

N 70, Built-in oven with added steam function, 60 cm,  
Stainless steel  
B57VR22NOB



COOKING PASSION SINCE 1877



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

#### Features

##### Technical Data

Color / Material Front : Stainless steel  
Built-in / Free-standing : Built-in  
Integrated Cleaning system : Hydrolytic, Pyrolytic  
Required niche size for installation (HxWxD) : 585-595 x 560-568 x 550  
Dimensions : 595 x 596 x 548  
Dimensions of the packed product (HxWxD) (mm) : 675 x 690 x 660  
Control Panel Material : Stainless steel  
Door Material : Glass  
Net weight (kg) : 44.097  
Usable volume of cavity (l) : 71  
Cooking method : Bottom heat, Bread Baking Setting, Conventional heat, Full width grill, Half width grill, Hot Air-Eco, Hot air grilling, low temperature cooking, Pizza setting, warming  
Temperature control : electronic  
Number of interior lights : 1  
Approval certificates : CE, VDE  
Length electrical supply cord (cm) : 120  
EAN code : 4242004181965  
Number of cavities (2010/30/EC) : 1  
Energy efficiency rating : A+  
Energy consumption per cycle conventional (2010/30/EC) : 0.87  
Energy consumption per cycle forced air convection (2010/30/EC) : 0.69  
Energy efficiency index (2010/30/EC) : 81.2  
Connection Rating (W) : 3450  
Current (A) : 16  
Voltage (V) : 220-240  
Frequency (Hz) : 60; 50  
Plug type : no plug

#### Optional accessories

Z11CR10X0  
Z11SZ00X0 SeamlessCombination mounting kit  
Z11SZ80X0  
Z11SZ90X0  
Z11TC10X0 ComfortFlex Rail (1 level)  
Z11TC16X0 ComfortFlex Rail (1 level) and racks  
Z12CB10A0 Baking tray, anthracite enamelled  
Z12CM10A0 Moussaka pan, anthracite enamelled  
Z12TF36X0 3 level telescopic rails, full ext,pyro  
Z1913X0 Baking Stone  
Z19DD10X0 Steam set for ovens



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## Features

### Heating Functions

- Oven with 12 heating methods: CircoTherm / HotAir CircoTherm Eco Top/Bottom heat Top/Bottom heat Eco CircoRoasting Full surface grill Centre area grill CircoTherm Intensive / Pizza setting Bread Baking Bottom heat Low temperature / slow cooking Keep warm
- Additional heating methods with steam: Reheat Dough Proving
- Temperature range 40 °C - 275 °C
- Cavity volume: 71 l

### Design

- Illuminated ShiftControl
- Anthracite enamel cavity with 4 shelf positions
- Revolution handle

### Cleaning

- Pyrolytic self cleaning
- EasyClean Cleaning program
- Additional functions: Descaling program Steam cooking function (system steamer accessory required) Drying function

### Convenience

- 2.5" colour and text display with ShiftControl
- Temperature proposal Actual temperature display Optical temperature control Sabbath setting
- SoftMove Door - SoftOpen & SoftClose
- Supporting systems: Automatic Programs
- Number of automatic programs: 14
- Electronic clock with start / stop function
- Rapid heating-up
- LED lighting
- Large 1 litre water tank
- Water tank empty indicator
- Location of the steam generator is outside of the cavity.
- Cooling fan
- Stainless-steel fan
- Individual adjustable child lock Residual heat indicator Safety switch off

### Accessories

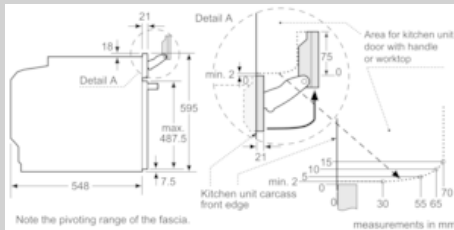
- 1 x universal pan, 2 x combination grid

### Technical Information

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

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## Dimensioned drawings



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

