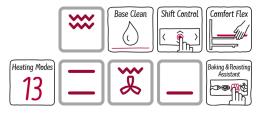
N 90, Built-in oven with added steam function, Stainless steel B47VS34N0B



COOKING PASSION SINCE 1877





Optional accessories

Z11AB10A0 : Baking tray, non-stick coated , Z11CG10X0 : Accessory , Z11CR10X0 : Baking and roasting grid (standard) , Z11GT10X3 : Glass roasting dish, 5,4l , Z11GU20X0 : Glasspan , Z11SZ00X0 : SeamlessCombination mounting kit , Z11SZ80X0 : SeamlessCombination 60 + 29cm , Z11SZ90X0 : SeamlessCombination 60 + 29cm , Z11SZ90X0 : SeamlessCombination 60 + 45cm , Z11TC10X0 : ComfortFlex Rail (1 level) , Z11TF36X0 : 3 level telescopic rails, full ext , Z12CB10A0 : Baking tray, anthracite enamelled , Z12CM10A0 : Moussaka pan, anthracite enamelled , Z12CP10A0 : Pizza pan, anthracite enamelled , Z12CQ10A0 : Grill tray, anthracite enamelled , Z13CV05S0 : Cover Strip , Z18V60X0 : Cookbook , Z1913X0 : Baking Stone , Z19DD10X0 : Steam set for ovens

Built-in oven with VarioSteam® and SLIDE&HIDE® - fuller flavour and unrestricted access to the oven interior

- $\sqrt{\,}$ Slide&Hide® unrestricted access in the oven interior and easy handling due to rotating handle
- $\sqrt{\mbox{CircoTherm}^{\odot}}$ our smart hot-air solution for simultaneous baking and roasting on up to four levels
- $\sqrt{\,}$ Vario Steam steam assistance that cooks food moist on the inside and crisp on the outside
- $\sqrt{\ }$ Eco Clean with Base Clean the duo that makes oven cleaning easier
- $\sqrt{\,}$ Shift Control fast navigation through menus and simple operation with the TFT display.
- $\sqrt{}$ Baking and Roasting Assistant with Automatic Programmes the duo for optimal baking at your command
- $\sqrt{}$ ComfortFlex@ the telescopic rails come out far enough to let you grasp the baking sheet conveniently from the sides.
- $\sqrt{}$ LED lights Bright illumination exactly where you need it.

Features

Technical Data

Color / Material Front : Stainless steel

Construction type: Built-in

Integrated Cleaning system : Catalytic all sides, Hydrolytic

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

550

Dimensions of the product (mm) : $595 \times 596 \times 548$

Dimensions of the packed product (HxWxD) (mm) : $670\times700\times660$

Control Panel Material : Stainless steel

Door Material : Glass Net weight (kg) : 41.274 Usable volume of cavity (l) : 71

Cooking method: Bottom heat, Bread Baking Setting, Conventional heat, Defrost, Full width grill, Half width grill, Hot Air-Eco, Hot air grilling, low temperature cooking, Pizza setting, warming

Oven control : electronic Number of interior lights : 1 Approval certificates : CE, VDE

Length of electrical supply cord (cm) : 120

EAN code: 4242004181668 Number of cavities (2010/30/EC): 1 Energy efficiency class (2010/30/EC): A

Energy consumption per cycle conventional (2010/30/EC) : 0.90 Energy consumption per cycle forced air convection (2010/30/EC) :

0.74

Energy efficiency index (2010/30/EC): 87.1

Connection rating (W): 3450

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



N 90, Built-in oven with added steam function, Stainless steel B47VS34N0B

Feature:

Design

- 4.1" TFT colour and graphics display with ShiftControl
- Illuminated Shift Control
- Enamel anthracite
- Slide&Hide® with rotating handle

Features

- Control panel lock Automatic safety switch off Residual heat indicator Start button Door contact switch
- Temperature proposal Actual temperature display Heating up indicator Sabbath setting automatic programmes:
- Baking and roasting assistant, Automatic programmes
- LED light, On/off button
- Water tank empty indicator
- Triple glazed door

Cleaning

- EcoClean Direct : ceiling, back panel, side liners
- EcoClean programme, Base Clean programme
- De-scaling programme
- Full glass inner door

Programmes/functions

- 13 heating methods: CircoTherm®, CircoTherm® Gentle, Top/ bottom heat, Conventional heat Gentle, Circo-roasting, Full surface grill, Centre surface grill, CircoTherm® intensive, Bread baking, Bottom heat, Low temperature cooking, Defrost, Keep warm
- Additional heating methods with steam: Reheat, Dough proving
- Additional functions: De-scaling programme Drying function Full steam cooking function (Neff system steamer accessory required)
- Number of automatic programmes: 14 PC
- Rapid heat
- Cooling fan

Accessories

- 1-level flexible telescopic rail, full extension, Stop function
- 1 x universal pan, 2 x combination grid

Performance/technical information

 Energy efficiency rating (acc. EU Nr. 65/2014): A Energy consumption per cycle in conventional mode: 0.9 kWh Energy consumption per cycle in fan-forced convection mode: 0.74 kWh Number of cavities: Main cavity Heat source: electrical Cavity volume: 71 litre

- 1 I Water tank capacity
- Location of water tank: Outside cavity
- Total connected load electric: 3.45 KW
- Temperature range 40 °C 275 °C
- 120 cm Cable length
- Nominal voltage: 220 240 V
- Appliance dimension (hxwxd): 595 mm x 596 mm x 548 mm
- Niche dimension (hxwxd): 585 mm 595 mm x 560 mm 568 mm x 550 mm
- \bullet Please refer to the dimensions provided in the installation manual