



COOKING PASSION SINCE 1877



THE NEFF COLLECTION: CATALOGUE.

1st Edition 2019

4 YEAR
WARRANTY

www.neff.com.au

OPEN THE DOOR TO NEFF



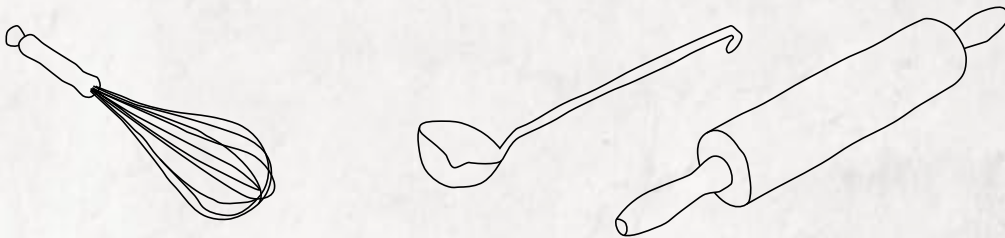
Cooking passion since 1877.

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 EasyClean[®] system.

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

4 YEAR WARRANTY

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



CREATE YOUR DREAM KITCHEN WITH THE NEFF RANGE.

OVENS – PAGES 8-31



Ovens



Compact ovens



Double oven

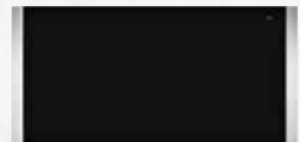
COMPACT APPLIANCES – PAGES 32-37



Coffee centre



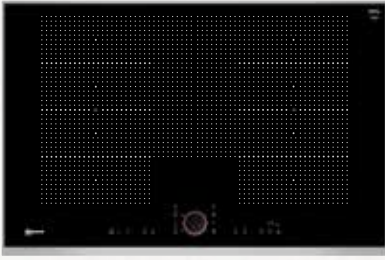
Built-in microwave



Warming drawers



COOKTOPS – PAGES 38-57



Induction cooktops



Vented cooktop



FlameSelect® gas cooktops



Ceramic cooktop



RANGEHOODS – PAGES 58-67



Canopy wall mounted rangehood



Integrated rangehoods



Slideout rangehoods

DISHWASHERS – PAGES 68-75



Fully integrated dishwashers



Semi-integrated dishwashers

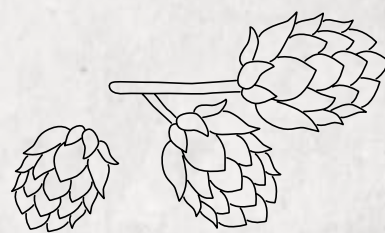


Built-under dishwashers





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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.

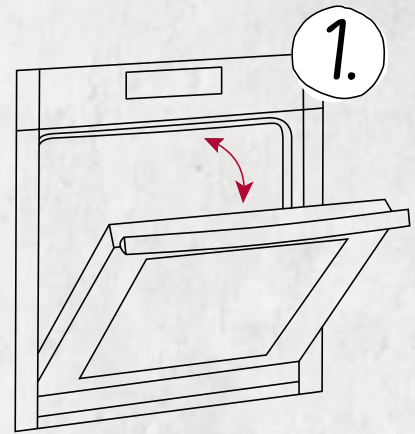


SLIDE & HIDE®



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.



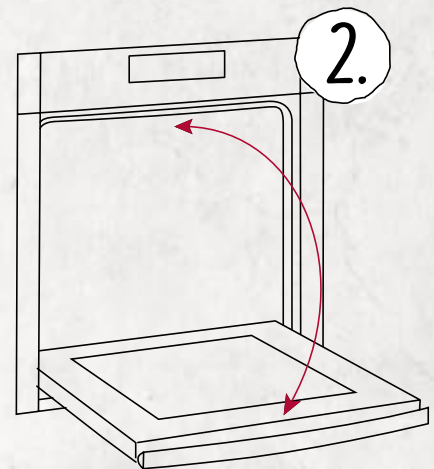
Accessible – baste, taste and monitor your dishes throughout the cooking process.

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

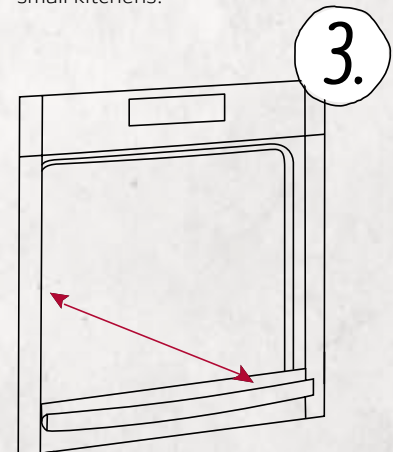
Both styles include the fully retractable door, the difference in the doors comes down to the type of handle.

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.



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.

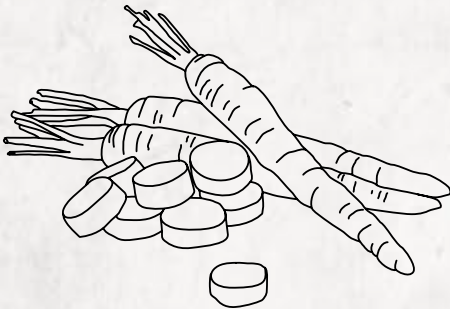
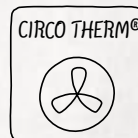
CIRCO THERM®



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.

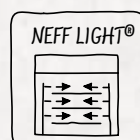


NEFF LIGHT®



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



When fitted with changeable shelves you can re-position the ComfortFlex® 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 FullSteam ovens combine all the heating functions of a conventional oven with those of a steamer cooker. Use FullSteam to create succulent dishes with intense flavour and an appetising appearance, or enjoy a better way to regenerate food without losing colour or nutrition. It's easy to operate, and also simple to refill the concealed one litre water container – press a button to open the front panel, remove the container, fill it and you're ready to steam ahead.



THE PERFECT
STEAM SOLUTIONS
TO COMPLEMENT
ANY RECIPE.

VARIO STEAM

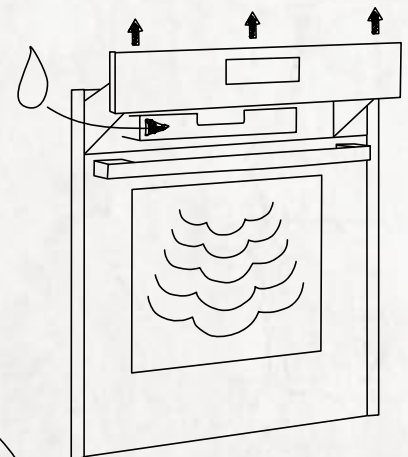


Innovative steam assistance.

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



The water container is easy to remove and refill.



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



1. Vacuum-seal your selected ingredients.

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

SOUS-VIDE



Intense flavours using FullSteam.

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

2. Place the vacuum-sealed bag gently in the oven's Sous-vidé 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.



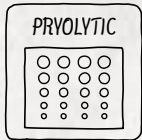
OVEN CLEANING MADE EASY.

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



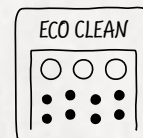
ECO CLEAN



Other NEFF cleaning functions include EcoClean with EasyClean®.

Our EcoClean liners are a microfine ceramic bead coating on the oven's interior top, sides and back. Its specially formulated coating makes it extremely absorbent. Depending on how often you use your oven, regeneration to get rid of accumulated dirt may only be necessary 2-3 times a year. It's done with the special EcoClean cleaning function that uses a temperature of 275°C to automatically remove burnt-on food without chemical cleaners. This highly efficient coating lasts for the entire lifetime of the oven.

All ovens with EcoClean coating also have EasyClean® 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.

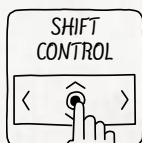
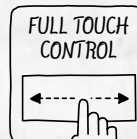


FULL TOUCH CONTROL



Easy operation at your fingertips.

The intuitive FullTouchControl panel sets new standards with fast navigation and simple, precise operation by touching or swiping on the smooth control surface. The 5.7" high-resolution colour TFT display offers the greatest convenience of any oven control. It guides you easily through the menu and its high contrast display makes for excellent legibility.



SHIFT CONTROL



Quick program selection leaves more time to enjoy cooking.

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



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.

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.



COMBINING AN OVEN WITH A COMPACT APPLIANCE

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

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



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

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

 **KEEP WARM**

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

 **REHEAT**


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

 **HOT AIR***


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

 **PLATE WARMING**


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

 **DEFROST SETTING**


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

 **DESCALING**

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

 **PYROLYTIC CLEANING**

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

 **ECO CLEAN**

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

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


 **EASY CLEAN®**

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


 **POWER BOOST / RAPID HEAT**

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


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

 **VARIO STEAM**


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

 **FULL STEAM**


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

 **SOUS-VIDE**


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

 **BAKING AND ROASTING ASSISTANT**


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

 **MULTI POINT MEAT PROBE**


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

 **SABBATH MODE**

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

 **MY PROFILE**

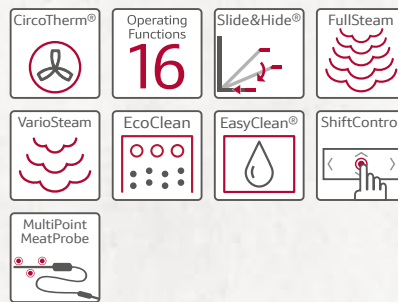
Individually adjust and save settings, so you are able to access favourite and frequent settings effortlessly.

 **DRYING**

Dries the cooking compartment after a steam function.

* Only for models C27MS22H0B, C28QT27N0 & C17MR02N0B.

OVENS WITH FULL STEAM



B48FT78H0B

Slide&Hide® Oven with FullSteam

PRODUCT OVERVIEW

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

CLEANING

- EcoClean (ceiling, rear, side liners)
- EasyClean®

KEY FEATURES

- Slide&Hide® door with rotating handle
- CircoTherm®
- Baking and Roasting Assistant
- FullSteam
- VarioSteam
- Sous-vide
- MultiPoint MeatProbe
- ComfortFlex® rails (inc.1 telescopic rail)
- NeffLight®

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

B47FS36N0B

Slide&Hide® Oven with FullSteam

PRODUCT OVERVIEW

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

CLEANING

- EcoClean (ceiling, rear, side liners)
- EasyClean®

KEY FEATURES

- Slide&Hide® door with rotating handle
- CircoTherm®
- Baking and Roasting Assistant
- FullSteam
- VarioSteam
- MultiPoint MeatProbe
- LED light

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

OVENS WITH VARIO STEAM



B58VT68H0B

Pyrolytic Slide&Hide® Oven with VarioSteam

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic
- EasyClean®

KEY FEATURES

- Slide&Hide® door with rotating handle
- CircoTherm®
- Baking and Roasting Assistant
- VarioSteam
- MultiPoint MeatProbe
- ComfortFlex® rails (inc. 1 telescopic rail)
- NeffLight®

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

B57VS26N0B

Pyrolytic Slide&Hide® Oven with VarioSteam

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic
- EasyClean®

KEY FEATURES

- Slide&Hide® door with rotating handle
- CircoTherm®
- Baking and Roasting Assistant
- VarioSteam
- MultiPoint MeatProbe
- LED light

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

B57VR22N0B

Pyrolytic Slide&Hide® Oven with VarioSteam

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic
- EasyClean®

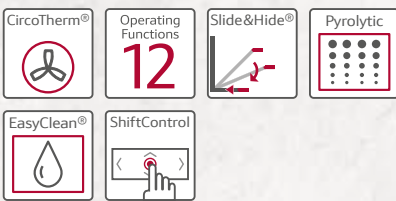
KEY FEATURES

- Slide&Hide® door with rotating handle
- CircoTherm®
- VarioSteam
- LED light

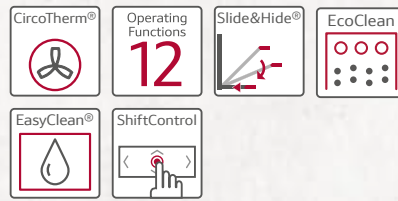
DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

OVENS



Best performer in a recent CHOICE® test.



B57CR22N0B

Pyrolytic Slide&Hide® Oven

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic
- EasyClean®

KEY FEATURES

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

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

B47CR32N0B

Slide&Hide® Oven

PRODUCT OVERVIEW

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

CLEANING

- EcoClean (ceiling, rear, side liners)
- EasyClean®

KEY FEATURES

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

DIMENSIONS (HxWxD)

- 595 x 596 x 548mm

DOUBLE OVEN



B6ACH7AN0A Pyrolytic Hide® Oven

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic
- EasyClean®

KEY FEATURES

- Hide® door with fixed handle
- CircoTherm®
- Halogen light

DIMENSIONS (HxWxD)

- 595 x 594 x 548mm

U2ACH7CN0A Pyrolytic Double Oven

PRODUCT OVERVIEW

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

CLEANING

- Pyrolytic (both ovens)
- EasyClean® (main oven)

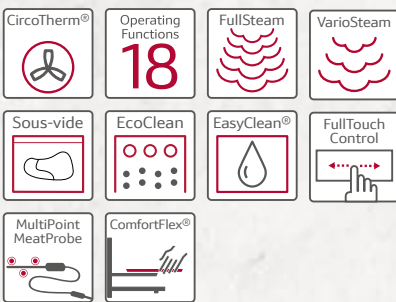
KEY FEATURES

- CircoTherm® (main oven)
- 2 Level telescopic rails (main oven)
- Halogen light

DIMENSIONS (HxWxD)

- 888 x 594 x 550mm

COMPACT OVENS WITH FULL STEAM



C18FT56H0B

Compact Oven with FullSteam

PRODUCT OVERVIEW

- ⊗ 47L capacity
- ⊗ 3 shelf positions
- ⊗ 18 operating functions
- ⊗ 30 automatic programs
- ⊗ 5.7" TFT colour display with FullTouchControl

CLEANING

- ⊗ EcoClean (ceiling, rear, side liners)
- ⊗ EasyClean®

KEY FEATURES

- ⊗ CircoTherm®
- ⊗ Baking and Roasting Assistant
- ⊗ FullSteam
- ⊗ VarioSteam
- ⊗ Sous-vide
- ⊗ MultiPoint MeatProbe
- ⊗ ComfortFlex® rails (inc.1 telescopic rail) Z13TC14X0
- ⊗ LED light

DIMENSIONS (HxWxD)

- ⊗ 455 x 596 x 548mm

C17FS32H0B

Compact Oven with FullSteam

PRODUCT OVERVIEW

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

CLEANING

- ⊗ EcoClean (ceiling, rear, side liners)
- ⊗ EasyClean®

KEY FEATURES

- ⊗ CircoTherm®
- ⊗ Baking and Roasting Assistant
- ⊗ FullSteam
- ⊗ VarioSteam
- ⊗ LED light

DIMENSIONS (HxWxD)

- ⊗ 455 x 596 x 548mm

COMPACT STEAM OVEN



C17DR02N0

Compact Steam Oven

PRODUCT OVERVIEW

- ⊗ 38L capacity
- ⊗ 4 shelf positions
- ⊗ 4 operating functions
- ⊗ 20 automatic programs
- ⊗ 2.5" TFT colour display with illuminated ShiftControl

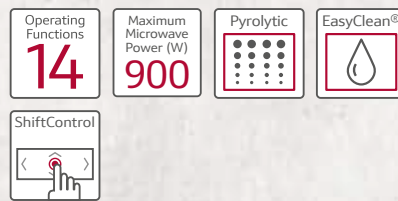
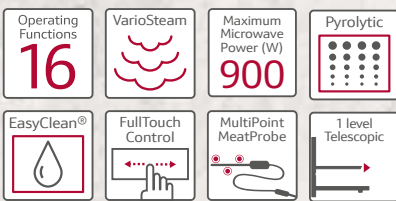
KEY FEATURES

- ⊗ FullSteam
- ⊗ Halogen light

DIMENSIONS (HxWxD)

- ⊗ 455 x 596 x 548mm

COMPACT OVENS WITH MICROWAVE



C28QT27N0

Pyrolytic Compact Oven with Microwave and VarioSteam

PRODUCT OVERVIEW

- ⊗ 45L capacity
- ⊗ 3 shelf positions
- ⊗ 16 operating functions
- ⊗ 32 automatic programs
- ⊗ 5.7" TFT colour display with FullTouchControl

CLEANING

- ⊗ Pyrolytic
- ⊗ EasyClean®

KEY FEATURES

- ⊗ 900W microwave
- ⊗ Baking and Roasting Assistant
- ⊗ VarioSteam
- ⊗ MultiPoint MeatProbe
- ⊗ 1 Level telescopic rail
- ⊗ LED light

DIMENSIONS (HxWxD)

- ⊗ 455 x 596 x 548mm

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 ShiftControl

CLEANING

- ⊗ Pyrolytic
- ⊗ EasyClean®

KEY FEATURES

- ⊗ 900W microwave
- ⊗ Baking and Roasting Assistant
- ⊗ LED light

DIMENSIONS (HxWxD)

- ⊗ 455 x 596 x 548mm



C17MR02N0B Compact Oven with Microwave

PRODUCT OVERVIEW

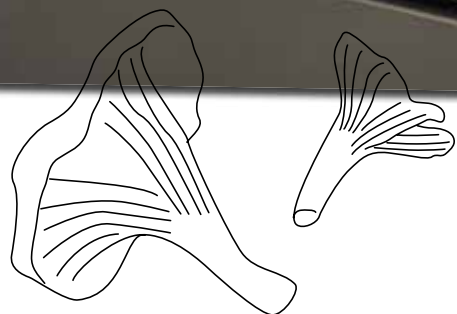
- ⊗ 45L capacity
- ⊗ 3 shelf positions
- ⊗ 6 operating functions
- ⊗ 14 automatic programs
- ⊗ 2.5" TFT colour display with illuminated ShiftControl

KEY FEATURES

- ⊗ 900W microwave
- ⊗ LED Light

DIMENSIONS (HxWxD)

- ⊗ 455 x 596 x 548mm



OVEN ACCESSORIES



We are passionate about cooking.

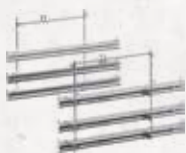
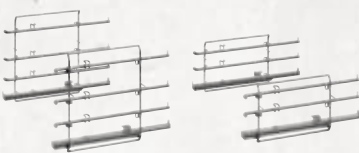

NEFF offers a range of optional oven accessories, designed to give you greater flexibility.

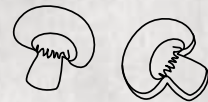
TELESCOPIC RAILS

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

COMFORT FLEX® TELESCOPIC RAILS

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

OPTIONAL TELESCOPIC RAILS TO PURCHASE			
Oven model	3 Level telescopic rails	ComfortFlex® telescopic rail (1 Level) with frame	ComfortFlex® telescopic rail (1 Level) without frame
			
B48FT78H0B	Z13TF36X0	ComfortFlex® telescopic rail (1 Level) with frame comes with oven	Z13TC10X0 (one set included with the purchase of this oven, additional sets can also be purchased)
B47FS36N0B	Z13TF36X0	N/A	N/A
B58VT68H0B	Z12TF36X0	ComfortFlex® telescopic rail (1 Level) with frame comes with oven	Z11TC10X0 (one set included with the purchase of this oven, additional sets can also be purchased)
B57VS26N0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B57VR22N0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B57CR22N0B	Z12TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B47CR32N0B	Z11TF36X0	Z11TC16X0	Z11TC10X0 (once retrofitted with Z11TC16X0)
B6ACH7AN0A	Z11TF36X0	N/A	N/A
U2ACH7CN0A (main oven)	Z11TF36X0	N/A	N/A
C18FT56H0B	N/A	Z13TC14X0 ComfortFlex® telescopic rail (1 Level) with frame comes with oven	Z13TC10X0 (one set included with the purchase of this oven, additional sets can also be purchased)
C17FS32H0B	N/A	Z13TC14X0	Z13TC10X0 (once retrofitted with Z13TC14X0)
C17DR02N0	N/A	N/A	N/A
C28QT27N0	N/A	N/A	N/A
C27MS22H0B	N/A	N/A	N/A
C17MR02N0B	N/A	N/A	N/A



SEAMLESS COMBINATION® KITS

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

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

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

The SeamlessCombination® kits are not available for C17KS61N0 and B6ACH7AN0A.

- **Z11SZ00X0** This insertion floor accessory replaces the shelf that would normally divide two appliances with a much thinner metal shelf in order to close the visible gap between the appliances.

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

Also available if required:

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



BREAD & PIZZA BAKING STONE WITH PADDLE

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

EXTRA DEEP TRAY



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



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 (C17KS61N0) 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 SensoFlowSystem in our machine always heats the water to precisely this temperature, guaranteeing the highest indulgence with every cup.



MY COFFEE

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



INTELLIGENT HEATER

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



AROMA PRESSURE SYSTEM

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



COFFEE CENTRE



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 specialities.

AUTOMATIC RINSE PROGRAM

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



C17KS61N0

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 ShiftControl

SPECIAL FEATURES

- ☉ 8 Personalised MyCoffee settings
- ☉ OneTouchFunction for 10 types of beverages
- ☉ Milk nozzle integrated in coffee outlet
- ☉ Height adjustable coffee and milk outlet (max 150mm)
- ☉ Individual cup volume: cup sizes adjustable individually
- ☉ Individually adjustable temperatures
- ☉ OneTouch DoubleCup
- ☉ AromaDoubleShot extra strong coffee
- ☉ 8 adjustable coffee strengths
- ☉ SilentCeramDrive ceramic grinding unit

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

MICROWAVE



Built-in convenience.

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

PROGRAMS

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

TIME

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



MICROWAVE



C17WR00N0A

Microwave

PRODUCT OVERVIEW

- 21L capacity
- 7 automatic programs
- Microwave with 5 power levels (90-180-360-600-900W)
- 2.5" TFT colour display with illuminated ShiftControl
- LED light

DIMENSIONS (HxWxD)

- 382 x 594 x 320mm

Please see product overview for further information, pages 84–85

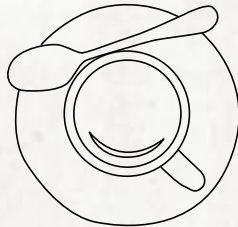


WARMING DRAWERS



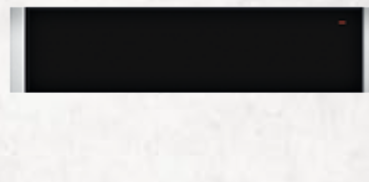
Keeping food warm has never been so easy.

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 (C17KS61N0) 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.

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



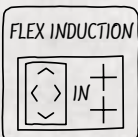
INDUCTION COOKTOPS



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.



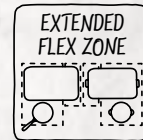
FLEX INDUCTION – MORE SPACE FOR INDULGENCE.

Thanks to FlexInduction you now have greater flexibility and freedom to position pans of any size, anywhere you wish on the cooktop. The FlexInduction cooking zone automatically detects the number, size and shape of the pots and pans used and heats up precisely where it's needed. Where there's no pan, there's no heat.



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

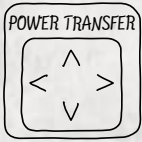
From the first touch, the NEFF cooktops are extremely easy to use with an intuitive operation. The TwistPadFire® comes with a red ring of light – an innovation which is a functional and aesthetic highlight to your kitchen. All you need to do is place the magnetic dial in the centre of the control area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

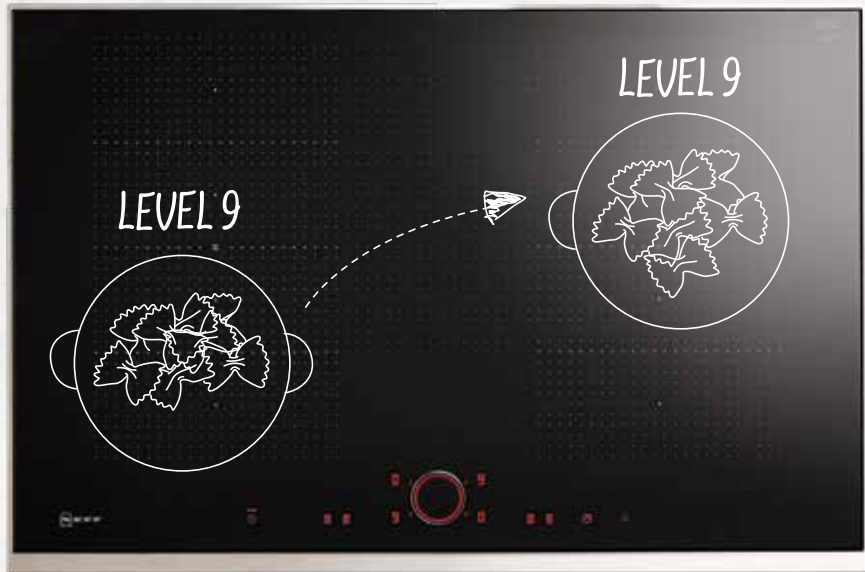
Now, entire zones can be activated and pans placed anywhere within that zone will receive instant, even heat. You can also place roasters horizontally and use the other cooking zones for additional pans. This will put an end to juggling hot pans on your cooktop when cooking multiple meals.



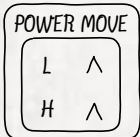
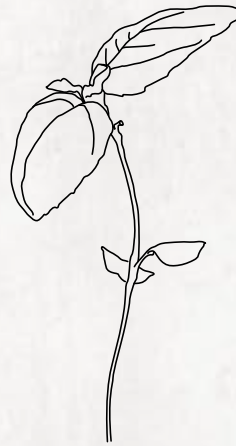


POWER TRANSFER – MOVE YOUR POTS AND TAKE THE HEAT SETTINGS WITH YOU.

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



COOKING IS A MATTER OF YOUR MINDSET.



POWER MOVE – DIVIDE YOUR FLEX ZONE INTO THREE HEATING ZONES.

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

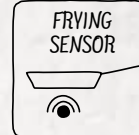


For your perfect companion try our Frying Pan. Please see page 51 for more details.



FRYING SENSOR – THE SMART WAY TO FRY.

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



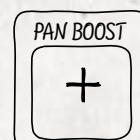
POWER BOOST FOR POTS – ON THE FAST TRACK TOWARDS GREAT TASTE.

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

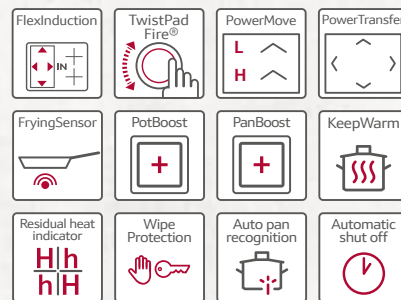
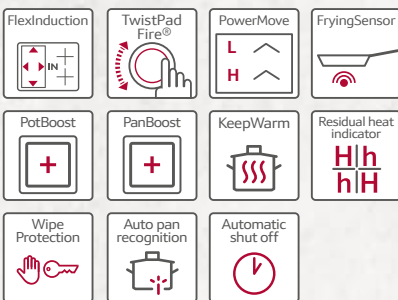
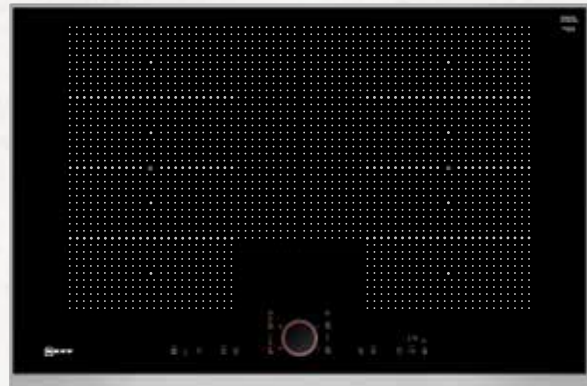
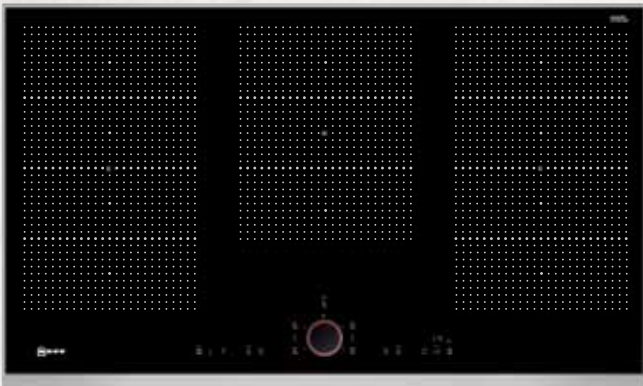


POWER BOOST FOR PANS – AN EVEN FASTER WAY OF COOKING SAFELY.

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



INDUCTION COOKTOPS



T59TS61N0 90cm FlexInduction Cooktop

PRODUCT OVERVIEW

- 5 induction zones including 3 FlexInduction zones
- 17 power levels per zone
- Black ceramic glass with stainless steel trim

KEY FEATURES

- TwistPadFire® removable magnetic control
- FryingSensor with 5 temperature settings
- PowerMove
- Child safety lock
- LED display and timer for each zone

DIMENSIONS (HxWxD)

- 51 x 918 x 546mm

T68TS61N0 80cm Extended FlexInduction Cooktop

PRODUCT OVERVIEW

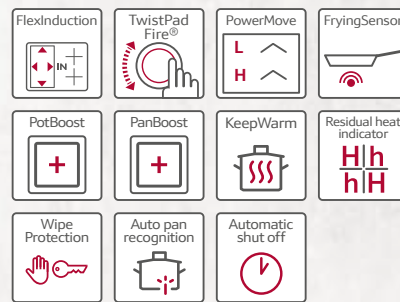
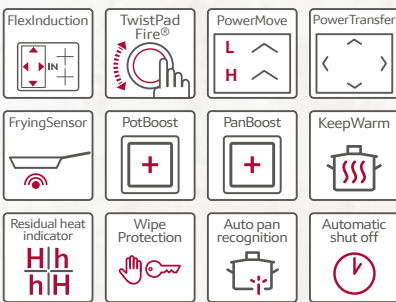
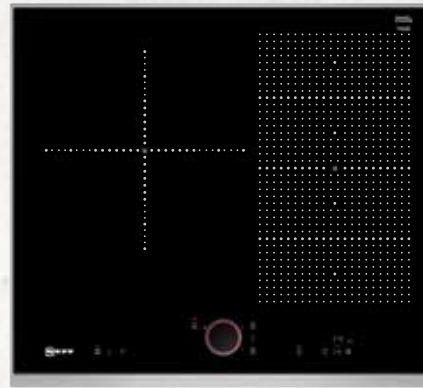
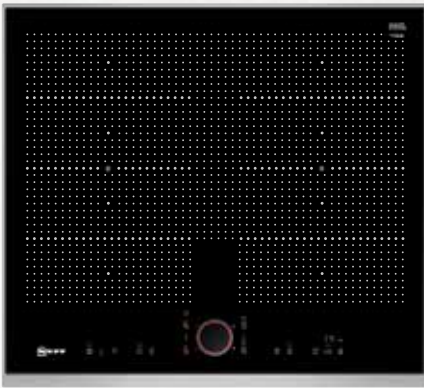
- 4 induction zones including 2 FlexInduction zones
- 17 power levels per zone
- Black ceramic glass with stainless steel trim

KEY FEATURES

- Extended FlexInduction
- TwistPadFire® removable magnetic control
- FryingSensor with 5 temperature settings
- PowerMove
- PowerTransfer
- Child safety lock
- LED display and timer for each zone

DIMENSIONS (HxWxD)

- 51 x 826 x 546mm



T66TS61N0

60cm Extended FlexInduction Cooktop

PRODUCT OVERVIEW

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

KEY FEATURES

- Extended FlexInduction
- TwistPadFire® removable magnetic control
- FryingSensor with 5 temperature settings
- PowerMove
- PowerTransfer
- Child safety lock
- LED display and timer for each zone

DIMENSIONS (HxWxD)

- 56 x 606 x 546mm

T56TS31N0

60cm FlexInduction Cooktop

PRODUCT OVERVIEW

- 3 induction zones including 1 FlexInduction zone
- 17 power levels per zone
- Black ceramic glass with stainless steel trim

KEY FEATURES

- TwistPadFire® removable magnetic control
- FryingSensor with 5 temperature settings
- PowerMove
- Child safety lock
- LED display and timer for each zone

DIMENSIONS (HxWxD)

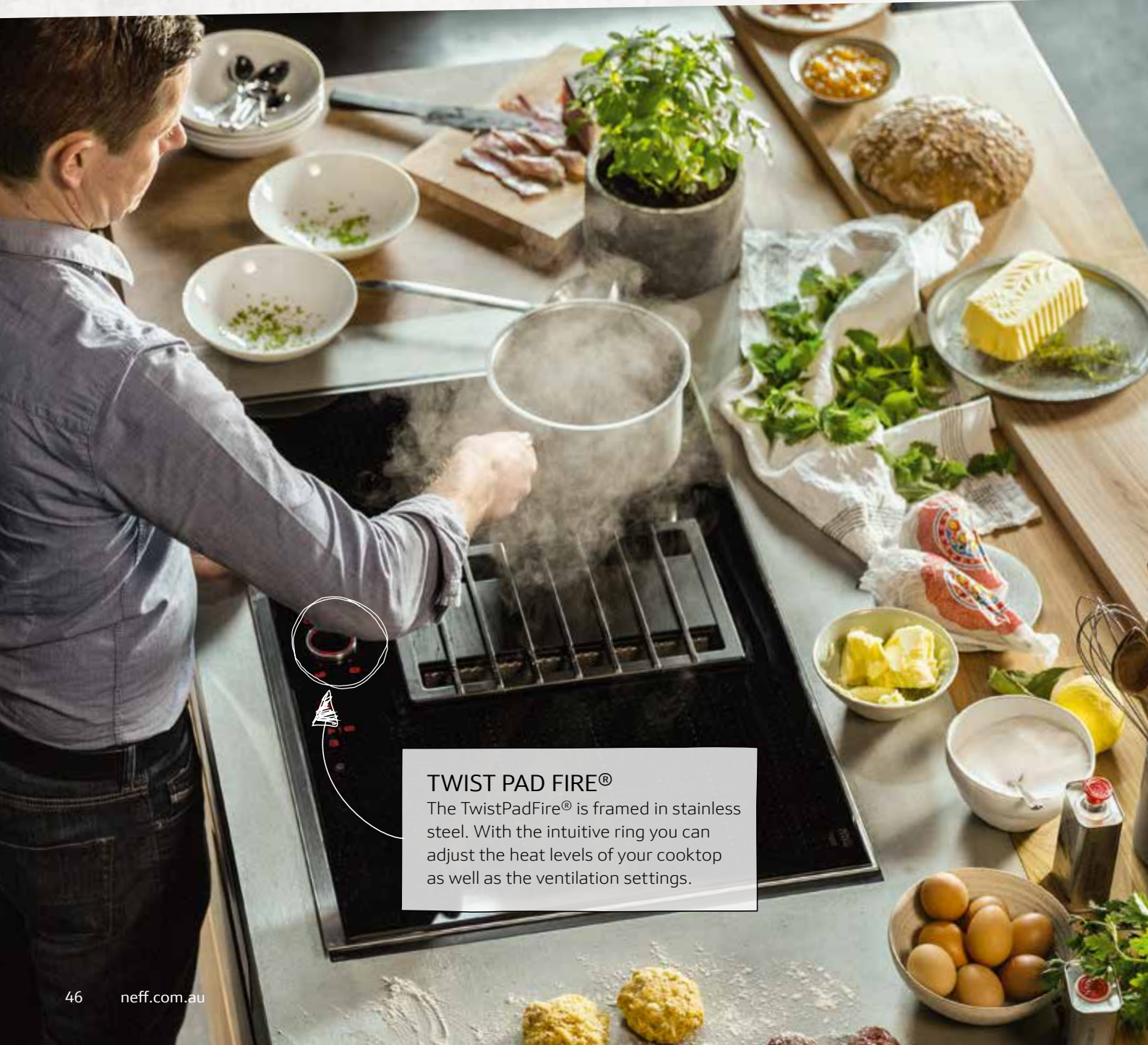
- 51 x 606 x 546mm

COOKTOP WITH VENTILATION



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

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

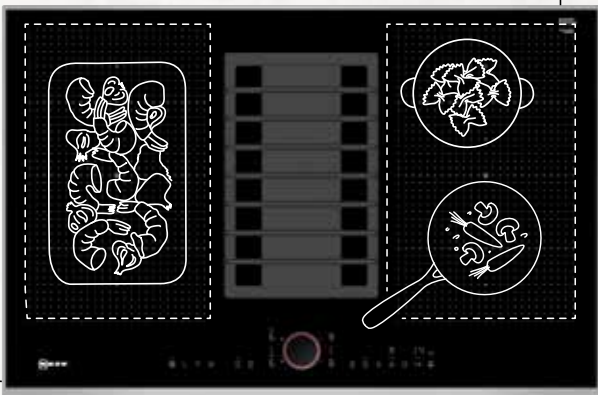


TWIST PAD FIRE®

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.

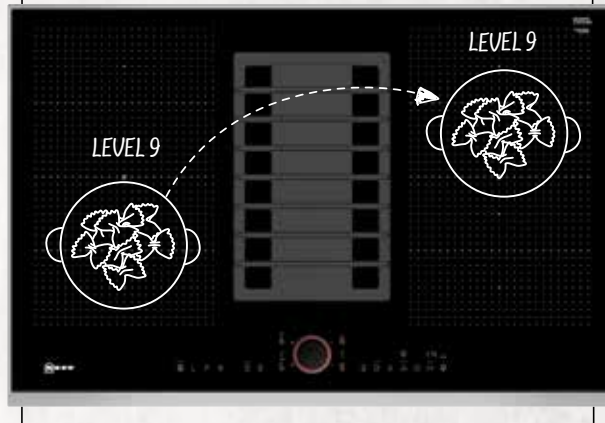
DOUBLE FLEX INDUCTION

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



POWER TRANSFER

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

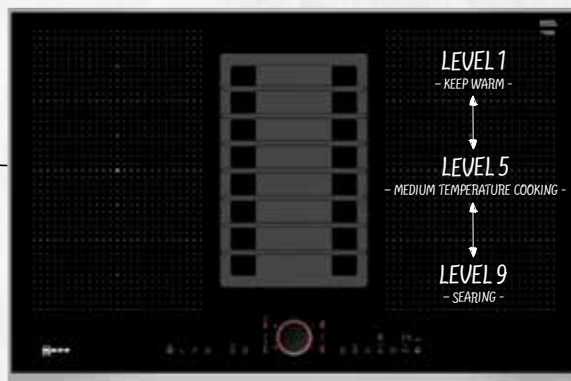


AUTOMATIC AIR SENSOR

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 to clean
dishwasher safe
ventilation cover
and grease filters.



The ventilation cover
doubles as a handy
pan rest.



FLEXIBLE INSTALLATION OPTIONS



Ducted or recirculating, your choice.

The FlexInduction cooktop with downdraft ventilation allows for either ducted or recirculating ventilation, depending on which extraction kit is chosen. A ducted extraction kit is recommended if there is the opportunity to discharge the odours directly outside. If this is not possible, the recirculation kit provides a solution that nullifies the cooking odours before recirculating the air back into the kitchen. Both the ducting and recirculation kits allow for under bench cupboard space to be retained, leaving space for drawers or shelves to be installed.

VENTILATION OPTIONS



DUCTED SYSTEM

If there's an opening in the wall behind the extractor unit, the ducting kit can be connected directly. If direct ducting is not an option, the ducting kit contains a 90° adapter that allows extended, customized ductwork to be installed as needed.



RECIRCULATION SYSTEM

The recirculation kit cleans the air with the help of an active carbon filter. When installing the recirculation kit ensure you have access to the ventilation filter, for example an open cupboard or removable drawers.

The active carbon filter section of the recirculation kit is reversible and can be installed to provide access to the filter from either the front or the rear to suit the island bench configuration.

INSTALLATION SOLUTIONS



TYPICAL BENCH

Countertop depth: 600mm
The recirculation kit is installed partly inside the lower cabinet.
Shelves or shelf rails in the lower cabinet may need to be shortened.



ISLAND BENCH

Countertop depth: Variable
The recirculation kit is installed between the cabinets.
Depending on the countertop depth on the overall installation, the shelves or shelf rails used in the lower cabinet may need to be shortened.



EXTRA DEEP BENCH

Countertop depth: 750mm
The recirculation kit is behind the lower cabinet.
Shelves and shelf rails in the lower cabinet may retain their full depth.

VENTILATION OPTIONS – ACCESSORIES REQUIRED



Z8100X1

Ducted Extraction Installation Kit

REQUIRED FOR DUCTED EXTRACTION

- Ⓢ Direct air outlet onto 220x90mm flat duct system or with 90° diverter element and outlet for continuation of ducting with 220x90mm flat duct system.

INCLUDES

- Ⓢ 3 mountable depth adapters (40mm, 80mm, 120mm) for different worktop depths from 600–750mm
- Ⓢ 90° diverter element
- Ⓢ Connector element for continuation with 220x90mm flat ducting



Z8200X1

Recirculated Extraction Installation Kit

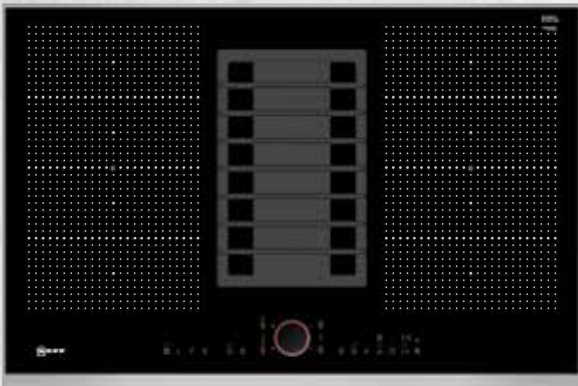
REQUIRED FOR RECIRCULATED EXTRACTION

- Ⓢ Optimised for quick and flexible installation in all common furniture (Minimum plinth height: 100mm).

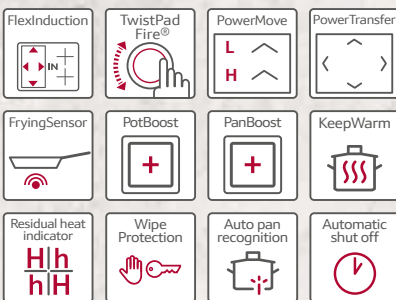
INCLUDES

- Ⓢ 3 horizontal adapter elements (40mm, 80mm, 120mm) for worktop depths from 600–750mm
- Ⓢ Upper 90° diverter element
- Ⓢ Flexible telescopic element (for additional height, depth and lateral adjustability)
- Ⓢ 4 height adapter elements (50mm each) for furniture corpus heights from 675–900mm
- Ⓢ Housing element for CleanAir filter drawer cassette (optionally 180° reversible)
- Ⓢ CleanAir high performance odour filter
- Ⓢ Lower 90° diverter with air outlet (optionally 180° reversible)
- Ⓢ Adaptive air diffuser element
- Ⓢ Element for fixation onto bottom panel of furniture

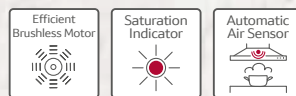
COOKTOP WITH VENTILATION



COOKTOP



VENTILATION



T58TS6BN0

80cm Induction Cooktop with Downdraft Ventilation

COOKTOP

PRODUCT OVERVIEW

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

KEY FEATURES

- ⊗ TwistPadFire® removable magnetic control
- ⊗ FryingSensor with 5 temperature settings
- ⊗ PowerTransfer
- ⊗ PowerMove
- ⊗ Child safety lock

DIMENSIONS (HxWxD)

- ⊗ 197 x 826 x 546mm

VENTILATION

PRODUCT OVERVIEW

- ⊗ 9 fan speed levels plus 1 intensive setting
- ⊗ Maximum extraction rate 684m³/h
- ⊗ Quiet operation 42/70dB (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®
- ⊗ Cast-iron air inlet grid, heat resistant, dishwasher safe
- ⊗ Dishwasher safe stainless steel grease filters
- ⊗ EfficientDrive Brushless motor
- ⊗ Bonus installation accessory for ducted extraction (Z8100X1)

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. Easy to clean and dishwasher safe. Surface area: 41.5 x 26.5cm.



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. Dishwasher safe. Surface area: 41.5 x 26.5cm.



Z9442X0

4-PIECE SCHULTE-UFER INDUCTION COOKWARE SET

The 4-piece Schulte-Ufer induction cookware set **Z9442X0** consists of 2 pots with glass lids (Ø 16cm and Ø 22cm), 1 saucepan (Ø 21cm) and 1 Frying Pan (Ø 24cm).



Z9453X0

FRYING PAN

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



Magnetic base

SAUCEPANS

Ferrous metal saucepans are required for use on an induction cooktop. To check if a saucepan can be used with an induction cooktop use our quick magnetic test.

In most cases if the magnet sticks, the pans are made from ferrous metal and are therefore likely to be suitable for use on induction cooktops.

NEFF cooktops also feature a Cookware Check function to easily determine the suitability of cookware.

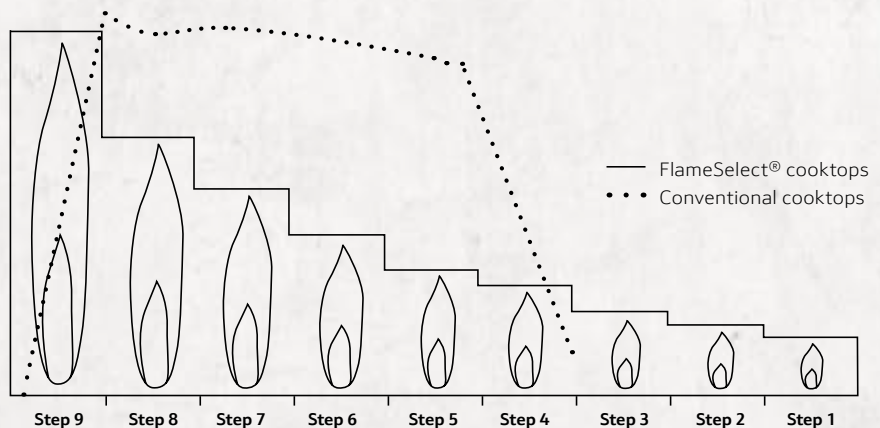
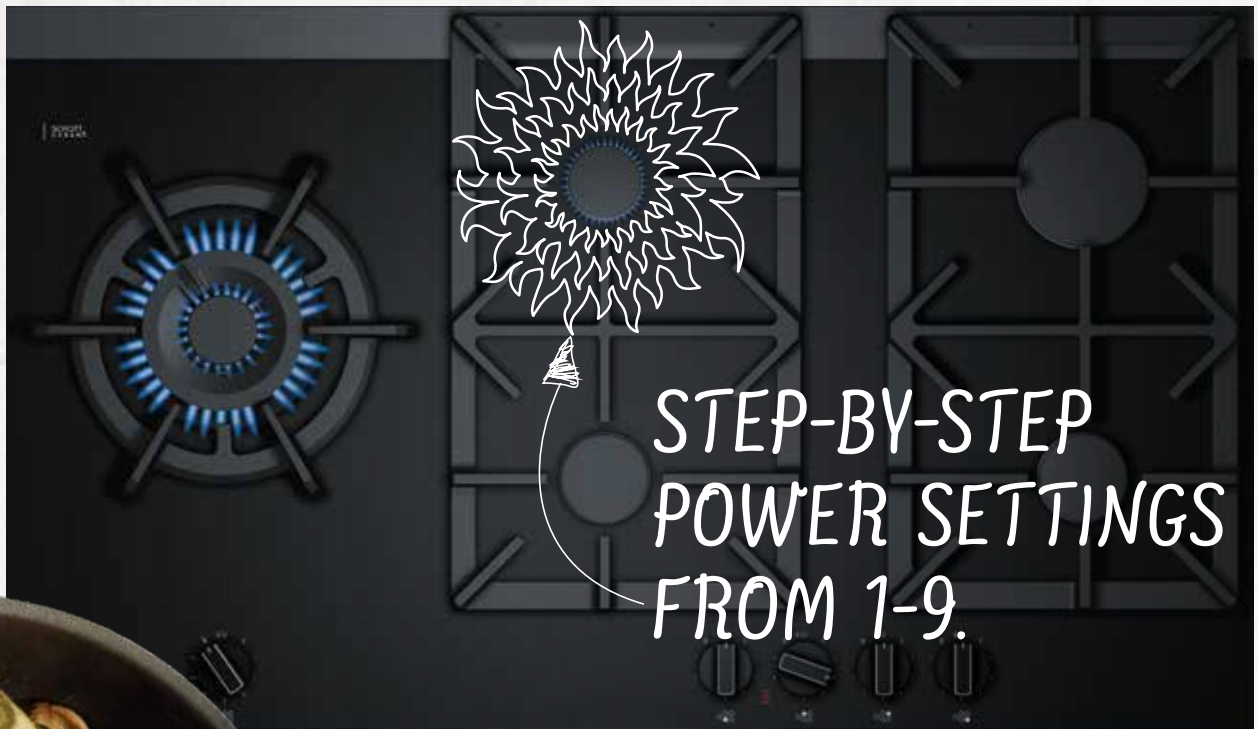
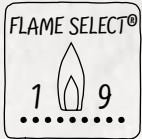


GAS COOKTOPS - NOW WITH FLAME SELECT®



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.





NEW KNOB DESIGN - FOR HANDS ON COOKING

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



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 COOKTOP ACCESSORIES



Z2480X0

SIMMER PLATE FOR GAS COOKTOPS

The simmer plate can be used to get the heat low enough for things like simmering or slow-cooking. Distributing the heat evenly, this is the perfect accessory for achieving even cooking results.

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)

- 61 x 918 x 546mm

T29DA79N0A

90cm 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

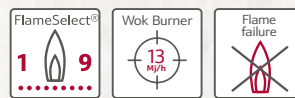
- FlameSelect® step valve
- Residual heat indicator
- Dual flame wok burner

STANDARD ACCESSORIES

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

DIMENSIONS (HxWxD)

- 55 x 915 x 520mm



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)

- ⊗ 55 x 750 x 520mm

T26DS59N0A

60cm FlameSelect® Gas Cooktop

PRODUCT OVERVIEW

- ⊗ 4 gas burners:
 - 1 x 13.6 MJ/h wok
 - 1 x high speed
 - 1 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

ELECTRIC COOKTOPS



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



QUICK LIGHT

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

KEEP WARM FUNCTION

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

EASY TO CLEAN

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

RESIDUAL HEAT INDICATORS

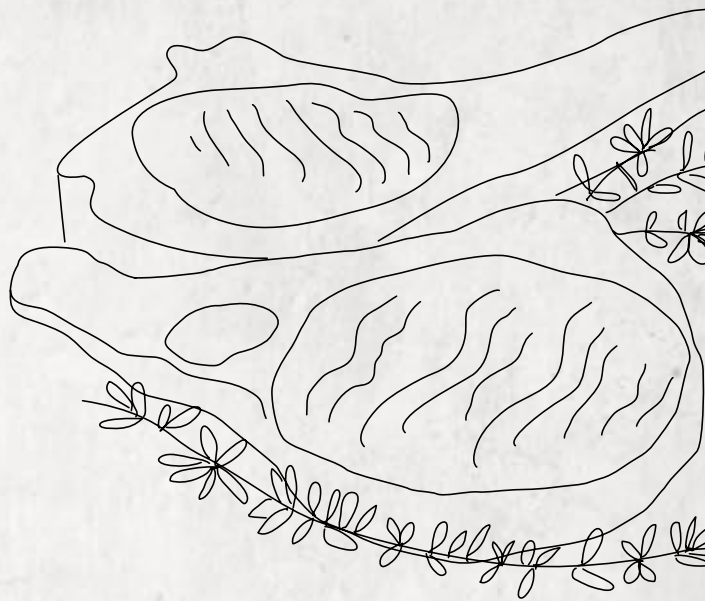
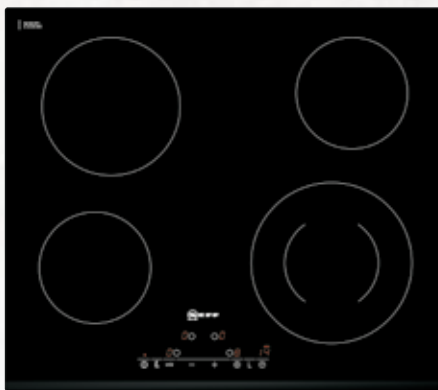
These are primarily a safety feature: 'H' means it's hot enough to continue cooking 'h' means it's not hot enough to cook, but too hot to touch.

SAFETY CUT OUT FACILITY

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



ELECTRIC COOKTOP



T11D41X2

60cm Electric Cooktop

PRODUCT OVERVIEW

- ⊗ 1 Dual circuit zone
- ⊗ 17 Power levels per zone
- ⊗ Black ceramic glass, frameless
- ⊗ LED display
- ⊗ Child safety lock

DIMENSIONS (HxWxD)

- ⊗ 45 x 592 x 522mm







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 compliments your oven perfectly.



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.



SLIDEOUT

For a smaller kitchen where space is at a premium, these clever rangehoods pull out from the wall when required.



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.



THE LIGHT CREATED BY YOUR NEFF RANGEHOOD BECOMES A FOCAL POINT OF THE KITCHEN.



HALOGEN SPOTLIGHTS

Controllable, dimmable halogen lights are small, tidy and provide crisp colour and good illumination. Halogen bulbs are also long-lasting and energy efficient.



LED

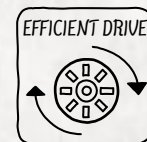
LED lighting not only provides bright, enduring illumination for your kitchen, but is also extremely energy efficient, and durable. In addition, some models with LED lighting offer SoftLight which gently fades lighting in and out with a dimmer function.



EFFICIENT DRIVE MOTOR



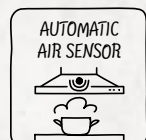
NEFF rangehoods are exceptionally quiet and energy efficient thanks to the ultra-efficient high-speed rangehood fan, with EfficientDrive motor technology and LED lights.



AUTOMATIC AIR SENSOR



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



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)

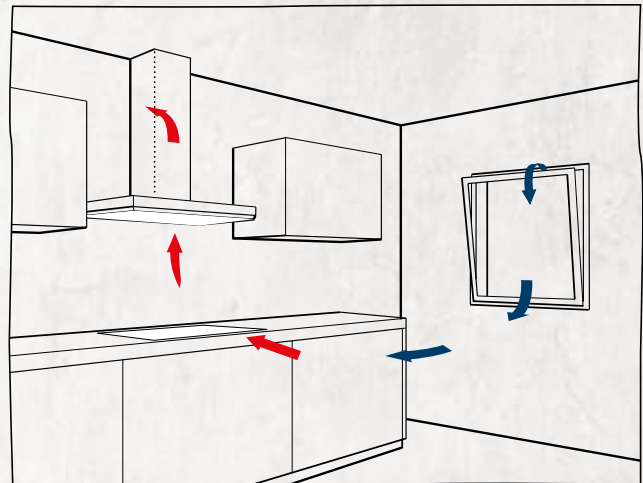
EXTRACTION OR RECIRCULATION?

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.

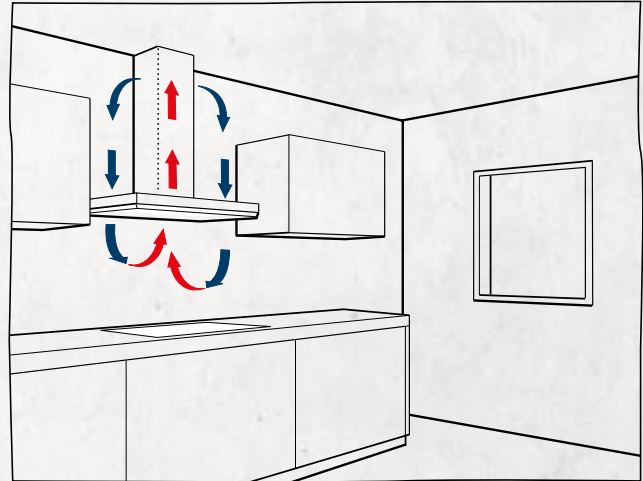
HINTS AND TIPS

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.

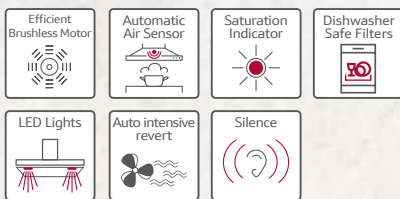


Extraction



Recirculation

RANGEHOODS



D96BMU5N0A 90cm Wall Mounted Canopy Rangehood

PRODUCT OVERVIEW

- ⊗ 3 power levels
- ⊗ 2 intensive setting
- ⊗ Maximum extraction rate 790m³/h
- ⊗ 46/55 dB(A) (min/max) normal level
- ⊗ EfficientDrive Brushless motor
- ⊗ AutomaticAir Sensor
- ⊗ SoftLight 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
- ⊗ EfficientDrive 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



D57ML67N1B 70cm Integrated Rangehood

PRODUCT OVERVIEW

- ⊗ 3 power levels
- ⊗ 1 intensive setting
- ⊗ Maximum extraction rate 770m³/h
- ⊗ 46/64 dB(A) (min/max) normal level
- ⊗ EfficientDrive 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 53cm 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

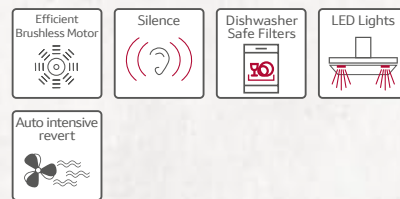
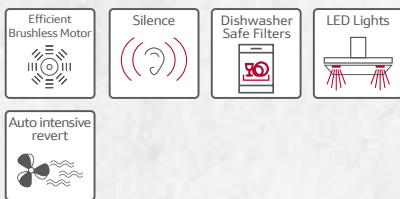
DESIGN

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

DIMENSIONS EXHAUST/RECIRCULATING (HxWxD)

- ⊗ 418 x 520 x 300mm

RANGEHOODS



D49ED52X0 90cm Slideout Rangehood

PRODUCT OVERVIEW

- ⊗ 3 power levels
- ⊗ 1 intensive setting
- ⊗ Maximum extraction rate 740m³/h
- ⊗ 43/55 dB(A) (min/max) normal level
- ⊗ EfficientDrive Brushless motor
- ⊗ 2 x 3W LED
- ⊗ Automatic after-running for 10 minutes
- ⊗ Automatic revert setting, 6 minutes
- ⊗ Dishwasher safe metal grease filters

DESIGN

- ⊗ Push button controls
- ⊗ Suitable for ducted extraction or recirculation
- ⊗ For installation in a special wall cupboard (60cm or 90cm*)
- ⊗ Silver metallic grey
- ⊗ Requires furniture panel or optional fascia panel

INCLUDED ACCESSORIES

- ⊗ Fascia panel Z54TH90N0

* Requires accessory Z54TM90X0 for 90cm installation

DIMENSIONS EXHAUST/RECIRCULATING (HxWxD)

- ⊗ 426 x 898 x 290mm

D46ED52X0 60cm Slideout Rangehood

PRODUCT OVERVIEW

- ⊗ 3 power levels
- ⊗ 1 intensive setting
- ⊗ Maximum extraction rate 740m³/h
- ⊗ 43/55 dB(A) (min/max) normal level
- ⊗ EfficientDrive Brushless motor
- ⊗ 2 x 3W LED
- ⊗ Automatic after-running for 10 minutes
- ⊗ Automatic revert setting, 6 minutes
- ⊗ Dishwasher safe metal grease filters

DESIGN

- ⊗ Push button controls
- ⊗ Suitable for ducted extraction or recirculation
- ⊗ For installation in a 60cm wide wall cupboard
- ⊗ Silver metallic grey
- ⊗ Requires furniture panel or optional fascia panel

INCLUDED ACCESSORIES

- ⊗ Fascia panel Z54TH60N0

DIMENSIONS EXHAUST/RECIRCULATING (HxWxD)

- ⊗ 426 x 598 x 290mm



D46BR22X0 60cm Slideout Rangehood

PRODUCT OVERVIEW

- ⦿ 3 power levels
- ⦿ Maximum extraction rate 400m³/h
- ⦿ 59/68 dB(A) (min/max) normal level
- ⦿ 2 x 20W halogen lights
- ⦿ Automatic on/off operation when slideout range hood is pulled out or pushed back
- ⦿ Dishwasher safe metal grease filters

DESIGN

- ⦿ Switch control
- ⦿ Suitable for ducted extraction or recirculation
- ⦿ For installation in a 60cm wide wall cupboard
- ⦿ Silver metallic grey
- ⦿ Requires furniture panel or optional fascia panel

INCLUDED ACCESSORIES

- ⦿ Fascia panel Z54TH60N0

DIMENSIONS EXHAUST/RECIRCULATING (HxWxD)

- ⦿ 203 x 598 x 290mm





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.

Fully Integrated TallTub Dishwasher (S525T80D0A).



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.

GET THE BEST FROM
YOUR NEFF DISHWASHER.



EASY CLEAN®



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





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.



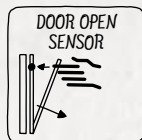
DOSAGE ASSIST



Get the most from your detergent.

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





DOOR OPEN SENSOR



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



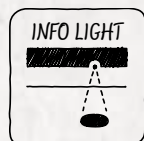
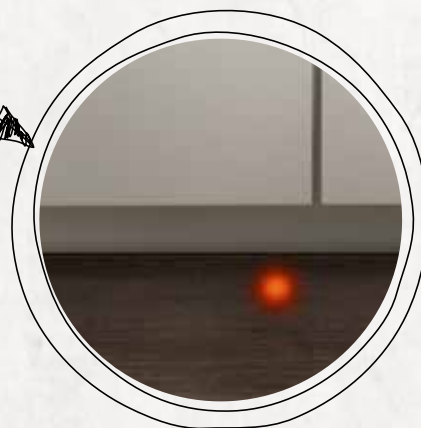
A PERFECT NIGHT ENTERTAINING YOUR FRIENDS LEAVES NO TRACES, ONLY NICE MEMORIES.

TIME LIGHT & INFO LIGHT



Up to date at a glance.

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



INFO LIGHT

A red light is projected onto the floor during operation. Because our dishwashers are so quiet this light lets you know when the wash has completed.



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. FlexPro gives you even more flexibility with six foldable plate racks in the top and bottom basket, a lever to adjust the height of the top basket, and foldable racks.



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.

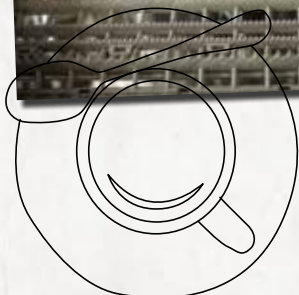
What's more, a special glass holder in the top basket keeps your fragile wine glasses safe during cleaning.



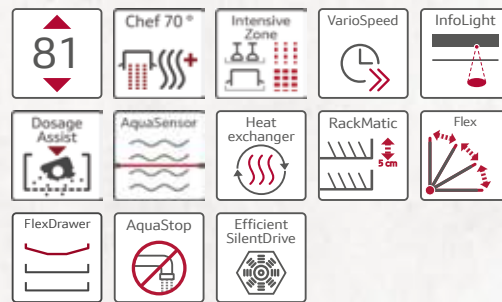
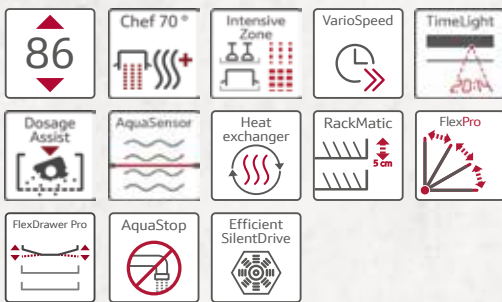
FLEX DRAWER SYSTEM



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 thanks to the lowerable and foldable racks.



DISHWASHERS



S525T80D0A

Fully Integrated TallTub Dishwasher

PRODUCT OVERVIEW

- ⊗ 8 programs:
 - Chef 70°C
 - Auto 45°–65°C
 - Auto 35°–45°C
 - Eco 45°C
 - Silence 40dB(A), 50°C
 - Glass wash 40°C
 - 1 hour wash, 65°C
 - Quick 29minutes, 45°C
- ⊗ 4 special options:
 - EasyClean®
 - IntensiveZone
 - VarioSpeed
 - ExtraDry
- ⊗ Capacity 15 place settings
- ⊗ DoorOpen Sensor
- ⊗ TimeLight
- ⊗ Integrated push button top control with LED display
- ⊗ Additional cutlery basket supplied

PERFORMANCE

- ⊗ Quiet operation 42dB (Silence program 40dB)
- ⊗ 5 Star WELS water rating
- ⊗ 4 Star MEPS energy rating

DIMENSIONS (HxWxD)

- ⊗ 865–925 x 600 x 550mm

S515M60X0A

Fully Integrated Dishwasher

PRODUCT OVERVIEW

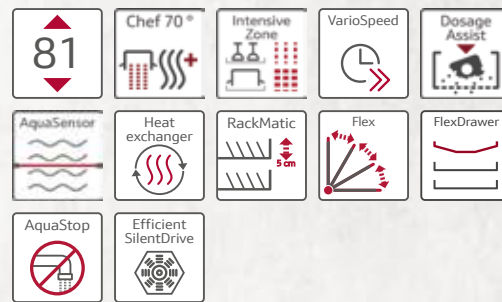
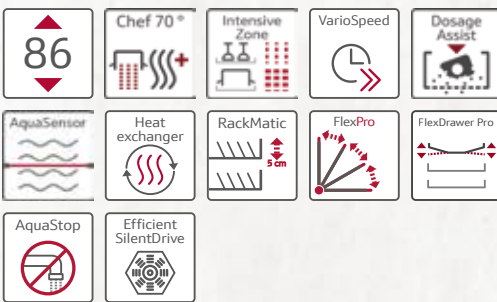
- ⊗ 6 programs:
 - Chef 70°C
 - Auto 45–65°C
 - Eco 45°C
 - Glass wash 40°C
 - 1 hour wash, 65°C
 - Quick 29minutes, 45°C
- ⊗ 4 special options:
 - EasyClean®
 - IntensiveZone
 - VarioSpeed
 - ExtraDry
- ⊗ Capacity 15 place settings
- ⊗ InfoLight
- ⊗ Integrated push button top control with LED display
- ⊗ 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



S425T80S0A Semi-integrated TallTub Dishwasher

PRODUCT OVERVIEW

- ⊗ 8 programs:
 - Chef 70°C
 - Auto 45–65°C
 - Auto 35–45°C
 - Eco 45°C
 - Silence 40dB(A), 50°C
 - Glass wash 40°C
 - 1 hour wash, 65°C
 - Quick 29minutes, 45°C
- ⊗ 4 special options:
 - EasyClean®
 - IntensiveZone
 - VarioSpeed
 - ExtraDry
- ⊗ Capacity 15 place settings
- ⊗ Push button front control with LED time display
- ⊗ Additional cutlery basket supplied

PERFORMANCE

- ⊗ Quiet operation 42dB (Silence program 40dB)
- ⊗ 5 Star WELS water rating
- ⊗ 4 Star MEPS energy rating

DIMENSIONS (HxWxD)

- ⊗ 865–925 x 600 x 573mm

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:
 - EasyClean®
 - IntensiveZone
 - VarioSpeed
 - ExtraDry
- ⊗ 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	
	B48FT78H0B	B47FS36N0B	B58VT68H0B	B57VS26N0B
COOKING FUNCTIONS				
Number of functions	18	16	16	15
CircoTherm®	•	•	•	•
CircoTherm® Eco	•	•	•	•
CircoTherm® Intensive	•	•	•	•
Top/Bottom heat	•	•	•	•
Top/Bottom heat Eco	•	•	•	•
BreadBaking	•	•	•	•
Bottom heat	•	•	•	•
CircoRoasting	•	•	•	•
Full surface grill	•	•	•	•
Centre area grill	•	•	•	•
HotAir gentle				
Low temperature cooking	•	•	•	•
Plate warming	•		•	
Keep warm	•	•	•	•
FullSteam: 100% Steam	•	•		
Dough Proving	•	•	•	•
Reheat	•	•	•	•
Defrost setting	•	•	•	•
Sous-vide	•			
SPECIAL FEATURES				
Capacity 71 Litre with 4 shelf positions	•	•	•	•
Temperature range 40-275°C (Top/bottom heat)	• (250°C)	• (250°C)	•	•
VarioSteam functions in three intensities	•	•	•	•
1 litre water tank	•	•	•	•
Automatic programs	30	30	14	14
Automatic boiling point detection	•	•		
ComfortFlex® shelf supports (includes 1 telescopic rail)	•		•	
QuickConnect shelf supports		•		•
Electronic clock with time setting options	•	•	•	•
PowerBoost/RapidHeat	•	•	•	•
Heating bar and run time	•	•	•	•
MyProfile	•	•	•	•
Baking and Roasting Assistant	•	•	•	•
Temperature display	•	•	•	•
Actual temperature display	•	•	•	•
Temperature proposal	•	•	•	•
Interior illumination	NeffLight®, LED	LED	NeffLight®, LED	LED
Door	Triple glazed door	Triple glazed door	Quadruple glazed door	Quadruple glazed door
Automatic safety switch off	•	•	•	•
Individual adjustable child lock	•	•	•	•
Residual head indicator	•	•	•	•
Sabbath setting	•	•	•	•

OVENS				
	B57VR22N0B	B57CR22N0B	B47CR32N0B	B6ACH7AN0A
	14	12	12	8
	•	•	•	•
	•	•	•	
	•	•	•	•
	•	•	•	•
	•	•	•	
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	•	•	•	•
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	•	•	•	
	•	•	•	•
	•			
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				•
	•			
	•	•	•	
	•	•	•	• (30-275°C)
	•			
	•			
	14			
	•	•	•	•
	•	•	•	•
	•	•	•	•
	•	•	•	
	•	•	•	
	•	•	•	•
	•	•	•	•
	LED	Halogen	Halogen	Halogen
	Quadruple glazed door	Quadruple glazed door	Triple glazed door	Quadruple glazed door
	•	•	•	•
	•	•	•	•
	•	•	•	•
	•	•	•	•

SPECIFICATIONS – OVENS CONTINUED

	FULL STEAM OVENS		VARIO STEAM OVENS	
	B48FT78H0B	B47FS36N0B	B58VT68H0B	B57VS26N0B
DESIGN				
5.7" TFT colour & graphics with FullTouchControl	•		•	
4.1" TFT colour & graphics display with illuminated ShiftControl		•		•
2.5" TFT colour display with illuminated ShiftControl				
White LCD display with retractable control knobs				
Enamel interior	•	•	•	•
Slide&Hide® oven door (rotating handle)	•	•	•	•
Hide® oven door (fixed handle)				
OVEN CLEANING				
Pyrolytic cleaning			•	•
EasyClean®	•	•	•	•
EcoClean: ceiling, rear, side liners	•	•		
Descaling program	•	•	•	•
Drying function	•	•	•	•
STANDARD ACCESSORIES				
Large perforated stainless steel tray	•	•		
Small perforated stainless steel tray	•	•		
Small solid stainless steel tray	•	•		
Enamel tray	•	•	•	•
Wire racks	2	2	2	2
MultiPoint MeatProbe	•	•	•	•
ComfortFlex® shelf supports (includes 1 telescopic rail)	•		•	
OPTIONAL ACCESSORIES				
Telescopic rails (3 levels) with full extension Z11TF36X0				
Telescopic rails (3 levels) with full extension Z12TF36X0 (pyrolytic proof)				•
Telescopic rails (3 levels) with full extensions Z13TF36X0 (steam proof)		•		
ComfortFlex® rail (1 level) Z11TC10X0			•	
ComfortFlex® rail (1 level) Z13TC10X0	•			
ComfortFlex rail (1 level) with frame Z11TC16X0				•
Multipurpose pan deep, enamelled Z12CM10A0	•	•	•	•
Pizza stone with paddle Z1913X0	•	•	•	
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	•	•	•	•
Black decor strip Z13CV06S0	•	•	•	•
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
Oven cavity dimensions (W x H x Dmm)	355 x 480 x 415	355 x 480 x 415	357 x 480 x 415	357 x 480 x 415
Control panel height (mm)	96	96	96	96
Total connected load (kW)	3.45**	3.45**	3.45**	3.45**
Appliance weight (kg)	43	43	40	43
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

*Refer to the built-in dimensions provided in the installation drawings, pages 95–96.

**Must be direct wired to main switchboard.

OVENS				
	B57VR22N0B	B57CR22N0B	B47CR32N0B	B6ACH7AN0A
	•	•	•	
				•
	•	•	•	•
	•	•	•	
				•
	•	•		•
	•	•	•	•
			•	
	•			
	•			
	•	•	•	•
	2	2	2	1
			•	•
	•	•		
	•	•	•	
	•	•	•	
	•	•	•	•
	•	•	•	
	•	•	•	
	•	•	•	•
	•	•	•	
	595 x 596 x 548	595 x 596 x 548	595 x 596 x 548	595 x 594 x 548
	357 x 480 x 415	357 x 480 x 415	357 x 480 x 415	357 x 480 x 415
	96	96	96	96
	3.45**	3.45**	3.45**	3.6**
	43	40	36	37
	•	•	•	•
	585-595 x 560-568 x 550	585-595 x 560-568 x 550	585-595 x 560-568 x 550	585-595 x 560-568 x 550

SPECIFICATIONS – DOUBLE OVEN

	DOUBLE OVEN
	U2ACH7CN0A
COOKING FUNCTIONS	
Number of functions	Main oven 8 Top oven 4
CircoTherm®	• main oven
CircoTherm® Eco	• main oven
CircoTherm® Intensive	• main oven
Top/bottom heat	• main and top
BreadBaking	• main oven
Bottom heat	• main and top
CircoRoasting	• main oven
Full surface grill	• main and top
Centre area grill	• top oven
Low temperature cooking	
Steam setting	
Dough proving	
Defrost setting	
SPECIAL FEATURES	
Oven capacity 71 litre with 4 shelf positions	• main oven
Oven capacity 34 litre with 2 shelf positions	• top oven
2 level telescopic rails	• main oven
QuickConnect shelf supports	• main oven
EasyClock with automatic time programmer	• main oven
RapidHeat	•
Temperature display	•
Temperature proposal	•
Electronic control	•
Interior illumination	Halogen
Full glass inner door	•
Quadruple glazed door	•
Automatic safety switch off	•
Permanent safety lock/child safety lock	•
Heating up indicator	•
Residual heat indicator	•
DESIGN	
White LCD display	•
Fully retractable controls	•
OVEN CLEANING	
Enamel interior, grey	•
Pyrolytic self-cleaning	• main and top
EasyClean®	• main oven

SPECIFICATIONS – DOUBLE OVEN

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

*Refer to the built-in dimensions provided in the installation drawings, pages 96.

**Must be direct wired to main switchboard.



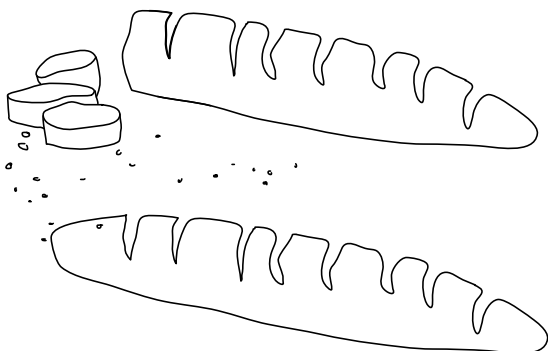
SPECIFICATIONS – COMPACT APPLIANCES WITH FULL STEAM

	FULL STEAM COMPACT OVENS		
	C18FT56H0B	C17FS32H0B	C17DR02N0
COOKING FUNCTIONS			
Number of functions	18	16	4
CircoTherm®	•	•	
CircoTherm® Eco	•	•	
CircoTherm® Intensive	•	•	
Top/Bottom heat	•	•	
Top/Bottom heat Eco	•	•	
BreadBaking	•	•	
Bottom heat	•	•	
CircoRoasting	•	•	
Full surface grill	•	•	
Centre area grill	•	•	
Low temperature cooking	•	•	
Plate warming	•		
Keep warm	•	•	
FullSteam: 100% Steam	•	•	•
Dough Proving	•	•	•
Reheat	•	•	•
Defrost setting	•	•	•
Sous-vide	•		
SPECIAL FEATURES			
Capacity (litres)	47	47	38
Shelf Positions	3	3	4
VarioSteam functions in three intensities	•	•	
Water Tank Capacity (litres)	1	1	1.3
Water Tank Empty Indicator	•	•	•
Automatic programs	30	30	20
Automatic boiling point detection	•	•	•
Electronic clock with time setting options	•	•	•
PowerBoost/RapidHeat	•	•	
Heating bar and run time	•	•	
Heating bar			•
MyProfile	•	•	
Baking and Roasting Assistant	•	•	
Temperature display	•	•	
Actual temperature display	•	•	•
Temperature proposal	•	•	
Interior illumination	LED	LED	Halogen
Full glass inner door	•	•	•
Triple glazed door	•	•	•
Automatic safety switch off	•	•	•
Individual adjustable child lock	•	•	•
Residual head indicator	•	•	
Sabbath setting	•	•	

SPECIFICATIONS – COMPACT APPLIANCES WITH FULL STEAM CONTINUED

	FULL STEAM COMPACT OVENS		
	C18FT56H0B	C17FS32H0B	C17DR02N0
DESIGN			
5.7" TFT colour & graphics with FullTouchControl	•		
4.1" TFT colour & graphics display with illuminated ShiftControl		•	
2.5" TFT colour display with illuminated ShiftControl			•
Enamel interior	•	•	•
SoftMove Oven Door	•	•	•
Slide® rotating handle	•		
OVEN CLEANING			
EasyClean®	•	•	
EcoClean: ceiling, rear, side liners	•	•	
Descaling program	•	•	•
Drying function	•	•	
STANDARD ACCESSORIES			
Large perforated stainless steel tray	•	•	•
Small perforated stainless steel tray	•	•	
Large solid stainless steel tray			•
Small solid stainless steel tray	•	•	
Universal pan	•	•	
Wire racks	•	•	
MultiPoint MeatProbe	•		
ComfortFlex® shelf supports (includes 1 telescopic rail) with frame Z13TC14X0	•		
OPTIONAL ACCESSORIES			
ComfortFlex® rail (1 level, steam proof) with frame Z13TC14X0		•	
ComfortFlex® rail (1 level) Z13TC10X0	•	•	
Multipurpose pan deep, enamelled Z12CM10A0	•	•	
SeamlessCombination® kit 45cm compact appliance + 14cm warming drawer Z11SZ60X0	•	•	•
SeamlessCombination® kit 60cm full size oven + 45cm compact appliance Z11SZ90X0	•	•	•
Insertion floor to combine 2 x 60cm ovens Z11SZ00X0 or 1 x 60cm oven + 1 x 45cm compact	•	•	•
Black decor strip Z13CV06S0	•	•	•
TECHNICAL INFORMATION			
Appliance dimensions (H x W x Dmm)	455 x 596 x 548	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	265 x 325 x 439
Total connected load (kW)	3.3	3.3	1.75
Appliance weight (kg)	37	35	25
Length of cable: 120cm	•	•	•
Installation Dimensions (H x W x Dmm)*	450–455 x 560–568 x 550	450–455 x 560–568 x 550	450–455 x 560–568 x 550

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



SPECIFICATIONS – COMPACT APPLIANCES – MICROWAVES

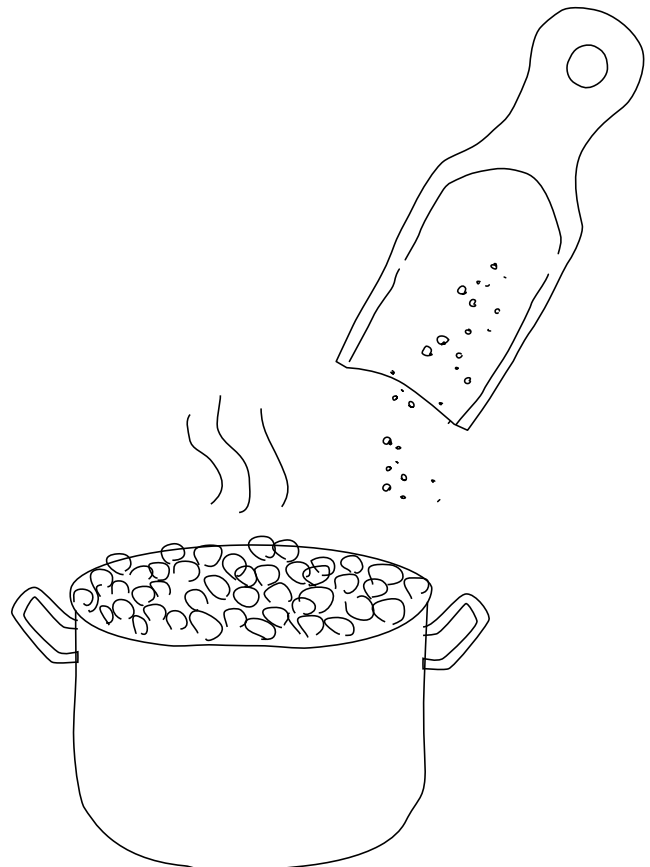
	MICROWAVE COMPACT OVENS			
	C28QT27N0	C27MS22H0B	C17MR02N0B	C17WR00N0A
COOKING FUNCTIONS				
Number of functions	16	14	6	
Microwave, 5 levels	•	•		•
Microcombi cooking - gentle and intensive	•	•		
Defrost setting				•
HotAir	•	•	•	
HotAir Eco	•	•	•	
Top/bottom heat	•	•		
Top/bottom heat Eco	•	•		
CircoRoasting	•	•	•	
Hot air intensive	•	•		
Full surface grill	•	•	•	
Centre area grill	•	•	•	
Bottom heat	•	•		
Low temperature cooking	•	•		
Plate warming	•	•	•	
Dough proving	•	•		
Reheat	•			
Keep warm	•			
SPECIAL FEATURES				
Capacity (litres)	45	45	45	21
Shelf positions	3	3	3	1
VarioSteam	•			
Automatic programs	32	14	14	7
Microwave power levels 90-180-360-600-900W	•	•	•	•
Telescopic rail (1 level, pyrolytic proof)	•			
Innowave technology for even cooking results	•	•	•	•
Microwave stirrer	•	•	•	•
Electronic clock with time setting options	•	•	•	•
Power Boost	•	•	•	
Heating bar and run time	•	•	•	
MyProfile	•	•		
Baking and Roasting Assistant	•	•		
Temperature display	•	•	•	
Actual temperature display	•	•	•	
Temperature proposal	•	•	•	
LED Light	•	•	•	•
Full glass inner door	•	•	•	•
Triple glazed door			•	
Quadruple glazed door	•	•		
Automatic safety switch off	•	•	•	
Individual adjustable child lock	•	•	•	
Residual heat indicator	•	•	•	
Sabbath setting	•	•	•	
DESIGN				
5.7" TFT colour & graphics with FullTouchControl	•			
4.1" TFT colour & graphics display with illuminated ShiftControl		•		
2.5" TFT colour display with illuminated ShiftControl			•	•
Enamel interior	•	•	•	
SoftMove oven door	•	•	•	
Side opening door - left				•

SPECIFICATIONS – COMPACT APPLIANCES – MICROWAVES CONTINUED

	MICROWAVE COMPACT OVENS			
	C28QT27N0	C27MS22H0B	C17MR02N0B	C17WR00N0A
OVEN CLEANING				
Pyrolytic cleaning	•	•		
EasyClean®	•	•		
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	•	•	•	
Black decor strip Z13CV06S0	•	•	•	
TECHNICAL INFORMATION				
Appliance dimensions (H x W x D mm)	455 x 596 x 548	455 x 596 x 548	455 x 596 x 548	382 x 594 x 320
Oven cavity dimensions (H x W x D mm)	237 x 480 x 392	237 x 480 x 392	237 x 480 x 392	220 x 350 x 270
Total connected load (kW)	3.65**	3.65**	3.6**	1.22
Appliance weight (kg)	38	38	38	19
Length of cable (cm)	120	120	150	150
Installation Dimensions (H x W x D mm)*	450–455 x 560–568 x 550	450–455 x 560–568 x 550	450–455 x 560–568 x 550	362–382 x 560–568 x 300

*Refer to the built-in dimensions provided in the installation drawings, pages 97–99.

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



SPECIFICATIONS – COMPACT APPLIANCE – COFFEE CENTRE

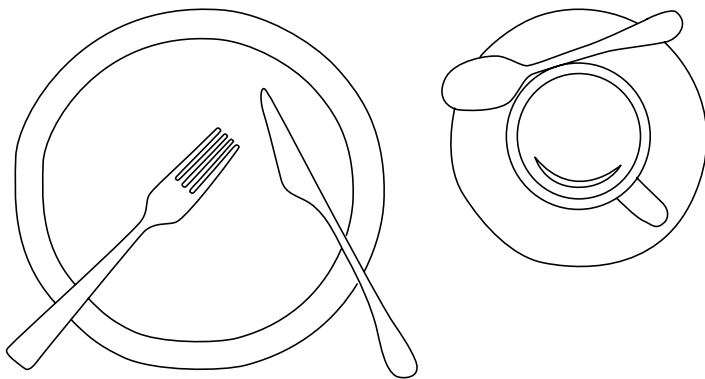
	C17KS61N0
BEVERAGES	
OneTouchFunction for Ristretto, Espresso, Espresso Macchiato, Cappuccino, Latte Macchiato, Caffè Latte, Milk Froth, Warm Milk, Hot Water	•
Personalised 'My Coffee' Settings	8
AromaDoubleShot extra strong coffee	•
CreamCentre milk frother with suction function and three whirl chambers for ideal milk froth	•
OneTouch DoubleCup	•
SPECIAL FEATURES	
Milk nozzle integrated in coffee outlet	•
Height adjustable coffee and milk outlet (max 150mm)	•
Individual cup volume: cup sizes adjustable individually	•
Adjustable grinding levels, coffee strengths and temperatures	•
SensoFlow heating system	•
CoffeeSensoPro	•
AromaPressureSystem brewing technology	•
SilentCeramDrive ceramic grinding unit	•
AutoValveSystem switches automatically between steam and hot water function	•
Simultaneous two-cup brewing: two grinding and brewing cycles	•
Pre-brewing function	•
Bean container and water tank nearly empty and refill indicator	•
Reduced heat-up time	•
DESIGN	
4.1" TFT colour and graphic display with illuminated ShiftControl	•
One touch button for appliance to eject automatically for easy access to water, coffee beans, ground coffee and cleaning / descaling tablets and accessories	•
CLEANING	
Fully automatic descaling and cleaning program (combined program Calc'n'Clean)	•
Automatically rinse when switched on and off	•
AutoMilk Clean system quick rinse	•
Milk nozzle parts easily removable and dishwasher safe	•
Removable brewing unit	•
STANDARD ACCESSORIES	
Milk pipe	•
Measuring spoon	•
Milk container	•
Test strip	•
Connection hose for milk frother	•
9 x Assembly screws	•
TECHNICAL INFORMATION	
Removable water container capacity (litres)	2.4
Coffee bean container capacity (kg)	1
Ground coffee capacity (spoons)	2
Water pump pressure (bar)	19
Appliance dimensions (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 101.

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	•	•
EasyClean® heated ceramic glass base	•	•
OPTIONAL ACCESSORIES		
SeamlessCombination® kit 60cm full size oven + 29cm warming drawer Z11SZ80X0	•	
SeamlessCombination® kit 45cm Compact appliance + 14cm warming drawer Z11SZ60X0		•
TECHNICAL INFORMATION		
Appliance dimensions (H x W x D mm)	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 D mm)*	290 x 560–568 x 550	140 x 560–568 x 550

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



SPECIFICATIONS – INDUCTION COOKTOPS

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

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

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

** Including half settings

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

OPTIONAL ACCESSORIES				
Teppan Yaki Plate Z9417X2	•	•	•	•
Griddle Plate Z9416X2	•	•		•
Frying Pan Ø21cm Z9453X0	•	•	•	•
Cookware Set Z9442X0	•	•	•	•

SPECIFICATIONS – INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION

	DOWNDRAFT
	T58TS6BN0
DESCRIPTION	
Type	FlexInduction with integrated downdraft ventilation
Width (cm)	80
Number of cooking zones	4
FlexInduction zones	2
SPECIAL FEATURES – COOKTOP	
TwistPadFire® magnetic control	•
Power levels for each zone	17**
PanBoost & PotBoost function for all zones	•
PowerMove function	•
PowerTransfer function	•
Keep warm function	•
FryingSensor with 5 temperature settings	•
LED display and timer for each zone with auto	•
Switch off for all cooking zones	•
Count-up timer	•
Alarm clock	•
Main on/off switch	•
Residual heat indicator - 2 stage	•
Wipe protection function	•
Automatic pan recognition	•
Power management function	•
Child safety lock	•
Automatic safety switch off	•
ReStart function	•
QuickStart - Quick and automatic first pot detection	•
Energy consumption display	•
Energy consumption display	•
SPECIAL FEATURES - VENTILATION	
Power levels	9
Intensive setting	1
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	•
EfficientSilentDrive brushless motor	•
Cast-iron air inlet grid, heat resistant, dishwasher safe	•
Removable and detachable grease filter and liquid collector unit, dishwasher safe	•
Condensate and liquid collector unit, 200ml capacity; dishwasher safe	•
Liquid spillover safety tank, 2,000ml capacity, Twist-off lock, dishwasher safe	•
Filter saturation indicator	•

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

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

**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.

	DOWNDRAFT
	T58TS6BN0
DESIGN	
Black ceramic glass with stainless steel trim	•
TECHNICAL INFORMATION	
Front left zone diameter (cm)	20 x 24
Back left zone diameter (cm)	20 x 24
Front right zone diameter (cm)	20 x 24
Back right zone diameter (cm)	20 x 24
Left zone FlexInduction dimensions (cm)	40 x 24
Right zone FlexInduction dimensions (cm)	40 x 24
Front left zone rating (kW)	2.2–3.7 ¹
Back left zone rating (kW)	2.2–3.7 ¹
Front right zone rating (kW)	2.2–3.7 ¹
Back right zone rating (kW)	2.2–3.7 ¹
Left zone FlexInduction rating (KW)	3.3–3.7 ¹
Right zone FlexInduction rating (KW)	3.3–3.7 ¹
Extraction rate in m ³ /h according to EN 61591	
Maximum normal use	551
Intensive	684
Noise level (sound power emissions) based on dB(A)	
Minimum normal use	42
Maximum normal use	70
Intensive	75
Suitable for ducted extraction or recirculation (accessory is respectively required)*	•
Ducted extraction required installation kit	Z8100X1
Recirculation extraction required installation kit	Z8200X1
Total connected electrical load (kW)	7.4
Weight (kg)	29
Length of cable (cm)	120
Appliance dimensions (H x W x D mm)	197 x 826 x 546
Installation dimensions (H x W x D mm)	197 x 780 x 490*
Min worktop thickness (mm)	30
Power requirements (V / Hz)	220-240 / 50; 60
SUPPLIED ACCESSORIES	
1 x adjustment strip 750–780mm	•

REQUIRED INSTALLATION ACCESSORIES (SEPARATELY AVAILABLE)

Z8100X1 - Ducted extraction required installation kit

Direct air outlet onto 220 x 90mm flat duct system or with 90° diverter element and outlet for continuation of ducting with 220 x 90mm flat ducted system
Includes: 3 mountable depth adapters (40mm, 80mm, 120mm) for different worktop depths from 600mm to 750mm, 90° diverter element, connector element for continuation with 220x90mm flat ducting.

Z8200X1 - Recirculation extraction required installation kit

Optimised for quick and flexible installation in all common furnitures (Minimum plinth height: 100mm)
Includes: 3 horizontal adapter elements (40mm, 80mm, 120mm) for worktop depths from 600mm to 750mm, upper 90° diverter element, flexible telescopic element (for additional height, depth and lateral adjustability), 4 height adapter elements (50mm each) for furniture corpus heights from 675mm to 900mm, housing element for CleanAir filter drawer cassette (optionally 180° reversible), CleanAir high performance odour filters, lower 90° diverter with air outlet (optionally 180° reversible), adaptive air diffuser element, element for fixation onto bottom panel of furniture.

SPECIFICATIONS – ELECTRIC COOKTOP

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

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

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

SPECIFICATIONS – GAS COOKTOPS

DESCRIPTION	GAS			
	T29TA79N0A	T29DA79N0A	T27DA69N0A	T26DS59N0A
Width (cm)	90	90	75	60
Number of burners	5	5	5	4
SPECIAL FEATURES				
FlameSelect® (precise control in 9 steps)	•	•	•	•
Cast iron pan supports with protective rubber feet	3	3	3	2
One-hand ignition via sword control knobs	•	•	•	•
Flame failure safety device	•	•	•	•
Dual flame wok burner	•	•	•	
Residual Heat Indicator	•	•	•	
DESIGN				
Black ceramic glass base and stainless steel trim	•			
Stainless steel base	•	•	•	•
Glass control panel with LED	•	•	•	
Sword control knobs positioned at front	•	•	•	•
COOKING ZONES AND OUTPUT				
Total cooking zones	1 dual flame wok burner, 1 high-speed, 2 standard, 1 economy burner	1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner	1 dual flame wok, 1 high-speed, 2 standard, 1 economy burner	1 wok burner, 2 standard, 1 economy burner
Front left	22 MJ/h dual flame wok burner	19.5 MJ/h dual flame wok burner	4 MJ/h economy burner	6.85 MJ/h standard burner
Rear left			6.85 MJ/h standard burner	6.85 MJ/h standard burner
Front middle	8.1 MJ/h standard burner	6.85 MJ/h standard burner	19.5 MJ/h dual flame wok burner	
Rear middle	4.8 MJ/h economy burner	4 MJ/h economy burner		
Front right	8.1 MJ/h standard burner	6.85 MJ/h standard burner	6.85 MJ/h standard burner	4 MJ/h economy burner
Rear right	11.6 MJ/h highspeed burner	11 MJ/h highspeed burner	11 MJ/h highspeed burner	13.6 MJ/h wok burner
TECHNICAL INFORMATION				
Total gas rating (MJ/h)	54.6	48.2	48.2	31.1
Preset to natural gas (10 mbar)	•	•	•	•
Available for natural gas and LPG*	•	•	•	•
Weight (kg)	18	16	13	20
Length of cable (cm)	150	100	100	100
Appliance dimensions (H x W x Dmm)	59 x 918 x 546	45 x 915 x 520	45 x 750 x 520	45 x 582 x 520
Installation dimensions (H x W x Dmm)	45 x 850–852 x 490–502	45 x 850–852 x 490–502	45 x 560–562 x 480–492	45 x 560–562 x 480–492
Min worktop thickness (mm)	30	30	30	30
Power requirements (V / Hz)	220–240 / 50	240 / 50	220–240 / 50	220–240 / 50; 60
SUPPLIED ACCESSORIES				
Wok ring support	•	•	•	•
Cross support for Espresso	•	•	•	•
LPG conversion kit (28–30/37 mbar)	•	•	•	•
OPTIONAL ACCESSORIES				
Z2480X0 – Simmer Plate	•	•	•	•

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

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

SPECIFICATIONS – RANGEHOODS

	CANOPY	SLIDEOUT			INTEGRATED		
	D96BMU5N0A	D49ED52X0	D46ED52X0	D46BR22X0	D58ML66N1	D57ML67N1B	D55MH56N0B
DESCRIPTION							
Width (cm)	90	90	60	60	86	70	53
FUNCTIONS							
Power levels	3	3	3	3	3	3	3
Intensive setting	2	1	1		1	1	1
Automatic intensive revert (minutes)	6	6	6	6	6	6	6
Automatic after running (minutes)	10	10	10		30	30	
SPECIAL FEATURES							
Electronic control	•	•	•		•	•	•
Touch control	•						
Push button control		•	•		•	•	•
Switch control				•			
Touch control	•						
EfficientDrive brushless motor	•	•	•		•	•	
Twin motor							•
SoftLight LEDs	3 x 1.5W	2 x 3W	2 x 3W		2 x 1W	2 x 1W	2 x 1W
Halogen lights				2 x 20W			
Dishwasher safe metal grease filters	•	•	•	•	•	•	•
Grease filter saturation indicator	•				•	•	•
Rim ventilation					•	•	•
DESIGN							
Silver metallic grey		•	•	•			
Stainless steel	•				•		•
Stainless steel with black glass filter cover						•	
Stainless steel and black fascia panel	•						
Height adjustable chimney sectors	•						
TECHNICAL INFORMATION							
Extraction rate in m ³ /h according to EN 61591							
Maximum normal use	420	420	400	400	610	570	570
Intensive	790	740	740		800	770	650
Noise level (sound power emissions) based on dB(A)							
Minimum normal use	46	43	43	59	41	42	53
Maximum normal use	55	55	55	68	64	65	67
Intensive	69	68	68		70	72	70
Suitable for ducted extraction or recirculation*	•	•	•	•	•	•	•
Pipe outlet diameter (mm)	150/120	150/120	150/121	150/122	150/120	150/121	150/122
Min. distance above electric hob (mm)	550	430	430	430	500	500	500
Min. distance above gas hob (mm)	650	650	650	650	650	650	650
Total connected load (W)	165	146	146	145	172	272	277
Appliance weight (kg)	27	13	10	8	11	10	8
Length of cable (cm)	130	175	175	175	150	150	150
Dimensions exhaust/recirculating (H x W x Dmm)	628–1064 x 898 x 500	426 x 898 x 290	426 x 598 x 290	203 x 598 x 290	418 x 860 x 300	418 x 700 x 300	418 x 520 x 300
Installation dimensions (H x W x Dmm)****		385 x 524 x 290	385 x 524 x 290	162 x 526 x 290	418 x 836 x 264	418 x 676 x 264	418 x 496 x 264
OPTIONAL ACCESSORIES							
Recirculating filter kit*	Z5102X5	Z54TS02X0	Z54TS02X0	Z54TS01X0	Z5135X3	Z5135X3	Z5135X3
Fascia panel		Z54TH90N0	Z54TH60N0	Z54TH60N0			
Installation kit for 90cm wide wall unit***		Z54TM90X0					

SPECIFICATIONS – DISHWASHERS

	FULLY INTEGRATED		SEMI-INTEGRATED	BUILT-UNDER
	S525T80D0A	S515M60X0A	S425T80S0A	S215M60S0A
DESCRIPTION				
Height (mm)	865–925	815–875	865–925	815–875
PROGRAMS & NUMBER OF SPECIAL OPTIONS				
Number of programs	8	6	8	6
Chef 70 °C	•	•	•	•
Auto 45-65 °C	•	•	•	•
Auto 35-45 °C	•		•	
Eco 45°C	•	•	•	•
Silence 40dB(A), 50°C	•		•	
Glass wash 40°C	•	•	•	•
1 hour wash, 65 °C	•	•	•	•
Quick 29minutes, 45 °C*	•	•	•	•
Number of special programs	4	4	4	4
EasyClean®	•	•	•	•
IntensiveZone	•	•	•	•
VarioSpeed	•	•	•	•
ExtraDry	•	•	•	•
SPECIAL FEATURES				
Capacity place settings	15	15	15	15
TimeLight	•			
InfoLight		•		
Remaining program time indicator (min)	•	•	•	•
Acoustic end of cycle indicator	•	•		
Electronic delay timer 1–24 hours	•	•	•	•
DoorOpen Sensor	•			
DosageAssist	•	•	•	•
DetergentAware	•	•	•	•
AquaSensor	•	•	•	•
Heat exchanger	•	•	•	•
Flow through water heater with integrated pumping system	•	•	•	•
Filter system with 3-fold corrugated filter	•	•	•	•
LED rinse aid refill indicator	•	•	•	•
Concealed heating element	•	•	•	•
AquaStop water protection	•	•	•	•
Child safety lock	Double push	•	•	•
DESIGN				
Door panel	Customise	Customise	Customise or stainless steel optional accessory	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	•	•	•	•
FlexPro basket system	•		•	
Flex basket system		•		•
FlexDrawerPro cutlery drawer	•		•	
FlexDrawer cutlery drawer		•		•
Cutlery basket lower rack	•	•	•	•

*With use of rinse aid.

SPECIFICATIONS – DISHWASHERS CONTINUED

	FULLY INTEGRATED		SEMI-INTEGRATED	BUILT UNDER
	S525T80D0A	S515M60X0A	S425T80S0A	S215M60S0A
PERFORMANCE				
Consumption based on program	Economy 45°C	Economy 45°C	Economy 45°C	Economy 45°C
WELS water star rating / Water (litres)	5 / 12	5 / 12	5 / 12	5 / 12
MEPS energy star rating / Annual energy consumption (kWh)	4 / 235	4 / 235	4 / 235	4 / 235
Quiet operation (dB)	42	44	42	44
EfficientSilentDrive	•	•	•	•
Total connected load (kW)	2.4	2.4	2.4	2.4
Weight (kg)	47	41	44.5	44.5
Length of cable: 175cm	•	•	•	•
Dimensions (H x W x D mm)*	865–925 x 600 x 550	815–875 x 600 x 550	865–925 x 600 x 573	815–875 x 600 x 573

OPTIONAL ACCESSORIES				
Stainless steel door panel Z7863X2			•	

Water pressure required 0.5–10 bars.

Connecting cable with 10 amp plug.

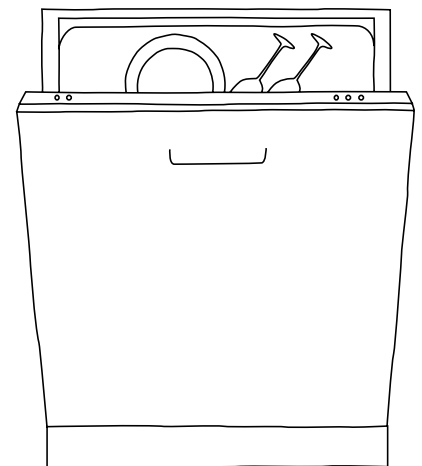
Water connection with 3/4" screw fitting.

Cold water connection recommended.

NEFF semi and fully integrated dishwashers are suitable for use with doors from 3.5kg–8.5kg.

NEFF do not recommend connecting your dishwasher to an artificial water softening unit as this could adversely affect performance.

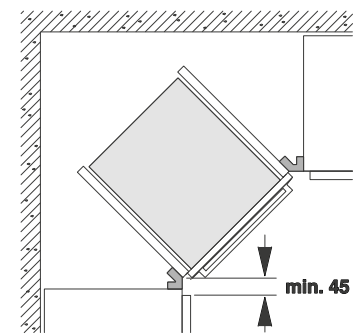
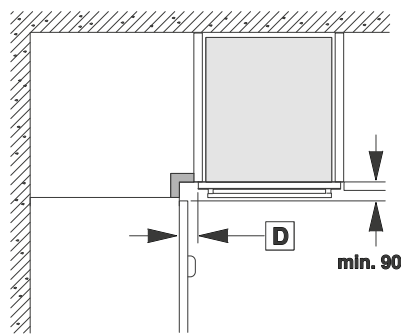
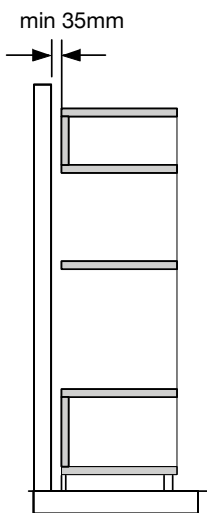
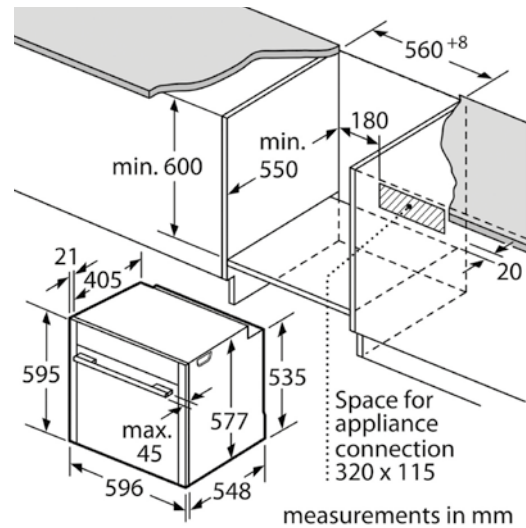
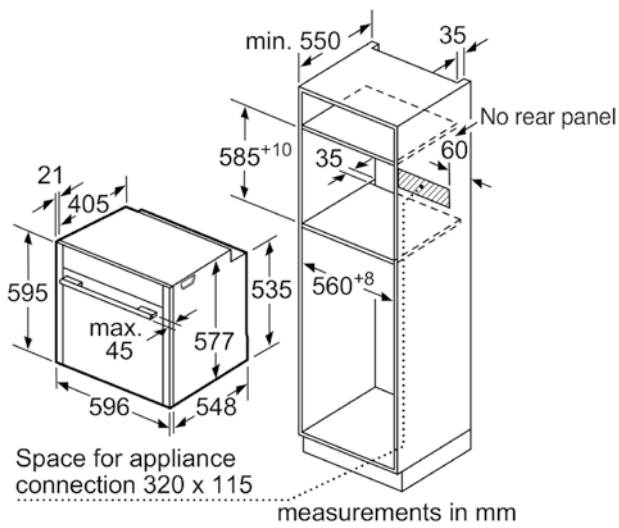
*Refer to the built-in dimension provided in the installation drawings, page 109.



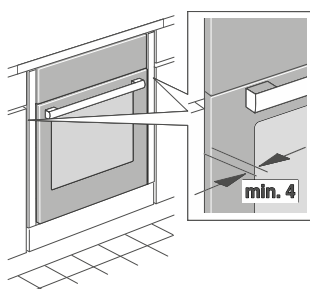
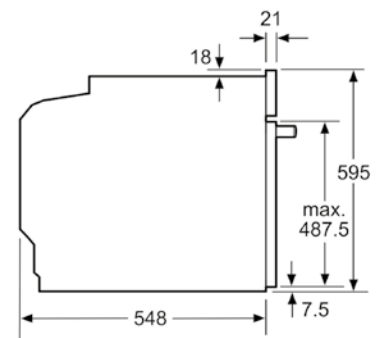
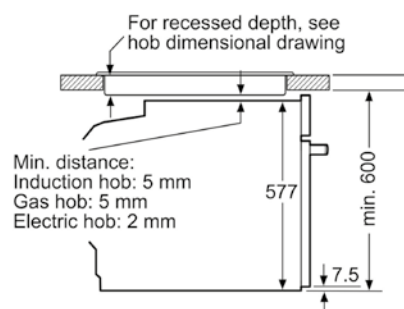
SPECIFICATION DIAGRAMS – OVENS

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

ALL OVENS – B47CR32N0B, B57CR22N0B, B57VR22N0B, B57VS26N0B, B58VT68H0B, B47FS36N0B AND B48FT78H0B



Installation with a hob.



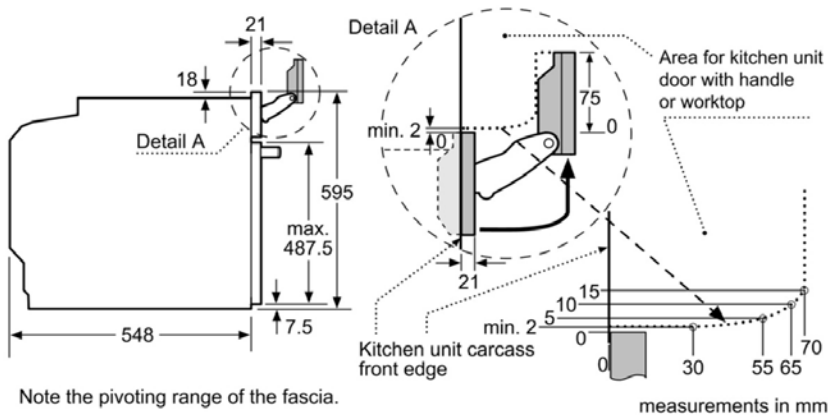
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture.

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

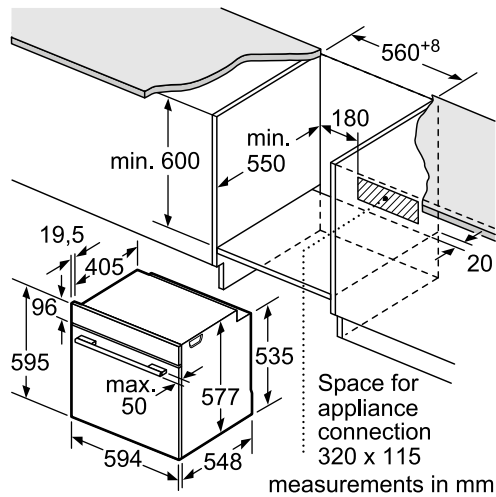
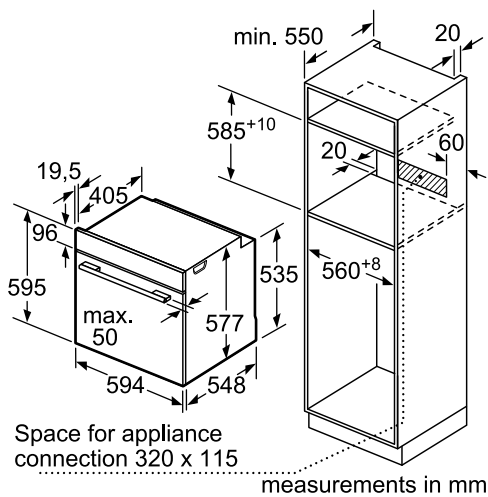
Cooktop type	Minimum worktop thickness
Induction	37mm
Gas	32mm
Electric	22mm

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

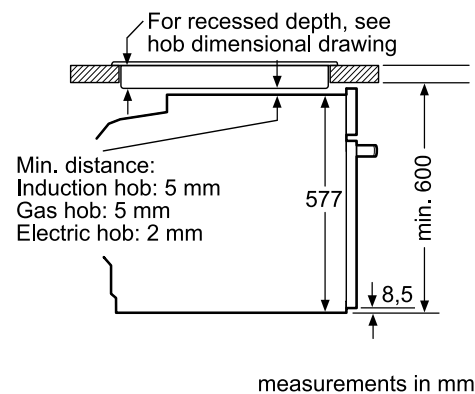
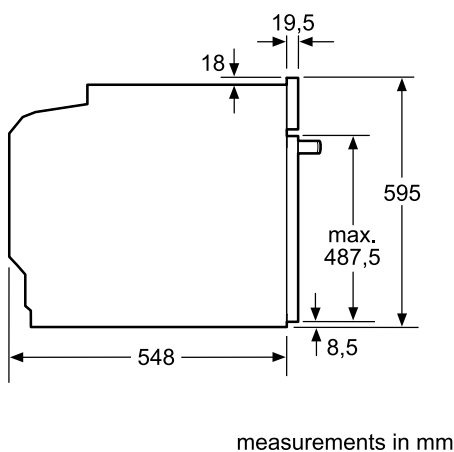
ADDITIONAL DIAGRAM FOR VARIO STEAM & FULL STEAM OVENS – B57VR22N0B, B57VS26N0B, B58VT68H0B, B47FS36N0B AND B48FT78H0B



OVEN – B6ACH7AN0A



Installation with a hob.



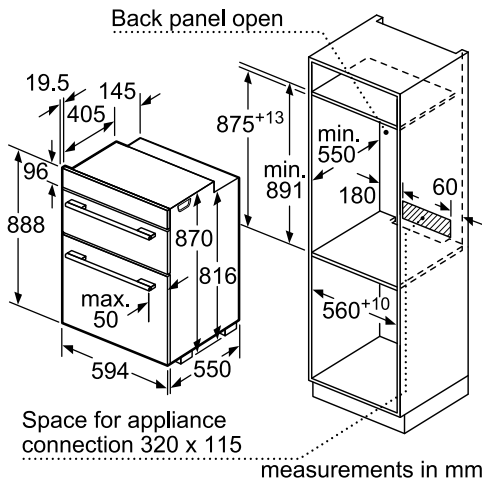
If the appliance will be installed underneath a cooktop, the following worktop thicknesses (including substructure if necessary) must be taken into account.

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

SPECIFICATION DIAGRAMS – COMPACT APPLIANCES

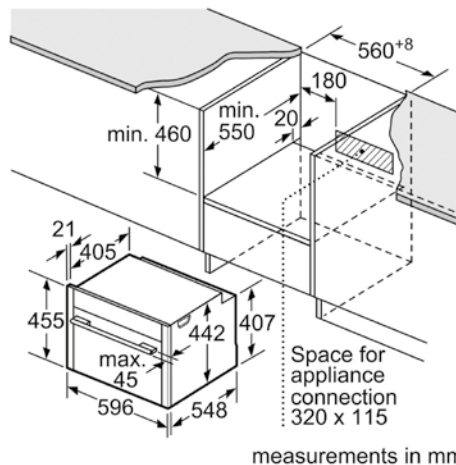
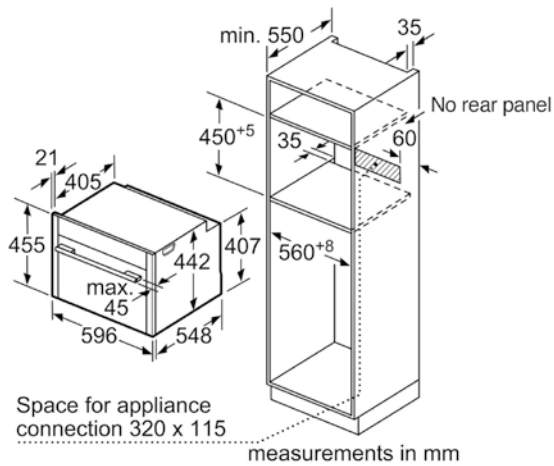
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au.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

DOUBLE OVEN – U2ACH7CN0A

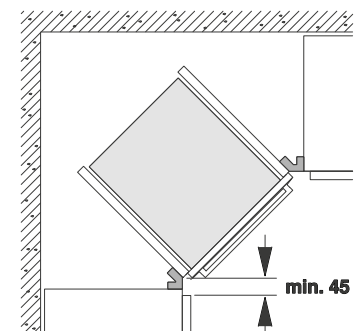
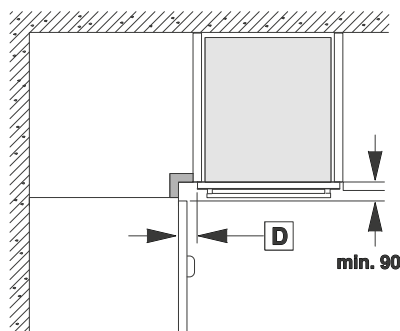
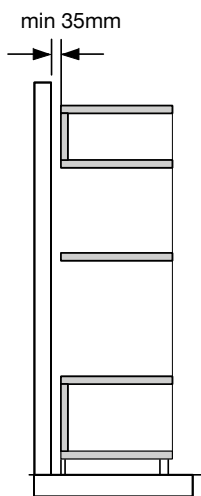


The installation height of the oven must be at least 400mm. Do not install the oven underneath the work surface.

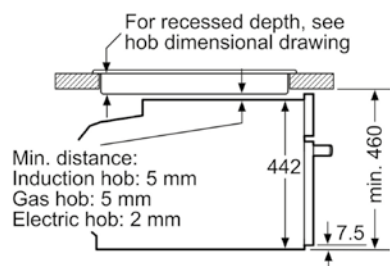
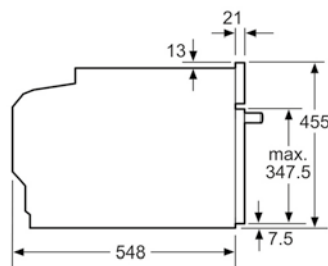
ALL COMPACT OVENS – C17DR02N0, C17FS32H0B, C18FT56H0B, C27MS22H0B, C28QT27N0 AND C17MR02N0B



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



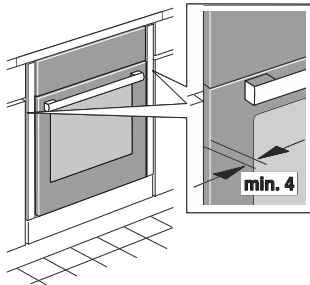
Installation with a hob.



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

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

ALL COMPACT OVENS – C17DR02N0, C17FS32H0B, C18FT56H0B, C27MS22H0B, C28QT27N0 AND C17MR02N0B

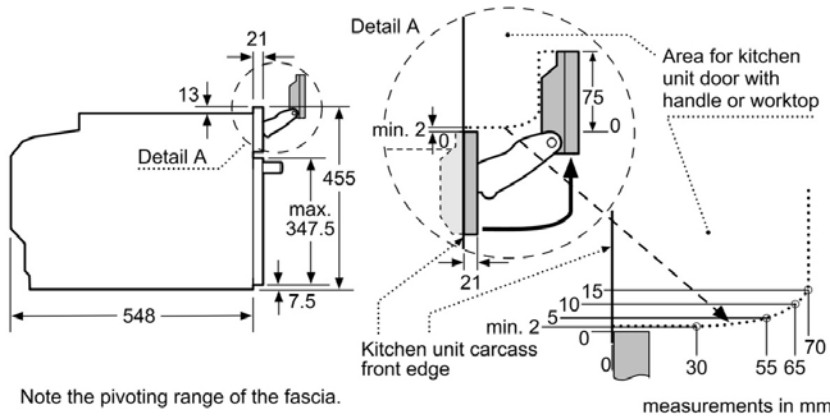


In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture.

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

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

ADDITIONAL DIAGRAM FOR VARIO STEAM & FULL STEAM COMPACT OVENS – C17FS32H0B, C18FT56H0B AND C28QT27N0



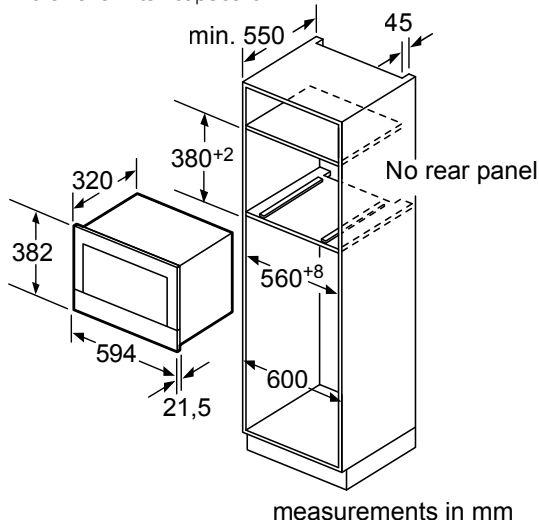
Note: Intermediate shelf required if installed directly above any other appliance, alternatively the Z11SZ90X0 SeamlessCombination® kit or the Z11SZ00X0 SeamlessCombination® insertion floor can be used in place of the intermediate shelf.

SPECIFICATION DIAGRAMS – MICROWAVE

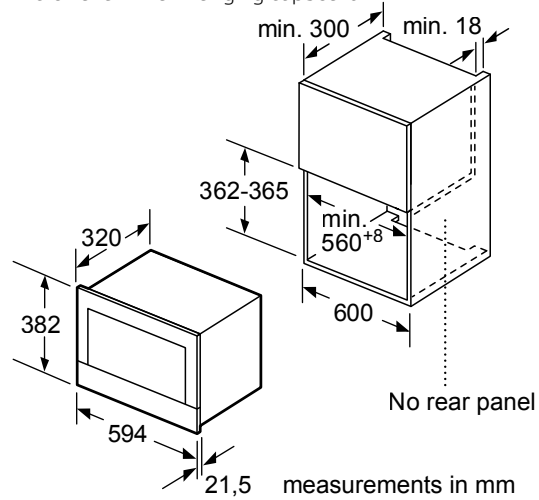
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au.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

MICROWAVE – C17WR00N0A

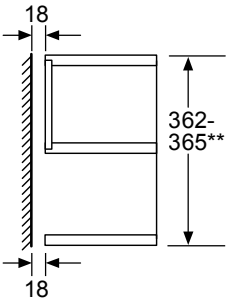
Microwave in tall cupboard



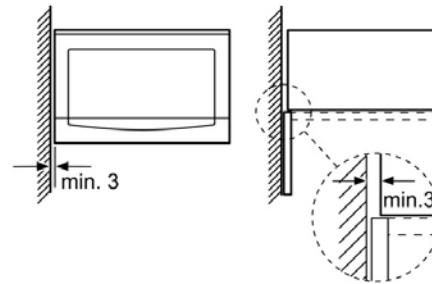
Microwave in wall-hanging cupboard



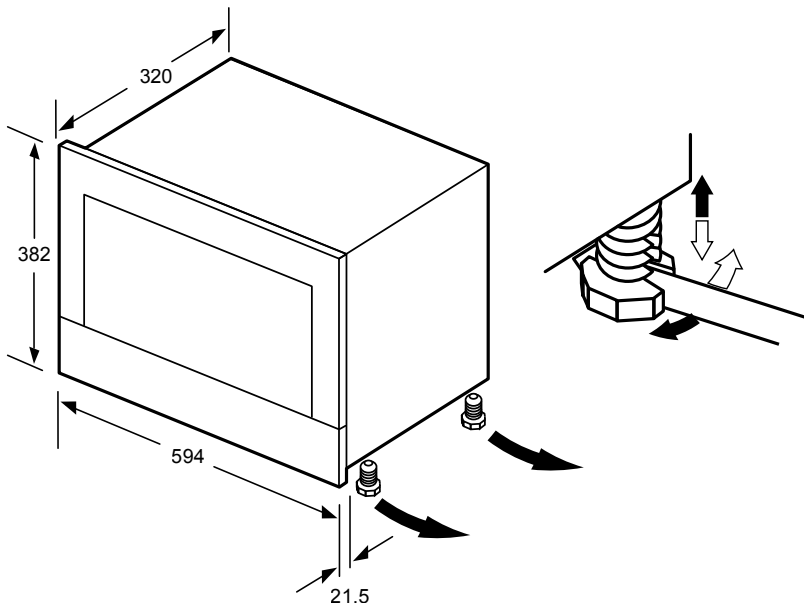
Overhang at top:
 Recess 362 = 6 mm
 Recess 365** = 3** mm



Microwave, corner installation



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

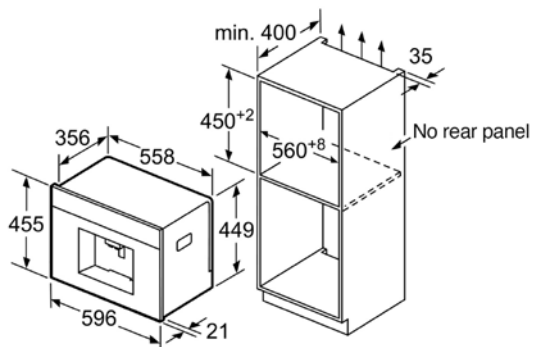


The installation cabinet must not have a back panel behind the appliance. Minimum installation height: 850mm. This appliance must not be fitted above a steamer, compact steam oven or dishwasher.

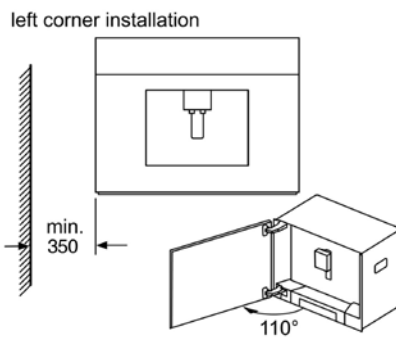
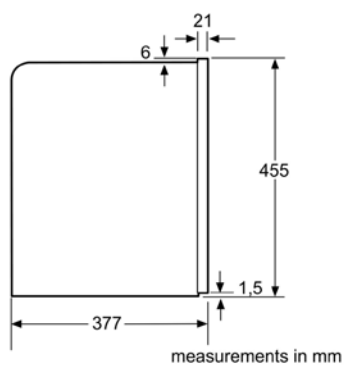
SPECIFICATION DIAGRAMS – COFFEE CENTRE

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

COFFEE CENTRE – C17KS61N0



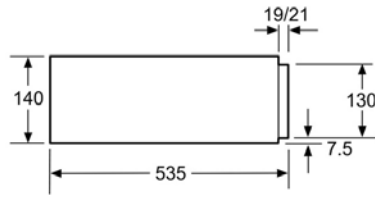
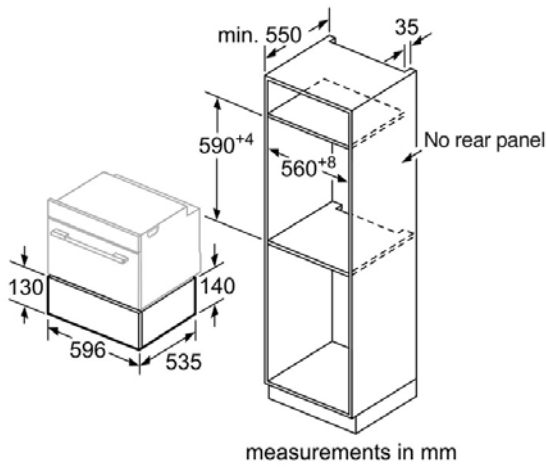
Bean and water containers are removed from the front. Recommended installation height to the lowest edge of appliance is 950mm.



SPECIFICATION DIAGRAMS – WARMING DRAWERS

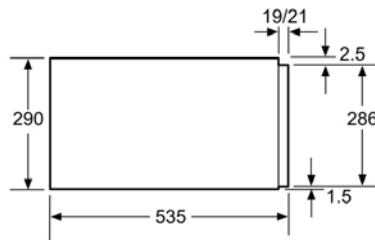
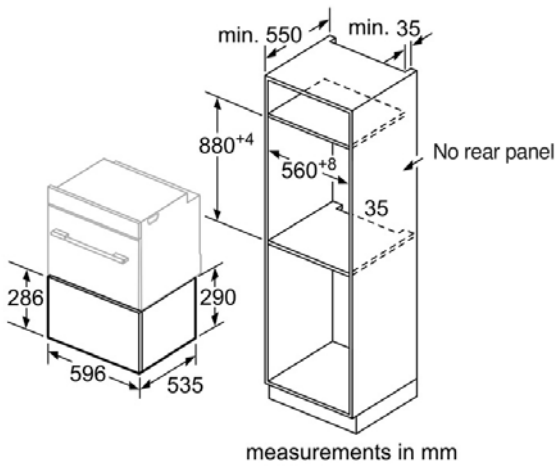
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au.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



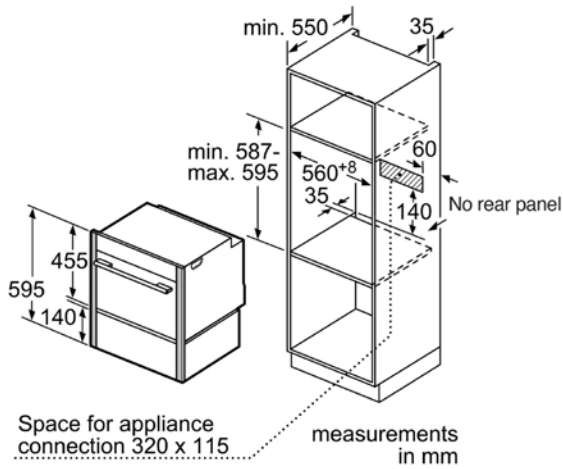
Ovens with an appliance height of 595 mm can be installed above a warming drawer. An intermediate floor is not required.

SPECIFICATION DIAGRAMS – SEAMLESS COMBINATION® KITS*

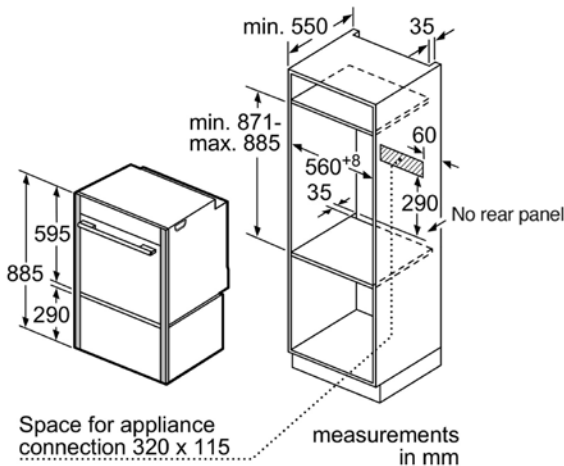
The built-in solution from NEFF for vertical installation is SeamlessCombination®. Stainless steel side panels now make it possible to turn two appliances installed on top of each other into a single unit, without the need for an intermediate shelf.

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.com.au. All measurements are in mm.

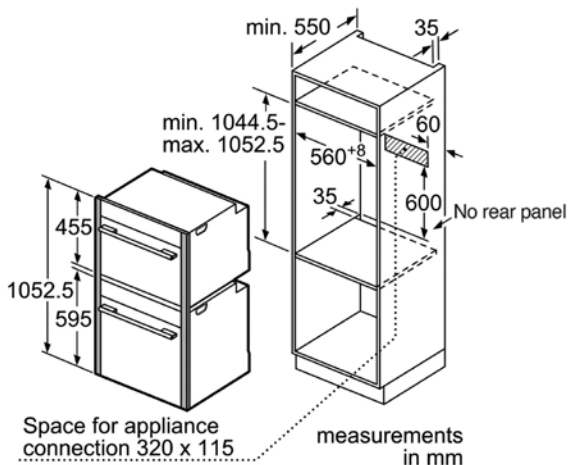
45CM COMPACT APPLIANCE + 14CM WARMING DRAWER – Z11SZ60X0



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.

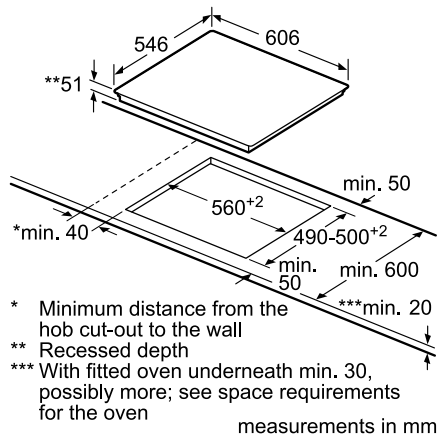
Z13CV06S0 – Black decor strip.

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

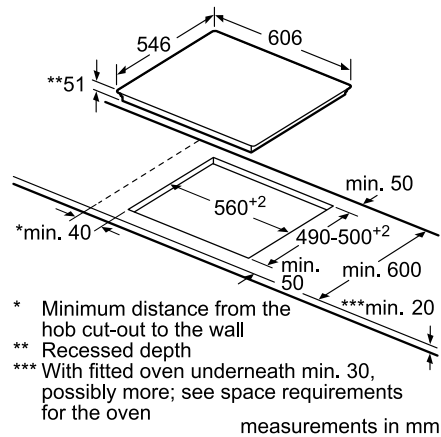
SPECIFICATION DIAGRAMS – INDUCTION COOKTOPS

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

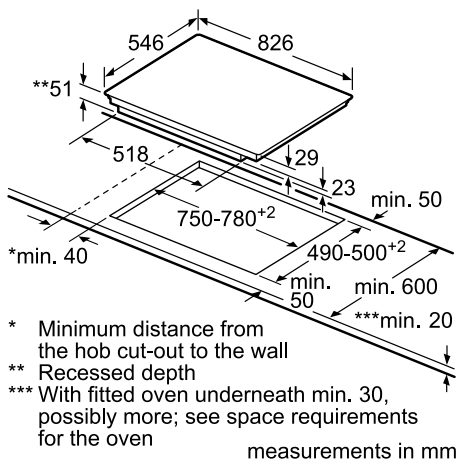
60CM FLEXINDUCTION COOKTOP – T56TS31N0



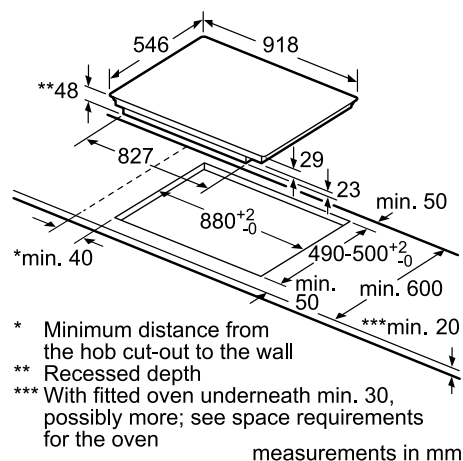
60CM EXTENDED FLEXINDUCTION COOKTOP – T66TS61N0



80CM EXTENDED FLEXINDUCTION COOKTOP – T68TS61N0



90CM FLEXINDUCTION COOKTOP – T59TS61N0



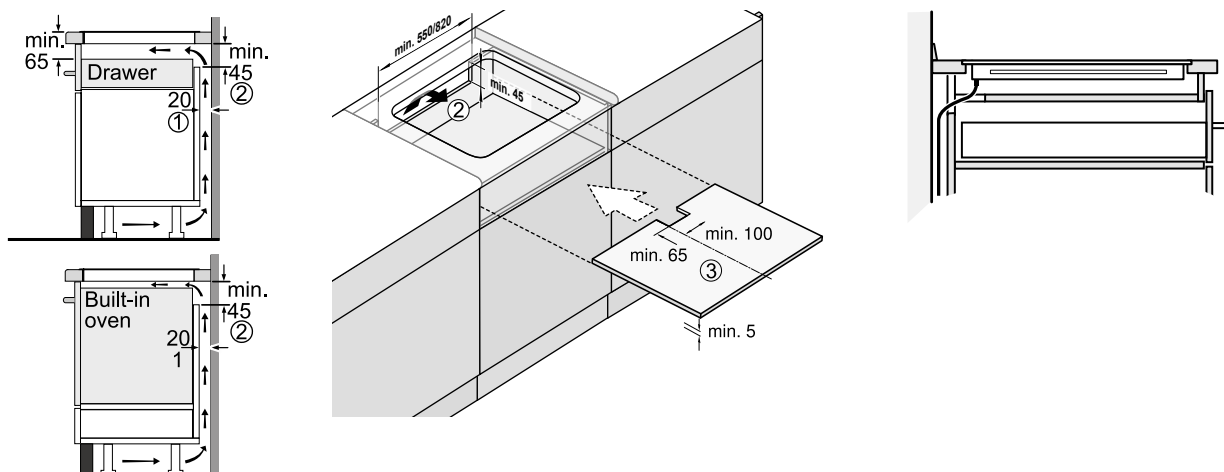
INDUCTION COOKTOP INSTALLATION NOTES.

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

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

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

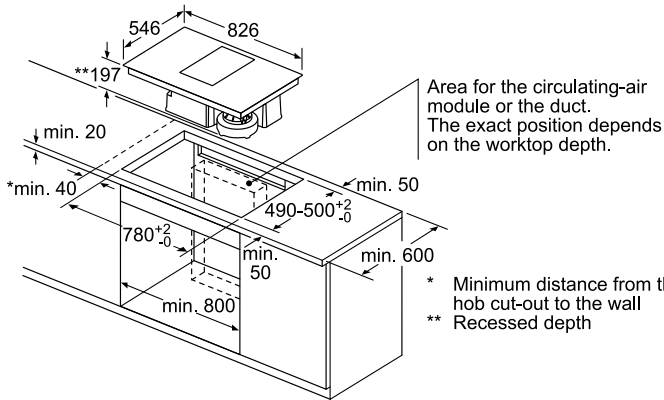
Note: All induction cooktops can only be wired to main switchboard. The electrical connection should only be made in accordance with the regulations of the national authorities.



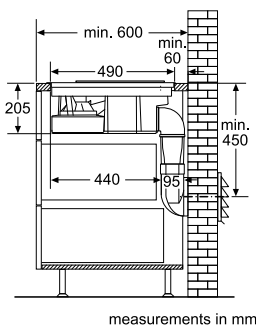
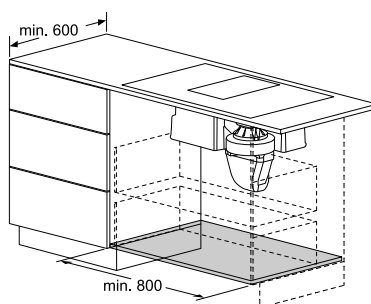
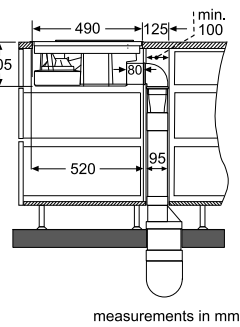
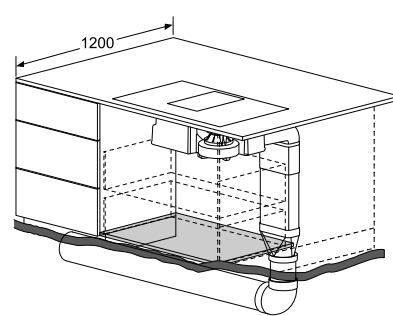
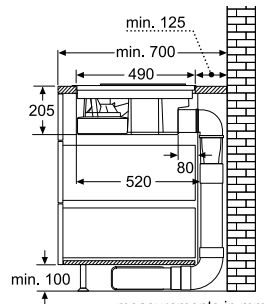
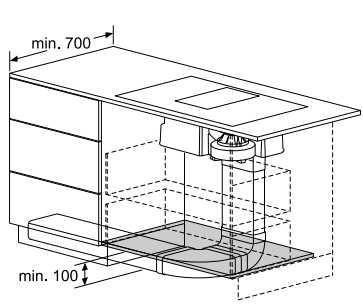
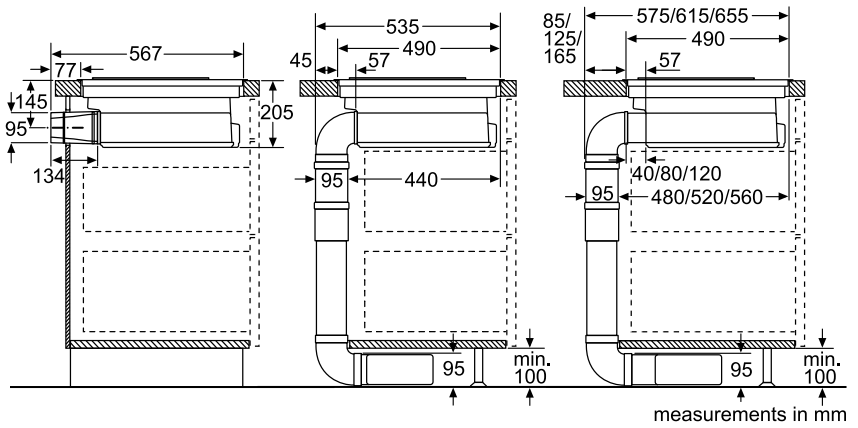
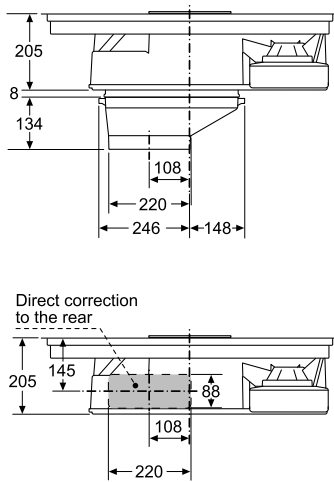
SPECIFICATION DIAGRAMS – COOKTOP WITH DOWNDRAFT VENTILATION

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

80CM INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION – T58TS6BN0



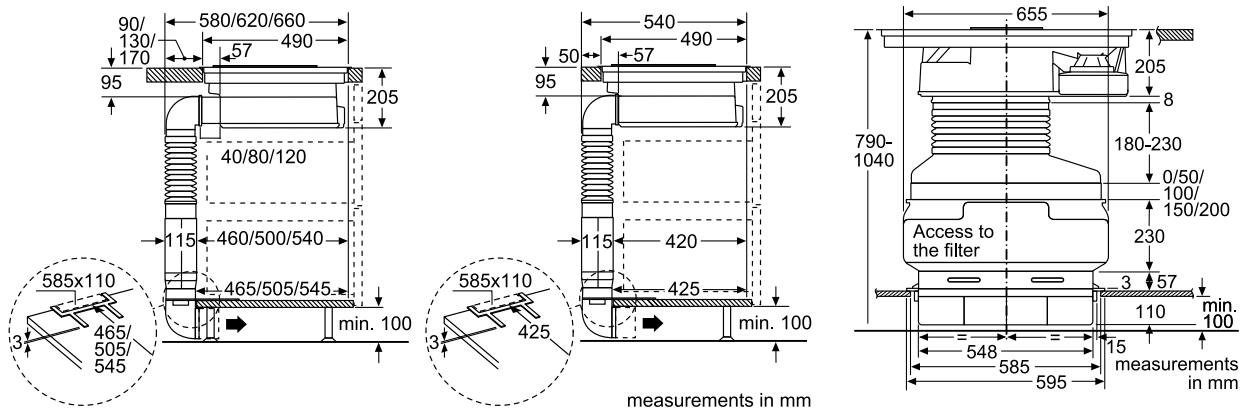
Ducted Extraction Installation Kit – Z8100X1



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

80CM INDUCTION COOKTOP WITH DOWNDRAFT VENTILATION – T58TS6BN0

Recirculated Extraction Installation Kit – Z8200X1

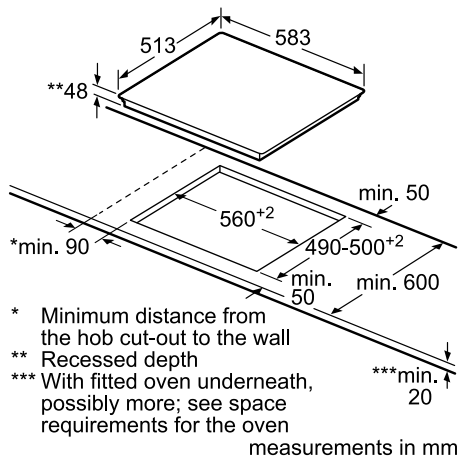


VENTED COOKTOP INSTALLATION NOTE.

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

SPECIFICATION DIAGRAMS – ELECTRIC COOKTOP

60CM ELECTRIC COOKTOP – T11D41X2



- * Minimum distance from the hob cut-out to the wall
- ** Recessed depth
- *** With fitted oven underneath, possibly more; see space requirements for the oven

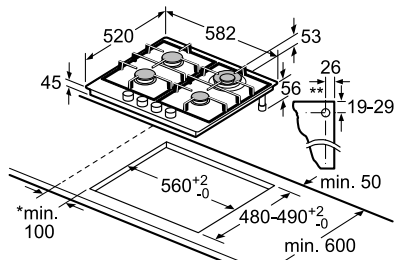
ELECTRIC COOKTOP INSTALLATION NOTE.

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

SPECIFICATION DIAGRAMS – GAS COOKTOPS

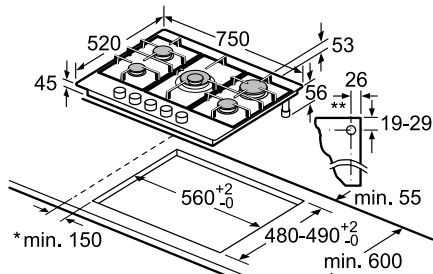
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance, which can be accessed on-line for your planning purposes via www.neff.com.au.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

60CM GAS COOKTOP – T26DS59N0A



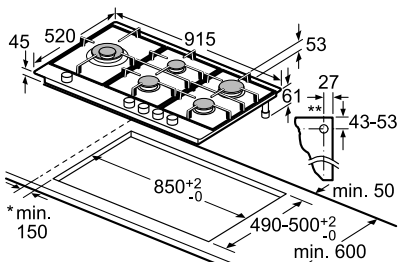
- * Minimum distance from the hob cut-out to the wall
 - ** Position of gas connection in the cut-out
 - *** With fitted oven underneath, possibly more; see space requirements for the oven
- measurements in mm

70CM GAS COOKTOP – T27DA69N0A



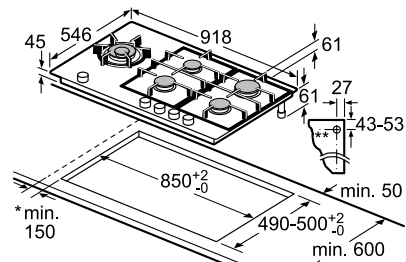
- * Minimum distance from the hob cut-out to the wall
 - ** Position of gas connection in the cut-out
 - *** With fitted oven underneath, possibly more; see space requirements for the oven
- measurements in mm

90CM GAS COOKTOP – T29DA79N0A



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

90CM GAS COOKTOP – T29TA79N0A



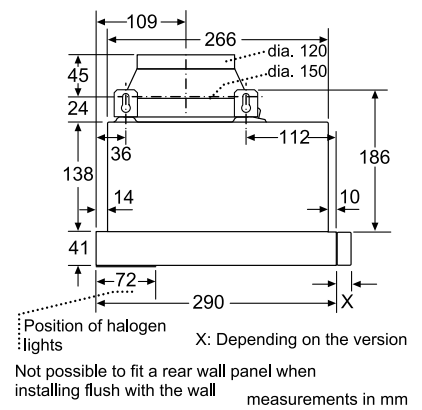
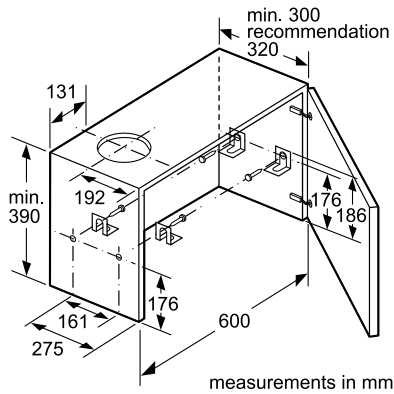
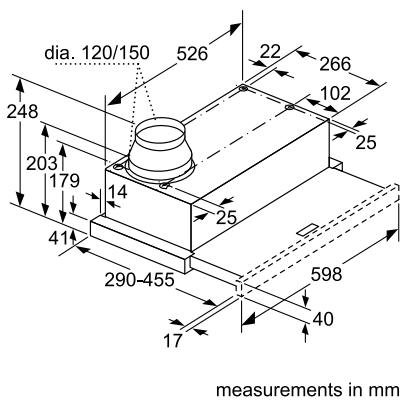
- * Minimum distance from the hob cut-out to the wall
 - ** Position of gas connection in the cut-out
 - *** With fitted oven underneath, possibly more; see space requirements for the oven
- measurements in mm

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

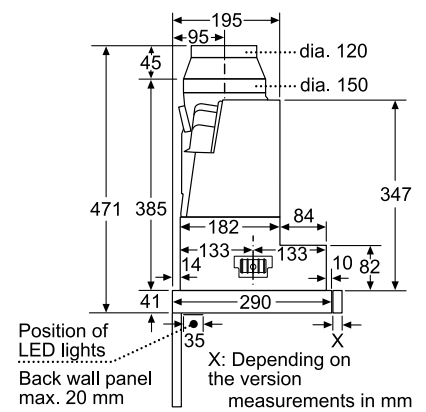
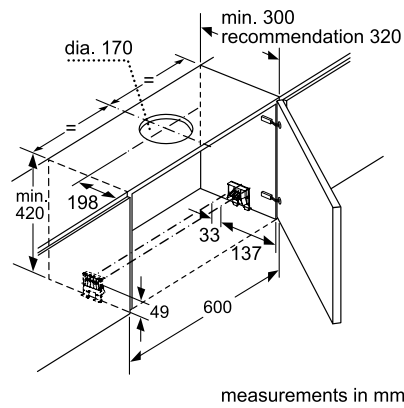
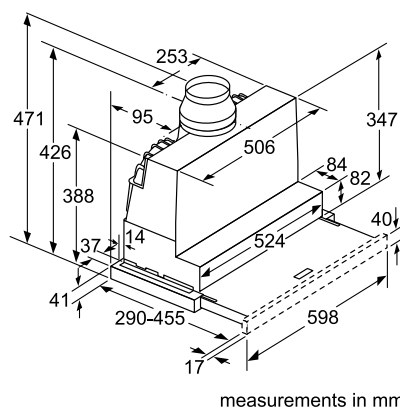
SPECIFICATION DIAGRAMS – SLIDEOUT RANGEHOODS

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.com.au. All measurements are in mm.

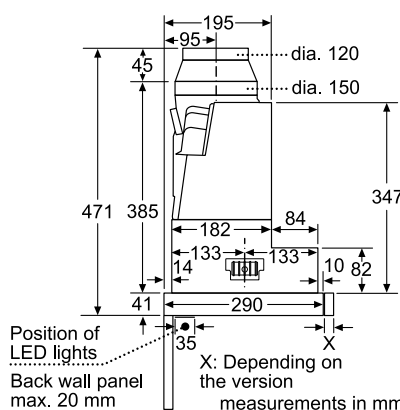
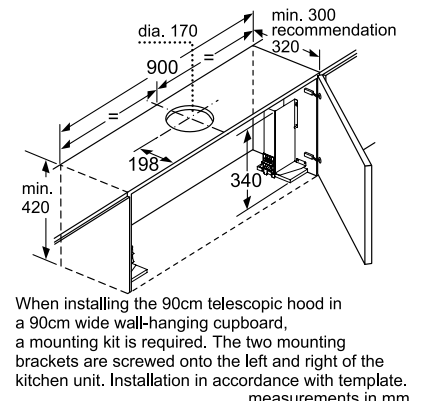
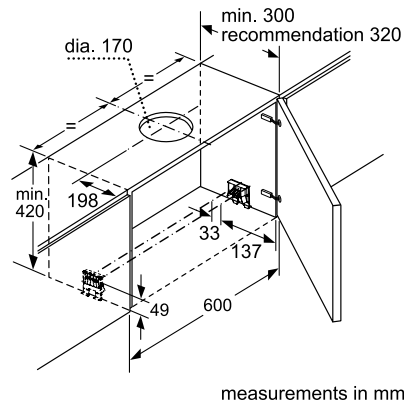
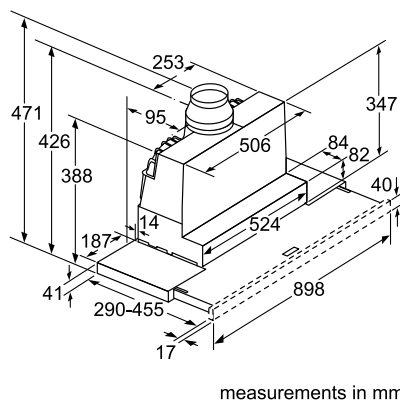
60CM SLIDEOUT RANGEHOOD – D46BR22X0



60CM SLIDEOUT RANGEHOOD – D46ED52X0



90CM SLIDEOUT RANGEHOOD – D49ED52X0



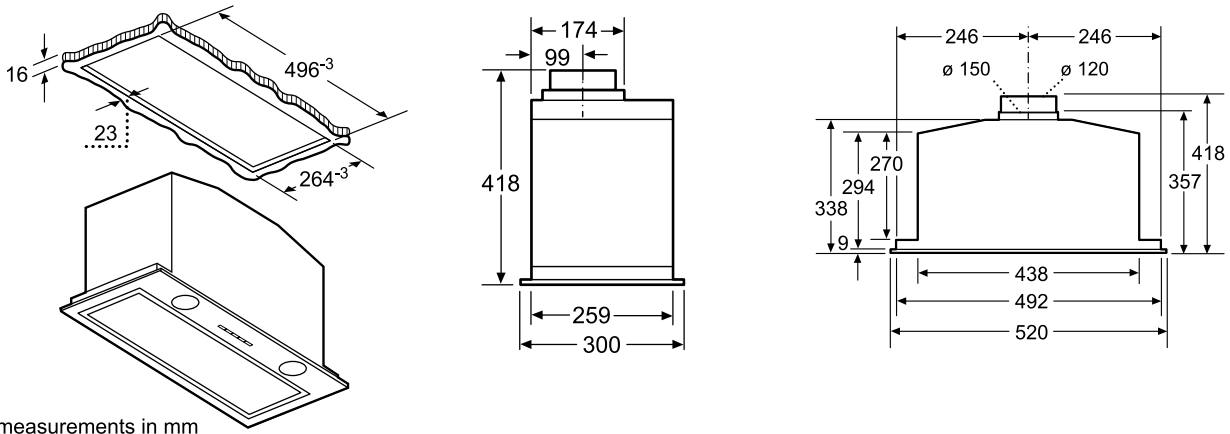
When installing the 90cm telescopic hood in a 90cm wide wall-hanging cupboard, a mounting kit is required. The two mounting brackets are screwed onto the left and right of the kitchen unit. Installation in accordance with template.

measurements in mm

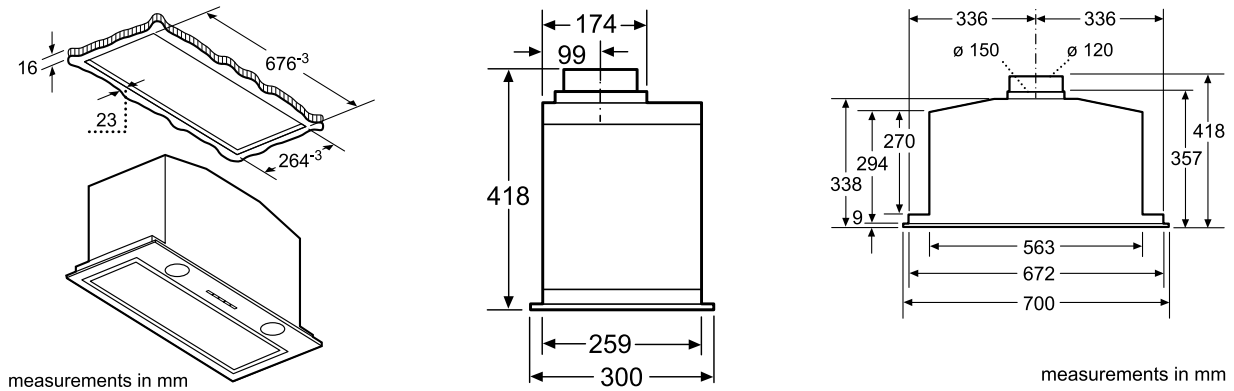
SPECIFICATION DIAGRAMS – INTEGRATED AND CANOPY RANGEHOODS

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.com.au. All measurements are in mm.

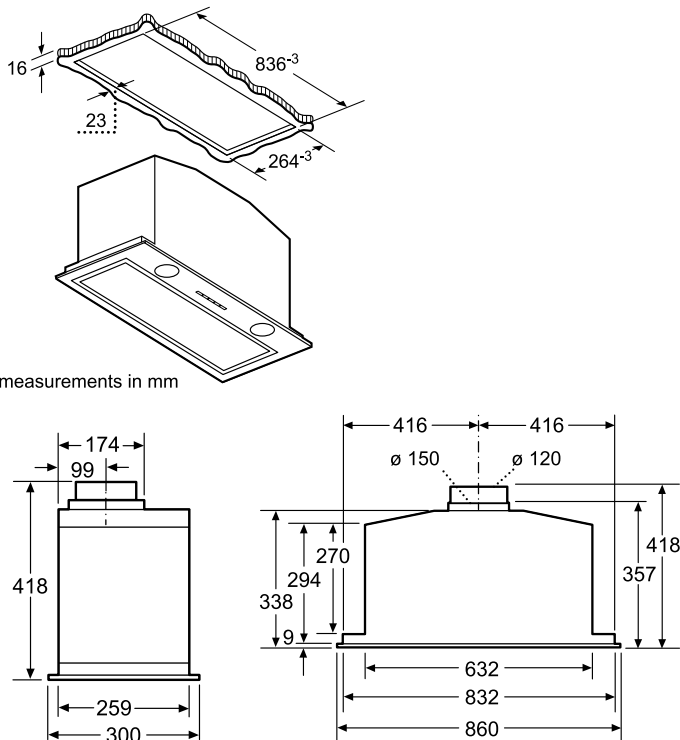
52CM INTEGRATED RANGEHOOD – D55MH56N0B



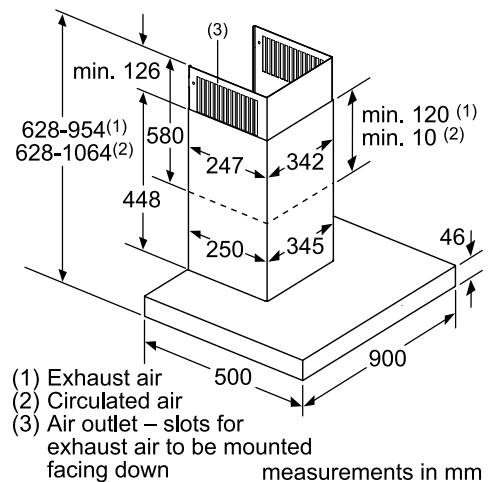
70CM INTEGRATED RANGEHOOD – D57ML67N1B



86CM INTEGRATED RANGEHOOD – D58ML66N1



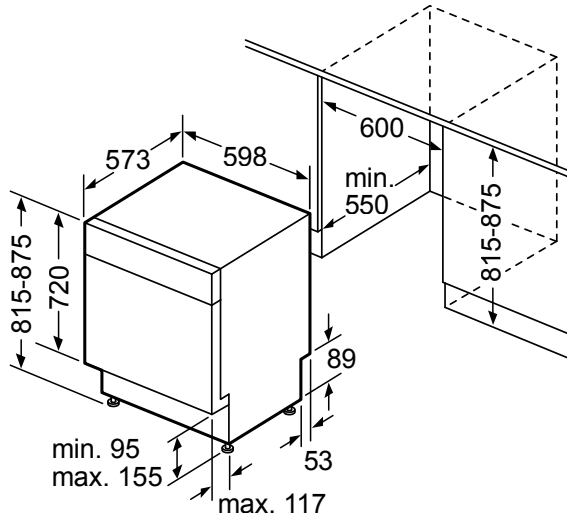
90CM WALL MOUNTED CANOPY RANGEHOOD – D96BMU5N0A



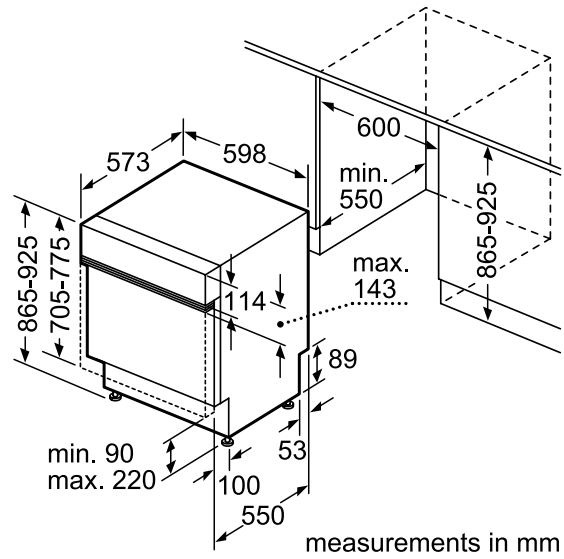
SPECIFICATION DIAGRAMS – DISHWASHERS

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.com.au. All measurements are in mm.

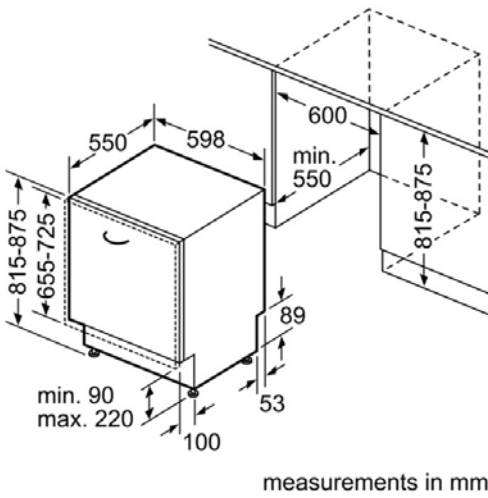
S215M60S0A BUILT-UNDER DISHWASHER
81.5CM HIGH



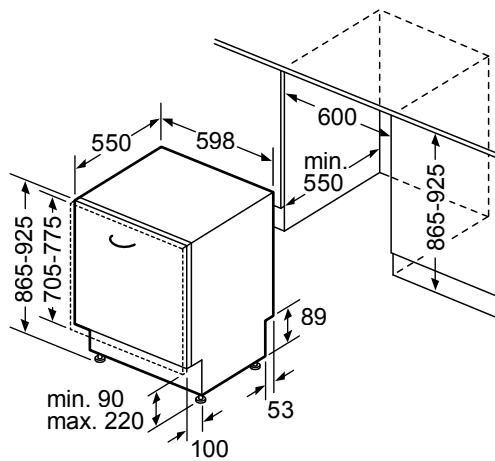
S425T80S0A SEMI-INTEGRATED TALLTUB DISHWASHER
86.5CM HIGH



S515M60X0A FULLY INTEGRATED DISHWASHER
81.5CM HIGH



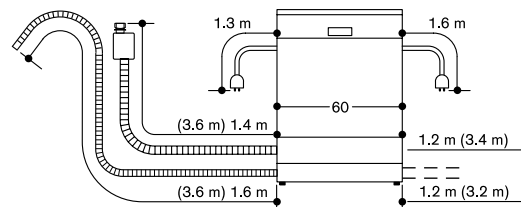
S525T80D0A FULLY INTEGRATED TALLTUB DISHWASHER
86.5CM HIGH



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

PLANNING NOTES

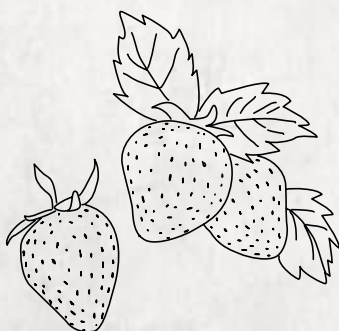
- Height-adjustable feet.
- Appliance plinth recess 100mm (see drawing).
- Rear feet adjustable at front.
- Door panel dimension dependent on plinth height of kitchen furniture.
- Installation possible in tall unit.



Values in () with Aquastop extension







**4 YEAR
WARRANTY**

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