

THE NEFF COLLECTION: CATALOGUE.



COOKING PASSION SINCE 1877



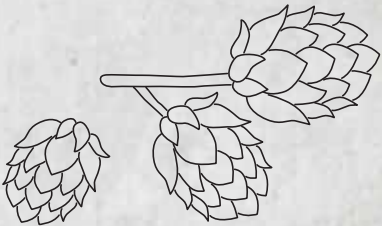
2 YEAR
WARRANTY

1st Edition 2021

www.neff.co.nz



CONTENTS



OPEN THE DOOR TO NEFF	4
THE NEFF RECIPE: 140 YEARS IN THE MAKING.	5
HOME CONNECT	6-7
OVENS	8-27
Oven Introduction	10-19
Cooking with a NEFF oven	20-21
Ovens	22-24
Compact Ovens	25-27
CREATIVE KITCHEN SOLUTIONS	28-33
Coffee Centre	30-31
Warming Drawers	32-33
COOKTOPS	34-53
Induction Cooktop Introduction	36-39
Induction Cooktops	40-41
Cooktop with Ventilation Introduction	42-43
Cooktop with Ventilation	44-47
Induction Accessories	48
Gas Cooktop Introduction	50-51
Gas Cooktops	52-53
RANGEHOODS	54-61
Rangehood Introduction	56-59
Rangehoods	60-61
DISHWASHERS	62-69
Dishwasher Introduction	64-67
Dishwashers	68-69
SPECIFICATIONS	70-85
SPECIFICATION DIAGRAMS	86-98

OPEN THE DOOR TO NEFF

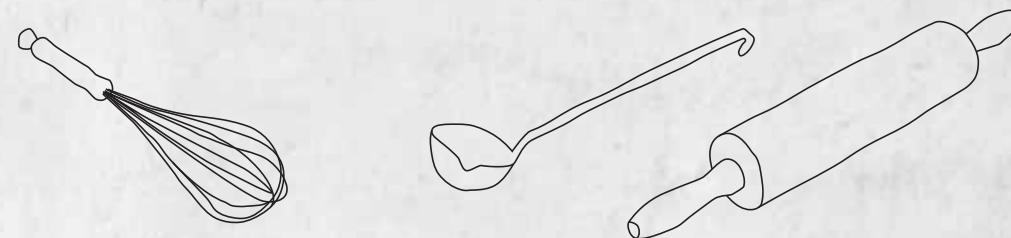
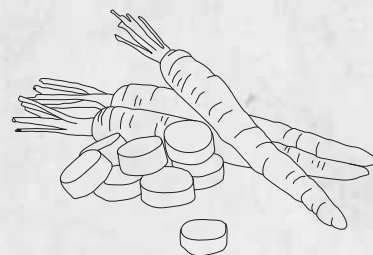


Cooking passion since 1877.

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.



COOKING INSPIRES PEOPLE,
PEOPLE INSPIRE US.



THE NEFF RECIPE: 140 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 Easy Clean 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.

2 YEAR WARRANTY

Our customers expect the best and that's exactly what we deliver. We back up our commitment with our guaranteed 2 year warranty on all appliances – this includes parts and labour.

2 YEAR
WARRANTY





A WORLD OF INSPIRATION



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

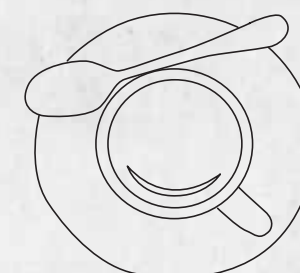


WAKE UP AND SMELL THE COFFEE



Your favourite coffee and music are waiting for you in the kitchen.

Just say the word and your favourite coffee will be ready in no time. If you integrate voice control into your connected kitchen, you can add an automatically prepared coffee to your morning routine and order the coffee from another room. A voice command is all it takes to get the day started with motivational music while sipping your espresso or flat white.

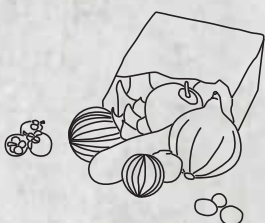


HOME CONNECT



Start cooking with the app and get notified when dinner is ready.

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





OVENS



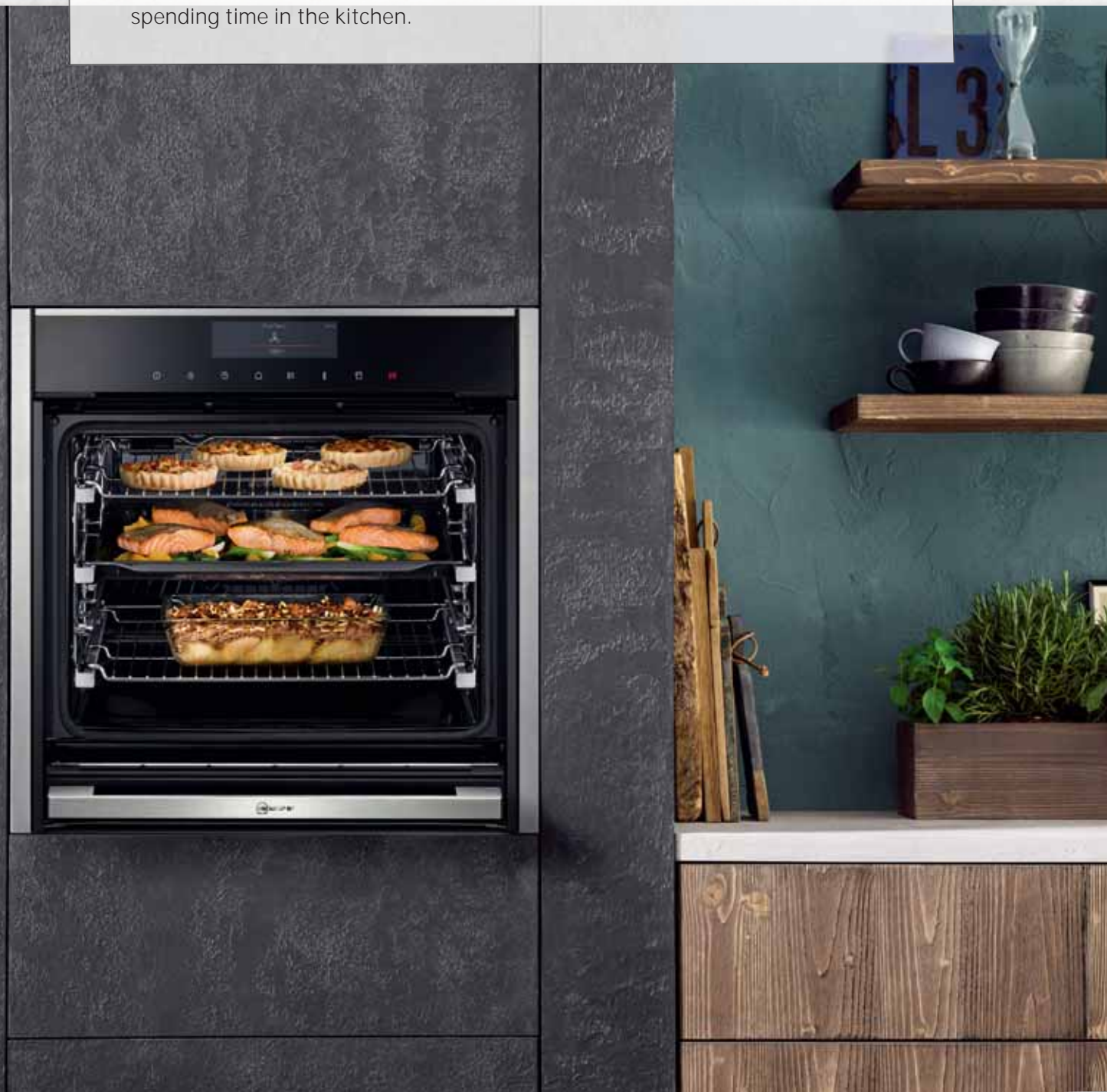
Inspired by the most exacting demands.

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.

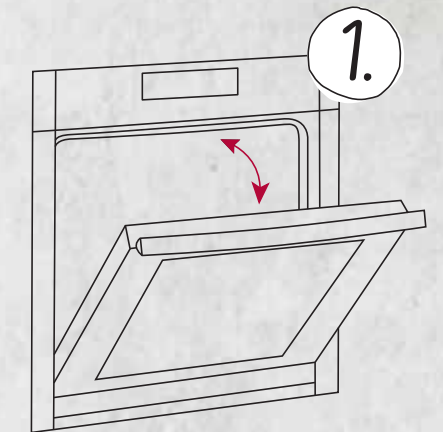


SLIDE & HIDE

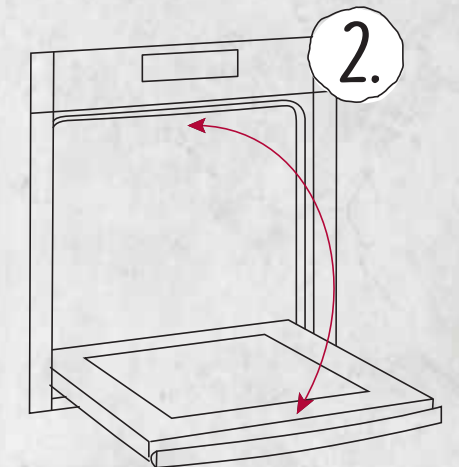


Get closer to your cooking.

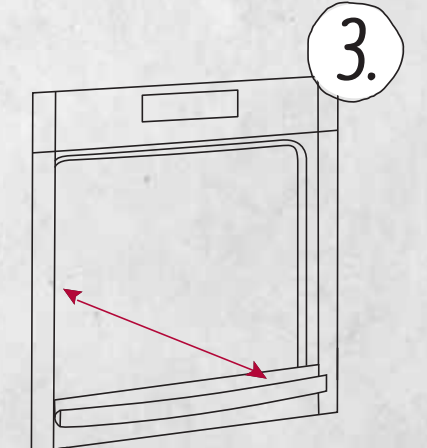
With Slide&Hide nothing gets in your way anymore, not even the oven door. When open, the oven door disappears beneath the 71L oven compartment, giving you full access to baste and taste without any obstruction. This true innovation from NEFF is also a real space saver – perfect for the compact kitchen.



Accessible – baste, taste and monitor your dishes throughout the cooking process.



Space saving – slide the door away to maximise space in small kitchens.



Unique – be the envy of all your dinner guests with the only oven to feature a disappearing door.

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**.

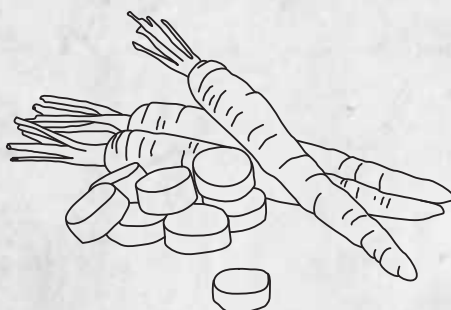
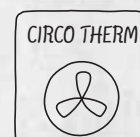


CIRCO THERM

Simultaneous cooking on multiple levels.

With your NEFF oven you can cook, roast and bake completely different dishes simultaneously on up to four 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.

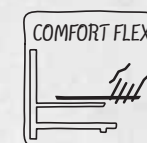
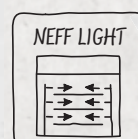
CircoTherm works by drawing air in from the oven via a powerful stainless steel fan. It then heats up the air and forces it right back into the oven cavity through strategically placed ducts in the rear wall.



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.



COMFORT FLEX

Baking trays handled with ease.

Pull out, lift, and serve. With the Comfort Flex 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 Comfort Flex 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.



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

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. For each one, the Baking and Roasting Assistant serves up a cooking suggestion 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.



FULL STEAM

A full function oven and steamer in one.

Our Full Steam ovens combine all the heating functions of a conventional oven with those of a steam cooker. Use Full Steam 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.



THE PERFECT
STEAM SOLUTIONS
TO COMPLEMENT
ANY RECIPE.



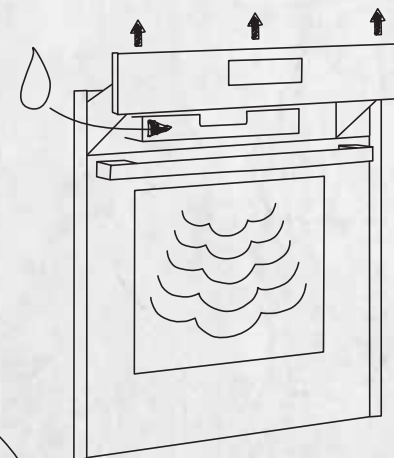
1. Vacuum-seal your selected ingredients.

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

VARIO STEAM

Innovative steam assistance.

Vario Steam 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 crisper, juicier roasts.



STEAM INJECT
Vario Steam and Full Steam quickly and evenly add the desired amount of steam throughout the whole cavity via SteamInject, an inlet next to the fan.



The water container is easy to remove and refill.

SOUS-VIDE

Intense flavours using Full Steam.

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 Sous-vide heating mode. Available in a range of our Full Steam ovens, this mode keeps the steam at a constant low temperature for longer, maintaining the moisture and texture of your food without overcooking it.

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.



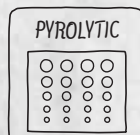
OVEN CLEANING MADE EASY.

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.



NEFF pyrolytic ovens also come with our efficient Easy Clean 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 Easy Clean program. It softens baked on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.

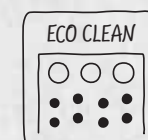


ECO CLEAN



Other NEFF cleaning functions include Eco Clean with Easy Clean.

Our Eco Clean 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 Eco Clean cleaning function that uses a temperature of 275°C to automatically remove burnt-on food without chemical cleaners.



All ovens with Eco Clean coating also have Easy Clean to help clean the bottom – it softens burnt-on food with warm water. After the program has finished you just have to wipe the base with a damp cloth.

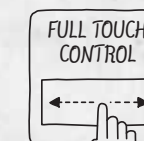
SIMPLE OPERATION OF ADVANCED COOKING PROGRAMS.

FULL TOUCH CONTROL



Easy operation at your fingertips.

The intuitive Full Touch Control 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 Full Touch Control, the convenient Shift Control 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.

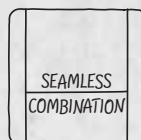


SEAMLESS COMBINATION



An eye-catcher in any kitchen.

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.



COMBINING A FULL SIZE OVEN WITH A COMPACT OVEN, OR WARMING DRAWER

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.

SeamlessCombination kits:

Z11SZ60X0, Z11SZ80X0, Z11SZ90X0

Note: The SeamlessCombination kits are not compatible with the C17KS61H0 coffee machine.

© **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.

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.



Combination shown:
45cm compact oven with 14cm warming drawer and Z11SZ60X0 SeamlessCombination kit.



Combination shown:
60cm oven with 29cm warming drawer and Z11SZ80X0 SeamlessCombination kit.



Combination shown:
45cm compact oven with 60cm oven and Z11SZ90X0 SeamlessCombination kit. (Z11SZ90X0 includes the insertion floor)



COOKING WITH A NEFF OVEN



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.

OVEN FUNCTIONS

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, bread, cakes and meats.

CIRCO THERM INTENSIVE

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.

FULL SURFACE GRILL

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

CENTRE AREA GRILL

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

LOW TEMPERATURE 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. The Low Temperature 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

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

VARIO STEAM

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

FULL STEAM

Make your favourite dishes healthier by locking in food's nutrients 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.

SOUS-VIDE

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

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 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.

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.

KEEP WARM

The right setting for keeping food warm without drying it out before serving. Typically set between 60°C and 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 Vario Steam or Full Steam functions, contain a descaling program which can be set according to the hardness of the water.

PYROLYTIC CLEANING

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

ECO CLEAN

A special electronic setting designed to keep Eco Clean 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.

Eco Clean 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 Easy Clean program. It softens baked-on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.

DRYING

Dries the cooking compartment after a steam function.

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.

MY PROFILE

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

HOME CONNECT

Home Connect helps you to unleash your cooking creativity by allowing you to manage your oven and coffee machine over your Wi-Fi. Tap via the app, speak to your oven with voice control, and make appliances interact with one another automatically. Home Connect is an ever-growing platform that brings the future to your kitchen. For further information please check: www.home-connect.co.nz.

OVENS WITH FULL STEAM



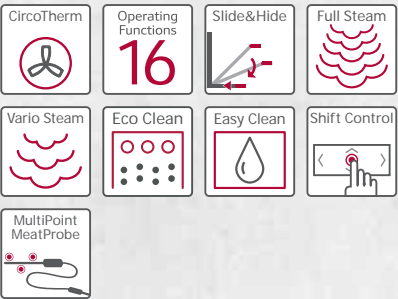
B48FT78H0B
Slide&Hide Oven
with Full Steam

- PRODUCT OVERVIEW
- 71L capacity
 - 4 shelf positions
 - 18 operating functions
 - 30 automatic programs
 - 5.7" TFT colour display with Full Touch Control

- CLEANING
- Eco Clean (ceiling, rear, side liners)
 - Easy Clean

- KEY FEATURES
- Slide&Hide door with rotating handle
 - CircoTherm
 - Baking and Roasting Assistant
 - Full Steam
 - Vario Steam
 - Sous-vide
 - MultiPoint MeatProbe
 - Comfort Flex rails (inc. 1 telescopic rail)
 - NeffLight
 - Home Connect

DIMENSIONS (HxWxD)
595 x 596 x 548mm



B47FS36N0B
Slide&Hide Oven
with Full Steam

- PRODUCT OVERVIEW
- 71L capacity
 - 4 shelf positions
 - 16 operating functions
 - 30 automatic programs
 - 4.1" TFT colour display with illuminated Shift Control

- CLEANING
- Eco Clean (ceiling, rear, side liners)
 - Easy Clean

- KEY FEATURES
- Slide&Hide door with rotating handle
 - CircoTherm
 - Baking and Roasting Assistant
 - Full Steam
 - Vario Steam
 - MultiPoint MeatProbe
 - LED light

DIMENSIONS (HxWxD)
595 x 596 x 548mm

Please see product overview for further information, pages 70–73

OVENS WITH VARIO STEAM



B58VT68H0B
Pyrolytic Slide&Hide Oven
with Vario Steam

- PRODUCT OVERVIEW
- 71L capacity
 - 4 shelf positions
 - 16 operating functions
 - 14 automatic programs
 - 5.7" TFT colour display with Full Touch Control

- CLEANING
- Pyrolytic
 - Easy Clean

- KEY FEATURES
- Slide&Hide door with rotating handle
 - CircoTherm
 - Baking and Roasting Assistant
 - Vario Steam
 - MultiPoint MeatProbe
 - Comfort Flex rails (inc. 1 telescopic rail)
 - NeffLight
 - Home Connect

DIMENSIONS (HxWxD)
595 x 596 x 548mm



B57VS26N0B
Pyrolytic Slide&Hide Oven
with Vario Steam

- PRODUCT OVERVIEW
- 71L capacity
 - 4 shelf positions
 - 15 operating functions
 - 14 automatic programs
 - 4.1" TFT colour display with illuminated Shift Control

- CLEANING
- Pyrolytic
 - Easy Clean

- KEY FEATURES
- Slide&Hide door with rotating handle
 - CircoTherm
 - Baking and Roasting Assistant
 - Vario Steam
 - MultiPoint MeatProbe
 - LED light

DIMENSIONS (HxWxD)
595 x 596 x 548mm



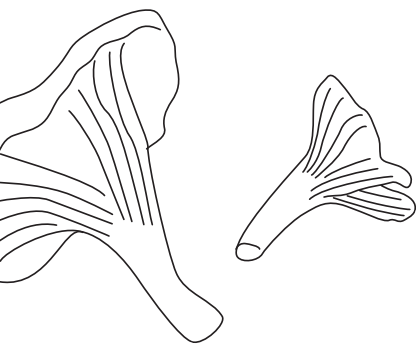
B57VR22N0B
Pyrolytic Slide&Hide Oven
with Vario Steam

- PRODUCT OVERVIEW
- 71L capacity
 - 4 shelf positions
 - 14 operating functions
 - 14 automatic programs
 - 2.5" TFT colour display with illuminated Shift Control

- CLEANING
- Pyrolytic
 - Easy Clean

- KEY FEATURES
- Slide&Hide door with rotating handle
 - CircoTherm
 - Vario Steam
 - LED light

DIMENSIONS (HxWxD)
595 x 596 x 548mm



OVENS



B57CR22N0B
Pyrolytic Slide&Hide Oven

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic
- Easy Clean

KEY FEATURES

- Slide&Hide door with rotating handle
- CircoTherm
- Halogen light

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

COMPACT OVENS WITH FULL STEAM



C18FT56H0B
Compact Oven with Full Steam

PRODUCT OVERVIEW

- 47L capacity
- 3 shelf positions
- 18 operating functions
- 30 automatic programs
- 5.7" TFT colour display with Full Touch Control

CLEANING

- Eco Clean (ceiling, rear, side liners)
- Easy Clean

KEY FEATURES

- CircoTherm
- Baking and Roasting Assistant
- Full Steam
- Vario Steam
- Sous-vide
- MultiPoint MeatProbe
- Comfort Flex rails (inc. 1 telescopic rail)
- LED light
- Home Connect

DIMENSIONS (HxWxD)

- 455 x 596 x 548mm

Please see product overview for further information, pages 74–75



C17FS32H0B
Compact Oven with Full Steam

PRODUCT OVERVIEW

- 47L capacity
- 3 shelf positions
- 16 operating functions
- 30 automatic programs
- 4.1" TFT colour display with illuminated Shift Control

CLEANING

- Eco Clean (ceiling, rear, side liners)
- Easy Clean

KEY FEATURES

- CircoTherm
- Baking and Roasting Assistant
- Full Steam
- Vario Steam
- LED light
- Home Connect

DIMENSIONS (HxWxD)

- 455 x 596 x 548mm

COMPACT OVENS WITH MICROWAVE



Operating Functions

14

Maximum Microwave Power (W)

900

Pyrolytic

Easy Clean

Shift Control

Wi-Fi

Operating Functions

6

Maximum Microwave Power (W)

900

Shift Control

C27MS22H0B
Pyrolytic Compact Oven
with Microwave

- PRODUCT OVERVIEW
- 45L capacity
 - 3 shelf positions
 - 14 operating functions
 - 14 automatic programs
 - 4.1" TFT colour display with illuminated Shift Control

- CLEANING
- Pyrolytic
 - Easy Clean

- KEY FEATURES
- 900W microwave
 - Baking and Roasting Assistant
 - LED light
 - Home Connect

DIMENSIONS (HxWxD)
● 455 x 596 x 548mm

C17MR02N0B
Compact Oven
with Microwave

- PRODUCT OVERVIEW
- 45L capacity
 - 3 shelf positions
 - 8 operating functions
 - 14 automatic programs
 - 2.5" TFT colour display with illuminated Shift Control

- KEY FEATURES
- 900W microwave
 - LED Light

DIMENSIONS (HxWxD)
● 455 x 596 x 548mm



CREATIVE KITCHEN SOLUTIONS



Clever companions for more variety in your kitchen.

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 (N17HH10N0A).

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 Senso Flow System 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 My Coffee 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

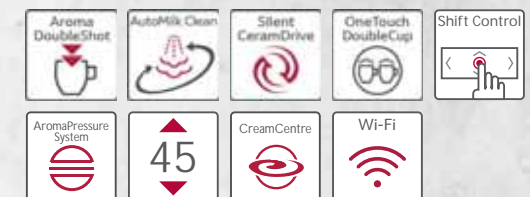
After brewing, the internal piping is thoroughly rinsed automatically, ensuring 100% hygiene and a pure flavour every time.



HOME CONNECT

Discover the new way of controlling home appliances: by app. The Home Connect app allows you to access the appliance from anywhere – at home using WiFi, when away from home using the mobile phone network.

COFFEE CENTRE



C17KS61H0

Coffee Centre

PRODUCT OVERVIEW

- 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 Shift Control

SPECIAL FEATURES

- 8 Personalised My Coffee 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
- Silent Ceram Drive ceramic grinding unit
- Home Connect

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 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

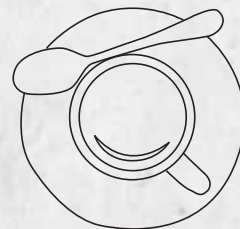
Please see product overview for further information, page 78

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 (N17HH10N0A).

WARMING DRAWERS



N17HH20N0A 29cm Warming Drawer

PRODUCT OVERVIEW

- 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)

- 290 x 596 x 548mm

N17HH10N0A 14cm Warming Drawer

PRODUCT OVERVIEW

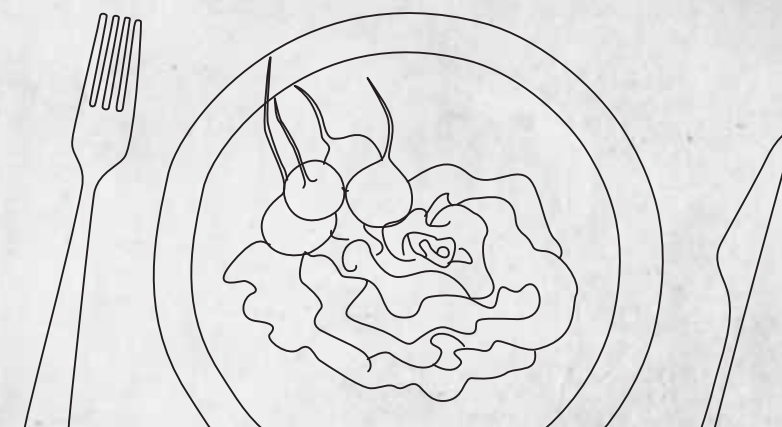
- 20L capacity
- 4 function settings: food warming, defrosting, dough proving, tableware warming
- Can accommodate up to 12 plates or 64 espresso cups
- Temperature range 40°–80°C
- Fully extendable pull out drawer
- Push and pull opening mechanism

OPTIONAL ACCESSORIES

- SeamlessCombination kit 45cm compact appliance + 14cm warming drawer Z11SZ60X0

DIMENSIONS (HxWxD)

- 140 x 596 x 548mm



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.

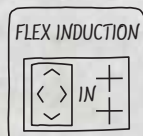
Flex Induction Cooktop with TwistPadFire (T59TS61N0) and 90cm Wall Mounted Canopy Rangehood (D96BMU5N0A).

INDUCTION COOKTOPS

Intelligent cooking starts here.

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 minimalistic design trend.

FLEX INDUCTION IS PERFECT FOR ANY SIZE PAN, ANYWHERE.



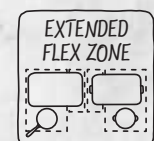
FLEX INDUCTION – MORE SPACE FOR INDULGENCE

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



DO THE TWIST WITH THE TWIST PAD FIRE. MAKING COOKING EFFORTLESS

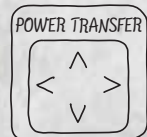
From the first touch, the NEFF cooktops are extremely easy to use with an intuitive operation. The TwistPadFire comes with a red ring of light – an innovation which is a functional and aesthetic highlight to your kitchen. All you need to do is place the magnetic dial in the centre of the control area 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

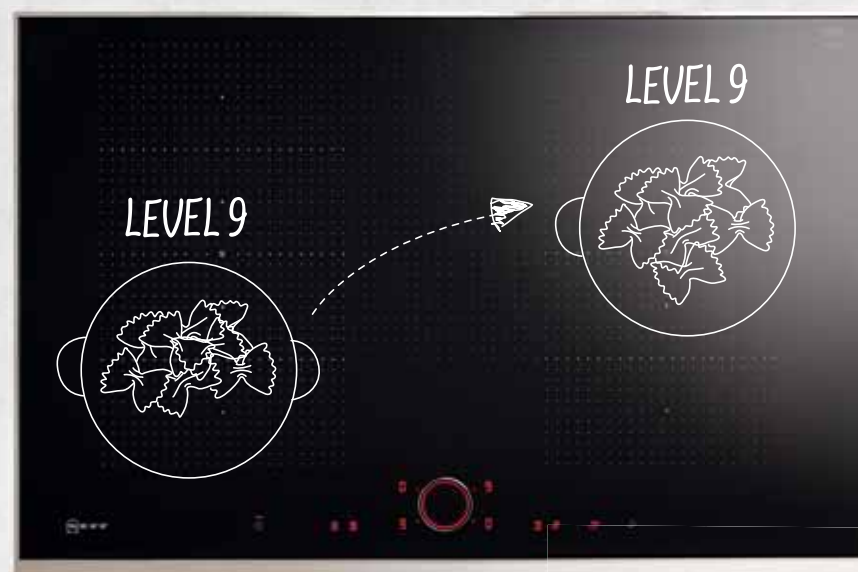
Now, entire zones can be activated and pans placed anywhere within that zone will receive instant, even heat. You can also place roasters horizontally and use the other cooking zones for additional pans. This will put an end to juggling hot pans on your cooktop when cooking multiple meals.



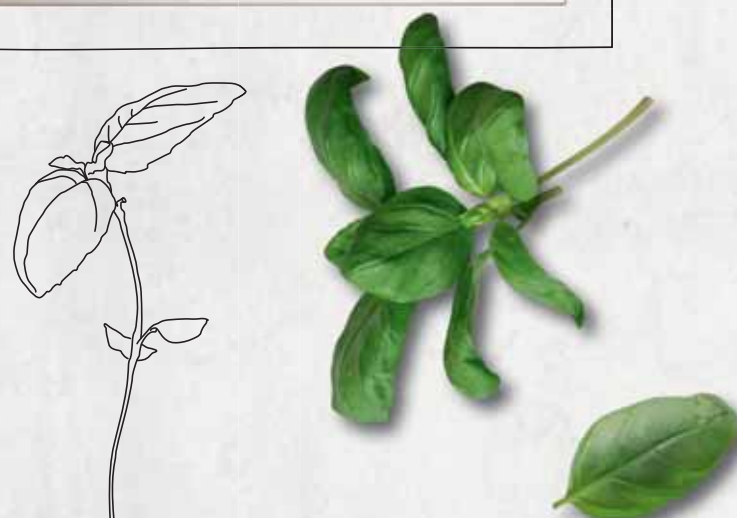


POWER TRANSFER – MOVE YOUR POTS AND TAKE THE HEAT SETTINGS WITH YOU

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.



COOKING IS A MATTER OF YOUR MINDSET.

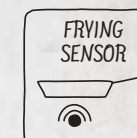


For your perfect companion try our Griddle Plate. Please see page 48 for more details.



FRYING SENSOR – THE SMART WAY TO FRY

The Frying Sensor 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 Frying Sensor makes continuous setting adaptations unnecessary and burning almost impossible.



POT BOOST

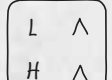


POWER BOOST FOR POTS – ON THE FAST TRACK TOWARDS GREAT TASTE

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 MOVE



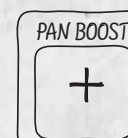
POWER MOVE – DIVIDE YOUR FLEX ZONE INTO THREE HEATING ZONES

The Power Move function allows you to divide your induction cooktop with Flex Induction 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.

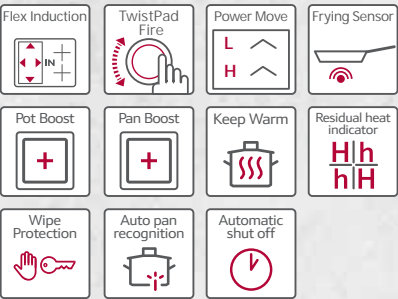
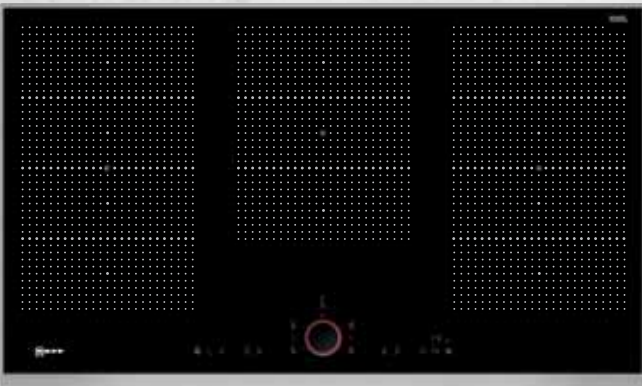


POWER BOOST FOR PANS – AN EVEN FASTER WAY OF COOKING SAFELY

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



INDUCTION COOKTOPS

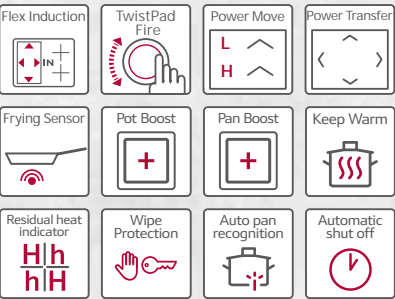
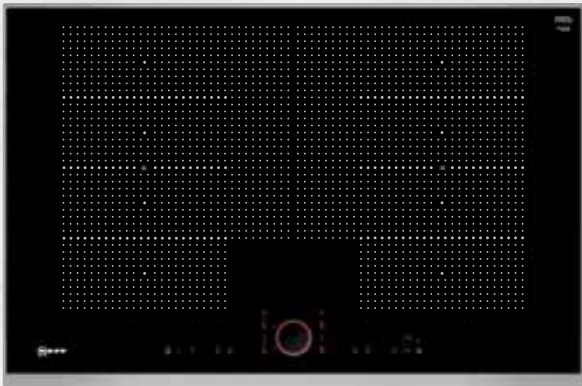


T59TS61N0
90cm Flex Induction Cooktop

- PRODUCT OVERVIEW
- 5 induction zones including 3 Flex Induction zones
 - 17 power levels per zone
 - Black ceramic glass with stainless steel trim

- KEY FEATURES
- TwistPadFire removable magnetic control
 - Frying Sensor with 5 temperature settings
 - Power Move
 - Child safety lock
 - LED display and timer for each zone

DIMENSIONS (HxWxD)
51 x 918 x 546mm



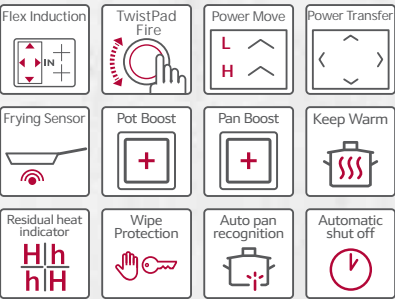
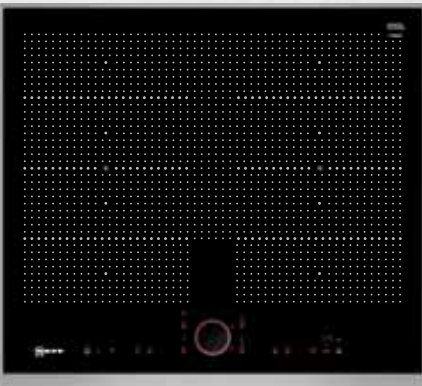
T68TS61N0
80cm Extended Flex Induction Cooktop

- PRODUCT OVERVIEW
- 4 induction zones including 2 Flex Induction zones
 - 17 power levels per zone
 - Black ceramic glass with stainless steel trim

- KEY FEATURES
- Extended Flex Induction
 - TwistPadFire removable magnetic control
 - Frying Sensor with 5 temperature settings
 - Power Move
 - Power Transfer
 - Child safety lock
 - LED display and timer for each zone

DIMENSIONS (HxWxD)
51 x 826 x 546mm

Please see product overview for further information, page 80

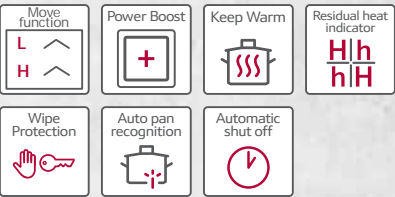
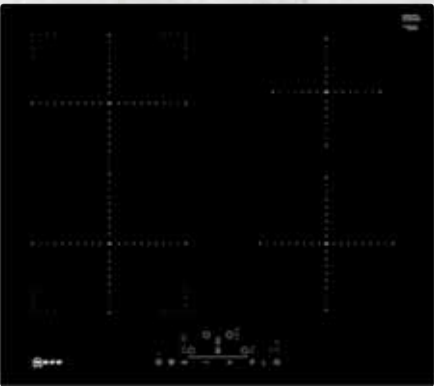


T66TS61N0
60cm Extended Flex Induction Cooktop

- PRODUCT OVERVIEW
- 4 induction zones including 2 Flex Induction zones
 - 17 power levels per zone
 - Black ceramic glass with stainless steel trim

- KEY FEATURES
- Extended Flex Induction
 - TwistPadFire removable magnetic control
 - Frying Sensor with 5 temperature settings
 - Power Move
 - Power Transfer
 - Child safety lock
 - LED display and timer for each zone

DIMENSIONS (HxWxD)
56 x 606 x 546mm



T46FD53X2
60cm Induction Cooktop

- PRODUCT OVERVIEW
- 4 Induction Zones including 1 Combi Zone
 - 17 power levels per zone
 - Black ceramic glass with bevelled front edge

- KEY FEATURES
- DirectSelect Touch Control interface
 - Power Boost
 - Move function
 - Child safety lock
 - LED display and timer for each zone

DIMENSIONS (HxWxD)
51 x 592 x 522mm

COOKTOP WITH VENTILATION

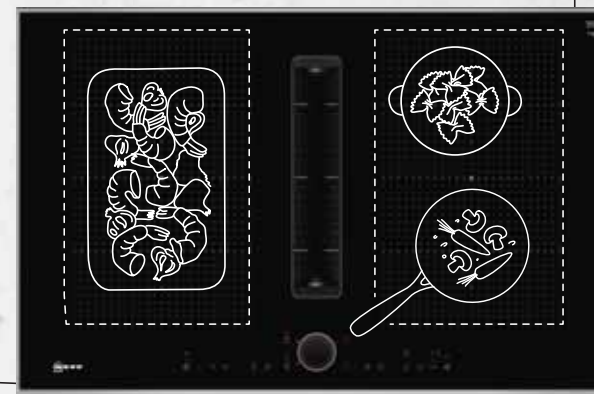


2 in 1: a cooktop and rangehood in one appliance.

The Flex Induction 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.

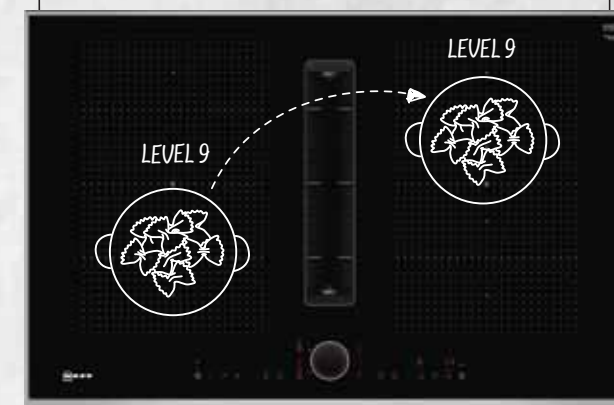
DOUBLE FLEX INDUCTION

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.



POWER TRANSFER

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



AUTOMATIC AIR SENSOR

The sensor-controlled system monitors steam and odours and adjusts the ventilation power level automatically.

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.



EASY AS 123

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

TWIST PAD FIRE

The TwistPadFire is framed in stainless steel. With the intuitive ring you can adjust the heat levels of your cooktop as well as the ventilation settings.



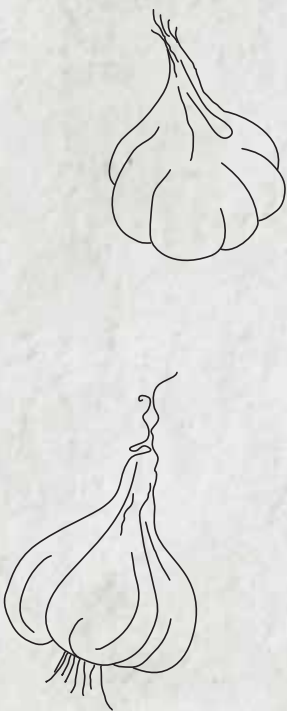
COOKTOP WITH VENTILATION



COOKTOP



VENTILATION



FLEXIBLE
INSTALLATION OPTIONS

Ducted or recirculating, your choice.

The Flex Induction cooktop with downdraft ventilation allows for flexible and convenient ducted or various recirculating ventilation solutions. A ducted air extraction is recommended if there is the opportunity to discharge the odours directly outside. If this is not possible, a recirculation kit provides an easy-to-implement solution that nullifies the cooking odours through highly effective NEFF Clean Air filters before recirculating the air back into the kitchen. This allows classic as well as ultra-modern stylish kitchen concepts with floating islands, with or completely without air ducts. Both ducted and recirculation kits allow for under bench cupboard space to be retained, leaving space for drawers or shelves to be installed if you wish.



AIR EXTRACTION.



ISLAND RECIRCULATION.



T58TL6EN2
80cm Induction Cooktop with Downdraft Ventilation

COOKTOP

PRODUCT OVERVIEW

- 4 induction zones including 2 Flex Induction zones
- 17 power levels per zone
- Black ceramic glass with stainless steel trim

KEY FEATURES

- TwistPadFire removable magnetic control
- Frying Sensor with 5 temperature settings
- Power Transfer
- Power Move
- Child safety lock
- Home Connect

Please note: An installation kit option must be purchased to complete the unit.
Z811DU0 for air extraction*
Z821PDO for recirculation*
Z821UD0 for island recirculation
*Additional ducting components are required to finish the installation.

DIMENSIONS (HxWxD)

- 223 x 826 x 546mm

VENTILATION

PRODUCT OVERVIEW

- 17 fan speed levels plus 2 intensive settings
- Maximum extraction rate 622m³/h
- Quiet operation 42/74dB (min/max)

KEY FEATURES

- Automatic Air Sensor monitors steam and odours and adjusts the power level automatically or can be manually controlled via the TwistPadFire
- Dishwasher safe stainless steel grease filters
- Efficient Drive Brushless motor

INSTALLATION KITS



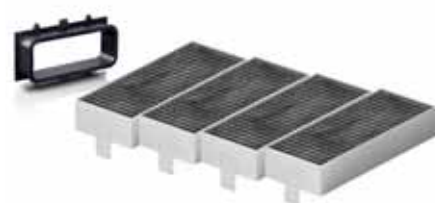
Your Flex Induction cooktop with downdraft ventilation must be ordered with a corresponding installation kit (ordered separately). The filters are conveniently and easily accessed from above the appliance, which makes replacing them very easy.



BASIC INSTALLATION EXAMPLES



The below examples provide an insight to some basic installation solutions and all the parts necessary to complete each one. All further necessary flat ducting elements (DN 150) must be ordered additionally. These are examples only and the possibilities, thanks to the interconnecting ducting components, are endless and extremely flexible. Contact your NEFF dealer or kitchen specialist for more information.



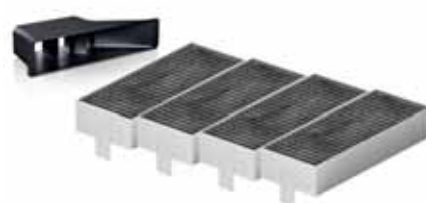
Z821UD0
Island recirculation kit

- The island recirculation kit enables very convenient planning and quick installations.

INCLUDES

- Telescopic slider with self-adhesive air tight seal
- 4 Clean Air Odour filters

Note: this kit is only recommended for island recirculation configurations. If you are recirculating against a wall Z821PD0 recirculating kit is recommended for use.



Z821PD0
Air recirculation kit

- Mandatory kit required for air recirculation configurations.

INCLUDES

- 4 powerful Clean Air air circulation filters optimized for odour reduction (e.g. fish smells) and low noise
- A diffuser element to spread the outflowing air in below the plinth area
- A sealing gasket (air tight seal)



Z811DU0
Air extraction kit

- Mandatory kit required for air extraction ducted configurations.

INCLUDES

- 4 high-performance, low-noise acoustic filters
- A sealing gasket (air tight seal)



Island recirculation

T58TL6EN2 downdraft cooktop
+ Z821UD0 island recirculation kit

No further ducting components are required for island recirculation.

Air recirculation

T58TL6EN2 downdraft cooktop
+ Z821PD0 air recirculation kit
+ Z861SB3 vertical 90° bend
+ Z861SS1 connector sleeve element
+ Z861SM2 straight tube 1000mm
+ Z861SS1 connector sleeve element
+ Z861SB2 vertical 90° bend

Air extraction

T58TL6EN2 downdraft cooktop
+ Z811DU0 air extraction kit
+ Z861SB3 vertical 90° bend
+ Z861SS1 connector sleeve element
+ Z861SM2 straight tube 1000mm
+ Z861SS1 connector sleeve element
+ Z861SB2 vertical 90° bend



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.
Dimensions: 37 x 25cm.
Cooking area: 34 x 17cm.



Z9417X2

TEPPAN YAKI PLATE

The Teppan Yaki **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.
Dimensions: 41.5 x 26.5cm.
Cooking surface: 38 x 21cm.



Z943SE0

COOKWARE SET

Two pots and a pan let you fry, stew and sizzle your way to a festive feast. Dishwasher and ovenproof (without glass lid) up to 220°C.
Frying pan Ø 24cm.
Saucepan Ø 16cm, 1.2L capacity, with glass lid.
Pot Ø 22cm, 4.2L capacity, with glass lid.



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.

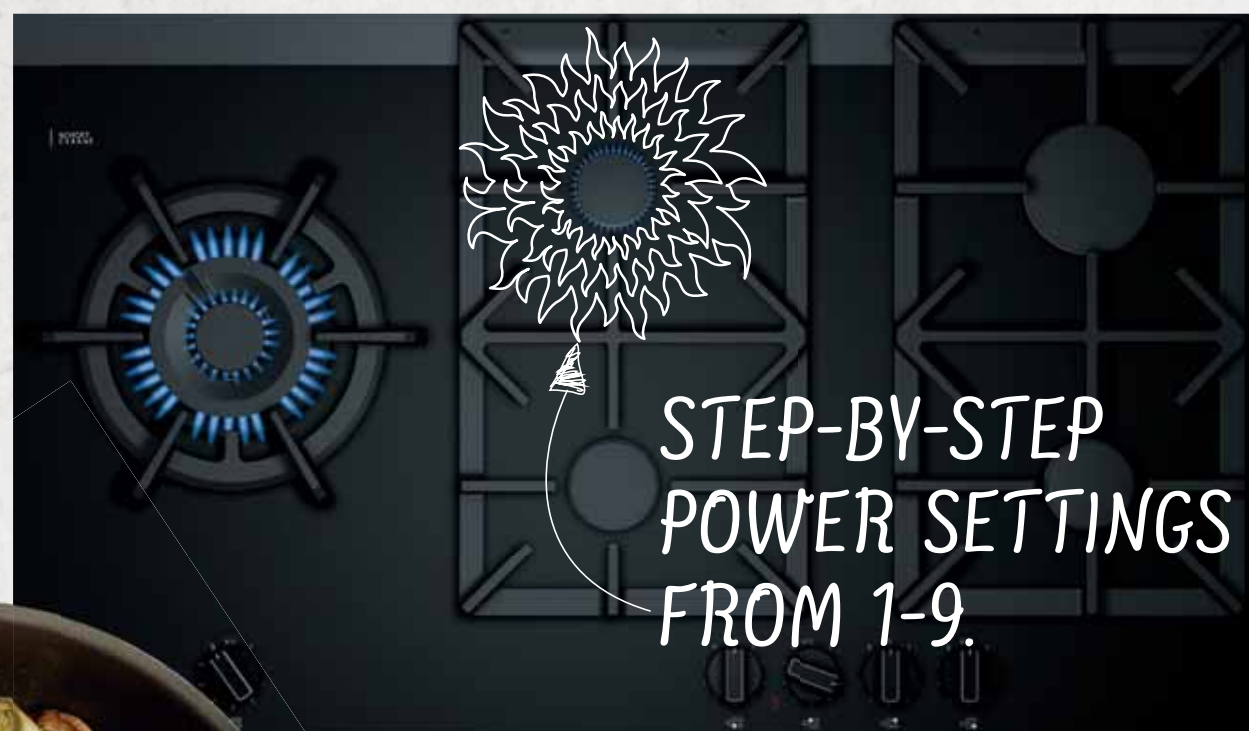
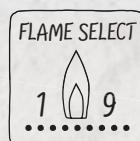


GAS COOKTOPS - WITH FLAME SELECT

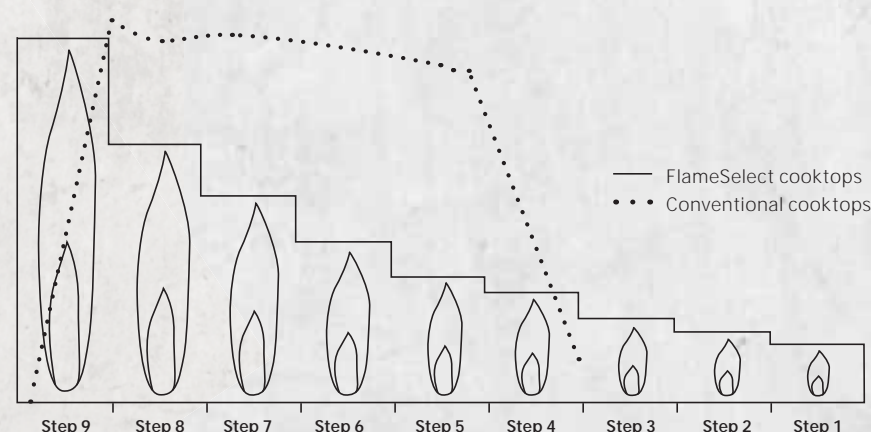


You can find your perfect flame for every dish,
with 9-level FlameSelect.

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.



STEP-BY-STEP
POWER SETTINGS
FROM 1-9.



EASY-TO-USE KNOB DESIGN – FOR HANDS ON COOKING

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



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 - 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.

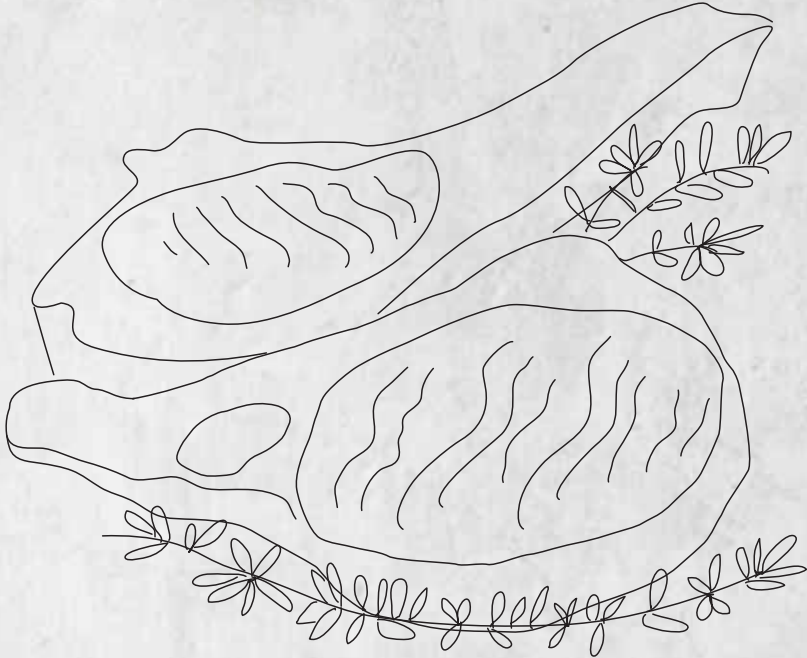
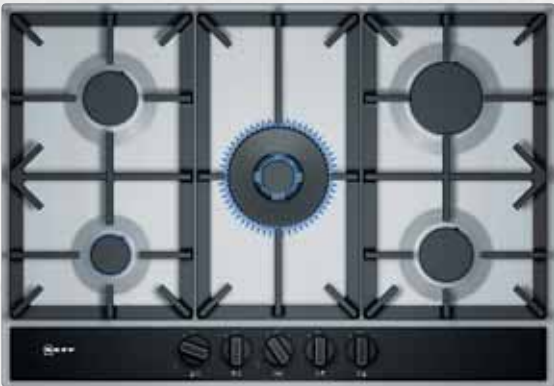


DUAL FLAME WOK BURNER

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.



GAS COOKTOPS



T29TA79N0A
90cm FlameSelect Gas Cooktop

PRODUCT OVERVIEW

- 5 gas burners:
 - 1 x 22 MJ/h dual flame wok
 - 1 x high speed
 - 2 x standard
 - 1 x economy
- Black ceramic glass base and stainless steel trim
- LED display
- Auto ignition via control knob
- Cast Iron Pan Supports with protective rubber feet

KEY FEATURES

- FlameSelect step valve
- Residual heat indicator
- Dual flame wok burner

STANDARD ACCESSORIES

- Wok ring support
- Cross support for Espresso
- Available for natural gas (factory setup) or LPG (via included conversion kit)

DIMENSIONS (HxWxD)

- 59 x 918 x 546mm

T27DA69N0A
75cm FlameSelect Gas Cooktop

PRODUCT OVERVIEW

- 5 gas burners:
 - 1 x 19.5 MJ/h dual flame wok
 - 1 x high speed
 - 2 x standard
 - 1 x economy
- Stainless steel base and glass control panel
- LED display
- Auto ignition via control knob
- Cast Iron Pan Supports with protective rubber feet

KEY FEATURES

- FlameSelect step valve
- Residual heat indicator
- Dual flame wok burner

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 750 x 520mm

T26DS59N0A
60cm FlameSelect Gas Cooktop

PRODUCT OVERVIEW

- 4 gas burners:
 - 1 x 13.6 MJ/h wok
 - 2 x standard
 - 1 x economy
- Stainless steel base
- Auto ignition via control knob
- Cast Iron Pan Supports with protective rubber feet

KEY FEATURES

- FlameSelect step valve

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





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. The rangehoods are quiet and efficient, while adding a sense of design to your kitchen.

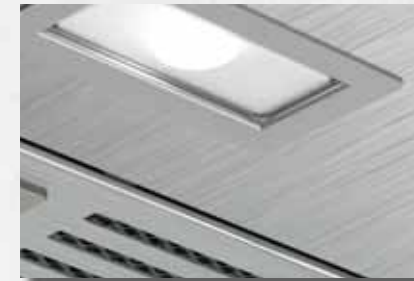
CANOPY RANGEHOOD



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



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 Soft Light which gently fades lighting in and out with a dimmer function.



BUILT-IN RANGEHOODS



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.



EFFICIENT DRIVE MOTOR

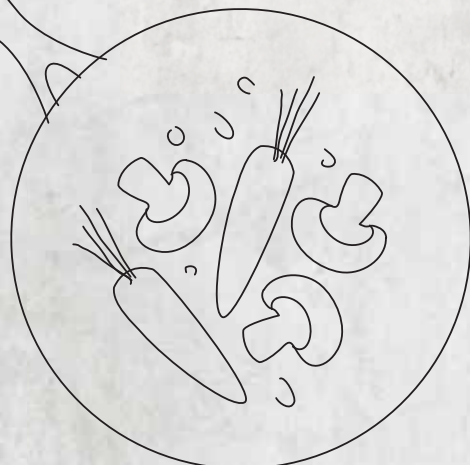


NEFF rangehoods are exceptionally quiet and energy efficient thanks to the ultra-efficient high-speed rangehood fan, with Efficient Drive motor technology and LED lights.



FILTERS

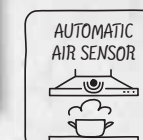
Our rangehoods have metal grease filters that are designed to last for the lifetime of the rangehood. Metal grease filters can be taken in and out very simply and are easy to clean by popping them in the dishwasher on a regular basis.



AUTOMATIC AIR SENSOR



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.



EXTRACTION REQUIREMENTS EXPLAINED



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

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

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

USE THE FOLLOWING EQUATION TO CALCULATE YOUR EXTRACTION RATE:

Volume of kitchen (length x width x height)
eg. 4m x 4m x 2.5m = 40m³



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)

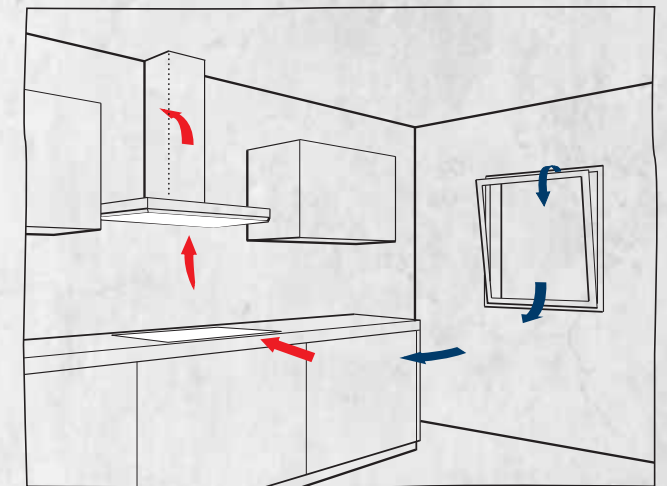
EXTRACTION OR RECIRCULATION?

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.

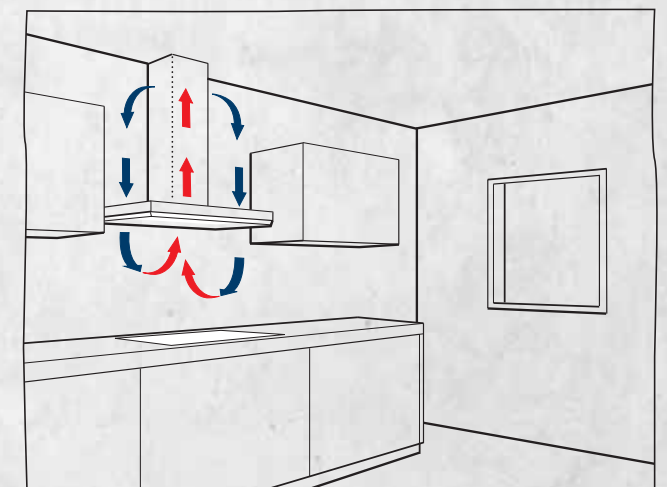
HINTS AND TIPS

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

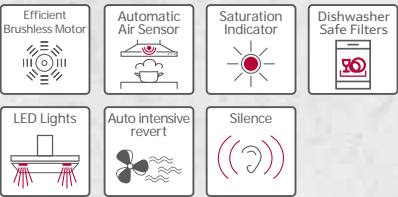
1. Ensure any pipe elbow bends are at least 30cm from the rangehood duct opening.
2. Avoid reducing the diameter or area of the ducting.
3. Use wide-angled pipe elbows, but keep the number used to a minimum. We recommend where necessary to use a maximum of 2 x 90° elbows with a minimum separation of 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



D96BMU5N0A
90cm Wall-Mounted Canopy Rangehood

PRODUCT OVERVIEW

- 3 power levels
- 2 intensive setting
- Maximum extraction rate 843m³/h
- 46/55 dB(A) (min/max) normal level
- Efficient Drive Brushless motor
- Automatic Air Sensor
- Soft Light 3 x 1.5W LEDs with dimmer
- Automatic after-running for 10 minutes
- Automatic revert setting, 6 minutes
- Dishwasher safe metal grease filters

DESIGN

- 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



D58ML66N1
86cm Integrated Rangehood

PRODUCT OVERVIEW

- 3 power levels
- 1 intensive setting
- Maximum extraction rate 800m³/h
- 41/64 dB(A) (min/max) normal level
- Efficient Drive Brushless motor
- 2 x 1W LED
- Automatic after-running for 30 minutes
- Automatic revert setting, 6 minutes
- Dishwasher safe metal grease filters

DESIGN

- Push button controls
- Suitable for ducted extraction or recirculation
- Stainless steel

DIMENSIONS EXHAUST/RECIRCULATING (HxWxD)
418 x 860 x 300mm

Please see product overview for further information, page 83



D57ML67N1B
70cm Integrated Rangehood

PRODUCT OVERVIEW

- 3 power levels
- 1 intensive setting
- Maximum extraction rate 775m³/h
- 46/64 dB(A) (min/max) normal level
- Efficient Drive Brushless motor
- 2 x 1W LED
- Automatic after-running for 30 minutes
- Automatic revert setting, 6 minutes
- Dishwasher safe metal grease filters

DESIGN

- 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



D55MH56N0B
52cm Integrated Rangehood

PRODUCT OVERVIEW

- 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
- Dishwasher safe metal grease filters

DESIGN

- Push button controls
- Suitable for ducted extraction or recirculation
- Stainless steel

DIMENSIONS EXHAUST/RECIRCULATING (HxWxD)
418 x 520 x 300mm



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.

CHEF 70°

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.



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 gentle and shiny washing and drying results.



EASY CLEAN

It's easy to keep your dishwasher clean with the 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.



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.



GET THE BEST FROM
YOUR NEFF DISHWASHER.





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 height of 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.



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

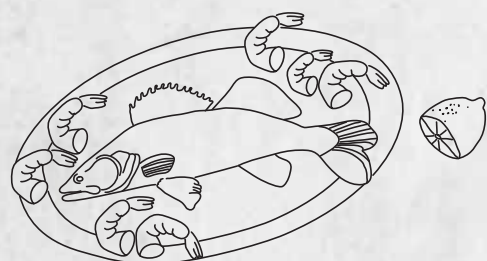


CLEVER DETAILS
TO MAKE YOUR
LIFE EASIER.

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



A PERFECT NIGHT ENTERTAINING
YOUR FRIENDS LEAVES NO
TRACES, ONLY NICE MEMORIES.

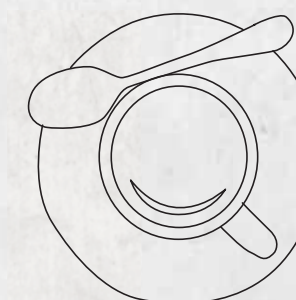
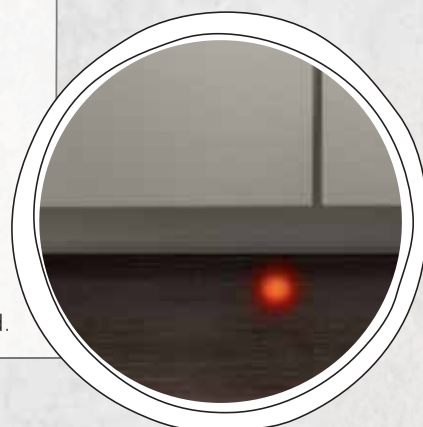


INFO LIGHT



Up to date at a glance.

Remarkably quiet and hidden from view, our fully integrated dishwasher will leave you wondering whether it is on or off. Info Light is a smart way around that, projecting a red light onto the floor during operation. Because our dishwashers are so quiet this light lets you know when the wash has completed.



FLEX DRAWER SYSTEM

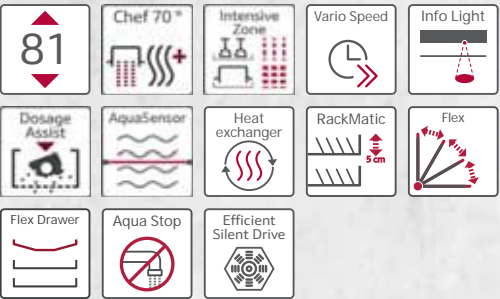


Your dishwasher with the Flex Basket system also comes with the Flex Drawers for even more flexibility. This additional drawer is great for larger pieces of cutlery, espresso cups or cooking and baking utensils.

66 neff.co.nz

neff.co.nz 67

DISHWASHERS



S515M60X0A
Fully Integrated Dishwasher

PRODUCT OVERVIEW

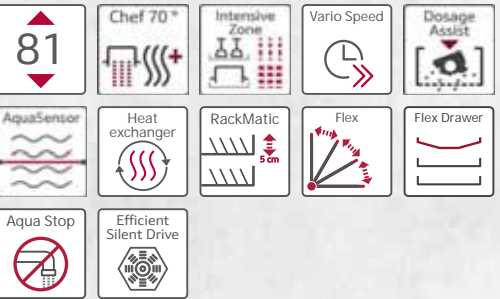
- 6 programs:
 - Chef 70°C
 - Auto 45–65°C
 - Eco 45°C
 - Glass wash 40°C
 - 1 hour wash, 65°C
 - Quick 29minutes, 45°C
- 4 special options:
 - Easy Clean
 - IntensiveZone
 - Vario Speed
 - Extra Dry
- Capacity 15 place settings
- Info Light
- Integrated push button top control with LED display
- Additional cutlery basket supplied

PERFORMANCE

- Quiet operation 44dB
- 5 Star WELS water rating
- 4 Star MEPS energy rating

DIMENSIONS (HxWxD)

- 815–875 x 600 x 550mm



S215M60S0A
Built-under Dishwasher

PRODUCT OVERVIEW

- 6 programs:
 - Chef 70°C
 - Auto 45–65°C
 - Eco 45°C
 - Glass wash, 40°C
 - 1 hour wash, 65°C
 - Quick 29minutes, 45°C
- 4 special options:
 - Easy Clean
 - IntensiveZone
 - Vario Speed
 - Extra Dry
- Capacity 15 place settings
- Push button front control with LED time display
- Additional cutlery basket supplied

PERFORMANCE

- Quiet operation 44dB
- 5 Star WELS water rating
- 4 Star MEPS energy rating

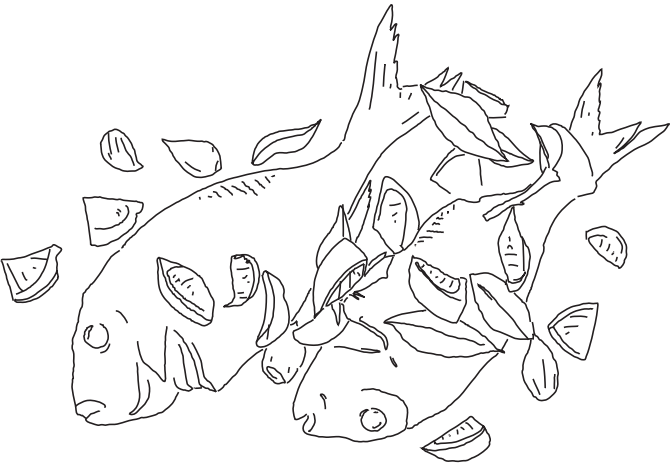
DIMENSIONS (HxWxD)

- 815–875 x 600 x 573mm



SPECIFICATIONS – OVENS

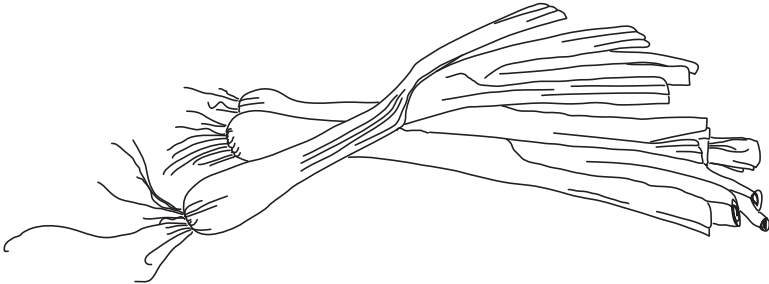
	FULL STEAM OVENS		VARIO STEAM OVENS			OVENS
	B48FT78H0B	B47FS36N0B	B58VT68H0B	B57VS26N0B	B57VR22N0B	B57CR22N0B
COOKING FUNCTIONS						
Number of functions	18	16	16	15	14	12
CircoTherm	•	•	•	•	•	•
CircoTherm Eco	•	•	•	•	•	•
CircoTherm Intensive / Pizza setting	•	•	•	•	•	•
Top/Bottom heat	•	•	•	•	•	•
Top/Bottom heat Eco	•	•	•	•	•	•
BreadBaking	•	•	•	•	•	•
Bottom heat	•	•	•	•	•	•
Circo Roasting	•	•	•	•	•	•
Full surface grill	•	•	•	•	•	•
Centre area grill	•	•	•	•	•	•
Low temperature / slow cooking	•	•	•	•	•	•
Dough Proving	•	•	•	•	•	•
Keep Warm	•	•	•	•	•	
Full Steam: 100% Steam	•	•				
Reheat	•	•	•	•	•	
Defrost setting	•	•	•	•		
Plate warming	•		•			
Sous-vide	•					
SPECIAL FEATURES						
Capacity 71 Litre with 4 shelf positions	•	•	•	•	•	•
Temperature range (Top/bottom heat)	• (40-250°C)	• (40-250°C)	• (40-275°C)	• (40-275°C)	• (40-275°C)	• (40-275°C)
Vario Steam functions in three intensities	•	•	•	•	•	
1 litre water tank	•	•	•	•	•	
Automatic programs	30	30	14	14	14	
Automatic boiling point detection	•	•				
Comfort Flex shelf supports (includes 1 telescopic rail)	•		•			
QuickConnect shelf supports		•		•	•	•
Electronic clock with time setting options	•	•	•	•	•	•
Power Boost/RapidHeat	•	•	•	•	•	•
Heating bar and run time	•	•	•	•	•	•
MyProfile	•	•	•	•		
Baking and Roasting Assistant	•	•	•	•		
Temperature display	•	•	•		•	•
Actual temperature display	•	•	•	•	•	•
Temperature proposal	•	•	•	•	•	•
Interior illumination	NeffLight, LED	LED	NeffLight, LED	LED	LED	Halogen
Door	Triple glazed door	Triple glazed door	Quadruple glazed door	Quadruple glazed door	Quadruple glazed door	Quadruple glazed door
Automatic safety switch off	•	•	•	•	•	•
Individual adjustable Child Lock	•	•	•	•	•	•
Residual heat indicator	•	•	•	•	•	•
Home Connect	•		•			



SPECIFICATIONS – OVENS CONTINUED

	FULL STEAM OVENS		VARIO STEAM OVENS			OVENS
	B48FT78H0B	B47FS36N0B	B58VT68H0B	B57VS26N0B	B57VR22N0B	B57CR22N0B
DESIGN						
5.7" TFT colour & graphics with Full Touch Control	•		•			
4.1" TFT colour & graphics display with illuminated Shift Control		•		•		
2.5" TFT colour display with illuminated Shift Control					•	•
Enamel interior	•	•	•	•	•	•
Slide&Hide oven door (rotating handle)	•	•	•	•	•	•
OVEN CLEANING						
Pyrolytic cleaning			•	•	•	•
Easy Clean	•	•	•	•	•	•
Eco Clean: 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	•	•	•	•	•	•
Wire racks	•	•	•	•	•	•
MultiPoint MeatProbe	•	•	•	•		
OPTIONAL ACCESSORIES						
Telescopic rails (3 levels) with full extension Z12TF36X0 (pyrolytic proof)			•	•	•	•
Telescopic rails (3 levels) with full extensions Z13TF36X0 (steam proof)	•	•				
Comfort Flex rail (1 level) Z11TC10X0 (requires Z11TC16X0)			•	•	•	•
Comfort Flex rail (1 level) Z13TC10X0 (requires Z13TC16X0)	•	•				
Comfort Flex rail (1 level) with frame Z11TC16X0			Included	•	•	•
Comfort Flex rail (1 level) with frame Z13TC16X0	Included	•				
Multipurpose pan deep, enamelled Z12CM10A0	•	•	•	•	•	•
SeamlessCombination kit 60cm full size oven + 29cm warming drawer Z11SZ80X0	•	•	•	•	•	•
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	•	•	•	•	•	•
TECHNICAL INFORMATION						
Appliance dimensions (H x W x Dmm)	595 x 596 x 548	595 x 596 x 548	595 x 596 x 548	595 x 596 x 548	595 x 596 x 548	595 x 596 x 548
Oven cavity dimensions (H x W x Dmm)	355 x 480 x 415	355 x 480 x 415	357 x 480 x 415	357 x 480 x 415	357 x 480 x 415	357 x 480 x 415
Control panel height (mm)	96	96	96	96	96	96
Total connected load (kW)	3.45**	3.45**	3.45**	3.45**	3.45**	3.45**
Appliance weight (kg)	43	42	45	43	43	40
Length of cable: 120cm	•	•	•	•	•	•
Installation Dimensions (H x W x Dmm)*	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	585–595 x 560–568 x 550

*Refer to the built-in dimensions provided in the installation drawings, pages 86–87.
**Must be direct wired to main switchboard.



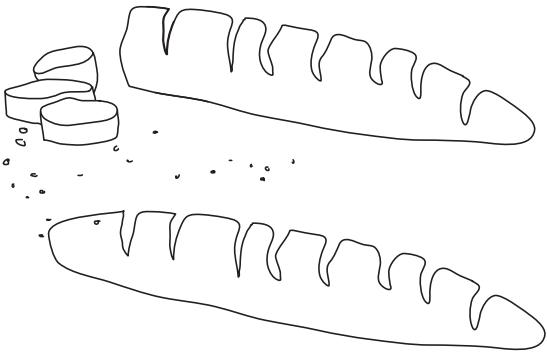
SPECIFICATIONS – COMPACT APPLIANCES WITH FULL STEAM

	FULL STEAM COMPACT OVENS	
	C18FT56H0B	C17FS32H0B
COOKING FUNCTIONS		
Number of functions	18	16
CircoTherm	•	•
CircoTherm Eco	•	•
CircoTherm Intensive	•	•
Top/Bottom heat	•	•
Top/Bottom heat Eco	•	•
BreadBaking	•	•
Bottom heat	•	•
Circo Roasting	•	•
Full surface grill	•	•
Centre area grill	•	•
Slow cooking	•	•
Keep Warm	•	•
Full Steam: 100% Steam	•	•
Dough Proving	•	•
Reheat	•	•
Defrost setting	•	•
Plate warming	•	
Sous-vide	•	
SPECIAL FEATURES		
Capacity (litres)	47	47
Shelf Positions	3	3
Vario Steam 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	•	•
Power Boost/RapidHeat	•	•
Heating bar and run time	•	•
MyProfile	•	•
Baking and Roasting Assistant	•	•
Temperature display	•	•
Actual temperature display	•	•
Temperature proposal	•	•
Interior illumination	LED	LED
Triple glazed door	•	•
Automatic safety switch off	•	•
Individual adjustable Child Lock	•	•
Residual heat indicator	•	•
Home Connect	•	•

SPECIFICATIONS – COMPACT APPLIANCES WITH FULL STEAM CONTINUED

	FULL STEAM COMPACT OVENS	
	C18FT56H0B	C17FS32H0B
DESIGN		
5.7" TFT colour & graphics with Full Touch Control	•	
4.1" TFT colour & graphics display with illuminated Shift Control		•
Enamel interior	•	•
SoftMove Oven Door	•	•
Slide rotating handle	•	
OVEN CLEANING		
Easy Clean	•	•
Eco Clean: 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	•	•
Universal pan	•	•
Wire racks	•	•
MultiPoint MeatProbe	•	
Comfort Flex shelf supports (includes 1 telescopic rail) with frame Z13TC14X0	•	
OPTIONAL ACCESSORIES		
Comfort Flex rail (1 level, steam proof) with frame Z13TC14X0		•
Comfort Flex 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	•	•
TECHNICAL INFORMATION		
Appliance dimensions (H x W x Dmm)	455 x 596 x 548	455 x 596 x 548
Oven cavity dimensions (H x W x Dmm)	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 (H x W x Dmm)*	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 88–89.



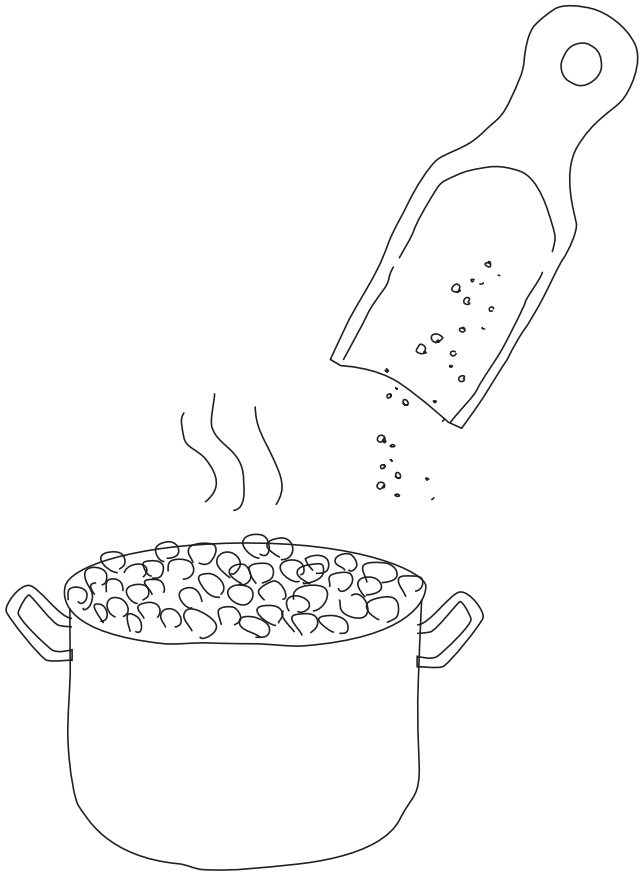
SPECIFICATIONS – COMPACT APPLIANCES – MICROWAVES

	MICROWAVE COMPACT OVENS	
	C27MS22H0B	C17MR02N0B
COOKING FUNCTIONS		
Number of functions	14	8
Microwave, 5 levels	•	•
Microcombi cooking - gentle and intensive	•	•
Hot Air	•	•
Hot Air Eco	•	•
Top/bottom heat	•	
Top/bottom heat Eco	•	
Circo Roasting	•	•
Hot Air intensive / pizza setting	•	
Full surface grill	•	•
Centre area grill	•	•
Bottom heat	•	
Low temperature cooking	•	
Plate warming	•	•
Dough proving	•	
Reheat		
Keep Warm		
SPECIAL FEATURES		
Capacity (litres)	45	45
Shelf positions	3	3
Vario Steam		
Automatic programs	14	14
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	•	•
Door	Quadruple glazed door	Triple glazed door
Automatic safety switch off	•	•
Individual adjustable Child Lock	•	•
Residual heat indicator	•	•
Home Connect	•	
DESIGN		
5.7" TFT colour & graphics with Full Touch Control		
4.1" TFT colour & graphics display with illuminated Shift Control	•	
2.5" TFT colour display with illuminated Shift Control		•
Enamel interior	•	•
SoftMove oven door	•	•

SPECIFICATIONS – COMPACT APPLIANCES – MICROWAVES CONTINUED

	MICROWAVE COMPACT OVENS	
	C27MS22H0B	C17MR02N0B
OVEN CLEANING		
Pyrolytic cleaning	•	
Easy Clean	•	
Descaling program		
Drying function		
Removable door panels	•	•
STANDARD ACCESSORIES		
Enamelled baking tray		
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	•	•
Insertion floor to combine 2 x 60cm ovens Z11SZ00X0 or 1 x 60cm oven + 1 x 45cm compact	•	•
TECHNICAL INFORMATION		
Appliance dimensions (H x W x Dmm)	455 x 596 x 548	455 x 596 x 548
Oven cavity dimensions (H x W x Dmm)	237 x 480 x 392	237 x 480 x 392
Total connected load (kW)	3.6**	3.6**
Appliance weight (kg)	38	38
Length of cable (cm)	150	150
Installation Dimensions (H x W x Dmm) *	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 88–89.
**Must be direct wired to the main switchboard or a 20 amp wall socket.



SPECIFICATIONS – COMPACT APPLIANCE – COFFEE CENTRE

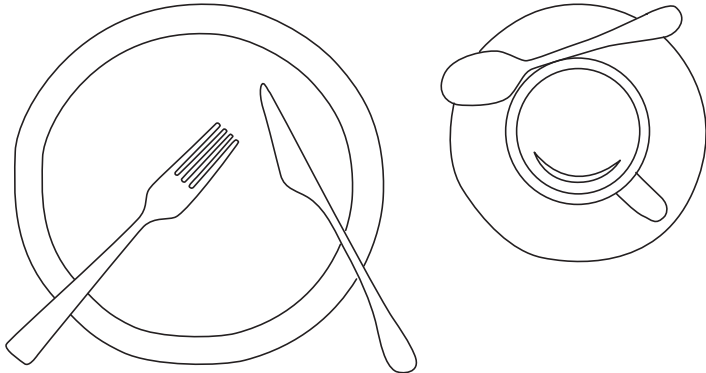
	C17KS61H0
BEVERAGES	
OneTouchFunction for Ristretto, Espresso, Espresso Macchiato, Cappuccino, Latte Macchiato, Caffè Latte, Milk Froth, Warm Milk, Hot Water	•
Personalised 'My Coffee' Settings	8
AromaDoubleShot extra strong coffee	•
CreamCentre milk frother with suction function and three whirl chambers 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	•
Silent Ceram Drive 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	•
DESIGN	
4.1" TFT colour and graphic display with illuminated Shift Control	•
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 (H x W x Dmm)	455 x 596 x 377
Total connected load (kW)	1.6
Appliance weight (kg)	19
Length of cable (cm)	120
Installation Dimensions (H x W x Dmm)*	449 x 558 x 354

*Refer to the built-in dimensions provided in the installation drawing, page 90.

SPECIFICATIONS – COMPACT APPLIANCES – WARMING DRAWERS

	N17HH20N0A	N17HH10N0A
FUNCTIONS		
Food warming/defrosting/dough proving	•	•
Plate and cookware warming	•	•
Low temperature cooking	•	•
SPECIAL FEATURES		
Capacity (litres)	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
Temperature minimum/maximum (°C)	40/80	40/80
Fully extendable pull out drawer	•	•
Operating indicator light	•	•
Rotary controls	•	•
Easy Clean 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		•
TECHNICAL INFORMATION		
Appliance dimensions (H x W x Dmm)	290 x 596 x 548	140 x 596 x 548
Total connected load (W)	810	810
Appliance weight (kg)	21	19
Length of cable (cm)	150	150
Installation Dimensions (H x W x Dmm)*	290 x 560–568 x 550	140 x 560–568 x 550

*Refer to the built-in dimensions provided in the installation drawings, page 91.



SPECIFICATIONS – INDUCTION COOKTOPS

	FLEX INDUCTION			
	T59TS61N0	T68TS61N0	T66TS61N0	T46FD53X2
DESCRIPTION				
Type	Flex Induction	Flex Induction	Flex Induction	Induction
Width (cm)	90	80	60	60
Number of cooking zones	5	4	4	4
Flex Induction (Combi) Zones	3	2	2	1
Extendable zone Extended Flex Induction		2	1	
SPECIAL FEATURES				
TwistPadFire magnetic control	•	•	•	
Power levels for each zone	17**	17**	17**	17**
Pan Boost/Pot Boost/Power Boost	•/•/-	•/•/-	•/•/-	-/-/•
Power Move function	•	•	•	•
Power Transfer function		•	•	
Keep Warm function	•	•	•	•
Frying Sensor with 5 temperature settings	•	•	•	
LED display and timer for each zone	•	•	•	•
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 bevelled front edge				•
TECHNICAL INFORMATION				
Front left zone diameter (cm)	20 x 24	20 x 23	19 x 23	19 x 21
Back left zone diameter (cm)	20 x 24	20 x 23	19 x 23	19 x 21
Front right zone diameter (cm)	20 x 24	20 x 23	19 x 23	18
Back right zone diameter (cm)	20 x 24	20 x 23	19 x 23	14.5
Centre zone diameter (cm)	30 x 24			
Left zone Flex Induction dimensions (cm)	40 x 24	40 x 23	38 x 23	38 x 21
Right zone Flex Induction dimensions (cm)	40 x 24	40 x 23	38 x 23	
Centre zone Flex Induction 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	2.22-3.6 ¹
Back left zone rating (kW)	2.2-3.7 ¹	2.2-3.7 ¹	2.2-3.7 ¹	2.22–3.6 ¹
Front right zone rating (kW)	2.2-3.7 ¹	2.2-3.7 ¹	2.2-3.7 ¹	1.8
Back right zone rating (kW)	2.2-3.7 ¹	2.2-3.7 ¹	2.2-3.7 ¹	1.4
Centre zone rating (kW)	2.6-3.7 ¹			
Total connected electrical load (kW)	11.1	7.4	7.4	6.9
Weight (kg)	22	19	17	11.5
Length of cable: 110cm	•	•	•	•
Installation Dimensions (H x W x Dmm)*	48 x 880 x 490–500	51 x 750–780 x 490–500	51 x 560 x 490–500	51 x 560 x 490–500

¹Power 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 93.
** 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 – INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION

	DOWNDRAFT		DOWNDRAFT
	T58TL6EN2		T58TL6EN2
DESCRIPTION		TECHNICAL INFORMATION continued	
Type	Flex Induction with integrated downdraft ventilation	Back left zone rating (kW)	2.2–3.7 ¹
Width (cm)	80	Front right zone rating (kW)	2.2–3.7 ¹
Number of cooking zones	4	Back right zone rating (kW)	2.2–3.7 ¹
Flex Induction zones	2	Left zone Flex Induction rating (KW)	3.3–3.7 ¹
SPECIAL FEATURES – COOKTOP		Right zone Flex Induction rating (KW)	3.3–3.7 ¹
TwistPadFire magnetic control	•	Extraction rate in m³/h according to EN 61591	
Power levels for each zone	17**	Maximum normal use	500
Pan Boost & Pot Boost function for all zones	•	Intensive	622
Power Move function	•	Noise level (sound power emissions) based on dB(A)	
Power Transfer function	•	Minimum normal use	42
Keep Warm function	•	Maximum normal use	69
Frying Sensor with 5 temperature settings	•	Intensive	74
LED display and timer for each zone with auto	•	Suitable for ducted extraction or recirculation (accessory is respectively required)*	•
Switch off for all cooking zones	•	Air extraction required installation kit	Z811DU0
Count-up timer	•	Air recirculation required installation kit	Z821PD0
Alarm clock	•	Island recirculation kit	Z821UD0
Main on/off switch	•	Total connected electrical load (kW)	7.4
Residual heat indicator - 2 stage	•	Weight (kg)	27.9
Wipe protection function	•	Length of cable (cm)	110
Automatic pan recognition	•	Appliance dimensions (H x W x Dmm)	223 x 826 x 546
Power management function	•	Installation dimensions (H x W x Dmm)	223 x 780 x 490*
Child safety lock	•	Min worktop thickness (mm)	16
Automatic safety switch off	•	Power requirements (V / Hz)	220-240 / 50; 60
ReStart function	•	SUPPLIED ACCESSORIES	
Quick Start - Quick and automatic first pot detection	•	1 x adjustment strip 750–780mm	•
Energy consumption display	•		
Home Connect	•		
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 optionally manual control	•		
Efficient Drive Brushless motor	•		
Removable and detachable grease filter and liquid collector unit, dishwasher safe	•		
Liquid spillover safety tank, 700ml capacity, Twist-off lock, dishwasher safe	•		
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 Flex Induction dimensions (cm)	40 x 24		
Right zone Flex Induction dimensions (cm)	40 x 24		
Front left zone rating (kW)	2.2–3.7 ¹		

¹Power 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, pages 94–95.

**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.

neff.co.nz

81

SPECIFICATIONS – GAS COOKTOPS

	GAS		
	T29TA79N0A	T27DA69N0A	T26DS59N0A
DESCRIPTION			
Width (cm)	90	75	60
Number of burners	5	5	4
SPECIAL FEATURES			
FlameSelect (precise control in 9 steps)	•	•	•
Cast Iron Pan Supports with protective rubber feet	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 wok, 2 standard, 1 economy burner
Front left	22 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	19.5 MJ/h dual flame wok burner	
Rear middle	4.8 MJ/h economy burner		
Front right	8.1 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	13.6 MJ/h wok burner
TECHNICAL INFORMATION			
Total gas rating (MJ/h)	54.6	48.2	31.1
Preset to natural gas (10 mbar)	•	•	•
Available for natural gas and LPG*	•	•	•
Weight (kg)	19	15	12
Length of cable (cm)	100	100	100
Appliance dimensions (H x W x Dmm)	59 x 918 x 546	53 x 750 x 520	45 x 582 x 520
Installation dimensions (H x W x Dmm)	61 x 850–852 x 490–502	56 x 560–562 x 480–492	56 x 560–562 x 480–492
Min worktop thickness (mm)	30	30	30
Power requirements (V / Hz)	220–240 / 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 96.

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	INTEGRATED		
	D96BMU5N0A	D58ML66N1	D57ML67N1B	D55MH56N0B
DESCRIPTION				
Width (cm)	90	86	70	52
FUNCTIONS				
Power levels	3	3	3	3
Intensive setting	2	1	1	1
Automatic intensive revert (minutes)	6	6	6	6
Automatic after running (minutes)	10	30	30	
SPECIAL FEATURES				
Electronic control	•	•	•	•
Touch Control	•			
Push button control		•	•	•
Efficient Drive Brushless motor	•	•	•	
Twin channel motor				•
Soft Light LEDs	3 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	•	•		•
Stainless steel with black glass filter cover			•	
Stainless steel and black fascia panel	•			
Height-adjustable chimney sectors	•			
TECHNICAL INFORMATION				
Extraction rate in m³/h according to EN 61591				
Maximum normal use	430	610	575	575
Intensive	843	800	775	650
Noise level (sound power emissions) based on dB(A)				
Minimum normal use	46	41	46	53
Maximum normal use	55	64	64	67
Intensive	69	70	70	70
Suitable for ducted extraction or recirculation*	•	•	•	•
Pipe outlet diameter (mm)	150/120	150/120	150/120	150/120
Min. distance above electric hob (mm)	550	500	500	500
Min. distance above gas hob (mm)	650	650	650	650
Total connected load (W)	165	172	172	277
Appliance weight (kg)	20	10	10	9
Length of cable (cm)	130	150	150	150
Dimensions exhaust/recirculating (H x W x Dmm)	628–1064 x 898 x 500	418 x 860 x 300	418 x 700 x 300	418 x 520 x 300
Installation dimensions (H x W x Dmm)****		418 x 836 x 264	418 x 676 x 264	418 x 496 x 264
OPTIONAL ACCESSORIES				
Recirculating filter kit*	Z5102X1	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 97.

SPECIFICATIONS – DISHWASHERS

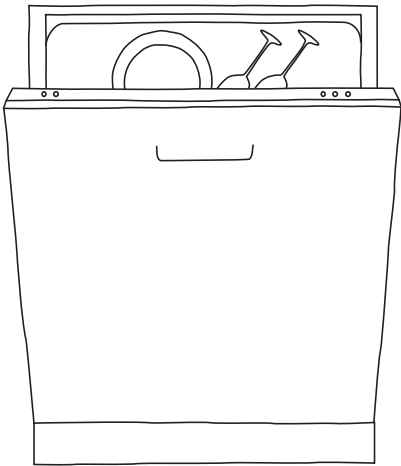
	FULLY INTEGRATED	BUILT-UNDER
	S515M60X0A	S215M60S0A
DESCRIPTION		
Height (mm)	815–875	815–875
PROGRAMS & NUMBER OF SPECIAL OPTIONS		
Number of programs	6	6
Chef 70°C	•	•
Auto 45–65°C	•	•
Eco 45°C	•	•
Glass wash 40°C	•	•
1 hour wash, 65°C	•	•
Quick 29 minutes, 45°C*	•	•
Number of special programs	4	4
Easy Clean	•	•
IntensiveZone	•	•
Vario Speed	•	•
Extra Dry	•	•
SPECIAL FEATURES		
Capacity place settings	15	15
Info Light	•	
Remaining program time indicator (min)	•	•
Acoustic end of cycle indicator	•	
Electronic delay timer 1–24 hours	•	•
Dosage Assist	•	•
DetergentAware	•	•
Aqua Sensor	•	•
Heat exchanger	•	•
Flow through water heater with integrated pumping system	•	•
Filter system with 3-fold corrugated filter	•	•
LED rinse aid refill indicator	•	•
Concealed heating element	•	•
Aqua Stop water protection	•	•
Child safety lock	•	•
DESIGN		
Door panel	Customise	Stainless Steel
Integrated push button concealed control with LED display	•	
Push button front control with LED time display		•
Stainless steel interior	•	•
RackMatic adjustable upper basket	•	•
Flex Basket system	•	•
Flex Drawer cutlery drawer	•	•
Cutlery basket lower rack	•	•

*With use of rinse aid.

SPECIFICATIONS – DISHWASHERS CONTINUED

	FULLY INTEGRATED	BUILT UNDER
	S515M60X0A	S215M60S0A
PERFORMANCE		
Consumption based on program	Economy 45°C	Economy 45°C
WELS water star rating / Water (litres)	5 / 12	5 / 12
MEPS energy star rating / Annual energy consumption (kWh)	4 / 235	4 / 235
Quiet operation (dB)	44	44
Efficient Silent Drive	•	•
Total connected load (kW)	2.4	2.4
Weight (kg)	38	41
Length of cable: 175cm	•	•
Dimensions (H x W x Dmm) *	815–875 x 600 x 550	815–875 x 600 x 573

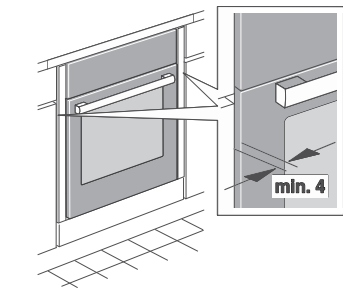
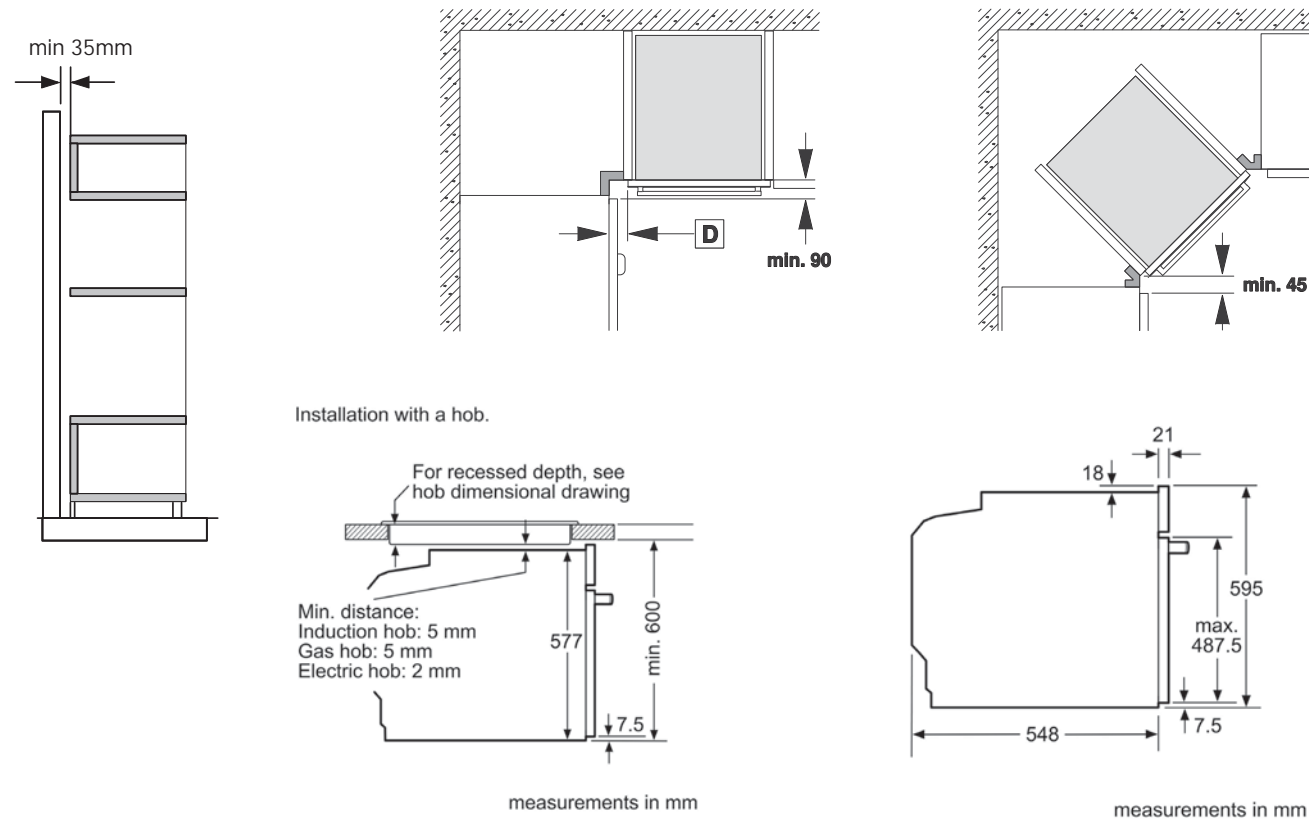
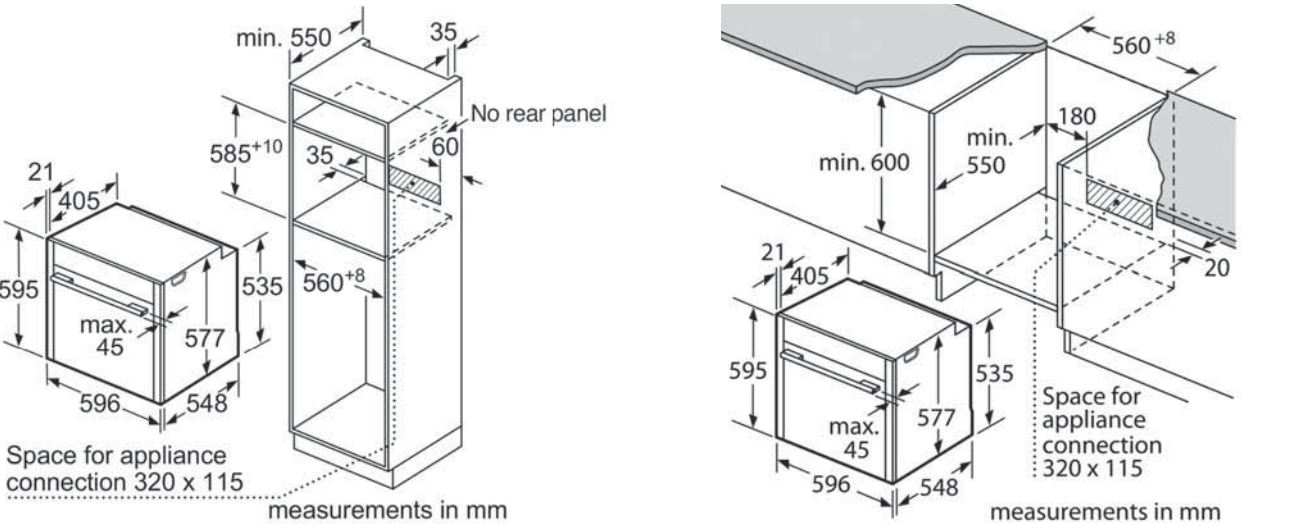
Water pressure required 0.5–10 bars.
Connecting cable with 10 amp plug.
Water connection with ¾" screw fitting.
Cold water connection recommended.
NEFF fully integrated dishwashers are suitable for use with doors from 3.5kg–8.5kg.
NEFF does not recommend connecting your dishwasher to an artificial water softening unit as this could adversely affect performance.
*Refer to the built-in dimension provided in the installation drawings, page 98.



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.co.nz. All measurements are in mm.

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



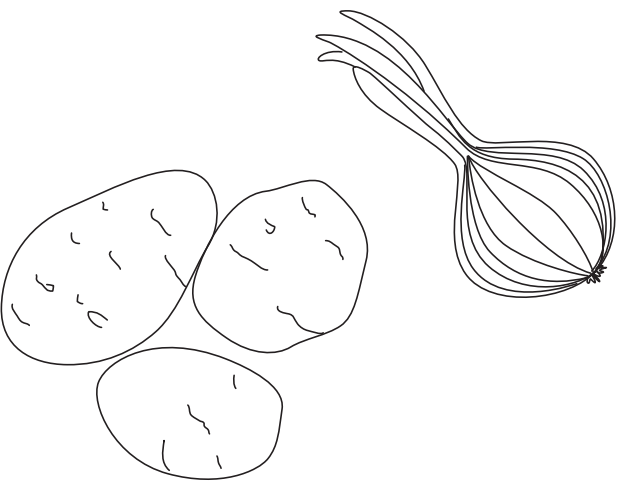
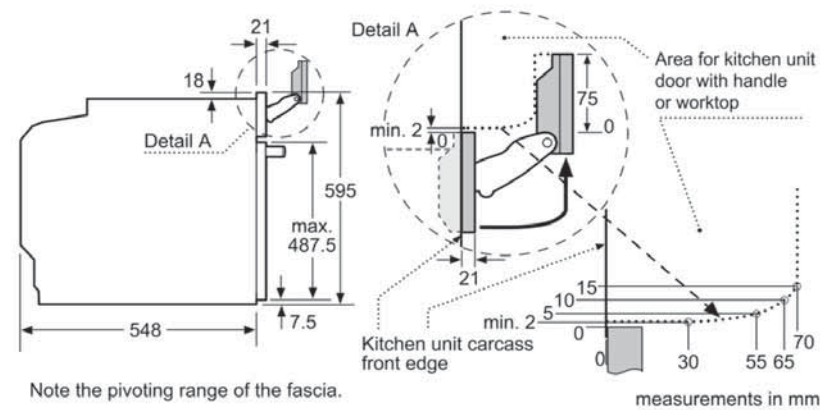
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture.

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.co.nz. All measurements are in mm.

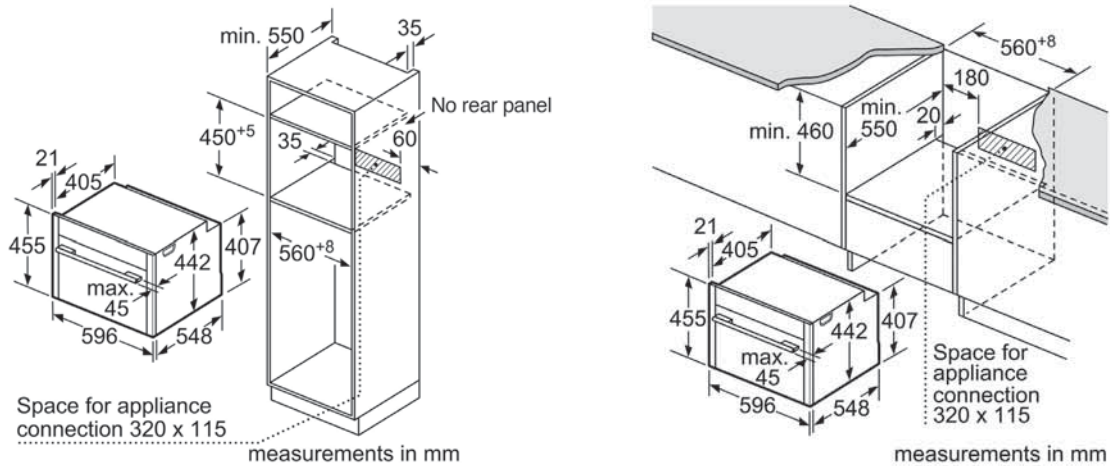
ADDITIONAL DIAGRAM FOR VARIO STEAM & FULL STEAM OVENS – B57VR22N0B, B57VS26N0B, B58VT68H0B, B47FS36N0B AND B48FT78H0B



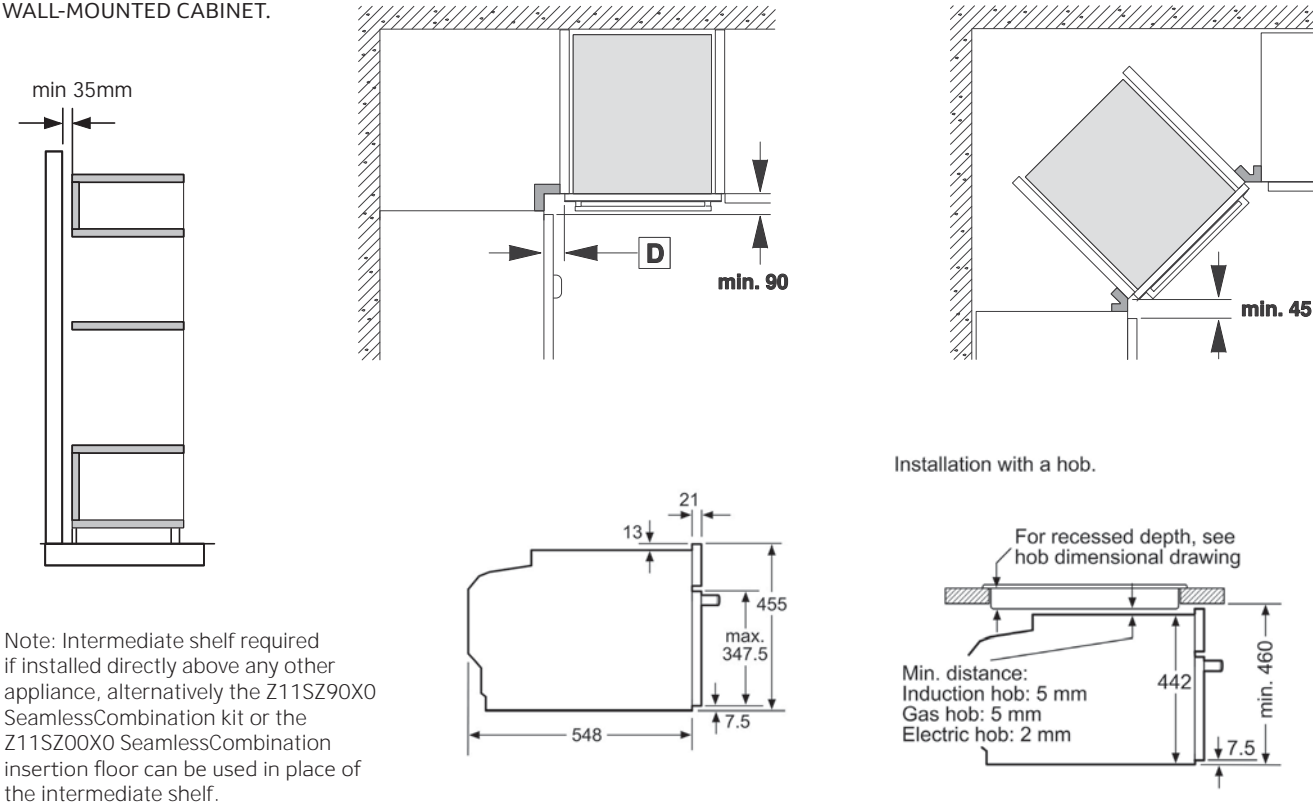
SPECIFICATION DIAGRAMS – COMPACT APPLIANCES

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.co.nz. All measurements are in mm.

ALL COMPACT OVENS – C17FS32H0B, C18FT56H0B, C27MS22H0B AND C17MR02N0B



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



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.co.nz. All measurements are in mm.

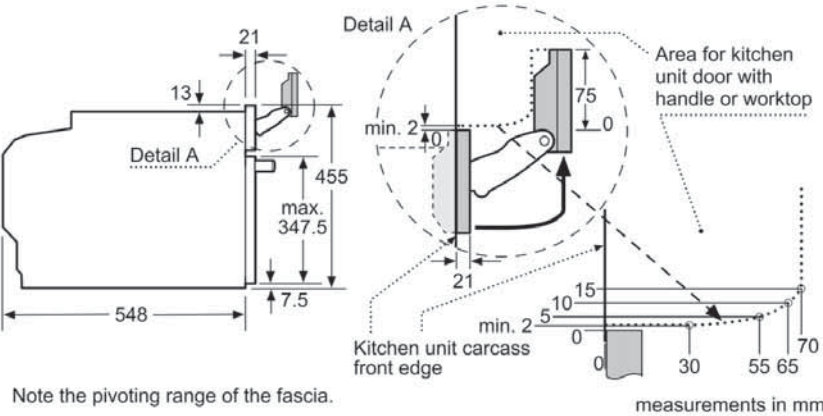
ALL COMPACT OVENS – C17FS32H0B, C18FT56H0B, C27MS22H0B AND C17MR02N0B

Diagram showing oven installation under a cooktop. The diagram indicates a minimum gap of 4mm between the oven and the cooktop. The text states: '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 FULL STEAM COMPACT OVENS – C17FS32H0B AND C18FT56H0B

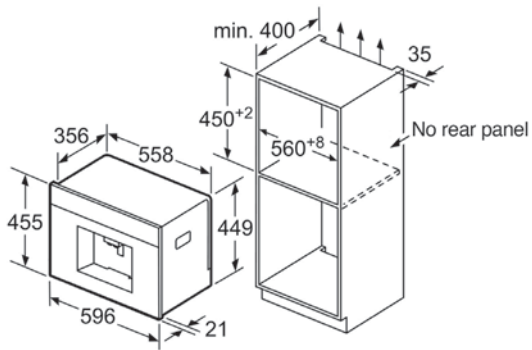


Note: Intermediate shelf required if installed directly above any other appliance, alternatively the Z11SZ90X0 SeamlessCombination kit or the Z11SZ00X0 SeamlessCombination insertion floor can be used in place of the intermediate shelf.

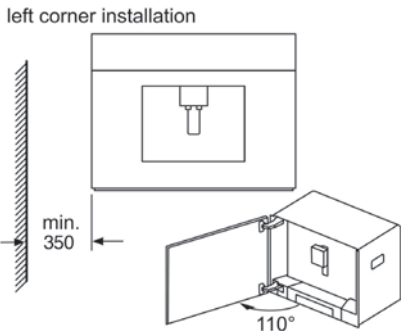
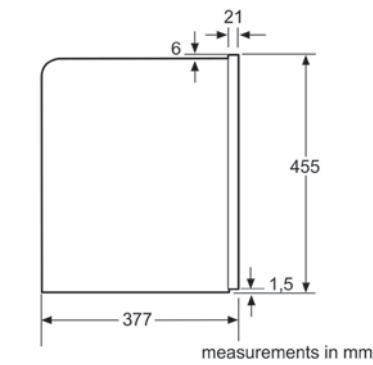
SPECIFICATION DIAGRAMS – COFFEE CENTRE

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.co.nz. All measurements are in mm.

COFFEE CENTRE – C17KS61H0



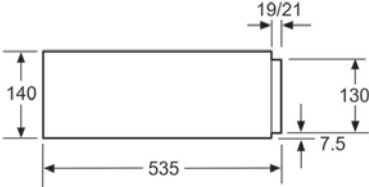
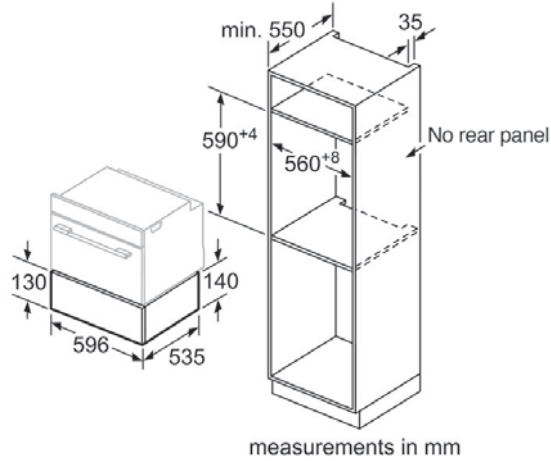
Bean and water containers are removed from the front. Recommended installation height to the lowest edge of appliance is 950mm.



SPECIFICATION DIAGRAMS – WARMING DRAWERS

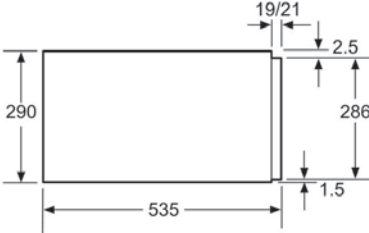
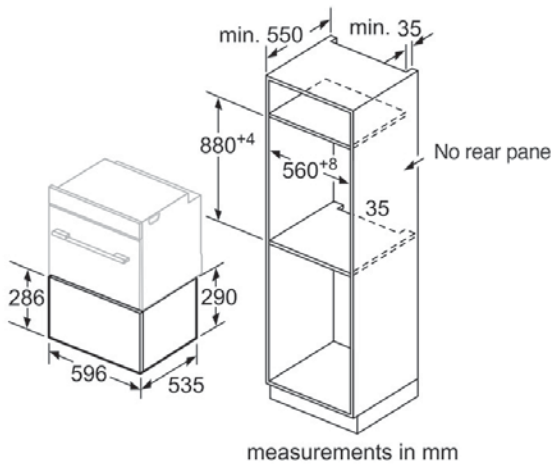
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.co.nz.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

14CM WARMING DRAWER – N17HH10N0A



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 – N17HH20N0A



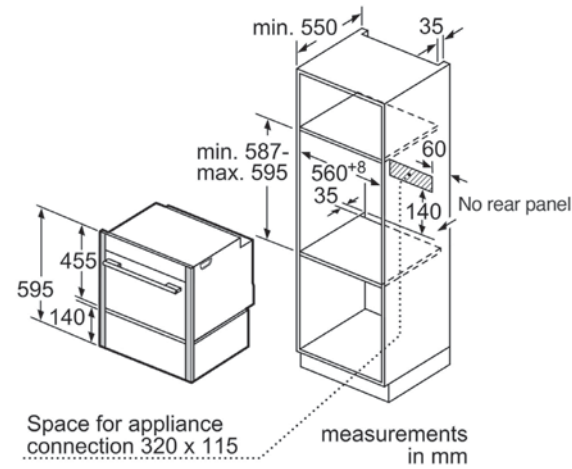
Ovens with an appliance height of 595 mm can be installed above a warming drawer. An intermediate floor is not required.

SPECIFICATION DIAGRAMS – SEAMLESS COMBINATION KITS*

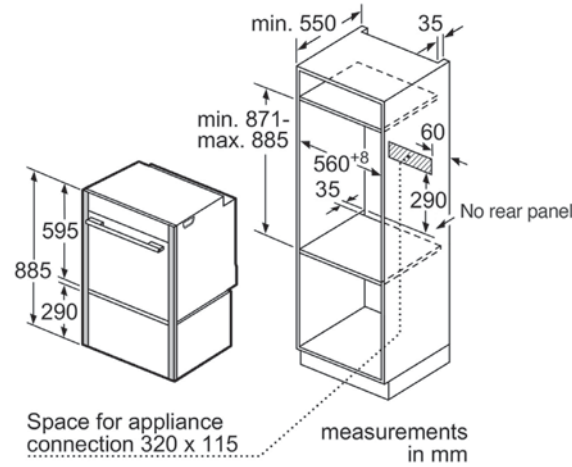
The built-in solution from NEFF for vertical installation is SeamlessCombination. Stainless steel side panels now make it possible to turn two appliances installed on top of each other into a single unit, without the need for an intermediate shelf.

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.co.nz. All measurements are in mm.

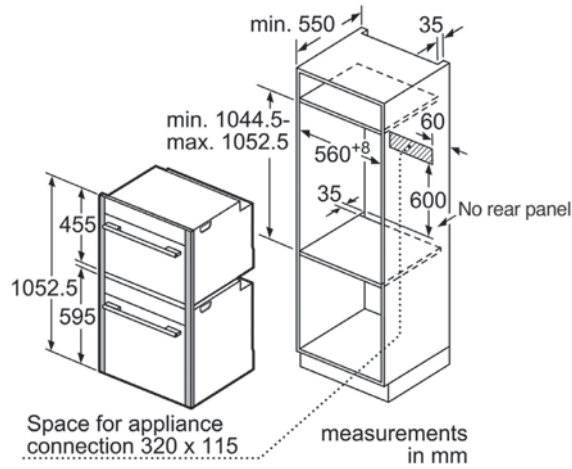
45CM COMPACT APPLIANCE + 14CM WARMING DRAWER – Z11SZ60X0



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



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

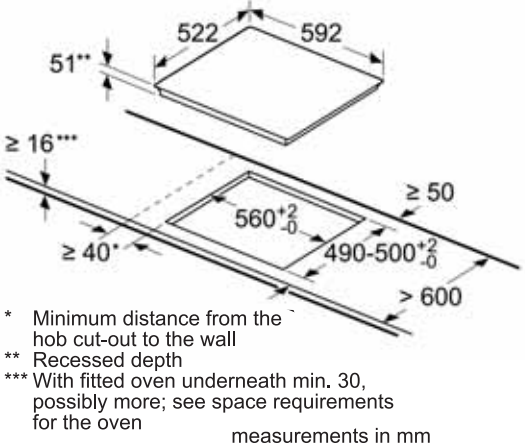


Additional SeamlessCombination accessories:
Z11SZ00X0 – SeamlessCombination insertion floor to combine 60cm full size oven + 45cm compact appliance.
*The SeamlessCombination Kits are not applicable with the C17KS61H0.

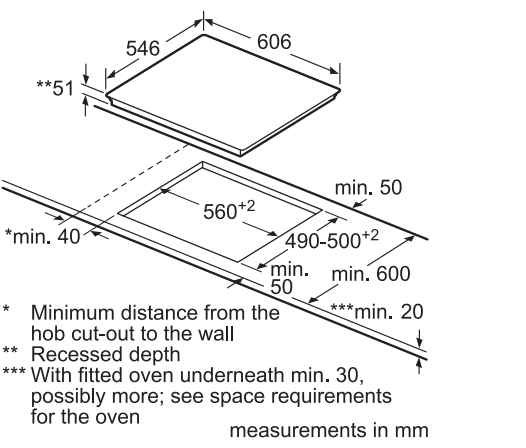
SPECIFICATION DIAGRAMS – INDUCTION COOKTOPS

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.co.nz. All measurements are in mm.

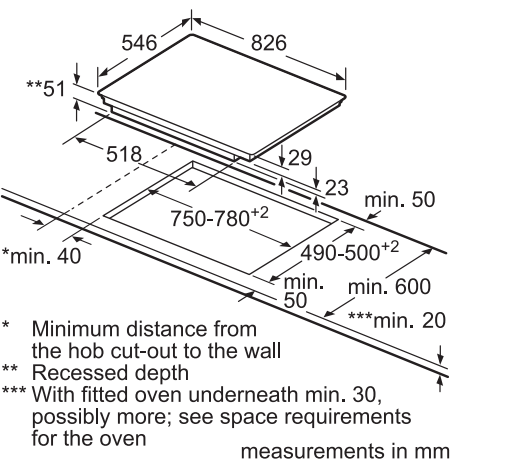
60CM INDUCTION COOKTOP – T46FD53X2



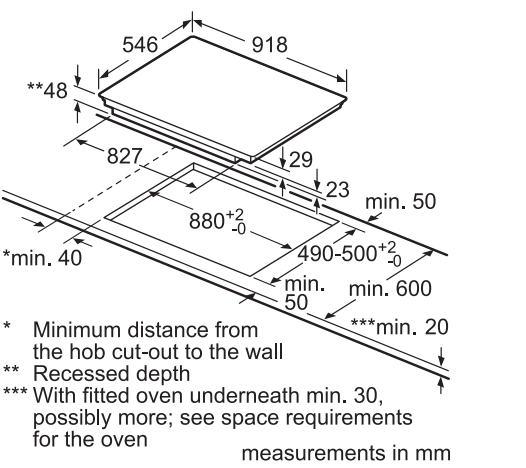
60CM EXTENDED FLEX INDUCTION COOKTOP – T66TS61N0



80CM EXTENDED FLEX INDUCTION COOKTOP – T68TS61N0



90CM FLEX INDUCTION COOKTOP – T59TS61N0



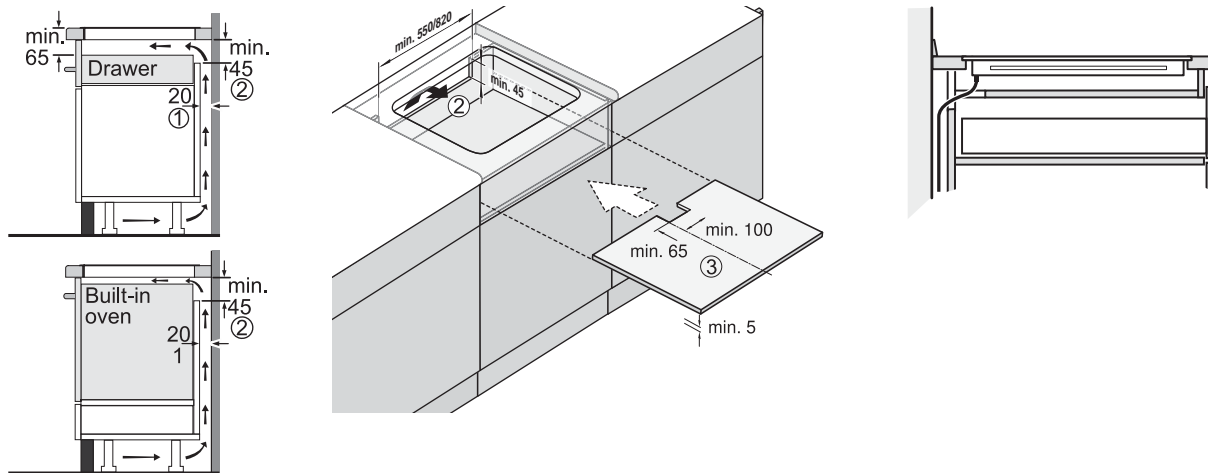
INDUCTION COOKTOP INSTALLATION NOTES.

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 worktop's 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.

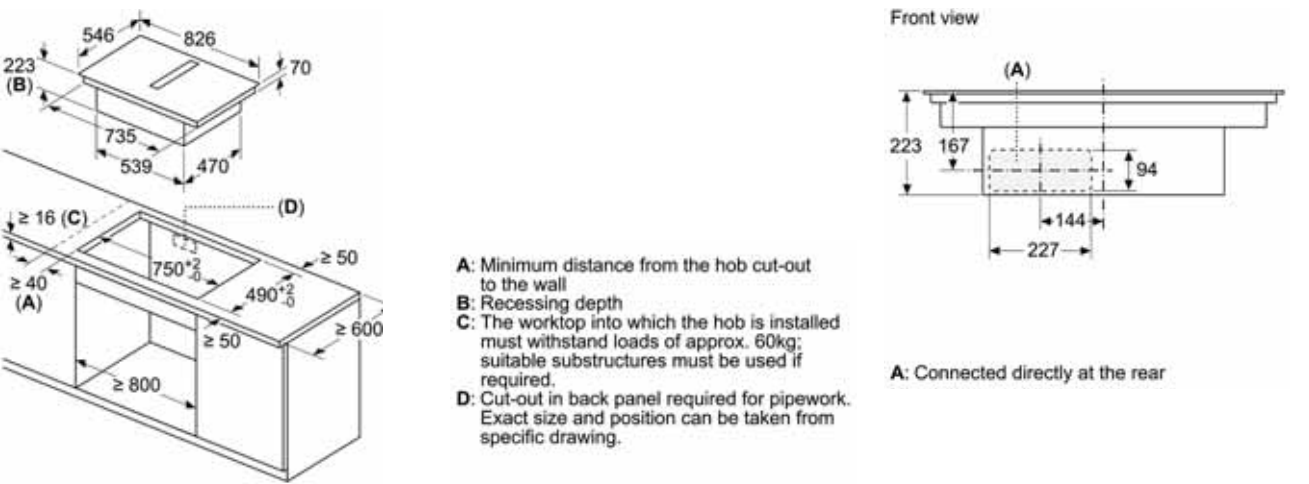


SPECIFICATION DIAGRAMS – COOKTOP WITH DOWNDRAFT VENTILATION

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.co.nz. All measurements are in mm.

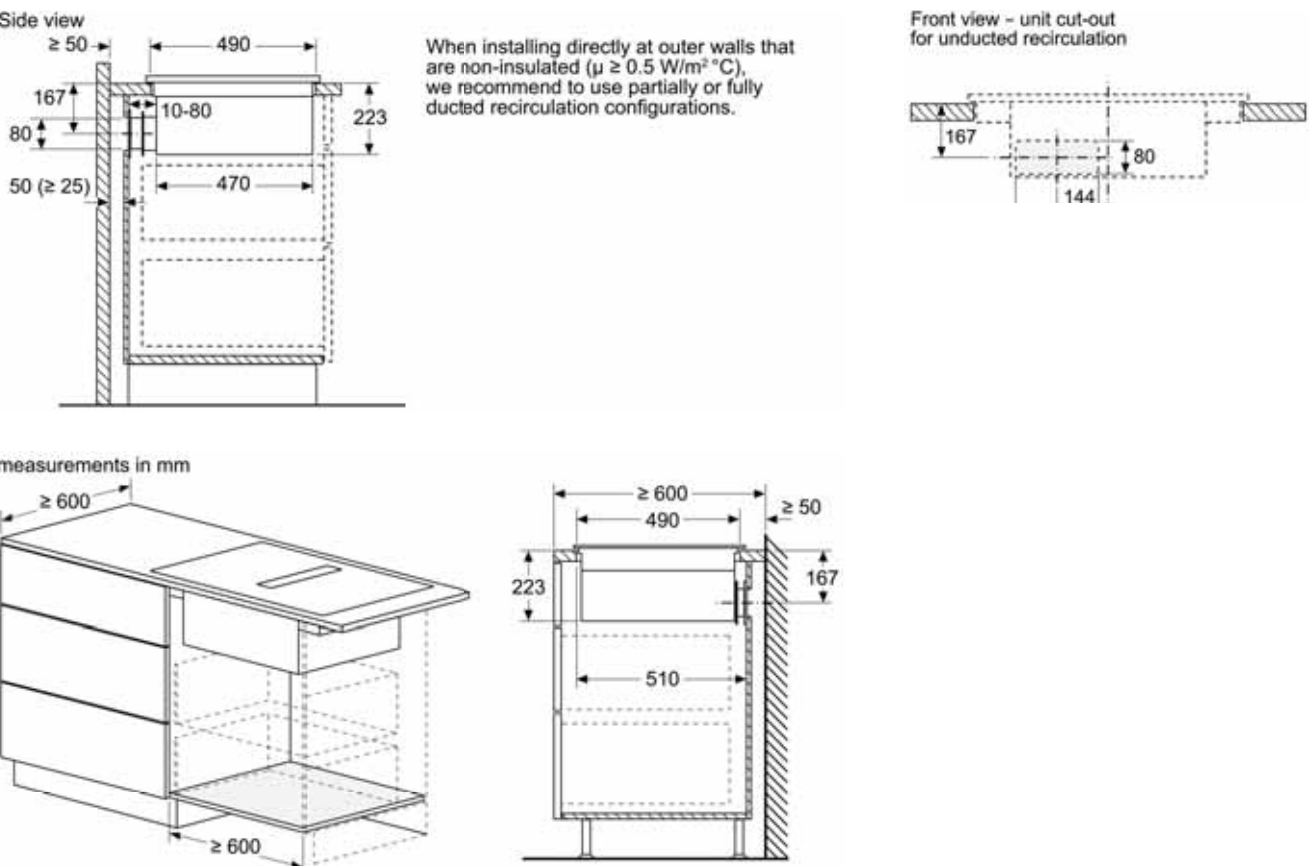
80CM INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION – T58TL6EN2

The air outlet on the backside of the appliance can directly be accessed with a male flat duct element (DN 150).
Note: All electric cooktops can only be wired to main switchboard. The electrical connection should only be made in accordance with the regulations of the national authorities.
A mandatory installation kit is required.
Please speak to your kitchen designer for further information.



DIAGRAMS FOR ISLAND RECIRCULATION - T58TL6EN2

Installation kit Z821UD0 is required to complete this installation. No further ducting components are required.
Note: for recirculation against an external or poorly insulated wall it is recommended to complete the installation with an air recirculation solution in combination with install kit Z821PD0 instead.

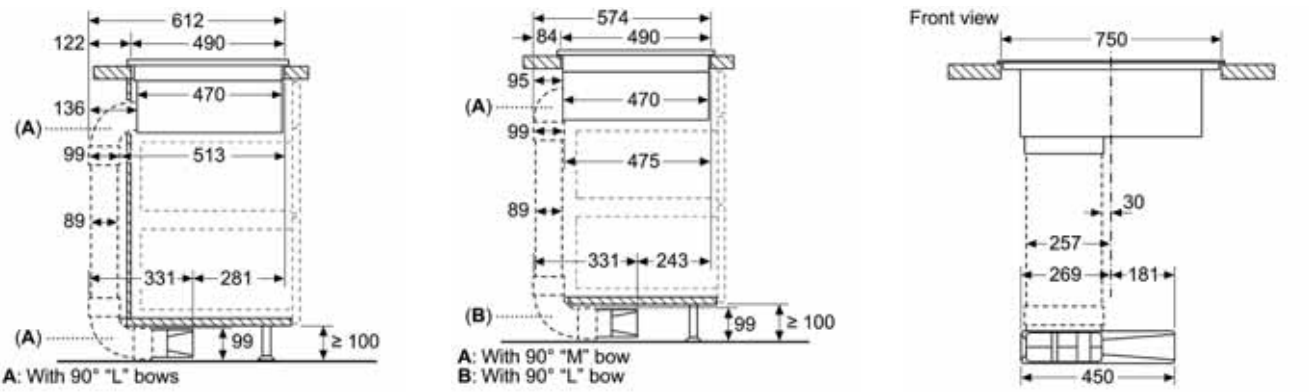


A return-flow aperture of ≥400cm² is to be respected in the plinth area.
Vertical aperture of min 25mm behind the back panel of the furniture required (50mm for ideal use).

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.co.nz. All measurements are in mm.

DIAGRAMS FOR AIR EXTRACTION AND AIR RECIRCULATION - T58TL6EN2

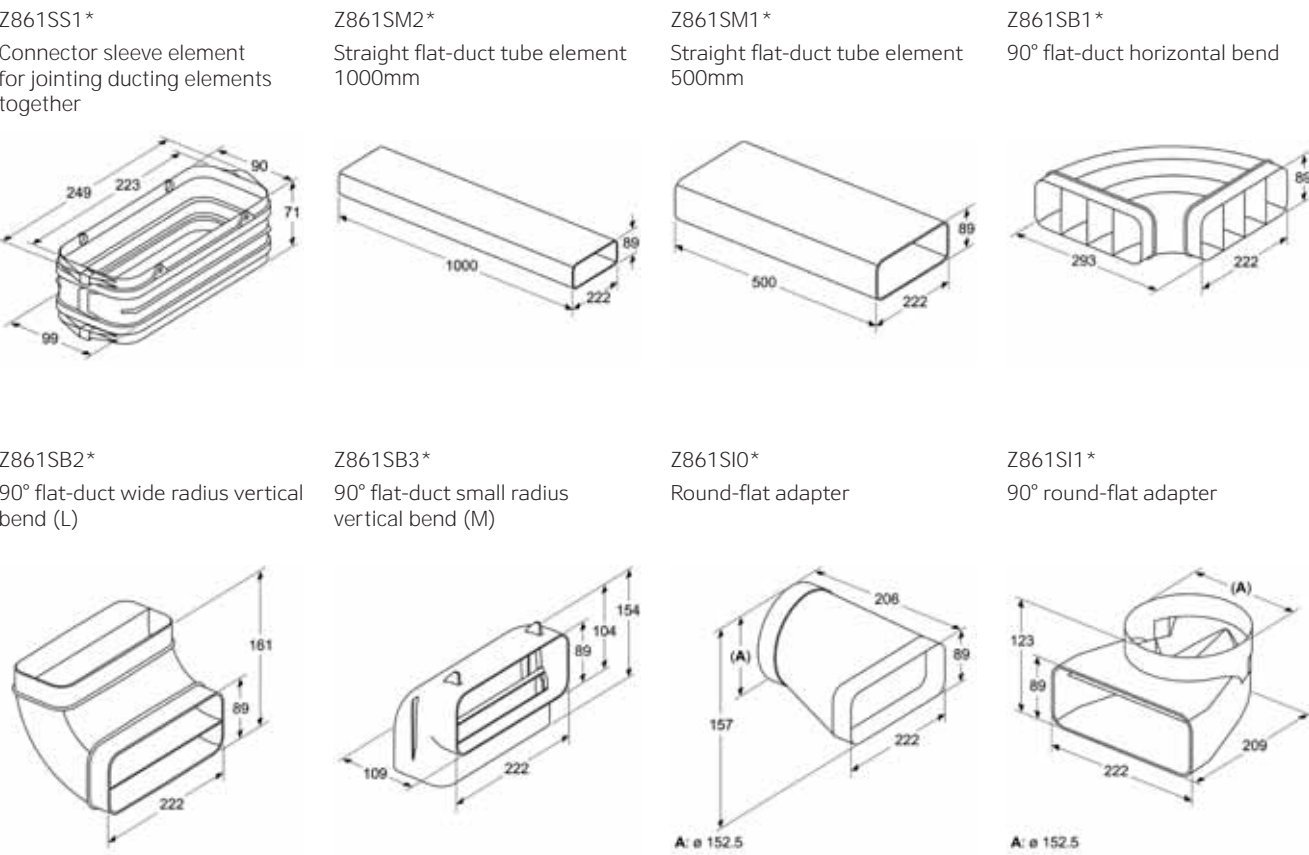
Installation kit for air extraction Z811DU0 or installation kit for air recirculation Z821PD0 is required respectfully to complete installation.
Note: Additional ducting pipes and components to complete air extraction and air recirculation are required and may be sourced directly from NEFF. Please refer to the below model numbers and dimensions accordingly to help plan necessary components for installation.
Please speak to your kitchen designer for further information.



For air extraction and air recirculation installations please note that the air outlet on the back of the appliance should be directly accessed with a male flat duct element (DN 150).

DIAGRAMS FOR DUCTING ELEMENTS TO SUIT T58TL6EN2

NEFF ducting components available for order separately - not included with the purchase of your downdraft induction cooktop or installation kits.
Note: Z861SS1 connector sleeve element is required to connect various ducting parts together.

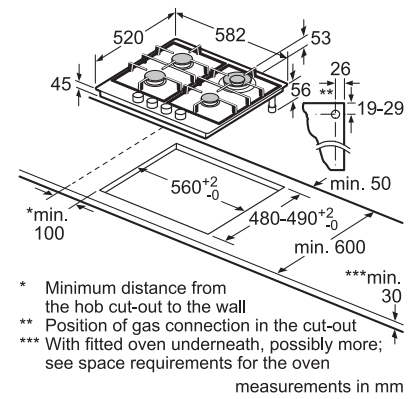


*Available May 2021.

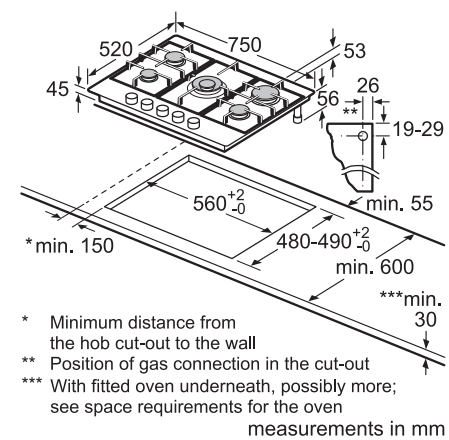
SPECIFICATION DIAGRAMS – GAS COOKTOPS

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.co.nz. All measurements are in mm.

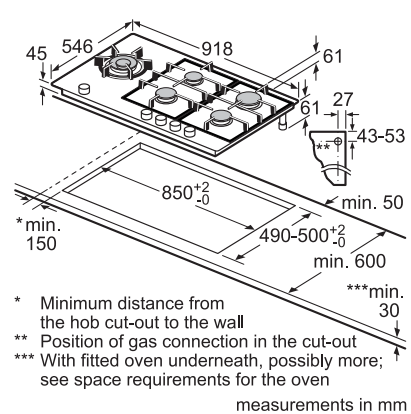
60CM GAS COOKTOP – T26DS59N0A



70CM GAS COOKTOP – T27DA69N0A



90CM GAS COOKTOP – T29TA79N0A

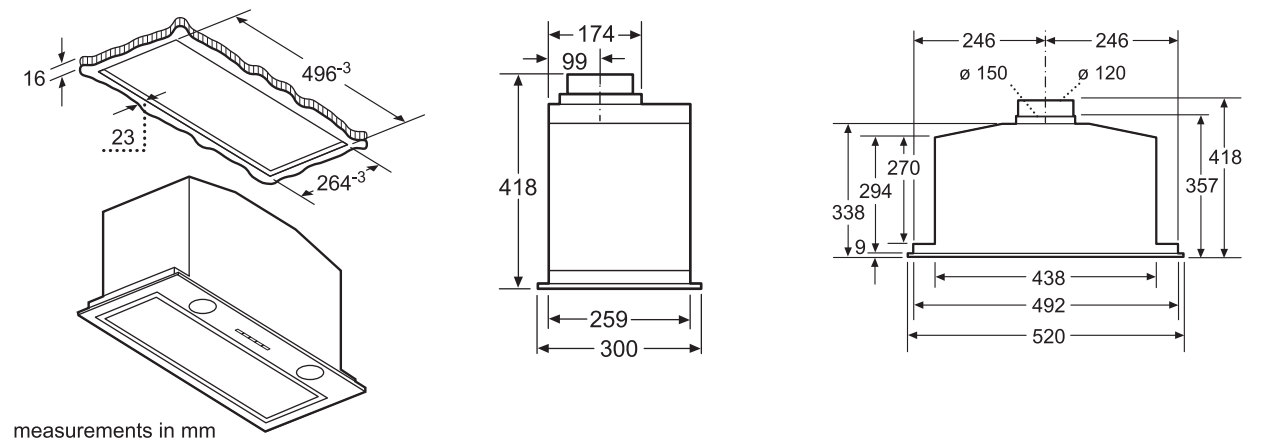


Note: The gas connection should only be made in accordance with the regulations of the national authorities.

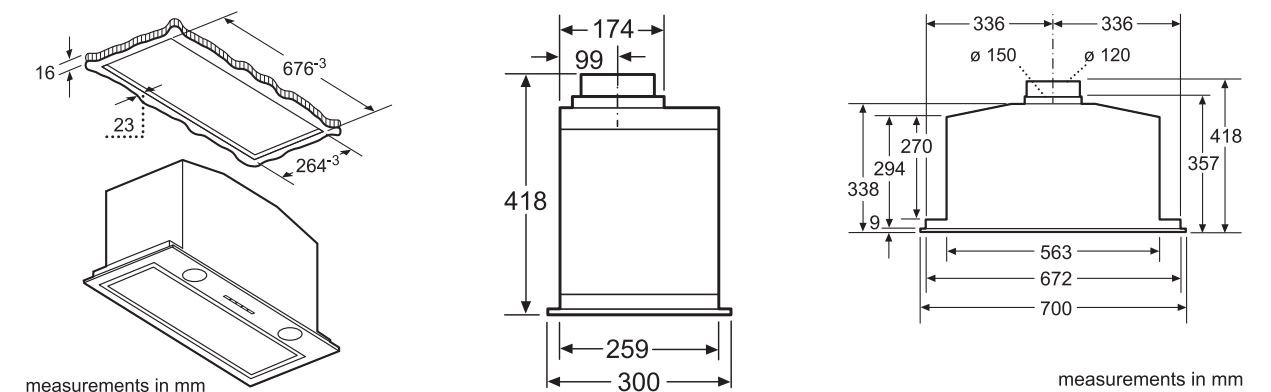
SPECIFICATION DIAGRAMS – INTEGRATED AND CANOPY RANGEHOODS

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.co.nz. All measurements are in mm.

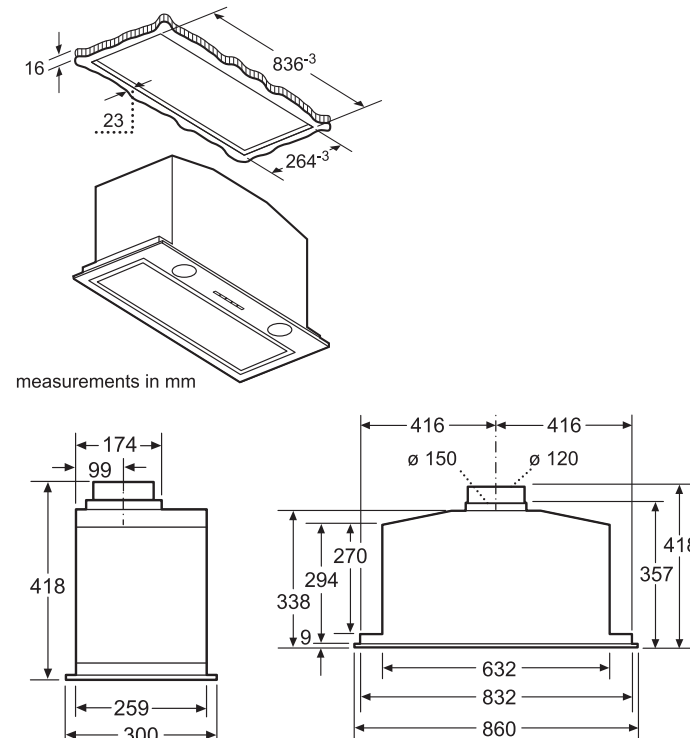
52CM INTEGRATED RANGEHOOD – D55MH56N0B



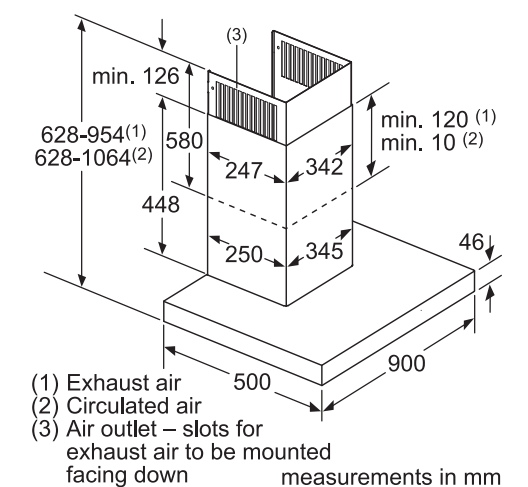
70CM INTEGRATED RANGEHOOD – D57ML67N1B



86CM INTEGRATED RANGEHOOD – D58ML66N1



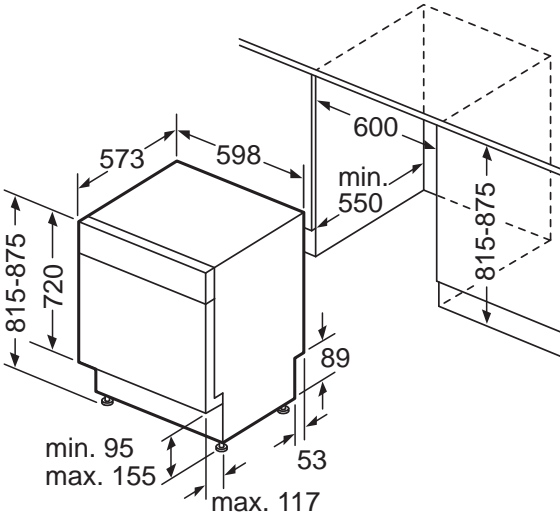
90CM WALL-MOUNTED CANOPY RANGEHOOD – D96BMU5N0A



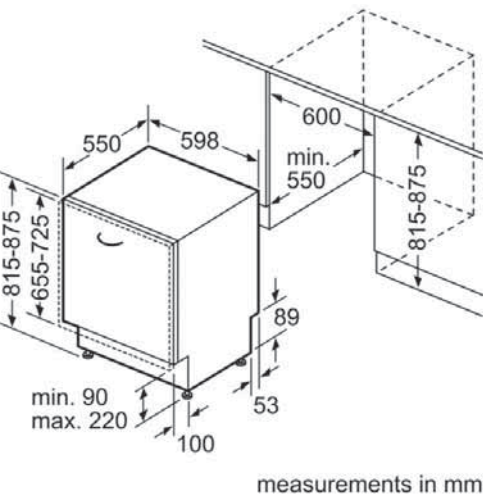
SPECIFICATION DIAGRAMS – DISHWASHERS

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.co.nz. All measurements are in mm.

S215M60S0A BUILT-UNDER DISHWASHER
81.5CM HIGH

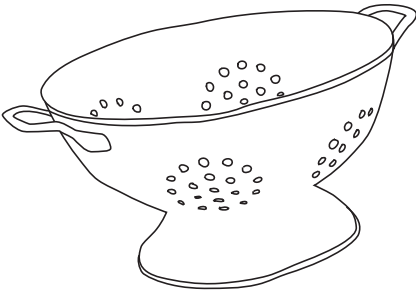


S515M60X0A FULLY INTEGRATED DISHWASHER
81.5CM HIGH



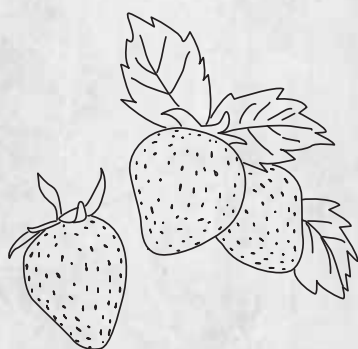
PLANNING NOTES


- 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.






COOKING PASSION SINCE 1877



 @neffnewzealand

 @neff_nz

 NEFF New Zealand

2 YEAR
WARRANTY

LEARN MORE ABOUT OUR PRODUCTS AT NEFF.CO.NZ

NEFF is proudly manufactured and distributed by BSH Home Appliances Ltd.
For all enquiries please contact our NEFF Customer Care line on 0800 245 702 or email neff.nz@bshg.com

VISIT OUR UNSERHAUS SHOWROOM
UnserHaus, 65 Parnell Rise, Parnell, Auckland 1052.
For all UnserHaus enquiries please contact 0800 245 708 or visit www.unserhaus.co.nz

Printed in New Zealand. BSH0023