

THE NEFF COLLECTION 2014



Featuring...

OUR UNIQUE
SLIDE & HIDE®
DOOR



Open the door to Neff

DESIGNED TO MAKE LIFE EASIER, NEFF APPLIANCES MAKE THE PERFECT KITCHEN PARTNER

The kitchen is the heart of every home. A place to meet, to eat, and get creative. At Neff, we do everything we can to create an extensive range of quality kitchen appliances full of innovative features to help you be at your best. Our appliances make life in the kitchen a daily pleasure; anticipate all your needs and desires; marry innovation and design, style and versatility. Whatever you're doing in the kitchen, you'll find the perfect partner in your Neff appliance.



VitaFresh® keeps my ingredients as fresh as the day I bought them!

FRIDGES/FREEZERS



Our extractor hood is whisper quiet, so even in an open-plan kitchen it never interrupts the conversation.

EXTRACTOR HOODS

Our FlexInduction hob gives us so much more pan space, so we can get everything ready when it's needed.

HOBS



I always finish a meal with a coffee, or a cappuccino, or a latte, or a macchiato...

COMPACT APPLIANCES



Everyone was fascinated by our Slide&Hide® door, but the CircoTherm® system keeps the heat in so dinner just kept on cooking!

OVENS



No matter what we put it through, our glassware is sparkling every time we entertain, thanks to the NeffSparkle® programme!

DISHWASHING



Red wine is my favourite, lucky my washing machine is equal to all my clumsy drips and spills!

LAUNDRY

CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
Compact appliances	20
Hobs	38
Extractor hoods	62
Fridges/freezers	86
Dishwashing	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144

Open the door
to your
**dream
kitchen...**



**Why should I buy
'Neff Recommends' appliances?**

The 'Neff Recommends' range has been picked and constructed to provide a number of options for you, so you can create your dream Neff kitchen with ease. 'Neff Recommends' covers a wide array of appliances to suit the needs of the average family, kitchen and budget, plus we have hand picked a selection of additional 'Neff Recommends' products demonstrated in the 'At a glance' pages to suit your very own style.



- ① Electronic single oven **B46E74N3GB**
- ② Multifunction oven with microwave **C67P70N3GB**
- ③ CircoSteam combination oven **C47C62N3GB**
- ④ Extra wide FlexInduction hob **T54T97N2**
- ⑤ Extra wide island chimney hood **I79ML64N0B**
- ⑥ Fully integrated dishwasher **S51T69X3GB**

Double oven **U16E74N3GB**

Extra wide induction hob **T45D90X2**

Extra wide gas hob **T26R66N0**

Teppan Yaki **N54K40N0**

FlexInduction domino hob **N54D30N2**

Ceiling mounted hood **I99C68N0B**

AirDeluxe 300 downdraft mounted hood **I99L59N0GB**

Telescopic sensor hood **D4692X0GB**

NoFrost fridge/freezer CoolDeluxe **K8345X0**

Built-in fridge **K8315X0**

Built-in freezer **G8320X0**

American style fridge freezer **K3990X7GB**

Freestanding washer dryer **V7446X0GB**



① B46E74N3GB



② C67P70N3GB



③ C47C62N3GB



④ T54T97N2



⑤ I79ML64N0B



⑥ S51T69X3GB

So what makes our ovens EXCEPTIONAL?

OUR OVENS ARE EXCEPTIONAL BECAUSE THEY HAVE BEEN DESIGNED BY COOKS, FOR COOKS, WHO ARE PASSIONATE ABOUT FOOD AND LOVE SPENDING TIME IN THEIR KITCHEN. ENGINEERED FOR DURABILITY AND BUILT WITH QUALITY, A NEFF OVEN WILL NEVER LET YOU DOWN, AND WITH ITS MULTITUDE OF FEATURES AND FUNCTIONS FOR EVERY DISH, IT'S LIKE HAVING YOUR OWN SOUS-CHEF IN YOUR HOME.



FEATURED OVEN: B46C74N3GB

CONTENTS

Open the door to your dream kitchen...	2
OVENS	4
Compact appliances	20
Hobs	38
Extractor hoods	62
Fridges/freezers	86
Dishwashing	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



SLIDE & HIDE® DOOR



CLEARTEXT SILVER DISPLAY



REVOLUTION HANDLE



AQUAASSIST



FLEXIRAIL® SYSTEM



CIRCO THERM®



NEFFLIGHT®

HELPING YOU MAKE THE **right choice**

When choosing your oven, you should consider the following...

Size and type of oven...

To best suit your kitchen and the way you cook. Do you need a single or double oven? Built-in or built-under? See pages 16 and 18 for more information.

Features and accessories...

Enhance your cooking experience with innovative features by Neff. See pages 8 to 15 for more information.

There are two types of ovens in the Neff family. All our single and double ovens incorporate our renowned CircoTherm® cooking system and are available in a range of styles and finishes.



SINGLE OVENS

Neff's flagship product – on their own or together with a compact appliance – our single ovens are amongst the best around.

FEATURED OVEN: B46C74N3GB single oven with AquaAssist



DOUBLE OVENS

A versatile kitchen companion featuring two cavities and at least three different cooking options.

FEATURED OVEN: U17M52N3GB built-under double oven

THE FOLLOWING FEATURES ARE STANDARD TO ALL OUR NEFF OVENS*:

- CircoTherm® forced air cooking in the main oven, (one double oven features CircoTherm® in both main and top oven)
- Minimum of three cooking functions
- Large capacity 65 or 67 litre ovens – more than enough for your Christmas turkey!
- Smooth, durable TitanEnamel oven interior with metal shelf support rails
- At least one variable grill (most double ovens feature a grill in both cavities)
- Recessed grill elements
- Easy to clean, heat reflective full glass inner door
- Viewing window for each cavity
- EasyClock
- New silver electronic clock display
- Interior light in each cavity
- Minimum A-20% and A rated energy efficiency single, top and main ovens

*Excludes built-under double ovens.

Neff oven fascia designs

The Neff range of single, double and compact cooking appliances is differentiated by functions and features which are also reflected in the fascia panels. To create a co-ordinated look ensure appliances are aligned across the appropriate Series.



SERIES 5

- ▶ Symmetrical design
- ▶ Electronic control with ClearText
- ▶ Bevelled fascia glass control
- ▶ Central oval bevelled control
- ▶ Bevelled bar handle
- ▶ Temperature and function displays
- ▶ Soft eject retractable controls
- ▶ NeffLight® (selected models)
- ▶ Digital temperature display
- ▶ Retractable controls
- ▶ Frameless full glass inner door
- ▶ Triple glazed door

Note: Only Slide&Hide® models will co-ordinate with compact appliances when installed side-by-side.

FEATURED OVEN: B46E74N3GB Single oven



SERIES 3

- ▶ Symmetrical design
- ▶ Bevelled glass fascia
- ▶ Central oval bevelled control
- ▶ Bevelled bar handle
- ▶ Electronic control
- ▶ Digital temperature display
- ▶ Retractable controls
- ▶ Frameless full glass inner door
- ▶ Triple glazed door

Note: Only Slide&Hide® models will co-ordinate with compact appliances when installed side-by-side.

FEATURED OVEN: B15E52N3GB Single oven

BEVELLED FASCIA



- ▶ Bevelled glass fascia
- ▶ Retractable bevelled oval function and temperature selectors
- ▶ Offset clock and controls
- ▶ Bevelled bar handle

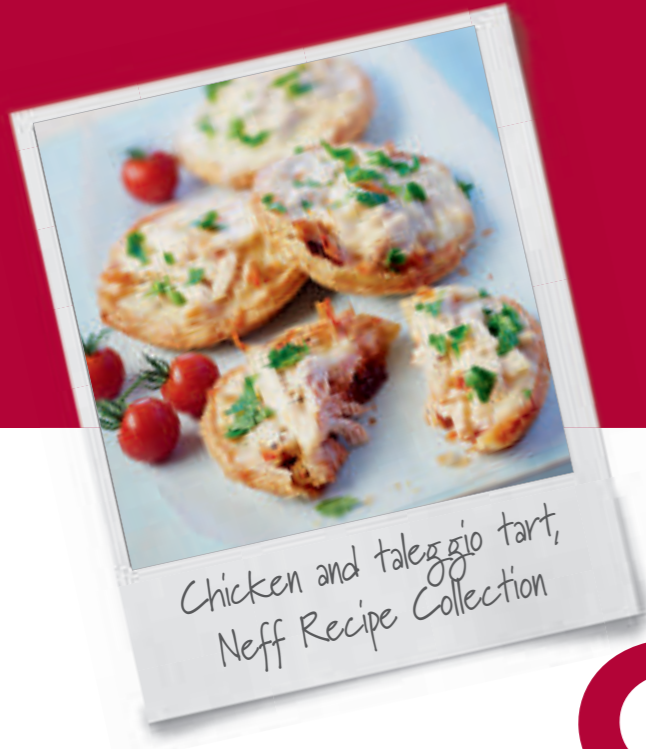
FEATURED OVEN: B15M52N3GB Single oven

PRINTED METAL FASCIA



- ▶ Retractable bevelled oval function and temperature selectors
- ▶ Offset clock and controls
- ▶ Bevelled bar handle

FEATURED OVEN: B14M42N3GB Single oven



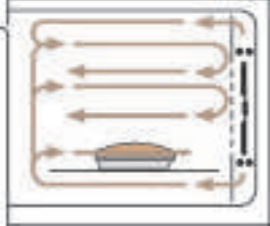
At Neff, we believe in developing functions that really help with your cooking. We've highlighted functions in the oven section of this brochure with the same icons you'll see on your Neff oven.

Cooking

WITH YOUR **NEFF** OVEN

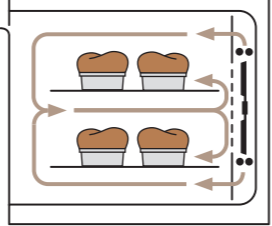
CIRCO THERM® ECO

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, perfect for frozen or convenience foods, bread, cakes and meats. Available on all electronically controlled ovens.



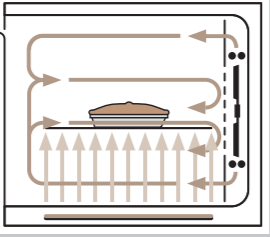
BREAD BAKING

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.



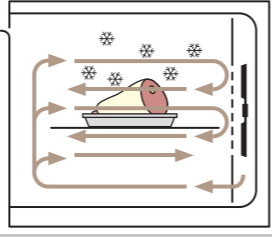
CIRCO THERM® INTENSIVE

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.



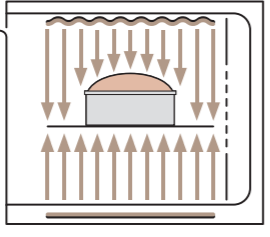
DEFROST

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.



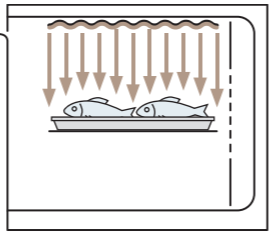
TOP/BOTTOM HEAT

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.



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.

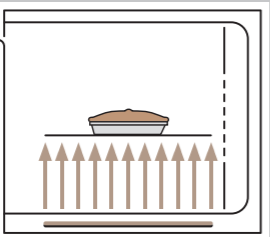


CENTRE SURFACE GRILL

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

BOTTOM HEAT

Providing heat from the bottom of the oven, for more focused heat and control. This method is ideal for pizza bases and pastry cases where you need a crispy underside or bain marie and casseroles.



CIRCO ROASTING

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



OTHER FUNCTIONS AND FEATURES

AUTOMATIC SAFETY SWITCH OFF

For electronic ovens only, this feature will automatically cut in if you haven't made any changes to settings on your appliance for a long time for added 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

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.

PYROLYTIC

Pyrolytic cleaning is a self-cleaning system for ovens. The process burns off any deposits from baking, roasting and grilling. You're left with a perfectly clean oven and a residue of fine ash that's easily removed with a damp cloth.

RAPID HEAT

Using the Rapid heat function will enable you to shorten the length of time that it takes to get to your required temperature as long as it is higher than 100°C.

DESCALING

All Neff compact steam appliances contain a descaling programme which can be set according to the hardness of your water for optimum results.

OVEN CLEANING

A special electronic setting designed to keep CeramiClean® surfaces inside the oven as clean as possible. Used on a regular basis, it can keep your oven interior lining remarkably clean with minimal maintenance required.

REHEAT

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

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.

PLATE WARMING

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

STEAM SETTING

A setting specifically used in conjunction with the Neff system steamer accessory **N8642X3**. Giving you one of the healthiest cooking methods around. See p16.

HOT AIR*†

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.

*On compact ovens only †Check individual models for availability

Slide&Hide®

as **EASY** as 1,2,3...

BEAUTIFUL IN ITS SIMPLICITY, BRILLIANT IN ITS EXECUTION.

Our Slide&Hide® door is simply brilliant. As clever as it looks, this fantastic feature is perfect for hands-on cooks as it provides an easy and flexible approach to using your oven.



Reasons to choose a Slide&Hide® oven:

- The Slide&Hide® door is unique to Neff.
- Its stylish and innovative design makes a great focal point in the kitchen.
- By retracting the door, access to the oven cavity is completely uninhibited for safer, easier use.
- Our Slide&Hide® ovens all feature our larger, 67 litre capacity.
- Not just for looks, the Slide&Hide® door also provides a great space-saving solution in smaller kitchens, for example those with a galley-style layout.
- Perfect for hands-on cooks, it allows for flexible cooking, letting you baste, taste and monitor food easily during the cooking process.
- A great safety feature which eliminates the chance of burning your hands or arms.

Aside from a stunning design feature, the Slide&Hide® door has very practical safety applications with better access to the oven cavity it's easier to lift out heavy or large items, avoiding the dangers of drops or spills.

In partnership, our Slide&Hide® doors all come with our ergonomically designed revolution handle. This bevelled steel handle rotates forward smoothly as the door opens, remaining fully accessible even as it tucks away beneath the oven. So there's no worry with catching hands or wrists due to awkward movements as you open or close the door.

Impress your guests with this unique oven door. Guaranteed to give the wow factor!!
Lynn, Neff Expert



The Slide&Hide® door is a fabulous feature, great for small spaces and for hands-on cooks.

FEATURED OVEN: B46E74N3GB



CircoTherm®

WE ARE A FAN!



CLEAR BENEFITS WITH CIRCOTHERM® TECHNOLOGY BY NEFF

- Cook a three course meal at the same time with multi-level cooking and, better still, have no flavour transfer across dishes.
- Get cooking faster with little or no pre-heating of the oven.
- Better cooking results because of even heat transference through the oven cavity AND no loss of heat when opening the oven door.
- No need to turn food on the grill, the air circulates to give perfect results EVERYTIME.
- CircoTherm® is fantastic for cooking Sunday lunch, with its multi-level cooking and great results, especially on meat joints.
- CircoTherm® is great for roasting because of the speed at which the heat is delivered – as a result roasts are quickly sealed and juices are retained, producing less shrinkage and moist, succulent joints.
- As temperatures are lower, there is less splashing and spitting with CircoTherm®, making the oven much easier to clean too.



FEATURED OVEN: B46E74N3GB. ALL NEFF OVENS FEATURE CIRCOTHERM®

THE BENCHMARK FOR ALL FAN OVENS

THE PRINCIPLE

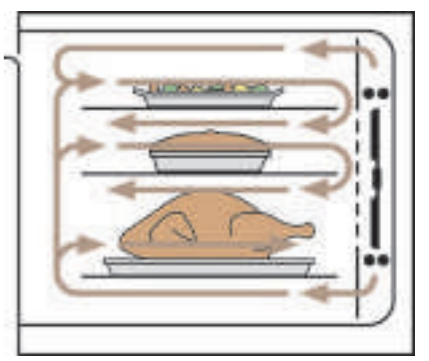
CircoTherm® works by drawing air in from the oven via a powerful fan. It then heats up the air and forces it right back into the oven cavity through strategically placed ducts in the rear wall.

By continuously circulating hot air around the oven in this way the desired temperature is achieved more quickly and evenly than in a normal oven, saving time and energy as little or no preheating is required. Because the hot air is focused directly onto the food

being cooked, the heat is evenly distributed on shelf positions 1, 3 and 4. Shelf position 2 will have a lower temperature.

In fact, a complete three course meal can be cooked at the same time on the three shelf levels without the flavours intermingling.

Our double oven U16E74N3GB features the unique CircoTherm® forced air cooking in both cavities.



“ CircoTherm® allows me to cook sweet and savoury foods without the intermingling of flavours. ”

Sarah, Neff Expert



Flexible and accommodating

FLEXIRAIL® Exclusive to Neff

FLEXIRAIL® ALLOWS YOU TO ALTER THE POSITION OF YOUR OVEN RAILS, TO ACCOMMODATE DIFFERENT SIZE DISHES AND PANS.

FlexiRail® uses individual plug in rails which can be easily moved so you can tailor your own rail and shelf system. The robust, heavy duty rails clip on and off, and are very easy to clean – you can use as many or as few as you want, giving you total flexibility.

The Telescopic FlexiRail® system with stop function includes one pair of fully extendible telescopic rails which can be moved to a height that's right for whatever you happen to be cooking.

Let there be light!

NEFFLIGHT® LETS YOU SEE EXACTLY WHAT YOU'RE COOKING WITHOUT OPENING THE OVEN DOOR.

We all like to take a peek at how things are doing in the oven and now with NeffLight®, you can see every shelf as clear as day without having to touch the handle.

Most ovens feature an internal lighting system, but pans and trays cast shadows which reduce visibility. Our clever NeffLight® system features two halogen spotlights positioned along the bottom edge of the oven, which are reflected back into the cavity using a system of mirrors within the door to provide crisp, bright light and effective illumination. It's smart, simple but extremely



useful. And to save you being dazzled, we've built in a cut off switch which turns the lights off every time you open the door.



Get a grip

ON OUR REVOLUTION HANDLE

NEFF'S UNIQUE REVOLUTION HANDLE IS **ERGONOMICALLY DESIGNED** TO MAKE OPENING AND CLOSING YOUR OVEN EASY AND SAFE.

As you open your oven door, the Revolution handle rotates towards you in a smooth, circular motion. Once the door's fully open, it stays fully visible and easily accessible at the top of the door. Revolution handles are safe and convenient, eliminating any awkward wrist movements.

ENJOY A SUCCULENT Sunday roast EVERY DAY OF THE WEEK



Neff's innovative range of AquaAssist ovens has been designed to help cooks prepare beautiful food that's perfectly moist, succulent and tender.

As well as reducing cooking times, it helps retain food volume, colour and moisture.

Liz, Neff Expert



FEATURED OVEN: B46C74N3GB

Enhance the benefits of CircoTherm® cooking by introducing additional moisture for even better results.

So often we hear that cooking meat right through means sacrificing tenderness and moisture. But with AquaAssist you don't need to worry. By using the water reservoir, a tidy drawer which slides away flush into the oven fascia, moisture is introduced into the dry air of the oven cavity. So Sunday lunch means tender, succulent joints of meat which retain their volume, colour and flavour. However, the introduction of moisture doesn't detract from the oven's capacity to cook conventionally, so your roast potatoes will still be as crisp as you like!

SINGLE OVENS AT A GLANCE



MODEL NO.	B46C74	B46E74	B46E54*	B16P52	B45E54	B45E74	B45C52		B45E52	B15E52	B15P52	B45M54*	B45M52	B15M52	B44M42	B14P42	B14M42
SERIES	SERIES 5	SERIES 5	SERIES 5	SERIES 5	SERIES 5	SERIES 3	SERIES 3		SERIES 3	SERIES 3	SERIES 3						
PARTNER PRODUCT	•	•		•	•	•											
MP/AAR EXCLUSIVE*			•									•					

COLOUR																	
Stainless steel	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB		N3GB	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB
Black										S3GB	S3GB			S3GB			S3GB
White																	W3GB ②

OVEN FUNCTIONS																	
CircoTherm®	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•
CircoTherm® Intensive	•	•	•	•	•	•	•		•	•	•	•	•	•			
CircoTherm® Eco	•	•	•	•	•	•	•		•	•	•						
Bread baking	•	•	•	•	•												
Defrost												•	•	•	•	•	•
Top/bottom heat	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•
Bottom heat	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•
Full surface grill	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•
Centre surface grill	•	•	•	•	•	•	•		•	•	•	•	•	•			
CircoRoasting	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•
Dough proving	•	•	•	•	•												
Low temperature cooking	•	•	•	•	•	•	•		•	•	•						
Steam setting	•	•	•	•	•												
Rapid heat	•	•	•	•	•	•	•		•	•	•	•	•	•		•	
Oven cleaning setting	•	•	•	•	•	•	•		•	•	•	•	•	•			
Pyrolytic cleaning				•							•					•	
Descaling programme	•						•										
Reheat setting	•						•										

OVEN FEATURES																	
AquaAssist	①						①										
Slide&Hide®	•	•	•	•	•	•	•		•			•	•		•		
Electronic control	•	•	•	•	•	•	•		•	•	•					•	
ClearText display	•	•	•	•													
Revolution handle	•	•	•	•	•	•	•		•			•	•		•		
FlexiRail® system	•	•	•	•	•	•	•					•					
Telescopic FlexiRail® system	•	•										•					
NeffLight®	•	•	•	•	•	•	•										
EasyClock	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•

*Exclusive to MasterPartners and AARs. For more information see page 136.

*Exclusive to MasterPartners and AARs. For more information see page 136.

① AquaAssist can be used in conjunction with 7 oven functions.

② Front printed white glass with lacquered white metal control panel.

All our electronically controlled CircoTherm® ovens have the ability to operate at temperatures under 140°C for up to 73 hours.

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

DOUBLE OVENS AT A GLANCE



MODEL NO.	U16E74	U15E52	U15M52	U17M52	U14M42	U17M42	U17S32
SERIES	SERIES 5	SERIES 3					
PARTNER PRODUCT	•						
Built-under				•		•	•

COLOUR							
Stainless steel	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB	N3GB
Black		S3GB	S3GB	S3GB	S3GB	S3GB	
White					W3GB ①	W3GB ①	

OVEN FUNCTIONS	TOP	MAIN	TOP	MAIN	TOP	MAIN	TOP	MAIN	TOP	MAIN	TOP	MAIN	TOP	MAIN
CircoTherm®	•	•		•		•		•		•		•		•
CircoTherm® Intensive	•	•		•		•		•		•		•		•
CircoTherm® Eco		•		•										
Bread baking	•	•												
Defrost	•					•		•		•		•		•
Top/bottom heat	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Bottom heat	•	•	•	•		•		•		•		•		•
Full surface grill	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Centre surface grill	•	•	•	•		•		•						
CircoRoasting	•	•		•		•		•		•		•		•
Dough proving		•												
Low temperature cooking		•		•										
Steam setting		•												
Rapid heat		•		•		•		•						

OVEN FEATURES														
Electronic control	•	•	•	•										
ClearText Display	•	•												
Revolution handle	•	•												
FlexiRail® system	•	•												
Telescopic FlexiRail® system		•												
NeffLight®		•												
Easy clock	•	•	•	•	•	•	•	•	•	•	•	•	•	•

① Front printed white glass with lacquered white metal control panel.
All our electronically controlled CircoTherm® ovens have the ability to operate at temperatures under 140°C for up to 73 hours.

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

THERE'S NO REASON small can't be BEAUTIFUL

COMPACT APPLIANCES

WHETHER YOU WANT A NUMBER OF APPLIANCES IN A KITCHEN WITH LIMITED SPACE, OR YOU'RE JUST LOOKING FOR THAT FINISHING TOUCH, OUR COMPACTS RANGE WILL PROVIDE A SOLUTION. DESIGNED TO CO-ORDINATE WITH SERIES 5 AND SERIES 3 SINGLE OVENS. YOU CAN CUSTOMISE THE INSTALLATION OF YOUR APPLIANCES TO SUIT YOUR REQUIREMENTS BUT RETAIN A UNIFORM, PROFESSIONAL LOOK WITH OUR BEVELLED HANDLES AND CLASSIC FASCIAS. FOR OPTIMUM CO-ORDINATION, TEAM UP APPLIANCES FROM WITHIN THE SAME SERIES, AND IF LOOKING TO UTILISE A SIDE-BY-SIDE INSTALLATION PATTERN, CHOOSE A SLIDE & HIDE® OVEN TO ENSURE CLEAN LINES.



CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
COMPACT APPLIANCES	20
Hobs	38
Extractor hoods	62
Fridges/freezers	86
Dishwashing	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



WARMING DRAWERS



STEAM COOKING



MICROWAVES



FLEXIBLE COMBINATIONS



MICROWAVE COMPACT OVENS



COMPACT STYLE



COFFEE CENTRE

“Neff compact appliances create the perfect blend of kitchen options for any style of cooking.”
 John, Neff Expert



-  Image shown:
1 Series 5 Compact oven with microwave C67M70N3GB
-  2 Small warming drawer N21H40N3GB
-  3 Series 5 Single oven B46E74N3GB

Mix & match...

COMBINATIONS to suit any size kitchen

What's the benefit of buying a compact appliance?

Microwave ovens are just one in a range of clever compact appliances we've designed to enable you to extend your range of cooking options. The range also includes a compact oven, two built-in CircoSteam ovens, steam ovens, warming drawers and a coffee centre. In particular, our combination oven microwave models give you the extra flexibility you need in the kitchen; they can wonderfully mimic traditional cooking methods in a fraction of the time.




Of course, Neff styling and quality are just the same as all our appliances, and have been designed so you can mix and match components to create an integrated look. There's no reason small can't be beautiful.

CLEVER COMPACT APPLIANCES THAT EXTEND YOUR COOKING OPTIONS



Compact appliance
Single oven

The In-Line Collection includes a range of compact appliances which co-ordinate perfectly together. The bevelled glass fascia is identical on all of the appliances within the In-Line Collection so they all line up creating a totally streamlined look. The combination shown here of In-Line appliances gives everything needed in a kitchen for total flexibility.

-  Images shown:
1 Series 3 Steam oven C47D22N3GB
-  2 Series 3 Microwave combination oven C57M70N3GB
-  3 Small warming drawer N21H40N3GB

Pick & choose...

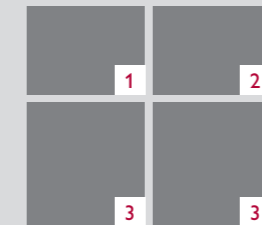
Limitless options and the choice is all yours

THE COMBINATION OF APPLIANCES IS PERFECT FOR TODAY'S MODERN KITCHEN

WITH OUR COMPACTS RANGE, THE CHOICE IS ALL YOURS. WHATEVER ELEMENTS YOU WANT INCLUDED IN YOUR DREAM KITCHEN, FROM A SIMPLE MICROWAVE OR WARMING DRAWER, TO A SPECIALIST COFFEE CENTRE OR VERSATILE STEAM OVEN, YOU CAN PICK AND CHOOSE FROM OUR RANGE IN FULL CONFIDENCE OF CO-ORDINATED DESIGN AND UNLIMITED FLEXIBILITY.

With compacts it's all about maximum use of minimal spaces.

Liz, Neff Expert



► Images shown:
 1 Series 5 Multifunction oven with microwave C67P70N3GB
 2 Series 5 Coffee centre C77V60N2GB
 3 Series 5 Single oven B46E74N3GB



► Images shown:
 1 Series 3 Compact dishwasher S65M63N1GB
 2 Small warming drawer N21H40N3GB
 3 Series 5 Single oven with Slide&Hide® door B46E74N3GB
 4 Series 5 Coffee centre C77V60N2GB



► Images shown:
 1 Series 3 Compact dishwasher S66M63N1GB
 2 Series 3 Single oven B15E52N3GB

CHOOSING YOUR PERFECT APPLIANCE

Our compacts are designed to be versatile, giving you maximum use of minimal spaces. Our multifunction ovens, for example, can make a great second oven, but also provide you with essential microwave functions for everyday use.



Series 5 Multifunction oven with microwave C67P70N3GB

Ensure that your compact appliances are in the In-Line Collection and from the same Series, if you want them to be positioned together.

Lian, Neff Expert

INSTALLATION

Choose from a range of finishes to create the ultimate, flexible kitchen. Our compact appliances are designed to work together seamlessly and simultaneously, increasing your cooking options and extending your horizons in the kitchen.

When you're combining them in a built-in kitchen unit, it's important to consider height and positioning so you can use both appliances safely and easily.

IN-LINE COLLECTION: SIDE BY SIDE IN PERFECT HARMONY

Neff compact appliances have been standardised in terms of aesthetics and sizing, to give a streamlined look when positioned together, creating a 'wall' of Neff appliances.

Neff Slide&Hide® ovens have control panels that are the same height as Series 3 and Series 5 compact appliances in the In-Line Collection. Teaming the compact appliances with smaller warming drawers ensures that compact ovens and Slide&Hide® ovens can sit perfectly together side by side. Oven models featuring the Slide&Hide® door have a smaller bevelled glass fascia panel and therefore sit perfectly with a range of compact appliances.

EFFICIENCY

ENERGY

Microwaves only use about 1Kw of energy per hour compared to 5kW in many conventional ovens.

TIME

Microwave ovens will save time in the kitchen. If you need to defrost something quickly or speed cook a dinner course they're the ideal solution.

MODELS IN THE IN-LINE COLLECTION ARE:

SERIES 5

- C17E54N3GB Compact oven
- C47C62N3GB CircoSteam combination oven
- C67P70N3GB Multifunction oven with microwave
- C67M70N3GB Multifunction oven with microwave
- C77V60N2GB Coffee centre

SERIES 3

- C47C22N3GB CircoSteam combination oven
- C47D22N3GB Steam oven
- C57M70N3GB Microwave combination oven
- C57W40N3GB Microwave oven
- S65M63N1GB Compact dishwasher

SLIDE & HIDE® OVENS TO CONSIDER:

SERIES 5

- B46C74N3GB
- B46E74N3GB
- B46E54N3GB

SERIES 3

- B45E54N3GB
- B45E74N3GB
- B45C52N3GB
- B45E52N3GB

PLEASE NOTE THAT THE OVENS LISTED ABOVE ARE THE ONLY OVEN MODELS THAT FIT SIDE-BY-SIDE WITH THE COMPACTS.

COOKING WITH YOUR COMBI

If you're in a hurry, a microwave is a great asset to any cook!

Lynn, Neff Expert

MICROWAVE OVEN OR COMBINATION OVEN/MICROWAVE

You'll notice that there are 3 types of microwave and oven combination appliances in the Neff range. They are:

1. Microwave ovens

As the name suggests, conventional microwave ovens use microwaves to cook food. It's a very fast and versatile system of cooking, perfect for heating ready meals, cooking from frozen, or defrosting food at any time of day or night.

There is a Quartz grill on the C54L70N3GB and a right hinged model C54R70N3GB to provide even greater flexibility.

2. Multifunction oven with microwave

The C67P70N3GB and C67M70N3GB are ovens with an integrated microwave. They can mix the functions of both, with the emphasis on the traditional oven heating elements – inside, it looks like a traditional three shelf oven. This is a great choice if you want to use oven functionality but with the added benefit of speed that the microwave function will give you. The C67P70N3GB also has a pyrolytic cleaning function.

3. Microwave combination oven

The C57M70N3GB is first and foremost a microwave, but has hot air and grill functions to recreate traditional cooking results. This means it will produce food that looks like it's been cooked in a normal oven, but in a fraction of the time. This is ideal if you use a microwave a lot but occasionally want that oven cooked look.

POWER LEVELS

All Neff microwave ovens have five power levels. In general, high power is used for heating liquids, cooking vegetables, and lower settings for reheating, baking, roasting, defrosting and keeping foods warm.



Keeping food warm has never been so easy



WARMING DRAWERS WILL NOT ONLY HELP YOU WITH THE TIMING OF YOUR MEALS, BUT ARE ALSO IDEAL FOR DEFROSTING DELICATE FOODS.



FEATURED WARMING DRAWER: N22H40NGB

Warming drawers are a must-have for cooks. They're useful and versatile, and will not only help you with the preparation and timing of your meals, but are also ideal for defrosting delicate foods, melting chocolate, making yogurt and proving dough.

Ideal for keeping your plates and pre-cooked food warm before serving up, which is perfect if a guest is running late, or if you're trying to get different elements of a meal together.

Please refer to page 39 for more information and to see the complete appliance range.

The healthy option



“Neff steam ovens will cook meals that not only taste good, but are great for your health too.”

John, Neff Expert

WITH HEALTHY EATING HIGH ON EVERYONE'S AGENDA, STEAM COOKING IS BECOMING AN INCREASINGLY POPULAR OPTION IN THE KITCHEN.



FEATURED STEAM OVEN: C47C62N3GB

Neff steam ovens seal in all the vitamin and mineral content of fresh food, whilst preserving the natural flavours, so less salt is required.

Wonderfully easy to use and clean, they're versatile, highly energy efficient and able to cook a whole range of fresh meals at low temperatures.

Our latest advanced steam combination CircoSteam ovens C47C62N3GB and C47C22N3GB allow you to combine hot air

cooking and steaming at the same time. This means you can prepare all sorts of foods – bread, meat and fish, for example – keeping them beautifully moist on the inside, but satisfyingly crispy on the outside. There's also three standard steam ovens C47D22N3GB and C44L20N3GB/C44R20N3GB (designed for installation into wall units) which can be mixed and matched with other Neff compact cooking appliances, so they'll co-ordinate perfectly to create a modern streamlined finish to your kitchen.

COMPACT APPLIANCES AT A GLANCE

Compact oven & compact ovens with integrated microwave



MODEL NO.	C17E54	C67P70	C67M70
SERIES	SERIES 5	SERIES 5	SERIES 5
PARTNER PRODUCT	●	●	●

COLOUR			
Stainless steel	N3GB	N3GB	N3GB
In-Line Collection	●	●	●

PROGRAMMES/FUNCTIONS			
CircoTherm®	●	●	●
Bread baking	●	●	●
Conventional top & bottom heat	●	●	●
Bottom heat	●	●	●
Full & centre surface grill	●	●	●
CircoRoasting	●	●	●
Dough proving	●	●	●
Low temperature cooking	●	●	●
Steam setting	●	●	●
Keep warm	●	●	●
Rapid heat	●	●	●
Hot air	●	●	●
Pyrolytic cleaning	●	●	●
Microwave	●	●	●
Combination operation	●	●	●
Automatic cooking/defrost/combination programmes	●	12/44/44	12/44/44

FEATURES			
FlexiRail® System	●	●	●
Telescopic FlexiRail® System	●	●	●
Electronic control	●	●	●
Silver ClearText display	●	●	●
Silver EasyClock	●	●	●
Maximum microwave power (W)	●	1000	900
Number of microwave power levels	●	5	5
96mm control panel	●	●	●
Recommended ovens for side by side installation	●	Series 5	Series 5

Microwave combination ovens and microwaves

MODEL NO.	C57M70	C57W40	C54L70	C54R70
SERIES	SERIES 3	SERIES 3	SERIES 3	SERIES 3
PARTNER PRODUCT	●	●	●	●

COLOUR				
Stainless steel	N3GB	N3GB	N3GB	N3GB
Black	S3GB	S3GB		
White				
In-Line Collection	●	●		

PROGRAMMES/FUNCTIONS				
Hot air	●			
Full surface grill	Quartz		Quartz	Quartz
Centre surface grill	●			
Convection grilling	●			
Hot air grilling	●			
Rapid heat	●			
Microwave	●	●	●	●
Combination operation	●		●	●
Automatic cooking/defrost/combination programmes	-/4/11	9/3/-	10/3/3/	10/3/3/

FEATURES				
Electronic control	●	●	●	●
Temperature display	●			
Silver EasyClock	●	●	●	●
24 hour LED clock	●	●	●	●
Stainless steel interior	●	●	●	●
Drop down door	●	●		
Left hinged door			●	
Right hinged door				●
96mm control panel	●	●		
Recommended ovens for side by side installation	Series 3	Series 3	Series 3	Series 3

COMPACT APPLIANCES AT A GLANCE

Microwave combination ovens

Microwaves

										
MODEL NO.	C54L60	C54R60	H12GE60	H12WE60		H11WE60	H56G20	H56W20	H53W60	H53W50
SERIES	SERIES 3	SERIES 3								
PARTNER PRODUCT										

COLOUR										
Stainless steel	N3GB	N3GB	N0G	N0G		N0G	N3GB	N3GB	N3GB	N3GB
Black	S3GB	S3GB	S0G	S0G		S0G	S3GB	S3GB	S3GB	S3GB
White				W0G				W3GB		
In-Line Collection										

PROGRAMMES/FUNCTIONS										
Hot air										
Full surface grill			Quartz				Quartz			
Centre surface grill										
Convection grilling										
Hot air grilling										
Rapid heat										
Microwave	•	•	•	•		•	•	•	•	•
Combination operation							•			
Automatic cooking/defrost/combination programmes	7/3/-	7/3/-	3/4/1	3/4/-		3/4/-	3/4/-	3/4/-	3/4/-	3/4/-

FEATURES										
Electronic control	•	•	•	•		•	•	•	•	•
Temperature display										
Silver EasyClock	•	•	•	•		•				
Silver 24 hour LED clock							•	•	•	•
Stainless steel interior	•	•	•	•		•	•	•	•	•
Drop down door										
Left hinged door	•		•	•		•	•	•	•	•
Right hinged door		•								

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

COMPACT APPLIANCES AT A GLANCE

Compact steam and steam combination ovens



MODEL NO.	C47C62	C47C22	C47D22	C44L20	C44R20
SERIES	SERIES 5	SERIES 3	SERIES 3	SERIES 3	SERIES 3
PARTNER PRODUCT	●				
COLOUR					
Stainless steel	N3GB	N3GB	N3GB	N3GB	N3GB
In-Line Collection	●	●	●		
PROGRAMMES/FUNCTIONS					
Hot air	●	●			
Steam cooking	●	●	●	●	●
CircoSteam	●	●			
Defrost	●		●		
Dough proving	●				
Low temperature cooking	●				
Plate warming	●				
Keep warm	●				
Re-heating	●	●	●		
Cleaning programme	●	●			
Descaling programme	●	●	●	●	●
Multi level cooking option	●	●	●	●	●
Automatic programmes	70	40	20	20	20
FEATURES					
Water tank empty indicator	●	●	●	●	●
Water tank capacity (L)	1.3	1.3	1.3	0.9	0.9
Electronic control	●	●	●	●	●
Silver ClearText display	●				
Silver EasyClock	●	●	●	●	●
Left/Right hinged door				● / -	- / ●
Drop down door	●	●	●		
Stainless steel oven interior	●	●	●	●	●
96mm control panel	●	●	●		
Recommended ovens for side by side installation	Series 5	Series 3	Series 3		

Compact coffee centre



MODEL NO.	C77V60
SERIES	SERIES 5
PARTNER PRODUCT	●
COLOUR	
Stainless steel	N2GB
In-Line Collection	●
PROGRAMMES/FUNCTIONS	
White coffee	●
Personalised milk beverage	●
Milk foam	●
Hot water	●
Hot milk	●
Coffee	●
Espresso	●
Cappuccino	●
Latte Macchiato	●
Cleaning programme	●
Descaling programme	●
FEATURES	
Electronic control	●
Red ClearText display	●
SensoFlow System	●
Aroma pressure system	●
Cream Centre	●
Removable, insulated milk container	●
Removable water tank	●
Milk foam/frothing function	●
Hot Milk function	●
Brita "Intenza" water filter	●
96mm control panel	●

COMPACT APPLIANCES AT A GLANCE

In-line dishwashers



MODEL NO.	S66M63	S65M63
SERIES	SERIES 3	SERIES 3
PARTNER PRODUCT	●	●
COLOUR		
Stainless steel	N1GB	N1GB
PROGRAMMES/FUNCTIONS		
Number of place settings	8	6
Programme number	6	6
Auto programmes	1	1
Chef 70°C	●	●
Auto daily 45°-60°C	●	●
GlassCare 40°C	●	●
Eco 50°C	●	●
Pre-rinse	●	●
Quick wash 45°C	●	●
VarioSpeed	●	●
Hygiene option	●	●
FEATURES		
DosageAssist	●	●
HydroMix glasscare technology	●	●
Delay timer (hours)	●	●
LED time remaining indicator	●	●
LED rinse aid indicator light/salt indicator light	●	●
Electronic salt regeneration	●	●
Multi A wash	●	●
Detergent aware	●	●
Heat exchanger	●	●
AquaSensor III	●	●
AquaStop water protection	●	●
DESIGN		
Silver baskets	●	●
Plate size lower basket (cm)	30	28
Tamperproof controls	●	●
Child safety lock	●	●
Foldable cup shelves in lower basket	2	4
Foldable plate racks in lower basket	4	4

Accessory drawer Warming drawers



MODEL NO.	N22H40	N21H40	N21H45	N21H10
PARTNER PRODUCT				
COLOUR				
Stainless steel	N3GB	N3GB	N0GB	N3GB
Black	S3GB	S3GB	S0GB	
PROGRAMMES/FUNCTIONS				
Operating indicator light	●	●	●	
Electronic control	●	●	●	
Number of settings	4	4	4	
Maximum temperature (°C)	80	80	80	
Minimum temperature (°C)	30	30	30	
Toughened glass drawer base	●	●	●	
Maximum weight capacity (kg)	25	25	25	15
Fan	●	●	●	
FEATURES				
Install independently	●	●	●	●
Install with In-Line Collection appliance		●	●	●
Install with a single oven	●			
Bevelled design bar handle	●	●		
Push-Pull opening mechanism			●	

What you should expect FROM A HOB

EVERYONE'S DIFFERENT, BUT THE CHANCES ARE NEFF HAS A HOB THAT SUITS YOU AND THE WAY YOU LIKE TO COOK. LIKE THE CONTROL AND RESPONSIVENESS OF GAS? THEN NEFF HAS A FULL RANGE TO CHOOSE FROM. OR YOU MAY WANT TO CONSIDER INDUCTION – QUICKER THAN GAS, EQUALLY AS RESPONSIVE AND VERY EASY TO CLEAN AND MAINTAIN. THE NEFF DOMINO RANGE INCLUDES INDUCTION, WOK AND EVEN TEPPAN YAKI, ALL OF WHICH CAN BE LINKED TOGETHER TO CREATE A SPECIALIST COOKING CENTRE.



FEATURED HOB: T54T95N2

CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
Compact appliances	20
HOBS	38
Extractor hoods	62
Fridges/freezers	86
Dishwashing	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



FLEXINDUCTION



INDUCTION



GAS



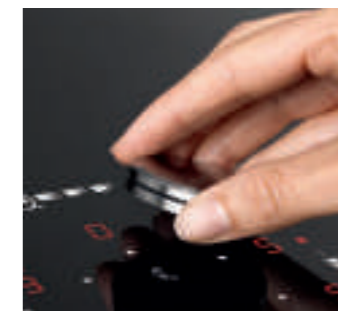
DOMINO



CERAMIC



SAFE TO USE



POINT & TWIST

AN introduction TO induction

“ Induction hobs save you money on your electricity bill, that’s because they are extremely energy efficient. ”

Alaina, Neff Expert

EXTREMELY FAST AND RESPONSIVE WITH THE ABILITY TO ACCURATELY CONTROL THE POWER MAKES INDUCTION ONE OF THE MOST EFFICIENT METHODS OF COOKING. IT IS INCREDIBLY EASY TO USE AND PROVIDES A STYLISH AND CLEAN COOKING ENVIRONMENT FOR THE KITCHEN.

STYLING

Sleek, shiny and smooth while complementing the minimal, uncluttered lines of today’s stylish kitchens. If you want a style that’s as aesthetically pleasing as it is uncompromisingly modern, this is undoubtedly the hob for you.

FAST AND RESPONSIVE

The speed of induction cooking is one of its major benefits. Contents in the pan heat up remarkably quickly, and if you need a boost of power, it can be easily transferred from zone to zone when required.

EASY TO CLEAN

Cleaning couldn’t be easier. There are no parts to remove or difficult nooks and crannies to negotiate with a cloth. Just a flat, non-porous surface, which you can wipe over quickly.

ENERGY EFFICIENT

Induction hobs are extremely energy efficient, a responsible choice, but also one that saves you money on electricity bills. Only the base of the pan heats up, so only the precise amount of energy you need is ever used so you won’t have heat escaping around the sides.

SAFE TO USE

Because induction heats only the base of the pan and then the contents, the ceramic glass remains much cooler than traditional radiant ceramic or gas hobs. This means there is little residual heat left over once cooking is finished making induction hobs much safer and easy to clean than other fuel types.



AUTOMATIC PAN RECOGNITION

All Neff induction hobs feature automatic pan recognition – the zone will only heat up if it “senses” saucepans with a smooth, flat base with suitable diameter and ferrous metal content are in position. This ensures that the hob will not heat up if smaller items such as metal spoons are accidentally left on the induction zones.

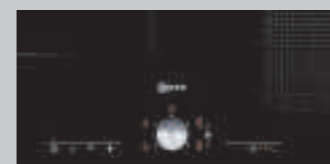
SAUCEPANS

Ferrous metal saucepans are required for use on an induction hob. You may be able to use your existing saucepans. If not then don’t worry as we recommend our fantastic 4 piece saucepan set, which is available for use with all Neff induction hobs.

Finishes

WHATEVER HOB YOU CHOOSE FOR YOUR KITCHEN, WE HAVE A VARIETY OF FINISHES TO CHOOSE FROM.

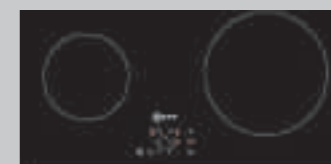
CERAMIC & INDUCTION HOB



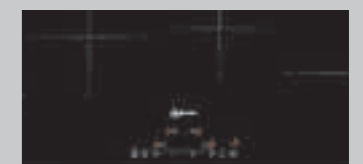
Bevelled design trim



Standard design full trim



Frameless with front faceted glass



Flushline

SEE THE **ATTRACTION** WITH OUR REMOVABLE **MAGNETIC** DIAL...

Point & Twist is a clever way of controlling your hob with a removable magnetic dial. Your hob is kept neat and uncluttered, and the control system is sensitive and easy to use.

Point & Twist – available on seven of our induction hobs – uses a removable magnetic central control dial. All you do is place the metallic dial in the centre of the control area. You then tip it towards the zone you want to activate 'point'. Once the zone is activated, 'twist' to select the power level you want.

Point & Twist is simple to use and the dial is ergonomically designed to make the 'twist' motion effortless. For safety reasons you can't activate the hob without the dial, however, for added peace of mind you can activate the hob manually if you need to.

The innovative Point & Twist control dial provides high quality control for effortless and speedy power level selection.

Lynn, Neff Expert

POINT & TWIST
IS A CLEVER WAY
OF CONTROLLING
YOUR HOB WITH
A REMOVABLE
MAGNETIC DIAL



FEATURED HOB: T54T95N2

DESIGNED
WITH
ERGONOMICS
IN MIND

Intelligent cooking starts here...

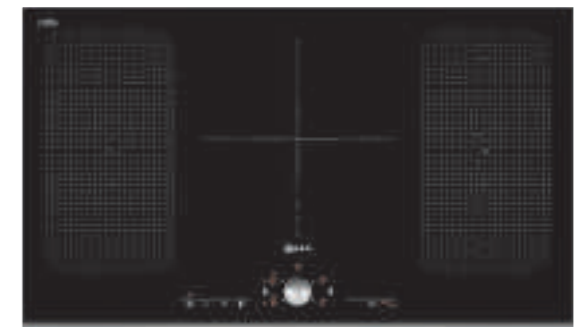
FLEXINDUCTION HOB'S PROVIDE
GREATER FLEXIBILITY BY HEATING
PANS OF ANY SIZE, POSITIONED
ANYWHERE IN THE ZONE.

FLEXINDUCTION
MORE FLEXIBILITY, MORE POSSIBILITIES.

Offering greater flexibility by using an enlarged single zone that heats pans of any size that are positioned anywhere within it, giving maximum flexibility for all users and better control over cooking requirements.

The FlexInduction design layout offers a larger zone (approximately 24 x 40cm) to cater for bigger pans presenting more flexibility in pan size selection and positioning and consistent heat across the surface.

Beneath the glass of each of these zones there are four unique induction coils, which work independently or together, dependent on whether a pan is detected on the surface. This means that energy efficiency is maximised and pans of any size can be placed anywhere in the zone.



FEATURED HOB: T54T95N2

GAS... still first choice for most!

Because it's so responsive and controllable, gas is still the number one choice for many Neff customers.

Tried, tested and trusted, it still has a loyal following.

Why choose a ceramic glass gas hob?

Gas on glass offers a sleek and classy alternative to steel. Stunning to look at and easier to clean, they make a real statement in the kitchen. Our ceramic hobs feature a range of additional benefits over tempered glass hobs. In terms of safety, they have extra impact and heat resistance and are ultra durable. They feature low-profile, one-piece burners which clean easily and always look trim and streamlined.

The ceramic glass used is exceptionally strong so we can use a really sleek 4mm thickness to create aesthetic hob designs. Finished with high precision, bevelled edges and mounted on a steel frame, they come complete with designer pan supports.

A
wok burner
means a stir fry
can always
be on the
menu

FEATURED HOB: T69S86N0

FUNCTIONS

WOK BURNER

The secret of Chinese stir fry cooking is heat and speed. Our domino wok (N24K35N0) delivers 6.0kW, one of the most powerful on the market. A special pan support gives extra stability to woks with rounded bases.

HIGH SPEED BURNERS

These provide a surge of extra power – particularly useful if you need to boil a large pan of water quickly.

ELECTRONIC CONTROL

Providing a host of safety features that you'd usually find on a ceramic hob including FlameControl for that added peace of mind.

SIMMER SETTING

A selection of our gas hobs have a very low burner with a maximum of just 1.0kW, which is excellent for slow simmering.

SAFETY FEATURES

FLAMECONTROL

A selective range of safety features including a flame failure safety device, automatic re-ignition and a residual heat indicator for that added peace of mind.

Models with FlameControl include: **T63R46S1GB**, **T62R36S1GB**, **T29R66N1GB**, **T26R66N0GB** and **T23R46N0GB**.



Automatic re-ignition



Residual heat indicator

Cooking with GAS

A 5 burner gas hob with an intense heat wok burner offers that extra bit of versatility in any kitchen.

Lynn, Neff Expert

Gas hob choices

Gentle enough to warm milk and powerful enough for stir-frying, gas hobs are versatile and responsive, perfect for an aspiring chef as you are able to regulate its strength so effectively.

Neff provides a wide range of hob sizes including three widths of gas hobs and with a range of four to six gas burners. Some come with a larger wok burner as standard, whilst other models come with the option to have a wok support as an accessory.



70cm 5 burner extra wide hob



60cm wide standard width hob

SPECIALLY DESIGNED TO COMPLEMENT YOUR NEFF APPLIANCES IN THEIR STYLING AND FUNCTIONALITY, WE OFFER A WIDE RANGE OF DIFFERENT FINISHES, FROM VARIOUS COLOURED MODELS TO MATCH OTHER APPLIANCES TO SIDE CONTROL KNOBS TO MATCH OVENS.



Black ceramic glass trimmed with stainless steel



Stainless steel finish



Black finish



White finish



Flushline



Side controls



90cm 6 burner extra wide hob



Bearing the weight....

NEFF CAST IRON PAN SUPPORTS ARE STURDY, ROBUST AND PROFESSIONAL

Cast iron pan supports

BRING A BIT OF CLASS AND DISTINCTION TO THE KITCHEN WITH NEFF CAST IRON PAN SUPPORTS.

Cast iron supports, commonly used in professional kitchens, tend to be more durable and tougher looking and with the texture and richness of the

colour perfectly complementing the stainless steel of the hob, you are left with something that not only works brilliantly but looks great too.

“Neff tempered glass gas hobs even have smaller individual supports that are easier to handle when cleaning!”

John, Neff Expert

TAKE CONTROL

EASY TO GRIP AND EASY TO USE. SIMPLY PUSH AND TURN TO IGNITE THE GAS!

“Bevelled controls are also available on some ceramic and domino hobs as well as gas! The choices are endless!”

Sue, Neff Expert

OVAL CONTROLS ARE SOMETHING OF A NEFF SIGNATURE. WE USE THE SAME STYLING ON HOBS AND OVENS TO CREATE A STYLISH, CO-ORDINATED LOOK THROUGHOUT YOUR KITCHEN. THEY ARE ERGONOMICALLY DESIGNED TO BE EASY TO GRIP AND TURN, EVEN WITH WET HANDS.

FLEXINDUCTION HOBS AT A GLANCE



MODEL NO.	T54T97	T54T95	T51T95	T51T86		T53T86*	T51D86	T54T55	T51T55	T53T55*
PARTNER PRODUCT	•	•	•	•				•	•	
MP/AAR EXCLUSIVE*						•				•

COLOUR										
Black glass, stainless steel trim or stainless steel	N2	N2				N2		N2		N2
Black glass			X2	X2			X2		X2	

DESCRIPTION										
Hob type	FlexInduction	FlexInduction	FlexInduction	FlexInduction		FlexInduction	FlexInduction	FlexInduction	FlexInduction	FlexInduction
Hob width (mm)	918	918	918	802		803	802	606	592	583
Number of cooking zones	5	5	5	5		5	5	4	4	4

FEATURES										
FlexInduction zones	3	2	2	1		1	1	2	2	2
Triple ring induction zone		•	•							
Number of dual/extendable zones										
Boost setting for induction zones	•	•	•	•		•	•	•	•	•
Electronic power level display	•	•	•	•		•	•	•	•	•
LED timer for all zones with switch off function and acoustic signal	•	•	•	•		•	•	•	•	•
Automatic pan recognition	•	•	•	•		•	•	•	•	•
Residual heat indicators	•	•	•	•		•	•	•	•	•
QuickStart function							•			
ReStart function							•			
Child safety lock	•	•	•	•		•	•	•	•	•
Safety cut out facility	•	•	•	•		•	•	•	•	•
Control panel suspension	•	•	•	•		•	•	•	•	•
Number of power levels	17	17	17	17		17	17	17	17	17

DESIGN										
Trim	Bevelled design trim	Bevelled design trim	Front bevel	Front bevel		Bevelled design trim	Front bevel	Bevelled design trim	Front bevel	Bevelled design trim
Touch control	•	•	•	•		•	•	•	•	•
Point & Twist	•	•	•	•		•		•	•	•
Control position	Front	Front	Front	Front		Front	Front	Front	Front	Front

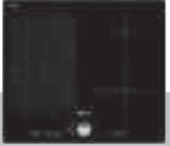
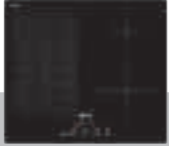




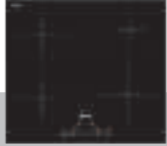
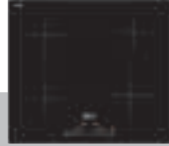
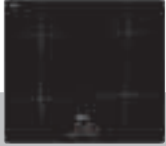
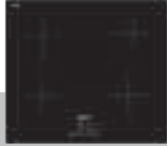
OPTIONAL ACCESSORIES										
4-piece induction saucepan set	Z9442X0	Z9442X0	Z9442X0	Z9442X0		Z9442X0	Z9442X0	Z9442X0	Z9442X0	Z9442X0
Griddle plate	Z9416X2	Z9416X2	Z9416X2	Z9416X2		Z9416X2	Z9416X2	Z9416X2	Z9416X2	Z9416X2
Teppan yaki	Z9417X2	Z9417X2	Z9417X2	Z9417X2		Z9417X2	Z9417X2	Z9417X2	Z9417X2	Z9417X2
Oval roaster	Z9410X1	Z9410X1	Z9410X1	Z9410X1		Z9410X1	Z9410X1	Z9410X1	Z9410X1	Z9410X1
Steam rack for use with oval roaster	Z9415X1	Z9415X1	Z9415X1	Z9415X1		Z9415X1	Z9415X1	Z9415X1	Z9415X1	Z9415X1



*Exclusive to MasterPartners and AARs. For more information see page 136.

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

FLEXINDUCTION AND INDUCTION HOBS AT A GLANCE

											
MODEL NO.	T51T53	T51D53	T45D90	T41D90		T45D82	T41D82	T45D40	T41D40	T41B30	T40B31
PARTNER PRODUCT	●										
COLOUR											
Black glass, stainless steel trim or stainless steel											
Black glass	X2	X2	X2	X2		X2	X2	X2	X2	X2	X2GB
DESCRIPTION											
Hob type	FlexInduction	FlexInduction	Induction	Induction		Induction	Induction	Induction	Induction	Induction	Induction
Hob width (mm)	592	592	892	903		792	802	572	592	592	592
Number of cooking zones	4	4	4	4		5	5	4	4	4	4
FEATURES											
FlexInduction zones	1	1									
Triple ring induction zone											
Number of dual/extendable zones											
Boost setting for induction zones	●	●	●	●		●	●	●	●	●	●
Electronic power level display	●	●	●	●		●	●	●	●	●	●
LED timer for all zones with switch off function and acoustic signal	●	●	●	●		●	●	●	●	●	●
Automatic pan recognition	●	●	●	●		●	●	●	●	●	●
Residual heat indicators	●	●	●	●		●	●	●	●	●	●
QuickStart function		●	●	●		●	●	●	●	●	●
ReStart function		●	●	●		●	●	●	●	●	●
Child safety lock	●	●	●	●		●	●	●	●	●	●
Safety cut out facility	●	●	●	●		●	●	●	●	●	●
Control panel suspension	●	●	●	●		●	●	●	●	●	●
Number of power levels	17	17	17	17		17	17	17	17	17	17
DESIGN											
Trim	Front bevel	Front bevel	Flushline	Front bevel		Flushline	Front bevel	Flushline	Front bevel	Front bevel	Frameless
Touch control	●	●	●	●		●	●	●	●	●	●
Point & Twist	●										
Control position	Front	Front	Front	Front		Front	Front	Front	Front	Front	Front
OPTIONAL ACCESSORIES											
4-piece induction saucepan set	Z9442X0	Z9442X0	Z9442X0	Z9442X0		Z9442X0	Z9442X0	Z9442X0	Z9442X0	Z9442X0	Z9442X0
Griddle plate	Z9416X2	Z9416X2									
Teppan yaki	Z9417X2	Z9417X2									
Oval roaster	Z9410X1	Z9410X1									
Steam rack for use with oval roaster	Z9415X1	Z9415X1									

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

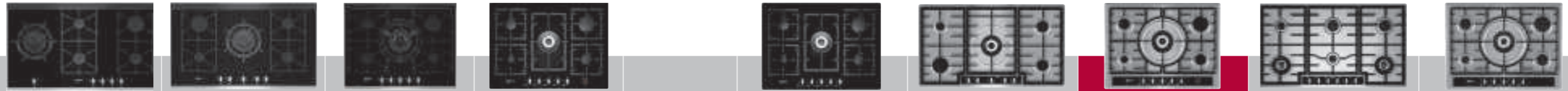
CERAMIC HOBS AT A GLANCE



MODEL NO.	T11D83	T11D41		T10B40	T11K40
PARTNER PRODUCT					
COLOUR					
Black glass, stainless steel trim or stainless steel					
Black glass	X2	X2		X2	X2
DESCRIPTION					
Hob type	Quick-Light	Quick-Light		Quick-Light	Quick-Light
Hob width (mm)	802	592		592	592
Number of cooking zones	4	4		4	4
FEATURES					
FlexInduction zones					
Triple ring induction zone					
Number of dual/extendable zones	3	1			
Boost setting for induction zones					
Electronic power level display	●	●		●	
LED timer for all zones with switch off function and acoustic signal	●	●		●	
Automatic pan recognition					
Residual heat indicators	●	●		●	●
QuickStart function					
ReStart function	●	●		●	
Child safety lock	●	●		●	
Safety cut out facility	●	●		●	
Control panel suspension	●	●			
Number of power levels	17	17		17	9
DESIGN					
Trim	Front bevel	Front bevel		Frameless	Front bevel
Touch control	●	●		●	
Point & Twist					
Control position	Front	Front		Front	Right
OPTIONAL ACCESSORIES					
4-piece induction saucepan set	Z9442X0	Z9442X0		Z9442X0	Z9442X0

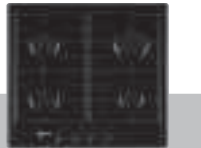
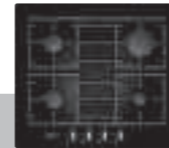
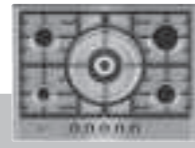
All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

GAS HOBS AT A GLANCE



MODEL NO.	T69S86	T69S76	T67S76	T63R46	T63S46	T29R66	T26R66	T29S96	T26S56	
PARTNER PRODUCT				●			●			
COLOUR										
Stainless steel or stainless steel trim	N0	N0	N1			N1	N0	N1	N0	
Black or black trim				S1		S1				
White or white trim										
Ceramic glass base	●	●	●							
Tempered glass base				●		●				
DESCRIPTION										
Width (cm)	90	90	70	70	70	90	70	90	70	
Number of burners	5	5	5	5	5	5	5	6	5	
FEATURES										
Automatic re-ignition				●		●	●			
Power levels	Variable	Variable	Variable	Variable		Variable	Variable	Variable	Variable	
Residual heat indicators						●	●			
Warning lights				●		●	●			
High speed gas burners	1	1	1	1	1	1	1		1	
Wok or wok-style	1	1	1	1	1	1	1	2	1	
Triple circuit wok				●		●			●	
Dual control wok	●	●	●			●	●			
Standard gas burners	2	2	2	2	2	2	2	2	2	
Economy gas burners	1	1	1	1	1	1	1	2	1	
Cast iron pan supports	3	2	2	5	5	3	2	3	2	
Enamelled pan supports										
Flame failure safety device	●	●	●	●	●	●	●	●	●	
Ignition via control dial	●	●	●	●	●	●	●	●	●	
DESIGN										
Bevelled oval controls	●	●	●	●		●	●	●	●	
Control position	Front	Front	Front	Front		Front	Front	Front	Front	
Glass control panel						●	●	●	●	
Bevelled design trim	●	●	●							
Stainless steel finish front trim										
Frameless with front faceted glass				●						
In-Line design										
Surface mounted/Flushline installation	●/-	●/-	●/-	●/-		●/●	●/-	●/-	●/-	

GAS HOBS AT A GLANCE



MODEL NO.	T25S76	T25S56	T66S66	T62R36		T62S26	T23R46	T22S46	T23S36	T22S36
PARTNER PRODUCT				●			●			

COLOUR										
Stainless steel or stainless steel trim	N0	NOGB	N0				N0	N0	NOGB	
Black or black trim		S0		S1		S1				S0
White or white trim										W0
Ceramic glass base			●							
Tempered glass base				●		●				

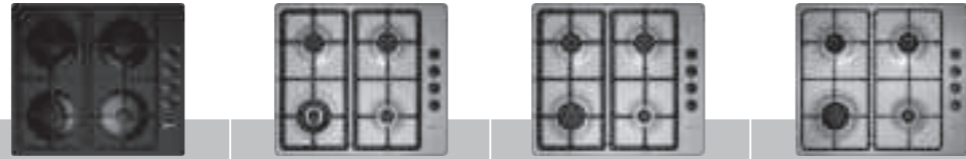
DESCRIPTION										
Width (cm)	70	70	60	60		60	60	60	60	60
Number of burners	5	5	4	4		4	4	4	4	4

FEATURES										
Automatic re-ignition				●			●			
Power levels	Variable	Variable	Variable	Variable		Variable	Variable	Variable	Variable	Variable
Residual heat indicators							●			
Warning lights				●			●			
High speed gas burners	1	1	1			1	1	1	1	1
Wok or wok-style	1	1		1			1	1		
Triple circuit wok	●	●								
Dual control wok										
Standard gas burners	2	2	2	1		2	1	1	2	2
Economy gas burners	1	1	1	1		1	1	1	1	1
Cast iron pan supports	2	2	2	4		2	2	2	2	2
Enamelled pan supports										
Flame failure safety device	●	●	●	●		●	●	●	●	●
Ignition via control dial	●	●	●	●		●	●	●	●	●

DESIGN										
Bevelled oval controls	●	●	●	●		●	●	●	●	
Control position	Front	Front	Front	Front		Front	Front	Front	Front	Front
Glass control panel							●		●	
Bevelled design trim			●							
Stainless steel finish front trim										
Frameless with front faceted glass				●						
In-Line design										
Surface mounted/Flushline installation	●/-	●/-	●/-	●/-		●/●	●/-	●/-	●/-	●/-

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

GAS HOBS AT A GLANCE



MODEL NO.	T61S31	T21S46	T21S36	T21S31
PARTNER PRODUCT				

COLOUR				
Stainless steel or stainless steel trim		N1	N1	N1
Black or black trim	S1		S1	S1
White or white trim			W1	W1
Ceramic glass base				
Tempered glass base	●			

DESCRIPTION				
Width (cm)	60	60	60	60
Number of burners	4	4	4	4

FEATURES				
Automatic re-ignition				
Power levels	Variable	Variable	Variable	Variable
Residual heat indicators				
Warning lights				
High speed gas burners	1		1	1
Wok or wok-style		1		
Triple circuit wok				
Dual control wok				
Standard gas burners	2	2	2	2
Economy gas burners	1	1	1	1
Cast iron pan supports		2	2	
Enamelled pan supports	2			
Flame failure safety device	●	●	●	●
Ignition via control dial	●	●	●	●

DESIGN				
Bevelled oval controls		●	●	
Control position	Side	Side	Side	Side
Glass control panel				
Bevelled design trim				
Stainless steel finish front trim				
Frameless with front faceted glass				
In-Line design				
Surface mounted/Flushline installation	●/-	●/-	●/-	●/-

● Allows for a minimum of 1000W. With optional stage increases of 500W

DOMINO HOBS AT A GLANCE



MODEL NO.	N54K40	N54D30	N14K30	N24K30	N24K35
PARTNER PRODUCT		●			

COLOUR					
Stainless steel or stainless steel trim	N0	N2	N2	N0	N0

DESCRIPTION					
Hob type	Teppan Yaki	FlexInduction	Quick-Light	Gas	Gas
Width (cm)	40	30	30	30	30
Fuel type	Electric	Induction	Ceramic	Gas	Gas
Number of cooking zones	2	2	2	2	1

FEATURES					
Stainless steel cooking area	●				
Power on indicator	●				
Temperature range (°C)	140-240				
QuickLight zones			2		
FlexInduction zones		1			
Zones with power boost facility		●			
Power levels	12	17	9	Variable	Variable
Residual heat indicators	1-stage	1-stage	1-stage		
Extendable/dual circuit zones			1		
High speed gas burners				1	
Wok or wok-style					1
Standard gas burners				1	
Cast iron pan supports				●	●
Double pan support				●	
Flame failure safety device				●	●
Ignition via control dial				●	●
Power management function					

DESIGN					
Control position	Front	Front	Front	Front	Front
Touch control		●			
Oval controls	●		●	●	●
Bevelled design trim	●	●	●	●	●

OPTIONAL ACCESSORIES					
4-piece induction saucepan set		Z9442X0			
Griddle plate		Z9416X2			
Teppan yaki		Z9417X2			
Oval roaster		Z9410X1			
Steam rack for use with oval roaster		Z9415X1			

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

Topping it OFF!

WHETHER YOU'VE COOKED UP A STORM AND NEED TO CLEAR THE AIR BEFORE YOUR GUESTS ARRIVE, OR SOMEONE'S BURNT THE TOAST AND YOU WANT TO GET RID OF THE SMOKE, AN EXTRACTOR HOOD IS A MUST-HAVE IN YOUR KITCHEN. AND AS THE FIRST THING PEOPLE SEE WHEN THEY ENTER THE ROOM, IT NEEDS TO WORK ITS LOOKS TOO, SO WE'VE GOT A RANGE OF STYLES TO CREATE THE IMPACT YOU'RE LOOKING FOR.



CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
Compact appliances	20
Hobs	38
EXTRACTOR HOODS	62
Fridges/freezers	86
Dishwashing	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



ELECTRONIC PUSH BUTTON



SWITCH CONTROLS



SLIDE CONTROLS



CEILING MOUNTED



LED LIGHTING



GLASS HOODS



DESIGN CHOICES

Hoods of all shapes and sizes



IN NO OTHER KITCHEN APPLIANCE DOES VISUAL IMPACT RANK AS HIGHLY AS PRACTICAL APPLICATION. HOWEVER BOLD YOU WANT TO BE WITH YOUR CHOICE OF HOOD, WE HAVE A RANGE OF ISLAND AND WALL-MOUNTED MODELS IN A VARIETY OF STYLES AND FINISHES TO SUIT YOU.



ANGLED

Our angled canopy hoods allow easier access to all areas of your hob, even the rear zones. This is a real benefit if you are tall.

FEATURED HOOD: D39MH64N0B



ANGLED GLASS

The stylish glass canopy on this model co-ordinates well with Neff glass hobs and makes a real design statement.

FEATURED HOOD: D39GL64N0B



CEILING MOUNTED

Strategically mounted on the ceiling, this type of hood is totally unobtrusive giving you the perfect combination of functionality, design and lighting.

FEATURED HOOD: I99C68N0GB



CURVED GLASS

This combination of steel and cool curved glass is hugely popular and provides a striking focal point for any kitchen.

FEATURED HOOD: D89GR22N0B



FLAT GLASS

With their clean lines and linear styling, flat-glass hoods are a perennially popular choice. They have a contemporary architectural look, which fits well with a modern kitchen.

FEATURED HOOD: D89ER22N0B



AIRDELUXE 200

Stunning in design and precise in execution, this model is bound to stop guests in their tracks! The sharp angles and clean faces make a strong impact in bold stainless steel.

FEATURED HOOD: D99L20N0GB



AIRDELUXE 300

The perfect statement piece for any modern kitchen, it flawlessly integrates into kitchen design without any compromise. With a whisper quiet noise level, it produces the ideal combination of efficiency and elegance.

FEATURED HOOD: I99L59N0GB



BOX

This style of hood is already extremely popular throughout Europe, particularly in Italy and Germany. Sleek, compact and easy to maintain, we see it becoming a firm favourite in British kitchens too.

FEATURED HOOD: I79ML64N0B



PYRAMID

Bold and dramatic, these are statement hoods that add a touch of panache to any kitchen. They break up the lines of the cabinets and add visual interest to the room.

FEATURED HOOD: D69B21N0GB

The AirDeluxe range...

Unique and *different*

FUNCTIONAL ART for EVERY KITCHEN

FRESHEN UP YOUR KITCHEN WITH OUR STUNNING AIRDELUXE 200 HOOD

LED LIGHTING

Featuring an impressive energy efficient LED light that provides bright, enduring illumination for your kitchen.

EFFICIENTDRIVE BLDC TECHNOLOGY

Whisper quiet, highly efficient powerful motor technology that offers outstanding energy efficiency.

INTERVAL OPERATION

Ventilates the kitchen at hourly intervals on the lowest setting for 24 hours a day, eliminates nuisance odours, leaving you with a clean and fresh smelling kitchen.

AUTOMATIC AFTER RUNNING

The fan will continue to run on a low speed before turning off, ensuring full air extraction after use. A choice of 3, 6 or 9 minute run on.

Efficient
WITH NEFF



FEATURED HOOD: D99L20N0GB

- Features touch control operation and 7 segment LED display
- 3 speeds plus intensive
- High performance fan motor
- Easy mounting system

EFFICIENT *and* ELEGANT

INTRODUCE YOUR KITCHEN TO LEADING DESIGN WITH THE AIRDELUXE 300 HOOD

The stunning AirDeluxe 300 retractable downdraft model comes in a high quality stainless steel finish paired with elegant design and first class functionality providing an uncluttered, space-saving solution for virtually any kitchen. Fully retractable into the worktop to create a flush finish and the choice of using either recirculating or ducted option, the AirDeluxe 300 also features intuitive operation via glass panel touch control and LED lighting to truly combine modern minimalist design with current kitchen trends today.



- Features touch control operation and 7 segment LED display
- Automatic 15 minutes after running
- 2 metal grease filter cassettes, a charcoal filter and a grease filter saturation indicator
- For installation in worktops

FEATURED: I99L59N0GB

SLEEK *and* EFFECTIVE

THE UNOBTRUSIVE WAY TO KEEP YOUR KITCHEN FRESH AND FREE OF STEAM AND ODOURS

Strategically mounted on the ceiling, this hood is totally unobtrusive, but keeps kitchens fresh and free of steam and odours. Ceiling hoods are the perfect combination of functionality, design and lighting.



- Features remote control operation and 7 segment LED display
- 3 speeds plus intensive
- Automatic 15 minutes after running
- 3 metal grease filter cassettes and a grease filter saturation indicator
- Designed for suspended or flush ceiling installation

FEATURED: I99C68N0GB

Built-in hoods for the smaller kitchen

EVEN FOR THE SMALLER KITCHEN, IT'S REALLY IMPORTANT TO HAVE AN EFFECTIVE EXTRACTOR HOOD. A BUILT-IN OPTION SAVES VALUABLE SPACE, BUT STILL DOES THE JOB IN STYLE.



CANOPY

Canopy hoods are designed to fit snugly under an overhead canopy kitchen unit. They are discreet and save valuable space in the kitchen.

FEATURED HOOD: D5855X0GB



CONVENTIONAL

Conventional hoods fit neatly under a kitchen unit protruding slightly. The controls are usually positioned on the front.

FEATURED HOOD: D1613N0GB



INTEGRATED

Integrated hoods look like they are part of the furniture. Hidden behind a furniture door, they pull out when you need them.

FEATURED HOOD: D2664X0GB



TELESCOPIC

For the smaller kitchen where space is at a premium. These clever hoods pull out from the wall when you need them.

FEATURED HOOD: D4672X0GB

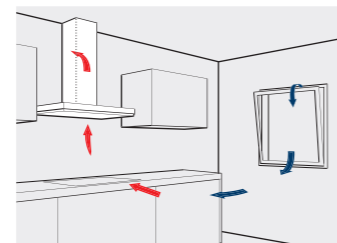
Ventilation explained

NEFF HAS ENGINEERED AND DESIGNED AN EXTRACTOR HOOD FOR EVERY TYPE OF KITCHEN. OUR POWERFUL HOODS WORK QUIETLY IN THE BACKGROUND, EFFICIENTLY EXTRACTING UNWANTED FOOD SMELLS.

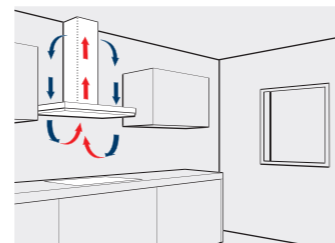
EXTRACTION OR RECIRCULATION?

The best way to remove steam and odours is to extract the air out of the room through ducting. However, if you live in an apartment or your hood's too far away from an outside wall, this may not be possible. In this case, the only alternative is to recirculate the air. Stale air is sucked through a grease filter and then a charcoal filter for purification, and then pumped back into the kitchen via an opening in the hood.

EXTRACTION



RECIRCULATION



HINTS AND TIPS

The following points should be observed for optimum ducted extraction results and low noise:

1. Ensure any pipe elbow bends are at least 30cm from the hood ducting opening.
 2. Avoid reducing the diameter or area of the ducting.
 3. Use wide-angled pipe elbows, but keep the number used to a minimum.
 4. Only install pipes with smooth, even inner surfaces. If a flexible hose has to be used, ensure it is pulled tight to smooth out the ridges before fixing.
 5. Use ducting pipes with a diameter of at least 120mm, but ideally 150mm.
 6. Keep piping to a minimum – use the most direct route to external outlet.
 7. Make sure that there is an adequate supply of fresh air to replace the air ducting out of the kitchen, ie windows that can be opened, doors to adjacent rooms, air bricks.
- Problems with installation may occur if points 1-7 are not observed.

EFFICIENCY

The most efficient way to extract is through ducted extraction. We advise that you use the largest ducting size possible so the largest volume of air is extracted. Maximum ducting length should be 5 metres, reducing by 1.2 metres for every 90° bend. You also need to ensure you provide for fresh air that needs to flow back into the kitchen. Take these small, but essential steps when installing your extractor hood and you can greatly improve not only the extractor hood's extraction rate, but also drastically reduce the noise level of your extractor hood. **Recirculation** which passes the air through a series of filters and back into the room.

CALCULATE YOUR EXTRACTION RATE

Before choosing the hood for your kitchen, you should work out the following calculation:

Volume of kitchen (length x width x height)
eg. 4m x 3m x 2.5m = 30m³

10 changes of air per hour
eg. 10 x 30m³ = 300m³



Get SWITCHED on!

Our control panels have been carefully designed to help you get the most out of your Neff extractor hood, by mirroring the aesthetics of each design and complementing its functionality.

From classic switch controls, to intelligent and user-friendly soft touch electronic controls, whichever model you decide to go for you'll always be in control of a fresh, happy Neff kitchen.

A WIDE CHOICE OF CONTROL BUTTONS FROM INNOVATIVE SOFT TOUCH ELECTRONIC CONTROL TO THE EASY TO USE AND UNDERSTAND OPTION OF SWITCH CONTROL OPERATION.

SWITCH CONTROLS

Solid and dependable, there's something satisfying in their chunky design, and ease of use. Control all three power settings, and have the light on independent of the fans for that touch of ambience even when you're not cooking.



SWITCH CONTROLS

ELECTRONIC CONTROLS

These contemporary buttons work alongside a clean, white display panel to give you control over power settings, intensive settings, automatic run on times and our new feature, AirFresh. Models featuring top electronic controls have two extra buttons; one to activate/ deactivate the intensive setting, bypassing the automatic revert to give you total control over your extraction power; the second a silence button, which drops the noise level of each setting by 2dB without compromising on performance.



ELECTRONIC CONTROLS



SOFT TOUCH



TOP ELECTRONIC CONTROLS

AIRFRESH

Our clever new function is Neff AirFresh which is available on all electronically controlled models. This setting instructs your hood to automatically refresh your kitchen environment by running on power level 1 in five minute bursts every hour. Perfect if you're hosting a party, or are on holiday and want to come home to a fresh, happy kitchen.

AUTOMATIC AFTER RUNNING

The extractor hood continues running at low speed for 3-10 minutes depending on the extractor hood before turning itself off altogether.

INTENSIVE SETTING AND AUTOMATIC REVERT

The intensive setting boosts the extraction rate to the maximum level and is intended to cope with particularly demanding cooking conditions. Intensive is normally only required for short periods of time therefore the hood will automatically revert back to a lower power level after approximately 10 minutes.



Fans that won't drown out the **conversation!**

We're very proud of the fact that all our extractor hoods are exceptionally quiet. However, the noise you hear from a hood isn't just from the appliance itself – the length and type of ducting used, and the surrounding room size can also affect the noise level.

There is no international standard set-up for measuring extractor hood noise; the most common measurement is sound pressure, which is measured in dBA, but this doesn't regulate the number of microphones used during testing or the size of the room so manufacturers can present results but be vague about the control conditions.

At Neff we prefer to calculate the sound power of our hoods in dB(A) re 1pW. With this system there are strict guidelines controlling the room size and location of microphones, which means that not only can you easily compare between our models, but it also provides a better indication of noise level in your home once the hood is installed.

The sound information we present can be measured on this chart, so you get a great comparison against everyday sounds for a truly informed choice.

HOW THE NEFF D39MH64 CHIMNEY HOOD COMPARES

70 dBA
Vacuum cleaner



60 dBA
Normal conversation



50 dBA
Refrigerator



Most chimney hoods are in the shaded range dBA 37-45 at power level 3

40 dBA
Quiet library



40 dBA
Neff D39MH64 (power level 3)



30 dBA
Falling leaves

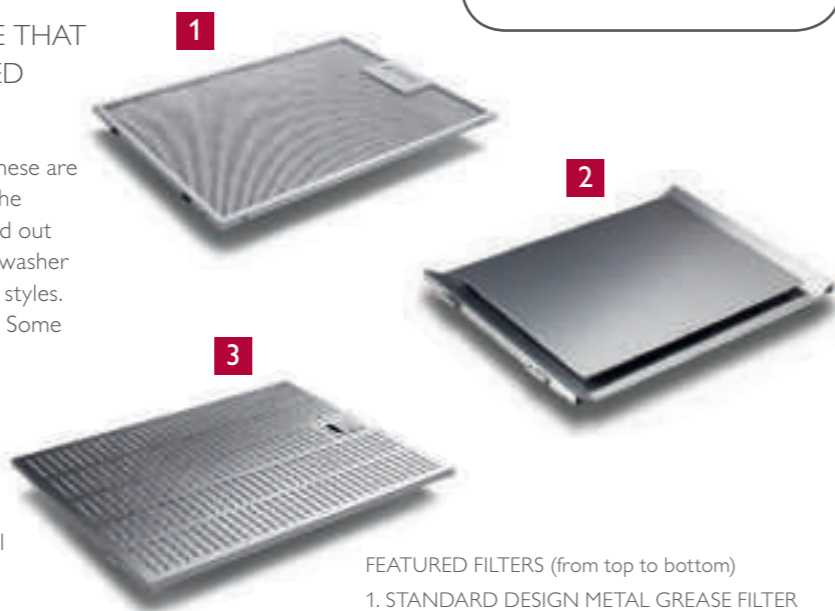


Filters

EXTRACTOR HOODS USE FILTERS TO ENSURE THAT GREASE AND ODOUR PARTICLES ARE FILTERED FROM THE ATMOSPHERE.

Neff extractor hoods have metal grease filters as standard. These are made of non-combustible metal and are designed to last for the lifetime of the product. Metal grease filters can be taken in and out very simply and are easy to clean by popping them in the dishwasher on a regular basis. Metal grease filters from Neff come in two styles. The standard design has a uniform pattern across the surface. Some models feature specific Neff design metal filter covers.

Chimney hoods which feature rim ventilation, have the metal grease filter cassettes hidden by a stainless steel plate ensuring a streamlined appearance. Air is drawn around the outside of the stainless steel plate before being passed through the metal grease filter. Recirculation requires charcoal carbon filters to help remove unwanted odours.



FEATURED FILTERS (from top to bottom)

1. STANDARD DESIGN METAL GREASE FILTER
2. RIM VENTILATION FILTER
3. NEFF DESIGN METAL GREASE FILTER



Lighting on cooker hoods adds a nice ambience to any kitchen. I have mine on even when I'm not using it!

Sue, Neff Expert

Lighting the way

LIGHTING IS AN ESSENTIAL DESIGN CONSIDERATION IN ANY KITCHEN – IT CREATES AN AMBIENCE AND DEFINES ESSENTIAL WORKING AREAS.

Cooks need directional light to see what they're doing, while friends and family enjoy the more subtle aesthetics created by softer light and shadow. And of course, the light created by your Neff extractor hood should complement your overall kitchen lighting scheme.



HALOGEN

Our latest-generation extractor hoods feature controllable, dimmable halogen lighting, to give you the best possible light for whatever you happen to be doing in the kitchen. They're small, tidy and provide crisp colour and good illumination. Halogen bulbs are also long lasting and energy efficient.



STANDARD










Standard bulbs tend to give out a warmer, yellower light than halogen. On the plus side, they are inexpensive, easy to get hold of and fit when they need replacing.



LED

Our latest LED lighting not only provides bright, enduring illumination for your kitchen, but is also extremely energy efficient. Using only 5W per strip, these LED lights consume up to 75% less energy than an equivalent 5-year-old model with halogen lights.

ISLAND HOODS AT A GLANCE

								
HOOD TYPE	Island	Island	Island	Island	Island	Island	Island	Island
MODEL NO.	I99C68	I92C67	I79ML86	I79ML64	I89DK62	I89EH52	I79SH52	I99L59
PARTNER PRODUCT	●			●				●
COLOUR								
Stainless steel	N0GB	N0GB	N0B	N0B	N0B	N0B	N0B	N0GB
Black or black glass								
FEATURES								
Width	90	120	90	90	90	90	90	88
EfficientDrive motor 	●		●	●	●	●	●	●
Suitable for ducted operation	●	●	●	●	●	●	●	●
Suitable for recirculating operation		●	●	●	●	●	●	●
AirDeluxe								300
Electronic power level display	●			●	●		●	●
LED light strips			●	●		●	●	●
Halogen lights	●	●			●			
Number of metal grease filter cassettes	3	4	3	3	2	1	3	2
Electronic control	●	●	●	●	●	●	●	●
Switch control								
Push button control								
Soft touch			●	●	●	●	●	●
Soft touch metal button control	●	●						
Remote control	●	●						
Stainless steel filter cover	●	●	●	●	●	●	●	●
Rim ventilation	●	●	●	●	●	●	●	●
Height adjustable chimney sections				●	●	●	●	
Wall mounted installation								
Ceiling mounted installation	●	●	●	●	●	●	●	●
Downdraft for installation in worktops								●
FUNCTIONS								
Interval operation	●	●	●	●	●	●	●	●
Automatic after running (minutes)	10	10	10	3/6/9	10	10	10	15
SoftLight with dimmer function			●	●	●	●	●	●
Power levels	3	3	3	3	3	3	3	3
Intensive setting	●	●	2	2	2		2	●
Automatic intensive revert	●	●	●	●	●	●	●	●


All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

CHIMNEY HOODS AT A GLANCE



HOOD TYPE	AirDeluxe 200	Angled	Angled		Angled	Angled	Curved glass	Curved box	Flat glass
MODEL NO.	D99L20	D39GL64	D39MH64		D39E49	D36E49	D89DK62	D86DK62	D89EH52
PARTNER PRODUCT	●	●							

COLOUR									
Stainless steel	N0GB	N0B	N0B				N0B	N0B	N0B
Black or black glass		S0B			S0GB	S0GB			

FEATURES									
Width	1000	90	90		90	60	90	60	90
EfficientDrive motor 	●	●	●				●	●	●
Suitable for ducted operation	●	●	●		●	●	●	●	●
Suitable for recirculating operation	●	●	●		●	●	●	●	●
AirDeluxe	200								
Electronic power level display	●	●	●		●		●	●	●
LED light strips	●	●	●						●
Halogen lights					●	●	●	●	
Number of metal grease filter cassettes	3	2	3		3	2	2	2	1
Electronic control	●	●	●		●	●	●	●	●
Switch control									
Push button control									
Soft touch metal button control	Touch	●	●		Touch	Touch	●	●	●
Remote control									
Stainless steel filter cover	●	●	●		Glass	Glass	●	●	
Rim ventilation	●				●	●			
Height adjustable chimney sections	●	●	●				●	●	●
Wall mounted installation	●	●	●		●	●	●	●	●
Ceiling mounted installation									

FUNCTIONS									
Interval operation	●	●					●	●	●
Automatic after running (minutes)	3/6/9	10	10		30	10	10	10	10
SoftLight with dimmer function	●	●	●				●	●	●
Power levels	3	3	3		3	3	3	3	3
Intensive setting	●	2	2		●	●	2	2	2
Automatic intensive revert	●	●	●		●	●	●	●	●


All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

CHIMNEY HOODS AT A GLANCE



HOOD TYPE	Flat glass	Curved glass	Curved glass		Flat glass	Flat glass	Flat glass	Box	Box
MODEL NO.	D86EH52	D89GR22	D86GR22		D89ER22	D87ER22	D86ER22	D79ML62	D79ML86
PARTNER PRODUCT								●	●

COLOUR									
Stainless steel	N0B	N0B	N0B		N0B	N0B	N0B	N0B	N0B
Black or black glass									

FEATURES									
Width	60	90	60		90	70	60	90	90
EfficientDrive motor 	●							●	●
Suitable for ducted operation	●	●	●		●	●	●	●	●
Suitable for recirculating operation	●	●	●		●	●	●	●	●
AirDeluxe									
Electronic power level display	●							●	●
LED light strips	●	●	●		●	●	●	●	●
Halogen lights									
Number of metal grease filter cassettes	1	1	1		1	1	1	3	3
Electronic control	●							●	●
Switch control		●	●		●	●	●		
Push button control									
Soft touch metal button control	●							●	●
Remote control									
Stainless steel filter cover		●	●		●	●	●	●	●
Rim ventilation									●
Height adjustable chimney sections	●	●	●		●	●	●	●	●
Wall mounted installation	●	●	●		●	●	●	●	●
Ceiling mounted installation									

FUNCTIONS									
Interval operation	●							●	●
Automatic after running (minutes)	10							10	10
SoftLight with dimmer function	●							●	●
Power levels	3	3	3		3	3	3	3	3
Intensive setting	2							●	2
Automatic intensive revert	●							●	●


All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

CHIMNEY HOODS AT A GLANCE



HOOD TYPE	Box	Box	Box		Box	Box	Box	Box pyramid	Box pyramid
MODEL NO.	D79MH52	D76MH52	D79SH52		D76SH52	D79SR22	D76SR22	D69SH52	D66SH52
PARTNER PRODUCT									

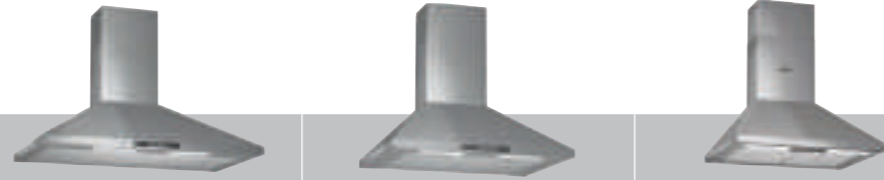
COLOUR									
Stainless steel	N0B	N0B	N0B		N0B	N0B	N0B	N0B	N0B
Black or black glass									

FEATURES									
Width	90	60	90		60	90	60	90	60
EfficientDrive motor 	●	●	●		●			●	●
Suitable for ducted operation	●	●	●		●	●	●	●	●
Suitable for recirculating operation	●	●	●		●	●	●	●	●
AirDeluxe									
Electronic power level display	●	●	●		●			●	●
LED light strips	●	●	●		●	●	●	●	●
Halogen lights							●		
Number of metal grease filter cassettes	3	2	3		2	3	2	3	2
Electronic control	●	●	●		●			●	●
Switch control						●	●		
Push button control									
Soft touch metal button control	●	●	●		●			●	●
Remote control									
Stainless steel filter cover	●	●	●		●	●	●	●	●
Rim ventilation									
Height adjustable chimney sections	●	●	●		●	●	●	●	●
Wall mounted installation	●	●	●		●	●	●	●	●
Ceiling mounted installation									

FUNCTIONS									
Interval operation	●	●	●		●			●	●
Automatic after running (minutes)	10	10	10		10			10	10
SoftLight with dimmer function	●	●	●		●			●	●
Power levels	3	3	3		3	3	3	3	3
Intensive setting	2	2	2		2			2	2
Automatic intensive revert	●	●	●		●			●	●


All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

CHIMNEY HOODS AT A GLANCE



HOOD TYPE	Standard	Standard	Standard
MODEL NO.	D69B21	D67B21	D66B21
PARTNER PRODUCT			

COLOUR			
Stainless steel	N0GB	N0GB	N0GB
Black or black glass	S0GB		S0GB

FEATURES			
Width	90	70	60
EfficientDrive motor 			
Suitable for ducted operation	•	•	•
Suitable for recirculating operation	•	•	•
AirDeluxe			
Electronic power level display			
LED light strips			
Halogen lights	•	•	•
Number of metal grease filter cassettes	3	2	2
Electronic control			
Switch control	•	•	•
Push button control			
Soft touch metal button control			
Remote control			
Stainless steel filter cover	•	•	•
Rim ventilation			
Height adjustable chimney sections	•	•	•
Wall mounted installation	•	•	•
Ceiling mounted installation			

FUNCTIONS			
Interval operation			
Automatic after running (minutes)			
SoftLight with dimmer function			
Power levels	3	3	3
Intensive setting			
Automatic intensive revert			

EXTRACTOR HOODS AT A GLANCE



HOOD TYPE	Telescopic	Telescopic	Telescopic	Telescopic	Telescopic
MODEL NO.	D4692	D4972	D4672	D4644	D4618
PARTNER PRODUCT	•				

COLOUR					
Stainless steel					
Black or black glass					
White					
Silver metallic lacquer	X0GB	X0GB	X0GB	X0GB	X0GB

FEATURES					
Width	60	90	60	60	60
Suitable for ducted operation	•	•	•	•	•
Suitable for recirculating operation	•	•	•	•	•
Electronic control	•				
Electronic power level display	•				
Halogen lights	2	3	2		
Standard bulbs				2	2
SoftLight with dimmer function	•				
Plug in VarioControl	•				
Slider switch control		•	•		
Rocker switch control				•	•
Soft touch metal button control	•				

FUNCTIONS					
Automatic sensor control	•				
Interval operation	•				
Automatic after running (minutes)	10				
Number of metal grease filter cassettes	2	2	2	2	1
Install in, between or under furniture carcass	•	•	•	•	•
Furniture door required					
Power levels	3	3	3	3	3
Intensive setting	•	•	•		

EXTRACTOR HOODS AT A GLANCE

								
HOOD TYPE	Canopy	Canopy	Canopy		Integrated	Integrated	Integrated	Conventional
MODEL NO.	D5855	D5645	D5625		D2664	D2654	D2615	D1613
PARTNER PRODUCT								

COLOUR

Stainless steel								N0GB
Black or black glass								S0GB
White								W0GB
Silver metallic lacquer	X0GB	X0GB	X0GB		X0GB	X0GB	X0GB	

FEATURES

Width	70	60	60		60	60	60	60
Suitable for ducted operation	●	●	●		●	●	●	●
Suitable for recirculating operation	●	●	●		●	●	●	●
Electronic control								
Electronic power level display								
Halogen lights	2	2						
Standard bulbs			2		2	2	1	1
SoftLight with dimmer function								
Plug in VarioControl								
Slider switch control	●	●			●			
Rocker switch control			●			●	●	●
Soft touch metal button control								

FUNCTIONS

Automatic sensor control								
Interval operation								
Automatic after running (minutes)								
Number of metal grease filter cassettes	2	2			2	2		
Install in, between or under furniture carcass	●	●	●		●	●	●	●
Furniture door required					●	●	●	
Power levels	3	3	2		3	3	3	3
Intensive setting	●	●	●		●			

Keeping your COOL

YOU WILL NO DOUBT BE AWARE OF THE BENEFITS OF USING FRESH INGREDIENTS IN YOUR COOKING TO ENSURE YOUR FAMILY ENJOY A HEALTHY, BALANCED DIET. HOWEVER, STORING PERISHABLES WITH A LIMITED SHELF LIFE CAN BE DIFFICULT. YOU CAN RELY ON A NEFF COOLING APPLIANCE TO PERFECTLY STORE OR PRESERVE YOUR PERISHABLE ITEMS, EVEN KEEPING THEM FRESHER FOR LONGER WITH OUR VITAFRESH® 0°C DRAWER, MAKING EXCESSIVE FOOD WASTE A THING OF THE PAST.



CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
Compact appliances	20
Hobs	38
Extractor hoods	62
FRIDGES/FREEZERS	86
Dishwashing	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



VITAFRESH®



CIRCOCOOL®



HYDROFRESH



CRISPERBOX



ENERGY EFFICIENCY



COOLDELUXE FRIDGE



WINE COOLER

CHILL OUT!

fridges & freezers for **any size** kitchen

So which combination of fridge and freezer is right for me?

At Neff, we're constantly working to improve our range of fridges and freezers so there's something for everyone.

Whether you need a streamlined space-saving model, or a large American style fridge freezer that can cope with the demands of your hungry family, we're confident that there's a model to suit you. It's our attention to detail that makes all the difference – our NoFrost, CircoCool and AntiSpill shelf innovations are designed to make your life easier. And, of course, all of our appliances have at least an A+ energy rating for great energy efficiency and low running costs.



Keep your wine at optimum temperature to enjoy.

GO LARGE!



with an AMERICAN STYLE!

BUILT-IN



FREESTANDING



BUILT-UNDER



DID YOU KNOW THAT AROUND A THIRD OF THE FOOD WE BUY IS THROWN AWAY?

OUR INNOVATIVE PRESERVATION SYSTEM REDUCES FOOD WASTAGE BY EXTENDING THE LIFE OF FOOD BY AT LEAST THREE TIMES

KEEP your food **FRESHER** FOR LONGER
WITH **VitaFresh® 0°C**

The average family throws away £680 food per year due to food wastage. At Neff, we're keen to not only reduce landfill but also to help you manage your wastage and costs by developing the most effective food preservation systems.

SALAD DAYS

EATING A FRESH, CRUNCHY SALAD IS A JOY IN SUMMER, BUT SO OFTEN THE SHORT SHELF LIFE OF FRESH PRODUCE MEANS IT CAN BE DIFFICULT TO USE BEFORE IT LOSES ITS PEAK CONDITION.

By storing your salad items in the VitaFresh® 0°C drawer, the 90% humidity can extend the life of your produce for up to 3 days, maintaining the nutrition levels as well as preserving the look and taste to support your healthy lifestyle. It's perfect for fruit and vegetables too; soft fruit such as apricots retain up to 50% more of their vitamin content when stored in the VitaFresh® 0°C compartment.

VitaFresh® 0°C comprises two humidity zones. The dry section maintains 50% humidity to preserve meat and fish, whilst the moist zone at 90% humidity extends the life of vegetables, salad and fruit. In these conditions, the nutrients and vitamins of food are preserved for up to 3 times longer. Storing these separate foods within these zones also prevents intermingling of smells and avoids cross-contamination.

Finally, the Telescopic FlexiRail® System on our VitaFresh® 0°C drawers means that, when opened, they slide smoothly out on telescopic rails, giving you access to the entire drawer for maximum use of space.





COOLDELUXE RANGE COMBINES SOPHISTICATED DESIGN WITH INNOVATIVE TECHNOLOGY

Our CoolDeluxe range is the perfect mix of sleek looks and clever innovations, a range of fridges and freezers packed with brilliantly designed features, giving you the best choice to find something suited to your needs. And with a guaranteed energy efficiency rating of A+, you get state-of-the-art technology with low running costs, the best of both worlds.

Innovations available through our CoolDeluxe range include Telescopic FlexiRail® drawers for easier access; VitaFresh® 0°C zones to store food in optimum condition for longer; energy efficient LED lighting for great illumination; and EasyLift systems on both glass shelves and door compartments for easy movement and organisation of storage.

Designed to fit within your integrated kitchen, our fridge/freezer or standalone fridge and freezer options are also available in two different heights, so installation is a breeze.

CoolDeluxe range
REFRIGERATION DOESN'T GET ANY BETTER THAN THIS!

FEATURES INCLUDE innovative options such as:

- **NOFROST** technology prevents the build-up of frost and ice crystals.
- **VITAFRESH® 0°C** temperature and humidity controlled zones to maintain food in optimum condition.
- **TELESCOPIC FLEXIRAILS** are smooth, stable runners which allow you to safely open drawers to their fullest extent.
- **LED LIGHTING** is energy efficient, long lasting and provides clear, bright illumination within your cooling appliance.
- **EASYLIFT SHELVES** can be raised or lowered with one hand, even whilst loaded. This great feature applies to door storage shelves too.

AS COOL AS A CUCUMBER



STORING WITH YOUR NEFF FRIDGE AND FREEZER

NEFF FRIDGES AND FREEZERS ARE DESIGNED TO KEEP YOUR FOOD AS SAFE AND FRESH AS POSSIBLE. SO NOW YOU CAN STORE EVERYTHING YOU NEED WITH COOL, CALM CONFIDENCE.

NOFROST

All our fridges feature an automatic defrost operation via the cold wall refrigeration system. 11 of our models have the added benefit of being 'NoFrost'. This means you don't have to spend time defrosting your appliance, because it's done automatically before it has a chance to build up. All other freezers will require occasional defrosting.

ELECTRONIC CONTROLS

Many of the models in the collection feature electronic controls. These allow you to check the temperature at a glance and control it easily.

MULTIPLE COOLING SYSTEMS

Separate cooling circuits allow independent temperature control, preventing the transference of odours or humidity between the freezer and fridge cavities.

4-STAR FREEZER RATING

Freezers with a 4-star rating are suitable for freezing fresh food and long-term storage.

CIRCOCOOL®

The CircoCool® system uses vent holes at the back of the fridge shelves to enable better circulation of air inside the fridge. This minimises 'hot spots' and creates a more even temperature throughout so that food stays fresher for longer.

DYNAMICCOOLING

Sophisticated food preservation – ideal temperature everywhere. Quick and even temperature distribution on all shelf levels, even after door opening.

MULTIAIRFLOW COOLING

Greatly improves circulation of air around the fridge, regulating temperature and humidity levels, and eradicating condensation build-up, so that your food stays fresher for longer.

LOWFROST

LowFrost is a convenient feature that means you have to defrost your freezer less often, with once every 2 to 3 years being adequate and with no internal evaporator means there's more room for your food storage.

FRUIT AND VEGETABLE DRAWER

Neff's fruit and vegetable boxes feature a rippled base which allows air to circulate under the chilled produce, keeping it fresh and crisp for longer. You can also remove the box easily, even when the fridge door is open at an angle of 90°. Selected models have a small inner tray that has been cleverly incorporated into the top.

CRISPERBOX

Our clever CrisperBox is a great place to store your vegetable and salad produce to keep it crisp and fresh. By controlling the humidity within the box, it can not only retain the quality of your food, but the nutritional value too.



**HYDROFRESH**

Neff's HydroFresh vegetable drawer allows you to adjust humidity levels, helping to improve the shelf life of your fresh produce. Keeping fruit and vegetables at the correct humidity level ensures that they last longer – in fact they can last up to twice as long. It also features a convenient telescopic rail which lets the drawer pull out completely for easy access.

**CHILLERSAFE**

Meat, fish and ready-meals are kept fresh in our high-performance chiller compartment. The section maintains a lower temperature to the rest of the fridge, keeping food fresh and tasty for longer.

VARIOBOX

Our VarioBox is a special feature of our American style fridge freezers, providing independent temperature control for the fridge compartment. You can choose a low temperature for meat and two higher ones for dairy and grocery items to ensure that every product is kept in its most appropriate conditions. The three variable temperatures ensure that produce stays fresh and tasty.

TELESCOPIC FLEXIRAIL® DRAWERS

At Neff, we continue to find new ways to improve our products. FlexiRail® drawers slide smoothly on telescopic rails providing even better access to drawers and added convenience.

LED INTERIOR LIGHTS

Some appliances are lit using LED lighting to provide long-life, maintenance-free, consistent light levels. The lights are integrated within the sidewalls and angled towards the rear to avoid any dazzle when opening the door and give an unobstructed light source.

**ICE WATER DISPENSER**

Sourced directly from a permanent water connection, our ice water dispenser on our American style fridge freezers provides ice cubes, crushed ice and chilled water at any time. It's a fresh, cool way for water dispensing.

AIRFRESH FILTER

By using a carbon filter combined with cold air circulation, our AirFresh filter reduces strong odours and keeps fridges smelling fresh.

ANTISPILL TRIMS

The shelves inside our fridges are made of safety glass and some incorporate an AntiSpill trim, which will hold up to a pint of liquid, saving the food below if there's an accidental spillage.

FRONT VENTILATION

Neff's front ventilation system on some fridge freezers eliminates the need for leaving a ventilation space in the top of the cupboard. This system provides a sleek, stylish solution to ventilation by drawing air in through the plinth and fits seamlessly into the overall design.

SOFTCLOSE

Soft closing furniture doors are a regular feature in fitted kitchens, modern and sophisticated and also highly practical and safety conscious. Neff has added a SoftClose feature to a number of their cooling appliances. Stopping doors from slamming closed can avoid injury, and also saves products stored in the door, or the door itself, from being damaged by the force.

VITACONTROL

Using three intelligent sensors which monitor the temperature within the fridge, the freezer and the room outside, VitaControl ensures that the appliance maintains an optimal storage climate independent of the surrounding ambient temperatures. So, whatever the season, a Neff appliance will provide a consistent temperature to preserve fresh produce and chilled goods.

FUNCTIONS**SUPERCOOL**

SuperCool is great for when you're putting a lot of new food into the fridge. It allows for the increase in temperature that occurs when you add fresh food. As soon as the food is cold, the fridge readjusts to normal temperature.

SUPERFREEZE

SuperFreeze is useful when you're freezing fresh food, as it lowers the temperature for more rapid freezing.

INTELLIGENT COOLING

Our fridges feature an innovative range of sensors that monitor the amount of food in the compartments. These calculate the quantity of food in the fridge with the outside temperature and adjust the internal cooling power accordingly. When new food is first added they will automatically add more power to cool items quickly, saving up to 10% more energy in the process.

DOOR OPEN AND HIGH TEMPERATURE ALARM SYSTEM

All our electronic models have a built-in alarm which alerts you if the door has been left open or if there is a power cut. A rise in temperature would result in spoiled food so this system ensures that your food is kept in the best possible environment for freshness and quality.

Switch on the SuperCool feature when you get home from a big shop! Perfect for getting fresh food chilled in no time at all!

Valerie, Neff Expert



FRIDGES & FREEZERS AT A GLANCE



MODEL NO.	K8345X0	KI7863D30G	KI7853D30G		KI6873F30G	KI6863F30G	K9524X7GB	K4254X7GB	K8524X8GB
PARTNER PRODUCT	●	●	●						
Description	Built-in integrated fridge/freezer	Built-in integrated fridge/freezer	Built-in integrated fridge/freezer		Built-in integrated fridge/freezer	Built-in integrated fridge/freezer	Built-in integrated fridge/freezer	Built-in integrated fridge/freezer	Built-in integrated fridge/freezer

PERFORMANCE & CONSUMPTION									
Energy efficiency rating	A++	A++	A++		A++	A++	A+	A+	A+
Total energy consumption per year (kWh)	250	223	234		226	219	290	300	276
Annual running costs (based on 14p/kWh)	£35.00	£31.22	£32.76		£31.64	£30.66	£40.60	£42.00	£38.64
Total net capacity (litres)	251	257	249		272	268	281	262	277
Refrigerator net capacity (litres)	189	189	155		211	194	222	168	217
Freezer net capacity (litres)	62	68	94		61	74	59	94	60
Noise (dB)	39	39	39		35	38	40	40	40
Climate class	SN-T	SN-ST	SN-ST		SN-T	SN-ST	SN-ST	SN-ST	ST
Dimensions (H x W x D mm)	1772 x 556 x 545	1772 x 558 x 545	1772 x 558 x 545		1772 x 558 x 545	1772 x 558 x 545	1772 x 541 x 545	1772 x 541 x 545	1772 x 541 x 545

DESIGN FEATURES									
SoftClose hinge	●	●	●						
Interior lighting	LED	LED	LED		LED	LED	●	Daylight	●
Number of cooling circuits	3	2	2		2	2	1	1	1
Hinge system/reversible door	Fixed/●	Fixed/●	Fixed/●		Fixed/●	Fixed/●	Fixed/●	Fixed/●	Sliding/●
Warning signal	●	●	●		●	●			

FOOD PRESERVATION SYSTEM									
VitaFresh®	●								
HydroFresh		●	●		●	●			
MultiAirflow cooling									
VarioBox									
AirFresh filter	●								
Type of control	Electronic	Electronic	Electronic		Electronic	Electronic	Electronic	Electronic	Mechanical

KEY FEATURES – FRIDGE									
SuperCool function	●	●	●		●	●			
Number of shelves/easy pull-out	4/2	5/4	4/3		5/4	5/4	5/4	4/3	5/4
EasyLift shelf/door compartments	● / ●								
Bottle rack									●
Pull out fridge tray/no. of veg drawers	-/1	-/1	-/1		-/1		●/1	●/1	-/1

KEY FEATURES – FREEZER									
Defrost system/method	NoFrost	NoFrost	NoFrost		LowFrost	LowFrost	Manual	Manual	Manual
SuperFreeze function	●	●	●		●	●	●	●	
No of freezer drawers	2	3	4		2	3	3	4	3
Freezing capacity (kg) in 24 hours	12	8	9		7	7	6	6	6
Storage time in power failure (hours)	16	13	13		7	26	22	24	13

FRIDGES & FREEZERS AT A GLANCE



MODEL NO.	K4204X8GB	K8315X0	G8320X0		K8115X0	K5764X0GB	G8120X0	K5724X7GB	K11813F30G
PARTNER PRODUCT		●	●		●	●	●	●	
Description	Built-in integrated fridge/freezer	Built-in integrated fridge	Built-in integrated freezer		Built-in integrated fridge	Built-in integrated fridge	Built-in integrated freezer	Built-in integrated fridge	Built-in integrated fridge

PERFORMANCE & CONSUMPTION									
Energy efficiency rating	A+	A++	A++		A++	A+	A++	A+	A++
Total energy consumption per year (kWh)	287	133	244		125	163	209	148	116
Annual running costs (based on 14p/kWh)	£35.98	£18.62	£34.16		£17.50	£22.82	£29.26	£21.70	£16.24
Total net capacity (litres)	262	306	213		233	230	160	192	319
Refrigerator net capacity (litres)	167	306			233	230		192	319
Freezer net capacity (litres)	95		213				160		
Noise (dB)	40	39	40		39	37	40	37	37
Climate class	ST	SN-T	SN-T		SN-T	SN-ST	SN-T	SN	SN-T
Dimensions (H x W x D mm)	1772 x 541 x 545	1772 x 556 x 545	1772 x 556 x 545		1397 x 556 x 545	1398 x 538 x 533	1397 x 556 x 545	1221 x 538 x 533	1772 x 558 x 545

DESIGN FEATURES									
SoftClose hinge			●		●		●		
Interior lighting	●	LED	LED		LED	●	LED	●	LED
Number of cooling circuits	1	2	1		2	2	1	2	1
Hinge system/reversible door	Sliding/●	Fixed/●	Fixed/●		Fixed/●	Fixed/●	Fixed/●	Fixed/●	Fixed/●
Warning signal		●	●		●		●		●

FOOD PRESERVATION SYSTEM									
VitaFresh®		●			●	●		●	
HydroFresh									●
MultiAirflow cooling									
VarioBox									
AirFresh filter		●			●				
Type of control	Mechanical	Electronic			Electronic	Electronic	Electronic	Electronic	Electronic

KEY FEATURES – FRIDGE									
SuperCool function		●			●				●
Number of shelves/easy pull-out	3/2	7/3			4/3	5/4		5/4	7/6
EasyLift shelf/door compartments		●/●			●/●				
Bottle rack		●							●
Pull out fridge tray/no. of veg drawers	-/1	-/1			-/1	●/1		●/1	●/1

KEY FEATURES – FREEZER									
Defrost system/method	Manual		NoFrost				NoFrost		
SuperFreeze function	●		●				●		
No of freezer drawers	4		5				4		
Freezing capacity (kg) in 24 hours	6		25				25		
Storage time in power failure (hours)	16		11				11		

									
MODEL NO.	G4655X7GB	KI2823F30G	KI2723F30G		KI1413F30G	KI2423F30G	KI2423D40G	KI1313F30G	KI2323F30G
PARTNER PRODUCT	●						●		
Description	Built-in integrated freezer	Built-in integrated fridge with 4 star freezer compartment	Built-in integrated fridge with 4 star freezer compartment		Built-in integrated fridge	Built-in integrated fridge with 4 star freezer compartment	Built-in integrated fridge with 4 star freezer compartment	Built-in integrated fridge	Built-in integrated fridge with 4 star freezer compartment

PERFORMANCE & CONSUMPTION									
Energy efficiency rating	A+	A++	A++		A++	A++	A+++	A++	A++
Total energy consumption per year (kWh)	325	211	198		105	173	115	100	159
Annual running costs (based on 14p/kWh)	£45.50	£29.54	£27.72		£14.70	£24.22	£16.10	£14.00	£22.26
Total net capacity (litres)	213	287	249		214	196	196	174	157
Refrigerator net capacity (litres)		252	214		214	180	180	174	141
Freezer net capacity (litres)	213	35	35			16	16		16
Noise (dB)	40	35	36		33	37	36	33	37
Climate class	SN-T	SN-ST	SN-ST		SN-T	SN-ST	SN-ST	SN-T	SN-ST
Dimensions (H x W x D mm)	1772 x 556 x 545	1772 x 558 x 545	1577 x 558 x 545		1221 x 558 x 545	1221 x 558 x 545	1221 x 558 x 545	1021 x 558 x 545	1021 x 558 x 545

DESIGN FEATURES									
SoftClose hinge	●						●		
Interior lighting	LED	LED	LED		LED	LED	LED	LED	LED
Number of cooling circuits	1	1	1		1	1	1	1	1
Hinge system/reversible door	Fixed/●	Fixed/●	Fixed/●		Fixed/●	Fixed/●	Fixed/●	Fixed/●	Fixed/●
Warning signal	●	●	●		●	●	●	●	●

FOOD PRESERVATION SYSTEM									
VitaFresh®									
HydroFresh		●	●		●	●	●	●	●
MultiAirflow cooling									
VarioBox									
AirFresh filter									
Type of control	Electronic	Electronic	Electronic		Electronic	Electronic	Electronic	Electronic	Electronic

KEY FEATURES – FRIDGE									
SuperCool function					●			●	
Number of shelves/easy pull-out		5/4	4/3		6/5	5/4	5/4	5/4	4/3
EasyLift shelf/door compartments									
Bottle rack									
Pull out fridge tray/no. of veg drawers		●/1	●/1		●/1		-/1	-/1	-/1

KEY FEATURES – FREEZER									
Defrost system/method	NoFrost	Manual	Manual			Manual	Manual		Manual
SuperFreeze function	●	●	●			●	●		●
No of freezer drawers	5	1	1			1	1		1
Freezing capacity (kg) in 24 hours	25	3	3			2	2		2
Storage time in power failure (hours)	11	22	22			13	13		13

FRIDGES & FREEZERS AT A GLANCE



MODEL NO.	KI1213F30G	K3670X0GB	G5624X7GB		K1514X7GB	G1524X7GB	K4316X7GB	G4344X7GB	K4336X8GB
PARTNER PRODUCT									
Description	Built-in integrated fridge	Built-in integrated wine cooler	Built-in integrated freezer		Built-in integrated fridge	Built-in integrated freezer	Built-in integrated fridge	Built-under integrated single door freezer	Built-under fridge with freezer box

PERFORMANCE & CONSUMPTION									
Energy efficiency rating	A++	A	A+		A+	A+	A+	A+	A++
Total energy consumption per year (kWh)	97	150	194		128	194	118	184	140
Annual running costs (based on 14p/kWh)	£13.38	£21.00	£27.16		£17.92	£27.16	£16.52	£25.76	£19.60
Total net capacity (litres)	145	149	96		151	96	138	98	125
Refrigerator net capacity (litres)	145	149			151		138		110
Freezer net capacity (litres)			96			96		98	15
Noise (dB)	33	37	36		34	36	38	38	38
Climate class	SN-T	N	SN-ST		SN-ST	SN-ST	SN-ST	SN-ST	SN-ST
Dimensions (H x W x D mm)	874 X 558 X 545	874 x 538 x 542	874 x 541 x 542		874 x 541 x 542	874 x 541 x 542	820 x 598 x 548	820 x 598 x 548	820 x 598 x 548

DESIGN FEATURES									
SoftClose hinge									
Interior lighting	LED	Halogen			●		●		●
Number of cooling circuits	1		1			1	1	1	1
Hinge system/reversible door	Fixed/●	Fixed/Right door	Fixed/●		Sliding/●	Sliding/●	Fixed/●	Fixed/●	Fixed/●
Warning signal			●			●		●	

FOOD PRESERVATION SYSTEM									
VitaFresh®									
HydroFresh	●								
MultiAirflow cooling									
VarioBox									
AirFresh filter									
Type of control	Electronic	Electronic	Mechanical		Mechanical	Mechanical	Mechanical	Mechanical	Mechanical

KEY FEATURES – FRIDGE									
SuperCool function	●	●							
Number of shelves/easy pull-out	4/3	6/3			4/3		3/2		2/1
EasyLift shelf/door compartments	●/–								
Bottle rack									
Pull out fridge tray/no. of veg drawers	–/1				–/1		●/1		–/1

KEY FEATURES – FREEZER									
Defrost system/method			Manual			Manual		Manual	Manual
SuperFreeze function			●			●		●	
No of freezer drawers			4			4		3	
Freezing capacity (kg) in 24 hours			12			12		12	
Storage time in power failure (hours)			25			25		24	

FRIDGES & FREEZERS AT A GLANCE



MODEL NO.	K5885X4GB	K5886X4GB	K3990X7GB		K5930D1GB	K5920L0GB
PARTNER PRODUCT	●	●	●			
Description	Freestanding fridge/freezer	Freestanding fridge/freezer	American style fridge freezer		American style fridge freezer	American style fridge freezer

PERFORMANCE & CONSUMPTION						
Energy efficiency rating	A+	A+	A+		A+	A+
Total energy consumption per year (kWh)	309	309	441		464	455
Annual running costs (based on 14p/kWh)	£43.26	£43.26	£61.74		£64.96	£63.70
Total net capacity (litres)	317	317	497		528	562
Refrigerator net capacity (litres)	223	223	333		351	385
Freezer net capacity (litres)	94	94	155		177	177
Noise (dB)	44	44	45		44	44
Climate class	SN-T	SN-T	SN-T		SN-T	SN-T
Dimensions (H x W x D mm)	2000 x 600 x 650	2000 x 600 x 650	1808 x 903 x 682		1756 x 910 x 725	1756 x 910 x 725

DESIGN FEATURES						
SoftClose hinge						
Interior lighting	LED	LED	●		●	●
Number of cooling circuits	2	2	1		2	2
Hinge system/reversible door	RH	LH				
Warning signal	●	●	●		●	●

FOOD PRESERVATION SYSTEM						
VitaFresh®						
HydroFresh	●	●				
MultiAirflow cooling	●	●	●		●	●
VarioBox			●		●	●
AirFresh filter	●	●			●	
Type of control	Electronic	Electronic	Electronic		Electronic	Electronic

KEY FEATURES – FRIDGE						
SuperCool function	●	●	●		●	●
Number of shelves/easy pull-out	3/2	3/2	3/2		4/3	4/3
EasyLift shelf/door compartments					●	
Bottle rack	●	●	●		●	
Pull out fridge tray/no. of veg drawers	-/2	-/2	-/2		-/2	-/3

KEY FEATURES – FREEZER						
Defrost system/method	NoFrost	NoFrost	NoFrost		NoFrost	NoFrost
SuperFreeze function	●	●	●		●	●
No of freezer drawers	3	3	2		2	2
Freezing capacity (kg) in 24 hours	14	14	10		12	12
Storage time in power failure (hours)	18	18	5		16	16

Not just clean but sparkling CLEAN

HAVING SPARKLING CLEAN DISHES AND GLASSWARE, WITHOUT THE CHORE OF WASHING BY HAND, IS A LUXURY MOST HOUSEHOLDS ARE EMBRACING THESE DAYS. AND IT'S A LUXURY WE CAN ALL AFFORD. DISHWASHERS HAVE CONSISTENTLY BEEN PROVEN TO BE MORE WATER AND ENERGY EFFICIENT, SAVING BOTH THE ENVIRONMENT AND YOUR BANK ACCOUNT. OUR DISHWASHERS PROVIDE EXPERT CLEANING, WITH PROGRAMMES SUITED TO EVERYTHING A BUSY KITCHEN CAN PRODUCE, FROM CASSEROLE DISHES AND GREASY PANS TO DELICATE GLASSES AND EVEN A 14-PLACE DINNER SET!



CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
Compact appliances	20
Hobs	38
Extractor hoods	62
Fridges/freezers	86
DISHWASHING	108
Laundry appliances	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



MULTI A WASH



DOSAGEASSIST



TIMELIGHT



CHEF 70



NEFFSPARKLE®



VARIOSPEED® PLUS



VARIOFLEX® PLUS



FOR BEAUTIFUL RESULTS **every time**



A FULL-SCALE DINNER PARTY OR A MEAL FOR ONE, A NEFF DISHWASHER CAN HANDLE ANYTHING YOU NEED IT TO.

And that includes bulky pans and casserole dishes. Innovations like our unique VarioFlex® Plus baskets with VarioDrawer Plus give you the complete flexibility you need for the way we cook today.

We do our best to make all our appliances as energy efficient as possible, and our dishwashers are no exception. All our machines are A rated for washing and drying and are at A+ or A++ for energy performance. Tests have proven that they can use less water than washing up by hand, and you can use a timer to take advantage of off-peak electricity costs.

“ A Neff dishwasher combines water efficiency with perfect cleaning results. ”
Alex, Neff Expert



FEATURED DISHWASHER: S51T6X3CB

Using your Neff Dishwasher

For best results adjust the programme to suit the load: use lower temperature programmes if washing glassware or delicate items and higher temperature programmes such as Chef 70 for heavily soiled plates and pans.

Alex, Neff Expert



DISHWASHER MAINTENANCE

We are always seeking a perfect wash performance. You can also assist with this by checking and cleaning your filter at least once a week. In addition, we also recommend using a Finish dishwasher cleaner on the hottest cycle available to remove any build-up of grease in the wastepipes.

PROGRAMMES

Automatic programmes

Around half of all dishwasher users choose the wrong wash temperature. With Neff, our dishwashers have up to three automatic programmes to choose from, depending on the model: Normal (Auto 45-65), Delicate (Auto 35-45) and Intensive (Auto 65-75).

VarioSpeed® Plus

This function is perfect for a quick turnaround, providing a hygienically clean and dry load up to 66% faster than an average wash.

Half load

If you have half a load ready to wash, but can't wait to fill the rest of the space, then use our handy half load function. It uses up to 30% less water and 15% less energy than a full load, so there's no guilt in running the machine half full. It's also versatile enough to cope with washing and drying items wherever they've been placed in the baskets.

Intensive wash zone

Activating the Intensive wash zone function increases the temperature and spray pressure in the bottom basket (ideal for pots and pans), whilst maintaining a more gentle wash for any delicate items placed in the top basket (for example, glasses).

Whatever your kitchen style, we have a dishwasher to suit your needs.

Alex, Neff Expert



FULLY INTEGRATED



SEMI INTEGRATED



SLIMLINE



IN-LINE

EVERY DAY IS DIFFERENT, AND THIS IS AS TRUE FOR YOUR DISHWASHER AS IT IS FOR YOU. FROM THE BIGGEST PAN TO THE SMALLEST SPOON, OUR DISHWASHERS ARE READY TO HANDLE EVERY MEALTIME EVENTUALITY.

TEMPERATURE SETTINGS ARE THE KEY TO GETTING THE BEST RESULTS FROM YOUR DISHWASHER, AND YOU CAN CHOOSE BETWEEN A 45°C QUICK WASH TO AN INTENSIVE 70°C CYCLE FOR TOTAL CONTROL OVER YOUR APPLIANCE. TEAM THIS UP WITH A HOST OF FUNCTIONS TO MAKE YOUR LIFE EASIER, AND CLEANING UP AFTER DINNER WILL NEVER BE A CHORE AGAIN.

MULTI A WASH

All Neff dishwashers will give you A rated cleaning results on all wash programmes above 45°C.

INTEGRATION

Most of the dishwashers in our current range are fully integrated versions, accepting a full furniture door to conceal everything, including the control panel. They're easy to fit and will co-ordinate with the rest of your kitchen. Some models, like the **S41M63N1GB** and the **S41E50W0GB** are semi integrated and feature a visible control panel on the front of the dishwasher to co-ordinate with a Neff oven, with a furniture door fitted below the panel. Elegant stainless steel side strips can be used on all 60cm models to create a more finished appearance (**Z7860X0** for 815cm high and **Z7861X0** for 865cm high).

FUNCTIONS

AQUASTOP

This handy innovation protects the inlet hoses from leakage. A safety valve prevents any more water from entering the dishwasher and overflowing even when the machine is off.

CHILD SAFETY LOCK

If you have small children you'll be pleased to know child safety locks are available on many of our dishwasher models. Fitted to the machine at the time of installation the child lock will prevent little hands from being able to open the door easily.

CONCEALED HEATER

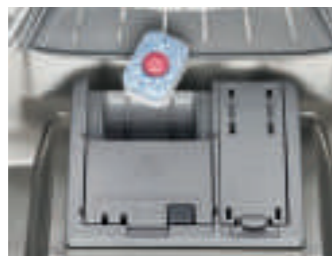
The concealed heating element is under the base of the dishwasher and the water is heated by flowing through it, protecting plastic dishes placed in the bottom basket from melting.

TIMELIGHT

The TimeLight beams time remaining and programme information onto the floor. At a glance you can see at what stage the cycle is, without having to open the dishwasher door.

DOSAGEASSIST

DosageAssist is a method of ensuring that perfect cleaning results are achieved with every wash cycle. The dishwasher tablet is released into a tray at the front of the upper basket. A targeted jet of water from the spray arm ensures that the tablet is dissolved and used at precisely the right time during the wash cycle. DosageAssist works just as effectively with powder, gels or liquid detergents.



DosageAssist



TimeLight

DUOPOWER SPRAY ARM

The DuoPower Spray Arm is a feature of our 45cm models and powerfully distributes water for a truly thorough clean.

EFFICIENT SILENT DRIVE

Due to the pump continually adapting power and pressure, water and energy are kept to a minimum.

HEAT EXCHANGER

This system ensures that the drying phase of programmes are energy efficient and because there are no extremes of temperature you can be sure that your delicate glassware will be protected.

EMOTIONLIGHT

The EmotionLight provides a soft glow from the interior of your dishwasher, creating a welcoming atmosphere in your kitchen.

INFOLIGHT

An information light is available on many of the fully integrated models. A red light is projected on to the floor at the front of the machine while the programme is running as an added safety feature.

LARGE ITEM SPRAY

This great feature in all our machines is designed for washing large items such as roasting pans, oven shelves and tall vases etc. The top basket is removed, and the large item spray accessory is attached. This showers the items to achieve excellent cleaning results.

RACKMATIC

Our RackMatic system features three different levels. It means that you can raise or lower the top basket in stages (2.5cm at a time) even when it's fully loaded. It also allows you to pull out the top basket to a fully extended position for easier loading and unloading.



3 level RackMatic system with VarioDrawer

SERVOLOCK

This allows the door to close virtually by itself. It is achieved through precision engineering of the spring pressure on the door catch, giving you a tight, secure seal with minimum effort.

CONTROL PANEL LOCK

The semi integrated model S41M63N1GB has a tamperproof control. Simply press and hold the "key" symbol for 4 seconds to activate/deactivate the feature, preventing children from starting or changing the programmes.

TIME DELAY

The time delay lets you pre-programme the dishwasher in advance to take advantage of off peak electricity costs.

VARIOHINGE

VarioHinge allows the installation of dishwashers more easily in kitchens with limited door to plinth clearance.

EVERY DAY'S DIFFERENT.

THAT'S WHY WE'VE DEVELOPED A RANGE OF DISHWASHERS WHICH CAN HANDLE ANY EVENTUALITY.



Our most **flexible** dishwashers yet

FITTING DIFFERENT SIZED PLATES, PANS, BOWLS AND CASSEROLE DISHES IN A DISHWASHER CAN BE A CHALLENGE. NOT WITH NEFF.

As the name suggests, VarioFlex® gives you all the flexibility you need to make the most of your dishwasher.

We've made our dishwashers as adaptable as they possibly can be. Models with VarioFlex® and VarioFlex® Plus baskets contain racks that fold down so you can lay bulky items flat in the baskets. Spray from the top, bottom and middle of the machine then cleans them thoroughly.

The inclusion of VarioDrawer Plus on our top of the range dishwashers offers an additional loading level for cutlery and other utensils for greater flexibility.

RackMatic is another innovative system, included on some of our dishwashers, that allows you to raise or lower the top basket even when fully loaded into three different positions. It also allows you to pull out the top basket to its full extent for easy loading and unloading.

VarioDrawer Plus is perfect for washing small items such as cutlery, espresso cups and utensils safely, freeing up capacity in other drawers.

Alex, Neff Expert

NeffSparkle® is a combination of features that treat glassware with extra care.

Alex, Neff Expert

LOOK AFTER YOUR GLASSWARE WITH NEFFSPARKLE®

WE'VE DONE OUR RESEARCH, AND FOUND THAT ONE OF THE MAIN THINGS THAT PUTS PEOPLE OFF BUYING A NEW DISHWASHER IS POTENTIAL DAMAGE TO GLASSWARE. EVEN PEOPLE WHO CAN'T LIVE WITHOUT THEIR DISHWASHERS TEND TO WASH THEIR BEST GLASSES BY HAND TO KEEP THEM IN PRISTINE CONDITION.

And they have a point. Extreme temperatures, hard or over-softened water can all have a detrimental effect, glasses can easily get shunted around inside the dishwasher and if they rub up against each other this creates fine scratches and markings. What's more, drying glasses using hot air leaves streaks and drips, and can make them too hot to handle for unloading.

Taking all these points into account, we developed the NeffSparkle® Glasscare system. The NeffSparkle® models combine delicate auto programmes (GlassCare 40°C or Auto 35-45°C) with glass-friendly baskets, a lower spray pressure, heat exchanger (for gentle drying) and a protective water softener.

Turn up the heat with the Chef 70 Programme

A HOTTER SETTING WITH A POWERFUL SPRAY, THE CHEF 70 PROGRAMME IS PERFECT FOR CLEANING EVEN THE DIRTIEST POTS, PANS AND COOKING UTENSILS. NO MORE SOAKING OVERNIGHT AND SCRUBBING IN THE MORNING.

Selecting Intensive Plus 70 will activate the Chef 70 Programme. Items placed in the lower basket are subjected to higher spray pressures to remove stubborn food residue. Perfect for pots and pans that would otherwise require soaking. An extended drying cycle ensures that your items come out gleaming and perfectly dry.

DISHWASHERS AT A GLANCE



MODEL NO.	S51T69X3GB	S72T69X3GB	S72M63X2GB	S71M63X2GB	S51M63X2GB
PARTNER PRODUCT	●	●	●	●	
INSTALLATION	Fully integrated 60cm	Fully integrated 60cm	Fully integrated 60cm	Fully integrated 60cm	Fully integrated 60cm
PERFORMANCE					
Energy efficiency class	A++	A++	A++	A++	A++
Number of place settings	14	14	13	13	13
Water consumption annual (l/annum) ¹	2660	2660	2660	2660	2660
Energy consumption annual (kWh/annum)	266	266	262	262	262
Noise level (dB re 1pW)	42	42	42	42	42
PROGRAMMES & FUNCTIONS					
Programmes	Auto intensive 65-75°C, Auto daily 45-65°C, Auto GlassCare 35-45°C, Economy 50°C, Quick Wash 45°C, Pre-rinse	Auto intensive 65-75°C, Auto daily 45-65°C, Auto GlassCare 35-45°C, Economy 50°C, Quick Wash 45°C, Pre-rinse		Chef 70°C, Auto daily 45-65°C, Economy 50°C, GlassCare 40°C, Quick Wash 45°C, Pre-rinse	Chef 70°C, Auto daily 45-65°C, Economy 50°C, GlassCare 40°C, Quick Wash 45°C, Pre-rinse
Additional functions	Intensive wash zone, VarioSpeed Plus, Hygiene Plus, Extra dry	Intensive wash zone, VarioSpeed Plus, Hygiene Plus, Extra dry		Intensive wash zone, VarioSpeed Plus, Extra dry	Intensive wash zone, VarioSpeed Plus, Extra dry
FLEXIBLE DESIGN					
VarioDrawer/VarioDrawer Plus	VarioDrawer Plus	VarioDrawer Plus			
Basket type	VarioFlex® Plus	VarioFlex® Plus	VarioFlex®	VarioFlex®	VarioFlex®
Adjustable upper basket	RackMatic 3-stage	RackMatic 3-stage	RackMatic 3-stage	RackMatic 3-stage	RackMatic 3-stage
INNOVATION & TECHNOLOGY					
Heat exchanger	●	●	●	●	●
DosageAssist	●	●	●	●	●
Efficient silent drive	●	●	●	●	●
TimeLight (on to floor)	●				
InfoLight (on to floor)		●	●	●	●
VarioHinge		●	●	●	
NeffSparkle®	●	●	●	●	●
DESIGN FEATURES					
EmotionLight	●	●			
AquaStop flood protection	●	●	●	●	●
Start delay time	1-24	1-24	1-24	1-24	1-24
Extra height model (86.5cm)		●	●		

¹ Based on 280 standard cleaning cycles using cold water fill, including consumption of the standby mode. We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmol/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. When using an external water softener unit, you will need to set the 'Refill Salt' indicator to zero otherwise over-softening of the water will take place which will

result in corrosion of your glassware. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to 3/4" screwed joint. All Neff dishwashers are suitable for use with doors from 3.5kg-8.5kg if the correct door springs are installed. All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption. Data valid in this table as of October 2013. Subject to modification without prior notice.

DISHWASHERS AT A GLANCE







MODEL NO.	S51M53X1GB	S51E50X1GB		S58T69X0GB	S58M40X0GB
PARTNER PRODUCT				●	
INSTALLATION	Fully integrated 60cm	Fully integrated 60cm		Fully Integrated 45cm	Fully Integrated 45cm
PERFORMANCE					
Energy efficiency class	A+	A+		A++	A+
Number of place settings	12	12		10	9
Water consumption annual (l/annum) ¹	3360	3360		2520	2520
Energy consumption annual (kWh/annum)	290	290		211	220
Noise level (dB re 1pW)	46	50		44	48
PROGRAMMES & FUNCTIONS					
Programmes	Intensive 70°C, Auto daily 45-65°C, Economy 50°C, Quick Wash 45°C, Pre-rinse	Intensive 70°C, Normal 65°C, Economy 50°C, Quick Wash 45°C, Pre-rinse		Chef 70°C, Auto daily 45-65°C, Economy 50°C, GlassCare 40°C, Quick Wash 45°C, Pre-rinse	Intensive 70°C, Economy 50°C, Quick Wash 45°C, Pre-rinse
Additional functions	VarioSpeed, Half load	Half load		Intensive wash zone, VarioSpeed Plus	VarioSpeed
FLEXIBLE DESIGN					
VarioDrawer/VarioDrawer Plus				VarioDrawer	
Basket type	VarioFlex®	Vario		VarioFlex® Plus	Vario
Adjustable upper basket	RackMatic 3-stage			RackMatic 3-stage	
INNOVATION & TECHNOLOGY					
Heat exchanger				●	●
DosageAssist	●	●		●	●
Efficient silent drive	●	●		●	●
TimeLight (on to floor)					
InfoLight (on to floor)				●	●
VarioHinge					
NeffSparkle®				●	
DESIGN FEATURES					
EmotionLight					
AquaStop flood protection	●	●		●	●
Start delay time	1-24	3,6,9		1-24	
Extra height model (86.5cm)					

¹ Based on 280 standard cleaning cycles using cold water fill, including consumption of the standby mode

We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmol/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. When using an external water softener unit, you will need to set the 'Refill Salt' indicator to zero otherwise over-softening of the water will take place which will

result in corrosion of your glassware. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to ¾" screwed joint. All Neff dishwashers are suitable for use with doors from 3.5kg-8.5kg if the correct door springs are installed. All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption. Data valid in this table as of October 2013. Subject to modification without prior notice.

DISHWASHERS AT A GLANCE

				
MODEL NO.	S41M63N1GB	S41E50W0GB	S66M63N1GB	S65M63N1GB
PARTNER PRODUCT			●	●
INSTALLATION	Semi integrated 60cm	Semi integrated 60cm	Compact In-Line 60cm	Compact In-Line 45cm
COLOUR				
Stainless steel	N1GB	N0GB	N1GB	N1GB
Black		S0GB		
White		W0GB		
PERFORMANCE				
Energy efficiency class	A++	A+	A+	A+
Number of place settings	13	12	8	6
Water consumption annual (l/annum) ¹	2660	3360	2450	2100
Energy consumption annual (kWh/annum)	262	290	205	174
Noise level (dB re 1pV)	42	48	47	47
PROGRAMMES & FUNCTIONS				
Programmes	Chef 70°C, Auto daily 45-65°C, Economy 50°C, GlassCare 40°C, Quick Wash 45°C, Pre-rinse	Intensive 70°C, Auto daily 45-65°C, Economy 50°C, Quick Wash 45°C, Pre-rinse	Chef 70°C, Auto daily 45-65°C, Economy 50°C, GlassCare 40°C, Quick Wash 45°C, Pre-rinse	Chef 70°C, Auto daily 45-65°C, Economy 50°C, GlassCare 40°C, Quick Wash 45°C, Pre-rinse
Additional functions	Intensive wash zone, VarioSpeed Plus, Extra dry	VarioSpeed, Half load	VarioSpeed, Hygiene	VarioSpeed, Hygiene
FLEXIBLE DESIGN				
VarioDrawer/VarioDrawer Plus				
Basket type	VarioFlex®	Vario	Vario	Vario
Adjustable upper basket	RackMatic 3-stage			
INNOVATION & TECHNOLOGY				
Heat exchanger	●		●	●
DosageAssist	●	●	●	●
Efficient silent drive	●	●	●	●
TimeLight (on to floor)				
InfoLight (on to floor)				
VarioHinge				
NeffSparkle®	●			
DESIGN FEATURES				
EmotionLight				
AquaStop flood protection	●	●	●	●
Start delay time	1-24	1-24	1-24	1-24
Extra height model (86.5cm)				

¹ Based on 280 standard cleaning cycles using cold water fill, including consumption of the standby mode. We would recommend our dishwashers are connected to the mains water supply where possible. However, they may also be connected to an external water softener as long as the water softener produces softened water of less than 1.1 mmol/litre (7.0°e) and the water softener in the appliance is turned off. Please contact product advice for further information. When using an external water softener unit, you will need to set the 'Refill Salt' indicator to zero otherwise over-softening of the water will take place which will

result in corrosion of your glassware. Water pressure required: 0.5-10 Bar. Flow rate: 10 litres per minute. Inlet valve connected directly to 3/4" screwed joint. All Neff dishwashers are suitable for use with doors from 3.5kg-8.5kg if the correct door springs are installed. All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption. Data valid in this table as of October 2013. Subject to modification without prior notice.

WHATEVER YOUR LIFESTYLE there's a laundry appliance TO SUIT YOU

FROM SPORTS KITS TO WORK SHIRTS TO BABY CLOTHES, WHATEVER YOUR LAUNDRY BASKET CONTAINS YOU NEED AN APPLIANCE YOU CAN RELY ON TO BOTH CLEAN AND CARE FOR YOUR CLOTHES. MOST OF OUR WASHING MACHINES COME WITH OUR CIRCO CARE DRUM, A SYSTEM OF PADDLES AND JETS WHICH PROVIDE A SAFE, EFFECTIVE WASH FOR PERFECT RESULTS AND PEACE OF MIND EVERY TIME.



FEATURED WASHER DRYER: V7446X0GB

CONTENTS

Open the door to your dream kitchen...	2
Ovens	4
Compact appliances	20
Hobs	38
Extractor hoods	62
Fridges/freezers	86
Dishwashing	108
LAUNDRY APPLIANCES	124
Be energy efficient with Neff	134
The world of Neff on the web	136
Welcome to the Neff family	137
Bake It Yourself with Neff	140
There is more to Neff than just appliances	142
How to contact Neff	144



ENERGY EFFICIENCY



LARGER CAPACITY



SENSOR DRYING



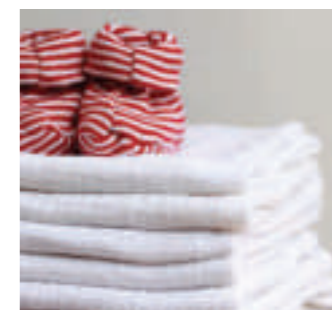
AQUASTOP/
AQUASECURE PLUS



CIRCO CARE
DRUM SYSTEM



TIME DELAY



WASH RESULTS

LAUNDRY APPLIANCES THAT
take care
OF YOUR
MOST PRECIOUS
ITEMS



What should I look for in a laundry appliance?

Most of all, you need to feel confident in a laundry appliance. Confident that you can leave it to get on with the business of effectively washing or drying your clothes while you turn your attention to other things, inside or out of the house.

Our top-of-the-range washing machines use less water, electricity and detergent than most other models in their class, while our washer dryers are also energy efficient. They're gentle on your clothes, but will get them wonderfully clean, fresh and ready for action.



FEATURED WASHER DRYER: V7446X0GB

Here we help you choose the right appliance...

OPTIONS

Whatever your lifestyle, a laundry appliance is a modern day necessity. And Neff has an answer to all your laundry needs, whatever your circumstances.

WASHING MACHINES

Our dedicated washing machines are among the best in their class for efficiency and performance.

COMBINED WASHER DRYER

These are great space savers – the perfect solution if you want the functions of both a washing machine and dryer in a single machine.

INTEGRATION

Our machines are easy to fit, slotting in neatly between two units. A full height furniture door has to be fitted to the front of the machine and can be hinged from the left or right – but remember, the porthole door on the machine can't be changed around. A plinth, which is easily removable or cut out to allow access to the pump and vent should be fitted across the bottom. For more information on individual specifications and drawings, please refer to www.neff.co.uk.

EFFICIENCY

Laundry appliances use water, energy and detergent, but we've done our best to see that Neff machines use less than most.

ENERGY

All our washing machines have been designed to gain the best energy performance rating in their class. Check the energy label for more details.

DETERGENT

If you programme your washing appliance correctly and follow the loading instructions carefully, you'll use less detergent.

TIME

Short wash cycles as standard (inverse logic) or as an option can reduce your washing times by up to 40%.

WATER

We've developed a water management system which works out the optimum amount of water for every load size and fabric, so it only uses the right amount.

LAUNDRY BECOMES LESS OF A CHORE AND MORE OF A PLEASURE!

Freestanding or Built-In?

FREESTANDING

The standard option for most households. Accessible, easy to install, operate and service, a freestanding washing machine simply slots into a recess and quietly gets on with its job.

BUILT-IN

Discreet and unobtrusive, our built-in washing machines remain hidden behind cabinet doors in your kitchen, keeping its lines clean and co-ordinated.

All of our laundry appliances treat your clothes with the care they deserve through innovative programmes and features.

Ros, Neff Expert

Drum roll please...

**FIRST CLASS RESULTS EVERY TIME
WITH THE CIRCO CARE DRUM SYSTEM**

Our experts strive to achieve perfect wash results and through this system, unrivalled washing perfection is achieved.

All Neff washing machines feature our CircoCare Drum System as standard. We've constantly strived to achieve perfect wash results, and with this system we've created a range of machines which will deliver unrivalled washing perfection every time. The CircoCare Drum System focuses on improvements on two areas in the drum: the paddles and the water delivery to ensure that your

clothes are given a more powerful yet gentle wash. They work in conjunction with the paddles, which are designed to provide a greater movement of water and better agitation of clothes. The combination of these two features means that detergent can penetrate deeper into fabrics and the rinse will be more thorough, providing perfect wash results.

PADDLES THAT PROVIDE A GREATER MOVEMENT OF WATER.

RAISED DROPLETS ENSURE A POWERFUL YET GENTLE WASH

Our CircoCare Drum System will treat every single piece of your laundry with the care that it deserves!

FEATURED WASHING MACHINE: W7460X1GB

It's not just HOT AIR!

Our AirCondensation Technology can help save water, energy and the environment too.

As the name suggests, the secret to Neff's efficient and innovative AirCondensation drying is hot air. Unlike other washer dryer machines, the AirCondensation drying system uses hot air to dry your clothes and remove moisture from the drum, so there is much less water and energy used on every wash.

This saves energy and reduces water consumption by up to a half during every wash, saving a huge 102,600 litres of water over a 5-year period, when compared to a typical 10-year-old washer dryer. This would provide enough water to wash and dry 1800 loads, the equivalent to 9 years washing ABSOLUTELY FREE!

This makes for cheaper utility bills as well as an eco-friendly appliance, enabling you to do your bit for the world.



Washing with your Neff laundry appliance

FEATURED WASHING MACHINE: V7446X0GB

NEFF'S EXCITING RANGE OF LAUNDRY APPLIANCES IS DESIGNED TO BLEND SEAMLESSLY WITH THE REST OF YOUR KITCHEN. YOU'LL FIND THEY PROVIDE A RANGE OF INDISPENSABLE FEATURES THAT WILL MAKE LAUNDRY LESS OF A CHORE AND MORE OF A PLEASURE.

LARGER CAPACITY & EXTRA LARGE DOOR

The **W5420X1GB** and **W5440X1GB** feature an even larger drum than ever before. It's one of the largest drums currently available on an integrated laundry appliance and can now cope with 7kg (that's around 15lb) of laundry in a single wash. This means you can get plenty more clothes washed saving you time and energy. The other benefit is that you get greater fabric care and therefore less creasing when washing a normal sized load. The size of the door has increased to 32cm making it even easier to load and unload your machine.

WHAT DOES THE 3D AQUA SPA WASH SYSTEM DO?

The 3D Aqua Spa wash system uses a combination of specially designed paddles, perforations in the drum and a unique cascade programme to thoroughly clean your clothes in less time whilst delivering the best performance wash every time.



W5420X1GB



W5440X1GB

SENSITIVE CONTROLS

Controls are touch sensitive, so you can be confident that you are selecting the programmes that you require.

FEATURES

LESS IRONING

This option allows the water to be gently removed from the wash with a gentle interval spin at the end of the cycle. Clothes stay almost crease free, meaning less ironing.

INVERSE LOGIC

The washing machine assumes the clothes are lightly soiled, rather than dirty. This reduces wash time by around 40%. For heavily soiled clothes, you should use the intensive setting.

TIME DELAY

You can programme your machine between 1 and 24 hours in advance to suit your schedule or take advantage of off peak electricity rates.

FLUFF REMOVAL CYCLE

This special programme should be used regularly. It will make sure that the fluff created by the drying cycle inside the drum and tub is removed preventing fluff on the next wash load.

PAUSE FACILITY

This useful function enables you to suspend the programme, perhaps if you have to go out and then re-start the programme on your return.

SENSOR DRYING

Continuous monitoring of the drying performance prevents over heating and over drying by stopping automatically when the correct level of dryness is reached. This means that you'll save your time and household energy usage, whilst delivering you perfectly dry garments time after time.

FOAM DETECTION SYSTEM

If too much detergent has been added, the programme is automatically adjusted to reduce the foam and add an extra rinse cycle.

FLEXITIME

This is a time reduction feature that enables you to select any programme and then select FlexiTime. The programme will reduce the time taken in the washing phase by up to 30%.

LED DISPLAY

The **W5440X0GB** has a set of programme progress symbols and a time indicator on the control panel which tells you how much time there is remaining on the cycle.

EXTRA RINSE OPTION

An extra rinse option is available on almost every programme. Especially helpful if you have sensitive skin.

AQUASTOP/ AQUASECURE PLUS

This protects inlet and outlet hoses from leakage. A safety valve, independent of the electricity supply, prevents any more water from entering the washing machine.



PROGRAMMES

The new selection of programmes will ensure that your wash is as efficient as possible. There's an extensive range to suit every type of fabric, but here's a few special programmes:

There's a **Rapid 15** option, which is perfect when you need lightly soiled clothes in a hurry, as the entire wash is completed in an amazing 15 minutes!

In addition there's a new **PowerWash 60** programme, which gives you the opportunity to wash a 5kg load in just 60 minutes - without compromising on performance.

Finally there's the new **Sensitive Wash** and **Night Wash** programmes. The **Sensitive Wash** programme is a great help if sensitive skin is an issue for you or someone in your family.

It works by maintaining the same wash temperature throughout the cycle, eliminating any bacteria and increasing the water level throughout. This gives a more intense rinse to reduce the exposure to allergens, making sure that your sensitive skin does not become irritable.

The **Night Wash** programme has been created to wash and dry in the quietest way possible in the washing and drying cycle to enable you to use this during an off peak period.

LAUNDRY AT A GLANCE

Freestanding laundry appliances



Built-in laundry appliances



MODEL NO.	V7446X0GB	R8580X1GB	W7460X1GB		W5440X1GB	W5420X1GB	V6540X0GB	V6320X0GB
PARTNER PRODUCT	•							
Description	Freestanding washer dryer	Freestanding tumble dryer	Freestanding washing machine		Integrated washing machine	Integrated washing machine	Integrated washer dryer	Integrated washer dryer
COLOUR								
White	•	•	•		•	•	•	•
SPECIAL FEATURES								
Inverse logic					•	•		
Air Condensation Technology	•							
VarioPerfect			•					
Active Water System			•					
Self cleaning condenser	•							
Anti-Vibration design		•	•					
FEATURES								
Time delay (hours)	•	24	24		24		24	19
Time remaining	•	•	•				•	•
Reload facility	•		•					
Child lock	•	•	•				•	•
Water protection system	Multiple		AquaStop		AquaStop	AquaStop	AquaStop	AquaSecure
Drum interior light		•						
SPECIALIST PROGRAMMES								
Rapid 15	•		•		•		•	
Night wash							•	
Sports	•		•		•		•	
Sensitive	•		•		•		•	
Mixed load	•		•		•	•	•	•
Powerwash 60	•				•			
Fluff removal programme	•						•	•
TECHNICAL INFORMATION*								
Energy efficiency class	B	B	A+++ (30%)		A+	A+	B	B
Capacity: (kg) Washing	7.0		8.0		7.0	7.0	6.0	6.0
Capacity: (kg) Drying	4.0	7.0					3.0	3.0
Spin speed (rpm)	1400		1400		1400	1200	1400	1400
Annual energy consumption (kWh)	1134	504	135		218	218	962	970
Annual energy consumption water (litres)	11400		9460		10560	10560	15800	16600
Noise: Washing (dB(A) re 1pw)	54		54		47	48	57	57
Noise: Spinning (dB(A) re 1pw)	73	63	75		64	62	74	74
Dimensions: (HxWxDmm)	843 x 600 x 590	842 x 598 x 629	848 x 600 x 550		818 x 600 x 500	818 x 600 x 550	820 x 595 x 584	820 x 595 x 584

*Based on 220 60° cotton full load and 40° cotton partial load.

*Washer dryers based on 200 wash/dry cycles.

All models comply with COMMISSION REGULATION (EC) No 1275/2008 with regard to ecodesign requirements for standby and off mode electric power consumption.

Be **Energy** Efficient WITH NEFF

WE WILL CONTINUE TO INVESTIGATE WAYS TO IMPROVE THE ENERGY EFFICIENCY OF ALL OUR APPLIANCES WITHOUT COMPROMISING THEIR PERFORMANCE.



AT NEFF, WE TAKE OUR RESPONSIBILITIES AS A HOME APPLIANCE MANUFACTURER EXTREMELY SERIOUSLY

Improving energy efficiency and minimising water consumption are right at the heart of our environmental agenda, but we also carefully consider the entire lifecycle of our products – from manufacture, to delivery, to usage, to disposal.

We are also committed to dealing fairly with our employees, partners and suppliers, and contributing positively to the communities in which we operate.

Domestic appliances are responsible on average for about half of the energy consumption in a household.

By using new, energy-efficient domestic appliances, you can save real money over the long life of the appliance – and protect the environment.

When you buy a new domestic product, it is highly recommended that you pay close attention to low consumption values for energy and water.

This information has been communicated by the European energy label since 1995. However, technical progress has now led to a situation where most appliances today fall within the best energy classes.

The energy label continues to provide essential information for laundry, dishwashers, cooling and ovens and the information for the first three product groups has recently been amended to show A+, A++ and A+++ ratings in order to better reflect the improved energy efficiency on these products since labelling was introduced. In addition, annual consumption values for energy and water are now shown for laundry and dishwashers.



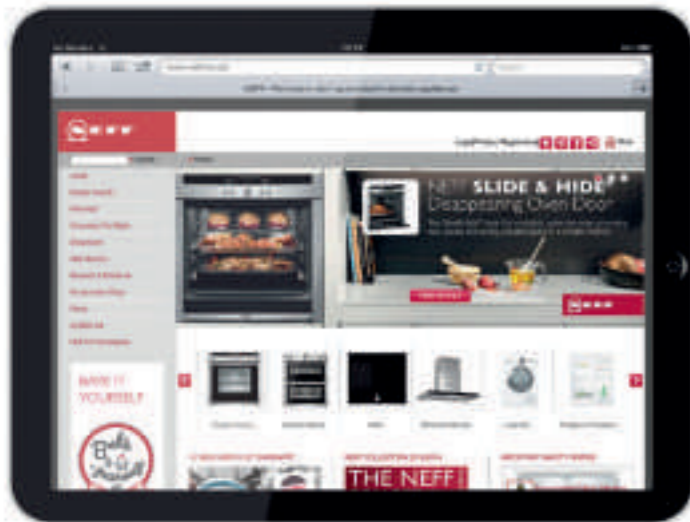
GERMAN ENGINEERING

Neff has been headquartered in Baden-Württemberg, southern Germany, since the company was founded over 135 years ago. All of our single and double ovens are made in Germany, the majority in our state-of-the art, 105,000 m² factory in Bretten, and we are the largest employer in the region. We are constantly researching new ways to improve the quality and sustainability of our appliances, keeping the Neff brand right at the forefront of kitchen technology and ecological thinking.



As well as having a proud manufacturing and engineering heritage, Germany legislates and encourages the highest environmental standards. A manufacturing centre in Germany also means there's less distance involved transporting goods to European customers, which helps to keep our overall carbon footprint down.

The world of Neff ON THE WEB!



Our website, www.neff.co.uk has a wealth of useful information on our product ranges, latest news and cookery advice. It gives you all the in-depth product details in one place so it's ideal for comparing products directly. This is also where you can register your guarantee and browse our eShop and catch up on our events and promotions which are held on a regular basis.

FIND YOUR NEAREST NEFF EXPERT

Simply click on the Dealer Locator tab, enter your details (postcode or town), click the 'Search' button and the address of your nearest Neff dealer will appear.

Our dealers are experts on all things Neff. They'll be able to answer all your questions, advise you on the most suitable appliances, and give you the opportunity to see and touch before you buy. In their showrooms, you'll discover an extensive range of Neff appliances. We have also defined Neff MasterPartners who are leading kitchen specialist retailers and Neff Accredited Appliance Retailers who are leading electrical retailers.



WHAT DOES A MASTERPARTNER® OFFER?

- An especially attractive showroom that offers you a fantastic Neff experience.
- Top-of-the-range appliances on display, including single, double and compact ovens.
- An opportunity to experience product features and benefits, including ovens with the unique and innovative Slide&Hide® door.
- 5 star MasterPartners would also offer a working kitchen display to further enhance your experience.



WHAT DOES AN ACCREDITED APPLIANCE RETAILER OFFER?

- A retailer solely focused on appliances.
- A large selection of Neff Appliances on display, many powered for demonstration.
- Expert product knowledge and advice on replacing old appliances.
- Local and fast delivery, some may hold appliances in stock.

If you are interested in the products shown on pages 16, 17 & 51 exclusive to MasterPartners and AARs, simply visit www.neff.co.uk/dealer-search.html

WELCOME to the NEFF FAMILY

At Neff, we believe that our relationship doesn't end when you buy an appliance from us. We're as interested in getting the most out of our products as you are, and are constantly looking for ways to push our technology to give better results in the kitchen.



These Neff cleaning and care products have been tested and approved in Neff facilities.



E-Cloths use just water to clean a range of kitchen surfaces and appliances.



Locate and buy original replacement spare parts for Neff appliances.

ACCESSORIES

In the Neff eShop, we offer a large range of Neff accessories to assist you in the kitchen when cooking. Our range includes a fantastic saucepan set available for use with all Neff induction hobs (Z9442XO - part number 00576026), baking trays, pots and pans, roasters, other oven and hood accessories, spare parts and the amazing E-Cloth. We also sell a range of branded Neff-approved cleaning products, which have been tested for use on our appliances.

SPARE PARTS

We keep available a comprehensive range of replacement spare parts for our appliances for up to ten years. All our parts are original spare parts, not copies. Buying direct from Neff means you can rest assured that all parts are approved by our factories and have peace of mind they are fully suitable for use with our appliances.

All our accessories and spare parts can be ordered online via our website, www.neff-eshop.co.uk or via telephone on 0844 892 8989.

NEFF CUSTOMER SERVICE

If you require a repair for your appliance, we employ locally based Neff trained engineers across the UK. Our Technical Team analyses repairs in advance to ensure the engineer arrives with the correct replacement spare parts, which we keep in stock for up to ten years*.

We were delighted to have been given the commended accolade in the Domestic and General Total Excellence and Quality Award 2013.

To arrange an appointment or receive Neff product advice, please call us on 0844 892 8989.

You can also book an engineer, visit online at www.neff.co.uk

Calls will be answered 24 hours a day. Our specialist advisors are available Monday to Friday 8am to 8pm, Saturday 8am to 4pm and Sunday 9am to 3pm.




Added peace of mind...

AS STANDARD from Neff.

*In some areas we may use an approved service partner. In these areas the repair process may vary.




The Recipe Collection is a full colour, 100-page book that is based firmly on our 136 years of cooking experience.

The Recipe Collection introduces you to different Neff functions such as CircoTherm® intensive  CircoRoasting  or bottom heat  within each chapter, explaining how they work and when to use them.

Offering an inspiring choice of exciting new recipes that will help you to explore and enjoy the benefits yourself – you get to understand how versatile your oven is.

Try two of our favourite recipes below...

White chocolate and berry brownies

 Conventional Heat 180°C ■ Serves 6
■ Prep: 10 mins ■ Cook: 35-45 mins, plus cooling

- 85g (3oz) unsalted butter, softened, plus extra for greasing
- 300g (10½oz) white chocolate
- 125g (4½oz) golden caster sugar
- 2 large eggs, beaten
- 1 tsp vanilla extract
- ½ tsp almond extract
- 140g (5oz) plain flour
- 140g (5oz) fresh blueberries or raspberries

1. Preheat the oven to Conventional Heat 180°C and grease and line a 20cm (8in) square cake tin with butter and baking parchment. Melt 180g (6½oz) of the white chocolate in a bowl over a pan of gently simmering water (don't let the bowl touch the water) or in a bowl in the microwave. Set aside to cool slightly.

2. Roughly chop the remaining white chocolate. Place the butter and caster sugar in a large bowl and, using a hand-held electric whisk, beat together until light and fluffy. Whisk in the eggs, stir in the melted chocolate, vanilla and almond extracts.

3. Sift over the flour and fold in. Gently stir in the chopped white chocolate and the berries. Spoon into the prepared tin and bake on shelf 2 for 30-40 minutes until the top of the brownie is golden but the centre is still moist.


4. Allow to cool in the tin for 10 minutes, then cut into squares and serve while warm with ice cream, or leave to cool in the tin completely and cut into 16 squares.

Cook's Tip Technically, these are 'blondies' rather than 'brownies' – if you want to make yours a traditional brownie, substitute 30g (1oz) good-quality cocoa powder for 30g (1oz) of the flour. You could also use milk or dark chocolate if you are not a fan of white chocolate. These will keep in an airtight container for up to 1 week.



"All recipes incorporate easy step-by-step instructions and mouthwatering photography."

Leek, spinach and goat's cheese tart

 Bottom Heat 180°C ■ Serves 6
■ Prep: 25 mins, plus chilling ■ Cook: 1 hour 10 mins

- 2 tbsp olive oil, plus extra for greasing
- Plain flour, for dusting
- 225g (8oz) shortcrust pastry
- 225g (8oz) leeks, thickly sliced
- 170g (6oz) baby spinach leaves
- 4 eggs
- 250ml (½ pint) milk
- 30g (1oz) Pecorino cheese, finely grated
- 100g (3½oz) goat's cheese, crumbled
- 2tsp finely chopped oregano or thyme leaves

1. Grease a 23cm (9in) dark metal flan tin, 5cm (2in) deep. On a floured surface, roll out the pastry and use to line the tin. Chill.

2. Preheat the oven to Bottom Heat 180°C, with the Universal Tray on shelf 1. Heat the oil in a large pan and add the leeks. Cook over a medium-high heat for 10 minutes until soft. Add the spinach, cover, and cook until wilted. Season and mix well, then set aside to cool.

3. In a jug, lightly whisk the eggs, milk, cheeses and oregano. Season lightly. Spoon the leeks and spinach into the pastry case, then pour over the egg mixture, taking care not to overfill.

4. Place on the preheated tray and bake for 15 minutes, then turn down the heat to Bottom Heat 160°C and cook for a further 40 minutes until the filling is just set.

Delicious with a rocket salad.



The Recipe Collection is the perfect partner to have at home!

Purchase your copy now.....www.neff-eshop.co.uk (Order No. 00573992)

Bake It Yourself

with Neff

Bake It Yourself is the Neff online baking community, designed to get the Nation back into the kitchen and baking with pride. With almost half a million fans and growing, B.I.Y. is fast becoming the biggest online baking community in the UK.



GETTING THE NATION BAKING

Neff is proud to sponsor B.I.Y. as it has always been associated with those who have a passion for baking. Baking has seen a recent surge in popularity and can be enjoyed by anyone regardless of age or ability as it only requires some basic ingredients, an oven and a keen interest in food.

From the avid cooks to the beginner bakers, B.I.Y. offers something for everyone. Members can connect with other like minded 'foodies' and share their love of food, post new recipes and discuss top tips on creating the perfect dish.

The B.I.Y. community is available on Facebook and Twitter, for instant access and on the go advice from the B.I.Y. experts.

There is also the opportunity for the most popular recipes shared to be published in the Neff cookery book – The Recipe Collection.



Free and exclusive B.I.Y. RECIPE APP



The FREE 'B.I.Y. Recipe' app, featuring a selection of recipes from the Bake It Yourself fans is available to all iPhone, iPad and iPod users!

The app also allows users to quickly search recipes in a number of ways – by course, cuisine, skill level, ingredients or even rating – allowing keen B.I.Y.ers to create a dish tailored to their needs.

To download the FREE app, search 'BIY Recipes' in the app store.

B.I.Y. YouTube TV Channel

To continue to interact with our online community, we have launched a new and exciting Neff B.I.Y. YouTube channel which features a wide variety of video content for finding inspiration, advice and for sharing your baking results.

This channel will be updated with:

- ▶ Neff brand movies demonstrating our products
- ▶ Short feature-videos to explain a specific feature in a more experiential and interactive way
- ▶ Tutorials with baking tips and technical advice for those who love cooking
- ▶ Recipe demonstrations
- ▶ Neff events, including B.I.Y. experts events and the Cake & Bake show; watch renowned baking stars like Eric Lanlard, John Whaite, Frances Quinn and Rosemary Shrager demonstrating exciting recipes whilst baking with Neff



Easily accessed through the Neff webpage – in less than three clicks, you will discover what real passion for cooking means.

JOIN OUR ONLINE BAKE IT YOURSELF COMMUNITY:

 www.facebook.com/bakeityourself

 www.twitter.com/_bakeityourself

 www.youtube.com/bakeityourself

There is **MORE TO NEFF** than just appliances

At Neff we want you to feel totally confident with your choice of appliances. That's why we hold regular demonstrations around the country at our Neff Dealer Showrooms – and once you have made your purchase, if you're looking for even more assistance we have cookery school partners around the country!

APPLIANCE DEMONSTRATION EVENTS

To help you make your decision about the correct appliances for you please join us at one of our Appliance Demonstration Events. We hold these events regularly at Neff Kitchen Showrooms and they provide the ideal opportunity to come and see a range of Neff cooking appliances in a working environment.

During the event a Neff Home Economist will be on hand to showcase the features of the Neff appliances, be ready to answer any questions that you may have and you'll be able to see Neff appliances in use, cooking delicious nibbles for you to try!

You'll also get the chance to enter our Free Prize Draw to win a set of designer saucepans.



To find a **FREE** demonstration event near you, simply go to **www.neff.co.uk/events**

Visit one of our **FANTASTIC** COOKERY SCHOOL PARTNERS...

We are delighted to offer consumers the chance to see Neff appliances in action at our cookery school partners.

These demonstrations will be hosted by our experienced Home Economists who will create some recipes using the unique Neff functions to demonstrate how to get the most from your oven.

You'll also have the chance to talk to the Neff Home Economist and ask any questions that you may have about buying or using Neff appliances, whilst sampling the tasty end results!

The sessions will focus on cooking using the Neff oven with a Slide&Hide® door, CircoTherm® oven, CircoSteam® oven, the Multifunction oven with microwave, as well as many other appliances including the Coffee Centre, warming drawers, ovens and induction hobs.

There is no charge to attend a Neff appliance demonstration at a cookery school.

To check your closest event please visit www.neff.co.uk/cookery-schools.

For enquires please call 0844 8929030.

Please do not telephone individual cookery schools for booking information.



how to contact Neff

We hope you find what you're looking for in this brochure, but if you have any queries or issues relating to Neff appliances, please contact us on our Customer Service telephone number opposite.

PRODUCT ADVICE

Call us for all additional information regarding Neff appliances, including pre-sales advice and user-related queries. Many of your questions can be answered via the Neff brochure or by visiting our website.

ENGINEER VISITS

Arrange a visit from a Neff engineer. UK appointments can also be booked online.

REPLACEMENT SPARE PARTS AND ACCESSORIES

Remember, we keep a comprehensive range of spare parts for all Neff appliances, for up to ten years. Call us or order online.



The Neff GUARANTEE

New Neff appliances are fully guaranteed for 2 years from the date of purchase.

During that time period, any repairs you need will be carried out by your local Neff engineer.

Please register your appliance by returning the guarantee card that comes with it, phoning through to the number printed on the card, or online at www.neff.co.uk.

For all dishwashers, in addition to our standard appliance warranty, we provide a 10-year warranty against rusting-through of the dishwasher's inner tub. For full details of the terms and conditions, please visit our website or call the customer service team.

For further peace of mind, we have teamed up with leading specialist warranty provider Domestic & General, to offer you a protection plan for your kitchen appliances. The plan protects against parts and labour costs for approved repairs.



INFORMATION

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

This brochure is current as from the publication date and supersedes all previous brochures for these products. This brochure should not be regarded as an infallible guide nor as an offer for sale of any particular product. Whilst BSH Home Appliances Ltd believes that all information contained within this brochure is correct at the time of going to print, no representation or warranty, express or implied, is or will be made and no responsibility or liability is or will be accepted by BSH Home Appliances Ltd in relation to the accuracy or completeness of this information and any liability is expressly disclaimed. To the extent permitted by law, BSH Home Appliances Ltd expressly excludes: i) all conditions, warranties and other terms which might otherwise be implied by statute, common law or the law of equity and ii) any liability for any direct, indirect or consequential loss or damage (including, without limitation, damages for loss of business or loss of profits) arising in contract, tort or otherwise from the use of or reliance on any information contained within this brochure or from any action or decision taken as a result of such use or reliance. BSH Home Appliances Ltd reserves the right to modify technical data and all other information contained within this brochure without notice. All rights reserved.

All photography and copy in this brochure are the property of, or under licence to, Neff and must not be used without prior permission. Please contact the Neff Marketing Department for assistance.

Slide&Hide®, CeramiClean®, CircoTherm®, FlexiRail®, NeffLight® and NeffSparkle® are trade marks of BSH Home Appliances Limited.

For product specifications please go to www.neff.co.uk or ask your local retailer.

Neff Dealers are not agents of Neff and therefore have no authority to bind Neff by any express or implied undertaking or representation.

May 2014





















Neff, a division of
BSH Home Appliances Ltd.
Grand Union House
Old Wolverton Road
Wolverton
Milton Keynes
MK12 5PT
www.neff.co.uk

KAL
4078 Kingswood Road
Citywest Business Park
Dublin 24
T 01 413 6444
F 01 413 6464
kalcsu@kal.ie
www.kal.ie



Cooking functions guide

-  CircoTherm®
-  CircoTherm® Eco
-  CircoTherm® intensive
-  Bread baking
-  Defrost
-  Top/bottom heat
-  Bottom heat
-  Full surface grill
-  Centre surface grill
-  CircoRoasting**
-  Dough proving
-  Low temperature cooking
-  Steam setting*
-  Keep warm
-  Plate warming
-  Rapid heat
-  Oven cleaning
-  Hot air
-  Hot air grilling
-  Pyrolytic
-  CircoSteam
-  Reheat
-  Descaling

* On the following appliances this icon refers to steam or steam assisted cooking B46C74N3GB/B45C52N3GB/C47C62N3GB/C47C22N3GB/C47D22N3GB

** On C67P70N3GB, C67M70N3GB and C57M70N3GB this refers to convection grilling