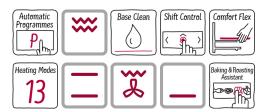
# N 90, Built-in oven with added steam function, Stainless steel B47VS34H0B



**COOKING PASSION SINCE 1877** 





#### Optional accessories

Z11AB15A0 : Baking tray, non-stick ceramic coated , Z11CG10X0 : Accessory , 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 + 29cm , Z11SZ90X0 : SeamlessCombination 60 + 45cm , Z11TC10X0 : ComfortFlex Rail (1 level) , Z11TF36X0 : 3 level telescopic rails, full ext , Z12CB10A0 : Baking tray, anthracite enamelled , Z12CM10A0 : Moussaka pan, anthracite enamelled , Z12CP10A0 : Pizza pan, anthracite enamelled , Z12CQ10A0 : Grill tray, anthracite enamelled , Z1913X0 : Baking Stone , Z19DD10X0 : Steam set for ovens

Built-in oven with VarioSteam and Slide&Hide® - for enhanced cooking experience with unrestricted access to the oven interior.

- $\sqrt{\,}$  Slide&Hide® unrestricted access in the oven interior and easy handling due to rotating handle
- $\sqrt{\rm VarioSteam^{\circledcirc}}$  Steam assistance for CircoTherm  $^{\circledcirc}$  ovens, that cooks foods moist on the inside and crisp on the outside
- $\sqrt{\,}$  EcoClean the self-cleaning ceramic coating on the sides of your oven make cleaning the inside easier.

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- $\sqrt{\,}$  BaseClean a special cleaning programme designed to help clean the base of the oven
- $\sqrt{\,}$  TFT display the high-resolution display takes you straight to the programme of your choice.
- $\sqrt{\phantom{.}}$  Home Connect rediscover your kitchen with our connected home appliances, from wherever you are.
- $\sqrt{\,}$  Shift Control fast navigation through menus and simple operation with the TFT display.

#### Features

#### Technical Data

Color / Material Front : Stainless steel

Construction type: Built-in

 $\label{lem:continuous} \mbox{Integrated Cleaning system}: \mbox{Catalytic all sides, Catalytic all sides,} \\$ 

Hydrolytic

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) :  $660 \times 690 \times 660$ 

Control Panel Material : Stainless steel

Door Material : Glass Net weight (kg) : 41.847 Usable volume of cavity (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 of electrical supply cord (cm): 120

EAN code : 4242004236054 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): 50; 60 Plug type: no plug



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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**

- HomeConnect ready on WLAN
- 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
- Triple glazed door

## Cleaning

- EcoClean Direct : side liners, back panel, ceiling
- EcoClean programme, Base Clean programme
- De-scaling programme
- Full glass inner door

### Programmes/functions

- Oven with 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, Reheat, Dough proving
- 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
- 1 x combination grid, 1 x universal pan

#### Performance/technical information

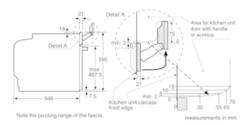
• Energy efficiency rating (acc. EU Nr. 65/2014): A Energy consumption per cycle in conventional mode: 0.9 kwh Energy consumption per cycle in fan-forced convection mode: 0.74 kwh

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

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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

