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



**COOKING PASSION SINCE 1877** 





### Included accessories

 $1 \times combination grid, 1 \times universal pan$ 

#### Optional accessories

Z11AB10A0 : Baking tray, non-stick coated , 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 + 45cm , Z11TC10X0 : ComfortFlex Rail (1 level) , Z11TF36X0 : 3 level telescopic rails, full ext , Z12CB10A0 : Baking tray, anthracite enamelled , Z12CM10A0 : Moussaka pan, anthracite enamelled , Z12CQ10A0 : Grill tray, anthracite enamelled , Z18V60X0 : Cookbook , Z1913X0 : Baking Stone

# Built-in oven with VarioSteam® and SLIDE&HIDE® - fuller flavour and unrestricted access to the oven interior

- $\sqrt{\rm CircoTherm^{\odot}}$  the unique hot air-system for simultaneous baking and roasting on up to 3 levels
- $\sqrt{\rm VarioSteam^{\circledcirc}}$  Steam assistance for CircoTherm  $^{\circledcirc}$  ovens, that cooks foods moist on the inside and crisp on the outside
- $\sqrt{\,}$  EcoClean the self-cleaning catalytic coating on the sides of your oven make cleaning the inside easier.
- $\sqrt{\ }$  EasyClean the quick and easy option for day-to-day maintenance
- $\sqrt{\,}$  BaseClean a special cleaning programme designed to help clean the base of the oven
- $\sqrt{}$  Shift Control fast navigation through menus and simple operation with the generous TFT display.
- $\sqrt{\ }$  Home Connect rediscover your kitchen with our connected home appliances, from wherever you are.

#### Features

#### Technical Data

Color / Material Front : Stainless steel

Construction type: Built-in

Integrated Cleaning system : Catalytic all sides, Hydrolytic Required niche size for installation (HxWxD) :  $585-595 \times 560-568 \times 560$ 

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) : 41.030 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, warming

First cavity material : Enamelled Temperature 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 Electrical connection rating (W) : 3450

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



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#### Feature:

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

### Programmes/functions

- 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
- $\bullet$  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

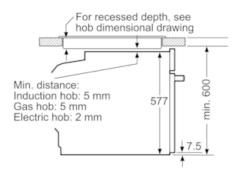
Number of cavities: Main cavity Heat source: electrical Cavity volume: 71 litre

- 1 I Water tank capacity
- Location of the steam generator is outside of the cavity
- Total connected load electric: 3.45 KW
- $\bullet$  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

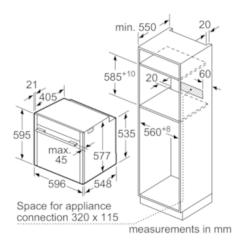
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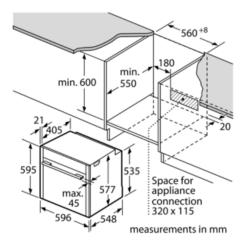
### Dimensioned drawings

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	
	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