

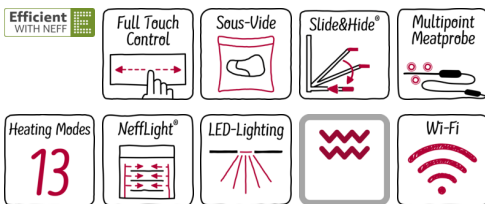
N 90, Built-in oven with steam function, Stainless steel
B48FT78H0B



A+

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

- ✓ Slide&Hide® - unrestricted access in the oven interior and easy handling due to rotating handle
- ✓ CircoTherm® - our smart hot-air solution for simultaneous baking and roasting on up to four levels
- ✓ Sous-vide - prepare vacuum-sealed dishes with FullSteam for a new horizon of flavour.
- ✓ Eco Clean with Base Clean - the duo that makes oven cleaning easier
- ✓ FullTouch Control - simple, precise oven control by fingertip touch on the smooth surface of the high resolution TFT colour display.
- ✓ Home Connect - rediscover your kitchen with our connected home appliances, from wherever you are.
- ✓ Baking and Roasting Assistant with Automatic Programmes - the duo for optimal baking at your command
- ✓ Multipoint Meatprobe - the thermometer helps the oven regulate the temperature and automatically adjust the cooking time
- ✓ ComfortFlex® - the telescopic rails come out far enough to let you grasp the baking sheet conveniently from the sides.
- ✓ LED lights - Bright illumination exactly where you need it.



Features

Technical Data

Color / Material Front : Stainless steel
 Construction type : Built-in
 Door opening : Drop down
 Required niche size for installation (HxWxD) : 585-595 x 560-568 x 550
 Dimensions of the product (mm) : 595 x 596 x 548
 Dimensions of the packed product (HxWxD) (mm) : 670 x 660 x 690
 Control Panel Material : Stainless steel
 Door Material : Glass
 Net weight (kg) : 43.243
 Approval certificates : CE, VDE
 Length of electrical supply cord (cm) : 120
 EAN code : 4242004236061
 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) : 71
 Energy efficiency class (2010/30/EC) : A+
 Energy consumption per cycle conventional (2010/30/EC) : 0.87
 Energy consumption per cycle forced air convection (2010/30/EC) : 0.69
 Energy efficiency index (2010/30/EC) : 81.2

Optional accessories

Z11AB15A0 : Baking tray, non-stick ceramic coated , Z11CG10X0 : Accessory , Z11GT10X3 : Glass roasting dish, 5,4l , Z11GU20X0 : Glasspan , Z11SZ00X0 : SeamlessCombination mounting kit , Z11SZ80X0 : SeamlessCombination 60 + 29cm , Z11SZ90X0 : SeamlessCombination 60 + 45cm , Z12CB10A0 : Baking tray, anthracite enamelled , Z12CM10A0 : Moussaka pan, anthracite enamelled , Z12CP10A0 : Pizza pan, anthracite enamelled , Z12CQ10A0 : Grill tray, anthracite enamelled , Z13CR10X0 : Baking and roasting grid (steam) , Z13CV05S0 : Cover 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 , Z18F60X0 : Cookbook , Z1913X0 : Baking Stone



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Features

Design

- 5.7" TFT colour and graphics display with FullTouch control
- Touch control
- 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 automatic programmes:
- MultiPoint MeatProbe
- Baking and roasting assistant, Automatic programmes
- NeffLight (2 x 20 Watt halogen lamps), LED light, On/off button
- Water tank empty indicator
- Triple glazed door

Cleaning

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

Programmes/functions

- Combi-steam oven with 13 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, Keep warm, Steaming, Reheat, Dough proving, Defrost, Sous-vide cooking
- Additional heating methods with steam: Steaming, Reheat, Dough proving, Defrost
- Additional functions: De-scaling programme Drying function Automatic boiling point detection
- Number of automatic programmes: 30 PC
- Rapid heat
- Cooling fan

Accessories

- 1-level flexible telescopic rail, full extension, Stop function
- 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

Performance/technical information

- 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 kWh

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

- 1 l Water tank capacity
- Location of water tank: Outside cavity
- Total connected load electric: 3.45 kW
- Temperature range 40 °C - 250 °C
- 120 cm Cable length
- Nominal voltage: 220 - 240 V
- Appliance dimension (hxwxh): 595 mm x 596 mm x 548 mm
- Niche dimension (hxwxh): 585 mm - 595 mm x 560 mm - 568 mm x 550 mm
- Please refer to the dimensions provided in the installation manual