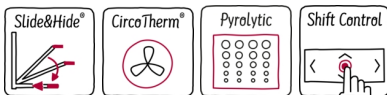


N 70, Built-in oven, 60 x 60 cm, Stainless steel
B57CR22NOB



COOKING PASSION SINCE 1877



Built-in oven with SLIDE&HIDE® - unrestricted access to the oven interior.

- ✓ Slide&Hide® - the door disappears underneath the oven for unrestricted access and the handle rotates for easy handling
- ✓ CircoTherm® - our smart hot-air solution for simultaneous baking and roasting on up to four levels
- ✓ The duo for perfect cleaning: Pyrolysis after heavy use - the oven interior cleans itself. EasyClean® - the environment-saving option for fast oven cleaning.
- ✓ ShiftControl - fast navigation through menus and simple operation with the TFT display.

Features

Technical Data

Color / Material Front : Stainless steel
 Built-in / Free-standing : Built-in
 Cleaning : Pyrolytic+Hydrolytic
 Required niche size for installation (HxWxD) : 585-595 x 560-568 x 550 mm
 Dimensions (HxWxD) : 595 x 596 x 548 mm
 Dimensions of the packed product (HxWxD) : 660 x 690 x 660 mm
 Control Panel Material : Stainless steel
 Door Material : Glass
 Net weight : 39.721 kg
 Usable volume of cavity : 71 l
 Heating functions : Bottom heat, Bread Baking Setting, Conventional heat, Dough proving setting, Full width grill, Half width grill, Hot Air-Eco, Hot Air grilling, Low temperature cooking, Pizza setting
 Oven control : electronic
 Number of interior lights : 1
 Approval certificates : CE, VDE
 Length electrical supply cord : 120 cm
 EAN code : 4242004181897
 Number of cavities (2010/30/EC) : 1
 Energy efficiency rating : A+
 Energy consumption per cycle conventional (2010/30/EC) : 0.87 kWh/cycle
 Energy consumption per cycle forced air convection (2010/30/EC) : 0.69 kWh/cycle
 Energy efficiency index (2010/30/EC) : 81.2 %
 Connection Rating : 3450 W
 Fuse protection : 16 A
 Voltage : 220-240 V
 Frequency : 60; 50 Hz
 Plug type : no plug



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Features

Heating Functions

- Oven with 12 heating methods:
 - Hot Air
 - Bread Baking
 - Full surface grill
 - Dough proving
 - CircoTherm® Eco
 - Centre area grill
 - Top/bottom heating
 - Top/bottom heating Eco
 - CircoTherm® Intensive
 - Low temperature cooking
 - Bottom heating
 - Circo-roasting
- Temperature range 40 °C - 275 °C
- Cavity volume: 71 net usable litres
- Automatic temperature proposal
 - Actual temperature display
 - Optical temperature control
- Number of shelf levels: 4 PC
- Full glass inner door - safer touch door
- Revolution handle
- Maximum door temperature 30° C

Design

- Anthracite enamel cavity with 4 shelf positions
- 2.5" colour and text Display with ShiftControl
- Illuminated ShiftControl

Cleaning

- Pyrolytic self cleaning
- Low door temperature during pyrolytic cleaning
- EasyClean® Cleaning aid programm

Convenience

- Slide&Hide® door, SoftOpen
- Electronic clock with start / stop function
- Rapid heating-up: automatic
- Halogen lighting
- Cooling fan
- Stainless-steel fan

Hook-in racks / rails

- Telescopic rails: Large capacity oven with shelf supports,
Telescopic shelf rails available as optional accessory

Accessories

- 1 x universal pan, 2 x combination grid

Safety and Environment

- Automatic door lock during pyrolysis
 - Individual adjustable child lock
 - Safety switch off
 - Residual heat indicator
 - Start button
 - Door contact switch

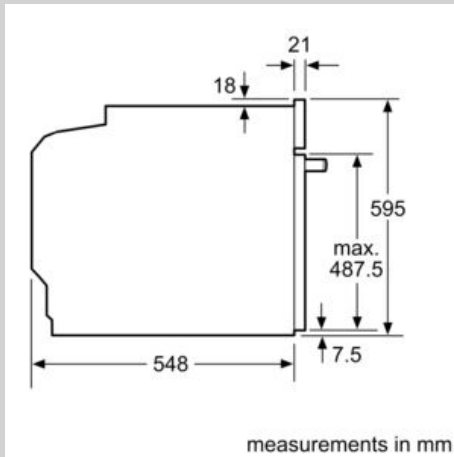
Technical Info

- Length of mains cable: 120 cm
- Total connected load electric: 3.45 KW
- Nominal voltage: 220 - 240 V

Dimensions

- Appliance dimensions (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

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

