



The NEFF COLLECTION

BUILT-IN APPLIANCE CATALOGUE 2025

Open the door to NEFF

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



GERMAN ENGINEERING

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



QUALITY APPLIANCES

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



All NEFF appliances
come with a 4 year warranty.



CONSTANTLY INNOVATING

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

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

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





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



Ovens

Ovens



Compact ovens



Large capacity ovens



Companion

Coffee machine



Built-in microwave



Drawers



Cooktops

Induction



Vented



Gas



Ceramic



Rangehoods

Inclined



Canopy wall mounted



Refrigeration

Built-in refrigeration



Integrated



Slideout



Dishwashers

Fully integrated



Semi-integrated



Built-under







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Open for your taste

NEFF OVENS



Designed to express your taste.

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



Open for **INDIVIDUAL STYLE:**

Flex Design

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

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



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

Anthracite Grey



Brushed Bronze



Metallic Silver



Deep Black

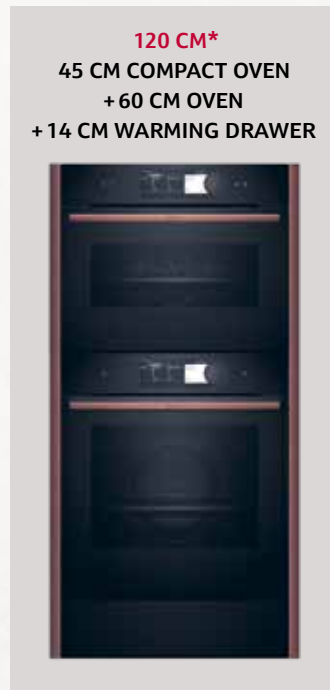
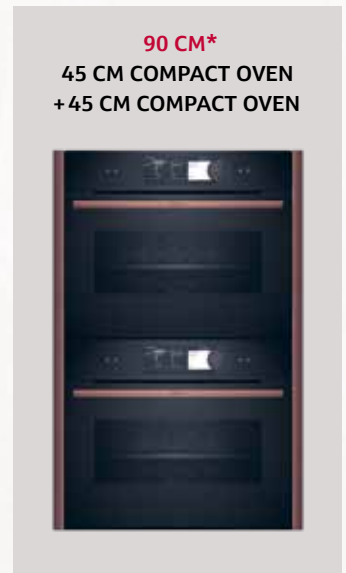
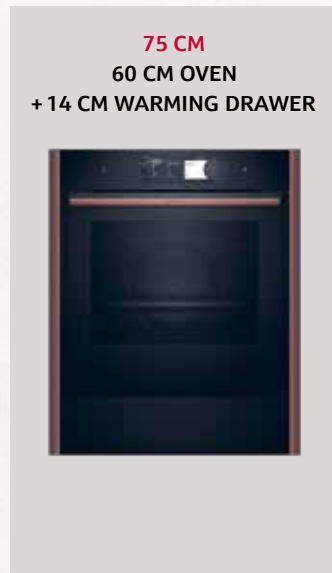






The NEFF
**SEAMLESS
COMBINATION®**

Watch your favourite appliances blend together seamlessly.



* Flex Design mounting kit, insertion floor Part No: Z11SZ00X1 is mandatory.

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

Kitchen design as personalised as your dishes.

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



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

Flex Control



NEFF oven display sizes.



6.8" Full Touch TFT Display



4.1" Full Touch TFT Display



3.7" Full Touch TFT Display



Switch intuitively from touch to twist with Flex Control.

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



6.8" Full Touch TFT Display
– shown as Full Touch

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



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

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



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

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

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

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



Open for **CREATIVE FREEDOM:**

Slide & Hide®



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

Personality needs space to unfold – just like creativity.

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





AIR FRY

Less oil, more crunch.

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

AUTOMATIC MEAL SETTINGS

Even the best sometimes need a little help.

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

MULTI POINT MEAT PROBE

For delicious roasts done the way you like.

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



SOUS VIDE

For an explosion of flavour.

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



CIRCO THERM

Hot air system for simultaneous cooking.

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

FULL STEAM

A full function oven and steamer in one.

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

ADDED STEAM

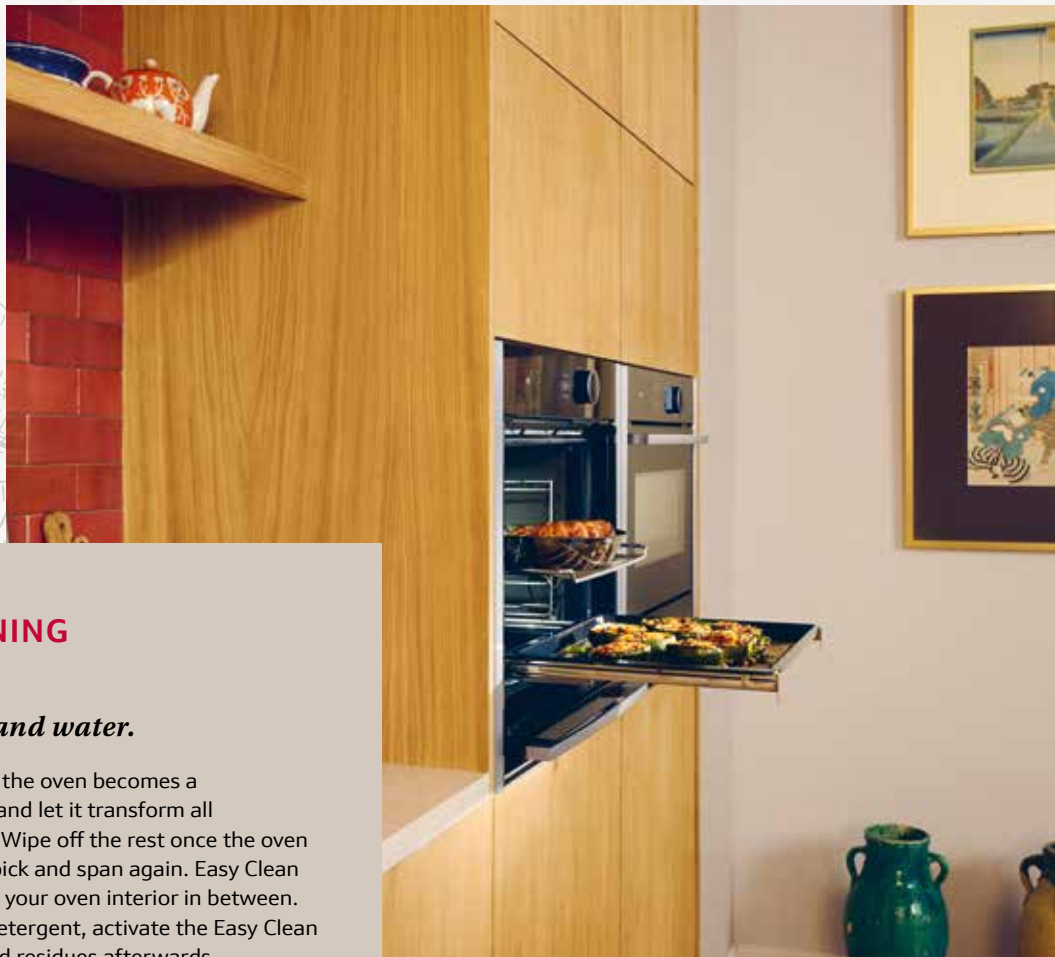
Automatically adds steam.

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

STEAM JET

Manually add steam as needed.

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



PYROLYTIC SELF-CLEANING AND EASY CLEAN

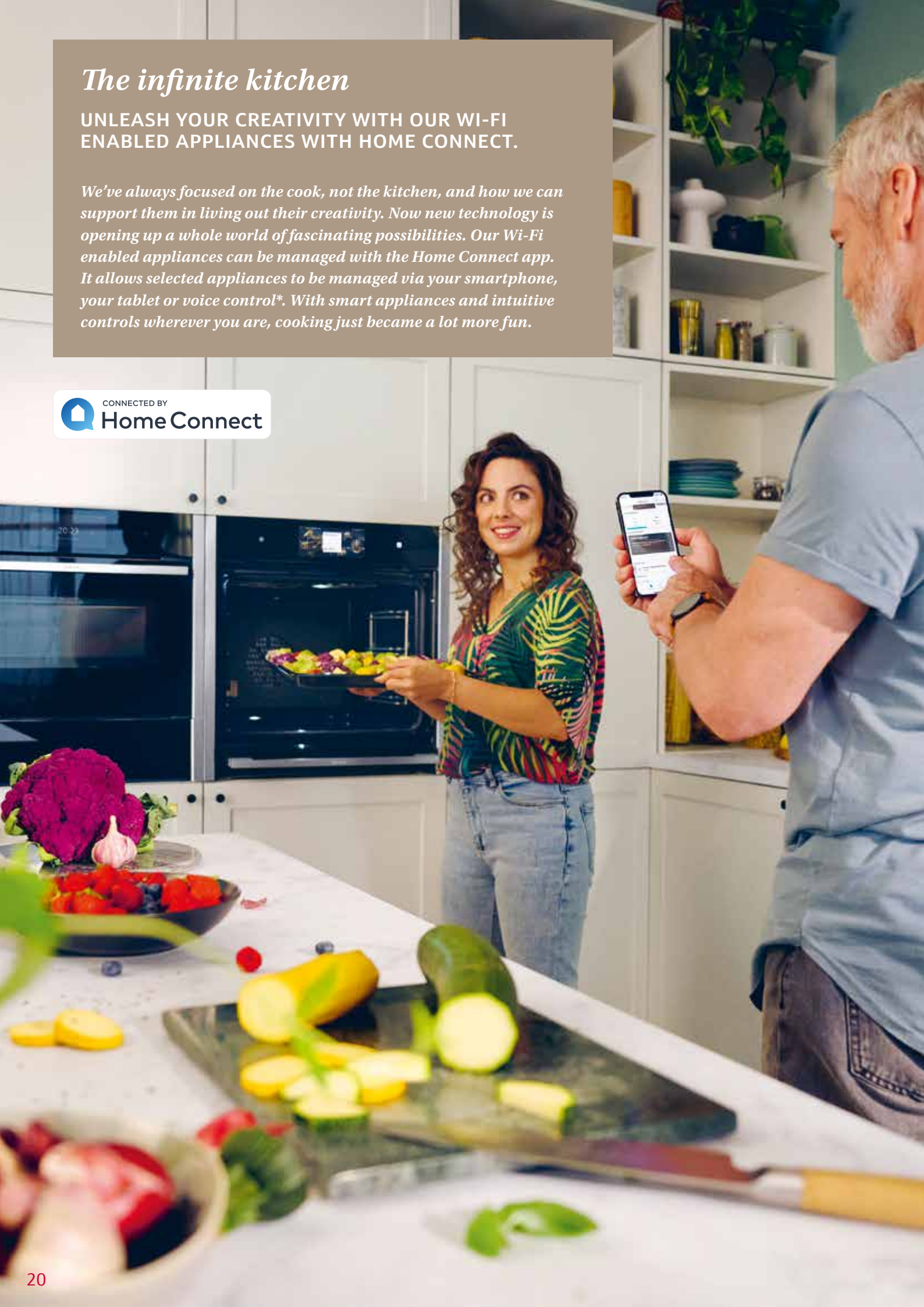
The cleaning powers of heat and water.

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

The infinite kitchen

UNLEASH YOUR CREATIVITY WITH OUR WI-FI ENABLED APPLIANCES WITH HOME CONNECT.

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





MONITOR AND CONTROL YOUR APPLIANCES

No matter where you are.

If cooking is your thing, it's about to get easier. The NEFF 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.

A WORLD OF INSPIRATION

The NEFF 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.



GET HELP WHEN YOU NEED IT

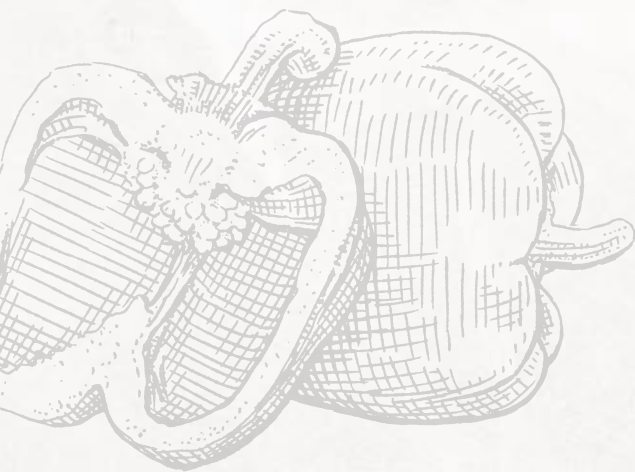
Not sure how to use a specific feature on your appliance?

No need to worry, as the NEFF Home Connect app has a range of features to help you get the most out of your appliance.

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

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





Oven FUNCTIONS

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



CIRCO THERM

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



CIRCO THERM ECO

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



CIRCO THERM INTENSIVE / PIZZA SETTING

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



BREAD BAKING

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



DOUGH PROVING

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



TOP/BOTTOM HEAT

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



TOP/BOTTOM HEAT ECO

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



BOTTOM HEAT

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



CIRCO ROASTING

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



GRILL, LARGE AREA

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



GRILL, SMALL AREA

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



LOW TEMPERATURE / SLOW COOKING

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



AIR FRY

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



KEEP WARM

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



REHEAT

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



HOT AIR

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



PLATE WARMING

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



DEFROST SETTING

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



DESCALING

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



PYROLYTIC SELF-CLEANING

Pyrolytic cleaning is a self-cleaning system for ovens. The process superheats the oven, which burns off any deposits from baking, roasting and grilling, turning any residue into fine ash.



EASY CLEAN

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



POWER BOOST / RAPID HEAT

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



ADDED STEAM

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



FULL STEAM

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



STEAM JET

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



SOUS VIDE

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



AUTOMATIC MEAL SETTINGS

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



MULTI POINT MEAT PROBE

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



MY PROFILE

Individually adjust and save settings, so you are able to access favourites 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.



Flex Design

Four Flex Design colour options available on selected ovens.

Anthracite Grey



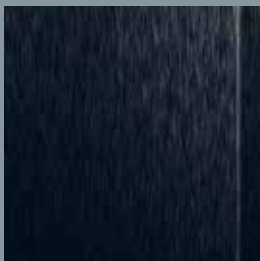
Brushed Bronze



Metallic Silver



Deep Black



Full Steam Ovens

B69FY5CY0A

Slide & Hide® Oven with Full Steam



Flex Design

Available in 4 colours

6.8" Full Touch TFT Display with Flex Control

Slide & Hide®

Circo Therm

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous Vide

Air Fry

Multi Point Meat Probe

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

Home Connect

71L capacity

4 shelf positions

24 operating functions

Eco Clean (ceiling, rear, side)

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

B69FS5CY0A

Slide & Hide® Oven with Full Steam



Flex Design

Available in 4 colours

4.1" Full Touch TFT Display

Slide & Hide®

Circo Therm

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous Vide

Air Fry

Multi Point Meat Probe

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

Home Connect

71L capacity

4 shelf positions

24 operating functions

Eco Clean (ceiling, rear, side)

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

Added Steam Ovens

B69VY7MY0A

Slide & Hide® Oven with Added Steam



Flex Design

Available in 4 colours

6.8" Full Touch TFT Display with Flex Control

Slide & Hide®

Circo Therm

Automatic Meal Settings

–

Added Steam

Steam Jet

–

Air Fry

Multi Point Meat Probe

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

Home Connect

71L capacity

4 shelf positions

21 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

Oven

B69VS73Y0A

Slide & Hide® Oven
with Added Steam



Flex Design

Available in 4 colours

4.1" Full Touch
TFT Display

Slide & Hide®

Circo Therm

Automatic Meal Settings

-

Added Steam

Steam Jet

-

Air Fry

Multi Point Meat Probe

-

Home Connect

71L capacity

4 shelf positions

21 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm

B59CR72Y0A

Pyrolytic Slide & Hide® Oven



Flex Design

Available in 4 colours

3.7" Full Touch
TFT Display

Slide & Hide®

Circo Therm (3 levels)

Automatic Meal Settings

-

-

-

-

Air Fry

Single Point Meat Probe

-

Home Connect

71L capacity

4 shelf positions

15 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 596 x 548mm



Compact Ovens

C29FY5CY0

Compact Oven
with Full Steam



Flex Design

Available in 4 colours

6.8" Full Touch
TFT Display
with Flex Control

–

Circo Therm

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous Vide

Multi Point Meat Probe

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

Home Connect

47L capacity

3 shelf positions

23 operating functions

Eco Clean (ceiling,
rear, side)

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

C29FS3AY0

Compact Oven
with Full Steam



Flex Design

Available in 4 colours

4.1" Full Touch
TFT Display

–

Circo Therm

Automatic Meal Settings

Full Steam

Added Steam

Steam Jet

Sous Vide

–

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

Home Connect

47L capacity

3 shelf positions

23 operating functions

Eco Clean
(rear)

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

C29MY7MY0

Compact Oven
with Microwave



Flex Design

Available in 4 colours

6.8" Full Touch
TFT Display
with Flex Control

900W microwave

Circo Therm

Automatic Meal Settings

–

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–

–

Multi Point Meat Probe

1 level telescopic rails
(pyrolytic proof)

Home Connect

45L capacity

3 shelf positions

20 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

C29MS3AY0

Compact Oven
with Microwave



Flex Design

Available in 4 colours

4.1" Full Touch
TFT Display

900W microwave

Circo Therm

Automatic Meal Settings

–

–

–

–

–

1 level telescopic rails

Home Connect

45L capacity

3 shelf positions

20 operating functions

Eco Clean
(rear)

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

Microwave

C29MR21Y0B

Compact Oven
with Microwave



Flex Design

Available in 4 colours

3.7" Full Touch
TFT Display

900W microwave

Hot Air

Automatic Meal Settings

-
-
-
-
-
-
-

Home Connect

45L capacity

3 shelf positions

16 operating functions

-

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

NL9WR21Y1A

Built-in Microwave



Flex Design

Available in 4 colours

3.7" Full Touch
TFT Display

900W microwave

-

7 Automatic Programs

-
-
-
-
-
-
-

-

21L capacity

-

-

-

Easy Clean

Dimensions (HxWxD):
382 x 596 x 318mm



Graphite Grey Ovens

Graphite Grey Compact Oven

B5AVM7AG7A

Slide & Hide® Oven
with Added Steam



Graphite Grey

LCD Display with retractable control knobs

–

Slide & Hide®

Circo Therm

Automatic Meal Settings

Added Steam (bottle)

Single Point Meat Probe

–

Home Connect

71L capacity

4 shelf positions

11 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 594 x 548mm

B6ACM7AG7A

Pyrolytic Hide® Oven



Graphite Grey

LCD display with retractable control knobs

–

Hide®

Circo Therm

–

–

Single Point Meat Probe

–

Home Connect

71L capacity

4 shelf positions

8 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 594 x 548mm

B54CR71G0B

Pyrolytic Slide & Hide®
Oven



Graphite Grey

3.7" Full Touch TFT Display

–

Slide & Hide®

Circo Therm

Automatic Meal Settings

–

–

–

Home Connect

71L capacity

4 shelf positions

14 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
595 x 594 x 548mm

C24MR21G0B

Compact Oven
with Microwave



Graphite Grey

3.7" Full Touch TFT Display

900W microwave

–

–

Automatic Meal Settings

–

–

–

Home Connect

45L capacity

3 shelf positions

16 operating functions

–

Easy Clean

Dimensions (HxWxD):
455 x 596 x 548mm

Graphite Grey Large Ovens

U2ACH7AG7A

Double Oven



Graphite Grey

LCD display with retractable control knobs

–
–

Circo Therm (bottom oven)

–
–
–
–

Home Connect

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

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

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

Pyrolytic (bottom oven)

Easy Clean (bottom oven)

Dimensions (HxWxD):
888 x 594 x 550mm

L2ACH7MG0

Pyrolytic 90cm Oven



Graphite Grey

LCD display with retractable control knobs

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–

Hot Air

–
–
–

Telescopic rails (1 level clip-on)

–

112L capacity

5 shelf positions

10 operating functions

Pyrolytic

Easy Clean

Dimensions (HxWxD):
594 x 896 x 570 mm



Oven ACCESSORIES

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



TELESCOPIC RAILS

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



COMFORT FLEX® TELESCOPIC RAILS

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



EXTRA DEEP TRAY

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



BREAD & PIZZA BAKING STONE WITH PADDLE

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







*Clever companions for more variety
in your kitchen.*

COMPANION APPLIANCES



Creative Kitchen Solutions.

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



Open for **PURE TASTE**

Our Built-in Coffee Machine





Treat yourself to coffee – your way.

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

FAVOURITES

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

COFFEE WORLD

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

Warming Drawers

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

Vacuum Drawer

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



*Available in NEFF Full Steam ovens and compacts

Coffee Machine

CL9TX11Y0

Built-in Coffee Machine



Flex Design

Available in 4 colours

Favourites: Save up to 30 personalised beverages

Individual cup volume: cup sizes adjustable individually

Individually adjustable temperatures

One Touch Double Cup

Aroma Double Shot extra strong coffee

8 adjustable coffee strengths

Silent Ceram Drive ceramic grinding unit

Home Connect

Premium 6.8" Full Touch TFT Display with Flex Control

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

Auto Milk Clean System

Removable brewing unit

Automatic reminder for cleaning

Standard Accessories:

Assembly screws

Milk container

Test strip

Connection hose for milk frother

Milk pipe

Dimensions (HxWxD):

455 x 594 x 385mm

SIMPLE, FAST AND IRRESISTIBLE

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



INTELLIGENT HEATER

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



AROMA PRESSURE SYSTEM

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



CREAM CENTRE

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



SILENT CERAM DRIVE

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



AUTO VALVE SYSTEM

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



AUTO MILK CLEAN

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



AROMA DOUBLE SHOT

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



ONE TOUCH DOUBLE CUP

Prepare two cups simultaneously for all coffee and milk specialties.

AUTOMATIC RINSE PROGRAM

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

Flex Design Drawers

Graphite Grey Drawer

<p>N29HA11Y1A Warming Drawer</p>  <p><i>Flex Design</i></p>	<p>N39HA11Y1B Warming Drawer</p>  <p><i>Flex Design</i></p>	<p>N29XA11Y1 Vacuum Drawer</p>  <p><i>Flex Design</i></p>	<p>N24HA11G1B Warming Drawer</p> 
<p>Available in 4 colours</p> <p>20L capacity</p> <p>Low temperature cooking, keep warm, plate warming, cup warming</p> <p>Accommodate up to: 12 Plates / 64 Espresso Cups</p> <p>–</p> <p>–</p> <p>Temperature control with 4 levels: 30°C – 80°C</p> <p>Push & Pull Opening Mechanism</p> <p>Illuminated Touch Control</p> <p>Home Connect</p> <hr/> <p>Dimensions (HxWxD): 140 x 596 x 518mm</p>	<p>Available in 4 colours</p> <p>54L capacity</p> <p>Low temperature cooking, keep warm, plate warming, cup warming</p> <p>Accommodate up to: 40 Plates / 192 Espresso Cups</p> <p>–</p> <p>–</p> <p>Temperature control with 4 levels: 30°C – 80°C</p> <p>Push & Pull Opening Mechanism</p> <p>Illuminated Touch Control</p> <p>Home Connect</p> <hr/> <p>Dimensions (HxWxD): 290 x 594 x 518mm</p>	<p>Available in 4 colours</p> <p>8L capacity</p> <p>3 vacuuming levels in chamber (max 99%)</p> <p>3 vacuuming levels outside chamber (max 90%)</p> <p>Sous Vide preparation</p> <p>Supplied with 50 large & 50 small vacuuming bags</p> <p>–</p> <p>Push & Pull Opening Mechanism</p> <p>Illuminated Touch Control</p> <p>–</p> <hr/> <p>Dimensions (HxWxD): 140 x 596 x 542mm</p>	<p>Graphite Grey</p> <p>20L capacity</p> <p>Low temperature cooking, keep warm, plate warming, cup warming</p> <p>Accommodate up to: 12 Plates / 64 Espresso Cups</p> <p>–</p> <p>–</p> <p>Temperature control with 4 levels: 30°C – 80°C</p> <p>Push & Pull Opening Mechanism</p> <p>Illuminated Touch Control</p> <p>Home Connect</p> <hr/> <p>Dimensions (HxWxD): 140 x 596 x 518mm</p>



*overseas model shown



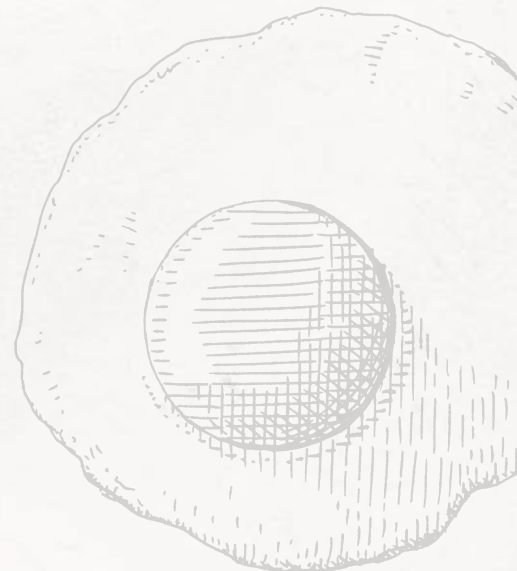
Open for your taste

COOKTOPS



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

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





A GENIUS SPIN FOR YOUR KITCHEN.

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





Open for **INTUITION:**

Twist Pad Flex®



Match your cooktop to your other NEFF appliances.

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





Open for any **KIND OF HEAT**

NEFF Induction Cooktops

Find the cooktop that gives you exactly what you want.

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





FLEX INDUCTION

Make the most of your cooking surface.

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

EXTENDED FLEX INDUCTION

The cooktop that makes you more flexible.

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

POWER BOOST

On the fast track towards great taste.

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

FAVOURITES BUTTON

Customised control for a personal touch.

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



POWER TRANSFER

Move your pots and take the heat settings with you.

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



FRYING SENSOR PLUS

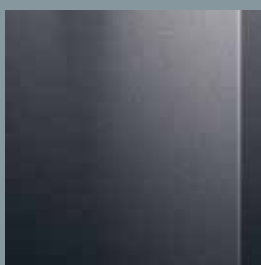
The smart way to fry.

The Frying Sensor Plus works as a temperature control setting similar to how you would set your oven temperature. Choose from 70°C (for melting chocolate) up to 220°C (for frying steaks). Find more pleasure in frying as the Frying Sensor Plus makes continuous setting adaptations unnecessary and burning almost impossible. For your perfect companion try our Frying Pan. Please see page 50 for more details.

Flex Design

Four Flex Design colour options available on selected cooktops.

Anthracite Grey



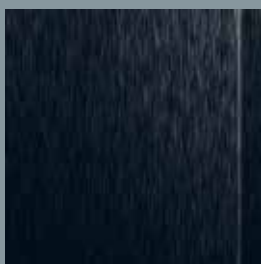
Brushed Bronze



Metallic Silver



Deep Black



Flex Design Induction Cooktops

T69YYX4C0

90cm Induction Cooktop



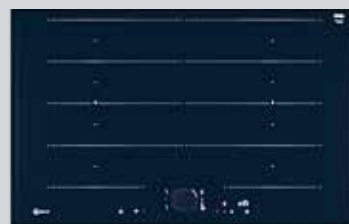
Flex Design

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

Dimensions (HxWxD):
51 x 934 x 527mm

T68YYY4C0H

80cm Induction Cooktop



Flex Design

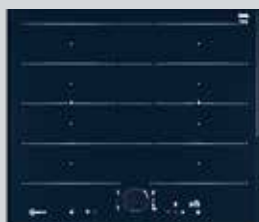
- Trims available in 4 colours
- Extended Flex Induction
- Twist Pad Flex®
- Power Boost
- Frying Sensor Plus
- Power transfer
- Home Connect
- Favourites Button
- Automatic safety switch-off
- Child safety lock
- Residual heat indicator
- Pause function
- LED display and timer for each zone
- Cooking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

Dimensions (HxWxD):
51 x 834 x 527mm

Induction Cooktops

T66YYY4C0H

60cm Induction Cooktop



Flex Design

Trims available in 4 colours

Extended Flex Induction

Twist Pad Flex®

Power Boost

Frying Sensor Plus

Power transfer

Home Connect

Favourites Button

Automatic safety switch-off

Child safety lock

Residual heat indicator

Pause function

LED display and timer for each zone

Cooking zones:

4 Induction Zones including
2 Flex Induction Zones and
1 Extended Flex Induction Zone

17 power levels per zone

Black Ceramic Glass

–

Dimensions (HxWxD):

51 x 614 x 527mm

T68FHE4L0

80cm Induction Cooktop



–

Flex Induction

Twist Touch control

Power Boost

Frying Sensor Plus

Power transfer

Home Connect

Favourites Button

Automatic safety switch-off

Child safety lock

Residual heat indicator

Pause function

LED display and timer for each zone

Cooking zones:

4 Induction Zones including
1 Flex Induction Zone

17 power levels per zone

Black Ceramic Glass

Front Facetted Glass

—

Dimensions (HxWxD):

51 x 802 x 522mm

T66FHC4L0

60cm Induction Cooktop



–

Flex Induction

Twist Touch control

Power Boost

Frying Sensor Plus

Power transfer

Home Connect

Favourites Button

Automatic safety switch-off

Child safety lock

Residual heat indicator

Pause function

LED display and timer for each zone

Cooking zones:

3 Induction Zones including
1 Flex Induction Zone

17 power levels per zone

Black Ceramic Glass

–

Dimensions (HxWxD):

51 x 592 x 522mm

Induction Cooktop with VENTILATION

Highlights

DOUBLE FLEX INDUCTION

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

MAGNETIC CONTROL DIAL

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

EASY TO CLEAN

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

HOME CONNECT

Adjust the extraction level from the comfort of your sofa or browse a world of inspiring recipes. With the NEFF 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 Flex Zone and the setting will automatically move with them.



Ducted or recirculated extraction configuration?

True freedom of choice to plan your kitchen.

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



RECIRCULATION CONFIGURATION

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



DUCTED EXTRACTION CONFIGURATION

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

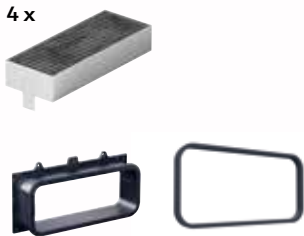
A wide range of installation accessory options allows for market standard configurations.

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

RECIRCULATION UNDUCTED



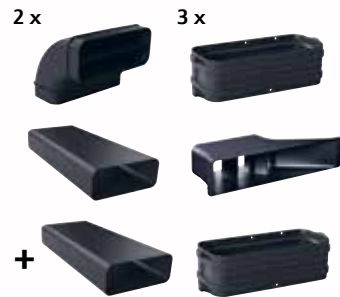
Included with cooktop



RECIRCULATION FULLY DUCTED



Z861KR0 for worktop depths ≥ 70 cm



DUCTED EXTRACTION



Z861KE1



RECIRCULATION PARTLY DUCTED



Z861KR0 for worktop depths ≥ 70 cm



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

V68YYX4C0

80cm Induction Cooktop with Downdraft Ventilation



Flex Design

Trims available in 4 colours

Flex Induction

Twist Pad Flex®

Power Transfer

Frying Sensor Plus

Power Boost

Residual heat indicator

Pause function

Auto pan recognition

Automatic shut off

Child safety lock

LED display and timer for each zone

Cooking zones:

4 Induction Zones including

2 Flex Induction Zones

17 power levels per zone

Black Ceramic Glass

17 extraction levels + 2 intensive

Maximum extraction rate 622m³/h

42/69 dB (min/max)

Efficient Drive Brushless motor

Saturation Indicator

Automatic Air Sensor

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

Home Connect

Slim, flush air inlet for barrier-free cookware movement

Dishwasher safe stainless steel grease filters

Bonus installation accessory for unducted recirculation extraction and ducted extraction included

Dimensions (HxWxD):

223 x 834 x 527mm



Induction ACCESSORIES

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



Z9416X2

GRIDDLE PLATE

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



Z9401TY0

TEPPAN YAKI PLATE

The Teppan Yaki plate **Z9401TY0** introduces a new cooking style for creating special dishes including Garlic prawns, teriyaki chicken skewers, and crispy zucchini fritters. It is highly controllable and flexible via multiple heat zones that enable you to cook and warm several dishes at once. Cooking area: 34 x 20cm.



Z943SE0

3-PIECE INDUCTION COOKWARE SET

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



Z9406SE0

6-PIECE PRO INDUCTION COOKWARE SET

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



Z9428FE0

PRO INDUCTION PAN

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



Z9453X0

FRYING PAN

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



Z9404FF0

4-PIECE PRO INDUCTION FLEX PAN SET

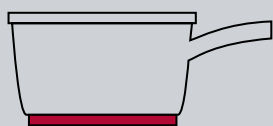
- 1 x Flex Pan large: 35 x 22cm (bottom) / 45 x 26cm (top including handles)
- 1 x Flex Pan medium: 20 x 19cm (bottom) / 30 x 22cm (top including handles)
- 2 x Flex Pan small with Glass Lid: 20 x 7.5cm (bottom) / 30 x 11cm (top including handles)



Z9403FF0

3-PIECE FLEX PAN SET

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

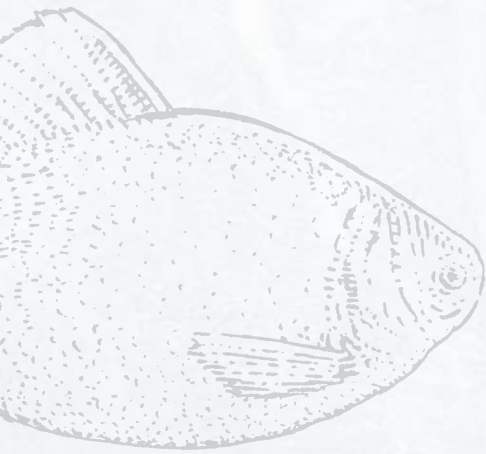


Magnetic base

SAUCEPANS

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

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



Gas Cooktops with **FLAME SELECT®**

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



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



LED DISPLAY

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



RESIDUAL HEAT INDICATOR

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

DUAL FLAME WOK BURNER

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

Gas Cooktops

T29TA79N0A

90cm Flame Select® Gas Cooktop



Flame Select® step valve

Dual flame Wok Burner

Residual Heat Indicator

Cooking zones:

5 Gas Burners:

1 x 22 MJ/h Wok Burner

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

T26DS59N0A

60cm Flame Select® Gas Cooktop



Flame Select® step valve

Wok Burner

–

Cooking zones:

4 Gas Burners:

1 x 13.6 MJ/h Wok Burner

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):

53 x 582 x 520mm





Electric Cooktop

The NEFF ELECTRIC COOKTOP

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

QUICK LIGHT

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

KEEP WARM FUNCTION

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

EASY TO CLEAN

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

RESIDUAL HEAT INDICATORS

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

SAFETY SWITCH OFF FACILITY

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

T16DF9L0A

60cm Ceramic Cooktop



Electronic touch control

Double ring zone

Power Boost

Automatic safety switch-off

Child safety lock

Keep warm

Residual heat indicator

Wipe protection

Integrated Touch Control

Cooking zones:

4 cooking zones
including 1 dual circuit zone

9 power levels

Switch-off timer and
Count-down timer

Dimensions (HxWxD):
45 x 592 x 522mm



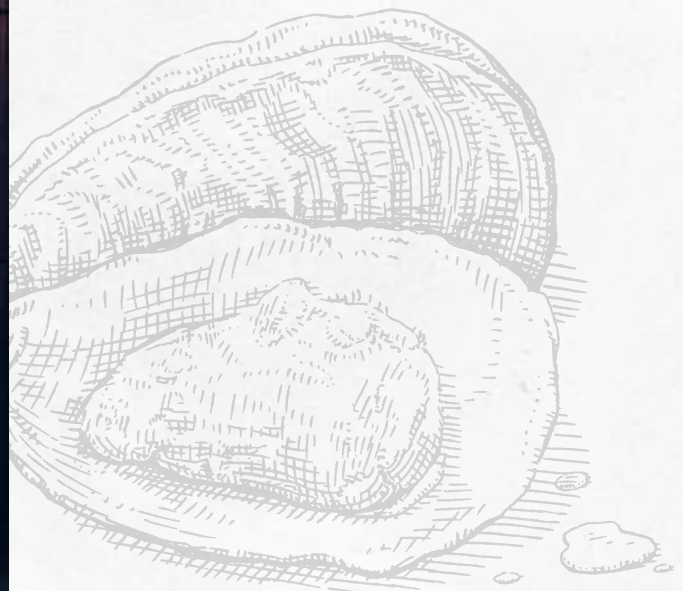
Open for free space

RANGEHOODS



The finishing touch to the perfect kitchen.

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



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

INCLINED

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



CANOPY

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



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



INTEGRATED

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

SLIDEOUT

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





AUTOMATIC AIR SENSOR

Automatically takes care of air quality.

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

LED LIGHTING

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

DISHWASHER SAFE METAL GREASE FILTERS

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





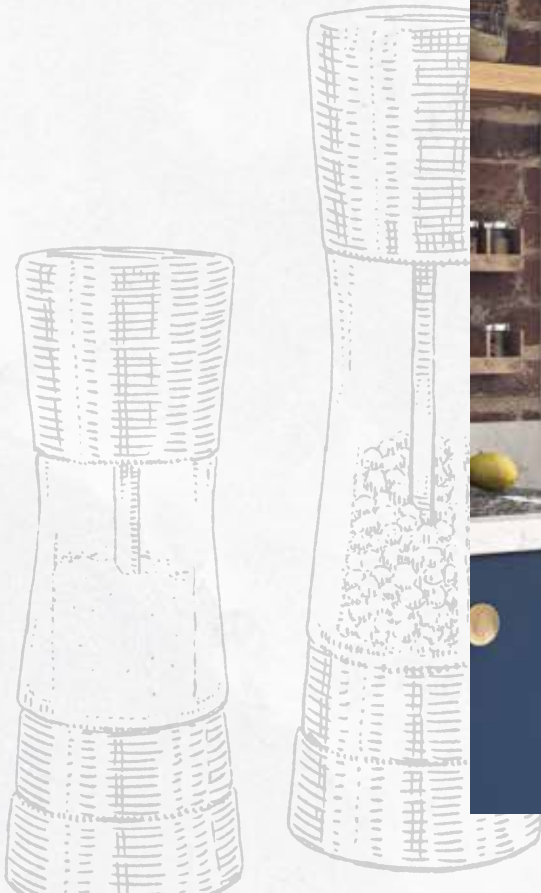
COOKTOP-BASED HOOD CONTROL

Experience the ease of cooktop-controlled rangehoods.

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

EFFICIENT DRIVE MOTOR

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



Extraction requirements explained

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

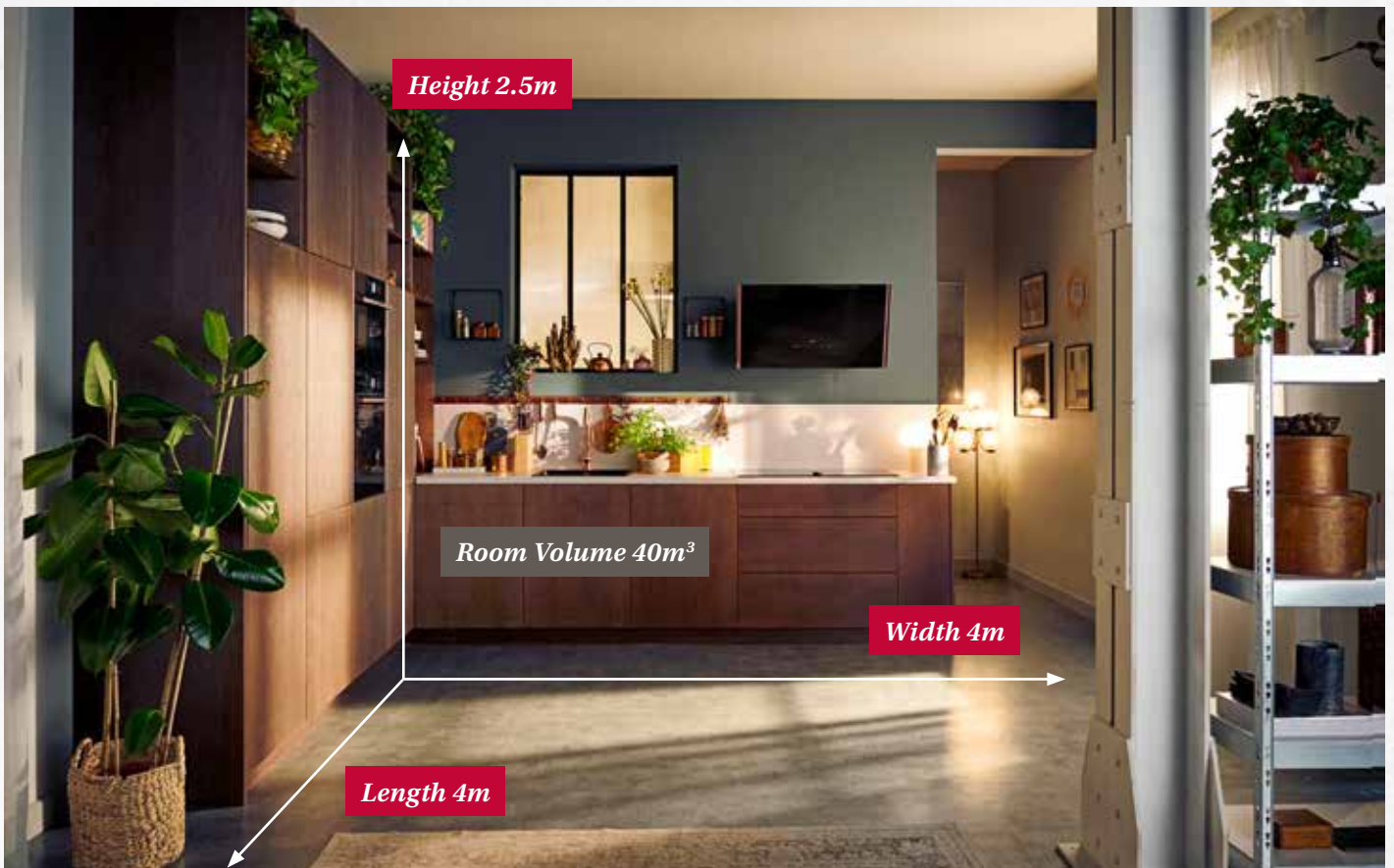
The most efficient way to extract is through ducted extraction. Our advice is to use the largest ducting size possible so the largest volume of air is extracted. Refer to the NEFF website for relevant duct diameters. High quality ducting material and accurate installation is important to ensure optimal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

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

USE THE FOLLOWING EQUATION TO CALCULATE YOUR EXTRACTION RATE:

Volume of kitchen (length x width x height)

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



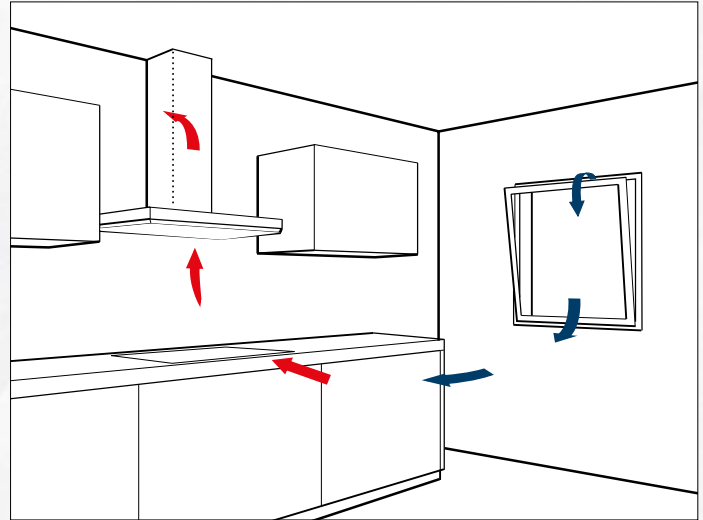
EXTRACTION OR RECIRCULATION?

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

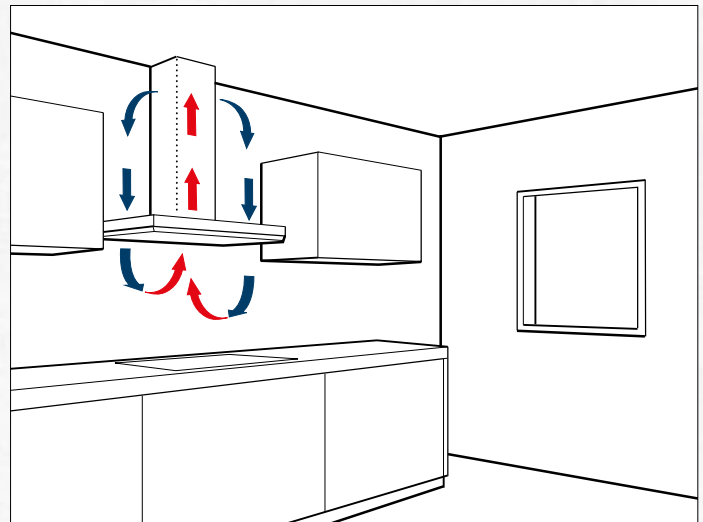
HINTS AND TIPS

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

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



Extraction



Recirculation

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



Rangehoods

D98IPT2Y5

90cm Inclined
Rangehood



Flex Design

Trims available in 4 colours

Efficient Drive
Brushless motor

Dishwasher safe stainless
steel grease filters

LED lighting with
dimming function

Adjustable colour
temperature lights

Automatic Air Sensor

Rangehood control
via cooktop

3 Speed Levels
+ 2 Intensive

Maximum extraction rate
1007m³/h

35/70 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

Home Connect

Dimensions

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

D95BMP5N0

90cm Wall Mounted
Canopy Rangehood



Available January 2025

–

Efficient Drive
Brushless motor

Dishwasher safe stainless
steel grease filters

LED lighting with
dimming function

–

–

–

3 Speed Levels
+ 2 Intensive

Maximum extraction rate
702m³/h

45/55 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

–

Dimensions

– exhaust air (HxWxD):
614–1064 x 898 x 500mm

D94BHM1S5

90cm Wall Mounted
Canopy Rangehood



–

Capacitor motor

Dishwasher safe stainless
steel grease filters

LED lighting

–

–

–

3 Speed Levels
+ 1 Intensive

Maximum extraction rate
604m³/h

48/60 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

–

Dimensions

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

D86NPC1S0A

86cm Integrated
Rangehood



–

Efficient Drive
Brushless Motor

Dishwasher safe stainless
steel grease filters

LED lighting with
dimming function

Adjustable colour
temperature lights

–

–

3 Speed Levels
+ 1 Intensive

Maximum extraction rate
820m³/h

42/68 dB (min/max
normal level)

Suitable for ducted
extraction or recirculation

–

Dimensions

– exhaust air (HxWxD):
345 x 860 x 282mm

D76NPC1S0A

70cm Integrated
Rangehood



-
- Efficient Drive
Brushless Motor**
- Dishwasher safe stainless
steel grease filters**
- LED lighting with
dimming function**
- Adjustable colour
temperature lights**
-
-
- 3 Speed Levels
+ 1 Intensive**
- Maximum extraction rate
800m³/h**
- 56/75 dB (min/max
normal level)**
- Suitable for ducted
extraction or recirculation**
-

Dimensions
- exhaust air (HxWxD):
345 x 700 x 282 mm

D54NAC1S0A

52cm Integrated
Rangehood



-
- Capacitor motor**
- Dishwasher safe stainless
steel grease filters**
- LED lighting**
-
-
- 3 Speed Levels
+ 1 Intensive**
- Maximum extraction rate
645m³/h**
- 50/68 dB (min/max
normal level)**
- Suitable for ducted
extraction or recirculation**
-

Dimensions
- exhaust air (HxWxD):
345 x 520 x 282 mm

D46BR22N1B

60cm Slideout
Rangehood



-
- Capacitor motor**
- Dishwasher safe stainless
steel grease filters**
- LED lighting**
-
-
- 3 Speed Levels**
- Maximum extraction rate
389m³/h**
- 59/67 dB (min/max
normal level)**
- Suitable for ducted
extraction or recirculation**
-

Dimensions
- exhaust air (HxWxD):
203 x 598 x 290mm





Open for mess

DISHWASHERS



All cooks need a NEFF dishwasher to clean up afterwards.

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





HOME CONNECT

Wash dishes, wherever you are.

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



VARIO SPEED

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

GLASS 40°C

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.



EASY CLEAN

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

CHEF 70°C

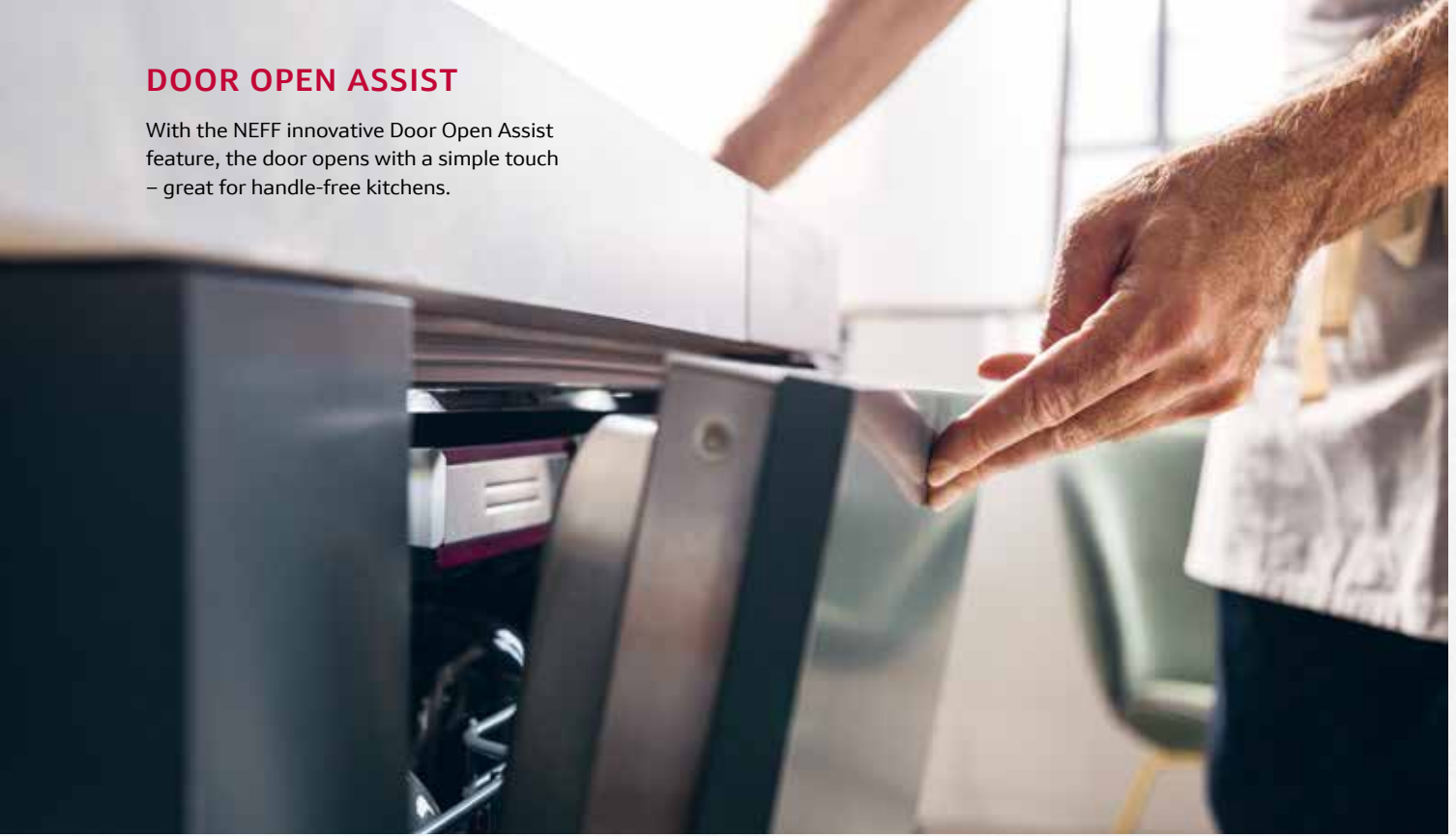
Your best friend when the dinner party is over.

Your ideal feature after spending a long night cooking with your friends: The exclusive Chef 70°C 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 ASSIST

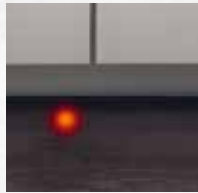
With the NEFF innovative Door Open Assist feature, the door opens with a simple touch – great for handle-free kitchens.



TIME LIGHT & INFO LIGHT

Up to date at a glance.

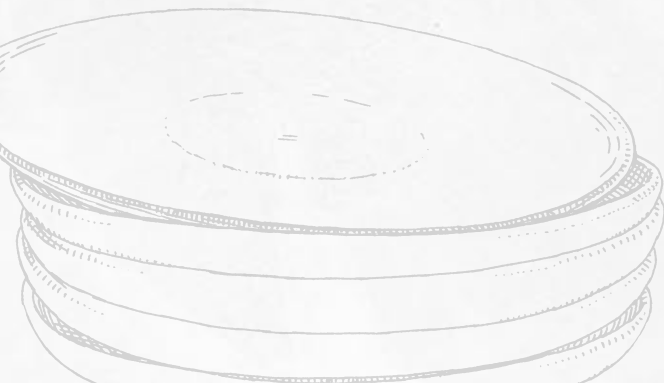
Remarkably quiet and hidden from view, our fully integrated dishwashers will leave you wondering whether they are on or off. Time Light is a smart way around that, projecting the wash status onto the floor to show you at a glance where the wash cycle is at. Similarly, Info Light projects a dot of light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



EFFICIENT SILENT DRIVE

Full power, less noise.

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



DOSAGE ASSIST

Get the most from your detergent.

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

*More flexibility,
more playroom*



FLEX BASKET SYSTEM

Fully flexible baskets.

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



Flex Third Basket

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



Flex Cutlery Drawer

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



Flex Pro

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

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

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

Dishwashers

S287HDX01A

Height 86.5cm, fully integrated

Fully Integrated Tall Tub Dishwasher



Capacity 14 place settings

Chef 70

Intensive Zone

Vario Speed

Time Light

Dosage Assist

Aqua Sensor

Additional cutlery basket

Rack Matic

Flex third basket

Aqua Stop

Efficient Drive Brushless motor

Home Connect

Door Open Assist

Integrated sensor touch buttons

8 Programs:

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

4 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry

Quiet operation 42dB
(Night Wash 40dB)

5 Star WELS water rating (D02568)

4 Star MEPS energy rating

Niche Dimensions (HxWxD):

865–925 x 600 x 550mm

S185HCX01A

Height 81.5cm, fully integrated

Fully Integrated Dishwasher



Capacity 15 place settings

Chef 70

Intensive Zone

Vario Speed

Info Light

Dosage Assist

Aqua Sensor

Additional cutlery basket

Rack Matic

Flex cutlery drawer

Aqua Stop

Efficient Drive Brushless motor

Home Connect

Door Open Assist

Integrated push buttons

6 Programs:

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

4 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry

Quiet operation 44dB

5.5 Star WELS water rating (D02547)

4 Star MEPS energy rating

Niche Dimensions (HxWxD):

815–875 x 600 x 550mm

S247HDS01A

Height 86.5cm, semi-integrated

Semi-integrated Tall Tub Dishwasher



Capacity 14 place settings

Chef 70

Intensive Zone

Vario Speed

–

Dosage Assist

Aqua Sensor

Additional cutlery basket

Rack Matic

Flex third basket

Aqua Stop

Efficient Drive Brushless motor

Home Connect

–

Front control sensor touch buttons

8 Programs:

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

4 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry

Quiet operation 42dB
(Night Wash 40dB)

5 Star WELS water rating (D02567)

4 Star MEPS energy rating

Niche Dimensions (HxWxD):

865–925 x 600 x 550mm

S125HCS01A

Height 81.5cm, built-under

Built-under Dishwasher



Capacity 15 place settings

Chef 70

Intensive Zone

Vario Speed

–

Dosage Assist

Aqua Sensor

Additional cutlery basket

Rack Matic

Flex cutlery drawer

Aqua Stop

Efficient Drive Brushless motor

Home Connect

–

Front control push buttons

6 Programs:

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

4 Special options:

Easy Clean, Intensive Zone,
Vario Speed, Extra Dry

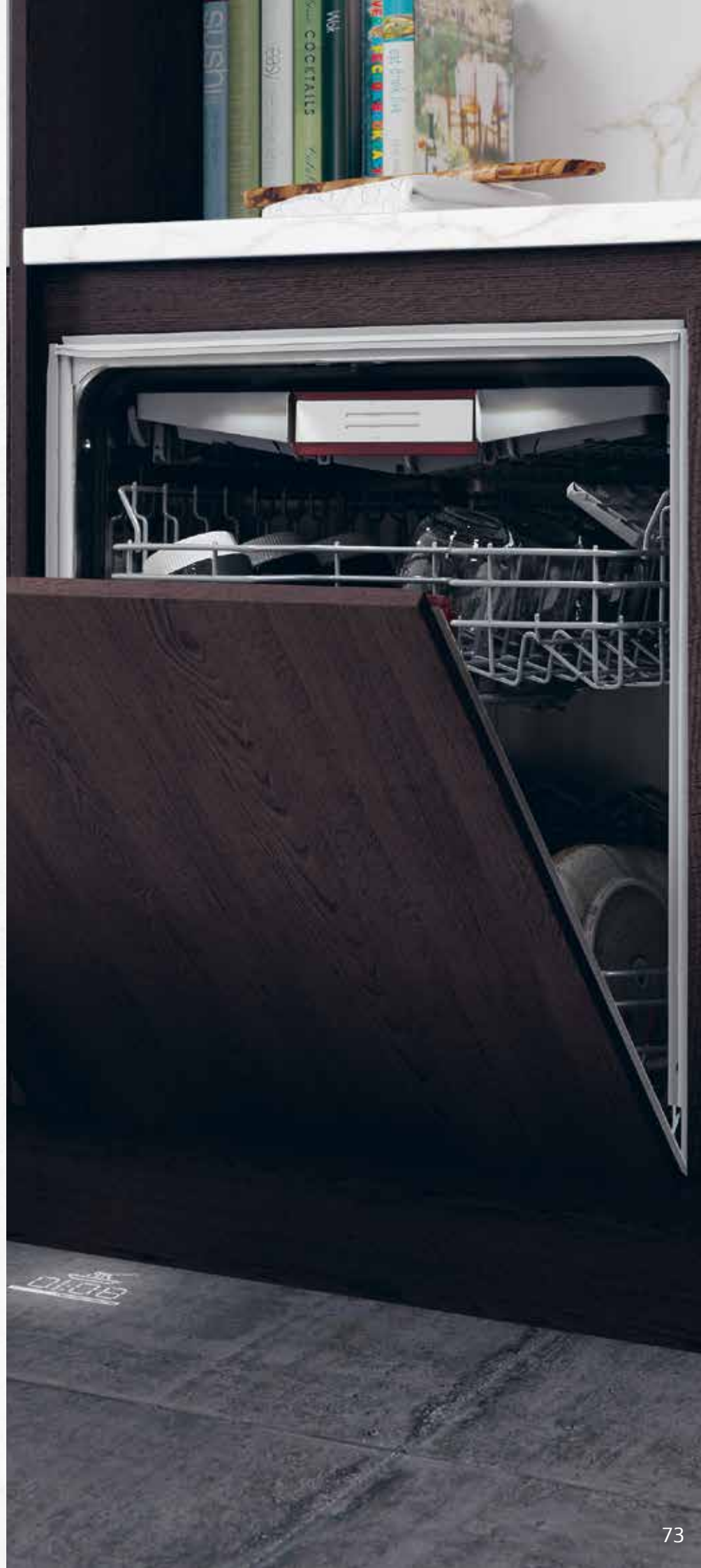
Quiet operation 44dB

5.5 Star WELS water rating (D02546)

4 Star MEPS energy rating

Niche Dimensions (HxWxD):

815–875 x 600 x 550mm







Let's keep it fresh

REFRIGERATION



The fridge freezer for food lovers

Every chef knows the importance of quality ingredients. That's why reliable food storage is crucial. Our built-in fridge with a bottom freezer offers the flexibility you need to keep your ingredients fresh and full of flavour for longer.





FRESH SAFE DRAWER

Ideal storage for fruit and vegetables.

Preserving food for up to two times as long as a conventional refrigerator drawer, market-fresh ingredients stay fresh and vibrant for longer.

HEIGHT ADJUSTABLE GLASS SHELVES

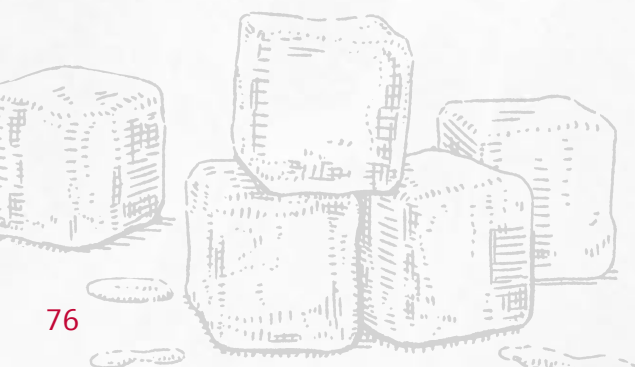
Your fridge loves being just as creative as you. Adjust the height of the shelves along with the size of your inspirations. Large items or larger portions – your height-adjustable shelves generously offer the space you need, again and again.



Overseas model shown

BOTTLE SHELF

Our bottle shelf holds bottles in place, stopping them slipping out of the stack and giving you more space and flexibility behind the fridge door.





SLIDE OUT EASY ACCESS SHELF

Slides out to give you better access to fridge contents. Delicious bites can often retreat to the back of the fridge. Now you can keep an eye on all your tasty ingredients. Our easy access shelf gives you an at-a-glance view of what's inside. Simply slide it open for easy access to your food.



BIG BOX

More Space for Creative Freezing.

Your freezer is now ready for the culinary adventures ahead. Store large items in the Big Box, an extra-large drawer that can cope with many challenges. Smaller items in the bottom bin plus an easily accessible drawer at the top completes your storage options.

Refrigeration



K17863D30A

Built-in refrigeration

**254L (Fridge 187L,
Freezer 67L)**

No Frost Freezer

Fridge/freezer combination

**Super Cool function
with automatic deactivation**

Super Freezing function

Multi-airflow system

Shelving and compartments (Fridge)

- 5 x Safety glass shelves
- 1 x Extendable glass shelf
- 5 x Door Bins
- 1 x Dairy compartment
- 1 x Fresh Safe drawer

Shelving and compartments (Freezer)

- 2 x transparent freezer bins
(including 1 Big Box)
- 1 x slide out drawer

3.5 Star MEPS energy rating
(276kWh energy consumption
per year)

Dimensions (HxWxD):

1772 mm x 558 mm x 545 mm







LEARN MORE ABOUT OUR
PRODUCTS AT NEFF.COM.AU

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BSH Home Appliances Pty Ltd. For all enquiries please
contact our NEFF Customer Care line on 1300 087 033
or visit www.neff.com.au

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