N 90 B58VT68N0B OVEN WITH VARIOSTEAM



COOKING PASSION SINCE 1877



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

- $\sqrt{\,}$ Slide&Hide® unrestricted access in the oven interior and easy handling due to rotating handle
- $\sqrt{\ }$ AddedSteam introduce just the right amount of extra steam for dishes that are juicy inside and crispy outside
- $\sqrt{\rm VarioSteam^{\oplus}}$ Steam assistance for CircoTherm $^{\oplus}$ ovens, that cooks foods moist on the inside and crisp on the outside.
- √ The Multi Point® roast thermometer helps the oven regulate the temperature and automatically adjust the cooking time.
- $\sqrt{}$ Dual cleaning options:
- V Pyrolytic following heavy use just let the oven interior clean itself.
- $\sqrt{\text{EasyClean}^{\otimes}}$ the quick and easy option for day to day
- $\sqrt{\,}$ FullTouch Control simple, precise oven control by fingertip touch on the smooth surface of the high resolution TFT colour display.
- $\sqrt{\,}$ NeffLight® perfect illumination of all four oven levels, even with the door shut.

 $\sqrt[N]{}$ ComfortFlex® - the telescoping rails come out far enough to let you grasp the baking sheet conveniently from the sides.



Included accessories

2 x combination grid, 1 x universal pan

included accessories

.

Z11CR10X0 Baking and roasting grid (standard)
Z11SZ80X0 SeamlessCombination 60 + 29cm
Z11SZ90X0 SeamlessCombination 60 + 45cm
Z11TC10X0 ComfortFlex Rail (1 level)
Z12CB10A0 Baking tray, anthracite enamelled

Z12CQ10A0 Grill tray, anthracite enamelled Z18V60X0 Cookbook

Z12CM10A0 Moussaka pan, anthracite enamelled

Features

Technical Data

Color / Material Front : Stainless steel Construction type : 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) : $595 \times 596 \times 548$

Dimensions of the packed product (HxWxD) (mm) : $675 \times 690 \times 660$

Control Panel Material : Stainless steel

Door Material : Glass Net weight (kg) : 40.306 Usable volume of cavity (l) : 71

Cooking method:, 4D hot air, 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, pre-

heating, warming

First cavity material : Enamelled Temperature control : electronic Number of interior lights : 3 Approval certificates : CE, VDE

Length of electrical supply cord (cm): 120

EAN code: 4242004182047 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) : $\frac{1}{2}$

0.74

Energy efficiency index (2010/30/EC) : 87.1 Electrical connection rating (W) : 3450

Current (A): 16 Voltage (V): 220-240 Frequency (Hz): 60; 50 Plug type: no plug



N 90 B58VT68N0B OVEN WITH VARIOSTEAM

Design

- 5.7" TFT colour and graphics display with FullTouch control
- Touch control
- · Cavity inner surface: Enamel anthracite
- Slide&Hide® with rotating handle

- 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, Automatic programmes
- NeffLight (2 x 20 Watt halogen lamps), LED light
- Water tank empty indicator
- Quadruple glazed door

Cleaning

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

Programmes/functions

- 14 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, Plate warming, 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

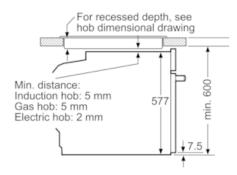
• Energy efficiency rating (acc. EU Nr. 65/2014): A Energy consumption per cycle in conventional mode: 0.9 kwh Energy consumption per cycle in fan-forced convection mode: 0.74 kwh

Number of cavities: Main cavity Heat source: electrical Cavity volume: 71 litre

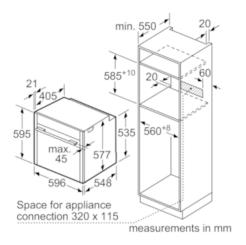
- 1 I Water tank capacity
- Location of the steam generator is outside of the cavity
- Total connected load electric: 3.45 KW • Temperature range 40 °C - 275 °C • Length of mains cable: 120 cm
- Nominal voltage: 220 240 V
- Appliance dimension (hxwxd): 595 mm x 596 mm x 548 mm
- Niche dimension (hxwxd): 585 mm 595 mm x 560 mm 568 mm x 550 mm
- Please refer to the dimensions provided in the installation manual

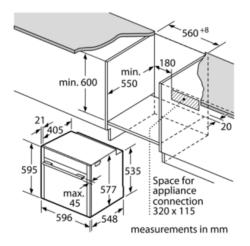
Dimensioned drawings

Installation with a hob.



measurements in mm





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	
Induction hob	fitted 37 mm	flush 38 mm
Full surface	37 11111	36 11111
Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm