on to any floor surface. So you don’t have to open the door to see when your washing will be finished. Perfect for open plan kitchens. Featured on model W544BX1GB.

FLEXI TIME
Cuts programme times by up to 30%. Simply select the cycle you wish to run and then select Flexi Time.

EXTRA RINSE OPTION
Available on almost every programme, it’s especially helpful for sensitive skin.

INTELLIGENT WATER SYSTEM
Efficient washing is made simple with our built-in load sensor. With up to 256 load levels distinguished and a flow sensor for detecting the kind of textile, the amount of water used is tailored to your wash.

STAIN-REMOVAL PROGRAMME
Banish even the most stubborn stains with our stain-specific programmes. With dedicated settings for red wine spillages, tomato splashes and butter/oil residue, there’s no need to worry about cooking-related stains.

DRUM CLEAN WITH REMINDER
Prevent odours and germs with our handy Drum Clean reminder. When the machine detects a consecutive number of low washing temperatures (<40°), you’ll be prompted to start the Drum Clean programme.

Our new side panels increase stability and reduce vibrations during even the fastest spin cycle. With a 3-step system which absorbs motor vibrations, centres unbalanced laundry and compensates for vibrations on the side walls, you benefit from low noise washing with every load.

SENSOR DRYING
Continuously monitors the drying performance using sophisticated sensors to prevent overheating and over drying. The dryer stops automatically when the correct level of dryness is reached to deliver the finest fabric care and reduce ironing.

ECO BAR / ECO BAR PLUS
Know how much energy you are using with the new Eco Bar feature, available on selected freestanding appliances. The LED bar displays five possible consumption levels. With Eco Bar Plus, energy and water consumption is displayed, giving you an indication of resources used on your chosen programme and options. The fewer LEDs illuminated, the more energy you are saving.

AQUA STOP / AQUA SECURE PLUS
Protects inlet and outlet hoses from leakage. A safety valve, prevents any more water from entering the washing machine.

Our new washing machine is so quiet it won’t drown out your conversation. We have also added the innovative Time Light feature so you can see when your washing will be finished even when the furniture door is closed. A perfect solution for open plan kitchens. Featured on model W544BX1GB (shown).

Image shown for marketing purposes only.

For full details please refer to the website.
INTEGRATED LAUNDRY

Designed to blend seamlessly with the rest of your kitchen.

Discreet and unobtrusive, our built-in washing machines and washer dryers remain hidden behind cabinet doors in the kitchen, maintaining a clean and coordinated look.

QUALITY PERFORMANCE AND EFFICIENCY

W544BX1GB
Built-in Washing Machine

8kg capacity

Large Touch Control panel

Eco Silence Drive and Anti-Vibration panels

LED drum light

Time Light

ULTIMATE SPACE SAVING SOLUTION

Our machines are easy to fit, slotting in neatly between two units. A full height furniture door has to be fitted to the front of our built-in machines and can be hinged from the left or right, but remember, the part-hole door on the machine cannot be changed around. A plinth, which is easy to remove or cut out (to allow access to the pump and vent) should be fitted across the bottom.

MODEL NO. W544BX1GB W544BX1GB W544BD2GB W544BD2GB

ADDITIONAL FEATURES

- Time delay (h) 24
- Control panel lock
- Water protection system
  - Aqua Stop
  - Aqua Stop
  - Aqua Stop
  - Aqua Secure
- Display
  - LED
  - LED
  - LED
  - LED

STANDARD PROGRAMMES

- Cotton
- European programmes
- Wool programme
- Delicate / Silk
- Cold wash option
- Delicate dry
- Gentle dry

ADDITIONAL PROGRAMMES

- Super Quick 25 / 30’
- Dark wash
- Reduced noise wash
- Drum Clean
- Fluff reduction programme
- SpeedPerfect
- Intensive
- Threw
- Extraction
- Less linting
- Variable temperature
- Variable spin speed
- Flexi Time

PERFORMANCE

- Energy efficiency class A+++ A+++ A++ A++
- Capacity cotton (washing) kg 8 8 8 8
- Capacity cotton (drying) kg 4 4 4 4
- Maximum spin speed* rpm 1200 1200 1200 1200
- Drum volume l 57 57 57 57
- Horsepower drying (Watt) 66 66 66 66
- Horsepower heating (Watt) 60 60 60 60
- Appliance dimensions H X W X D cm 818 x 595 x 580 818 x 595 x 580 820 x 595 x 580 820 x 595 x 580
- Depth of door open 90° cm 196 196 196 196
- Height adjustable by cm 12 12 12 12
- Length of mains cable cm 210 210 210 210
- Door hinge placement Left-hand Left-hand Left-hand Left-hand

Find all options and programmes are shown. For a guide, please refer to the website for more details. All models comply with COMMISSION REGULATION (EC) No. 1275/2008 with regard to avoiding high power consumption and of model A++ and energy class. ** Values are included.
FREESTANDING LAUNDRY

Freestanding Washing Machine

W946UX0GB
Freestanding Washing Machine

W7460X5GB
Freestanding Washing Machine

FREESTANDING WASHING MACHINES

Designed with utility rooms in mind

MODEL NO. | W7460X5GB | W946UX0GB
---|---|---
KEY FEATURES | ECOPlus DetergentDosage System | ECOPlus DetergentDosage System
Efficiency Driver | Efficiency Driver |
EcoLiner / EcoLiner + | EcoLiner / EcoLiner + |
VariableLoad / SpeedPerfect | VariableLoad / SpeedPerfect |
Automatic Dosing | Automatic Dosing |
Reverse Tumble | Reverse Tumble |
ADDITIONAL FEATURES | Time Delay | Time Delay |
Control Panel Lock | Control Panel Lock |
Water Protection System | Water Protection System |
STANDARD PROGRAMMES | | |
Cottons | Easy Care Programme |
Wools | Delicate Programme |
Deicates / Silk | | |
ADDITIONAL FEATURES | | |
Super Quiet 11/130 | SpeedPerfect |
Spitfire/ | | |
AllergyPlus | | |
Darkwash | | |
MixedLoad | | |
ReducedIronwash | | |
Shirts and Blouses | | |
Drum Wash | | |
ReducedIroning | | |
Aquaplus / Extra Rinse | | |
Pre Wash | | |
Water Temperature / Variable spin | | |
Drum Clean | | |

PERFORMANCE / TECHNICAL INFORMATION

<table>
<thead>
<tr>
<th>Energy Efficiency Class</th>
<th>A+++</th>
<th>A+++</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity (kg)</td>
<td>9</td>
<td>9</td>
</tr>
<tr>
<td>Maximum spin speed</td>
<td>1400</td>
<td>1400</td>
</tr>
<tr>
<td>Drum volume</td>
<td>84</td>
<td>84</td>
</tr>
<tr>
<td>Noise level / Energy Consumption (W)</td>
<td>64 / 75</td>
<td>64 / 72</td>
</tr>
<tr>
<td>Appliance Dimensions (W x D x H)</td>
<td>848 x 598 x 848</td>
<td>848 x 598 x 848</td>
</tr>
<tr>
<td>Depth with door open</td>
<td>1060</td>
<td>1063</td>
</tr>
<tr>
<td>Height adjustable by</td>
<td>12</td>
<td>12</td>
</tr>
<tr>
<td>Length of supply / drain hose</td>
<td>150 / 150</td>
<td>150 / 150</td>
</tr>
<tr>
<td>Length of mains cable</td>
<td>210</td>
<td>210</td>
</tr>
<tr>
<td>Door hinge placement</td>
<td>Left Hand</td>
<td>Left Hand</td>
</tr>
</tbody>
</table>

FREESTANDING CONDENSER TUMBLE DRYER

Freestanding Tumble Dryer

R8580X3GB
Freestanding Tumble Dryer

MODEL NO. | R8580X3GB
---|---
KEY FEATURES | ECOPlus DetergentDosage System |
Automatic Drying | Automatic Drying |
Antivibration design | Antivibration design |
Anti Cruise Cycle | Anti Cruise Cycle |
Releasefacility | Releasefacility |
ADDITIONAL FEATURES | Control Panel Lock |
| | Exterior Drum Light |
PROGRAMMES / FUNCTIONS | Cottons |
| | Easy Care |
| | Allergy + |
| | Woolens |
| | Tumbled programme - Warm |
| | Tumbled programme - Cold |
| | Reduced Ironing |

PERFORMANCE / TECHNICAL INFORMATION

<table>
<thead>
<tr>
<th>Energy Efficiency Class</th>
<th>B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity (kg)</td>
<td>9</td>
</tr>
<tr>
<td>Ambient Temperature (°C)</td>
<td>5-35°C</td>
</tr>
<tr>
<td>Noise level (dB(A))</td>
<td>65</td>
</tr>
<tr>
<td>Dimensions of the product (W x D x H)</td>
<td>842 x 598 x 849</td>
</tr>
<tr>
<td>Depth with door open</td>
<td>150</td>
</tr>
<tr>
<td>Door hinge position</td>
<td>Right Hand</td>
</tr>
</tbody>
</table>

All options and programmes are shown. Please refer to the website for more details. All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to avoiding interference to standard and of final energy power consumption. ** Values are rounded.
SLIDE&HIDE® PYROLYTIC OVENS WITH VARIO STEAM

Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice.

For full dimensional and installation details please refer to the documentation supplied with the appliance.

SLIDE&HIDE® PYROLYTIC OVENS WITH ADDED CLEANING

SLIDE&HIDE® SINGLE OVENS WITH FULL STEAM

SLIDE&HIDE® SINGLE OVENS WITH VARIO STEAM

SLIDE&HIDE® PYROLYTIC OVENS WITH ADDED CLEANING
Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice.

For full dimensional and installation details please refer to the documentation supplied with the appliance.
WARMING DRAWERS

Ovens with an appliance height of 595 mm can be installed above a warming drawer. An intermediate floor is not required.

Compact ovens with an appliance height of 455 mm can be installed above a warming drawer. An intermediate floor is not required.

COFFEE MACHINE

Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice.

For full dimensional and installation details please refer to the documentation supplied with the appliance.

Bean and water containers are removed from the front.

RECOMMENDED INSTALLATION HEIGHT 95-145CM.
VENTING HOBS

T56T6EN2, T48T7BN2

FLEX INDUCTION HOBS

T56T5BN0, T56T6BN0, T56T5RN0

T66T5AR0, T66T6BN0

T66T5AR0, T66T6AR0, T58T20N0

T66T5AR0, T66T6AR0, T58T20N0

T50F541X0

T50F541X0

T59T50X0

T59T50X0

T58T20X0, T58TD20X0

T58T20X0, T58TD20X0

T56T50X0, T56FD50X0

T56T50X0, T56FD50X0

Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice.

For full dimensional and installation details please refer to the documentation supplied with the appliance.

A: Minimum distance from the hob cut-out to the wall
B: Recessing depth
C: The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.
D: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.
INDUCTION & CERAMIC HOBS

ALL INDUCTION HOBS USE ONE OF THESE LINE DRAWINGS
T46FD53X2, T46FD53X2, T36FB41X0G

1. Ventilation gap must be present.
2. Ventilation gap must be present.

ALL INDUCTION HOBS USE THESE LINE DRAWINGS
T46PD23X2, T46PD35X2, T46FD53X2, T46FD53X2, T36FB41X0G, T36FB41X0G

1. Ventilation gap must be present.

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DOMINO HOBS

Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice.

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GAS HOBS

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For full dimensional and installation details please refer to the documentation supplied with the appliance.
**Minimum distance from the hob cut-out to the wall**

- T29DA69N0, T29DS69N0, T27DA69N0, T27DS79N0, T27DS59N0, T27BB59N0, T26DA59N0, T26DS59N0, T26DS49N0, T26DS49S0, T26BB59N0, T26CB49S0

- Minimum distance from the hob cut-out to the wall
  - Position of gas connection in the cut-out
  - With fitted oven underneath, possibly more; see space requirements for the oven

---

**Minimum distance from the hob cut-out to the wall**

- Position of gas connection in the cut-out
  - With fitted oven underneath, possibly more; see space requirements for the oven

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  - With fitted oven underneath, possibly more; see space requirements for the oven
For full dimensional and installation details please refer to the documentation supplied with the appliance.

Never fit directly onto plasterboard or similar lightweight construction materials of the suspended ceiling. A suitable substructure is required that is securely fixed to the concrete ceiling.

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**WALL INSTALLATION HOODS**

**D95KW150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D95HT150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D95HM150B, D65HM150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D85IEE150B, D65IEE150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**GLASS CHIMNEY HOODS**

**D95FMW150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D95FRM150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D94AFM150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D94ABC150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

**D94BCON150B**

- Exhaust air
- Circulated air
- Air outlet – slots for exhaust air mounted facing down

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PYRAMID CHIMNEY HOODS

D92PBC0N08

D72PBC0N08

D62PBC0N08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08

D62BMP5N08B

D95BMP5N08B

D62BMP5N08B

D96BMV5N08B

D92PBCON08

D72PBCON08

D62PBCON08

D92PBCON08, D72PBCON08, D62PBCON08
TELESCOPIC HOODS

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For full dimensional and installation details please refer to the documentation supplied with the appliance.

D49PUS4X0B, D49ML34N0B

Depth of the filter drawer can be adjusted by up to 29 mm

D49ML54N0B

Depth of the filter drawer can be adjusted by up to 29 mm

D49ED22N0B

Depth of the filter drawer can be adjusted by up to 29 mm

D44ED22N0B, D46BR22N0B

Depth of the filter drawer can be adjusted by up to 29 mm

CANOPY HOODS

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For full dimensional and installation details please refer to the documentation supplied with the appliance.

D57ML67N1B, D57MHS6N0B

D55MHS6N0B

D9AXAF8N0B

D64AXAF8N0B

A: Area without hinge

When installing the 60 cm telescopic hood in a 60 cm wide wall-hanging cupboard, the mounting kit is required. The two mounting brackets are screwed onto the right and left of the kitchen unit. Installation in accordance with template.

Depth of the filter drawer can be adjusted by up to 29 mm

When installing the 90 cm telescopic hood in a 90 cm wide wall-hanging cupboard, the mounting kit is required. The two mounting brackets are screwed onto the right and left of the kitchen unit. Installation in accordance with template.
measurements in mm. the line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice. for full dimensional and installation details please refer to the documentation supplied with the appliance.

**canopy hoods**

**ds65sx1gb**

**ds65sx1gb**

**ds1naa1c0b**

**integrated hoods**

**d6mac1x0b, d61mac1x0b**

**american-style fridge freezers**

**ka3923e0g**

**ka3902b20g**
**BUILT-IN FRIDGE FREEZERS**

177CM
KIS8515E0G, K1223FF0G, K11813FG0G,
GI7815CE0G, GI7813EF0G

140CM
K11513FF0

**BUILT-IN SINGLE DOOR FRIDGES & FREEZERS**

177CM
K12822FG0G, K11812SF0G

Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and ventilation details please refer to the documentation supplied with the appliance.
BUILT-IN SINGLE DOOR FRIDGES & FREEZERS

122CM KI1413DD0, KI1413FF0, GI7416CE0

122CM KI544XSF0

102CM KI514XSF0

87CM KI514XFG, GI6626D5G

87CM KI213FDG, KI213DD0, GI1216DE0

71CM GI1113FD0

8CM KA336XFFDG, KA316XFG, KA344XFDG

Measurments in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details please refer to the documentation supplied with the appliance.
FULLY INTEGRATED DISHWASHERS

SEMI-INTEGRATED DISHWASHERS

SLIM LINE DISHWASHERS

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INTEGRATED LAUNDRY

W544BX1GB, W543BX1GB

V540X2GB, V6320X2GB

If, after fitting, the HydroSafe inlet hose to the installation is not long enough, it can be lengthened with the connecting kit RVZ 10130 (length 2.5 m).

FREESTANDING LAUNDRY

W7460X5GB

W946UX0GB

R8560X3GB

Approx. 1,000
Approx. 1,400
Approx. 1,350
Approx. 950
Approx. 1,400

ARRANGE A VISIT FROM A NEFF ENGINEER

NEFF appliances are built to the highest standard, but if you do need a visit from a NEFF engineer we are here to help. Our engineers are employed and trained by NEFF and are based locally around the country. Call today on 0344 892 8989 (Republic of Ireland 01450 2655) or visit our website at www.neff-home.com/uk and click on ‘Customer service’ in the main menu.

SPARE PARTS, ACCESSORIES AND CLEANING PRODUCTS

Need a replacement spare part or one of our tested and approved accessories to enhance your appliance? Take a look at our range. We also sell cleaning and care products tested and approved by NEFF.

ONLINE HELP AND PRODUCT ADVICE

Our product advisors are available to answer questions you might have about our range of NEFF appliances, whether it’s assistance in choosing the right appliance for you, help with appliance features or assistance with the usage and maintenance of your appliance.

REGISTER YOUR APPLIANCE AND WARRANTY

You can also discuss options to extend your warranty.

NEFF appliances come with a two-year manufacturer’s warranty as standard, and you also have options to extend this warranty even further for added peace of mind in the knowledge that NEFF engineers are here to repair any faults. You can register by calling 0800 519 2115 (Republic of Ireland 01230 0344) or by visiting our website at www.neff-home.com/uk and clicking on ‘Customer service’ in the main menu.

RECEIVE THE HIGHEST STANDARDS OF SERVICE FROM NEFF

NEFF appliances are well-known for their quality and we believe that our customers deserve customer service to match. You can contact us seven days a week, 24 hours a day for assistance. We provide expert repairs both inside and outside the manufacturer’s warranty period and we can offer advice on choosing an appliance which will enhance your favourite dishes.

NEFF is a division of BSH Home Appliances Limited, a company registered in England and Wales under company registration number 01844007, with registered office at: Grand Union House, Old Wolverton Road, Wolverton, Milton Keynes, Buckinghamshire, MK12 5PF.

REGISTER YOUR APPLIANCE AND WARRANTY

It is important that you register all your kitchen appliances to ensure that the manufacturer has full details in the event of an important product update. You can find out more about registering your appliances at www.registermyappliance.org.uk

All NEFF appliances are supplied with a two-year manufacturer’s warranty. Please call 0800 519 2115 (Republic of Ireland 01230 0344) to register your NEFF warranty and find out more about extending your cover.

SHOP FOR NEFF ACCESSORIES, CLEANING PRODUCTS AND REPLACEMENT SPARE PARTS

Pay a visit to the NEFF online store (www.neff-home.com/uk/store) to find everything you need to enhance and maintain your appliances. From specialty cookware such as NEFF Griddle Pans and Comfort Flex oven rails to cleaning products to keep your appliance looking like new.

Browse products such as cookware specially selected by NEFF or additional options for your oven. You can also find replacement filters and locate and buy genuine replacement spare parts. Our popular range of tested and approved cleaning and care products keep your appliances working at their best and restore a showroom shine. If you need expert assistance, please call us on 0344 892 8989.
COOKING PASSION SINCE 1877

CREATE. INSPIRE. DELIGHT.

COLOUR ILLUSTRATIONS

All photography and printed illustrations in this brochure are subject to deviation from the appliance actually illustrated.

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NEFF APPLIANCE RANGE BROCHURE 2020

Cooking inspires people. People inspire us.