

N 90, Built-in oven with added steam function, 60 cm,
Stainless steel
B57VS26NOB



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) : 44.025
Usable volume of cavity (l) : 71
Cooking method : Bottom heat, Bread Baking Setting, Conventional heat, Defrost, Full width grill, Half width grill, Hot Air-Eco, Hot air grilling, low temperature cooking, Pizza setting, warming
Temperature control : electronic
Number of interior lights : 1
Approval certificates : CE, VDE
Length electrical supply cord (cm) : 120
EAN code : 4242004183143
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 13 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 Defrost 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

- 4.1" TFT colour and graphics display with ShiftControl
- Temperature proposal Actual temperature display Optical temperature control Sabbath setting
- SoftMove Door - SoftOpen & SoftClose
- Supporting systems: Bake and Roast assist, Automatic Programs
- Number of automatic programs: 14
- Multipoint MeatProbe
- 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

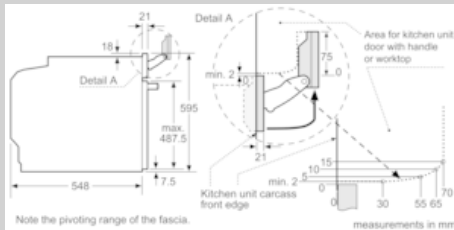
- 1 x universal pan, 2 x combination grid

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

