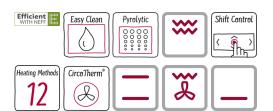
### COOKING PASSION SINCE 1877

## N 70 OVEN WITH VARIOSTEAM B57VR22N0B





### Included accessories

2 x combination grid, 1 x universal pan

## Optional accessories

Z11CG10X0: Accessory, Z11CR10X0: Baking and roasting grid (standard), Z11GT10X3: Glass roasting dish, 5,4l, Z11GU20X0: Glasspan, Z11SZ00X0: SeamlessCombination mounting kit, Z11SZ80X0: SeamlessCombination 60 + 29cm, Z11SZ90X0: SeamlessCombination 60 + 45cm, Z11TC10X0: ComfortFlex Rail (1 level), Z11TC16X0: ComfortFlex Rail (1 level), Z12CB10A0: Baking tray, anthracite enamelled, Z12CL10A0: Lid for professional pan, enamelled anth, Z12CM10A0: Moussaka pan, anthracite enamelled, Z12CN10A0: Professional pan, anthracite enamelled, Z12CN10A0: Professional pan, anthracite enamelled, Z12CN10A0: Anthracite enamelled, Z12CN10A0: Seamled (Z12CN10A0: Multipurpose pan, anthracite enamelled, Z12TF36X0: 3 level telescopic rails, full ext,pyro, Z13CV05S0: Cover Strip, Z18V60X0: Cookbook, Z1913X0: Baking Stone, Z19DD10X0: Steam set for ovens, Z9220W0: Conversion cabinet, Z99RX70X0: Connecting cable 3m

# Built-in oven with VarioSteam $^{\odot}$ and SLIDE&HIDE $^{\odot}$ - fuller flavour and unrestricted access to the oven interior.

- $\sqrt{\mbox{ Slide\&Hide}^{\mbox{\scriptsize @}}}$  the fully retracting oven door.
- $\sqrt{\rm VarioSteam^{\odot}}$  Steam assistance for CircoTherm  $^{\odot}$  ovens, that cooks foods moist on the inside and crisp on the outside.
- $\sqrt{\phantom{a}}$  The duo for perfect cleaning: Pyrolysis after heavy use the oven interior cleans itself.

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- $\sqrt{\mbox{ EasyClean}^{\mbox{\scriptsize @}}}$  the environment-saving option for fast oven cleaning.
- $\sqrt{\,}$  ShiftControl fast navigation through menus and simple operation with the TFT display.
- $\sqrt{\text{Modern LED lighting for bright, even illumination.}}$

#### Features

#### Technical Data

Color / Material Front : Stainless steel Built-in / Free-standing : Built-in

Integrated Cleaning system : Hydrolytic, Pyrolytic

Required niche size for installation (HxWxD) : 585-595 x 560-568 x  $^{\circ}$ 

550

Dimensions of the product (mm) :  $595 \times 596 \times 548$ 

Dimensions of the packed product (HxWxD) (mm) :  $675 \times 690 \times 660$ 

Control Panel Material : Stainless steel

Door Material : Glass Net weight (kg) : 43.3

Usable volume of cavity (I): 71

Cooking method:, Bottom heat, Bread Baking Setting, Conventional heat, Full width grill, Half width grill, Hot Air, Hot Air-Eco, Hot air grilling, low temperature cooking, Pizza setting, warming

First cavity material : Enamelled Number of interior lights : 1 Approval certificates : CE, VDE

Length electrical supply cord (cm): 120 Interior Lights - cavity 1:1

Pull-out system : Accessory Clock function : Alarm, Off, On

Included accessories cavity 1:2 x combination grid, 1 x universal pan

Broil Element Wattages cavity 1 (W): 2800 Convection Element Wattages cavity 1 (W): 2300

Energy efficiency class (2010/30/EC) : A+

Energy consumption per cycle conventional (2010/30/EC) : 0.87 Energy consumption per cycle forced air convection (2010/30/EC) :

Energy efficiency index (2010/30/EC) : 81.2 Electrical connection rating (W) : 3450

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

Color / Material Front : Stainless steel

Energy input : Electric Approval certificates : CE, VDE

Required cutout/niche size for installation (in) :  $x \times x$ 

Dimensions of the packed product (in) :  $26.57 \times 25.98 \times 27.16$ 

Net weight (lbs) : 95 Gross weight (lbs) : 100

Length electrical supply cord (cm) : 120

Net weight (kg): 43.3 Gross weight (kg): 46.0



## N 70 OVEN WITH VARIOSTEAM B57VR22N0B

#### Feature:

### **Heating Functions**

• Oven with 12 heating methods:

CircoTherm®

CircoTherm® Eco

Top/bottom heating

Top/bottom heating Eco

Circo-roasting

Full surface grill

Centre area grill

CircoTherm® Intensive

Bread Baking

Bottom heating

Low temperature cooking

Keep warm

- Additional heating methods with steam: Reheating, Dough Proving
- Temperature range 40 °C 275 °C
- Cavity volume: 71 net usable litres

#### Design

- Illuminated ShiftControl
- Anthracite enamel cavity with 4 shelf positions

#### Cleaning

- Pyrolytic self cleaning
- EasyClean® Cleaning aid programm
- Full glass inner door safer touch door

### Convenience

- ullet 2.5" colour and text Display with ShiftControl
- Temperature proposal Optical temperature control

Actual temperature display

Sabbath setting

Additional functions:

Descaling program

Steam cooking function (system steamer accessory required)

Drying function

- Slide&Hide® door, SoftOpen
- Automatic programs
- Number of automatic programmes: 14 PC
- Electronic clock
- Rapid heating-up
- LED lighting
- Large 1 litre water tank
- Water tank empty indicator
- Location of the steam generator is outside of the cavity
- Cooling fan
- Stainless-steel fan
- Info button
- Revolution handle

#### Hook-in racks / rails

• Cavity with shelf support rails, Telescopic slide-out Accessory

#### Accessories

• 2 x combination grid, 1 x universal pan

#### Safety and Environment

• Individual adjustable child lock Safety switch off

Residual heat indicator start button

Door contact switch

#### Technical Info

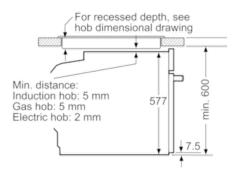
- Length of mains cable: 120 cm
- Total connected load electric: 3.45 KW
- Appliance dimensions (HxWxD): 595 mm x 596 mm x 548 mm
- $\bullet$  Installation dimensions (HxWxD): 585 mm 595 mm x 560 mm 568 mm x 550 mm
- Please reference the built-in dimensions provided in the installation drawing

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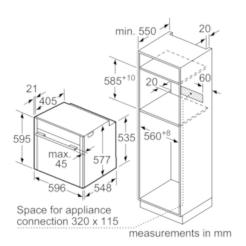
# N 70 OVEN WITH VARIOSTEAM B57VR22N0B

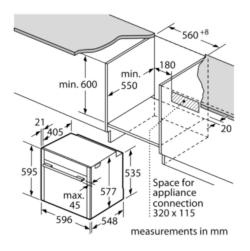
## Dimensioned drawings

Installation with a hob.



measurements in mm





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

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