

## N 90, BUILT-IN OVEN WITH ADDED STEAM FUNCTION, 60 X 60 CM, STAINLESS STEEL B58VT28N0B



### Included accessories

2 x combination grid, 1 x universal pan

### Optional accessories

Z11CG10X0 Barbecue-Set, Z11CR10X0 Baking and roasting grid (standard), Z99RX70X0 Connecting cable 3m, Z13CV05S0 Cover Strip, Z18V60X0 Cookbook, Z1913X0 Baking Stone, Z19DD10X0 Steam set for ovens, Z12CQ10A0 Grill tray, enamelled, Z12CU10A0 Multipurpose pan, enamelled, Z12TF36X0 3 level telescopic rails, full ext,pyro, Z11SZ80X0 SeamlessCombination 60 + 29cm, Z11SZ90X0 SeamlessCombination 60 + 45cm, Z11TC10X0 ComfortFlex Rail (1 level), Z12CB10A0 Baking tray, enamelled, Z12CL10A0 Lid for professional pan, enamelled, Z12CM10A0 Moussaka pan, enamelled, Z12CN10A0 Professional pan, enamelled, Z12CP10A0 Pizza pan, enamelled, Z11GT10X3 Glass roasting dish, 5,4l, Z11GU20X0 Glasspan, Z11SZ00X0 SeamlessCombination mounting kit

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.
- ✓ Full Touch Control – Simple, precise control by touch on the high-resolution TFT colour 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: ..... Stainless steel  
Door Material: ..... Glass  
Net weight: ..... 46.1 kg  
Usable volume (of cavity) - cavity 1: ..... 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, pre-heating, warming  
Oven control: ..... electronic  
Length electrical supply cord: ..... 120 cm  
EAN code: ..... 4242004182023  
Number of cavities (2010/30/EC): ..... 1  
Energy efficiency rating: ..... A  
Energy consumption per cycle conventional (2010/30/EC): 0.90 kWh/cycle  
Energy consumption per cycle forced air convection (2010/30/EC): ..... 0.74 kWh/cycle  
Energy efficiency index (2010/30/EC): ..... 87.1 %  
Connection Rating: ..... 3450 W  
Fuse protection: ..... 16 A  
Voltage: ..... 220-240 V  
Frequency: ..... 60; 50 Hz  
Plug type: ..... no plug (electrical connection by electrician)  
Included accessories: ..... 2 x combination grid, 1 x universal pan



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### Features

#### Special features

- 5.7" TFT colour and graphics display with FullTouch control
- CircoTherm® Gentle
- Water tank empty indicator
- LED light, On/off button
- Slide&Hide® with fixed handle, SoftOpen
- MultiPoint MeatProbe
- Temperature proposal
- Actual temperature display
- Heating up indicator
- automatic programmes:

#### Features

- Oven with 14 PC 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, Plate warming setting, Keep warm
- Additional heating methods with steam: Reheat with steam, Dough proving
- Control panel lock
- Automatic safety switch off
- Residual heat indicator
- Start button
- Door contact switch
- Electronic clock timer
- Full glass inner door
- Quadruple glazed door
- 1-level flexible telescopic rail, full extension, Stop function
- Additional functions:
- De-scaling programme
- Drying function
- steam cooking function
- Number of automatic programmes: 14 PC
- Baking and roasting assistant, Automatic programmes
- Rapid heat
- Cooling fan
- Stainless-steel fan
- Info button

#### Design

- TFT display
- Touch control
- Slide&Hide® with rotating handle
- Cavity inner surface: enamel anthracite

#### Cleaning

- Pyrolytic cleaning
- EasyClean
- De-scaling programme

#### Standard accessories

##### Accessories

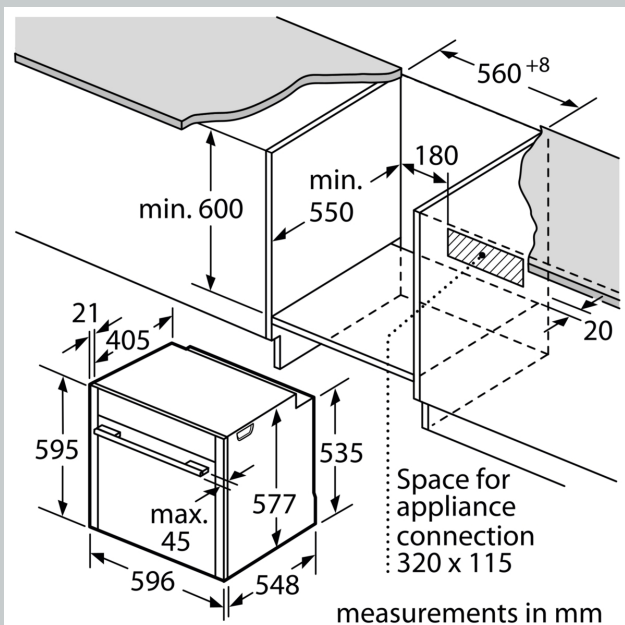
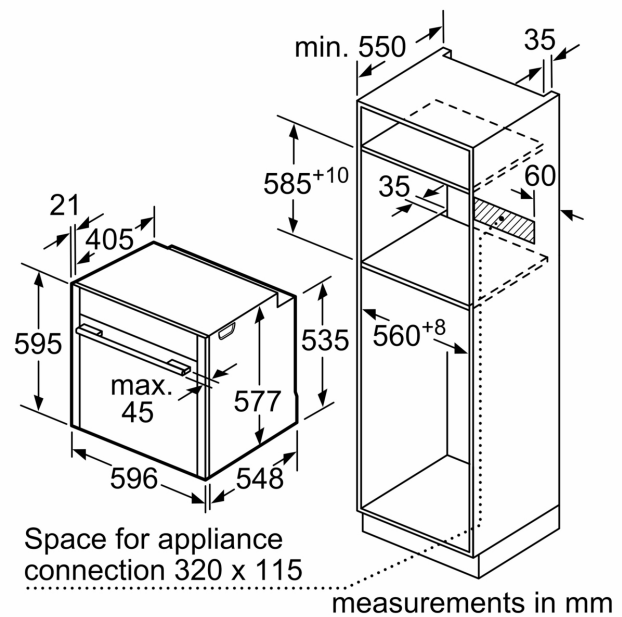
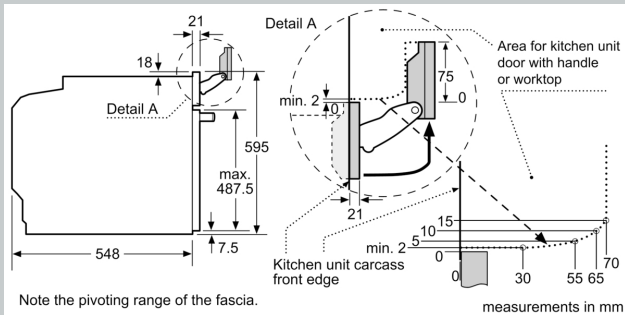
- 1 x universal pan, 2 x combination grid

##### Technical information

- Cavity volume: 71 litre
- 1 l Water tank capacity
- Location of water tank: Outside cavity
- Temperature range 40 °C - 275 °C
- 120 cm Cable length
- Total connected load electric: 3.45 KW
- 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
- Ventilation requirements – please refer to the installation manual prior to fitting
- Energy efficiency rating (acc. EU Nr. 65/2014): A
- Energy consumption per cycle in conventional mode: 87.1
- Energy consumption per cycle in fan-forced convection mode: 0.74 kwh
- Number of cavities: 1
- Cavity volume: 71 litre

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FUNCTION, 60 X 60 CM, STAINLESS STEEL  
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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 |