

*N 90, BUILT-IN OVEN WITH ADDED STEAM
FUNCTION, 60 X 60 CM, STAINLESS STEEL
B57VS22N0*



Included accessories

1 x enamel baking tray, 1 x combination grid, 1 x universal pan

Optional accessories

Z11CG10X0 Barbecue-Set, Z11CR10X0 Baking and roasting grid (standard), Z11GT10X3 Glass roasting dish, 5,4l, Z11GU20X0 Glasspan, Z11AB15A0 Baking tray, non-stick ceramic coated, Z11AU15A0 Universal pan, non-stick ceramic coated, Z19DD10X0 Steam set for ovens, Z99RX70X0 Connecting cable 3m, Z13CV05S0 Cover Strip, Z1913X0 Baking Stone, Z12CM10A0 Moussaka pan, enamelled, Z12CN10A0 Professional pan, enamelled, Z12CP10A0 Pizza pan, enamelled, Z12CQ10A0 Grill tray, enamelled, Z12CU10A0 Multipurpose pan, enamelled, Z12TF16X0 1 level telescopic rails, full ext,pyro, Z12TF36X0 3 level telescopic rails, full ext,pyro, Z11SZ00X0 SeamlessCombination mounting kit, Z11SZ80X0 SeamlessCombination 60 + 29cm, Z11SZ90X0 SeamlessCombination 60 + 45cm, Z11TC10X0 ComfortFlex Rail (1 level), Z11TC16X0 ComfortFlex Rail (1 level) and racks, Z12CB10A0 Baking tray, enamelled, Z12CL10A0 Lid for professional pan, enamelled

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

- ✓ Slide&Hide® – The fully disappearing oven door with rotating handle.
- ✓ CircoTherm® – Smart hot-air solution that lets you bake on up to four levels.
- ✓ Vario Steam – Cooks food moist on the inside and crisp on the outside.
- ✓ Dual cleaning options: Pyrolytic cleaning programmes - just let the oven interior clean itself. EasyClean - the quick and easy option for day to day maintenance.
- ✓ Shift Control - fast navigation through menus and simple operation with the TFT display.

Features

Technical Data

Built-in / Free-standing: Built-in
Integrated Cleaning system: Pyrolytic+Hydrolytic
Required niche size for installation (HxWxD): 585-595 x 560-568 x 550 mm
Dimensions: 595x596x548 mm
Dimensions of the packed product (HxWxD): . 675 x 660 x 690 mm
Control Panel Material: Glass
Door Material: Glass
Net weight: 43.4 kg
Usable volume of cavity: 71 l
Cooking method: Regeneration, CircoTherm®, Defrost, Bread Baking Setting, Full width grill, Hot Air-Eco, Half width grill, Conventional heat, Conventional heat ECO, Pizza setting, low temperature cooking, Bottom heat, Hot air grilling, warming
Oven control: electronic
Length electrical supply cord: 120.0 cm
EAN code:4242004181972
Number of cavities (2010/30/EC): 1
Energy efficiency rating: A+
Energy consumption per cycle conventional (2010/30/EC): 0.87 kWh/cycle
Energy consumption per cycle forced air convection (2010/30/EC): 0.69 kWh/cycle
Energy efficiency index (2010/30/EC):81.2 %
Connection Rating:3600 W
Fuse protection:16 A
Voltage:220-240 V
Frequency:60; 50 Hz
Plug type:Gardy plug w/ earthing
Included accessories: 1 x enamel baking tray, 1 x combination grid, 1 x universal pan



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Features

Features

- Oven with 13 main functions 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 with steam, Dough proving
- Temperature range 40 °C - 200 °C
- Cavity volume: 71 litre

Level independent telescopic rails

- 4 shelf positions
- Available as an accessory

Design

- Illuminated Shift Control
- Cavity inner surface: enamel anthracite

Cleaning

- Pyrolytic cleaning
- EasyClean
- Full glass inner door

Programmes/functions

- 4.1" TFT colour and graphics display with ShiftControl
- Electronic clock timer
- Temperature proposal
- Actual temperature display Heating up indicator automatic programmes:
- Number of automatic programmes: 18 PC
- Additional functions:
- De-scaling programme
- Drying function steam cooking function
- Slide&Hide® with fixed handle, SoftOpen
- Slide&Hide® with rotating handle
- Baking and roasting assistant, Automatic programmes
- Rapid heat
- LED light, On/off button
- Water tank empty indicator
- Location of water tank: Outside cavity
- Cooling fan
- Stainless-steel fan

Accessories

- 1 x universal pan, 1 x combination grid, 1 x enamel baking tray

Features

- 30 °C - Very low door temperature
- Door lock during pyrolytic cleaning
- Control panel lock Automatic safety switch off Residual heat indicator Start button Door contact switch

Technical information

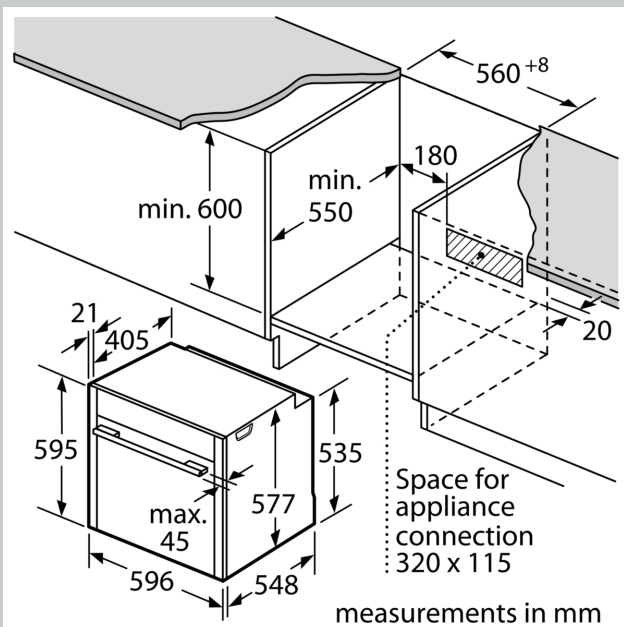
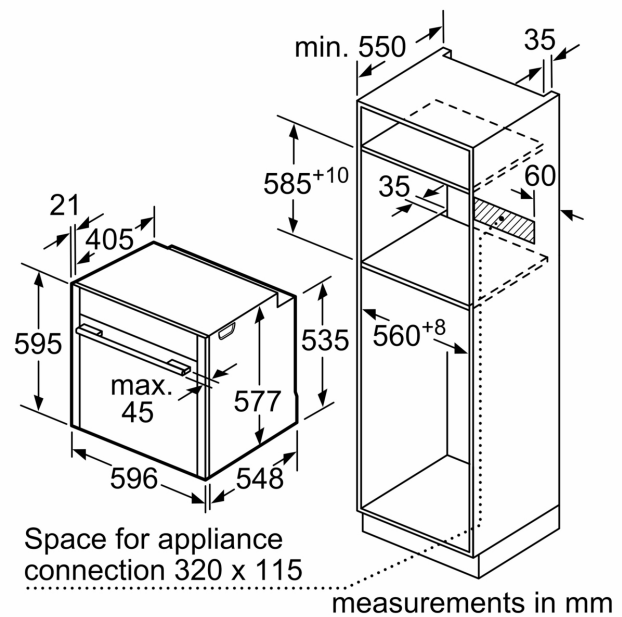
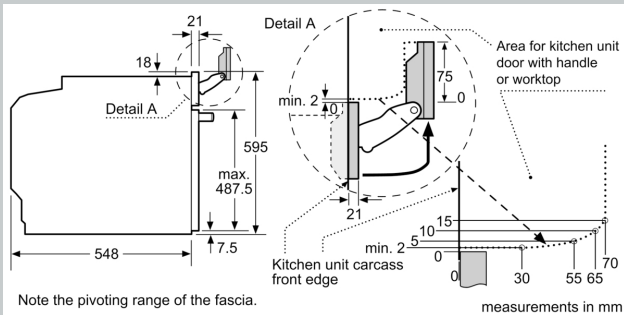
- 120 cm Cable length
- Nominal voltage: 220 - 240 V
- Total connected load electric: 3.6 KW
- Energy efficiency rating (acc. EU Nr. 65/2014): A+
- Energy consumption per cycle in conventional mode: 0.87 kWh
- Energy consumption per cycle in fan-forced convection mode: 0.69 kWh
- Number of cavities: Main cavity Heat source: electrical Cavity volume: 71 litre

Performance/technical information

- Appliance dimension (h x w x d): 595 mm x 596 mm x 548 mm
- Niche dimension (h x w x d): 585 mm - 595 mm x 560 mm - 568 mm x 550 mm
- Please refer to the dimensions provided in the installation manual
- We recommend you to choose complementary products within N90, in order to assure an optimal design combination of your Built-In appliances.

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Dimensioned drawings



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

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm