

N 90, Built-in compact oven with steam function, Stainless steel
C18FT56H0B



COOKING PASSION SINCE 1877



- ✓ CircoTherm® - our smart hot-air solution for simultaneous baking and roasting on up to four levels
- ✓ Multipoint Meatprobe - the thermometer helps the oven regulate the temperature and automatically adjust the cooking time

Features

Technical Data

Color / Material Front : Stainless steel
Built-in / Free-standing : Built-in
Door opening : Drop down
Required niche size for installation (HxWxD) : 450-455 x 560-568 x 550
Dimensions of the product (mm) : 455 x 596 x 548
Dimensions of the packed product (HxWxD) (mm) : 540 x 660 x 690
Control Panel Material : Stainless steel
Door Material : Glass
Net weight (kg) : 34.977
Approval certificates : CE, VDE
Length electrical supply cord (cm) : 150
EAN code : 4242004236412
Current (A) : 16
Voltage (V) : 220-240
Frequency (Hz) : 50; 60
Plug type : no plug
Approval certificates : CE, VDE
Number of cavities (2010/30/EC) : 1
Usable volume (of cavity) - NEW (2010/30/EC) : 47
Energy efficiency class (2010/30/EC) : A+
Energy consumption per cycle conventional (2010/30/EC) : 0.73
Energy consumption per cycle forced air convection (2010/30/EC) : 0.61
Energy efficiency index (2010/30/EC) : 81.3



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Optional accessories

Z11SZ00X0 SeamlessCombination mounting kit
Z11SZ60X0 SeamlessCombination 45 + 14cm
Z11SZ90X0 SeamlessCombination 60 + 45cm
Z12CB10A0 Baking tray, anthracite enamelled
Z12CM10A0 Moussaka pan, anthracite enamelled
Z12CU10A0 Multipurpose pan, anthracite enamelled
Z13CV06S0 Decor strip
Z13TC10X0 ComfortFlex Rail (1 level) f. steam
Z13TC14X0 ComfortFlex Rail (1 level) f. steam

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Features

- Compact steam oven with 13 heating methods: Hot Air Bread Baking Full surface grill CircoTherm® Eco Centre area grill Top/bottom heating Top/bottom heating Eco CircoTherm® Intensive Low temperature cooking Bottom heating Circo-roasting Plate warming Keep warm
- Additional heating methods with steam: FullSteam, Reheating, Dough Proving, Defrost setting, sous-vide cooking
- Temperature range 40 °C - 250 °C
- Cavity volume: 47 net usable litres

Design

- Anthracite enamel cavity with 3 shelf positions

Cleaning

- EcoClean Direct : ceiling, back panel, side liners
- EcoClean program, EasyClean program

Convenience

- 5.7" TFT colour and graphics Display with FullTouch control
- Additional functions: Descaling program drying function
- Drop down door, SoftMove oven door with soft open and soft close, SoftOpen
- Bake and Roast assist, Automatic programs
- Number of automatic programmes: 30 PC
- MultiPoint MeatProbe
- Electronic clock with start / stop function
- Rapid heating-up: automatic
- 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
- HomeConnect ready on WLAN

Hook-in racks / rails

Accessories

- 1 x steam container, punched, size S, 1 x steam container, punched, size XL, 1 x steam container, unpunched, size S, 1 x grid, 1 x universal pan

Safety and Environment

- Individual adjustable child lock Safety switch off Residual heat indicator Start button Door contact switch

Technical Info

- Length of mains cable: 150 cm
- Appliance dimensions (HxWxD): 455 mm x 596 mm x 548 mm
- Please reference the built-in dimensions provided in the installation drawing