

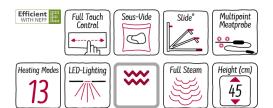
COOKING PASSION SINCE 1877



Compact built-in oven with FullSteam - combining all heating types and steam cooking in a single oven in a very small space

- $\sqrt{\ }$ The new FullSteam® oven combines CircoTherm® oven and steam cooker in a single unit.
- $\sqrt{\,}$ FullTouch Control simple, precise oven control by fingertip touch on the smooth surface of the high resolution TFT colour display.
- $\sqrt{}$ EcoClean the self-cleaning catalytic coating on the inside top and sides of the oven makes oven cleaning easier.
- $\sqrt{}$
- $\sqrt{\ }$ BottomClean the special cleaning programme for the oven floor.
- $\sqrt{\mbox{ Modern LED lighting for bright, even illumination.}}$
- $\sqrt{}$
- $\sqrt{\ }$ The Multi Point® roast thermometer helps the oven regulate the temperature and automatically adjust the cooking time.
- $\sqrt{}$ Sous-vide prepare vacuum-sealed dishes with FullSteam for a new horizon of flavour.





Features

Technical Data

Color / Material Front : Stainless steel

Construction type : Built-in Door opening : Drop down

Required niche size for installation (HxWxD) : 450-455 x 560-568 x

550

Dimensions of the product (mm) : $455 \times 596 \times 548$

Dimensions of the packed product (HxWxD) (mm) : $530 \times 660 \times 690$

Control Panel Material : Stainless steel

Door Material : Glass Net weight (kg) : 35.383 Approval certificates : CE, VDE

Length of electrical supply cord (cm): 150

EAN code : 4242004214151

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

Approval certificates : CE, VDE Number of cavities (2010/30/EC) : 1

Usable volume (of cavity) - NEW (2010/30/EC): 47

Energy efficiency class (2010/30/EC): A+

Energy consumption per cycle conventional (2010/30/EC) : 0.73 Energy consumption per cycle forced air convection (2010/30/EC) :

0.61

Energy efficiency index (2010/30/EC) : 81.3



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Z11AB10A0: Baking tray, non-stick coated, Z11GT10X3: Glass roasting dish, 5,4l, Z11GU20X0: Glasspan, Z11SZ00X0: SeamlessCombination mounting kit, Z11SZ60X0: SeamlessCombination 45 + 14cm, Z11SZ90X

Z11SZ00X0: SeamlessCombination mounting kit,
Z11SZ60X0: SeamlessCombination 45 + 14cm, Z11SZ90X0:
SeamlessCombination 60 + 45cm, Z12CB10A0: Baking tray,
anthracite enamelled, Z12CM10A0: Moussaka pan, anthracite
enamelled, Z12CQ10A0: Grill tray, anthracite enamelled,
Z13CV06S0: Decor strip, Z13CX62X0: Vacuum bags 180 x 280
mm, 100 pcs., Z13CX64X0: Vacuum bags 240 x 350 mm, 100
pcs., Z13TC10X0: ComfortFlex Rail (1 level) f. steam, Z13TC14X0:
ComfortFlex Rail (1 level) f. steam, Z1665X0: porcelain trayGN1/3- unpunched, Z1685X0: porcelain tray-GN2/3- unpunched,
Z18F45X0: Cookbook, Z1913X0: Baking Stone

N 90, Built-in compact oven with steam function, Stainless steel C18FT56N1B

Feature:

Design

- 5.7" TFT colour and graphics display with FullTouch control
- Touch control
- electronic clock
- Drop down door, SoftClose, soft opening
- Cavity inner surface: Enamel anthracite

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
- automatic programmes: 30
- Baking and roasting assistant, Automatic programmes
- MultiPoint MeatProbe
- LED light
- On/off button
- 3 shelf positions
- Cooling fan

Cleaning

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

Programmes/functions

- Compact steam 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,
 Plate warming, Keep warm
- \bullet Steaming 40 °C to 100 °C, 40 °C to 200 °C, 40 °C to 200 °C, Reheat, Dough proving, Defrost
- Additional heating methods with steam: Steaming, Reheat, Dough proving, Defrost
- Additional functions:
- De-scaling programme
- Drying function
- Automatic boiling point detection
- automatic programmes: 30

Standard accessories

• 1 x steam container, punched, size S, 1 x steam container, punched, size XL, 1 x steam container, unpunched, size S, 1 x grid, 1 x sponge, 1 x universal pan

Technical information

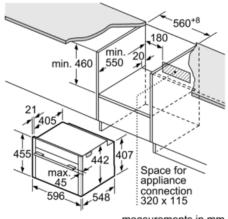
• Energy efficiency rating (acc. EU Nr. 65/2014): A+ Energy consumption per cycle in conventional mode: 81.3 Energy consumption per cycle in fan-forced convection mode: 0.61 kwh

Number of cavities: 1 Cavity volume: 47 litre

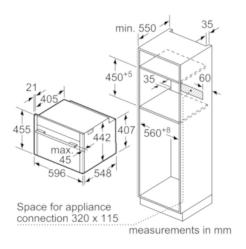
- Temperature range 40 °C 200 °C
- 1 | Water tank capacity
- Water tank empty indicator
- Location of the steam generator is outside of the cavity
- Length of mains cable: 150 cm
- Total connected load electric: 3.3 KW
- Nominal voltage: 220 240 V
- Appliance dimension (hxwxd): 455 mm x 596 mm x 548 mm
- Niche dimension (hxwxd): 450 mm 455 mm x 560 mm 568 mm
- Please refer to the dimensions provided in the installation manual

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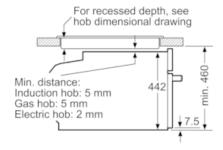
Dimensioned drawings



measurements in mm



Installation with a hob.



measurements in mm

If the compact 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	42 mm	43 mm
Full surface Induction hob	52 mm	53 mm
Gas hob	32 mm	43 mm
Electric hob	32 mm	35 mm