

NEFF APPLIANCE RANGE BROCHURE

Cooking inspires people. People inspire us.





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NEFF CUSTOMER SERVICE

HOME CONNECT

Rethink cooking in NEFF's infinite kitchen

Cooking at its best has always been a sociable experience in which the kitchen works in concert to support cooks in living out their creativity. We've taken the connected kitchen one step further: now you can manage your oven, fridge, dishwasher and other home appliances with Wi-Fi and Home Connect. Tap via the app, speak to your oven with voice control and make appliances interact with one another automatically. And these are just a few examples of what Home Connect makes possible.



COMMUNICATE WITH YOUR OVEN

START COOKING WITH THE APP AND GET NOTIFIED WHEN DINNER IS READY



For many Cookaholics, talking to their oven comes naturally. With your hands full kneading dough and rolling it out for tagliatelle, it's more than handy to start the oven and select the relevant cooking function hands-free via voice control. Our oven can talk back too: with Home Connect you can expect to receive a notification directly to your smartphone when dinner is ready. So you can focus on entertaining your guests.

A WORLD OF INSPIRATION

With the Home Connect app, you can manage and set up your appliance routines that support you in the kitchen. Furthermore, the app also contains a bank of inspiring ideas and recipes tailored for any Cookaholic that loves original and fresh cooking.



YOUR FAVOURITE COFFEE AND MUSIC ARE WAITING FOR YOU IN THE KITCHEN

Just say the word and your favourite coffee will be ready in no time. If you integrate voice control into your connected kitchen, you can add an automatically prepared coffee to your morning routine and order the coffee from another room. A voice command is all it takes to get the day started with motivational music while sipping your espresso or flat white. On the subject of coffee, don't forget to use your coffee grounds to grow mushrooms – delicious when grilled.



KEEP YOUR HANDS ON THE COOKING

LET THE HOOD JUDGE THE EXTRACTION YOU NEED

When you and your hob are causing a steam storm in the kitchen, our Automatic Hood springs to life as the two appliances are connected via Wi-Fi. The hood automatically adapts the extraction rate to the cooking aromas and vapours it detects. If desired, you can even adjust the extraction via the Home Connect app or using the stylish TwistPadFire® dial on the cooktop – there's a control option to suit any mood.



LIGHT TO SUIT YOUR TASTE

Change the light in the kitchen to suit your mood. Depending on the situation, you can go from cool blue to romantic red with our hood's Ambient Light. Choose your tone via the Home Connect app.





IT'S SUPER COOL TO CONNECT

OUR WIFI-CONNECTED FRIDGE IS READY WHEN YOU ARE

Maybe you're at the supermarket doing a big shop and need to pre-cool the fridge so your groceries are chilled quicker. Or you've bought drinks for a party and need them to be cooled on time. With Super Cooling, you can get your fridge down to temperature before you get home – a few taps in the app is all it takes.



ONE TAP AND THE DISHWASHER DOES THE REST

A VOICE COMMAND OR A TAP ON YOUR SMARTPHONE IS ALL IT TAKES

Activating the Home Connect capabilities means that your dishwasher will become much more helpful – use easy start and let NEFF choose the best programme and never worry about running out of dishwasher tablets – it will monitor the number of cycles and even help with the shopping using Amazon DRS.



AN OVEN FOR EVERY COOKAHOLIC



Our ovens are designed by cooks, for cooks. We're proud of our strong aesthetic values and our ovens look as great on the outside as they work on the inside. But what makes NEFF stand out is our commitment to providing a better cooking experience.

At NEFF, we appreciate that every customer has a unique set of requirements. We've done our best to make our oven range as varied as possible to suit every kitchen. There are three types of ovens in the NEFF collection, single, compact and double ovens.



Featured model: C18FT56H0B N90 Compact Steam Oven with Home Connect

THE BEAUTY OF A
MICROWAVE COMBINATION
MODEL IS THAT IT CAN
MIMIC ALL THE BENEFITS OF
A TRADITIONAL OVEN IN A
FRACTION OF THE TIME.

COMPACT OVENS

SEAMLESS COMBINATION MEETS ADVENTUROUS COOKING

Intended to complement our unique Slide&Hide® Oven range, our innovative 45cm Compact Ovens provide additional cavity space whilst offering a premium and seamless kitchen design. Use our SeamlessCombination® mounting kits to create your very own stylish 'mix and match' appliance wall. Our SeamlessCombination® mounting kits are only available within the N90 and N70 Collections.

Designed to offer the ultimate flexibility, our compact appliances provide all of the innovative features you'd expect from a NEFF Single Oven. With CircoTherm® as a standard across most Compact Ovens, multiple dishes can be cooked simultaneously without any intermingling of flavours. Plus, selected models offer our innovative Pyrolytic Self-Cleaning function to make oven cleaning a chore of the past. If you're looking to push the boundaries with creative cooking our Compact Full Steam and Compact Microwave Ovens is a must have appliance for your kitchen. Pair one of our Compact Ovens with a Single Slide&Hide® Oven to create a more versatile and larger cooking capacity than a standard Double Oven offers. Head to page 16 to discover how our small ovens have big ideas.

SINGLE OVENS

Your versatile kitchen companion

NEFF's iconic CircoTherm® hot air system is fitted as standard on all single ovens. It's then up to you to choose from the other features to suit your cooking style. Use your voice with Home Connect, let our Pyrolytic Self-Cleaning models make cleaning up after your creations a breeze. And if you want the benefits that steam offers, choose a model with Vario Steam, Full Steam or Added Steam.



Featured model: B58VT68H0B N90 Slide&Hide® Single Pyrolytic Oven with Home Connect

DOUBLE OVENS

DOUBLE THE SPACE, DOUBLE THE COOKING

With the convenience of two oven cavities, our built-in Double Ovens provide any Cookaholic with plenty of cooking space without impacting on kitchen design. Featuring NEFF's CircoTherm® technology in the main oven and Pyrolytic Self-Cleaning in both, it's possible to cook different dishes on multiple levels without any intermingling of flavours or mess to clean up.





Featured model: U2ACM7HN0B N50 Pyrolytic Double Oven



BUILT-UNDER DOUBLE OVENS

Our built-under Double Ovens remain a popular choice for cooks who have limited space with unlimited ideas. Featuring a main oven with our unique CircoTherm® hot air technology, it's possible to cook different dishes across multiple levels and everything will come out tasting like it should. Our built-under Double Ovens are ideal for cooks who need the flexibility of a double oven, but have limited space in their kitchen.

Featured model:

J1ACE4HN0B N50 Built-Under Double Oven

- THE COLLECTION

Choosing the right appliance to complement your kitchen and lifestyle can be challenging. To help you select the perfect kitchen companion, we've introduced easy-to-follow Collections based on product features, technology, design and simplicity. There's a Collection to suit everyone.*

FEATURES

THIS COLLECTION CAN INCLUDE*:-

Slide&Hide® with Home Connect

Slide&Hide® door with Rotating

Full Touch Control 5.7" inch

Medium Shift Control 4.1" inch

Full Steam

NEFFLight®

Vario Steam

Pyrolytic Self-Cleaning

CircoTherm®

SeamlessCombination®

Multi Point Meat Probe

ComfortFlex Rails



Full Touch Control display; 5.7" high resolution TFT colour graphics display



Medium Shift Control; 4.1" high resolution

For more on the features listed in our Collections visit neff-home

THIS COLLECTION CAN INCLUDE*:-

Slide&Hide® door with Rotating Handle

Small Shift Control 2.5" inch

Vario Steam

Pyrolytic Self-Cleaning

CircoTherm®

SeamlessCombination®



Small Shift Control; 2.5" high resolution TFT colour graphics display



FEATURES

THIS COLLECTION CAN INCLUDE*:-

Slide&Hide® with Home Connect

Medium LCD White Electronic Control

Small LCD White display

Pyrolytic Self-Cleaning

CircoTherm®

Single Point Meat Probe



Medium LCD White electronic display



Small LCD White display

Slide&Hide® with Rotating or Fixed Handle, depending on the model

ClipRails





DESIGN COORDINATION

Achieving a premium, seamless kitchen has never been easier

At NEFF, we appreciate that every customer has a unique set of requirements when it comes to designing the kitchen of their dreams. Choosing the right appliances to reflect your own cooking and design style is often overwhelming. That's why NEFF is on hand to help you achieve that all important premium look by grouping products across all categories into 3 unique Collections.

Defined by the unique Slide&Hide® Oven with disappearing door, our N90, N70 and N50 Collections each offer a different design and range of features, so you can create a seamless kitchen best suited to your individual needs.



Our most premium collection of appliances are designed to enhance the cooking process for any Cookaholic. Offering a choice of 2 display designs with a Full Touch or Shift Control operation, the N90 Collection is equipped with every feature and function that a creative chef desires. To ensure you achieve a seamless kitchen, make sure you mix and match N90 appliances that have the same control display.

Offering a sleek and stylish design with a range of innovative features and functions, our N70 collection is perfect for those who love to experiment in the kitchen.



Our newest product collection gives passionate cooks the tools they need to get creative in the kitchen. Designed with a more traditional dial control operation, our N50 Slide&Hide® Oven Collection offers all the features and functions to inspire any budding chef. Head to page 13 to find out more.



SLIDE&HIDE®

Get closer to your cooking

We create appliances that are tailored to modern lifestyles and requirements. Our unique Slide&Hide® door fits smoothly under the oven to give plenty of room, as well as better access to the oven's interior ensuring an easy and flexible approach to cooking.

Recognising our customers' need for maximum cooking space, our unique full-sized single ovens are now even larger with a 71-litre capacity.

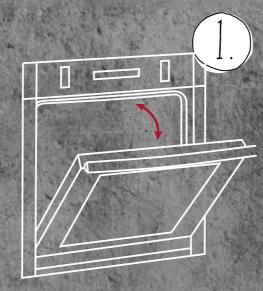




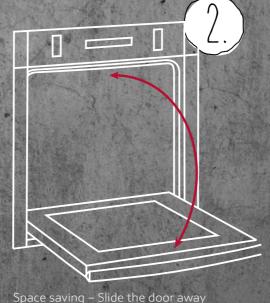
MODELS

CIRCO THERM®

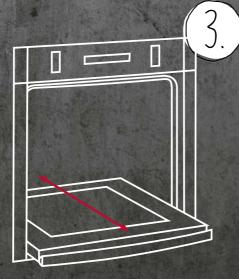
Slide&Hide® Single Oven



Accessible - Baste, taste and monitor your dishes throughout the



to maximise space in small kitchens



Unique - Be the envy of all your dinner quests with the only oven to feature a disappearing door.

NOTHING GETS IN THE WAY OF COOKING, NOT EVEN THE DOOR.

Selected Slide&Hide® models are now available with a choice of:











CIRCO THERM®

Simultaneous cooking on multiple levels

With CircoTherm® you can cook, roast and bake completely different dishes on all levels and everything will come out tasting like it's supposed to. With no intermingling of flavours, the roast meat will taste like roast meat, and the muffins will taste like muffins. With flat items like cookies you can bake them using all four levels.

COOK A THREE-COURSE MEAL IN-ONE-GO WITHOUT THE

INTERMINGLING OF FLAVOURS.

CircoTherm®

CircoTherm® works by drawing air in from the oven via a powerful stainless steel fan. It then

heats up the air and forces it right back into the oven cavity through strategically placed

ducts in the rear wall. The desired temperature is achieved quicker and more evenly than in a conventional oven, saving time and energy as little or no preheating is required. There is also

a new Power Boost function, available within our 4D CircoTherm® system, to speed things up even more when cooking for short periods of

time - just put the food in and start the oven.

The hot air is focused directly onto the food

being cooked, wrapping the shelves to ensure

the surfaces of baked and roasted items seal

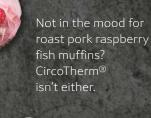
quickly. This keeps moisture in and prevents

flavour transfer, so you can cook an entire

three-course meal using all levels

of the oven at the same time.





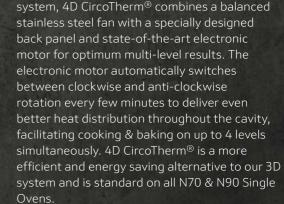
Standard on all N50 Single and Double Ovens, our original and renowned 3D CircoTherm® system combines specially designed fan and :• back panel to deliver even cooking & baking on up to three levels – perfect results every time with no intermingling of flavours.

4D CircoTherm®

Offering all the benefits of our original 3D system, 4D CircoTherm® combines a balanced stainless steel fan with a specially designed back panel and state-of-the-art electronic motor for optimum multi-level results. The electronic motor automatically switches between clockwise and anti-clockwise rotation every few minutes to deliver even better heat distribution throughout the cavity, facilitating cooking & baking on up to 4 levels simultaneously. 4D CircoTherm® is a more efficient and energy saving alternative to our 3D system and is standard on all N70 & N90 Single









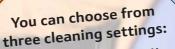
PYROLYTIC SELF-CLEANING

The oven that almost cleans itself

When you activate the Pyrolytic Self-Cleaning cycle, high temperatures of up to 485°C turn baking, roasting and grilling spatter and residue into dust. Once the oven has cooled you can simply wipe it away with a cloth. That's all there is to it!

MAKE OVEN CLEANING A THING OF THE PAST.

000999%



- Light residue approx.
 1 hour, 15 minutes
- Medium residue approx.
 1 hour, 30 minutes
- Intensive cleaning approx.

 2 hours





PYROLYTIC SELF-CLEANING

As a safety measure, the oven door locks automatically until the oven has cooled to an acceptable level. The whole process only takes 1-2 hours depending on the degree of soiling (there are three programme options).

What's more, all of our pyrolytic ovens also come with our efficient EasyClean® cleaning aid. For a lightly soiled oven, when a pyrolytic cycle is not required, place approximately 400ml of water and a drop of washing-up liquid in the base pan and then select the EasyClean® programme. It softens baked-on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.

SLIDE&HIDE® WITH PYROLYTIC SELF-CLEANING

With the stylish and innovative Slide&Hide® Single Oven now available with Pyrolytic Self-Cleaning, cleaning up those little spills won't eat into your dining time. From bubbled-over cheese to sizzling joints of meat, spatter and spillages are simply turned to dust, allowing you to quickly wipe away any residue once the oven has cooled.

ECO CLEAN®

In non-pyrolytic models we have the EcoClean® feature – a microfine ceramic bead coating on the oven's interior back or top, sides and back, depending on the model. It has a very large surface area, making it extremely absorbent. This highly efficient coating lasts for the entire lifetime of the oven and works once the oven reaches 140°C. Depending on how often you use your oven, there is a special EcoClean® cleaning program to get rid of accumulated soiling which may only be necessary 2-3 times a year. This uses a temperature of 275°C to remove burnt-on food without chemical cleaners.

BASE CLEAN

All ovens with the EcoClean® coating also have BaseClean to help clean the base of the oven – it softens burnt-on food with warm water. After the programme has finished you just have to wipe the base with a damp cloth.

A MATCH MADE IN NEFF

NOW ADD STEAM INTO THE MIX

A FULLY FUNCTIONING OVEN, MICROWAVE AND STEAMER IN ONE.

Partner your N50 Slide&Hide® Single
Oven with our N50 Compact Microwave
Combination Steam Oven to create a
seamless design with endless cooking
possibilities. Offering just what it says in
the name, you can use our N50 Compact
Microwave Combination Oven with
steam to combine hot air and steam to
microwave cooking in one single appliance.

As well as retaining vitamin and mineral content in food, steam cooking preserves flavours, ensuring that less salt additives are needed and a healthier dish is served. Whilst the internal microwave element enables food to be cooked quickly and dishes which benefit from oven baking/roasting are left beautifully fluffy on the inside and crisp on the outside.

WOW WITH SLIDE&HIDE®

Be the envy of all your dinner party guests with the N50 Slide&Hide[®] Single Pyrolytic Oven.

Our unique Slide&Hide® N50 Single Oven frees up kitchen space without sacrificing premium design. Featuring wider chrome trims with traditional control dials and an electronic display on selected models, our N50 ovens will make a style statement in any kitchen.

Full of innovative features, you can expect 3D CircoTherm® with ClipRail Telescopic Rails as a standard and make oven cleaning a chore of the past with the invaluable Pyrolytic Self-Cleaning function. Furthermore and unique to the N50 Collection only, our built-in Single Point Meat Probe monitors the core temperature of your joint and automatically switches the oven off when it's ready to be served. Ensuring that a succulent roast is always achieved has never been easier.







B5ACM7HH0B N50 Slide&Hide® Single Pyrolytic Oven and C1APG64N0B Compact Microwave Combination Steam Oven

HOME CONNECT



Bake and roast from anywhere

Manage our Wi-Fi connected N 90 and N 50 oven from anywhere you can take your smartphone – start roasting from afar and get a notification when dinner is ready. You can also speak to your oven via voice command and keep your messy hands on the cooking only.



Our innovative Home Connect app also provides you with a wealth of experimental recipes to ensure that you have enough inspiration to get creative in the kitchen and get the best out of your oven.



HOME CONNECT
IS COMPATIBLE
WITH AMAZON
ALEXA AND GOOGLE
ASSISTANT



VARIO STEAM



Innovative steam assistance

Vario Steam gives dishes just the right amount of moisture by adding steam at three intensity levels, for baking, roasting or just heating up.

Vario Steam works by adding the desired amount of steam, through ducts in the back plate, during the CircoTherm®, top and bottom heat, bread baking and grilling modes. There are three pre set levels to provide a moist cooking environment and help achieve beautiful food that is perfectly succulent and tender. Dishes retain their colour, flavour and won't dry out during the cooking process.



Perfectly concealed: The water container is easy to remove and refill.

CRISP ON THE OUTSIDE, SUCCULENT ON THE INSIDE, DELICIOUS ALL ROUND.



FULL STEAM

A fully functioning oven and steamer in one

Our Full Steam ovens combine all the heating modes of a full-featured oven with those of a steam cooker, in one single appliance. Ideal for fish and vegetables, nutrients are retained and food is left beautifully flavoursome. It's easy to operate and also simple to refill the concealed one litre water container – press a button to open the front panel, remove the container, fill it and you're ready to steam ahead.



ADDED STEAM

New for N 50

Added Steam offers two preset levels of steam for combination with traditional cooking methods to achieve dishes with beautiful textures and flavours.



RAIL SYSTEMS

Comfortable and flexible access to your cooking

Lift hot dishes safely and comfortably out of the oven using our ComfortFlex Telescopic Rails, available within the N90 Collection. With the new design the rails don't get in the way – you can grasp the tray or dish from the side for more safety when handling.

Offering a similar benefit of allowing food to be pulled clear of the oven for optimum tasting and basting, our ClipRail Telescopic Rails feature a clip to release functionality and are available within our N50 Collection. You can also position our ClipRail Telescopic Rails on any level in the oven.





MEAT PROBE

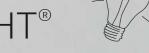


Even the best sometimes need a little help

Take the guesswork out of cooking joints of meat with our clever built-in temperature probe feature. Available within the N90 Collection, the Multi Point Temperature Probe measures the joint's heat at three points to ensure it's perfectly cooked throughout. Offered within the N50 Collection is our Single Point Meat Probe that monitors the core temperature of your joint and automatically switches the oven off when it's ready to be served.



NEFF LIGHT®



Bright and brilliant

A unique feature by NEFF, which allows food to always be visible without opening the oven door. Most ovens have an internal lighting system, but when cooking, shelves and pans can reduce the



effectiveness of the light. NEFFLight® brightly illuminates even the farthest corner of the oven using LED bulbs. A special prism in the oven door distributes the light evenly at all levels, for a good view without dazzle.



COMPACT OVENS WITH MICROWAVE & MICROWAVE COMBINATION OVENS

Delicious results in rapid time

Designed to offer the ultimate flexibility, a compact oven with microwave functionality combines the benefits of conventional oven cooking and microwave cooking. Food is cooked quickly and dishes which benefit from oven baking & roasting are left beautifully fluffy on the inside and crisp on the outside.

OVENS WITH INTEGRAL MICROWAVE¹

Want an oven that offers more versatility for creative cooking? NEFF compact ovens with microwave give you all the benefits of a traditional single oven, but with the added power of a microwave. This combination of traditional oven-led cooking supported by low-medium power microwave (max. 360W) lets you speed up the cooking process while still delivering the flavours and results you'd expect from your NEFF

In addition, you can also team the compact oven with microwave together with a traditional single NEFF oven, creating a highly versatile alternative to a double oven.

MICROWAVE COMBINATION OVENS¹

Wish your microwave gave crisp and brown results like your oven? That's exactly what you can get with a NEFF microwave combination oven. The combination of microwave (max. 600W) supported by hot air or grill functions enhance your cooking for golden and delicious meals. It's the speed you'd expect from a microwave but with the flavour and appearance you get from an oven or grill.





FAST FOOD NEVER LOOKED, OR TASTED, SO GOOD

Invaluable in any Cookaholic's kitchen, our N90, N70 and N50 Collection Compact Microwave Ovens feature an integral microwave designed to cook your favourite dishes in a fraction of the time. Combined with the option of conventional oven cooking, our Compact Microwave Ovens offer the ultimate versatility to any meal. Also available within all collections is our range of Compact Full Steam Ovens to offer you a healthier approach to cooking with a more tasty result. All Compact Ovens have been designed to perfectly coordinate with our unique Slide&Hide® Single Ovens.

THE NEFF COFFEE CENTRE



Choose from Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffe Latte, milk froth, warm milk or hot water with the new coffee centre.



SIMPLE, FAST AND IRRESISTIBLE



C17KS61N0 Coffee Centre with Home Connect

WARMING DRAWERS

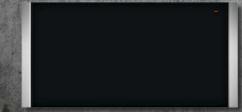
WARMING DRAWERS EXPLAINED...

A warming drawer is a must for the serious cook. They're useful and versatile and help with the preparation and timing of meals. Easily accessible on smooth telescopic runners, they'll not only warm plates before serving up, but keep pre-cooked food warm too. As well as warming, they can be used to defrost delicate foods, melt chocolate, make yoghurt and prove

Designed to coordinate with other NEFF appliances, we offer our Warming Drawers across both the N90 and N50 collection in two sizes - 14cm high, which holds 12 plates, and 29cm high, which can hold 40 plates. Also available within the N90 Collection is our 14cm fully extendable Accessory Drawer, ideal for additional kitchen storage.



N17XH10N0B N90 14cm



N17XH10N0 N90 29cm High Warming Drawer



N17HH10N0B N90 14cm High Warming Drawer



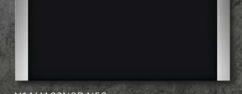
N17HH11N0B N90 14cm High Warming Drawer with Handle



N17ZH10N0 N90 14cm High Accessory Drawer

VACUUM DRAWER

A must have for any passionate chef, our tailor-made vaccum-seal Sous Vide chamber system can intensify flavours that highlight your finest ingredients. The NEFF Vacuum Drawer turns into your practical helper for vacuum-sealed gravy, sauces, herbs, cut fruit and vegetables in appetizing portions to stock up your fridge and freezer. Further benefits include showcasing your efforts in a jar so basil turns into long-lasting pesto and baby food into handy 'to go' portions, plus, the NEFF Vacuum Drawer becomes your handy extension for flexible sealing of larger jars and plastic containers.



N1AHA02N0B N50 29cm High Warming Drawer

N1AHA01N0B N50 14cm High Warming Drawer

CONTROL DISPLAY

A design for every Cookaholic

Our unique range of Slide&Hide® Ovens are available with 5 different control displays for navigating the cooking features. We offer everything from a large Full Touch TFT control to a traditional dial with electronic display, so you can decide on a design that suits your style of cooking.

N 90: Full Touch Control

Intuitive display with fingertip control

Innovative Full Touch Control operation revolutionises convenience within our premium N90 Collection. The control panel sets new standards with fast navigation and simple, precise operation by touching or swiping the large highresolution colour TFT display.



Medium Shift Control: 4.1" high resolution TFT colour graphics display

N 90: Medium Shift Control

Offering the best of both

Also available within our N90 Collection is our trusty yet stylish Medium Shift Control that offers both a medium Touch Control display along with a shift panel to aid navigation.



N70: Small Shift Control

Premium yet practical

Often a popular choice for control display, our Small Shift Control is available within our N70 Collection and offers the best of a high resolution display with a shift panel button for precise and easy navigation.

N 50: Electronic Control with Medium LCD Display

Traditional yet precise navigation

Our N50 Collection offers the convenience and precision of a traditional control dial alongside a stylish large LCD Display. The oven proposes a suitable temperature when a particular function is selected and displays the temperature digitally. Other display features include a control panel lock and, if left unadjusted for a period of time, the oven will switch itself off as a safety measure.







N 50: Small LCD Display

Simplicity at its best

An alternative control display offered within our N50 Collection. Featuring traditional controls dials alongside a small LCD display, navigating your oven can be as simple as you like.

THE PERFECT COMBINATION

Mix and match your appliances

Create your perfect kitchen by choosing your very own appliance combination and cooking features to suit your lifestyle. With our SeamlessCombination® strips you can seamlessly combine our N 90 and N 70 Collection of single ovens and compact appliances to create a sleek and stylish finish.

N 90

C27CSS22H0B

CircoTherm® Compact Oven with Full Touch Control N 90



Z11SZ60X0

N17HH10N0B Warming Drawer N 70 and N 90

B58VT68H0B

Slide&Hide[®] Single Oven with Pyrolytic Self-Cleaning, Vario Steam and Full Touch Control N 90



Z11SZ80X0 1

For 60cm Single Slide&Hide®

N17HH20N0B Warming Drawer N

C27CS22H0B Compact Oven with Shift

Control Fascia 4.1" N 90



For 60cm Single Slide&Hide® Over B57CS24H0B

Slide&Hide® with Single Pyrolytic Oven and with Shift Control Fascia 4.1" N 90

N 70

C17MR02N0B

Control Fascia 2.5" N 70



N17HH10N0B

B57CR22N0B

Slide&Hide® Single Oven with Pyrolytic Self-Cleaning with Shift Control Fascia 2.5" N 70

Warming Drawer N 70 and N 90



Z11SZ80X0

For 60cm Single Slide&Hide®

N17HH20N0B Warming Drawer N 90/N 70

C17MR02N0B

Compact Combination Oven with Microwave with Shift Control Fascia 2.5" N 70



Slide&Hide® Oven with 45cm Compact

Slide&Hide® Single Pyrolytic Oven

with Shift Control Fascia 2.5" N 70

N 50

C1APG64N0B

Compact Microwave with White LCD Display N 50



N1AHA01N0B Warming Drawer N 50

B5ACM7HH0B

Slide&Hide® Single Pyrolytic Oven with White LCD Display N 50



C1APG64N0B

Compact Microwave Combination Steam Oven with White LCD Display N 50



Slide&Hide® Single Pyrolytic Oven with White LCD

COOKING WITH A NEFF OVEN

KEY FEATURES



CIRCO THERM®

The CircoTherm® Power Boost function speeds things up even more when cooking for short periods of time – just put the food in and start the



CIRCO THERM® GENTLE

Optimised for gentler cooking and baking on one level. It's perfect for frozen or convenience foods, bread, cakes and meats. Available on all electronically controlled ovens.



VARIO STEAM

Vario Steam gives dishes just the right amount of moisture by adding steam at three intensity levels, for baking, roasting or just heating up. Foods come out with more intense flavour and an appetising appearance.



FULL STEAM

Make your favourite dishes healthier by locking in food's nutrients and flavour with our Full Steam function. It's easy to operate and also simple to refill the one litre water container - press a button to open the front panel, remove the container, fill it and you're ready to steam ahead.



SOUS VIDE

By cooking at very low temperatures (55°C -60°C) Sous Vide seals in flavour and achieves beautiful uniform results. With the option to cook in selected single or compact steam ovens.



BAKING AND ROASTING ASSISTANT

This innovative assistant makes food preparation even easier and more convenient. The Baking and Roasting Assistant serves up a cooking suggestion at the press of a button. It also recommends the ideal heating mode, temperature and time, to ensure perfect results.



MEAT PROBE



The Multi Point Meat Probe measures the joint's heat at three points and the Single Point Meat Probe measures in one point, ensuring the right core temperature is reached, so you can take the roast out when it's ready.



SABBATH

This setting engages the top and bottom heating elements to reach a temperature of between 85°C and 140°C. The oven can be set to run for up to 74 hours to keep food warm, without changing the status of the fan, lights and controls.



Control your oven directly from a Smart Device App or Voice Command

OVEN CLEANING FUNCTIONS



PYROLYTIC SELF-CLEANING

Pyrolytic cleaning is a self-cleaning system for ovens. The process superheats the oven to approximately 485°C, which burns off any deposits from baking, roasting and grilling. This creates a perfectly clean oven and a residue of fine dust that's easily removed with a damp cloth.



OVEN CLEANING

A special electronic setting designed to keep EcoClean® surfaces inside the oven as clean as possible. Used on a regular basis, it can keep the oven's interior lining remarkably clean with minimal maintenance required.



BASE CLEAN

Base Clean helps clean the bottom of the oven by softening dirt with warm water. After the programme has finished you just have to wipe the base with a damp cloth.



EASYCLEAN®

For a lightly soiled oven, put approximately 400ml of water and a drop of washing-up liquid in the base pan and then select the EasyClean® programme. It softens baked-on residue so you can just wipe it down, for fast and uncomplicated oven cleaning.



DESCALING

All NEFF steam appliances contain a descaling programme which can be set according to the hardness of the water.



ECOCLEAN®

EcoClean® is a microfine ceramic bead coating on the oven's interior back or top, sides & back, depending on the model. It has a very large surface area, making it extremely absorbent. It absorbs fat droplets and keeps the inside of the oven clean.

COOKING FUNCTIONS



CIRCO THERM®

The fan draws air from the interior of the over then heats it up and forces it back into the cavity to ensure even heat distribution. Cook on four levels within the N 90 and N 70 Collection and 3 levels within the N 50 Collection.



CIRCO THERM® INTENSIVE

Uses a combination of CircoTherm® and bottom heat, ideal for foods that need a crispy underside like pizzas or speciality breads. It can also be used for one stage pastry such as lemon meringue pie, eliminating the need for blind baking.



TOP/BOTTOM HEAT

Providing conventional cooking heat sources at the top and bottom of the oven. Heat travels to the centre of the oven by natural conduction. Ideal for baking pastries and scones.



CIRCO ROASTING

An ideal function for cooking meat and poultry for a rotisserie result where the fan and top elemer alternatively come on



CENTRE SURFACE GRILL

You can use just the centre section of the grill for smaller quantities.



BREAD BAKING

Bread baking temperature varies between 180°C and 220°C. Ideally suited to baking crusty bread with an open texture. Up to three levels of bread can be baked at the same time



LOW TEMPERATURE COOKING

A special setting for hob-sealed prime cuts of meat and poultry. Meat/poultry is placed in a preheated dish and transferred into the oven. The low temperature setting uses a fixed temperature to gently tenderise without overcooking, resulting in meat/poultry that is juicy and melts in the mouth.



REHEAT

Reheat allows you to gently warm dishes again and thanks to the moisture in the oven, they will look and taste freshly prepared.





CONVENTIONAL HEAT GENTLE

This setting heats up the centre of the oven for single shelf cooking. The oven maintains its average temperature for gentler cooking by reducing the thermostat cycles and using residual heat as part of the process.



FULL SURFACE GRILL

The grill element is situated in the oven roof. It is thermostatically controlled and will cycle on and off to maintain the required temperature.



The CircoTherm® fan circulates air through the oven to speed up defrosting times while retaining food colour and moisture. Ideal for delicate foods as well as fish and poultry.



BOTTOM HEAT

Providing heat from the bottom of the oven, this method is ideal for pizza bases and pastry cases to create a crispy underside or for bain marie and



KEEP WARM

An ideal setting for keeping food warm without drying it out before serving. Typically set between 66°C to 100°C.



PLATE WARMING

Hot air is circulated at up to 65°C to safely warm plates and service dishes in preparation for dinner.



DOUGH PROVING

This function provides a warm, moist environment which gives perfect conditions for proving any yeasted dough

AUTOMATIC SAFETY SWITCH OFF

For electronic ovens only, this feature will automatically cut in if no changes to the settings on the appliance have been made in a long time, giving you complete peace of mind.

Temperature range	Automatic switch off after
Under 140°C	73 hours
141 – 200°C	6 hours
201 – 250°C	3 hours
251°C	2 hours
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SLIDE&HIDE® **PYROLYTIC OVENS** WITH VARIOSTEAM®

The ultimate choice for creative Cookaholics

Whatever your specialities, we've designed an oven to inspire even the most experimental cooks. Combining our unique Slide&Hide® disappearing door design with VarioSteam® and Pyrolytic SelfCleaning, creative cooks can achieve succulent meat, beautifully crusty bread and flavoursome bakes without worrying about roasting spatter and spillages.

The only oven with a disappearing door is cleaner than ever

SLIDE&HIDE®

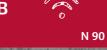
OVENS WITH

PYROLYTIC CLEANING

Our unique Slide&Hide® ovens now come with Pyrolytic SelfCleaning function. Using a high temperature programme to burn food residue to dust, which can be quickly wiped away once the oven has cooled, oven cleaning has now become a thing of the past. From bubbled over cheese or sizzling joints of meat, our Pyrolytic ovens give you more time to concentrate on your next creation.

B58VT68H0B Slide&Hide® Pyrolytic Oven with VarioSteam®





VarioSteam® Multi Point Meat Probe



KEYF	EAIUF	(ES			
Full Touch Control	Slide&Hide®	W1-F1	Cooking Functions	Vario Steam	Neff Light
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Multi Point Meat Probe	Bake and Roast Assist	Comfort Flex	Pyrolytic	CircoTherm®	CircoTherm® Gentle

Sabbath	Energy	Efficie			
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Pyrolytic SelfCleaning



KEY FEATURES

Full Touch Control	Slide&Hide®	W1+f1	Cooking Functions	Neff Light	Multi Point Meat Probe
Bake and	Comfort Flex	Pyrolytic	15 CircoTherm®	CircoTherm®	Sabbath
Roast Assist		***		Gentle	4
Energy	Efficie				



BLACK GLASS WITH STEEL TRIM

OPERATION

Full Touch with Large colour TFT Clear Text display Shift Control, Medium colour TFT Clear Text display Shift Control, Small TFT Clear Text display NEFF Design Rectractable controls, LCD display

Door type

Soft Open door

Suitable for Seamless Combination® Accessories

Electronic control

KEY FEATURES

Home Connect

100% steam / Sous Vide Function

VarioSteam® / added steam

NEFFLight®

Multi Point Temperature Probe / Meat Probe Baking and roasting assistant

Telescopic Rail

CLEANING FUNCTION

Pyrolytic cleaning

EcoClean® liners (Roof / Back / Sides)

EasyClean® / Base Clean

COOKING FUNCTIONS

CircoTherm® Gentle / Top & Bottom Heat gentle Top&Bottom heat / Bottom heat only

Circo Roasting

Full surface grill / Centre Surface Grill

Bread baking

Low temperature cooking

CircoTherm® Intensive (Pizza Setting)

Defrost

Plate warming / Keep Warm

Fast preheating

PERFORMANCE & TECHNICAL INFORMATION

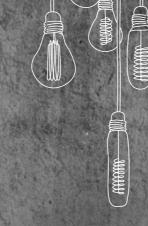
Energy efficiency index¹

Energy efficiency rating¹ Energy consumption CircoTherm®1 kWh kWh Energy consumption conventional Oven capacity¹ Time to cook standard load¹ Largest baking sheet area¹ Total connected load W / Fuse Rating

Water tank capacity STANDARD ACCESSORIES

Cable length

Wire shelves / Universal full width pan







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3	N 90t	N 90t	N 90s	N 90s	N 70	N 70	N 50	N 50	N 50	N 50	N 50
	B58VT68H0B	B58CT68H0B	B57VS24H0B	B57CS24H0B	B57VR22N0B	B57CR22N0B	B5AVM7HH0B	B5AVH6AH0B	В5АСМ7НН0В	B5ACH7AH0B	В6АСН7НН0В
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	with Rotating Handle	with Fixed Handle									
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A	•	•	•	•							
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	Boost	Boost	Boost	Boost	Boost	Boost	3D	3D	3D	3D	3D
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	87.1	87.1	87.1	87.1	81.2	81.2	95.3	95.3	95.3	95.3	95.3
	A	A	Α	A	A+	A+	Α	Α	Α	Α	Α
	0.74	0.74	0.74	0.74	0.69	0.69	0.81	0.81	0.81	0.81	0.81
	0.9	0.9	0.9	0.9	0.87	0.87	1.04	1.04	1.04	1.04	1.04
	71	71	71	71	71	71	71	71	71	71	71
	45	45	44	44	44	44	58	58	58	58	58
	1290	1290	1290	1290	1290	1290	1290	1290	1290	1290	1290
	1230										
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	3450 / 16										
	3450 / 16 120		120		120		120	120			

Measured according the EN50304, 65/2014 22 neff-home.com/uk/

SLIDE&HIDE® SINGLE OVENS WITH FULL STEAM

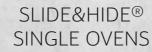
All the benefits of a steamer and a conventional oven

Our Full Steam ovens, within the N 90 collection, allow you to cook with steam as a standalone function. Easy to operate and simple to fill via a concealed one litre container, our Full Steam ovens allow you to cook moist, flavoursome and healthier meals. For added benefit, our VarioSteam® function also comes as standard with the N90 Full Steam Oven.

SLIDE&HIDE® SINGLE OVENS WITH **VARIOSTEAM®**

Everything you need to cook up a feast

Our Slide&Hide® with VarioSteam® ovens enhance your cooking by injecting steam whilst using traditional cooking functions to intensify your dish. Ideal for achieving succulent joints of meat, perfecting crusty bread and reheating previously cooked meals.



The only oven with the disappearing door

Inspired by the most demanding Cookaholics, our unique Slide&Hide® disappearing oven door is designed to get passionate cooks closer to their cooking. With the Slide&Hide® door retracting smoothly under the oven cavity, this oven is ideal for small kitchens with big flavours perfect for tasting, basting



B48FT78H0B





CircoTherm®



Full Steam



CircoTherm®



KEY FEATURES



KEY FEATURES





Slide&Hide® door



CRISP ON THE OUTSIDE, SUCCULENT ON THE INSIDE, DELICIOUS ALL BOLLNO

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COLLECTION	N 90t	N 90s	N 90s	N 90s	N 70	N 70	N 50	N 50	N 50	N 50
BLACK GLASS WITH STEEL TRIM	B48FT78H0B	B47FS34H0B	B47VS34H0B	B47CS34H0B	B47VR32N0B	B47CR32N0B	B4AVH1AH0B	B4ACM5HH0B	B4ACF1AN0B	B3ACE4HN0B
OPERATION OPERATION										
Full Touch with Large colour TFT Clear Text display	•									
Shift Control, Medium colour TFT Clear Text display		•	•	•						
Shift Control, Small TFT Clear Text display					•	•				
NEFF Design Rectractable controls, LCD display							•	•	•	•
Door type	Slide&Hide® with Rotating Handle	Slide&Hide® with Fixed Handle								
Soft Open door	•	•	•	•	•	•				
Suitable for Seamless Combination® Accessories	•	•	•	•	•	•				
Electronic control KEY FEATURES	•	•	•	•	•	•	•	•		
Home Connect	•	•	•	•			•	•		
100% steam / Sous Vide Function	•/•	• /								
VarioSteam®/ added steam	•	•	•		•		/•			
NEFFLight® Multi Point Temperature Probe	- /									
/ Meat Probe	• /							/•		
Baking and roasting assistant Telescopic Rail	1 v ComfortFlev	• 1 x ComfortFlex	1 v ComfortFlev	1 v ComfortFley				1 x Clip rail		1 x Clip rail
CLEANING FUNCTION	1 x connorti icx	T X COMMON LINEX	1 x connorti icx	1 X COMMON LINEX	•			1 X Clip Tall		1 x Clip fall
Pyrolytic cleaning										
EcoClean® liners (Roof / Back / Sides)	roof / back / sides	back	roof / back / sides	back	back					
EasyClean® / Base Clean	•/•	•/•	•/•	•/•	•/•	•/•	•/•	•/•		
COOKING FUNCTIONS										
CircoTherm®	4D with Power Boost	3D	3D	3D	3D					
CircoTherm® Gentle / Top & Bottom Heat gentle	•/•	•/•	•/•	•/•	•/•	•/•	•/	•/	•/	•/
Top/bottom heat / Bottom heat only	•/•	•/•	•/•	•/•	•/•	•/•	•/•	•/•	•/	•/
Circo Roasting	•	•	•	•	•	•	•	•	•	•
Full surface grill / Centre Surface Grill	•/•	•/•	•/•	•/•	•/•	•/•	• /	•/	• /	•/
Bread baking Low temperature cooking	•	•	•	•	•	•	•	•		
CircoTherm® Intensive (Pizza Setting)	•	•	•	•	•	•	•	•	•	•
Defrost	With Steam	With Steam	•	•						
Plate warming / Keep Warm	•/•	/•	/•		/•					
Fast preheating PERFORMANCE & TECHNICAL	INFORMATION	•	•	•	•	•	•	•	•	•
Energy efficiency index ¹	81.2	81.2	87.1	87.1	81.2	81.2	95.3	95.3	95.3	95.3
Energy efficiency rating ¹	A+	A+	А	А	A+	A+	А	А	А	А
Energy consumption CircoTherm®1 kWh	0.69	0.69	0.74	0.74	0.69	0.69	0.81	0.81	0.81	0.81
Energy consumption conventional ¹ kWh	0.9	0.9	0.9	0.9	0.9	0.9	1.04	1.04	1.04	1.04
Oven capacity ¹ L	71	71	71	71	71	71	71	71	71	71
Time to cook standard load ¹ mins	44	44	44	44	44	44	58	58	58	58
Largest baking sheet area¹ sq cm	1290	1290	1290	1290	1290	1290	1290	1290	1290	1290
Total connected load Fuse Rating W	3450 / 16	3450 / 16	3450 / 16	3450 / 16	3450 / 16	3450 / 16	3450 / 16	2990 / 13	2990 / 13	2990 / 13
Cable length cm	120	120	120	120	120	120	120	120	120	120
Water tank capacity L STANDARD ACCESSORIES	1.0	1.0	1.0		1.0		0.2			
Wire shelves /	2/1	2/1	2/1	2/1	2/1	2/1	2/1	2/1	2/1	2/1
Universal full width pan	3	3	2/1	2/1	2/1	2/1	2/1	2/1	2/1	2/1
Steam trays	3	3								

Measured according the EN50304, 65/2014

SINGLE PYROLYTIC OVENS

The oven that almost cleans itself

When oven scrubbing simply isn't an option, our single pyrolytic ovens are the only choice for foodies who love to get creative in their kitchen. Simply activate the Pyrolytic SelfCleaning function to tackle tough splatter and spillages. Featuring a standard dropdown door, our single Pyrolytic ovens also feature the same fascia design as our Slide&Hide® range.

SINGLE OVENS

Cook a threecourse meal in one go with CircoTherm®

Featuring our unique CircoTherm® technology, a NEFF oven is designed with social dining in mind. With hot air drawn in from the oven via a stainless steel fan, each shelf is effectively wrapped to ensure that there's no intermingling of flavours across individual dishes. Our single ovens feature a standard drop down door and the same contemporary fascia design as our Slide&Hide® range.

CircoTherm®

N 70

B17CR32N1B



DESIGNED WITH SOCIAL DINING IN MIND

Featuring our unique
CircoTherm® technology,
NEFF ovens are perfectly
designed for busy family life
and sociable dining. With
the option to cook different
dishes across all four levels
without any intermingling of
flavours, each course can be
cooked at the same time.

B27CR22N1B

Single Pyrolytic Oven

N 70

Pyrolytic SelfCleaning



CircoTherm®

KEY FEATURES





Efficient

KEY FEATURES



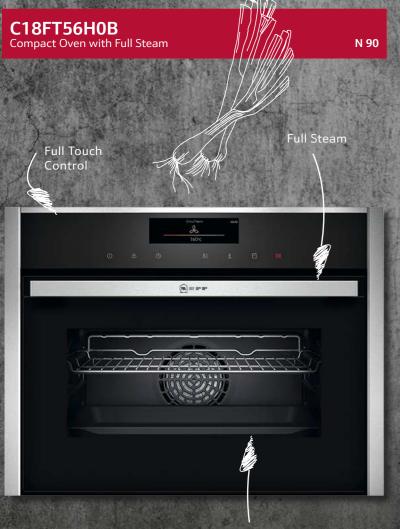


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COLLECTION	N 70	N 50		N 70	N 50	N 70
BLACK GLASS WITH STEEL TRIM WHITE GLASS WITH STEEL TRIM	B27CR22N1B	B2ACH7HH0B		B17CR32N1B	B1ACE4HN0B	B1ACE4HW0B
OPERATION Full Touch with Large colour						
TFT Clear Text display Shift Control, Medium colour						
TFT Clear Text display Shift Control, Small TFT Clear Text display	•			•		
NEFF Design Rectractable controls,		•			•	•
LCD display Door type	Drop Down Door	Drop Down Door		Drop Down Door	Drop Down Door	Drop Down Door
Soft Open door Suitable for Seamless Combination®						
Accessories Electronic control			1000	•		
KEY FEATURES						
Home Connect 100% steam / Sous Vide Function		•				
			IIII DANCE INC.			
VarioSteam®/ added steam						
NEFFLight®						
NEFFLight® Multi Point Temperature Probe / Meat Probe						
NEFFLight®		1 x Clip rail			1 x Clip rail	1 x Clip rail
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION					1 x Clip rail	1 x Clip rail
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning	•	1 x Clip rail		roof / back / sides		
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION	•			roof/back/sides ●/●	1 x Clip rail back	1 x Clip rail back
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS	•/	• / •		•/•	back	back
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle /	● / 4D with Power Boost	• /• 3D		● / ● 4D with Power Boost	back 3D	back 3D
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle	● / 4D with Power Boost ● / ●	• / • 3D • /		●/● 4D with Power Boost ●/●	back 3D •/	back 3D •/
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle /	● / 4D with Power Boost	• /• 3D		● / ● 4D with Power Boost	back 3D	back 3D
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill	● / 4D with Power Boost ● / ●	• / • 3D • /		●/● 4D with Power Boost ●/●	back 3D • / • /	back 3D •/
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking	● / 4D with Power Boost ● / ●	• / • 3D • / • / •		●/● 4D with Power Boost ●/●	back 3D • / • / • /	back 3D • / • / • /
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill	● / 4D with Power Boost ● / ●	• / • 3D • / • / •		●/● 4D with Power Boost ●/●	back 3D • / • / • /	back 3D • / • / • /
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost	● / 4D with Power Boost ● / ●	• / • 3D • / • / •		●/● 4D with Power Boost ●/●	back 3D • / • / • /	back 3D • / • / • /
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm	● / 4D with Power Boost ● / ●	• / • 3D • / • / •		●/● 4D with Power Boost ●/●	back 3D • / • / • /	back 3D • / • / • /
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NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® Iners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm Fast preheating PERFORMANCE & TECHNICAL INFORMATI Energy efficiency index¹ Energy efficiency rating¹	● // 4D with Power Boost ● / ● ● / ● ● / ● ● ON 81.2 A+	• / • / • / • • / • • / • • • • • • • •		●/● 4D with Power Boost ●/● ●/● ●/● ●/● ■ 81.2 A+	back 3D / / / / / 9/ 4 95.3 A	back 3D •/ •/ •/ • 95.3 A
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® liners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm Fast preheating PERFORMANCE & TECHNICAL INFORMATI Energy efficiency index¹	● // 4D with Power Boost ● / ● ● / ● ● / ● ● ON 81.2	• / • 3D • / • / • • • / • • • • 95.3		●/● 4D with Power Boost ●/● ●/● ●/● ●/● ● 81.2	back 3D •/ •/ •/ • 95.3	back 3D •/ •/ •/ • 95.3
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® Iners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm Fast preheating PERFORMANCE & TECHNICAL INFORMATI Energy efficiency index¹ Energy efficiency rating¹ Energy consumption CircoTherm®¹ kWh Energy consumption conventional¹ kWh Oven capacity¹ L	● // 4D with Power Boost ● / ● ● / ● ● / ● ● ON 81.2 A+ 0.69	95.3 A 0.81		●/● 4D with Power Boost ●/● ●/● ●/● ●/● ■ 81.2 A+ 0.69	back 3D / / / 9/ 8 95.3 A 0.81 0.97 71	95.3 A
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® iners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm Fast preheating PERFORMANCE & TECHNICAL INFORMATI Energy efficiency index¹ Energy efficiency rating¹ Energy consumption CircoTherm®¹ kWh Oven capacity¹ L Time to cook standard load¹ mins	● // 4D with Power Boost ● / ● ● / ● ● / ● ● ON 81.2 A+ 0.69 0.87 71 44	95.3 A 0.81 0.99 71 58		•/• 4D with Power Boost •/• •/• •/• •/• • 81.2 A+ 0.69 0.87 71 44	back 3D / / / / 95.3 A 0.81 0.97 71 58	95.3 A 0.81 0.97 71 58
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® finers (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm Fast preheating PERFORMANCE & TECHNICAL INFORMATI Energy efficiency index¹ Energy consumption CircoTherm®¹ kWh Energy consumption conventional¹ kWh Oven capacity¹ L Time to cook standard load¹ mins Largest baking sheet area¹ sq. cm	● // 4D with Power Boost ● / ● ● / ● ● / ● ● ON 81.2 A+ 0.69 0.87 71 44 1290	• /• 3D • / • /• • /• • /• • /• • / • / • /		•/• 4D with Power Boost •/• •/• •/• • 81.2 A+ 0.69 0.87 71 44 1290	back 3D / / / / / 95.3 A 0.81 0.97 71 58 1290	95.3 A 0.81 0.97 71 58 1290
NEFFLight® Multi Point Temperature Probe / Meat Probe Baking and roasting assistant Telescopic Rail CLEANING FUNCTION Pyrolytic cleaning EcoClean® iners (Roof / Back / Sides) EasyClean® / Base Clean COOKING FUNCTIONS CircoTherm® CircoTherm® Gentle / Top & Bottom Heat gentle Top/bottom heat / Bottom heat only Circo Roasting Full surface grill / Centre Surface Grill Bread baking Low temperature cooking CircoTherm® Intensive (Pizza Setting) Defrost Plate warming / Keep Warm Fast preheating PERFORMANCE & TECHNICAL INFORMATI Energy efficiency index¹ Energy efficiency rating¹ Energy consumption CircoTherm®¹ kWh Oven capacity¹ L Time to cook standard load¹ mins	● // 4D with Power Boost ● / ● ● / ● ● / ● ● ON 81.2 A+ 0.69 0.87 71 44	95.3 A 0.81 0.99 71 58		•/• 4D with Power Boost •/• •/• •/• •/• • 81.2 A+ 0.69 0.87 71 44	back 3D / / / / 95.3 A 0.81 0.97 71 58	95.3 A 0.81 0.97 71 58
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COMPACT COMBINATION OVEN WITH FULL STEAM

Perfect for health conscious Cookaholics

Our compact Full Steam ovens are the ideal choice for cooks who love to prepare fresh, seasonal produce. As well as retaining vitamin and mineral content in food, steam cooking preserves flavours, ensuring that less salt and oil additives are needed. Designed to complement our selected Slide&Hide® ovens range, SeamlessCombination® mounting kits allow you to 'mix and match' your own sleek and stylish appliance wall.



CircoTher

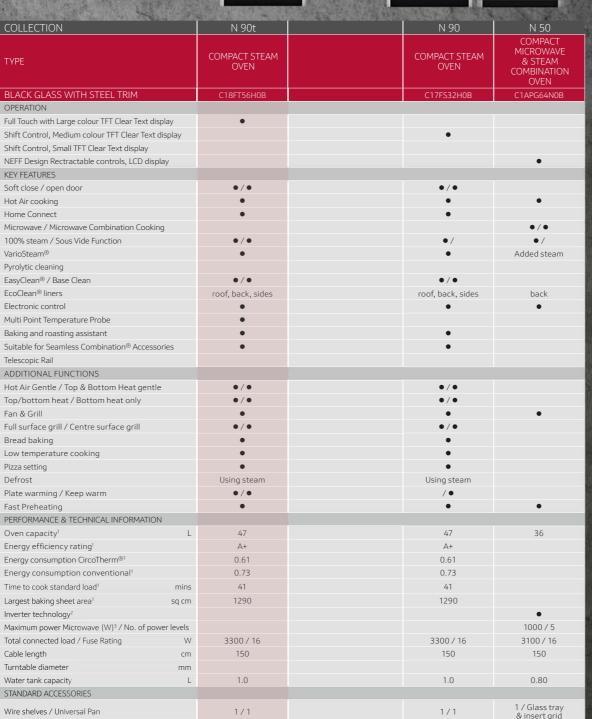
KEY.	FEATL	JRES

Cooking Functions	CircoTherm®	CircuTherm® Gentle	Vario Steam	Full Steam	Ful
Farmer	_	The Person of th			





Steam Trays

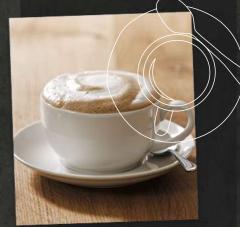


COLLECTION		N 90s
BLACK GLASS WITH STEEL T	RIM	C17KS61H0
Design compatible with		N 70 / N 90 models
CONTROLS		
Shift Control, Medium colour TFT display		•
KEY FEATURES		
Home Connect		•
Electronic control		•
SensoFlow System		•
Aroma pressure system		•
Auto Valve System		•
AromaDoubleShot		•
Automatic steam blast milk cleani function	ng	•
Ceramic coffee grinders		•
Multilevel grinding setting		•
Cup illumination		•
Height adjustable milk & coffee outlets	mm	7-15
Adjustable automatic switch off se	etting	•
Integrated water filter		•
PROGHRAMMES / FUNCTIONS		
Personalised beverage settings		1 or 2 cup
Milk foam		1 or 2 cup
Hot water		1 or 2 cup
Warm milk		1 or 2 cup
Ristretto		1 or 2 cup
Coffee		1 or 2 cup
Espresso		1 or 2 cup
Cappuccino		1 or 2 cup
Latte Macchiato		1 or 2 cup
Caffe latte		1 or 2 cup
Espresso Macchiato		1 or 2 cup
One touch function for milk drin Coffee / Hot Water temperature		3/4
options		
Milk foam/frothing function		•/•
Warm Milk function		•
Cleaning / descaling / programm		•/•
Automatic rinse when switched or		•/•
PERFORMANCE & TECHNICAL II	NFORM	
Installation in a tall housing		950-1450mm high
Left hinged door to access interior		0.10
Brewing chamber volume	g	8-12
Bean container capacity	g	500
Ground coffee container		•
Water tank capacity	L	2.4
Total connected laoding	W	1600
Cable length	cm	170
ACCESSORIES		
Insulated Milk container capacity	L	0.5
Milk pipe		



BARISTA INSPIRED COFFEE IN YOUR OWN HOME

Designed with true coffee connoisseurs in mind, our compact coffee centres are the ultimate addition to any sociable kitchen.
From Cappuccinos with friends to that essential morning Espresso, use the MyCoffee option to select up to 8 firm favourites.



¹Measured according the EN50304, 65/2014, ² For further information on inverter technology, please go to www.neffhome.com/uk. ³ For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more

COMPACT OVENS WITH MICROWAVE & MICROWAVE COMBINATION OVENS

Delicious results in rapid time

Designed to offer the ultimate flexibility, a compact oven with microwave functionality combines the benefits of conventional oven cooking and microwave cooking. Food is cooked quickly and dishes which benefit from oven baking & roasting are left beautifully fluffy on the inside and crisp on the outside.

C28MT27H0B
Compact Oven with Microwa

NI O

FUNCTION AND SPEED COMBINED

Pyrolytic SelfCleaning ull Touch Control



CircoTherm®

KEY FEATURES

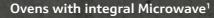












Want an oven that offers more versatility for creative cooking? NEFF compact ovens with microwave give you all the benefits of a traditional single oven, but with the added power of a microwave. This combination of traditional oven led cooking supported by low medium power microwave (max. 360W) lets you speed up the cooking process while still delivering the flavours and results you'd expect from your NEFF oven.

In addition, you can also team the compact oven with microwave together with a traditional single NEFF oven, creating a highly versatile alternative to a double oven.

Microwave Combination Ovens¹

Wish your microwave gave crisp and brown results like your oven? That's exactly what you can get with a NEFF microwave combination oven. The combination of microwave (max. 600W) supported by hot air or grill functions enhance your cooking for golden and delicious meals. It's the speed you'd expect from a microwave but with the flavour and appearance you get from an oven or grill.

1 These models are designed to operate best in combination mode, so when heating using microwave only, it may be necessary to adjust cooking times.



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		(0)		1 (3)			
COLLECTION	N 90s	N 90t	N 90s	N 90s	N 70	N70 touch	N 50
TYPE	COMPACT OVEN	COMPACT OVEN WITH MICROWAVE	COMPACT OVEN WITH MICROWAVE	COMPACT OVEN WITH MICROWAVE	COMPACT OVEN WITH MICROWAVE	COMPACT MICROWAVE	COMPACT MICROWAVE COMBINATION O
COLOUR							
Model number Black glass with steel trim	C27CS22H0B	C28MT27H0B	C27MS22H0B	C17MS32H0B	C17MR02N0B	C17UR02N0B	C1AMG84N0E
OPERATION							
Full Touch with Large colour TFT Clear Text display		•					
Shift Control, Medium colour TFT Clear Text display	•		•	•			
Shift Control, Small TFT Clear Text display					•	Touch control	
NEFF Design Rectractable controls, LCD display							•
KEY FEATURES	•/•	0/0	0/0	0/0	0/0		
Soft close / open door Hot Air cooking	•	•/•	• / •	•/•	• / •		
Home Connect	•	•	•	•	·		
Microwave / Microwave	•	•/•	•/•	•/•	•/•	• /	•/•
Combination Cooking 100% steam / Sous Vide		,	·	· ·	·	<u> </u>	·
Function VarioSteam®							
	_						
Pyrolytic cleaning® EasyClean® / Base Clean	• /	~ /	•	0/0			
EcoClean® liners	• /	• /	• /	•/•			
Electronic control		•	•	roof, back, sides	•	•	
Multi Point Temperature Probe	•	•	•	•	•	•	·
Baking and roasting assistant	•						
Suitable for Seamless Combination® Accessories	•	•	•	•	•		
Telescopic Rail ADDITIONAL FUNCTIONS		ComfortFlex					
Hot Air Gentle / Top & Bottom Heat gentle	•/•	•/•	•/•	•/•	• /		
Top/bottom heat / Bottom heat only	•/•	•/•	•/•	•/•			
Fan & Grill	•	•	•	•	•		•
Full surface grill / Centre surface grill	•/•	•/•	•/•	•/•	•/•		•/
Bread baking	•						
Low temperature cooking Pizza setting	-:	•		•			
Defrost	•	•	•	•			
Plate warming / Keep warm		•/•	• /	• /	• /		
Fast Preheating	•	•	•	•	•		•
PERFORMANCE & TECHNICA	LINFORMATION						
Oven capacity ¹ L	47	45	45	45	45	36	
Energy efficiency rating ¹ Energy consumption	A+						
CircoTherm®1 Energy consumption	0.61						
conventional ¹ Time to cook	0.73						
standard load ¹ mins	46						44
Largest baking sheet area ¹ sq cm Inverter technology ²	1290	1290	1290	1290	1290	•	
Maximum power Microwave (W) ³ / No. of power levels		900/5	900/5	900/5	900/5	900 / 5	900/5
Total connected load / Fuse Rating W	2990 / 13	3600 / 16	3600 / 16	3600 / 16	3600 / 16	1220 / 10	3350 / 16
Cable length cm Turntable diameter mm	150	150	150	150	150	150	180
Ceramic Glass Base							•
Water tank capacity litres							
STANDARD ACCESSORIES							
Wire shelves /	1/1	1/1	1/1	1/1	1/1	/ Glass tray	1 high & 1 low ra

¹ Measured according the EN50304, 65/2014. ² For further information on inverter technology, please go to www.neffhome.com/uk. ³For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more.

MICROWAVE OVENS

Style and convenience built-in

Our built-in microwaves fit seamlessly into your cabinetry. Depending on your chosen model, you'll enjoy handy automatic programmes that suggest ideal cooking times, a full touch TFT display, or a Memory Function that allows you to select your favourite settings with just one touch of a button. Selected microwaves also feature a grill, so you can finish off your comforting lasagne with a layer of beautifully golden cheese.

INVERTER TECHNOLOGY

Inverter Technology delivers microwave power constantly while cooking – other traditional microwaves are only able to deliver maximum power and manage the differing settings by alternating between on and off for specific time periods. This can result in uneven heating or overcooked food and can be especially damaging to more delicate foods or smaller portions.

With Inverter Technology, the microwave delivers power constantly, gradually managing the power levels down over time in order to control the food temperature. This gentle approach to cooking reduces uneven heating or overheated food and is especially beneficial for delicate foods. It may be necessary to adjust cooking times to ensure foods are thoroughly cooked before serving.

NEFF recommends that the maximum power setting be used for heating liquids and the microwave is calibrated to provide a burst of high power initially, before managing the power down in stages to the next level over the first few minutes.



C17GR00N0B

Compact Microwave Oven with Grill and left hinged door

FAST AND VERSATILE

Microwave

with single or compact ovens

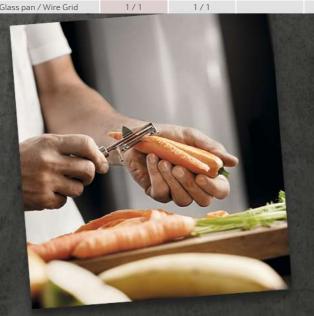
Touch key Shift Control

 $\begin{array}{c} {}^{\text{Cooking}}\\ 2 \end{array} \left[\begin{array}{c} {}^{\text{Shift}}\\ {}^{\text{Control}} \end{array} \right] \left[\begin{array}{c} {}^{\text{Maximum}}\\ {}^{\text{Micrower}}\\ {}^{\text{Power (W)}} \end{array} \right] \left[\begin{array}{c} {}^{\text{Number of }}\\ {}^{\text{Proyar Levels}} \end{array} \right] \left[\begin{array}{c} {}^{\text{Capacity}}\\ {}^{\text{Clustes}} \end{array} \right] \left[\begin{array}{c} {}^{\text{Capacity}}\\ {}^{\text{Clustes}} \end{array} \right] \\ 21 \end{array}$

& Grill

logy, please go to www.neffhome.com/uk. 2For Inverter models, the maximum setting offers a time limited boost option for heating liquids To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W) After a cooling period, the microwave boost option will be available once more.

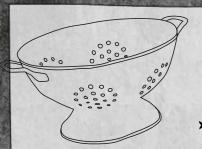




A HELPING HAND IN THE KITCHEN

We never underestimate the convenience of a microwave. Designed to complement with our selected single ovens, it's easy to create a cooking station which perfectly meets your needs.





WARMING DRAWERS

Integrated convenience

With our 29cm warming drawer holding up to 40 plates, a larger size warming drawer is ideal for cooks who regularly entertain family and friends. If a slimmer version is more in-keeping with your space, our 14cm drawers also offer an impressive 12 plate capacity. With the option to melt chocolate, prove bread and keep your meals warm before serving, our warming drawers assist from prep to table.



N17HH20N0B

Warming drawer, compatible with N 90 and N 70 models



Invaluable in any serious kitchen, our warming drawers help at every stage of the cooking process. Ideal for proving, melting, defrosting and keeping cooked meals and crockery warm, our warming drawers perfectly sit below our single and compact ovens.

Combine
N 90/N 70/N 50
drawers with
ovens and compacts
from the same
Collections.





							CONTRACTOR AND ADDRESS.	
COLLECTION		N70 / N90	N70 / N90	N70 / N90	N70 / N90	N70 / N90	N 50	N 50
TYPE		29CM HIGH WARMING DRAWER	14CM HIGH WARMING DRAWER	14CM HIGH WARMING DRAWER	14CM HIGH ACCESSORY DRAWER	14CM HIGH VACUUM DRAWER	29CM HIGH WARMING DRAWER	14CM HIGH WARMING DRAWER
BLACK GLASS WITH STEEL TRIN	4	N17HH20N0B	N17HH10N0B	N17HH11N0B	N17ZH10N0	N17XH10N0	N1AHA02N0B	N1AHA01N0
KEY FEATURES								
Vacuum drawer						•		
Plate warming		•	•	•			•	•
Hold Warm		•	•	•			•	•
Defrost		•	•	•			•	•
Low temperature cooking		•	•	•				
Accessory drawer					•			
Operating indicator light		•	•	•		•	•	•
Electronic control		•	•	•		•		
Rotary temperature control dial		•	•	•			•	•
Touch Control						•		
Number of temperature settings		4	4	4			3	3
Number of vacuum seal time setting	gs					3		
Number of vacuum sealing levels b containers	ags /					3/3		
Glass safety lid						•		
Maximum temperature	°C	80	80	80			80	80
Minimum temperature	°C	40	40	40			40	40
Toughened Glass Base		•	•	•				
PERFORMANCE & TECHNICAL INFOR	RMATION							
INSTALL INDEPENDENTLY		•	•	•	•	•	•	•
Install with compact appliance		N70 / N90	N70 / N90	N70 / N90	N70 / N90	N70 / N90	N 50	N 50
Install with a single oven		N70 / N90	N70 / N90	N70 / N90	N70 / N90	N70 / N90	N 50	N 50
PushPull opening mechanism		•	•	Handle	•	•	•	•
Drawer interior volume	L	52	20	20	21	8	58	23
Interior drawer dimensions HxWx	D mm	242x468x458	95x468x458	95x468x458	102x468x458		250x475x490	100x475x49
Vacuum chamber dimensions HxWxD	mm					95x275x210		
Installation in tall housing or under work surface		•	•	•	•	•	•	•
Maximum weight capacity	kg	25	25	25	15	10	15	15
Total connected laoding	W	810	810	810		320	400	400
Minimum fuse rating	Amps	10	10	10		6	6	6
Cable length	cm	150	150	150		150	150	150
GB plug		•	•	•		•	•	•
STANDARD ACCESSORIES								
Vacumming platform						•		
External vacumming adaptor, hose &	k plugs					•		
Sample vacuuming bags Antislip mat						•		•



BUILT-IN DOUBLE OVENS WITH CIRCO THERM®

The versatility of two cavities

With the convenience of two oven cavities, our built-in double ovens provide any Cookaholic with plenty of cooking space without impacting on kitchen design. Featuring NEFF's CircoTherm® technology in the main oven and Pyrolytic SelfCleaning in both, it's possible to cook different dishes on multiple levels without any intermingling of flavours or mess





U2ACM7HN0B Built-in Double Oven

N 50



Electronic control and temperature display



Pyrolytic SelfCleaning

CircoTherm®

TOP OVEN KEY FEATURES



Efficient

MAIN OVEN KEY FEATURES











COLLECTION	N 50		
BLACK GLASS WITH STEEL TRIM	U2ACM7HN0B*		
WHITE GLASS AND STEEL TRIM	0271011		
OPERATION			
NEFF Design Rectractable controls, LCD display		•	,
KEY FEATURES		Main	2nd
CircoTherm®		3D	
Pyrolytic cleaning		•	•
EasyClean® / Base Clean		• /	
EcoClean® liners (Roof/Back/Sides)			
Electronic control		•	•
Meat Probe		•	
Telescopic Rails	1 x Clip Rail		
ADDITIONAL FUNCTIONS	Main	2nd	
CircoTherm® Gentle		•	
Top/bottom heat / Bottom heat only		•/•	•/•
Circo Roasting		•	
Full surface / Centre surface grill		• /	•/•
Bread baking		•	
CircoTherm® Intensive (Pizza Setting)		•	
Fast preheating		•	
FEATURES		Main	2nd
Energy efficiency index ¹		95.3	120.3
Energy efficiency class ¹		А	В
Energy consumption CircoTherm ¹	kWh	0.81	
Energy consumption conventional ¹	kWh	1.02	0.83
Oven capacity ¹	L	71	34
Time to cook standard load ¹	44	44	
Largest baking sheet area ¹	1290		
Total connected load / Fuse Rating	W	6300	/32
STANDARD ACCESSORIES		Main	2nd
Wire shelves / Universal full width nan		3 /	1

OPERATION						
NEFF Design Rectractable controls, LCD display		•				
KEY FEATURES		Main	2nd			
CircoTherm®		3D				
Pyrolytic cleaning		•	•			
EasyClean® / Base Clean		• /				
EcoClean® liners (Roof/Back/Sides)						
Electronic control		•	•			
Meat Probe		•				
Telescopic Rails		1 x Clip Rail				
ADDITIONAL FUNCTIONS		Main	2nd			
CircoTherm® Gentle		•				
Top/bottom heat / Bottom heat only		•/•	•/•			
Circo Roasting	•					
Full surface / Centre surface grill	Full surface / Centre surface grill					
Bread baking		•				
CircoTherm® Intensive (Pizza Setting)		•				
Fast preheating		•				
FEATURES		Main	2nd			
Energy efficiency index ¹		95.3	120.3			
Energy efficiency class ¹		А	В			
Energy consumption CircoTherm ¹	kWh	0.81				
Energy consumption conventional ¹	kWh	1.02	0.83			
Oven capacity ¹	L	71	34			
Time to cook standard load ¹	44	44				
Largest baking sheet area ¹	12	90				
Total connected load / Fuse Rating	6300 / 32					
STANDARD ACCESSORIES		Main	2nd			
Wire shelves / Universal full width pan		3 ,	/1			

to include Home Connect feature in Winter 2020.
¹ According to Regulation (EU) No 65/2014 (models with integral microwave or steam only are exempt).



N.	50	N	N 50		50	N 50		N	50	N 5	50
U1ACI5HN0B		U1ACE5HN0B		U1ACE2HN0B				J1ACE	4HN0B	J1ACE2	HN0B
						U1ACE2	HW0B				
	•		•	•		•			•	•	
Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nd
3D		3D		3D		3D		3D		3D	
•/•		•/•		•/•		•/•		•/•		•/•	
roof / back / sides	roof / back / sides	roof / back / side	roof / back / sides					back	roof / back / sides		
via Meat probe											
1 x Clip Rail		1 x Clip Rail		1 x Clip Rail		1 x Clip Rail		1 x Clip Rail		1 x Clip Rail	
Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nc
• / •	•/•	• /	•/•	• /	•/•	• /	•/•	•/•	•/•	• /	• /
•		•		•		•		•		•	
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•		•						•		•	
•		•		•		•		•		•	
Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nc
95.3	120.3	95.3	120.3	95.3	120.3	95.3	120.3	94.7	120.3	94.7	120.
А	В	А	В	А	В	Α	В	А	В	А	В
0.81	-	0.81	-	0.81	-	0.81	-	0.71	-	0.71	-
1.02	0.83	1.02	0.83	1.02	0.83	1.02	0.83	0.84	0.83	0.84	0.8
71	34	71	34	71	34	71	34	47	34	47	34
44	44	44	44	44	44	44	44	45	45	45	45
12			90	129		129			290	129	90
5900	7 / 32	5900	7 / 32	5900	/ 32	5900	/ 32	5300	0 / 25	5300	/ 25
Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main	2n
3 /	/ 1	3,	/ 1	3/	1	3/	1	2	/1	2/	1



THE HOB COLLECTIONS



Because every cook has their own unique style

Choosing the right hob to complement your kitchen and cooking style can be challenging. At NEFF we understand the importance of creating a premium, seamless kitchen with appliances that are designed to coordinate with one another. To help you select the perfect kitchen companion, we've categorised all our hobs into easy-to-follow Collections based on product features, control display and design.

N 90

STYLES OF HOBS

- Venting
- FlexInduction
- Gas on Glass

ELECTRIC

THIS COLLECTION CAN INCLUDE*:-

TFT Control

TwistPad® Fire Control

Premium glass on steel frame

Hob Hood Control

Extended FlexInduction

exInduction

ower Move

Power Transfer

GAS

THIS COLLECTION CAN INCLUDE*:-

FlameSelect®

Dual Wok Burner

LED power level display

sidual heat indicator

Residual fleat illuicator

Premium ceramic glass on steel frame

Cast iron pan supports

N 70

STYLES OF HOBS

- FlexInduction
- Quick-Light

Venting

Gas on Steel with black inlay

ELECTRIC

THIS COLLECTION CAN INCLUDE*:-

TwistPad® Control

Touch Control

Bevelled edge glass

Power Move

Power Transfer

GAS

THIS COLLECTION
CAN INCLUDE*:-

ameSelect®

LED power level display

esidual heat indicator

Tempered glass/steel with black inlay

Cast iron pan supports



N 50

STYLES OF HOBS

- CombiZone Induction
- Quick Light
- Gas on Steel

ELECTRIC

THIS COLLECTION CAN INCLUDE*:-

uch Control

Bevelled edge glass

CombiZone induction Ring Zones

GAS THIS COLLECTION

CAN INCLUDE*:
Cast iron supports

Cast iron finish supports

N 30

STYLES OF HOBS

- Induction
- Quick Light
- Gas on Steel

ELECTRIC THIS COLLECTION CAN

INCLUDE*:-

Control Dials

Frameless design

Induction technology

ng Zones

GAS

THIS COLLECTION
CAN INCLUDE*:-

amel pan supports

*The features included in each collection are an overview only. Please ensure that you check the product detail for exact features of each model.

A HOB FOR EVERY COOKING STYLE



Rethink cooking in NEFF's infinite kitchen

A great meal is all about the ingredients and cooking process. And it's the same when it comes to choosing the right hob. If you want flexibility, an electric FlexInduction hob might be what you're after. Or pick one of our innovative gas or fast induction hobs. Can't decide which one? Then the Domino range might be the best hob for you, as it mixes all of the above. There's a NEFF hob for anyone to get creative with.



VENTING HOBS

The 2-in-1 Hob and Hood is here. With freedom from a conventional wall or island hood, our integrated cooktop ventilation allows you to reclaim your space in the kitchen. Offering a FlexInduction cooking surface with powerful extraction, the NEFF Venting Hob is set to create the stylish and sociable kitchen you've always dreamt of.

T58TL6EN2 N90 Venting Hob



CERAMIC HOBS

With their frameless design, our Ceramic hobs standout in any kitchen, and a whole range of options with up to 17 power settings makes preparing the next feast as easy as pie. Better still, our enhanced touch control panel provides full flexibility over your cooking.

T16FD56X0 N50 Ceramic Hob



FLEX INDUCTION HOBS

For sociable cooks who often find themselves juggling multiple pans, a FlexInduction hob provides any size pan, anywhere cooking within the zones. When the zones are activated, pans will receive instant, even and rapid heat transference wherever they are placed. Most hobs within the FlexInduction range are controlled by our innovative and stylish TwistPad Fire® removable and illuminated magnetic dial.

T59TS61N0 N90 FlexInduction Hob with TwistPad Fire®



DOMINO HOBS

Our domino hobs can be mixed and matched to create a cooking station that's all your own. With gas (30cm), Quick-Light ceramic (30cm), FlexInduction (30cm) and Teppan Yaki (40cm) hobs within the range, our Domino hobs can be linked to provide the ultimate versatile cooking experience.

N53TD40N0, N23TA29N0 Domino Hobs



INDUCTION HOBS

If sleek, stylish and clean lines are more in keeping with your kitchen design, our Induction hobs provide a minimalistic and premium look whilst providing a quick and responsive cooking surface. Cooking with an Induction Hob saves energy and is incredibly safe – there is little residual heat once the saucepan is removed from the hob.

T36FB40X0 N50 Induction Hob



GAS HOBS

For traditionalists who prefer to see exactly how much heat is delivered to their pans, gas cooking provides a robust and reliable way to prepare your favourite dishes. You can control your hob by numbers and not by eye with our precise and responsive FlameSelect® heat control feature, available across selected gas hobs.

T27TA69N0 N90 Gas Hob

FINISHES

Ceramic & Induction Hobs



Premium glass on stainless steel trim



Bevelled design trim



Frameless with front bevel



Flushline

Gas Hobs



Ceramic Glass on stainless steel trim



Black tempered glass



Stainless steel finish with panel insert



Steel



Black finish

White finish

We strive to maintain a range of hobs with sizes and finishes to suit all requirements. Choose from a number of options including colour trimmed models to match other NEFF appliances, or variations that blend in naturally with the worktop.

EFFICIENCY

Induction hobs are particularly energy efficient, using around 30% less energy than gas or ceramic hobs. The energy goes directly to the pans and the food inside them, so that almost no energy is lost. And because the heat needed is available much quicker, induction uses less energy than other fuel types.

SAFETY

People have used gas for decades as a quick, easy and safe means to cook. However, constantly changing international standards have brought safety into clearer focus, and as a result we've incorporated effective safety features into many of our gas hobs, like flame control, explained on page 49.

CLEANING

The easiest hobs to clean are ceramic and induction models. Their smooth flat surface is easy to wipe down, and because the temperature of the glass is much lower than other hob types, spillages do not burn on and can be quickly cleaned up.

60CM PLUG&PLAY HOB

The T36FB41X0G is a frameless induction that is designed to work off a standard 13amp plug. This gives the flexibility of being able to install an Induction hob without the need for hard wiring. If you are looking to switch a 60cm hob this is a simple appliance to install.

A HOB TO SUIT EVERY CHEF



UNDERSTANDING INDUCTION COOKING

Heat adjustment at your fingertips

An induction hob provides one of the most efficient methods of cooking. Extremely fast, with the ability to accurately control the power, induction hobs contain a strong electromagnet positioned under the surface of the hob. When a zone is activated and a ferrous metal pan is placed on it, a circuit is created which begins a rapid, even transference of heat to the base of the pan and its contents.

KEY HOB CONTROL FEATURES

AN INDUCTION HOB WILL BOIL A PAN OF WATER ALMOST TWICE AS FAST AS A GAS HOB



FULL TOUCH CONTROL TFT DISPLAY

Exciting and intuitive interaction with the first full-touch TFT FlexInduction hob from NEFF. Simply touch the large colour TFT display on the hob to select the cooking area, choose the power level, and access much more to bring your cooking to life.



TWISTPAD® FIRE

A clever, removable magnetic control dial which includes a stylish illuminating feature. Available across premium FlexInduction hobs.



TWISTPAD®

A clever, removable magnetic control dial available across selected FlexInduction and Induction Hobs.



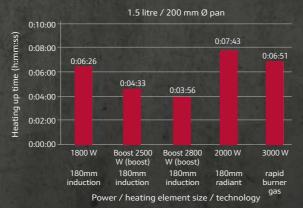
Simply select a zone then swipe your finger across the control panel to select a heat mode.

Bevelled oval controls

Featured on most Domino hob models and various ceramic hobs

HEATING UP TIMES OF DIFFERENT HOBS

Heating up times from 15°C to 90°C according to EN 50304/EN 60350:





INDUCTION HOBS FEATURES & FUNCTIONS



Because every cook has their own unique cooking style

For entertainers, professional cooks or large families, induction cooktops provide a fantastic solution to demanding cooking requirements. The modern design, with clear print lines, supports a variety of pan sizes while reflecting a minimalistic design trend. Proud of its innovations in Induction Cooking, NEFF has a range of features and functions to suit every cooking style.

KEY FEATURES & FUNCTIONS



HOB HOOD CONTROL - Allows you to manage the settings for both the hob and hood, directly from the hob itself.



FLEX INDUCTION – By using a different arrangement of induction coils to cover a wider area, entire zones can be activated and pans placed anywhere within that zone will receive instant, even heat transference.



EXTENDED FLEX INDUCTION – Offering the same benefits as the FlexInduction, extended zones allow you to cook a variety of large roasters and accessories up to 40cm and pots up to 30cm in length.



POWER TRANSFER – Move pots anywhere in the double FlexZone and the setting will automatically move with them. All it takes is one single touch of a button.



POWER MOVE - Divide the hob into three heat zones, each with a different power level so you can easily move a pot between an intense heat at the front, simmering in the middle and a low, keep-warm temperature at the back.



COMBIZONE - Individual yet flexible cooking areas can be used independently or linked together to create an expanded cooking zone large enough for Teppan Yaki plates casserole dishes and griddle pans.



FRYING SENSOR - With 5 selectable temperature settings that hold levels of heat steady, FryingSensor ensures that there's no more burning.

ADDITIONAL FEATURES & FUNCTIONS

MOVE MODE – Utilise the front of your hob to simmer and the back to boil and use either by moving the pan across the zones- by using move mode you can set different temperatures across combi and flex induction

CONTROL PANEL LOCK – A useful safety feature, just switch on the control panel lock to make sure children can't play with the controls.

RESIDUAL HEAT INDICATORS – Primarily a safety feature - 'H' means it's hot enough to continue cooking; 'h' means it's not hot enough to cook, but too hot to

QUICK START - Allows for a quick and immediate start to the cooking process as the hob detects the pan, which then activates the zone.

CONTROL PANEL SUSPENSION – Activates a freeze setting at the touch of a button, allowing the hob to be wiped clean easily and safely.

SAFETY CUT-OUT FACILITY - For added peace of mind, our induction hobs feature a safety cut-out facility which activates if the hob has been in constant use but no settings have been changed for a period of time.

RESTART – Provides full control over the hob by recalling the current used setting for up to four seconds if the hob has been unintentionally switched off by simply pressing the main switch.

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VENTING HOBS



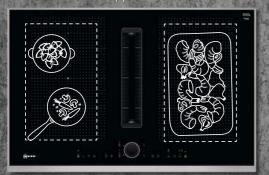
The 2-in-1 hob and hood

With freedom from a conventional wall or island hood, our Venting Hob allows you to reclaim your space in the kitchen. Offering a FlexInduction cooking surface with a powerful, built-in extraction mechanism, the NEFF Venting Hob is set to create the tasteful and modern kitchen that you've always dreamt of. Premium features such as our innovative and stylish magnetic control dial TwistPad® Fire, Double FlexInduction, Hob Hood Control & Power Move come as a standard.

Featured model: T58TL6EN2 N90 Venting Hob

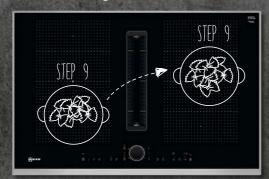
DOUBLE FLEX INDUCTION

Move your pots and pans anywhere within the FlexZone. Their size and shape are automatically detected and heat is applied at their exact location



POWER TRANSFER

Move pots anywhere in the double FlexZone and the setting will automatically move with them. All it takes is a single touch of a button.



A KITCHEN TO BREATHE IN

Selected Venting Hob models offer the following:

Key Design Features

- 80cm Width
- Double FlexInduction
- TwistPad® Fire

Performance Features

- PowerMove
- PowerTransfer
- FryingSensor
- Hob Hood Control

POWER MOVE

Divide the hob into three heat zones, each with a different power level so you can easily move a pot between intense heat at the front, simmering in the middle and a low, keep-warm temperature at the back.





FLEX INDUCTION HOBS



Innovations in flexible cooking

With the majority of Flex Induction hobs featuring TwistPad® operation, simply point and twist the removable dial towards your cooking zones to activate, or upgrade to the TwistPad® Fire and control both the hob and hood settings on your integrated appliance. Once you've finished cooking, the magnetic dial can simply be removed for a sleek, premium cook top finish. If you're looking for the ultimate feature navigation, choose a FlexInduction hob with our innovative large high-resolution colour TFT display. Available on selected models, our most premium control display guides you easily through the menu, and its high contrast screen makes for a stunning worktop design.



FLEX INDUCTION IS PERFECT FOR ANY SIZE PAN, ANYWHERE COOKING



FLEX INDUCTION EXPLAINED

By using a different arrangement of induction coils to cover a wider area, entire zones can be activated and pans placed anywhere within that zone will receive instant, even heat transference. This will put an end to juggling hot pans for space on the hob when cooking large dinners or multiple

FlexInduction uses the same basic technology as standard NEFF induction hobs, which means these models also benefit from significantly lower surface temperatures. Because the entire space can be used efficiently, pans can be placed towards the rear of the zones, lessening the likelihood of accidents due to protruding handles. This makes FlexInduction one of the safer options for families with toddlers or young children.

Our FlexInduction design layout offers a larger zone (approximately 24 x 40cm) to cater for bigger pans, presenting more flexibility in pan size selection and positioning.

TwistPad® fire

Featuring a unique, illuminated and removable dial, our TwistPad® Fire control feature has been designed to react to pans bubbling away quickly and easily. Simply point and twist the clever magnetic dial towards your cooking zones to activate and adjust the heat accordingly.

Available with selected FlexInduction hobs, TwistPadFire® makes controlling your hob easier, and more stylish, than ever before.

Available on selected FlexInduction and Venting Hobs.

INDUCTION HOBS



Fast and flexible

Are you fond of exploring new and untried recipes and tastes? Our range of induction hobs let you indulge each and every second of the cooking experience. Featuring innovative performance and design features such as CombiZone, FryingSensor and Touch Control, our Induction hobs deliver heat directly to where you need it and offer a sleek, stylish look to any kitchen.



WHY CHOOSE INDUCTION COOKING

STYLISH

Ceramic induction hobs are sleek, shiny and smooth – they complement the minimal, uncluttered lines of today's stylish kitchens.

FAST

The speed of induction cooking is one of its major benefits. Cooking zones heat up remarkably quickly and if a boost of power is required it can be easily transferred from zone to zone.

RESPONSIVE

Induction hobs are extremely controllable; as soon as a saucepan is removed it breaks the circuit and diffuses heat instantly.

Featured Model: T48PD23X2 N50 80cm Induction Hob

EASY TO USE

The flat, non-porous surface can be wiped over quickly, with areas around the circular zones remaining cool even during cooking. That way, if food spills or boils over it won't ever get burnt on to the surface.

ENERGY EFFICIENT

Induction hobs are extremely energy efficient with the added advantage of saving money on electricity bills. The precise amount of energy needed is only ever used as just the base of the pan heats up.

SAFE TO USE

A feature on all of our induction hobs, automatic pan recognition 'senses' and subsequently only heats up saucepans with a smooth, flat base, suitable diameter and ferrous metal content. This ensures that the hob will not heat up items like metal spoons accidentally left on induction zones, for added peace

Note: Only saucepans made of ferrous metal are suitable for use on our induction hobs



DOMINO HOBS

Bespoke solutions for creative cooks

Our Domino hobs can be mixed and matched to create a cooking station that's all your own. With gas (30cm), Quick-Light ceramic (30cm), FlexInduction (30cm and 80cm) and Teppan Yaki (40cm) hobs within the range, our Domino hobs can be linked to provide the ultimate cooking experience. If you know exactly how you like to cook but prefer an additional zone for those speciality dishes, it's also possible to mix a full sized hob with an extra Domino zone.

HOW DO YOU LIKE TO COOK? WITH NEFF DOMINO HOBS, THE OPPORTUNITIES ARE ENDLESS ...

DOMINO DOUBLE

DOMINO HOB

GAS DOMINO HOB

DOMINO TRIPLE

DOMINO HOB

TEPPAN YAKI

GAS DOMINO HOB



Example combination, Double Combination shows a FlexInduction Domino Hob with a Domino Gas Hob.



Example combination. Triple Combination shows a FlexInduction Domino Hob, Teppan Yaki and a Domino Gas Hob.

FLEXINDUCTION

FLEX INDUCTION HOB





Example combination, Hob Combination shows a 80cm FlexInduction Hob with Teppan Yaki.

USING A GAS HOB



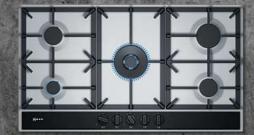
The original re-imagined

Cooking with gas is a tried and tested medium. Its reliability, responsiveness and versatility have earned it the loyalty of both amateur and professional cooks alike. Our new range of gas hobs now feature FlameSelect®, innovative technology that gives you more control options to select precise heat to suit whatever your are cooking.

BECAUSE IT'S SO RESPONSIVE AND CONTROLLABLE, GAS IS STILL THE NUMBER ONE CHOICE FOR MANY NEFF CUSTOMERS.

THE NEFF GAS HOB RANGE

With gas, each pan requires its own burner to receive heat, so consideration needs to be taken over the average usage that the hob will receive and how many burners are going to be used. We provide three widths of gas hob, with a range of four and five gas burners. Some come with a larger wok burner as standard, but many models have a wok support available as an accessory.



90cm 5 burner extra-wide hob



70cm 5 burner wide hob



BENEFITS OF A CERAMIC GLASS GAS HOB

Ceramic glass gas hobs feature a range of additional benefits over tempered glass hobs. In terms of safety, they have extra heat resistance and are ultra durable. They feature low-profile, one-piece burners which clean easily and always look trim and streamlined. The glass used is also exceptionally strong which keeps the thickness down to just 4mm. Finished with high precision, bevelled edges and mounted on a steel frame, they come complete with pan supports.



FLAME SELECT®

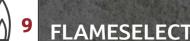


Gas cooking has never been more precise

With FlameSelect®, the gas flame adapts to the dish and not the other way around. Whether you're searing a steak, boiling pasta, or simmering a roast, you can set the heat just as you would with an electric hob. Select one of the 9 heat levels available and you can see how the flame becomes larger or smaller just as you need it. For the first time ever, cooking with gas is as easy as cooking on an electric hob.



CONTROL YOUR HOB BY NUMBERS, NOT BY EYE





HOW DOES IT WORK?

With innovative and patented valve technology, our FlameSelect® gas hobs can regulate the gas output precisely in levels from 1 to 9. The power levels can then be set in proportional steps exactly like the power setting of an electric hob. Additionally, the control dials are accentuated with printed numbers in order to clearly highlight the chosen power levels.



THE FIRST GAS HOB TO ADAPT ITSELF TO ANY DISH



GAS HOBS FEATURES & FUNCTIONS

A true favourite amongst passionate cooks

Searing, boiling and flambéing on flames resonates with the primal cook in all of us. NEFF gas hobs combine the style and reliability that cooks expect from this powerful method of cooking. Proud of its innovations in Gas Cooking, NEFF has a range of features and functions to suit every cooking style.



KEY FEATURES & FUNCTIONS



FLAMESELECT® – Cook everything just right with 9-level FlameSelect®. With FlameSelect® the gas flame adapts to your cooking, offering precise control every time. For the first time ever, cooking with gas is as easy as cooking on an electric hob.

POWER LEVEL DISPLAY – Some gas hobs benefit from a host of features that are usually found on ceramic hobs, including an LED display. The residual heat indicator displays if there is any residual heat on the hob. In the event of a problem with the individual burner the indicator lights also act as warning lights.

HIGH SPEED BURNERS – Provide a surge of extra power; particularly useful for boiling a large pan of water quickly.

WOK BURNER – The secret of Chinese stir fry cooking is heat and speed. Our Domino wok (N23TA29N0) delivers 6.0kW, one of the most powerful on the market.

FLAME CONTROL – The flame failure safety device shuts down the supply of gas to the hob if the flame goes out for any reason. The automatic reignition uses a heat sensor to detect if the flame goes out and, if so, will automatically attempt to reignite.

CAST IRON PAN SUPPORTS – Firmly hold the pan above the flame, leaving space between the base and the burner. They're used on the majority of our models because of their robust and sturdy nature and tolerance to prolonged contact with heat.

EASY GRIP CONTROLS – Ergonomically designed to be gripped and turned easily, even with wet or greasy hands.

SIMMER SETTING – Excellent for slow simmering, almost all of our gas hobs have a very low burner with a maximum of just 1.0kWh.

HOB ACCESSORIES



We've carefully designed a range of cooking accessories to allow you to get the most out of your hob. From robust saucepans to creative cooking solutions for our FlexInduction hobs, there's lots of ways to try something new with NEFF.

ALL THE TOOLS FOR ANY EAGER COOKAHOLIC



Z9416X2 (accessory number) 00576158 (part number)



Z9417X2 (accessory number) 00575951 (part number)

FLEX INDUCTION ACCESSORIES

Spanning the length of your FlexInduction zone, our accessories are designed to inspire you in the kitchen. From everyday cooking to theatrical displays, there's an accessory to bring out the best in your favourite dishes.

GRIDDLE PLATE

Ideal for cooking steaks, fish, flatbreads and sliced vegetables, an induction griddle plate offers considerably more flexibility than a standard square griddle pan. All accessories within our induction range are easy to clean and dishwasher safe. Surface area: 41.5×26.5 cm

TEPPAN YAKI

Surface area: 41.5 x 26.5cm

Inspired by Japanese cooking, our Teppan Yaki plates are a stylish way to cook meat, fish and vegetables. Ideal for sociable cooking, Teppan Yaki plates provide even heat transference for delicious, impressive dishes.

SAUCEPANS

Ferrous metal saucepans are required for use on an induction hob. To check if a saucepan can be used with an induction hob use our quick magnetic test shown below. NEFF saucepans have been tried and tested to ensure that they offer optimum performance with NEFF hobs.



In most cases if the magnet sticks, the pans are made from ferrous metal and are therefore likely to be suitable for use on induction hobs.



OVAL ROASTER AND STEAMER RACK

With our roaster and steam accessory, it's possible to steam on a NEFF induction hob too. Ideal for preparing delicate fish and vegetables, steam cooking is a great way to prepare healthy, nutritious dishes. Oven and dishwasher safe.



Z9410X1 (roaster accessory number) 00573879 (roaster part number)



Z9415X1 (steam rack accessory number) 00576118 (steam rack part number)

50 neff-home.com/uk/

3 stages

220-240

11,100

110

kW/mm 2.60 300x240

kW/mm

kW/mm

kW/mm

kW/mm

kW/mm

kW/mm

max. kW

max. kW

kW/mm 2.20 200x240 2.20 200x230

kW/mm 2.20 200x240 2.20 200x230

kW/mm 2.20 200x240 2.20 200x230

kW/mm 3.30 400x240 3.30 400x230

kW/mm 3.30 400x240 3.30 400x230

3.70

3.70

3.70

2.20 200×240 2.20 200×230

DESIGN Width

Style

KEY FEATURES Home Connect

Power Move

Frying Sensor

Power Boost

Number of Flex Induction zones Extended Flex Induction Zone Number of Combi Induction zones

Number of individual zones

Energy Consumption Display

Maximum power output

Rear left Flex Induction zone

Rear right Flex Induction zone

Front left Flex Induction zone

Front right Flex Induction zone

Extended Flex Induction rear left Extended Flex Induction rear right

Rear left zone – with Power Boost

Front centre zone – with Power Boost max. kW

Front left zone – with Power Boost max. kW

Electrical cable length

Timer with automatic switch off for each zone

PERFORMANCE / TECHNICAL INFORMATION

Pan Boost

FEATURES

Power levels

Digital display

Count up Timer QuickStart

Nominal voltage

Rear left zone

Rear right zone

Rear centre zone

Front centre zone

Front left zone

Front right zone

Flex Induction zone left

Flex Induction zone right

GB plug

Hob-Hood Control

5" Full Touch colour display with Dish Categories

Control position / type

3 stages

5 settinas

17

220-240

7,400

110

3.30 300×300

3.30 300x300

3.70

3.70

3.70

3.70

VENTING HOBS

The 2-in-1 hob and hood is here

Discover our new range of Venting Hobs, designed with flexibility in mind. With more options to use and install, packed with features, and phenomenally quiet too, you just need to focus on creating.

T58TL6EN2 Flex Induction Venting Hob

Integrated hood Flex Induction zone



DESIGN PERFORMANCE









T48TD7BN2

Flex Induction Venting Hob (702mm model also available T47TD7BN)

Integrated hood



DESIGN PERFORMANCE

ğ	Width (cm)	Induction	Co
	480 ▶	(IN)	



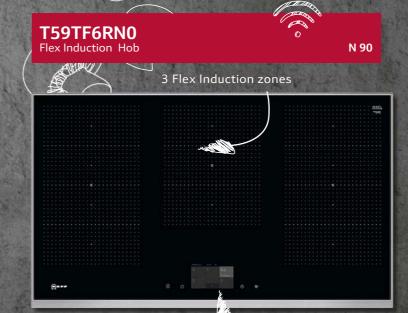
1	No. of Induction Zones	Touch Contro
	(4)	h
	30 40 6	SHAR

НОВ ТҮРЕ				VENTIN	IG HOBS	5	
COLLECTION		N	90	N 70		N 70	
MODEL NO.		T58T	L6EN2		D7BN2		D7BN2
DESIGN							
Width	mm	826	mm	826	imm	708	lmm
Control position/type			nt/ adFire®	Touch	Control	Touch	Control
7.			Glass on	Dromium	Glass on	Dromium	Glass on
Style			eel		eel		eel
KEY FEATURES							
Home Connect		•	•				
Integrated extractor		- "			•		•
Automatic extraction Frying Sensor		,	sor based		o-On		o-On
Digital display		5 561	tings	4 50	ttings •	4 500	tings
Power Move		3 st	ages	2 st	ages	2 st	ages
Power Transfer automatic setting transf	fer		•		,		
Flex Induction			•				
Number of Flex Induction zones		:	2				
Combi Zone Induction				2: Left	& Right	2: Left	& Right
HOB FEATURES							
Number of individual zones			4	1-	4		4
Power levels / Power Boost Energy Consumption Display		1/	•	17	•	1/	•
Timer with automatic switch off for each	h zone /				. ,		,
Count up Timer		•	/ ●	•	• /	•	/
HOOD FEATURES							
Climate Control sensor			•				
Power levels			ntensive		Intensive		ntensive
Automatic intensive revert setting			nutes		inutes		nutes
Automatic after running Dishwasher safe grease filter cassette w	vith		minutes 200ml		200ml		minutes 200ml
spillage collection	VICII		acity		pacity		acity
Dishwasher safe spillage overflow collect	ctor	700ml	capacity	700ml	capacity	700ml	capacity
Electronic grease filter / cleanAir filter		•	/ ●	•	/ ●	•	/●
saturation indicators SAFETY FEATURES							
Two stage residual heat indicators			•		•		•
Safety lock			•		•		•
Automatic pan recognition			•		•		•
Timed safety switch off			•		•		_
			•		•		•
PERFORMANCE / TECHNICAL INFORMAT	TION – HOB						•
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp	out V/W		0 / 7,400		0 / 7,400		0 / 7,400
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length	out V/W	1	10	1	10	1	10
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone	out V/W cm kW/mm	2.20	10 200x240	2.20	10 190x210	2.20	10 190x210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone	out V/W cm kW/mm kW/mm	2.20 2.20	10 200×240 200×240	2.20 2.20	10 190x210 190x210	2.20 2.20	10 190×210 190×210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone	cm kW/mm kW/mm kW/mm	2.20 2.20 2.20	10 200x240 200x240 200x240	2.20 2.20 2.20	10 190x210 190x210 190x210	2.20 2.20 2.20	10 190×210 190×210 190×210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone	out V/W cm kW/mm kW/mm	2.20 2.20	10 200×240 200×240	2.20 2.20	10 190x210 190x210	2.20 2.20	10 190×210 190×210 190×210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone	cm kW/mm kW/mm kW/mm kW/mm	2.20 2.20 2.20 2.20 2.20	200×240 200×240 200×240 200×240	2.20 2.20 2.20 2.20 2.20	10 190×210 190×210 190×210 190×210	2.20 2.20 2.20 2.20 2.20	10 190x210 190x210 190x210 190x210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left	cm kW/mm kW/mm kW/mm kW/mm kW/mm	1 2.20 2.20 2.20 2.20 2.20 3.30 3.30	200x240 200x240 200x240 200x240 200x240 400x240	2.20 2.20 2.20 2.20 2.20 3.60 3.60	10 190×210 190×210 190×210 190×210 380×210	1 2.20 2.20 2.20 2.20 2.20 3.60 3.60	10 190x210 190x210 190x210 190x210 380x210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost	kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW	1 2.20 2.20 2.20 2.20 3.30 3.30 3.70	10 200x240 200x240 200x240 200x240 400x240 400x240	2.20 2.20 2.20 2.20 2.20 3.60 3.60 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210	1 2.20 2.20 2.20 2.20 3.60 3.60 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA	kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW	1 2.20 2.20 2.20 2.20 3.30 3.30 3.70 3.70	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70	2.20 2.20 2.20 2.20 2.20 3.60 3.60 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70	2.20 2.20 2.20 2.20 2.20 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating	kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW	1 2.20 2.20 2.20 2.20 3.30 3.30 3.70 3.70	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70	2.20 2.20 2.20 2.20 2.20 3.60 3.60 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70	2.20 2.20 2.20 2.20 2.20 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹²	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW	1 2.20 2.20 2.20 2.20 3.30 3.30 3.70 3.70	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70	2.20 2.20 2.20 2.20 2.20 3.60 3.60 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70	2.20 2.20 2.20 2.20 3.60 3.60 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minir	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹²	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70	2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 153 500	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minit Ducted / Recirculating power level Maximum sone power level Max	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW max.kW.TION - EXTR	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B	2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 190x210 380x210 /3.70 /3.70 B /139 /557	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 153 500	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minir Ducted / Recirculating power level Maxi Ducted / Recirculating power level Inter	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum imum issive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR 154 500 622	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B	2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70	10 190x210 190x210 190x210 190x210 190x210 380x210 /3.70 /3.70 B /139 /557	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 153 500 622	10 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone front right flex Induction zone flex Induction zone flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Noise level (sound power) based on of Ducted / Recirculating power level Minir	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR 154 500 622 W1.3 42 69	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 615 / 41 / 68	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 169 551 684 42 69	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 153 500 622 42 69	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone front right flex Induction zone flex Induction zone left flex Induction zone eftex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Noise level (sound power) based on conducted / Recirculating power level Minir Ducted / Recirculating power level Minir	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR 154 500 622 W1.3 42 69 74	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 500 / 615 / 41 / 68 / 72	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 169 551 684 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68 / 72	1 2.20 2.20 2.20 3.60 3.70 3.70 153 500 622 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minin Ducted / Recirculating power level Inter Noise level (sound power) based on of Ducted / Recirculating power level Minin Ducted / Recirculating power level Inter Motor power	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR 154 500 622 W1.3 42 69 74	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 615 / 41 / 68	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 169 551 684 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68	1 2.20 2.20 2.20 3.60 3.70 3.70 153 500 622 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minin Ducted / Recirculating power level Inter Noise level (sound power) based on of Ducted / Recirculating power level Minin Ducted / Recirculating power level Inter Motor power OPTIONAL ACCESSORIES	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR 154 500 622 W1.3 42 69 74 1	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 500 / 615 / 41 / 68 / 72 70	1 2.20 2.20 2.20 2.20 3.60 3.70 3.70 169 551 684 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68 / 72 70	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 153 500 622 42 69 74 1	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72 70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost FREFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹.² Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Noise level (sound power) based on o Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Motor power OPTIONAL ACCESSORIES Set of three pans Rectagular roasting pan with lid	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 3.70 ACTOR 154 500 622 69 74 1 294	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 5.00 / 615 / 41 / 68 / 72 70 3SE0	1 2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70 169 551 684 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68 / 72 / 70 33SE0	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 153 500 622 42 69 74 1 294	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72 70 3SE0
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹.² Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Noise level (sound power) based on of Ducted / Recirculating power level Minir Ducted / Recirculating power level Minir Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Noise level (sound power) based on of Ducted / Recirculating power level Inter Motor power OPTIONAL ACCESSORIES Set of three pans Rectagular roasting pan with lid (approx. 320x200mm)	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 3.70 ACTOR 154 500 622 69 74 1 294	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 500 / 615 / 41 / 68 / 72 70	1 2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70 169 551 684 42 69 74	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68 / 72 70	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 153 500 622 42 69 74 1 294	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72 70
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost FREFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹.² Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Noise level (sound power) based on o Ducted / Recirculating power level Minir Ducted / Recirculating power level Inter Motor power OPTIONAL ACCESSORIES Set of three pans Rectagular roasting pan with lid	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 ACTOR 154 500 622 W1.3 42 69 74 1 294 294	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 5.00 / 615 / 41 / 68 / 72 70 3SE0	1 2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70 169 551 684 42 69 74 1	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68 / 72 / 70 33SE0	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 153 500 622 42 69 74 1 294 294	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72 70 3SE0
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minit Ducted / Recirculating power level Inter Noise level (sound power) based on o Ducted / Recirculating power level Minit Ducted / Recirculating power level Inter Noise level (sound power) based on o Ducted / Recirculating power level Inter Motor power OPTIONAL ACCESSORIES Set of three pass Rectagular roasting pan with lid (approx. 320x200mm) Steamer pan insert of use with	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 3.70 ACTOR 154 500 622 W1.3 42 69 74 1 294 294	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 500 / 615 / 41 / 68 / 72 70 3SE0 10X1	1 2.20 2.20 2.20 2.20 3.60 3.60 3.70 3.70 169 551 684 42 69 74 1	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 139 / 557 / 618 / 41 / 68 / 72 / 70 33SE0 410X1	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 153 500 622 42 69 74 1 294 294	10 190x210 190x210 190x210 190x210 190x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72 70 3SE0 10X1
PERFORMANCE / TECHNICAL INFORMAT Nominal voltage / Maximum power outp Electrical cable length Rear left flex Induction zone Rear right flex Induction zone Front left flex Induction zone Front right flex Induction zone flex Induction zone left flex Induction zone left flex Induction zone right Rear left / right zone – with Power Boost Front left / right zone – with Power Boost PERFORMANCE / TECHNICAL INFORMA Extractor energy efficiency rating Extraction Rate in m³/h¹² Ducted / Recirculating power level Minit Ducted / Recirculating power level Inter Noise level (sound power) based on of Ducted / Recirculating power level Minit Ducted / Recirculating power level Inter Motor power OPTIONAL ACCESSORIES Set of three pans Rectagular roasting pan with lid (approx. 320x200mm) Steamer pan insert of use with Z9410X1 roasting pan	cm kW/mm kW/mm kW/mm kW/mm kW/mm kW/mm max.kW max.kW minum insive dB(A) re 1 pi	1 2.20 2.20 2.20 2.20 3.30 3.70 3.70 3.70 ACTOR 154 500 622 W1.3 42 69 74 1 294 294 294 294	10 200x240 200x240 200x240 200x240 400x240 400x240 / 3.70 / 3.70 B / 150 / 500 / 615 / 41 / 68 / 72 70 3SE0 10X1 15X1	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 42 69 74 294 294 294	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 /3.70 /3.70 B /139 /557 /618 /41 /68 /72 70 -33SE0 -10X1 -15X1	1 2.20 2.20 2.20 3.60 3.60 3.70 3.70 153 500 622 42 69 74 1 294 294 294 294	10 190x210 190x210 190x210 190x210 190x210 380x210 380x210 / 3.70 / 3.70 B / 161 / 528 / 644 / 41 / 68 / 72 70 3SE0 10X1 15X1
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FLEX INDUCTION HOBS

The joy of flexible cooking

Flex Induction offers creative cooks the ultimate freedom. With enlarged cooking spaces, the whole zone becomes you cooking canvas. Enjoy innovative controls such as the large high-resolution colour TFT display that guides you easily through the menu, and its high contrast screen makes for excellent legibility.



DESIGN PERFORMANCE









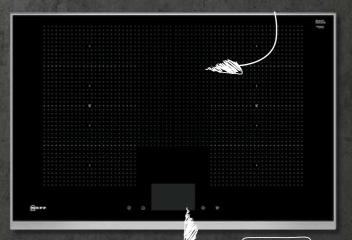


TFT DISPLAY

N 90

T68TF6RN0

2 Flex Induction zones



DESIGN PERFORMANCE













FLEX INDUCTION HOBS

Point, twist and remove for cleaning -TwistPad® offers the ultimate control

Our Flex Induction hobs are created to respond to your way of cooking. Delivering heat exactly where it's needed, Flex Induction is a truly liberating way to prepare your favourite dishes. With a range of griddle pans and Teppan Yaki grill plates available from the NEFF online store, creative cooking has never been easier. With the majority of Flex Induction hobs featuring TwistPad® operation, simply point and twist towards your cooking zones to activate, or upgrade to the TwistPadFire® and control both the hob and hood settings on your integrated appliance. Once you've finished cooking, the magnetic TwistPad® dial can simply be removed for a sleek, stylish cook top finish.

T59TS61N0

Flex Induction Hob (918mm width)

3 Flex Induction zones



THE JOY OF FLEXIBLE COOKING

SIGN PERFORMANCE

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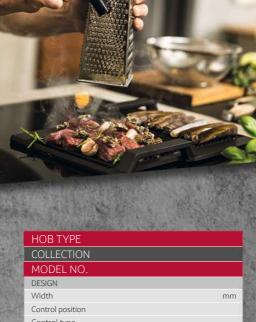
DESIGN PERFORMANCE











Control position Control type Style KEY FEATURES Home Connect HobHood Control 5' Full Touch colour display with Dish Categories Power Move Automatic setting transfer Frying Sensor Power Boost Pan Boost Number of Flex Induction zones Extended Flex Induction Zone Number of Combi Induction zones FEATURES Number of individual zones Power levels Digital display Timer with automatic switch off for each zone Count up Timer QuickStart Energy Consumption Display PERFORMANCE / TECHNICAL INFORMATION Nominal voltage Maximum power output	HOB TYPE	
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2.20	200×240	2.20	200×240	2.20	200×230	2.20	200×240	2.20	200×240
2.20	200×240	2.20	200×240	2.20	200x230	2.20	200×240	2.20	200×240
3.30	300×240	3.30	300x240						
2.20	200×240	2.20	200×240	2.20	200×230	2.20	200×240	2.20	200×240
2.20	200×240	2.20	200×240	2.20	200x230	2.20	200×240	2.20	200×240
3.30	400×240	3.30	400×240	3.30	400x230	3.30	400×240	3.30	400×240
3.30	400x240	3.30	400x240	3.30	400x230	3.30	400×240	3.30	400×240
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				3.30	300x300				
				3.30	300x300				
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3	.70	3	.70						
3	.70	3	.70	3	3.70	3	.70	1	3.70
	70								



Heat adjustment at your fingertips

Are you fond of exploring new and untried recipes and tastes? Our range of induction hobs lets you indulge each and every second of the cooking experience. Our FlexInduction hobs allow you to move your cookware freely around on the hob. The pots are automatically detected and heat applied where it's needed. But there's more to our hobs to guide you to a tasty result. Take the TwistPadFire® which puts heat at your fingertips. A simple rotating motion with your index finger allows you to set the

T59FT50X0 Flex Induction Hob (918mm width)

N 70

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DESIGN PERFORMANCE

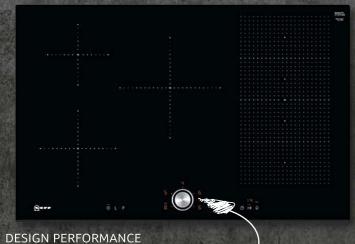






T58FT20X0 Flex Induction Hob (826mm width)

N 70



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COLLECTION Width Control type KEY FEATURES Home Connect Hob-Hood Control 5" Full Touch colour display with Dish Categories Power Move Automatic setting transfer Frying Sensor Power Boost Pan Boost Number of Flex Induction zones Extended Flex Induction Zone Number of Combi Induction zones Number of individual zones Power levels Digital display Timer with automatic switch off for each zone Count up Timer QuickStart Energy Consumption Display PERFORMANCE / TECHNICAL INFORMATION Electrical cable length Rear left FlexInduction zone - power Rear left zone - power Rear right FlexInduction zone - power kW/mm kW/mm kW/mm kW/mm Front left FlexInduction zone - power kW/mm kW/mm FlexInduction Zone left - power kW/mm kW/mm kW/mm kW/mm kW/mm

Front Centre zone - with powerBoost

(max. kW)















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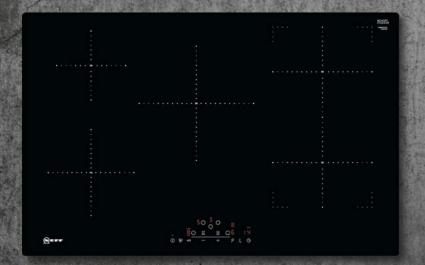
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918	Bmm	80	2mm	82	6mm	60	06mm	59	2mm	80	2mm	59	2mm
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2.20	200 220	2.20	2/0	2.20	2/0					2.20	2/0	1.40	145
3.30	300×230	2.20	240	2.20	240					2.20	240		
2.20	200×230					2.20	190x240	2.20	190×240			2.20	190×240
2.20	2008230	1.80	180	1.80	180	2.20	1308240	2.20	1308240	1.80	180	2.20	1908240
2.20	200×230	2.20	200x210	2.20	200×210	2.20	190×240	2.20	190×240	2.20	200×210		
2.20	200X230	2.20	2002210	2.20	2002210	2.20	1302240	2.20	1508240	2.20	200210	2.20	210
3.30	400×230					3.30	380×240	3.30	380x240			3.30	380x240
3.30	400x230	3.30	400x210	3.30	400×210	3.30	380x240	3.30	380x240	3.30	400×210	3.50	3007240
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INDUCTION & **CERAMIC HOBS**



Sleek, stylish & responsive - the perfect addition to a contemporary kitchen

Our induction hobs deliver heat exactly where you need it with little residual heat. This makes induction cooking one of the safest and most efficient modes of cooking around. Offering an extra-wide cooking surface and Full Touch Control operation, this hob is created with passionate, experimental cooks in mind.





DESIGN PERFORMANCE

Width (cm)	TwistPad®
490 ▶	Gh.





HOB TYPE
COLLECTION
MODEL NO.
DESIGN
Width
C + 1 32

DESIGN	
Width	mn
Control position	
Control type	
Style	
KEY FEATURES	
HomeConnect	
Hob-Hood Control	

FEATURES

Number of individual zones Digital display

Timer with automatic switch off for each zone Count up Timer

OuickStart

EN ONMANCE / TECHNICAL IN ONMATION	
Nominal voltage	
Maximum power output	
Electrical cable length	(

Electrical cable length	CI
GB plug	
Rear left FlexInduction zone - power	kW/mr
Rear left zone - power	kW/mr
Rear right FlexInduction zone - power	kW/mr
Rear right zone - power	kW/mr
Rear Centre zone - power	kW/mr
Front Centre zone - power	kW/mr
Front left FlexInduction zone - power	kW/mr
Front left zone - power	kW/mr
Front right FlexInduction zone - power	kW/mr
Front right zone - power	kW/mr
FlexInduction Zone left - power	kW/mr
FlexInduction Zone right - power	kW/mr
Extended FlexInduction rear left - power	kW/mr
Extended FlexInduction rear right - power	kW/mr
CombiZone left - power	kW/mr
CombiZone right - power	kW/mr
Rear left zone - with powerBoost	(max. kW

FOR EVERY FORM OF PASSION













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1.40	145	2.20	210x190	1.40	145	2.20	210x190	1.80	180	1.80	180
1.40	145	2.20	2100130	2.20	210×190	2.20	210/130	1.00	100	1.00	100
2.20	210×190	1.40	145	2.20	210/130	1.40	145	1.40	145	1.40	145
2.20	240	2.20	240	2.20	240						
1.80	180	2.20	210×190	1.80	180	2.20	210×190	1.80	180	1.80	180
2.20	210×190	1.80	180	2.20	210×190	1.80	180	2.20	210	2.20	210
		3.6	210×380								
3.6	210x380	3.0	2100300	3.6	210x380	3.6	210x380				
	.20	2	20		2.20		3.10	3.	10	3.1	00
	.70		.70		3.70		.20	2.		2.:	
	.70		.70		3.70						
3	.10	3	3.10	3	3.10	3	.70	3.	10	3.0	00
3	.70	3	.70	3	3.70	3	.70	3.	70	3.0	00

QUICK-LIGHT HOBS



Quick by name, quick by nature

With their frameless design, our Ceramic hobs stand out in any kitchen, and a whole range of options with up to 17 power settings makes preparing the next feast as easy as pie. And as cooking is all about creativity and individual taste, our enhanced touch control panel provides full flexibility over your cooking.



经验证的				-				E T	
	ALL WALLS	CALL STA	2 4		1 - 1 des	A PART OF THE PART	S ALL	The Control	20 3 California
HOB TYPE			710000000			HT HOBS			
COLLECTION		N 7	70	N !	50	N	50	N	30
MODEL NO.		T18FD	36X0	T16FD)56X0	T10B	40X2	T16FI	K40X0
COLOUR									
Width	mm	802r	mm	592	!mm	592	mm.	592	2mm
Control position		Fro	nt	Fro	ont	Fre	ont	Si	ide
Control type		Touch c	ontrol	Touch o	control	Touch	control	Contro	ol dials
Style		Bevelled fr	ront edge	Bevelled f	ront edge	Bevelled f	front edge	Fram	neless
FEATURES									
Number of individual zones		4		4	4		4	4	4
No. of dual zones		2		1	1				
No. of extendable zones		1							
Power Boost		•		•	•				
Pan Boost		•		•	•				
Power levels		17	7	1	7	1	7	1	17
Digital display		•		•	•	•	•		•
Timer with automatic switch off for each zo	one	•			•		Þ	•	•
Keep warm function		•		•	•				
Wipe protection function		•		•	•				
SAFETY FEATURES									
Main on/off switch		•	,	•	•		Þ		•
Two-stage residual heat indicators		•		•	•		•		•
Safety lock		•	,	•	•		•		•
Timed safety switch off		•		•	•		•		•
PERFORMANCE/TECHNICAL INFORMATION									
Nominal voltage	V	220-2		220-			-240		-240
Maximum power output	W	9,30		7,0			500		500
Electrical cable length	cm	110	0	11	10	1	10	1	10
GB plug									
Rear left zone	kW/mm	1.2	145	2.0	180	2	180	2.2	210
Rear right zone	kW/mm			1.2	145	1.2	145	1.2	145
Rear centre zone	kW/mm	1.7-2.4	230						
Front centre zone	kW/mm								
Front left zone	kW/mm	0.8-2.1	210	1.2	145	1.2	145	1.2	145
Front right zone	kW/mm	1.8-2.6	265	0.8-2.1	210	2.2	210	2	180
Rear left zone – with Power Boost	max. kW								
Rear right zone – with Power Boost	max. kW								
Rear centre zone – with Power Boost	max. kW	3.4	4						
Front centre zone – with Power Boost	max. kW								
Front left zone – with Power Boost	max. kW								
Front right zone – with Power Boost	max kW	2.6	6	2	6				

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumptio 14.6kW power output (20A); Current management options for 16A, 13A or 10A connection. *MasterPartner® and AAR product only.



DOMINO HOBS



Mix and match your own unique hob

NEFF Domino hobs allow you to combine different cooking zones to create a hob which reflects how you like to cook. With the option to mix and match our gas, Flex Induction and Teppan Yaki Domino hobs, cooking variety is made possible without taking up too much of your work surface. Offering a contemporary Japanese-inspired mode of cooking, our Teppan Yaki Domino hob is designed for direct contact cooking. Ideal for fish, meat and vegetables, try combining with a gas or induction hob to create a truly creative hob.

Connecting Your Domino Hobs It's simple to mix and match your Domino cooking zones using our connecting links accessory kit (Z9914X0). With a brushed steel design, our connecting kit creates a stylish and flexible hob effect.



COMPLETE FLEXIBILITY FOR TRULY CREATIVE COOKS

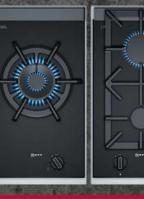
Find out more about NEFF domino hobs at neff-home .com/uk/

When only a custom design will do, our Domino hobs offer the ultimate bespoke solution.











HOB TYPE	TEPPAN YAKI	FLEXINDUCTION	RADIANT CERAMIC QUICKLIGHT	GAS DO	ONIMC
COLLECTION	N 90	N 90	N 90	N 90	N 90
MODEL NO.	N74TD00N0	N53TD40N0	N13TD26N0	N23TA19N0	N23TA29N0
DESIGN	117 112 00110	113313 10110	11131323113	1125 17 11 51 10	112311123110
	nm 396	306	306	306	306
Control position	Front	Front	Front	Front	Front
Control type	Touch control	Touch control	Touch control	Touch control	Touch control
	Ceramic glass /				
Style	Stainless steel	Ceramic glass	Bevelled front edge	Ceramic glass	Ceramic glass
FEATURES					
FlameSelect®		1		•	•
FlexInduction zones		1			
Number of individual zones	2	2	2	1	2
No. of dual zones/dual circuit wok style burner			1	1	
No. of extendable zones	1	1			
Power Boost		•	•		
Pan Boost		•	•		
Power levels	17	17	17	9	9
Digital display	•	•		•	•
Timer with automatic switch off for each zone	•	•			
Keep warm function	•	•			
Wipe protection function		•			
Pre-set for natural gas				•	•
Safety cut-out facility				•	•
Low profile single piece burners				•	•
Cast iron pan supports				•	1
SAFETY FEATURES					
Main on/off switch	•	•	•	•	•
Two stage residual heat indicators	•	•	•	•	•
Safety lock	•	•	•		
Timed safety switch off	•	•	•		
PERFORMANCE/TECHNICAL INFORMATION					
Nominal voltage	V 220-240	220-240	220-240	220-240	220-240
Maximum power output	W 1,900	3,700	3,500	6,000	4,700
	cm 100	110	100	100	100
GB plug	0.05	2.2	1.2 1/5		2.00
Rear zone kW/r Front zone kW/r		2.2	1.2 145 1.0 2.0 120/180		2.80 1.90
	im W	2.2	1.0 2.0 120/180	6.0	1.90
Extended flexInduction kW/r		3.3		0.0	
Rear zone – with power Boost max.		3.7			
Front zone – with power Boost max.		3.7	2.3		
STANDARD ACCESSORIES		3.,			
Removable ceramic glass cover	•				
Teppan Yaki spatula	•				
Wok stand				•	
LPG jets				•	•
OPTIONAL ACCESSORIES					
Connecting links for installation with domino hob	Z9914X0	Z9914X0	Z9914X0	Z9914X0	Z9914X0
Set of four pans (3 x pans, 1 x sauté pan)		Z9442X0			
Rectagular roasting pan with lid (approx. 320x200mm)		Z9410X1			
Steamer pan insert of use with HEZ390011 roast pan	ing	Z9415X1			
Teppan Yaki (approx. 300x200mm)		Z9417X2			
Teppan Yaki (approx. 400x200mm)		Z9418X0			
Griddle plate (approx. 400x200mm)		Z9416X2			

GAS HOBS



A true favourite amongst passionate cooks

Offering burner positioning which suits your cooking style, our gas hobs provide a robust and reliable solution for contemporary kitchens. Allowing you to physically see when more or less heat is directed to your cooking, gas remains a popular choice for passionate cooks with exacting standards. With sturdy cast iron pan supports for all of your favourite cookware, simply remove the supports once cool to easily clean the ceramic glass surface.



BLACK / PREMIUM BLACK

PERFORMANCE / TECHNICAL INFORMATION

KEY FEATURES

GB plua

CF Marked

Wok stand LPG jets

OPTIONAL ACCESSORY

WHEN ONLY COOKING ON GAS WILL DO















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				7
	R		THE REAL PROPERTY.	8
	NI C	20		

N 70	N 70	N 70
T27CA59S0	T27CS59S0	T26CA42S

918	750	606	752	752	59
Front	Front	Front	Front	Front	Fro
•	•	•	•	•	
•	•	•	•		
•	•	•			

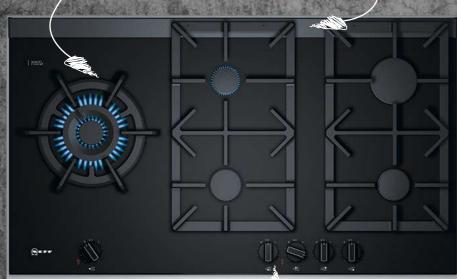
•					
Ceramic glass	Ceramic glass	Ceramic glass	Tempered glass	Tempered glass	Tempered glas
5	5	4	5	5	4
9	9	9	9	9	9
•	•	•	•	•	•

3	2	2	5	5	4
•	•	•			
220-240	220-240	220-240	220-240	220-240	220-240
12 700	11.000	7.700	11 500	11 500	7.500

2.0	2.0	2.0	2.0	2.0	2.0
150	100	100	100	100	100
6.00					
1.10	1.90	1.10	1.00	1.00	1.75
1.90	1.90	1.90	1.75	1.75	1.75
	4.20		4.00	4.00	
1.90	1.10	1.90	1.75	1.75	1.00
2.80	2.80	2.80	3.00	3.00	3.00
•	•	•	•	•	•

28-30/37mba 28-30/37mbar 28-30/37mbar 28-30/37mbar 28-30/37mbar 28-30/37mbai

T29TA79N0



Illuminated display for power levels

SEARING, BOILING AND FLAMBÉING

DESIGN PERFORMANCE





Z9914X0

Z9914X0

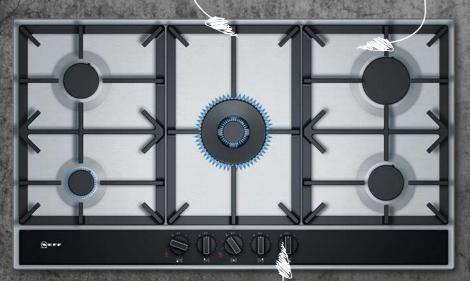
GAS HOBS



Ingenious flames

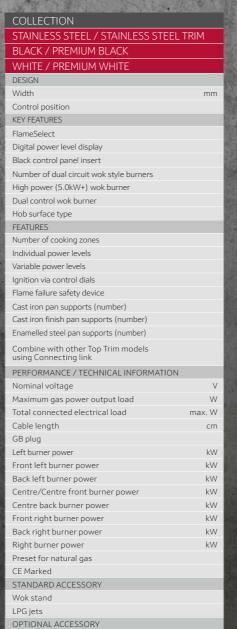
For some cooks, there's nothing like preparing meals with flames. Our gas hob range provides you with the tool you need, no matter if you want stir-fry or slow-cook. Our 9-level FlameSelect® allows you to adjust the flame just like on an electric hob, making cooking even easier. With a range of sizes available, our hobs are ready for almost any kind of pot you can think of. Like Asian style? With our Dual Wok you have two flame rings stacked on top of each other – an ingenuous idea to adjust two flames for one delicious task.

T29DA69N0 Gas Hob (915mm width)	N 70
Wok burner	Cast iron pan supports



Illuminated display for power levels







LA THE LAND OF	
COLLECTION	
STAINLESS STEEL / STAINLESS STEEL	TRIM
BLACK / PREMIUM BLACK	
WHITE / PREMIUM WHITE	
DESIGN	
Width	mm
Control position	
KEY FEATURES	
FlameSelect	
Digital power level display	
Black control panel insert	
Number of dual circuit wok style burners	
High power (5.0kW+) wok burner	
Dual control wok burner	
Hob surface type	
FEATURES	
Number of cooking zones	
Individual power levels	
Variable power levels	
Ignition via control dials	
Flame failure safety device	
Cast iron pan supports (number)	
Cast iron finish pan supports (number)	
Enamelled steel pan supports (number)	
Combine with other Top Trim models using Connecting link	
PERFORMANCE / TECHNICAL INFORMATION	
Nominal voltage	V
Maximum gas power output load	W
Total connected electrical load	max. W
Cable length	cm
GB plug	
Left burner power	kW
Front left burner power	kW
Back left burner power	kW
Centre/Centre front burner power	kW
Centre back burner power	kW
Front right burner power	kW
Back right burner power	kW
Right burner power	kW
Preset for natural gas	
CE Marked	
STANDARD ACCESSORY	
Wok stand	

N 70	N 70	N 70	N 70
	T29DA69N0	T27DA69N0	T26DA59N0
T26CS49S0			
590	915	750	582
Front	Front	Front	Front
•	•	•	•
	•	•	•
	•	•	•
	1	1	1
	•	•	
Tempered glass	Metal	Metal	Metal
rempered glass	Metal	Metal	Metal
4	5	5	4
9	9	9	9
•	•	•	•
•	•	•	•
4	3	3	2
220-240	220-240	220-240	220-240
7,500 2.0	12,500 2.0	12,500	8,000 2.0
100	150	2.0 100	100
100	150	100	100
1.75	1.00	1.00	1.75
1.75	1.90	1.75	1.90
		5.00	
1.00	1.75	1.75	1.00
3.00	3.00	3.00	3.50
•	•	•	•
•	•	•	•
20.20/27	20.20/27	20.20/27. 1	20 20/27
28-30/37mbar	28-30/37mbar	28-30/37mbar	28-30/37mbar
	Z9914X0	Z9914X0	Z9914X0
PASSELL CONTRACTOR OF THE PASSELL CONTRACTOR	Z3314AU	Z3314AU	Z3314AU

28-30/37mbar

GAS HOBS



A true favourite amongst passionate cooks

Cooking with gas is a tried and tested medium. Its reliability, responsiveness and versatility have earned it the loyalty of both amateur and professional cooks alike. Our range of gas hobs all feature FlameSelect®, innovative technology that gives you more control options to select precise heat to suit whatever you are cooking.

> Illuminated display for power levels

T27DS59N0 / T27DS59S0









T26DS59NC

28-30/37mbar





T26DS49S0

582

Front





Front

1.75

28-30/37mbar



T27DS79N0

COLLECTION	
STAINLESS STEEL / STAINLESS STEEL TRIM	
BLACK / PREMIUM BLACK	
WHITE / PREMIUM WHITE	

N 70

pan supports

	WITHE / FINLIMIUM WITHE	
	DESIGN	
	Width	m
1	Control position	
	KEY FEATURES	
	FlameSelect	
	Digital power level display	
1	Black control panel insert	
	Number of dual circuit wok style burners	
	High power (5.0kW+) wok burner	
7	Dual control wok burner	
	Hob surface type	
	FEATURES	
	Number of cooking zones	
	Individual power levels	
ă	Variable power levels	
	Ignition via control dials	
	Flame failure safety device	
	Cast iron pan supports (number)	
	Cast iron finish pan supports (number)	
	Enamelled steel pan supports (number)	
	Combine with other Top Trim models using Connecting link	
	PERFORMANCE / TECHNICAL INFORMATION	
	NI - I II	

3	
PERFORMANCE / TECHNICAL INFORMATION	
Nominal voltage	V
Maximum gas power output load	W
Total connected electrical load	max. W
Cable length	cm
GB plug	
Left burner power	kW
Front left burner power	kW
Back left burner power	kW
Centre/Centre front burner power	kW
Centre back burner power	kW
Front right burner power	kW
Back right burner power	kW
Right burner power	kW
Pre-set for natural gas	
CE Marked	
STANDARD ACCESSORY	
Wok stand	The state of

CE Marked
STANDARD ACCESSORY
Wok stand
LPG jets
ODTIONIAL ACCESSORY

Connecting link to combine with other



DESIGN PERFORMANCE









28-30/37mbar

GAS HOBS

A true favourite amongst passionate cooks

Searing, boiling and flambéing on flames resonates with the primal cook in all of us. NEFF gas hobs combine the style and reliability that cooks expect from this powerful method of cooking. Browse the range to find a size and style which reflects your way of cooking.





COLLECTION		N50	N50
STAINLESS STEEL / STAINLESS ST	EEL TRIM	T27BB59N0	T26BB59N0
BLACK / PREMIUM BLACK			
WHITE / PREMIUM WHITE			
DESIGN			
Width	mm	750	582
Control position		Front	Front
KEY FEATURES			
Number of dual circuit wok style burners		1	1
High power (5.0kW+) wok burner		•	•
Dual control wok burner			
Hob surface type		Metal	Metal
FEATURES			
Number of cooking zones		5	4
Individual power levels			
Variable power levels		•	•
Ignition via control dials		•	•
Flame failure safety device		•	•
Cast iron pan supports (number)		2	2
Cast iron finish pan supports (number)			
PERFORMANCE / TECHNICAL INFORMAT	TION		
Nominal voltage	V	220-240	220-240
Maximum gas power output load	W	11,400	7,800
Total connected electrical load	max. W	2.0	1.1
Cable length	cm	100	100
GB plug			
Front left burner power	kW	1.00	1.75
Back left burner power	kW	3.3	1.75
Centre/Centre front burner power	kW	4.00	
Centre back burner power	kW		
Front right burner power	kW	1.70	1.00
Back right burner power	kW	3.00	3.30
Pre-set for natural gas		•	•
CE Marked		•	•
STANDARD ACCESSORY			
1001		20 20 (27	20 20 (27 1







COLLECTION		N 30	N 30				
STAINLESS STEEL / STAINLESS ST	FEEL TRIM		T26BR46N0				
BLACK / PREMIUM BLACK		T26CB49S0	T26BR46S0				
WHITE / PREMIUM WHITE			T26BR46W0				
DESIGN							
Width	mm	590	580				
Control position		Front	Right Side				
KEY FEATURES							
Number of dual circuit wok style burners							
High power (5.0kW+) wok burner							
Dual control wok burner							
Hob surface type		Tempered glass	Metal				
FEATURES							
Number of cooking zones		4	4				
Individual power levels							
Variable power levels		•	•				
Ignition via control dials		•	•				
Flame failure safety device		•	•				
Cast iron pan supports (number)		2					
Cast iron finish pan supports (number)			2				
PERFORMANCE / TECHNICAL INFORMATION							
Nominal voltage	V	220-240	220-240				
Maximum gas power output load	W	7,500	7,400				
Total connected electrical load	max. W	1.1	0.8				
Cable length	cm	100	100				
GB plug							
Front left burner power	kW	1.75	3.00				
Back left burner power	kW	1.75	1.70				
Centre/Centre front burner power	kW						
Front right burner power	kW	1.00	1.00				
Back right burner power	kW	3.00	1.70				
Right burner power	kW						
Pre-set for natural gas		•	•				
CE Marked		•	•				
STANDARD ACCESSORY							
LPG jets		28-30/37mbar	28-30/37mbar				
NO TOTAL PROPERTY AND THE STATE OF	SISP NORTH						



COOKER HOODS

Create a fresh atmosphere

NEFF hoods are designed to cater for every Cookaholic's kitchen. Efficient, quiet and equipped with features such as built-in ambient lighting, the design and placement

of your hood can be as flexible, and stylish, as your living space.

THE COLLECTION

The finishing touch to the perfect kitchen

At NEFF, we understand that selecting the right hood to complement your kitchen and cooking style can sometimes be challenging. To help you select the right cooker hood for you, we've categorised all our models into easy-to-follow Collections based on product features, control display and design.

N 90

STYLES OF HOODS

- Downdraft
- Box Chimney

- Analed
- Creative Slim

FEATURES

THIS COLLECTION CAN INCLUDE*:-

Touch Control with display

Premium design coordination

LED lights

Fully automatic hood with Hob Hood Control

Climate Control Sensor

Ambient Light

Efficient Drive Motor for quiet

Dishwasher proof metal grease filters

Regenerative Clean Air recirculation filters for certain models available

N 70

STYLES OF HOODS

- Ceiling



FEATURES

THIS COLLECTION CAN INCLUDE*:

Touch Control or Soft Touch buttons

Premium design coordination

LED lights

Ambient Light

Efficient Drive Motor for quiet

Dishwasher-proof metal grease

Regenerative Clean Air recirculation filters for certain models available

N 50

STYLES OF HOODS

- Glass Chimney
 Canopy
- Box Chimney
 © Ceiling

FEATURES

THIS COLLECTION CAN INCLUDE*:

Touch Control or Soft Touch buttons

High quality design coordination LED lights

Dishwasher-proof metal grease filters

Regenerative Clean Air recirculation

N 30

STYLES OF HOODS

- Glass Chimney
 Telescopic
- Box Chimney
 Canopy
- Slim Pyramid Integrated
- Pyramid

FEATURES

THIS COLLECTION CAN INCLUDE*:-

Push Button or Rocker Switch controls

High quality design

LED or Halogen lights

Dishwasher-proof metal grease filters

Regenerative Clean Air recirculation filter

A HOOD FOR EVERY COOKAHOLIC



Keep your kitchen under control

It's amazing when a steak is sizzling in your pan, and the smell is part of an exciting cooking experience. But there are some kitchen odours nobody is too fond of. Introducing our collection of quiet but powerful extractor hoods. Choose from our four installation locations to showcase your stylish hood within your kitchen; Ceiling Installation, Wall Installation, Integrated Furniture Installation and Worktop Installation.

CEILING INSTALLATION

Offering both seamless integrated ceiling hoods and stylish island hoods, we've got a ceiling installation to suit any Cookaholic. Sleek, flush and unobtrusive, our ceiling mounted hoods effectively extract steam and odours without taking up valuable kitchen space. Easy to use with a remote control, the grease filters can also simply be removed and cleaned in the dishwasher. Our ceiling hoods feature a high extraction rate whether ducted out or recirculated. For recirculation installation, air is drawn in through a series of grease and charcoal filters and then recirculated back into the room without the need to duct out. The new recirculation Plug&Play ceiling hood is easy to install with new CleanAir Plus Anti-Pollen filters included.

Alternatively, if you want to make a style statement within your kitchen, our island hoods are a stunning way to showcase a central cooking and preparation space. Available with modern flat glass and box designs, the range is designed to complement our gas, ceramic and induction hobs. With height adjustable chimney sections, there are options to suit all ceiling heights too.

Featured model: Plug&Play ceiling

WORKTOP INSTALLATION

If you're looking for powerful ventilation without disturbing anyone while preparing meals, our Downdraft Hoods are a great choice. Devised for kitchen islands, they coordinate beautifully with our induction hobs. The Downdraft Hood is simply built into your worktop or kitchen furniture. Rising at the touch of a button, it gets to work quietly and effectively. You can choose between 3 power levels and 2 intensive levels, using TouchControl. Once activated, the hood can even act as an automatic air freshener: it runs five minutes every hour to keep your kitchen atmosphere nice and fresh – a clever idea for parties.



INTEGRATED FURNITURE INSTALLATION

When cooking up a meal for friends and family the last thing you want is the noise of a hood in the background. Our integrated furniture hoods are built to operate on low noise levels while maintaining high air quality in your kitchen. Choose between telescopic and integrated hoods to find the hood that fits your kitchen, and cooking style, best.





TELESCOPIC HOOD

For a smaller kitchen where space is at a premium, these clever hoods pull out from underneath a cabinet when required.



INTEGRATED HOOD

These hoods look like they're part of the furniture. Hidden behind a unit door, they simply pull out when needed.



CANOPY HOOD

Designed to fit neatly under an overhead unit, Canopy Hoods are discreet and save valuable kitchen space.

WALL INSTALLATION

Hoods installed on the wall can be used to create a design feature in themselves, adding a focal point to your kitchen while offering powerful extraction for all types of cooking. Choose from a range of styles to suit your kitchen design, including the trendy Creative Slim hoods or Angled Glass hoods with features such as Ambient Light that let you express yourself with colour, as well as your cooking. And if choosing to install in recirculation, the hood can be fitted without a chimney piece for a sleeker finish to your hood installation.



ANGLED GLASS

Our black glass chimney hoods perfectly coordinate with our ovens and the NEFF Induction hob range.



BOX CHIMNEY

The focal point of any kitchen, our chimney hoods are modern and eye-catching. With a vast range of designs, each provides the ideal mix of style and performance.



FLAT SLIMLINE

Our black Flat Slimline Chimney Hoods create a sleek finish to your kitchen and coordinate with the NEFF Induction hob range.



CREATIVE SLIM

Use it as a writable surface to jot down flashes of inspiration, attach shopping lists to the magnet board, or use the shelf for your recipes. Or just use as a powerful, yet quiet hood.



GLASS CHIMNEY

Stylish stainless steel design and clear glass canopy in either a flat or curved design.



PYRAMID CHIMNEY

Ideal when you're trying to achieve the look of a modern kitchen, our stainless steel Pyramid Hoods are stylish and striking.

HOODS FEATURES & FUNCTIONS



Because every cook has their own unique cooking style

Looking for powerful extraction without distraction? Our advanced range of hoods have been designed for those who long for a premium look in the kitchen. Proud of its continuous innovations in cooker hoods, NEFF has a range of features and functions to suit every cooking style.

READY FOR A NEW KITCHEN?

Get inspiration, advice and more on the NEFF Inspiration Hub. You'll find articles by professional designers, installation advice and galleries of real NEFF kitchens to help you create a room that's right for you.

Visit neff-home.com/uk/discover/inspiration-hub to see how other people and professional designers are creating their NEFF kitchens?



KEY FEATURES



HOME CONNECT – Control all functions and settings of your hood directly from our smart phone and voice control for the ultimate connected cooking experience.



HOB HOOD CONTROL – Being able to control the hood directly from the hob means the hood turns on when you start cooking and, in automatic mode, can automatically regulate the power level for the best performance with the lowest noise - it also means you no longer need to worry about adjusting the hood and you can focus on your cooking.



CLIMATE CONTROL – Detects the amount of steam and smells using a sensor attached to the motor and automatically sets the most effective power level to extract it.



AMBIENT LIGHT - Illuminates your kitchen in the light that suits the occasion best. Choose from 31 colours to change how your kitchen looks and, most importantly, how it makes you feel.



EFFICIENT DRIVE MOTOR – Save energy and enjoy a noise free, illuminated kitchen environment thanks to our ultra-efficient high-speed extractor hood fan, with Efficient Drive motor technology and LED



NEFF SILENCE BUTTON – The unique noise reduction function reduces the fan noise by a couple of decibels, ensuring that the kitchen stays quiet while you cook and entertain your quests. This function can be used at any fan setting except fan setting 1.



SATURATION INDICATORS - Take the stress out of guessing, this function will prompt you if the grease filters should be cleaned. If the hood is installed in recirculation, this will also indicate when the charcoal filters need replacing.



BOOST POSITION For our sleek angled glass and flat hoods, receive an extra boost of extraction performance in special cooking situations, for example when frying meat or fish. The front panel can be slightly opened during cooking to a defined extraction boost position in order to increase the steam catching rate of the hood and keep your kitchen free from steam.

FEATURES & FUNCTIONS

AUTOMATIC AFTER-RUNNING

Continues running at a low speed for 3 -30 minutes before turning itself off. Perfect for keeping fresh air in the kitchen post cooking.

NEFF FRESH AIR

Runs an automatic air exchange programme, turning the hood onto power level one for five minutes every hour for as long as required.

INTENSIVE SETTING

Boosts the extraction rate to the maximum level to cope with particularly demanding cooking conditions.

AUTOMATIC REVERT

Automatically reverts the hood back to a lower power level after approximately ten minutes of being on the intensive settina.

ELECTRONIC POWER LEVEL DISPLAY

The sleek display clearly shows the selected fan power level setting.

SOFT LIGHT

Brightens or dims the lights as it's switched on or off; just press and hold to adjust the level of brightness.

KEEP YOUR KITCHEN UNDER CONTROL



REMOTE CONTROL

Available across all Ceiling Hood models within the N90. N70 and N50 Collections, you can now control your hood via Remote Control





TOUCH CONTROL

Touch Control models.

Featured on selected models in the N90, N70 and N50 Collections, Touch Control flawlessly complements our ovens and compact appliances. An LED display is also available with selected



SOFT TOUCH CONTROL

Available across selected models within the N70 and N50 Collection, our Soft Touch Control hoods allow for greater control over power levels. Selected models also feature a white LCD screen.



PUSH BUTTON

Our classic hoods feature simple, sleek and easy to use push button controls. Available across selected models in the N30 Collection.





Available on our N30 Telescopic and Canopy models, our rocker or slider switch control offers a simple and straight forward setting navigation that's neatly concealed within the hood furniture.







ROCKER OR SLIDER SWITCH CONTROL

ROTARY SWITCH CONTROL

Featured on selected Canopy Hood models within our N70 Collection, our Rotary Switch Control features a pop-out dial with 3 levels of power to choose from. When not in use the dial can be neatly popped back into place.

HOB HOOD CONTROL



Fresh air right when you need it

Gone are the days that you need to worry about setting your hood to the relevant setting. When you start cooking on the hob, our hoods will automatically switch on, light up and adapt an extraction level suited to the amount of steam and odours detected. Available across selected models within our Ceiling and Wall Installation ranges, Hob Hood Control allows you to focus purely on the cooking and keep messy hands where they should be.



Hob Hood Control available with our stylish ceiling hoods



Hob Hood Control available with our statement Box Island Hood



Hob Hood Control available with our sleek, modern Angled Hood with Ambient Lighting



Hob Hood Control available with our wall installation Box Chimney Hood

CLIMATE CONTROL SENSOR

A FULLY AUTOMATED HOOD

Also available across selected premium hood models is our clever Climate Control Sensor feature. Benefits you can expect with a Climate Control Sensor hood are:

- Turn on the hob and the hood comes to life, including the lights
- The hood is completely automatic, so you can enjoy worry-free cooking.
- The sensor constantly monitors cooking smells and steam
- The fan speed will automatically adjust to what you're cooking
- The hood will turn itself off when no steam or smells are detected

Choose a hood with Climate Control Sensor for maximum performance and minimum energy consumption.



CEILING HOODS



The seamless, premium space-saving kitchen solution

If cooking is your passion our integrated ceiling hoods make sure it stays that way. Quietly extracting unwanted odours and steam, they are built into the ceiling to save valuable kitchen space and don't obscure your magic. Sleek and simple to install, our ceiling hoods are suitable for ducting out or recirculating the air (with a separate recirculating module accessory). And thanks to the Efficient Drive motor, these hoods offer powerful performance for every type of kitchen with effective illumination for your island area.



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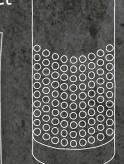


Innovation is here, and it's delicious

Keep your eyes on your cooking, not the hood controls with our Wi-Fi connected hoods in the N90 and N70 collections. Make adjustments to ventilation speed and lighting from the Home Connect app, via voice command or via the hob with Hob Hood Control. Alternatively, let our fully automatic hood adjust to vapours and aromas without you lifting a finger. Once connected, you can also choose to receive notifications about when your grease filters need cleaning or recirculation filters need replacing.







QUIET HOODS

That won't drown out the conversation



Most of our hoods are exceptionally quiet thanks to our brushless Efficient Drive motor. However, noise is also determined by the length and type of ducting used and the installation surroundings. To provide a more meaningful measure of noise specific to the appliance, we state Sound Power in dB(A) re 1pW. With this system, there are strict guidelines for measuring the noise level, enabling you to easily compare our range and to give a closer indication of likely noise levels once the hood is installed.

e: public sector information published by the Health and Safety Executive and advantage of the Open Government Licence see

THE LIGHT CREATED BY A NEFF EXTRACTOR HOOD WILL COMPLEMENT THE WHOLE KITCHEN LIGHTING SCHEME.

LIGHTING

Warm and welcoming lighting – the true mark of a kitchen

areas, odours and steam are effectively eliminated without extraction noise drowning out the conversation.

Illuminate your kitchen in the light that suits the occasion best with our new ambient light feature. With many of our extractor hoods incorporating energy-efficient LED lighting, creating a warm, inviting space is always part and parcel of a NEFF kitchen. With a welcoming ambience and quiet extraction, our hoods are designed with sociable kitchens in mind. With the power to ventilate even the most spacious open-plan living



AMBIENT LIGHT

Illuminates your kitchen in the light that suits the occasion best. Choose from up to 31 colours to change how your kitchen looks and, most importantly, how it makes you feel.



LED

LED lighting not only provides bright, enduring illumination for your kitchen, but is also extremely energy efficient, consuming up to 85% less energy than an equivalent five year old model with halogen lights. Our LED lighting lasts for up to 40,000 hours.



HALOGEN SPOTLIGHTS

Halogen lights are small, tidy and provide crisp colour and good illumination. Halogen bulbs are also long-lasting.



ADJUSTABLE LED WHITE COLOUR **TEMPERATURE**

Perfect for setting the mood or matching to other kitchen lighting. Using the Home Connect App with selected models, you can adjust the white colour temperature between 2,700K - 5,000K.

HOW THE NEFF D96IKW1S0B

CHIMNEY HOOD COMPARES*... 70dB(A) Primary classroom

60dB(A) Loud radio



50dB(A) Conversation



41dBA

40dB(A) Quiet office

> NEFF D96IKW1S0B (Ducted power level 1)

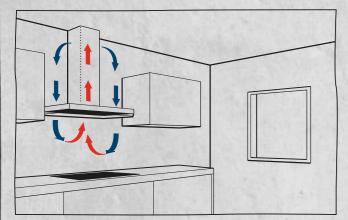
30dB(A) Quiet library



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EXTRACTION OR RECIRCULATION?

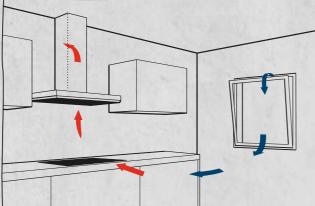
The best way to remove steam and odours is to extract the air out of the room through ducting. Unfortunately, in apartments or where the hood is too far away from an outside wall, this may not be possible. In this case, the only alternative is to recirculate the air. Stale air is sucked through a grease filter, before being purified in a charcoal filter, and then pumped back into the kitchen via an opening in the hood.





Recirculating

Removes between 70-95% of odours depending on filter used. Requires changing of charcoal filter on a regular basis or a longer-lasting Regenerative filter for certain models can be used.



Extraction

Ducted

Removes up to 98% of odours in an optimal installation. Requires planning of ducting (ducting to be sourced separately), however doesn't require a recirculation charcoal filter.

USE THE FOLLOWING EQUATION TO CALCULATE YOUR EXTRACTION RATE:

Volume of kitchen (length x width x height) eg. $4m \times 3m \times 2.5m = 30m^3$

 $6 \times \text{volume}$ in normal operation and $12 \times \text{volume}$ in intensive operation.

Please note that these are recommended estimates only to be used as a guide. This assumes a 2.5m standard

IDENTIFY YOUR EXTRACTION RATE

Your extractor needs to circulate the air in the room 6 times in normal operation, 12 times in intensive operation, per hour. Use the below to help identify the required extraction rate which can then be used to select the appropriate extractor.

The second second second second second	A 2 1 Inches of the last of th	CONTRACTOR OF THE PROPERTY OF	STATE OF THE PARTY	THE RESERVE OF THE PARTY OF THE	STREET,
2.5m	3m	3.5m	4m	4.5m	5m
16m³					
19m³	23m³				
22m³	26m³	31m³			Mark Control
25m³	30m³	35m³	40m³		
28m³	34m³	39m³	45m³	51m³	
31m³	38m³	44m³	50m³	56m³	63m³
	16m ³ 19m ³ 22m ³ 25m ³ 28m ³	16m³ 23m³ 22m³ 26m³ 25m³ 30m³ 28m³ 34m³	16m³ 19m³ 23m³ 22m³ 26m³ 31m³ 25m³ 30m³ 35m³ 28m³ 34m³ 39m³	16m³ 19m³ 23m³ 22m³ 26m³ 31m³ 25m³ 30m³ 35m³ 40m³ 28m³ 34m³ 39m³ 45m³	16m³



REGENERATIVE RECIRCULATION FILTERS

The new Regenerative Charcoal Filters give you a long lasting filter, thanks to a regenerative process using your oven, and can even be installed without a chimney piece if preferred. Benefit from up to 95% odour reduction when in recirculation mode.



RECIRCULATION FILTERS

We offer a range of recirculation filters that are available depending on the model of hood you choose. Featuring powerful odour reduction rates and performance benefits, our new regenerative filters can last up to 10 years and are regenerated through a heating process in the oven every 4 months.

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	TYPE:	STANDARD CHARCOAL FILTER	CLEANAIR PLUS FILTER	REGENERATIVE CLEANAIR FILTER
	ODOUR REDUCTION	Up to 85%	Up to 95%	Up to 95% (Up to 86% if installed without a chimney)
	RECOMMENDED EXCHANGE	Approx. 2 times per year	Approx. once per year	Approx. once every 10 years
	KEY BENEFITS	Simple installationAnti-fish treatment	 Up to 3dB (A) sound reduction Better extraction performance Anti-fish treatment Removes over 99% of all pollen 	 Up to 3dB (A) sound reduction Regenerated in the oven every 4 months recommended (2 hours 200°C) Better extraction performance
No. of the last	INSTALLATION	Behind grease filter, inside the hood	Extra module attached to hood chimney (stainless steel) New Chimney Hoods: Integrated plastic module fitted inside the chimney piece	Extra module (as per CleanAir filter) onto chimney or inside chimney. 'Chimless' installation possible (Angled and Flat only)
	INSTALLATION WITHOUT CHIMNEY POSSIBLE?	Yes (Angled and Flat only)	No – module must fit onto chimney or inside the chimney	Yes (Angled and Flat only)
	THE RESERVE THE PERSON NAMED IN		CONTRACTOR OF THE PROPERTY AND DESCRIPTION OF THE PROPERTY AND	

CleanAir Plus and Regenerative filters not available for all styles of hood. Additional module may be required to house the filter. Images for example only, different filters may come in a different size and style.

INSTALLATION

The following points should be observed for optimum ducted extraction results and low noise:

- Ensure any pipe elbow bends are at least 30cm from the hood ducting opening.
- Avoid reducing the diameter or area of the ducting.
- Use wide-angled pipe elbows, but keep the number used to a minimum.
- Only install pipes with smooth, even inner surfaces. If a flexible hose has to be used, ensure it is pulled tight to smooth out the ridges before fixing.
- Use ducting pipes with a diameter of at least 120mm, but ideally 150mm.
- Keep piping to a minimum use the most direct route to an external outlet.
 - Make sure that there is an adequate supply of fresh air to replace the air ducting out of the kitchen, i.e. windows that can be opened, doors to adjacent rooms, air bricks. Problems with installation may occur if points 1-7 are not observed.

EASY MOUNTING SYSTEM

Thanks to an easy wall-mounting system, selected hoods can be installed quickly and securely by one person. Rotating offset 'cam' fixings make it possible for positional adjustments of up to 6mm, helping to get the hood level and stable. (Not available on all our hoods.)

WORKTOP INSTALLATION



Mix and match your perfect hob

NEFF worktop ventilation solutions mean that the hood is installed behind the hob, meaning they are effective at extracting kitchen smells and steam right where you are cooking. Their ease of installation and extracted or recirculation options mean that they can also be placed flexibly throughout your kitchen, integrating into your work surface for a sleek look throughout your kitchen.





The new downdraft hood faultlessly integrates into the kitchen design without any compromise, thanks to its spacesaving, quiet, yet powerful, Inline motor installation option. The hood is complementary to our oven and hob matching design for an idyllic combination of performance and sophistication.



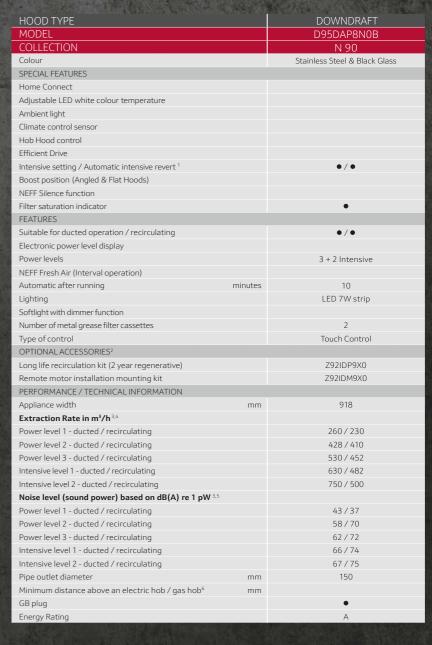


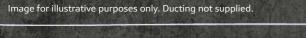
TOUCH CONTROL

AVAILABLE

WITH THIS

MODEL!





provides the option to mount the motor up to

3 metres away from the appliance.

The NEFF Remote Motor Installation Mounting Kit

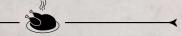
(Z92IDM9X0) frees up space under the worktop and







CEILING INSTALLATION HOODS



The ideal space saving solution

Sleek, stylish and unobtrusive, our ceiling mounted hoods effectively extract steam and odours without taking up valuable kitchen space. Easy to use with a remote control, the grease filters can also simply be removed and cleaned in the dishwasher. Our Plug&Play recirculation only ceiling hoods are designed to complement the layout of your space and offer complete flexibility when designing your kitchen. With a high extraction rate, air is drawn in through a series of grease and charcoal filters and then recirculated back into the room without the need for ducting.





DESIGN PERFORMANCE



HOOD TYPE	
MODEL	
COLLECTION	
Colour	
SPECIAL FEATURES	
Home Connect	
Adjustable LED white colour temperature	
Ambient light	
Climate control sensor	
Hob Hood control	
Reduced size motor	
Efficient Drive	
Intensive setting / Automatic intensive revert ¹	
Boost position (Angled & Flat Hoods)	
NEFF Silence function	
Filter saturation indicator	
FEATURES	
Suitable for ducted operation / recirculating	
Electronic power level display	
Power levels	
NEFF Fresh Air (Interval operation)	
Automatic after running	minutes
Lighting	1
Softlight with dimmer function	
Number of metal grease filter cassettes	
Type of control	
OPTIONAL ACCESSORIES ²	
Recirculation filter kit	
CleanAir recirculating flat module (Stainless Stee	:1)
CleanAir recirculating flat module (White)	D
CleanAir plus recirculating module (Stainless Stee	el)
CleanAir plus recirculating module (White)	C+I)
Long life regenerative recirculation module (Stainle Long life regenerative recirculation module (White)	ess steer)
PERFORMANCE / TECHNICAL INFORMATION	
Appliance width	mm
Extraction Rate in m³/h ³,4	i i
Power level 1 ducted / recirculating	
Power level 2 ducted / recirculating	1
Power level 3 ducted / recirculating	
Intensive level 1 ducted / recirculating	
Intensive level 2 ducted / recirculating	
Noise level (sound power) based on dB(A) re 1	l pW ^{3,5}
Power level 1 ducted / recirculating	1
Power level 2 ducted / recirculating	
Power level 3 ducted / recirculating	
Intensive level 1 ducted / recirculating	
Intensive level 2 ducted / recirculating	
Pipe outlet diameter	mm
Minimum distance above an electric hob / gas hob ⁶	mm
GB plug	
1 3	

	And the contract of the contra						
CEILING	CEILING	CEILING	CEILING FLAT MOTOR	CEILING	CEILING	CEILING COMPACT MOTOR	CEILING PLUG & PLAY
I97CPS8W5B	I25CBS8W0B	195CBS8W0B	194CAQ6N0B	I95CAQ6N0B	195CAQ6W0B	I95CAP6N1B	I14RBQ8W0
N 90	N 70	N 70	N 50	N 50	N 50	N 50	N 70
White & White Glass	White & White Glass	White & White Glass	Stainless Steel	Stainless Steel	White	Stainless Steel	White & White Glass
•	•	•	•	•	•		•
•							
•	•	•					
•	•	•	•	•	•		•
			Flat			Compact	
•	•	•	•	•	•	•	•
•/•	•/•	•/•	•/•	•/•	•/•	•/•	•/•
•	•	•	•	•	•		•
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•/•	•/•	•/•	•/•	•/•	•/•	•/•	/●
2 21	2 21	2 21	2 21	2 21	2 21	2 11	2 21
3 + 2 Intensive	3 + 2 Intensive	3 + 2 Intensive	3 + 2 Intensive	3 + 2 Intensive	3 + 2 Intensive	3 + 1 Intensive	3 + 2 Intensive
10	10	10	10	10	10	10	10
4 x LED lights	4 x LED lights	4 x LED lights	4 x LED lights	4 x LED lights	4 x LED lights	4 x LED lights	4 x LED strips
•	•	•	•	•	•	•	•
2	2	2	2	2	2	2	3
Remote Control	Remote Control	Remote Control	Remote Control	Remote Control	Remote Control	Remote Control	Remote Control
							F:11
			Z52JXC1N1			Z52JXC1N1	Filters Included
			Z52JXC1W1			Z52JXC1W1	
Z52JCC1N6	Z52JCC1N6	Z52JCC1N6	232,7.0	Z52JCC1N6	Z52JCC1N6	232)	
Z52JCC1W6	Z52JCC1W6	Z52JCC1W6		Z52JCC1W6	Z52JCC1W6		
Z52JCD0N0	Z52JCD0N0	Z52JCD0N0		Z52JCD0N0	Z52JCD0N0		
Z52JCD0W0	Z52JCD0W0	Z52JCD0W0		Z52JCD0W0	Z52JCD0W0		
900	1200	900	900	900	900	900	1050
205 / 107	265 (200	205 / 200	252 / 100	205 (200	265 / 200	100 / 167	/16/
265 / 197 331 / 313	265 / 200 335 / 316	265 / 200 335 / 316	252 / 198 336 / 257	265 / 200 335 / 316	265 / 200 335 / 316	190 / 167 265 / 221	/ 164 / 322
458 / 419	458 / 422	458 / 422	434 / 336	458 / 422	458 / 422	400 / 423	/ 409
672 / 537	594 / 513	594 / 513	581 / 466	594 / 513	594 / 513	400/423	/ 502
933 / 637	798 / 565	798 / 565	734 / 574	798 / 565	798 / 565	690 / 588	/ 580
41 / 47	41 / 46	41 / 46	47 / 48	41 / 46	41 / 46	48 / 50	/ 43
47 / 56	47 / 57	47 / 57	55 / 55	47 / 57	47 / 57	55 / 58	/62
56 / 63	56 / 63	56 / 63	61 / 61	56 / 63	56 / 63	65 / 69	/ 68
64/68	62 / 67	62 / 67	68 / 71	62 / 67	62 / 67	72 /7/	/ 73
70 / 72	68 / 69	68 / 69	72 / 74	68 / 69	68 / 69	73 / 74	/ 76
150 650 / 650	150 650 / 650	150 650 / 650	150 650 / 650	150 650 / 650	150 650 / 650	150 650 / 900	650 / 650
0307030	0507050	0307030	0307 030	0307030	0307 030	0307 900	030 / 030
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The ideal solution for contemporary kitchens

Our island hoods are a stunning way to showcase a central cooking and preparation space. Available with stylish flat glass and box designs, the range is designed to complement our gas, ceramic and induction hobs. With height adjustable chimney sections, there are options to suit all ceiling heights too.





sensor

with display

DESIGN PERFORMANCE













ISLAND	ISLAND	ISLAND
I96BMV5N5B	196BMP5N0B	I95GBE2N0B
N 90	N 70	N 50
Stainless Steel	Stainless Steel	Stainless Steel & Glass
•		
•		
•		
•/•	•/•	•/•
•/•	• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •
	•	
•	•	
•/•	●/●	•/•
•	•	
3 + 2 Intensive	3 + 2 Intensive	3 + 1 Intensive
•	•	
10	10	
4 x LED lights	4 x LED lights	4 x LED lights
•	•	2
3 Tauch Cantal	3 Touch Control	2
Touch Control	Touch Control	Soft Touch
Z5106X5	Z5106X5	Z5105X5
Z52CXC2N6	Z52CXC2N6	Z52CXC1N6
Z52CBD2X1	Z52CBD2X1	2323.01110
900	900	900
281 / 171	281 / 171	243 / 173
361 / 266	361 / 266	328 / 253
445 / 313	445 / 313	429 / 315
657 / 364	657 / 364	732 / 384
867 / 391	867 / 391	
///50	// /50	17.162
44 / 59	44 / 59	47 / 62
49 / 68	49 / 68	54/69
54 / 71 63 / 73	54 / 71 63 / 73	60 / 73 71 / 77
69 / 74	69 / 74	71/77
150 / 120	150 / 120	150 / 120
550 / 650	550 / 650	550 / 650
•	•	•
A	A+	В
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WALL INSTALLATION HOODS



The focal point of any kitchen

Hoods installed on the wall can be used to create a design feature in themselves, adding a focal point to your kitchen while offering powerful extraction for all types of cooking. Choose from a range of styles to suit your kitchen design, including the new Creative Slim hoods or Angled Glass hoods with features such as Ambient Light that let you express yourself with colour, as well as your cooking. And if choosing to install in recirculation, the hood can be fitted without a chimney piece for a sleeker finish to your hood installation.

emium Angled Chimney Hood (900mm width)





DESIGN PERFORMANCE













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	23 25
HOOD TYPE	
MODEL WIDE	
MODEL SLIM	
COLLECTION	
Colour	
SPECIAL FEATURES	
Home Connect	
Adjustable LED white colour temperature	
Ambient light Climate control sensor	
Hob Hood control	
Ffficient Drive	
Intensive setting / Automatic intensive revert ¹	
Boost position (Angled & Flat Hoods)	
NEFF Silence function	
Filter saturation indicator	
FEATURES	
Suitable for ducted operation / recirculating	
Electronic power level display	
Power levels	
NEFF Fresh Air (Interval operation)	
Automatic after running	minutes
Lighting	
Softlight with dimmer function	
Number of metal grease filter cassettes	
Type of control OPTIONAL ACCESSORIES 2	
Standard recirculation kit	
Standard recirculation kit (chimless installation)	
CleanAir plus external recirculation module	
(Stainless Steel)	
Long life regenerative recirculation kit	
Long life regenerative integrated recirculation Long life regenerative recirculation kit	kit
(chimless installation)	
Black chimney	
PERFORMANCE / TECHNICAL INFORMATION	
Appliance width	mm
Extraction Rate in m³/h 3,4	
Power level 1 ducted / recirculating	
Power level 2 ducted / recirculating	
Power level 3 ducted / recirculating Intensive level 1 ducted / recirculating	

Noise level (sound power) based on dB(A) re 1 pW 3

ntensive level 1 ducted / recirculating

GB plug



ANGLED	ANGLED	ANG	GLED	ANC	GLED
D96IKW1S0B	D95IMT1N0B	D95IH	M1S0B	D85IE	E1S0B
		D65IH	M1S0B	D65IE	E1S0B
N 90	N 90		50		30
Black or black glass	Black or black glass		olack glass		l & black glass
•					
•	•				
•	•				
•/•	•/•	•.	/●	•.	/●
•	•				
•	•				
•/•	•/•	•	/●	•	/●
•	•				
3 + 2 Intensive	3 + 2 Intensive	3 + 1 lr	ntensive	3 + 1 lr	itensive
10	10				
2 x LED lights	2 x LED lights	2 x LE	D lights	2 × LEI	D lights
•	•		g		5
2	2		2		2
Touch Control	Touch Control	Touch	Control	Touch	Control
Z51AIU0X0	Z51AIU0X0		IU0X0	Z51E	IU1X1
Z51AIT0X0	Z51AIT0X0	Z51A	IT0X0		
Z51AXC1N6	Z51AXC1N6	Z51A	XC1N6	Z51F)	KC1N6
Z51AIS0X0	Z51AIS0X0	Z51A	IS0X0		
				Z51F.	XJ0X0
Z51AIR0X0	Z51AIR0X0	Z51A	IR0X0		
Z91AXE1S1	Z91AXE1S1	Z91A	XE1S1		
890	895	890	590	800	600
202 / 101	205 / 100	252 / 210	252 / 210	245 / 100	2/5/100
293 / 191 342 / 317	305 / 198 342 / 318	253 / 218 332 / 293	253 / 218 332 / 293	245 / 189 320 / 260	245 / 189 320 / 260
467 / 430	431 / 399	416 / 388	416 / 388	399 / 320	399 / 320
612 / 525	525 / 473	700 / 557	700 / 557	669 / 398	669 / 398
837 / 583	714 / 542				
43 / 50	45 / 51	48/55	48 / 55	48 / 58	48/58
47 / 60 55 / 67	48 / 61 53 / 66	53 / 60	53 / 60	55 / 65	55 / 65
55 / 67 61 / 72	53 / 66 58 / 74	58 / 66 67 / 75	58 / 66 67 / 75	60 / 69 69 / 76	60 / 69 69 / 76
67 / 75	65 / 75	0.775	0.775	33,770	35,70
150 / 120	150 / 120	150 / 120	150 / 120	150 / 120	150 / 120
450 / 600	450 / 600	450 / 600	450 / 600	450 / 600	450 / 600
•	•		•		•
A+	А		В		В

WALL INSTALLATION HOODS



A kitchen to create in

Why choose between style and effectiveness when you can have both? Our Creative Slim hood illuminates your space in ambient lighting while keeping the room free from steam and odours. With a climate controlled automatic system, your ventilation is tailored to your cooking as soon as you turn the hob on – ideal when you need your hands free.

D95FMW1N0B

Creative Slim Hood (900mm width)

D95FRM1S0B

Creative Slim Hood (900mm width)

N 70

Writeable, magnetic glass Recipe book shelf





DESIGN PERFORMANCE

490▶	<u>// </u>
Cooktop-based Hood Control	Autom air ser







This NEFF Creative Slim Hood cannot be used with a gas hob.





HOOD TYPE	FLAT SLIMLINE	CREATIVE SLIM
MODEL	D95FMW1N0B	D95FRM1S0B
COLLECTION	N 90	N 70
Colour	Black Glass	Black Glass
SPECIAL FEATURES		
Home Connect	•	
Adjustable LED white colour temperature		
Ambient light	•	
Climate control sensor	•	
Hob Hood control	•	
Efficient Drive	•	•
Intensive setting / Automatic intensive revert ¹	•/•	•/•
Boost position (Angled & Flat Hoods)	•	•
NEFF Silence function	•	
Filter saturation indicator	•	
FEATURES		
Suitable for ducted operation / recirculating	●/●	●/●
Electronic power level display	•	
Power levels	3 + 2 Intensive	3 + 1 Intensive
NEFF Fresh Air (Interval operation)	•	
Automatic after running	minutes 10	
Lighting	2 x LED lights	2 x LED lights
Softlight with dimmer function	•	
Number of metal grease filter cassettes	2	2
Type of control	Touch Control	Touch Control
OPTIONAL ACCESSORIES ²		
Standard recirculation kit	Z51AFU0X0	Z51AFU0X0
Standard recirculation kit (chimless installation)	Z51AFT0X0	Z51AFT0X0
CleanAir plus external recirculation module (Stainless S	Steel) Z51AXC1N6	Z51AXC1N6
Long life regenerative recirculation kit	Z51AFS0X0	Z51AFS0X0
Long life regenerative recirculation kit	Z51AFR0X0	Z51AFR0X0
Black chimney	Z91AXE1S1	Z91AXE1S1
PERFORMANCE / TECHNICAL INFORMATION		
Appliance width	mm 895	890
Extraction Rate in m³/h ³,4		
Power level 1 - ducted / recirculating	227 / 130	231 / 125
Power level 2 - ducted / recirculating	320 / 218	331 / 214
Power level 3 - ducted / recirculating	394 / 294	404 / 288
Intensive level 1 - ducted / recirculating	532 / 409	739 / 510
Intensive level 2 - ducted / recirculating	717 / 527	7537 510
Noise level (sound power) based on dB(A) re 1 pW ³		
Power level 1 - ducted / recirculating	43 / 43	44 / 48
Power level 2 - ducted / recirculating	52 / 54	53 / 58
Power level 2 - ducted / recirculating Power level 3 - ducted / recirculating	52 / 54	53 / 58
Intensive level 1 - ducted / recirculating	64 / 67	71 / 73
Intensive level 2 - ducted / recirculating	70 / 73	150 / 120
Pipe outlet diameter	mm 150 / 120	150 / 120
Minimum distance above an electric hob / gas hob ⁶	mm 450 / 600	450 / Not suitable
GB plug	•	•
Energy Rating	В	А

GLASS CHIMNEY HOODS

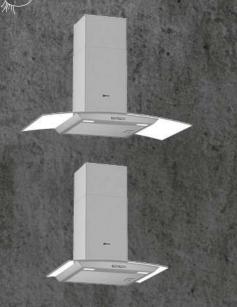


Modern and minimalistic for contemporary kitchens

Build a wall against bad odours with our sleek and stylish Glass Chimney Hoods. They fight humidity smells and smoke with clever, innovative functions that work quietly and skilfully. As a result, nothing can come in the way of your culinary magic.









D94AFM1N0B Curved Glass Chimney Hoc			
	8		
			7
		7	

HOOD TYPE	
90 CM MODEL	
60CM MODEL	
COLLECTION	
Colour	
SPECIAL FEATURES	
Home Connect	
Adjustable LED white colour temperature	
Ambient light	
Climate control sensor	
Hob Hood control	
Efficient Drive	
Intensive setting / Automatic intensive revert ¹	
Boost position (Angled & Flat Hoods)	
NEFF Silence function	
Filter saturation indicator	
FEATURES	
Suitable for ducted operation / recirculating	
Electronic power level display	
Power levels	
NEFF Fresh Air (Interval operation)	
	ninutes
Lighting	
Softlight with dimmer function	
Number of metal grease filter cassettes	
Type of control	
OPTIONAL ACCESSORIES ²	
Standard recirculation kit	
CleanAir plus external recirculation module (Stainless	s Steel)
CleanAir plus integrated recirculation kit	
Long life regenerative integrated recirculation kit	
PERFORMANCE / TECHNICAL INFORMATION	
Appliance width	mm
Extraction rate in m³/h ³,4 Power level 1 - ducted / recirculating	
Power level 1 - ducted / recirculating Power level 2 - ducted / recirculating	
Power level 2 - ducted / recirculating Power level 3 - ducted / recirculating	
Intensive level 1 - ducted / recirculating	
Intensive level 2 - ducted / recirculating	
Noise level (sound power) based on db(a) re 1	nw 3,5
Power level 1 - ducted / recirculating	Paa.
Power level 2 - ducted / recirculating	
Power level 3 - ducted / recirculating	
Intensive level 1 - ducted / recirculating	
Intensive level 2 - ducted / recirculating	
Pipe outlet diameter	mm
Minimum distance above an electric hob / gas hob	
Gb plug	
CO ping	

Energy rating

]	D94ABCONOB D64ABCONOB N 30 inless Steel & Glass	D64GB N Stainless St	3CONOB 3CONOB 3CONOB 3O teel & Glass
Sta	N 30 inless Steel & Glass • / • 3 2 x LED lights	N Stainless St	30 teel & Glass / ● 3 D lights
		Stainless St	teel & Glass / ● 3 D lights
	●/● 3 2 x LED lights	2 x LEI	∕● 3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	3 2 x LED lights	: 2 × LEI	3 D lights
2	2 x LED lights	2 × LEG	D lights
2	1		
2	1		
2	1		
2		2	
2			
	Push Buttons		Buttons
	Z51DXU0X0	Z51D)	XU0X0
	Z51FXC1N6		XC1N6
	Z51DXI1X6		XI1X6
	Z51FXJ0X0	Z51F.	XJ0X0
	900 / 600	900	/ 600
	3007 000	5007	, 000
173 241 / 163	241 / 172	261 / 181	266 / 192
250 309 / 234	309 / 245	326 / 252	330 / 260
	612 / 365	650 / 361	649 / 365
361			
59 48 / 60	46 / 60	48 / 60	51 / 60
	53 / 67	55 / 67	57 / 67
	68 / 75	69 / 76	70 / 75
75			
	150 /100		/120
			→
			A
	303 612 / 351 361 59 48 / 60 67 54 / 68	303 612 / 351 612 / 365 361 59 48 / 60 46 / 60 67 54 / 68 53 / 67 71 69 / 75 68 / 75 75 150 / 120 550 / 650	303 612/351 612/365 650/361 361 59 48/60 46/60 48/60 67 54/68 53/67 55/67 71 69/75 68/75 69/76 75 150/120 150 550/650 550

DESIGN PERFORMANCE

BOX CHIMNEY HOODS



The focal point of any kitchen

It's amazing when a steak is sizzling in your pan, and the smell is part of an exciting cooking experience. But there are some kitchen odours nobody is too fond of. Enter our quiet but powerful Box Chimney Hoods where fresh air is guaranteed.



D95BMP5N0BBox Chimney Hood (900mm width) **N 70**



Box Chimney Hood (900mm width) N 90

Hob Hood Control

DESIGN / PERFORMANCE

D96BMV5N5B



















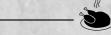


HOOD TYPE	
90 CM MODEL	
60CM MODEL	
COLLECTION	
Colour	
SPECIAL FEATURES	
Home Connect	
Adjustable LED white colour temperature	
Ambient light	
Climate control sensor	
Hob Hood control	
Efficient Drive	
Intensive setting / Automatic intensive revert ¹	
Boost position (Angled & Flat Hoods)	
NEFF Silence function	
Filter saturation indicator	
FEATURES	
Suitable for ducted operation/recirculating	
Electronic power level display	
Power levels	
NEFF Fresh Air (Interval operation)	
Automatic after running mi	inutes
Lighting	
Softlight with dimmer function	
Number of metal grease filter cassettes	
Type of control	
OPTIONAL ACCESSORIES ²	
Standard recirculation kit	
${\it Clean Air plus external recirculation module (Stainless}$	Steel)
CleanAir plus integrated recirculation kit	
Long life regenerative integrated recirculation kit	
PERFORMANCE / TECHNICAL INFORMATION	
Appliance width	mm
Extraction Rate in m³/h³,4	
Power level 1 ducted / recirculating	
Power level 2 ducted / recirculating	
Power level 3 ducted / recirculating	
Intensive level 1 ducted / recirculating	
Intensive level 2 ducted / recirculating	
Noise level (sound power) based on dB(A) re 1 p	pW 3,5
Power level 1 ducted / recirculating	
Power level 2 ducted / recirculating	
Power level 3 ducted / recirculating	
Intensive level 1 ducted / recirculating	
Intensive level 2 ducted / recirculating	
Pine outlet diameter	mm

Minimum distance above an electric hob/gas hob6 mm

GB plug

	1 1					
BOX CHIMNEY	BOX C	HIMNEY	В ОХ С	HIMNEY	l BOX CI	HIMNEY
D96BMV5N5B		MP5N0B	D94BH			CONOB
l .		MP5N0B	D64BH			C0N0B
N 90	N	70	N.	50	N	30
Stainless steel	Stainle	ess steel	Stainle	ss steel	Stainle	ss steel
•						
•						
i i						
		•				
•/•		/•	•	/●		
		, •	,			
		•				
•		•				
•/•	•	/●	• /	/ ●	•	/ ●
•		•				
3 + 2 Intensive	3 + 1 II	ntensive	3 + 1 In	3 + 1 Intensive		
•		•				
10		10				
3 x LED lights	3 x LED	2 x LED	2 x	LED	2 x LED	
•		•				
3	3	2	3		3	
Touch Control	louch	Control	Touch (Lontrol	Push E	Buttons
Z5102X5	751	N2V5	Z51D>	/IINVN	7510	KU0X0
Z51CXC2N6		Z5102X5 Z51CXC2N6		(C1N6		KC1N6
Z51CXI1X6		XI1X6	Z51DXI1X6			XI1X6
Z51FXJ0X5		XJ0X5	Z51F)		Z51FXJ0X0	
				,		,
900	900	600	900	600	900	600
273 / 168	289 / 168	247 / 159	222 / 147	238 / 150	198 / 120	198 / 122
347 / 265	340 / 266	327 / 237	293 / 228	302 / 220	263 / 162	263 / 165
430 / 311	427 / 324	413 / 281	372 / 2 90	368 / 281	365 / 195	365 / 197
637 / 359	525 / 352	503 / 299	604/360	605 / 348		
843 / 385	702 / 378	657 / 322				
46.450	/F /FF	46.450	40.457	40.457	40.455	40.456
46 / 58 51 / 66	45 / 55	46 / 59	48 / 57	48 / 57	49 / 55 57 / 61	49 / 56
51 / 66 55 / 69	50 / 65	55 / 68 61 / 72	54 / 66	54 / 66 60 / 71	57 / 61 64 / 66	57 / 61 63 / 66
55 / 69 64 / 72	55 / 70 60 / 72	61 / 72 66 / 74	60 / 71 70 / 75	60 / 71 69 / 75	04/00	63 / 66
69 / 74	66 / 73	71 / 75	70/73	05/75		
150 / 120		/ 120	150 /	/ 120	150	/ 120
550 / 650		/ 650	550			/ 650
•	•			•		•
A+		A		В		
	5 S.C. 11	STATE OF STATE	TO STATE OF THE PARTY	STATE OF THE STATE	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Charles Call He Call

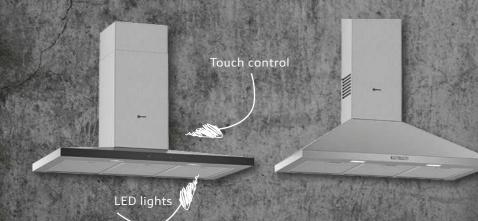


Classic and striking designs for modern kitchens

Stop the smell, not the conversation. For us, cooking is all about enjoying tasty food with family and friends. That's why our quiet Pyramid Chimney Hoods ensure nothing gets in the way of conversation.

D92PBC0N0B

Pyramid Chimney Hood (900mm width) **N 30**



DESIGN PERFORMANCE





DESIGN PERFORMANCE













The state of the s	Fat de	
HOOD TYPE		
90CM MODEL		
75CM MODEL		
60CM MODEL		
COLLECTION		
Colour		
SPECIAL FEATURES		
Home Connect		
Adjustable LED white colour temperature		
Ambient light		
Climate control sensor		
Hob Hood control		
Efficient Drive		
Intensive setting / Automatic intensive reve	ort 1	
Boost position (Angled & Flat Hoods)	-11	
NEFF Silence function		
Filter saturation indicator		
FFATURES		
Suitable for ducted operation / recirculation	nα	
Electronic power level display	9	
Power levels		
NEFF Fresh Air (Interval operation)		
Automatic after running	min	ute
Lighting		0
Softlight with dimmer function		
Number of metal grease filter cassettes		
Type of control		
OPTIONAL ACCESSORIES ²		
Standard recirculation kit		
CleanAir plus external recirculation module	(Stainless St	eel)
CleanAir plus integrated recirculation kit	(,
Long life regenerative integrated recircul	ation kit	
PERFORMANCE / TECHNICAL INFORMATION		
Appliance width		mn
Extraction Rate in m³/h 3,4		
Power level 1 ducted / recirculating		
Power level 2 ducted / recirculating		
Power level 3 ducted / recirculating		
Intensive level 1 ducted / recirculating		
Intensive level 2 ducted / recirculating		
Noise level (sound power) based on dE	8(A) re 1 pV	V 3,5
140136 level (30dila powel) based oil al		
Power level 1 ducted / recirculating		
Power level 1 ducted / recirculating		
Power level 1 ducted / recirculating Power level 2 ducted / recirculating Power level 3 ducted / recirculating		
Power level 1 ducted / recirculating Power level 2 ducted / recirculating		
Power level 1 ducted / recirculating Power level 2 ducted / recirculating Power level 3 ducted / recirculating Intensive level 1 ducted / recirculating		mm
Power level 1 ducted / recirculating Power level 2 ducted / recirculating Power level 3 ducted / recirculating Intensive level 1 ducted / recirculating Intensive level 2 ducted / recirculating	/ gas hob ⁶	mm



SLIM PY		SLIM PYRAMID		PYRAMID CHIMNEY		
D94QFM1N0B		D92QBC0N0B		D92PBC0N0B		
				D72PBC0N0B		
D64QFM	11N0B	D62QBC0N0B		D62PBC0N0B		
N 5	N 50		30		N 30	
Stainless steel		Stainle	ess steel		Stainless steel	
•/	_					
- / ·	•					
• /	•	•	/•		•/•	
3 + 1 Into	ensive		3		3	
2 × LED	lights	2 x LE	ED lights		2 x LED lights	
3		3/2		2		
Touch Co	ontrol	Push Buttons Push Buttons		Push Buttons		
Z51DXL			XU0X0		Z5138X5	
Z51FX0			XC1N6			
Z51DX			DXI1X6			
Z51FXJ	JUXU	2511	FXJ0X0			
900	600	900	600	900	750	600
300	000	300	000	300	750	000
247 / 171	258 / 181	198 / 125	198 / 118	198 / 129	198 / 129	198 / 127
316 / 248	328 / 257	263 / 168	263 / 162	263 / 174	263 / 174	263 / 171
389 / 308	410/312	365 / 202	365 / 198	365 / 213	365 / 213	365 / 211
642 / 372	644 / 372					
2						
48 / 58	50 / 60	50 / 55	50 / 55	50 / 56	50 / 56	50 / 55
55 / 66	56 / 68	59 / 62	58 / 61	57 / 62	57 / 62	58 / 62
61 / 71	62 / 72	64/66	64/65	65 / 67	65 / 67	66 / 67
70 / 75	70 / 75					
100						
150 /		150 / 120			150 / 120	
550 /	650	550 / 650		550 / 650		
•			•		•	
А	CHANGE AND ADDRESS OF THE PARTY	NAME OF TAXABLE PARTY.	D		D	NAME OF STREET

TELESCOPIC HOODS



Always the right height

When you're cooking up a sumptuous meal, chances are, you're more focussed on what's inside the pots than what escapes them. Our telescopic hoods are well-trained in coping with steam and odours. They slide out when you need them, and can be pushed back, for a flush finish when you don't. With a lowering frame, the hood can disappear entirely from view. This compact, discreet set-up with subtle LED lighting has up to four highly capable speed settings. Any noise can be toned down further on demand with the Silence function, so nothing can spoil the kitchen conversation.



Telescopic Hood (900mm width) N 90

D49ML54N0B

Telescopic Hood (900mm width) N 70





DESIGN PERFORMANCE









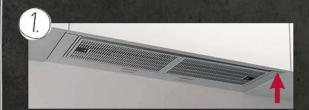




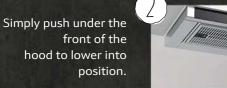


LOWERING FRAME MAKES ITS VENTILATION DEBUT

Providing the ultimate space-saving solution, our first hidden hood beautifully complements flush, integrated kitchen designs. 350mm minimum cabinet depth required.



The hood remains completely hidden until you're ready to start





The telescopic hood easily extends on the smooth rails.

DISCREET YET POWERFUL EXTRACTION











TELESCOPIC		TELESCOPIC		TELESCOPIC	
D49PU54X0B	D49MI	D49ML54N0B		D49ED22N0B	
	D46MI	L54N0B	D46ED	22N0B	D46BR22N0B
N 90	N	70		50	N 30
Stainless steel	Stainle	Stainless steel		Stainless steel	
•					
•		•		,	
•/•	•	/ •	•	/ ●	
•		•	,		
•		•			
•/•	•	/●	• ,	/ ●	•/•
•		•	•		•
•					
•		•			
10		10		0	
2 x 3W LED lights	2 x 3W LED lights		2 x 3W LED lights		2 x 20W halogen
• T. 10 + 1		•	0.00		5 1 "1
Touch Control		Touch	Soft Touch 3 + 1 Intensive		Rocker switch
3 + 2 Intensive	3 + 2 11	ntensive 2	3 + 1 in	tensive 2	3
3	3	2	3	Z	I
Z54TS02X0	754T	S02X0	Z54T5	501X0	Z54TS01X0
Z51IXC1X6		Z51IXC1X6			
Z51ITD1X1		Z51ITD1X1			
	Z54TF90N0	Z54TF60N0			
	Z54TH90D0	Z54TH60D0	Z54TH90D0	Z54TH60D0	
Z54TL90X0	Z54TL90X0	Z54TL60X0			
Z54TM90X0	Z54TM90X0				
900	900	600	900	600	600
210 / 135	210 / 135	198 / 137	163 / 105	174 / 102	255 / 164
306 / 220	306 / 220	296 / 220	223 / 140	226 / 135	315 / 183
394 / 293	394 / 293	381 / 292	265 / 166	270 / 159	387 / 195
708 / 471	708 / 471	677 / 475	412 / 178	404 / 171	
40 / 45	40 / 45	40 / 45	50 / 57	49 / 58	60 / 70
49 / 55	49 / 55	49 / 55	56 / 65	56 / 65	64 / 72
56 / 61	56 / 61	56 / 61	63 / 70	62 / 70	67 / 74
68 / 74	68 / 74	67 / 73	70 / 71	69 / 72	07774
150 / 120		/ 120		/ 120	150 / 120
430 / 650		/650	430		430 / 650
•		•			•
	В				

COLLECTION

SPECIALFEATURE

HOOD TYPE

Adjustable LFD white colour temperature

Ambient light

Climate control ser

Hob Hood control Efficient Drive

Intensive setting / Automatic intensive revert

NEFF Silence function

Filter saturation indicator

Suitable for ducted operation / recirculating

Furniture door required

NEFF Fresh Air (Interval operation) Automatic after running

Lighting

Softlight with dimmer function

Number of metal grease filter cassettes

OPTIONAL ACCESSORIES 2 Standard recirculation kit

CleanAir plus anti-pollen recirculation kit

Long life regenerative recirculation kit

Steel finish profile / handle with opening for VarioControl Steel finish profile / handle with logo

Bracket for installation in 90cm wide units PERFORMANCE / TECHNICAL INFORMATION

Appliance width

Extraction Rate in m³/h ^{3,4}

Ducted power level 1 / recirculating power level 1 Ducted power level 2 / recirculating power level 2

Ducted power level 3 / recirculating power level 3 Ducted intensive / recirculating intensive

Noise level (sound power) based on dB(A) re 1 pW 3 Ducted power level 1 / recirculating power level 1

Ducted power level 2 / recirculating power level 2 Ducted power level 3 / recirculating power level 3

Ducted intensive / recirculating intensive

Minimum distance above an electric hob / gas hob⁶ mm GB plug

CANOPY HOODS



Room for inspiration

A great kitchen atmosphere is not just about the people you've invited or the meal you're cooking. A clear view to focus on your creations is a must, too. Our space-saving canopy hoods cleanse the air skilfully and quietly – allowing everyone to join the conversation. Another helpful idea: the metal filter cassettes are easily removable and dishwasher-safe.



N 70





The new N70 canopy hoods come in full 90cm and 60cm widths and are easy to install due to replacing the bottom of the cabinet. Thanks to their design, they make even more space in your kitchen.

Additional accessories for a sleek look inside the cabinet: Z51IBN0N0 - Chimney extension 185-362mm Z51IBG0N0 - Chimney extension 120mm

DESIGN PERFORMANCE







HOOD TYPE	
WIDE MODEL	
STANDARD MODEL	
COLLECTION	
Colour	
SPECIAL FEATURES	
Home Connect	
Adjustable LED white colour temperature	
Ambient light	
Climate control sensor	
Hob Hood control	
Efficient Drive	
Intensive setting / Automatic intensive revert ¹	
NEFF Silence function	
Filter saturation indicator	
FEATURES	
Suitable for ducted operation / recirculating	
Furniture door required	
Electronic power level display	
NEFF Fresh Air (Interval operation)	
Automatic after running	minutes
Lighting	
Softlight with dimmer function	
Type of control	
Power levels	
Number of metal grease filter cassettes OPTIONAL ACCESSORIES ²	
Standard recirculation filter / kit	
CleanAir plus anti-pollen recirculation kit	
Long life regenerative recirculation kit	
PERFORMANCE / TECHNICAL INFORMATION	1
Appliance width	mm
Extraction Rate in m³/h ³,4	
Ducted power level 1 / recirculating power	level 1
Ducted power level 2 / recirculating power	level 2
Ducted power level 3 / recirculating power	level 3
Ducted intensive / recirculating intensive	
Noise level (sound power) based on dB(A)	
Ducted power level 1 / recirculating power level	
Ducted power level 2 / recirculating power	
Ducted power level 3 / recirculating power	level 3
Ducted intensive / recirculating intensive	
Pipe outlet diameter	mm
Minimum distance above an electric hob / ga	as hob ⁶ mm
GB plug	



ROOM FOR INSPIRATION

INTEGRATED HOODS



Great for masking smells

When all your friends sit around the table, just waiting for one of your treats to be served, you don't want steam or smoke disturbing the atmosphere. Our discreet integrated hoods work with three speeds to cleanse the kitchen air. While they do their job with a minimum of noise, LED lights shine a warm light on your bubbling pots and pans. Fitted between two kitchen cabinets, they hide behind a furniture door when you've finished cooking.

D64MAC1X0B

Integrated Hood (599mm width)

N 30



GREAT FOR ALL KITCHENS



200	HOOD TYPE	
	MODEL	
	COLLECTION	
	Colour	
	SPECIAL FEATURES	
夏初	Home Connect	
38	Adjustable LED white colour temperature	
	Ambient light	
躢	Climate control sensor	
	Hob Hood control	
	Efficient Drive	
	Intensive setting / Automatic intensive revert ¹	
	NEFF Silence function	
	Filter saturation indicator	
	FEATURES	
	Suitable for ducted operation / recirculating	
	Furniture door required	
起	Electronic power level display	
	NEFF Fresh Air (Interval operation)	
	Automatic after running	minutes
	Additional noise insulation	
NO.	Lighting	- 1
	Softlight with dimmer function	
	Controls	
	Power levels	
23	Number of metal grease filter cassettes	
	OPTIONAL ACCESSORIES 2	
	Standard recirculation filter / kit	
257	PERFORMANCE / TECHNICAL INFORMATION	
	Appliance width	mm
	Extraction Rate in m³/h 3,4	
	Ducted power level 1 / recirculating power level	1
	Ducted power level 2 / recirculating power level 2	2
	Ducted power level 3 / recirculating power level 3	3
	Ducted intensive / recirculating intensive	
	Noise level (sound power) based on dB(A) re 1	pW ^{3,5}
	Ducted power level 1 / recirculating power level 1	
	Ducted power level 2 / recirculating power level 2	2
	Ducted power level 3 / recirculating power level 3	3
- 1	Ducted intensive / recirculating intensive	
	Pipe outlet diameter	mm
A	Minimum distance above an electric hob / gas hob	o ⁶ mm
	CD I	



INTEGRATED	INTEGRATED	
D64MAC1X0B	D61MAC1X0B	
N 30	N 30	
Silver metallic lacquer	Silver metallic lacquer	
●/●	•/•	
•	•	
2 x LED lights	2 x LED lights	
Push buttons	Push buttons	
3	3	
2	2	
Z51IMA0X0	Z51IMA0X0	
599	599	
256 / 208	240 / 224	
352 / 320	288 / 256	
625 / 416	368 / 272	
49 / 57	52 / 64	
56 / 68	56 / 67	
70 / 75	62 / 68	
150 / 120	150 / 120	
500 / 650	500 / 650	
•	•	
В	D	

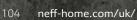


DESIGN PERFORMANCE











BEHIND THE DOOR ...

Whether it's washing dishes, lightening the laundry load or keeping your food as fresh as possible, NEFF have everything to make life easier. NEFF's integrated appliances do all the hard work behind the door so you don't have to. Working tirelessly and quietly in the background, you can enjoy getting creative in the kitchen with friends and family... carefree.



COOLING

We have a range of fridges and freezers so there is something for everyone. Whether it is a large American-style fridge freezer, or a built-in fridge freezer, we're confident that there is a model to suit. Fresh Safe— Keep ingredients fresher for longer. Herbs, fruits and vegetables stay crisp, vibrant and fresh retaining vital nutrients and vitamins and locking in flavour.

For more information on cooling installation options visit neff-home.com/uk/

Baskets in dishwasher for illustrative purposes only – please see product specification for latest information.



DISHWASHING

A NEFF dishwasher is designed with creative cooks in mind. That means that even the most bubbled-over oven dishes, baked-on ramekins and caramelised grill pans will still come out beautifully clean.

Chef 70° – Extra cleaning power for creative cooks. With a hotter setting and a powerful spray, the Chef 70° programme is perfect for cleaning even the dirtiest pots, pans and cooking utensils. Items placed in the lower basket are subject to higher spray pressure, eliminating the need for soaking and effectively removing even the most stubborn areas.

For more information on dishwasher features visit neff-home com/uk/



ALLMODV

Our 3 types of models cover all your laundry needs: washing machines, washer dryer combination models and tumble dryers.

Time Light –The NEFF laundry range quietly washes, allowing you to multi-task while entertaining guests. The clever Time Light projects the remaining wash cycle onto your floor with no need to open the door to check on progress. Allowing you to keep one eye on your wash as well as your guests.

features visit neff-home.com/uk/

106 neff-home.com/uk/

REFRIGERATION

Leading the way in food storage to ensure the freshest and tastiest food

We're constantly working to improve our range of fridges and freezers so there's something for everyone. Whether it's a large American-style fridge freezer that can cope with the demands of a hungry family, or a fridge freezer that integrates seamlessly into the kitchen furniture, we're confident that there's a model to suit. And to top it off, all of our refrigeration appliances have at least an A+ energy rating.

THE COLLECTION

Choosing the right appliance to complement your kitchen and lifestyle can be challenging. To help you select the perfect kitchen companion, we've introduced easy-to-follow Collections based on product features, technology, design and simplicity. There's a Collection to suit everyone.*

N 90

FEATURES THIS COLLECTION CAN INCLUDE*

Fresh Safe 3

No Frost

Wire Flex shelf

Easy Access Shelf

Easy Lift Shelf

Flevi Rail Drawers

Electronic 7 segment control

Energy Rating: A++ or A+ LED Light

Super Cool Fresh Sense

Soft Close/Fixed Hinge

LED Light

Super Freeze Big Box

N 50

FEATURES

THIS COLLECTION CAN INCLUDE*:

Fresh Safe

No Frost or Low Frost

Electronic Control

Energy Rating: A++ or A+

Super Cool

Fixed or Sliding Hinge LED Light or Daylight

Super Freeze

Big box

FEATURES

THIS COLLECTION CAN INCLUDE*:

N 70

No Frost/Low Frost

Vario Shelf

Easy Access Shelf

Electronic 7 segment contro

Energy Rating: A++ or A+

Super Cool

Fresh Sense

Fixed Hinge

Super Freeze

Big Box

N 30

FEATURES

THIS COLLECTION CAN INCLUDE*:-

Vegetable drawer

Manual Defrost

Energy Rating: A+

Interior Liaht

Sliding Hinge

The features included in each collection are an overview only. Please ensure that you check the product detail for exact

COOL SOLUTIONS FOR EVERY COOK

Combination and layout solutions for installing your cooling appliances

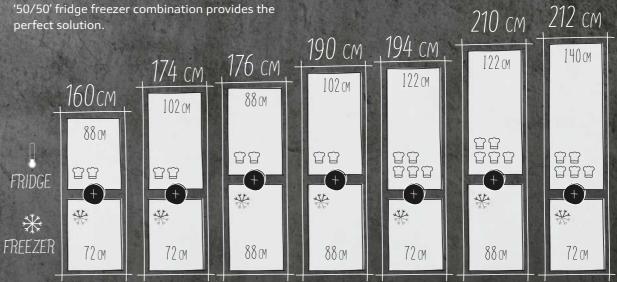
With so many kitchen styles to choose from, at NEFF we've catered for all spaces and lifestyles. With the option to build a cooling solution to your requirements, our installation options are designed to offer the ultimate flexibility. From side-by-side fridge and freezer installations to over-under stacked installations, it's easy to incorporate NEFF appliances into your overall kitchen design.

OVER/UNDER INSTALLATION:

Our over-under installation options are perfectly tailored to suit every Cookaholic's lifestyle. Conveniently 'stack' your fridge and freezer and ensure your cooling space reflects how you like to cook. For those who tend to shop little and often, a smaller capacity fridge & freezer doesn't need to impact on your space. Equally, if family life makes ample freezer space essential, an equal height '50/50' fridge freezer combination provides the perfect solution.

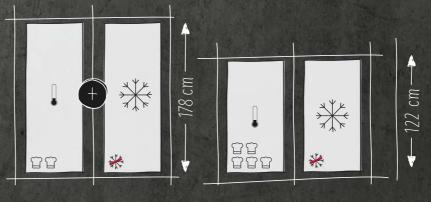


NEW ACCESSIBLE HEIGHTS



SIDE-BY-SIDE INSTALLATION:

Our single door fridges and freezers are designed to sit parallel to one another in order to create a double door effect. By placing a left-hinged fridge and a right-hinged freezer (or vice versa) side by side you can easily browse fresh and frozen ingredients before getting creative in the kitchen. Smooth door opening is facilitated by a simple fixed or sliding hinge. Equally if you want to place a fridge in the kitchen and a freezer in the utility room, our appliances can be installed in a way which suits you.





A STYLE FOR ALL FOOD LOVERS

Leading the way in food storage to ensure the freshest and tastiest food

Fresh, seasonal ingredients are a staple in any NEFF kitchen. That's why the right food storage is so important: all our models – whether it's a large American-style fridge freezer that can cope with the demands of a hungry family, or a side-by-side fridge freezer that integrates seamlessly into the kitchen furniture – give you the flexibility to keep your fruit, vegetables and herbs crisp and vibrant for longer.



BUILT-IN FRIDGE/FREEZER

Designed to fit in a single housing unit, our range of fridge freezers include models from the tall larder style to more compact styles. All of our fridge freezers have a 4 star rating.

KI6873FE0G Built-in fridge freezer N 70



AMERICAN-STYLE FRIDGE FREEZER

It's big, bold, and there's enough space for even the largest family's chilled and frozen food. You'll also find an ice and water dispenser to keep you cool all year round.

KA3923IE0G American-style fridge freezer N 70



BUILT-UNDER FRIDGE AND FREEZER

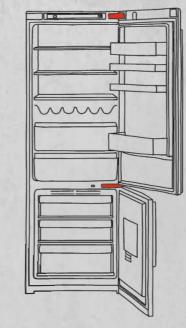
Our integrated fridge with a four star freezer fits neatly under the work surface and provides a compact, flexible cooling solution for busy kitchens.

Built-under single door fridge N 50

ADVANTAGES OF DIFFERENT HINGE TYPES

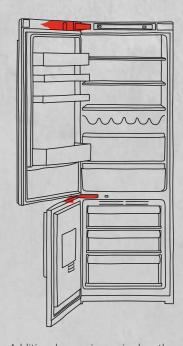


FIXED HINGE



A fixed hinge offers you additional capacity in the refrigerator, leaving you more room for your food

SLIDING HINGE



Additional space is required on the inner side of the cabinet to make way for the door hinge.

HINGES TO SUIT ALL KITCHEN DESIGNS

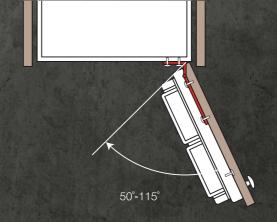
Our doors can be right-hinged or left-hinged in order to suit your kitchen design.

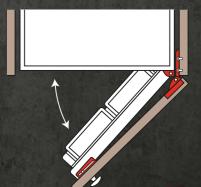
FIXED HINGE AND SOFT CLOSE HINGE

The benefit of this type of hinge is that it carries more weight – ideal for kitchen cabinetry made from heavier hard wood. This hinge also allows the door to open at a wider angle, making the fridge cavity easily accessible. All NEFF doors close automatically when at an angle of approximately 15-20° and selected models have the benefit of Soft Close.

SLIDING HINGE

Our sliding hinge feature sits between the appliance and the furniture door and is secured by a series of brackets. As you open the furniture door, the appliance door is also opened via the sliding bracket design.







COOLING EXPLAINED

Food preservation features, functions and design explained

Cooking is all about new ideas and fresh inspiration – and our cooling appliances are no different. They are bursting with innovative features and functions to optimally store the food you love.

DESIGN FEATURES



UNIQUE TO NEFF,

MAKING YOUR LIFE

Easy Clean Magnetic

The magnetic door seals on all of our

Find out more

information on

cooling features

and installation

solutions at

neff-home .com/uk/

refrigeration range are removable, making them easy to clean and/or

EVEN EASIER

Door Seals

Soft Close



Easy Lift Door Storage

Easily adjust door storage with just one hand. Combined with Easy Lift Shelves, your fridge space won't restrict your favourite foods and drink.

Anti-spill Trims

Effectively hold up to a pint of liquid in case of accidental spillage. Food is protected below and the clean-up process is a little less messy.



Bottle Rack

Always have a chilled bottle on standby for those impromptu get-togethers.



Easy Lift Shelf



Easy Access Shelf



Vario Shelf

Designed to offer complete flexibility in your fridge, sectioned glass shelves can simply be separated and slid underneath when not in use. Ideal for larger dishes, with space left over for a convenient condiments storage area at

OTHER FEATURES & FUNCTIONS

Multiple Cooling Systems

prevent the transference of odours and/or humidity between the

Multi Air Flow Cooling

Greatly improves the circulation of air around the fridge, regulating the temperature and humidity levels and eradicating condensation build up, so that your food stays fresher for longer.



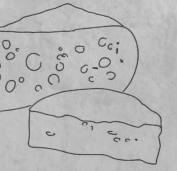
No Frost

No Frost freezers automatically react to any signs of frost so it never has a chance to build up. With a No Frost freezer air is blown from the back wall and circulates over food items. As a result, there is no condensation or build up of frost and food does not freeze



Low Frost

Low Frost, within our built in bottom freezers KI6873F30G and KI6863F30G, improves performance and reduces frost build up in an energy efficient way. It also provides more storage space due to there being no internal evaporator and you may only need to defrost your freezer every 2-3 years



Super Freeze

Lowers the temperature for rapid freezing when adding fresh food.

Intelligent Cooling

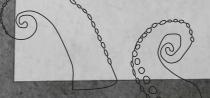
Uses a range of innovative sensors to calculate the quantity of food in the fridge with the outside temperature. The fridge then adjusts the internal cooling power accordingly.

Super Cool

ows for the increase in temperature that occurs when fresh food is added. As soon as the food is cold, the fridge will readjust to the

Door Open

Door Open and high temperature alarm systems alert you if the door has been left open or a power cut has occurred. Ideal for mitigating food wastage



We are at the forefront of refrigeration technology – all fridges and freezers come with at least an A+ rating.

Many of our fridges can achieve the same storage temperatures as the local supermarket, allowing fresh fruit and vegetables to be kept at peak freshness for longer. Did you know that a ten year old fridge accounts for up to a quarter of household energy bills? By consciously choosing to replace appliances early on, huge savings can be made.

A NEFF A+++ FRIDGE 60% LESS



THE FRIDGE & FREEZER ENERGY **EFFICIENCY LABEL**

- 1 Supplier's name or trademark and model identifier.
- 2 Energy efficiency class.
- 3 Annual energy consumption in kWh (based on standard test results). The actual energy consumption depends on the use of the appliance.
- 4 Sum of storage volume of all cooling storage compartments (compartments without a star rating).
- 5 Sum of storage volume of all frozen food storage compartments (compartments with a star rating).
- 6 Noise emissions in decibels.
- 7 Numbering of the regulation.

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STORING FOOD IN A COOLING APPLIANCE

Fresh, seasonal ingredients are a staple in any kitchen.

As a result, we've developed a range of preservation systems to help your food stay at its best for as long as possible. Using our FreshSafe humidity control drawers, herbs, fruits and vegetables stay crisp, vibrant and fresher for longer.



OUR INNOVATIVE O'C FRESH SAFE PRESERVATION SYSTEM EXTENDS THE LIFE OF FOOD TIMES TO REDUCE WASTE.

MODELS WITH 0°C **FRESH SAFE**

KA3923IE0G USA style SBS KI8413D30G Fridge KI8865DE0 N90 fridge-freezer



FreshSafe 2

Preserving food for longer, FreshSafe is designed with busy family life in mind. Nutritious fruit and vegetables are always at hand and vibrancy and texture is maintained.

FreshSafe

FreshSafe provides the perfect solution for weekly grocery shoppers. Preserving food to stay fresher for longer as a conventional salad drawer, market-fresh ingredients stay fresh and vibrant for longer.



0°C FreshSafe ☐

Offering our optimal preservation system 0°C FreshSafe features two humidity zones to keep food fresher for longer. Perfect for delicate fruits and herbs such as berries, avocados and leafy greens, your favourite fruits and vegetables are kept

beautifully plump and vibrant. Suitable for fish and meat, our innovative cooling solutions are designed for everything you like to cook



Designed to keep salad items, leafy herbs and fruit at their peak for longer, our convenient vegetable drawer helps to extend the life of your favourite greens.

Fruit and vegetables stay fresher for longer in a FreshSafe compartment, compared to a salad drawer in a conventional fridge, and preserve up to 50% more vitamins.

Please note the change in terminology for our preservations storage, VitaFresh® is now 0°C FreshSafe
, HydroFresh is now FreshSafe
, Crisper Box is now

WE'RE COMMITTED TO REDUCING FOOD WASTAGE

Did you know that around a third of the food we buy is thrown away?

The average family of four throws away £680 worth of food per year. At NEFF, we're keen to help you manage your costs by developing the most effective food preservation systems. FreshSafe is a 0°C compartment, independent from the fridge temperature, comprising two humidity zones. The dry section maintains 50% humidity to preserve meat and fish, while the moist zone, at 90% humidity, extends the life of vegetables,

FreshSense

Uses intelligent sensors to monitor the temperature within the fridge, the freezer and the room outside. This feature ensures that the appliance maintains an optimal storage climate independent of the surrounding ambient temperatures.



WE THROW AWAY 7 MILLION TONNES OF FOOD AND DRINK FROM OUR HOMES EVERY YEAR*. AT NEFF WE'RE COMMITTED TO HELPING YOU REDUCE WASTAGE AND EFFECTIVELY MANAGE YOUR GROCERY COSTS.



Access to the fresh safe drawers is easy. The telescopic FlexiRail® system allows the drawers to slide out fully for added convenience.





WITH INNOVATIONS IN FOOD PRESERVATION, NEFF FRIDGES KEEP YOUR FAVOURITE INGREDIENTS AT THEIR BEST FOR LONGER.

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AMERICAN-STYLE FRIDGE FREEZERS

Big and bold

Supersized for family-life, our American-style fridge freezer truly has a place for everything. With storage solutions to keep your fruit and vegetables fresh, freezer compartments for large joints of meat, and enough door trays for those everyday favourites, our American design is perfect for British kitchens. Featuring a water and ice dispenser, plumb your fridge into the mains for ice cold drinks on tap.



Ice water

KA3923IEUG
American-Style Fridge Freezer

N 70

	Serve Multifaction			
= 1				No. of the last of
			브	
		esbSafe cot = c		

FreshSafe drawers

DESIGN/PERFORMANCE

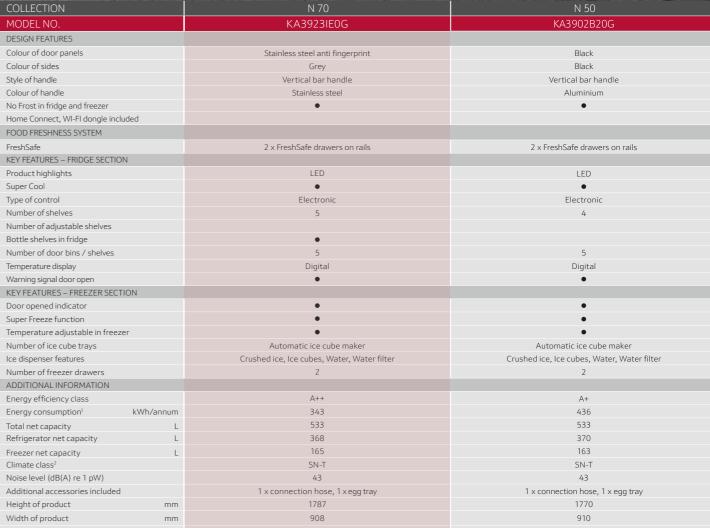












AMERICAN-INSPIRED DESIGN FOR NEFF-INSPIRED KITCHENS

^{1.}Actual energy consumption will depend on how the appliance is used and where it is located.
2.Climate zone SN = designed to operate in ambient temperature of +10°C to 32°C.
Climate zone T = designed to operate in ambient temperature of +18°C to 43°C.

2 drawer

BUILT-IN FRIDGE FREEZERS

With an energy efficiency rating of A++ and state of the art food preservation technology, our built-in fridge freezer range offers the ideal solution for busy families and passionate cooks. Innovative refrigeration features include Home Connect available within the N90 Collection along with Telescopic Flexi Rail Drawers for easy access, Fresh Safe humidity controlled zones and efficient LED interior lighting. With No Frost, Low Frost or manual defrost freezers available in the range, the freezer compartment delivers on intelligent features too.



KI7863DF0G Built-in Fridge Freezer

N 70





DESIGN/PERFORMANCE

Energy	Height (cm)	W1-F1	Fridge Capacity	Freezer Capacity
A^{++}	177	िं	156 LITHER (NAT)	67 urman (natr)
Electronic Control	Noise Level	No Frost	합합합 Fresh Safe	Fixed Hinge Door

DESIGN/PERFORMANCE



Fridge / Freezer split Low Frost or Manual defrost Soft Close hinge Type of hinge (reversible) Home Connect FOOD FRESHNESS SYSTEM FreshSafe KEY FEATURES - FRIDGE SECTION Super Cool function Type of control Number of adjustable shelves Number of door bins / shelves Type of shelves Warning signal door oper Bottle shelves in fridae KEY FEATURES - FREEZER SECTION Door opened indicator Temperature adjustable in freezer Energy efficiency class Refrigerator net capacity 4°C - 8°C Refrigerator net capacity 0°C Freezer net capacity Climate class² Noise level (dB(A) re 1 pW)

Additional accessories included

Width of product

FLEXIBLE STORAGE FRIDGE FREEZER











	400				SEPTEMBER ST	
865D30 replaced by KI8865DE0 eptember 2020.	KI7863D30G replaced by KI7863DF0G September 2020.	KI7853D30G replaced by KI7853DE0G September 2020.	KI7862F30G replaced by KI7862FF0G September 2020.		Kl6873F30G replaced by Kl8673FE0G September 2020.	KI6863F30G re by KI6863F September 2
N 90	N 70	N 70	N 50	N 50	N 70	N 70
KI8865DE0	KI7863DF0G	KI7853DE0G	KI7862FF0G	KI7862SF0G	KI6873FE0G	KI6863FE
60/40	60/40	50/50	60/40	60/40	70/30	60/40
•	•	•	•	•		
					Low Frost	Low Fros
•	•	•				
Fixed hinge	Fixed hinge	Fixed hinge	Fixed hinge	Sliding hinge	Fixed hinge	Fixed hing
•						
FreshSafe 3 0°C drawers	1 x FreshSafe 2 drawer	1 x FreshSafe 2 drawer	1 x FreshSafe drawer	1 x FreshSafe drawer	1 x FreshSafe 2 drawer	1 x FreshSafe 2
LED	LED	LED	LED	LED	LED	LED
•	•	•			•	•

2	4	3	3	3	4	4
2	5	3	4	4	5	5
Safety glass	Safety glass	Safety glass	Safety glass	Safety glass	Safety glass	Safety glass
Digital 7 segment	Digital 7 segment	Digital 7 segment	Digital 7 segment	Digital 7 segment	Digital 7 segment	Digital 7 segment
•	•	•	•	•	•	•
•	•	•			•	•
•	•	•			•	•
•	•	•	•	•	•	•
•	•	•			•	•
1	1	1	1	1	1	1
3	3	4	3	3	2	3
A++	A++	A++	A++	A++	A++	A++
232	221	232	222	222	225	218
223	255	246	255	255	270	265
101	188	154	188	188	209	191
55						
67	67	92	67	67	61	74
SN-ST	SN-ST	SN-ST	SN-ST	SN-ST	SN-T	SN-ST
36 dB	39 dB	39 dB	39 dB	39 dB	36 dB	36 dB
2 x egg tray, 1 x ice cube tray, 1 x bottle holder in door tray	2 x ice packs, 2 x egg tray, 1 x ice cube tray	2 x egg tray, 1 x ice cube tray, 1 x bottle holder in door tray	2 x egg tray, 1 x ice cube tray	2 x egg tray, 1 x ice cube tray	2 x egg tray, 1 x ice cube tray, 1 x bottle holder in door tray	2 x egg tray, 1 x ice cube tray, 1 x bottle holder in door tray
1772	1772	1772	1772	1772	1772	1772















558

etable drawe

59

SN-ST

40 dB

1 x butter dish

1772

541

545

bottle holder

BUILT-IN FRIDGE FREEZERS

Our built-in fridge freezers offer flexibility and plenty of storage space, so you can easily browse fresh and frozen ingredients before getting creative in the kitchen. If family life makes ample freezer space essential, a 50/50 split fridge freezer provides the perfect solution.



N 50



Type of shelves Warning signal door open Bottle shelves in fridge KEY FEATURES - FREEZER Door opened indicator

Temperature adjustable in freezer

Energy efficiency class

Energy consumption¹ Total net capacity Refrigerator net capacity 4°C - 8°C Refrigerator net capacity 0°C Freezer net capacity Climate class²

Additional accessories included

Noise level (dB(A) re 1 pW)

Height of product Width of product

DESIG	iN/PE	RFOR	MANC	E
Energy A++	Height (cm)	Fridge Capacity 209	Freezer Capacity	Fixed Hinge Door
Reversible Door	Noise Level	Fresh Safe	Low Frost	

ULTIMATE FRIDGE FREEZER FLEXIBILITY











				BOBOX	See a	
KI5872F30G replaced by KI5872FF0G October 2020.	KI5872S30G replaced by KI5872SF0G October 2020.	Water to	KI5862S30G replaced by KI5862SF0G October 2020.		Available December 2020.	
N 50	N 50	N 50	N 50	N 50	N 30	N 30
KI5872FF0G	KI5872SF0G	KI5852FF0G	KI5862SF0G	KI5852SF0G	KI5871SF0G	K8524X8GB
70/30	70/30	50/50	60/40	50/50	70/30	70/30
Low Frost	Low Frost	Low Frost	Low Frost	Low Frost	Low Frost	Manual
Fixed hinge	Sliding hinge	Fixed hinge	Sliding hinge	Sliding hinge	Sliding hinge	Sliding hinge
r ixed fillinge	Silding fillige	r ixed rillige	Sliding fillige	Sliding fillige	Silding fillige	Silding minge
1 x FreshSafe drawer	1 x FreshSafe drawer	1 x FreshSafe drawer	1 x FreshSafe drawer	1 x FreshSafe drawer	1 x FreshSafe drawer	1 x Vegetable draw
LED	LED	LED	LED	LED	LED	1 x 25 Watt
Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Mechanical
5	5	4	4	4	5	5
4	4	3	3	3	4	4
5	5	4	4	4	4	5
Safety glass	Safety glass	Safety glass	Safety glass	Safety glass	Safety glass	Safety glass
Digital LED	Digital LED	Digital LED	Digital LED	Digital LED	Digital LED	
						3-wave bottle holde
•			•		•	
				•		
1	1	1	1	1	1	
2	2	4	3	4	2	3
A++	A++	A++	A++	A++	A+	A+
227	227	239	231	239	274	276
272	272	259	267	259	271	276
209	209	157	191	157	201	217



SN-T

38 dB

1772



SN-T

38 dB

1772

541

545



SN-T

38 dB

1772

Split 60/40

SN-T

38 dB

1772

Split

SN-T

38 dB

Split 70/30

SN-ST

Split 70/30

177cm high - A spacious integrated solution

Designed to seamlessly fit around your kitchen design, our builtin solutions allow you to create a sleek integrated effect without compromising on valuable refrigeration space. Featuring Fresh Sense constant temperature control, an automatic defrost fridge and an A++ energy rating, our 177cm fridges & freezers are designed to save time and energy while providing the optimum environment for fresh meats, dairy produce and vegetables.

KI8816DE0 Built-in Single Door Fridge

GI7813EF0G

Built-in Single Door Freezer

N 90



DESIGN/PERFORMANCE



















PERFECT SIDE-BY-SIDE COMBINATIONS

COLLECTION DESIGN FEATURES No Frost Soft Close hinge Type of hinge (reversible) Home Connect FOOD FRESHNESS SYSTE Super Cool function Type of control Number of door bins / shelves Type of shelves Warning signal door open Bottle shelves in fridge KEY FEATURES - FREEZER SECTION Door opened indicator Total net capacity including 0°C drawers Refrigerator net capacity 0°C Freezer net capacity Climate class² Noise level (dB(A) re 1 pW) Additional accessories included Height of product

Width of product Depth of product 177CM HIGH











	KI8816D30 replaced by KI8816DE0 September 2020.	KI2823F30G replaced by KI2823FF0G September 2020.	and vit	KI2822S30G replaced by KI2822SF0G September 2020.		Available December 2020.	KI1812S30G replaced by KI1812SF0G September 2020.
3	N 90	N 70	N 70	N 50	N 50	N 90	N 90
	KI8816DE0	KI2823FF0G	KI1813FE0G	KI2822SF0G	KI1812SF0G	GI7815CE0G	GI7813EF0G
8							
Ø						•	•
9							
B	•					•	
闘	Fixed hinge	Fixed hinge	Fixed hinge	Sliding hinge	Sliding hinge	Fixed hinge	Fixed hinge
g						•	
8							
ğ	2 5 10 (20%	1 x FreshSafe 2 drawer	1 x FreshSafe 2 drawer				
8	3 x FreshSafe 3 0°C drawers	on telescopic rails, 1 x FreshSafe drawer on	on telescopic rails, 1 x FreshSafe drawer on	2 x FreshSafe drawers	2 x FreshSafe drawers		
9	d.d.re.rs	telescopic rails	telescopic rails				
8							
闘	LED	LED	LED	LED	LED		
罰	•	•	•	•	•		
劚	Electronic	Electronic	Electronic	Electronic	Electronic		
	7	5	7	5	7		
	6	4	6	4	6		
器	5	5	6	5	6		
鶢	Safety glass	Safety glass	Safety glass	Safety glass	Safety glass		
闘	Digital 7 segment	Digital 7 segment	Digital 7 segment	Digital LED	Digital LED		
88	•	•	•				
鰀	Automatic	Automatic	Automatic	Automatic	Automatic		
88.	•	•	•				
8							
額							
駋						•	•
爨						•	
86		1		1		1	1
98		1		1		2	2
8						5	5
鵩							
8	A++	A++	A++	A++	A++	A++	A++
額	132	209	116	209	116	243	243
	289	286	319	286	319	211	211
額	83						
		34		34		211	211
	SN-T	SN-ST	SN-T	SN-ST	SN-T	SN-T	SN-T
	37 dB	36 dB	37 dB	39 dB	37 dB	42 dB	36 dB
	2 x egg tray, 1 x bottle holder in door tray	2 x egg tray, 1 x ice cube tray	2 x egg tray	2 x egg tray, 1 x ice cube tray	2 x egg tray	1 x ice cube tray	1 x ice cube tray
	1772	1772	1772	1772	1772	1772	1772
	558	558	558	541	541	558	558
	545	545	545	545	545	545	545

FOR MORE INFORMATION PLEASE VISIT NEFF-HOME. COW/UK

1.Actual energy consumption will depend on how the appliance is used and where it is located 2.Climate zone SN = designed to operate in ambient temperature of +10°C to 32°C. Climate zone T = designed to operate in ambient temperature of +18°C to 43°C.

122CM HIGH

Fixed hinge

1 x FreshSafe 2 drawe

SN-T

33 dB

2 x egg tray

1397

558

1 x FreshSafe 2 drawe

2 x egg tray

1221

558





1 x FreshSafe 2 drawe

Sliding hinge

1 x Vegetable drawe

Safety glass

A++

221 SN-ST 37 dB 1 x egg tray 1221



Plenty of space for family life

BUILT-IN SINGLE DOOR

FRIDGES AND FREEZERS

Slightly smaller in size, our 140cm and 122cm models are popular with busy family kitchens, offering plenty of storage space. These fridge & freezers more than make up for the less storage space with a range of innovative features to maximize shelf space. With Vario Shelf allowing for taller items and a generous FreshSafe humidity controlled compartment, there's plenty of room for your favourite food and drinks.

KI1513FF0

KI1413DD0

Built-in Single Door Fridge

N 70



Warning signal door oper Bottle shelves in fridge KEY FEATURES - FREEZER SECTION Light in freezer Number of ice cube trays Total net capacity including 0°C drawers

Climate class²

Height of product

Width of product

Refrigerator net capacity 0°C Freezer net capacity

Noise level (dB(A) re 1 pW)

Additional accessories included

Low Frost or Manual defrost Soft Close hinge Type of hinge (reversible)

KEY FEATURES - FRIDGE SECTIO

FOOD FRESHNES FreshSafe

Super Cool function Type of control Number of shelves Number of adjustable shelves Number of door bins / shelves

FreshSafe 2

DESIGN/PERFORMANCE







DESIGN/PERFORMANCE



1.Actual energy consumption will depend on how the appliance is used and where it is located.
2.Climate zone SN = designed to operate in ambient temperature of +10°C to 32°C.
Climate zone T = designed to operate in ambient temperature of +18°C to 43°C.

BUILT-IN SINGLE DOOR FRIDGES AND FREEZERS

A smaller size shouldn't mean less functionality and our 102cm and 87cm fridge & freezers delivery a range of innovative NEFF features. With a FreshSafe humidity-controlled drawer, FreshSense constant temperature control and Super Cool technology, the right temperature and conditions are always maintained.

KI536XFF0 Built-in Single Door Fridge



DESIGN/PERFORMANCE

A	181 Later Later
Height (cm)	Fixed Hing Door

N 50





GI624SE0G Built-in Single Door Freezer



DESIGN/PERFORMANCE





Type of hinge (reversible) Home Connect FOOD FRESHNESS SYSTEM FreshSafe KEY FEATURES - FRIDGE SECTION Super Cool function Type of control Number of shelves Number of adjustable shelves Number of door bins / shelves Temperature display Warning signal door open Defrost system in fridge Bottle shelves in fridge KEY FEATURES - FREEZER SECTION Light in freezer Door opened indicato Super Freeze function Temperature adjustable in freezer Number of ice cube trays Number of freezing flaps ADDITIONAL INFORMATION Energy consumption¹ Total net capacity including 0°C drawers Refrigerator net capacity 0°C Freezer net capacity Climate class² Noise level (dB(A) re 1 pW)

Additional accessories included

Height of product Width of product

COLLECTION

Low Frost or Manual defrost

MODEL NO.	
ESIGN FEATURES	
lo Frost	
ow Frost or Manual defrost	
oft Close hinge	
ype of hinge (reversible)	
ey features – Freezer section	
ight in freezer	
oor opened indicator	b
uper Freeze function	
emperature adjustable in freezer	
lumber of ice cube trays	
lumber of freezing flaps	
lumber of freezer drawers	
DDITIONAL INFORMATION	
nergy efficiency class	
nergy consumption ¹	kWh/annum
otal net capacity including 0°C drawers	L
defrigerator net capacity 0°C	L
reezer net capacity	L
limate class ²	
loise level (dB(A) re 1 pW)	
dditional accessories included	
leight of product	mm
Vidth of product	mm
epth of product	mm





-87CM HIGH



NAME AND ADDRESS OF THE OWNER, WHEN PERSONS ADDRESS	н
KI514X7GB replaced	ä
by KI514XF0G	
September 2020.	

October 2020.	November 2020.	September 2020.	September 2020.	
N 30	N 70	N 70	N 30	N 50
KI536XFF0	KI1213F30G	KI1213DD0	KI514XF0G	GI1216DE0
		•		Low Frost
Fixed hinge	Fixed hinge	Fixed hinge	Sliding hinge	Fixed hinge
i inco i ingc	- Med milge	1 Med 1111ige	Shamig rinige	- Med IIIIge
1\/	1 x FreshSafe 2 drawer	1 x FreshSafe 2 drawer	1	
1 x Vegetable drawer	i x Freshsale 2 drawer	I x FreshSare 2 drawer	1 x Vegetable drawer	
1 x 25 Watt	LED	LED	1 x 25 Watt	
	•	•		
Mechanical	Electronic	Electronic	Mechanical	
5	4	4	4	
4	3	3	3	
4	3	3	4	
Safety glass	Safety glass	Safety glass	Safety glass	
	Digital 7 segment	Digital 7 segment		
	•	•		
Automatic	Automatic	Automatic	Automatic	
		•		
				•
				•
				•
				1
				3
A++	A++	A+++	A++	A++
99	97	65	122	157
181	144	144	150	97
				97
SN-ST	SN-T	SN-T	SN-ST	SN-T
37 dB	33 dB	33 dB	34 dB	36 dB
1 x egg tray	2 x egg tray	2 x egg tray	1 x butter dish	1 x ice cube tray
1021	874	874	874	874
541	558	558	541	558
542	545	545	542	545
NO		NEO.		



Low Frost
Fixed hinge
•
•
•
1
3
A++
144
72
72
SN-T
36 dB
1 x ice cube tray
712
558
560



Actual energy consumption will depend on how the appliance is used and where it is located.
 Climate zone SN = designed to operate in ambient temperature of +10°C to 32°C.
 Climate zone T = designed to operate in ambient temperature of +18°C to 43°C.

BUILT-UNDER SINGLE DOOR FRIDGES & FREEZER

Create your own cooling solution

DESIGNED TO BE BUILT UNDER THE WORKTOP, OUR SINGLE DOOR FRIDGE AND FREEZER OFFER THE IDEAL COOLING SOLUTION FOR BUSY FAMILY KITCHENS.

K4336XFF0G Built-under Single Door Fridge

K4316XFF0G

Built-under Single Door Fridge

N 50

PERFECT UNDER-COUNTER COOLING SOLUTION

82CM HIGH









Reversible door

DESIGN/PERFORMANCE







G4344XFF0G

Built-under Single Door Freezer

82CM HIGH







Reversible Door

FOR MORE

RECIPES, VISIT



598

598

1. Actual energy consumption will depend on how the appliance is used and wher 2. Climate zone SN = designed to operate in ambient temperature of +10°C to 32° Climate zone T = designed to operate in ambient temperature of +18°C to 43°C

Width of product

DISHWASHERS

Clean dishes, whatever your wishes

Baked-on egg or grandma's fine china? We have a programme for every dish, plate and occasion: from Chef 70° for very dirty dishes to Auto, the all-round programme, you can count on glistening results. Not only will it be clean, but dry too: with Zeolith, glass, porcelain and even plastic containers come out drip free.



THE COLLECTION

Choosing the right appliance to complement your kitchen and lifestyle can be challenging. To help you select the perfect kitchen companion, we've introduced easy-to-follow Collections based on product features, technology, design and simplicity. There's a Collection to suit everyone.

N 90

STYLES OF DISHWASHER

- 60cm Fully Integrated
- 81.5cm Height



Touch Control with TFT display

N 70

STYLES OF DISHWASHER

- 60cm Fully Integrated

Touch Control with LED display

FEATURES

THIS COLLECTION CAN INCLUDE*:-

Home Connect

A+++

9.5 Litres water capacity

8 Programmes

Flex 3 baskets

Flex drawer 3

Touch Control with TET display

Door Open Assist

Emotion Light

- 81.5cm Height

FEATURES

THIS COLLECTION CAN INCLUDE*:-

6.7 Litre water capacity

Heat exchanger drying

Up to 8 Programmes

Flex 3 baskets

Flex drawer 3 Touch Control with LED display

Door Open Assist

Emotion Light

N 50

STYLES OF DISHWASHER

- 60cm Fully Integrated
- 45cm Fully Integrated
- 81.5cm and 86.5cm Height



ush Button Control with LED displ

FFATURES

THIS COLLECTION CAN INCLUDE*:-

9.5 Litre water

Heat exchanger drying

Up to 6 programmes

Flex 2 baskets with coloured

Flex Drawer 2

Push Button Control with LED Display

Vario Hinge

STYLES OF DISHWASHER

N 30

- 60cm Fully Integrated
- 60cm Semi-integrated
- 81.5cm Height



ush Button Control with LED indicate

FFATURES

THIS COLLECTION CAN INCLUDE*:-

Residual Heat Drying

5 Programmes

Flex 1 baskets

*The features included in each collection are an overview only. Please ensure that you check the product detail for exact features

OUR DISHWASHERS SUIT YOUR COOKING STYLE



FULL SIZE DISHWASHERS

Designed to be as flexible and accommodating as possible, our full-sized dishwashers have adjustable baskets and racks to hold large or awkward items, as well as a choice of wash cycles from intensive to delicate.

SLIMLINE DISHWASHERS

Where space is an issue, our SlimLine model **S875HKX20G** is ideal. Just 45cm wide, it fits into the smallest of spaces, but still offers all the features of a full size model. It is surprisingly roomy and able to cope with nine place settings at a time.



VARIO HINGE MODELS

In addition to the two height sizes (81.5cm and 86.5cm), dishwashers with VarioHinge S713N60X1G and S723N60X1G, are the perfect solution for installations with limited clearance between the bottom

of the door and the plinth. VarioHinge allows the kitchen frontal to slide up the dishwasher door slightly as it lowers, clearing the plinth to give you a flush and sleek look to your kitchen

FULLY INTEGRATED DISHWASHERS

INVISIBLE TO THE EYE. POWERFUL ON YOUR DISHES

Our fully integrated dishwashers are seamlessly tucked away into your kitchen and offer innovative programmes to take care of all of your cookware. With settings for the most stubborn stains and intelligent care programmes for your most delicate glassware, we've created a cleaning solution for all of your everyday cooking and dining utensils. HygienePlus introduces a final rinse at very high temperatures to fight bacteria - perfect for baby bottles* or chopping boards. You can even fit in bulkier items by folding down unused racks thanks to Flex 3 baskets.



SEMI-INTEGRATED DISHWASHERS

SLEEK EFFICIENCY

Providing easy access to a front control panel and tastefully integrating with your furniture, our semi-integrated dishwashers are a popular choice in kitchen design. Simple to use, your pots, pans crockery and glassware come out clean and dry, all just using 9.5L of water



*Please note this program does not sterilise.

130 neff-home.com/uk/

DISHWASHING FLEXIBILITY

The more flex you choose, the better space is used

Whether you have large, sturdy pots or delicate glasses, the Flex 3 basket system adapts to your crockery and utensils. Just push the Touch Points and adjust the basket to your needs.

FLEX BASKETS

Fitting casserole dishes, large pans, full dinner sets and tall-stem wine glasses into a dishwasher can be a challenge – especially when you're cleaning your most robust cookware alongside delicate items. Our Flex Baskets are designed to accommodate those bulkier items and provide an even, thorough clean. We have 3 options of basket flexibility to choose from:



Flex 1 - Featuring a standard grey plastic fascia with 2 bottom basket flexible areas, Flex 1 is our entry basket flexibility feature



Flex 2 – Offering attractive brand coloured fascias and touch points, our Flex 2 provides 2 top rack flexible areas for glasses and a further 4 bottom basket



Flex 3 – Our premium Flex 3 feature boasts a stainless steel fascia, colour touch points along with 6 top rack flexible areas and 8 bottom basket flexible zones. Perfect for those who love to entertain!







The Flex Drawer 3 on the top level holds cutlery, utensils and espresso cups

FLEX DRAWERS

We have a choice of 2 Flex Drawers to suit any Cookaholic's cutlery, cooking implements and smaller items.



Flex Drawer2 - Offering a third loading level solution, Flex Drawer 2 frees up space in the bottom basket to secure cutlery more effectively. Tines separate each item preventing different metals from touching and causing rust spots from electrolysis. Cutlery can also dry easier, reducing the potential of water marks.



Flex Drawer 3 – Featured on our premium models, our Flex Drawer 3 offers a stainless steel fascia panel, flexible sides that can fold down to take items such as espresso cups, flexible tine areas that can be adjusted to take larger handle cutlery along with full depth zones to cater for ladles



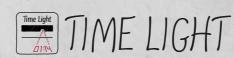
Rack-Matic allows the top basket to be raised or lowered into three different positions. With the option to adjust the basket even when fully loaded, those last minute wine glasses can still go in at the end of the night. The top basket can also run on an angle, using two different heights either side which helps moisture drain away, aiding the drying process.



FLOOR PROJECTION DISPLAYS

Let there be light

Knowing when your dishwasher cycle is in action has never been easier, or looked cooler. Clearly lit on the floor of your kitchen, our innovative and stylish floor projection features indicate when the dishwasher is still working hard on your dishes, so you don't have to open and check.



Never interrupt a cycle again

Time Light projects the remaining time of the dishwasher cycle and other information onto the floor in front of your machine. Stylish, contemporary and practical, there's no risk of disrupting your wash. The end of cycle sound can also be turned off, handy for open plan living.



INFO LIGHT

Let the floor do the talking

Info Light projects a red light on the floor below your dishwasher which indicates that the machine is still running. Available across selected models, Info Light will stylishly project onto any kitchen floor.



HOME CONNECT



Wash dishes, wherever you are

Our fully integrated N90 dishwasher is now Wi-Fi-enabled, so you can now manage your appliance via voice command or using the Home Connect app on your smart device. Our Easy Start feature can send instructions straight to your dishwasher remotely and will automatically determine the best combination of programme to suit your washing requirements through asking a series of simple questions about your load. Worrying about topping up your dishwasher tablets is now a chore of the past as our Home Connect app will monitor how many tablets your dishwasher has used and you'll receive a reminder for when your tabs are running out. Better yet, your dishwasher can even put in an order for more tabs when you set up an Amazon Dash account. Now that's easy cleaning!



Home Connect

KEY FEATURES





EXTRA CLEANING POWER FOR CREATIVE COOKS

With a hotter setting and a powerful spray, the Chef 70° programme is perfect for cleaning even the dirtiest pots, pans and cooking utensils. Items placed in the lower basket are subject to higher spray pressures, eliminating the need for soaking and effectively removing even the most stubborn stains.



DOOR OPEN ASSIST

The ideal choice for seamless kitchens

Door Open Assist is the perfect solution for anybody looking to achieve a sleek, handleless design in their kitchen. Simply press lightly on the front of the unit to open the dishwasher door. Ideal for a range of integrated designs, Door Open Assist is also a convenient addition to busy kitchens. Electronic child lock can be activated creating a double push to open.







NEFF SPARKLE

CARE FOR YOUR MOST DELICATE GLASSWARE

Introducing NEFF Sparkle, the perfect mix of conditions to clean your delicate glassware, so you can relax and enjoy the company of your guests. NEFF Sparkle is a combination of the Glass 40 programme, the top basket area, and either heat exchanger or Shine&Dry drying systems to clean your items impeccably without worry.





A form of mineral, Zeolith has the ability to absorb moisture and turn it in to heat. The heat produced naturally by Zeolith is used during the drying cycle, ensuring that no additional energy is needed to dry your cookware. With the ability to absorb moisture, your glasses will come out steam free and will be cool enough to handle. Automatically activated by programmes with a drying phase, Zeolith regenerates itself and lasts a lifetime, so you don't have to maintain it.



DISHWASHER FUNCTIONS & PROGRAMMES



All of our dishwashers come with a choice of programmes, from intensive wash cycles capable of tackling tough burnt on food, to delicate washes for glassware.

FUNCTIONS & PROGRAMMES



AQUA STOP

Protects inlet and outlet hoses from leakage. A safety valve prevents any more water from entering the dishwasher and overflowing – even when the machine is off.



TOUCH CONTROL

programmes with the lightest of touches.



HEAT EXCHANGER

Ensures that the drying phase of programmes is energy efficient and glassware is fully protected by preventing extreme temperatures



programme to create heat that evaporates water droplets, subsequently leaving items beautifully clean and dry. And using the Extra Dry function to leave them perfectly dry.



LARGE ITEM SPRAY

Designed for washing tall items such as roasting pans, oven shelves and tall vases, the top basket is removed, and an additional spray head is fitted to the back of the appliance. This showers the items to achieve excellent cleaning results.



EASY CLEAN

Give your dishwasher a deep clean with the new Easy Clean programme. Simply run the high temperature setting together with some dishwasher cleaner in an empty machine to remove limescale and grease from inside the cavity.



CHILD SAFETY LOCK

Prevents children from being able to open the door easily and can be fitted to the machine at the time of installation. Dishwashers with Door Open Assist have the ability to activate an electronic Child Lock, requiring a double push to open.



AUTOMATIC **PROGRAMMES**

Take the worry out of selecting exactly the right programme and let the machine do it for you. Automatically changes settings to ensure you get the best clean for your load.



VARIO SPEED AND VARIO SPEED PLUS

A quicker wash option that still provides a hygienically clean and dry load. Vario Speed reduces programme times by up to 50% and Vario Speed Plus by up to 66%



HYGIENE PLUS OPTION

Provides a hotter final rinse, with 70°C water for 10 minutes, to effectively cleanse items such as chopping boards and cooking utensils*



INTENSIVE WASH ZONE

Activates higher wash temperatures and increases spray arm pressure in the bottom basket, while maintaining a more gentle wash in the top basket.



HALF LOAD

Jses up to 20% less water and up to 10% less energy than a full load. This programme will wash up to six place settings and is flexible enough to allow for loading dishes anywhere in the dishwasher.



AQUA SENSORS

Measures the amount of soiling in the dishwasher to adjust the level of water used.



LOAD SENSOR

Load sensor recognises how many dishes are loaded, adjusts the water consumption and enables the lowest noise levels



SHINE&DRY

By increasing the amount of water during the rinse cycle and extending the drying phase, water marks are prevented and the drying result is further



EMOTIONLIGHT

LED lights in the front edge light up the dishwasher cavity.



10 YEAR ANTI-RUST WARRANTY

Due to advanced materials and manufacturing technologies, in addition to our standard appliance warranty we are able to provide a free of charge warranty against rustingthrough of the dishwasher's inner cavity.



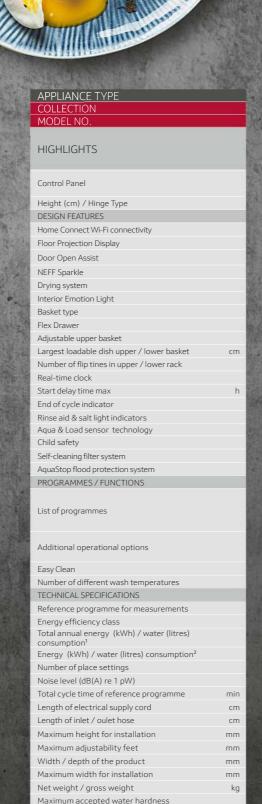
FULLY INTEGRATED DISHWASHERS



Tough on pots and pans, gentle on glassware and crockery

Our fully integrated dishwashers are packed with clever features such as Home Connect Wi-Fi connectivity, Time Light, Door Open Assist and basket flexibility to take care of all of your cookware. Offering a range of intelligent programs from our Chef 70° to tackle the most stubborn stains and NEFF Sparkle for your most delicate glassware, we've created a cleaning solution for all of your everyday cooking and dining utensils. Selected models include an A+++ energy efficiency rating and Zeolith mineral assisted drying, leaving dishes beautifully clean without using excessive energy.





Maximum temperature for water intake³











			COCM FULLY INTECDATED		A STATE OF THE STA
	N 90	N 70	60CM FULLY INTEGRATED N 70	N 50	N 50
	S517T80D6E	S515T80D1G	S515U80D2G	S713N60X1G	S723N60X1G
	Home Connect, A+++, Zeolith®, Door open assist, TFT display, Time Light, Flex 3 baskets and drawer	39dB, Heat Exchanger, Door open assist, Time Light, Flex 3 baskets and drawer	6.7L water consumption, Heat Exchanger, Door open assist, TimeLight, Flex 3 baskets and drawer	Vario Hinge, Heat Exchanger, InfoLight (red), FlexDrawer 2, Flex 2 baskets with coloured touch points	86.5cm extra-height with Vario Hinge, Heat Exchanger, InfoLight (red), FlexDrawer 2, Flex 2 baskets with coloured touch points
4	Grey touch control with LCD display	Grey touch control with LED display	Grey touch control with LED display	Stainless steel push button with LED display	Stainless steel push button with LED display
	81.5 / Fixed	81.5 / Fixed	81.5 / Fixed	81.5 / Vario Hinge	86.5 / Vario Hinge
	•				
	Time Light	Time Light	Time Light	Info Light (red)	Info Light (red)
	•	•	•		
	•	•	•	•	•
	Zeolith®	Heat Exchanger	Heat Exchanger	Heat Exchanger	Heat Exchanger
9	White	White	White	White	White
	Flex 3	Flex 3	Flex 3	Flex 2 with coloured touch points	Flex 2 with coloured touch points
	Flex Drawer 3	Flex Drawer 3	Flex Drawer 3	Flex Drawer 2	Flex Drawer 2
	Rack-Matic 3-stage	Rack-Matic 3-stage	Rack-Matic 3-stage	Rack-Matic 3-stage	Rack-Matic 3-stage
	21 / 31	21 / 31	21 / 31	21/31	23 / 34
	6/8	6/8	6/8	2/4	2/4
	24	24	24	24	24
	Acoustic Acoustic	Acoustic	Acoustic	Acoustic Acoustic	Acoustic
	Acoustic	Acoustic	Acoustic	Acoustic	Acoustic
	•	•	•	•	•
	•	•	•	•	•
	•	•	•	•	•
	•	•	•	•	•
	Chef 70°C, Auto 45-65°C, Eco 50°C, Silence 50°C, Short 60°C, Glass 40°C, Quick 45°C, Pre-Rinse	Chef 70°C, Auto 45-65°C, Eco 50°C Silence 50°C, Glass 40°C, 1 hour 65°C, Quick 45°C, Pre-Rinse	Chef 70°C, Auto 45-65°C, Eco 50°C, Silence 50°C, Glass 40°C, 1 hour 65°C, Quick 45°C, Pre-Rinse	Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pre-Rinse	Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, 1 hour 65°C, Pre-Rinse
	Remote Start, Shine&Dry, HygienePlus, Intensive Zone, VarioSpeed Plus	Extra Dry, HygienePlus, Intensive Zone, VarioSpeed Plus	Extra Dry, HygienePlus, Intensive Zone, VarioSpeed Plus	Extra Dry, HygienePlus, VarioSpeed Plus	Extra Dry, HygienePlus, VarioSpeed Plus
	•	•	•	•	•
	6	5	5	5	5
	5 50	5 50	5 50	5 50	5 50
	Economy 50 A+++	Economy 50 A+	Economy 50 A++	Economy 50 A++	Economy 50 A++
	237 / 2660	299 / 2660	262 / 1876	266 / 2660	266 / 2660
	0.83 / 9.5	1.05 / 9.5	0.92 / 6.7	0.93 / 9.5	0.93 / 9.5
	14	14	13	14	14
	41 (39 in Silence Programme) 195	39 (37 in Silence Programme) 195	44 (41 in Silence Programme) 235	46	46 225
	175	175	175	225 175	175
	165 / 190	165 / 190	165 / 190	165 / 190	165 / 190
	875	875	875	875	925
	60	60	60	60	60
	598 / 550	598 / 550	598 / 550	598 / 550	598 / 550
	600	600	600	600	600
	52 / 55	48 / 51	41 / 44	35/38	38 / 40
	50°DH	50°DH	50°DH	50°DH	50°DH
	60	60	60	60	60
	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
	Variable cutlery basket, Steam deflection plate	Large item spray head, Steam deflection plate	Large item spray head, Steam deflection plate	Large item spray head, Steam deflection plate	Large item spray head, Steam deflection plate

598 / 550

600 30 / 32

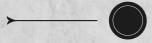
35°DH

60

Stainless steel / Polinox base

Large item spray head,

FULLY INTEGRATED DISHWASHERS



Room to fit it all

Completely invisible behind your chosen cabinetry, it's incredibly quiet, yet packed with ideas to make cleaning as effortless and eco-friendly as possible. Our fully-integrated models with Door Open Assist are fitted with no handle in sight – just lightly press the front of the unit to open. The InfoLight function projects a red light onto the floor when the dishwasher is still running, so you never need to interrupt a cycle. Chef 70° gets rid of the most stubborn stains plus features like our Flex 1 & Flex 2 baskets and FlexDrawer 2 make your dishwasher as adaptable as possible.

S513N60X1G

N 50



DESIGN/PERFORMANCE

























HIGHLIGHTS

Control Panel

DESIGN FEATURES

Home Connect Wi-Fi connectivity

Floor Projection Display

Basket type

Adjustable upper basket

Largest loadable dish upper / lower basket

Number of flip tines in upper / lower rack

Real-time clock

Rinse aid & salt light indicators

Self-cleaning filter system

AquaStopPlus flood protection system

Number of different wash temperatures

TECHNICAL SPECIFICATIONS

Reference programme for measurements

Noise level (dB(A) re 1 pW)

Length of electrical supply cord Length of inlet / oulet hose Maximum height for installation

Width / depth of the product

Maximum accepted water hardness

Maximum temperature for water intake ³



Height (cm) / Hinge Type

Door Open Assist

NEFF Sparkle

Drying system

Interior Emotion Light

Flex Drawer

Start delay time max hours

End of cycle indicator

Aqua & Load sensor technology

Child safety

PROGRAMMES / FUNCTIONS

List of programmes

Additional operational options

Easy Clean

Energy efficiency class

Total annual energy (kWh) / water litres consumption¹ Energy (kWh) / water (litres) consumption²

Number of place settings

Total cycle time of reference programme cm

Maximum adjustability feet

Net weight / gross weight

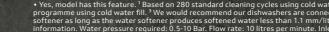












60

Stainless steel / Polinox base

Large item spray head,

875

60 598 / 550

600

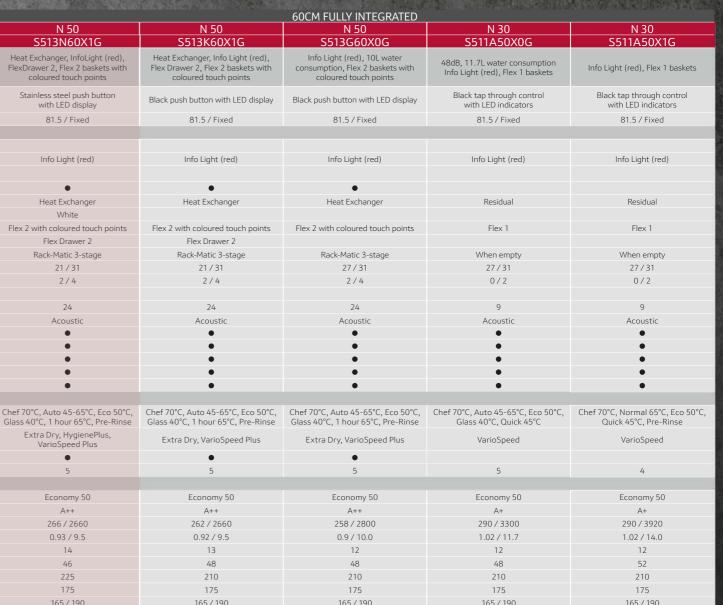
34/37

50°DH

60

Stainless steel

Large item spray head,



Stainless steel / Polinox base

Large item spray head, Steam

Stainless steel / Polinox base

Large item spray head,

SEMI-INTEGRATED **DISHWASHERS**



Flexible solutions for your bulkiest cookware

Providing easy access to a front control panel and seamlessly integrating with your furniture, our semi-integrated dishwashers are a popular choice in kitchen design.

S41E50W1GB





Door Open Assist

DESIGN/PERFORMANCE



















Control Panel Height (cm) / Hinge Type DESIGN FEATURES Home Connect Wi-Fi connectivity Floor Projection Display Door Open Assist

NEFF Sparkle

Drying system Interior Emotion Light

Flex Drawer Adjustable upper basket

Real-time clock

End of cycle indicator Rinse aid & salt light indicators Aqua & Load sensor technology

Self-cleaning filter system AquaStopPlus flood protection system PROGRAMMES / FUNCTIONS

Additional operational options

Number of place settings Noise level (dB(A) re 1 pW) Total cycle time of reference programme Length of electrical supply cord Length of inlet / oulet hose Maximum height for installation

Width / depth of the product Maximum width for installation Net weight / gross weight

Included accessories

Maximum temperature for water intake

Number of different wash temperatures TECHNICAL SPECIFICATIONS Reference programme for measurements

Total annual energy (kWh) / water litres consumption¹ Energy (kWh) / water (litres) consumption²

Easy Clean

Largest loadable dish upper / lower basket Number of flip tines in upper / lower rack

N 30









	60CM SEMI-INTEGRATED	
N 30	N 30	N 30
S41E50W1GB	S41E50N1GB	S41E50S1GB
Half load, Flex 1 baskets	Half load, Flex 1 baskets	Half load, Flex 1 baskets
White control panel	Stainless steel control panel	Black control panel
81.5 / Fixed	81.5 / Fixed	81.5 / Fixed
Residual	Residual	Residual
Flex 1	Flex 1	Flex 1
When empty	When empty	When empty
27 / 31	27/31	27/31
0/2	0/2	0/2
24	24	24
•		
•	·	·
•	· · · · · · · · · · · · · · · · · · ·	·
•	<u> </u>	· · · · · · · · · · · · · · · · · · ·
•	·	·
•	•	•
Chef 70°C, Auto 45-65°C, Eco 50°C, Quick 45°C, Pre-Rinse	Chef 70°C, Auto 45-65°C, Eco 50°C, Quick 45°C, Pre-Rinse	Chef 70°C, Auto 45-65°C, Eco 50°C, Quick 45°C, Pre-Rinse
VarioSpeed, Half load	VarioSpeed, Half load	VarioSpeed, Half load
4	4	4
Economy 50	Economy 50	Economy 50
A+	A+	A+
290 / 2660	290 / 2660	290 / 2660
1.02 / 9.5	1.02 / 9.5	1.02 / 9.5
12	12	12
46	46	46
210	210	210
175	175	175
165 / 190	165 / 190	165 / 190
875	875	875
60	60	60
598 / 550	598 / 550	598 / 550
600	600	600
34/36	34/36	34/36
50°DH	50°DH	50°DH
60	60	60
Stainless steel / Polinox base	Stainless steel / Polinox base	Stainless steel / Polinox base
Large item spray head,	Large item spray head,	Large item spray head,

SLIMLINE DISHWASHERS



Now every kitchen can benefit from a dishwasher

Our SlimLine dishwashers are ideal for cooks who need the convenience of a dishwasher without impacting on valuable kitchen space. Incorporating a range of innovative NEFF features such as Chef 70°, Vario Speed, Dosage Assist, Emotion Light and Vario Hinge a smaller dishwasher doesn't mean you have to sacrifice performance.



DESIGN/PERFORMANCE





















APPLIANCE TYPE		45CM FULLY INTEGRATED
COLLECTION		N 50
MODEL NO.		S875HKX20G
HIGHLIGHTS		Vario Hinge, Home Connect, Heat Exchanger, InfoLight (red), Flex 1 baskets
Control Panel		Stainless Steel touch control button with LED display
Height (cm) / Hinge Type		81.5 / Vario Hinge
DESIGN FEATURES		
Home Connect Wi-Fi connectivity		•
Floor Projection Display		InfoLight (red)
Door Open Assist		
NEFF Sparkle		•
Drying system		Heat Exchanger
Interior Emotion Light		
Basket type		Flex 1
Flex Drawer		
Adjustable upper basket		When empty
Largest loadable dish upper / lower basket	cm	27 / 31
Number of flip tines in upper / lower rack		0/2
Real-time clock		
Start delay time max	h	24
End of cycle indicator		Acoustic
Rinse aid & salt light indicators		•
Aqua & Load sensor technology		•
Child safety		•
Self-cleaning filter system		•
AquaStopPlus flood protection system		•
PROGRAMMES / FUNCTIONS		
List of programmes		Chef 70°C, Auto 45-65°C, Eco 50°C, Glass 40°C, Classic 60°C, Favourite
Additional operational options		Remote start, VarioSpeed Plus, Intensive Zone, ExtraDry
Easy Clean		•
Number of different wash temperatures		6
TECHNICAL SPECIFICATIONS		
Reference programme for measurements		Economy 50
Energy efficiency class Total annual energy (kWh) / water litres consumption ¹		A+ 220 / 2380
Energy (kWh) / water (litres) consumption ²		0.77 / 8.5
Number of place settings		9
Noise level (dB(A) re 1 pW)		46
Total cycle time of reference programme	min	220
Length of electrical supply cord	cm	175
Length of inlet / oulet hose	cm	165 / 205
Maximum height for installation	mm	875
Maximum adjustability feet	mm	60
Width / depth of the product	mm	448 / 550
Maximum width for installation	mm	450
Net weight / gross weight	kg	30 / 32
Maximum accepted water hardness	3	50°DH
Maximum temperature for water intake ³	°C	60
Interior cavity		Stainless steel
Included accessories		Large item spray head, Steam deflection plate

APPLIANCE TYPE	er Tikon	45CM FULLY INTEGRATED		
COLLECTION		N 50		
MODEL NO.		S875HKX20G		
HIGHLIGHTS		Vario Hinge, Home Connect, Heat Exchanger, InfoLight (red), Flex 1 baskets		
Control Panel		Stainless Steel touch control button with LED display		
Height (cm) / Hinge Type		81.5 / Vario Hinge		
DESIGN FEATURES				
Home Connect Wi-Fi connectivity		•		
Floor Projection Display		InfoLight (red)		
Door Open Assist				
NEFF Sparkle				
Drying system		Heat Exchanger		
Interior Emotion Light				
Basket type		Flex 1		
Flex Drawer				
Adjustable upper basket		When empty		
Largest loadable dish upper / lower basket	cm	27 / 31		
Number of flip tines in upper / lower rack		0 / 2		
Real-time clock		2/		
Start delay time max	h	24		
End of cycle indicator		Acoustic		
Rinse aid & salt light indicators				
Aqua & Load sensor technology				
Child safety				
Self-cleaning filter system				
AquaStopPlus flood protection system PROGRAMMES / FUNCTIONS		•		
		Chef 70°C, Auto 45-65°C, Eco 50°C,		
List of programmes		Glass 40°C, Classic 60°C, Favourite Remote start, VarioSpeed Plus,		
Additional operational options		Intensive Zone, ExtraDry		
Easy Clean				
Number of different wash temperatures		6		
TECHNICAL SPECIFICATIONS		5 50		
Reference programme for measurements		Economy 50		
Energy efficiency class Total annual energy (kWh) / water litres		A+		
consumption ¹		220 / 2380		
Energy (kWh) / water (litres) consumptio	n²	0.77 / 8.5		
Number of place settings		9		
Noise level (dB(A) re 1 pW)		46		
Total cycle time of reference programme	min	220		
Length of electrical supply cord	cm	175		
Length of inlet / oulet hose	cm	165 / 205		
Maximum height for installation	mm	875		
Maximum adjustability feet	mm	60		
Width / depth of the product	mm	448 / 550		
Maximum width for installation	mm	450		
Net weight / gross weight	kg	30 / 32		
Maximum accepted water hardness		50°DH		
Maximum temperature for water intake ³	°C	60		
Interior cavity		Stainless steel		
Included accessories		Large item spray head, Steam deflection plate		
	PHOTO 20	OMARKA AND HOUSE SANDER FINDS OF THE		



LAUNDRY



Quality, performance and efficiency are standard on all our laundry appliances

A good laundry appliance should be reliable enough to provide perfect results again and again. We have three types of model to cover all your laundry needs: washing machines, washer dryer combination models and tumble dryers. All feature our signature innovations, designed to improve efficiency and, most importantly, to make life easier.



Our new washing machine is so quiet it won't drown out your conversation. We have also added the innovative Time Light feature so you can see when your washing will be finished even when the furniture door is closed. A perfect solution for open plan kitchens. Featured on model W544BX1GB (shown).

Image shown for marketing purposes only

LAUNDRY APPLIANCE FEATURES



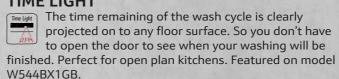
LESS IRONING

Reduces the creasing of clothes as the water is gently removed from the wash with a light interval spin at the end of the cycle.

TIME DELAY

Allows you to programme the machine up to 24 hours in advance to suit any schedule or to take advantage of off-peak electricity rates.

TIME LIGHT



FLEXI TIME

Cuts programme times by up to 30%. Simply select the cycle you wish to run and then select Flexi Time.

EXTRA RINSE OPTION

Available on almost every programme, it's especially helpful for sensitive skin.

INTELLIGENT WATER SYSTEM

Efficient washing is made simple with our built-in load sensor. With up to 256 load levels distinguished and a flow sensor for detecting the kind of textile, the amount of water used is tailored to your wash.

STAIN-REMOVAL PROGRAMME

Banish even the most stubborn stains with our stain-specific programmes. With dedicated settings for red wine spillages, tomato splashes and butter/oil residue, there's no need to worry about cooking-related stains.

DRUM CLEAN WITH REMINDER

Prevent odours and germs with our handy Drum Clean reminder. When the machine detects a consecutive number of low washing temperatures (<40°), you'll be prompted to start the Drum Clean programme.

Some features are relevant for freestanding models only. For full details please refer to the website.

ANTI-VIBRATION SIDE PANELS

Our new side panels increase stability and reduce vibrations during even the fastest spin cycle. With a 3-step system which absorbs motor vibrations, centres unbalanced laundry and compensates for vibrations on the side walls, you benefit from low noise washing with every load.

SENSOR DRYING

Continuously monitors the drying performance using sophisticated sensors to prevent overheating and over drying. The dryer stops automatically when the correct level of dryness is reached to deliver the finest fabric care and reduce ironing.

ECO BAR / ECO BAR PLUS

Know how much energy you are using with the new Eco Bar feature, available on selected freestanding appliances. The LED bar displays five possible consumption levels. With Eco Bar Plus, energy and water consumption is displayed, giving you an indication of resources used on your chosen programme and options. The fewer LEDs illuminated, the more energy you are saving

AQUA STOP / AQUA SECURE PLUS

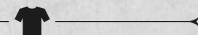
Protects inlet and outlet hoses from leakage. A safety valve, prevents any more water from entering the washing machine.

DRUM LIGHT

The new drum interior LED light is a big help when unloading your fully-integrated NEFF built-in washing machine. It lights up the inside brightly enough so you'll never overlook another item of laundry.

RELOAD FUNCTION

If you need to add or remove an item after the programme has started, you can pause the cycle by pressing the Start/ Reload button. The machine will check whether you can open the door and, if so, it lets you. To resume operation, just press the Start/Reload button again.



Designed to blend seamlessly with the rest of your kitchen.

Discreet and unobtrusive, our built-in washing machines and washer dryers remain hidden behind cabinet doors in the kitchen, maintaining a clean and coordinated look.

QUALITY PERFORMANCE AND EFFICIENCY

W544BX1GB



ULTIMATE SPACE SAVING SOLUTION

Our machines are easy to fit, slotting in neatly between two units. A full height furniture door has to be fitted to the front of our built-in machines and can be hinged from the left or right, but remember, the porthole door on the machine cannot be changed around. A plinth, which is easy to remove or cut out (to allow access to the pump and vent) should be fitted across the bottom.











200/200

		W544BX0GB replaced by W544BX1GB October 2020.	W543BX0GB replaced by W543BX1GB April 2020.
MODEL NO.		W544BX1GB	W543BX1GB
		WASHING MACHINE	WASHING MACHINE
KEY FEATURES			
Time Light		•	
Electronic control dial		•	•
Time selection options		•	•
ADDITIONAL FEATURES			
Wave Drum		•	•
Time delay (h)		24	24
Control panel lock		•	•
Water protection system		Aqua Stop	Agua Stop
Display		LED	LED
STANDARD PROGRAMMES			
Cottons		•	•
Easycare programme		•	•
Wool programme		•	•
Delicates / Silk		•	•
Cold wash option		•	-
Intensive dry			
Gentle dry			
ADDITIONAL PROGRAMMES			
Super Quick 15 / 30'		• / •	• / •
Dark wash			0,0
Reduced noise wash		•	
Sportswear		•	
Mixed load			
Stain removal		Tomatoes, Red Wine, Butter / Oil	•
		Tornatoes, Red Wine, Butter / Oil	
Drum Clean		•	
Fluff removal programme			
OPTIONS SpeedPerfect		•	
'		•	
Intensive Prewash		_	
		•	
Extra rinse		•	
Less ironing			
Variable temperature		•	
Variable spin speed		•	•
Flexi Time			
PERFORMANCE		A+++	A+++
Energy efficiency class		-10%	-10%
Capacity cotton (washing)	kg	8	8
Capacity cotton (drying)	kg		
Maximum spin speed**	rpm	1400	1400
Drum volume	L	55	55
Noise level washing (dB(A) re 1pW)		41 / 68	41 / 68
Noise level spinning (dB(A) re 1pW)		66	66
Noise level drying (dB(A) re 1pW)			
Appliance dimensions H x W x D	mm	818 x 596 x 544	818 x 596 x 544
Depth with door open 90°	mm	956	956
Height adjustable by	mm	12	12
Length of supply / drain hose	cm	220 / 220	220 / 220
Length of mains cable	cm	210	210

WASHER DRYER	WASHER DRYER
•	•
•	•
2/	10
24	19
Aqua Stop	Aqua Secure
LED LED	LED
LLU	LED
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В	В
7	7
4	4
1400	1400
52	52
57	57
74	74
60	60
820 x 595 x 580	820 x 595 x 580
960	960

Not all options and programmes are shown, this is a guide, please refer to the website for more details. All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and of mode electric power consumption. ** Values are rounded.

DESIGN/PERFORMANCE

200 / 200 220

FREESTANDING LAUNDRY



Designed with utility rooms in mind

FREESTANDING WASHING MACHINES

W946UX0GB Freestanding Washing Machine



DESIGN/PERFORMANCE

6.33		
	Energy	Г
	A+++	Ir
	\mathbf{A}	и.





W7460X5GB Freestanding Washing Machine



DESIGN/PERFORMANCE











W7460X4GB replaced	
by W7460X5GB	
October 2020.	150

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MODEL NO.		W7460X5GB	W946UX0GB
KEY FEATURES			
i-DOS detergent dosing system		-	•
EcoSilence Drive		•	•
EcoBar / EcoBar +		• / -	-/ •
VarioPerfect / SpeedPerfect		-/●	-/●
AntiVibraton design		•	•
Reload facility		•	•
ADDITIONAL FEATURES			
Time delay	h	24	24
Control panel lock		•	•
Water protection system		Multiple Water protection	Multiple Water protection
STANDARD PROGRAMMES			
Cottons		•	•
Easy-care programme		•	•
Wool programme		•	•
Delicates / Silk		•	•
ADDITIONAL FEATURES			
Super Quick 15 / 30'		•	•
Sportswear		•	-
AllergyPlus		•	-
Dark wash		•	•
Mixed load		•	•
Reduced noise wash		-	-
Shirts and blouses		•	•
Down wear		-	-
Reduced ironing		-	•
AquaPlus / Extra Rinse		•	•
Pre Wash		•	•
Variable temperature / Variable spin		•	•
Drum Clean		•	•
PERFORMANCE / TECHNICAL INFOR	MATION		
Energy efficiency class		A+++ -30%	A+++ -30%
Capacity cotton	kg	9	9
Maximum spin speed**	rpm	1400	1400
Drum volume (I)	L	63	63
Noise level washing / spinning (dB(A)	re 1pW)	49 / 75	48 / 72
Appliance dimensions H x W x D	mm	848 x 598 x 590	845 x 598 x 590
Depth with door open 90°	mm	1063	1063
Height adjustable by	mm	12	12
Length of supply / drain hose	cm	150 / 150	150 / 150
Length of mains cable	cm	210	210
Door hinge placement		Left-hand	Left-hand

R8580X3GB Freestanding Tumble Dryer



FREESTANDING CONDENSER TUMBLE DRYER

DESIGN/PERFORMANCE







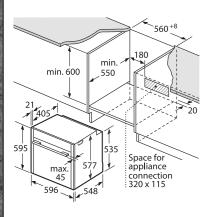
	N. S.
1 0.	R8580X3GB
RES	
ensor Drying	•
on design	•
aucla (mina)	120

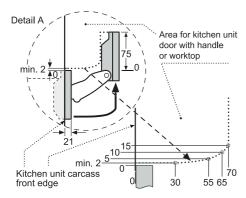
经验证证据的		
MODEL NO.		R8580X3GB
KEY FEATURES		
AutoDry - Sensor Drying		•
Anti Vibration design		•
Anti Crease cycle (mins)		120
Reload facility		•
ADDITIONAL FEATURES		
Time delay (h)		•
Control panel lock		•
Interior drum light		•
PROGRAMMES / FUNCTIONS		
Cottons		•
Easy Care		•
Sportswear		•
Allergy +		•
Mixed Load		•
Shirts 15'		•
Rapid 40'		•
Down		•
Woolens		•
Timed programme - Warm		•
Timed programme - Cold		•
Reduced ironing		•
PERFORMANCE / TECHNICAL INFORMATION		
Energy efficiency class		В
Capacity cotton	kg	9
Ambient temperature range	°C	5-35°C
Noise level (dB(A) re 1 pW)		65
Dimensions of the product $(H \times W \times D)$	mm	842 x 598 x 599
Depth with door open 90°	mm	1091
Door hinge position		Right-hand



SLIDE&HIDE® PYROLYTIC OVENS WITH VARIO STEAM

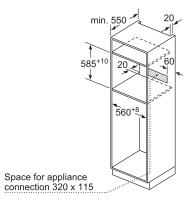
B58VT68H0B, B57VS24H0B, B57VR22N0B (models with VarioSteam®) B5AVM7HH0B, B5AVH6AH0B (models with added steam)

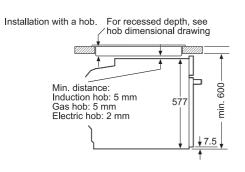


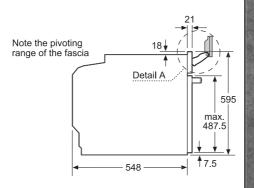


Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm

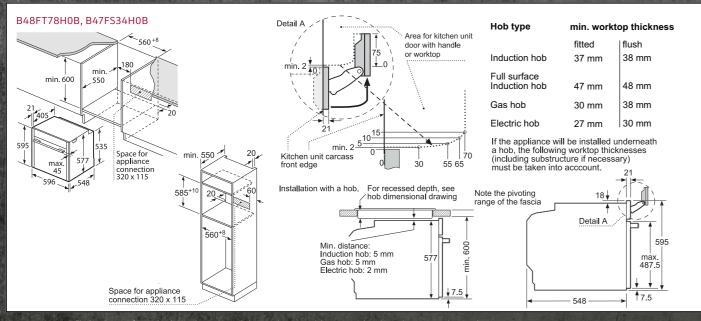
If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.





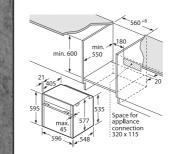


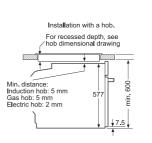
SLIDE&HIDE® SINGLE OVENS WITH FULL STEAM

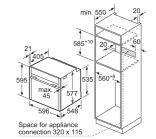


SLIDE&HIDE® PYROLYTIC OVENS WITH ADDED CLEANING

B58CT68H0B, B57CR22N0B

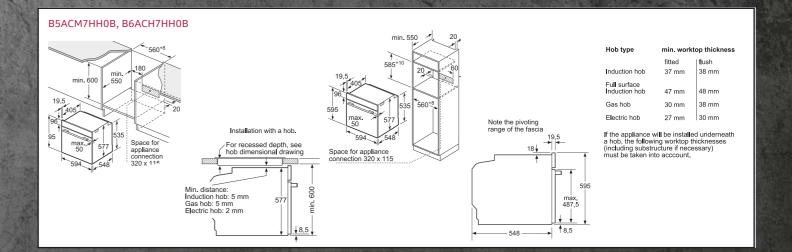




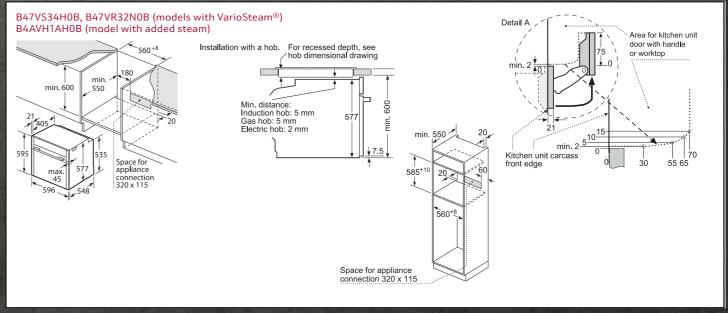


Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm

If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into acccount.



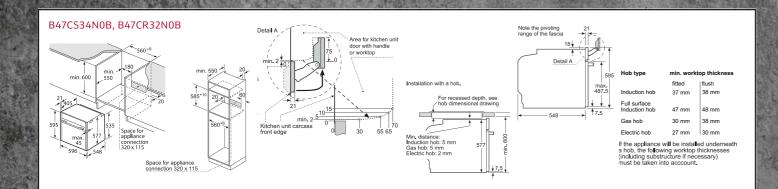
SLIDE&HIDE® SINGLE OVENS WITH VARIO STEAM



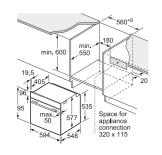
Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior noti

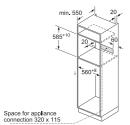
Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notic For full dimensional and installation details lolease refer to the documentation supplied with the apoliance.

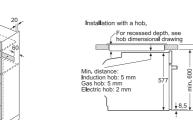
SLIDE&HIDE® SINGLE OVENS

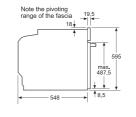


B4ACM5HH0B, B4ACF1AN0B, B3ACE4HN0B







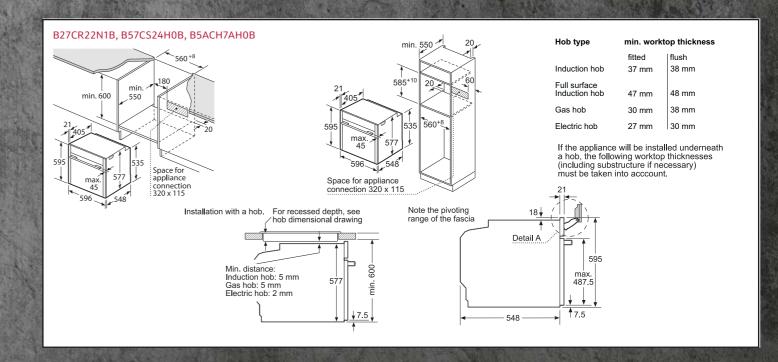


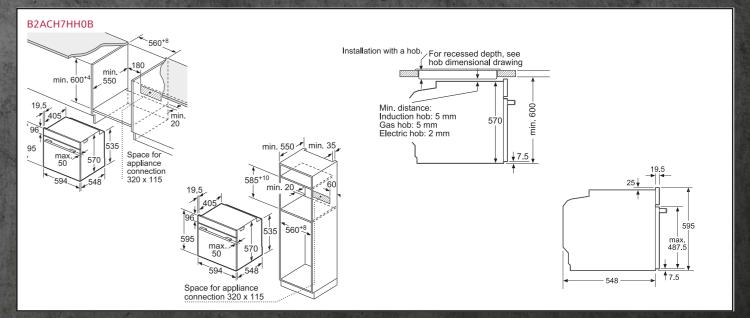
Hob type	min. worktop thickness		
	fitted	flush	
Induction hob	37 mm	38 mm	
Full surface Induction hob	47 mm	48 mm	
Gas hob	30 mm	38 mm	
Electric hob	27 mm	30 mm	

If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.



SLIDE&HIDE® PYROLYTIC OVENS

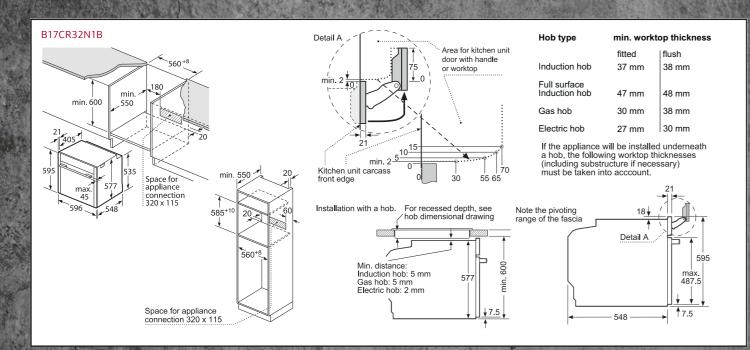




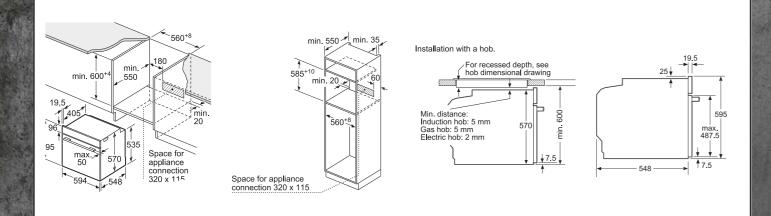
easurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notic

refer to the documentation supplied with the appliance.

SINGLE OVENS

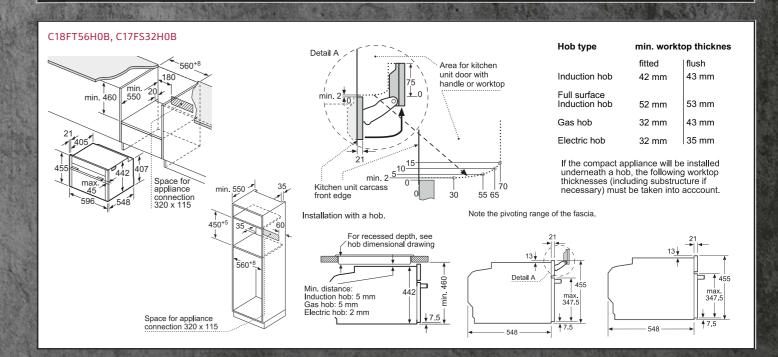


B1ACE4HN0B, B1ACE4HW0B

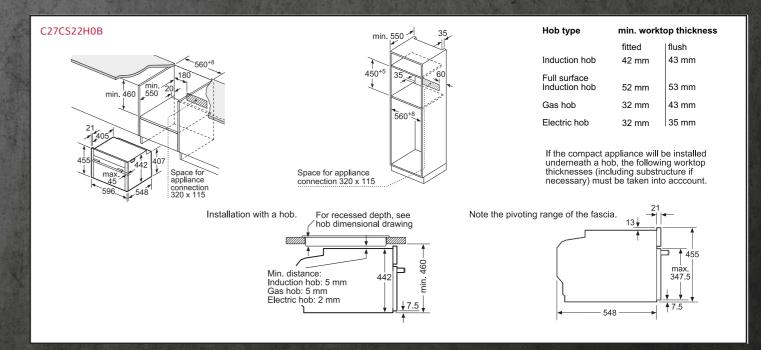




COMPACT OVENS WITH FULL STEAM



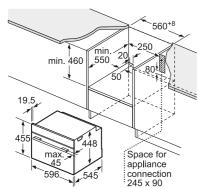
COMPACT OVENS



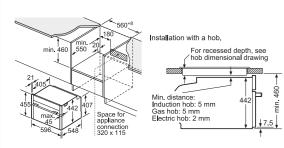
Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice For full dimensional and installation details please refer to the documentation supplied with the applianc

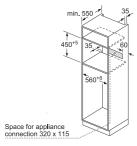
COMPACT OVENS WITH MICROWAVE & MICROWAVE COMBINATION OVENS

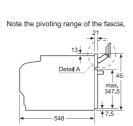
Space for appliance min. 550 Space for appliance min. 550 245 x 90 19.5 450 450 Ventilation space in the base min. 50 cm²



C28MT27H0B, C27MS22H0B, C17MS32H0B, C17MR02N0B

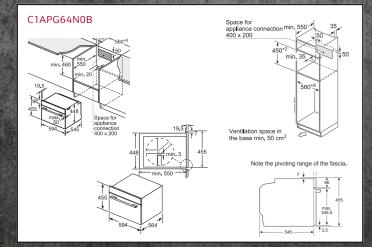


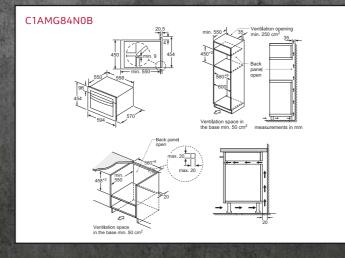




	Hob type	min. work	top thickness
١.		fitted	flush
	Induction hob	42 mm	43 mm
ī	Full surface Induction hob	52 mm	53 mm
j:	Gas hob	32 mm	43 mm
	Electric hob	32 mm	35 mm

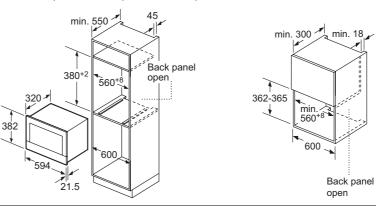
If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into acccount.

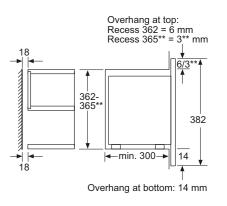


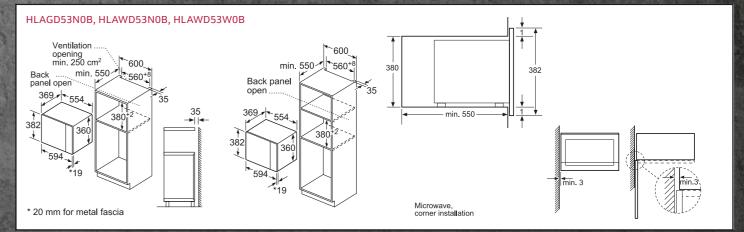


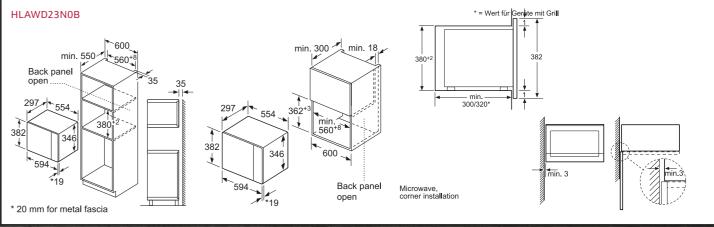
MICROWAVE OVENS

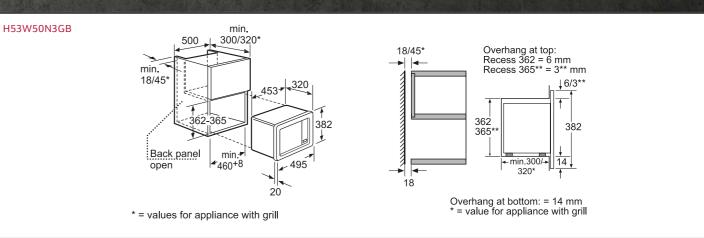
C17GR00N0B, C17GR01N0B, C17WR00N0B, C17WR01N0B





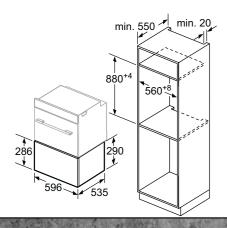


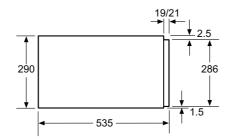




WARMING DRAWERS

N17HH20N0B

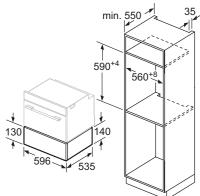


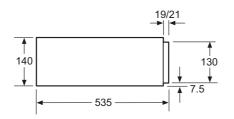


Ovens with an appliance height of 595 mm can be installed above a warming drawer.

An intermediate floor is not required.

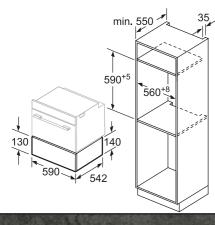
N17HH10N0B, N17HH11N0B, N17ZH10N0

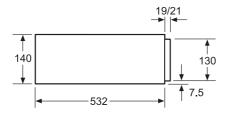




Compact ovens with an appliance height of 455 mm can be installed above a warming drawer. An intermediate floor is not required.

N17XH10N0

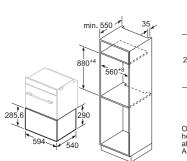


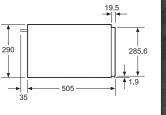


Compact ovens with an appliance height of 455 mm can be installed above a warming drawer.

An intermediate floor is not required.

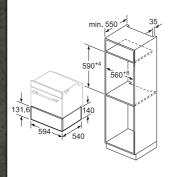
N1AHA02N0B

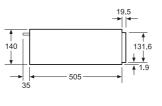




Ovens with an appliance height of 595 mm can be installed above a warming drawer. An intermediate floor is not required.

N1AHA01N0B

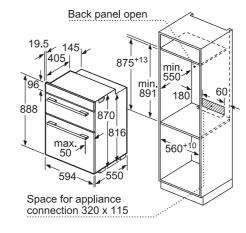




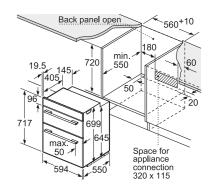
Compact ovens with an appliance height of 455 mm can be installed above a warming drawer.
An intermediate floor is not required.

DOUBLE OVENS

U2ACM7HN0B, U2ACM7HH0B, U1ACI5HN0B, U1ACE5HN0B, U1ACE2HW0B



J1ACE4HN0B, J1ACE2HN0B



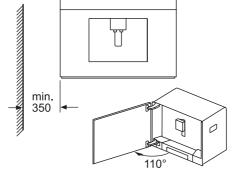
If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

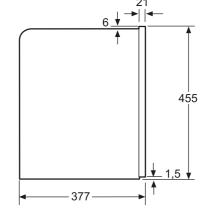
Hob type	min. work	top thicknes
	fitted	flush
Induction hob	39 mm	40 mm
Full surface induction hob	49 mm	50 mm
Gas hob	29 mm	36 mm
Electric hob	29 mm	32 mm

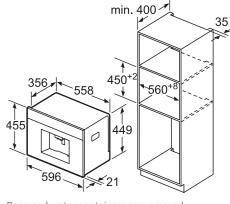
COFFEE MACHINE

C17KS61H0

Left corner installation

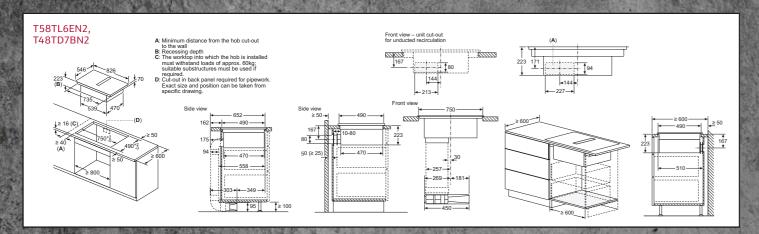


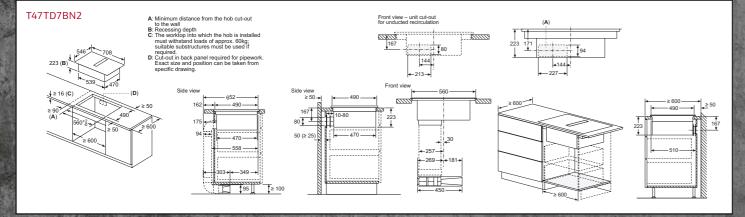




Bean and water containers are removed from the front.
Recommended installation height 95-145cm.

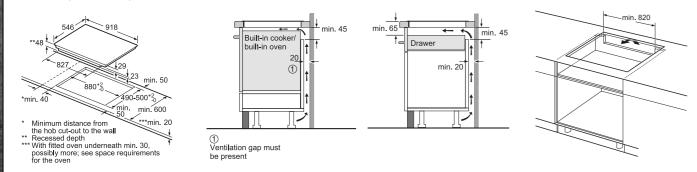
VENTING HOBS



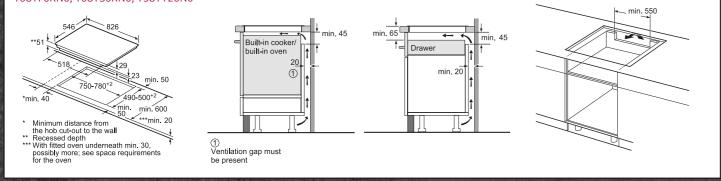


FLEX INDUCTION HOBS

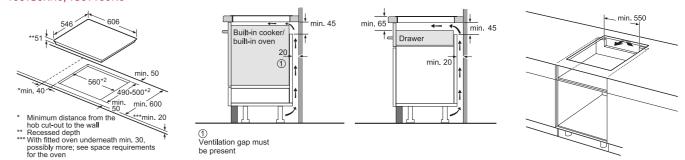
T59TF6RN0, T59TS61N0, T59TS5RN0



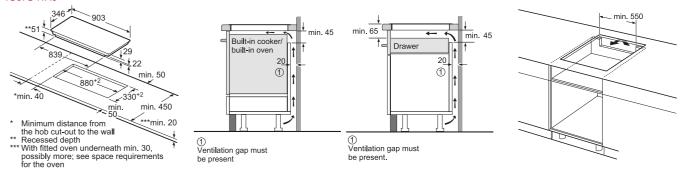
T68TF6RN0, T68TS6RN0, T58TT20N0



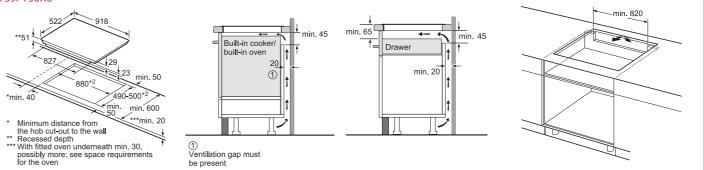
T66TS6RN0, T56TT60N0



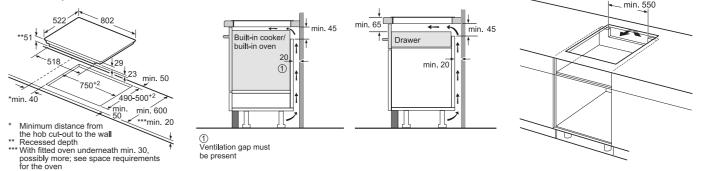
T50FS41X0



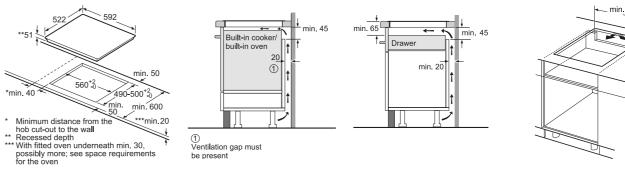
T59FT50X0



T58FT20X0, T58FD20X0

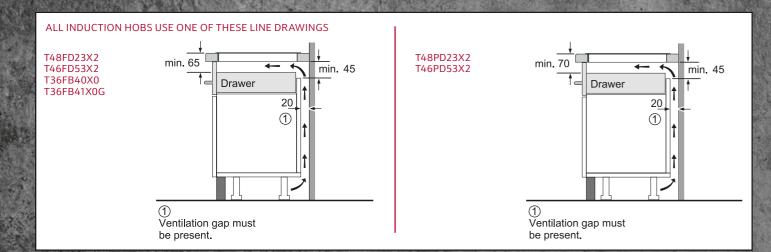


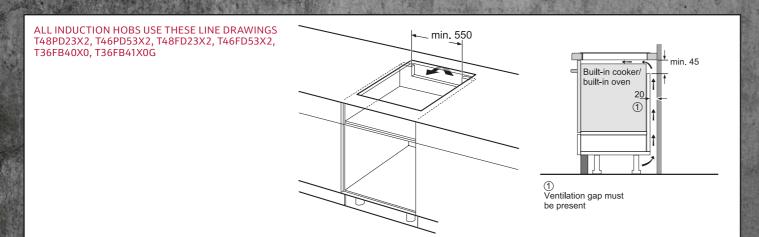
T56FT60X0, T56FD50X0



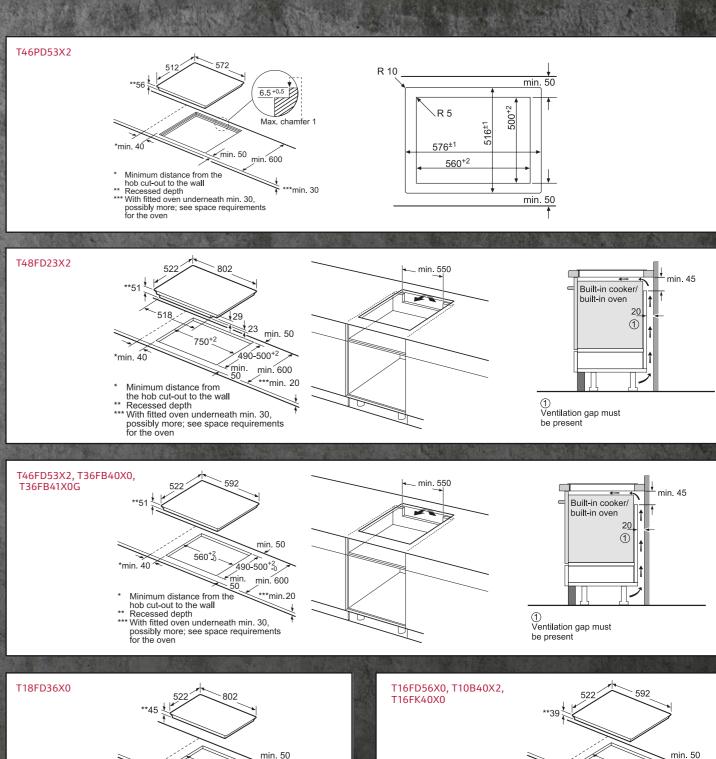
Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details please refer to the documentation supplied with the appliance.

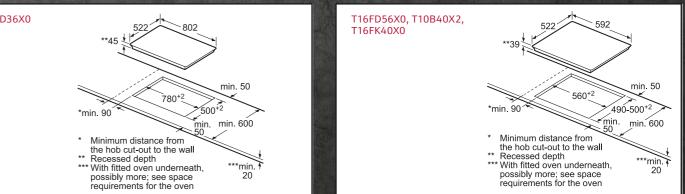
INDUCTION & CERAMIC HOBS





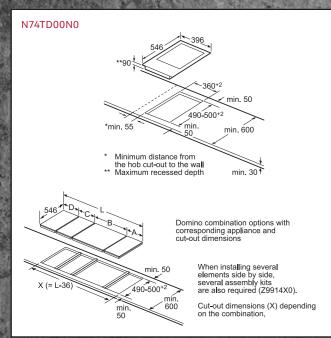
***56 ***56 ***56 ***518 *

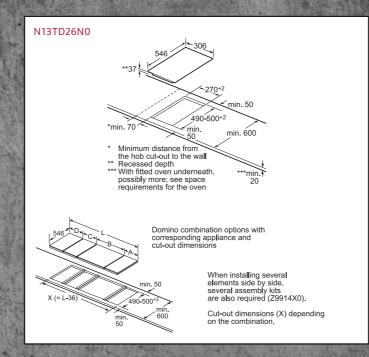




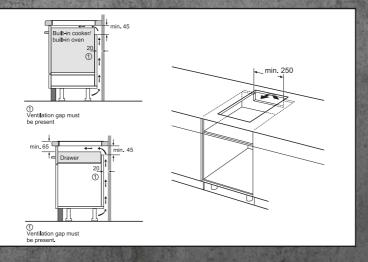


DOMINO HOBS

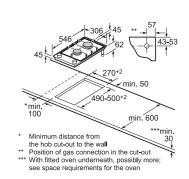




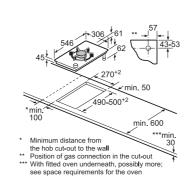
Domino combination options with corresponding appliance and cut-out dimensions 270*2 *min. 40 *min. 50 *min. 50 *min. 50 *Minimum distance from the hob cut-out to the wall *Recessed depth *With fitted oven underneath min. 30, possibly more; see space requirements for the oven Cut-out dimensions (X) depending on the combination options with corresponding appliance and cut-out dimensions X (= L-36) When installing several elements side by side, several assembly kits are also required (Z9914X0). Cut-out dimensions (X) depending on the combination options with corresponding appliance and cut-out dimensions.



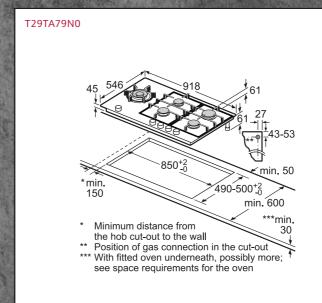
N23TA29N0

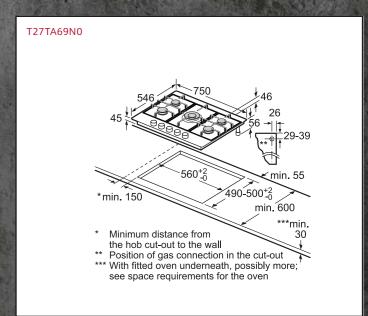


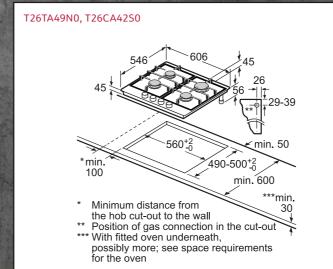
N23TA19N0

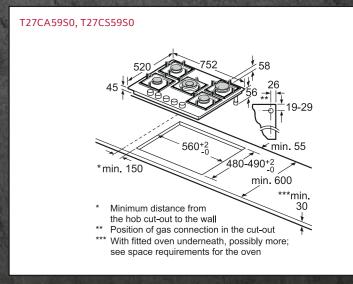


GAS HOBS

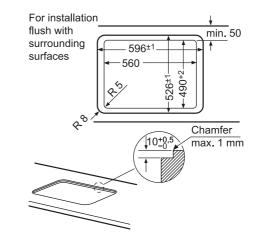


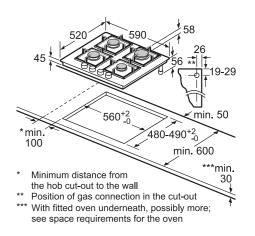






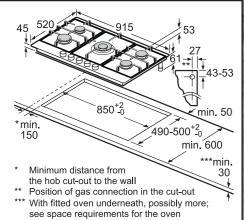
T26CS49S0



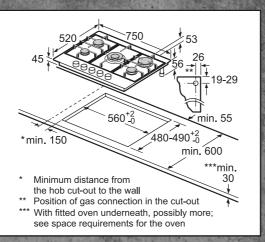


GAS HOBS

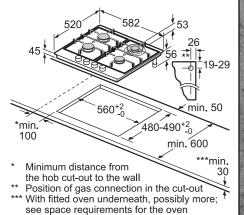
T29DA69N0, T29DS69N0



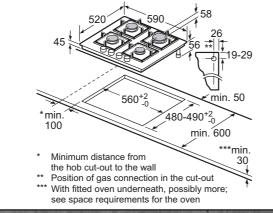
T27DA69N0 T27DS79N0, T27DS59N0, T27DS59S0, T27BB59N0



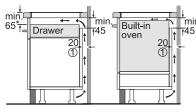
T26DA59N0, T26DS59N0, T26DS49N0, T26DS49S0, T26BB59N0



T26CB49S0

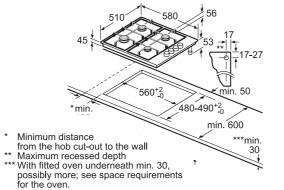


T26BR46N0, T26BR46S0, T26BR46W0

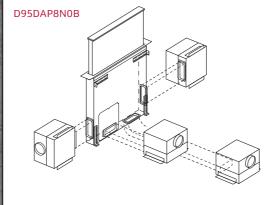


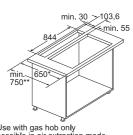
① Ventilation gap must be present

* Min. 70 for all induction hobs integrated flush with surrounding surfaces



WORKTOP INSTALLATION HOODS



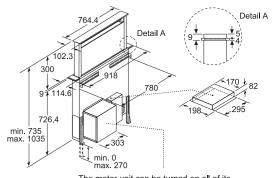


Use with gas hob only possible in air extraction mode.

Maximum total power 13.4 kW

* 650 mm depth only in combination with slim hobs.

** min. 750 mm for hobs with 500 mm cut-out depth



The motor unit can be turned on all of its four sides, fitted on the front or the rear or offset at a distance from the appliance. (Special accessory required)

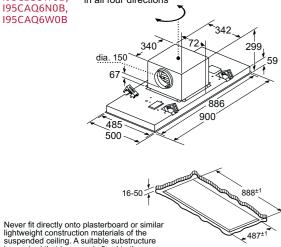


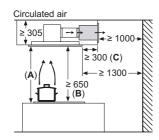


CEILING INSTALLATION HOODS

197CPS8W5B, 195CBS8W0B, 195CAQ6N0B, 195CAQ6W0B

The fan outlet can be turned in all four directions





- A: Optimum performance 700-1500 B: From upper edge of pan support C: The distance can be reduced by up to 70 mm provided that the height of the suspended ceiling is ≥ 340 mm.
- A: Optimum performance 700-1500

B: From upper edge of pan support

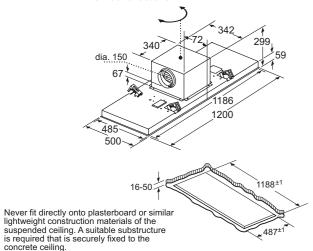
≥ 650

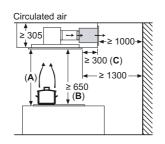
≥ 305

I25CBS8W0B

is required that is securely fixed to the concrete ceiling.

The fan outlet can be turned in all four directions





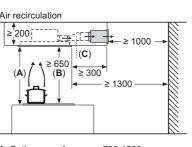
- : Optimum performance 700-1500 B: From upper edge of pan support C: The distance can be reduced by up
- to 70 mm provided that the height of the suspended ceiling is ≥ 340 mm.

Air extraction ≥ 305

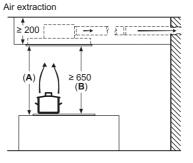
A: Optimum performance 700-1500 B: From upper edge of pan support

194CAQ6N0B

The fan outlet can be turned in all four directions Never fit directly onto plasterboard or similar lightweight construction materials of the suspended ceiling. A suitable substructure is required that is securely fixed to the concrete ceiling.

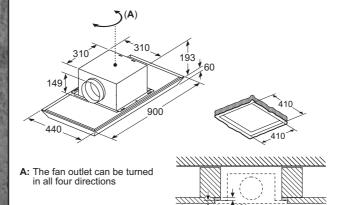


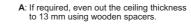
- A: Optimum performance 700-1500 B: From upper edge of pan support C: Connector (from a flat duct to a circular duct).
- Not included in the scope of delivery.

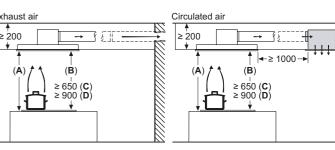


A: Optimum performance 700-1500 B: From upper edge of pan support

I95CAP6N1B

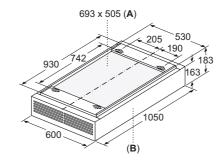




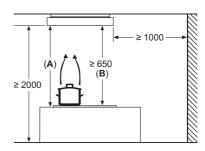


- A: Optimum performance 700-1500 B: From upper edge of pan support
- C: Flectric D: Gas
- A: Optimum performance 700-1500 B: From upper edge of pan support
- C: Electric D: Gas

I14RBQ8W0



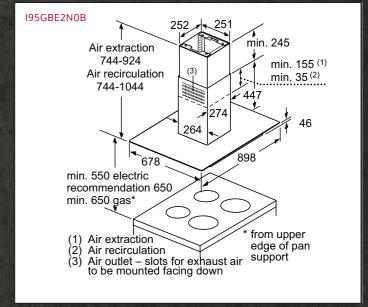
A: Area for cable outlet on the ceiling B: Front of appliance



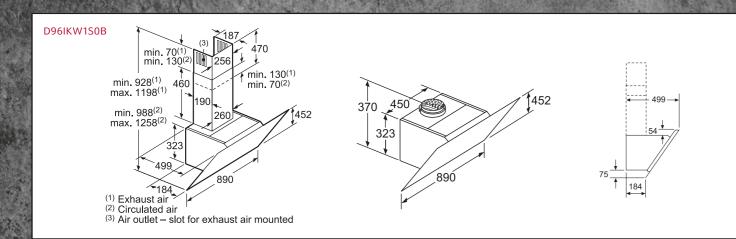
A: Optimum performance up to 1500 mm **B**: From upper edge of pan support

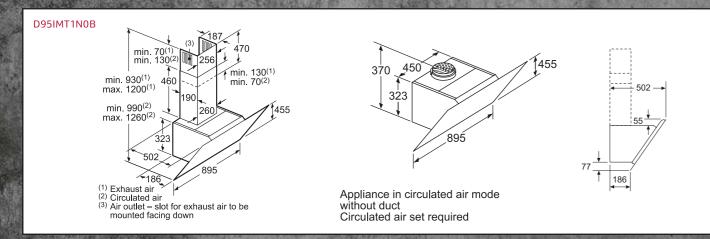
ISLAND HOODS

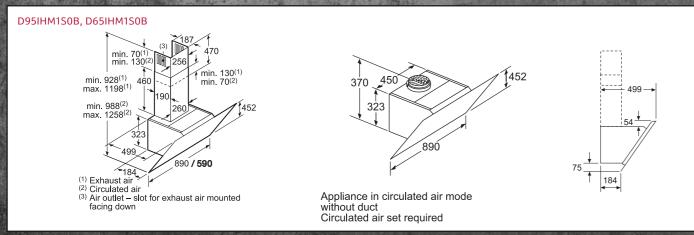
196BMV5N5B, 196BMP5N0B min. 245 Air extraction 744-924 min. 155 (1) Air recirculation $\begin{array}{c} 580 \\ \end{array}$ min. 35 ⁽²⁾ 744-1044 900 600 min. 550 electric recommendation 650 min. 650 gas* from upper (1) Air extraction edge of pan (2) Air recirculation (3) Air outlet – slots for exhaust air to be mounted facing down

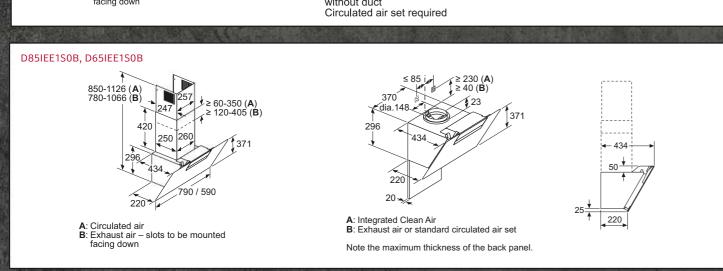


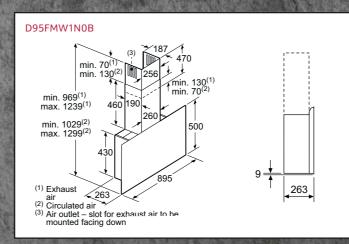
WALL INSTALLATION HOODS

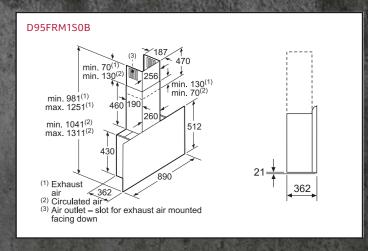




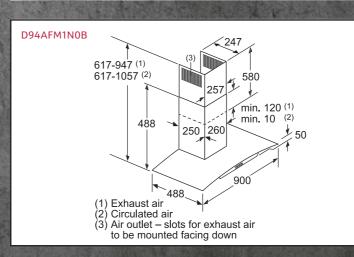


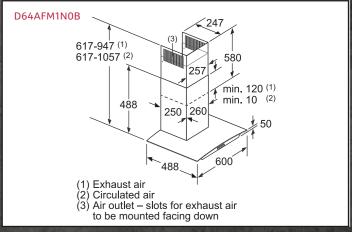


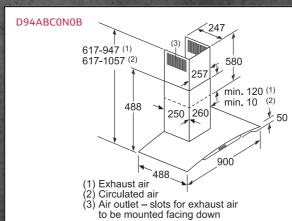


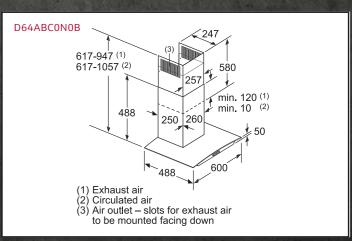


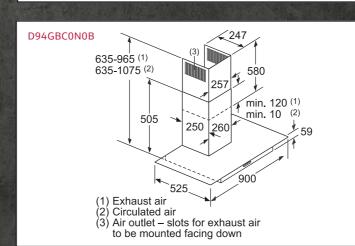
GLASS CHIMNEY HOODS

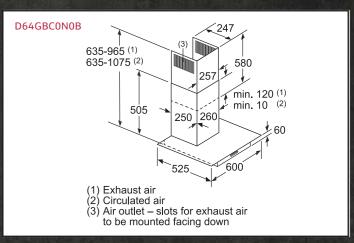






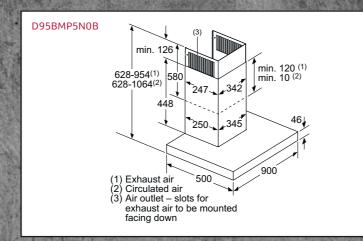




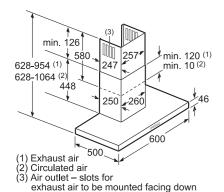


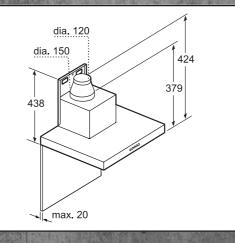
BOX CHIMNEY HOODS

THE RESERVE TO THE PARTY OF THE

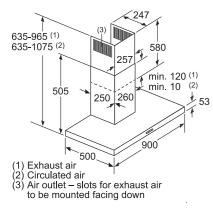


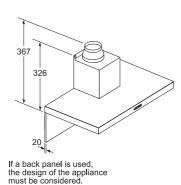
D65BMP5N0B



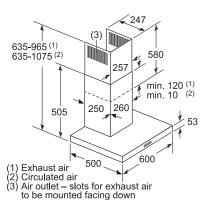


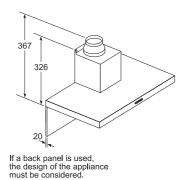
D94BHM1N0B, D92BBC0N0B





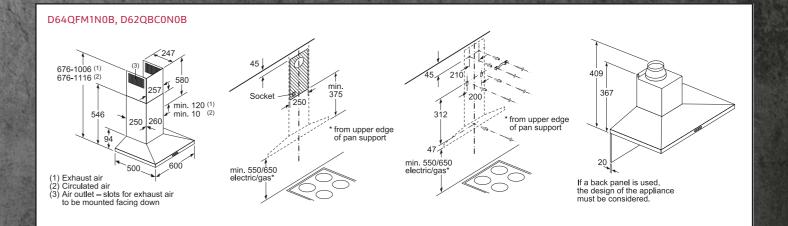
D64BHM1N0B D62BBC0N0B

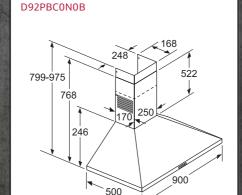


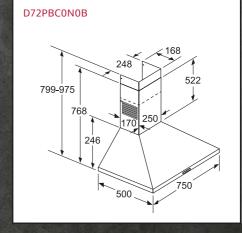


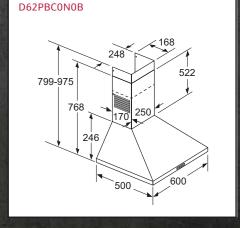
PYRAMID CHIMNEY HOODS

D94QFM1N0B, D92QBC0N0B 676-1006 (1) 676-1116 (2) 580 Socket 250 375 inin. 120 (1) 375 if on upper edge of pan support if a back panel is used, the design of the appliance must be considered.

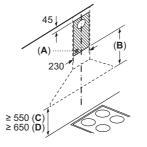




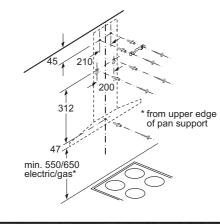


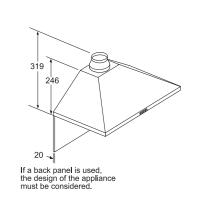


D92PBC0N0B, D72PBC0N0B, D62PBC0N0B



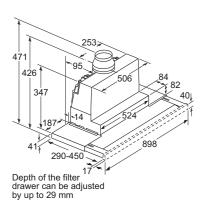
- A: Socket B: Exhaust air: ≥ 280; circulated air: ≥ 490
- C: electric
 D: Gas, from upper edge of pan support

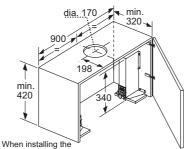




TELESCOPIC HOODS

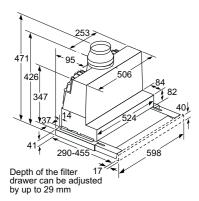
D49PU54X0B, D49ML54N0B

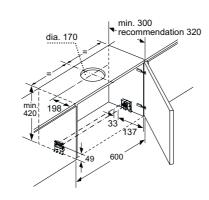




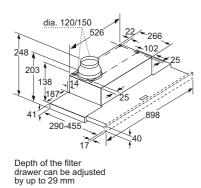
When installing the "
90 cm telescopic hood in a 90 cm wide
wall-hanging cupboard, the mounting kit is required.
The two mounting brackets are screwed onto the
right and left of the kitchen unit. Installation in
accordance with template.

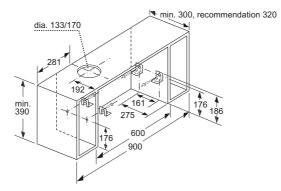
D46ML54N0B



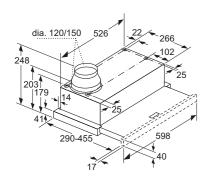


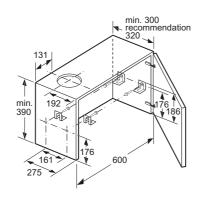
D49ED22N0B





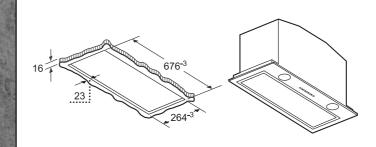
D46ED22N0B, D46BR22N0B

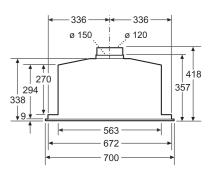


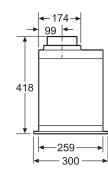


CANOPY HOODS

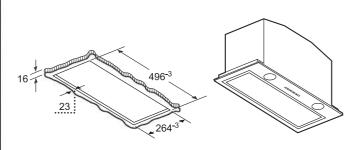
D57ML67N1B, D57MH56N0B

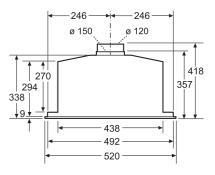


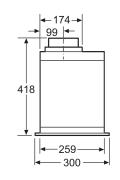




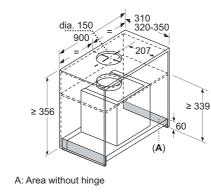
D55MH56N0B

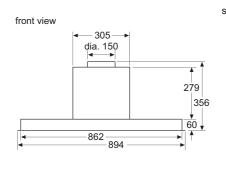


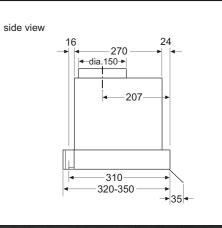




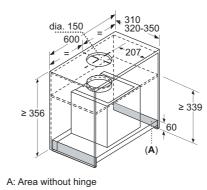
D94XAF8N0B

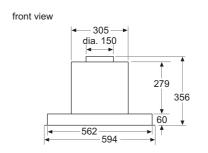


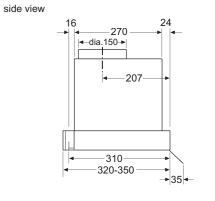




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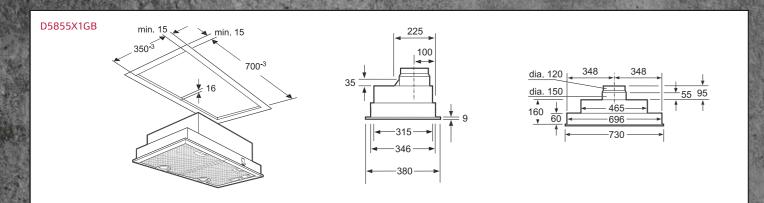


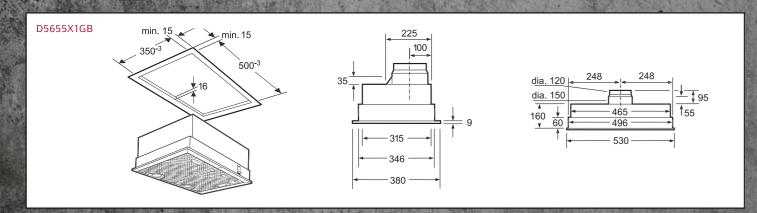


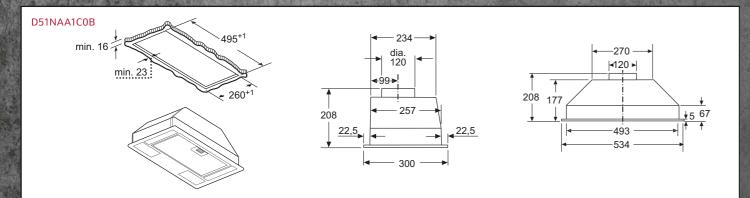


Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details please refer to the documentation supplied with the appliance.

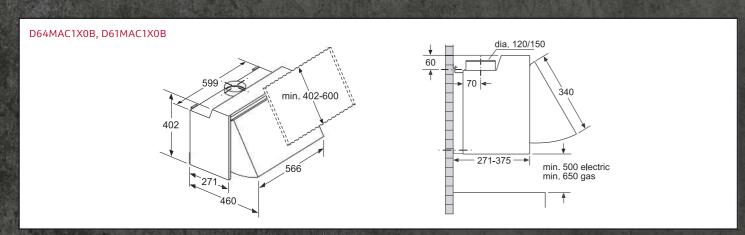
CANOPY HOODS



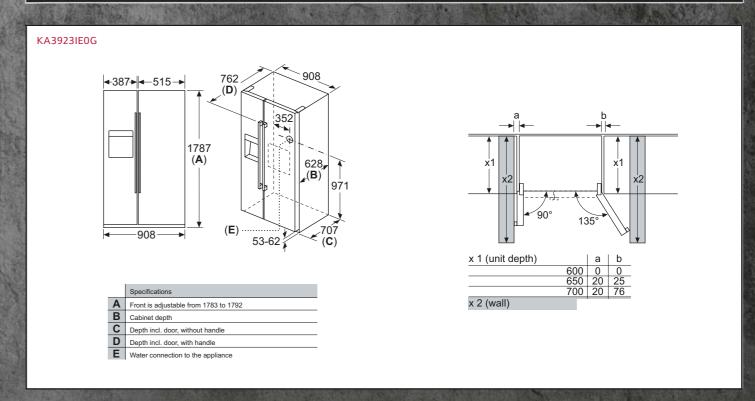


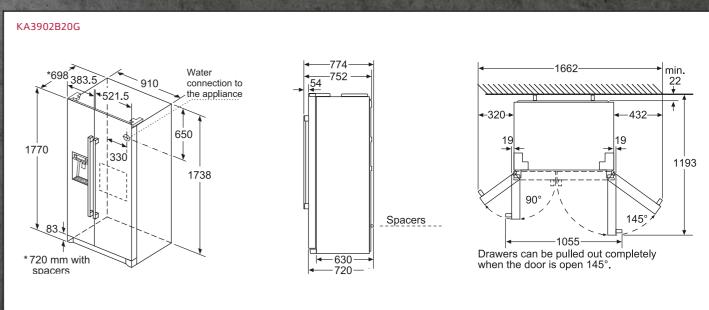


INTEGRATED HOODS



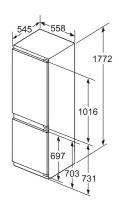
AMERICAN-STYLE FRIDGE FREEZERS

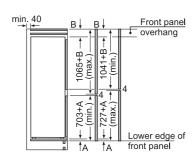




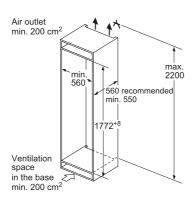
BUILT-IN FRIDGE FREEZERS

KI8865DE0, KI7863DF0G

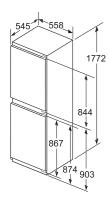


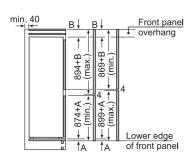


The specified unit door dimensions are valid for a door gap of 4 mm.

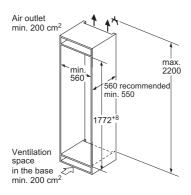


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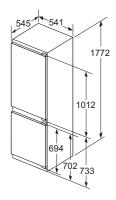


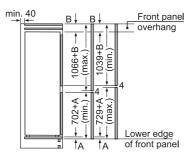


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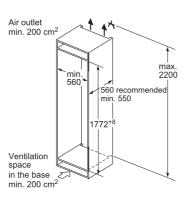


KI7862FF0G, KI6863FE0G

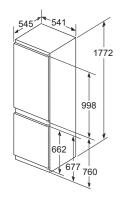


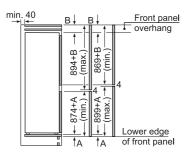


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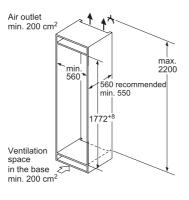


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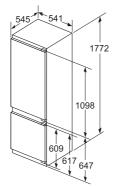


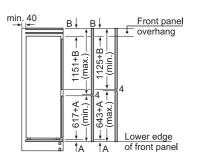


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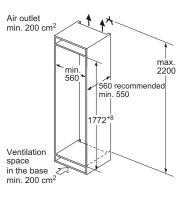


KI6873FE0G, KI5872FF0G

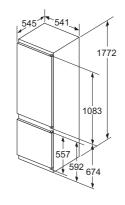


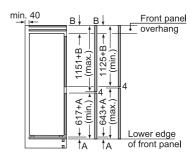


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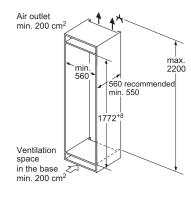


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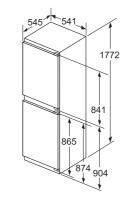


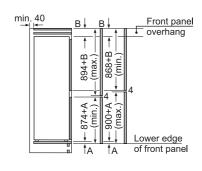


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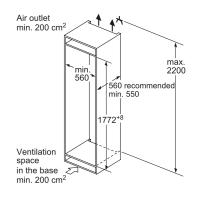


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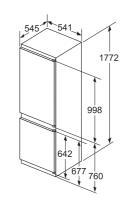


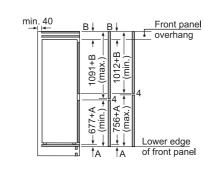


The specified unit door dimensions are valid for a door gap of 4 mm.

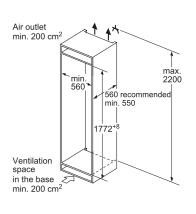


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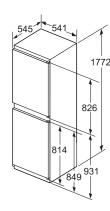


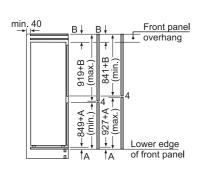
The specified unit door dimensions are valid for a door gap of 4 mm.



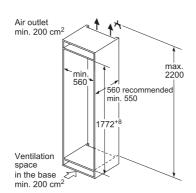
BUILT-IN FRIDGE FREEZERS

KI5852SF0G

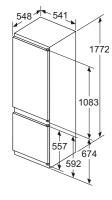


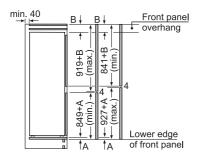


The specified unit door dimensions are valid for a door gap of 4 mm.

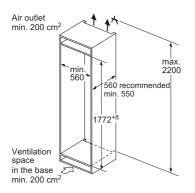


KI5871SF0G

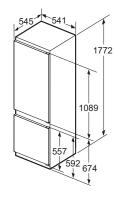


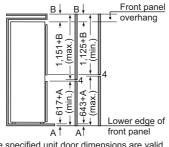


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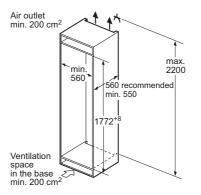


K8524X8GB



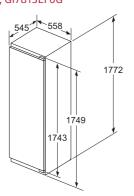


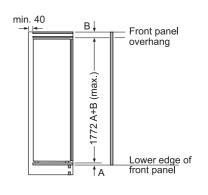
The specified unit door dimensions are valid for a door gap of 4 mm. If a different gap width is used (max. 14 mm), the dimensions must be adjusted.

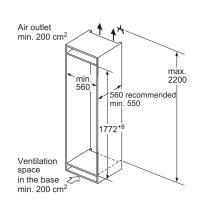


BUILT-IN SINGLE DOOR FRIDGES & FREEZERS

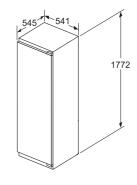
177CM KI8816DE0, KI2823FF0G, KI1813FE0G, GI7815CE0G, GI7813EF0G

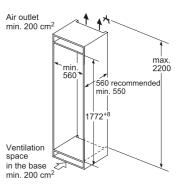




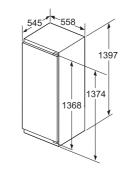


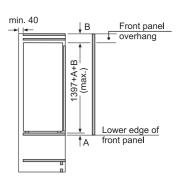
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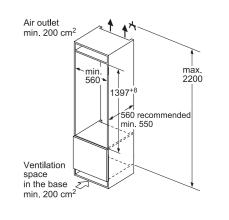




140CM KI1513FF0

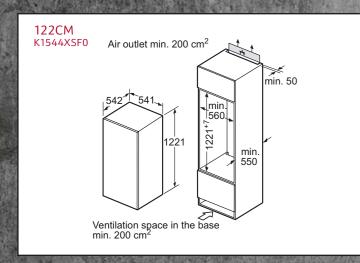


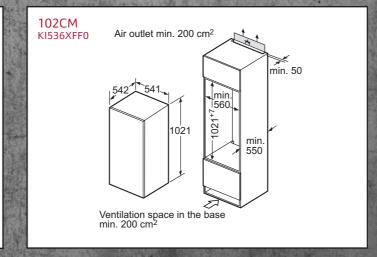




BUILT-IN SINGLE DOOR FRIDGES & FREEZERS

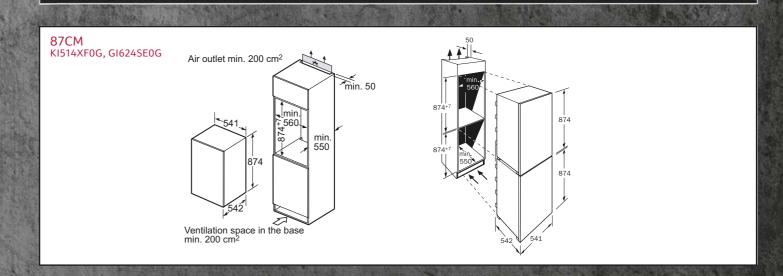
122CM KI1413DD0, KI1413FF0, GI7416CE0 min. 40 min. 40 min. 40 min. 200 cm² Air outlet min. 200 cm² max. 2200 Ventilation space in the base min. 200 cm²

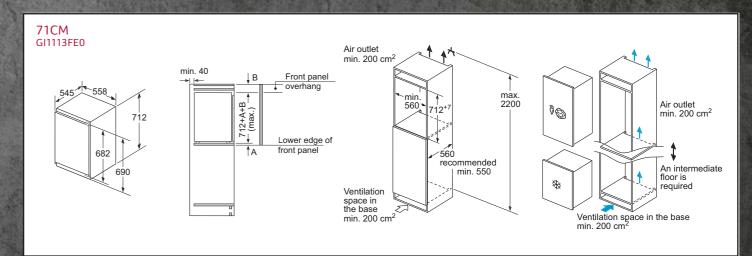




87CM KI1213F30G, KI1213DD0, GI1216DE0 Air outlet min. 200 cm² Air outlet min. 200 cm² Ventilation space in the base min. 200 cm² Ventilation space in the base min. 200 cm²

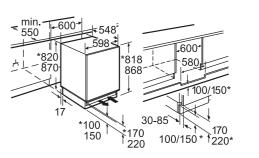
BUILT-IN SINGLE DOOR FRIDGES & FREEZERS





BUILT-UNDER SINGLE DOOR FRIDGE & FREEZERS

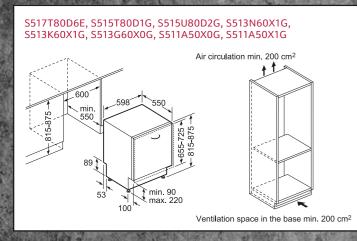
K4336XFF0G, K4316XFF0G, G4344XFF0G

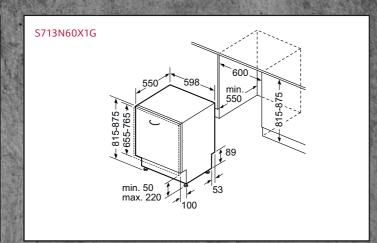


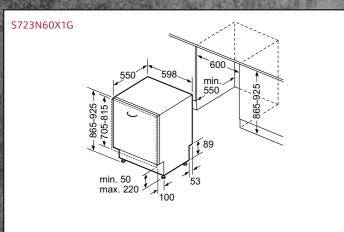
* Variable base/ substructure height

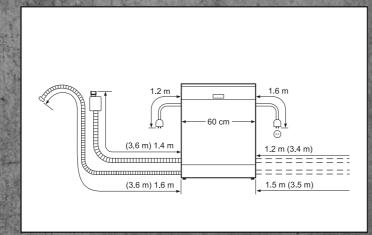
Space for electrical connection next to the appliance on the left or right-hand side. Ventilation space in the base.

FULLY INTEGRATED DISHWASHERS

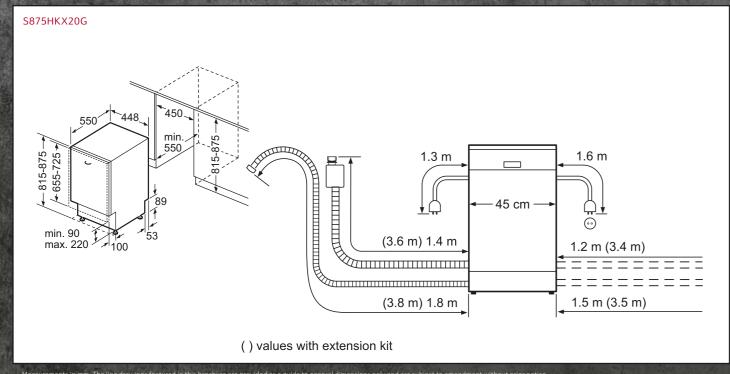




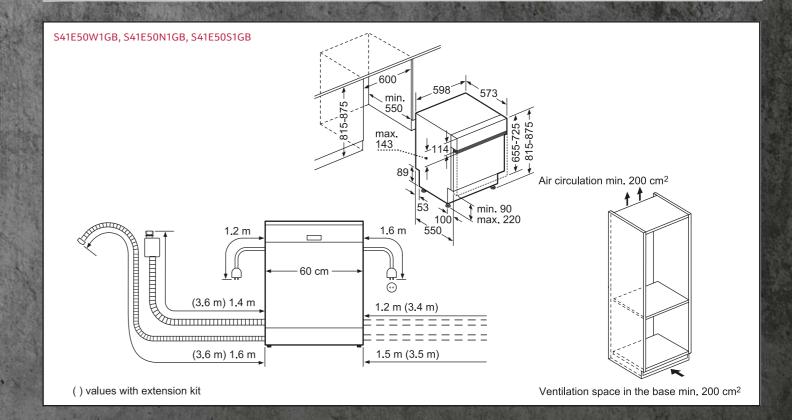


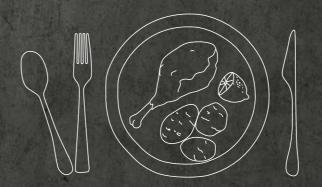


SLIM LINE DISHWASHERS

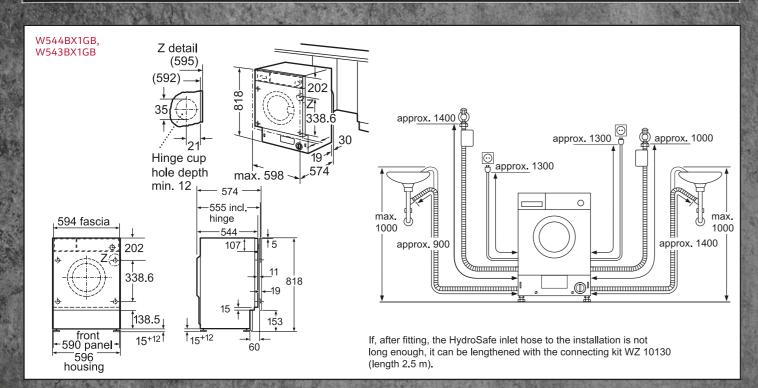


SEMI-INTEGRATED DISHWASHERS



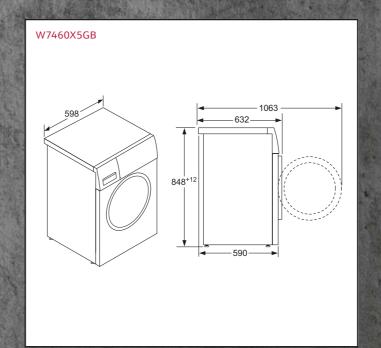


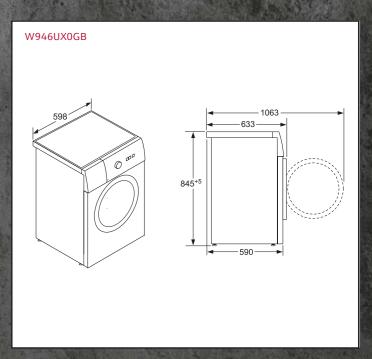
INTEGRATED LAUNDRY

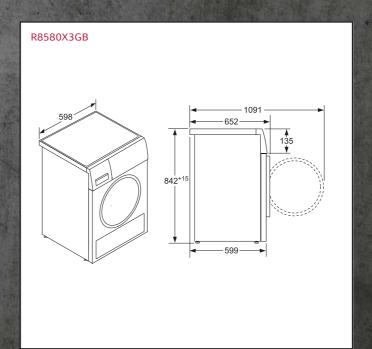


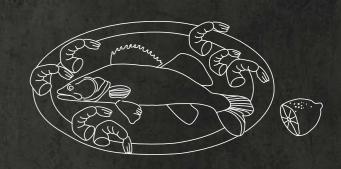
V6540X2GB, V6320X2GB Z detail (595)Hinge cup hole depth 13 approx. 1,350 ← 595 housing approx. 000 0 min. 500 min. 500 max. 900 approx. 950 approx. approx. 1200 approx. 1150 approx. approx. 750 min. 500 min. 500 max. 900 max. 900 approx. ∦950 approx 1400 50-60 As appropriate

FREESTANDING LAUNDRY









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Here at NEFF, we understand that although our kitchens and appliances are designed to cope with even the most exacting Cookaholics, sometimes you need to turn to us for help. Whether you need a visit from one of our engineers, some spare parts for your NEFF appliance or just some helpful advice, we're here to talk – around the clock*.

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If you're in the Republic of Ireland, call us on (01) 450 2655

VISIT OUR WEBSITE AT

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Lines are open 24 hours a day. Customers can book appointments Monday to Friday 08:00am to 20:00pm, Saturday 09:00am to 17:00pm and Sunday 09:00am to 16:00pm. Calls are charged at the basic rate, please check with your telephone service for exact charges.



RECEIVE THE HIGHEST STANDARDS OF SERVICE FROM NEFF

NEFF appliances are well-known for their quality and we believe that our customers deserve customer service to match. You can contact us seven days a week, 24 hours a day for assistance. We provide expert repairs both inside and outside the manufacturer's warranty period and we can offer advice on choosing an appliance which will enhance your favourite dishes.

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Register my appliance

REGISTER YOUR APPLIANCE AND WARRANTY

It is important that you register all your kitchen appliances to ensure that the manufacturer has full details in the event of an important product update.

You can find out more about registering your appliances at

www.registermyappliance.org.uk

All NEFF appliances are supplied with a two-year manufacturer's warranty. Please call 0800 519 2115 (Republic of Ireland 01230 0344) to register your NEFF warranty and find out more about extending your cover.



SHOP FOR NEFF ACCESSORIES, CLEANING PRODUCTS AND REPLACEMENT SPARE PARTS

Pay a visit to the NEFF online store (www.neff-home.com/uk/store) to find everything you need to enhance and maintain your appliances. From speciality cookware such as NEFF Griddle Pans and Comfort Flex oven rails to cleaning products to keep your appliance looking like new.

Browse products such as cookware specially selected by NEFF or additional options for your oven. You can also find replacement filters and locate and buy genuine replacement spare parts. Our popular range of tested and approved cleaning and care products keep your appliances working at their best and restore a showroom shine. If you need expert assistance, please call us on 0344 892 8989.



ARRANGE A VISIT FROM A NEFF ENGINEER

NEFF appliances are built to the highest standard, but if you do need a visit from a NEFF engineer we are here to help. Our engineers are employed and trained by NEFF* and are based locally around the country. Call today on 0344 892 8989 (Republic of Ireland 01450 2655) or visit our website at www.neff-home.com/uk and click on 'Customer service' in the main menu.



SPARE PARTS, ACCESSORIES AND CLEANING PRODUCTS

Need a replacement spare part or one of our tested and approved accessories to enhance your appliance? Take a look at our range. We also sell cleaning and care products tested and approved by NEFF.



ONLINE HELP AND PRODUCT ADVICE

Our product advisors are available to answer questions you might have about our range of NEFF appliances, whether it's assistance in choosing the right appliance for you, help with appliance features or assistance with the usage and maintenance of your appliance.



REGISTER YOUR APPLIANCE AND WARRANTY

YOU CAN ALSO DISCUSS OPTIONS TO EXTEND YOUR WARRANTY.

NEFF appliances come with a two-year manufacturer's warranty as standard, and you also have options to extend this warranty even further for added peace of mind in the knowledge that NEFF engineers are here to repair any faults. You can register by calling 0800 519 2115 (Republic of Ireland 01230 0344) or by visiting our website at www.neff-home.com/uk and clicking on 'Customer service' in the main menu.

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CREATE. INSPIRE. DELIGHT.

COLOUR ILLUSTRATIONS

Due to variables in photographic and printing processes, all colours in this brochure are subject to deviation from the appliance actually illustrated.

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