

THE NEFF COLLECTION

Catalogue Edition 1 2022



4 YEAR
WARRANTY

*Cooking
passion
since 1877.*

Open the door to NEFF



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



The NEFF recipe: 145 years in the making.



GERMAN ENGINEERING

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



QUALITY APPLIANCES

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

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



CONSTANTLY INNOVATING

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

In the 1970s, we unveiled the innovative self-cleaning oven, which reflected the demand for more ease of use in the kitchen. In later years, we improved millions of cakes and casseroles with the CircoTherm® hot-air system, made ovens safer and easier to use with fully extractable telescopic rails and invented the EasyClean® system.

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

**4 YEAR
WARRANTY**

4 YEAR WARRANTY

Our customers expect the best and that's exactly what we deliver. We back up our commitment with our guaranteed 4 year warranty on all appliances – this includes parts and labour.

**Create your dream kitchen
with the NEFF range.**



Ovens

Pages 8–31



Ovens



Compact ovens



Double oven

Compact appliances

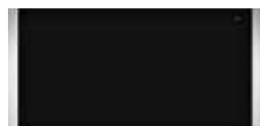
Pages 32–37



Coffee centre



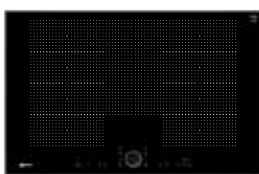
Built-in microwave



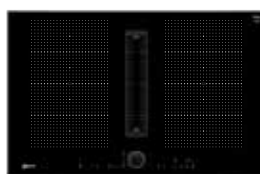
Warming drawers

Cooktops

Pages 38–59



Induction



Vented



FlameSelect® gas



Ceramic

Rangehoods

Pages 60–67



Canopy wall mounted



Integrated



Slideout

Dishwashers

Pages 68–75



Fully integrated



Semi-integrated



Built-under



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*Inspired by the most
exacting demands.*

Ovens

Our ovens are exceptional because they have been designed by people who are passionate about food and love spending time in the kitchen. With functions to achieve perfect baking, roasting and cooking results, we have an oven for every requirement. Every NEFF oven is engineered for durability and built with quality.

For the love of cooking, with all the best features.

NEFF knows what serious cooks need. Our ovens are exceptional because they have been designed by people who are passionate about food and love spending time in the kitchen.



FEATURES UNIQUE TO
NEFF



SLIDE & HIDE®

Get closer to your cooking.

With Slide&Hide® nothing gets in your way anymore, not even the oven door. When open, the oven door disappears beneath the 71L oven compartment, giving you full access to baste and taste without any obstruction. This true innovation from NEFF is also a real space saver – perfect for the compact kitchen.

SLIDE & HIDE®

The NEFF full size oven range includes two door styles: **Slide&Hide®** and **Hide®**.

Both styles include the fully retractable door; the difference in the doors comes down to the type of handle.

NEFF Slide&Hide® ovens:

The fully retractable oven door disappears under the oven cavity. Slide&Hide® ovens come with a **rotating handle**.

NEFF Hide® ovens:

The fully retractable oven door disappears under the oven cavity. Hide® ovens come with a **fixed handle**.



CIRCO THERM®

Simultaneous cooking on multiple levels.

With your NEFF oven you can cook, roast and bake completely different dishes simultaneously on multiple levels. Thanks to the CircoTherm® hot air system, you can create a whole menu of completely different dishes without flavours intermingling. The roast meat will taste like roast meat and the muffins will taste like muffins.

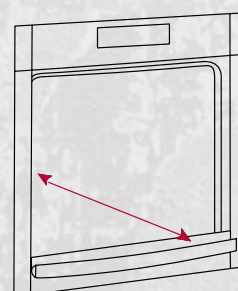
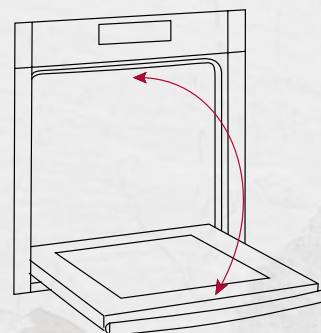
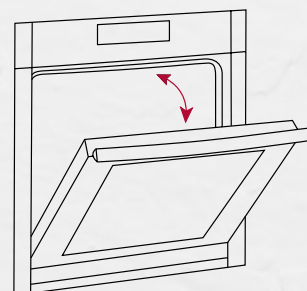
CircoTherm® works by drawing air in from the oven via a powerful stainless steel fan. It then heats up the air and forces it right back into the oven cavity through strategically placed ducts in the rear wall.



NEFF LIGHT®

Bright and brilliant.

Thanks to the unique NeffLight® every dish in your oven is always visible without having to open the door. A special prism in the oven door distributes the light evenly on all levels, brightly illuminating the farthest corner of the oven, without shelves or pans getting in the way of visibility.





FULL STEAM

A full function oven and steamer in one.

Our FullSteam ovens combine all the heating functions of a conventional oven with those of a steam cooker. Use FullSteam to create succulent dishes with intense flavour and an appetising appearance, or enjoy a better way to regenerate food without losing colour or nutrition. 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.

VARIO STEAM

Innovative steam assistance.

VarioSteam gives dishes just the right amount of moisture by adding steam alongside hot air cooking, perfect for baking and roasting. Three intensity levels provide everything you need to create crustier breads and crispier, juicier roasts.

The perfect steam solutions to complement any recipe



When fitted with changeable shelves you can re-position the ComfortFlex® rails to any level you wish.

COMFORT FLEX®

Baking trays handled with ease.

Pull out, lift, and serve. With the ComfortFlex® design, the telescopic rails don't get in the way when you need to grasp and lift a hot and heavy oven tray. If fitted with changeable shelves, the ComfortFlex® rails can even be re-positioned in the oven at whichever of the four levels you prefer. Just as the name suggests: comfortable and flexible.



BAKING AND ROASTING ASSISTANT

Even the best sometimes need a little help.

This innovative assistant makes preparing a variety of dishes even easier and more convenient. The Baking and Roasting Assistant serves up a cooking suggestion for a variety of dishes at the touch of a button. It also recommends the ideal heating mode, temperature and time, to ensure perfect results. The Baking and Roasting Assistant even keeps you informed of the time remaining. Naturally, you can change all of the suggestions to give your dishes a personal touch.

Other Highlights

SOUS-VIDE

Intense flavours using FullSteam.



For a dish that brings out the intense flavour of your best ingredients, vacuum-seal your meat, fish and vegetables in an airtight plastic bag and cook it using our new Sous-vide heating mode. Available in a range of our FullSteam ovens, this mode keeps the steam at a constant low temperature for longer, maintaining the moisture and texture of your food without overcooking it.



1. Vacuum-seal your selected ingredients.

Vacuum-sealing will preserve all the flavour and goodness in your food. Machines are widely available for purchase.

2. Place the vacuum-sealed bag gently in the oven's sous-vide mode and relax: it can't overcook! Once you open the bag you'll find each and every flavour and texture at its best.

3. Sear the meat to enhance the flavour and give it great colour.



Oven cleaning made easy.



PYROLYTIC SELF-CLEANING

The oven that almost cleans itself.

Pyrolytic self-cleaning is the fastest way to clean an oven. At 485°C everything turns to ash, so no chemical cleaners are necessary with this cleaning method. When the program is finished, just let the oven cool down and wipe it out with a damp cloth. That's all there is to it.

EASY CLEAN®

Energy-saving tidying up in between.

NEFF ovens also come with our efficient EasyClean® cleaning aid, ideal if your appliance is only lightly soiled. Place approximately 400ml of water and a drop of washing-up liquid in the base pan and then select the EasyClean® program. It softens baked on residue so you can just wipe it down for fast and uncomplicated oven cleaning.



ECO CLEAN

Other NEFF cleaning functions include EcoClean.

Our EcoClean liners are a microfine ceramic bead coating on the oven's interior top, sides and back. Its specially formulated coating makes it extremely absorbent. Depending on how often you use your oven, regeneration to get rid of accumulated dirt may only be necessary 3–4 times a year. It's done with the special EcoClean cleaning function that uses a temperature of 275°C to automatically remove burnt-on food without chemical cleaners.





Simple operation of advanced cooking programs.



FULL TOUCH CONTROL

Easy operation at your fingertips.

The intuitive FullTouchControl panel sets new standards with fast navigation and simple, precise operation by touching or swiping on the smooth control surface.

The 5.7" high-resolution colour TFT display offers the greatest convenience of any oven control. It guides you easily through the menu and its high contrast display makes for excellent legibility.



SHIFT CONTROL

Quick program selection leaves more time to enjoy cooking.

An alternative to FullTouchControl, the convenient ShiftControl panel is designed for fast navigation through menus. Together with a 4.1" or 2.5" high-resolution TFT display, it makes for effortless and convenient operation.

Your favourite kitchen companions just got a makeover. But don't fret! We kept all of the unique cooking features home cooks have come to love. This time, we focused on developing a fresh look and feel for your trusted kitchen companions.

Graphite-Grey range

*Same unique cooking features,
delightful new design.*



Graphite-Grey is the line of stainless steel strips and handles featured on a select range of our appliances. Open floor plans, functional multi-spaces, and an infinite variety of grey hues seem to be all the rage these days. As life and trends evolve constantly, it's essential you find the right appliances to suit your individual style. Whatever you decide, our delightful new design is here to beautifully integrate into your home.

*View the range of Graphite-Grey
Appliances on page 25.*



**Keep things flowing with
SeamlessCombination® side trims**

Our unique trims allow appliances when stacked vertically to appear perfectly in-line, with no gaps.

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

Seamless Combination®

An eye-catcher in any kitchen.

Ideal Installation

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



Combinations shown:

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

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

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



Combining an oven with a compact appliance

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

For more information on the SeamlessCombination® kits please see page 31.



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

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

The infinite kitchen



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

We've always focused on the cook, not the kitchen, and how we can support them in living out their creativity. Now new technology is opening up a whole world of fascinating possibilities. Our Wi-Fi enabled appliances can be managed with the Home Connect app. It allows selected appliances to be managed via your smartphone, your tablet or voice control*. With smart appliances and intuitive controls wherever you are, cooking just became a lot more fun.





A WORLD OF INSPIRATION

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

MONITOR AND CONTROL YOUR APPLIANCES NO MATTER WHERE YOU ARE

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



WAKE UP AND SMELL THE COFFEE

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

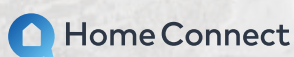


VOICE CONTROL IS YOUR NEW BEST FRIEND

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

GET HELP WHEN YOU NEED IT

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



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

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

Cooking with a NEFF oven

Oven functions

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

CIRCO THERM®

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

CIRCO THERM® ECO

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

CIRCO THERM® INTENSIVE / PIZZA SETTING

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

BREAD BAKING

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

DOUGH PROVING

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

TOP/BOTTOM HEAT

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

TOP/BOTTOM HEAT ECO

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

BOTTOM HEAT

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

CIRCO ROASTING

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

GRILL, LARGE AREA

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

GRILL, SMALL AREA

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

LOW TEMPERATURE / SLOW COOKING

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

Additional functions

KEEP WARM

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

REHEAT

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

HOT AIR*

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

PLATE WARMING

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

DEFROST SETTING

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

DESCALING

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

* Only for models C27MS22H0B, C28MT27H0B & C17MR02N0B.



PYROLYTIC CLEANING

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



ECO CLEAN

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

EcoClean is a microfine ceramic bead coating on the oven's interior ceiling, sides and back. Its specially formulated coating makes it extremely absorbent. It absorbs fat droplets and keeps the inside of the oven clean.



EASY CLEAN®

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



POWER BOOST / RAPID HEAT

The PowerBoost function speeds things up even more when cooking for short periods of time – just put the food in and start the oven.

The RapidHeat option uses top/bottom heating to reduce the preheat time. Once the oven reaches the set temperature, simply place food in the cooking compartment.



VARIO STEAM

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



FULL STEAM

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



SOUS-VIDE

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



BAKING AND ROASTING ASSISTANT

This innovative assistant makes food preparation even easier and more convenient. The Baking and Roasting Assistant serves up a cooking suggestion at the press of a button. It also recommends the ideal heating mode, temperature and time, to ensure perfect results.



MULTI POINT MEAT PROBE

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



SABBATH MODE

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



MY PROFILE

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



DRYING

Dries the cooking compartment after a steam function.



AUTOMATIC SAFETY SWITCH OFF

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

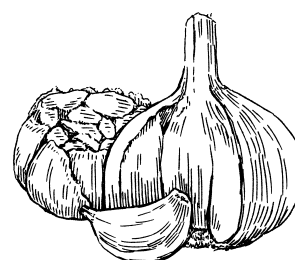
| Temperature range | Automatic switch off after |
|-------------------|----------------------------|
| Under 140°C | 73 hours |
| 141–200°C | 6 hours |
| 201–250°C | 3 hours |
| 251°C plus | 2 hours |

NEFF Oven Ranges

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

At NEFF, we understand one design may not suit everyone's style of kitchen. That's why we have two oven ranges, featuring different colour side trims and handles.

Whatever you decide, our delightful designs will feature all the unique NEFF features you'll come to love. Ensuring no matter your style preference, you will have the tools to achieve perfect cooking, roasting and baking results.



Graphite-Grey Range

B47FS26G0

Slide&Hide® Oven
with FullSteam



B57CR22G0B

Pyrolytic Slide&Hide® Oven



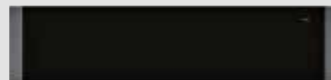
C17MR02G0B

Compact Oven
with Microwave



N17HH10G0B

14cm Warming Drawer



Best performer in a recent CHOICE® test.

Slide&Hide® door with
rotating handle

CircoTherm®

Baking and Roasting Assistant

FullSteam

VarioSteam

Sous-vide

MultiPoint MeatProbe

LED light

Home Connect

Slide&Hide® door with
rotating handle

CircoTherm®

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LED light

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900W microwave

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LED Light

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71L capacity
4 shelf positions
17 operating functions
38 automatic programs
4.1" TFT colour display with
illuminated ShiftControl

EcoClean
(rear wall)
EasyClean®

Dimensions (HxWxD)

595 x 596 x 548mm

71L capacity
4 shelf positions
12 operating functions
2.5" TFT colour display with
illuminated ShiftControl

Pyrolytic
EasyClean®

Dimensions (HxWxD)

595 x 596 x 548mm

45L capacity
3 shelf positions
6 operating functions
14 automatic programs
2.5" TFT colour display with
illuminated ShiftControl

—

Dimensions (HxWxD)

455 x 596 x 548mm

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

Dimensions (HxWxD)

140 x 596 x 548mm

Stainless Steel Range

with FullSteam

with VarioSteam

B48FT78H0B

Slide&Hide® Oven
with FullSteam



B47FS36N0B

Slide&Hide® Oven
with FullSteam



B58VT68H0B

Pyrolytic Slide&Hide® Oven
with VarioSteam



B57VS26N0B

Pyrolytic Slide&Hide® Oven
with VarioSteam



Slide&Hide® door with
rotating handle

CircoTherm®

Baking and Roasting Assistant

FullSteam

VarioSteam

Sous-vide

MultiPoint MeatProbe

ComfortFlex® rails
(inc.1 telescopic rail)

NeffLight®

Home Connect

Slide&Hide® door with
rotating handle

CircoTherm®

Baking and Roasting Assistant

FullSteam

VarioSteam

—

MultiPoint MeatProbe

—

LED light

—

Slide&Hide® door with
rotating handle

CircoTherm®

Baking and Roasting Assistant

—

VarioSteam

—

MultiPoint MeatProbe

ComfortFlex® rails
(inc.1 telescopic rail)

NeffLight®

Home Connect

Slide&Hide® door with
rotating handle

CircoTherm®

Baking and Roasting Assistant

—

VarioSteam

—

MultiPoint MeatProbe

—

LED light

—

71L capacity
4 shelf positions
18 operating functions
30 automatic programs
5.7" TFT colour display with
FullTouchControl

71L capacity
4 shelf positions
16 operating functions
30 automatic programs
4.1" TFT colour display with
illuminated ShiftControl

71L capacity
4 shelf positions
16 operating functions
14 automatic programs
5.7" TFT colour display with
FullTouchControl

71L capacity
4 shelf positions
15 operating functions
14 automatic programs
4.1" TFT colour display with
illuminated ShiftControl

EcoClean
(ceiling, rear, side liners)
EasyClean®

EcoClean
(ceiling, rear, side liners)
EasyClean®

Pyrolytic
EasyClean®

Pyrolytic
EasyClean®

Dimensions (HxWxD)

595 x 596 x 548mm

Dimensions (HxWxD)

595 x 596 x 548mm

Dimensions (HxWxD)

595 x 596 x 548mm

Dimensions (HxWxD)

595 x 596 x 548mm

Ovens

Double Oven

B57VR22N0B

Pyrolytic Slide&Hide® Oven
with VarioSteam

**B57CR22N0B**

Pyrolytic Slide&Hide® Oven

**B6ACH7AN0A**

Pyrolytic Hide® Oven

**U2ACH7CN0A**

Pyrolytic Double Oven



Best performer in a
recent CHOICE® test.

Slide&Hide® door with
rotating handle

CircoTherm®

—
—

VarioSteam

—
—
—

LED light

—

71L capacity
4 shelf positions
14 operating functions
14 automatic programs
2.5" TFT colour display with
illuminated ShiftControl

Pyrolytic
EasyClean®

Dimensions (HxWxD)

595 x 596 x 548mm

Slide&Hide® door with
rotating handle

CircoTherm®

—
—
—
—
—

Halogen light

—

71L capacity
4 shelf positions
12 operating functions
2.5" TFT colour display with
illuminated ShiftControl

Pyrolytic
EasyClean®

Dimensions (HxWxD)

595 x 596 x 548mm

Hide® door with
fixed handle

CircoTherm®

—
—
—
—
—

Halogen light

—

71L capacity
4 shelf positions
8 operating functions
LCD display with retractable
control knobs

Pyrolytic
EasyClean®

Dimensions (HxWxD)

595 x 594 x 548mm

—
CircoTherm®
(main oven)

—
—
—
—

2 Level telescopic rails
(main oven)

Halogen light

—

71L capacity & 4 shelf positions
(main oven)
34L capacity & 3 shelf positions
(top oven)
8 operating functions
(main oven)
4 operating functions
(top oven)
LCD display with retractable
control knobs

Pyrolytic (both ovens)
EasyClean® (main oven)





Dimensions (HxWxD)

888 x 594 x 550mm

Stainless Steel Range

with FullSteam

with Microwave

| C18FT56H0B | C17FS32H0B | C28MT27H0B | C27MS22H0B |
|--|---|--|---|
| Compact Oven with FullSteam | Compact Oven with FullSteam | Pyrolytic Compact Oven with Microwave | Pyrolytic Compact Oven with Microwave |
|  |  |  |  |

| | | | |
|---|---|---|---|
| — | — | 900W microwave | 900W microwave |
| CircoTherm® | CircoTherm® | — | — |
| Baking and Roasting Assistant | Baking and Roasting Assistant | Baking and Roasting Assistant | Baking and Roasting Assistant |
| FullSteam | FullSteam | — | — |
| VarioSteam | VarioSteam | — | — |
| Sous-vide | — | — | — |
| MultiPoint MeatProbe | — | MultiPoint MeatProbe | — |
| ComfortFlex® rails (inc.1 telescopic rail) | — | 1 Level telescopic rail | — |
| LED light | LED light | LED light | LED light |
| Home Connect | Home Connect | Home Connect | Home Connect |
| — | — | — | — |
| 47L capacity 3 shelf positions 18 operating functions 30 automatic programs 5.7" TFT colour display with FullTouchControl | 47L capacity 3 shelf positions 16 operating functions 30 automatic programs 4.1" TFT colour display with illuminated ShiftControl | 45L capacity 3 shelf positions 15 operating functions 14 automatic programs 5.7" TFT colour display with FullTouchControl | 45L capacity 3 shelf positions 14 operating functions 14 automatic programs 4.1" TFT colour display with illuminated ShiftControl |
| EcoClean (ceiling, rear, side liners) EasyClean® | EcoClean (ceiling, rear, side liners) EasyClean® | Pyrolytic EasyClean® | Pyrolytic EasyClean® |
| Dimensions (HxWxD) 455 x 596 x 548mm | Dimensions (HxWxD) 455 x 596 x 548mm | Dimensions (HxWxD) 455 x 596 x 548mm | Dimensions (HxWxD) 455 x 596 x 548mm |

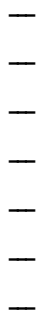
Please see product overview for further information, pages 82–85

C17MR02N0B

**Compact Oven
with Microwave**



900W microwave



LED light



45L capacity
3 shelf positions
6 operating functions
14 automatic programs
2.5" TFT colour display with
illuminated ShiftControl



Dimensions (HxWxD)

455 x 596 x 548mm



Oven Accessories

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


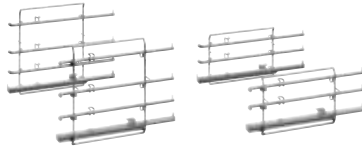

TELESCOPIC RAILS

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

COMFORT FLEX® TELESCOPIC RAILS

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

Optional telescopic rails to purchase

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

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

SEAMLESS COMBINATION® KITS

The first seamless built-in solution for vertical installation is here. Two appliances can be combined into one impressive unit with sleek and stylish stainless steel or graphite-grey side trims.



The SeamlessCombination® accessory kits are available with the following appliance combinations:

Stainless Steel Kits

- **Z11SZ60X0** 45cm compact appliance + 14cm warming drawer
- **Z11SZ80X0** 60cm full size oven with Slide&Hide® + 29cm warming drawer
- **Z11SZ90X0** 45cm compact appliance + 60cm full size oven with Slide&Hide®. Includes insertion floor*.

*Please note, the 60cm appliance must be placed on the bottom.

The SeamlessCombination® kits are not available for **C17KS61H0**, **C17WR00N0A** and **B6ACH7AN0A**.

Graphite-Grey Kits

- **Z11SZ90G0** 45cm compact appliance + 60cm full size oven
- **Z11SZ60G0** 45cm compact appliance + 14cm warming drawer
- **Z11SZ00X0** This insertion floor accessory replaces the shelf that would normally divide two appliances with a much thinner metal shelf in order to close the visible gap between the appliances.

This accessory is recommended for a combination of two 60cm ovens or appliances that do not support the SeamlessCombination® installation.

Also available if required:

- **Z13CV06S0** Black decor strip for top and bottom edging. This accessory is recommended for a combination of a 45cm compact appliance and 60cm oven that is installed in a traditional niche without SeamlessCombination®.

EXTRA DEEP TRAY

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



BREAD & PIZZA BAKING STONE WITH PADDLE

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



Clever companions for more variety in your kitchen.

Creative Kitchen Solutions

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



Coffee Centre (C17KS61H0) and the 14cm Warming Drawer (N17HH10N0B).



Coffee Centre

Indulgence in every single cup.

Choose from Ristretto, Espresso, Macchiato, Cappuccino, Latte Macchiato, Caffè Latte, milk froth, warm milk or hot water with our coffee centre.

SIMPLE, FAST AND IRRESISTIBLE

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



MY COFFEE

Impress guests and add a personal touch to your kitchen with the MyCoffee option. Eight individual beverages can be created, allowing you to select strength, size, temperature and share of milk before saving it under your guest's name. Access to your personal coffee is fast and easy by pressing the icon.



INTELLIGENT HEATER

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



AROMA PRESSURE SYSTEM

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



CREAM CENTRE

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



SILENT CERAM DRIVE

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



AUTO VALVE SYSTEM

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



AUTO MILK CLEAN

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



AROMA DOUBLE SHOT

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



ONE TOUCH DOUBLE CUP

Prepare two cups simultaneously for all coffee and milk specialties.

AUTOMATIC RINSE PROGRAM

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



Coffee Centre

C17KS61H0

Coffee Centre



8 Personalised MyCoffee settings

OneTouchFunction for 10 types of beverages

Milk nozzle integrated in coffee outlet

Height adjustable coffee and milk outlet (max 150mm)

Individual cup volume: cup sizes adjustable individually

Individually adjustable temperatures

OneTouch DoubleCup

AromaDoubleShot extra strong coffee

8 adjustable coffee strengths

SilentCeramDrive ceramic grinding unit

Home Connect

Automatically rinse when switched on and off
AutoMilk Clean system
quick rinse
Milk nozzle parts easily removable and are dishwasher safe
Removable brewing unit
Removable water container: 2.4L capacity

Standard Accessories:
Milk pipe
Measuring scoop
Milk container
Test strip
Connection hose for milk frother
9 x assembly screws

Dimensions (HxWxD)

455 x 596 x 377mm

CreamCentre milk frother with suction function and three whirl chambers for ideal milk froth
Coffee bean container: 1kg capacity
4.1" TFT colour display with illuminated ShiftControl

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

Please see product overview for further information, page 86

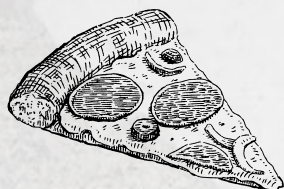
Coffee Centre (C17KS61H0) and the 14cm Warming Drawer (N17HH10N0B).



Microwave

Built-in convenience.

Our microwave has five power levels. In general, high power is used for heating liquids and lower settings are great for reheating, defrosting and keeping food warm.



PROGRAMS

Pre-loaded programs make preparing food easy. Select a program and enter the weight of the food, and the program then applies the most suitable setting.

TIME

Microwaves will save you time in the kitchen. If you need to defrost something quickly, or speed cook a course for dinner, they're the ideal solution.



Warming Drawers

Keeping food warm has never been so easy.



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

Coffee Centre (C17KS61H0) with Warming Drawer (N17HH10N0B).

Microwave

Warming Drawers

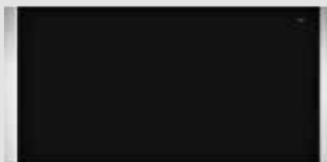
C17WR00N0A

Microwave



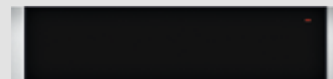
N17HH20N0B

29cm Warming Drawer



N17HH10N0B

14cm Warming Drawer



Microwave with 5 power levels (90-180-360-600-900W)

LED Light

21L capacity
7 automatic programs
2.5" TFT colour display with
illuminated ShiftControl

52L capacity
4 function settings: food
warming, defrosting,
dough proving, tableware
warming
Can accommodate up to
40 plates or 192 espresso cups
Temperature range 40°–80°C
Fully extendable pull out drawer
Push and pull opening
mechanism

Optional Accessories:
SeamlessCombination® kit
60cm full size oven + 29cm
warming drawer Z11SZ80X0

Dimensions (HxWxD)
382 x 594 x 320mm

Dimensions (HxWxD)
290 x 596 x 548mm

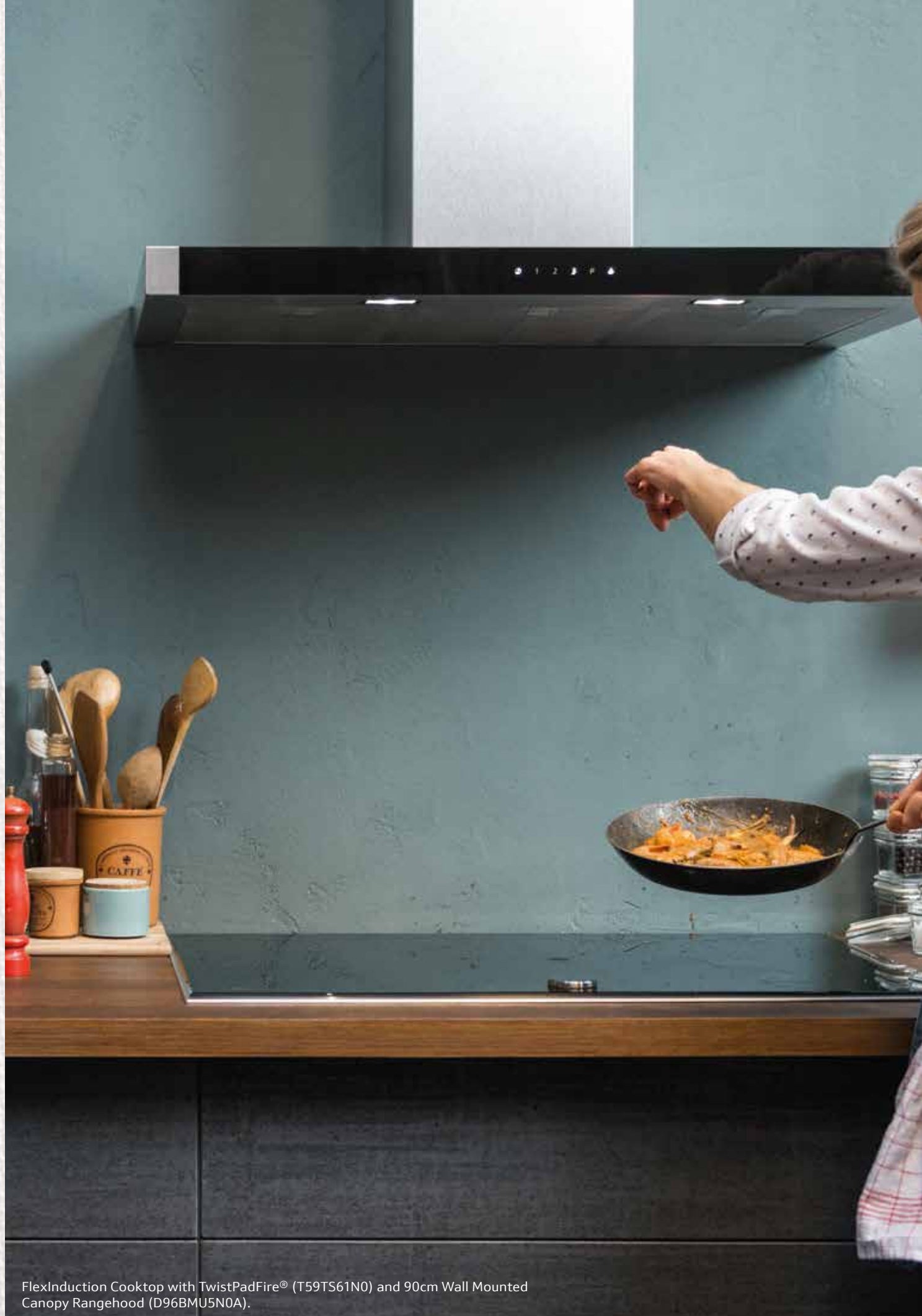
20L capacity
4 function settings: food
warming, defrosting,
dough proving, tableware
warming
Can accommodate up to
12 plates or 64 espresso cups
Temperature range 40°–80°C
Fully extendable pull out drawer
Push and pull opening
mechanism

Optional Accessories:
SeamlessCombination® kit
60cm full size oven + 29cm
warming drawer Z11SZ80X0

Dimensions (HxWxD)
140 x 596 x 548mm

Please see product overview for
further information, page 84-85

Please see product overview for further information, page 87



FlexInduction Cooktop with TwistPadFire® (T59TS61N0) and 90cm Wall Mounted Canopy Rangehood (D96BMU5N0A).



Cooktops

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

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

For entertainers, professional cooks or large families, our induction cooktops provide smart solutions for demanding requirements. The modern design, with clear print lines, supports a variety of pan sizes while reflecting a minimalist design trend.

Induction Cooktops

Intelligent cooking starts here.



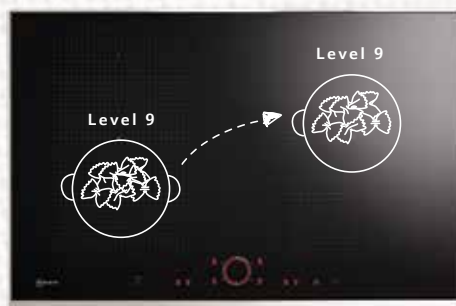


FLEX INDUCTION – MORE SPACE FOR INDULGENCE.

FlexInduction is perfect for any size pan, anywhere.

Thanks to FlexInduction you now have greater flexibility and freedom to position pans of any size, anywhere you wish on the cooktop.

The FlexInduction cooking zone automatically detects the number, size and shape of the pots and pans used and heats up precisely where it's needed. Where there's no pan, there's no heat.



POWER TRANSFER

Move your pots and take the heat settings with you.

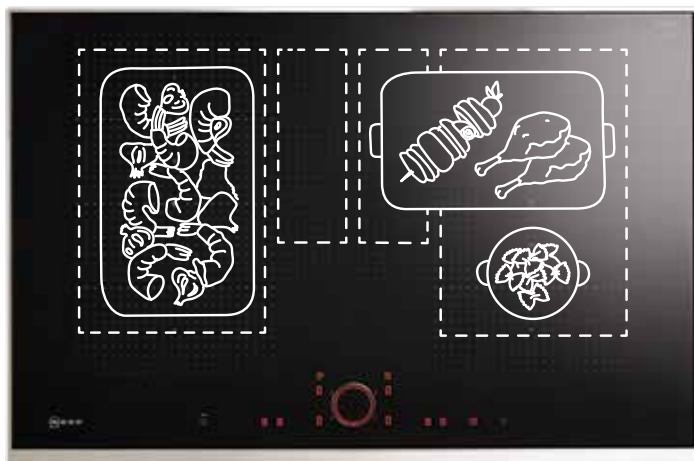
When cooking on the NEFF induction cooktops with Extended FlexInduction, there's no need to worry about remembering the settings. PowerTransfer is here to do the job for you. Simply move your pots around on the cooktop to another spot and the heat will automatically move along with you. Easy to activate with only one touch.



DO THE TWIST WITH THE TWIST PAD FIRE®.

Making cooking effortless.

From the first touch, the NEFF cooktops are extremely easy to use with an intuitive operation. The TwistPadFire® comes with a red ring of light – an innovation which is a functional and aesthetic highlight to your kitchen. All you need to do is place the magnetic dial in the centre of the control area and then point it towards the zone you wish to activate. Once activated with a slight touch, simply twist to select the power level and get started right away.



EXTENDED FLEX INDUCTION

The cooktop that provides even more flexibility.

Now, entire zones can be activated and pans placed anywhere within that zone will receive instant, even heat. You can also place roasters horizontally and use the other cooking zones for additional pans. This will put an end to juggling hot pans on your cooktop when cooking multiple meals.



POWER MOVE

Divide your flex zone into three heating zones.

The PowerMove function allows you to divide your induction cooktop with FlexInduction into three parts with different heat levels. One zone at the front with a high temperature for cooking, one in the middle with a medium heat level and one at the very back to simply keep your dish warm. You can now focus on your seasoning instead of continuously adapting your settings.

FRYING SENSOR

The smart way to fry.

The FryingSensor lets you choose from up to five temperature levels. An optic and acoustic signal indicates once the selected temperature is reached and keeps it there. Find more pleasure in frying as the FryingSensor makes continuous setting adaptations unnecessary and burning almost impossible.

For your perfect companion try our Frying Pan. Please see page 53 for more details.



POWER BOOST FOR POTS

On the fast track towards great taste.

Whenever in a hurry, this boost function will save you time: it provides 50% more energy compared to the highest heating level and is up and running in the blink of an eye. You don't have to worry about your pots boiling over, as it automatically turns off right on time to prevent overheating.

POWER BOOST FOR PANS

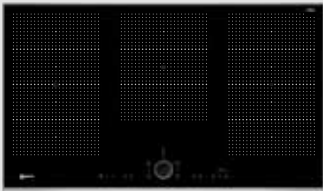
An even faster way of cooking safely.

This boost function heats up the pan for 30 seconds at an extremely high power. To avoid burning the cooking zone, it will automatically reduce the power afterwards. Fast, safe and easy to use.



T59TS61N0 | 90cm

FlexInduction Cooktop



FlexInduction

TwistPadFire®

PowerMove

—

FryingSensor

Power Boost

PotBoost

PanBoost

KeepWarm

Residual Heat Indicator

Wipe Protection

Auto Pan Recognition

Automatic Shut Off

Child safety lock

LED display and timer
for each zone

Cooking zones:
5 induction zones
including 3 FlexInduction zones

17 power levels per zone

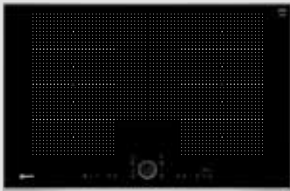
Black ceramic glass
with stainless steel trim

Dimensions (HxWxD)

51 x 918 x 546mm

T68TS61N0 | 80cm

Extended FlexInduction Cooktop



Extended FlexInduction

TwistPadFire®

PowerMove

PowerTransfer

FryingSensor

Power Boost

PotBoost

PanBoost

KeepWarm

Residual Heat Indicator

Wipe Protection

Auto Pan Recognition

Automatic Shut Off

Child safety lock

LED display and timer
for each zone

Cooking zones:
4 induction zones
including 2 FlexInduction zones

17 power levels per zone

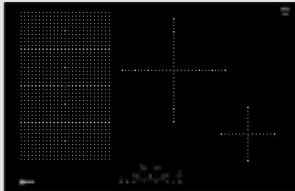
Black ceramic glass
with stainless steel trim

Dimensions (HxWxD)

51 x 826 x 546mm

T58UD10X0 | 80cm

FlexInduction Cooktop



FlexInduction

TouchControl

—

—

—

—

PotBoost

—

KeepWarm

Residual Heat Indicator

Wipe Protection

Auto Pan Recognition

Automatic Shut Off

Child safety lock

LED display and timer
for each zone

Cooking zones:
4 induction zones
including 1 FlexInduction zones

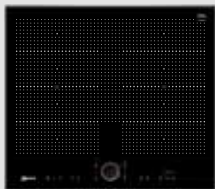
17 power levels per zone

Black ceramic glass
with front faceted glass

Dimensions (HxWxD)

51 x 802 x 522mm

Please see product overview for further information, page 88

T66TS61N0 | 60cm**Extended FlexInduction Cooktop****Extended FlexInduction****TwistPadFire®****PowerMove****PowerTransfer****FryingSensor****Power Boost****PotBoost****PanBoost****KeepWarm****Residual Heat Indicator****Wipe Protection****Auto Pan Recognition****Automatic Shut Off****Child safety lock****LED display and timer
for each zone**

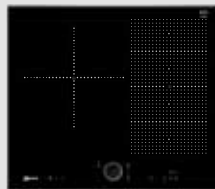
Cooking zones:
4 induction zones
including 2 FlexInduction zones

17 power levels per zone

Black ceramic glass
with stainless steel trim

Dimensions (HxWxD)

51 x 606 x 546mm

T56TS31N0 | 60cm**FlexInduction Cooktop****FlexInduction****TwistPadFire®****PowerMove**

—

FryingSensor**Power Boost****PotBoost****PanBoost****KeepWarm****Residual Heat Indicator****Wipe Protection****Auto Pan Recognition****Automatic Shut Off****Child safety lock****LED display and timer
for each zone**

Cooking zones:
3 induction zones
including 1 FlexInduction zone

17 power levels per zone

Black ceramic glass
with stainless steel trim

Dimensions (HxWxD)

51 x 606 x 546mm



The FlexInduction cooktop with downdraft ventilation is every bit a cooktop, with all the features that make it a NEFF. But do you see that thing in the middle? That's ventilation, for getting rid of steam and smells before they can spread around the kitchen. You now have the perfect solution for an island bench setting with nothing overhead.



Induction Cooktop with Ventilation

2 in 1: a cooktop and rangehood in one appliance.



DOUBLE FLEX INDUCTION

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



EASY TO CLEAN

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



MAGNETIC CONTROL DIAL

Where surface grease and oil can make touch controls frustratingly unresponsive, the TwistPadFire® control dial makes it easy. Just place the magnetic dial in the control area and press toward the zone you want to adjust. When it's time to give the surface a clean, simply lift it away!

Other Highlights

HOME CONNECT

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

AUTOMATIC AIR SENSOR

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

POWER TRANSFER

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

POWER MOVE

Divide the cooktop 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.

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

Ducted or recirculated extraction configuration?

True freedom of choice to plan your kitchen.



RECIRCULATION CONFIGURATION

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



DUCTED EXTRACTION CONFIGURATION

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



A WIDE-RANGE OF INSTALLATION ACCESSORY OPTIONS ALLOW FOR EVERY MARKET-STANDARD CONFIGURATION

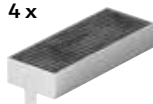
The appliance is equipped with the accessories for the most common type of installation: recirculation unducted. For other types of installation, the following accessory kits can be ordered separately.

RECIRCULATION UNDUCTED



INCLUDED WITH COOKTOP FROM MARCH 2022

4 x



Includes 'Plug&Play' accessory for unducted recirculation extraction in an island bench or against an external wall. When planning a recirculated extraction scenario against an external wall, it is recommended to opt for a partly or fully ducted recirculation planning. This installation kit for ductless recirculation extraction inside the kitchen, such as an island bench setting, enables very convenient planning and quick installations. It includes:

- 4 high-performance CleanAir odour filters with optimized odour reduction performance for cooking applications with complex odour molecules (e.g. fish). Large scale filter surfaces with high odour reduction capabilities and a lifetime of 360 hours of cooking (non-regenerative). Filters are additionally optimized for low-noise with optimized psycho-acoustics.
- A telescopic slider element with a self-gluing fixation frame to easily connect the appliance's air outlet with the cut-out in back panel of the furniture.
- A sealing gasket to ensure air tightness, which can be attached on the telescopic slider or a male flat duct.

To ensure adequate air flow, a vent in the kickplate greater than 400cm² should be made (return-flow aperture of $\geq 400\text{cm}^2$).

For ideal ventilation in this configuration, it is recommended to have a vertical aperture of 50 mm behind the back panel of the furniture, with a minimum of 25 mm required.

No additional duct elements required.

DUCTED EXTRACTION



Z861KE1*

4 x



Starter set of ducting elements for ducted exhaust extraction. Includes:

- 4 high-performance, low-noise acoustic filters for significantly lower noise and strongly improved psycho-acoustics.
- Vertical 90° 'S' bow flat duct element (male). Suitable for worktop depths from 60cm.
- Connector sleeve (female) to combine male flat duct elements.
- Straight tube element (male, 500mm).

Further ducting elements must be ordered additionally, according to the customized planning.

Please call the customer service team on 1300 087 033 to order additional flat duct elements.

*Available March 2022.

RECIRCULATION PARTLY DUCTED



Z861KR0 FOR WORKTOP DEPTHS $\geq 70\text{CM}^*$

2 x



3 x



Set of ducting elements for partly ducted recirculation extraction.
For partly or fully ducted recirculation extraction against an external wall we recommend the use of this basic kit.

Includes:

- 2x Vertical 90° 'L' bow flat duct element (male). Suitable for worktop depths from on 70cm.
- 3x Connector sleeve (female) to combine male flat duct elements.
- Straight tube element (male, 500mm).
- Diffusor element that can be directly connected to the flat duct elements and that spreads the outflowing air in the plinth area for partly ducted recirculation configurations.

The elements enable installations in worktop heights up to 960mm.
To ensure adequate air flow, a vent in the kickplate greater than 400cm^2 should be made (return-flow aperture of $\geq 400\text{cm}^2$).

RECIRCULATION FULLY DUCTED



Z861KR0* FOR WORKTOP DEPTHS $> 70\text{CM}$

2 x



3 x



+



Plus Additional straight tube
(either 500mm or 1000mm depending
on benchtop depth)

Plus additional connector sleeve.

Part numbers

1000mm tube: 17005033

500mm tube: 17005032

Sleeve: 17005040

INDIVIDUAL CONFIGURATION

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



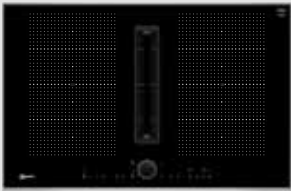
*Available March 2022.

Induction Cooktop with Downdraft Ventilation

FlexInduction

T58TL6EN2 | 80cm

Induction Cooktop with
Downdraft Ventilation



FlexInduction

TwistPadFire®

PowerMove

PowerTransfer

FryingSensor

Power Boost

PotBoost

PanBoost

KeepWarm

Residual Heat Indicator

Wipe Protection

Auto Pan Recognition

Automatic Shut Off

Child safety lock

LED display and timer
for each zone

Cooking zones:

4 induction zones
including 2 FlexInduction zones

17 power levels per zone

Black ceramic glass with stainless
steel flush-fitted trim

EfficientDrive Brushless motor

Saturation Indicator

Automatic Air Sensor

Home Connect ready

Special Features:

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

Slim, flush air inlet for barrier-free
cookware movement

Dishwasher safe stainless steel
grease filters

Bonus installation accessory
for unducted recirculation
extraction and ducted extraction
included (from March 22)

Ventilation information:

17 fan speed levels
plus 2 intensive settings

Maximum extraction rate
622m³/h

42/69dB (min/max)
normal level

Dimensions (HxWxD)

223 x 826 x 546mm

Please see product overview for further information, page 89



Induction Accessories

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



Z9416X2

GRIDDLE PLATE

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



Z9417X2

TEPPAN YAKI PLATE

The Teppan Yaki plate **Z9417X2** introduces a new cooking style for creating special dishes including sweet couscous cookies, parmesan French toast and skewers of minced meat. It is highly controllable and flexible via multiple heat zones that enable you to cook and warm several dishes at once. Cooking area: 38 x 21cm.



Z943SE0

3-PIECE INDUCTION COOKWARE SET

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



Z9406SE0

6-PIECE PRO INDUCTION COOKWARE SET

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



Z9428FE0

PRO INDUCTION PAN

The ProInduction Pan **Z9428FE0** with non-stick coating suitable for all electric cooktops including induction.

Size: Ø 28cm.

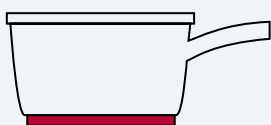


Z9453X0

FRYING PAN

The Frying Pan **Z9453X0** is ideal for NEFF induction cooktops with FryingSensor and allows you to hold a selected temperature constantly – no further adjustments required.

Size: Ø 21cm.



Magnetic base

SAUCEPANS

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

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

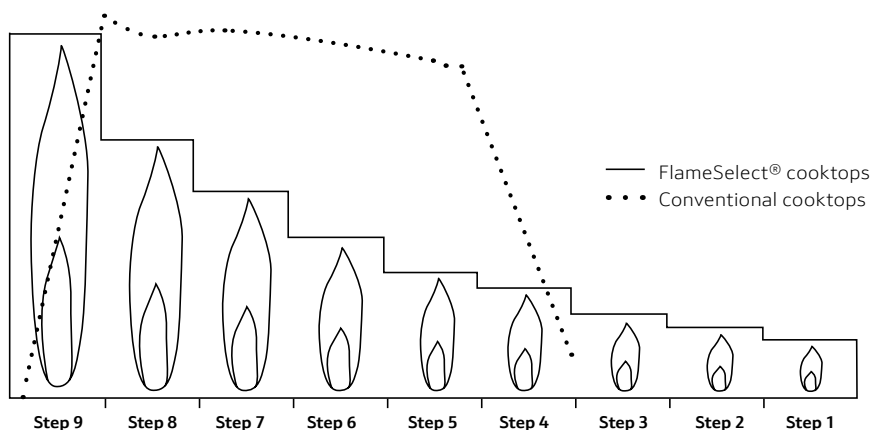
With FlameSelect®, the gas flame can be adapted precisely to suit all of your favourite dishes. Simply note which number you use and the resulting heat will be exactly the same every time. Whether you're searing a steak, boiling pasta, or simmering a sauce, you can set the heat just as you would with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

Gas Cooktops with FlameSelect®

You can find your perfect flame for every dish, with 9-level FlameSelect®.



STEP-BY-STEP POWER SETTINGS FROM 1-9



LED DISPLAY

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



NEW KNOB DESIGN

For hands on cooking.

With the new knob design, cooking is not just about passion but also a feel-good experience. Better grip and handling for hands-on cooking.



RESIDUAL HEAT INDICATOR

Safely clean your cooktop.

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



DUAL FLAME WOK BURNER

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

T29TA79N0A | 90cm

FlameSelect® Gas Cooktop



FlameSelect® step valve

Dual flame wok burner

Residual Heat Indicator

Cooking zones:

5 gas burners:
1 x 22 MJ/h dual flame wok
1 x high speed
2 x standard
1 x economy

LED display

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Black ceramic glass base and stainless steel trim

Standard accessories:

Wok ring support

Cross support for Espresso

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

Dimensions (HxWxD)

61 x 918 x 546mm

T29DA79N0A | 90cm

FlameSelect® Gas Cooktop



FlameSelect® step valve

Dual flame wok burner

Residual Heat Indicator

Cooking zones:

5 gas burners:
1 x 19.5 MJ/h dual flame wok
1 x high speed
2 x standard
1 x economy

LED display

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Stainless steel base and glass control panel

Standard accessories:

Wok ring support

Cross support for Espresso

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

Dimensions (HxWxD)

61 x 915 x 520mm

T27DA69N0A | 75cm

FlameSelect® Gas Cooktop



FlameSelect® step valve

Dual flame wok burner

Residual Heat Indicator

Cooking zones:

5 gas burners:
1 x 19.5 MJ/h dual flame wok
1 x high speed
2 x standard
1 x economy

LED display

Auto ignition via control knob

Cast iron pan supports with protective rubber feet

Stainless steel base and glass control panel

Standard accessories:

Wok ring support

Cross support for Espresso

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

Dimensions (HxWxD)

56 x 750 x 520mm

T26DS59N0A | 60cm

FlameSelect® Gas Cooktop



FlameSelect® step valve

Wok burner

—

—

Cooking zones:

4 gas burners:

1 x 13.6 MJ/h wok

2 x standard

1 x economy

Auto ignition via control knob

Cast iron pan supports with
protective rubber feet

Stainless steel base

Standard accessories:

Wok ring support

Cross support for Espresso

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

Dimensions (HxWxD)

56 x 582 x 520mm



Electric Cooktop

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

QUICK LIGHT

QuickLight elements are tightly coiled ensuring very quick heat up time.

KEEP WARM FUNCTION

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

EASY TO CLEAN

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

RESIDUAL HEAT INDICATORS

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

SAFETY CUT OUT FACILITY

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



Electric Cooktop

T11D41X2 | 60cm

Electric Cooktop



KeepWarm

Residual Heat Indicator

Wipe Protection

Automatic Shut Off

Child safety lock

LED display

Cooking zones:

1 dual circuit zone

17 power levels per zone

Black ceramic glass, frameless

Dimensions (HxWxD)

45 x 592 x 522mm

Please see product overview for further information, page 90



90cm Wall Mounted Canopy Rangehood (D96BMU5N0A).



Rangehoods

*The finishing touch
to the perfect kitchen.*

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

Rangehoods



CANOPY RANGEHOOD

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

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

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

INTEGRATED

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



SLIDEOUT

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

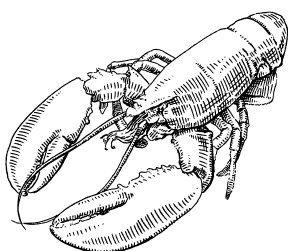


The light created by your NEFF rangehood becomes a focal point of the kitchen.



LED

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



EFFICIENT DRIVE MOTOR

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



AUTOMATIC AIR SENSOR

The AutomaticAir Sensor adjusts the rangehood power level automatically according to the amount of steam and odours produced during the cooking process. This means there is no need to regulate the power levels as you cook. Thanks to the position of an intelligent sensor, steam and odour particles are measured every second to determine the most accurate power level.

DISHWASHER SAFE METAL GREASE FILTERS

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



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

Extraction requirements explained

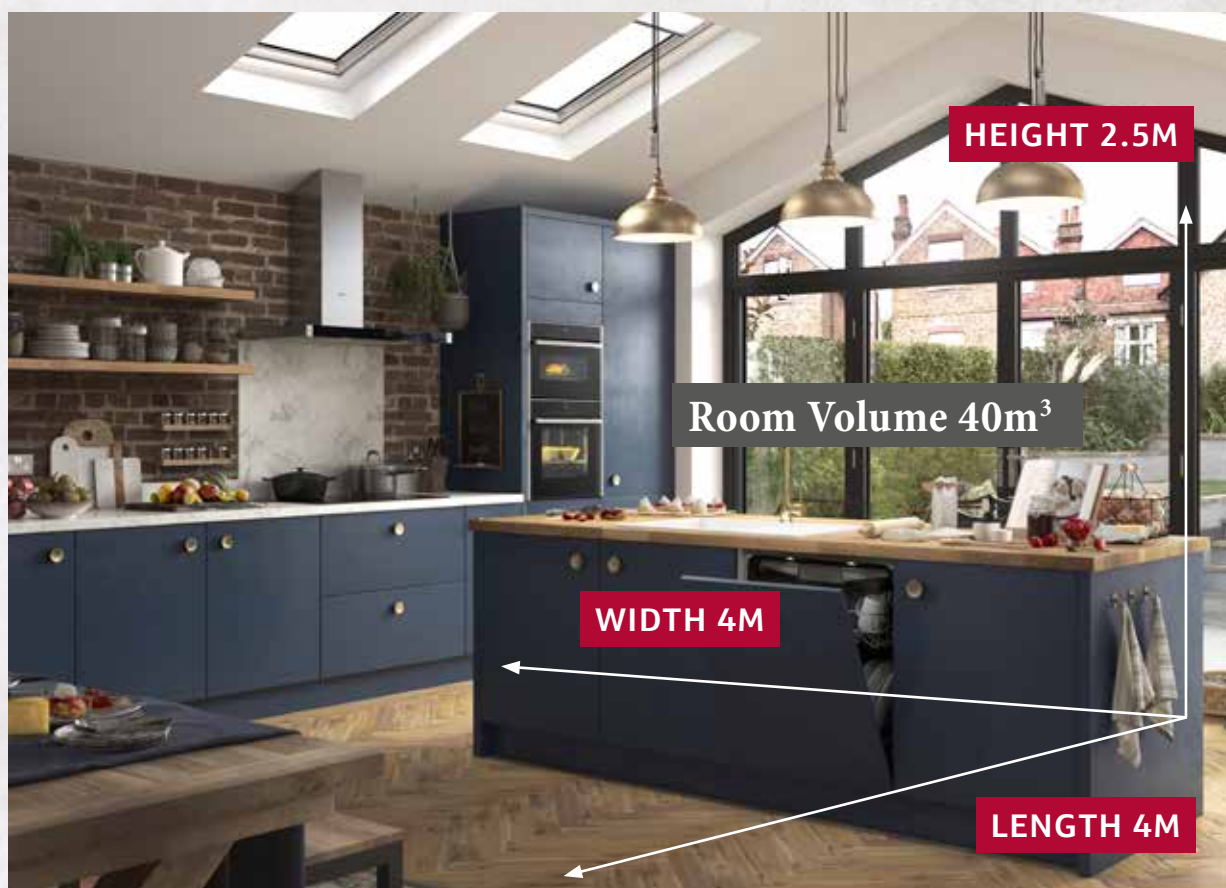
The most efficient way to extract is through ducted extraction. Our advice is to use the largest ducting size possible so the largest volume of air is extracted. Refer to specification pages for relevant duct diameters. High quality ducting material and accurate installation is important to ensure optimal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

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

USE THE FOLLOWING EQUATION TO CALCULATE YOUR EXTRACTION RATE:

Volume of kitchen (length x width x height)

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



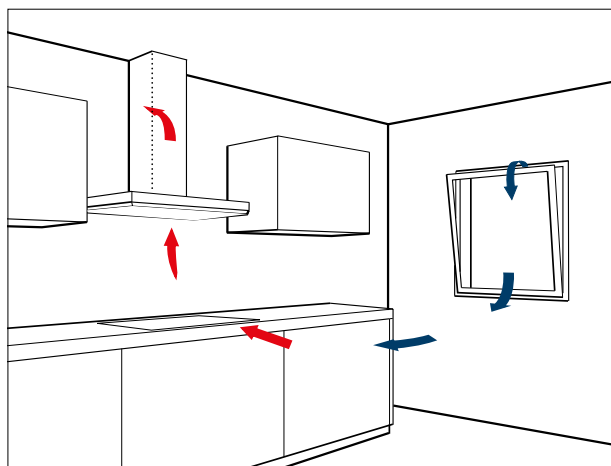
EXTRACTION OR RECIRCULATION?

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

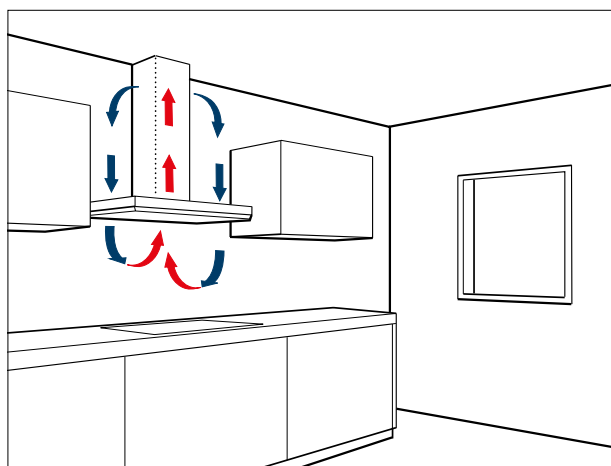
HINTS AND TIPS

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

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



Extraction



Recirculation

x 6 times / hour

240m³
necessary air extraction
rate at normal use
(simmering on 2–3 hotplates)

x 12 times / hour

480m³
necessary air extraction
rate at normal use
(eg. strong frying activities)

Rangehoods

D96BMU5N0A | 90cm

Wall Mounted Canopy Rangehood



D58ML66N1 | 86cm

Integrated Rangehood



D57ML67N1B | 70cm

Integrated Rangehood



EfficientDrive Brushless motor

AutomaticAir Sensor

Saturation Indicator

Dishwasher safe metal grease filters

LED lights

Auto intensive revert

3 power levels

2 intensive setting

Maximum extraction rate
843m³/h

46/55 dB(A) (min/max) normal level

SoftLight 3 x 1.5W LEDs
with dimmer

Automatic after-running
for 10 minutes

Automatic revert setting,
6 minutes

Touch control

Suitable for ducted extraction
or recirculation

Height adjustable chimney sectors

Stainless steel with black glass
insert fascia panel

Dimensions exhaust/recirculating (HxWxD)

628–1064 x 898 x 500mm

EfficientDrive Brushless motor

—

Saturation Indicator

Dishwasher safe metal grease filters

LED lights

Auto intensive revert

3 power levels

1 intensive setting

Maximum extraction rate
800m³/h

41/64 dB(A) (min/max) normal level

2 x 1W LED

Automatic after-running
for 30 minutes

Automatic revert setting,
6 minutes

Push button controls

Suitable for ducted extraction
or recirculation

Stainless steel

Dimensions exhaust/recirculating (HxWxD)

418 x 860 x 300mm

EfficientDrive Brushless motor

—

Saturation Indicator

Dishwasher safe metal grease filters

LED lights

Auto intensive revert

3 power levels

1 intensive setting

Maximum extraction rate
775m³/h

46/64 dB(A) (min/max) normal level

2 x 1W LED

Automatic after-running
for 30 minutes

Automatic revert setting,
6 minutes

Push button controls

Suitable for ducted extraction
or recirculation

Stainless steel with black glass
filter cover

Dimensions exhaust/recirculating (HxWxD)

418 x 700 x 300mm

Please see product overview for further information, page 92

D58ML66N1 CHOICE recommended in recirculating mode using additional accessory Z5135X3.

D55MH56N0B | 52cm

Integrated Rangehood



Twin motor



Dishwasher safe metal grease filters

LED lights

Auto revert setting



3 power levels

1 intensive setting

Maximum extraction rate
650m³/h

53/67 dB(A) (min/max) normal level

2 x 1W LED

Automatic revert setting,
6 minutes

Push button controls

Suitable for ducted extraction
or recirculation

Stainless steel

Dimensions exhaust/recirculating (HxWxD)

418 x 520 x 300mm

D46BR22N1A | 60cm

Slideout Rangehood



Dishwasher safe metal grease filters

LED lights



3 power levels

Maximum extraction rate
389m³/h

59/67 dB(A) (min/max) normal level

2 x 1.5W LED

Automatic on/off operation when
slideout range hood is pulled out or
pushed back

Switch control

Suitable for ducted extraction
or recirculation

For installation in a 60cm
wide wall cupboard

Silver metallic

Dimensions exhaust/recirculating (HxWxD)

203 x 598 x 290mm





Overseas model shown.



Dishwashers

All cooks need a NEFF dishwasher to clean up afterwards.

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



HOME CONNECT

Wash dishes, wherever you are.

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





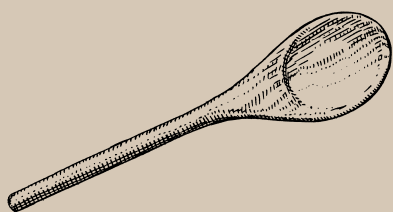
VARIO SPEED

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



EASY CLEAN®

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



GLASS 40°

Gentle care for sensitive glasses.

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



CHEF 70°C

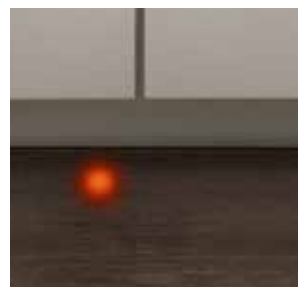
Your best friend when the dinner party is over.

Your ideal feature after spending a long night cooking with your friends: The exclusive Chef70° program has been specially designed for intensive cleaning of any heavily soiled and crusted plates, pots and dishes. At 70°C the dirt almost runs off, so you don't need to worry about anything but your guests.



DOOR OPEN SENSOR

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



TIME LIGHT & INFO LIGHT

Up to date at a glance.

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



DOSAGE ASSIST

Get the most from your detergent.

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



FLEX BASKET SYSTEM

Fully flexible baskets.

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



FLEX PRO

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

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

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

More flexibility, more playroom



FLEX THIRD BASKET

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



FLEX CUTLERY DRAWER

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

EFFICIENT SILENT DRIVE

Full power, less noise.

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



S287HDX01A

Height 86.5cm, fully integrated

Fully Integrated TallTub Dishwasher



Capacity 14 place settings

Chef 70

Intensive Zone

VarioSpeed

TimeLight

DosageAssist

AquaSensor

Additional cutlery basket

RackMatic

Flex third basket

Aqua Stop

EfficientDrive Brushless motor

Home Connect

DoorOpen Sensor

Integrated sensor touch buttons

8 Programs:

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

5 Special options:

EasyClean®, IntensiveZone,
VarioSpeed, ExtraDry,
Home Connect

Quiet operation 42dB
(NightWash 40dB)

5 Star WELS water rating

4 Star MEPS energy rating

Dimensions (HxWxD)

865–925 x 600 x 550mm

S185HCX01A

Height 81.5cm, fully integrated

Fully Integrated Dishwasher



Capacity 15 place settings

Chef 70

Intensive Zone

VarioSpeed

InfoLight

DosageAssist

AquaSensor

Additional cutlery basket

RackMatic

Flex cutlery drawer

Aqua Stop

EfficientDrive Brushless motor

Home Connect

DoorOpen Sensor

Integrated push buttons

6 Programs:

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

5 Special options:

EasyClean®, IntensiveZone,
VarioSpeed, ExtraDry,
Home Connect

Quiet operation 44dB

5.5 Star WELS water rating

4 Star MEPS energy rating

Dimensions (HxWxD)

815–875 x 600 x 550mm

S247HDS01A

Height 86.5cm, semi-integrated

Semi-integrated TallTub Dishwasher



Capacity 14 place settings

Chef 70

Intensive Zone

VarioSpeed

—

DosageAssist

AquaSensor

Additional cutlery basket

RackMatic

Flex third basket

Aqua Stop

EfficientDrive Brushless motor

Home Connect

—

Front control sensor touch buttons

8 Programs:

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

5 Special options:

EasyClean®, IntensiveZone,
VarioSpeed, ExtraDry,
Home Connect

Quiet operation 42dB
(NightWash 40dB)

5 Star WELS water rating

4 Star MEPS energy rating

Dimensions (HxWxD)

865–925 x 600 x 573mm

S125HCS01A*Height 81.5cm, built-under***Built-under Dishwasher****Capacity 15 place settings****Chef 70****Intensive Zone****VarioSpeed**

—

DosageAssist**AquaSensor****Additional cutlery basket****RackMatic****Flex cutlery drawer****Aqua Stop****EfficientDrive Brushless motor****Home Connect**

—

Front control push buttons

—

6 Programs:

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

5 Special options:

EasyClean®, IntensiveZone,
VarioSpeed, ExtraDry,
Home Connect

Quiet operation 44dB

5.5 Star WELS water rating

4 Star MEPS energy rating

Dimensions (HxWxD)

815–875 x 600 x 573mm



Specifications

OVENS

| | OVENS | FULL STEAM OVENS | | | |
|---|-----------------------|--------------------|--------------------|--------------------|--|
| | GRAPHITE-GREY | STAINLESS STEEL | | | |
| | B57CR22G0B | B47FS26G0 | B48FT78H0B | B47FS36N0B | |
| COOKING FUNCTIONS | | | | | |
| Number of functions | 12 | 17 | 18 | 16 | |
| CircoTherm® | • | • | • | • | |
| CircoTherm® Eco | • | • | • | • | |
| CircoTherm® Intensive / Pizza setting | • | • | • | • | |
| Top/Bottom heat | • | • | • | • | |
| Top/Bottom heat Eco | • | • | • | • | |
| Bread baking | • | • | • | • | |
| Bottom heat | • | • | • | • | |
| CircoRoasting | • | • | • | • | |
| Grill, large area | • | • | • | • | |
| Grill, small area | • | • | • | • | |
| CircoTherm gentle / Eco | | | | | |
| Low temperature / slow cooking | • | • | • | • | |
| Plate warming | | | • | | |
| Keep warm | | • | • | • | |
| FullSteam: 100% Steam | | • | • | • | |
| Dough Proving | • | • | • | • | |
| Reheat | | • | • | • | |
| Defrost setting | | • | • | • | |
| Sous-vide | | • | • | | |
| SPECIAL FEATURES | | | | | |
| Capacity 71 Litre with 4 shelf positions | • | • | • | • | |
| Temperature range (Top/Bottom heat) | 40–275°C | 40–250°C | 40–250°C | 40–250°C | |
| VarioSteam functions in three intensities | | • | • | • | |
| 1 litre water tank | | • | • | • | |
| Automatic programs | | 38 | 30 | 30 | |
| Automatic boiling point detection | | • | • | • | |
| ComfortFlex® shelf supports (includes 1 telescopic rail) | | | • | | |
| QuickConnect shelf supports | • | • | | • | |
| Electronic clock with time setting options | • | • | • | • | |
| PowerBoost / RapidHeat | • | • | • | • | |
| Heating bar and run time | • | • | • | • | |
| MyProfile | | • | • | • | |
| Baking and Roasting Assistant | | • | • | • | |
| Temperature display | • | • | • | • | |
| Actual temperature display | • | • | • | • | |
| Temperature proposal | • | • | • | • | |
| Interior illumination | LED | LED | NeffLight®, LED | LED | |
| Door | Quadruple glazed door | Triple glazed door | Triple glazed door | Triple glazed door | |
| Automatic safety switch off | • | • | • | • | |
| Individual adjustable child lock | • | • | • | • | |
| Residual heat indicator | • | • | • | • | |
| Sabbath setting | | | | | |
| Home Connect ready | | • | • | | |

Specifications

OVENS CONTINUED

| | OVENS | FULL STEAM OVENS | | | |
|---|----------------------------|----------------------------|----------------------------|----------------------------|--|
| | GRAPHITE-GREY | STAINLESS STEEL | | | |
| | B57CR22G0B | B47FS26G0 | B48FT78H0B | B47FS36N0B | |
| DESIGN | | | | | |
| 5.7" TFT colour & graphics with FullTouchControl | | | • | | |
| 4.1" TFT colour & graphics display with illuminated ShiftControl | | • | | • | |
| 2.5" TFT colour display with illuminated ShiftControl | • | | | | |
| White LCD display with retractable control knobs | | | | | |
| Enamel interior | • | • | • | • | |
| Slide&Hide® oven door (rotating handle) | • | • | • | • | |
| Hide® oven door (fixed handle) | | | | | |
| OVEN CLEANING | | | | | |
| Pyrolytic cleaning | • | | | | |
| EasyClean® | • | • (rear only) | • | • | |
| EcoClean: ceiling, rear, side liners | | • | • | • | |
| Descaling program | | • | • | • | |
| Drying function | | • | • | • | |
| STANDARD ACCESSORIES | | | | | |
| Large perforated stainless steel tray | | • | • | • | |
| Small perforated stainless steel tray | | • | • | • | |
| Small solid stainless steel tray | | • | • | • | |
| Enamel tray | • | 2 | • | • | |
| Wire racks | 2 | 1 | 1 | 2 | |
| MultiPoint MeatProbe | | • | • | • | |
| ComfortFlex® shelf supports (includes 1 telescopic rail) | | | • | | |
| OPTIONAL ACCESSORIES | | | | | |
| Telescopic rails (3 levels) with full extension Z11TF36X0 | | | | | |
| Telescopic rails (3 levels) with full extension Z12TF36X0 (pyrolytic proof) | • | | | | |
| Telescopic rails (3 levels) with full extensions Z13TF36X0 (steam proof) | | • | • | • | |
| ComfortFlex® rail (1 level) Z11TC10X0 (requires Z11TC16X0) | • | | | | |
| ComfortFlex® rail (1 level) Z13TC10X0 (requires Z13TC16X0) | | | • | | |
| ComfortFlex® rail (1 level) with frame Z11TC16X0 | • | | | | |
| ComfortFlex® rail (1 level) with frame for steam Z13TC16X0 | | • | | • | |
| Multipurpose pan deep, enamelled Z12CM10A0 | • | • | • | • | |
| Baking Stone with Wooden Paddle Z1913X0 | • | • | • | • | |
| SeamlessCombination® kit 60cm full size oven + 29cm warming drawer Z11SZ80X0 | | | • | • | |
| SeamlessCombination® kit 60cm full size oven + 45cm compact appliance Z11SZ90X0 | | | • | • | |
| SeamlessCombination® kit 60cm full size oven + 45cm compact oven Z11SZ90G0 | • | • | | | |
| Insertion floor to combine 2 x 60cm ovens Z11SZ00X0 or 1 x 60cm oven + 1 x 45cm compact | • | • | • | • | |
| Black decor strip Z13CV06S0 | | | • | • | |
| TECHNICAL INFORMATION | | | | | |
| Appliance dimensions HxWxD (mm) | 595 x 596 x 548 | 595 x 596 x 548 | 595 x 596 x 548 | 595 x 596 x 548 | |
| Oven cavity dimensions HxWxD (mm) | 357 x 480 x 415 | 355 x 480 x 415 | 355 x 480 x 415 | 355 x 480 x 415 | |
| Control panel height (mm) | 96 | 96 | 96 | 96 | |
| Total connected load (kW) | 3.45** | 3.45** | 3.45** | 3.45** | |
| Appliance weight (kg) | 40 | 42 | 43 | 42 | |
| Length of cable: 120cm | • | • | • | • | |
| Installation dimensions HxWxD (mm)* | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 | |

*Refer to the built-in dimensions provided in the installation drawings, pages 95–96. **Must be direct wired to main switchboard.

| VARIO STEAM OVENS | | | OVENS | | |
|-------------------|----------------------------|----------------------------|----------------------------|----------------------------|----------------------------|
| | B58VT68H0B | B57VS26N0B | B57VR22N0B | B57CR22N0B | B6ACH7AN0A |
| | | | | | |
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| | • | • | • | • | |
| | | | | | |
| | • | • | • | • | • |
| | • | • | • | • | |
| | | | | | |
| | 595 x 596 x 548 | 595 x 596 x 548 | 595 x 596 x 548 | 595 x 596 x 548 | 595 x 594 x 548 |
| | 357 x 480 x 415 | 357 x 480 x 415 | 357 x 480 x 415 | 357 x 480 x 415 | 357 x 480 x 415 |
| | 96 | 96 | 96 | 96 | 96 |
| | 3.45** | 3.45** | 3.45** | 3.45** | 3.6** |
| | 45 | 43 | 43 | 40 | 37 |
| | • | • | • | • | • |
| | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 | 585–595 x 560–568 x 550 |

Specifications

DOUBLE OVEN

| | DOUBLE OVEN |
|---|---------------------------|
| | U2ACH7CN0A |
| COOKING FUNCTIONS | |
| Number of functions | Main oven 8 Top oven 4 |
| CircoTherm® | • main oven |
| CircoTherm® gentle | • main oven |
| Pizza setting | • main oven |
| Top/Bottom heat | • main and top |
| Bread baking | • main oven |
| Bottom heat | • main and top |
| CircoRoasting | • main oven |
| Grill, large area | • main and top |
| Grill, small area | • top oven |
| SPECIAL FEATURES | |
| Oven capacity 71 litre with 4 shelf positions | • main oven |
| Oven capacity 34 litre with 2 shelf positions | • top oven |
| 2 level telescopic rails | • main oven |
| QuickConnect shelf supports | • main oven |
| EasyClock with automatic time programmer | • main oven |
| RapidHeat | • |
| Temperature display | • |
| Temperature proposal | • |
| Electronic control | • |
| Interior illumination | Halogen |
| Full glass inner door | • |
| Quadruple glazed door | • |
| Automatic safety switch off | • |
| Permanent safety lock / child safety lock | • |
| Heating up indicator | • |
| Residual heat indicator | • |
| Sabbath setting | • |
| Home Connect ready | |
| DESIGN | |
| White LCD display | • |
| Fully retractable controls | • |
| OVEN CLEANING | |
| Enamel interior, grey | • |
| Pyrolytic self-cleaning | • main and top |
| EasyClean® | • main oven |

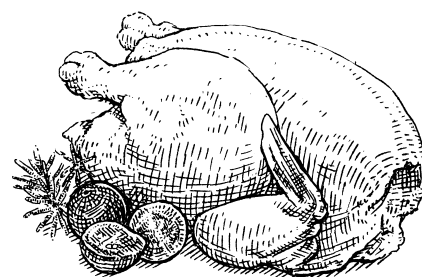
Specifications

DOUBLE OVEN

| | DOUBLE OVEN U2ACH7CN0A |
|---|---|
| STANDARD ACCESSORIES | |
| Enamel baking tray | • |
| Insert grid | 2 |
| Universal Pan | • |
| OPTIONAL ACCESSORIES | |
| Telescopic rails (3 levels) with full extension Z11TF36X0 | • main oven |
| Baking Stone with paddle Z1913X0 | • |
| TECHNICAL INFORMATION | |
| Appliance dimensions HxWxD (mm) | 888 x 594 x 550 |
| Oven cavity dimensions HxWxD (mm) | Main 357 x 480 x 415 Top 166 x 480 x 426 |
| Total connected load (kW) | 6.3** |
| Installation dimensions HxWxD (mm) * | 875–888 x 560–568 x 550 |
| Appliance weight (kg) | 97 |

*Refer to the built-in dimensions provided in the installation drawings, pages 97.

**Must be direct wired to main switchboard.



*Specifications***COMPACT APPLIANCES WITH FULL STEAM**

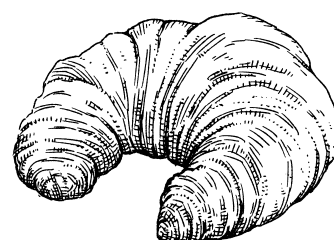
| | FULL STEAM COMPACT OVENS | |
|--|--------------------------|------------|
| | C18FT56H0B | C17FS32H0B |
| COOKING FUNCTIONS | | |
| Number of functions | 18 | 16 |
| CircoTherm® | • | • |
| CircoTherm® Eco | • | • |
| CircoTherm® Intensive / Pizza setting | • | • |
| Top/Bottom heat | • | • |
| Top/Bottom heat Eco | • | • |
| BreadBaking | • | • |
| Bottom heat | • | • |
| CircoRoasting | • | • |
| Grill, large area | • | • |
| Grill, small area | • | • |
| Slow cooking | • | • |
| Plate warming | • | |
| Keep warm | • | • |
| FullSteam: 100% Steam | • | • |
| Dough Proving | • | • |
| Reheat | • | • |
| Defrost setting | • | • |
| Sous-vide | • | |
| SPECIAL FEATURES | | |
| Capacity (litres) | 47 | 47 |
| Shelf Positions | 3 | 3 |
| VarioSteam functions in three intensities | • | • |
| Water Tank Capacity (litres) | 1 | 1 |
| Water Tank Empty Indicator | • | • |
| Automatic programs | 30 | 30 |
| Automatic boiling point detection | • | • |
| Electronic clock with time setting options | • | • |
| PowerBoost / RapidHeat | • | • |
| Heating bar and run time | • | • |
| Heating bar | | |
| MyProfile | • | • |
| Baking and Roasting Assistant | • | • |
| Temperature display | • | • |
| Actual temperature display | • | • |
| Temperature proposal | • | • |
| Interior illumination | LED | LED |
| Full glass inner door | • | • |
| Triple glazed door | • | • |
| Automatic safety switch off | • | • |
| Individual adjustable child lock | • | • |
| Residual heat indicator | • | • |
| Home Connect ready | • | • |

Specifications

COMPACT APPLIANCES WITH FULL STEAM CONTINUED

| | FULL STEAM COMPACT OVENS | |
|---|----------------------------|----------------------------|
| | C18FT56H0B | C17FS32H0B |
| DESIGN | | |
| 5.7" TFT colour & graphics with FullTouchControl | • | |
| 4.1" TFT colour & graphics display with illuminated ShiftControl | | • |
| 2.5" TFT colour display with illuminated ShiftControl | | |
| Enamel interior | • | • |
| SoftMove Oven Door | • | • |
| Slide® rotating handle | • | |
| OVEN CLEANING | | |
| EasyClean® | • | • |
| EcoClean: ceiling, rear, side liners | • | • |
| Descaling program | • | • |
| Drying function | • | • |
| STANDARD ACCESSORIES | | |
| Large perforated stainless steel tray | • | • |
| Small perforated stainless steel tray | • | • |
| Large solid stainless steel tray | | |
| Small solid stainless steel tray | • | • |
| Universal pan | • | • |
| Wire racks | • | • |
| MultiPoint MeatProbe | • | |
| ComfortFlex® shelf supports (includes 1 telescopic rail) with frame Z13TC14X0 | • | |
| OPTIONAL ACCESSORIES | | |
| ComfortFlex® rail (1 level, steam proof) with frame Z13TC14X0 | | • |
| ComfortFlex® rail (1 level) Z13TC10X0 (requires Z13TC14X0) | • | • |
| Multipurpose pan deep, enamelled Z12CM10A0 | • | • |
| SeamlessCombination® kit 45cm compact appliance + 14cm warming drawer Z11SZ60X0 | • | • |
| SeamlessCombination® kit 60cm full size oven + 45cm compact appliance Z11SZ90X0 | • | • |
| Insertion floor to combine 2 x 60cm ovens Z11SZ00X0 or 1 x 60cm oven + 1 x 45cm compact | • | • |
| Black decor strip Z13CV06S0 | • | • |
| TECHNICAL INFORMATION | | |
| Appliance dimensions HxWxD (mm) | 455 x 596 x 548 | 455 x 596 x 548 |
| Oven cavity dimensions HxWxD (mm) | 235 x 480 x 415 | 235 x 480 x 415 |
| Total connected load (kW) | 3.3 | 3.3 |
| Appliance weight (kg) | 35 | 35 |
| Length of cable: 150cm | • | • |
| Installation dimensions HxWxD (mm)* | 450–455 x 560–568 x 550 | 450–455 x 560–568 x 550 |

*Refer to the built-in dimensions provided in the installation drawings, pages 97–98.



Specifications**COMPACT APPLIANCES – MICROWAVES**

| | MICROWAVE COMPACT OVENS | | | | |
|---|-------------------------|-----------------|------------|------------|------------|
| | GRAPHITE-GREY | STAINLESS STEEL | | | |
| | C17MR02G0B | C28MT27H0B | C27MS22H0B | C17MR02N0B | C17WR00N0A |
| COOKING FUNCTIONS | | | | | |
| Number of functions | 6 | 15 | 14 | 6 | |
| Microwave, 5 levels | | • | • | | • |
| Microcombi cooking - gentle and intensive | | • | • | | |
| Defrost setting | | | | | • |
| HotAir | • | • | • | • | |
| HotAir Eco | • | • | • | • | |
| Top/Bottom heat | | • | • | | |
| Top/Bottom heat Eco | | • | • | | |
| CircoRoasting | • | • | • | • | |
| Hot air intensive | | • | • | | |
| Grill, large area | • | • | • | • | |
| Grill, small area | • | • | • | • | |
| Bottom heat | | • | • | | |
| Low temperature / slow cooking | | • | • | | |
| Plate warming | • | • | • | • | |
| Dough proving | | • | • | | |
| Keep warm | | • | | | |
| SPECIAL FEATURES | | | | | |
| Capacity (litres) | 45 | 45 | 45 | 45 | 21 |
| Shelf positions | 3 | 3 | 3 | 3 | 1 |
| VarioSteam | | | | | |
| Automatic programs | 14 | 14 | 14 | 14 | 7 |
| Microwave power levels 90-180-360-600-900W | • | • | • | • | • |
| Telescopic rail (1 level, pyrolytic proof) | | • | | | |
| Innowave technology for even cooking results | • | • | • | • | • |
| Microwave stirrer | • | • | • | • | • |
| Electronic clock with time setting options | • | • | • | • | • |
| Power Boost / Rapid Heat | • | • | • | • | |
| Heating bar and run time | • | • | • | • | |
| MyProfile | | • | • | | |
| Baking and Roasting Assistant | | • | • | | |
| Temperature display | • | • | • | • | |
| Actual temperature display | • | • | • | • | |
| Temperature proposal | • | • | • | • | |
| LED Light | • | • | • | • | • |
| Full glass inner door | • | • | • | • | • |
| Triple glazed door | • | | | • | |
| Quadruple glazed door | | • | • | | |
| Automatic safety switch off | • | • | • | • | |
| Individual adjustable child lock | • | • | • | • | |
| Residual heat indicator | • | • | • | • | |
| Home Connect ready | | • | • | | |
| DESIGN | | | | | |
| 5.7" TFT colour & graphics with FullTouchControl | | • | | | |
| 4.1" TFT colour & graphics display with illuminated ShiftControl | | | • | | |
| 2.5" TFT colour display with illuminated ShiftControl | • | | | • | • |
| Enamel interior | • | • | • | • | |
| SoftMove oven door | • | • | • | • | |
| Side opening door - left | | | | | • |

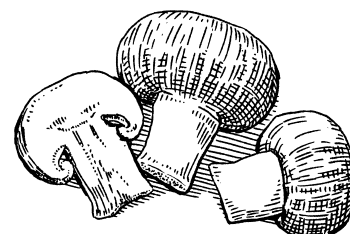
Specifications

COMPACT APPLIANCES – MICROWAVES CONTINUED

| | MICROWAVE COMPACT OVENS | | | | |
|---|-------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| | GRAPHITE-GREY | STAINLESS STEEL | | | |
| | C17MR02G0B | C28MT27H0B | C27MS22H0B | C17MR02N0B | C17WR00N0A |
| OVEN CLEANING | | | | | |
| Pyrolytic cleaning | | • | • | | |
| EasyClean® | | • | • | | |
| Removable door panels | • | • | • | • | |
| STANDARD ACCESSORIES | | | | | |
| Combination grid | • | • | • | • | |
| MultiPoint MeatProbe | | • | | | |
| Universal pan | • | • | • | • | |
| OPTIONAL ACCESSORIES | | | | | |
| SeamlessCombination® kit 45cm compact appliance + 14cm warming drawer Z11SZ60X0 | | • | • | • | |
| SeamlessCombination® kit 60cm full size oven + 45cm compact appliance Z11SZ90X0 | | • | • | • | |
| SeamlessCombination® kit 60cm full size oven + 45cm compact oven Z11SZ90G0 | • | | | | |
| SeamlessCombination® kit 45cm compact oven + 14cm warming drawer Z11SZ60G0 | • | | | | |
| Insertion floor to combine 2 x 60cm ovens Z11SZ00X0 or 1 x 60cm oven + 1 x 45cm compact | • | • | • | • | |
| Black decor strip Z13CV06S0 | | • | • | • | |
| TECHNICAL INFORMATION | | | | | |
| Appliance dimensions HxWxD (mm) | 455 x 596 x 548 | 455 x 596 x 548 | 455 x 596 x 548 | 455 x 596 x 548 | 382 x 594 x 320 |
| Oven cavity dimensions HxWxD (mm) | 237 x 480 x 392 | 237 x 480 x 392 | 237 x 480 x 392 | 237 x 480 x 392 | 220 x 350 x 270 |
| Total connected load (kW) | 3.6** | 3.6** | 3.6** | 3.6** | 1.22 |
| Appliance weight (kg) | 38 | 38 | 38 | 38 | 19 |
| Length of cable (cm) | 150 | 150 | 150 | 150 | 150 |
| Installation Dimensions HxWxD (mm)* | 450–455 x 560–568 x 550 | 450–455 x 560–568 x 550 | 450–455 x 560–568 x 550 | 450–455 x 560–568 x 550 | 362–382 x 560–568 x 300 |

*Refer to the built-in dimensions provided in the installation drawings, pages 98–99.

**Must be direct wired to the main switchboard or a 20 amp wall socket.



*Specifications***COMPACT APPLIANCE – COFFEE CENTRE**

| | | C17KS61H0 |
|--|--|-----------------|
| BEVERAGES | | |
| OneTouchFunction for Ristretto, Espresso, Espresso Macchiato, Cappuccino, Latte Macchiato, Caffè Latte, Milk Froth, Warm Milk, Hot Water | | • |
| Personalised 'My Coffee' Settings | | 8 |
| AromaDoubleShot extra strong coffee | | • |
| CreamCentre milk frother with suction function and three whirl chambers for ideal milk froth | | • |
| OneTouch DoubleCup | | • |
| SPECIAL FEATURES | | |
| Milk nozzle integrated in coffee outlet | | • |
| Height adjustable coffee and milk outlet (max 150mm) | | • |
| Individual cup volume: cup sizes adjustable individually | | • |
| Adjustable grinding levels, coffee strengths and temperatures | | • |
| SensoFlow heating system | | • |
| CoffeeSensoPro | | • |
| AromaPressureSystem brewing technology | | • |
| SilentCeramDrive ceramic grinding unit | | • |
| AutoValveSystem switches automatically between steam and hot water function | | • |
| Simultaneous two-cup brewing: two grinding and brewing cycles | | • |
| Pre-brewing function | | • |
| Bean container and water tank nearly empty and refill indicator | | • |
| Reduced heat-up time | | • |
| Home Connect ready | | • |
| DESIGN | | |
| 4.1" TFT colour and graphic display with illuminated ShiftControl | | • |
| One touch button for appliance to eject automatically for easy access to water, coffee beans, ground coffee and cleaning / descaling tablets and accessories | | • |
| CLEANING | | |
| Fully automatic descaling and cleaning program (combined program Calc'n'Clean) | | • |
| Automatically rinse when switched on and off | | • |
| AutoMilk Clean system quick rinse | | • |
| Milk nozzle parts easily removable and dishwasher safe | | • |
| Removable brewing unit | | • |
| STANDARD ACCESSORIES | | |
| Milk pipe | | • |
| Measuring spoon | | • |
| Milk container | | • |
| Test strip | | • |
| Connection hose for milk frother | | • |
| 9 x Assembly screws | | • |
| TECHNICAL INFORMATION | | |
| Removable water container capacity (litres) | | 2.4 |
| Coffee bean container capacity (kg) | | 1 |
| Ground coffee capacity (spoons) | | 2 |
| Water pump pressure (bar) | | 19 |
| Appliance dimensions HxWxD (mm) | | 455 x 596 x 377 |
| Total connected load (kW) | | 1.6 |
| Appliance weight (kg) | | 19 |
| Length of cable (cm) | | 120 |
| Installation dimensions HxWxD (mm)* | | 449 x 558 x 354 |

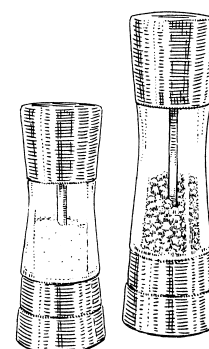
*Refer to the built-in dimensions provided in the installation drawing, page 100.

Specifications

COMPACT APPLIANCES – WARMING DRAWERS

| | GRAPHITE-GREY | STAINLESS STEEL | |
|---|---------------------|---------------------|---------------------|
| | N17HH10G0B | N17HH20N0B | N17HH10N0B |
| FUNCTIONS | | | |
| Food warming / defrosting / dough proving | • | • | • |
| Plate and cookware warming | • | • | • |
| Low temperature cooking | • | • | • |
| SPECIAL FEATURES | | | |
| Capacity (litres) | 20 | 52 | 20 |
| Can accommodate up to 12 plates or 64 espresso cups | • | | • |
| Can accommodate up to 40 plates or 192 espresso cups | | • | |
| Number of function settings | 4 | 4 | 4 |
| Temperature minimum / maximum (°C) | 40/80 | 40/80 | 40/80 |
| Fully extendable pull out drawer | • | • | • |
| Operating indicator light | • | • | • |
| Rotary controls | • | • | • |
| EasyClean® heated ceramic glass base | • | • | • |
| OPTIONAL ACCESSORIES | | | |
| SeamlessCombination® kit 60cm full size oven + 29cm warming drawer Z11SZ80X0 | | • | |
| SeamlessCombination® kit 45cm Compact appliance + 14cm warming drawer Z11SZ60X0 | | | • |
| SeamlessCombination® kit 45cm compact oven + 14cm warming drawer Z11SZ60G0 | • | | |
| TECHNICAL INFORMATION | | | |
| Appliance dimensions HxWxD (mm) | 140 x 596 x 548 | 290 x 596 x 548 | 140 x 596 x 548 |
| Total connected load (W) | 810 | 810 | 810 |
| Appliance weight (kg) | 19 | 21 | 19 |
| Length of cable (cm) | 150 | 150 | 150 |
| Installation dimensions HxWxD (mm) * | 140 x 560–568 x 550 | 290 x 560–568 x 550 | 140 x 560–568 x 550 |

*Refer to the built-in dimensions provided in the installation drawings, page 101.



Specifications

INDUCTION COOKTOPS

| | FLEX INDUCTION | | | | |
|---|----------------------|------------------------|----------------------|----------------------|----------------------|
| | T59TS61N0 | T68TS61N0 | T58UD10X0 | T66TS61N0 | T56TS31N0 |
| DESCRIPTION | | | | | |
| Type | FlexInduction | FlexInduction | FlexInduction | FlexInduction | FlexInduction |
| Width (cm) | 90 | 80 | 80 | 60 | 60 |
| Number of cooking zones | 5 | 4 | 4 | 4 | 3 |
| FlexInduction Zones | 3 | 2 | 1 | 2 | 1 |
| Extendable zone Extended FlexInduction | | 2 | | 1 | |
| SPECIAL FEATURES | | | | | |
| TwistPadFire® magnetic control | • | • | | • | • |
| TouchControl | | | • | | |
| Power levels for each zone | 17** | 17** | 17** | 17** | 17** |
| PanBoost function for all zones | • | • | | • | • |
| PotBoost function for all zones | • | • | • | • | • |
| PowerMove function | • | • | | • | • |
| PowerTransfer function | | • | | • | |
| Keep warm function | • | • | • | • | • |
| FryingSensor with 5 temperature settings | • | • | | • | • |
| LED display | • | • | • | • | • |
| Timer for each zone with switch off and acoustic signal | • | • | • | • | • |
| Main on/off switch | • | • | • | • | • |
| Residual heat indicator – 2 stage | • | • | • | • | • |
| Wipe protection function | • | • | • | • | • |
| Automatic pan recognition | • | • | • | • | • |
| Child safety lock | • | • | • | • | • |
| Automatic safety switch off | • | • | • | • | • |
| DESIGN | | | | | |
| Black ceramic glass with stainless steel trim | • | • | | • | • |
| Black ceramic glass with front faceted glass | | | • | | |
| TECHNICAL INFORMATION | | | | | |
| Front left zone diameter (cm) | 20 x 24 | 20 x 23 | 20 x 24 | 19 x 23 | |
| Back left zone diameter (cm) | 20 x 24 | 20 x 23 | 20 x 24 | 19 x 23 | 28 |
| Front right zone diameter (cm) | 20 x 24 | 20 x 23 | 14.5 | 19 x 23 | 19 x 21 |
| Back right zone diameter (cm) | 20 x 24 | 20 x 23 | | 19 x 23 | 19 x 21 |
| Centre zone diameter (cm) | 30 x 24 | | 28 | | |
| Left zone FlexInduction dimensions (cm) | 40 x 24 | 40 x 23 | 40 x 24 | 38 x 23 | |
| Right zone FlexInduction dimensions (cm) | 40 x 24 | 40 x 23 | | 38 x 23 | 38 x 21 |
| Centre zone FlexInduction dimensions (cm) | 30 x 24 | | | | |
| Front left zone rating (kW) | 2.2–3.7 ¹ | 2.2–3.7 ¹ | 2.2–3.7 ¹ | 2.2–3.7 ¹ | |
| Back left zone rating (kW) | 2.2–3.7 ¹ | 2.2–3.7 ¹ | 2.2–3.7 ¹ | 2.2–3.7 ¹ | 2.6–3.7 ¹ |
| Front right zone rating (kW) | 2.2–3.7 ¹ | 2.2–3.7 ¹ | 1.4–2.2 ¹ | 2.2–3.7 ¹ | 2.2–3.7 ¹ |
| Back right zone rating (kW) | 2.2–3.7 ¹ | 2.2–3.7 ¹ | | 2.2–3.7 ¹ | 2.2–3.7 ¹ |
| Centre zone rating (kW) | 2.6–3.7 ¹ | | 2.6–3.7 ¹ | | |
| Total connected electrical load (kW) | 11.1 | 7.4 | 7.4 | 7.4 | 7.4 |
| Weight (kg) | 22 | 19 | 16 | 17 | 15 |
| Length of cable: 110cm | • | • | • | • | • |
| Installation dimensions HxWxD (mm)* | 49 x 880 x 490–500 | 51 x 750–780 x 490–500 | 51 x 750 x 490–500 | 51 x 560 x 490–500 | 51 x 560 x 490–500 |

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

*Refer to the built-in dimensions provided in the installation drawings, page 103.

** Including half settings

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

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

Specifications

INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION

| | DOWNDRAFT T58TL6EN2 |
|---|---|
| DESCRIPTION | |
| Type | FlexInduction with integrated downdraft ventilation |
| Width (cm) | 80 |
| Number of cooking zones | 4 |
| FlexInduction zones | 2 |
| SPECIAL FEATURES – COOKTOP | |
| TwistPadFire® magnetic control | • |
| Power levels for each zone | 17** |
| PanBoost & PotBoost function for all zones | • |
| PowerMove function | • |
| PowerTransfer function | • |
| Keep warm function | • |
| FryingSensor with 5 temperature settings | • |
| LED display and timer for each zone with auto | • |
| Switch off for all cooking zones | • |
| Count-up timer | • |
| Alarm clock | • |
| Main on/off switch | • |
| Residual heat indicator - 2 stage | • |
| Wipe protection function | • |
| Automatic pan recognition | • |
| Power management function | • |
| Child safety lock | • |
| Automatic safety switch off | • |
| ReStart function | • |
| QuickStart - Quick and automatic first pot detection | • |
| Energy consumption display | • |
| SPECIAL FEATURES - VENTILATION | |
| Power levels | 17 |
| Intensive setting | 2 |
| Automatic intensive revert | • |
| Automatic after running (minutes) | 30 |
| Fully-automatic extraction functionality with air quality sensor | • |
| Fully-automatic fan speed level control or manual control option | • |
| EfficientDrive brushless motor | • |
| Integrated fully flush air intake, heat resistant ceramic glass | • |
| Removable and detachable grease filter and liquid collector unit, dishwasher safe | • |
| Condensate and liquid collector unit, 200ml capacity; dishwasher safe | • |
| Liquid spillover safety tank, 2,000ml capacity, twist-off lock, dishwasher safe | • |
| Filter saturation indicator | • |

| | DOWNDRAFT T58TL6EN2 |
|---|------------------------|
| DESIGN | |
| Black ceramic glass with stainless steel trim | • |
| TECHNICAL INFORMATION | |
| Front left zone diameter (cm) | 20 x 24 |
| Back left zone diameter (cm) | 20 x 24 |
| Front right zone diameter (cm) | 20 x 24 |
| Back right zone diameter (cm) | 20 x 24 |
| Left zone FlexInduction dimensions (cm) | 40 x 24 |
| Right zone FlexInduction dimensions (cm) | 40 x 24 |
| Front left zone rating (kW) | 2.2–3.7 ¹ |
| Back left zone rating (kW) | 2.2–3.7 ¹ |
| Front right zone rating (kW) | 2.2–3.7 ¹ |
| Back right zone rating (kW) | 2.2–3.7 ¹ |
| Left zone FlexInduction rating (kW) | 3.3–3.7 ¹ |
| Right zone FlexInduction rating (kW) | 3.3–3.7 ¹ |
| Extraction rate in m³/h according to EN 61591 | |
| Maximum normal use | 500 |
| Intensive | 622 |
| Noise level (sound power emissions) based on dB(A) | |
| Minimum normal use | 42 |
| Maximum normal use | 69 |
| Intensive | 74 |
| Suitable for ducted extraction or recirculation (accessory is respectively required)* | • |
| Total connected electrical load (kW) | 7.4 |
| Weight (kg) | 26 |
| Length of cable (cm) | 110 |
| Appliance dimensions HxWxD (mm) | 223 x 826 x 546 |
| Installation dimensions HxWxD (mm) | 223 x 750 x 490* |
| Min worktop thickness (mm) | 16 |
| Power requirements (V / Hz) | 220-240 / 50; 60 |
| SUPPLIED ACCESSORIES | |
| 1 x adjustment strip 750–780mm | • |
| Plug & play kit for unducted recirculation | |

INSTALLATION ACCESSORIES FOR DUCTING OPTIONS (SEPARATELY AVAILABLE)

Z861KR0 - Accessory for partly ducted recirculation configurations.

Z861KE1 - Accessory for ducted extraction configurations.

Refer to page 50–51 for more information on installation accessories.

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

*Refer to the built-in dimensions provided in the installation drawings, page 104–105.

**Including half settings.

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

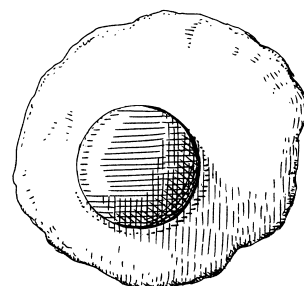
Specifications

ELECTRIC COOKTOP

| | |
|--|--------------------|
| | ELECTRIC |
| | T11D41X2 |
| DESCRIPTION | |
| Width (cm) | 60 |
| Number of QuickLight cooking zones | 4 |
| SPECIAL FEATURES | |
| Integrated touch controls | • |
| LED display | • |
| Main on/off switch | • |
| Keep warm function | • |
| ReStart function | • |
| Alarm clock for each zone with switch off function | • |
| Power levels for each zone | 17 |
| Residual heat indicator – 2 stage | • |
| Dual zone | 1 |
| Wipe protection function | • |
| Child safety lock | • |
| Automatic safety switch off | • |
| Energy consumption display | • |
| DESIGN | |
| Frameless with front faceted glass | • |
| TECHNICAL INFORMATION | |
| Front left zone diameter (cm) | 14.5 |
| Back left zone diameter (cm) | 18 |
| Front right zone diameter (cm) | 12/21 |
| Back right zone diameter (cm) | 14.5 |
| Front left zone rating (kW) | 1.2 |
| Back left zone rating (kW) | 2 |
| Front right zone rating (kW) | 0.75/2.2 |
| Back right zone rating (kW) | 1.2 |
| Total connected load (kW) | 6.6 |
| Power requirements (V / Hz) | 220–240 V / 50; 60 |
| Weight (kg) | 8 |
| Appliance dimensions HxWxD (mm) | 45 x 592 x 522 |
| Installation dimensions HxWxD (mm) * | 45 x 560 x 490–500 |
| Min worktop thickness (mm) | 20 |

*Refer to the built-in dimensions provided in the installation drawings, page 105.

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



Specifications

GAS COOKTOPS

| | GAS | | | |
|--|--|--|--|--|
| | T29TA79N0A | T29DA79N0A | T27DA69N0A | T26DS59N0A |
| DESCRIPTION | | | | |
| Width (cm) | 90 | 90 | 75 | 60 |
| Number of burners | 5 | 5 | 5 | 4 |
| SPECIAL FEATURES | | | | |
| FlameSelect® (precise control in 9 steps) | • | • | • | • |
| Cast iron pan supports with protective rubber feet | 3 | 3 | 3 | 2 |
| One-hand ignition via sword control knobs | • | • | • | • |
| Flame failure safety device | • | • | • | • |
| Dual flame wok burner | • | • | • | |
| Residual heat indicator | • | • | • | |
| DESIGN | | | | |
| Black ceramic glass base and stainless steel trim | • | | | |
| Stainless steel base | | • | • | • |
| Glass control panel with LED | • | • | • | |
| Sword control knobs positioned at front | • | • | • | • |
| COOKING ZONES AND OUTPUT | | | | |
| Total cooking zones | 1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner | 1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner | 1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner | 1 wok burner, 2 standard, 1 economy burner |
| Front left | 22 MJ/h dual flame wok burner | 19.5 MJ/h dual flame wok burner | 4 MJ/h economy burner | 6.85 MJ/h standard burner |
| Rear left | | | 6.85 MJ/h standard burner | 6.85 MJ/h standard burner |
| Front middle | 8.1 MJ/h standard burner | 6.85 MJ/h standard burner | 19.5 MJ/h dual flame wok burner | |
| Rear middle | 4.8 MJ/h economy burner | 4 MJ/h economy burner | | |
| Front right | 8.1 MJ/h standard burner | 6.85 MJ/h standard burner | 6.85 MJ/h standard burner | 4 MJ/h economy burner |
| Rear right | 11.6 MJ/h highspeed burner | 11 MJ/h highspeed burner | 11 MJ/h highspeed burner | 13.6 MJ/h wok burner |
| TECHNICAL INFORMATION | | | | |
| Total gas rating (MJ/h) | 54.6 | 48.2 | 48.2 | 31.1 |
| Preset to natural gas (10 mbar) | • | • | • | • |
| Available for natural gas and LPG* | • | • | • | • |
| Weight (kg) | 19 | 16 | 15 | 12 |
| Length of cable (cm) | 100 | 100 | 100 | 100 |
| Appliance dimensions HxWxD (mm) | 61 x 918 x 546 | 61 x 915 x 520 | 56 x 750 x 520 | 56 x 582 x 520 |
| Installation dimensions HxWxD (mm) | 45 x 850–852 x 490–502 | 45 x 850–852 x 490–502 | 45 x 560–562 x 480–492 | 45 x 560–562 x 480–492 |
| Min worktop thickness (mm) | 30 | 30 | 30 | 30 |
| Power requirements (V / Hz) | 220–240 / 50; 60 | 240 / 50; 60 | 220–240 / 50; 60 | 220–240 / 50; 60 |
| SUPPLIED ACCESSORIES | | | | |
| Wok ring support | • | • | • | • |
| Cross support for espresso | • | • | • | • |
| LPG conversion kit (28–30/37 mbar) | • | • | • | • |

*Refer to the built-in dimensions provided in the installation drawings, page 106.

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

Specifications

RANGEHOODS

| | CANOPY | SLIDEOUT | INTEGRATED | | |
|--|----------------------|-----------------|-----------------|-----------------|-----------------|
| | D96BMU5N0A | D46BR22N1A | D58ML66N1 | D57ML67N1B | D55MH56N0B |
| DESCRIPTION | | | | | |
| Width (cm) | 90 | 60 | 86 | 70 | 53 |
| FUNCTIONS | | | | | |
| Power levels | 3 | 3 | 3 | 3 | 3 |
| Intensive setting | 2 | | 1 | 1 | 1 |
| Automatic intensive revert (minutes) | 6 | 6 | 6 | 6 | 6 |
| Automatic after running (minutes) | 10 | | 30 | 30 | |
| SPECIAL FEATURES | | | | | |
| Electronic control | • | | • | • | • |
| Touch control | • | | | | |
| Push button control | | | • | • | • |
| Switch control | | • | | | |
| Touch control | • | | | | |
| EfficientDrive brushless motor | • | | • | • | |
| Twin motor | | | | | • |
| SoftLight LEDs | 3 x 1.5W | 2 x 1.5W | 2 x 1W | 2 x 1W | 2 x 1W |
| Dishwasher safe metal grease filters | • | • | • | • | • |
| Grease filter saturation indicator | • | | • | • | • |
| Rim ventilation | | | • | • | • |
| DESIGN | | | | | |
| Stainless steel | • | | • | | • |
| Silver metallic grey | | • | | | |
| Stainless steel with black glass filter cover | | | | • | |
| Stainless steel and black fascia panel | • | | | | |
| Height adjustable chimney sectors | • | | | | |
| TECHNICAL INFORMATION | | | | | |
| Extraction rate in m ³ /h according to EN 61591 | | | | | |
| Maximum normal use | 430 | 389 | 610 | 575 | 575 |
| Intensive | 843 | | 800 | 775 | 650 |
| Noise level (sound power emissions) based on dB(A) | | | | | |
| Minimum normal use | 46 | 59 | 41 | 46 | 53 |
| Maximum normal use | 55 | 67 | 64 | 64 | 67 |
| Intensive | 69 | | 70 | 70 | 70 |
| Suitable for ducted extraction or recirculation* | • | • | • | • | • |
| Pipe outlet diameter (mm) | 150/120 | 150/122 | 150/120 | 150/120 | 150/120 |
| Min. distance above electric hob (mm) | 550 | 430 | 500 | 500 | 500 |
| Min. distance above gas hob (mm) | 650 | 650 | 650 | 650 | 650 |
| Total connected load (W) | 165 | 145 | 172 | 172 | 277 |
| Appliance weight (kg) | 20 | 9 | 10 | 10 | 9 |
| Length of cable (cm) | 130 | 175 | 150 | 150 | 150 |
| Dimensions exhaust/recirculating HxWxD (mm) | 628–1064 x 898 x 500 | 203 x 598x 290 | 418 x 860 x 300 | 418 x 700 x 300 | 418 x 520 x 300 |
| Installation dimensions HxWxD (mm)*** | | 162 x 526 x 290 | 418 x 836 x 264 | 418 x 676 x 264 | 418 x 496 x 264 |
| OPTIONAL ACCESSORIES | | | | | |
| Recirculating filter kit* | Z5102X5 | Z54TS01X0 | Z5135X3 | Z5135X3 | Z5135X3 |

*Recirculating kit required, optional accessory.

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

***Refer to the built-in dimensions provided in the installation drawings, page 107–108.

Specifications

DISHWASHERS

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

*With use of rinse aid.

Specifications**DISHWASHERS CONTINUED**

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

| | | | | |
|------------------------------------|--|--|---|--|
| OPTIONAL ACCESSORIES | | | | |
| Stainless steel door panel Z7863X2 | | | • | |

Water pressure required 0.5–10 bars.

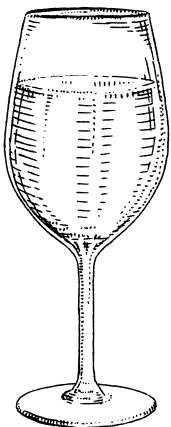
Connecting cable with 10 amp plug.

Water connection with ¾" screw fitting.

Cold water connection recommended.

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

NEFF does not recommend connecting your dishwasher to an artificial water softening unit as this could adversely affect performance. *Refer to the built-in dimension provided in the installation drawings, page 109.

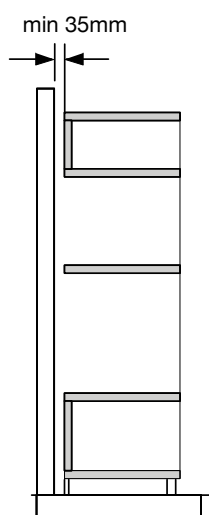
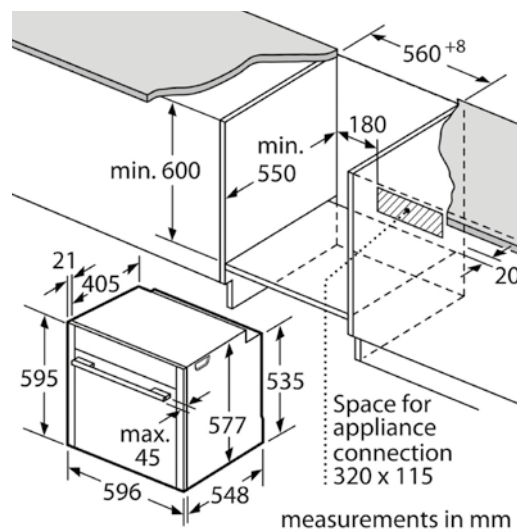
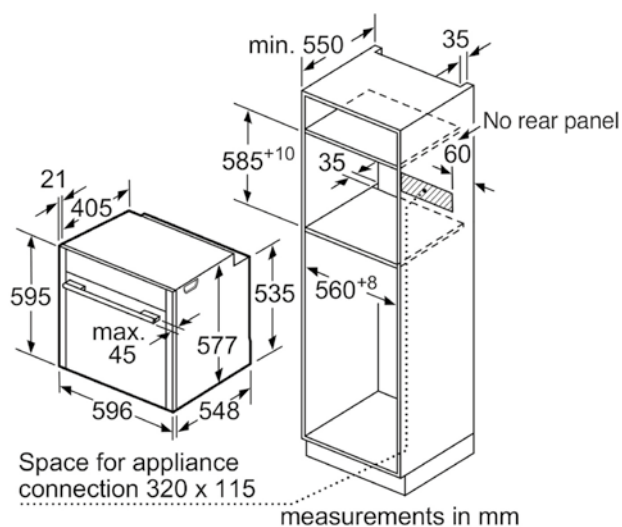


Specification Diagrams

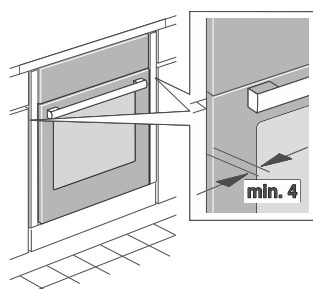
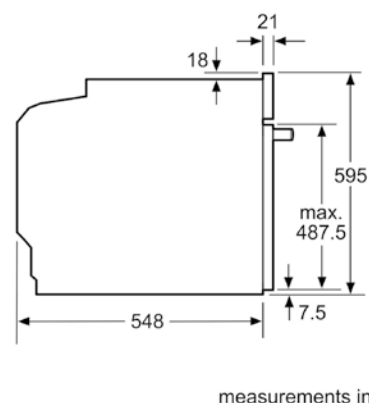
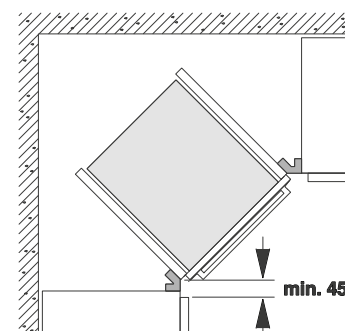
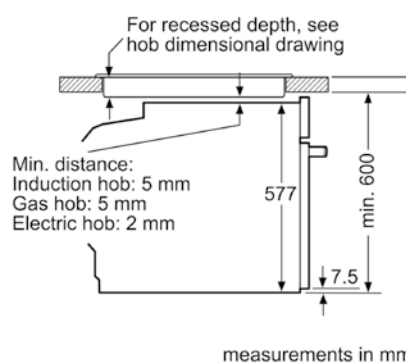
OVENS

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

ALL OVENS – B57CR22G0B, B57CR22N0B, B57VR22N0B, B57VS26N0B, B58VT68H0B, B47FS26G0, B47FS36N0B AND B48FT78H0B



Installation with a hob.



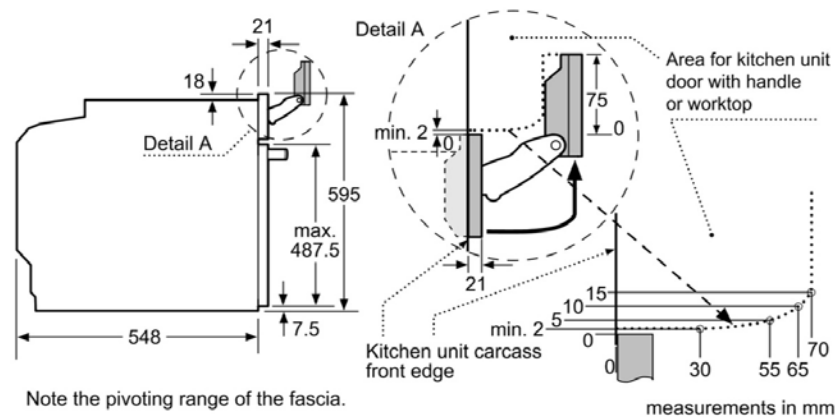
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture.

If the appliance will be installed underneath a cooktop, the following worktop thicknesses (including substructure if necessary) must be taken into account.

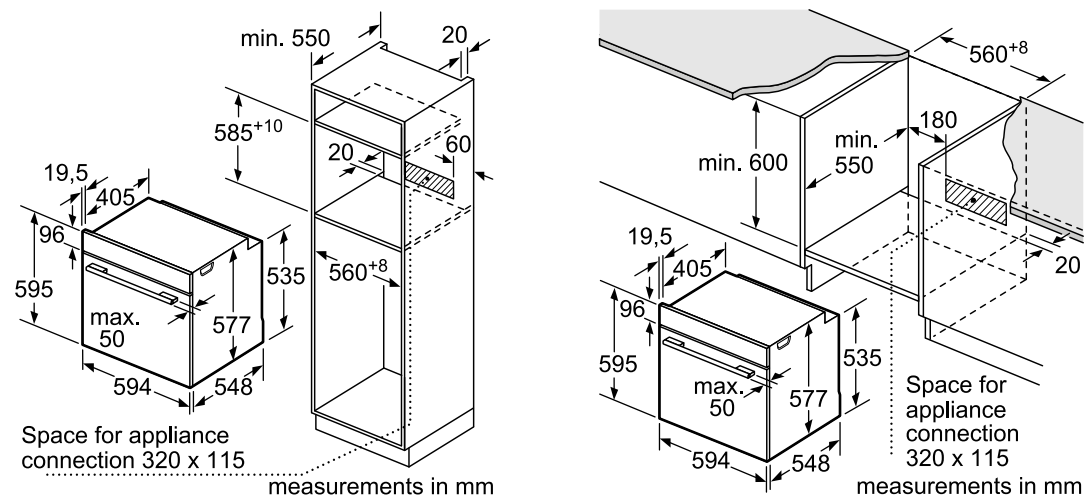
| Cooktop type | Minimum worktop thickness |
|--------------|---------------------------|
| Induction | 37mm |
| Gas | 32mm |
| Electric | 22mm |

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

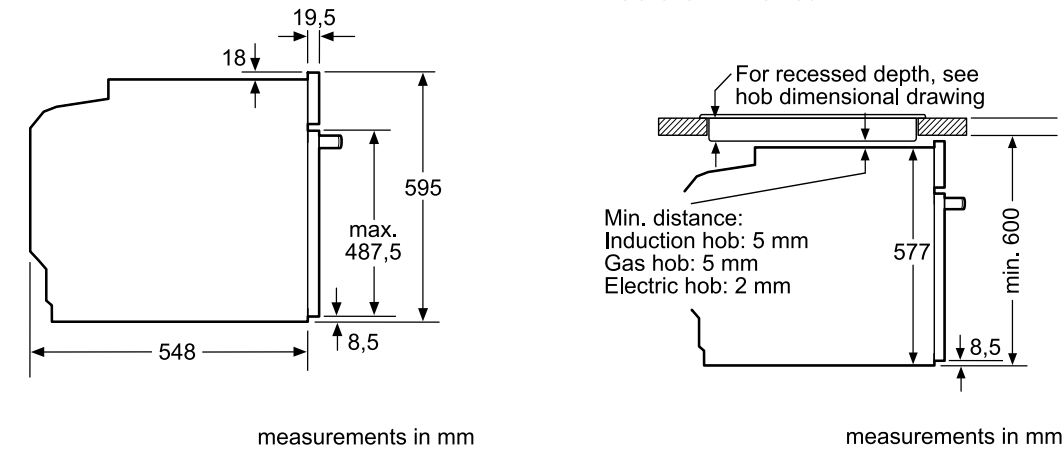
ADDITIONAL DIAGRAM FOR VARIO STEAM & FULL STEAM OVENS – B57VR22N0B, B57VS26N0B, B58VT68H0B, B47FS36N0B, B48FT78H0B, B57CR22G0B AND B47FS26G0



OVEN – B6ACH7AN0A



Installation with a hob.



If the appliance will be installed underneath a cooktop, the following worktop thicknesses (including substructure if necessary) must be taken into account.

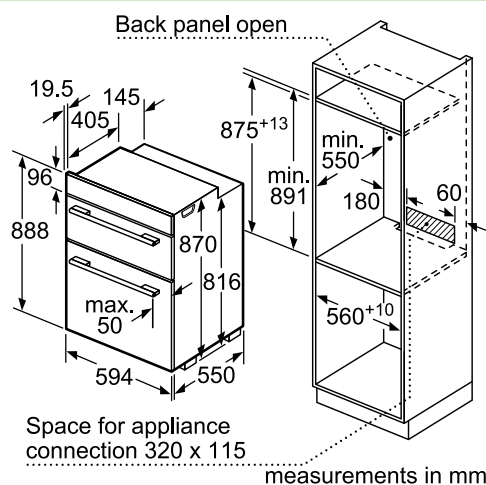
| Cooktop type | Minimum worktop thickness |
|------------------------|---------------------------|
| Induction | 37mm |
| Full surface induction | 47mm |
| Gas | 30mm |
| Electric | 27mm |

Specification Diagrams

COMPACT APPLIANCES

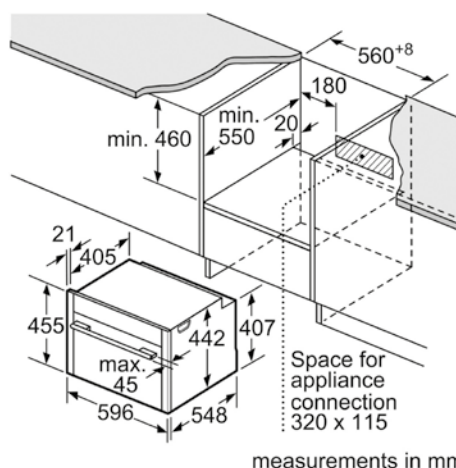
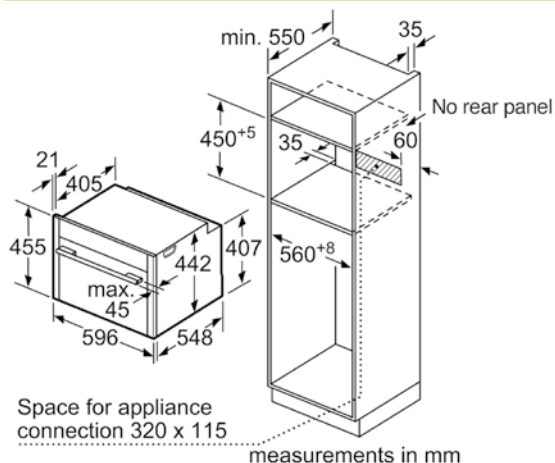
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

DOUBLE OVEN – U2ACH7CN0A

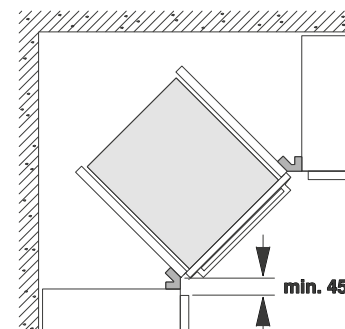
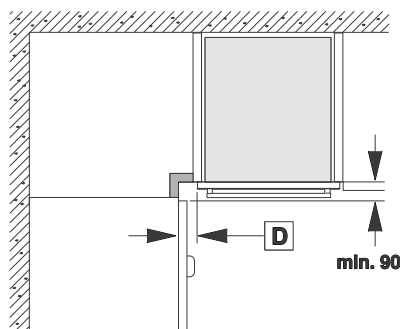
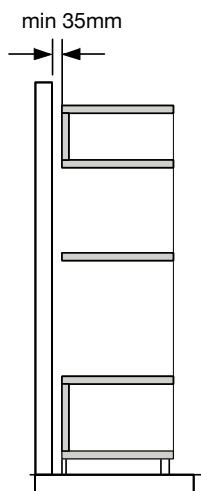


The installation height of the oven must be at least 400mm.
Do not install the oven underneath the work surface.

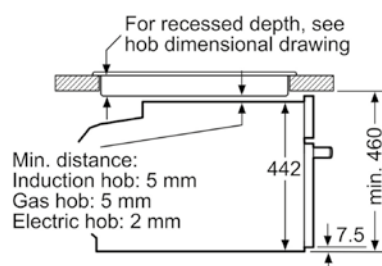
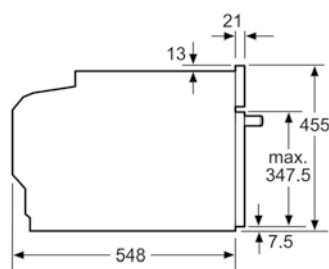
ALL COMPACT OVENS – C17FS32H0B, C18FT56H0B, C27MS22H0B, C28MT27H0B, C17MR02G0B AND C17MR02N0B



NOT SUITABLE FOR INSTALLATION BELOW OTHER APPLIANCES IN A WALL MOUNTED CABINET.



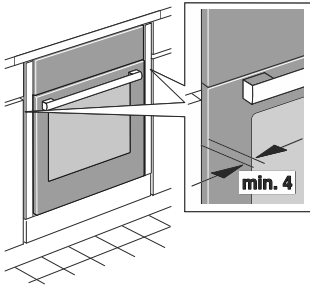
Installation with a hob.



Note: Intermediate shelf required if installed directly above any other appliance, alternatively the Z11SZ90X0 SeamlessCombination® kit or the Z11SZ00X0 SeamlessCombination® insertion floor can be used in place of the intermediate shelf.

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

ALL COMPACT OVENS – C17FS32H0B, C18FT56H0B, C27MS22H0B, C28MT27H0B, C17MR02G0B AND C17MR02N0B

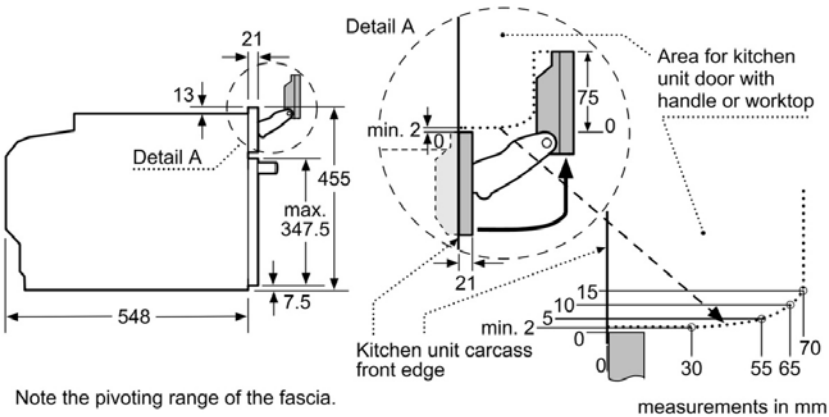


In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture.

If the appliance will be installed underneath a cooktop, the following worktop thicknesses (including substructure if necessary) must be taken into account.

| Cooktop type | Minimum worktop thickness |
|--------------|---------------------------|
| Induction | 42mm |
| Gas | 37mm |
| Electric | 28mm |

ADDITIONAL DIAGRAM FOR VARIO STEAM & FULL STEAM COMPACT OVENS – C17FS32H0B, C18FT56H0B AND C28MT27H0B



Note: Intermediate shelf required if installed directly above any other appliance, alternatively the Z11SZ90X0 SeamlessCombination® kit or the Z11SZ00X0 SeamlessCombination® insertion floor can be used in place of the intermediate shelf.

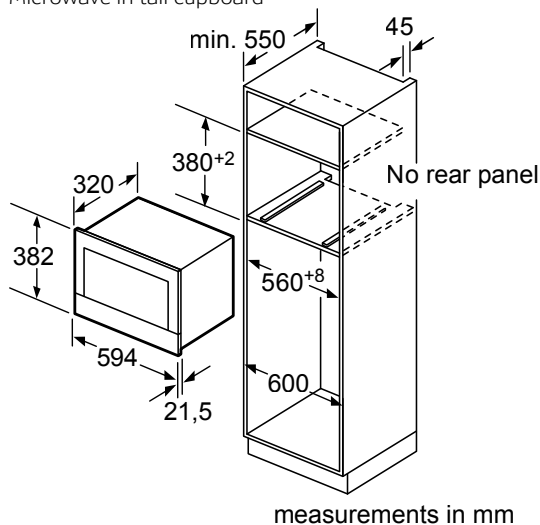
Specification Diagrams

MICROWAVE

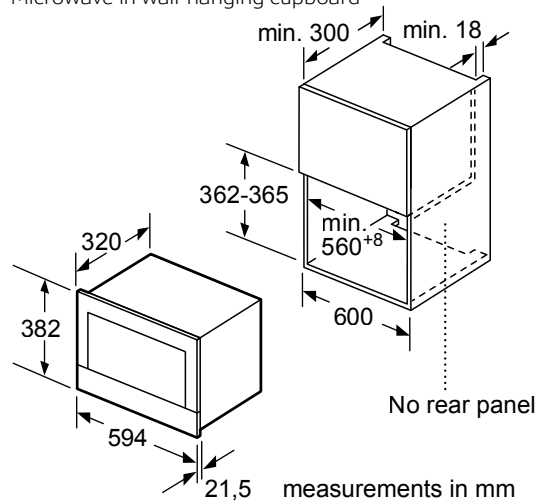
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

MICROWAVE – C17WR00N0A

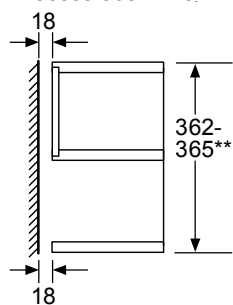
Microwave in tall cupboard



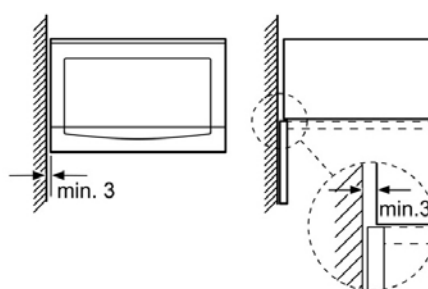
Microwave in wall-hanging cupboard



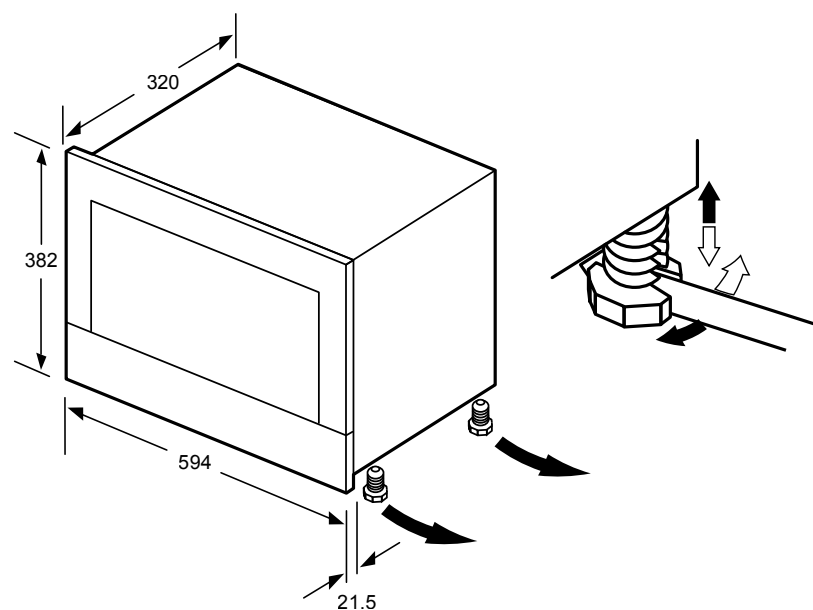
Overhang at top:
Recess 362 = 6 mm
Recess 365** = 3** mm



Microwave,
corner installation



3mm clearance required for side wall or adjacent appliance installation.



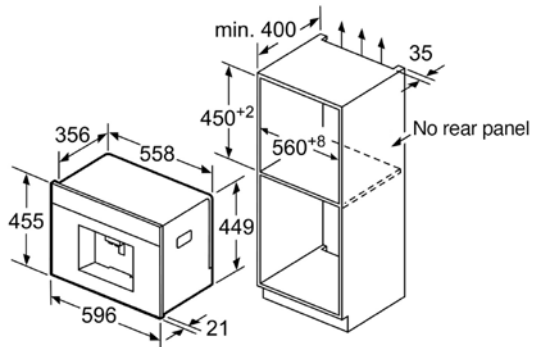
The installation cabinet must not have a back panel behind the appliance. Minimum installation height: 850mm.
This appliance must not be fitted above a steamer, compact steam oven or dishwasher.

Specification Diagrams

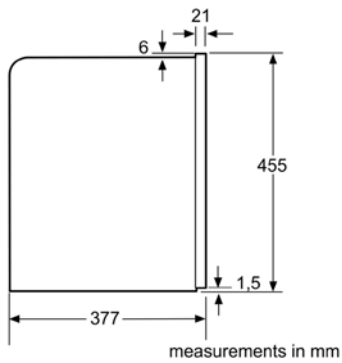
COFFEE CENTRE

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

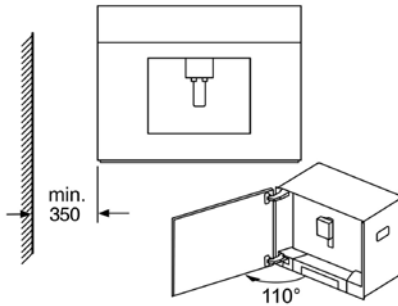
COFFEE CENTRE – C17KS61H0



Bean and water containers are removed from the front. Recommended installation height to the lowest edge of appliance is 950mm.



left corner installation

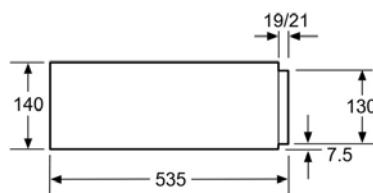
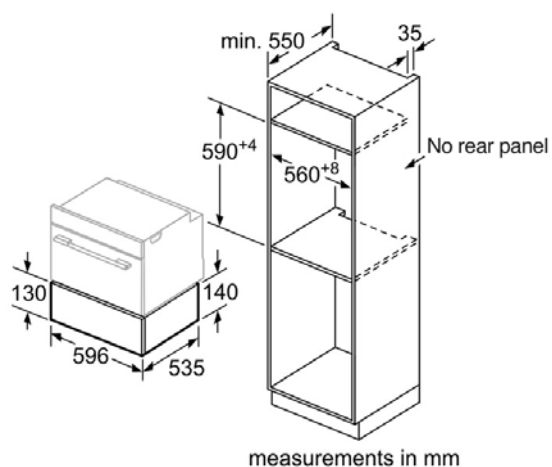


Specification Diagrams

WARMING DRAWERS

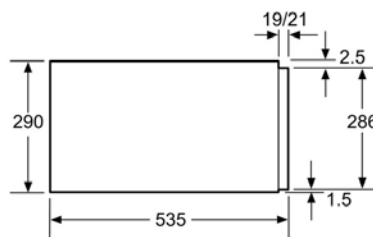
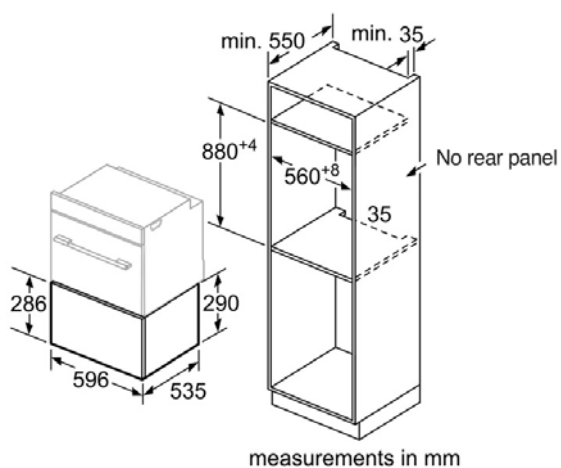
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

14CM WARMING DRAWER – N17HH10G0B AND N17HH10N0B



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

29CM WARMING DRAWER – N17HH20N0B



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

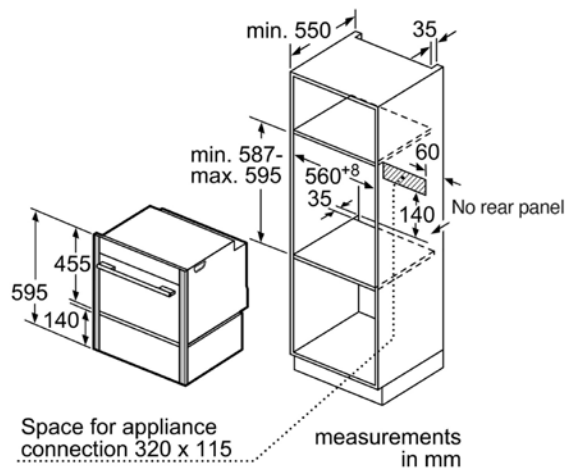
Specification Diagrams

SEAMLESS COMBINATION® KITS*

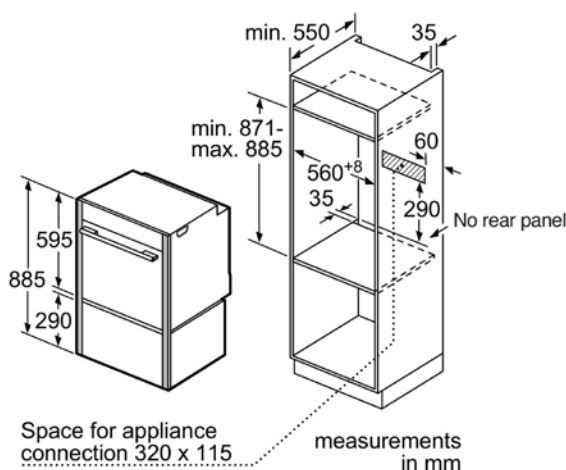
The built-in solution from NEFF for vertical installation is SeamlessCombination®. Stainless steel side panels now make it possible to turn two appliances installed on top of each other into a single unit, without the need for an intermediate shelf.

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

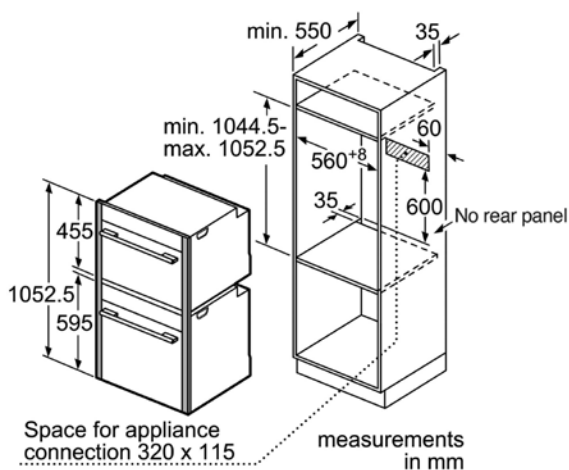
45CM COMPACT APPLIANCE + 14CM WARMING DRAWER – Z11SZ60X0, Z11SZ60G0



60CM FULL SIZE OVEN + 29CM WARMING DRAWER – Z11SZ80X0



60CM FULL SIZE OVEN + 45CM COMPACT APPLIANCE – Z11SZ90X0, Z11SZ90G0



Additional SeamlessCombination® accessories:

Z11SZ00X0 – SeamlessCombination® insertion floor to combine 60cm full size oven + 45cm compact appliance.

Z13CV06S0 – Black decor strip.

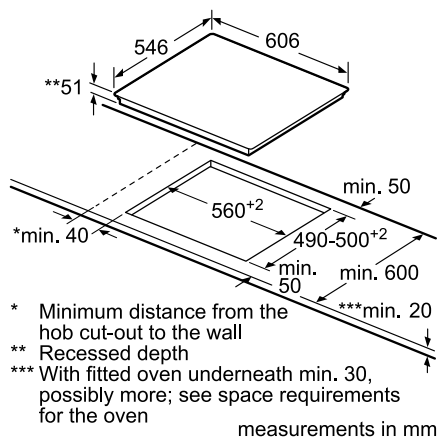
*The SeamlessCombination® Kits are not applicable with the C17K561N0.

Specification Diagrams

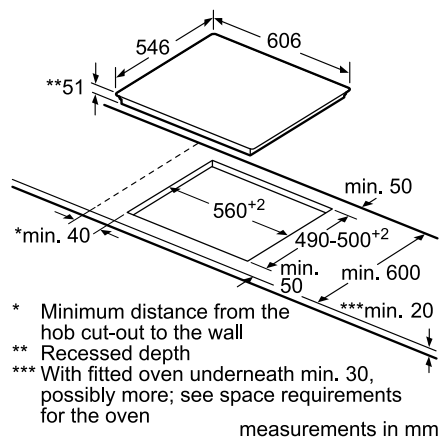
INDUCTION COOKTOPS

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

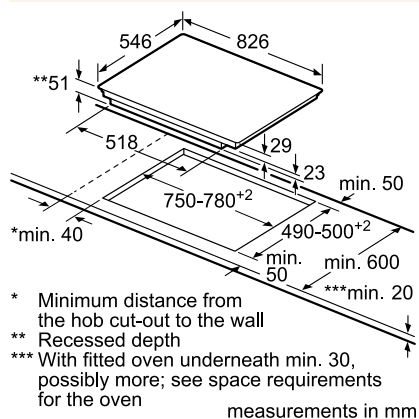
60CM FLEXINDUCTION COOKTOP – T56TS31N0



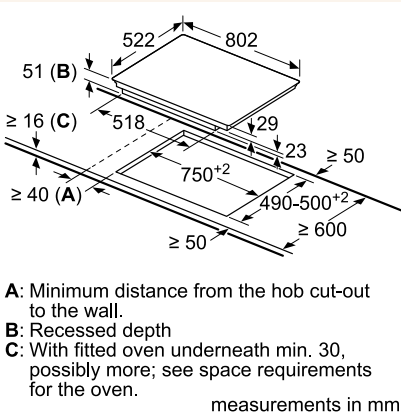
60CM EXTENDED FLEXINDUCTION COOKTOP – T66TS61N0



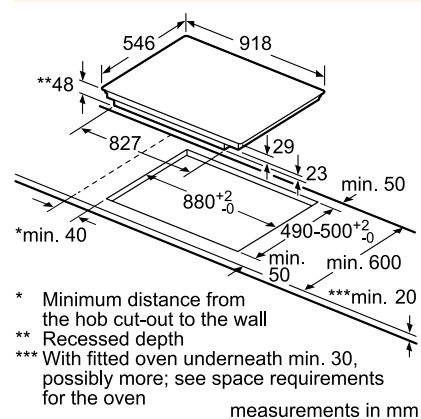
80CM EXTENDED FLEXINDUCTION COOKTOP – T68TS61N0



80CM FLEXINDUCTION COOKTOP – T58UD10X0



90CM FLEXINDUCTION COOKTOP – T59TS61N0



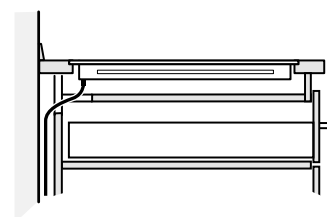
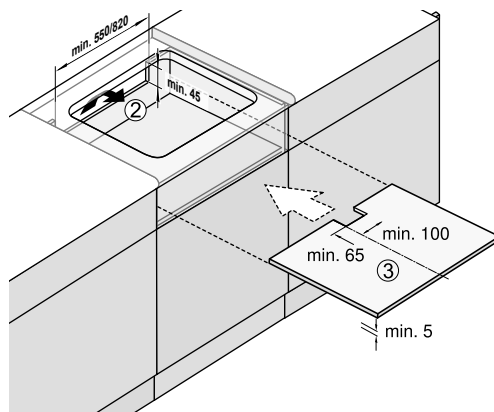
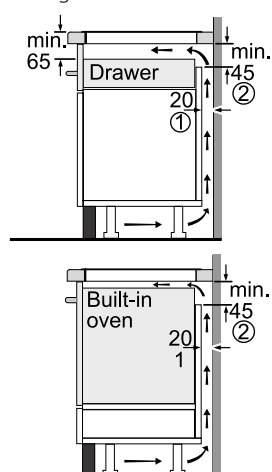
INDUCTION COOKTOP INSTALLATION NOTES.

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

1. Ventilation gap of 20mm must be present between cabinet back wall and finished wall.
2. Intake through the cabinet's back wall. In the cabinet's back wall plan a recess of at least 45mm in height from the worktops bottom edge. The minimum width is 550mm for a 60cm to 70cm induction cooktop. 820mm for a 90cm cooktop.
3. All induction cooktops must have an intermediate floor installed beneath covering the full width of cooktop. If an oven/compact appliance is installed directly beneath an induction cooktop no intermediate floor is required providing the oven/compact appliance restricts access to the entire underside of the cooktop.

If the cooktop is installed over a compact oven, there must be a distance of 60mm between the top of the oven and the top of a working surface. If the interior width of the kitchen unit is less than 880mm, a cut must be made in the side walls.

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

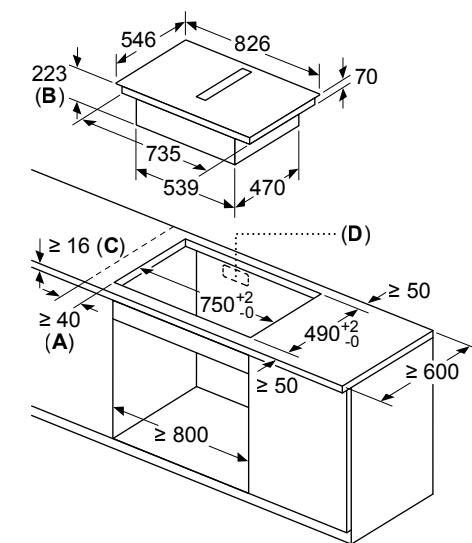


Specification Diagrams

COOKTOP WITH DOWNDRAFT VENTILATION

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au. All measurements are in mm.

80CM INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION – T58TL6EN2

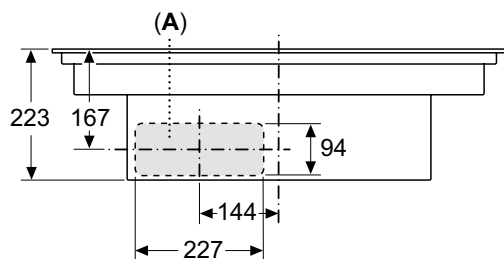


A – Minimum distance between cut-out and wall.

B – Immersion depth.

C – The worktop into which the appliance is installed should be able to withstand loads up to approximately 60kg – using suitable substructures, if necessary.

D – A cut-out in the furniture's back panel is necessary for ductings. The exact size and position can be taken from specific drawings.

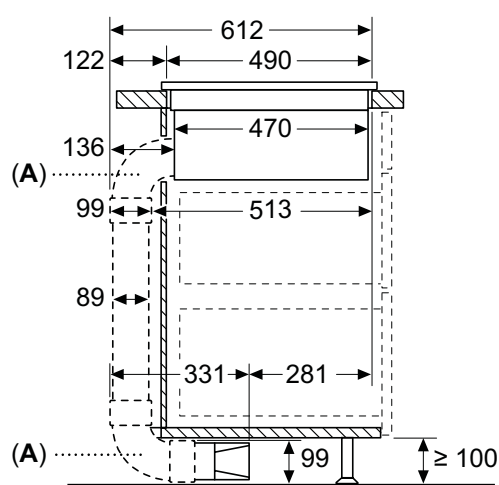
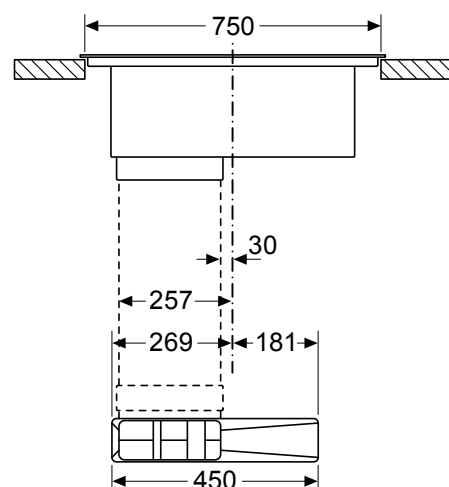


Dimensional drawings of the air outlet.

Front view.

DIMENSIONAL DRAWINGS FOR INSTALLATIONS IN (PARTLY) DUCTED RECIRCULATION AND DUCTED EXTRACTION CONFIGURATIONS

Z861KR0



A – With 90° flat duct vertical (large radius) 17005357.

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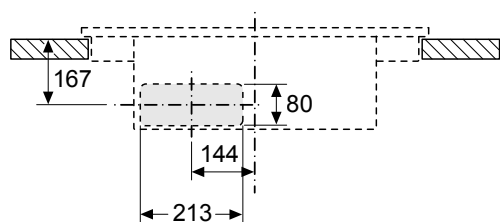
80CM INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION – T58TL6EN2

DIMENSIONAL DRAWINGS FOR INSTALLATIONS IN DUCTLESS RECIRCULATION CONFIGURATIONS

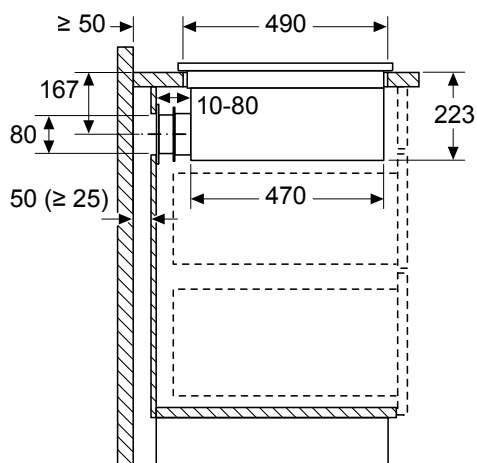
Recommended for installation in an island bench or against an internal wall. When installing directly against outer walls that are not well insulated, it is recommended to use a partly or fully ducted recirculation configuration.

Position of cut out within the back panel of the furniture.

Front view



Side view



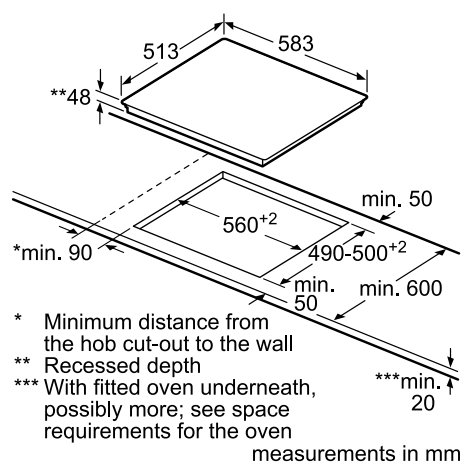
VENTED COOKTOP INSTALLATION NOTE.

All electric cooktops must have an intermediate floor installed beneath covering the full width of cooktop. If an oven/compact appliance is installed directly beneath an electric cooktop no intermediate floor is required providing the oven/compact appliance restricts access to the entire underside of the cooktop.

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

Specification Diagrams ELECTRIC COOKTOP

60CM ELECTRIC COOKTOP – T11D41X2



ELECTRIC COOKTOP INSTALLATION NOTE.

All electric cooktops must have an intermediate floor installed beneath covering the full width of cooktop. If an oven/compact appliance is installed directly beneath an electric cooktop no intermediate floor is required providing the oven/compact appliance restricts access to the entire underside of the cooktop.

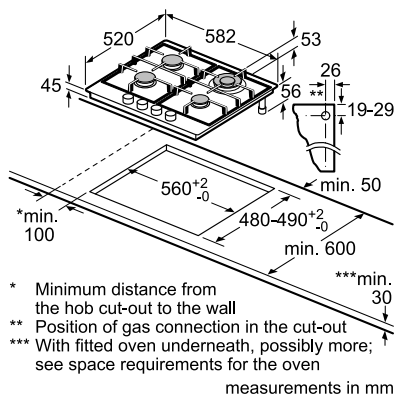
Note: All electric cooktops can only be wired to the main switchboard. The electrical connection should only be made in accordance with the regulations of the national authorities.

Specification Diagrams

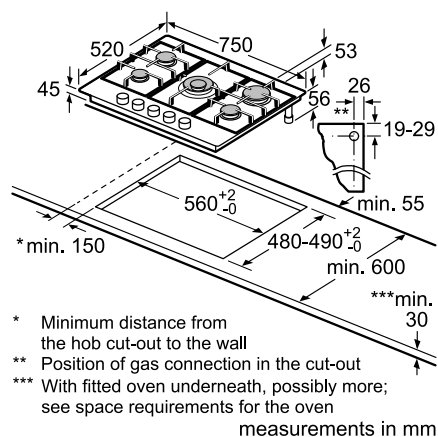
GAS COOKTOPS

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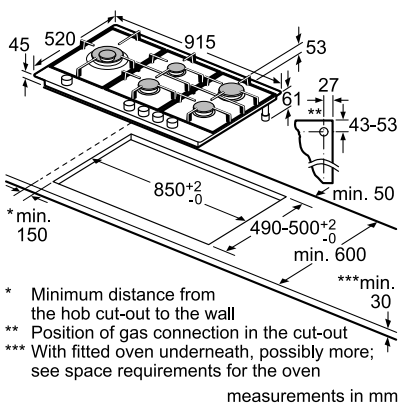
60CM GAS COOKTOP – T26DS59N0A



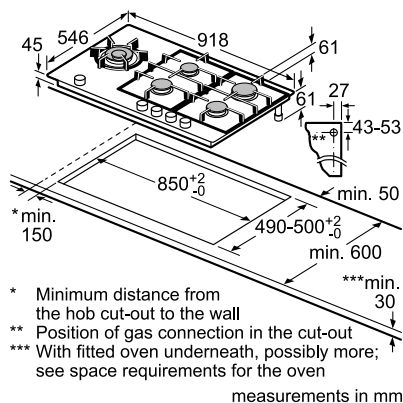
75CM GAS COOKTOP – T27DA69N0A



90CM GAS COOKTOP – T29DA79N0A



90CM GAS COOKTOP – T29TA79N0A



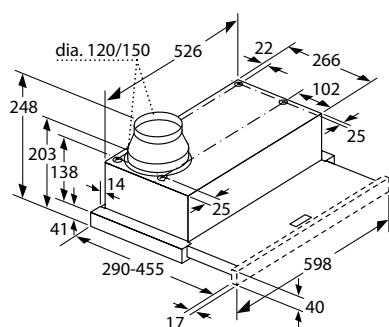
Note: The gas connection should only be made in accordance with the regulations of the national authorities.

Specification Diagrams

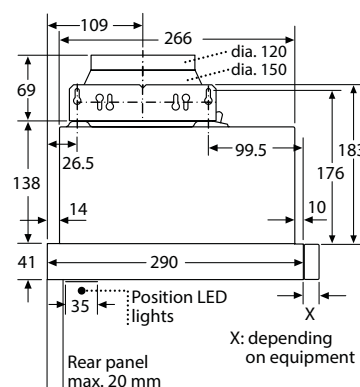
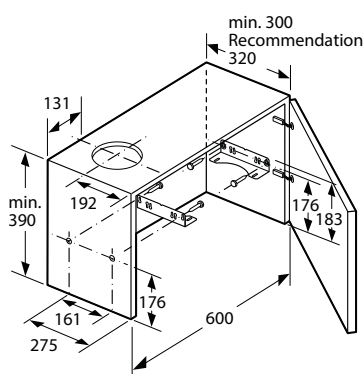
SLIDEOUT RANGEHOODS

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60CM SLIDEOUT RANGEHOOD – D46BR22N1A

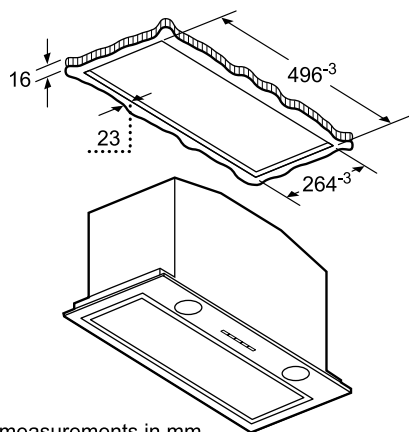


Depth adjustment of the filter extract possible up to 29 mm measurements in mm

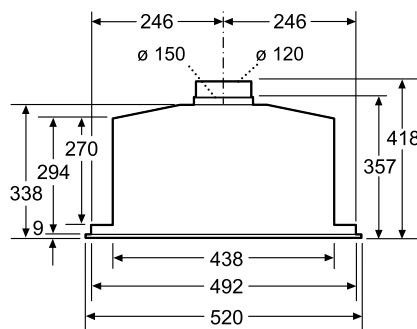
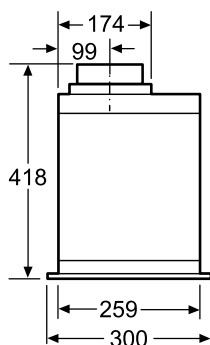


SPECIFICATION DIAGRAMS – INTEGRATED AND CANOPY RANGEHOODS

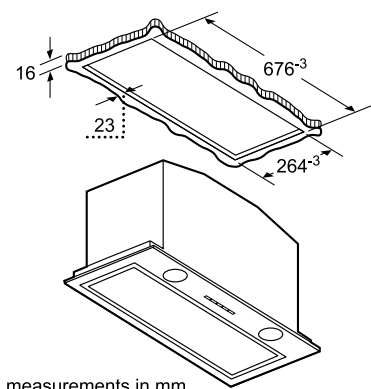
52CM INTEGRATED RANGEHOOD – D55MH56N0B



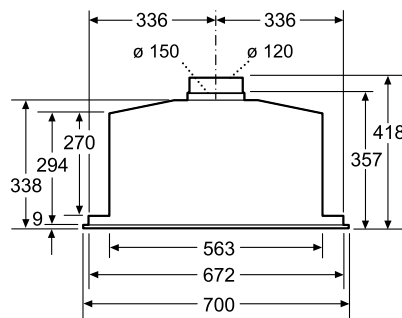
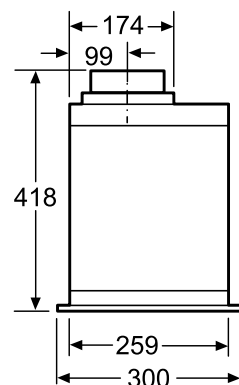
measurements in mm



70CM INTEGRATED RANGEHOOD – D57ML67N1B



measurements in mm



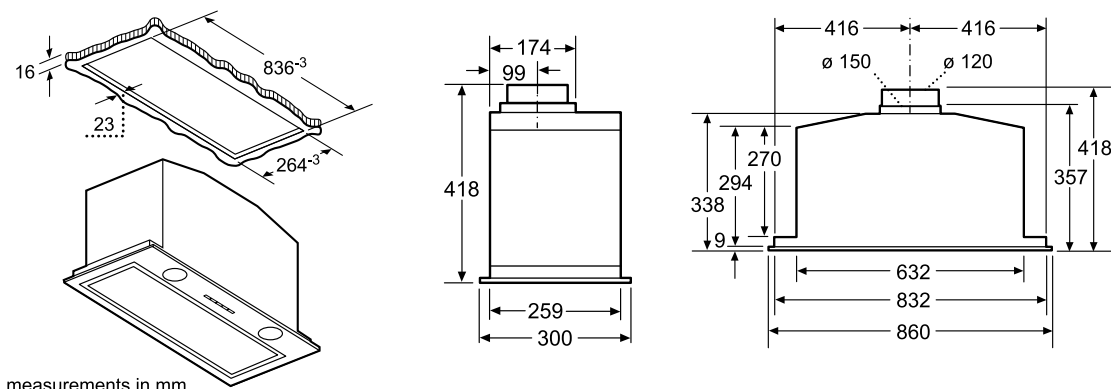
measurements in mm

Specification Diagrams

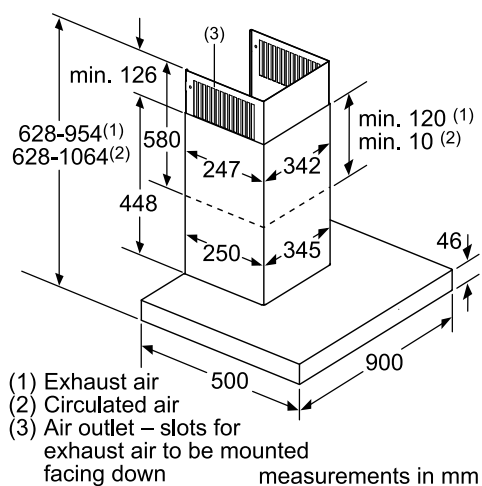
INTEGRATED AND CANOPY RANGEHOODS

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86CM INTEGRATED RANGEHOOD – D58ML66N1



90CM WALL MOUNTED CANOPY RANGEHOOD – D96BMU5N0A



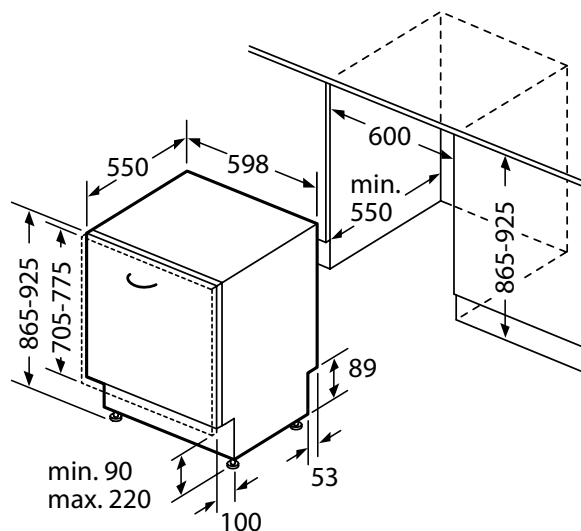
Specification Diagrams

DISHWASHERS

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S287HDX01A

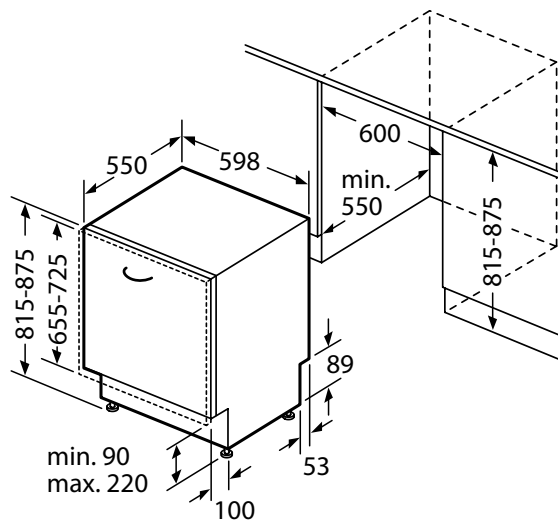
FULLY INTEGRATED TALLTUB DISHWASHER



Measurements in mm

S185HCX01A

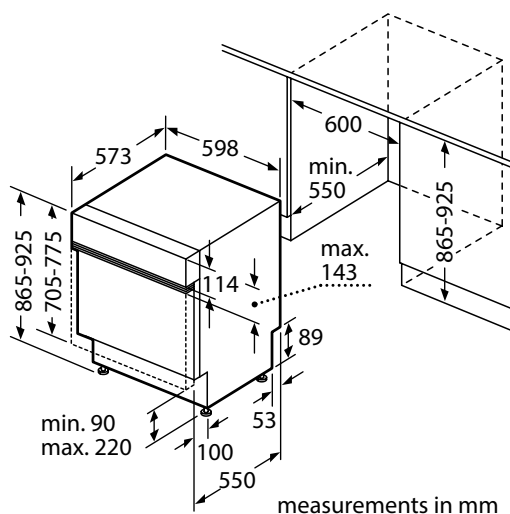
FULLY INTEGRATED DISHWASHER



measurements in mm

S247HDS01A

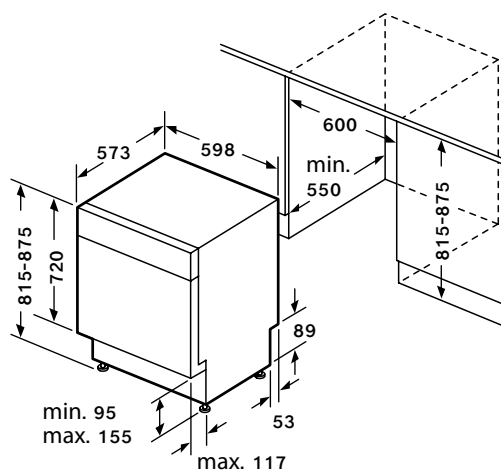
SEMI-INTEGRATED TALLTUB DISHWASHER



measurements in mm

S125HCS01A

BUILT-UNDER DISHWASHER

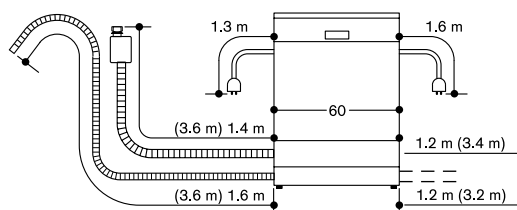


measurements in mm

* Because of height-adjustable feet: when appliance height is 865mm, base height is 90–160mm; when appliance height is 925mm, base height is 150–220mm.

PLANNING NOTES

Height-adjustable feet.
Appliance plinth recess 100mm (see drawing).
Rear feet adjustable at front.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation possible in tall unit.



Values in () with Aquastop extension







**4 YEAR
WARRANTY**

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