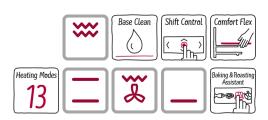
N 90, Built-in oven with added steam function, Stainless steel B47VS34N0B







# Optional accessories

Z11AB10A0 : Baking tray, non-stick coated , 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 + 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 , Z18V60X0 : Cookbook , Z1913X0 : Baking Stone , Z19DD10X0 : Steam set for ovens

# Built-in oven with VarioSteam $^{\odot}$ and SLIDE&HIDE $^{\odot}$ - fuller flavour and unrestricted access to the oven interior

- $\sqrt{\rm Slide \& Hide ^{\odot}}$  unrestricted access in the oven interior and easy handling due to rotating handle
- $\sqrt{\rm VarioSteam^{\odot}}$  Steam assistance for CircoTherm^ $\!\!\!^{\odot}$  ovens, that cooks foods moist on the inside and crisp on the outside
- $\sqrt{}\,$  EcoClean the self-cleaning catalytic coating on the sides of your oven make cleaning the inside easier.
- $\checkmark\,$  EasyClean the quick and easy option for day-to-day maintenance  $\checkmark\,$
- $\checkmark\,$  BaseClean a special cleaning programme designed to help clean the base of the oven
- $\checkmark\,$  Shift Control fast navigation through menus and simple operation with the generous TFT display.
- $\sqrt{}$  ComfortFlex® the telescopic rails come out far enough to let you grasp the baking sheet conveniently from the sides.
- $\sqrt{}$
- $\checkmark\,$  Modern LED lighting for bright, even illumination.

# Features

# Technical Data

Color / Material Front : Stainless steel Built-in / Free-standing : Built-in Integrated Cleaning system : Ecolyse coating all sides, Hydrolytic 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 x 700 x 660 Control Panel Material : Stainless steel Door Material : Glass Net weight (kg) : 41.274 Usable volume (of cavity) - cavity 1 (I) : 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 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

#### Features

#### Design

- 4.1" TFT colour and graphics display with ShiftControl
- Illuminated Shift Control
- Cavity inner surface: Enamel anthracite
- Slide&Hide<sup>®</sup> 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
- Baking and roasting assistant, Automatic programmes
- LED light
- Water tank empty indicator
- Triple glazed door

# Cleaning

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

# Programmes/functions

- 13 heating methods: CircoTherm<sup>®</sup>, CircoTherm<sup>®</sup> Gentle, Top/ bottom heat, Conventional heat Gentle, Hot air grilling, Full surface grill, Centre surface grill, CircoTherm<sup>®</sup> 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
- Number of automatic programmes: 14 PC
- Rapid heat
- Cooling fan

Accessories

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

#### 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 | Water tank capacity
- Location of the steam generator is outside of the cavity
- Total connected load electric: 3.45 KW
- Temperature range 40 °C 275 °C
- Length of mains cable: 120 cm
- 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
- Please refer to the dimensions provided in the installation manual