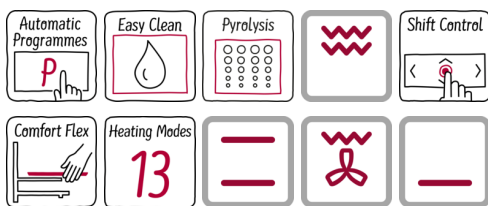


N 90, Built-in oven with added steam function, Stainless steel
B57VS24N0B



A



Optional accessories

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) , 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® and SLIDE&HIDE® - fuller flavour
and unrestricted access to the oven interior

- ✓ Slide&Hide® - unrestricted access in the oven interior and easy handling due to rotating handle
- ✓ CircoTherm® - the unique hot air-system for simultaneous baking and roasting on up to 3 levels
- ✓ VarioSteam® - Steam assistance for CircoTherm® ovens, that cooks foods moist on the inside and crisp on the outside
- ✓ Dual cleaning options:
 - ✓ Pyrolytic following heavy use - 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 generous TFT display.
- ✓ ComfortFlex® - the telescopic rails come out far enough to let you grasp the baking sheet conveniently from the sides.
- ✓ Modern LED lighting for bright, even illumination.

Features

Technical Data

Color / Material Front : Stainless steel
Built-in / Free-standing : Built-in
Integrated Cleaning system : Hydrolytic, Pyrolytic
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) : 675 x 690 x 660
Control Panel Material : Stainless steel
Door Material : Glass
Net weight (kg) : 45.172
Usable volume (of cavity) - cavity 1 (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 electrical supply cord (cm) : 120
EAN code : 4242004181996
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



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*N 90, Built-in oven with added steam function,
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Features

Design

- 4.1" TFT colour and graphics display with ShiftControl
- Illuminated Shift Control
- Cavity inner surface: 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
- Baking and roasting assistant, Automatic programmes
- LED light
- Water tank empty indicator
- Quadruple glazed door

Cleaning

- Pyrolytic cleaning
- EasyClean
- De-scaling programme
- Full glass inner door

Programmes/functions

- 13 heating methods: CircoTherm®, CircoTherm® Gentle, Top/bottom heat, Conventional heat Gentle, Hot air grilling, 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
- Number of automatic programmes: 14 PC
- Rapid heat
- Cooling fan

Accessories

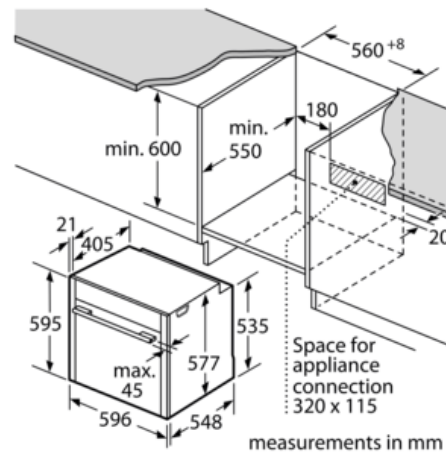
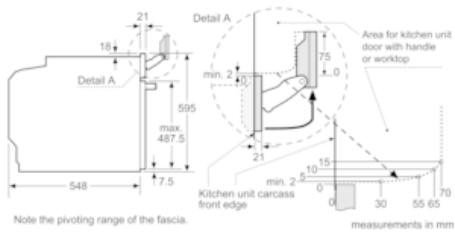
- 1-level flexible telescopic rail, full extension, Stop function
- 2 x combination grid, 1 x universal pan

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 l 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

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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

