### N 90, built-in oven, Stainless steel B58CT68N0B







#### Optional accessories

Z11CR10X0 : Baking and roasting grid (standard) , Z11GT10X3 : Glass roasting dish, 5,4I , 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 , Z18C60X0 : Cookbook , Z1913X0 : Baking Stone , Z19DD10X0 : Steam set for ovens

# Built-in oven with Slide&Hide<sup>®</sup> - unrestricted access to the oven interior

- $\sqrt{\rm Slide \& Hide ^{\odot}}$  unrestricted access in the oven interior and easy handling due to rotating handle
- $\sqrt{\rm CircoTherm^{\odot}}$  our smart hot-air solution for simultaneous baking and roasting on up to four levels
- $\checkmark\,$  Dual cleaning options: Pyrolytic cleaning programmes just let the oven interior clean itself. EasyClean the quick and easy option for day to day maintenance.
- $\sqrt{}$  FullTouch Control simple, precise oven control by fingertip touch on the smooth surface of the high resolution TFT colour display.
- $\checkmark\,$  Baking and Roasting Assistant your helper in the kitchen for ideal cooking times, temperatures, and modes for many dishes at your fingertips
- $\sqrt{}\,$  Multipoint Meatprobe the thermometer helps the oven regulate the temperature and automatically adjust the cooking time
- $\sqrt{}$  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 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) : 42.500 Usable volume (of cavity) - cavity 1 (I) : 71 Cooking method : Bottom heat, Bread Baking Setting, Conventional heat, Defrost, Dough proving setting, Full width grill, Half width grill, Hot Air-Eco, Hot air grilling, low temperature cooking, Pizza setting, pre-heating, warming Oven control : electronic Number of interior lights : 3 Approval certificates : CE, VDE Length electrical supply cord (cm) : 120 EAN code : 4242004182467 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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#### Features

#### Design

- 5.7" TFT colour and graphics display with FullTouch control
- Touch 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
- MultiPoint MeatProbe
- Baking and roasting assistant
- NeffLight (2 x 20 Watt halogen lamps), LED light, On/off button
- Quadruple glazed door

#### Cleaning

- Pyrolytic cleaning
- EasyClean
- Full glass inner door

#### Programmes/functions

- 15 heating methods: CircoTherm<sup>®</sup>, CircoTherm<sup>®</sup> Gentle, Top/ bottom heat, Conventional heat Gentle, Circo-roasting, Full surface grill, Centre surface grill, CircoTherm<sup>®</sup> intensive, Bread baking, Bottom heat, Low temperature cooking, Defrost, Dough proving, Plate warming setting, Keep warm
- 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
- 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
- Please refer to the dimensions provided in the installation manual