

N 50, Built-in double oven, Stainless steel
U2ACM7HH0B



COOKING PASSION SINCE 1877



A



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.
- ✓ Home Connect – Unleash your creativity via app.
- ✓ SinglePoint MeatProbe - ensures meats are cooked perfectly every time
- ✓ Cliprails – Place dishes exactly where you want them in your oven.

Features

Technical Data

Color / Material Front : Stainless steel
 Construction type : Built-in
 Dimensions : 888 x 594 x 550 mm
 Dimensions of the packed product (HxWxD) : 960 x 690 x 670 mm
 Control Panel Material : Glass
 Door Material : Glass
 Net weight : 60.677 kg
 Usable volume of cavity : 71 l
 Cooking method : Bottom heat, Bread Baking Setting, Conventional heat, Full width grill, Hot Air, Hotair gentle, Hot air grilling, Pizza setting
 Oven control : electronic
 Number of interior lights : 1
 Approval certificates : CE, VDE
 EAN code : 4242004245858
 Energy efficiency rating : A
 Energy consumption per cycle conventional (2010/30/EC) : 1.02 kWh/cycle
 Energy consumption per cycle forced air convection (2010/30/EC) : 0.81 kWh/cycle
 Energy efficiency class (2010/30/EC) - cavity 2 : B
 Energy consumption per cycle conventional - cavity 2 (2010/30/EC) : 0.83 kWh/cycle
 Energy efficiency index (2010/30/EC) : 95.3 %
 Energy efficiency index cavity 2 (2010/30/EC) : 120.3 %
 Connection rating : 6300 W
 Fuse protection : 32 A
 Voltage : 220-240 V
 Frequency : 50 Hz
 Plug type : fixed connection, no plug

Optional accessories

Z11AB15A0	Baking tray, non-stick ceramic coated
Z11CB10E0	Baking tray, grey enamelled
Z11CR10X0	Baking and roasting grid (standard)
Z11TF36X0	3 level telescopic rails, full ext
Z11TI15X0	Cliprails
Z1913X0	Baking Stone



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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)
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
- 30 °C

Main Oven

- 30 °C - Very low door temperature

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Dimensioned drawings

