



COOKING PASSION SINCE 1877

NEFF APPLIANCE RANGE BROCHURE

Cooking inspires people. People inspire us.



INTRODUCTION TO NEFF



Cooking inspires people. People inspire us.

At NEFF we believe that the kitchen is the heart of every home. A place to eat, meet and get creative with your cooking. With an extensive range of innovative appliances, we're constantly working to meet the demands of every lifestyle. From our unique Slide&Hide® disappearing oven door to our revolutions in steam cooking, a NEFF kitchen is equipped for even the trickiest dishes.

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HOME CONNECT



Enhance your cooking with NEFF and Home Connect

Enhance your kitchen experience, set up and control your appliances with ease, personalise the display and responses to your liking. Home Connect helps you use your appliance to its maximum potential, receiving helpful tips and hints via your phone or tablet, including when your oven has reached temperature.

Home Connect

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. Being able to see all heating modes with a simple tap means you can pick the right method to suit your recipe. You can even create a favourite mode for a fast short cut, brilliant for those mid-week dinners when time is of the essence



WAKE UP AND SMELL THE COFFEE

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.

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.



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.

EXPAND YOUR COOKING REPERTOIRE

OUR PARTNERSHIP WITH ckbk

ckbk offers unlimited online access to a curated collection of the world's finest cookbooks with over 80,000 recipes. Send instructions straight to your NEFF oven from ckbk recipes. Discover your NEFF oven's advanced cooking modes with a specially curated collection of recipes.



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.



KEEP TABS

Keep track of how many dishwasher tabs you've used and when the rinse aid or salt are getting low. Home Connect will let you know how many washes you have left. And you can set this to your liking, so plenty of time to order more before running dry!

ONE TAP AND THE DISHWASHER DOES THE REST

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

It's so much easier to set up your dishwasher with Home Connect, as you'll have immediate access to the settings with just a tap, which means you can set the hard water levels without bending over. To keep your machine in good working order we'll even suggest when to run a machine clean programme, monitor the number of cycles, and even help with the shopping using smart reorder via Amazon Alexa.

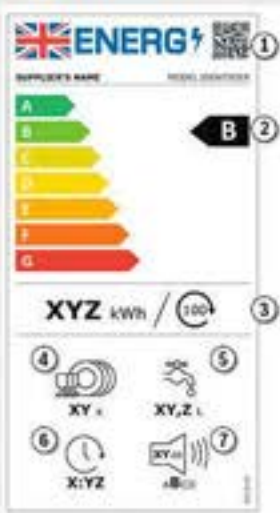


INTRODUCING THE NEW ENERGY LABEL, EFFECTIVE 1ST MARCH 2021

NEW

NEW!

Technological development over the past few years has resulted in a higher concentration of products that carry labels with a value of A+ or better. Consequently, the label has not been fulfilling its original function as an aid for making purchasing decisions as well as it formerly did. Other basic conditions like user behaviour have also changed. That's why it's time to adapt the existing energy label. The first home appliances to have the new label will be washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. As of 1 March 2021, these appliances must show the new label when sold in shops, online, etc. As the new label has to be added to these appliances before this date, we would like to provide you now with some information on the future energy label.



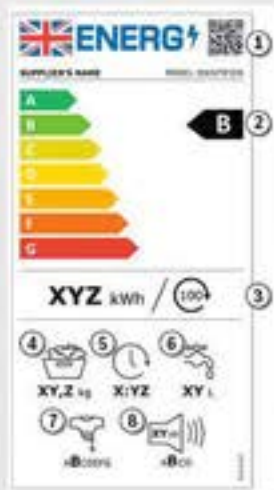
SAMPLE OF NEW ENERGY LABEL FOR DISHWASHERS:

1. QR code
2. Energy efficiency class
3. Energy consumption in kWh/100 operating cycles (in Eco programme)
4. Number of standard place settings for the Eco programme
5. Water consumption in litres/operating cycle (in Eco programme)
6. Duration of the Eco programme
7. Noise emissions expressed in dB(A) re 1pW and noise emission class

The energy efficiency class for dishwashers continues to be based on the Eco programme. However, the test standard has been changed. For example, cups, pots and plastic utensils will be used to determine cleaning and drying performance to better reflect actual usage behaviour. What is new is the specification of the duration of the Eco programme. This programme is especially eco-friendly, is ideal for normally soiled dishes and is the most efficient programme in the combination of energy and water consumption. As with washing machines and washer-dryers, energy consumption will be based on 100 cleaning cycles.

One of the major changes in the energy label for washing machines is the change in the test programme to which all label values refer. Like, for example, the energy consumption which will be based on 100 wash cycles. The new Eco 40-60* programme is suitable for cleaning normally soiled fabrics made of cotton, linen or mixed fibres which, based on their care symbol, are washable at 40°C or 60°C. The fabrics named may be combined in this wash cycle. The Eco 40-60 programme is the most efficient programme in the combination of energy and water consumption.

* Eco 40-60
In order to achieve optimal energy efficiency, an optimal washing temperature is defined for this programme. This temperature can't be changed by the customer. The actual washing temperature is specified in the user manual and, depending on the load size, may deviate from the selected washing temperature for reasons of saving energy. Washing performance complies with legal requirements.
** Values apply to quarter, half and full loads.

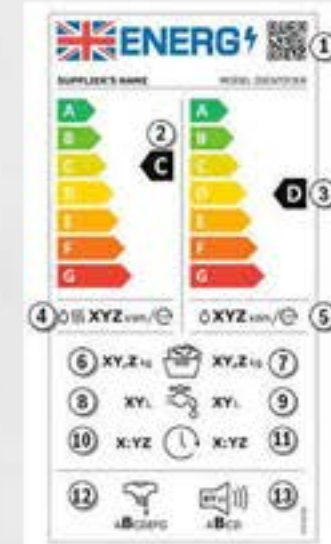


WASHING MACHINES:

1. QR Code
2. Energy efficiency class**
3. Weighted energy consumption** in kWh/100 operating cycles (in Eco 40-60 programme)
4. Maximum load capacity
5. Duration of Eco 40-60 programme
6. Weighted water consumption** in litres/operating cycle (in Eco 40-60 programme)
7. Spin efficiency class**
8. Noise emissions during spin cycle expressed in dB(A) re 1 pW and noise emission class

WASHER DRYERS:

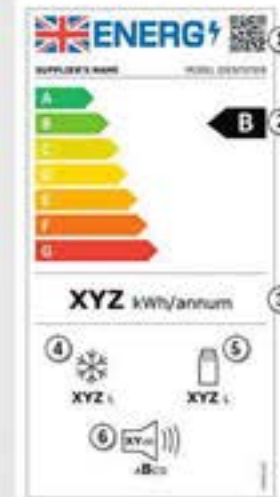
1. QR Code
2. Energy efficiency class* (complete operating cycle)
3. Energy efficiency class* (wash cycle)
4. Weighted energy consumption* in kWh/100 cycles (complete operating cycle**)
5. Weighted energy consumption* in kWh/100 cycles (wash cycle)
6. Maximum load capacity (complete operating cycle**)
7. Maximum load capacity (wash cycle)
8. Weighted water consumption* in litres/operating cycle (complete operating cycle**)
9. Weighted water consumption* in litres/operating cycle (wash cycle)
10. Programme duration (complete operating cycle)
11. Duration of Eco 40-60 programme
12. Spin efficiency class
13. Noise emissions during spin cycle expressed in dB(A) re 1 pW and noise emission class



The procedure for determining the energy class is now more comprehensive. It takes into account the type of appliance, its operating principle, the room's temperature and the number and size of storage compartments. The rest of the elements on the new energy label basically remain the same. Energy consumption continues to be specified in kWh as an annual consumption (annum). The label also provides information on the total volume of all refrigerator compartments and all freezer compartments, if any, and on noise emissions and the noise emission class.

The outgoing energy label for washer dryers has not been revised since it was first introduced in 1996, which is why it still shows the original scale of A to G. Because washer dryers are more frequently used just for washing, the label is divided into two parts. The left side of the label specifies the values for the complete wash and dry operating cycle. The right side of the label shows the values for the wash cycle alone. The values to be specified on this label for the wash cycle alone reflect the changes in mandatory information for the new washing machine label.

* Values apply to washing quarter, half and full loads and washing and drying half and full loads.
** Wash and dry.

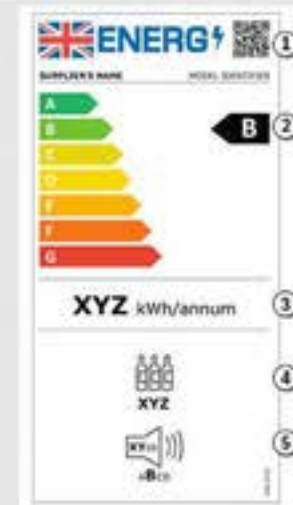


FRIDGE AND FREEZER APPLIANCES:

1. QR Code
2. Energy efficiency class
3. Energy consumption in kWh/annum (measured under new standard conditions)
4. Total volume of all freezer compartments
5. Total volume of all refrigerator compartments
6. Noise emissions expressed in dB(A) re 1 pW and noise emission class

WINE CABINETS:

1. QR code
2. Energy efficiency class
3. Energy consumption in kWh/annum (measured under new standard conditions)
4. Number of standard wine bottles that can be stored
5. Noise emissions expressed in dB(A) re 1 pW and noise emission class



As with the other labels, the scale of energy efficiency classes is also changing for the labels of wine cabinets. Furthermore, a QR code and the noise emission classes are also given here. As before, the annual energy consumption and the number of standard wine bottles to be stored are still shown.

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.



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



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 18 to discover how our small ovens have big ideas.

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:
B1ACE4HN0B 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.*

N 90

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Slide&Hide® with Home Connect
- Slide&Hide® door with Rotating Handle
- 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 TFT colour graphics display

N 70

FEATURES

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



N 50

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Slide&Hide® with Home Connect
- Slide&Hide® with Rotating or Fixed Handle, depending on the model
- Added Steam
- Medium LCD White Electronic Control
- Small LCD White display
- Pyrolytic Self-Cleaning
- CircoTherm®
- Single Point Meat Probe
- ClipRails



Medium LCD White electronic display



Small LCD White display

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.



N 90

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.

N 70

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.



N 50

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.



For more information on the features listed in our Collections visit neff-home.com/uk/

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

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 cavity 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.



B48FT78H0B
Slide&Hide® Single Oven

N90



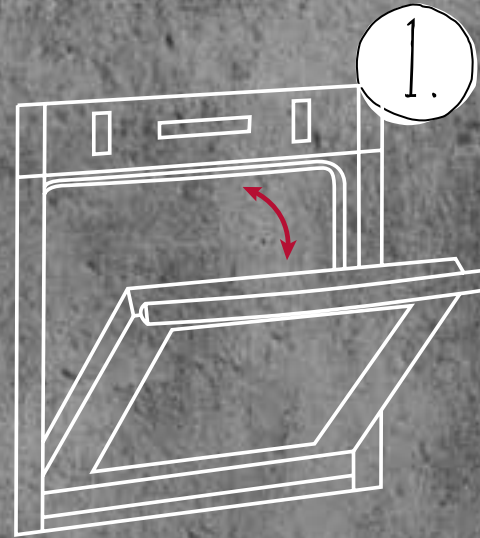
SOFT OPEN DOOR
FEATURE AVAILABLE
WITHIN N90 AND N70
MODELS

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

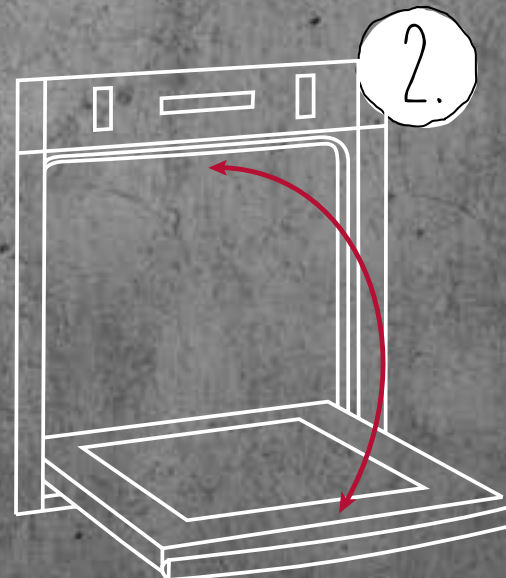
Selected Slide&Hide® models are now available with a choice of:



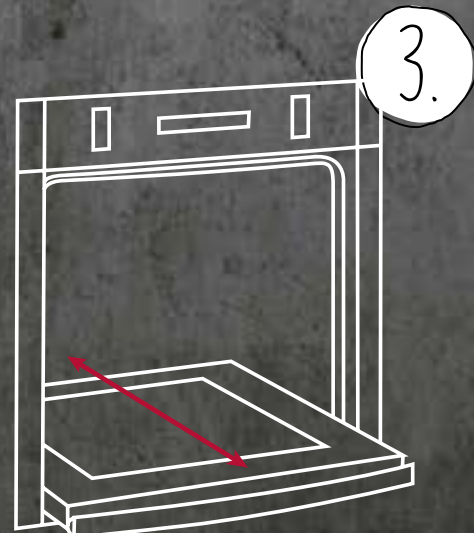
Home Connect



Accessible – Taste, taste and monitor your dishes throughout the cooking process.



Space saving – Slide the door away to maximise space in small kitchens.



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

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.



Not in the mood for roast pork raspberry fish muffins? CircoTherm® isn't either.



3D CircoTherm®

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 Ovens.



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.

You can choose from three cleaning settings:

- 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.

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.



SINGLE POINT
MEAT PROBE



PYROLYTIC

Featured models:
B5ACM7HHOB 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.



Home Connect

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



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



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.

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 steamer, 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.

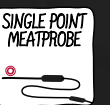
Offering a similar benefit of allowing food to be pulled clear of the oven for optimum tasting and basting, our ClipRail Telescopic Rails feature a clip to release functionality and are available within our N50 Collection. You can also position our ClipRail Telescopic Rails on any level in the oven.



MEAT PROBE

Even the best sometimes need a little help

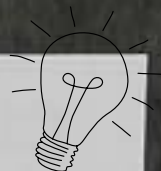
Take the guesswork out of cooking joints of meat with our clever built-in temperature probe feature. Available within the N90 Collection, the Multi Point Temperature Probe measures the joint's heat at three points to ensure it's perfectly cooked throughout. Offered within the N50 Collection is our Single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



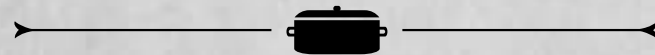
NEFF LIGHT®

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 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.



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, Caffè Latte, milk froth, warm milk or hot water with the new coffee centre.



SIMPLE, FAST AND IRRESISTIBLE

Impress guests and add a personal touch to your kitchen with the new MyCoffee option. Eight individual beverages can be created, allowing you to select strength, size, temperature and share of milk before saving it under your guest's name. Access to your personal coffee is fast and easy by pressing the



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 dough.

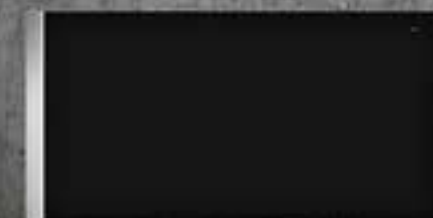
Designed to coordinate with other NEFF appliances, we offer our Warming Drawers across both the N90 and N50 collection in two sizes – 14cm high, which holds 12 plates, and 29cm high, which can hold 40 plates. Also available within the N90 Collection is our 14cm fully extendable Accessory Drawer, ideal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



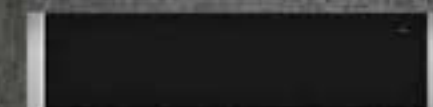
N17XH10N0B N90 14cm High Vacuum Drawer

VACUUM DRAWER

A must have for any passionate chef, our tailor-made vacuum-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.



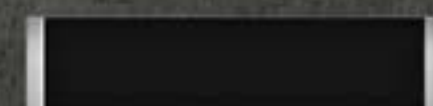
N17XH10N0 N90 29cm High Warming Drawer



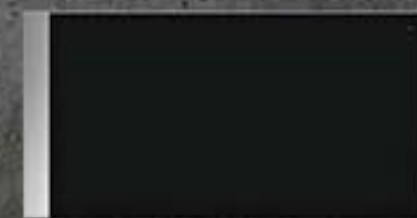
N17HH10N0B N90 14cm High Warming Drawer



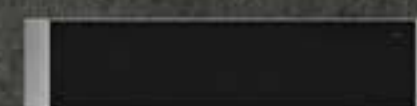
N17HH11N0B N90 14cm High Warming Drawer with Handle



N17ZH10N0 N90 14cm High Accessory Drawer



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 high-resolution colour TFT display.



Full Touch Control display; 5.7" 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.

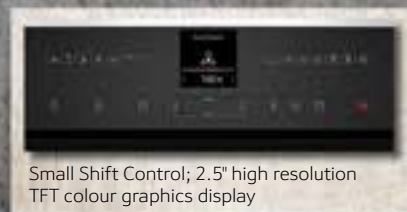


Medium Shift Control; 4.1" high resolution TFT colour graphics display

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.



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

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.



Medium LCD White electronic display

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.



Small LCD White display

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
Seamless Combination® strips

For 45cm Compact Oven with 14cm Warming Drawer

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
Seamless Combination® strips

For 60cm Single Slide&Hide® Oven with 29cm Warming Drawer

N17HH20N0B
Warming Drawer N 90/N 70

C27CS22H0B
Compact Oven with Shift Control Fascia 4.1" N 90



Z11SZ90X0
Seamless Combination® strips

For 60cm Single Slide&Hide® Oven with 45cm Compact Oven (special aperture applies)

B57CS24H0B
Slide&Hide® with Single Pyrolytic Oven and with Shift Control Fascia 4.1" N 90

N 70

C17MR02N0B
Compact Combination Oven with Microwave with Shift Control Fascia 2.5" N 70



Z11SZ60X0
Seamless Combination® strips

For 45cm Compact Oven with 14cm Warming Drawer

N17HH10N0B
Warming Drawer N 70 and N 90

B57CR22N0B
Slide&Hide® Single Oven with Pyrolytic Self-Cleaning with Shift Control Fascia 2.5" N 70



Z11SZ80X0
Seamless Combination® strips

For 60cm Single Slide&Hide® Oven with 29cm Warming Drawer

N17HH20N0B
Warming Drawer N 90/N 70

C17MR02N0B
Compact Combination Oven with Microwave with Shift Control Fascia 2.5" N 70



Z11SZ90X0
Seamless Combination® strips

For 60cm Single Slide&Hide® Oven with 45cm Compact Oven (special aperture applies)

B57CR22N0B
Slide&Hide® Single Pyrolytic Oven with Shift Control Fascia 2.5" N 70

N 50

C1APG64N0B
Compact Microwave Combination Steam Oven with White LCD Display N 50



N1AHA01N0B
Warming Drawer N 50

B5ACM7HH0B
Slide&Hide® Single Pyrolytic Oven with White LCD Display N 50



N1AHA02N0B
Warming Drawer 29cm N 50

C1APG64N0B
Compact Microwave Combination Steam Oven with White LCD Display N 50



B5ACM7HH0B
Slide&Hide® Single Pyrolytic Oven with White LCD Display N 50

Seamless Combination® strips are ONLY compatible with N 90 and N 70 single/ compact ovens and warming drawers.

COOKING WITH A NEFF OVEN

KEY FEATURES



CIRCOTHERM®

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 oven.



CIRCOTHERM® 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.



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



CIRCOTHERM®

The fan draws air from the interior of the oven, 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.



CIRCOTHERM® 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 element 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 pre-heated 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.



DEFROST

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 casseroles.



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 |



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 Self Cleaning, creative cooks can achieve succulent meat, beautifully crusty bread and flavoursome bakes without worrying about roasting spatter and spillages.

B58VT68H0B

Slide&Hide® Pyrolytic Oven
with VarioSteam®

N 90

SLIDE&HIDE® OVENS WITH PYROLYTIC CLEANING

The only oven with a
disappearing door is cleaner
than ever

Our unique Slide&Hide® ovens now come with Pyrolytic Self Cleaning 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.

B58CT68H0B

Slide&Hide®
Pyrolytic Oven

N 90



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



| COLLECTION | BLACK GLASS WITH STEEL TRIM | | WHITE GLASS WITH STEEL TRIM | | OPERATION | | CONTROLS | | SPECIAL FEATURES | | FEATURES | | COOKING FUNCTIONS WITH STEAM | | OVEN CLEANING | | STANDARD ACCESSORIES | | ENERGY EFFICIENCY¹ | | |
|---|-----------------------------------|-----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| Full Touch with Large colour TFT Clear Text display | • | • | | | | | | | | | | | | | | | | | | | |
| Shift Control with TFT Clear Text display | | | Medium colour | Medium colour | Small | Small | | | | | | | | | | | | | | | |
| Neff Design Retractable controls | | | | | | | | | | | | | | | | | | | | | |
| Electronic control | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Temperature proposal with display | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Heating up indicator/ Residual heat indicator | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Control panel lock/ Safety switch off | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Automatic programmes | 14 | | 14 | | 14 | | 15 | | 15 | | | | | | | | | | | | |
| Door type | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle |
| Soft open door | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Home Connect | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Telescopic Rail | 1 x ComfortFlex | 1 x ComfortFlex | 1 x ComfortFlex | 1 x ComfortFlex | | | 1 x Clip rail | | 1 x Clip rail | | | | | | | | | | | | |
| Multi Point Temperature Probe | • | • | | | | | | | | | | | | | | | | | | | |
| Single Point Meat Probe | • | • | | | | | | | | | | | | | | | | | | | |
| Rapid heat up | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Baking and roasting assistant | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Electronic clock / timer | White TFT Display | White TFT Display | White TFT Display | White TFT Display | White TFT Display | White TFT Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display |
| Full glass inner door | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Glazed door (Quadruple/Triple/Double) | Quadruple NeffLight® & 1 x 3W LED | Quadruple NeffLight® & 1 x 3W LED | Quadruple 1 x 3W LED | Quadruple 1 x 35W Halogen | Quadruple 1 x 3W LED | Quadruple 1 x 35W Halogen | Quadruple 1 x 25W Halogen | Quadruple 2 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen | Quadruple 1 x 25W Halogen |
| Internal lighting | 14 + 2 | 15 | 13 + 2 | 13 | 12 + 2 | 12 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 8 |
| CircoTherm® | 4D | 4D | 4D | 4D | 4D | 4D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D | 3D |
| CircoTherm® Gentle / Top/bottom heat Gentle | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Top/bottom heat / Bottom heat | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Circo Roasting | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Full surface grill/ Centre Surface Grill | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Bread baking | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Low temperature cooking | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Pizza setting/ CircoTherm® Intensive | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Defrost | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Dough Proving | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Plate warming/ Keep Warm | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Vario Steam® | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Added Steam | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Dough Proving | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Reheat | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Pyrolytic cleaning | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Easy Clean® / Base Clean | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Eco Clean Surface | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Cleaning setting | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Descaling programme | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Wire shelf | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| Universal pan | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Energy efficiency index | 87.1 | 87.1 | 87.1 | 87.1 | 81.2 | 81.2 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 | 95.3 |
| Energy efficiency class | A | A | A | A | A+ | A+ | A | A | A | A | A | A | A | A | A | A | A | A | A | A | A |
| Energy consumption per cycle CircoTherm | 0.74 | 0.74 | 0.74 | 0.74 | 0.69 | 0.69 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 | 0.81 |
| Energy consumption per cycle conventional | 0.90 | 0.90 | 0.9 | 0.9 | 0.87 | 0.87 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 | 1.04 |
| Oven capacity | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 |
| Time to cook standard load | 45 | 45 | 44 | 44 | 44 | 44 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 | 58 |
| Largest baking sheet area | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 |



KEY FEATURES

- Full Touch Control
- Slide&Hide®
- Wi-Fi
- Cooking Functions 15
- Vario Steam
- Neff Light
- Multi Point Meat Probe
- Bake and Roast Assist
- Comfort Flex
- Pyrolytic
- CircoTherm®
- CircoTherm® Gentle
- Energy Efficient A

KEY FEATURES

- Full Touch Control
- Slide&Hide®
- Wi-Fi
- Cooking Functions 15
- Neff Light
- Multi Point Meat Probe
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- Energy Efficient A

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.



SLIDE&HIDE® SINGLE OVENS

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 and sampling.



B48FT78HOB

Slide&Hide® Oven with Full Steam

N 90

B47VS34HOB

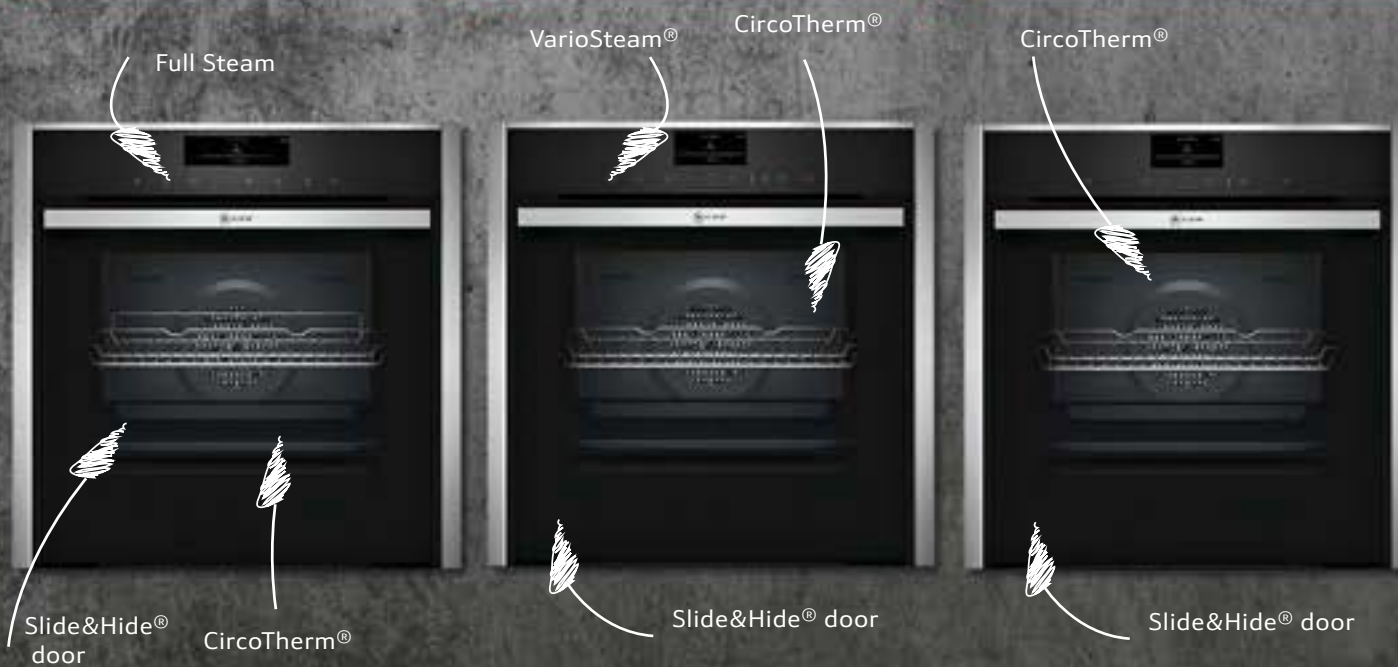
Slide&Hide® Oven with VarioSteam®

N 90

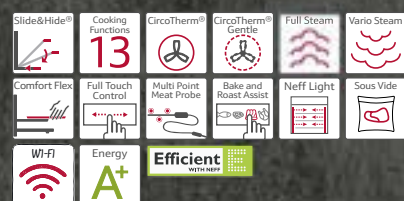
B47CS34HOB

Slide&Hide® Oven

N 90



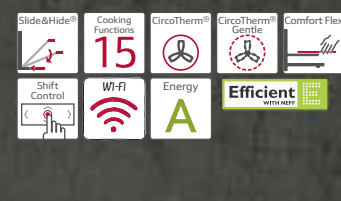
KEY FEATURES



KEY FEATURES



KEY FEATURES



| 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 | B48FT78HOB | B47FS34HOB | B47VS34HOB | B47CS34HOB | B47VR32NOB | B47CR32NOB | B4AVH1AHOB | B4ACM5HHOB | B4ACF1ANOB | B3ACE4HNOB |
| OPERATION | | | | | | | | | | |
| Full Touch with Large colour TFT Clear Text display | • | | | | | | | | | |
| Shift Control with TFT Clear Text display | | Medium colour | Medium colour | Medium colour | | | | | | |
| Neff Design Retractable controls | | | | | Small | Small | | | | |
| CONTROLS | | | | | | | | | | |
| Electronic control | • | • | • | • | • | • | • | • | • | • |
| Temperature proposal with display | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Heating up indicator/ Residual heat indicator | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Control panel lock/ Safety switch off | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Automatic programmes | 30 | 30 | 14 | | 14 | | 15 | | | |
| SPECIAL FEATURES | | | | | | | | | | |
| Door type | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Rotating Handle | Slide&Hide® with Fixed Handle |
| Soft open door | • | • | • | • | • | • | • | • | • | • |
| Home Connect | • | • | • | • | | | | | | |
| Telescopic Rail | 1 x ComfortFlex | 1 x ComfortFlex | 1 x ComfortFlex | 1 x ComfortFlex | | | 1 x Clip rail | 1 x Clip rail | | 1 x Clip rail |
| Multi Point Temperature Probe | • | | | | | | | | | |
| Single Point Meat Probe | | | | | | | • | | | |
| Rapid heat up | • | • | • | • | • | • | | | | |
| Baking and roasting assistant | • | • | • | • | | | | | | |
| FEATURES | | | | | | | | | | |
| Electronic clock / timer | White TFT Display | White TFT Display | White TFT Display | White TFT Display | White TFT Display | White TFT Display | White LCD Display | White LCD Display | White LCD Display | White LCD Display |
| Full glass inner door | • | • | • | • | • | • | • | • | • | • |
| Glazed door (Quadruple/ Triple/Double) | Triple | Triple | Triple | Triple | Triple | Triple | Triple | Triple | Triple | Triple |
| Internal lighting | NeffLight® & 1 x 3W LED | 1 x 3W LED | 1 x 3W LED | 1 x 35W Halogen | 1 x 3W LED | 1 x 35W Halogen | 1 x 25W Halogen | 1 x 25W Halogen | 1 x 25W Halogen | 1 x 25W Halogen |
| Water tank empty indicator | • | • | • | • | • | • | • | • | • | • |
| COOKING FUNCTIONS | | | | | | | | | | |
| CircoTherm® | 4D | 4D | 4D | 4D | 4D | 4D | 3D | 3D | 3D | 3D |
| CircoTherm® Gentle / Top/ bottom heat Gentle | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Top/bottom heat / Bottom heat | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Circo Roasting | • | • | • | • | • | • | • | • | • | • |
| Full surface grill/ Centre Surface Grill | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Bread baking | • | • | • | • | • | • | • | • | • | • |
| Low temperature cooking | • | • | • | • | • | • | • | • | • | • |
| Pizza setting/ CircoTherm® Intensive | • | • | • | • | • | • | • | • | • | • |
| Defrost | With steam | With steam | • | • | | | | | | |
| Dough Proving | • | • | • | • | • | • | | | | |
| Plate warming/ Keep Warm | •/• | /• | /• | • | /• | • | | | | |
| COOKING FUNCTIONS WITH STEAM | | | | | | | | | | |
| Sous Vide Function | • | • | • | • | | | | | | |
| 100% steam | • | • | • | • | • | • | | | | |
| Vario Steam® | • | • | • | • | | | | | | |
| Added Steam | • | • | • | • | | | • | | | |
| Dough Proving | • | • | • | • | • | • | | | | |
| Reheat | • | • | • | • | • | • | | | | |
| OVEN CLEANING | | | | | | | | | | |
| Pyrolytic cleaning | | | | | | | | | | |
| Easy Clean® / Base Clean | /• | /• | /• | /• | /• | /• | /• | /• | /• | •/• |
| Eco Clean Surface | roof/back/sides | roof/back/sides | roof/back/sides | roof/back/sides | roof/back/sides | roof/back/sides | back | roof/back/sides | back | back |
| Cleaning setting | • | • | • | • | • | • | • | • | • | • |
| Descaling programme | • | • | • | • | • | • | • | • | • | • |
| STANDARD ACCESSORIES | | | | | | | | | | |
| Wire shelf | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| Universal pan | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Perforated (S,XL)/Unperforated steam container (S) | S, XL/ S | S, XL/ S | | | | | | | | |
| ENERGY EFFICIENCY¹ | | | | | | | | | | |
| Energy efficiency index | 81.2 | 81.2 | 87.1 | 87.1 | 81.2 | 81.2 | 95.3 | 95.3 | 95.3 | 95.3 |
| Energy efficiency class | A+ | A+ | A | A | A+ | A+ | A | A | A | A |
| Energy consumption per cycle CircoTherm kWh | 0.69 | 0.69 | 0.74 | 0.74 | 0.69 | 0.69 | 0.81 | 0.81 | 0.81 | 0.81 |
| Energy consumption per cycle conventional kWh | 0.87 | 0.87 | 0.9 | 0.9 | 0.87 | 0.87 | 1.04 | 1.04 | 1.04 | 1.04 |
| Oven capacity L | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 | 71 |
| Time to cook standard load mins | 44 | 44 | 44 | 44 | 44 | 44 | 58 | 58 | 58 | 58 |
| Largest baking sheet area cm² | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 | 1290 |

¹Measured according to 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 Self Cleaning 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, our single ovens also feature the same contemporary fascia design as our Slide&Hide® range.



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

B17CR32N1B

Single Oven

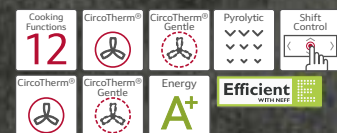
N 70

Pyrolytic Self Cleaning

CircoTherm®

CircoTherm®

KEY FEATURES



KEY FEATURES



| COLLECTION | N 70 | N 50 | N 70 | N 50 | N 50 |
|---|-------------------|-------------------|-------------------|-------------------|-------------------|
| BLACK GLASS WITH STEEL TRIM | B27CR22N1B | B2ACH7HH0B | B17CR32N1B | B1ACE4HN0B | B1ACE4HW0B |
| WHITE GLASS WITH STEEL TRIM | | | | | |
| OPERATION | | | | | |
| Full Touch with Large colour TFT Clear Text display | | | | | |
| Shift Control with TFT Clear Text display | Small | | Small | | |
| Neff Design Retractable controls | | • | | • | • |
| CONTROLS | | | | | |
| Electronic control | • | • | • | | |
| Temperature proposal with display | •/• | •/• | •/• | | |
| Heating up indicator/ Residual heat indicator | •/• | •/• | •/• | •/ | •/ |
| Control panel lock/ Safety switch off | •/• | •/• | •/• | •/ | •/ |
| Automatic programmes | | | | | |
| SPECIAL FEATURES | | | | | |
| Door type | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door |
| Soft open door | | | | | |
| Home Connect | | • | | | |
| Telescopic Rail | | 1 x Clip rail | | 1 x Clip rail | 1 x Clip rail |
| Multi Point Temperature Probe | | | | | |
| Single Point Meat Probe | | | | | |
| Rapid heat up | • | | • | | |
| Baking and roasting assistant | | | | | |
| FEATURES | | | | | |
| Electronic clock / timer | White TFT Display | White LCD Display | White TFT Display | White LCD Display | White LCD Display |
| Full glass inner door | • | • | • | • | • |
| Glazed door (Quadruple/Triple/Double) | Quadruple | Quadruple | Triple | Double | Double |
| Internal lighting | 1 x 35W Halogen | 1 x 25W Halogen | 1 x 35W Halogen | 1 x 25W Halogen | 1 x 25W Halogen |
| Water tank empty indicator | | | | | |
| COOKING FUNCTIONS | | | | | |
| CircoTherm® | 4D | 3D | 4D | 3D | 3D |
| CircoTherm® Gentle / Top/bottom heat | •/• | •/ | •/• | •/ | •/ |
| Gentle | | | | | |
| Top/bottom heat / Bottom heat | •/• | •/• | •/• | •/ | •/ |
| Circo Roasting | • | • | • | • | • |
| Full surface grill/ Centre Surface Grill | •/• | •/ | •/• | •/ | •/ |
| Bread baking | • | • | • | • | • |
| Low temperature cooking | • | • | • | • | • |
| Pizza setting/ CircoTherm® Intensive | • | • | • | • | • |
| Defrost | | | | | |
| Dough Proving | • | | • | | |
| Plate warming/ Keep Warm | | | | | |
| COOKING FUNCTIONS WITH STEAM | | | | | |
| Vario Steam® | | | | | |
| Added Steam | | | | | |
| Dough Proving | | | | | |
| Reheat | | | | | |
| OVEN CLEANING | | | | | |
| Pyrolytic cleaning | • | • | | | |
| Easy Clean® / Base Clean | •/ | •/ | •/ | •/ | •/ |
| Eco Clean Surface | | | | | |
| Cleaning setting | • | • | • | • | • |
| Descaling programme | | | | | |
| STANDARD ACCESSORIES | | | | | |
| Wire shelf | 2 | 2 | 2 | 2 | 2 |
| Universal pan | 1 | 1 | 1 | 1 | 1 |
| ENERGY EFFICIENCY ¹ | | | | | |
| Energy efficiency index | 81.2 | 95.3 | 81.2 | 95.3 | 95.3 |
| Energy efficiency class | A+ | A | A+ | A | A |
| Energy consumption per cycle | | | | | |
| CircoTherm | kWh | 0.69 | 0.81 | 0.69 | 0.81 |
| conventional | kWh | 0.87 | 0.99 | 0.87 | 0.97 |
| Oven capacity | L | 71 | 71 | 71 | 71 |
| Time to cook standard load | mins | 44 | 50 | 44 | 44 |
| Largest baking sheet area | cm ² | 1290 | 1290 | 1290 | 1290 |

¹Measured according to the EN50304, 65/2014

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 Microwave

N 90

FUNCTION AND SPEED
COMBINED

Pyrolytic
Self Cleaning

Full Touch Control



CircoTherm®

KEY FEATURES



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 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.



| 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 OVEN |
| BLACK GLASS WITH STEEL TRIM | C27CS22H0B | C28MT27H0B | C27MS22H0B | C17MS32H0B | C17MR02N0B | C17UR02N0B | C1AMG84N0B |
| OPERATION | | | | | | | |
| FullTouch with Large colour TFT display | | • | | | | | |
| ShiftControl with medium colour TFT display | • | | • | • | | | |
| ShiftControl with small TFT display | | | | | • | Touch control | |
| Neff Design Retractable controls | | | | | | | • |
| CONTROLS | | | | | | | |
| Electronic control | • | • | • | • | • | • | • |
| Temperature proposal with Display | •/• | •/• | •/• | •/• | •/• | •/• | •/• |
| Heating up indicator/ Safety switch off | •/• | •/• | •/• | •/• | •/• | /• | /• |
| Automatic programmes | | 14 | 14 | 14 | 14 | 7 | 15 |
| SPECIAL FEATURES | | | | | | | |
| Home Connect | • | • | • | • | | | |
| Door Type | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door |
| Soft close / open door | •/• | •/• | •/• | •/• | •/• | •/• | |
| Telescopic Rail | | Comfort Flex | | | | | |
| MultiPoint Temperature Probe | | • | | | | | |
| Baking and roasting assistant | • | | | | | | |
| FEATURES | | | | | | | |
| Display Type | White Clear Text | White Clear Text | White Clear Text | White Clear Text | White Clear Text | White Clear Text | White LCD display |
| Full glass inner door | • | • | • | • | • | • | |
| Glazed door (Quadruple/Triple/Double) | Quadruple | Quadruple | Quadruple | Quadruple | Quadruple | Double | Triple |
| Internal lighting | 1 x Halogen | 1 x LED | 1 x LED | 1 x Halogen | 1 x LED | 1 x LED | 1 x 1W LED |
| COOKING FUNCTIONS | | | | | | | |
| Hot Air | • | • | • | • | • | | • |
| Hot Air Gentle | • | • | • | • | • | | |
| Top/bottom heat | • | • | • | • | • | | |
| Conventional heat Eco | • | • | • | • | • | | |
| Fan & Grill | • | • | • | • | • | | • |
| Full surface grill/ Centre surface grill | •/• | •/• | •/• | •/• | •/• | | •/• |
| Bread baking | • | | | | | | |
| Bottom heat | • | • | • | • | • | | |
| Low temperature cooking | • | • | • | • | • | | |
| Pizza setting/ CircoTherm® Intensive | • | • | • | • | • | | • |
| Defrost | • | • | • | • | • | | |
| Dough Proving | • | • | • | • | • | | |
| Plate warming/ Keep warm | | •/• | •/• | •/• | •/• | | |
| Microwave | | • | • | • | • | • | • |
| Microwave combinable | | • | • | • | • | | • |
| OVEN CLEANING | | | | | | | |
| Pyrolytic cleaning | • | • | • | | | | |
| Easy Clean®/ Base Clean | •/• | •/• | •/• | •/• | •/• | | |
| EcoClean Surfaces | | | | | roof / back / sides | | |
| Cleaning setting | • | • | • | • | • | | |
| STANDARD ACCESSORIES | | | | | | | |
| Wire shelf | 1 | 1 | 1 | 1 | 1 | | 1 |
| Universal pan | 1 | 1 | 1 | 1 | 1 | Glass tray | |
| Ceramic Glass Base | | | | | | | • |
| STANDARD ACCESSORIES | | | | | | | |
| Energy efficiency index | 81.3 | | | | | | |
| Energy efficiency class | A+ | | | | | | |
| Energy consumption per cycle CircoTherm (kWh) | 0.61 | | | | | | |
| Energy consumption per cycle conventional (kWh) | 0.73 | | | | | | |
| Oven capacity (L) | 47 | 45 | 45 | 45 | 45 | 36 | 44 |
| Time to cook standard load (mins) | 46 | | | | | | |
| Largest baking sheet area (cm ²) | 1290 | 1290 | 1290 | 1290 | 1290 | | |

¹ Measured 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.

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.



C17GR00NOB Compact Microwave Oven with Grill and left hinged door

N 70

KEY FEATURES

| | | | | | |
|-------------------|---------------|-----------------------------|------------------------|----------------------|-------------------|
| Cooking Functions | Shift Control | Maximum Microwave Power (W) | Number of Power Levels | Automatic Programmes | Capacity (Litres) |
| 2 | | 900 | 5 | 10 | 21 |

FAST AND VERSATILE

Microwave & Grill

Touch key Shift Control

Not recommended for in column installation with single or compact ovens



| COLLECTION | N 70 | N 70 | N 70 | N 70 | N 50 | N 50 | N 50 | N 50 | N 50 |
|---|-------------------------------|-------------------------------|---------------------------|---------------------------|-------------------------------|--------------------|--------------------|---------------------------|---------------------------|
| TYPE | BUILT-IN MICROWAVE WITH GRILL | BUILT-IN MICROWAVE WITH GRILL | BUILT-IN MICROWAVE | BUILT-IN MICROWAVE | BUILT-IN MICROWAVE WITH GRILL | BUILT-IN MICROWAVE | BUILT-IN MICROWAVE | BUILT-IN MICROWAVE | BUILT-IN MICROWAVE |
| COLOUR | | | | | | | | | |
| Model Number Black glass with steel trim | C17GR00NOB | C17GR01NOB | C17WR00NOB | C17WR01NOB | HLAGD53NOB | HLAWD53NOB | | HLAWD23NOB | |
| Model Number White glass with steel trim | | | | | | | HLAWD53W0B | | |
| Model Number Stainless Steel | | | | | | | | | H53W50N3GB |
| OPERATION | | | | | | | | | |
| Touch Control with small TFT text display | • | • | • | • | | | | | |
| Retractable control with push buttons | | | | | • | • | • | • | • |
| Control panel position | Below, horizontal | Below, horizontal | Below, horizontal | Below, horizontal | Right, vertical | Right, vertical | Right, vertical | Right, vertical | Right, vertical |
| FUNCTIONS | | | | | | | | | |
| Microwave | • | • | • | • | • | • | • | • | • |
| Quartz Grill | • | • | | | • | | | | |
| Microwave & grill combination | • | • | | | • | | | | |
| FEATURES | | | | | | | | | |
| Installation position | Wall unit or Tall housing | Wall unit or Tall housing | Wall unit or Tall housing | Wall unit or Tall housing | Tall housing | Tall housing | Tall housing | Wall unit or Tall housing | Wall unit or Tall housing |
| Full width frameless design | • | • | • | • | • | • | • | • | • |
| Electronic Clock | White TFT display | White TFT display | White TFT display | White TFT display | White LED display | White LED display | White LED display | White LED display | White LED Display |
| ClearText Display | • | • | • | • | | | | | |
| Automatic programmes | 10 | 10 | 7 | 7 | 8 | 7 | 7 | 7 | 7 |
| Memory settings | | | | | 1 | 1 | 1 | 1 | 1 |
| Maximum cooking time duration (mins) | 90 | 90 | 90 | 90 | 99 | 99 | 99 | 99 | 99 |
| Electronic door opening | • | • | • | • | | | | | |
| Push button door opening | | | | | • | • | • | • | • |
| Hinge | Left | Right | Left | Right | Left | Left | Left | Left | Left |
| Internal light | 1 x 2W LED | 1 x 2W LED | 1 x 2W LED | 1 x 2W LED | 1 x 3W LED | 1 x 3W LED | 1 x 3W LED | 1 x 3W LED | 1 x 3W LED |
| Stainless steel interior | • | • | • | • | • | • | • | • | • |
| STANDARD ACCESSORIES | | | | | | | | | |
| Glass turntable | | | | | 1 | 1 | 1 | 1 | 1 |
| Glass pan / Wire Grid | 1 / 1 | 1 / 1 | | | | | | | |
| TECHNICAL INFORMATION | | | | | | | | | |
| Appliance Dimensions HxWxD mm | 382 x 594 x 320 | 382 x 594 x 320 | 382 x 594 x 320 | 382 x 594 x 320 | 382 x 594 x 388 | 382 x 594 x 388 | 382 x 594 x 388 | 382 x 594 x 317 | 364 x 453 x 320 |
| Cavity Dimensions HxWxD mm | 220 x 350 x 270 | 220 x 350 x 270 | 220 x 350 x 270 | 220 x 350 x 270 | 208 x 328 x 369 | 208 x 328 x 369 | 208 x 328 x 369 | 201 x 308 x 282 | 194 x 290 x 285 |
| Oven capacity L | 21 | 21 | 21 | 21 | 25 | 25 | 25 | 20 | 17 |
| Inverter technology ¹ | • | • | • | • | | | | | |
| Maximum power Microwave ² W | 900 | 900 | 900 | 900 | 900 | 900 | 900 | 800 | 800 |
| Number of Microwave power levels | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| Microwave distribution | Stirrer | Stirrer | Stirrer | Stirrer | Turntable | Turntable | Turntable | Turntable | Turntable |
| Turntable diameter mm | | | | | 315 | 315 | 315 | 255 | 245 |
| Total connected load kW | 1.99 | 1.99 | 1.22 | 1.22 | 1.45 | 1.45 | 1.45 | 1.27 | 1.27 |
| Minimum fuse protection Amps | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 |
| Cable length cm | 150 | 150 | 150 | 150 | 130 | 130 | 130 | 130 | 130 |
| GB plug | • | • | • | • | • | • | • | • | • |

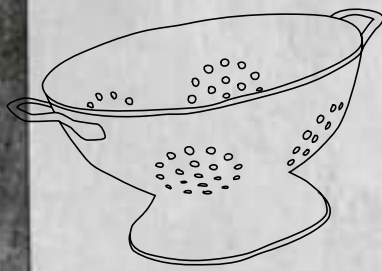


A HELPING HAND IN THE KITCHEN

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.



¹For 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.



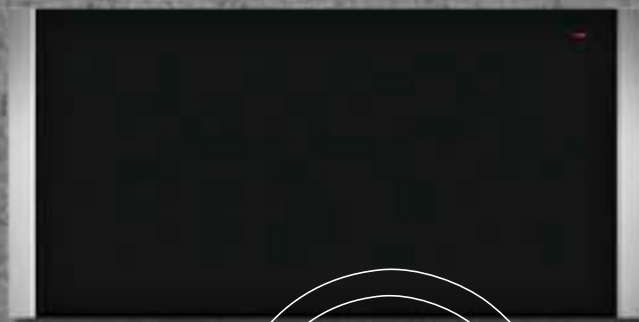
WARMING DRAWERS

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.

N17HH20NOB

Warming drawer, compatible with **N 90** and **N 70** models



THE PERFECT KITCHEN ASSISTANT

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.



| 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 TRIM | N17HH20NOB | N17HH10NOB | N17HH11NOB | N17ZH10NO | N17XH10NO | N1AHA02NOB | N1AHA01NOB |
| FUNCTIONS | | | | | | | |
| Vacuum drawer | | | | | • | | |
| Plate warming | • | • | • | | | • | • |
| Hold Warm | • | • | • | | | • | • |
| Defrost | • | • | • | | | • | • |
| Low temperature cooking | • | • | • | | | | |
| Accessory drawer | | | | • | | | |
| FEATURES | | | | | | | |
| 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 settings | | | | | 3 | | |
| Number of vacuum sealing levels - bags / containers | | | | | 3 / 3 | | |
| Glass safety lid | | | | | • | | |
| Maximum temperature °C | 80 | 80 | 80 | | | 80 | 80 |
| Minimum temperature °C | 40 | 40 | 40 | | | 40 | 40 |
| Ceramic Glass Base | • | • | • | | | | |
| DESIGN | | | | | | | |
| 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 |
| Push-Pull opening mechanism | • | • | • | • | • | • | • |
| TECHNICAL INFORMATION | | | | | | | |
| Drawer interior volume L | 52 | 20 | 20 | 21 | 8 | 58 | 23 |
| Interior drawer dimensions HxWxD mm | 242x468x458 | 95x468x458 | 95x468x458 | 102x468x458 | | 250x475x490 | 100x475x490 |
| 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 loading kW | 0.81 | 0.81 | 0.81 | | 0.32 | 0.40 | 0.40 |
| Minimum fuse rating Amps | 10 | 10 | 10 | | 6 | 6 | 6 |
| Cable length cm | 150 | 150 | 150 | | 150 | 150 | 150 |
| GB plug | • | • | • | | • | • | • |
| STANDARD ACCESSORIES | | | | | | | |
| Vacuums platform | | | | | • | | |
| External vacuuming adaptor, hose & plugs | | | | | • | | |
| Sample vacuuming bags | | | | | • | | |
| Antislip mat | | | | • | | • | • |
| OPTIONAL ACCESSORIES | | | | | | | |
| 100 x Vacuum bags (180 x 280 mm) | | | | | | Z13CX62X0 | |
| 100 x Vacuum bags (240 x 350 mm) | | | | | | Z13CX64X0 | |

BUILT-IN DOUBLE OVENS WITH CIRCO THERM®

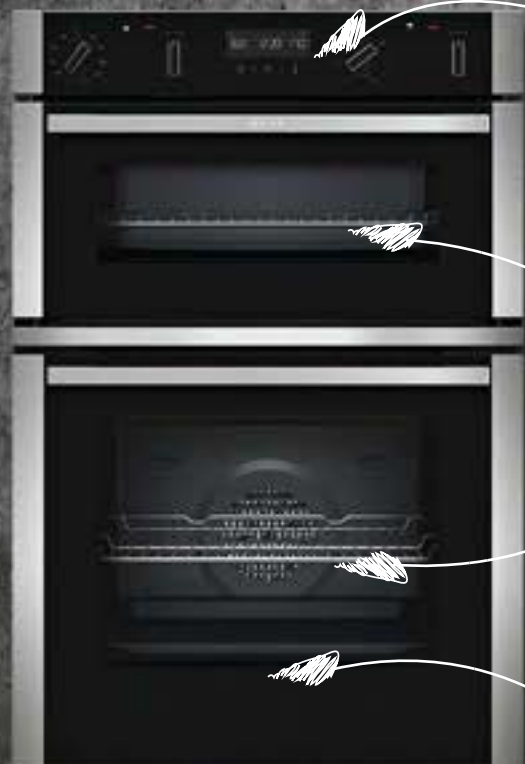
The versatility of two cavities

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 Self Cleaning in both, it's possible to cook different dishes on multiple levels without any intermingling of flavours or mess to clean up.



U2ACM7HN0B Built-in Double Oven

N 50



Electronic CircoTherm® temperature display

Pyrolytic SelfCleaning

| COLLECTION | N 50 | |
|---|-------------------|-------------------|
| BLACK GLASS WITH STEEL TRIM | U2ACM7HH0B | |
| WHITE GLASS AND STEEL TRIM | | |
| DESIGN | | |
| Neff Design Retractable controls | • | • |
| Electronic clock / timer | White LCD display | |
| ELECTRONIC CONTROL | Main | 2nd |
| Temperature display | • | • |
| Heating up indicator | • | • |
| Residual heat indicator | • | • |
| Temperature proposal | • | • |
| SPECIAL FEATURES | Main | 2nd |
| Door type | Drop Down Door | Drop Down Door |
| Home Connect | • | • |
| Electronic control | • | • |
| Telescopic Rails | 1 x Clip Rail | |
| Standard Meat Probe | • | • |
| FEATURES | | |
| Control panel lock | • | • |
| Full glass inner door | • | • |
| Safety switch off | • | • |
| Internal lighting | 1 x 25W halogen 4 | 1 x 25W halogen 3 |
| Number of shelf positions | 4 | 3 |
| Glazed door (Quadruple/Triple/Double) | Quadruple | Quadruple |
| COOKING FUNCTIONS | | |
| CircoTherm® | 3D | |
| CircoTherm® Gentle | • | • |
| Top/bottom heat | • | • |
| CircoRoasting | • | • |
| Full surface grill | • | • |
| Centre surface grill | • | • |
| Bread baking | • | • |
| Bottom heat | • | • |
| Pizza Setting / CircoTherm Intensive | • | • |
| Rapid heat | • | • |
| OVEN CLEANING | Main | 2nd |
| Pyrolytic Cleaning | • | • |
| Easy Clean® | • | • |
| EcoClean liners (Roof/Back/Sides) | | |
| Base clean | • | • |
| Cleaning setting | • | • |
| STANDARD ACCESSORIES | | |
| Wire shelves | 3 | |
| Universal pan | 1 | |
| ENERGY EFFICIENCY¹ | | |
| Energy efficiency index | Main 95.3 | 2nd 120.3 |
| Energy efficiency class | A | B |
| Energy consumption per cycle CircoTherm (kWh) | 0.75 | |
| Energy consumption per cycle conventional (kWh) | 1.00 | 0.83 |
| Oven capacity (L) | 71 | 34 |
| Time to cook standard load (mins) | 44 | 44 |
| Largest baking sheet area (cm²) | 1290 | |



| N 50 | | N 50 | | N 50 | | N 50 | | N 50 | | N 50 | |
|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| U1ACI5HN0B | | U1ACE5HN0B | | U1ACE2HN0B | | U1ACE2HW0B | | J1ACE4HN0B | | J1ACE2HN0B | |
| | | | | | | | | | | | |
| • | • | • | • | • | • | • | • | • | • | • | • |
| White LCD display | | White LCD display | | White LCD display | | White LCD display | | White LCD display | | White LCD display | |
| Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd |
| • | | | | | | | | | | | |
| Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd |
| Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door | Drop Down Door |
| • | | | | | | | | | | | |
| 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 | 2nd |
| • | | | | | | | | | | | |
| 1 x 25W halogen 4 | 1 x 25W halogen 3 | 1 x 25W halogen 4 | 1 x 25W halogen 3 | 1 x 25W halogen 4 | 1 x 25W halogen 3 | 1 x 25W halogen 4 | 1 x 25W halogen 3 | 1 x 25W halogen 3 | 1 x 25W halogen 3 | 1 x 25W halogen 3 | 1 x 25W halogen 3 |
| Triple | Triple | Double | Triple | Double | Double | Double | Double | Double | Triple | Double | Triple |
| Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd |
| 3D | | 3D | | 3D | | 3D | | 3D | | 3D | |
| • | | | | | | | | | | | |
| • | | | | | | | | | | | |
| • | | | | | | | | | | | |
| • | | | | | | | | | | | |
| • | | | | | | | | | | | |
| Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd |
| | | | | | | | | | | | |
| roof/back/sides | roof/back/sides | roof/back/sides | roof/back/sides | | | | | back | roof/back/sides | | |
| • | | | | | | | | | | | |
| Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd |
| 3 | | 3 | | 3 | | 3 | | 2 | | 2 | |
| 1 | | 1 | | 1 | | 1 | | 1 | | 1 | |
| Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd | Main | 2nd |
| 95.3 | 120.3 | 95.3 | 120.3 | 95.3 | 120.3 | 95.3 | 120.3 | 94.7 | 120.3 | 94.7 | 120.3 |
| A | B | A | B | A | B | A | B | A | B | A | B |
| 0.78 | | 0.78 | - | 0.75 | | 0.75 | | 0.64 | | 0.64 | |
| 0.93 | 0.83 | 0.93 | 0.83 | 1.00 | 0.83 | 1.00 | 0.83 | 0.84 | 0.83 | 0.84 | 0.83 |
| 71 | 34 | 71 | 34 | 71 | 34 | 71 | 34 | 47 | 34 | 47 | 34 |
| 44 | 44 | 44 | 44 | 44 | 44 | 44 | 44 | 45 | 45 | 45 | 45 |
| 1290 | | 1290 | | 1290 | | 1290 | | 1290 | | 1290 | |

TOP OVEN KEY FEATURES

Cooking Functions: 4, Pyrolytic: 4, Energy: B, Efficient: A

MAIN OVEN KEY FEATURES

Cooking Functions: 8, CircoTherm Gentle, Pyrolytic, Single Point Meat Probe, Clip Rails, Energy: A, Efficient: A

¹ According to Regulation (EU) No 65/2014 (models with integral microwave or steam only are exempt)



A HOB FOR EVERY COOKING STYLE

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 | N 70 | N 50 | N 30 |
|---|---|--|--|
| <p>STYLES OF HOBS</p> <ul style="list-style-type: none"> Venting FlexInduction Gas on Glass | <p>STYLES OF HOBS</p> <ul style="list-style-type: none"> Venting FlexInduction Quick-Light Gas on Steel with black inlay | <p>STYLES OF HOBS</p> <ul style="list-style-type: none"> Venting CombiZone Induction Quick Light Gas on Steel | <p>STYLES OF HOBS</p> <ul style="list-style-type: none"> Induction Quick Light Gas on Steel |
| <p>ELECTRIC</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> TFT Control TwistPad® Fire Control Premium glass on steel frame Hob Hood Control Extended FlexInduction FlexInduction Power Move Power Transfer | <p>ELECTRIC</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> TwistPad® Control Touch Control Bevelled edge glass FlexInduction Power Move Power Transfer | <p>ELECTRIC</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> Touch Control Bevelled edge glass CombiZone induction Ring Zones | <p>ELECTRIC</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> Control Dials Frameless design Induction technology Ring Zones |
| <p>GAS</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> FlameSelect® Dual Wok Burner LED power level display Residual heat indicator Premium ceramic glass on steel frame Cast iron pan supports | <p>GAS</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> FlameSelect® LED power level display Residual heat indicator Tempered glass/steel with black inlay Cast iron pan supports | <p>GAS</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> Cast iron supports Cast iron finish supports | <p>GAS</p> <p>THIS COLLECTION CAN INCLUDE*:-</p> <ul style="list-style-type: none"> Enamel 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. The Neff Venting Hob is set to create the stylish and sociable kitchen you've always dreamt of.

T58TL6EN2 N90 Venting 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®



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



CERAMIC HOBS

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. Better still, our enhanced touch control panel provides full flexibility over your cooking.

T16FD56X0 N70 Ceramic Hob



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



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



Frameless

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 52.

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

T36FB41X0G and T36CA50X1U Plug&Play are frameless induction hobs that are designed to work off a standard 13amp plug. This gives the flexibility of installing an induction hob without the need for hard wiring. If your usage for an induction home is very light and you need a basic induction hob then this is an idea choice – as more zones on the appliance are engaged then the power to each diminishes – meaning it can deliver ample power and efficiency when one or the two zones are used – perfect in homes which may be single occupancy.

A HOB TO SUIT EVERY CHEF



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.



WHY TO CHOOSE INDUCTION COOKING

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

STYLISH

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

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 of mind.

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



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

POWER BOOST – Optimised power level function for more flexible and even faster heating.



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



POWER MOVE – The combi zone offers two heating zones: boiling in front and warming in the rear.



COMBI INDUCTION – 2 individual induction cooking zones can be combined to 1 large zone with even heat distribution.



INDUCTION – The heat is generated directly in the cookware for precise cooking that stops when power is off.

ADDITIONAL FEATURES & FUNCTIONS

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

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

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 touch.

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.

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.



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 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.



A KITCHEN TO BREATHE IN

Our Venting Hobs free you to place the hob wherever you want, whether it be on a kitchen island or in front of a window. With no hood in the way, there's nothing to block your view or creativity.

With a stylish cast-iron grate placed over the hood, the grate conveniently doubles as a pan rest too – even when it's on. Selected Venting Hob models offer the following:

- Ⓞ Space-saving
- Ⓞ Quiet
- Ⓞ Better extraction
- Ⓞ Hob Hood Control
- Ⓞ Suits any layout - 60cm, 70cm, 80cm
- Ⓞ Standard zone, Combizone or flexinduction

FLUSH EXTRACTION



INSTALLATION
FELXIBILITY

Featured model:
T58TL6EN2 N90 Venting Hob

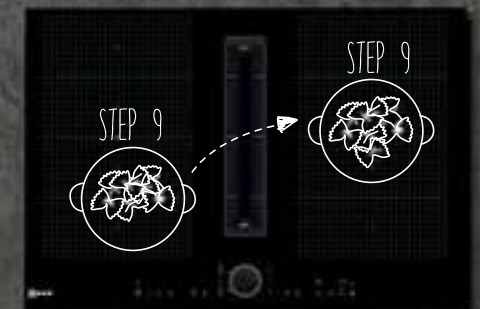
+ POWER MOVE

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.



+ 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.



KEY FEATURES & FUNCTIONS



TWISTPAD® FIRE – With the removable and illuminated TwistPad®Fire dial you can react to pans bubbling away quickly and easily. Simply point and twist towards your cooking zones to activate and adjust heat.



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



COMBIZONE - Individual yet flexible cooking areas can be used independently or linked together to create an expanded cooking zone that is optimised for flex induction.

4 TYPES OF INSTALLATION

The different types of installation can be seen on **page 56** and full list of installation accessories can be seen on **page 13** of the **Appliance Line Drawings**.



ADDITIONAL FEATURES & FUNCTIONS

AUTOMATIC AIR SENSOR – Automatically adjusts the extraction rate to match the situation in the kitchen.

HIGH EXTRACTION RATE – Ensures a clear view while cooking thanks to efficient motor technology.

REDUCED NOISE – Our optimised motor guarantees a quiet cooking experience.

SPACE-SAVING INSTALLATION – Room for pull-out drawers thanks to the installation of the extractor duct in a lower cabinet.

POWER BOOST – Optimised power level function for more flexible and even faster heating.

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

STYLISH HOB CONTROL



ILLUMINATES WHEN IN USE

REMOVABLE, MAGNETIC DIAL

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.

FLEXINDUCTION – A NEW GENERATION OF INDUCTION COOKING

FlexInduction hobs provide greater flexibility by heating pans of any size, positioned anywhere in the zone.

Offering greater flexibility by using an enlarged single zone that heats pans of any size that are positioned anywhere within it, giving maximum flexibility for all users and better control over cooking requirements.

FlexInduction hobs have one or two elongated induction zones, which create a total cooking area each of 380mm x 200mm, providing consistent heat across the whole of this surface.

Beneath the glass of each of these zones there are four unique induction coils, which work independently or together, dependent on whether a pan is detected on the surface. This means that energy efficiency is maximised and pans of any size can be placed anywhere in the zone.

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



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

DOMINO TRIPLE



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

FLEXINDUCTION



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 you 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.



T29DA69N0
90cm 5 burner extra-wide hob



T27DA69N0
75cm 5 burner wide hob



T26DA59N0
60cm 4 burner hob



BENEFITS OF A CERAMIC GLASS GAS HOB

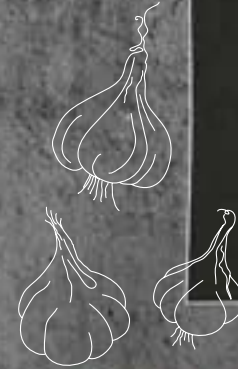
Ceramic glass gas hobs feature a range of additional benefits over tempered glass hobs. In terms of safety, they have extra heat resistance and are ultra durable. They feature low-profile, one-piece burners which clean easily and always look trim and streamlined. The glass used is also exceptionally 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®

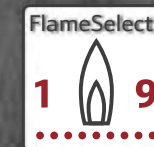


Gas cooking has never been more precise

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



FLAMESELECT®



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

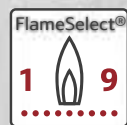


A true favourite amongst passionate cooks

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.

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 1.0kW.

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. To ensure compatibility please check the specific model.

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 x 26.5cm

TEPPAN YAKI

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.

Surface area: 41.5 x 26.5cm

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.



Magnetic base

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.



Z943SE0 (accessory reference)
00576026 (part number)

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)

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

N 90

Integrated hood Flex Induction zone



TwistPadFire® control

T48CB1AX2 Flex Induction Venting Hob

N 50

Integrated hood



DESIGN PERFORMANCE



DESIGN PERFORMANCE



T48TD7BN2 Flex Induction Venting Hob (702mm model also available T47TD7BN2)

N 70

Integrated hood



T46CB4AX2 Flex Induction Venting Hob

N 50

Integrated hood



DESIGN PERFORMANCE



DESIGN PERFORMANCE



| HOB TYPE | VENTING HOBS | | | | |
|--|------------------------|------------------------|------------------------|----------------------|-------------------------|
| COLLECTION | N 90 | N 70 | N 70 | N50 | N50 |
| MODEL NO. | T58TL6EN2 | T48TD7BN2 | T47TD7BN2 | T48CB1AX2 | T46CB4AX2 |
| DESIGN | | | | | |
| Width | 826mm | 826mm | 708mm | 802mm | 592mm |
| Control position/type | TwistPad®Fire | Touch Control | Touch Control | Touch Control | Touch Control |
| Style | Premium Glass on Steel | Premium Glass on Steel | Premium Glass on Steel | Frameless | Frameless |
| KEY FEATURES | | | | | |
| Home Connect | ● | | | | |
| Integrated extractor | ● | ● | ● | ● | ● |
| Automatic extraction | Fully sensor based | Auto-On | Auto-On | Auto-On | Auto-On |
| Power Move | 3 stages | 2 stages | 2 stages | | |
| Power Transfer automatic setting transfer | ● | | | | |
| Frying Sensor | 5 settings | 4 settings | 4 settings | | |
| Power Boost | ● | ● | ● | ● | ● |
| Flex Induction | ● | | | | |
| Number of Flex Induction zones | 2 | | | | |
| Combi Zone Induction | | 2: Left & Right | 2: Left & Right | | |
| HOB FEATURES | | | | | |
| Number of individual zones | 4 | 4 | 4 | 4 | 4 |
| Power Levels | 17 | 17 | 17 | 17 | 17 |
| Digital display | ● | ● | ● | ● | ● |
| Count up Timer | ● | | | | |
| Main on/off switch / QuickStart / Restart Function | ●/●/● | ●/●/● | ●/●/● | ●/●/● | ●/●/● |
| Energy Consumption Display | ● | ● | ● | | |
| Pan Recognition | ● | ● | ● | ● | ● |
| Demo Mode | ● | | | | |
| Keep Warm Function | ● | ● | ● | | |
| SAFETY FEATURES | | | | | |
| Residual Heat Indicator / Wipe Protection Function | ●/● | ●/● | ●/● | ●/● | ●/● |
| Timer with automatic switch off for each zone | ● | ● | ● | ● | ● |
| Control Panel Lock / Safety Time Switch off | ●/● | ●/● | ●/● | ●/● | ●/● |
| HOOD FEATURES | | | | | |
| Climate Control sensor | ● | | | | |
| Power levels | 17 + 2 Intensive | 17 + 1 Intensive | 9 + 2 Intensive | 3 + 1 Intensive | 3 + 1 Intensive |
| Automatic intensive revert setting | 6 minutes | 6 minutes | 6 minutes | 6 minutes | 6 minutes |
| Automatic after running | 12 / 30 minutes | 30 minutes | 12 / 30 minutes | 12 / 30 minutes | 12 / 30 minutes |
| Dishwasher safe grease filter cassette with spillage collection | Yes - 200ml capacity | Yes - 200ml capacity | Yes - 200ml capacity | Yes - 200ml capacity | Yes - 200ml capacity |
| Dishwasher safe spillage overflow collector | 700ml capacity | 700ml capacity | 700ml capacity | 700ml capacity | 700ml capacity |
| Electronic grease filter / cleanAir filter saturation indicators | ●/● | ●/● | ●/● | ●/● | ●/● |
| PERFORMANCE / TECHNICAL INFORMATION – HOB | | | | | |
| Nominal voltage / Maximum power output | V / W | 220-240 / 7,400 | 220-240 / 7,400 | 220-240 / 7,400 | 220-240 / 7,400 |
| Electrical cable length | cm | 110 | 110 | 110 | 110 |
| Rear left flex Induction zone | kW/mm | 2.20 200x240 | 2.20 190x210 | 2.20 190x210 | 1.80 180 1.40 150 |
| Rear right flex Induction zone | kW/mm | 2.20 200x240 | 2.20 190x210 | 2.20 190x210 | 1.80 180 1.40 150 |
| Front left flex Induction zone | kW/mm | 2.20 200x240 | 2.20 190x210 | 2.20 190x210 | 2.20 210 2.20 210 |
| Front right flex Induction zone | kW/mm | 2.20 200x240 | 2.20 190x210 | 2.20 190x210 | 2.20 210 2.20 210 |
| flex Induction zone left | kW/mm | 3.30 400x240 | 3.60 380x210 | 3.60 380x210 | |
| flex Induction zone right | kW/mm | 3.30 400x240 | 3.60 380x210 | 3.60 380x210 | |
| Rear left / right zone – with Power Boost | max. kW | 3.70 / 3.70 | 3.70 / 3.70 | 3.70 / 3.70 | 3.10 / 3.10 2.20 / 2.20 |
| Front left / right zone – with Power Boost | max. kW | 3.70 / 3.70 | 3.70 / 3.70 | 3.70 / 3.70 | 3.70 / 3.70 |
| PERFORMANCE / TECHNICAL INFORMATION – EXTRACTOR | | | | | |
| Extractor energy efficiency rating | | A B | A B | A B | A B |
| Extraction Rate in m³/h¹² | | | | | |
| Ducted / Recirculating power level Minimum | | 154 / 150 | 161 / 154 | 154 / 150 | 332 / 327 332 / 327 |
| Ducted / Recirculating power level Maximum | | 500 / 500 | 500 / 500 | 500 / 500 | 500 / 500 500 / 500 |
| Ducted / Recirculating power level Intensive | | 622 / 615 | 622 / 615 | 622 / 615 | 575 / 565 575 / 565 |
| Noise level (sound power) based on dB(A) re 1 pW¹³ | | | | | |
| Ducted / Recirculating power level Minimum | | 42 / 41 | 42 / 41 | 42 / 41 | 60 / 58 60 / 58 |
| Ducted / Recirculating power level Maximum | | 69 / 68 | 69 / 68 | 69 / 68 | 68 / 68 68 / 68 |
| Ducted / Recirculating power level Intensive | | 74 / 72 | 74 / 72 | 74 / 72 | 72 / 70 72 / 70 |
| Motor power | W | 170 | 170 | 170 | 170 170 |

¹ Air flow and noise declarations made in line with CECEC Code Of Conduct. ²Measured according to EN61591 on largest pipe diameter. ³Sound power measured according to EN60704-3 on largest pipe diameter.

VENTING HOBS OPTIONAL EXTRAS



| HOB TYPE | VENTING HOBS | | | | |
|---|--------------|-----------|-----------|-----------|-----------|
| COLLECTION | N 90 | N 70 | N 70 | N50 | N50 |
| MODEL NO. | T58TL6EN2 | T48TD7BN2 | T47TD7BN2 | T48CB1AX2 | T46CB4AX2 |
| OPTIONAL ACCESSORIES | | | | | |
| Set of three pans | Z943SE0 | Z943SE0 | Z943SE0 | Z943SE0 | Z943SE0 |
| Rectangular roasting pan with lid (approx. 320x200mm) | Z9410X1 | Z9410X1 | Z9410X1 | | |
| Steamer pan insert of use with Z9410X1 roasting pan | Z9415X1 | Z9415X1 | Z9415X1 | | |
| Teppan Yaki (approx. 400x200mm) | Z9418X0 | Z9418X0 | Z9418X0 | | |
| Griddle plate (approx. 400x200mm) | Z9416X2 | Z9416X2 | Z9416X2 | | |
| Ducted operation using accessory kit | Z811DU0 | Z811DU0 | Z811DU0 | Z811DU0 | Z811DU0 |
| Recirculating operation: cleanAir 'Unducted' Kit accessory | Z821UD0 | Z821UD0 | Z821UD0 | Z821UD0 | Z821UD0 |
| Recirculating operation: cleanAir 'Partly Ducted' Kit accessory | Z821PD0 | Z821PD0 | Z821PD0 | Z821PD0 | Z821PD0 |

VENTING HOB INSTALLATION OPTIONS

For the full range of installation accessories see page 13 of the Appliance Line Drawings.

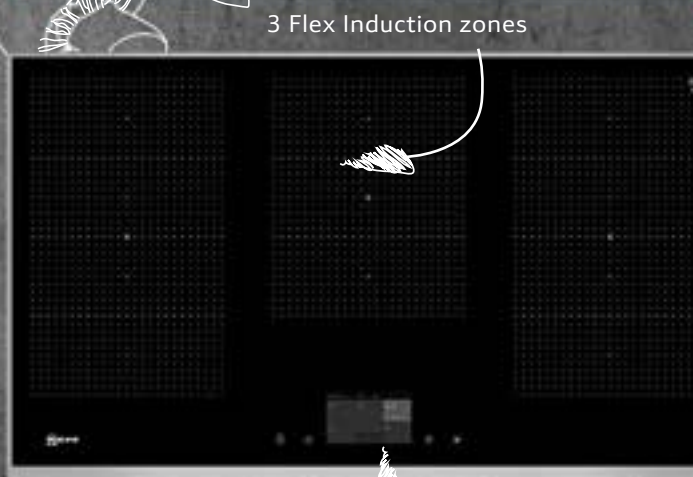
| UNDUCTED RECIRCULATION | CUSTOMISED PARTLY DUCTED RECIRCULATION |
|---------------------------------------|--|
| | |
| CUSTOMISED FULLY DUCTED RECIRCULATION | DUCTED EXHAUST TRACTION |
| | |

FLEX INDUCTION HOBS

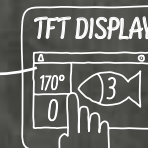
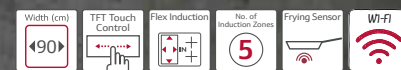
The joy of flexible cooking

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.

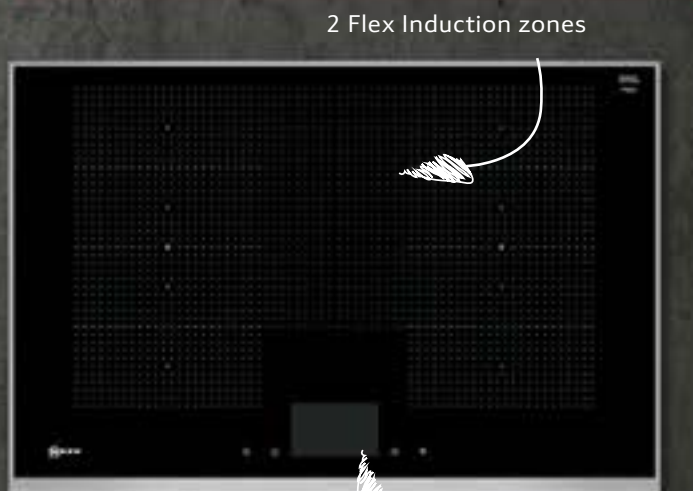
T59TF6RNO Flex Induction Hob N 90



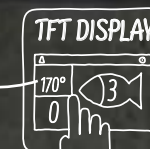
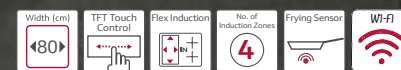
DESIGN PERFORMANCE



T68TF6RNO Flex Induction Hob N 90



DESIGN PERFORMANCE



| HOB TYPE | FLEX INDUCTION HOB | |
|---|------------------------|------------------------|
| COLLECTION | N 90 | N 90 |
| MODEL NO. | T59TF6RNO | T68TF6RNO |
| DESIGN | | |
| Width | mm | 918mm |
| Control position / type | Front / TFT Control | Front / TFT control |
| Style | Premium glass on steel | Premium glass on steel |
| KEY FEATURES | | |
| Home Connect | • | • |
| Hob-Hood Control | • | • |
| 5" Full Touch colour display with Dish Categories | • | • |
| Power Move | 3-steps | 3-steps |
| Automatic setting transfer | • | • |
| Frying Sensor | 5 settings | 5 settings |
| Power Boost | • | • |
| Pan Boost | • | • |
| Number of Flex Induction zones | 3 | 2 |
| Extended Flex Induction Zone | | 2 |
| Number of Combi Induction zones | | |
| FEATURES | | |
| Number of individual zones | 5 | 4 |
| Power levels | 17 | 17 |
| Digital display | • | • |
| Count up Timer | • | • |
| QuickStart | • | • |
| Restart Function | • | • |
| Energy Consumption Display | • | • |
| Main on/off switch | • | • |
| Quick-Off Function | • | • |
| Pan Recognition | • | • |
| Demo Mode | • | • |
| Keep Warm Function | • | • |
| FEATURES | | |
| Residual Heat Indicator | • | • |
| Timer with automatic switch off for each zone | • | • |
| Control Panel Lock | • | • |
| Safety Time Switch off | • | • |
| Wipe Protection Function | • | • |
| PERFORMANCE / TECHNICAL INFORMATION | | |
| Nominal voltage | V | 220-240 |
| Maximum power output | W | 11,100 |
| Electrical cable length | cm | 110 |
| GB plug | | |
| Rear left Flex Induction zone | kW/mm | 2.20 200x240 |
| Rear left zone | kW/mm | 2.20 200x230 |
| Rear right Flex Induction zone | kW/mm | 2.20 200x240 |
| Rear right zone | kW/mm | 2.20 200x230 |
| Rear centre zone | kW/mm | 2.60 300x240 |
| Front centre zone | kW/mm | |
| Front left Flex Induction zone | kW/mm | 2.20 200x240 |
| Front left zone | kW/mm | 2.20 200x230 |
| Front right Flex Induction zone | kW/mm | 2.20 200x240 |
| Front right zone | kW/mm | 2.20 200x230 |
| Flex Induction zone left | kW/mm | 3.30 400x240 |
| Flex Induction zone right | kW/mm | 3.30 400x240 |
| Extended Flex Induction rear left | kW/mm | |
| Extended Flex Induction rear right | kW/mm | 3.30 300x300 |
| Rear left zone – with Power Boost | max. kW | 3.70 |
| Rear right zone – with Power Boost | max. kW | 3.70 |
| Rear centre zone – with Power Boost | max. kW | 3.70 |
| Front centre zone – with Power Boost | max. kW | |
| Front left zone – with Power Boost | max. kW | 3.70 |
| Front right zone – with Power Boost | max. kW | 3.70 |

CERAMIC 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.



| HOB TYPE | QUICKLIGHT HOBS | | | | | | | | |
|---|-----------------|--------------------|---------------|---------------|---------------|---------------|---------------------|---------------------|-----|
| COLLECTION | N 70 | | N 70 | | N 50 | | N 30 | | |
| MODEL NO. | T18FD36X0 | | T16FD56X0 | | T10B40X2 | | T16FK40X0 | | |
| COLOUR | | | | | | | | | |
| Width | mm | 802 | 592 | 592 | 592 | 592 | 592 | 592 | |
| Control position | | Front | Front | Front | Front | Front | Side | Side | |
| Control type | | Touch Control | Touch Control | Touch Control | Touch Control | Touch Control | Control Dials | Control Dials | |
| Style | | Front Bevel | Front Bevel | Frameless | Frameless | Frameless | Bevelled Front Edge | Bevelled Front Edge | |
| FEATURES | | | | | | | | | |
| Number of individual zones | | 4 | 4 | 4 | 4 | 4 | 4 | 4 | |
| No. of dual zones | | 2 | 1 | | | | | | |
| No. of extendable zones | | 1 | | | | | | | |
| Power Boost | | Center; Front Left | Front Right | | | | | | |
| Power levels | | 17 | 17 | 17 | 17 | 17 | 9 | 9 | |
| Digital display | | • | • | • | • | • | • | • | |
| Restart function | | • | • | • | • | • | | | |
| Energy consumption display | | • | • | • | • | • | | | |
| Main on/off switch | | • | • | • | • | • | | | |
| Keep warm function | | • | • | | | | | | |
| SAFETY FEATURES | | | | | | | | | |
| Residual heat indicator | | • | • | • | • | • | • | • | |
| Timer with automatic switch off for each zone | | • | • | • | • | • | | | |
| Control panel lock | | • | • | • | • | • | | | |
| Safety time switch off | | • | • | • | • | • | | | |
| Wipe protection function | | • | • | | | | | | |
| PERFORMANCE/TECHNICAL INFORMATION | | | | | | | | | |
| Nominal voltage | V | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | |
| Maximum power output | W | 9,300 | 7,000 | 6,600 | 6,600 | 6,600 | 6,600 | 6,600 | |
| Electrical cable length | cm | 110 | 110 | 110 | 110 | 110 | 110 | 110 | |
| 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 | 180-230 | | | | | | |
| Front centre zone | kW/mm | | | | | | | | |
| Front left zone | kW/mm | 0.8-2.1 | 120-210 | 1.2 | 145 | 1.2 | 145 | 1.2 | 145 |
| Front right zone | kW/mm | 1.8-2.6 | 170-265 | 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 | | | | | | | |
| 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 | | 2.6 | | | | | |

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption. 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

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

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

| HOB TYPE | TEPPAN YAKI | FLEXINDUCTION | RADIANT CERAMIC QUICKLIGHT | GAS DOMINO | |
|---|-------------|---------------------------------|----------------------------|---------------|---------------|
| COLLECTION | N 70 | N 70 | N 70 | N 90 | N 90 |
| MODEL NO. | N74TD00N0 | N53TD40N0 | N13TD26N0 | N23TA19N0 | N23TA29N0 |
| DESIGN | | | | | |
| Width | mm | 396 | 306 | 306 | 306 |
| Control position | | Front | Front | Front | Front |
| Control type | | Touch control | Touch control | Touch control | Touch control |
| Style | | Ceramic glass / Stainless steel | Ceramic glass | Ceramic glass | Ceramic glass |
| FEATURES | | | | | |
| FlameSelect® | | | | • | • |
| 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 |
| Maximum power output | W | 1,900 | 3,700 | 3,500 | 6,000 |
| Electrical cable length | cm | 100 | 110 | 100 | 100 |
| GB plug | | | | | |
| Rear zone | kW/mm | 0.95 | 2.2 | 1.2 | 2.80 |
| Front zone | kW/mm | | 2.2 | 1.0 2.0 | 1.90 |
| Centre/centre front burner power | kW | | | 145 | |
| Extended flexInduction | kW/mm | | 3.3 | 120/180 | |
| Rear zone – with power Boost | max. kW | | 3.7 | | |
| Front zone – with power Boost | max. kW | | 3.7 | 2.3 | |
| STANDARD ACCESSORIES | | | | | |
| 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 | | | |
| Rectangular roasting pan with lid (approx. 320x200mm) | | Z9410X1 | | | |
| Steamer pan insert of use with HEZ390011 roasting pan | | Z9415X1 | | | |
| Teppan Yaki (approx. 300x200mm) | | Z9417X2 | | | |
| Teppan Yaki (approx. 400x200mm) | | Z9418X0 | | | |
| Griddle plate (approx. 400x200mm) | | Z9416X2 | | | |

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

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.



WHEN ONLY COOKING ON GAS WILL DO



T29TA79N0 Gas Hob (918mm width)

N 90

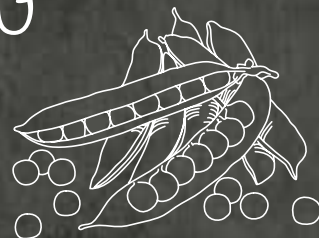
Cast iron pan supports

Wok burner



Illuminated display for power levels

SEARING, BOILING AND FLAMBEING



| COLLECTION | |
|--|--------|
| STAINLESS STEEL / STAINLESS STEEL TRIM | |
| BLACK / PREMIUM BLACK | |
| WHITE / PREMIUM WHITE | |
| DESIGN | |
| Width | mm |
| Control position | |
| Hob surface type | |
| 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 | |
| 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 | 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 | |
| LPG jets | |
| OPTIONAL ACCESSORY | |
| Connecting link to combine with other | |

| N 90 | N 90 | N 90 | N 70 | N 70 | N 70 |
|---------------|---------------|---------------|----------------|----------------|----------------|
| T29TA79N0 | T27TA69N0 | T26TA49N0 | T27CA59S0 | T27CS59S0 | T26CA42S0 |
| 918 | 750 | 606 | 752 | 752 | 590 |
| Front | Front | Front | Front | Front | Front |
| Ceramic glass | Ceramic glass | Ceramic glass | Tempered glass | Tempered glass | Tempered glass |
| • | • | • | • | • | • |
| • | • | • | • | • | • |
| • | • | • | • | • | • |
| 1 | 1 | | 1 | 1 | |
| • | • | | • | • | |
| • | • | | • | • | |
| 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 |
| 13,700 | 11,900 | 7,700 | 11,500 | 11,500 | 7,500 |
| 2.0 | 2.0 | 2.0 | 2.0 | 1.1 | 1.1 |
| 150 | 100 | 100 | 100 | 100 | 100 |
| 6.00 | | | | | |
| | 1.90 | 1.90 | 1.00 | 1.00 | 1.75 |
| | 1.90 | 1.10 | 1.75 | 1.75 | 1.75 |
| 1.10 | 4.20 | | 4.00 | 4.00 | |
| 1.90 | | | | | |
| 1.90 | 1.10 | 1.90 | 1.75 | 1.75 | 1.00 |
| 2.80 | 2.80 | 2.80 | 3.00 | 3.00 | 3.00 |
| • | • | • | • | • | • |
| • | • | • | • | • | • |
| • | • | • | • | • | • |
| 28-30/37mbar | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar |
| Z9914X0 | Z9914X0 | Z9914X0 | | | |

DESIGN PERFORMANCE



GAS HOBS



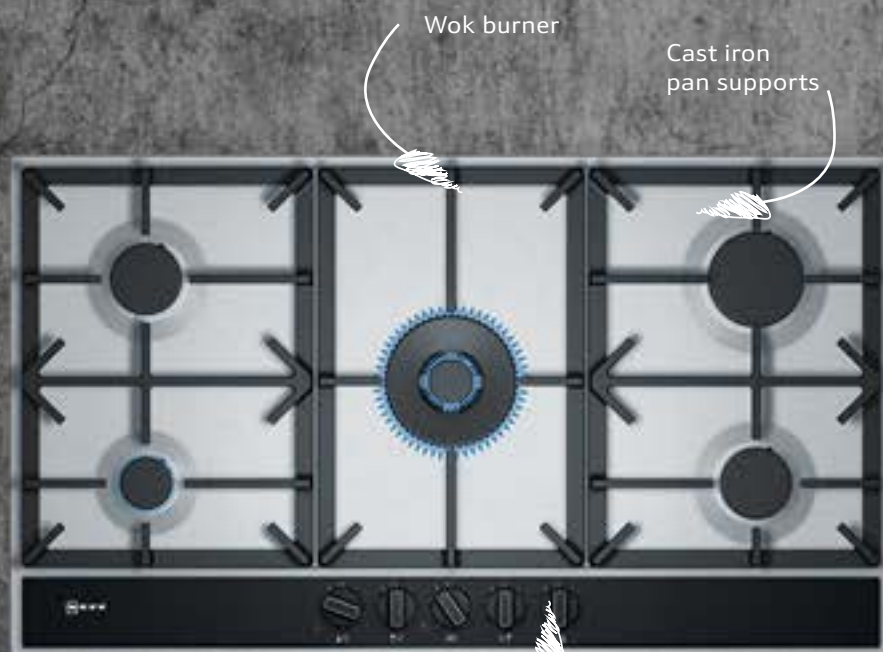
Ingenious flames

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 ingenious idea to adjust two flames for one delicious task.



T29DA69N0 Gas Hob (915mm width)

N 70



Illuminated display for power levels



| COLLECTION | |
|--|--------|
| STAINLESS STEEL / STAINLESS STEEL TRIM | |
| BLACK / PREMIUM BLACK | |
| WHITE / PREMIUM WHITE | |
| DESIGN | |
| Width | mm |
| Control position | |
| Hob surface type | |
| 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 | |
| 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 | |
| LPG jets | |
| OPTIONAL ACCESSORY | |
| Connecting link to combine with other | |

| | N 70 | N 70 | N 70 | N 70 |
|--|----------------|--------------|--------------|--------------|
| | T26CS49S0 | T29DA69N0 | T27DA69N0 | T26DA59N0 |
| Width | 590 | 915 | 750 | 582 |
| Control position | Front | Front | Front | Front |
| Hob surface type | Tempered glass | Metal | Metal | Metal |
| FlameSelect | • | • | • | • |
| Digital power level display | • | • | • | • |
| Black control panel insert | • | • | • | • |
| Number of dual circuit wok style burners | | 1 | 1 | 1 |
| High power (5.0kW+) wok burner | | • | • | |
| Dual control wok burner | | • | • | • |
| Number of cooking zones | 4 | 5 | 5 | 4 |
| Individual power levels | 9 | 9 | 9 | 9 |
| Variable power levels | | | | |
| Ignition via control dials | • | • | • | • |
| Flame failure safety device | • | • | • | • |
| Cast iron pan supports (number) | 4 | 3 | 3 | 2 |
| Cast iron finish pan supports (number) | | | | |
| Enamelled steel pan supports (number) | | | | |
| Combine with other Top Trim models using Connecting link | | | | |
| Nominal voltage | 220-240 | 220-240 | 220-240 | 220-240 |
| Maximum gas power output load | 7,500 | 12,500 | 12,500 | 8,000 |
| Total connected electrical load | 2.0 | 2.0 | 2.0 | 2.0 |
| Cable length | 100 | 150 | 100 | 100 |
| GB plug | | | | |
| Left burner power | | | | |
| Front left burner power | 1.75 | 1.00 | 1.00 | 1.75 |
| Back left burner power | 1.75 | 1.75 | 1.75 | 1.75 |
| Centre/Centre front burner power | | 5.00 | 5.00 | |
| Centre back burner power | | | | |
| Front right burner power | 1.00 | 1.75 | 1.75 | 1.00 |
| Back right burner power | 3.00 | 3.00 | 3.00 | 3.50 |
| Right burner power | | | | |
| Preset for natural gas | • | • | • | • |
| CE Marked | • | • | • | • |
| Wok stand | | • | • | |
| LPG jets | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar |

DESIGN PERFORMANCE



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.



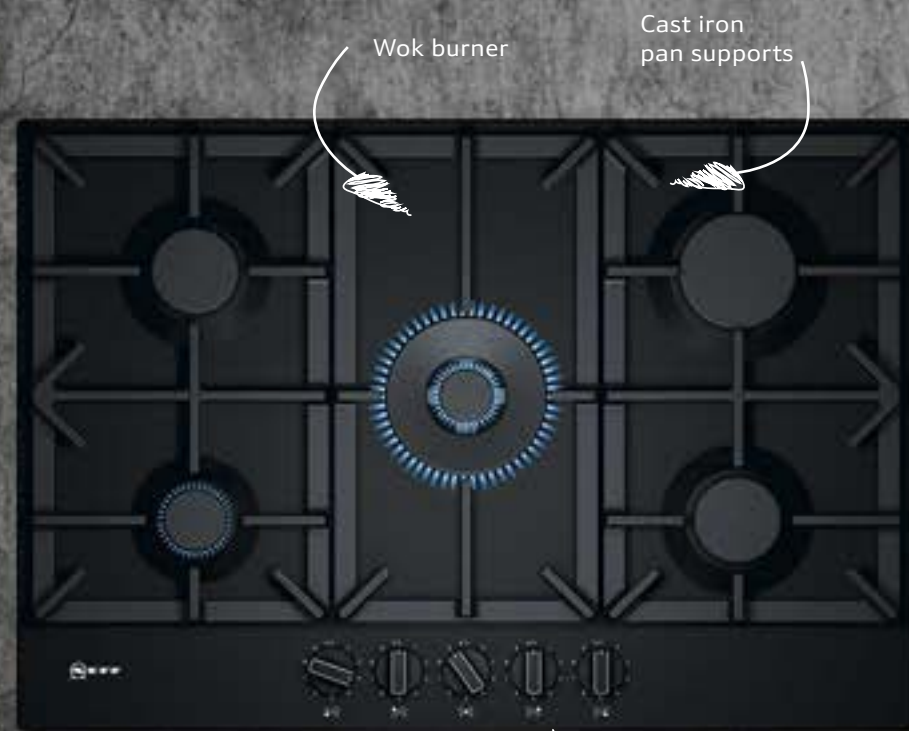
GAS COOKING HAS NEVER BEEN MORE PRECISE



T27DS59N0 / T27DS59S0

Gas Hobs, available in Black glass or Stainless Steel (750mm width)

N 70



T27DS59S0
Stainless Steel

Illuminated display for power levels



| COLLECTION | |
|--|--------|
| STAINLESS STEEL / STAINLESS STEEL TRIM | |
| BLACK / PREMIUM BLACK | |
| WHITE / PREMIUM WHITE | |
| DESIGN | |
| Width | mm |
| Control position | |
| Hob surface type | |
| 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 | |
| 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 |
| Pre-set for natural gas | |
| CE Marked | |
| STANDARD ACCESSORY | |
| Wok stand | |
| LPG jets | |
| OPTIONAL ACCESSORY | |
| Connecting link to combine with other | |

| N 70 | N 70 | N 70 | N 70 | N 70 |
|--------------|--------------|--------------|--------------|--------------|
| T29DS69N0 | T27DS79N0 | T27DS59N0 | T26DS59N0 | T26DS49N0 |
| | | T27DS59S0 | | T26DS49S0 |
| 915 | 750 | 750 | 582 | 582 |
| Front | Front | Front | Front | Front |
| Metal | Metal | Metal | Metal | Metal |
| • | • | • | • | • |
| • | • | • | • | • |
| • | • | • | • | • |
| 1 | 1 | 1 | 1 | |
| • | • | • | • | • |
| • | • | • | • | • |
| 5 | 5 | 5 | 4 | 4 |
| 9 | 9 | 9 | 9 | 9 |
| • | • | • | • | • |
| • | • | • | • | • |
| • | • | • | • | • |
| 3 | 3 | 3 | 2 | 2 |
| | | | | |
| 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| 12,500 | 12,500 | 11,500 | 8,000 | 7,500 |
| 1.1 | 1.1 | 1.1 | 1.1 | 1.1 |
| 150 | 100 | 100 | 100 | 100 |
| | 5.00 | | | |
| 1.00 | | 1.00 | 1.75 | 1.75 |
| 1.75 | | 1.75 | 1.75 | 1.75 |
| | 1.00 | 4.00 | | |
| | 1.75 | | | |
| 1.75 | 1.75 | 1.75 | 1.00 | 1.00 |
| 3.00 | 3.00 | 3.00 | 3.50 | 3.00 |
| | | | • | • |
| • | • | • | • | • |
| | | | | |
| 28-30/37mbar | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar | 28-30/37mbar |

DESIGN PERFORMANCE

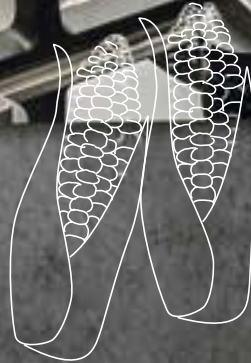


GAS HOBS



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 STEEL TRIM | | T27BB59N0 | T26BB59N0 |
| BLACK / PREMIUM BLACK | | | |
| WHITE / PREMIUM WHITE | | | |
| DESIGN | | | |
| Width | mm | 750 | 582 |
| Control position | | Front | Front |
| Hob surface type | | Metal | Metal |
| KEY FEATURES | | | |
| FlameSelect | | | |
| Digital power level display | | | |
| Black control panel insert | | | |
| Number of dual circuit wok style burners | | 1 | 1 |
| High power (5.0kW+) wok burner | | | |
| Dual control wok burner | | • | • |
| 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) | | 3 | 2 |
| Cast iron finish pan supports (number) | | | |
| Pan Supports Dishwasher safe | | | |
| Combine with other Top Trim models using Connecting link | | | |
| PERFORMANCE / TECHNICAL INFORMATION | | | |
| Nominal voltage | V | 220-240 | 220-240 |
| Maximum gas power output load | W | 10,800 | 7,800 |
| Total connected electrical load | max. W | 1.1 | 1.1 |
| Cable length | cm | 150 | 100 |
| GB plug | | | |
| Left burner power | kW | | |
| Front left burner power | kW | 1.00 | 1.75 |
| Back left burner power | kW | 1.75 | 1.75 |
| Centre/Centre front burner power | kW | 3.3 | |
| Centre back burner power | kW | | |
| Front right burner power | kW | 1.75 | 1.00 |
| Back right burner power | kW | 3.00 | 3.30 |
| Right burner power | kW | | |
| Pre-set for natural gas | | • | • |
| CE Marked | | • | • |
| STANDARD ACCESSORY | | | |
| LPG jets | | 28-30/37mbar | 28-30/37mbar |

| COLLECTION | | N 50 | N 30 |
|--|--------|----------------|--------------|
| STAINLESS STEEL / STAINLESS STEEL TRIM | | | T26BR46N0 |
| BLACK / PREMIUM BLACK | | T26CB49S0 | T26BR46S0 |
| WHITE / PREMIUM WHITE | | | T26BR46W0 |
| DESIGN | | | |
| Width | mm | 590 | 580 |
| Control position | | Front | Right Side |
| Hob surface type | | Tempered glass | Metal |
| 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 | | | |
| 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) | | | |
| Pan Supports Dishwasher safe | | | 2 |
| Combine with other Top Trim models using Connecting link | | | |
| 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 | | | |
| Left burner power | kW | | |
| Front left burner power | kW | 1.75 | 3.00 |
| Back left burner power | kW | 1.75 | 1.70 |
| Centre/Centre front burner power | kW | | |
| Centre back 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 |

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

COOKER HOODS



A hood for every cookaholic

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
- Ceiling
- Island
- Angled
- Creative Slim
- Box Chimney
- Telescopic
- Canopy

FEATURES

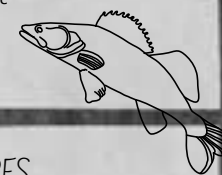
THIS COLLECTION CAN INCLUDE*:-

- 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 operation
- Dishwasher proof metal grease filters
- Regenerative Clean Air recirculation filters for certain models available

N 70

STYLES OF HOODS

- Ceiling
- Flat Slimline
- Telescopic
- Canopy



FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Touch Control or Soft Touch buttons with display
- Premium design coordination
- LED lights
- Ambient Light
- Efficient Drive Motor for quiet operation
- Dishwasher-proof metal grease filters
- Regenerative Clean Air recirculation filters for certain models available

N 50

STYLES OF HOODS

- Island
- Angled
- Glass Chimney
- Box Chimney
- Slim Pyramid
- Telescopic
- Canopy
- 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 filters for certain models available

N 30

STYLES OF HOODS

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

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 filters for certain models available

WHY IS VENTILATION SO IMPORTANT?

With the increase of open plan living, choosing the right quality ventilation solution has never been so important. Your hood needs to be quieter and more powerful to maintain the perfect living environment.

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

ISLAND SOLUTIONS



Simply eye-catching

If you like a contemporary-styled kitchen with an island cooking area, our island cooker hoods can add an inspiring focal point. A kitchen island, being in the centre of the kitchen, provides a hub for cooking, entertaining and socialising in one of the most used rooms in the home.



CEILING HOOD AND HOB

Kitchen islands are an ideal space for you to experiment with ingredients and entertain your guests. By incorporating your NEFF hob and ceiling cooker hoods within your island, you'll have more useful kitchen space and a fresh, clean atmosphere.



DOWNDRAFT HOOD

If you're looking for powerful ventilation without disturbing anyone while preparing meals, our Downdraft hood is a great choice.



VENTING HOB

The venting hob will give you freedom from conventional wall or island mounted hoods; our integrated hob and hood allows you to reclaim your space. Strong performance, extremely silent and outstanding design.



ISLAND CHIMNEY HOOD

Our stylish island extractor hoods include advanced features to ensure your kitchen is free from smells whilst you cook.

CEILING HOODS



Access all areas

With our ceiling installation cooker hoods, the hobs can be accessed from all sides. Many of these hoods feature Home Connect Smart Technology and let you control the ventilation from the hob or using a voice assistant, as well as a conventional remote.



MODELS AVAILABLE IN STANDARD 90CM OR WIDE 120CM

KEY FEATURES

- Control your hood with both your smart device and voice command with Home Connect.
- Make your hob and hood work in harmony with Hob Hood Control, perfect for keeping your hands free, and focus, on the cooking.
- Achieve high extraction rates with quiet noise levels thanks to our Efficient Drive motor.
- Adjustable LED white colour temperature
- Comes with a remote control for easy setup and control.
- Recirculation is also possible with a separate recirculation module. This includes either a CleanAir filter or a Regenerative Filter which is longer lasting for 10 years – simply regenerate in the oven every 4 months.
- Create custom experiences e.g. ambient lighting change colour when you start cooking on an island
- You have total flexibility with regards to your hob configuration.
- There is no compromise in terms of island storage. Allowing you to make the most of your drawers and cupboards



WALL MOUNTED HOODS

For a fantastic atmosphere

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.



FLAT SLIMLINE

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



GLASS CHIMNEY

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



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.



PYRAMID CHIMNEY

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



SLIM PYRAMID CHIMNEY

Our classic design hood with a modern twist – experience the slim pyramid hood.

INTEGRATED FURNITURE HOODS



A great fit

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.

WORKTOP INSTALLATION

FREES UP YOUR SPACE

If you're looking for powerful ventilation without disturbing anyone while preparing meals, our Downdraft Hood is a great choice. Devised for kitchen islands, it coordinates 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.



If you're looking for powerful ventilation without disturbing anyone while preparing meals, our Downdraft Hood is a great choice.

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/design-ideas 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 your smart phone and voice control for the ultimate connected cooking experience.



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 lights.



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.



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 guests. This function can be used at any fan setting except fan setting 1.



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.



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.



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.

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.

AUTOMATIC REVERT

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

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.

ELECTRONIC POWER LEVEL DISPLAY

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

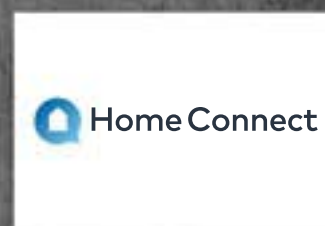
INTENSIVE SETTING

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

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



HOME CONNECT

Compatible with Amazon Alexa and Google Assistant.



TOUCH CONTROL

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 Touch Control models.



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.



REMOTE CONTROL

Available across all Ceiling Hood models.



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.



ROCKER OR SLIDER SWITCH CONTROL

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.



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 sleek, modern Angled Hood with Ambient Lighting



Hob Hood Control available with our statement Box Island Hood



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.



LIGHTING



Warm and welcoming lighting – the true mark of a kitchen

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

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



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.

QUIET HOODS



That won't drown out the conversation

Silence is the gateway to little tales of food poetry. Have you heard the one about sizzling onions? Or the epic story about a searing steak? Our low-noise motor makes it possible to listen to your own kitchen story. Would you like to know the secret? It's audible relaxation that takes your creativity to new adventures.



EFFICIENT DRIVE

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.



NEFF SILENCE

NEFF provides a range of ventilation solutions with our NEFF Silence function to reduce noise levels on demand with more control. Simply select this function to reduce the power level by a half level, offering more control over your extraction and noise levels in a busy kitchen.

NOISE FOCUS

All hoods undergo detailed acoustic testing and we even look at the frequencies of the sound waves to make sure any sound is as pleasurable to the human ear as possible. Then Go into NEFF SILENCE button to go between power levels either on the hood or HomeConnect.



HOME CONNECT HOODS

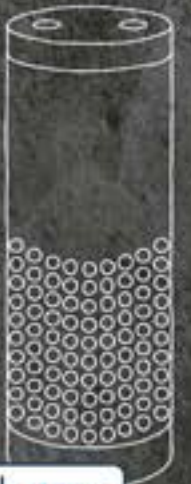


Innovation is here, and it's delicious

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.



Home Connect



FULLY AUTOMATIC HOOD

KEEP YOUR HANDS ON THE COOKING

One of these fine features is the link between our Cooktop-based Hood Control and the hood's Automatic Air Sensor. Since they complete each other in harmony, the fully Automatic Hood is also managed via your hob, all you need to do is to turn it on. The hood automatically adjusts to the level of steam, while you cherish the next level of cooking comfort. What's more both appliances can be connected to your WI-FI and the hood automatically adapts the extraction rate to the cooking odours and vapours it detects. You can even adjust the extraction via the Home Connect app or using the dial on the TwistPadFire® cooktop – there's a control option to suit any mood.



THE NEFF OVEN COLLECTIONS

HOBS

VENTILATION

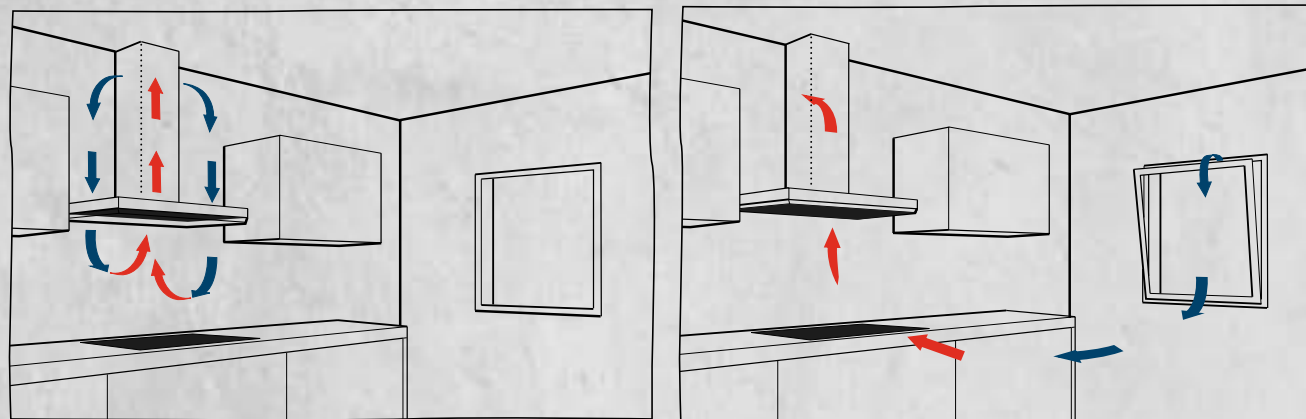
REFRIGERATION

DISHWASHING

LAUNDRY

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.



Recirculation

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 x 3m x 2.5m = 30m³

6 x volume in normal operation and 12 x volume in intensive operation.

Please note that these are recommended estimates only to be used as a guide. This assumes a 2.5m standard ceiling height with 12 air changes per hour to match to an intensive extraction rate.

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.

| | 2.5m | 3m | 3.5m | 4m | 4.5m | 5m |
|------|------------------|------------------|------------------|------------------|------------------|------------------|
| 2.5m | 16m ³ | | | | | |
| 3m | 19m ³ | 23m ³ | | | | |
| 3.5m | 22m ³ | 26m ³ | 31m ³ | | | |
| 4m | 25m ³ | 30m ³ | 35m ³ | 40m ³ | | |
| 4.5m | 28m ³ | 34m ³ | 39m ³ | 45m ³ | 51m ³ | |
| 5m | 31m ³ | 38m ³ | 44m ³ | 50m ³ | 56m ³ | 63m ³ |



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.

| TYPE : | STANDARD ODOUR FILTER | CLEANAIR PLUS FILTER | LONG LIFE REGENERATIVE 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 | <ul style="list-style-type: none"> Simple installation Anti-fish treatment | <ul style="list-style-type: none"> Up to 3dB (A) sound reduction Better extraction performance Anti-fish treatment Removes over 99% of all pollen | <ul style="list-style-type: none"> Up to 3dB (A) sound reduction Regenerated in the oven every 4 months recommended (2 hours 200°C) Better extraction performance |
| 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) | Yes (Angled and Flat only) | Yes (Angled and Flat only) |

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:

- 1 Ensure any pipe elbow bends are at least 30cm from the hood ducting opening.
- 2 Avoid reducing the diameter or area of the ducting.
- 3 Use wide-angled pipe elbows, but keep the number used to a minimum.
- 4 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.
- 5 Use ducting pipes with a diameter of at least 120mm, but ideally 150mm.
- 6 Keep piping to a minimum – use the most direct route to an external outlet.
- 7 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

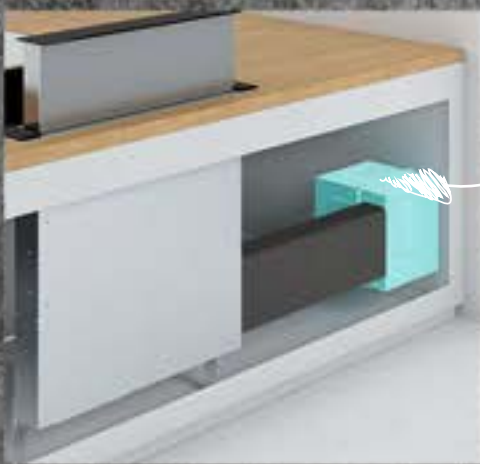
Thanks to an easy wall-mounting system, selected hoods can be installed quickly and securely by one person. Rotating offset 'cam' fixings make it possible for positional adjustments of up to 6mm, helping to get the hood level and stable. (Not available on all our hoods.)

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.



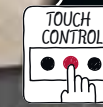
Remote motor installation

The NEFF Remote Motor Installation Mounting Kit (Z92IDM9X0) frees up space under the worktop and provides the option to mount the motor up to 3 metres away from the appliance.

Image for illustrative purposes only. Ducting not supplied.



TOUCH CONTROL AVAILABLE WITH THIS MODEL!



LED LIGHTING FEATURED!



D95DAP8N0B

Downdraft Hood (918mm width)

N 90



DESIGN PERFORMANCE



| HOOD TYPE | | DOWNDRAFT |
|---|---------|-------------------------------|
| MODEL | | D95DAP8N0B |
| COLLECTION | | N 90 |
| Colour | | Stainless Steel & 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 |
| NEFF Fresh Air (Interval operation) | | |
| Automatic after running | minutes | 10 |
| Lighting | | LED 7W strip |
| Softlight with dimmer function | | |
| Number of metal grease filter cassettes | | 2 |
| Type of control | | Touch Control |
| OPTIONAL ACCESSORIES ² | | |
| Long life recirculation kit (2 year regenerative) | | Z92IDP9X0 |
| Remote motor installation mounting kit | | Z92IDM9X0 |
| PERFORMANCE / TECHNICAL INFORMATION | | |
| Appliance width | mm | 918 |
| Extraction Rate in m ³ /h ^{3,4} | | |
| Power level 1 - ducted / recirculating | | 260 / 230 |
| Power level 2 - ducted / recirculating | | 428 / 410 |
| Power level 3 - ducted / recirculating | | 530 / 452 |
| Intensive level 1 - ducted / recirculating | | 630 / 482 |
| Intensive level 2 - ducted / recirculating | | 750 / 500 |
| Noise level (sound power) based on dB(A) re 1 pW ^{3,5} | | |
| Power level 1 - ducted / recirculating | | 43 / 37 |
| Power level 2 - ducted / recirculating | | 58 / 70 |
| Power level 3 - ducted / recirculating | | 62 / 72 |
| Intensive level 1 - ducted / recirculating | | 66 / 74 |
| Intensive level 2 - ducted / recirculating | | 67 / 75 |
| Pipe outlet diameter | mm | 150 |
| Minimum distance above an electric hob / gas hob ⁶ | mm | |
| GB plug | | ● |
| Energy Rating | | A |

COOKING FLEXIBILITY KNOWS NO LIMITS

The Downdraft hood faultlessly integrates into the kitchen design without any compromise, thanks to its space-saving, 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.

¹Power automatically reverts back to normal setting after intensive. ²A type of recirculating kit is required if recirculating. ³Air Flow and noise declarations made in line with CECEC Code of Conduct. ⁴Measured according to EN61591 on largest pipe diameter. ⁵Sound power measured according to EN60704-3 on largest pipe diameter. ⁶From top of pan supports. Depending on the model, a 'Recirculating odour filter kit' will consist of the following items: Charcoal filter, flexible hose, air duct, fixing components, installation instructions.

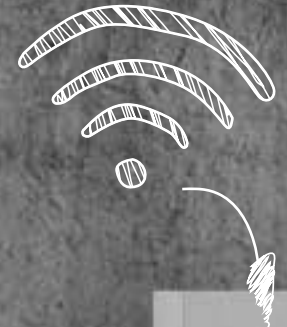
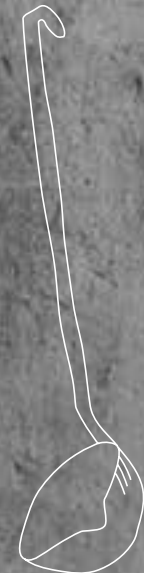


ISLAND HOODS



The ideal solution for contemporary kitchens

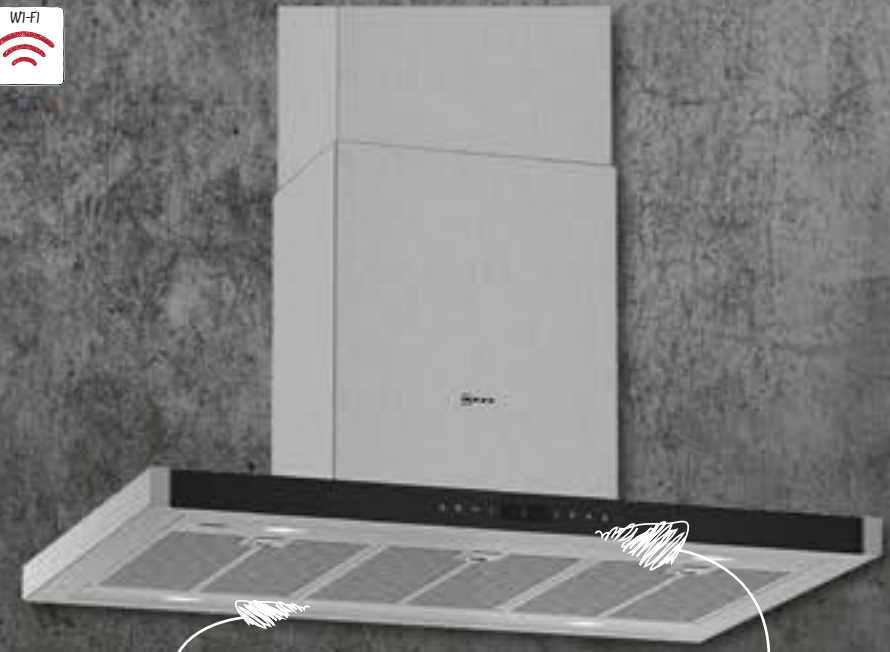
Our island hoods are a stunning way to showcase a central cooking and preparation space. Available with stylish flat glass and box designs, the range is designed to complement our gas, ceramic and induction hobs. With height adjustable chimney sections, there are options to suit all ceiling heights too.



I96BMV5N5B

Island Hood (900mm width)

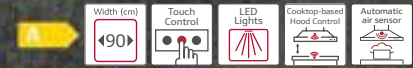
N 90



Climate Control sensor

Touch control with display

DESIGN PERFORMANCE



| HOOD TYPE | |
|--|-----------------|
| MODEL | I96BMV5N5B |
| COLLECTION | N 90 |
| Colour | Stainless Steel |
| 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 |
| NEFF Fresh Air (Interval operation) | • |
| Automatic after running | minutes 10 |
| Lighting | 4 x LED lights |
| Softlight with dimmer function | • |
| Number of metal grease filter cassettes | 3 |
| Type of control | Touch Control |
| OPTIONAL ACCESSORIES ² | |
| Standard recirculation kit ² | Z5106X5 |
| CleanAir plus external recirculation module (Stainless Steel) | Z52CXC2N6 |
| Long life external recirculation module (Stainless Steel) | Z52CBD2X1 |
| PERFORMANCE / TECHNICAL INFORMATION | |
| Appliance width | mm 900 |
| Extraction Rate in m³ / h ^{3,4} | |
| Power level 1 ducted / recirculating | 281 / 171 |
| Power level 2 ducted / recirculating | 361 / 266 |
| Power level 3 ducted / recirculating | 445 / 313 |
| Intensive level 1 ducted / recirculating | 657 / 364 |
| Intensive level 2 ducted / recirculating | 867 / 391 |
| Noise level (sound power) based on dB(A) re 1 pW ^{3,5} | |
| Power level 1 ducted / recirculating | 44 / 59 |
| Power level 2 ducted / recirculating | 49 / 68 |
| Power level 3 ducted / recirculating | 54 / 71 |
| Intensive level 1 ducted / recirculating | 63 / 73 |
| Intensive level 2 ducted / recirculating | 69 / 74 |
| Pipe outlet diameter | mm 150 / 120 |
| Minimum distance above an electric hob / gas hob ⁶ | mm 550 / 650 |
| GB plug | • |
| Energy Rating | A |

| ISLAND | ISLAND | ISLAND |
|-----------------|-----------------|-------------------------|
| I96BMV5N5B | I96BMP5N0B | 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 |
| • | • | |
| 3 | 3 | 2 |
| Touch Control | Touch Control | Soft Touch |
| Z5106X5 | Z5106X5 | Z5105X5 |
| Z52CXC2N6 | Z52CXC2N6 | Z52CXC1N6 |
| Z52CBD2X1 | Z52CBD2X1 | |
| 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 | |
| 44 / 59 | 44 / 59 | 47 / 62 |
| 49 / 68 | 49 / 68 | 54 / 69 |
| 54 / 71 | 54 / 71 | 60 / 73 |
| 63 / 73 | 63 / 73 | 71 / 77 |
| 69 / 74 | 69 / 74 | |
| 150 / 120 | 150 / 120 | 150 / 120 |
| 550 / 650 | 550 / 650 | 550 / 650 |
| • | • | • |
| A | A+ | B |

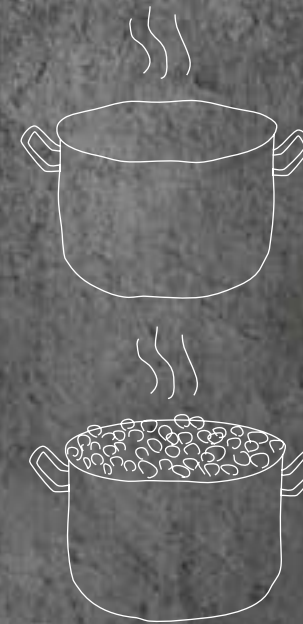
¹Power automatically reverts back to normal setting after intensive. ²A type of recirculating kit is required if recirculating. ³Air Flow and noise declarations made in line with CECEC Code of Conduct. ⁴Measured according to EN61591 on largest pipe diameter. ⁵Sound power measured according to EN60704-3 on largest pipe diameter. ⁶From top of pan supports. Depending on the model, a 'Recirculating odour filter kit' will consist of the following items: Charcoal filter, flexible hose, air duct, fixing components, installation instructions.

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.



DESIGN PERFORMANCE



| HOOD TYPE | CREATIVE SLIM |
|---|-----------------------|
| MODEL | D95FRM1S0B |
| COLLECTION | N 70 |
| Colour | Creative 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 + 1 Intensive |
| NEFF Fresh Air (Interval operation) | |
| Automatic after running | minutes |
| Lighting | 2 x LED lights |
| Softlight with dimmer function | |
| Number of metal grease filter cassettes | 2 |
| Type of control | Touch Control |
| OPTIONAL ACCESSORIES ² | |
| Standard recirculation kit | |
| Standard recirculation kit (chimless installation) | |
| CleanAir Plus Anti-Pollen Recirculation Kit | Z51AII1X6 |
| CleanAir Plus Anti-Pollen Recirculation Kit (Chimless Installation) | Z51AV1X6 |
| Long life regenerative recirculation kit | Z51AFS0X0 |
| Long Life Regenerative Recirculation Kit (Chimless Installation) | Z51AFR0X0 |
| Black chimney | Z91AXE1S1 |
| PERFORMANCE / TECHNICAL INFORMATION | |
| Appliance width | mm 890 |
| Extraction Rate in m³/h^{3,4} | |
| Power level 1 - ducted / recirculating | 231 / 125 |
| Power level 2 - ducted / recirculating | 331 / 214 |
| Power level 3 - ducted / recirculating | 404 / 288 |
| Intensive level 1 - ducted / recirculating | 739 / 510 |
| Intensive level 2 - ducted / recirculating | |
| Noise level (sound power) based on dB(A) re 1 pW^{3,5} | |
| Power level 1 - ducted / recirculating | 44 / 48 |
| Power level 2 - ducted / recirculating | 53 / 58 |
| Power level 3 - ducted / recirculating | 58 / 63 |
| Intensive level 1 - ducted / recirculating | 71 / 73 |
| Intensive level 2 - ducted / recirculating | |
| Pipe outlet diameter | mm 150/120 |
| Minimum distance above an electric hob / gas hob ⁶ | mm 450 / Not suitable |
| GB plug | • |
| Energy Rating | A |

¹Power automatically reverts back to normal setting after intensive. ²A type of recirculating kit is required if recirculating. ³Air Flow and noise declarations made in line with CECEC Code of Conduct. ⁴Measured according to EN61591 on largest pipe diameter. ⁵Sound power measured according to EN60704-3 on largest pipe diameter. ⁶From top of pan supports. Depending on the model, a 'Recirculating odour filter kit' will consist of the following items: Charcoal filter, flexible hose, air duct, fixing components, installation instructions.



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.



D96BMV5N5B

Box Chimney Hood (900mm width) N 90

D95BMP5N0B

Box Chimney Hood (900mm width) N 70



Adjustable LED white colour temperature



Hob Hood Control

DESIGN / PERFORMANCE



DESIGN / PERFORMANCE



CHANGE SETTINGS WITH EASE AND MAKE CLEANING A BREEZE WITH TOUCH CONTROL

| 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 | 3 + 2 Intensive |
| NEFF Fresh Air (Interval operation) | • |
| Automatic after running | 10 minutes |
| Lighting | 3 x LED lights |
| Softlight with dimmer function | • |
| Number of metal grease filter cassettes | 3 |
| Type of control | Touch Control |
| OPTIONAL ACCESSORIES ² | |
| Standard recirculation kit | Z5102X5 |
| CleanAir plus external recirculation module (Stainless Steel) | Z51XC2N6 |
| CleanAir plus integrated recirculation kit | Z51CX11X6 |
| Long life regenerative integrated recirculation kit | Z51FXJ0X5 |
| PERFORMANCE / TECHNICAL INFORMATION | |
| Appliance width | mm |
| Extraction Rate in m³/h^{3,4} | |
| Power level 1 ducted / recirculating | 273 / 168 |
| Power level 2 ducted / recirculating | 347 / 265 |
| Power level 3 ducted / recirculating | 430 / 311 |
| Intensive level 1 ducted / recirculating | 637 / 359 |
| Intensive level 2 ducted / recirculating | 843 / 385 |
| Noise level (sound power) based on dB(A) re 1 pW^{5,5} | |
| Power level 1 ducted / recirculating | 46 / 58 |
| Power level 2 ducted / recirculating | 51 / 66 |
| Power level 3 ducted / recirculating | 55 / 69 |
| Intensive level 1 ducted / recirculating | 64 / 72 |
| Intensive level 2 ducted / recirculating | 69 / 74 |
| Pipe outlet diameter | mm |
| Minimum distance above an electric hob / gas hob ⁶ | mm |
| GB plug | • |
| Energy Rating | A+ |

| BOX CHIMNEY | BOX CHIMNEY | BOX CHIMNEY | BOX CHIMNEY |
|-----------------|-----------------|-----------------|-----------------|
| D96BMV5N5B | D95BMP5N0B | D94BHM1N0B | D92BBCON0B |
| N 90 | D65BMP5N0B | D64BHM1N0B | D62BBCON0B |
| N 90 | N 70 | N 50 | N 30 |
| Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| • | | | |
| • | | | |
| • | | | |
| • | • | | |
| • / • | • / • | • / • | |
| • | • | | |
| • | • | | |
| • / • | • / • | • / • | • / • |
| • | • | | |
| 3 + 2 Intensive | 3 + 2 Intensive | 3 + 1 Intensive | 3 |
| • | • | | |
| 10 | 10 | | |
| 3 x LED lights | 3 x LED lights | 2 x LED lights | 2 x LED lights |
| • | • | | |
| 3 | 3 | 2 | 3 |
| 2 | | | 2 |
| Touch Control | Touch Control | Touch Control | Push Buttons |
| Z5102X5 | Z5102X5 | Z51DXU0X0 | Z51DXU0X0 |
| Z51XC2N6 | Z51XC2N6 | Z51FXC1N6 | Z51FXC1N6 |
| Z51CX11X6 | Z51CX11X6 | Z51DXI1X6 | Z51DXI1X6 |
| Z51FXJ0X5 | Z51FXJ0X5 | Z51FXJ0X0 | Z51FXJ0X0 |
| 900 | 900 | 600 | 900 |
| | | | 600 |
| | | | 900 |
| | | | 600 |
| 273 / 168 | 289 / 168 | 247 / 159 | 222 / 147 |
| 347 / 265 | 340 / 266 | 327 / 237 | 293 / 228 |
| 430 / 311 | 427 / 324 | 413 / 281 | 372 / 290 |
| 637 / 359 | 525 / 352 | 503 / 299 | 604 / 360 |
| 843 / 385 | 702 / 378 | 657 / 322 | 605 / 348 |
| 46 / 58 | 45 / 55 | 46 / 59 | 48 / 57 |
| 51 / 66 | 50 / 65 | 55 / 68 | 54 / 66 |
| 55 / 69 | 55 / 70 | 61 / 72 | 60 / 71 |
| 64 / 72 | 60 / 72 | 66 / 74 | 70 / 75 |
| 69 / 74 | 66 / 73 | 71 / 75 | 69 / 75 |
| 150 / 120 | 150 / 120 | | 150 / 120 |
| 550 / 650 | 550 / 650 | | 550 / 650 |
| • | • | | • |
| A+ | A | | B |

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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



| HOOD TYPE | |
|---|-------------------------|
| MODEL | D64MAC1X0B |
| COLLECTION | N 30 |
| Colour | Silver metallic lacquer |
| 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 |
| Additional noise insulation | |
| Lighting | 2 x LED lights |
| Softlight with dimmer function | |
| Controls | Push buttons |
| Power levels | 3 |
| Number of metal grease filter cassettes | 2 |
| OPTIONAL ACCESSORIES ² | |
| Standard recirculation filter / kit | Z51IMA0X0 |
| PERFORMANCE / TECHNICAL INFORMATION | |
| Appliance width | 599 mm |
| Extraction Rate in m ³ /h ^{3,4} | |
| Ducted power level 1 / recirculating power level 1 | 256 / 208 |
| Ducted power level 2 / recirculating power level 2 | 352 / 320 |
| Ducted power level 3 / recirculating power level 3 | 625 / 416 |
| 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 | 49 / 57 |
| Ducted power level 2 / recirculating power level 2 | 56 / 68 |
| Ducted power level 3 / recirculating power level 3 | 70 / 75 |
| Ducted intensive / recirculating intensive | |
| Pipe outlet diameter | 150 / 120 mm |
| Minimum distance above an electric hob / gas hob ⁶ | 500 / 650 mm |
| GB plug | • |
| Energy | B |

| INTEGRATED | | INTEGRATED | |
|---|-------------------------|---|-------------------------|
| D64MAC1X0B | | D61MAC1X0B | |
| N 30 | | N 30 | |
| Colour | Silver metallic lacquer | Colour | Silver metallic lacquer |
| SPECIAL FEATURES | | SPECIAL FEATURES | |
| Home Connect | | Home Connect | |
| Adjustable LED white colour temperature | | Adjustable LED white colour temperature | |
| Ambient light | | Ambient light | |
| Climate control sensor | | Climate control sensor | |
| Hob Hood control | | Hob Hood control | |
| Efficient Drive | | Efficient Drive | |
| Intensive setting / Automatic intensive revert ¹ | | Intensive setting / Automatic intensive revert ¹ | |
| NEFF Silence function | | NEFF Silence function | |
| Filter saturation indicator | | Filter saturation indicator | |
| FEATURES | | FEATURES | |
| Suitable for ducted operation / recirculating | • / • | Suitable for ducted operation / recirculating | • / • |
| Furniture door required | • | Furniture door required | • |
| Electronic power level display | | Electronic power level display | |
| NEFF Fresh Air (Interval operation) | | NEFF Fresh Air (Interval operation) | |
| Automatic after running | minutes | Automatic after running | minutes |
| Additional noise insulation | | Additional noise insulation | |
| Lighting | 2 x LED lights | Lighting | 2 x LED lights |
| Softlight with dimmer function | | Softlight with dimmer function | |
| Controls | Push buttons | Controls | Push buttons |
| Power levels | 3 | Power levels | 3 |
| Number of metal grease filter cassettes | 2 | Number of metal grease filter cassettes | 2 |
| OPTIONAL ACCESSORIES ² | | OPTIONAL ACCESSORIES ² | |
| Standard recirculation filter / kit | Z51IMA0X0 | Standard recirculation filter / kit | Z51IMA0X0 |
| PERFORMANCE / TECHNICAL INFORMATION | | PERFORMANCE / TECHNICAL INFORMATION | |
| Appliance width | 599 mm | Appliance width | 599 mm |
| Extraction Rate in m ³ /h ^{3,4} | | Extraction Rate in m ³ /h ^{3,4} | |
| Ducted power level 1 / recirculating power level 1 | 256 / 208 | Ducted power level 1 / recirculating power level 1 | 240 / 224 |
| Ducted power level 2 / recirculating power level 2 | 352 / 320 | Ducted power level 2 / recirculating power level 2 | 288 / 256 |
| Ducted power level 3 / recirculating power level 3 | 625 / 416 | Ducted power level 3 / recirculating power level 3 | 368 / 272 |
| Ducted intensive / recirculating intensive | | Ducted intensive / recirculating intensive | |
| Noise level (sound power) based on dB(A) re 1 pW ^{3,5} | | Noise level (sound power) based on dB(A) re 1 pW ^{3,5} | |
| Ducted power level 1 / recirculating power level 1 | 49 / 57 | Ducted power level 1 / recirculating power level 1 | 52 / 64 |
| Ducted power level 2 / recirculating power level 2 | 56 / 68 | Ducted power level 2 / recirculating power level 2 | 56 / 67 |
| Ducted power level 3 / recirculating power level 3 | 70 / 75 | Ducted power level 3 / recirculating power level 3 | 62 / 68 |
| Ducted intensive / recirculating intensive | | Ducted intensive / recirculating intensive | |
| Pipe outlet diameter | 150 / 120 mm | Pipe outlet diameter | 150 / 120 mm |
| Minimum distance above an electric hob / gas hob ⁶ | 500 / 650 mm | Minimum distance above an electric hob / gas hob ⁶ | 500 / 650 mm |
| GB plug | • | GB plug | • |
| Energy | B | Energy | D |



DESIGN PERFORMANCE



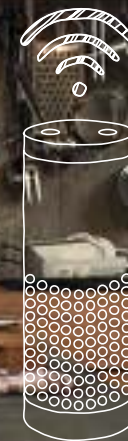
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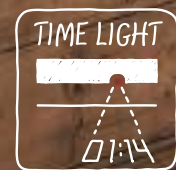
COOLING



Home Connect



LAUNDRY



DISHWASHING

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/



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/



LAUNDRY

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.

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

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.

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*:-

- Home Connect
- Fresh Safe 3
- No Frost
- Vario Shelf
- Wire Flex shelf
- Easy Access Shelf
- Easy Lift Shelf
- Flexi Rail Drawers
- Electronic 7 segment control
- Energy Rating: E or F
- Super Cool
- Fresh Sense
- Soft Close/Fixed Hinge
- LED Light
- Super Freeze
- Big Box

N 70

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Fresh Safe 2
- No Frost/Low Frost
- Vario Shelf
- Easy Access Shelf
- Electronic 7 segment control
- Energy Rating: E or F
- Super Cool
- Fresh Sense
- Fixed Hinge
- LED Light
- Super Freeze
- Big Box
- Wine Cabinets

N 50

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Fresh Safe
- No Frost or Low Frost
- Electronic Control
- Energy Rating: E or F
- Super Cool
- Fixed or Sliding Hinge
- LED Light or Daylight
- Super Freeze
- Big box

N 30

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Vegetable drawer
- Manual Defrost
- Energy Rating: F
- Sliding Hinge
- Interior Light



COOL SOLUTIONS FOR EVERY COOK

Combination and layout solutions for installing your cooling appliances

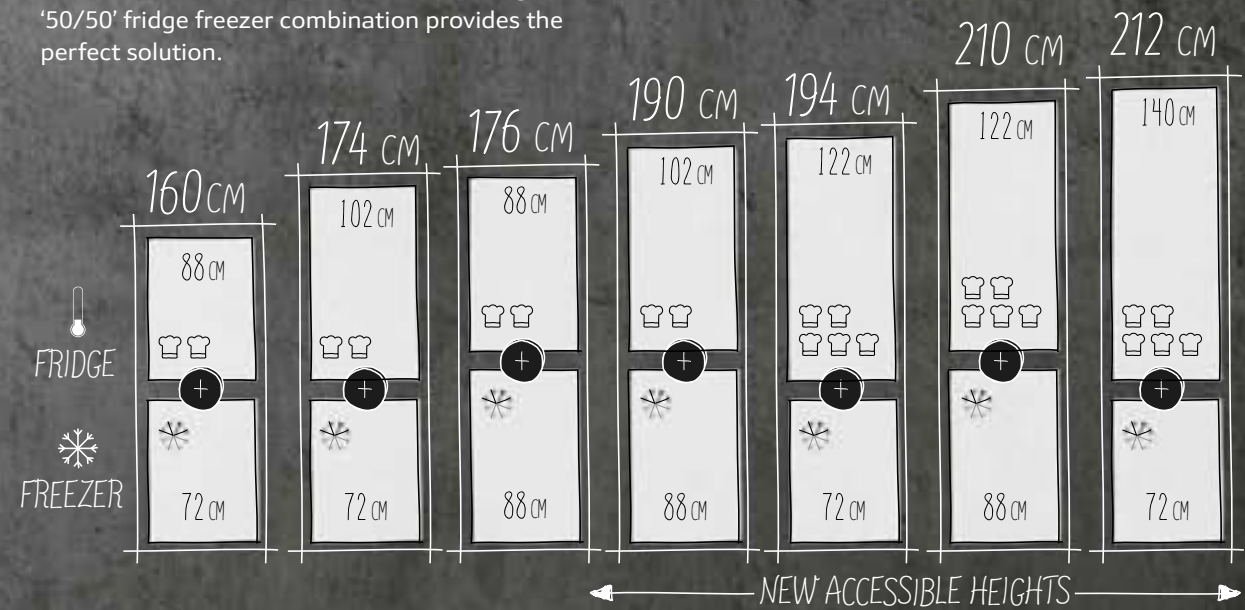
With so many kitchen styles to choose from, at NEFF we've catered for all spaces and lifestyles. With the option to build a cooling solution to your requirements, our installation options are designed to offer the ultimate flexibility. From side-by-side fridge and freezer installations to over-under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

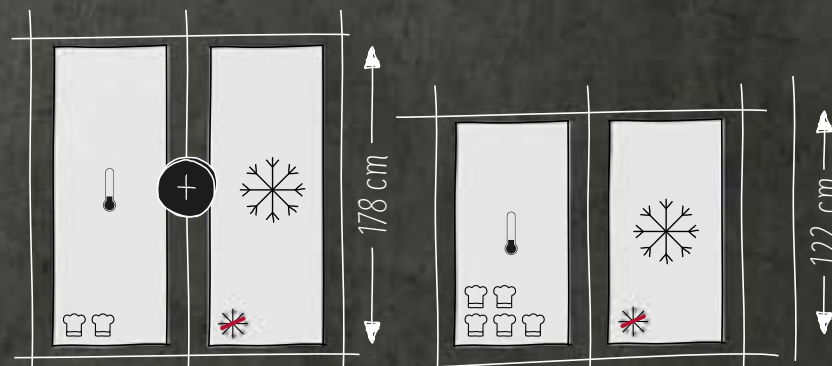


For more information on cooling installation options visit neff-home.com/uk/



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.



*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 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.

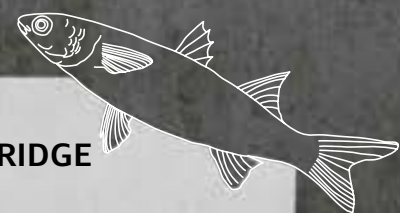
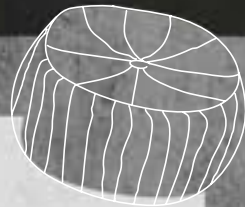
KA3923IE0G
American-style fridge freezer N 70



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.

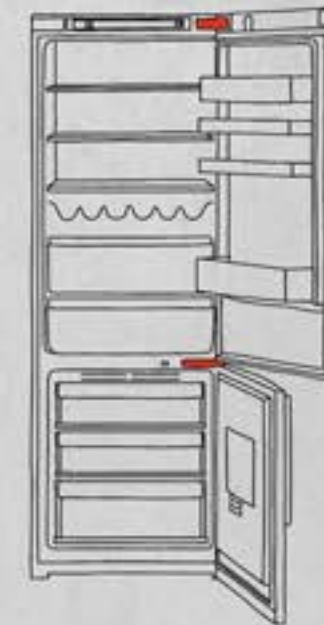
K4336XFF0G
Built-under single door fridge N 50



ADVANTAGES OF DIFFERENT HINGE TYPES

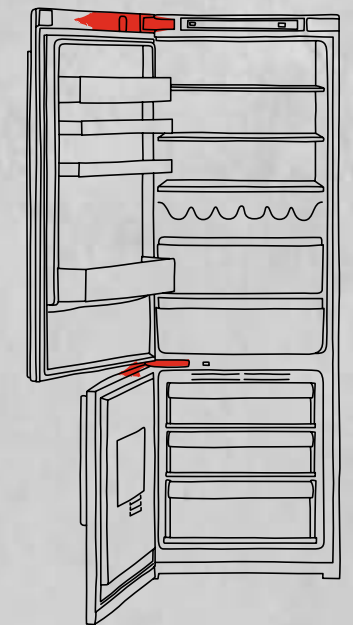


FIXED HINGE



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

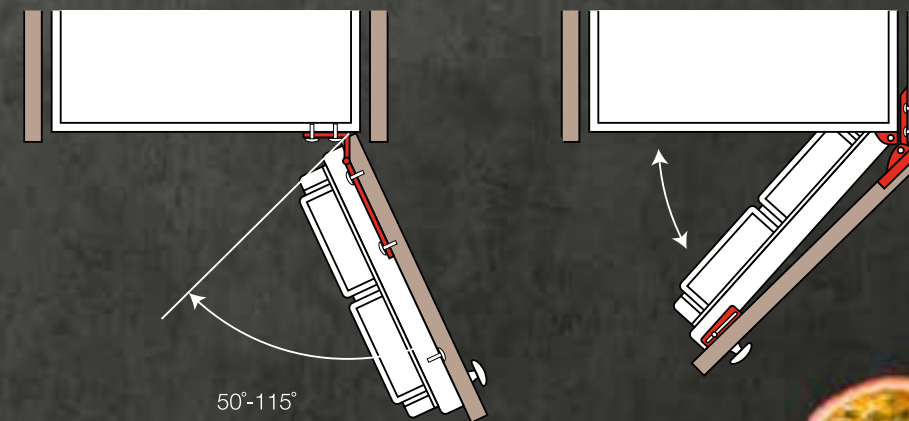
Our doors can be right-hinged or left-hinged in order to suit your kitchen design.

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



Wire Shelf

Completely unique to NEFF, our new Wire Shelf feature is ideal for securely storing jars and bottles stacked on their side.

Soft Close

With Soft Close, the fridge door closes automatically when open at an angle of 20° or less. With a soft closing mechanism, it's the ideal addition to kitchens with soft close cabinets.



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

With Easy Lift shelving, it's possible to adjust shelves with just one hand – even when they're fully loaded. Perfect when unloading shopping or introducing freshly prepared dishes to the fridge.



Easy Access Shelf

The retractable glass shelf allows for easy loading and unloading as well as better access to your food. Ideal for putting the finishing touches to those delicate desserts.



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 the back.

UNIQUE TO NEFF,
MAKING YOUR LIFE
EVEN EASIER

Easy Clean Magnetic Door Seals

The magnetic door seals on all of our refrigeration range are removable, making them easy to clean and/or replace if necessary.

Find out more information on cooling features and installation solutions at neff-home.com/uk/

OTHER FEATURES & FUNCTIONS

Multiple Cooling Systems

Separate cooling circuits for independent temperature control, to prevent the transference of odours and/or humidity between the fridge and freezer cavities.



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 together.



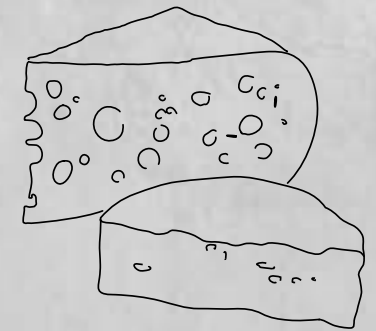
Low Frost

Low Frost 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

Allows 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 normal temperature.

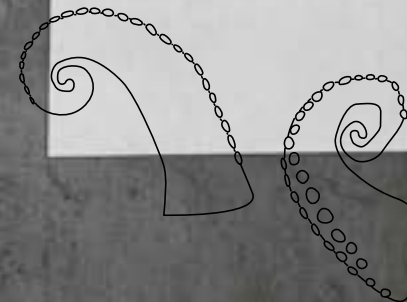
Door Open

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.



Eco Air Flow

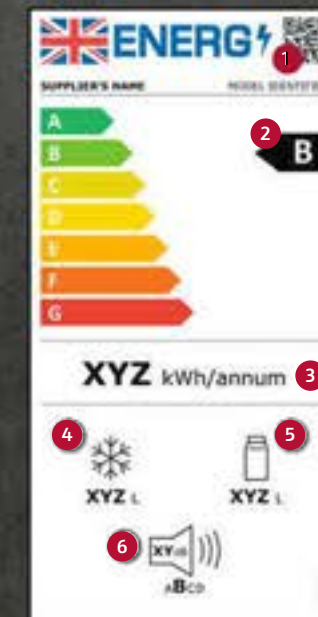
Our Eco Air Flow system treats your ingredients as lovingly as you picked them. Eco Air Flow circulates the air evenly in your fridge to keep flavours delicious under ideal cooling conditions.



New Energy label for Fridge and Freezer Appliances

The procedure for determining the energy class is now more comprehensive. It takes into account the type of appliance, its operating principle, the room's temperature and the number and size of storage compartments. The rest of the elements on the new energy label basically remain the same. Energy consumption continues to be specified in kWh as an annual consumption (annum).

The label also provides information on the total volume of all refrigerator compartments and all freezer compartments, if any, and on noise emissions and the noise emission class.



FRIDGE AND FREEZER APPLIANCES:

- 1 QR Code
- 2 Energy efficiency class
- 3 Energy consumption in kWh/annum (measured under new standard conditions)
- 4 Total volume of all freezer compartments
- 5 Total volume of all refrigerator compartments
- 6 Noise emissions expressed in dB(A) re 1 pW and noise emission class



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 0°C FRESH SAFE PRESERVATION SYSTEM EXTENDS THE LIFE OF FOOD TIMES TO REDUCE WASTE.



FreshSafe 1

Located in the coldest part of the fridge, the dedicated transparent drawer protects fruit and vegetables.



FreshSafe 2

Many vegetables, such as lettuce, need more humidity to preserve their freshness, quality and nutrients. With the FreshSafe 2 drawer you can set the optimum humidity level with a slider. Fruit and vegetables stay fresh for twice as long and retain their wholesomeness.



FreshSafe 3

Two climate zones with different humidity levels and temperatures of nearly 0°C make ideal storage conditions and food stays fresh three times as long: the FreshSafe 3 humidity zone locks in vitamins and nutrients much longer. Fruit and vegetables stay firm and retain their flavour. The other FreshSafe 3 zone is ideal for storing fish, meat and hard cheese.



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, salad and fruit.

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 3.6 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.

EASY ACCESS TO YOUR FRESH INGREDIENTS

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.

KU9213HG0G
Wine Cabinet 60cm

N 70

BUILT UNDER WINE CABINETS

Individual climates to delight every taste

Introducing for 2021 are our brand new NEFF wine cabinets that keep wine comfortably stored at the ideal drinking temperature. This ensures the joy of a delicious meal by offering an optimal taste experience through and through – namely by fantastic food and exquisite wine. The all-new N70 60 cm wine cabinet offers you the flexibility to keep Reds and Whites with two individually regulated temperature zones. Ranging from 5°C -20°C, you can also set the temperature of one zone for storing Reds and the other for serving bubbles at your dinner party. The N70 30 cm model allows you to intuitively use the elegant control panel to set the ideal temperature for your most precious wines. Which you can present nicely any time as the wine cabinet offers enough room to store them. The stylish frameless glass door will let you keep a delighted eye on things while its bamboo shelves will put your environmentally aware mind at ease. These wine cabinets will beautifully integrate in your kitchen and are sure to become a highlight in no time.

NEW FOR 2021

DESIGN/PERFORMANCE



KU9202HF0G
Wine Cabinet 30cm

N 70

| | Availability April 2021. | Availability April 2021. |
|---|-----------------------------|-----------------------------|
| COLLECTION | N 70 | N 70 |
| MODEL NO. | KU9202HF0G | KU9213HG0G |
| DESIGN FEATURES | | |
| Colour of door panels | Black | Black |
| Colour of side panels | Black | Black |
| Type of glass door | 3 glass panels, UV-filtered | 3 glass panels, UV-filtered |
| Door handle type | Vertical bar handle | Vertical bar handle |
| Temperature display | Interior / Digital LED | Interior / Digital LED |
| Reversible door, hinged on right | • | • |
| Home connect / Built in cameras | | |
| KEY FEATURES – WINE CABINET SECTION | | |
| Range of temperature (0°C) | 5 - 20 | 5 - 20 |
| Temperature zones | 1 | 2 |
| LED light | LED | LED |
| Number of shelves | 4 | 5 |
| Number of bamboo shelves | 3 | 3 |
| Number of adjustable shelves | | |
| LED lighting with soft start & presenter lighting | • | • |
| Capacity in 0.75l (Bordeaux bottles) | 21 | 44 |
| FUNCTIONS | | |
| Door open warning signal/malfunction | • | • |
| Child lock | • | • |
| PERFORMANCE & CONSUMPTION | | |
| Energy efficiency class | A G | A G |
| Energy consumption ¹ kWh/annum | 100 | 130 |
| Refrigerator net capacity L | 56 l | 108 l |
| Climate Class ² | SN-ST | SN-ST |
| Noise level dB (A) re 1 pW | 38 dB | 38 dB |
| Noise level class | C | C |
| Height of product mm | 818 | 818 |
| Width of product mm | 298 | 598 |
| Depth of product mm | 567 | 581 |

Please ensure adequate ventilation is provided in plinth to allow air flow.

1. Actual energy consumption will depend on how the appliance is used and where it is located.
2. Climate zone ST = designed to operate in ambient temperature of +16°C to 38°C.
Climate zone SN = designed to operate in ambient temperature of +10°C to 32°C.

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.

AMERICAN-INSPIRED DESIGN FOR NEFF-INSPIRED KITCHENS

| COLLECTION | N 70 |
|---|---|
| MODEL NO. | KA3923IE0G |
| DESIGN FEATURES | |
| Colour of door panels | Stainless steel anti fingerprint |
| Colour of sides | Grey |
| Style of handle | vertical bar handle |
| Colour of handle | Stainless steel |
| NoFrost in fridge and freezer | • |
| Home Connect, Wi-Fi dongle included | - |
| FOOD FRESHNESS SYSTEM | |
| FreshSafe | 2 x FreshSafe drawers on rails |
| KEY FEATURES – FRIDGE SECTION | |
| Product highlights | LED |
| Super Cool | • |
| Type of control | Electronic |
| Number of shelves | 5 |
| Number of adjustable shelves | - |
| Bottle shelves in fridge | • |
| Number of door bins / shelves | 5 |
| Temperature display | Digital |
| Warning signal door open | • |
| KEY FEATURES – FREEZER SECTION | |
| Door opened indicator | • |
| Super Freeze function | • |
| Temperature adjustable in freezer | • |
| Number of ice cube trays | Automatic ice cube maker |
| Ice dispenser features | Crushed ice, ice cubes, water, water filter |
| Number of freezer drawers | 2 |
| ADDITIONAL INFORMATION | |
| Energy efficiency class | A B |
| Energy consumption ¹ kWh/annum | 324 |
| Total net capacity L | 562 |
| Refrigerator net capacity L | 371 |
| Freezer net capacity L | 191 |
| Climate Class ² | SN-T |
| Noise level (dB [A] re 1 pW) | 42 dB |
| Noise level class | D |
| Additional accessories included | 1 x connection hose, 2 x egg tray |
| Height of product mm | 1787 |
| Width of product mm | 908 |
| Depth of product mm | 707 |

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 temperatures of +10°C to 32°C.
Climate zone T = designed to operate in ambient temperatures of +18°C to 43°C.

KA3923IE0G
American-Style Fridge Freezer

N 70



FreshSafe drawers on rails

DESIGN/PERFORMANCE



BUILT-IN FRIDGE FREEZERS

With 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 and Low Frost freezers available in the range, the freezer compartment delivers on intelligent features too.



FLEXIBLE STORAGE FRIDGE FREEZER

177CM HIGH



To be phased out from October 2021, please check website for new models.

To be phased out from September 2021, please check website for new models.

KI8865DE0

Built-in Fridge Freezer

N 90

KI7863DF0G

Built-in Fridge Freezer

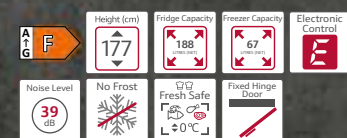
N 70



DESIGN/PERFORMANCE



DESIGN/PERFORMANCE



| COLLECTION | |
|-------------------------------------|-----------|
| MODEL NO. | |
| DESIGN FEATURES | |
| Fridge / Freezer split | |
| No Frost | |
| Low Frost | |
| Soft Close hinge | |
| Type of hinge (reversible) | |
| Home Connect | |
| FOOD FRESHNESS SYSTEM | |
| FreshSafe | |
| KEY FEATURES – FRIDGE SECTION | |
| Light | |
| Super Cool function | |
| Type of control | |
| Number of shelves | |
| Number of adjustable shelves | |
| Number of door bins / shelves | |
| Type of shelves | |
| Temperature display | |
| Warning signal door open | |
| Bottle shelves in fridge | |
| KEY FEATURES – FREEZER SECTION | |
| Door opened indicator | |
| Super Freeze function | |
| Temperature adjustable in freezer | |
| Number of ice cube trays | |
| Number of freezer drawers | |
| ADDITIONAL INFORMATION | |
| Energy efficiency class | |
| Energy consumption ¹ | kWh/annum |
| Total net capacity | L |
| Refrigerator net capacity 4°C - 8°C | L |
| Refrigerator net capacity 0°C | L |
| Freezer net capacity | L |
| Climate class ² | |
| Noise level (dB(A) re 1 pW) | |
| Noise level class | |
| Additional accessories included | |
| Height of product | mm |
| Width of product | mm |
| Depth of product | mm |

| N 90 | N 70 | N 70 | N 50 | N 50 | N 70 | N 70 |
|--|---|--|----------------------------------|----------------------------------|--|--|
| KI8865DE0 | KI7863DF0G | KI7853DE0G | KI7862FF0G | KI7862SF0G | KI6873FE0G | KI6863FE0G |
| 60/40 | 60/40 | 50/50 | 60/40 | 60/40 | 70/30 | 60/40 |
| • | • | • | • | • | | |
| • | • | • | • | • | Low Frost | Low Frost |
| Fixed hinge | Fixed hinge | Fixed hinge | Fixed hinge | Sliding hinge | Fixed hinge | Fixed hinge |
| • | | | | | | |
| 2 x FreshSafe 3 0° drawers | 1 x FreshSafe 2 drawers | 1 x FreshSafe 2 drawers | 1 x FreshSafe drawer | 1 x FreshSafe drawer | 1 x FreshSafe 2 drawers | 1 x FreshSafe 2 drawers |
| LED | LED | LED | LED | LED | LED | LED |
| • | • | • | • | • | • | • |
| Electronic | Electronic | Electronic | Electronic | Electronic | Electronic | Electronic |
| 3 | 5 | 4 | 4 | 4 | 5 | 4 |
| 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 |
| 252 | 277 | 236 | 277 | 277 | 207 | 219 |
| 223 | 254 | 247 | 254 | 254 | 272 | 266 |
| 156 | 187 | 155 | 187 | 187 | 209 | 192 |
| 55 | | | | | | |
| 67 | 67 | 92 | 67 | 67 | 63 | 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 |
| C | C | C | C | C | C | C |
| 2 x egg trays, 1 x ice cube tray, 1 x bottle holder in door tray | 2 x ice packs, 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray, 1 x bottle holder in door tray | 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray, 1 x bottle holder in door tray | 2 x egg trays, 1 x ice cube tray, 1 x bottle holder in door tray |
| 1772 | 1772 | 1772 | 1772 | 1772 | 1772 | 1772 |
| 558 | 558 | 558 | 541 | 541 | 558 | 558 |
| 545 | 545 | 545 | 545 | 545 | 545 | 545 |



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.

THE NEFF OVEN COLLECTIONS

HOB

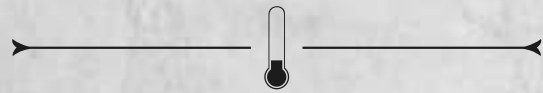
VENTILATION

REFRIGERATION

DISHWASHING

LAUNDRY

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.



KI5872FE0G

Built-In Fridge Freezer

N 50



DESIGN / PERFORMANCE



| COLLECTION | |
|-------------------------------------|-----------|
| MODEL NO. | |
| DESIGN FEATURES | |
| Fridge / Freezer split | |
| No Frost | |
| Low Frost | |
| Soft Close hinge | |
| Type of hinge (reversible) | |
| Home Connect | |
| FOOD FRESHNESS SYSTEM | |
| FreshSafe | |
| KEY FEATURES – FRIDGE SECTION | |
| Light | |
| Super Cool function | |
| Type of control | |
| Number of shelves | |
| Number of adjustable shelves | |
| Number of door bins / shelves | |
| Type of shelves | |
| Temperature display | |
| Warning signal door open | |
| Bottle shelves in fridge | |
| KEY FEATURES – FREEZER SECTION | |
| Door opened indicator | |
| Super Freeze function | |
| Temperature adjustable in freezer | |
| Number of ice cube trays | |
| Number of freezer drawers | |
| ADDITIONAL INFORMATION | |
| Energy efficiency class | |
| Energy consumption ¹ | kWh/annum |
| Total net capacity | L |
| Refrigerator net capacity 4°C - 8°C | L |
| Refrigerator net capacity 0°C | L |
| Freezer net capacity | L |
| Climate class ² | |
| Noise level (dB(A) re 1 pW) | |
| Noise level class | |
| Additional accessories included | |
| Height of product | mm |
| Width of product | mm |
| Depth of product | mm |

ULTIMATE FRIDGE FREEZER FLEXIBILITY

177CM HIGH



To be phased out from October 2021, please check website for new models.

To be phased out from September 2021, please check website for new models.

| N 50 | N 50 | N 50 | N 50 | N 50 | N 50 |
|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| KI5872FE0G | KI5872SE0G | KI5862SE0G | KI5852FF0G | KI5852SF0G | KI5871SF0G |
| 70/30 | 70/30 | 60/40 | 50/50 | 50/50 | 70/30 |
| Low Frost | Low Frost | Low Frost | Low Frost | Low Frost | Low Frost |
| Fixed hinge | Sliding hinge | Sliding hinge | Fixed hinge | Sliding hinge | Sliding hinge |
| 1 x FreshSafe drawer | 1 x FreshSafe drawer | 1 x FreshSafe drawer | 1 x FreshSafe drawer | 1 x FreshSafe drawer | 1 x FreshSafe drawer |
| LED | LED | LED | LED | LED | LED |
| Electronic | Electronic | Electronic | Electronic | Electronic | Electronic |
| 5 | 5 | 4 | 4 | 4 | 5 |
| 4 | 4 | 3 | 3 | 3 | 4 |
| 4 | 4 | 4 | 4 | 4 | 4 |
| Safety glass digital LED | Safety glass digital LED | Safety glass digital LED | Safety glass digital LED | Safety glass digital LED | Safety glass digital LED |
| • | • | • | • | • | • |
| 1 | 1 | 1 | 1 | 1 | 1 |
| 2 | 2 | 3 | 4 | 4 | 2 |
| | | | | | |
| 216 | 216 | 229 | 285 | 285 | 270 |
| 270 | 270 | 269 | 261 | 261 | 270 |
| 200 | 200 | 184 | 159 | 159 | 200 |
| 70 | 70 | 85 | 102 | 102 | 70 |
| SN-ST | SN-ST | SN-ST | SN-T | SN-T | SN-ST |
| 35 dB | 35 dB | 35 dB | 38 dB | 38 dB | 39 dB |
| B | B | B | C | C | C |
| 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray | 2 x egg trays, 1 x ice cube tray |
| 1772 | 1772 | 1772 | 1772 | 1772 | 1772 |
| 541 | 541 | 541 | 541 | 541 | 541 |
| 545 | 545 | 545 | 545 | 545 | 545 |



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 & FREEZERS

177cm high – A spacious integrated solution

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

PERFECT FOR SIDE-BY-SIDE COMBINATIONS

177CM HIGH



KI8816DE0

Built-in Single Door Fridge N 90

GI7815CE0G

Built-in Single Door Freezer N 90



DESIGN/PERFORMANCE



DESIGN/PERFORMANCE



| COLLECTION | |
|--|-----------|
| MODEL NO. | |
| DESIGN FEATURES | |
| No Frost | |
| Low Frost or Manual defrost | |
| Soft Close hinge | |
| Type of hinge (reversible) | |
| Home Connect | |
| FOOD FRESHNESS SYSTEM | |
| FreshSense | |
| KEY FEATURES – FRIDGE SECTION | |
| Light | |
| Super Cool function | |
| Type of control | |
| Number of shelves | |
| Number of adjustable shelves | |
| Number of door bins / shelves | |
| Type of shelves | |
| Temperature display | |
| Warning signal door open | |
| Defrost system in fridge | |
| Bottle shelves in fridge | |
| KEY FEATURES – FREEZER SECTION | |
| Light in freezer | |
| Door opened indicator | |
| Super Freeze function | |
| Temperature adjustable in freezer | |
| Number of ice cube trays | |
| Number of freezing flaps | |
| Number of freezer drawers | |
| ADDITIONAL INFORMATION | |
| Energy efficiency class | |
| Energy consumption ¹ | kWh/annum |
| Total net capacity including 0°C drawers | L |
| Refrigerator net capacity 0°C | L |
| Freezer net capacity | L |
| Climate class ² | |
| Noise level (dB(A) re 1 pW) | |
| Noise level class | |
| Additional accessories included | |
| Height of product | mm |
| Width of product | mm |
| Depth of product | mm |

| | N 90 | N 70 | N 70 | N 50 | N 50 | N 90 | N 90 |
|---|----------------------------|---|---|----------------------------------|-----------------------|-------------------|-------------------|
| MODEL NO. | KI8816DE0 | KI2823FF0G | KI1813FE0G | KI2822SF0G | KI1812SF0G | GI7815CE0G | GI7813EF0G |
| DESIGN FEATURES | | | | | | | |
| No Frost | | | | | | • | • |
| Low Frost or Manual defrost | | | | | | • | • |
| Soft Close hinge | | | | | | • | • |
| Type of hinge (reversible) | Fixed hinge | Fixed hinge | Fixed hinge | Sliding hinge | Sliding hinge | Fixed hinge | Fixed hinge |
| Home Connect | | | | | | • | |
| FOOD FRESHNESS SYSTEM | | | | | | | |
| FreshSense | 3 x FreshSafe 3 0° drawers | 1 x FreshSafe 2 drawers on telescopic rails, 1 x FreshSafe drawer on telescopic rails | 1 x FreshSafe 2 drawers on telescopic rails, 1 x FreshSafe drawer on telescopic rails | 2 x FreshSafe drawers | 2 x FreshSafe drawers | | |
| KEY FEATURES – FRIDGE SECTION | | | | | | | |
| Light | LED | LED | LED | LED | LED | | |
| Super Cool function | • | • | • | • | • | | |
| Type of control | Electronic | Electronic | Electronic | Electronic | Electronic | | |
| Number of shelves | 7 | 5 | 7 | 5 | 7 | | |
| Number of adjustable shelves | 6 | 4 | 6 | 4 | 6 | | |
| Number of door bins / shelves | 5 | 5 | 6 | 5 | 6 | | |
| Type of shelves | Safety glass | Safety glass | Safety glass | Safety glass | Safety glass | | |
| Temperature display | digital 7 segment | digital 7 segment | digital 7 segment | digital LED | digital LED | | |
| Warning signal door open | • | • | • | • | • | | |
| Defrost system in fridge | Automatic | Automatic | Automatic | Automatic | Automatic | | |
| Bottle shelves in fridge | • | • | • | • | • | | |
| KEY FEATURES – FREEZER SECTION | | | | | | | |
| Light in freezer | | | | | | • | • |
| Door opened indicator | | | | | | • | • |
| Super Freeze function | | | | | | • | • |
| Temperature adjustable in freezer | | | | | | • | • |
| Number of ice cube trays | | 1 | | 1 | | 1 | 1 |
| Number of freezing flaps | | 1 | | 1 | | 2 | 2 |
| Number of freezer drawers | | | | | | 5 | 5 |
| ADDITIONAL INFORMATION | | | | | | | |
| Energy efficiency class | A G E | A G F | A G E | A G F | A G F | A G I | A G F |
| Energy consumption ¹ | 150 | 222 | 115 | 222 | 144 | 235 | 294 |
| Total net capacity including 0°C drawers | 289 | 286 | 319 | 286 | 319 | 212 | 212 |
| Refrigerator net capacity 0°C | 83 | | | | | | |
| Freezer net capacity | | 34 | | 34 | | 212 | 212 |
| Climate class ² | SN-T | SN-ST | SN-T | SN-ST | SN-T | SN-T | SN-T |
| Noise level (dB(A) re 1 pW) | 37 dB | 36 dB | 37 dB | 39 dB | 37 dB | 35 dB | 36 dB |
| Noise level class | C | C | C | C | C | B | C |
| Additional accessories included | | | | | | | |
| 2 x egg trays, 1 x bottle holder in door tray | | 2 x egg trays, 1 x ice cube tray | 2 x egg trays | 2 x egg trays, 1 x ice cube tray | 2 x egg trays | 1 x ice cube tray | 1 x ice cube tray |
| Height of product | 1772 | 1772 | 1772 | 1772 | 1772 | 1772 | 1772 |
| Width of product | 558 | 558 | 558 | 541 | 541 | 558 | 558 |
| Depth of product | 545 | 545 | 545 | 545 | 545 | 545 | 545 |

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

THE NEFF OVEN COLLECTIONS

HOB

VENTILATION

REFRIGERATION

DISHWASHING

LAUNDRY

BUILT-IN SINGLE DOOR FRIDGES AND FREEZERS



Plenty of space for family life

Slightly smaller in size, our 140cm and 122cm models are popular with busy family kitchens, offering plenty of storage space. While these fridges & freezers may have less storage space, they more than make up for this, thanks to a range of innovative features to maximise 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.



SEAMLESS AND MODERN DESIGN



KI1513FF0

Built-in Single Door Fridge

N 70

KI1413FD0

Built-in Single Door Fridge

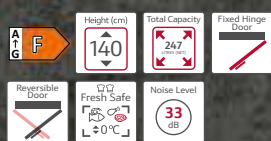
N 70

| COLLECTION | |
|--|-----------|
| MODEL NO. | |
| DESIGN FEATURES | |
| No Frost | |
| Low Frost or Manual defrost | |
| Soft Close hinge | |
| Type of hinge (reversible) | |
| Home Connect | |
| FOOD FRESHNESS SYSTEM | |
| FreshSafe | |
| KEY FEATURES – FRIDGE SECTION | |
| Light | |
| Super Cool function | |
| Type of control | |
| Number of shelves | |
| Number of adjustable shelves | |
| Number of door bins / shelves | |
| Type of shelves | |
| Temperature display | |
| Warning signal door open | |
| Defrost system in fridge | |
| Bottle shelves in fridge | |
| KEY FEATURES – FREEZER SECTION | |
| Light in freezer | |
| Door opened indicator | |
| Super Freeze function | |
| Temperature adjustable in freezer | |
| Number of ice cube trays | |
| Number of freezing flaps | |
| Number of freezer drawers | |
| ADDITIONAL INFORMATION | |
| Energy efficiency class | |
| Energy consumption ¹ | kWh/annum |
| Total net capacity including 0°C drawers | L |
| Refrigerator net capacity 0°C | L |
| Freezer net capacity | L |
| Climate class ² | |
| Noise level (dB(A) re 1 pW) | |
| Noise level class | |
| Additional accessories included | |
| Height of product | mm |
| Width of product | mm |
| Depth of product | mm |



FreshSafe 2

DESIGN/PERFORMANCE



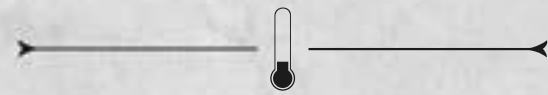
DESIGN/PERFORMANCE



| | N 70 | N 70 | N 70 | N 30 | N 70 |
|--|--------------|--------------|--------------|--------------|-------------------|
| | KI1513FF0 | KI1413FD0 | KI1413FF0 | KI1544XSFO | GI7416CE0 |
| Fixed hinge | | • | | | • |
| Sliding hinge | | | | | • |
| 1 x FreshSafe 2 drawer | | | | | |
| LED | • | • | • | 1 x 25 Watt | |
| Electronic | • | • | • | Mechanical | |
| 6 | 6 | 6 | 6 | 6 | |
| 5 | 5 | 5 | 5 | 5 | |
| 5 | 4 | 4 | 4 | 4 | |
| Safety glass digital 7 segment | | | | | |
| Safety glass digital 7 segment | | | | | |
| Automatic | • | • | • | Automatic | |
| Automatic | • | • | • | Automatic | |
| | | | | | • |
| | | | | | • |
| | | | | | • |
| | | | | | 1 |
| | | | | | 1 |
| | | | | | 5 |
| Energy efficiency class | AG | AGD | AGF | AGF | AGE |
| Energy consumption ¹ | 133 | 81 | 123 | 129 | 206 |
| Total net capacity including 0°C drawers | 247 l | 211 | 211 | 221 | 130 |
| Climate class ² | SN-T | SN-T | SN-T | SN-ST | SN-T |
| Noise level (dB(A) re 1 pW) | 33 dB | 34 dB | 34 dB | 37 dB | 36 dB |
| Noise level class | B | B | B | C | C |
| Additional accessories included | 2 x egg tray | 2 x egg tray | 2 x egg tray | 1 x egg tray | 1 x ice cube tray |
| Height of product | 1397 | 1221 | 1221 | 1221 | 1221 |
| Width of product | 558 | 558 | 558 | 541 | 558 |
| Depth of product | 545 | 545 | 545 | 542 | 545 |

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-UNDER SINGLE DOOR FRIDGES & FREEZER



Create your own cooling solution

Designed to be built under the worktop, our single door fridges and freezers offer the ideal cooling solutions for busy family kitchens.

K4336XFFOG

Built-under Single Door Fridge with Freezer Section

N 50

K4316XFFOG

Built-under Single Door Fridge

N 50

PERFECT UNDER-COUNTER COOLING SOLUTION

82CM HIGH



82CM HIGH

DESIGN/PERFORMANCE



DESIGN/PERFORMANCE



G4344XFFOG

Built-under Single Door Freezer

N 50

82CM HIGH



DESIGN/PERFORMANCE



| COLLECTION | N 50 | N 50 | N 50 | |
|---|-----------------------|-----------------------|----------------------|-----|
| MODEL NO. | K4336XFFOG | K4316XFFOG | G4344XFFOG | |
| No Frost | | | Manual | |
| Low Frost or Manual defrost | | | | |
| Soft Close hinge | | | | |
| Type of hinge (reversible) | Fixed hinge | Fixed hinge | Fixed hinge | |
| Home Connect | | | | |
| FOOD FRESHNESS SYSTEM | | | | |
| FreshSafe | 2 x Vegetable drawers | 2 x Vegetable drawers | | |
| KEY FEATURES – FRIDGE SECTION | | | | |
| Light | LED | LED | | |
| Super Cool | • | | | |
| Type of control | Electronic | Mechanical | | |
| Number of shelves | 2 | 3 | | |
| Number of adjustable shelves | 1 | 2 | | |
| Number of door bins / shelves | 3 | 3 | | |
| Type of shelves | Safety glass | Safety glass | | |
| Temperature display | digital 7 segment | | | |
| Warning signal door open | | | | |
| Defrost system in fridge | Automatic | Automatic | | |
| Bottle shelves in fridge | | | | |
| KEY FEATURES – FREEZER SECTION | | | | |
| Door opened indicator | | | • | |
| Super Freeze function | | | • | |
| Temperature adjustable in freezer | | | • | |
| Number of ice cube trays | | | 1 | |
| Number of freezing flaps | | | | |
| Number of freezer drawers | | | 3 | |
| ADDITIONAL INFORMATION | | | | |
| Energy efficiency class | A G | A F | A G | |
| Energy consumption ¹ | kWh/annum | 180 | 114 | 224 |
| Total net capacity including 0° drawers | L | 123 | 137 | 106 |
| Freezer net capacity | L | 15 | | 106 |
| Climate Class2 | SN-ST | SN-ST | SN-ST | |
| Noise level (dB [A] re 1 pW) | 38 dB | 38 dB | 38 dB | |
| Noise level class | C | C | C | |
| Additional accessories included | 1 x egg tray | 1 x egg tray | 1 x ice cube tray | |
| Height of product | mm | 820 | 820 | 820 |
| Width of product | mm | 598 | 598 | 598 |
| Depth of product | mm | 548 | 548 | 548 |


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.

DISHWASHERS

Clean dishes, whatever your wishes

When you've got the exact look you want for your kitchen, NEFF Built-In Dishwashers are a great solution. With flexible features and a programme for every occasion; from Chef 70° for very dirty dishes to Auto, you can count on glistening results. Hidden away under counters or in tall cupboards for an eye-level option, these will be your kitchen's best-kept secret.

HOME CONNECT
NOW AVAILABLE
ON ALL!

 Home Connect

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's 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 - **S195HCX26G** and **S295HCX26G** - 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.

GAP ILLUMINATION
NOW ADDED TO VARIO
HINGE MODELS

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

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Home Connect
- 9.5 Litre water capacity
- Zeolith
- 8 programmes
- 6 options
- Real time clock
- Flex 2 baskets
- Flex Cutlery Drawer
- Open Dry
- TimeLight
- Door Open Assist
- White Emotion Light

N 70

STYLES OF DISHWASHER

- 60cm Fully Integrated
- 81.5cm Height



Touch Control with LED display

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Home Connect
- 7.7 Litre water capacity
- Zeolith
- 8 programmes
- 5 options
- Flex 2 baskets
- Flex Cutlery Drawer
- Open Dry
- TimeLight
- Door Open Assist
- White Emotion Light

N 50

STYLES OF DISHWASHER

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



Backlit Push Button Control with LED display

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Home Connect
- 9.5 Litre water capacity
- 6 programmes
- 5 options
- Flex 2 baskets
- Flex Cutlery Drawer
- Gap Illumination
- Door Open Assist
- Vario Hinge

N 30

STYLES OF DISHWASHER

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



Toggle Control with LED display

FEATURES

THIS COLLECTION CAN INCLUDE*:-

- Home Connect
- 9.5 Litre water capacity
- 5 programmes
- 5 options
- Flex 1 baskets
- Flex Cutlery Drawer
- InfoLight

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 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 your everyday cooking and dining utensils. Extra Hygiene introduces a final rinse at very high temperatures to fight bacteria – perfect for baby bottles* or chopping boards.



*Please note this program does not sterilise.

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 10.5L of water



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



DISHWASHING FLEXIBILITY



The more flex you choose, the better space is used

Whether you have large sturdy pots or delicate glasses, the Flex basket system adapts to your crockery and utensils meaning the baskets can be adjusted to your needs and all dishes are left beautifully clean.

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 two options of basket flexibility to choose from:



Flex 1 – Features two foldable elements in the top and bottom basket providing the freedom to adapt loading of different items – including large dishes or any type of cookware. Place your tableware the way you want and enjoy shining results.



Flex 2 – Create custom space across all loading levels, featuring coloured touch points along with six foldable areas in the top rack and a further six in the bottom. Anti-slip elements and stemware support within the top rack provide safe positioning for your glassware. Flex 2 baskets provide great flexibility with quick and easy loading solutions of glasses, cups, pots and pans.



Flex 1 Basket



Flex 2 Basket



FLEX CUTLERY DRAWER

Imagine a flexible buddy in the top tier of your dishwasher – and now picture our Flex Cutlery Drawer. It handily clicks into place whenever you need a tailor-made place for your forks, knives, and kitchen utensils.



RACK-MATIC

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. New Gap Illumination will help to keep you in the loop at all times. Soft side light will let you know when the dishwasher is running.



TIME LIGHT

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 the machine is still running. Available across selected models, Info Light will stylishly project onto any kitchen floor.



GAP ILLUMINATION

A distinct light bar to keep you in the loop

Gap Illumination shines a soft white light on the side of the dishwasher to indicate the dishwasher is running. If you pause the cycle or open the door, the light will start blinking. This feature is available across Vario Hinge models.

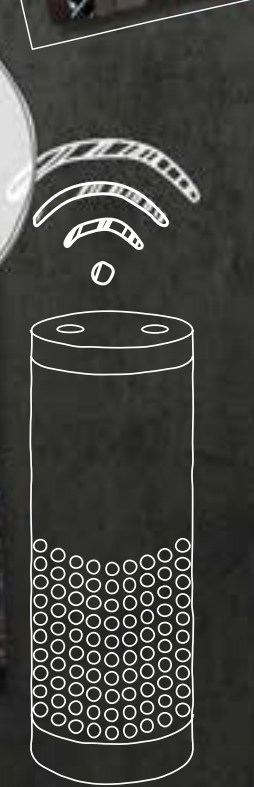
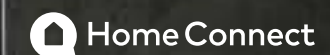


HOME CONNECT



Wash dishes, wherever you are

All of our dishwashers are now Wi-Fi-enabled, so you can manage your appliance via voice command or using the Home Connect app on your smart device. Our Easy Start feature means the dishwasher determines the best programme in three easy steps through asking a series of simple questions about your load, then all you have to do is tap start on your device. The dishwasher will notify you when you're getting low on salt and rinse, telling you how many washes you have left till you run out, and send you a reminder when you do. This ensures you don't forget to add them to your shopping list. Our Home Connect app also monitors how many tablets have been used and will let you know when they're running out. Better yet, your dishwasher can even put in an order for more using smart reorder via Amazon Alexa. Now that's easy cleaning!



KEY FEATURES



PROGRAMME
**CHEF
70°C**

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 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.

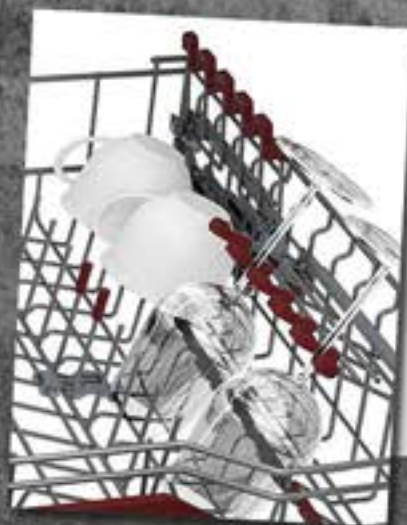
Ideal for a range of integrated designs, Door Open Assist is also a convenient addition to busy kitchens. Electronic child lock can be activated, creating a double push to open.



GLASS CARE SYSTEM

CARE FOR YOUR MOST DELICATE GLASSWARE

Your dishwasher has a thing for delicate glassware, so it fine-tunes the water hardness to protect your glassware with never-ending care. A combination of the Glass 40° programme and Extra Shine option will clean your items impeccably without worry. With the introduction of anti-slip surfaces, silicon inserts and supports within Flex 2 baskets your glassware has never been more protected.



ZEOLITH



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.



GAP ILLUMINATION

Gap Illumination shines a soft white light on the side of the dishwasher to indicate the dishwasher is running. If you pause the cycle or open the door, the light will start blinking. This feature is available across Vario Hinge models.



OPEN DRY

No need to manually open the door of your dishwasher to allow the load to cool off. Open Dry takes care of that by opening the door automatically during the drying phase.



FAVOURITE

Choose a programme, option, or combination on your dishwasher and save it as "Favourite", either via your Home Connect app or directly on the dishwasher.



TIME LIGHT

Time Light projects the remaining time as well as the ongoing process of the programme on any type of kitchen floor. Time Light is available for fully integrated dishwashers and washing machines.



INFO LIGHT

Info Light projects a red light onto the floor that showcases clearly that this dishwasher is in operation. Info Light is available for fully integrated dishwashers.



VARIO HINGE

Vario Hinge attaches your furniture front to the door of the fully integrated dishwasher, regardless of whether it's on the floor or in a high cabinet. Vario Hinge smoothly lifts the furniture front above the plinth and base.



SILENCE

'Silence on demand' whenever you wish for peace and calm select this option via the Home Connect app. On activation the cycle will pause for 30 minutes. You have the flexibility to restart the cycle at anytime if you wish, after 30 minutes the programme will resume.



EXTRA SPEED

Depending on the selected programme you can reduce the running time of your dishwasher's programme to up to 66%. Make more of your quality time and enjoy optimum cleaning and drying results - while Extra Speed takes care of the load up to three times faster.



1 HOUR 65°

No need to stack your dinner or party dishes for hours, simply load the dishwasher again. This function cleans and dries dishes in only 60 minutes. Spend more quality time with family and friends while enjoying food and tales using your favourite tableware.



HEAT EXCHANGER

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



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.



EMOTION LIGHT

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



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.



EXTRA SHINE

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 improved.



POWER ZONE

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

EXTRA HYGIENE

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



10-YEAR, ANTI-RUST WARRANTY

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

*Please note this programme does not sterilise.

FULLY INTEGRATED DISHWASHERS

Tough on pots and pans, gentle on glassware and crockery

Our fully integrated dishwashers are full of hidden talents and features such as Wi-Fi connectivity, Time Light, Vario Hinge, Aqua Stop and Door Open Assist. Zeolith® works with naturally-occurring minerals to dry your cookware and Chef 70° is a brilliant function to get rid of stubborn pan stains after a hard night's cooking. Time Light projects the cycle's remaining time left onto the floor for added convenience. Features like our Flex 2 Baskets and Flex Cutlery Drawers make our fully integrated dishwashers as adaptable as possible.



S189YCX01E

Fully Integrated Dishwasher (60cm)

N 90



DESIGN/PERFORMANCE



| APPLIANCE TYPE | COLLECTION | MODEL NO. |
|---|---|-----------|
| Control Panel | Grey | |
| Height (cm) / Hinge Type | 81.5 / Fixed | |
| Design Features | | |
| Drying system | Zeolith / Open Dry | |
| Home Connect WiFi connectivity | ● | |
| Control panel type | Touch control + TFT | |
| Basket description | Flex 2 | |
| Flex Cutlery Drawer (3rd loading level) | ● | |
| Status indicator | Time Light (White) | |
| Door open assist | ● | |
| Glass care technology | ● | |
| Anti-slip protection and stemware support upper basket | ● | |
| Adjustable upper basket | Rack Matic 3-stage | |
| Number of flip tines in upper / lower basket | 6 / 6 | |
| Cup shelves upper / lower baskets | 2 / 2 | |
| Cutlery holder lower basket | | |
| Largest loadable dish upper / lower basket (cm) | 21 / 31 | |
| Load / Aqua sensor | ● | |
| Real-time clock | ● | |
| Start delay time max hours | 24 | |
| Emotion light (interior lighting) | ● | |
| End of cycle indicator | Acoustic | |
| Salt / Rinse aid light indicator | ●/● | |
| Self cleaning filter system | ● | |
| Flood protection system | AquaStop | |
| Safety features | Door lock | |
| PROGRAMMES / FUNCTIONS | | |
| List of programmes | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Express 45 °C, Glass 40 °C, Silence 50 °C, Favourite, Easy Clean | |
| Additional special options | Remote Start, Extra Shine, Power Zone, Extra Hygiene, Extra Speed | |
| TECHNICAL SPECIFICATIONS | | |
| Reference programme for measurements | Eco 50 °C | |
| Energy efficiency class ¹ | | |
| Energy ² / water ³ : kWh / litres | 65 / 9.5 | |
| Load capacity (place settings) | 14 | |
| Programme duration ⁴ : h:min | 3:55 | |
| Noise level: dB (A) re 1 pW | 43 | |
| Noise efficiency class | B | |
| Noise level (silence programme): dB (A) re 1 pW | 41 | |
| Length of electrical supply cord (cm) | 175 | |
| Length inlet / outlet hose (cm) | 165 / 190 | |
| Maximum height for installation (mm) | 875 | |
| Maximum height adjustability feet (mm) | 60 | |
| Maximum width for installation (mm) | 600 | |
| Height of the product (mm) | 815 | |
| Width / Depth of the product (mm) | 598 / 550 | |
| Net weight / Gross weight (kg) | 44 / 46 | |
| Water softener ⁵ | ● | |
| Maximum accepted water hardness (*DH) | 50 | |
| Maximum temperature for water intake (°C) | 60 | |
| Interior cavity | Stainless steel | |
| Included accessories | Steam protection plate | |

| 60CM FULLY INTEGRATED | | | | |
|---|---|---|--|---|
| N 90 | N 70 | N 70 | N 50 | N 50 |
| S189YCX01E | S187ZCX43G | S187ECX23G | S295HCX26G | S195HCX26G |
| Grey | Grey | Grey | Stainless steel | Stainless steel |
| 81.5 / Fixed | 81.5 / Fixed | 81.5 / Fixed | 86.5 / Vario Hinge | 81.5 / Vario Hinge |
| Zeolith / Open Dry | Zeolith | Heat exchanger / Open Dry | Heat exchanger | Heat exchanger |
| ● | ● | ● | ● | ● |
| Touch control + TFT | Touch control + LED | Touch control + LED | Push buttons + LED | Push buttons + LED |
| Flex 2 | Flex 2 | Flex 2 | Flex 2 | Flex 2 |
| ● | ● | ● | ● | ● |
| Time Light (White) | Time Light (White) | Time Light (White) | Gap Illumination (White) | Gap Illumination (White) |
| ● | ● | ● | ● | ● |
| ● | ● | ● | ● | ● |
| ● | ● | ● | ● | ● |
| ● | ● | ● | ● | ● |
| Rack Matic 3-stage | Rack Matic 3-stage | Rack Matic 3-stage | Rack Matic 3-stage | Rack Matic 3-stage |
| 6 / 6 | 6 / 6 | 6 / 6 | 6 / 6 | 6 / 6 |
| 2 / 2 | 2 / 2 | 2 / 2 | 2 / 2 | 2 / 2 |
| 21 / 31 | 21 / 31 | 21 / 31 | 23 / 34 | 21 / 31 |
| ● | ● | ● | ● | ● |
| 24 | 24 | 24 | 24 | 24 |
| ● | ● | ● | ● | ● |
| Acoustic | Acoustic | Acoustic | Acoustic | Acoustic |
| ●/● | ●/● | ●/● | ●/● | ●/● |
| ● | ● | ● | ● | ● |
| AquaStop | AquaStop | AquaStop | AquaStop | AquaStop |
| Door lock | Door lock | Door lock | Door lock | Door lock |
| Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Express 45 °C, Glass 40 °C, Silence 50 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Express 45 °C, Glass 40 °C, Silence 50 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Express 45 °C, Glass 40 °C, Silence 50 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Glass 40 °C, Favourite, Easy Clean ¹ | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Glass 40 °C, Favourite, Easy Clean |
| Remote Start, Extra Shine, Power Zone, Extra Hygiene, Extra Speed | Remote Start, Extra Shine, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed |
| Eco 50 °C | Eco 50 °C | Eco 50 °C | Eco 50 °C | Eco 50 °C |
| | | | | |
| 65 / 9.5 | 74 / 7.7 | 85 / 9.5 | 85 / 9.5 | 85 / 9.5 |
| 14 | 13 | 14 | 14 | 14 |
| 3:55 | 3:45 | 4:35 | 4:55 | 4:55 |
| 43 | 44 | 42 | 46 | 46 |
| B | B | B | C | C |
| 41 | 42 | 39 | | |
| 175 | 175 | 175 | 175 | 175 |
| 165 / 190 | 165 / 190 | 165 / 190 | 165 / 190 | 165 / 190 |
| 875 | 875 | 875 | 925 | 875 |
| 60 | 60 | 60 | 60 | 60 |
| 600 | 600 | 600 | 600 | 600 |
| 815 | 815 | 815 | 865 | 815 |
| 598 / 550 | 598 / 550 | 598 / 550 | 598 / 550 | 598 / 550 |
| 44 / 46 | 35 / 38 | 42 / 45 | 35 / 38 | 35 / 38 |
| ● | ● | ● | ● | ● |
| 50 | 50 | 50 | 50 | 50 |
| 60 | 60 | 60 | 60 | 60 |
| Stainless steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate |

All of our dishwashers have Aqua Stop water protection, detergent aware, Dosage Assist and a door lock as standard. All NEFF dishwashers are suitable for use with doors from 2.5kg-8.5kg apart from SlimLine S875HKX20G (2.5kg to 7.5kg) and VarioHinge models S195HCX26G and S295HCX26G (4.5kg to 11.0kg) if the correct door springs are installed.

¹ Yes, model has this feature
² On an energy-efficiency class scale from A to G
³ Energy consumption in kWh/100 operating cycles (using Eco programme)
⁴ Water consumption in litres/operating cycle (using Eco programme)
⁵ Duration of Eco programme
⁶ We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmo/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to 3/4" screwed joint.
 Data valid in this table as of April 2021. Subject to modification without prior notice.

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 are WiFi enabled, and offer flexibility to customise settings to your needs. Speed up your cycle at anytime or save your favourite programme and option combination with a single touch. The informative Info Light 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 Flex Cutlery Drawer make your dishwasher as adaptable as possible.

S155HCX27G

Fully Integrated Dishwasher (60cm)

N 50



Backlit buttons

Flex Cutlery Drawer



Time Light

| APPLIANCE TYPE |
|---|
| COLLECTION |
| MODEL NO. |
| Control Panel |
| Height (cm) / Hinge Type |
| Design Features |
| Drying system |
| Home Connect WiFi connectivity |
| Control panel type |
| Basket description |
| Flex Cutlery Drawer (3rd loading level) |
| Status indicator |
| Door open assist |
| Glass care technology |
| Anti-slip protection and stemware support upper basket |
| Adjustable upper basket |
| Number of flip tines in upper / lower basket |
| Cup shelves upper / lower baskets |
| Cutlery holder lower basket |
| Largest loadable dish upper / lower basket (cm) |
| Load / Aqua sensor |
| Real-time clock |
| Start delay time max hours |
| Emotion light (interior lighting) |
| End of cycle indicator |
| Salt / Rinse aid light indicator |
| Self cleaning filter system |
| Flood protection system |
| Safety features |
| PROGRAMMES / FUNCTIONS |
| List of programmes |
| Additional special options |
| TECHNICAL SPECIFICATIONS |
| Reference programme for measurements |
| Energy efficiency class ¹ |
| Energy ² / water ³ : kWh / litres |
| Load capacity (place settings) |
| Programme duration ⁴ : h:min |
| Noise level: dB (A) re 1 pW |
| Noise efficiency class |
| Noise level (silence programme): dB (A) re 1 pW |
| Length of electrical supply cord (cm) |
| Length inlet / outlet hose (cm) |
| Maximum height for installation (mm) |
| Maximum height adjustability feet (mm) |
| Maximum width for installation (mm) |
| Height of the product (mm) |
| Width / Depth of the product (mm) |
| Net weight / Gross weight (kg) |
| Water softener ⁵ |
| Maximum accepted water hardness (*DH) |
| Maximum temperature for water intake (°C) |
| Interior cavity |
| Included accessories |



| 60CM FULLY INTEGRATED | | | | | |
|---|---|---|--|--|---|
| N 50 | N 50 | N 50 | N 30 | N 30 | N 30 |
| S155HCX27G | S155HAX27G | S155HVX15G | S153HCX02G | S153HAX02G | S153ITX05G |
| Stainless steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| 81.5 / Fixed | 81.5 / Fixed | 81.5 / Fixed | 81.5 / Fixed | 81.5 / Fixed | 81.5 / Fixed |
| Heat exchanger | Heat exchanger | Heat exchanger | Heat exchanger | Heat exchanger | Inherent heat |
| ● | ● | ● | ● | ● | ● |
| Push buttons + LED | Push buttons + LED | Push buttons + LED | Toggle control + LED | Toggle control + LED | Toggle control + LED |
| Flex 2 | Flex 2 | Flex II | Flex 1 | Flex 1 | Flex 1 |
| ● | ● | ● | ● | ● | ● |
| Time Light (White) | Time Light (White) | Info Light (Red) | Info Light (Red) | Info Light (Red) | Info Light (Red) |
| ● | ● | ● | ● | ● | ● |
| ● | ● | ● | ● | ● | ● |
| ● | ● | ● | ● | ● | ● |
| Rack Matic 3-stage | Rack Matic 3-stage | Rack Matic 3-stage | Rack Matic 3-stage | Rack Matic 3-stage | Height adjustable top basket |
| 6 / 6 | 6 / 6 | 2 / 4 | 2 / 2 | 2 / 2 | - / 2 |
| 2 / 2 | 2 / 2 | 2 / - | 2 / 2 | 2 / - | ● |
| ● | ● | ● | ● | ● | ● |
| 21 / 31 | 27 / 31 | 21 / 31 | 21 / 31 | 27 / 31 | 27 / 31 |
| ● | ● | ● | ● | ● | ● |
| 24 | 24 | 24 | 9 | 9 | 9 |
| Acoustic | Acoustic | Acoustic | Acoustic | Acoustic | Acoustic |
| ● / ● | ● / ● | ● / ● | ● / ● | ● / ● | ● / ● |
| ● | ● | ● | ● | ● | ● |
| AquaStop | AquaStop | AquaStop | AquaStop | AquaStop | AquaStop |
| Door lock | Door lock | Door lock | Door lock | Door lock | Door lock |
| Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Glass 40 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Glass 40 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Glass 40 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Favourite, Easy Clean | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, 1h 65 °C, Favourite, Easy Clean |
| Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed | Remote Start, Extra Dry, Power Zone, Extra Speed |
| Eco 50 °C | Eco 50 °C | Eco 50 °C | Eco 50 °C | Eco 50 °C | Eco 50 °C |
| | | | | | |
| 85 / 9.5 | 84 / 9.5 | 94 / 9.5 | 85 / 9.5 | 84 / 9.5 | 92 / 10.5 |
| 14 | 13 | 13 | 14 | 13 | 12 |
| 4:55 | 4:55 | 3:45 | 4:55 | 4:55 | 4:30 |
| 46 | 46 | 46 | 48 | 48 | 48 |
| C | C | C | C | C | C |
| 175 | 175 | 175 | 175 | 175 | 175 |
| 165 / 190 | 165 / 190 | 165 / 190 | 165 / 190 | 165 / 190 | 165 / 190 |
| 875 | 875 | 875 | 875 | 875 | 875 |
| 60 | 60 | 60 | 60 | 60 | 60 |
| 600 | 600 | 600 | 600 | 600 | 600 |
| 815 | 815 | 815 | 815 | 815 | 815 |
| 598 / 550 | 598 / 550 | 598 / 550 | 598 / 550 | 598 / 550 | 598 / 550 |
| 35 / 38 | 35 / 38 | 35 / 38 | 44 / 46 | 44 / 46 | 35 / 38 |
| ● | ● | ● | ● | ● | ● |
| 50 | 50 | 50 | 50 | 50 | 50 |
| 60 | 60 | 60 | 60 | 60 | 60 |
| Stainless steel | Stainless steel | Stainless steel / Polinox | Stainless steel | Stainless steel | Stainless steel / Polinox |
| Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate | Large item spray head, including Steam protection plate |

DESIGN/PERFORMANCE



All of our dishwashers have Aqua Stop water protection, detergent aware, Dosage Assist and a door lock as standard. All NEFF dishwashers are suitable for use with doors from 2.5kg-8.5kg apart from SlimLine S875HX20G (2.5kg to 7.5kg) and VarioHinge models S195HCX26G and S295HCX26G (4.5kg to 11.0kg) if the correct door springs are installed.

- Yes, model has this feature
- ¹ On an energy-efficiency class scale from A to G
- ² Energy consumption in kWh/100 operating cycles (using Eco programme)
- ³ Water consumption in litres/operating cycle (using Eco programme)
- ⁴ Duration of Eco programme

⁵ We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmol/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to 3/4" screwed joint. Data valid in this table as of April 2021. Subject to modification without prior notice.

SEMI-INTEGRATED DISHWASHERS

Flexible solutions for your bulkiest cookware

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



S145ITS04G

Semi-Integrated Dishwasher (60cm)

N 50



| APPLIANCE TYPE | |
|---|---|
| COLLECTION | N 50 |
| MODEL NO. | S145ITS04G |
| Control Panel | Stainless steel |
| Height (cm) / Hinge Type | 81.5 / Fixed |
| Design Features | Inherent heat |
| Drying system | ● |
| Home Connect WiFi connectivity | Push buttons + LED |
| Control panel type | Flex I |
| Basket description | ● |
| Flex Cutlery Drawer (3rd loading level) | ● |
| Status indicator | ● |
| Door open assist | ● |
| Glass care technology | ● |
| Anti-slip protection and stemware support upper basket | ● |
| Adjustable upper basket | Height adjustable top basket |
| Number of flip tines in upper / lower basket | - / 2 |
| Cup shelves upper / lower baskets | ● |
| Cutlery holder lower basket | ● |
| Largest loadable dish upper / lower basket (cm) | 27 / 31 |
| Load / Aqua sensor | ● |
| Real-time clock | ● |
| Start delay time max hours | 24 |
| Emotion light (interior lighting) | ● |
| End of cycle indicator | ● |
| Salt / Rinse aid light indicator | ● / ● |
| Self cleaning filter system | ● |
| Flood protection system | AquaStop |
| Safety features | Control panel lock, door lock |
| PROGRAMMES / FUNCTIONS | |
| List of programmes | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, 1h 65 °C, Favourite, Easy Clean |
| Additional special options | Remote Start, Extra Dry, Power Zone, Extra Speed |
| TECHNICAL SPECIFICATIONS | |
| Reference programme for measurements | Eco 50 °C |
| Energy efficiency class ¹ | A |
| Energy ² / water ³ : kWh / litres | 92 / 10.5 |
| Load capacity (place settings) | 12 |
| Programme duration ⁴ : h:min | 4:30 |
| Noise level: dB (A) re 1 pW | 48 |
| Noise efficiency class | C |
| Noise level (silence programme): dB (A) re 1 pW | 175 |
| Length of electrical supply cord (cm) | 165 / 190 |
| Length inlet / outlet hose (cm) | 875 |
| Maximum height for installation (mm) | 60 |
| Maximum height adjustability feet (mm) | 600 |
| Maximum width for installation (mm) | 815 |
| Height of the product (mm) | 598 / 573 |
| Width / Depth of the product (mm) | 33 / 35 |
| Net weight / Gross weight (kg) | ● |
| Water softener ⁵ | 50 |
| Maximum accepted water hardness (*DH) | 60 |
| Maximum temperature for water intake (°C) | Stainless steel / Polinox |
| Interior cavity | Large item spray head, including Steam protection plate |
| Included accessories | |

| 60CM SEMI-INTEGRATED | |
|---|---|
| COLLECTION | N 50 |
| MODEL NO. | S145ITS04G |
| Control Panel | Stainless steel |
| Height (cm) / Hinge Type | 81.5 / Fixed |
| Design Features | Inherent heat |
| Drying system | ● |
| Home Connect WiFi connectivity | Push buttons + LED |
| Control panel type | Flex I |
| Basket description | ● |
| Flex Cutlery Drawer (3rd loading level) | ● |
| Status indicator | ● |
| Door open assist | ● |
| Glass care technology | ● |
| Anti-slip protection and stemware support upper basket | ● |
| Adjustable upper basket | Height adjustable top basket |
| Number of flip tines in upper / lower basket | - / 2 |
| Cup shelves upper / lower baskets | ● |
| Cutlery holder lower basket | ● |
| Largest loadable dish upper / lower basket (cm) | 27 / 31 |
| Load / Aqua sensor | ● |
| Real-time clock | ● |
| Start delay time max hours | 24 |
| Emotion light (interior lighting) | ● |
| End of cycle indicator | ● |
| Salt / Rinse aid light indicator | ● / ● |
| Self cleaning filter system | ● |
| Flood protection system | AquaStop |
| Safety features | Control panel lock, door lock |
| PROGRAMMES / FUNCTIONS | |
| List of programmes | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, 1h 65 °C, Favourite, Easy Clean |
| Additional special options | Remote Start, Extra Dry, Power Zone, Extra Speed |
| TECHNICAL SPECIFICATIONS | |
| Reference programme for measurements | Eco 50 °C |
| Energy efficiency class ¹ | A |
| Energy ² / water ³ : kWh / litres | 92 / 10.5 |
| Load capacity (place settings) | 12 |
| Programme duration ⁴ : h:min | 4:30 |
| Noise level: dB (A) re 1 pW | 48 |
| Noise efficiency class | C |
| Noise level (silence programme): dB (A) re 1 pW | 175 |
| Length of electrical supply cord (cm) | 165 / 190 |
| Length inlet / outlet hose (cm) | 875 |
| Maximum height for installation (mm) | 60 |
| Maximum height adjustability feet (mm) | 600 |
| Maximum width for installation (mm) | 815 |
| Height of the product (mm) | 598 / 573 |
| Width / Depth of the product (mm) | 33 / 35 |
| Net weight / Gross weight (kg) | ● |
| Water softener ⁵ | 50 |
| Maximum accepted water hardness (*DH) | 60 |
| Maximum temperature for water intake (°C) | Stainless steel / Polinox |
| Interior cavity | Large item spray head, including Steam protection plate |
| Included accessories | |



DESIGN/PERFORMANCE



All of our dishwashers have Aqua Stop water protection, detergent aware, Dosage Assist and a door lock as standard. All NEFF dishwashers are suitable for use with doors from 2.5kg-8.5kg apart from SlimLine S875HKX20G (2.5kg to 7.5kg) and VarioHinge models S195HCX26G and S295HCX26G (4.5kg to 11.0kg) if the correct door springs are installed.

• Yes, model has this feature
¹ On an energy-efficiency class scale from A to G
² Energy consumption in kWh/100 operating cycles (using Eco programme)
³ Water consumption in litres/operating cycle (using Eco programme)
⁴ Duration of Eco programme
⁵ We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmol/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to 3/4" screwed joint. Data valid in this table as of April 2021. Subject to modification without prior notice.

THE NEFF OVEN COLLECTION

HOBES

VENTILATION

REFRIGERATION

DISHWASHING

LAUNDRY

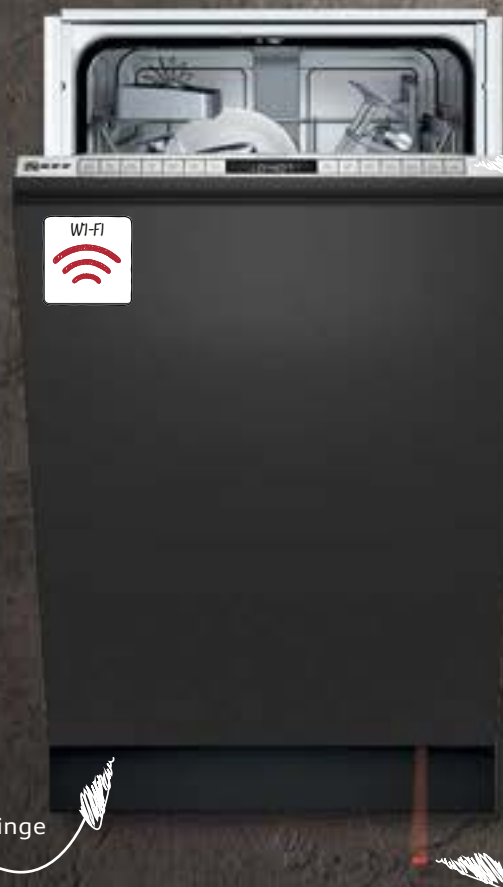
SLIMLINE DISHWASHER

Now every kitchen can benefit from a dishwasher

Our SlimLine dishwasher is 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°, Extra Speed, Info Light and Vario Hinge, a smaller dishwasher doesn't mean you have to sacrifice performance.

S875HKX20G
SlimLine Dishwasher (45cm)

N 50



Backlit buttons

Vario Hinge

Info Light

DESIGN/PERFORMANCE



* Yes, model has this feature
¹ On an energy-efficiency class scale from A to G
² Energy consumption in kWh/100 operating cycles (using Eco programme)
³ Water consumption in litres/operating cycle (using Eco programme)
⁴ Duration of Eco programme
⁵ We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmol/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to 3/4" screwed joint.
 Data valid in this table as of April 2021. Subject to modification without prior notice.

All of our dishwashers have Aqua Stop water protection, detergent aware, Dosage Assist and a door lock as standard. All NEFF dishwashers are suitable for use with doors from 2.5kg-8.5kg apart from SlimLine S875HKX20G (2.5kg to 7.5kg) and VarioHinge models S195HCX26G and S295HCX26G (4.5kg to 11.0kg) if the correct door springs are installed.

| APPLIANCE TYPE | |
|---|--|
| COLLECTION | |
| MODEL NO. | |
| Control Panel | |
| Height (cm) / Hinge Type | |
| Design Features | |
| Drying system | |
| Home Connect WiFi connectivity | |
| Control panel type | |
| Basket description | |
| Flex Cutlery Drawer (3rd loading level) | |
| Status indicator | |
| Door open assist | |
| Glass care technology | |
| Anti-slip protection and stemware support upper basket | |
| Adjustable upper basket | |
| Number of flip tines in upper / lower basket | |
| Cup shelves upper / lower baskets | |
| Cutlery holder lower basket | |
| Largest loadable dish upper / lower basket (cm) | |
| Load / Aqua sensor | |
| Real-time clock | |
| Start delay time max hours | |
| Emotion light (interior lighting) | |
| End of cycle indicator | |
| Salt / Rinse aid light indicator | |
| Self cleaning filter system | |
| Flood protection system | |
| Safety features | |
| PROGRAMMES / FUNCTIONS | |
| List of programmes | |
| Additional special options | |
| TECHNICAL SPECIFICATIONS | |
| Reference programme for measurements | |
| Energy efficiency class ¹ | |
| Energy ² / water ³ : kWh / litres | |
| Load capacity (place settings) | |
| Programme duration ⁴ : h:min | |
| Noise level: dB (A) re 1 pW | |
| Noise efficiency class | |
| Noise level (silence programme): dB (A) re 1 pW | |
| Length of electrical supply cord (cm) | |
| Length inlet / outlet hose (cm) | |
| Maximum height for installation (mm) | |
| Maximum height adjustability feet (mm) | |
| Maximum width for installation (mm) | |
| Height of the product (mm) | |
| Width / Depth of the product (mm) | |
| Net weight / Gross weight (kg) | |
| Water softener ⁵ | |
| Maximum accepted water hardness (*DH) | |
| Maximum temperature for water intake (°C) | |
| Interior cavity | |
| Included accessories | |

| 45CM FULLY INTEGRATED | |
|---|---|
| COLLECTION | N 50 |
| MODEL NO. | S875HKX20G |
| Control Panel | Stainless steel |
| Height (cm) / Hinge Type | 81.5 / Vario Hinge |
| Design Features | |
| Drying system | Heat exchanger |
| Control panel type | Push buttons + LED |
| Basket description | Flex 1 |
| Flex Cutlery Drawer (3rd loading level) | |
| Status indicator | Info Light (red) |
| Door open assist | |
| Glass care technology | |
| Anti-slip protection and stemware support upper basket | |
| Adjustable upper basket | Height adjustable top basket |
| Number of flip tines in upper / lower basket | - / 2 |
| Cup shelves upper / lower baskets | 2 / - |
| Cutlery holder lower basket | |
| Largest loadable dish upper / lower basket (cm) | 27 / 31 |
| Load / Aqua sensor | |
| Real-time clock | |
| Start delay time max hours | 24 |
| Emotion light (interior lighting) | |
| End of cycle indicator | Acoustic |
| Salt / Rinse aid light indicator | ● / ● |
| Self cleaning filter system | |
| Flood protection system | AquaStop |
| Safety features | Door lock |
| PROGRAMMES / FUNCTIONS | |
| List of programmes | Eco 50 °C, Auto 45-65 °C, Chef 70 °C, Classic 60 °C, Glass 40 °C, Favourite, Easy Clean |
| Additional special options | Remote Start, Extra Dry, Power Zone, Extra Speed |
| TECHNICAL SPECIFICATIONS | |
| Reference programme for measurements | |
| Energy efficiency class ¹ | A |
| Energy ² / water ³ : kWh / litres | 70 / 8.5 |
| Load capacity (place settings) | 9 |
| Programme duration ⁴ : h:min | 3:40 |
| Noise level: dB (A) re 1 pW | 46 |
| Noise efficiency class | C |
| Noise level (silence programme): dB (A) re 1 pW | |
| Length of electrical supply cord (cm) | 175 |
| Length inlet / outlet hose (cm) | 165 / 205 |
| Maximum height for installation (mm) | 875 |
| Maximum height adjustability feet (mm) | 60 |
| Maximum width for installation (mm) | 450 |
| Height of the product (mm) | 815 |
| Width / Depth of the product (mm) | 448 / 550 |
| Net weight / Gross weight (kg) | 28 / 30 |
| Water softener ⁵ | |
| Maximum accepted water hardness (*DH) | 50 |
| Maximum temperature for water intake (°C) | 60 |
| Interior cavity | Stainless steel |
| Included accessories | Large item spray head, including Steam protection plate |



THE NEFF OVEN COLLECTION

HOBS

VENTILATION

REFRIGERATION

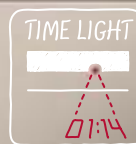
DISHWASHING

LAUNDRY

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 washing machines are 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).

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

The time remaining of the wash cycle is clearly projected on to any floor surface. So you don't have to open the door to see when your washing will be finished. Perfect for open plan kitchens. Featured on model W544BX1GB.

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.

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 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.

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

INTEGRATED LAUNDRY



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

Built-in Washing Machine



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.

DESIGN/PERFORMANCE



| MODEL NO. | W544BX1GB | W543BX1GB |
|--|------------------------------------|-----------------|
| | WASHING MACHINE | WASHING MACHINE |
| KEY FEATURES | | |
| Time Light | • | • |
| SpeedPerfect | • | • |
| Reload function | • | • |
| Targeted stain removal | • | • |
| Reduced noise wash | • | • |
| ADDITIONAL FEATURES | | |
| Time delay | h 24 | 24 |
| Control panel lock | • | • |
| Water protection system | Aqua Stop | Aqua Stop |
| PROGRAMMES / FUNCTIONS | | |
| Cottons | • | • |
| Eco 40-60 | • | • |
| Easy-care programme | • | • |
| Wool programme | • | • |
| Super Quick 15 / 30' | • | • |
| Mixed load | • | • |
| Shirts | • | • |
| Stain removal | Tomatoes Red Wine Butter/Oil | |
| Delicates / Silk | • | • |
| Rinse | • | • |
| Spin / Drain | • | • |
| Drum Clean | • | • |
| OPTIONS | | |
| Pre-wash | • | • |
| Extra rinse | • | • |
| Variable temperature / Variable spin | •/• | • |
| PERFORMANCE / TECHNICAL INFORMATION | | |
| Energy efficiency class ¹ | A G C | A G C |
| Load capacity | kg 1-8 | 1-8 |
| Energy ² / Water ³ | kWh / litres 62 / 45 | 62 / 45 |
| Programme duration ⁴ | h:mm 3:16 | 3:16 |
| Maximum spin speed ⁵ | rpm 1400 | 1400 |
| Spin efficiency class | B | B |
| Noise level | dB(A) re 1 pW 66 | 66 |
| Noise emission class | A | A |
| Dimensions of the product | mm 818 x 596 x 544 | 818 x 596 x 544 |
| h x w x d (inc.hinge and 19mm door) | (574) | (574) |
| Door opening angle | 130° | 130° |
| Depth with open door 90° | mm 956 | 956 |
| Height adjustability | mm 12 | 12 |
| Length of electrical supply cord | cm 210 | 210 |
| Length of supply hose / drain hose | cm 220 / 220 | 220 / 220 |
| Door hinge (porthole) | Left-hand | Left-hand |

| MODEL NO. | V6540X2GB | V6320X2GB |
|--|-----------------------|-----------------|
| | WASHER DRYER | WASHER DRYER |
| KEY FEATURES | | |
| Electronic control dial | • | • |
| Time selection options | • | • |
| Sensor controlled drying | • | • |
| ADDITIONAL FEATURES | | |
| Time delay | h 24 | 19 |
| Control panel lock | • | • |
| Water protection system | Aqua Stop | Aqua Secure |
| STANDARD PROGRAMMES | | |
| Cottons | • | • |
| Eco 40-60 | • | • |
| Easy-care programme | • | • |
| Wool programme | • | • |
| Delicates / Silk | • | • |
| Intensive dry | • | • |
| Gentle dry | • | • |
| ADDITIONAL PROGRAMMES | | |
| Super Quick 15' | • | • |
| Reduced noise wash | • | • |
| Sportswear | • | • |
| Mixed load | • | • |
| Fluff removal programme | • | • |
| OPTIONS | | |
| Flexi Time | • | • |
| Intensive | • | • |
| Pre-wash | • | • |
| Extra rinse | • | • |
| Less ironing | • | • |
| Variable temperature | • | • |
| Variable spin speed | • | • |
| PERFORMANCE / TECHNICAL INFORMATION | | |
| Energy efficiency class washing and drying ¹ | A G E | A G E |
| Energy efficiency class washing ² | A G E | A G E |
| Energy ³ / Water ⁴ washing and drying | kWh / litres 266 / 68 | 266 / 68 |
| Energy ³ / Water ⁴ washing | kWh / litres 77 / 44 | 77 / 44 |
| Load capacity washing and drying / washing | kg 1-4 / 1-7 | 1-4 / 1-7 |
| Programme duration ⁷ washing and drying / washing | h:mm 5:30 / 2:50 | 5:30 / 2:50 |
| Spin efficiency class | B | B |
| Spin speed ⁸ | rpm 1400 | 1400 |
| Noise level | dB(A) re 1 pW 72 | 72 |
| Noise emission class | A | A |
| Dimensions of the product | mm 820 x 595 x 560 | 820 x 595 x 560 |
| h x w x d (inc.hinge and 20mm door) | (584) | (584) |
| Door opening angle | 95° | 95° |
| Depth with open door 90° | mm 960 | 960 |
| Height adjustability | mm 15 | 15 |
| Length of electrical supply cord | cm 220 | 220 |
| Length of supply hose / drain hose | cm 200 / 200 | 200 / 200 |
| Door hinge (porthole) | Left-hand | Left-hand |

Not all options and programmes are shown, this is a guide, please refer to the website for more details. ¹On an energy-efficiency class scale from A to G. ²Energy consumption in kWh/100 complete operating cycles (using Eco 40-60 programme). ³Water consumption in litres/complete operating cycle (using Eco 40-60 programme). ⁴Water consumption in litres/wash cycle (using Eco 40-60 programme). ⁵Energy consumption in kWh/100 wash cycles (using Eco 40-60 programme). ⁶Water consumption in litres/wash cycle (using Eco 40-60 programme). ⁷Duration of Eco 40-60 programme, complete operating cycle/wash cycle. ⁸The specified value is rounded.

Not all options and programmes are shown, this is a guide, please refer to the website for more details. ¹On an energy-efficiency class scale from A to G. ²Energy consumption in kWh/100 operating cycles (using Eco 40-60 programme). ³Water consumption in litres/operating cycle (using Eco 40-60 programme). ⁴Duration of Eco 40-60 programme. ⁵The specified value is rounded.

FREESTANDING LAUNDRY



Designed with utility rooms in mind

FREESTANDING WASHING MACHINES



W946UX0GB Freestanding Washing Machine



| MODEL NO. | W7460X5GB WASHING MACHINE | W946UX0GB WASHING MACHINE |
|--|------------------------------|------------------------------|
| KEY FEATURES | | |
| i-DOS detergent dosing system | | • |
| EcoSilence Drive | • | • |
| EcoBar / EcoBar + | • | • |
| SpeedPerfect | • | • |
| AntiVibraton design | • | • |
| Reload facility | • | • |
| ADDITIONAL FEATURES | | |
| Time delay | h 24 | 24 |
| Control panel lock | • | • |
| Water protection system | Multiple Water protection | Multiple Water protection |
| PROGRAMMES / FUNCTIONS | | |
| Eco 40-60 | | • |
| Cottons | • | • |
| Super Quick 15 / 30' | • | • |
| Easy-care programme | • | • |
| Wool programme | • | • |
| Delicates / Silk | • | • |
| Sportswear | • | • |
| AllergyPlus | • | • |
| Dark wash | • | • |
| Mixed load | • | • |
| Shirts and blouses | • | • |
| Reduced ironing | • | • |
| AquaPlus / Extra Rinse | • | • |
| Pre Wash | • | • |
| Variable temperature / Variable spin | • | • |
| Drum Clean | • | • |
| PERFORMANCE / TECHNICAL INFORMATION | | |
| Energy efficiency class ¹ | A G C | A G C |
| Load capacity | kg 1 - 9 | 1 - 9 |
| Energy ² / Water ³ | kWh/L 66 / 44 | 66 / 44 |
| Programme duration ⁴ | h:mm 3:37 | 3:37 |
| Maximum spin speed ⁵ | rpm 1400 | 1400 |
| Spin efficiency class | B | B |
| Noise level | dB(A) re 1 pW 72 | 72 |
| Noise emission class | A | A |
| Dimensions of the product | mm 848 x 598 x 590 (632) | 845 x 598 x 590 (633) |
| Door opening angle | cm 171° | 171° |

DESIGN/PERFORMANCE



W7460X5GB Freestanding Washing Machine



DESIGN/PERFORMANCE



FREESTANDING WASHER DRYER & FREESTANDING CONDENSER TUMBLE DRYER



VNA341U8GB Freestanding Washer Dryer



DESIGN/PERFORMANCE



R8580X3GB Freestanding Tumble Dryer



DESIGN/PERFORMANCE

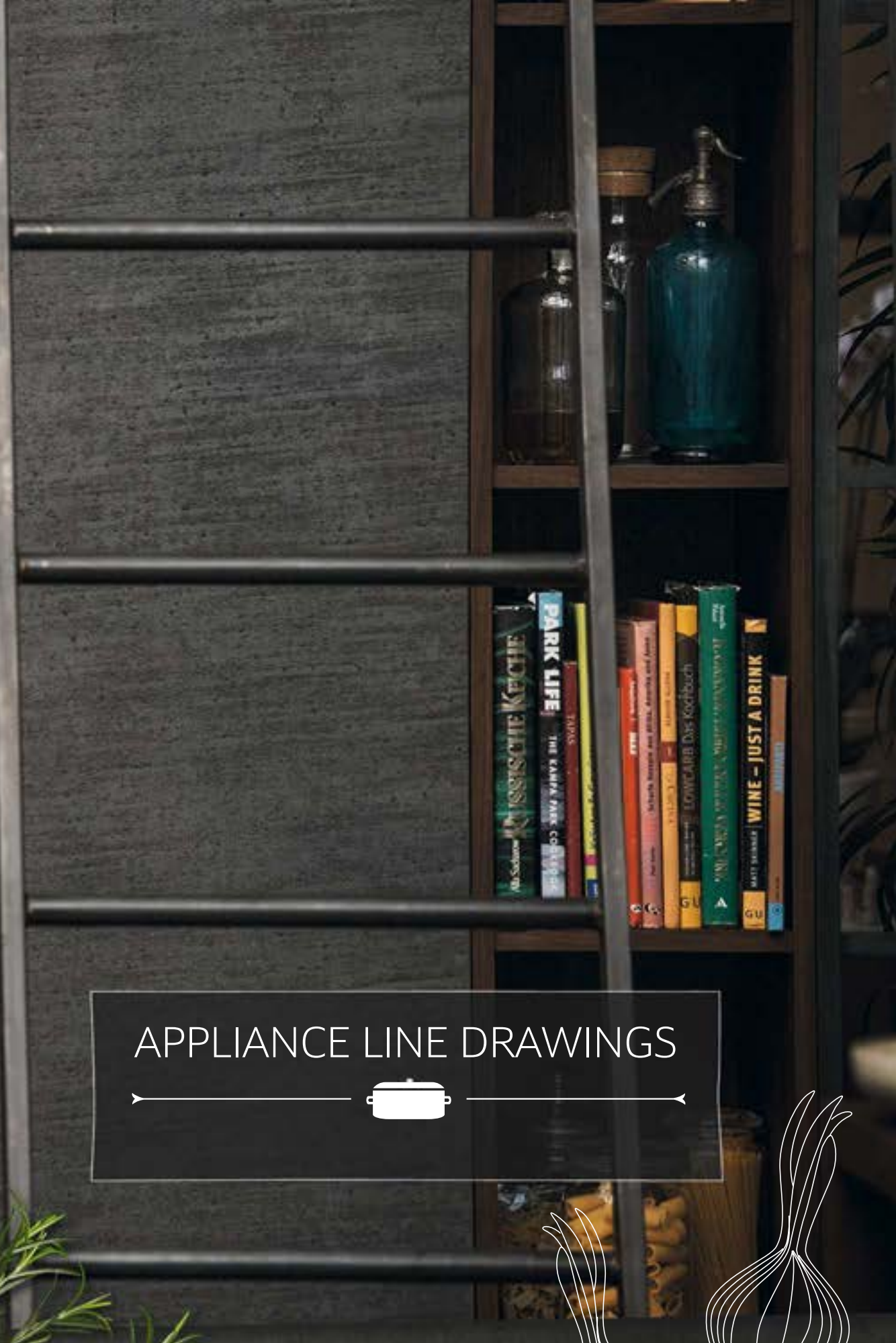


| MODEL NO. | VNA341U8GB WASHER DRYER | R8580X3GB TUMBLE DRYER |
|--|----------------------------|---------------------------|
| KEY FEATURES | | |
| AutoDry - Sensor Drying | • | • |
| Anti Vibration design | • | • |
| Anti Crease cycle | mins 120 | 120 |
| Reload facility | • | • |
| ADDITIONAL FEATURES | | |
| Time delay | h 24 | • |
| Control panel lock | • | • |
| Interior drum light | • | • |
| Water protection system | Aqua Secure | • |
| PROGRAMMES / FUNCTIONS | | |
| Eco 40-60 | • | • |
| Cottons | • | • |
| Refresh | • | • |
| Easy-care programme | • | • |
| Mixed load | • | • |
| Delicates / Silk | • | • |
| Wool programme | • | • |
| Red wine | • | • |
| Rapid 15' / Wash & Dry 60' | • | • |
| Intensive Dry | • | • |
| Gentle Dry | • | • |
| My time Dry | • | • |
| Prewash | • | • |
| Easy Iron | • | • |
| SpeedPerfect | • | • |
| Variable temperature / Variable spin | • | • |
| Sportswear | • | • |
| AllergyPlus | • | • |
| Shirts 15' | • | • |
| Rapid 40' | • | • |
| Down | • | • |
| Timed programme - Warm | • | • |
| Timed programme - Cold | • | • |
| Reduced ironing | • | • |
| PERFORMANCE / TECHNICAL INFORMATION | | |
| Energy efficiency class washing and drying ¹ | A G E | A G E |
| Energy efficiency class washing ² | A G C | A G C |
| Energy efficiency class drying | | B |
| Energy ³ / Water ⁴ washing and drying | kWh/L 313 / 70 | |
| Energy ⁵ / Water ⁶ washing | kWh/L 63 / 41 | |
| Load capacity washing and drying / washing | kg 1 - 5 / 1 - 8 | |
| Programme duration ⁷ washing and drying / washing | h:mm 7:30 / 3:32 | |
| Spin efficiency class | B | |
| Spin speed ⁸ | rpm 1400 | |
| Capacity cotton | kg 9 | |
| Ambient temperature range | °C 5-35°C | |
| Noise level | dB(A) re 1 pW 70 | 65 |
| Noise efficiency class | A | |
| Dimensions of the product | mm 848 x 598 x 590 (635) | 842 x 598 x 599 (652) |
| Depth with door open 90° | mm 1073 | 1091 |
| Door opening angle | 165° | 175° |
| Door hinge position | Left-hand | Right-hand |

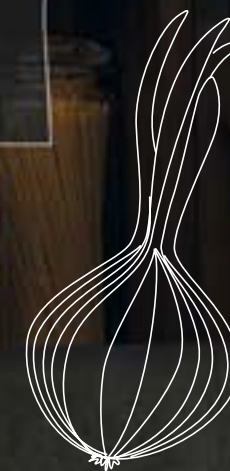
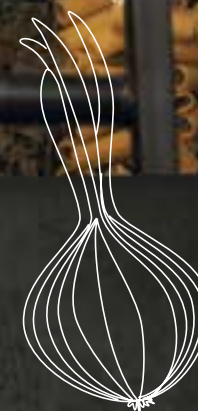
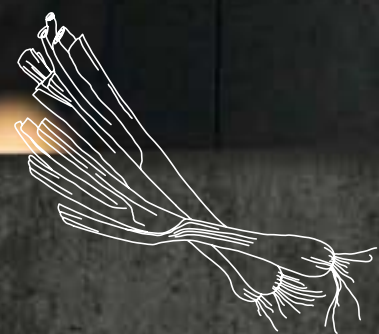
Not all options and programmes are shown, this is a guide, please refer to the website for more details. ¹On an energy-efficiency class scale from A to G. ²Energy consumption in kWh/100 operating cycles (using Eco 40-60 programme). ³Energy consumption in kWh/100 wash cycles (using Eco 40-60 programme). ⁴Water consumption in litres/complete operating cycle (using Eco 40-60 programme). ⁵Energy consumption in kWh/100 wash cycles (using Eco 40-60 programme). ⁶Water consumption in litres/wash cycle (using Eco 40-60 programme). ⁷Duration of Eco 40-60 programme, complete operating cycle/wash cycle. ⁸The specified value is rounded.

VNA341U8GB - ¹On an energy-efficiency class scale from A to G. ²Energy consumption in kWh/100 complete operating cycles (using Eco 40-60 programme). ³Energy consumption in kWh/100 wash cycles (using Eco 40-60 programme). ⁴Water consumption in litres/complete operating cycle (using Eco 40-60 programme). ⁵Energy consumption in kWh/100 wash cycles (using Eco 40-60 programme). ⁶Water consumption in litres/wash cycle (using Eco 40-60 programme). ⁷Duration of Eco 40-60 programme, complete operating cycle/wash cycle. ⁸The specified value is rounded.

R8580X3GB - 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.

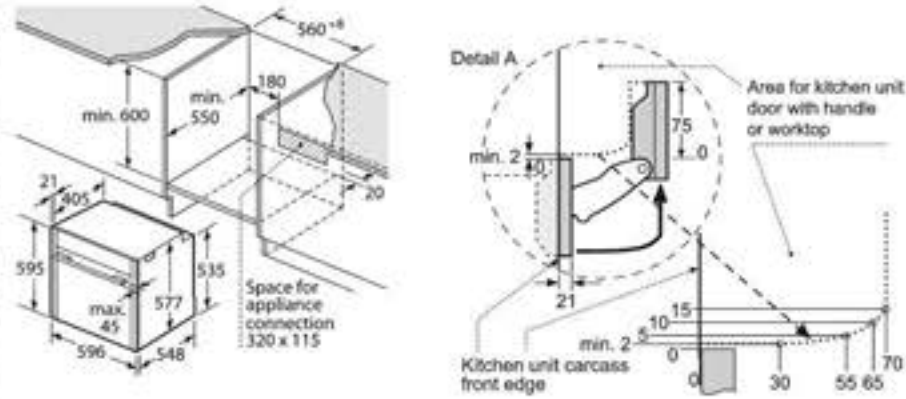


APPLIANCE LINE DRAWINGS



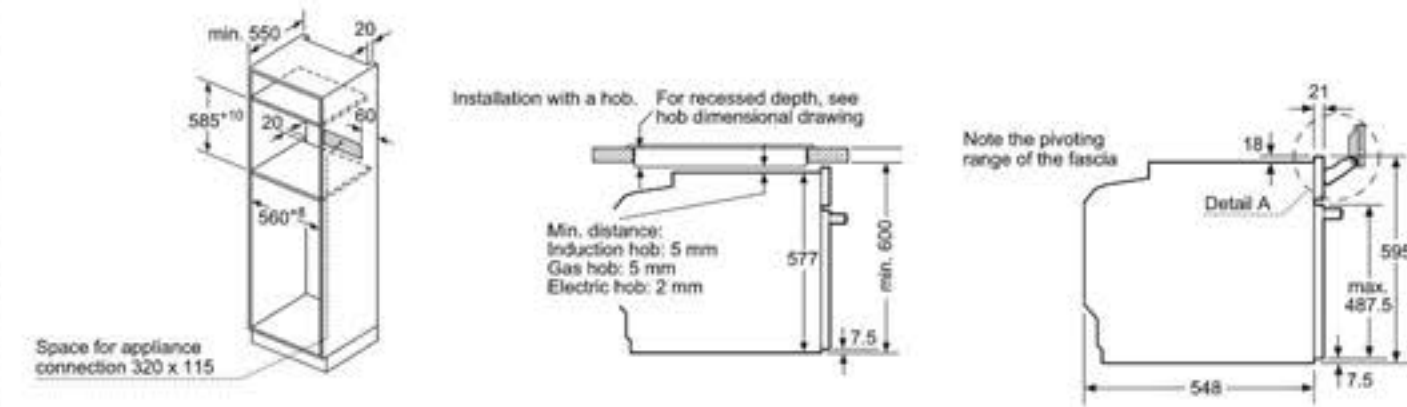
SLIDE&HIDE® PYROLYTIC OVENS WITH VARIO STEAM

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.

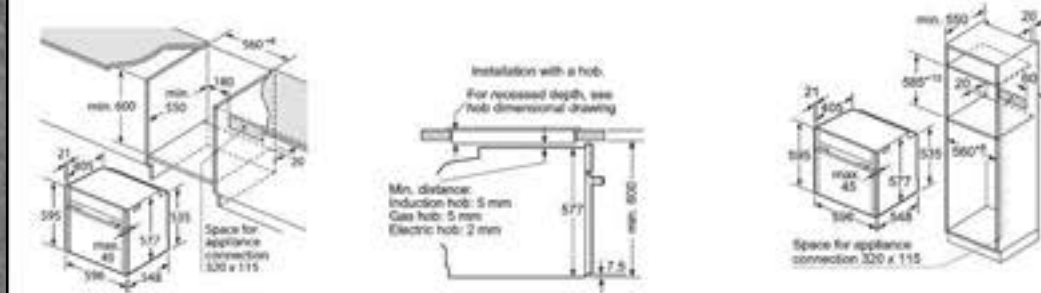


| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 37 mm | 38 mm |
| Full surface Induction hob | 47 mm | 48 mm |
| Gas hob | 30 mm | 38 mm |
| Electric hob | 27 mm | 30 mm |

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 WITH ADDED CLEANING

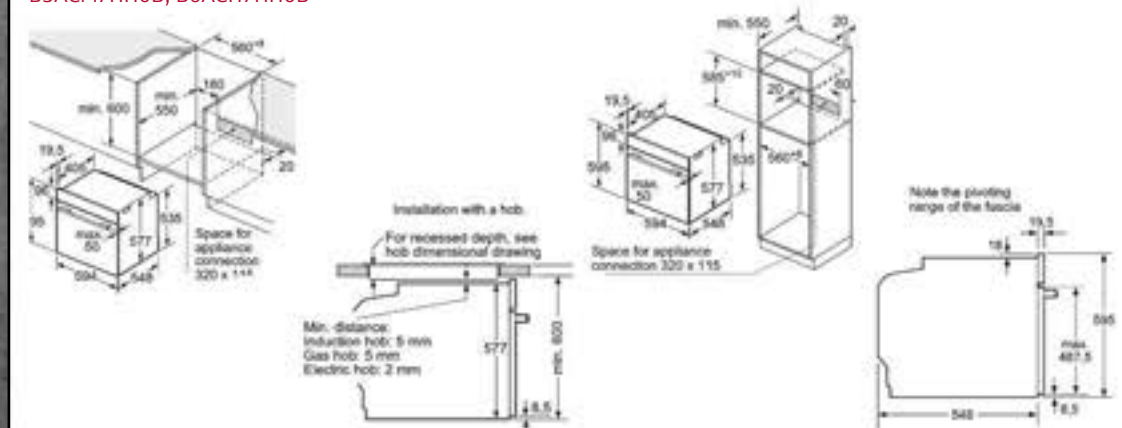
B58CT68H0B, B57CR22N0B



| 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 account.

B5ACM7HH0B, B6ACH7HH0B

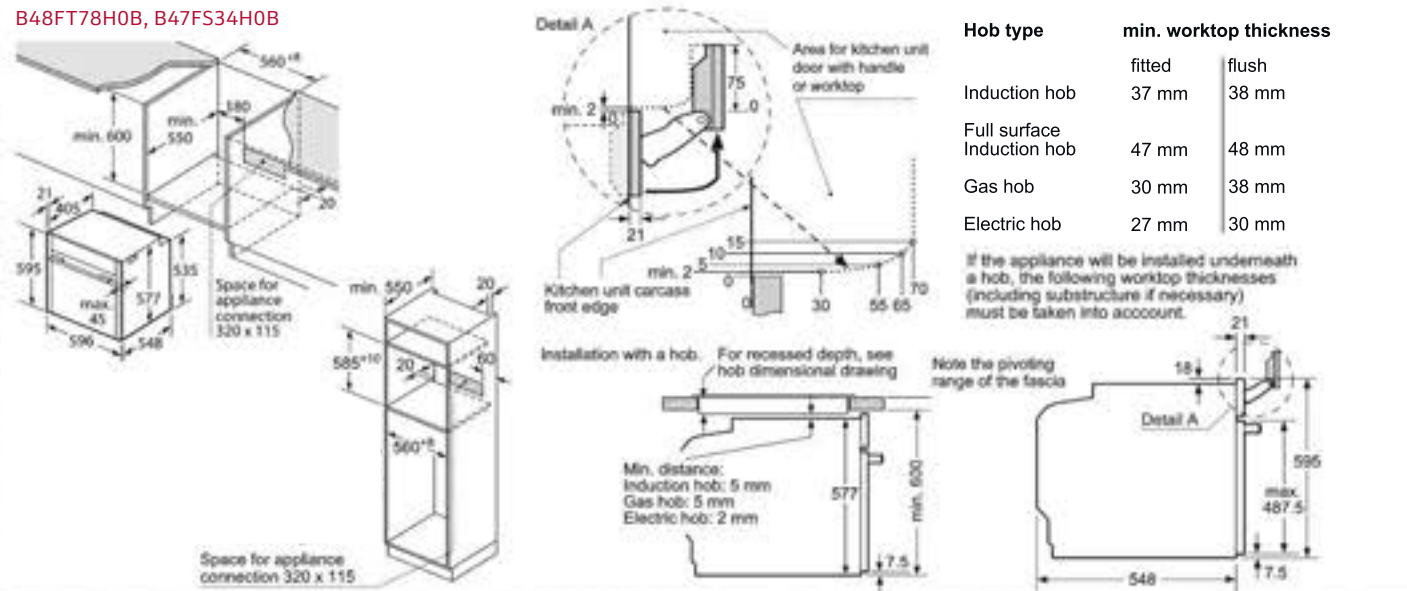


| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 37 mm | 38 mm |
| Full surface Induction hob | 47 mm | 48 mm |
| Gas hob | 30 mm | 38 mm |
| Electric hob | 27 mm | 30 mm |

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

B48FT78H0B, B47FS34H0B

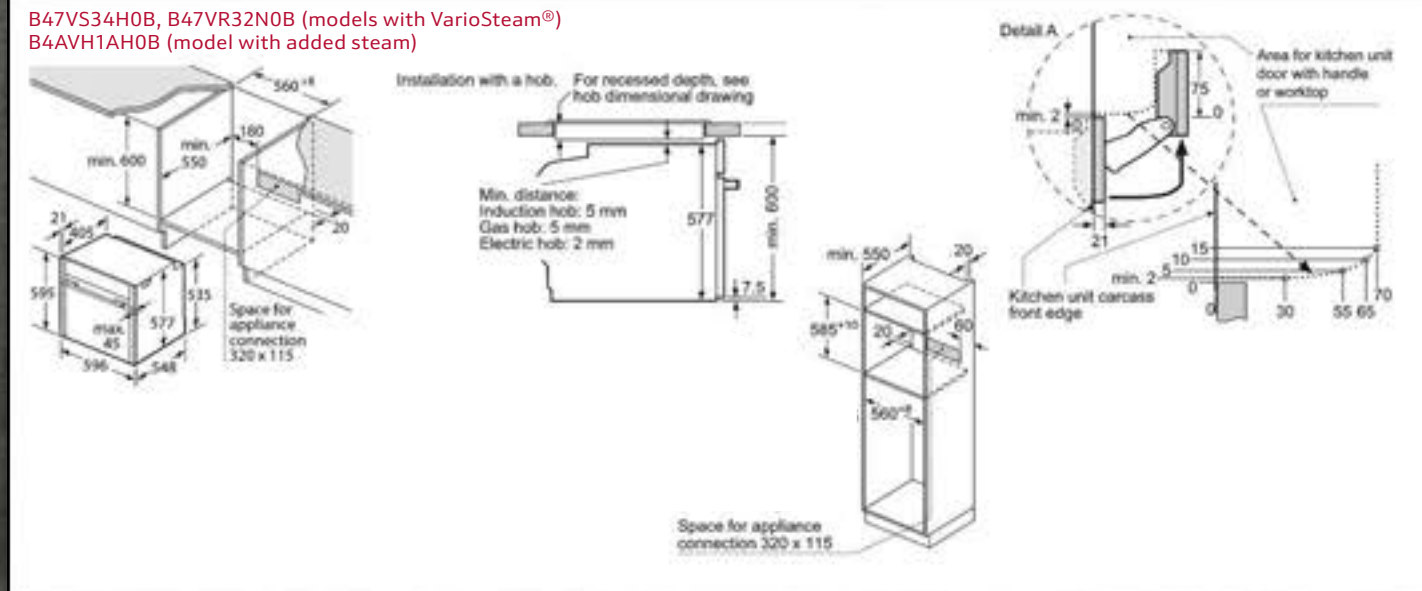


| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 37 mm | 38 mm |
| Full surface Induction hob | 47 mm | 48 mm |
| Gas hob | 30 mm | 38 mm |
| Electric hob | 27 mm | 30 mm |

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 VARIO STEAM®

B47VS34H0B, B47VR32N0B (models with VarioSteam®)
B4AVH1AH0B (model 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

B47CS34N0B, B47CR32N0B

| 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 working thicknesses (including substructure if necessary) must be taken into account.

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 working thicknesses (including substructure if necessary) must be taken into account.

SLIDE&HIDE® PYROLYTIC OVENS

B27CR22N1B, B57CS24H0B, B5ACH7AH0B

| 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 working thicknesses (including substructure if necessary) must be taken into account.

B2ACH7HH0B

| 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 working thicknesses (including substructure if necessary) must be taken into account.



SINGLE OVENS

B17CR32N1B

Technical drawings for B17CR32N1B oven showing dimensions and installation details. The drawings include a perspective view of the oven with dimensions: min. 600, min. 550, 180, 560*8, 21, 405, 595, max. 45, 577, 535, 596, 548, and a note for 'Space for appliance connection 320 x 115'. A side view shows min. 550, 20, 585*10, 60, 560*8, and 17.5. A top view shows 21, 180, 550, 20, 55, 65, 70, and 30. A detail view 'Detail A' shows a cross-section of the oven door with dimensions: 75, 1.0, min. 2, 21, 15, 30, 55, 65, 70, and 21. A note indicates 'Area for kitchen unit door with handle or worktop'. A table lists 'Hob type' and 'min. worktop thickness' for fitted and flush installations. A note states: 'If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.' A diagram shows 'Installation with a hob' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 595, max. 487.5, 577, min. 800, 17.5, 548, and 7.5. A note says 'For recessed depth, see hob dimensional drawing'. A side view shows 'Note the pivoting range of the fascia' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 595, max. 487.5, 577, min. 800, 17.5, 548, and 7.5. A note lists 'Min. distance: Induction hob: 5 mm, Gas hob: 5 mm, Electric hob: 2 mm'.

| 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.

Installation with a hob. For recessed depth, see hob dimensional drawing. Note the pivoting range of the fascia.

Min. distance:
Induction hob: 5 mm
Gas hob: 5 mm
Electric hob: 2 mm

B1ACE4HN0B, B1ACE4HW0B

Technical drawings for B1ACE4HN0B, B1ACE4HW0B oven showing dimensions and installation details. The drawings include a perspective view of the oven with dimensions: min. 600, min. 550, 180, 560*8, 19.5, 405, 96, max. 50, 570, 535, 594, 548, and a note for 'Space for appliance connection 320 x 115'. A side view shows min. 550, min. 35, 585*10, min. 20, 60, 560*8, and 17.5. A top view shows 21, 180, 550, 20, 55, 65, 70, and 30. A detail view 'Detail A' shows a cross-section of the oven door with dimensions: 75, 1.0, min. 2, 21, 15, 30, 55, 65, 70, and 21. A note indicates 'Area for kitchen unit door with handle or worktop'. A table lists 'Hob type' and 'min. worktop thickness' for fitted and flush installations. A note states: 'If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.' A diagram shows 'Installation with a hob' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 595, max. 487.5, 570, min. 800, 17.5, 548, and 7.5. A note says 'For recessed depth, see hob dimensional drawing'. A side view shows 'Note the pivoting range of the fascia' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 595, max. 487.5, 570, min. 800, 17.5, 548, and 7.5. A note lists 'Min. distance: Induction hob: 5 mm, Gas hob: 5 mm, Electric hob: 2 mm'.

| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 42 mm | 43 mm |
| Full surface Induction hob | 52 mm | 53 mm |
| 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 account.

Installation with a hob. For recessed depth, see hob dimensional drawing. Note the pivoting range of the fascia.

Min. distance:
Induction hob: 5 mm
Gas hob: 5 mm
Electric hob: 2 mm



COMPACT OVENS WITH FULL STEAM

C18FT56H0B, C17FS32H0B

Technical drawings for C18FT56H0B, C17FS32H0B compact oven showing dimensions and installation details. The drawings include a perspective view of the oven with dimensions: min. 460, min. 550, 180, 560*8, 21, 405, 455, max. 45, 442, 407, 596, 548, and a note for 'Space for appliance connection 320 x 115'. A side view shows min. 550, 35, 450*8, 30, 60, 560*8, and 17.5. A top view shows 21, 180, 550, 20, 55, 65, 70, and 30. A detail view 'Detail A' shows a cross-section of the oven door with dimensions: 75, 1.0, min. 2, 21, 15, 30, 55, 65, 70, and 21. A note indicates 'Area for kitchen unit door with handle or worktop'. A table lists 'Hob type' and 'min. worktop thickness' for fitted and flush installations. A note states: 'If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.' A diagram shows 'Installation with a hob' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 442, min. 460, 7.5, 548, and 7.5. A note says 'For recessed depth, see hob dimensional drawing'. A side view shows 'Note the pivoting range of the fascia' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 442, min. 460, 7.5, 548, and 7.5. A note lists 'Min. distance: Induction hob: 5 mm, Gas hob: 5 mm, Electric hob: 2 mm'.

| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 42 mm | 43 mm |
| Full surface Induction hob | 52 mm | 53 mm |
| 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 account.

Installation with a hob. For recessed depth, see hob dimensional drawing. Note the pivoting range of the fascia.

Min. distance:
Induction hob: 5 mm
Gas hob: 5 mm
Electric hob: 2 mm

COMPACT OVENS

C27CS22H0B

Technical drawings for C27CS22H0B compact oven showing dimensions and installation details. The drawings include a perspective view of the oven with dimensions: min. 460, min. 550, 180, 560*8, 21, 405, 455, max. 45, 442, 407, 596, 548, and a note for 'Space for appliance connection 320 x 115'. A side view shows min. 550, 35, 450*8, 30, 60, 560*8, and 17.5. A top view shows 21, 180, 550, 20, 55, 65, 70, and 30. A detail view 'Detail A' shows a cross-section of the oven door with dimensions: 75, 1.0, min. 2, 21, 15, 30, 55, 65, 70, and 21. A note indicates 'Area for kitchen unit door with handle or worktop'. A table lists 'Hob type' and 'min. worktop thickness' for fitted and flush installations. A note states: 'If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.' A diagram shows 'Installation with a hob' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 442, min. 460, 7.5, 548, and 7.5. A note says 'For recessed depth, see hob dimensional drawing'. A side view shows 'Note the pivoting range of the fascia' with dimensions: 21, 180, 550, 20, 55, 65, 70, 30, 442, min. 460, 7.5, 548, and 7.5. A note lists 'Min. distance: Induction hob: 5 mm, Gas hob: 5 mm, Electric hob: 2 mm'.

| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 42 mm | 43 mm |
| Full surface Induction hob | 52 mm | 53 mm |
| Gas hob | 32 mm | 43 mm |
| Electric hob | 32 mm | 35 mm |

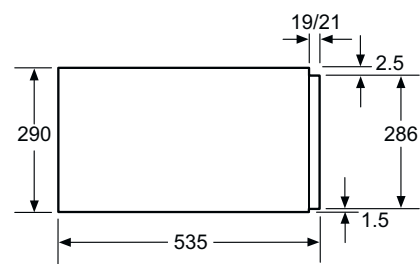
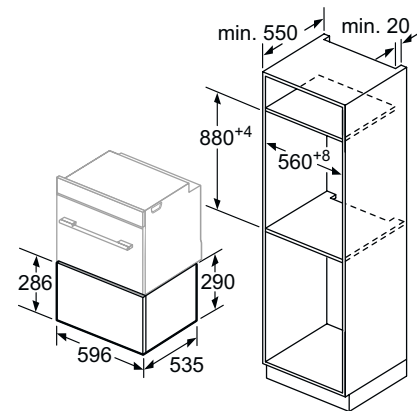
If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

Installation with a hob. For recessed depth, see hob dimensional drawing. Note the pivoting range of the fascia.

Min. distance:
Induction hob: 5 mm
Gas hob: 5 mm
Electric hob: 2 mm

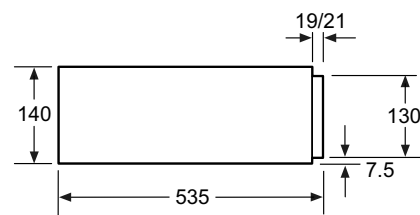
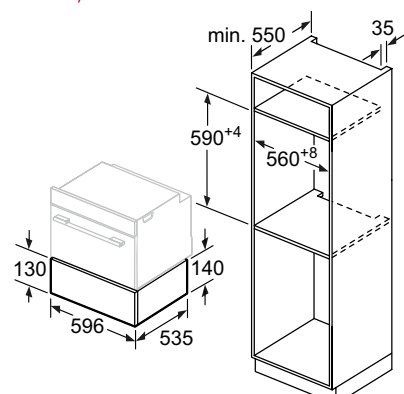
WARMING DRAWERS

N17HH20N0B



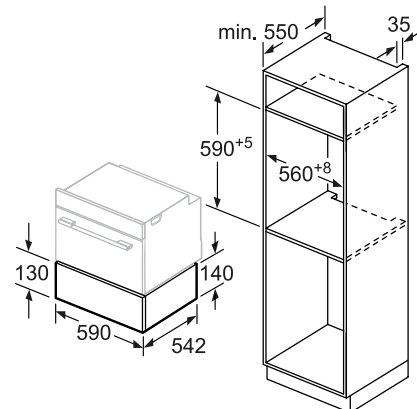
Ovens with an appliance height of 595 mm can be installed above a warming drawer. An intermediate floor is not required.

N17HH10N0B, N17HH11N0B, N17ZH10N0



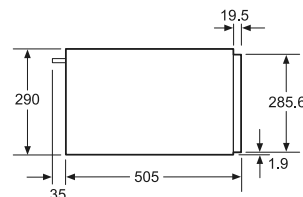
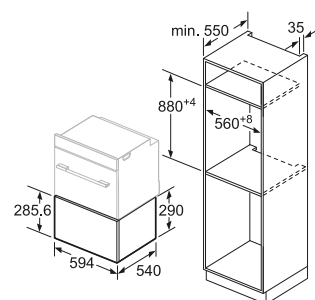
Compact ovens with an appliance height of 455 mm can be installed above a warming drawer. An intermediate floor is not required.

N17XH10N0



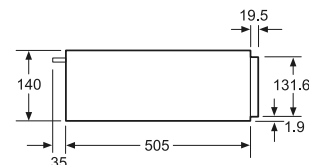
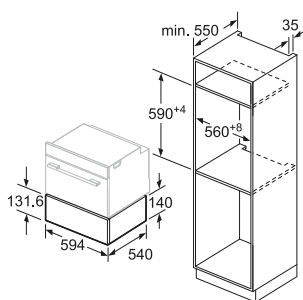
Compact ovens with an appliance height of 455 mm can be installed above a warming drawer. An intermediate floor is not required.

N1AHA02N0B



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

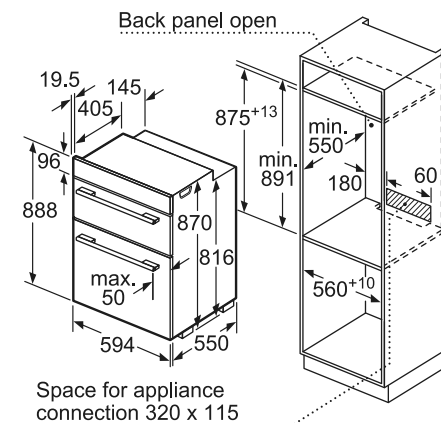
N1AHA01N0B



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

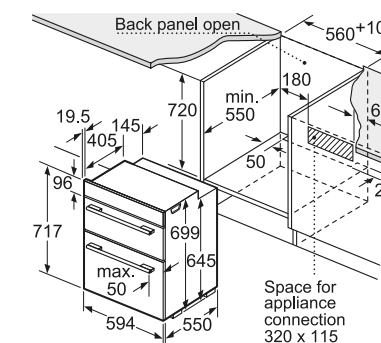
DOUBLE OVENS

U2ACM7HH0B, U1ACI5HN0B, U1ACE5HN0B, U1ACE2HN0B, U1ACE2HW0B



Space for appliance connection 320 x 115

J1ACE4HN0B, J1ACE2HN0B



Space for appliance connection 320 x 115

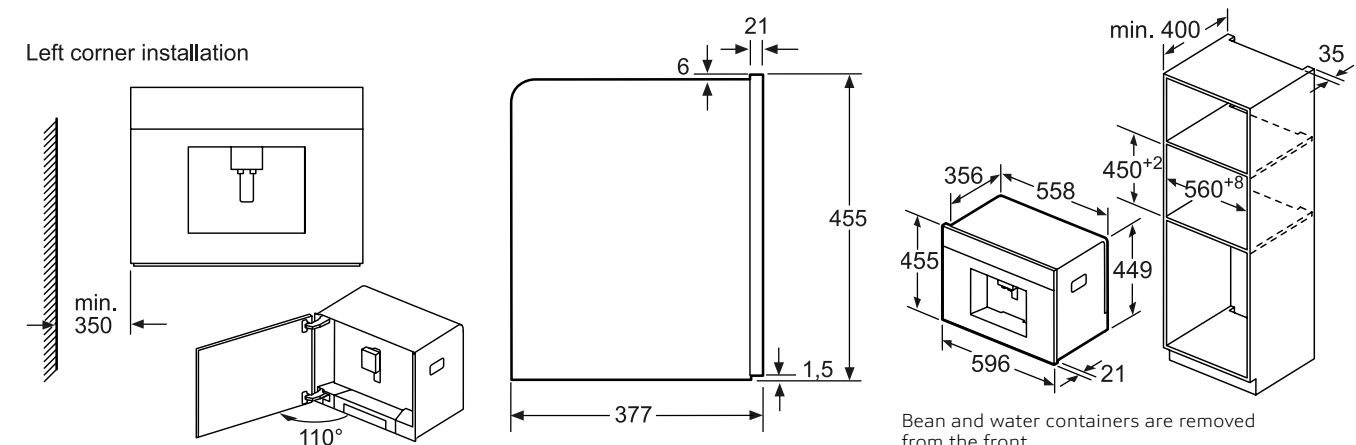
If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

| Hob type | min. worktop thickness | |
|----------------------------|------------------------|-------|
| | fitted | flush |
| Induction hob | 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

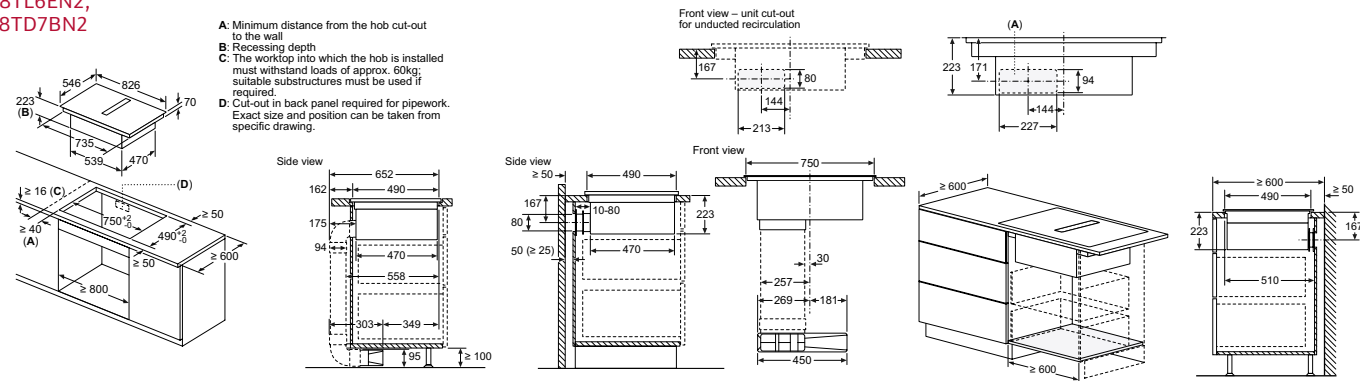


Bean and water containers are removed from the front. Recommended installation height 95-145cm.

VENTING HOBS

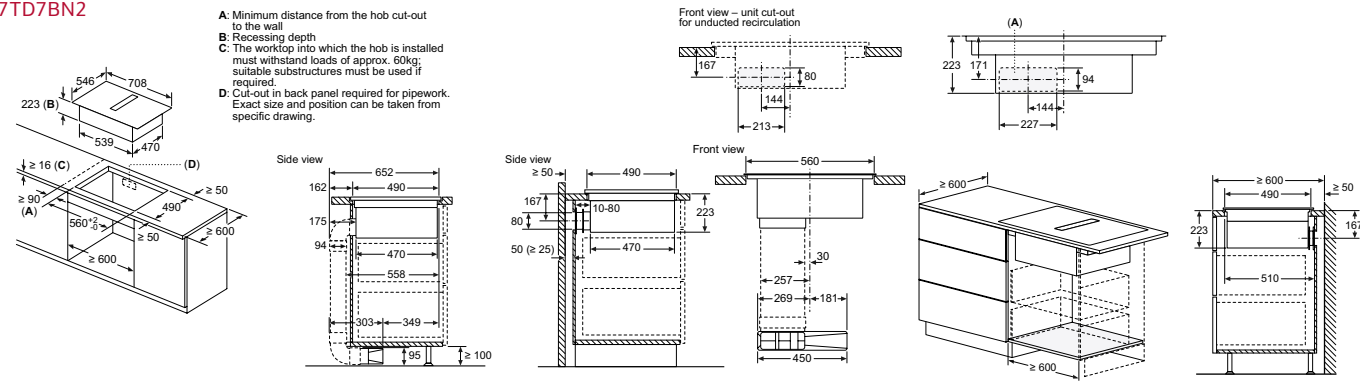
T58TL6EN2, T48TD7BN2

- A: Minimum distance from the hob cut-out to the wall
- B: Recessing depth
- C: The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.
- D: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.



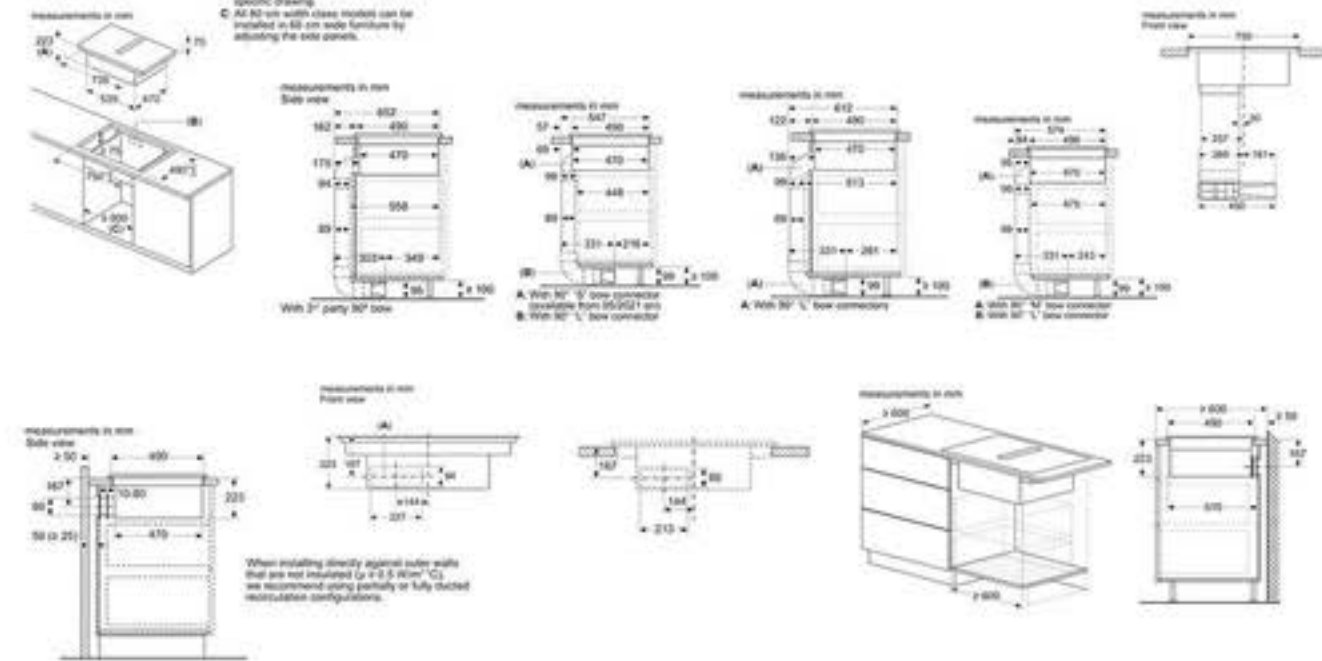
T47TD7BN2

- A: Minimum distance from the hob cut-out to the wall
- B: Recessing depth
- C: The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.
- D: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.



T48CB1AX2

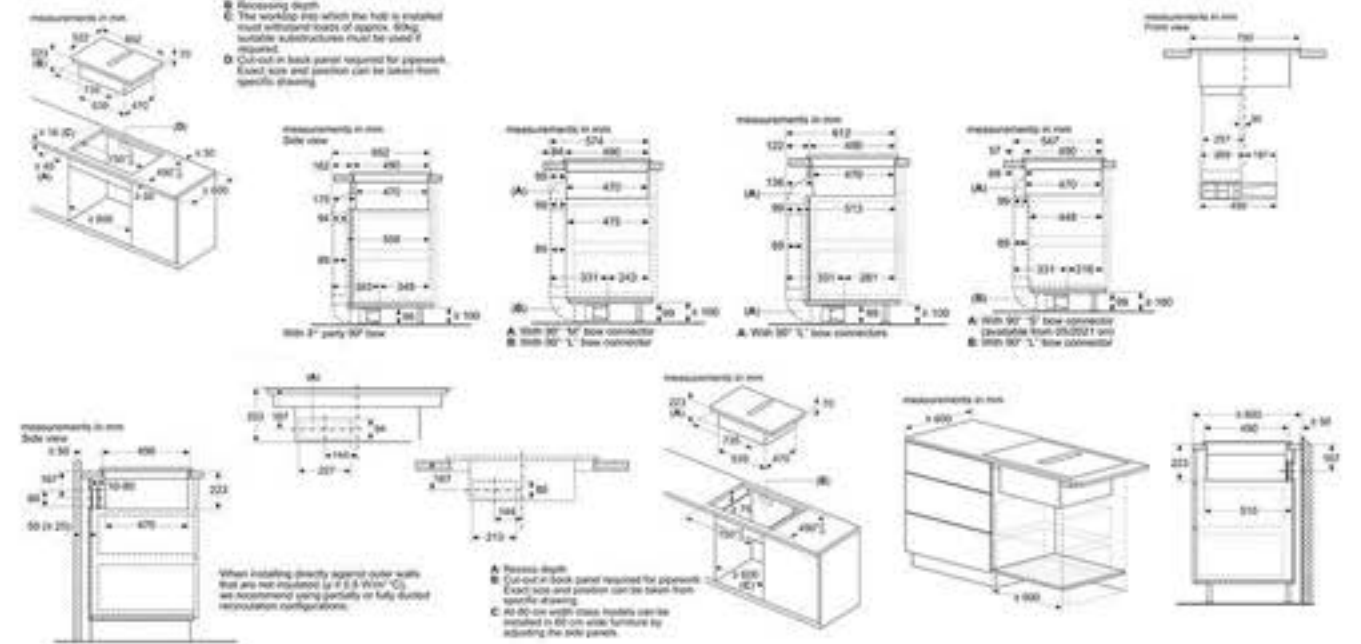
- A: Recessing depth
- B: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.
- C: All 60 cm wide class models can be installed in 60 cm wide furniture by adjusting the side panels.



VENTING HOBS

T46CB4AX2

- A: Minimum distance from the hob cut-out to the wall
- B: Recessing depth
- C: The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.
- D: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.



VENTING HOBS INSTALLATION ACCESSORIES

| DESCRIPTION | UNDUCTED RECIRCULATION | CUSTOMISED PARTLY DUCTED RECIRCULATION | CUSTOMISED FULLY DUCTED RECIRCULATION | DUCTED EXHAUST EXTRACTION |
|---|--|--|--|--|
| Venting hob installation options and requirements | | | | |
| Venting hobs | T58TL6EN2 T48TD7BN2 T47TD7BN2 T48CB1AX2 T46CB4AX2 | T58TL6EN2 T48TD7BN2 T47TD7BN2 T48CB1AX2 T46CB4AX2 | T58TL6EN2 T48TD7BN2 T47TD7BN2 T48CB1AX2 T46CB4AX2 | T58TL6EN2 T48TD7BN2 T47TD7BN2 T48CB1AX2 T46CB4AX2 |
| Required accessory | Z821UD0 | Z821PD0 | Z821PD0 | Z811DU0 |
| Accessory contents | Telescopic 'slider' (self-adhesive, air tight seal) Set of Clean Air Odour Filters (4 in the kit) | 1 x Air diffuser Set of Clean Air Odour Filters (4 in the kit) 1 x Adhesive seal | 1 x Air diffuser Set of Clean Air Odour Filters (4 in the kit) 1 x Adhesive seal | Set of Acoustic noise reducing filters (4 in the kit) 1 x Adhesive seal |
| Additional required accessories (not available from NEFF) | None | Flat ducting elements – to suit flat channel ducting approx 220 x 90mm | Flat ducting elements – to suit flat channel ducting approx 220 x 90mm | Flat ducting elements – to suit flat channel ducting approx 220 x 90mm |

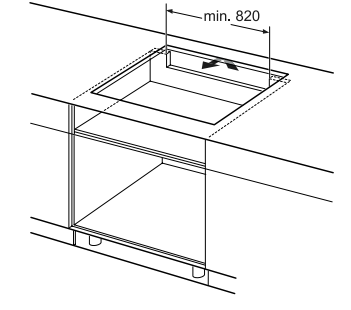
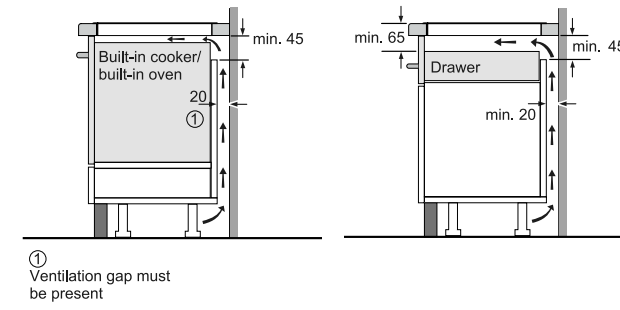
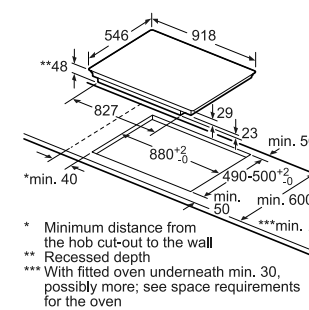
VENTING HOBS DUCTING COMPONENTS

| DESCRIPTION | CODE | MEASUREMENTS (mm) | COMPONENT |
|---|----------|-------------------|-----------|
| Flat channel ducting component, straight length, 100cm long Ducting component outlet size: 222mm x 89mm | Z861SM2 | | |
| Flat channel ducting component, straight length, 50cm long Ducting component outlet size: 222mm x 89mm | Z861SM1 | | |
| Flat channel 90° horizontal bend Ducting component outlet size: 222mm x 89mm | Z861SB1 | | |
| Flat channel 90° vertical bend (large Radius), suitable for 70cm worktop depths Ducting component outlet size: 222mm x 89mm | Z861SB2 | | |
| Flat channel 90° vertical bend (medium Radius), suitable for 65cm worktop depths Ducting component outlet size: 222mm x 89mm | Z861SB3 | | |
| Flat channel 90° vertical bend (short Radius), suitable for 60cm worktop depths Ducting component outlet size: 222mm x 89mm | Z861SB4* | | |
| Connection piece for use between ducting components and bends Ducting component size: 223mm x 90mm | Z861SS1 | | |
| Flexible Connection piece for use between ducting components and bends Ducting component size: 223mm x 90mm | Z861SS2* | | |
| Straight Adaptor / Converter flat to round (Ø 150mm) Ducting component outlet size: 222mm x 89mm | Z861SI0 | | |
| 90° Adaptor / Converter flat to round (Ø 150mm) Ducting component outlet size: 222 mm x 89mm | Z861SI1 | | |

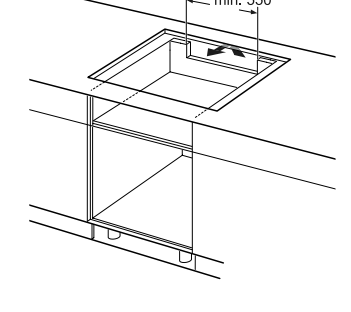
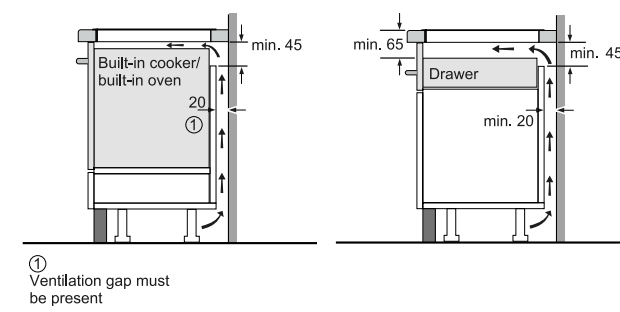
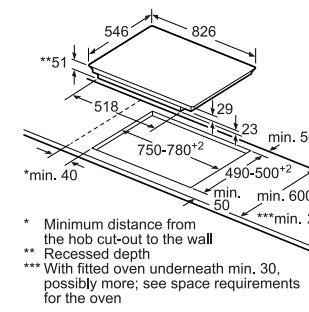
* Planned from April 2021

FLEX INDUCTION HOBS

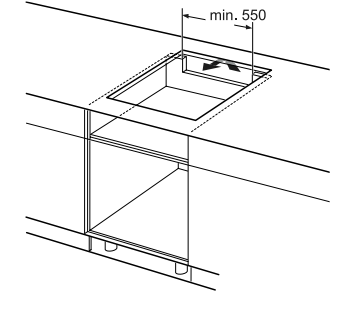
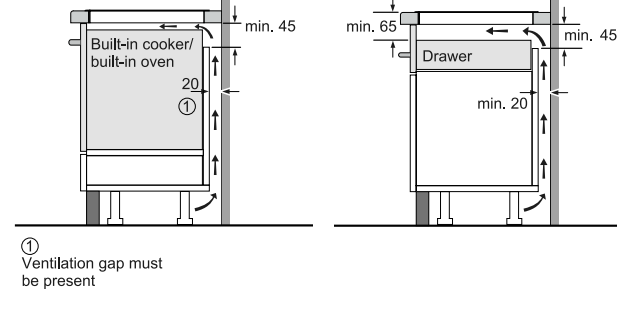
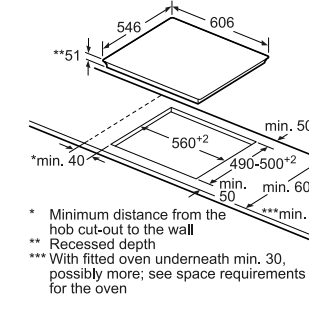
T59TF6RN0, T59TS61N0, T59TS5RN0



T68TF6RN0, T68TS6RN0, T58TT20N0

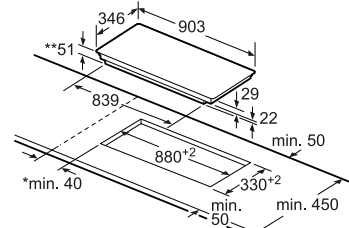


T66TS6RN0, T56TT60N0

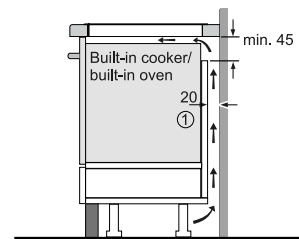


FLEX INDUCTION HOBS

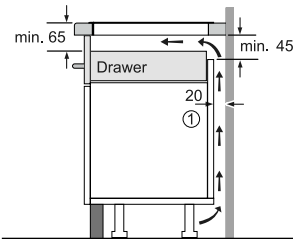
T50FS41X0



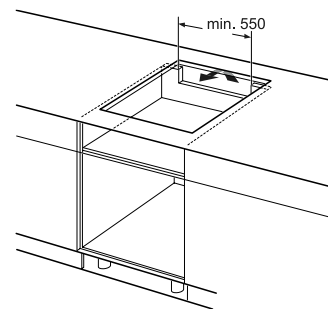
* Minimum distance from the hob cut-out to the wall
 ** Recessed depth
 *** With fitted oven underneath min. 30, possibly more; see space requirements for the oven



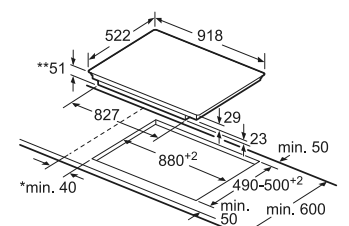
① Ventilation gap must be present



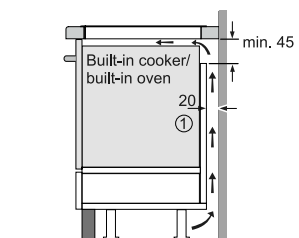
① Ventilation gap must be present



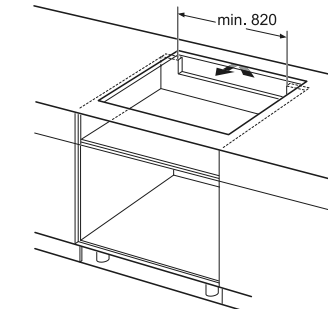
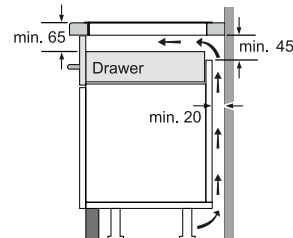
T59FT50X0



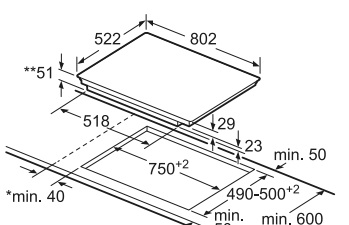
* Minimum distance from the hob cut-out to the wall
 ** Recessed depth
 *** With fitted oven underneath min. 30, possibly more; see space requirements for the oven



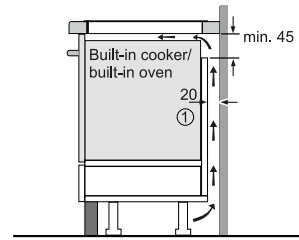
① Ventilation gap must be present



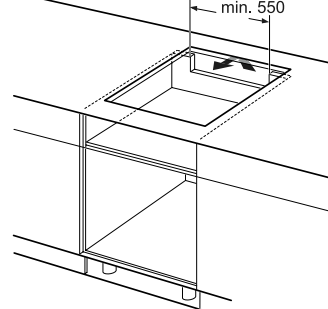
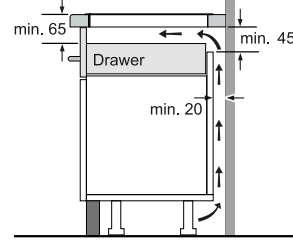
T58FT20X0, T58FD20X0



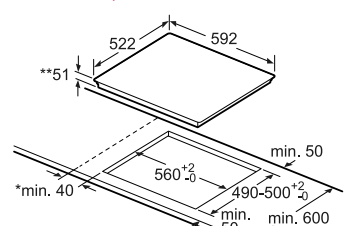
* Minimum distance from the hob cut-out to the wall
 ** Recessed depth
 *** With fitted oven underneath min. 30, possibly more; see space requirements for the oven



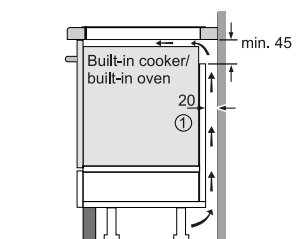
① Ventilation gap must be present



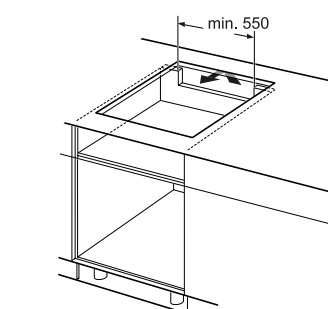
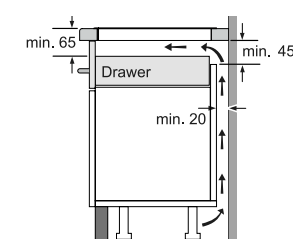
T56FT60X0, T56FD50X0



* 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



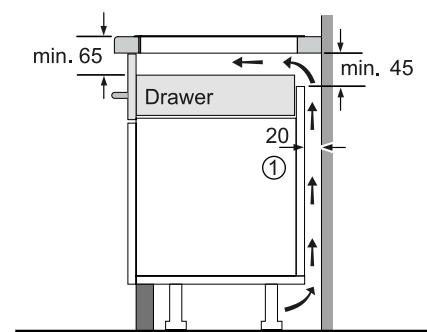
① Ventilation gap must be present



INDUCTION & CERAMIC HOBS

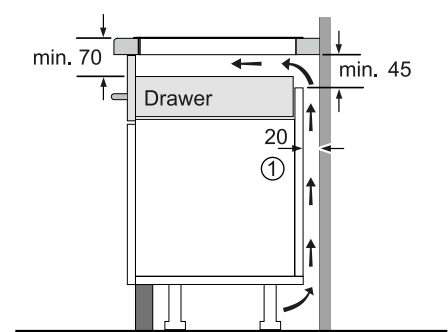
ALL INDUCTION HOBS USE ONE OF THESE LINE DRAWINGS

T48FD23X2
 T46FD53X2
 T36FB40X0
 T36FB41X0G



① Ventilation gap must be present.

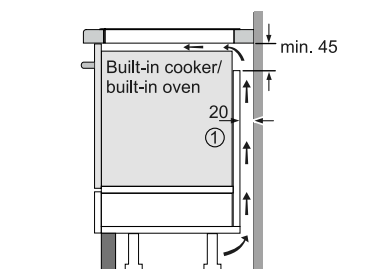
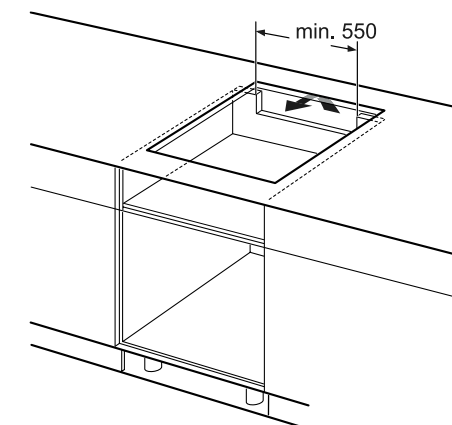
T48PD23X2
 T46PD53X2



① Ventilation gap must be present.

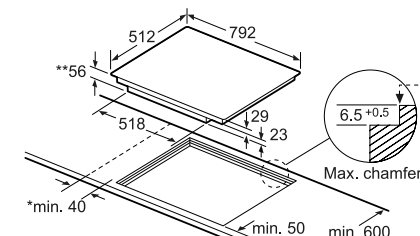
ALL INDUCTION HOBS USE THESE LINE DRAWINGS

T48PD23X2, T46PD53X2, T48FD23X2, T46FD53X2,
 T36FB40X0, T36FB41X0G

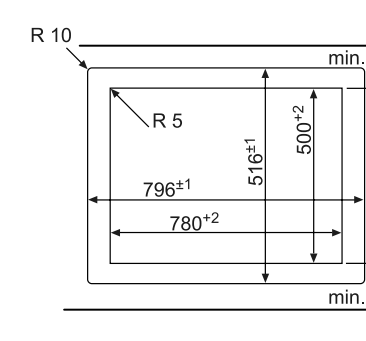


① Ventilation gap must be present

T48PD23X2

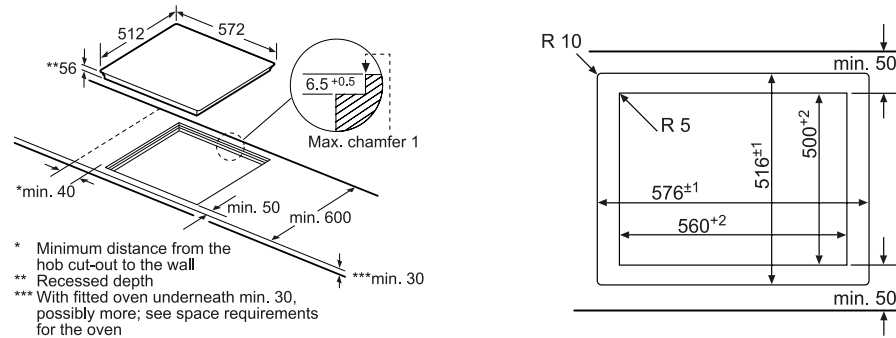


* Minimum distance from the hob cut-out to the wall
 ** Recessed depth
 *** With fitted oven underneath min. 30, possibly more; see space requirements for the oven



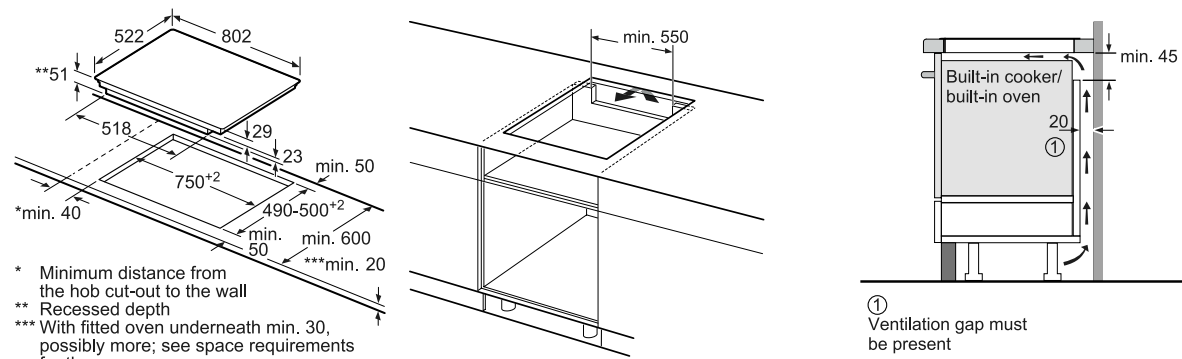
INDUCTION & CERAMIC HOBS

T46PD53X2



- * 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

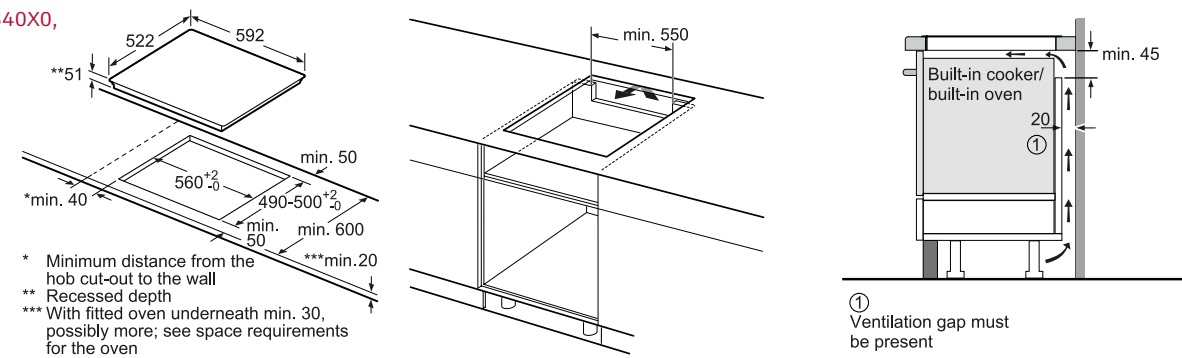
T48FD23X2



- * 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

① Ventilation gap must be present

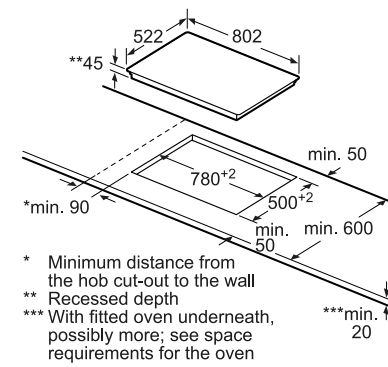
T46FD53X2, T36FB40X0, T36FB41X0G



- * 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

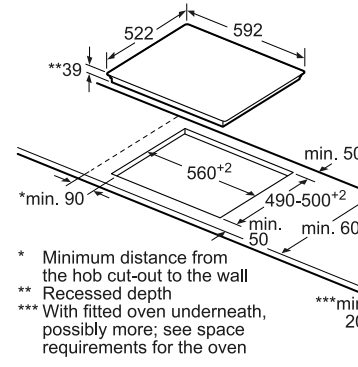
① Ventilation gap must be present

T18FD36X0



- * Minimum distance from the hob cut-out to the wall
- ** Recessed depth
- *** With fitted oven underneath, possibly more; see space requirements for the oven

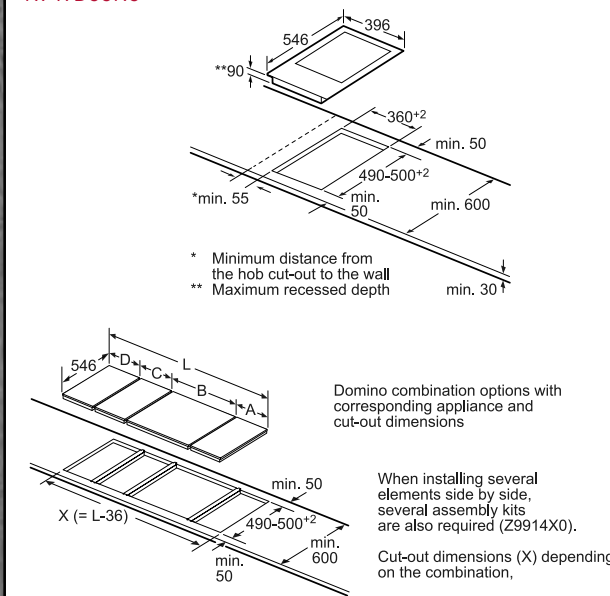
T16FD56X0, T10B40X2, T16FK40X0



- * Minimum distance from the hob cut-out to the wall
- ** Recessed depth
- *** With fitted oven underneath, possibly more; see space requirements for the oven

DOMINO HOBS

N74TD00N0

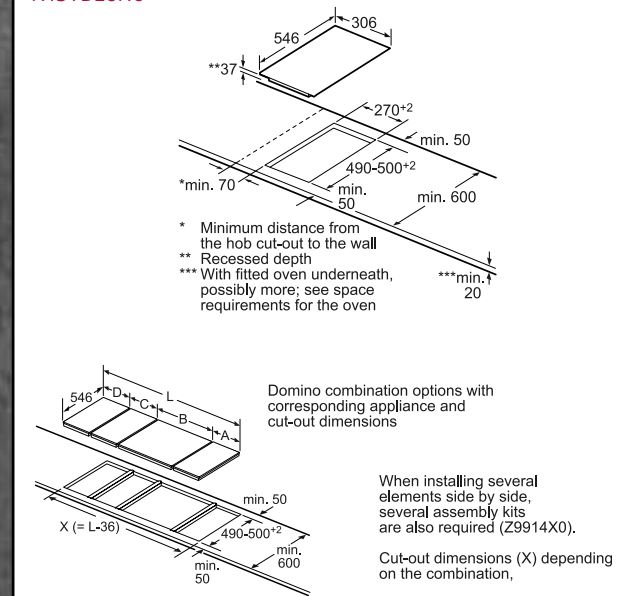


- * Minimum distance from the hob cut-out to the wall
- ** Maximum recessed depth

Domino combination options with corresponding appliance and cut-out dimensions

When installing several elements side by side, several assembly kits are also required (Z9914X0).
Cut-out dimensions (X) depending on the combination,

N13TD26N0

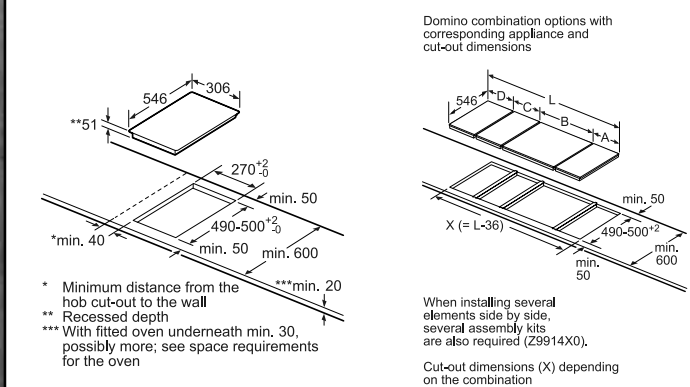


- * Minimum distance from the hob cut-out to the wall
- ** Recessed depth
- *** With fitted oven underneath, possibly more; see space requirements for the oven

Domino combination options with corresponding appliance and cut-out dimensions

When installing several elements side by side, several assembly kits are also required (Z9914X0).
Cut-out dimensions (X) depending on the combination,

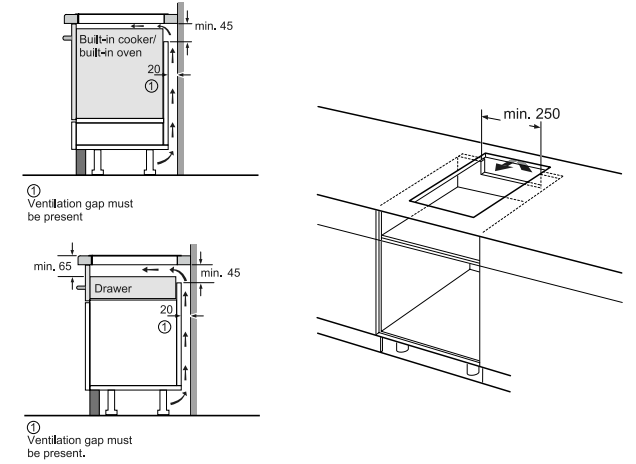
N53TD40N0



- * 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

Domino combination options with corresponding appliance and cut-out dimensions

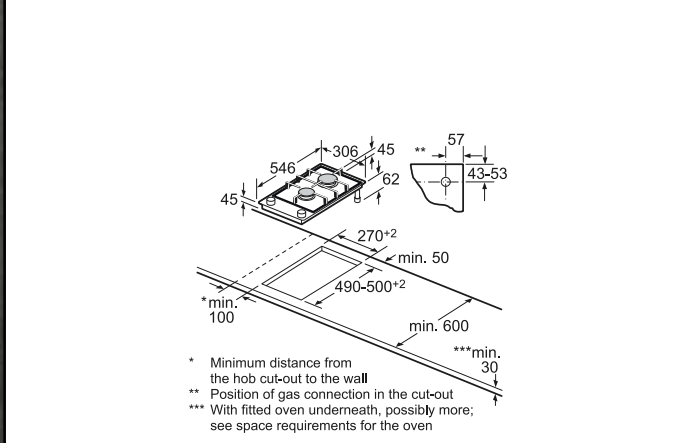
When installing several elements side by side, several assembly kits are also required (Z9914X0).
Cut-out dimensions (X) depending on the combination



① Ventilation gap must be present

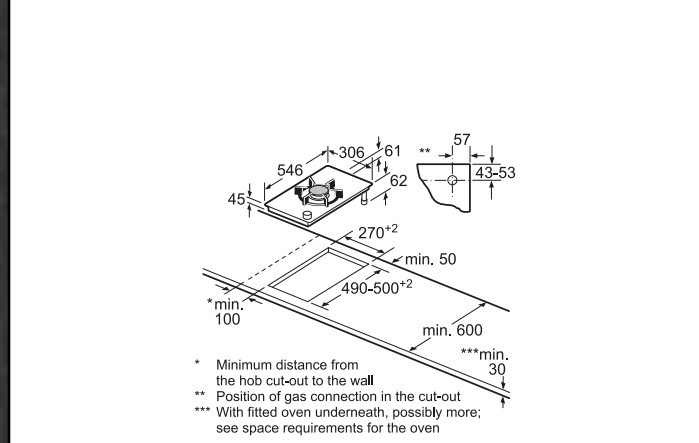
① Ventilation gap must be present.

N23TA29N0



- * Minimum distance from the hob cut-out to the wall
- ** Position of gas connection in the cut-out
- *** With fitted oven underneath, possibly more; see space requirements for the oven

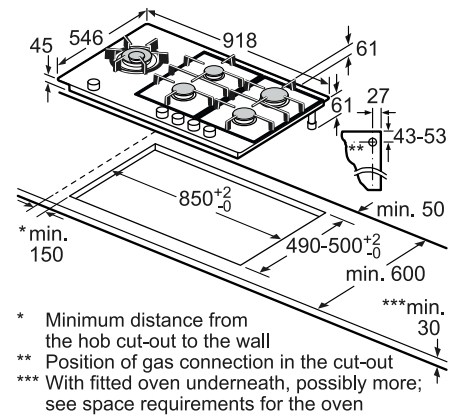
N23TA19N0



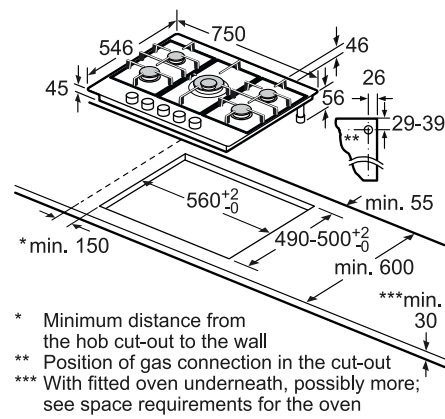
- * Minimum distance from the hob cut-out to the wall
- ** Position of gas connection in the cut-out
- *** With fitted oven underneath, possibly more; see space requirements for the oven

GAS HOBS

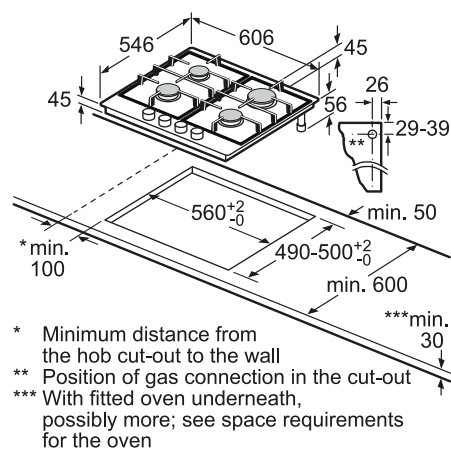
T29TA79N0



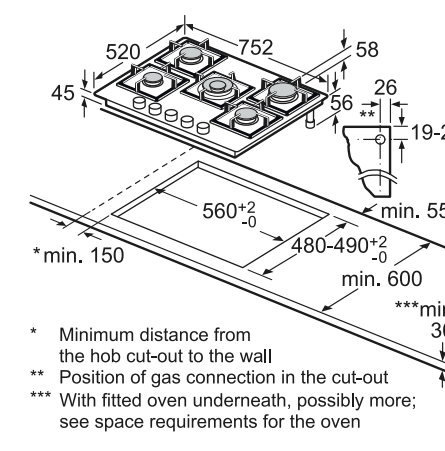
T27TA69N0



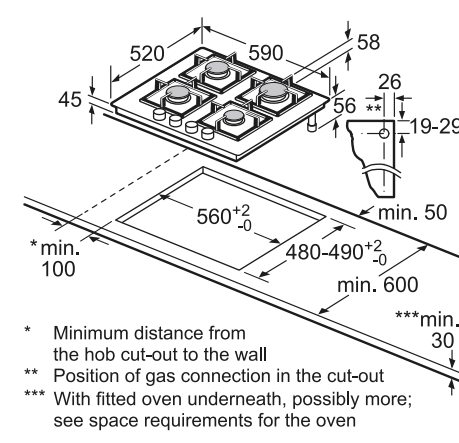
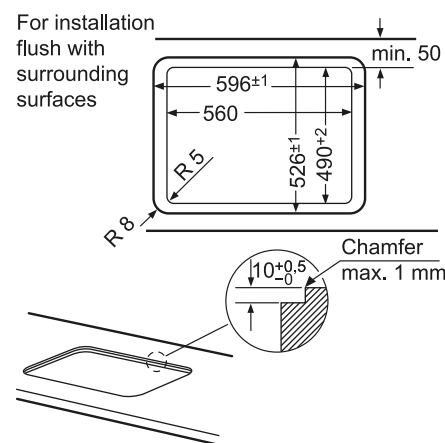
T26TA49N0, T26CA42S0



T27CA59S0, T27CS59S0

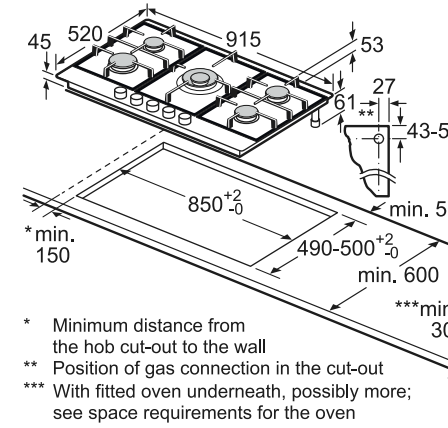


T26CS49S0

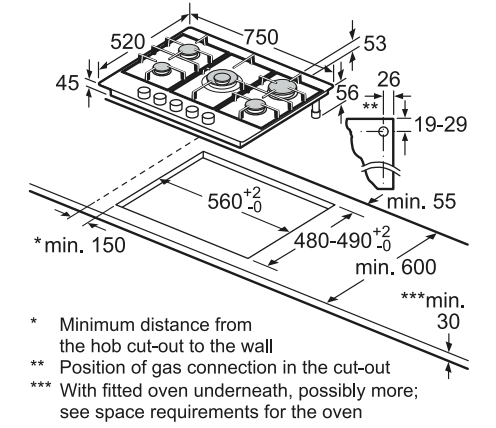


GAS HOBS

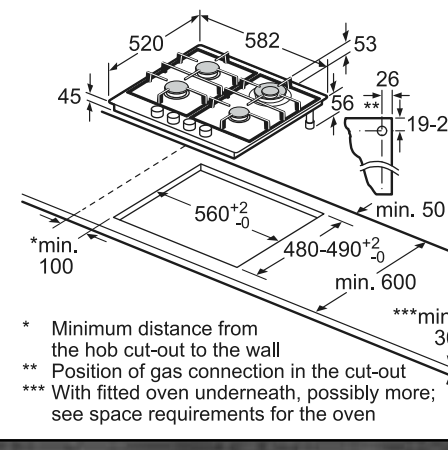
T29DA69N0, T29DS69N0



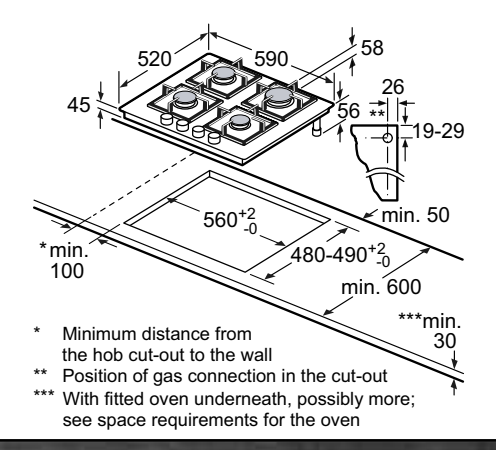
T27DA69N0, T27DS79N0, T27DS59N0, T27DS59S0, T27BB59N0



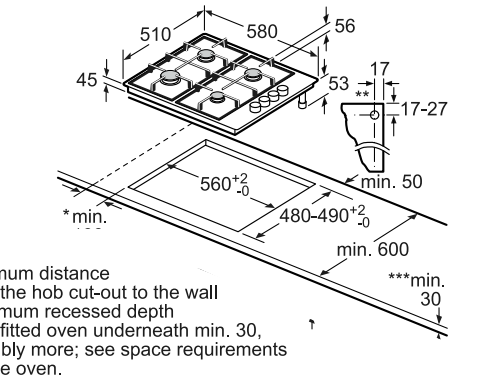
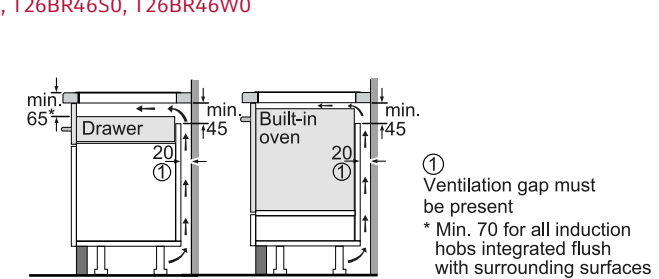
T26DA59N0, T26DS59N0, T26DS49N0, T26DS49S0, T26BB59N0



T26CB49S0

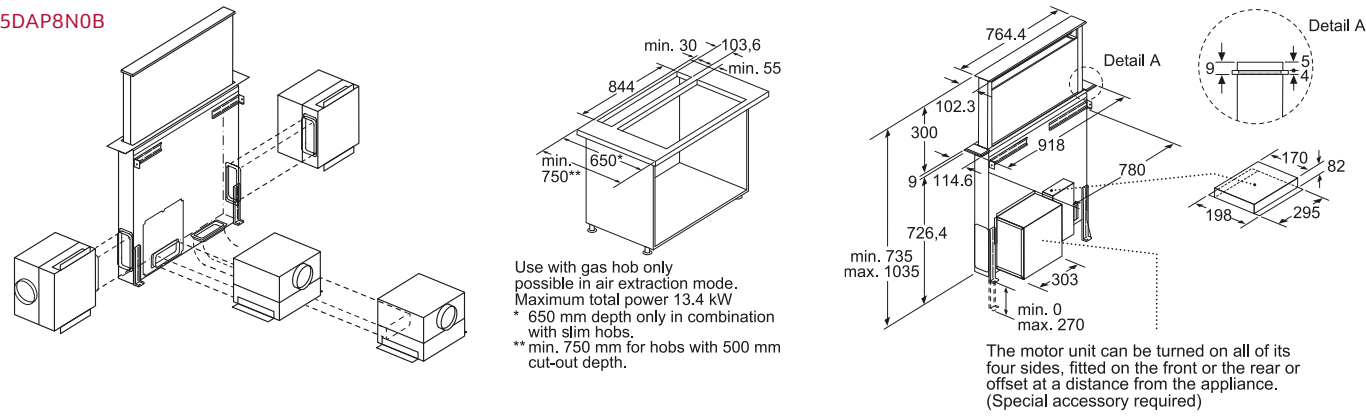


T26BR46N0, T26BR46S0, T26BR46W0



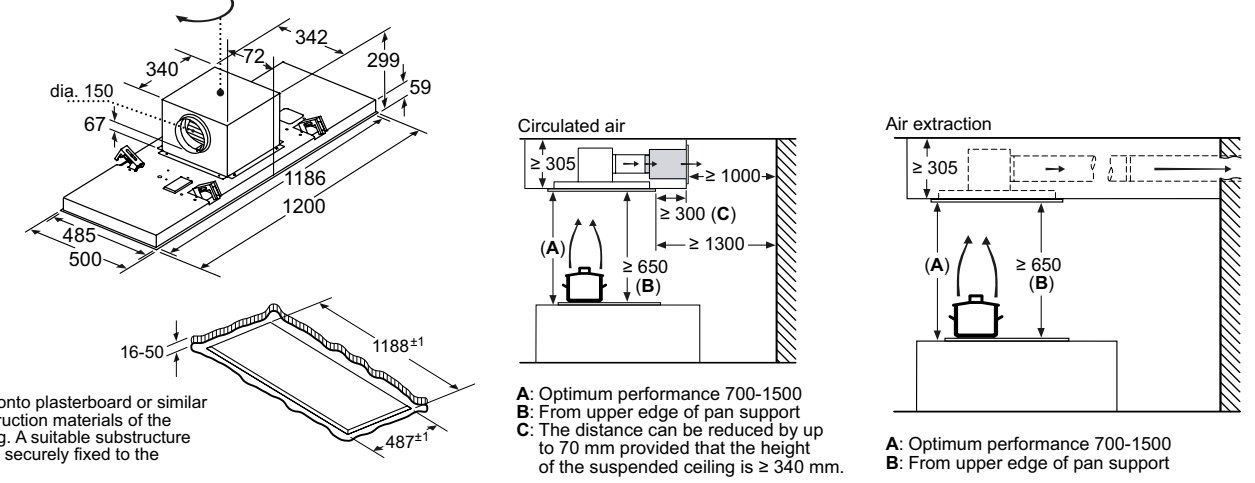
WORKTOP INSTALLATION HOODS

D95DAP8N0B



I25CBS8W0B

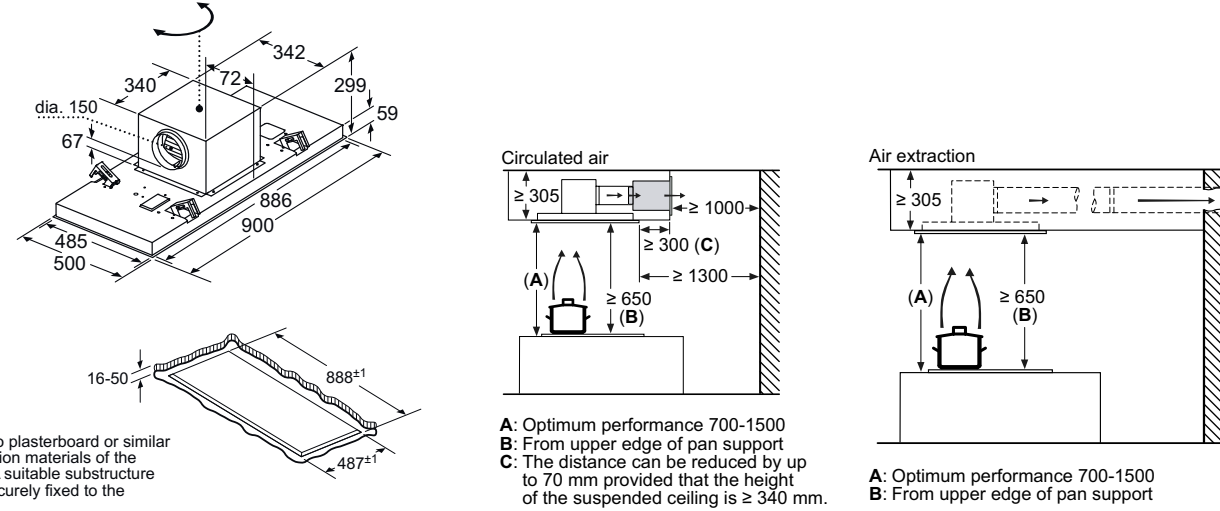
The fan outlet can be turned in all four directions



CEILING INSTALLATION HOODS

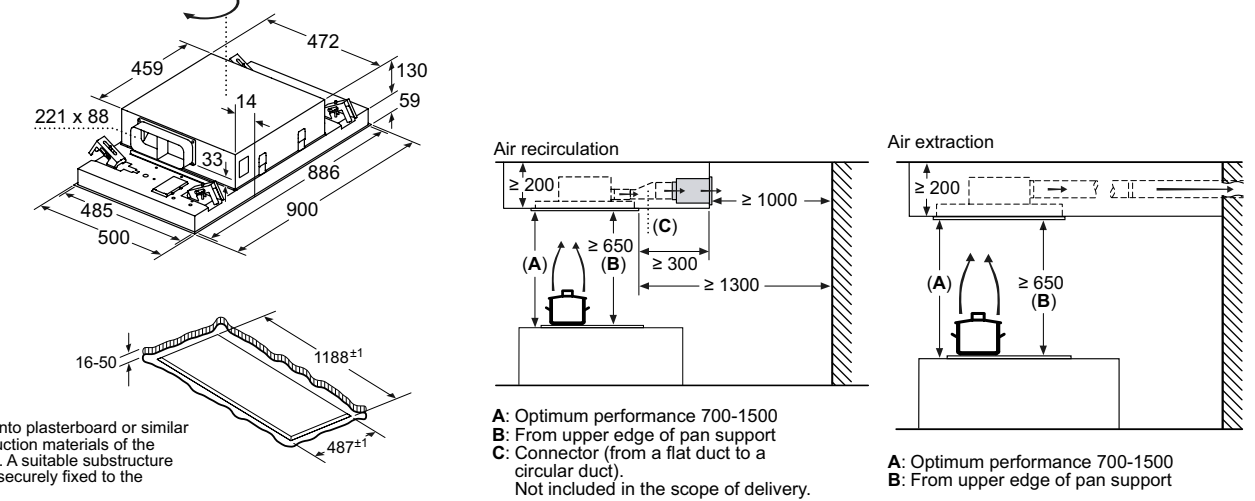
I97CPS8W5B,
I95CBS8W0B,
I95CAQ6N0B,
I95CAQ6W0B

The fan outlet can be turned in all four directions



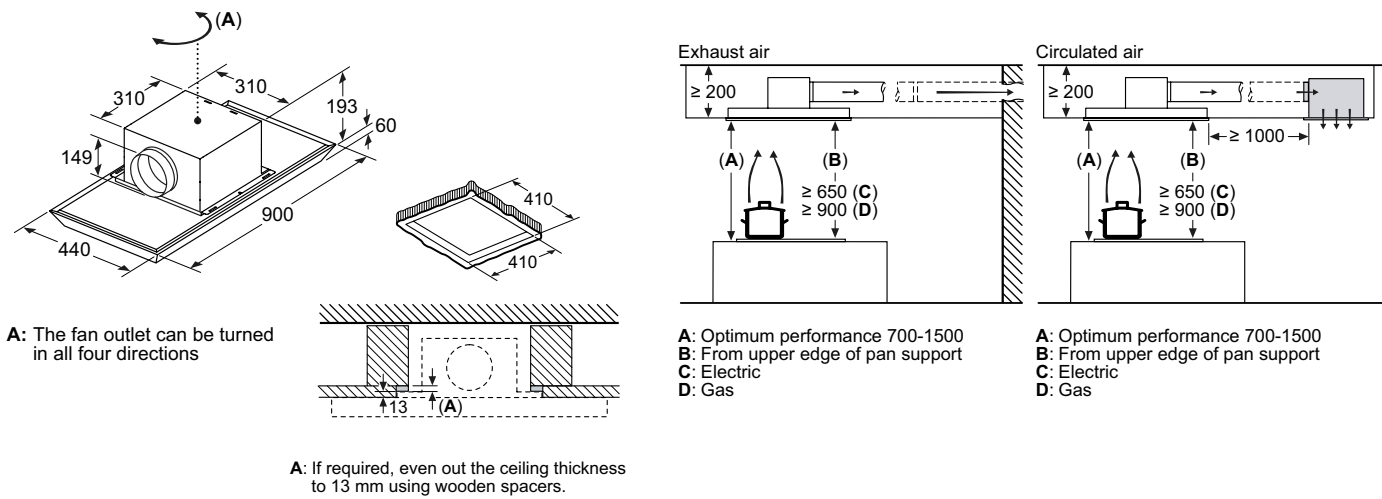
I94CAQ6N0B

The fan outlet can be turned in all four directions

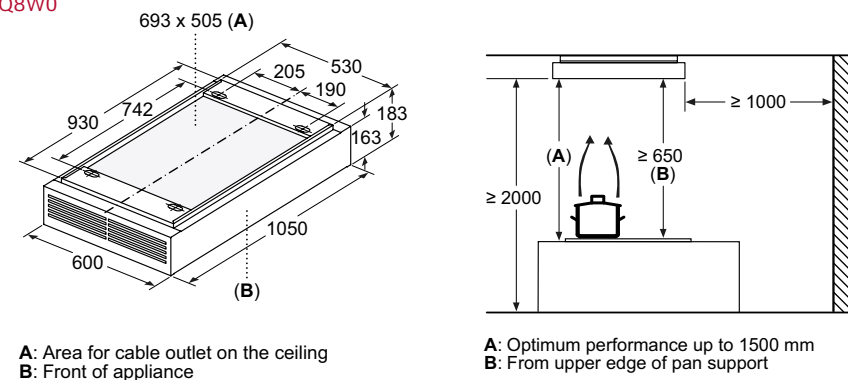


CEILING INSTALLATION HOODS

I95CAP6N1B

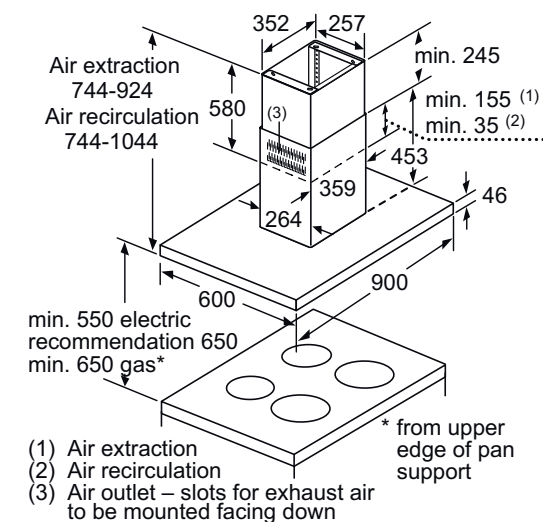


I14RBQ8W0

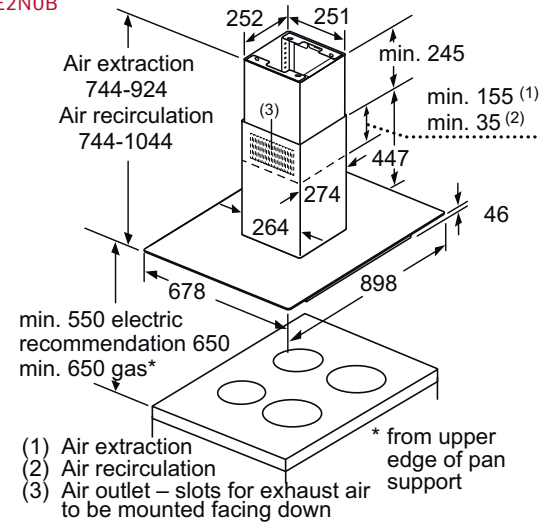


ISLAND HOODS

I96BMV5N5B, I96BMP5N0B

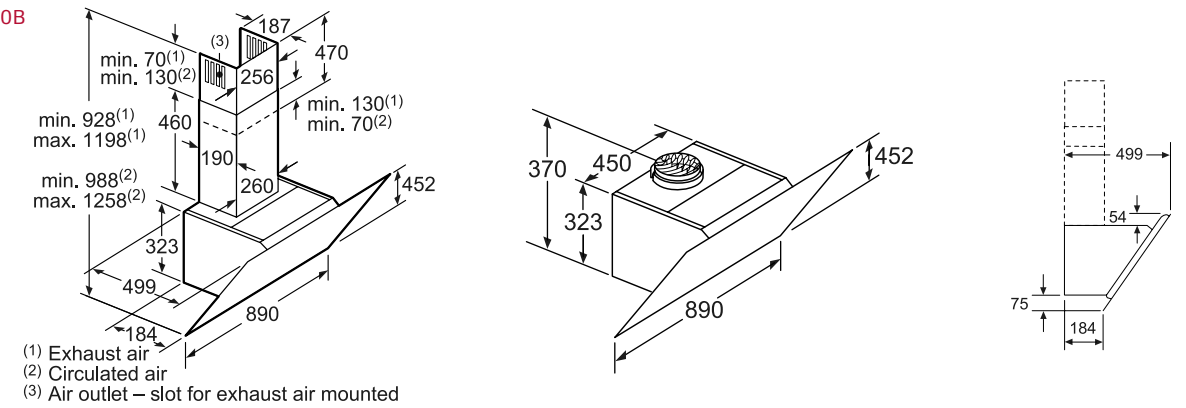


I95GBE2N0B

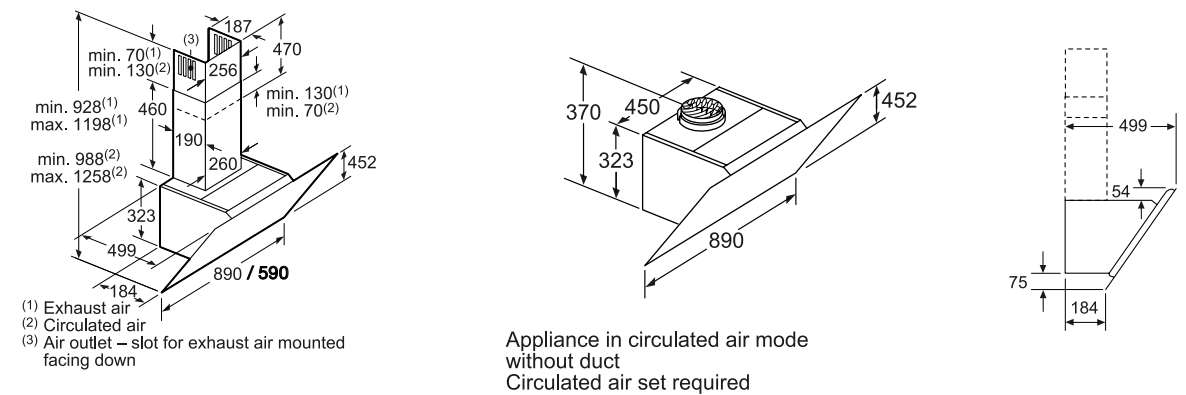


WALL INSTALLATION HOODS

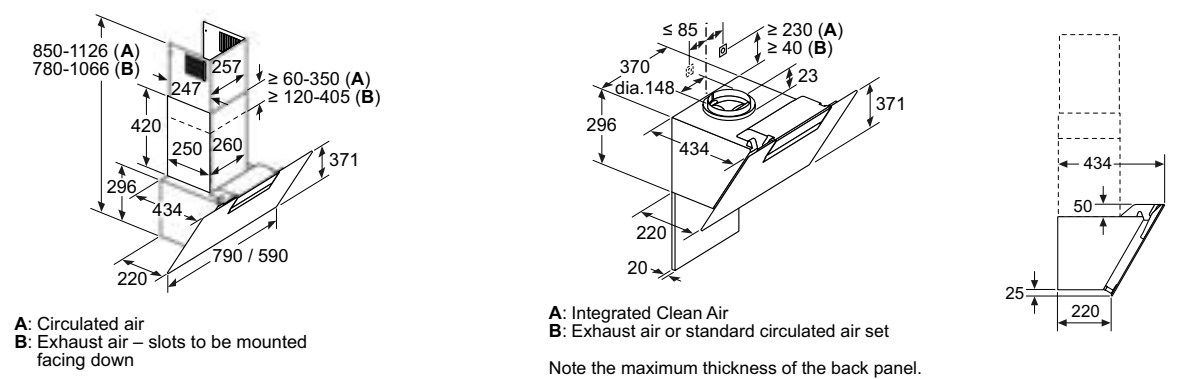
D96IKW1S0B



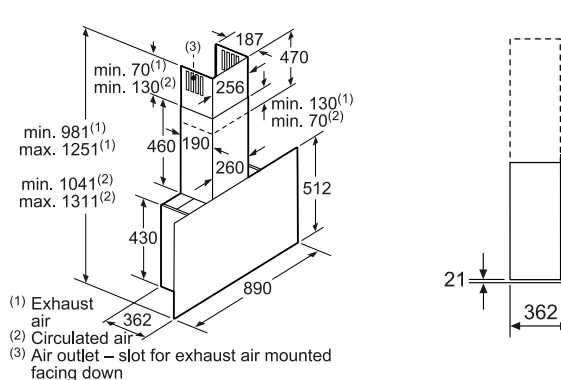
D95IHM1S0B, D65IHM1S0B



D85IEE1S0B, D65IEE1S0B

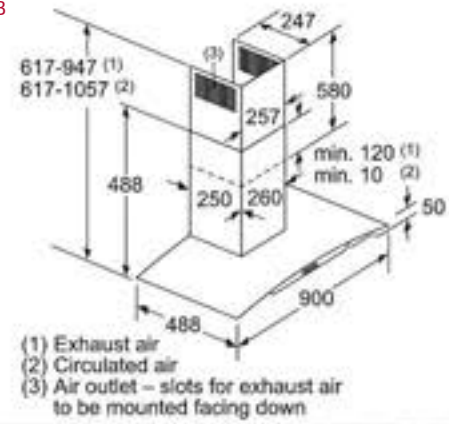


D95FRM1S0B

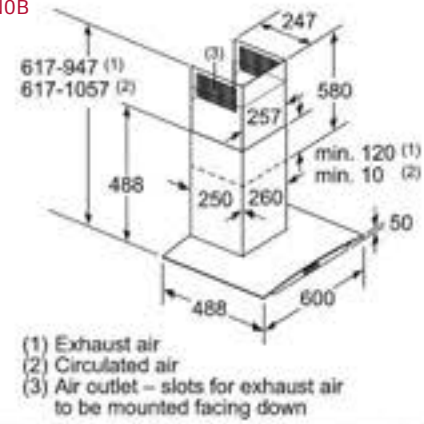


GLASS CHIMNEY HOODS

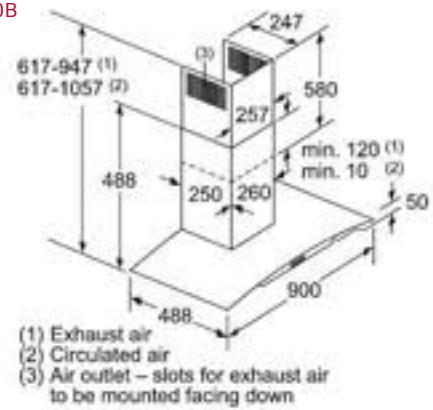
D94AFM1N0B



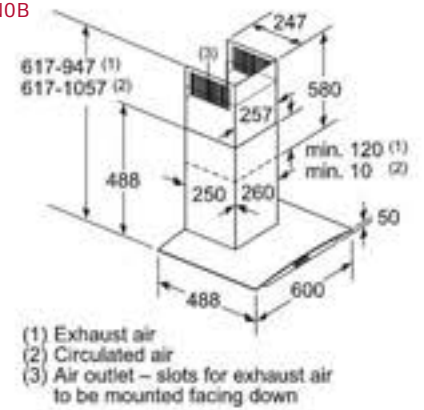
D64AFM1N0B



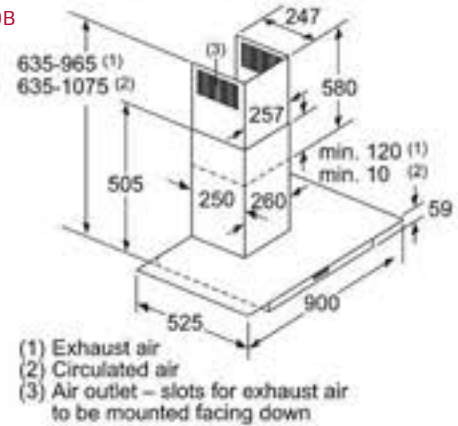
D94ABC0N0B



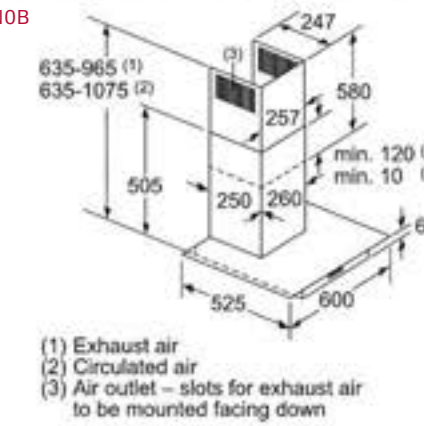
D64ABC0N0B



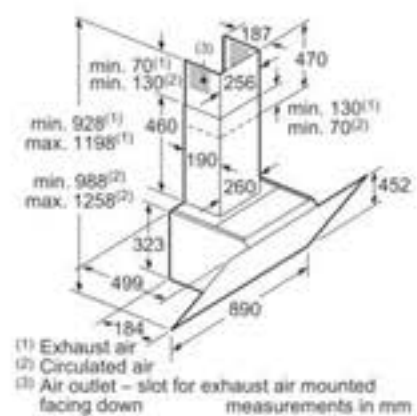
D94GBC0N0B



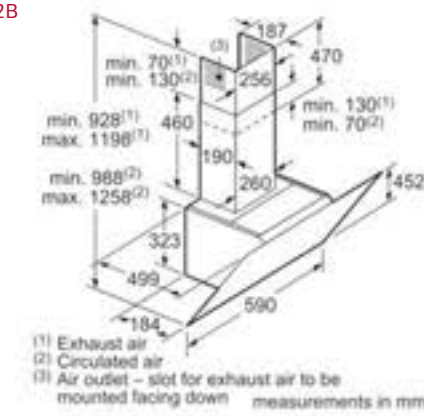
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D95IHM1S2B

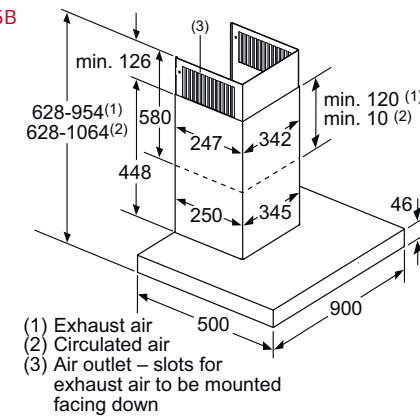


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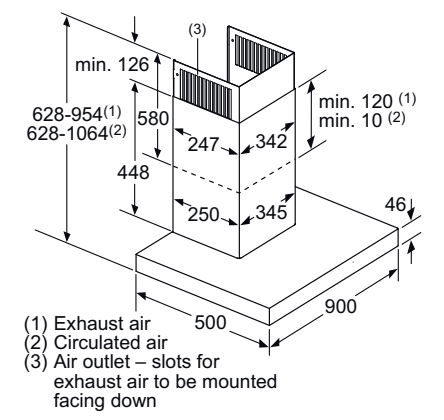


BOX CHIMNEY HOODS

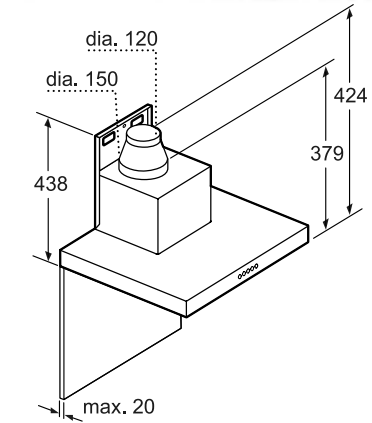
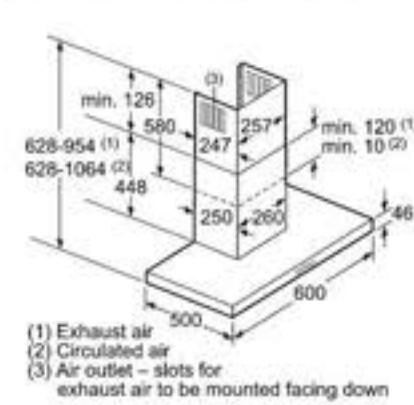
D96BMV5N5B



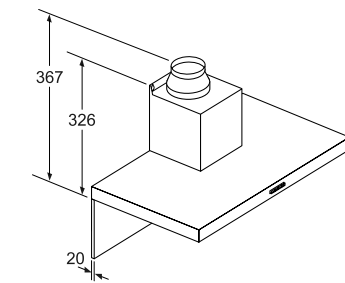
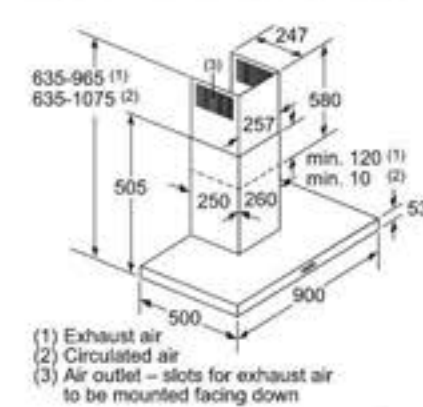
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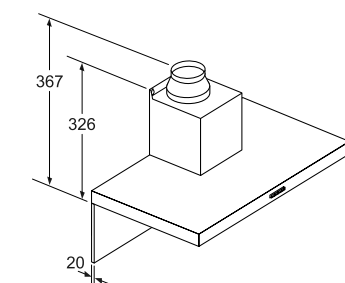
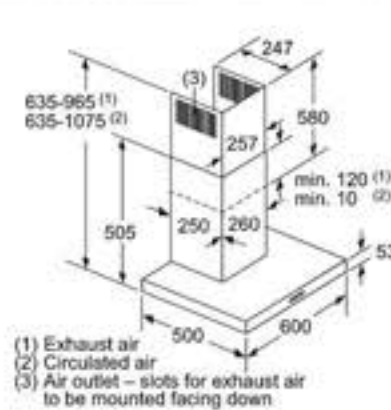


D94BHM1N0B, D92BBC0N0B



If a back panel is used, the design of the appliance must be considered.

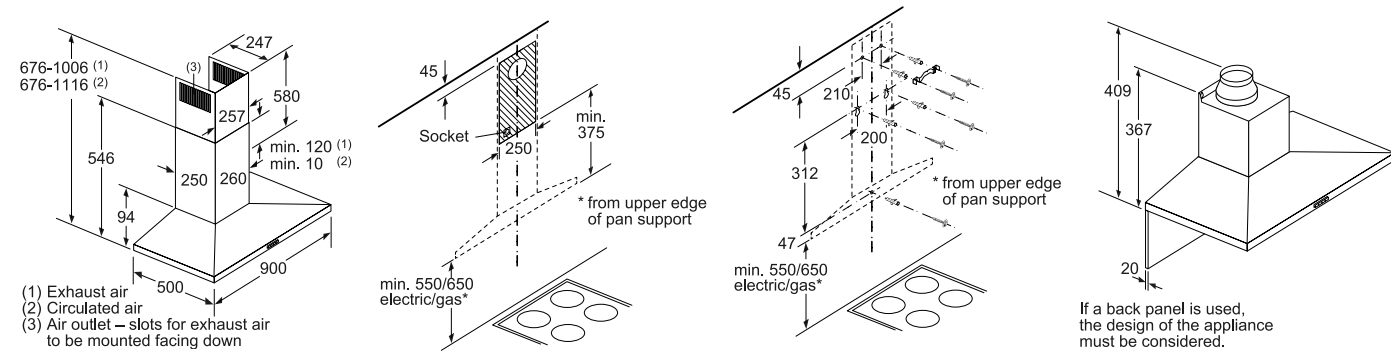
D64BHM1N0B, D62BBC0N0B



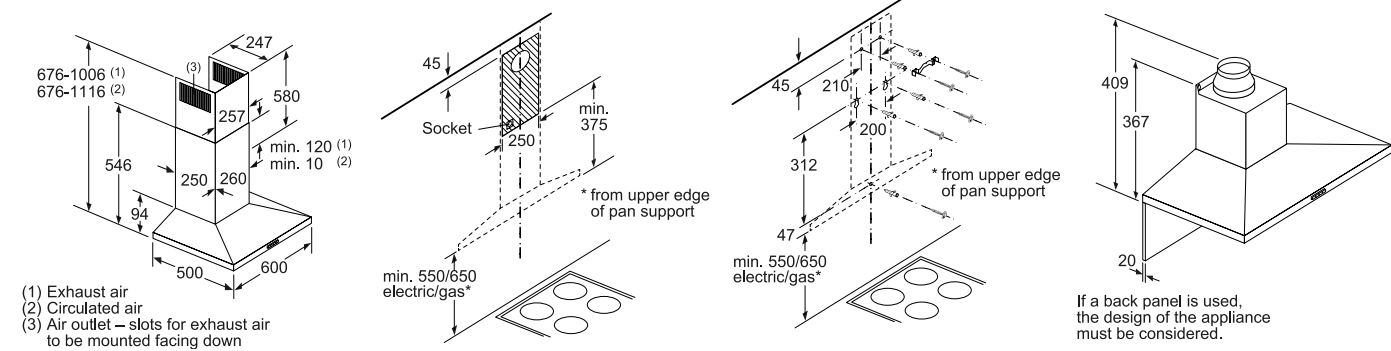
If a back panel is used, the design of the appliance must be considered.

PYRAMID CHIMNEY HOODS

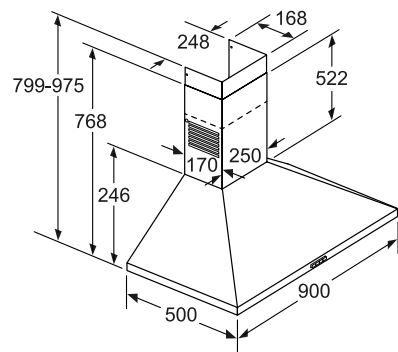
D94QFM1N0B, D92QBC0N0B



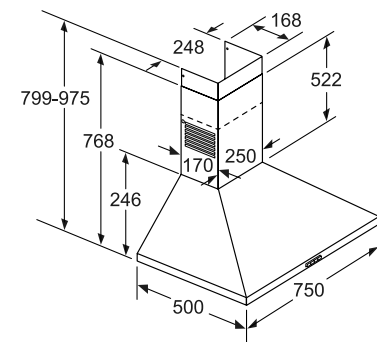
D64QFM1N0B, D62QBC0N0B



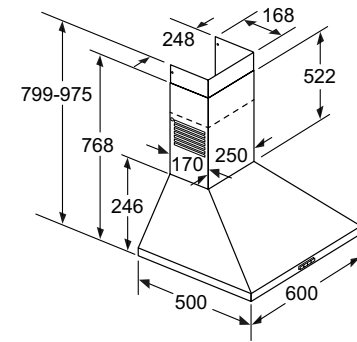
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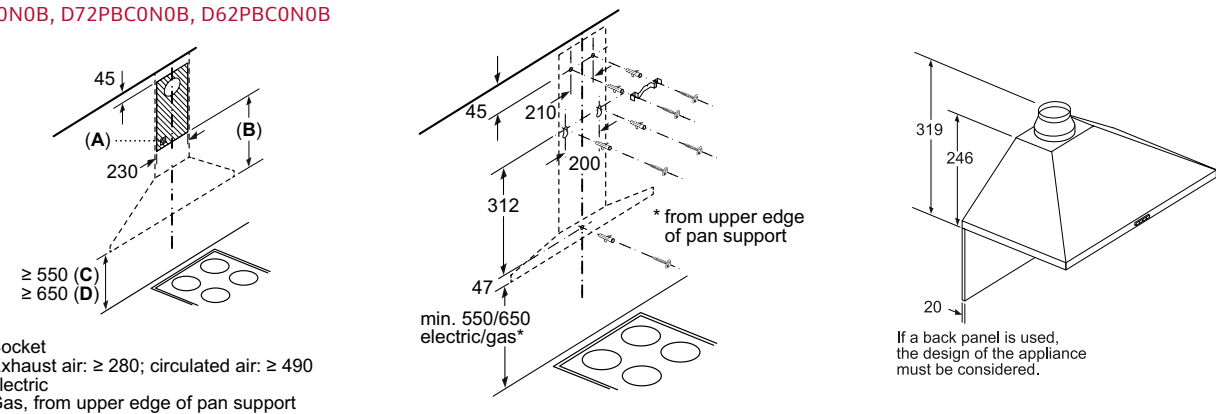
D72PBC0N0B



D62PBC0N0B

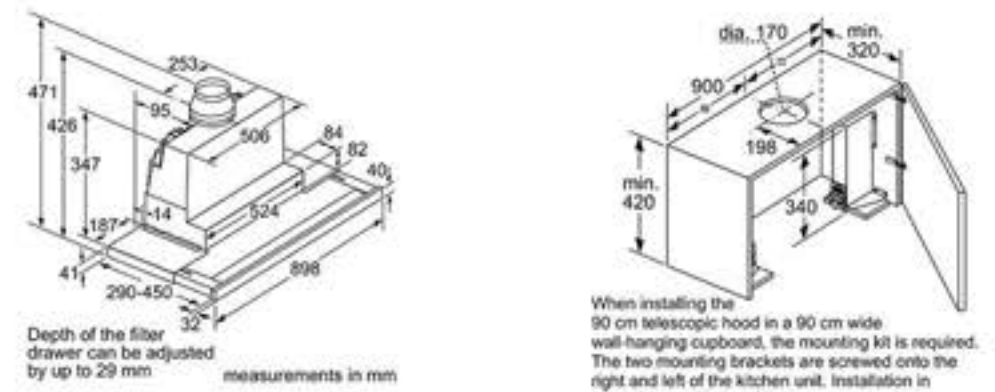


D92PBC0N0B, D72PBC0N0B, D62PBC0N0B

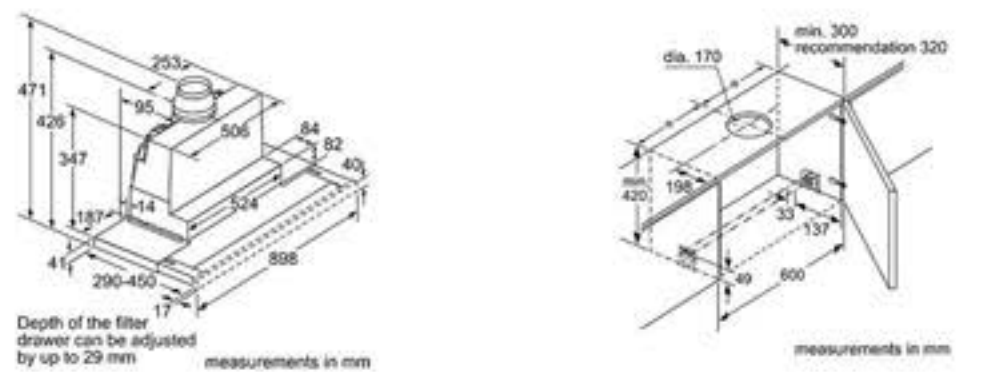


TELESCOPIC HOODS

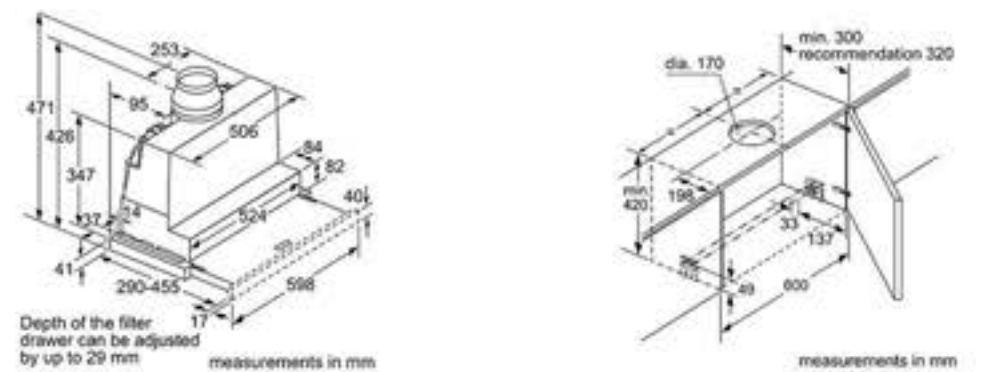
D49PU54X1B



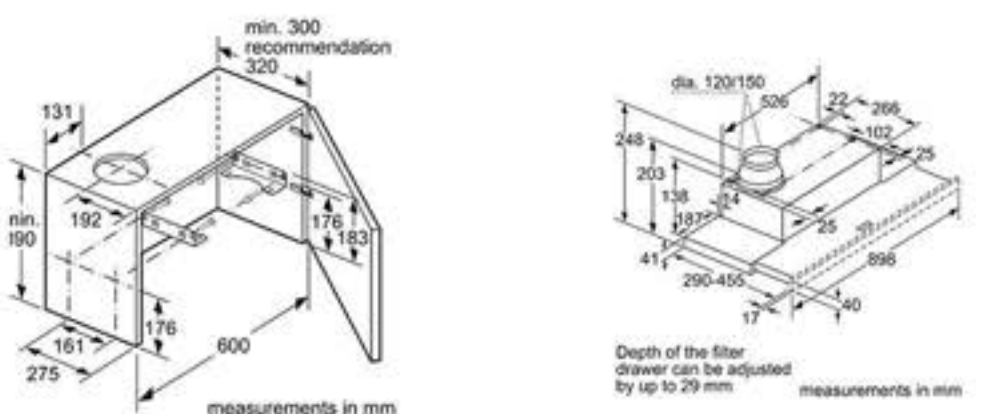
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D46ML54N1B

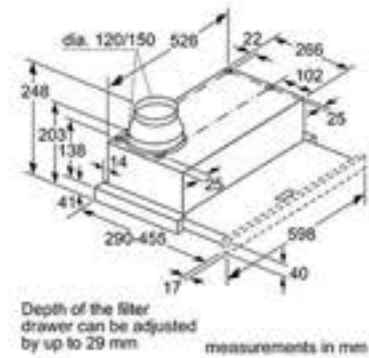
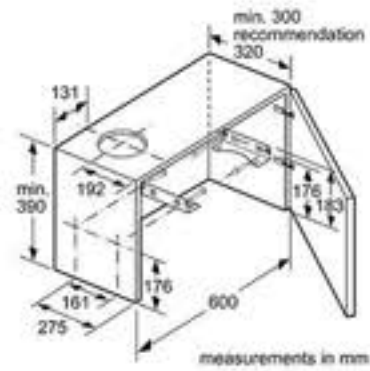


D49ED22N1B

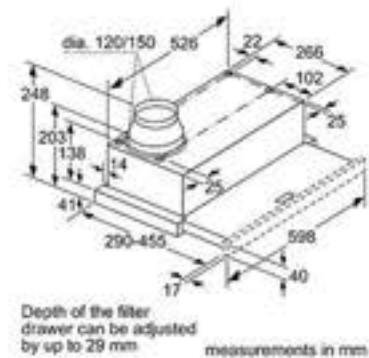
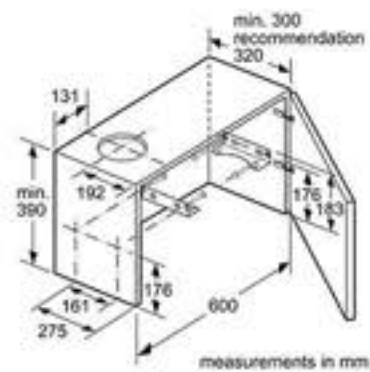


TELESCOPIC HOODS

D46ED22N1B

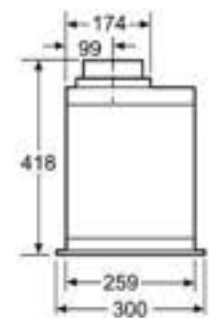
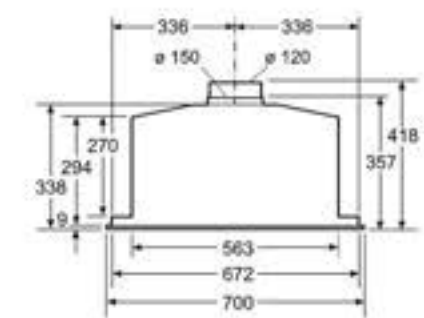
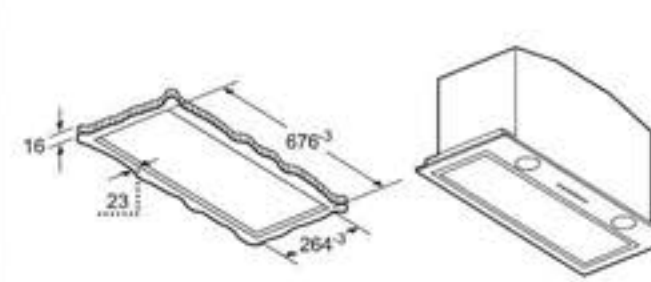


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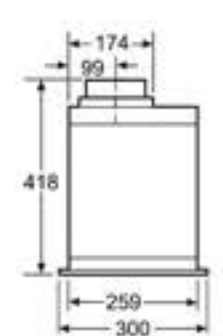
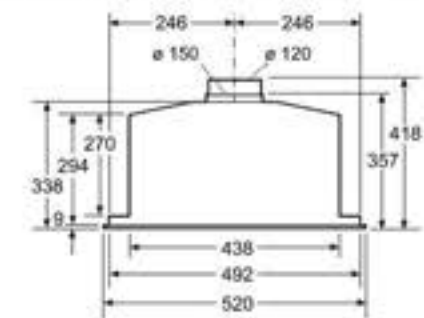
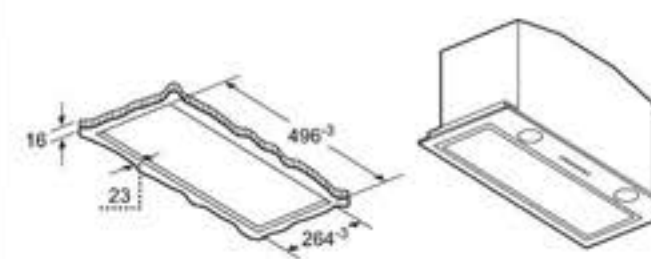


CANOPY HOODS

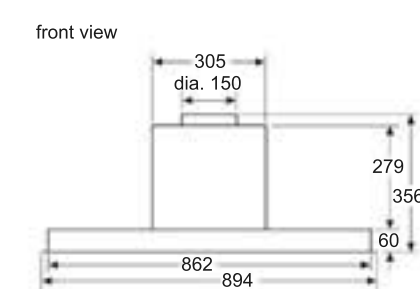
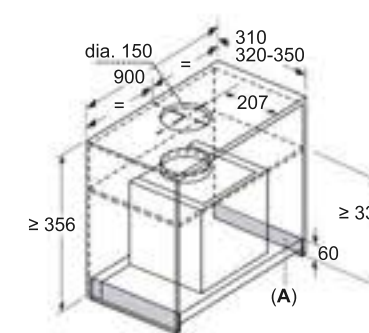
D57ML67N1B, D57MH56N0B



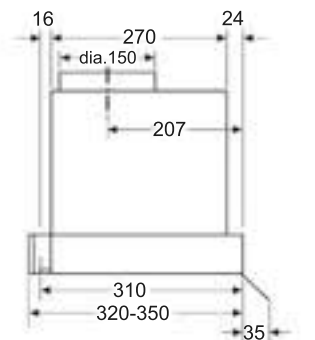
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D94XAF8N0B

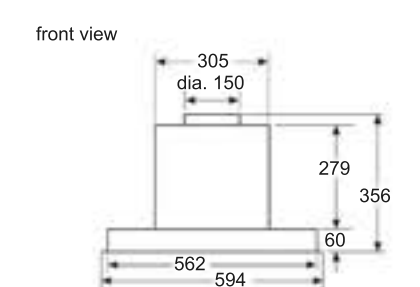
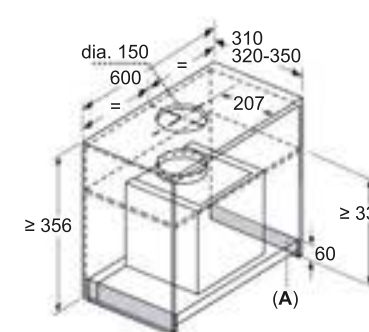


side view

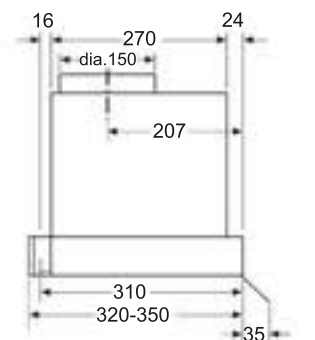


A: Area without hinge

D64XAF8N0B



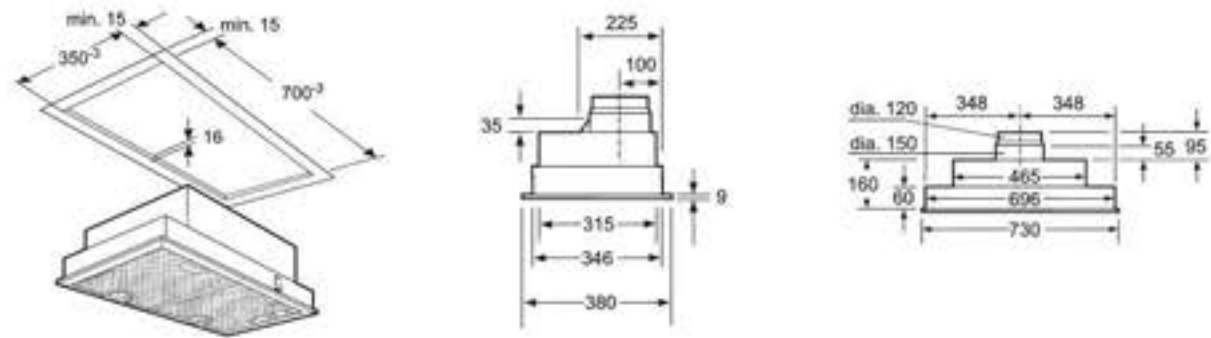
side view



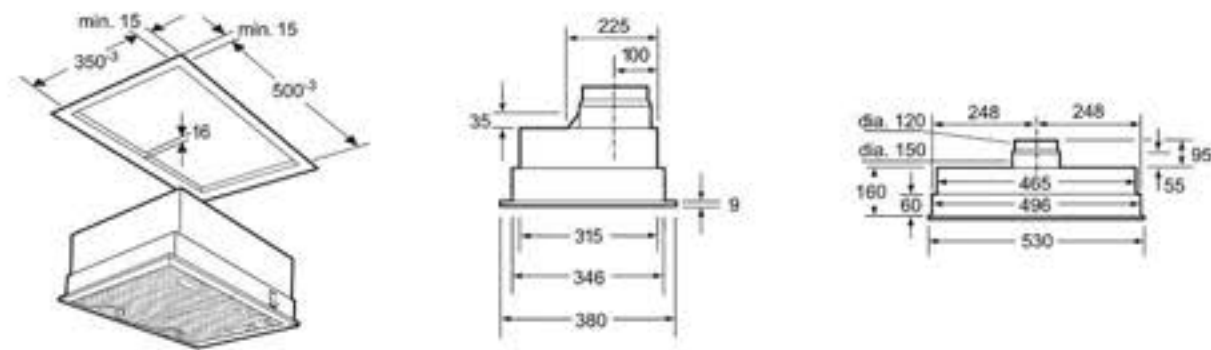
A: Area without hinge

CANOPY HOODS

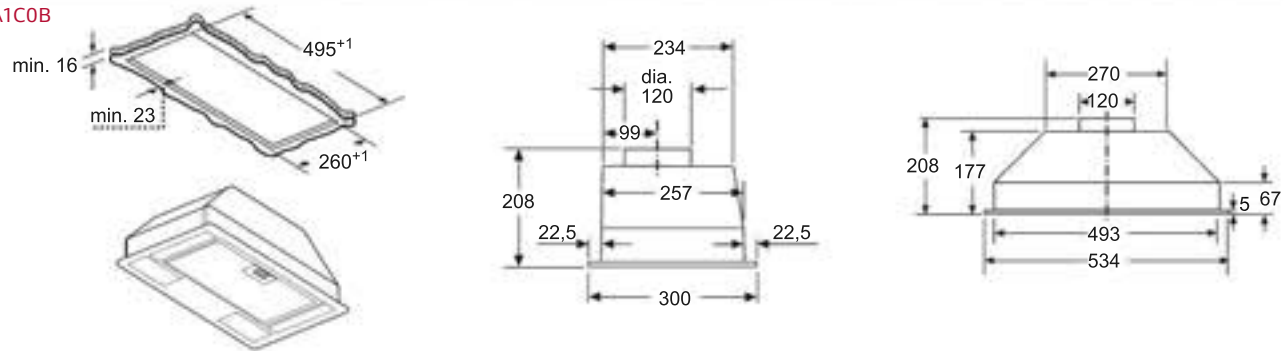
D5855X1GB



D5655X1GB

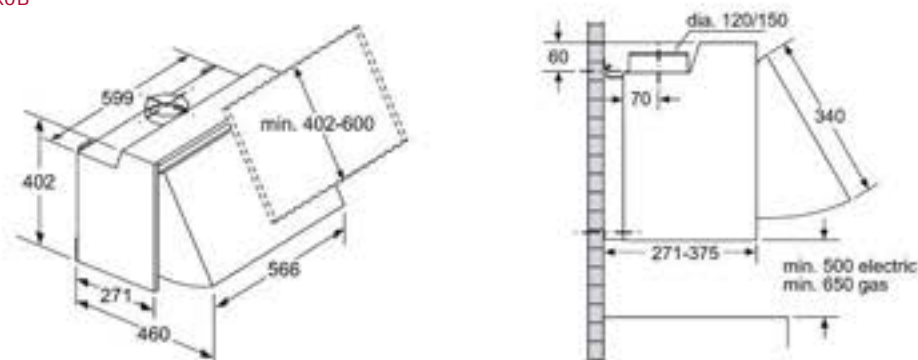


D51NAA1COB



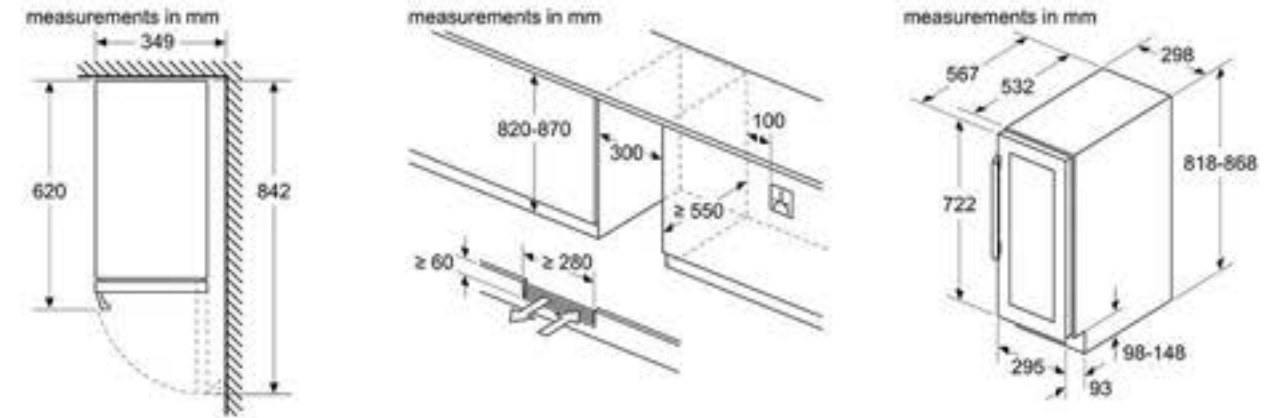
INTEGRATED HOODS

D64MAC1X0B, D61MAC1X0B

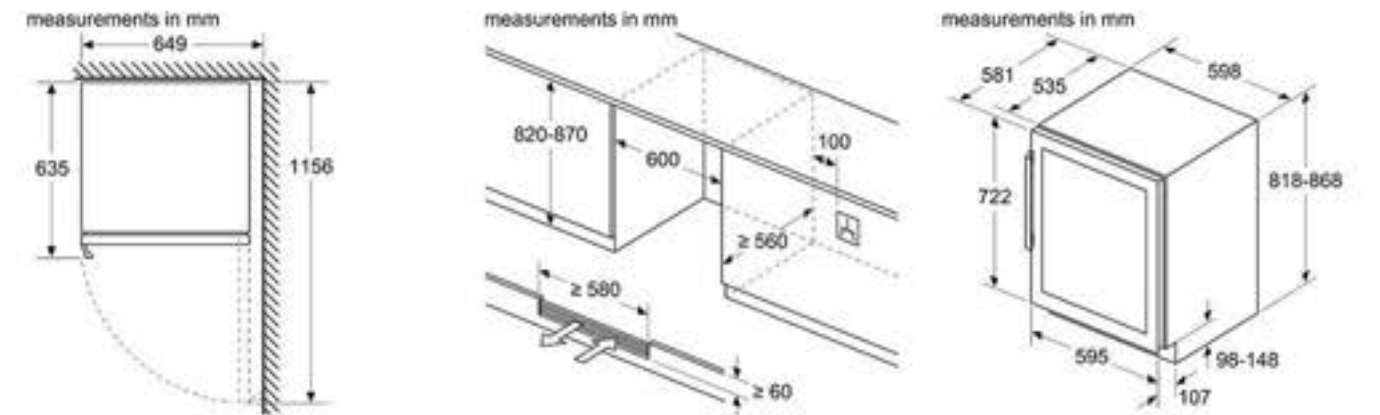


WINE COOLERS

KU9202HFOG

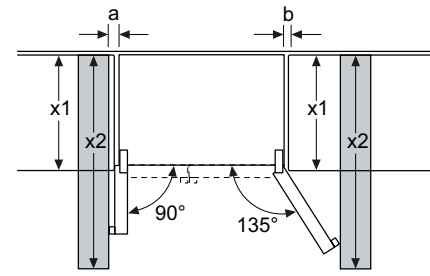
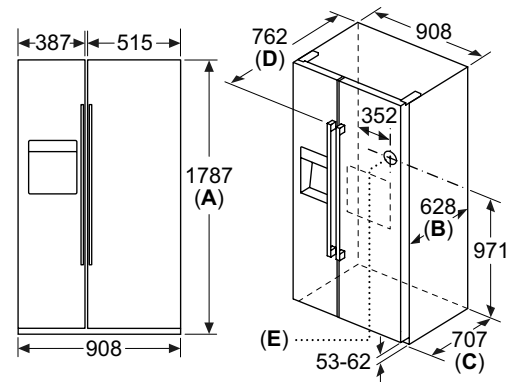


KU9213HG0G



AMERICAN-STYLE FRIDGE FREEZER

KA3923IE0G



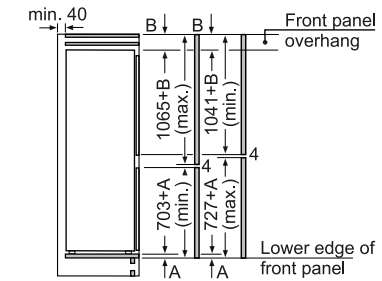
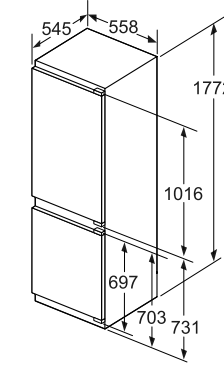
| x 1 (unit depth) | a | b |
|------------------|-----|----|
| | 600 | 0 |
| | 650 | 20 |
| | 700 | 20 |

| x 2 (wall) | a | b |
|------------|----|----|
| | 0 | 0 |
| | 20 | 25 |
| | 20 | 76 |

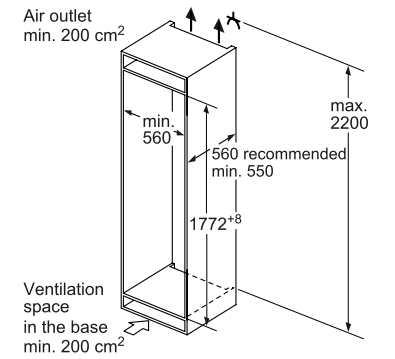
| Specifications | |
|----------------|---------------------------------------|
| A | Front is adjustable from 1783 to 1792 |
| B | Cabinet depth |
| C | Depth incl. door, without handle |
| D | Depth incl. door, with handle |
| E | Water connection to the appliance |

BUILT-IN FRIDGE FREEZERS

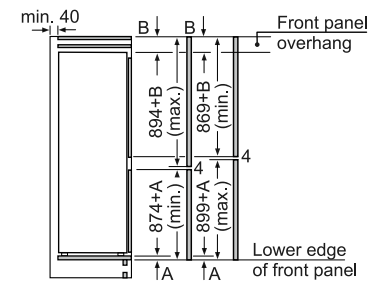
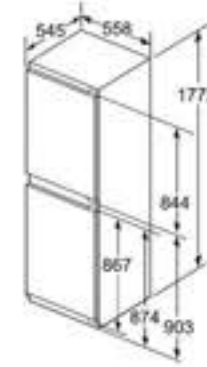
KI8865DE0,
KI7863DF0G



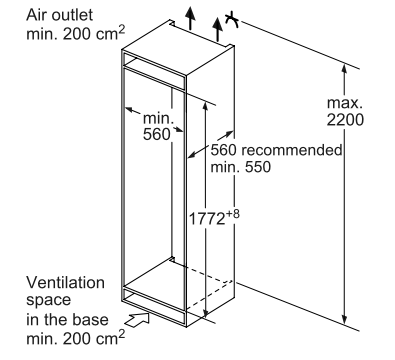
The specified unit door dimensions are valid for a door gap of 4 mm.



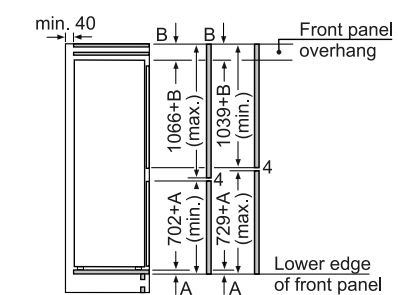
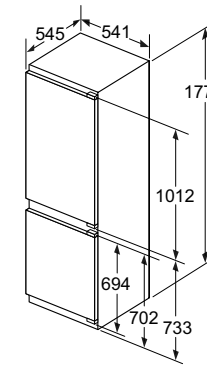
KI7853DE0G



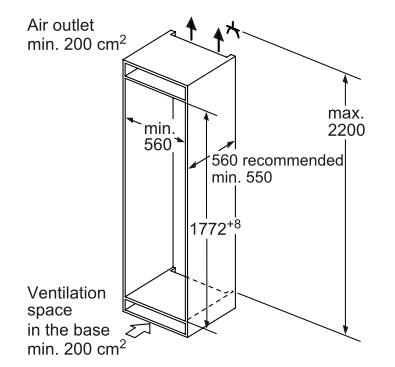
The specified unit door dimensions are valid for a door gap of 4 mm.



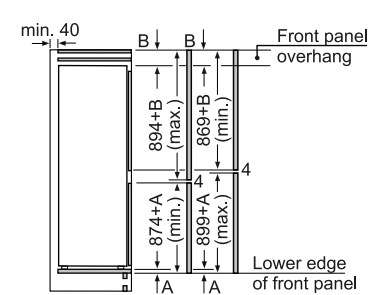
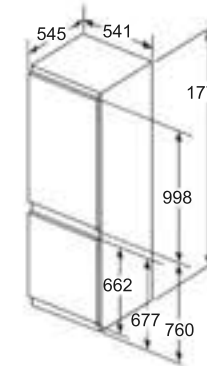
KI7862FF0G,
KI6863FE0G



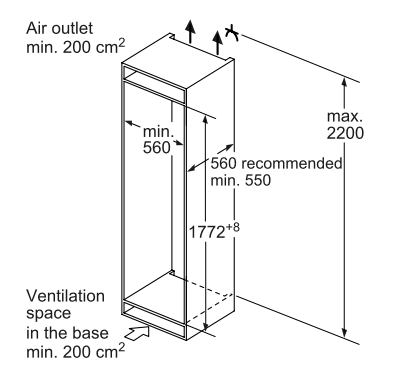
The specified unit door dimensions are valid for a door gap of 4 mm.



KI7862SF0G

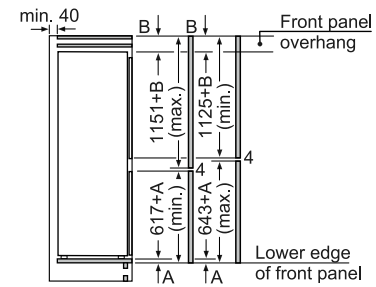
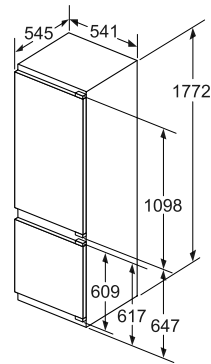


The specified unit door dimensions are valid for a door gap of 4 mm.

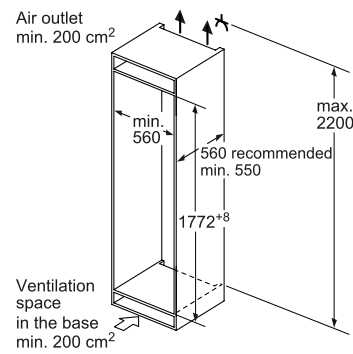


BUILT-IN FRIDGE FREEZERS

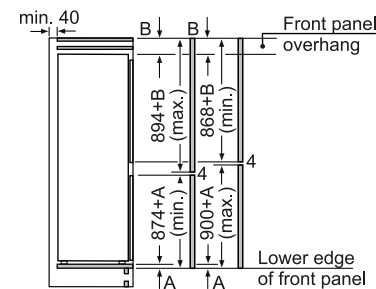
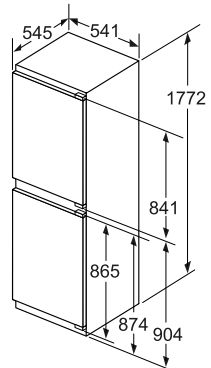
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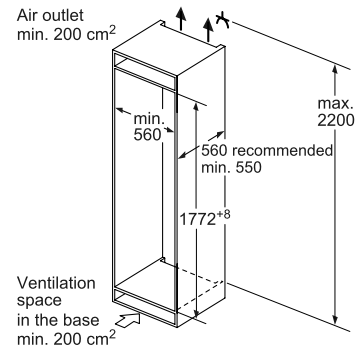
The specified unit door dimensions are valid for a door gap of 4 mm.



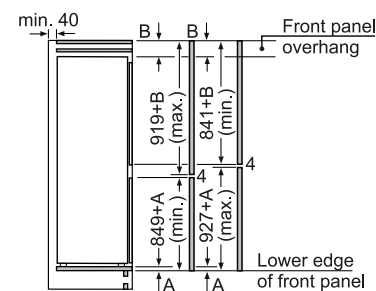
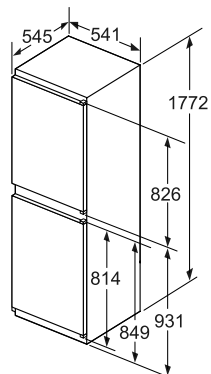
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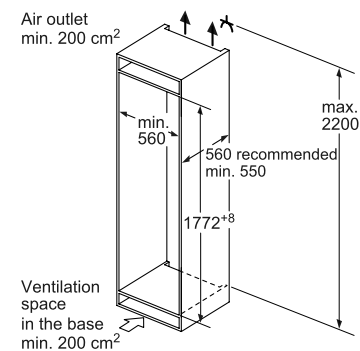
The specified unit door dimensions are valid for a door gap of 4 mm.



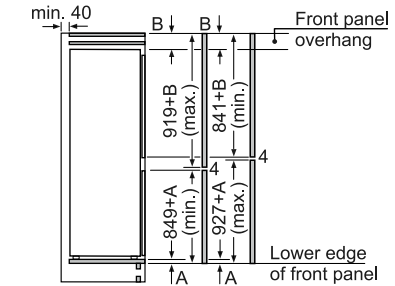
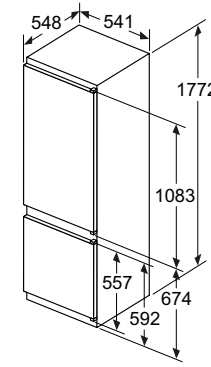
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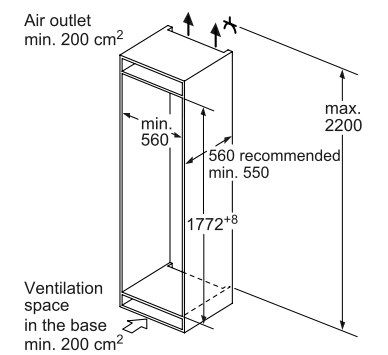
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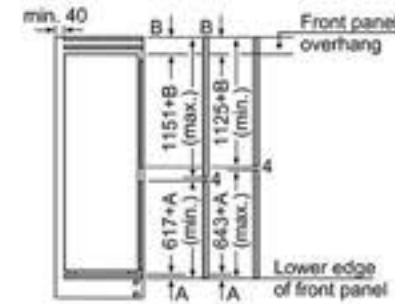
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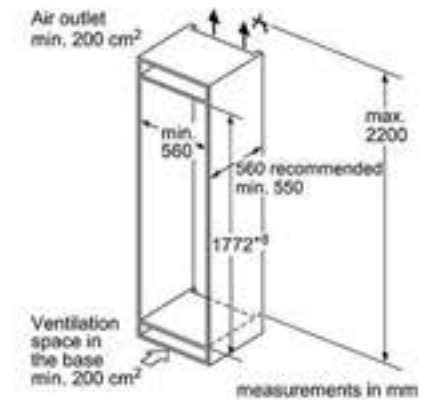
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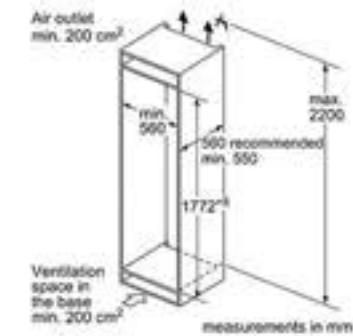
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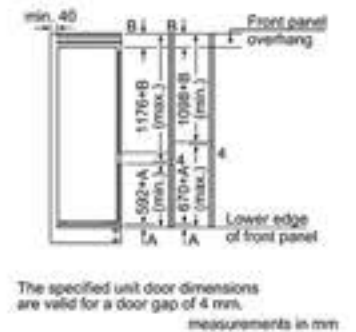
The specified unit door dimensions are valid for a door gap of 4 mm.



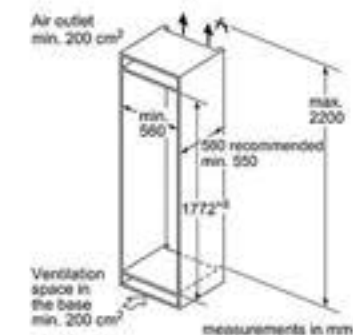
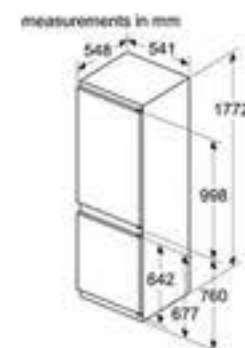
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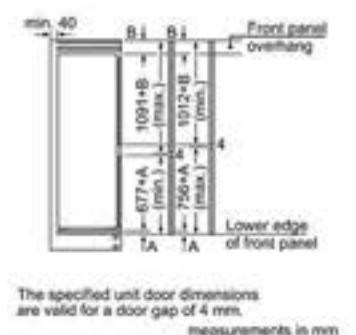
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KI5862SE0G

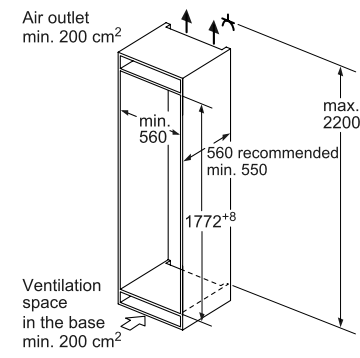
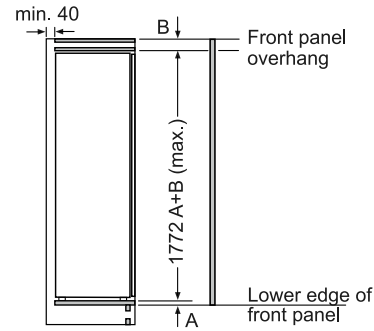
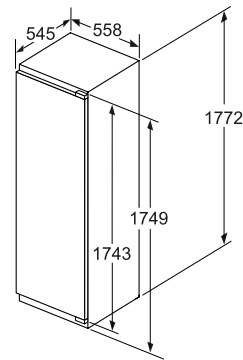


The specified unit door dimensions are valid for a door gap of 4 mm.



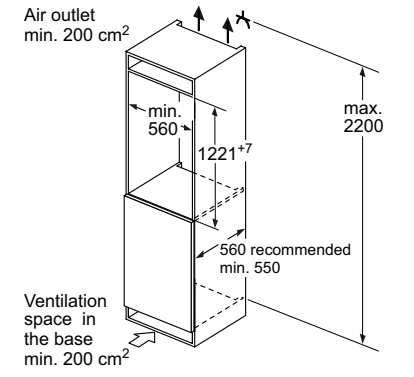
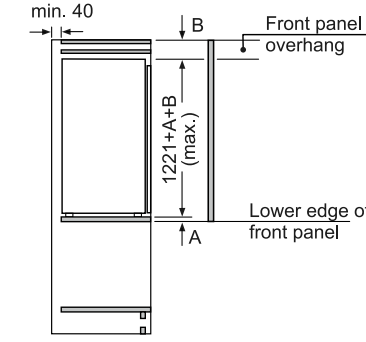
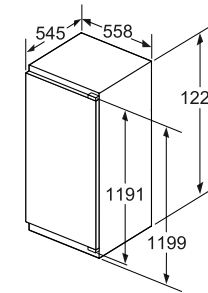
BUILT-IN SINGLE DOOR FRIDGES & FREEZERS

177CM
K18816DE0, K12823FF0G, K11813FE0G,
G17815CE0G, G17813FE0G

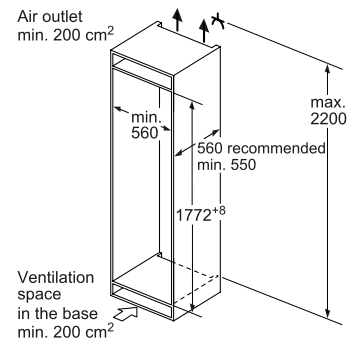
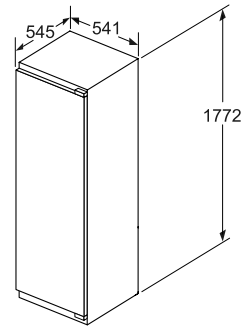


BUILT-IN SINGLE DOOR FRIDGES & FREEZERS

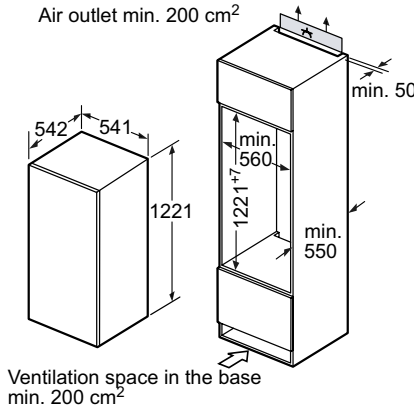
122CM
K11413DD0, K11413FF0, G17416CE0



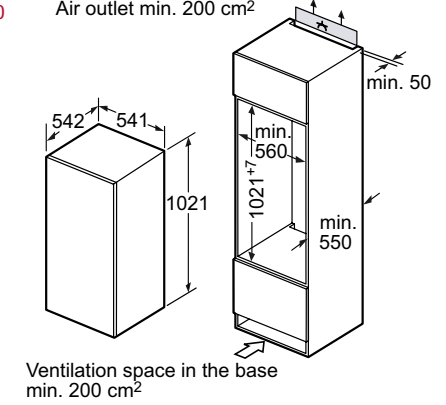
177CM
K12822SF0G, K11812SF0G



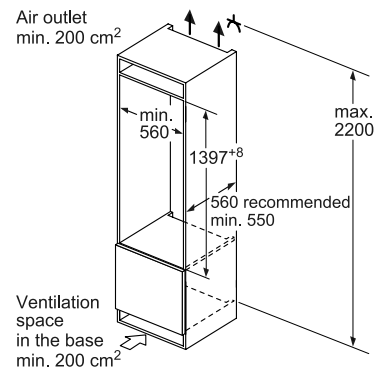
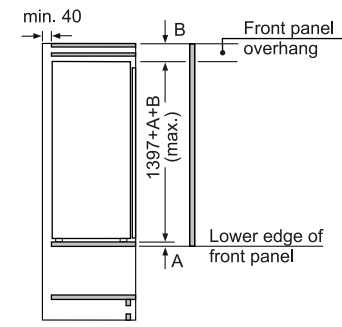
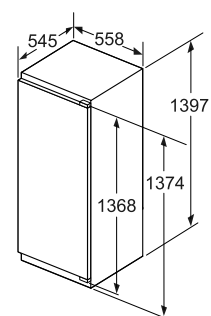
122CM
K1544XSFO



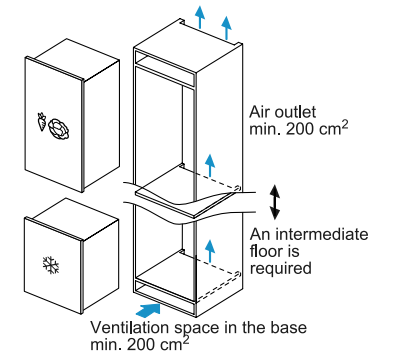
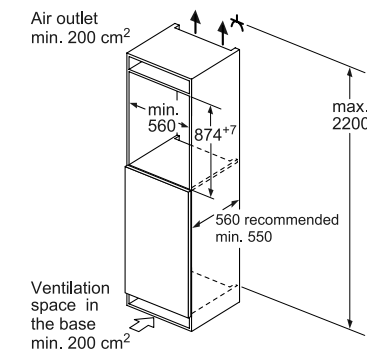
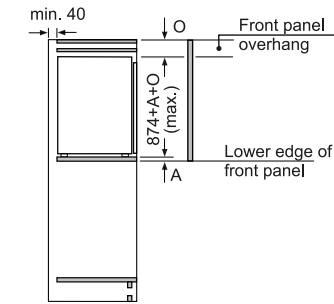
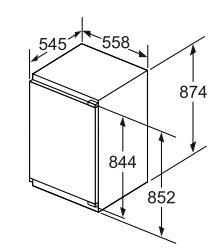
102CM
K1536XFF0



140CM
K11513FF0

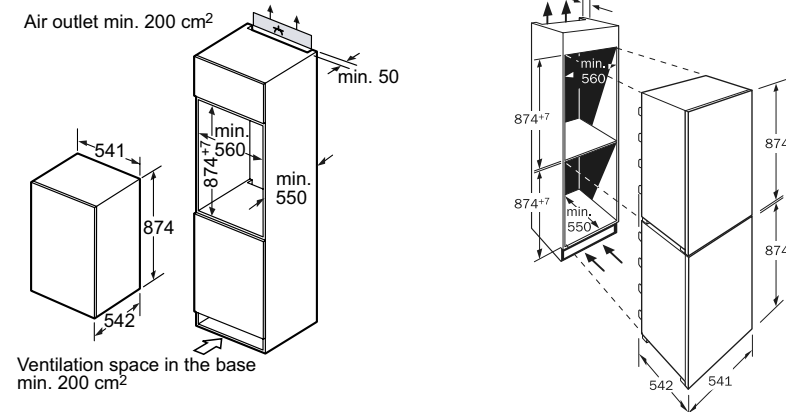


87CM
K11213F30G, K11213DD0, G11216DE0

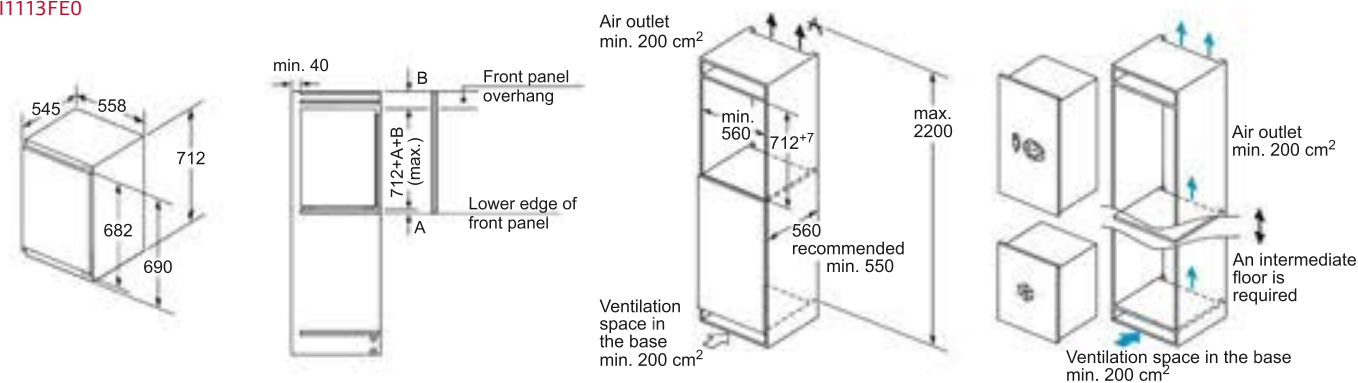


BUILT-IN SINGLE DOOR FRIDGES & FREEZERS

87CM
KI514XF0G, GI624SE0G

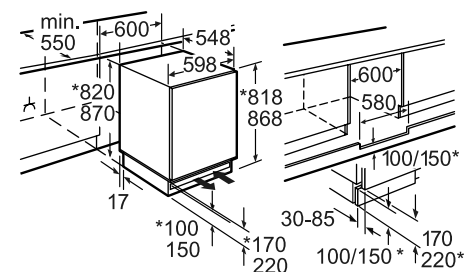


71CM
GI1113FE0



BUILT-UNDER SINGLE DOOR FRIDGE & FREEZERS

K4336XFF0G, K4316XFF0G, G4344XFF0G

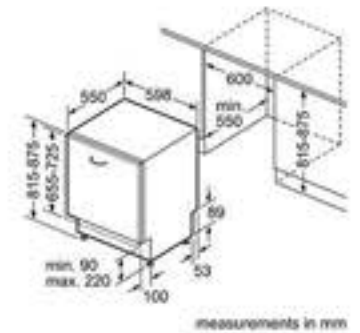


* Variable base/
substructure height

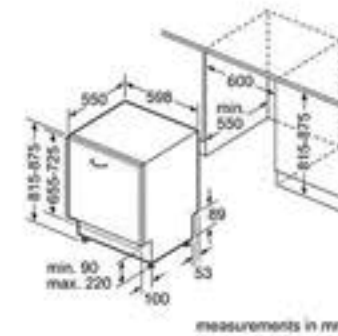
Space for electrical connection next to
the appliance on the left or right-hand side.
Ventilation space in the base.

FULLY INTEGRATED DISHWASHERS

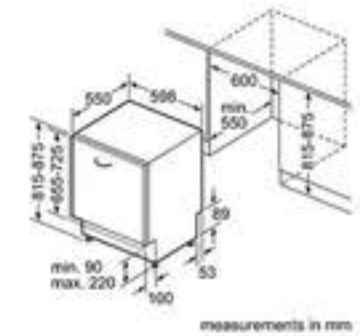
S189YCX01E



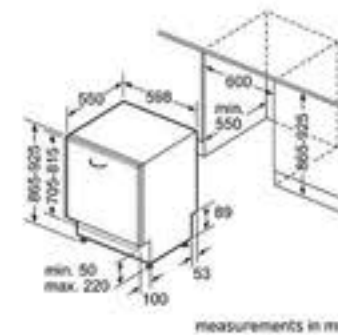
S187ZCX43G



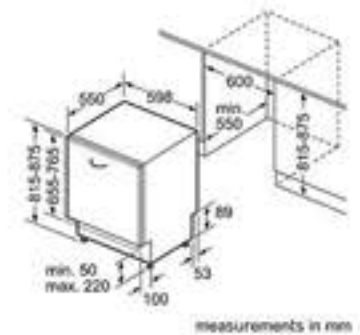
S187ECX23G



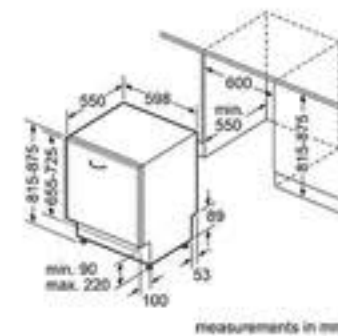
S295HCX26G



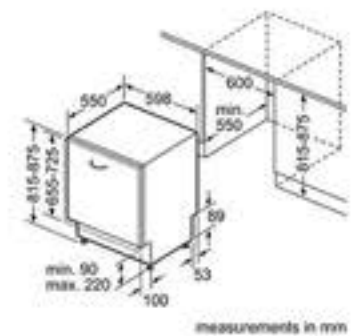
S195HCX26G



S155HCX27G

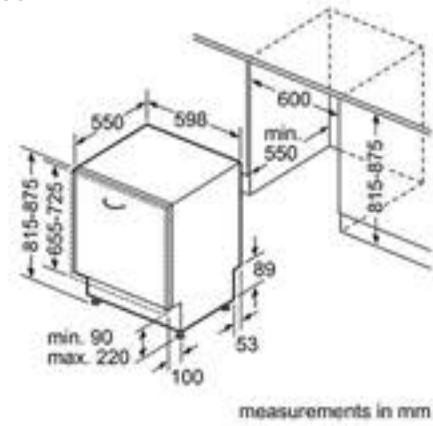


S155HAX27G



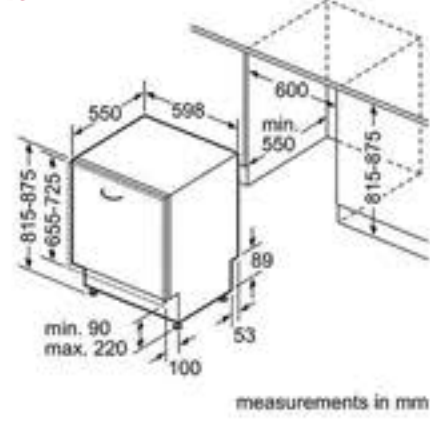
FULLY INTEGRATED DISHWASHERS

S155HVX15G



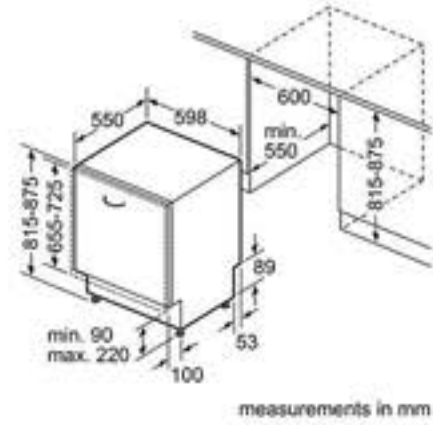
measurements in mm

S153HAX02G



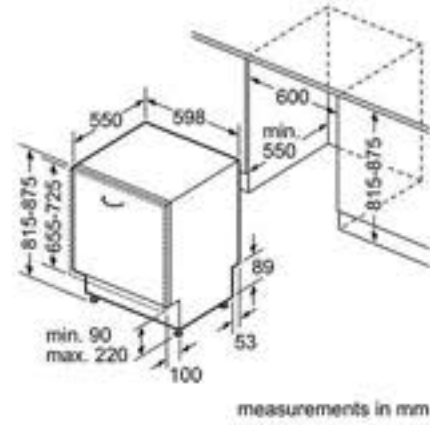
measurements in mm

S153HCX02G



measurements in mm

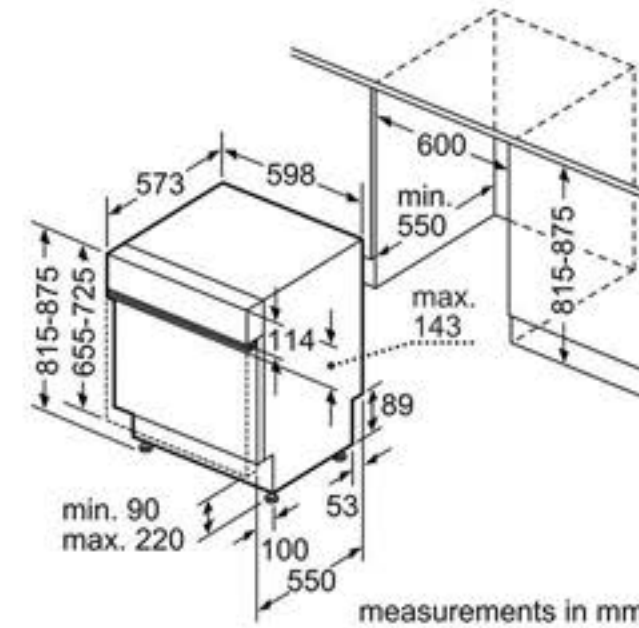
S153ITX05G



measurements in mm

SEMI-INTEGRATED DISHWASHERS

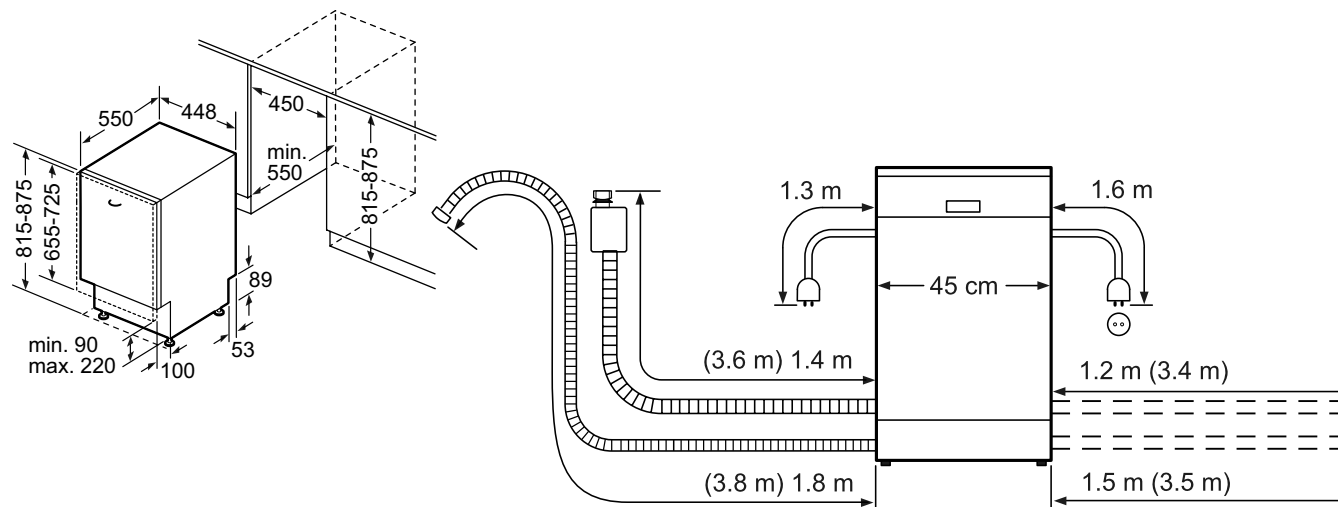
S145ITS04G



measurements in mm

SLIM LINE DISHWASHERS

S875HKX20G



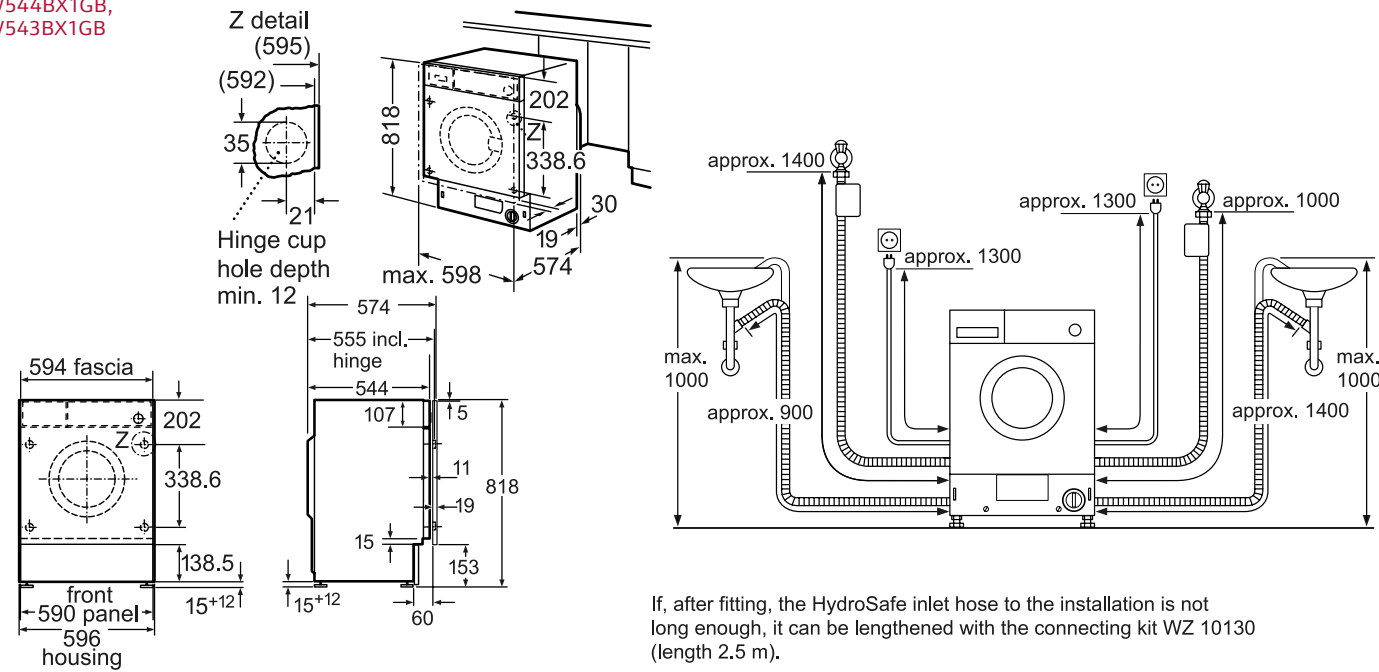
() values with extension kit

DISHWASHER ACCESSORIES

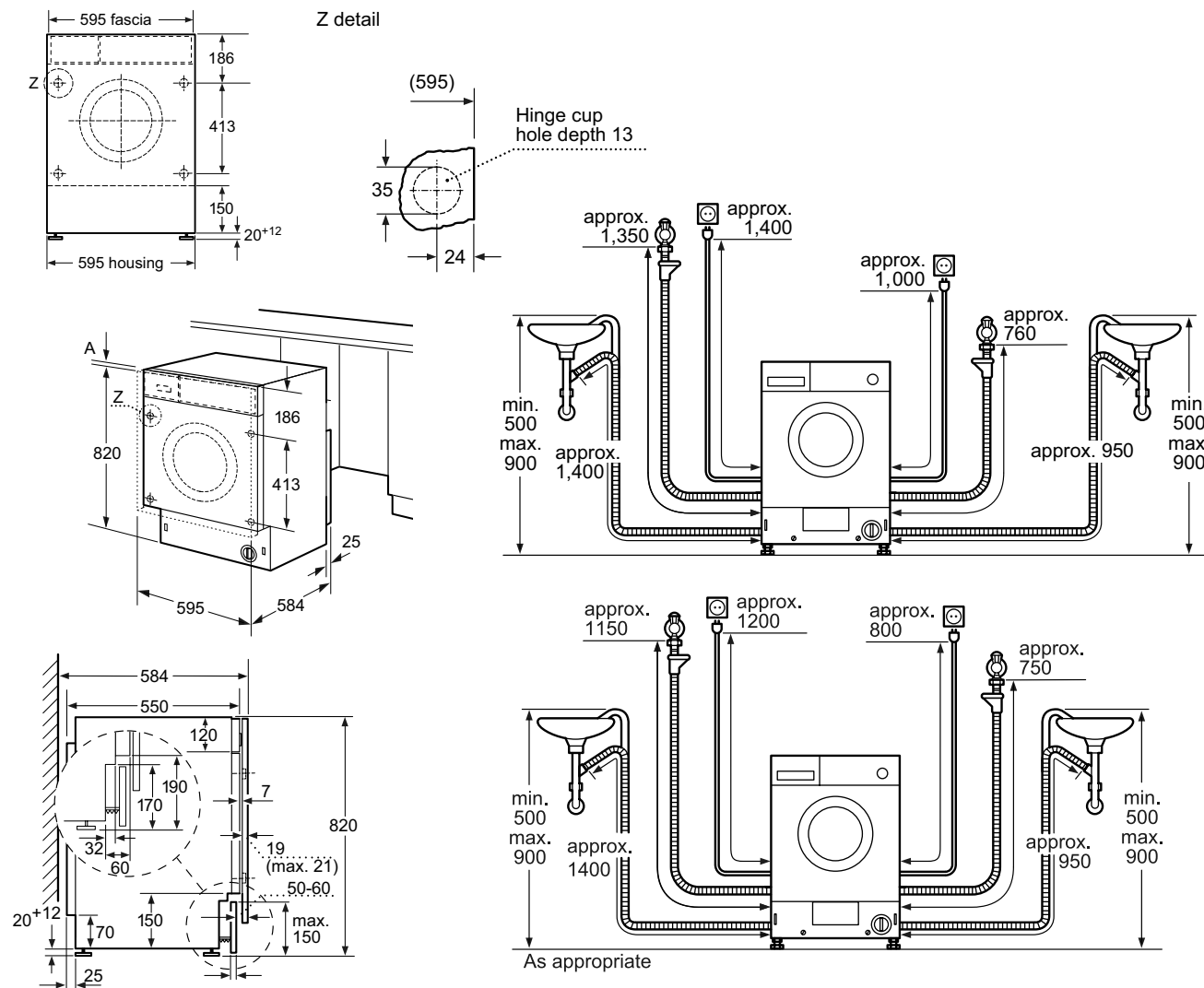
| MODEL NO. | S189YCX01E | S187ZCX43G | S187ECX23G | S295HCX26G | S195HCX26G | S155HCX27G | S155HAX27G | S155HVX15G | S153HCX02G | S153HAX02G | S153ITX05G | S145ITS04G | S875HKX20G |
|--|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|
| Aqua stop extension | Z7710X0 | • | • | • | • | • | • | • | • | • | • | • | • |
| Decor strip – For 60cm Polinox base models, 81.5cm height | Z7861X1 | • | • | • | • | • | • | • | • | • | • | • | • |
| Decor strip – For 60cm and 45cm Stainless Steel base models, 81.5cm height | Z7860X0 | • | • | • | • | • | • | • | • | • | • | • | • |
| Decor strip – For 60cm Stainless Steel base models, 86.5cm height | Z7861X0 | | | | • | | | | | | | | |
| Decor strip – For 60cm Stainless Steel base models installed off the ground, 81.5cm height | Z7860X3 | • | • | • | • | • | • | • | • | • | • | • | • |
| Decor strip – For 60cm Stainless Steel base models installed off the ground, 86.5cm height | Z7861X3 | | | | • | | | | | | | | |
| Adjustable cutlery basket | Z7863X0 | • | • | • | • | • | • | • | • | • | • | • | • |
| Rack insert for stemware dishwasher | Z7863X1 | • | • | • | • | • | • | • | • | • | • | • | • |
| Stainless steel door and plinth panel | Z7863X2 | | | | | | | | | | | | • |
| Wine glass holder accessory (Glass secure tray) | Z7863X8 | | • | • | • | • | • | • | • | • | • | • | |
| Door attachment – brushed steel | Z7865X6 | • | • | • | • | • | • | • | • | • | • | • | • |
| Silver polishing cassette – 60cm dishwashers | Z7871X0 | • | • | • | • | • | • | • | • | • | • | • | • |
| Silver polishing cassette – 45cm dishwashers | Z7871X1 | | | | | | | | | | | | • |
| Drop hinge for tall cabinets | Z7880X0 | • | • | • | • | • | • | • | • | • | • | • | • |

INTEGRATED LAUNDRY

W544BX1GB,
W543BX1GB

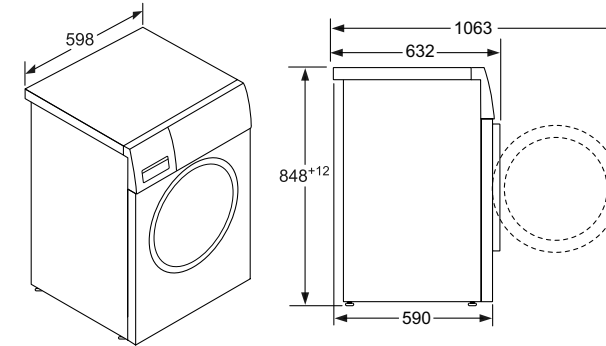


V6540X2GB, V6320X2GB

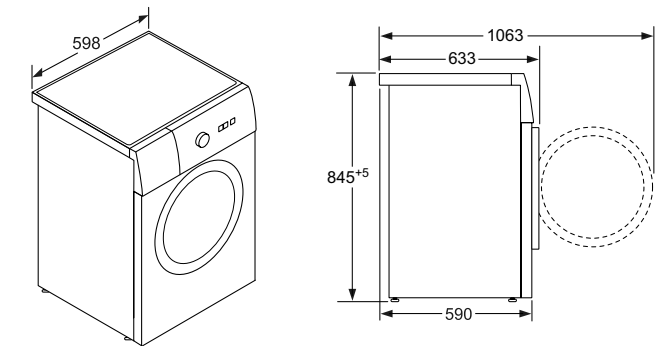


FREESTANDING LAUNDRY

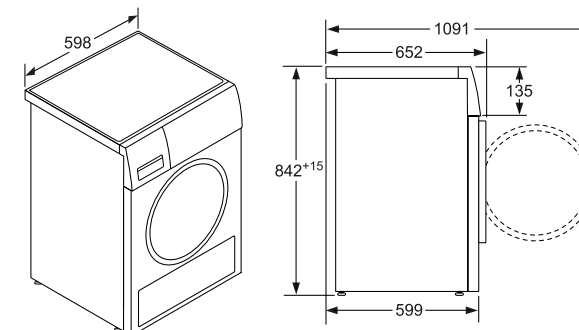
W7460X5GB



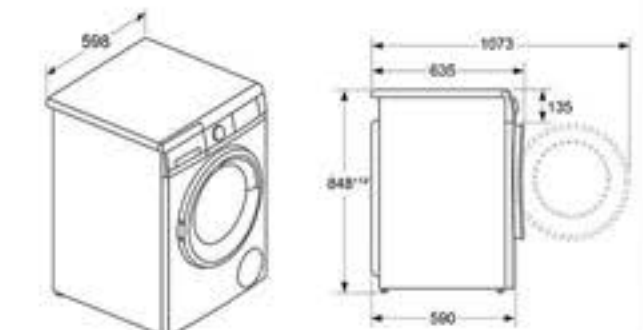
W946UX0GB



R8580X3GB



VNA341U8GB



NEFF CUSTOMER SERVICE



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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0344 892 8979

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

VISIT OUR WEBSITE AT
NEFF-HOME.COM/UK
NEFF-HOME.COM/IE

We're available 7 days a week. Our specialist advisors are available Monday to Friday 8am to 6pm, Saturday 9am to 5pm and Sunday 9am to 4pm. Calls are charged at the basic rate, please check with your telephone service provider for exact charges. In some areas we may use an approved service partner and the process may vary for repairs carried out by our service partners.

Please note that due to the implications of COVID-19, our contact hours and service availability are subject to change. For the latest information and updates on our services please visit our COVID-19 Service Update page on: neff-home.com/uk/coronavirus. Republic of Ireland customers should visit: neff-home.com/ie/coronavirus.

*Please note that after the working hours stated only a limited number of advisors are available.

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 online at:

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.

Please be aware that the above telephone number is managed by Domestic & General Services Limited who administer the warranty registration process on our behalf.

Total
Excellence
+ Quality
Winner 2020

D+G Domestic
& General



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NEFF home appliances are built to the highest standard, but if you do need a visit from a NEFF engineer, we are here to help. Our locally based engineers are employed and trained by NEFF, which gives them unrivaled knowledge and expertise to repair NEFF appliances.

In some areas we may use an approved service partner to carry out repairs on our NEFF appliances, where the repair process may vary.

You can easily book, and manage your engineer visit online at: neff-home.com/uk/service/repair/book-a-repair-online or via our call centre (see contact details above). Republic of Ireland customers should call: 01450 2655.

Calls will be answered 24 hours a day, 7 days a week. Calls are charged at the basic rate, please check with your telephone service provider for exact charges.



ACCESSORIES AND CLEANING PRODUCTS

You can find everything you need for any appliance on the NEFF online store. It's here where you'll find our tested and approved cleaning and care products, along with other accessories ranging from a Glass Holder for your new dishwasher to a Teppan Yaki for your hob, or a new set of Telescopic Rails.

Shop online at: neff-home.com/uk/store



ONLINE HELP AND PRODUCT ADVICE

Prefer to go online? You can visit our support content at: neff-home.com/uk/service/support to quickly find the help you need. We cover questions about usage and maintenance of your appliance, as well as tips on getting started and installing your new appliances. You'll also be able to access your user manual at any time.



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NEFF appliances are well-known for their quality and we believe that our customers deserve customer service to match. 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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