

# NEFF U16E74N3AU - DOUBLE OVEN IN DETAIL



## U16E74N3AU

### COOKING FUNCTIONS

Main oven 12 cooking functions:

- ▶ CircoTherm®
- ▶ CircoTherm® Eco
- ▶ CircoTherm intensive
- ▶ Top/bottom heat
- ▶ Bread baking
- ▶ Bottom heat
- ▶ Circo-roasting
- ▶ Full surface grill
- ▶ Centre surface grill
- ▶ Low temperature cooking
- ▶ Steam setting
- ▶ Dough proving

Top oven 9 cooking functions:

- ▶ CircoTherm®
- ▶ CircoTherm intensive
- ▶ Top/bottom heat
- ▶ Bread baking
- ▶ Bottom heat
- ▶ Circo-roasting
- ▶ Full surface grill
- ▶ Centre surface grill
- ▶ Defrost

### SPECIAL FEATURES

- ▶ Oven capacity 67 litre with 4 shelf positions (main oven), 30 litre with 2 shelf positions (top oven)
- ▶ Slide® rotating handle (main oven)
- ▶ FlexiRail® shelf supports (includes 1 telescopic rail) (main oven)
- ▶ EasyClock with automatic time programmer (main oven)
- ▶ Rapid heat (main oven)
- ▶ ClearText display
- ▶ Temperature display
- ▶ Actual temperature display
- ▶ Temperature proposal
- ▶ Electronic control
- ▶ NeffLight® (main oven)
- ▶ Full glass inner door
- ▶ Triple glazed door
- ▶ Automatic safety switch off
- ▶ Permanent safety lock/child safety lock
- ▶ Heating up indicator
- ▶ Residual heat indicator

### DESIGN

- ▶ SilverLight display
- ▶ Stainless steel control panel with bevelled glass insert
- ▶ Fully retractable control/s, soft-touch

### OVEN CLEANING

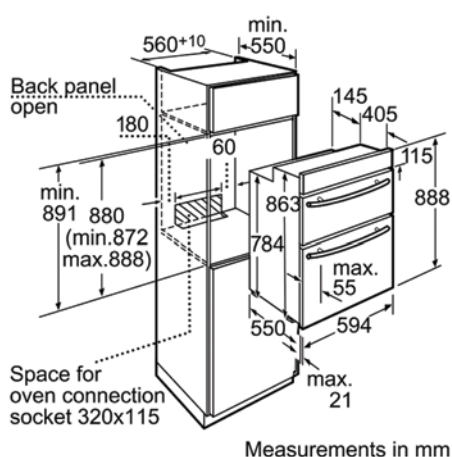
- ▶ Enamel interior; titanium grey
- ▶ EasyClean® (main oven)
- ▶ Self cleaning liner (rear)
- ▶ Self cleaning liner sides (top oven)
- ▶ Self cleaning liner roof (top oven)
- ▶ Oven cleaning setting (top oven)
- ▶ Fold down dual-circuit grill (main oven)
- ▶ Removable door

### STANDARD ACCESSORIES

- ▶ Enamelled tray with insert grid
- ▶ Wire racks x 3

### OPTIONAL ACCESSORIES

- ▶ Telescopic rail with full extension Z1785X3
- ▶ Deep roasting pan, enamelled Z1272X0
- ▶ Pizza stone with paddle Z1913X0
- ▶ System steamer N8642X3
- ▶ Glass tray Z1262X0



The installation height of the oven must be at least 400mm.  
Do not install the oven underneath the work surface.