

# COOKING WITH A NEFF OVEN

## KEY FEATURES



### CIRCOTHERM®

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



### CIRCOTHERM® GENTLE

Optimised for gentler cooking and baking on one level. It's perfect for frozen or convenience foods, bread, cakes and meats. Available on all electronically controlled ovens.



### VARIO STEAM®

Vario Steam® 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 Full Steam 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.



### SOUS VIDE

By cooking at very low temperatures (55°C – 60°C) Sous Vide seals in flavour and achieves beautiful uniform results. With the option to cook in selected single or compact steam ovens.



### 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.



### MEAT PROBE

The Multi Point Meat Probe measures the joint's heat at three points and the Single Point Meat Probe measures in one point, ensuring the right core temperature is reached, so you can take the roast out when it's ready.



Control your oven directly from a Smart Device App or Voice Command

## OVEN CLEANING FUNCTIONS



### 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 dust that's easily removed with a damp cloth.



### 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.



### BASE CLEAN

Base Clean 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.



### EASYCLEAN®

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.



### DESCALING

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



### ECOCLEAN®

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

## COOKING FUNCTIONS



### CIRCOTHERM®

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. Cook on four levels within the N 90 and N 70 Collection and 3 levels within the N 50 Collection.



### CIRCOTHERM® 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.



### 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.



### CIRCO ROASTING

An ideal function for cooking meat and poultry for a rotisserie result where the fan and top element alternatively come on.



### CENTRE SURFACE GRILL

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



### 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.



### 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.



### REHEAT

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



### CONVENTIONAL HEAT GENTLE

This setting heats up the centre of the oven for single shelf cooking. The oven maintains its average temperature for gentler cooking by reducing the thermostat cycles and using residual heat as part of the process.



### 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.



### 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.



### 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.



### KEEP WARM

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



### PLATE WARMING

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



### DOUGH PROVING

This function provides a warm, moist environment which gives perfect conditions for proving any yeasted dough.

### 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

