

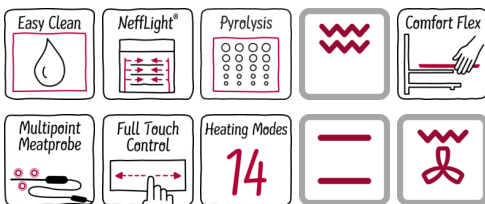
N 90, Built-in oven with added steam function, Stainless steel  
B58VT68H0B



COOKING PASSION SINCE 1877



A



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

- ✓ Hide® - the fully retracting oven door
- ✓ VarioSteam® - Steam assistance for CircoTherm® ovens, that cooks foods moist on the inside and crisp on the outside.
- ✓ The Multi Point® roast thermometer helps the oven regulate the temperature and automatically adjust the cooking time.
- ✓ Dual cleaning options:
  - ✓ Pyrolytic following heavy use - just let the oven interior clean itself.
  - ✓ EasyClean® - the quick and easy option for day to day maintenance.
- ✓ 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.

Features

Technical Data

Color / Material Front : Stainless steel  
 Construction type : Built-in  
 Integrated Cleaning system : Hydrolytic, Pyrolytic  
 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 690 x 660  
 Control Panel Material : Stainless steel  
 Door Material : Glass  
 Net weight (kg) : 45.106  
 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, pre-heating, warming  
 First cavity material : Enamelled  
 Temperature control : electronic  
 Number of interior lights : 3  
 Approval certificates : CE, VDE  
 Length of electrical supply cord (cm) : 120  
 EAN code : 4242004236092  
 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) : 60; 50  
 Plug type : no plug

Included accessories

1 x combination grid, 2 x universal pan

Optional accessories

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) , Z12CB10A0 : Baking tray, anthracite enamelled ,  
 Z12CM10A0 : Moussaka pan, anthracite enamelled , Z12CQ10A0 :  
 Grill tray, anthracite enamelled , Z18V60X0 : Cookbook , Z1913X0 :  
 Baking Stone



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## Features

### Design

- 5.7" TFT colour and graphics display with FullTouch control
- Touch control
- Cavity inner surface: Enamel anthracite
- Slide&Hide® with fixed handle, SoftOpen
- 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
- MultiPoint MeatProbe
- Baking and roasting assistant, Automatic programmes
- NeffLight (2 x 20 Watt halogen lamps) , LED light
- Water tank empty indicator
- Quadruple glazed door

### Cleaning

- Pyrolytic cleaning
- EasyClean
- De-scaling programme
- Full glass inner door

### Programmes/functions

- Oven with 14 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, Plate warming, Keep warm, Reheat, Dough proving
- Additional heating methods with steam: Reheat, Dough proving
- Additional functions:  
De-scaling programme  
Drying function
- Rapid heat
- Cooling fan

### Accessories

- 1-level flexible telescopic rail, full extension, Stop function
- 1 x combination grid, 2 x universal pan

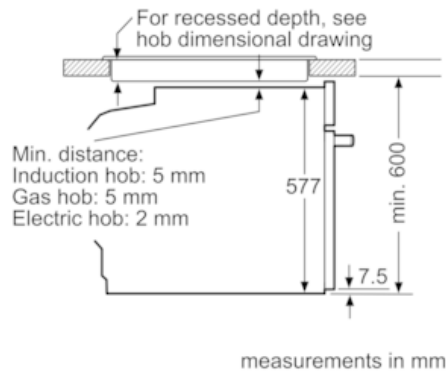
### Performance/technical information

- 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 l 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 (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

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B58VT68HOB

Dimensioned drawings

Installation with a hob.



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

