



COOKING PASSION SINCE 1877



NEFF DISTINCT COLLECTION

Cooking inspires people. People inspire us.



COOKING INSPIRES PEOPLE.
PEOPLE INSPIRE US.





INSPIRED BY THE MOST EXACTING DEMANDS



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.

COOKING WITH A NEFF OVEN



Our ovens feature a range of functions detailed below. The icons we've used for each function are the same as shown on the oven, for total clarity and ease of use.

MAIN OVEN FUNCTIONS



CIRCO THERM® ECO

Optimised for cooking and baking on one level only for maximum energy efficiency. Opting for this setting saves 30% energy when compared to the maximum consumption allowed for A rated models. It's perfect for frozen or convenience foods, bread, cakes and meats. Available on all electronically controlled ovens.



CIRCO THERM® 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.



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.



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.



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.



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.



CIRCO ROASTING

An ideal function for cooking meat and poultry for a rotisserie result. The grill and fan distribute heat alternatively reducing cooking times by 35-40%.

ADDITIONAL FUNCTIONS

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



DESCALING

All NEFF compact steam appliances contain a descaling programme which can be set according to the hardness of the water.



DOUGH PROVING

This function provides a warm, moist environment, perfect for proving yeast dough while improving the texture and quality of pastry foods, such as cakes and breads.



CIRCO THERM®

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.



KEEP WARM

An ideal setting for keeping food warm without drying it out before serving. Typically set between 66°C to 100°C.



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.



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.



PLATE WARMING

Hot air is circulated at up to 65°C to safely warm plates and service dishes in preparation for dinner.



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 ash that's easily removed with a damp cloth.



REHEAT

Reheat allows you to gently warm dishes again – and thanks to the moisture in the oven, they will look and taste freshly prepared.



STEAM SETTING

A setting specifically used in conjunction with the NEFF system steamer accessory **Z19DD10X0**. This provides one of the healthiest cooking methods around.



EASY CLEAN®

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.



ECO CLEAN®

NEFF's patented EcoClean® is a microfine ceramic bead coating on the oven's interior top, sides and back. It has a very large surface area, making it extremely absorbent. It absorbs fat droplets and keeps the inside of the oven clean.



BASE CLEAN

BaseClean 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.



CENTRE SURFACE GRILL

You can use just the centre section of the grill for smaller quantities.



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.



VARIO STEAM®

VarioSteam® 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 FullSteam 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.



CIRCO THERM® POWER BOOST

The PowerBoost function speeds things up even more when cooking for short periods of time – just put the food in and start the oven.



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.



MULTIPOINT MEATPROBE

The MultiPoint MeatProbe measures the joint's heat at three points to ensure the right core temperature is reached and the meat is cooked for the correct duration of time.



CONVENTIONAL HEAT ECO

This setting heats up the centre of the oven for single shelf cooking. The oven maintains its average temperature in a more economical way by cutting out the on/off thermostat so the oven cooks on residual heat.



SABBATH

This setting engages the top and bottom heating elements to reach a temperature of between 85°C and 140°C. The oven can be set to run for up to 74 hours to keep food warm, without activating the fan, lights and controls as these are disabled.



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

SLIDE&HIDE®



Get closer to your cooking

Slide: When you open and close the oven door, the revolution handle rotates to give you a firm grip.

Hide: When open, the fully retractable oven door disappears completely under the oven cavity, creating optimum space in any kitchen.

We create appliances that are tailored to modern lifestyles and requirements. Our unique Slide&Hide® door fits smoothly under the oven 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.



*available from Spring 2016.

B58VT28N0B
Slide&Hide® Single Oven

SEAMLESS COMBINATION



Mix and match your ideal kitchen

Create your perfect kitchen by choosing your very own premium appliance combination. With the option to seamlessly stack single ovens and compact appliances within the Premium Collection range, it's easy to create a sleek and stylish finish with our seamless combination strips when stacked vertically or aligned horizontally they appear perfectly in-line, with no gaps, ideal for any modern or contemporary kitchen.

CircoTherm® Compact Oven with FullTouch Control



Warming Drawer

Seamless Combination Strips
For 45cm Compact Oven with 14cm Warming Drawer



Slide&Hide® Single Oven with Pyrolytic and VarioSteam - FullTouch Control



Warming Drawer

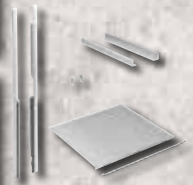
Seamless Combination Strips
For 60cm Single Slide&Hide® Oven with 29cm Warming Drawer



Compact Combination Microwave - FullTouch Control



Slide&Hide® with FullSteam - FullTouch Control



Seamless Combination Strips
For 60cm Single Slide&Hide® Oven with 45cm Compact Oven

RECOMMENDED

Compact Coffee Centre



Seamless Combination strips cannot be used with Coffee Centre



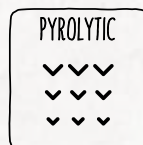
MAKE OVEN
CLEANING A
THING OF THE PAST.

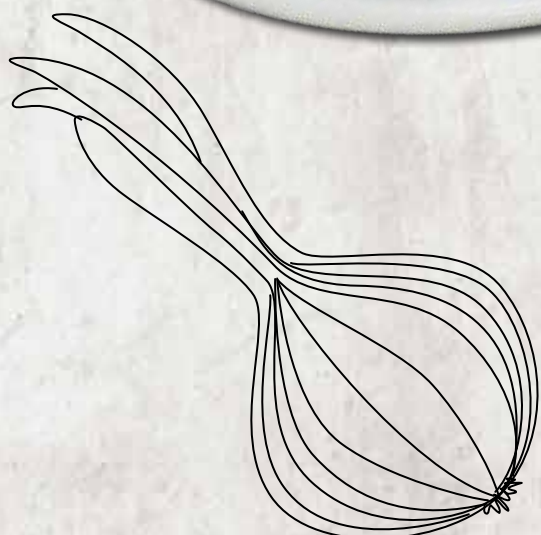
PYROLYTIC SELF-CLEANING



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 ash. Once the oven has cooled you can simply wipe it away with a cloth. That's all there is to it!





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® NOW 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 ash, 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 top, sides and back. It has a very large surface area, making it extremely absorbent. Depending on how often you use your oven, regeneration to get rid of accumulated soiling may only be necessary 2-3 times a year. It's done with the special EcoClean® cleaning procedure that uses a temperature of 275°C to automatically remove burnt-on food without chemical cleaners. This highly efficient coating lasts for the entire lifetime of the oven.

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.





VARIO STEAM®



Innovative steam assistance

VarioSteam® gives dishes just the right amount of moisture by adding steam at three intensity levels, for baking, roasting or just heating up.

VarioSteam® 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 pre-set programmes 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.



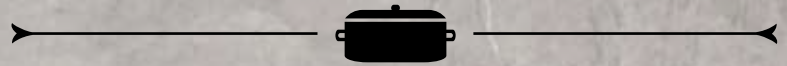
Perfectly concealed: The newly developed water container is easy to remove and refill.

CRISP ON THE OUTSIDE, SUCCULENT ON THE INSIDE, DELICIOUS ALL ROUND.

RE-INVENTING TRADITIONAL COOKING

We've combined our unique Slide&Hide® disappearing door with our most innovative solutions in oven cleaning & steam-assisted cooking. The result? Ovens that truly re-write the cookbook. All you need to do is select the design and cooking functions that suits your cooking needs.

SLIDE&HIDE® OVENS WITH VARIO STEAM®



The ultimate choice for creative Cookaholics

What dishes do you like to create in your kitchen? Whatever your specialties, 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 on selected models, creative cooks can achieve succulent meat, beautifully crusty bread and flavoursome bakes without worrying about roasting spatter and spillages. With intuitive FullTouchControl or ShiftControl operation available, choosing the perfect cooking setting for your dish is quick, simple and precise.

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Slide&Hide® Single Pyrolytic Oven with VarioSteam®



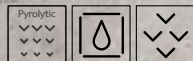
KEY FEATURES



COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ⊗ Sabbath setting
- ⊗ LED light
- ⊗ Automatic programmes
- ⊗ Silver display EasyClock
- ⊗ Water tank capacity 1 litre

ACCESSORIES

- ⊗ 1 x ComfortFlex rail
- ⊗ 2 x wire racks
- ⊗ 1 x universal pan



FullTouchControl display 5.7inch high resolution
TFT colour graphics display

B48VT38NOB

Slide&Hide® Single Oven with VarioSteam®



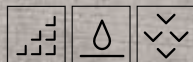
KEY FEATURES



COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ⊗ Sabbath setting
- ⊗ LED light
- ⊗ Automatic programmes
- ⊗ Silver display EasyClock
- ⊗ Water tank capacity 1 litre

ACCESSORIES

- ⊗ 1 x ComfortFlex rail
- ⊗ 2 x wire racks
- ⊗ 1 x universal pan



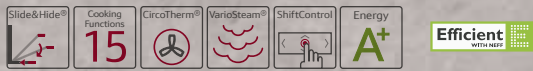
FullTouchControl display 5.7inch high resolution
TFT colour graphics display

B57VS26N0B

Slide&Hide® Single Pyrolytic Oven with VarioSteam®



KEY FEATURES



COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ☉ Sabbath setting
- ☉ Interior halogen light
- ☉ Water tank capacity 1 litre

ACCESSORIES

- ☉ 2 x wire shelves
- ☉ 1 x universal pan



Medium ShiftControl 4.1inch high resolution TFT colour and graphics display

THE NEFF OVEN COLLECTIONS

B47VS36N0B

Slide&Hide® Single Oven with VarioSteam®



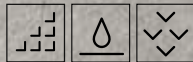
KEY FEATURES



COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ☉ Sabbath setting
- ☉ Interior halogen light
- ☉ Water tank capacity 1 litre

ACCESSORIES

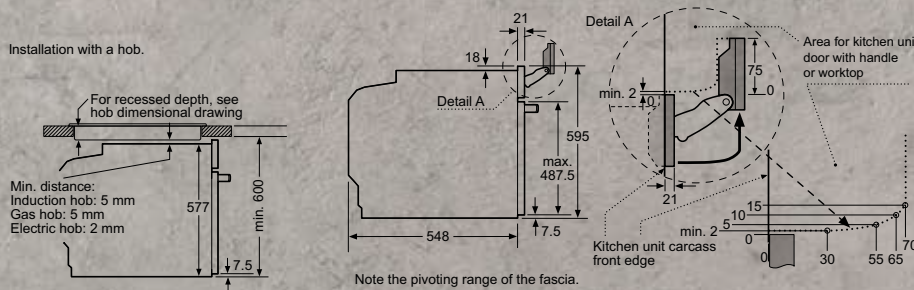
- ☉ 2 x wire shelves
- ☉ 1 x universal pan



Medium ShiftControl 4.1inch high resolution TFT colour and graphics display

OVENS

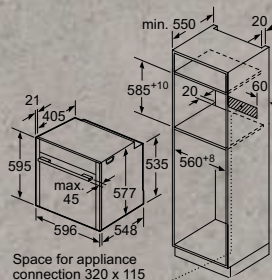
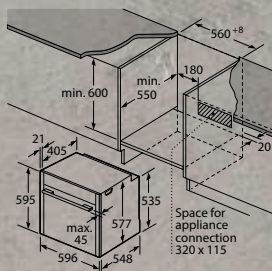
B58VT28N0B, B48VT38N0B, B57VS26N0B, B47VS36N0B



Measurements in mm.

The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice.

For full dimensional and installation details please refer to the documentation supplied with the appliance.



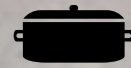
FLEX INDUCTION HOB

DISHWASHING

SMALL OVENS, BIG IDEAS

Our compact ovens provide all of the innovative features you'd expect from a NEFF single oven. With CircoTherm® as standard and high resolution TFT colour displays our small ovens still have big ideas.

COMPACT OVENS



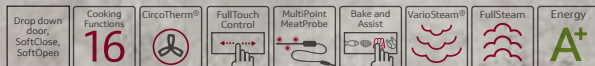
Designed to seamlessly coordinate

Offering additional cavity space and host of innovative features, our compact ovens are designed to sit seamlessly with our full size Premium Collection single ovens. With CircoTherm® available as standard, multiple dishes can be cooked simultaneously without any intermingling of flavours – perfect when you're cooking for friends and family. Prefer a cooking station that's all your own? Combine with our warming drawers to create the ultimate appliance wall.

C18FT58N0B Compact Steam Oven



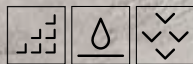
KEY FEATURES



COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ☉ Sabbath setting
- ☉ LED light
- ☉ Bar handle

ACCESSORIES

- ☉ 1 x ComfortFlex rail
- ☉ 2 x wire shelves
- ☉ 1 x Steam container punched size XL

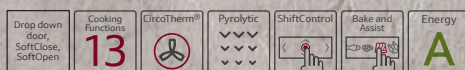
- ☉ 1 x Steam container punched size S
- ☉ 1 x Steam container unpunched size S
- ☉ 1 x universal pan

FullTouchControl display
5.7inch high resolution
TFT colour graphics display

C18MT37N0B Compact Oven with Microwave



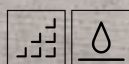
KEY FEATURES



COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ☉ Sabbath setting
- ☉ LED light
- ☉ Bar handle

ACCESSORIES

- ☉ 1 x telescopic shelf
- ☉ 2 x wire shelves
- ☉ 1 x universal pan

FullTouchControl display
5.7inch high resolution TFT
colour graphics display



C17MS36N0B
Compact Oven with Microwave



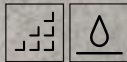
KEY FEATURES

Drop down door, SoftClose, SoftOpen | Cooking Functions **12** | CircoTherm® | ShiftControl | Energy **A+** | **Efficient WITH NEFF**

COOKING FUNCTIONS



OVEN CLEANING



ADDITIONAL FEATURES

- ⊗ Sabbath setting
- ⊗ Interior halogen light

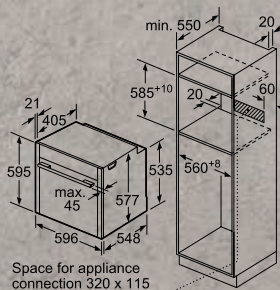
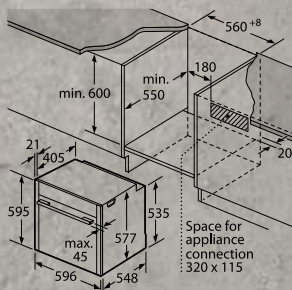
ACCESSORIES

- ⊗ 2 x wire shelves
- ⊗ 1 x universal pan



Medium ShiftControl 4.1inch high resolution TFT colour and graphics display

C18FT58N0B, C18MT37N0B, C17MS36N0B

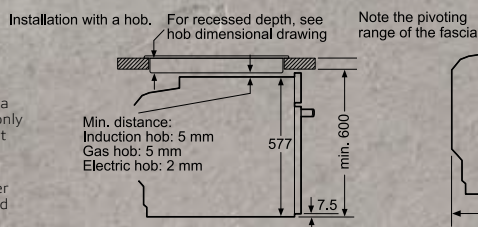


Hob type min. worktop thickness

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface induction hob	43 mm	48 mm
Gas hob	32 mm	42 mm
Electric hob	22 mm	24 mm

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

Measurements in mm. The line drawings featured in this brochure are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details please refer to the documentation supplied with the appliance.



A HOB FOR EVERY COOKAHOLIC

FlexInduction offers creative cooks the ultimate freedom. With enlarged cooking spaces spanning the length of the hob, the whole zone becomes your cooking canvas. With a range of widths available and a choice of either Point&Twist or FullTouchControl operation, there's a FlexInduction solution for every creative kitchen.

FLEX INDUCTION HOBS



The joy of flexible cooking

Point, twist and remove for cleaning - Point&Twist® offers the ultimate control. Our FlexInduction hobs are created to respond to your way of cooking. Delivering heat exactly where it's needed, FlexInduction is a truly liberating way to prepare your favourite dishes. With a range of griddle pans and Teppan Yaki grill plates available from the NEFF online store, creative cooking has never been easier. With the majority of FlexInduction hobs featuring Point&Twist® operation, simply point and twist towards your cooking zones to activate. Once you've finished cooking, the magnetic Point&Twist® dial can simply be removed for a sleek, stylish cook top finish.



CLEAN AND CLEVER, ONCE YOU START USING AN INDUCTION HOB, YOU'LL NEVER LOOK BACK.

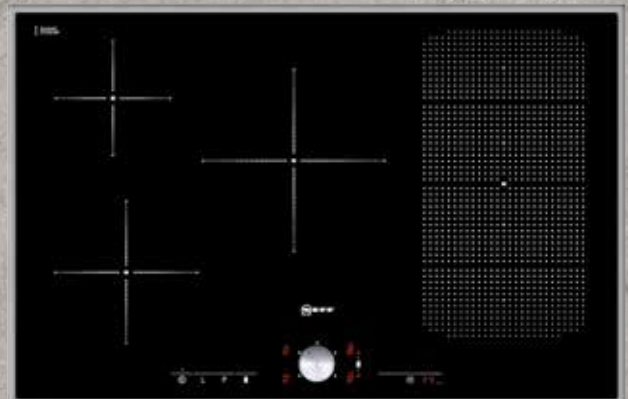
T53T86N2 FlexInduction Hob

KEY FEATURES



ADDITIONAL FEATURES

- Ⓜ 1 FlexInduction zone
- Ⓜ LED timer for each zone with switch off function and acoustic signal
- Ⓜ 2 stage residual heat indicators
- Ⓜ Control panel lock
- Ⓜ Safety cut out facility
- Ⓜ Control panel suspension
- Ⓜ 2 stage residual heat indicators
- Ⓜ ReStart function
- Ⓜ QuickStart function
- Ⓜ Safety cut out facility
- Ⓜ Control panel lock





T53T55N2 FlexInduction Hob

KEY FEATURES

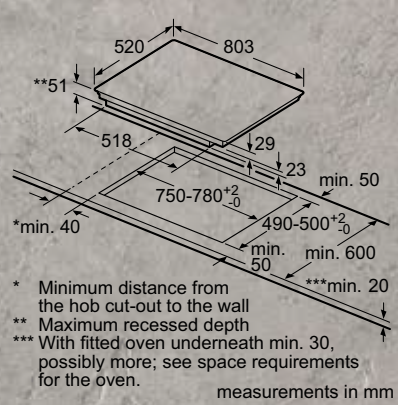


ADDITIONAL FEATURES

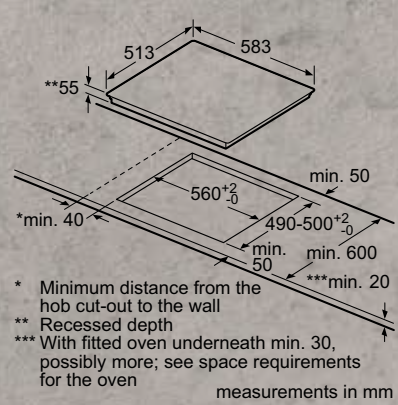
- ⊗ 2 FlexInduction zones
- ⊗ LED timer for each zone with switch off function and acoustic signal
- ⊗ 2 stage residual heat indicators
- ⊗ Control panel lock
- ⊗ Safety cut out facility
- ⊗ Control panel suspension
- ⊗ 2 stage residual heat indicators
- ⊗ QuickStart function
- ⊗ Safety cut out facility
- ⊗ Control panel lock



T53T86N2



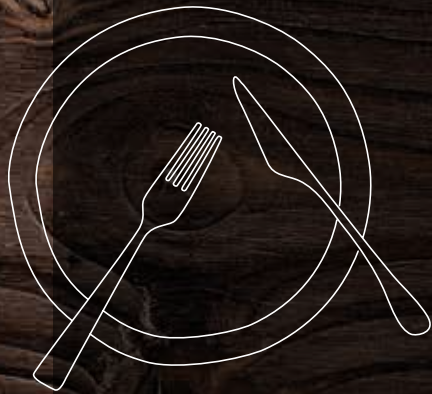
T53T55N2



Measurements in mm.
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ALWAYS STYLISH AND PRACTICAL DISHWASHERS

From a full-scale dinner party to a meal for two, our unique VarioFlexPro® baskets are equipped to handle even the bulkiest items and with TimeLight featuring on selected models, the remaining time left on the dishwashing cycle is projected on to the floor in front of your machine. solution for every creative kitchen.

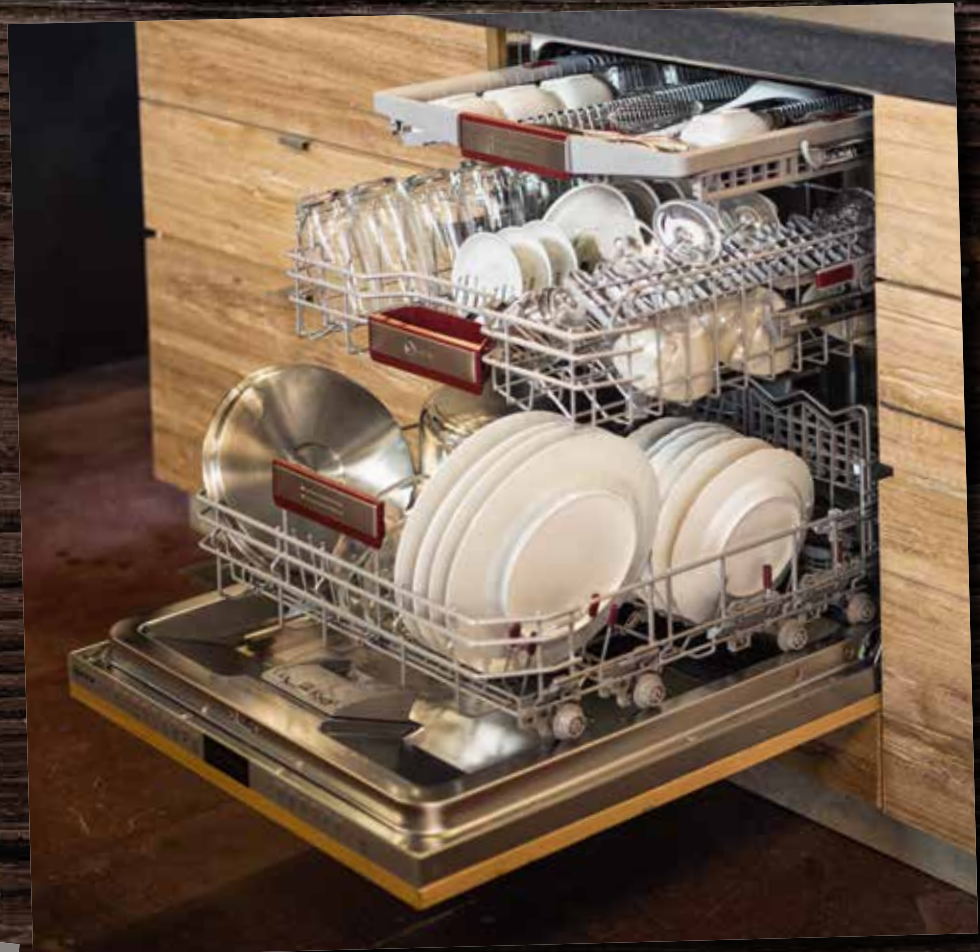


DISHWASHERS



All Cookaholics need a NEFF dishwasher to clean up afterwards

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. With settings and features to handle your everyday cooking, our dishwashers are equipped for all of your cookware, crockery and delicate glassware.



CHEF 70°



Extra cleaning power for creative cooks

With a hotter setting and a powerful spray, the Chef70° 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.

S717T80Y0G

Fully Integrated Dishwasher

KEY FEATURES



SPECIAL FUNCTIONS

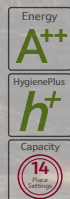
- 8 programmes:
 - Auto 35-45 °C, Auto 45-65 °C,
 - Auto 65-75 °C, Chef 70 °C,
 - Economy 50 °C, Night Program 50 °C,
 - Quick Wash 45 °C, Pre Rinse
- 5 Special Options: Intensive wash zone, VarioSpeed Plus, Half load, HygienePlus, Extra dry

ADDITIONAL FEATURES

- doorOpen Assist
- NeffSparkle®
- Heat exchanger
- Efficient SilentDrive BLDC motor
- DosageAssist
- AquaSensor®
- Neff AquaStop® with warranty

Red InfoLight®

- VarioHinge
- TouchControl
- Large item spray head, including Steam protection plate
- Childlock
- Time delay (1-24 hours) with Acoustic end of cycle indicator, water fault indicator
- VarioFlex Pro basket system
- VarioDrawer Pro
- 3 stage Rackmatic height-adjustable top basket
- 6/8 foldable plate racks in top/bottom basket
- Glass rack in bottom basket



S517T80Y0G

Fully Integrated Dishwasher

KEY FEATURES



SPECIAL FUNCTIONS

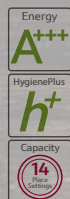
- 8 programmes:
 - Auto 35-45 °C, Auto 45-65 °C,
 - Auto 65-75 °C, Chef 70 °C,
 - Economy 50 °C, Night Program 50 °C,
 - Quick Wash 45 °C, Pre Rinse
- 5 special options: Shine and Dry, Intensive wash zone, VarioSpeed Plus, Half load, Hygiene Plus

ADDITIONAL FEATURES

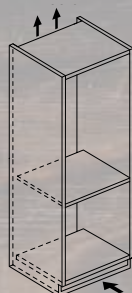
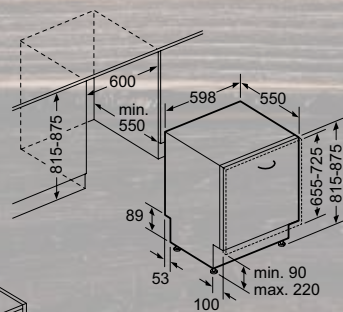
- doorOpen Assist
- NeffSparkle®
- Heat exchanger
- Efficient SilentDrive BLDC motor
- DosageAssist
- AquaSensor®

Neff AquaStop® with warranty

- White interior EmotionLight
- White TimeLight projection on floor
- TouchControl
- Large item spray head, including Steam protection plate
- Childlock
- Time delay (1-24 hours) with Acoustic end of cycle indicator, water fault indicator
- VarioDrawer Pro
- 3 stage Rackmatic height-adjustable top basket
- 6/8 foldable plate racks in top/bottom basket
- Glass rack in bottom basket



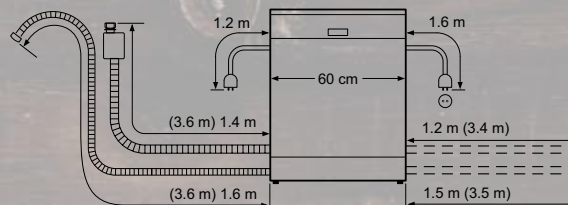
S517T80Y0G, S717T80Y0G



Ventilation space in the base min. 200 cm²

Measurements in mm. The line drawings featured on this page are provided as a guide to general dimensions only and are subject to amendment without prior notice.

For full dimensional and installation details please refer to the documentation supplied with the appliance.



() values with extension kit





COOKING PASSION SINCE 1877



COLOUR ILLUSTRATIONS

Due to variables in photographic and printing processes, all colours in this brochure are subject to deviation from the appliance actually illustrated.

IMPORTANT NOTES

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