

N 90, BUILT-IN OVEN WITH ADDED STEAM FUNCTION, 60 X 60 CM, STAINLESS STEEL B57VS26N0B











Z11AB15A0 Baking tray, non-stick ceramic coated, Z11AU15A0 Universal pan, non-stick ceramic coated, Z11CG10X0 Barbecue-Set, 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), Z11TC16X0 ComfortFlex Rail (1 level) and racks, Z12CB10A0 Baking tray, enamelled, Z12CL10A0 Lid for professional pan, enamelled, 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, Z13CR10X0 Baking and roasting grid (steam), Z13CV05S0 Cover Strip, Z1913X0 Baking Stone, Z19DD10X0 Steam set for ovens

Built-in oven with Vario Steam and SLIDE&HIDE - fuller flavour and unrestricted access to the oven interior.

- $\sqrt{\text{Slide\&Hide}}$ The unique fully disappearing oven door.
- $\sqrt{\mbox{CircoTherm}}$ Smart hot-air solution that lets you bake on up to four levels.
- $\sqrt{\text{VarioSteam}}$ Adds steam to conventional heating functions, cooks food moist on the inside and crisp on the outside.
- $\sqrt{}$ Pyrolytic Self-Cleaning with Easy Clean the duo for optimal cleaning: pyrolytic for a full clean and Easy Clean for a quick between clean.
- $\sqrt{}$ Baking and Roasting Assistant with Automatic Programmes The duo for optimal baking at your command.

Color / Material Front:	Stainless steel
Built-in / Free-standing:	Built-in
Door opening:	Drop down
Integrated Cleaning system:	Pyrolytic+Hydrolytic
Control Panel Material:	Glass
Door Material:	Glass
Dimensions:	595x596x548 mm
Dimensions of the packed product (HxWxD):	. 675 x 660 x 690 mm
Required niche size for installation (HxWxD):	585-595 x 560-568 x
550 mm	
Cavity dimensions:	. 357 x 480 x 415 mm

Cavity dimensions:	357 x 480 x 415 mm
Usable volume of cavity:	71
Number of interior lights:	1
Net weight:	42.8 kg
Gross weight:	45.5 kg
EAN code:	4242004183143
Connection Rating:	3450 W
Fuse protection:	16 A
Voltage:	220-240 V
Frequency:	60; 50 Hz
Length electrical supply cord:	





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Heating Functions

- Oven with 13 cooking functionsheating methods:
- CircoTherm
- Defrost Bread Baking Full surface grill CircoTherm Eco Centre area grill Top/Bottom heat Top/Bottom heat Eco Pizza setting Low temperature / slow cooking Bottom heat CircoRoasting Keep warm
- Additional heating methods with steam:
- Reheating with up to 100% Steam
- Dough Proving with up to 100% Steam
- Temperature range 40 °C 275 °C

Design

- Cavity volume: 71 l
- Illuminated ShiftControl
- Anthracite enamel cavity with 4 shelf positions
- Slide&Hide: The fully retractable oven door disappears under the oven cavity. Slide&Hide ovens come with a rotating handle

Cleaning

- Pyrolytic self-cleaning
- Easy Clean cleaning program
- Additional functions:
- Descaling program: A descaling function to remove limescale from the steam generator
- Steam cooking function (system steamer accessory required)
 Drying function: Dries the cooking compartment after a steam function

Convenience

- 4.1" TFT colour and graphics display with ShiftControl
- Automatic Temperature control for each function
- Temperature control and display on screen Residual heat indicator automatic programming Sabbath function Meat probe
- damping system keeps doors from slamming closed, Hide, the fully retracting oven door.
- Built in cooking functions: Baking and Roasting Assistant: Takes the guess work out by recommending the ideal heating mode, temperature and time for a wide variety of dishes, which you can manually adjust to your desire to ensure perfect results, Automatic programs
- automatic programming, 14 automatic programs
- MultiPoint MeatProbe: measures the inside heat at three points to ensure the right core temperature is reached and the meat is cooked for the correct duration of time
- Electronic clock
- Rapid heat-up: Reduce the preheat time at the touch of a button
- Independent oven interior light button, LED lighting
- Water tank empty indicator
- Location of the steam generator is outside of the cavity.
- Cooling fan
- Stainless-steel fan
- Individual adjustable child lock

 Residual heat indicator Safety switch off Start button door contact switch Automatic door lock during pyrolysis

Accessories

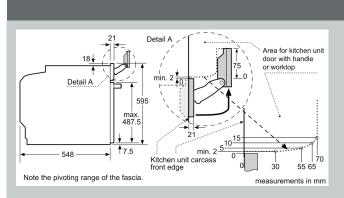
• 1 x Universal pan, combination grid

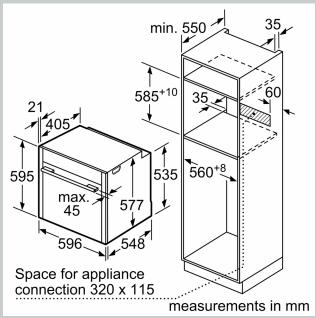
Technical Information

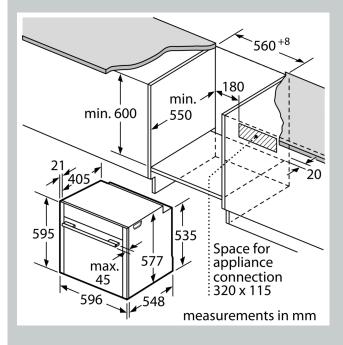
- Length of mains cable: 120 cm
- Total connected load electric: 3.45 KW
- Appliance dimension (HxWxD): 595 mm x 596 mm x 548 mm
- Installation dimensions (HxWxD): 585 mm 595 mm x 560 mm 568 mm x 550 mm
- Please reference the built-in dimensions provided in the installation drawing



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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		38 mm
Electric hob	27 mm	30 mm
Full surface Induction hob Gas hob	47 mm 30 mm	38 mm 48 mm 38 mm