

N 50, BUILT-IN DOUBLE OVEN U2ACM7HH0B







Z1655CA0 Air Fry & Grill tray, Z1913X0 Baking Stone, Z19DD10X0 Steam set for ovens, Z11AB15A0 Baking tray, non-stick ceramic coated, Z11AU15A0 Universal pan, non-stick ceramic coated, Z11CB10E0 Baking tray, grey enamelled, Z11CR10X0 Baking and roasting grid (standard), Z11CU10E0 Multipurpose pan, grey enamelled, Z11GT10X3 Glass roasting dish, 5,4l, Z11TI15X0 Cliprails, Z1352X0 Pizza pan, grey enamelled, Z13CR10X0 Baking and roasting grid (steam), Z1608BX0 Full ext rails, level independent

Double built-in oven - perfect for grilling, baking and roasting of multiple dishes at the same time.

- √ Dual cleaning options: Pyrolytic cleaning programmes just let the oven interior clean itself. EasyClean - the quick and easy option for day to day maintenance.
- $\sqrt{\mbox{ Home Connect} \mbox{Unleash your creativity via app.}}$
- $\sqrt{\text{SinglePoint MeatProbe}}$ ensures meats are cooked perfectly every time
- $\sqrt{\,}$ Cliprails Place dishes exactly where you want them in your oven

Features

Technical Data Construction type:	x 550 mm
Control Panel Material:	Glass
Net weight:	71 Ī
Cooking method:Bread Baking Setting, Full w CircoTherm® gentle, Hot Air, Conventional heat, Pizza se Bottom heat, Hot air grilling	
Oven control:	electronic
Number of interior lights:	
Energy efficiency rating: Energy consumption per cycle conventional (2010/30/ECkWh/cycle	
Energy consumption per cycle forced air convection	
(2010/30/EC):	
Energy efficiency class (2010/30/EC) - cavity 2: Energy consumption per cycle conventional - cavity 2	В
(2010/30/EC): 0.83 k	,
Energy efficiency index (2010/30/EC):	
Energy efficiency index cavity 2 (2010/30/EC):	
Connection rating:	
Fuse protection: Voltage: 2	
Frequency:	
Plug type:	
(electrical connection by electrician), fixed connection	1 1 3
Included accessories:3 x combination grid, 1 x univ	versal pan



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Features

Design

- Elongated designed dials, Retractable control dials, Bevelled oval controls
- Cavity (inner surface) top: Enamel grey
- Cavity (inner surface) bottom: enamel grey
- LCD-display control (white)
- Electronic clock timer
- Temperature proposal
- Automatic start Actual temperature display Heating up indicator Temperature probe
- Interior halogen light, On/off button
- Bar handle
- Full glass inner doors

Features

- HomeConnect ready on WLAN
- Door lock during pyrolytic cleaning
- Control panel lock Automatic safety switch off Residual heat indicator Door contact switch

Top oven additional features

- Oven with 4 heating methods: Top/bottom heat, Full surface grill, Small area grill, Bottom heat
- Cavity volume: 34 Litre
- Door hinge small cavity: bottom

Main oven additional features

- Oven with 8 heating methods: CircoTherm[®], Top/bottom heat, Circo-roasting, Full surface grill, CircoTherm[®] intensive, Bread baking, Bottom heat, CircoTherm[®] gentle
- Door hinge big cavity: Drop down door
- Single-point meat probe
- Rapid heat
- Cavity volume: 71 litre
- 4 shelf positions

Cleaning

Top oven

• Pyrolytic cleaning in upper oven

Main oven

- Pyrolytic cleaning
- EasyClean
- Full glass inner door

Accessories

• 1 Clip rail, Stop function

Performance/technical information

- Energy efficiency rating (acc. EU Nr. 65/2014): B(at a range of energy efficiency classes from A+++ to D)
- \bullet Energy consumption per cycle in conventional mode:0.83 kwh
- Number of cavities: Top Cavity Heat source: electrical
- Energy efficiency rating (acc. EU Nr. 65/2014): B(at a range of energy efficiency classes from A+++ to D)

- Energy consumption per cycle in conventional mode:0.83 kWh
- Energy consumption per cycle in fan-forced convection mode:0.81 kwh
- Number of cavities: Main Cavity Heat source: electrical
- Nominal voltage: 220 240 V
- Total connected load electric: 6.3 KW
- Appliance dimension (hxwxd): 888 mm x 594 mm x 550 mm
- Niche dimension (hxwxd): 875 mm 888 mm x 560 mm 568 mm x 550 mm
- Please refer to the dimensions provided in the installation manual

Top oven

Level independent telescopic rails

Top oven

 Oven with 8 heating methods: CircoTherm[®], Top/bottom heat, Circo-roasting, Full surface grill, CircoTherm[®] intensive, Bread baking, Bottom heat, CircoTherm[®] gentle

Programmes/functions

Top Oven

- · Cooling fan
- 3 x combination grid, 1 x universal pan
- 30 °C

Main Oven

• 30 °C - Very low door temperature

Technical information



COOKING PASSION SINCE 1877

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