N 90, Built-in oven with steam function, Stainless steel B48FT78N1B







Optional accessories

Z11SZ00X0SeamlessCombination mounting kitZ11SZ80X0SeamlessCombination 60 + 29cmZ11SZ90X0SeamlessCombination 60 + 45cmZ12CB10A0Baking tray, anthracite enamelledZ12CM10A0Moussaka pan, anthracite enamelledZ13CU10A0Multipurpose pan, anthracite enamelledZ13TC10X0ComfortFlex Rail (1 level) f. steamZ13TF36X03 level telescopic rails, full ext,steamZ1913X0Baking Stone

Built-in oven with FullSteam and SLIDE&HIDE® - combining all heating types and steam cooking in a single oven with unrestricted access.

- $\sqrt{\,}$ Slide&Hide@ the door disappears underneath the oven for unrestricted access and the handle rotates for easy handling
- $\sqrt{\mbox{CircoTherm}^{\mbox{\scriptsize 0}}}$ our smart hot-air solution for simultaneous baking and roasting on up to four levels
- √ Multipoint Meatprobe the thermometer helps the oven regulate the temperature and automatically adjust the cooking time

Feature:

Technical Data

Color / Material Front : Stainless steel Built-in / Free-standing : Built-in Door opening : Drop down

Required niche size for installation (HxWxD) : 585-595 x 560-568 x

550

Dimensions of the product (mm): 595 x 596 x 548

Dimensions of the packed product (HxWxD) (mm) : $670 \times 650 \times 690$

Control Panel Material: Stainless steel

Door Material : Glass Net weight (kg) : 43.743 Approval certificates : CE, VDE

Length electrical supply cord (cm): 120

EAN code: 4242004214113

Current (A): 16 Voltage (V): 220-240 Frequency (Hz): 60; 50 Plug type: no plug

Approval certificates : CE, VDE Number of cavities (2010/30/EC) : 1

Usable volume (of cavity) - NEW (2010/30/EC) : 71

Energy efficiency class (2010/30/EC) : A+

Energy consumption per cycle conventional (2010/30/EC) : 0.87 Energy consumption per cycle forced air convection (2010/30/EC) :

0.69

Energy efficiency index (2010/30/EC): 81.2



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Features

Heating Functions

- Combi-steam oven with 13 heating methods: Hot Air CircoTherm® Eco Bread Baking Full surface grill Centre area grill Top/bottom heating Top/bottom heating Eco CircoTherm® Intensive Low temperature cooking Bottom heating Circo-roasting Plate warming Keep warm
- Temperature range 40 °C 250 °C
- Cavity volume: 71 net usable litres

Design

• Anthracite enamel cavity with 4 shelf positions

Cleaning

- EcoClean Direct : ceiling, back panel, side liners
- EcoClean program, EasyClean program

Convenience

- 5.7" TFT colour and graphics Display with FullTouch control
- Additional functions: Descaling program drying function
- Slide&Hide® door, SoftOpen
- Bake and Roast assist, Automatic programs
- Number of automatic programmes: 30 PC
- MultiPoint MeatProbe
- Electronic clock with start / stop function
- Rapid heating-up: automatic
- NeffLight®, LED lighting
- Large 1 litre water tank
- Water tank empty indicator
- Location of the steam generator is outside of the cavity
- Cooling fan
- Stainless-steel fan

Hook-in racks / rails

Accessories

 2 x grid, 1 x sponge, 1 x steam container, punched, size S, 1 x steam container, punched, size XL, 1 x steam container, unpunched, size S, 1 x universal pan

Safety and Environment

 Individual adjustable child lock Safety switch off Residual heat indicator Start button Door contact switch

Technical Info

- Length of mains cable: 120 cm
- Total connected load electric: 3.45 KW
- Appliance dimensions (HxWxD): 595 mm x 596 mm x 548 mm
- Installation dimensions (HxWxD): 585 mm 595 mm x 560 mm -568 mm x 550 mm
- Please reference the built-in dimensions provided in the installation drawing