

N 90, BUILT-IN OVEN WITH STEAM FUNCTION, 60 X 60 CM, STAINLESS STEEL B48FT78N2















 $1\,x$ grid, $1\,x$ universal pan, punched, size XL, $1\,x$ steam container, unpunched, size S

Z11AB15A0 Baking tray, non-stick ceramic coated, Z11AU15A0 Universal pan, non-stick ceramic coated, Z11CG10X0 Barbecue-Set, Z11GT10X3 Glass roasting dish, 5,4l, Z11GU20X0 Glasspan, Z11SZ00X0 SeamlessCombination mounting kit, Z11SZ80X0 SeamlessCombination 60 + 29cm, Z11SZ90X0 SeamlessCombination 60 + 29cm, Z11SZ90X0 SeamlessCombination 60 + 45cm, 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, Z13CR10X0 Baking and roasting grid (steam), Z13CU30X0 Steam container, unpunched, size S, Z13CU31X0 Steam container, punched, size S, Z13CV05S0 Cover Strip, Z13TC10X0 ComfortFlex Rail (1 level) f. steam, Z13TF36X0 3 level telescopic rails, full ext, steam, Z99RX70X0 Connecting cable 3m

Built-in oven with FullSteam and SLIDE&HIDE® - combining all heating types and steam cooking in a single oven with unrestricted access

- $\sqrt{\,}$ Slide&Hide® The fully disappearing oven door with rotating handle.
- $\sqrt{\mbox{CircoTherm}^{\odot}}$ Smart hot-air solution that lets you bake on up to four levels.
- $\sqrt{\,}$ Sous-vide prepare vacuum-sealed dishes with FullSteam for a new horizon of flavour.
- $\sqrt{}$ Full Touch Control Simple, precise control by touch on the high-resolution TFT colour display.
- $\sqrt{\mbox{ NEFFLight}^{\mbox{\@model{}}}}$ illumination of all four oven levels, even with the door shut

Built-in / Free-standing:	Built-in	
Door opening:	Drop down	
Min. required niche size for installation (HxWxD):	585-595 x	
560-568 x 550 mm		
Dimensions: 59	5x596x548 mm	
Dimensions of the packed product (HxWxD): . 660 >		
Control Panel Material:	Glass	
Door Material:		
Net weight:		
Length electrical supply cord:	_	
EAN code:4		
Fuse protection:		
Voltage:		
Frequency:		
Plug type: Gardy p		
Plug type:		
Energy efficiency rating:	A+	
Energy consumption per cycle conventional (2010/30/EC): 0.87		
kWh/cycle		
Energy consumption per cycle forced air convection		
(2010/30/EC):		
Energy efficiency index (2010/30/EC):	81.2 %	
Included accessories: 1 x grid, 1 x universal	pan, 1 x steam	
container, punched, size S, 1 x steam container, punched, size XL,		
1 x steam container, unpunched, size S		





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Features

- Combi-steam oven with 13 main fuctions 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, Plate warming setting, Keep warm
- Additional heating methods with steam: Steaming, Reheat with steam, Dough proving, Defrost
- Temperature range 40 °C 250 °C
- Cavity volume: 71 litre

Level independent telescopic rails

- 4 shelf positions
- 1-level flexible telescopic rail, full extension, Stop function

Design

- Touch control
- Cavity inner surface: enamel anthracite

Cleaning

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

Programmes/functions

- 5.7" TFT colour and graphics display with FullTouch control
- Electronic clock timer
- Temperature proposal
- Actual temperature display Heating up indicator automatic programmes: meat probe
- Number of automatic programmes: 30 PC
- Additional functions:
- De-scaling programme
- Drying function Automatic boiling point detection
- Slide&Hide® with fixed handle, SoftOpen
- \bullet Slide&Hide $^{\mbox{\tiny (B)}}$ with rotating handle
- Baking and roasting assistant, Automatic programmes
- MultiPoint MeatProbe
- Rapid heat
- NeffLight (2 x 20 Watt halogen lamps), LED light, On/off button
- Water tank empty indicator
- Location of water tank: Outside cavity
- Cooling fan
- Stainless-steel fan

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 universal pan

Features

- Heat reflective glass
- Triple glazed door glazed CoolTouch door

- · Control panel lock
- Automatic safety switch off Residual heat indicator Start button Door contact switch

Technical information

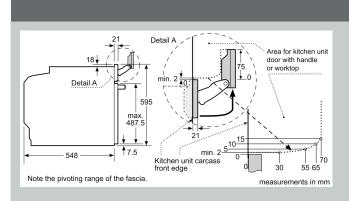
- 120 cm Cable length
- Nominal voltage: 220 240 V
- Total connected load electric: 3.6 KW
- Energy efficiency rating (acc. EU Nr. 65/2014): A+
- Energy consumption per cycle in conventional mode: 0.87 kWh
- Energy consumption per cycle in fan-forced convection mode:0.69
- Number of cavities: Main cavity Heat source: electrical Cavity volume:71 litre

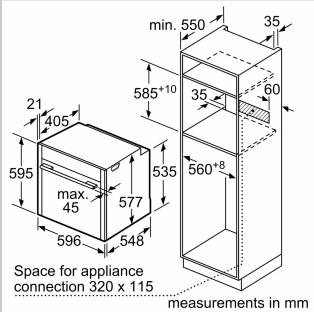
Performance/technical information

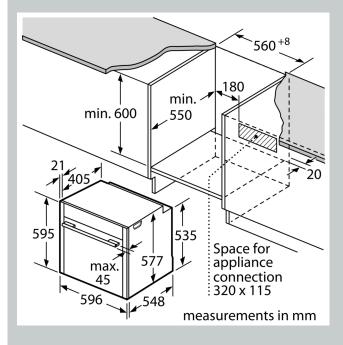
- Appliance dimension (hxwxd): 595 mm x 596 mm x 548 mm
- Niche dimension (hxwxd): 585 mm 595 mm x 560 mm 568 mm x 550 mm
- Please refer to the dimensions provided in the installation manual
- We recommend you to choose complementary products within N90, in order to assure an optimal design combination of your Built-In appliances.



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