

NEFF u2ACM7HH0B Built in Double Oven



NEFF u2ACM7HH0B Built in Double Oven Owner's Manual

[Home](#) » [Neff](#) » NEFF u2ACM7HH0B Built in Double Oven Owner's Manual 

Contents

- [1 NEFF u2ACM7HH0B Built-in Double Oven](#)
- [2 Product Usage Instructions](#)
- [3 Frequently Asked Questions](#)
- [4 Optional accessories](#)
- [5 Features](#)
- [6 Dimensioned drawings](#)
- [7 Documents / Resources](#)
 - [7.1 References](#)



NEFF u2ACM7HH0B Built-in Double Oven



Specifications:

- Model: Nu25A0C,MBu7HilHt0-iBN
- Type: Double Oven
- Cleaning Options: Pyrolytic cleaning, EasyClean
- Special Feature: SinglePoint MeatProbe
- Energy Efficiency Classes: A+++ to D

Product Usage Instructions

Overview:

The Nu25A0C, MBu7HilHt0-iBN double oven is designed for grilling, baking, and roasting multiple dishes simultaneously. It comes with innovative features like Pyrolytic cleaning for self-cleaning and SinglePoint MeatProbe for perfect meat cooking.

Features:

- Indicator Door Contact Switch
- Level Independent Telescopic Rails

Programmes/Functions:

The oven offers a variety of programmes/functions for different cooking needs. Refer to the user manual for detailed instructions on how to use each function effectively.

Cleaning:

Utilize the Pyrolytic cleaning programmes for thorough cleaning by letting the oven clean itself. For day-to-day maintenance, use the EasyClean option for quick cleaning.

Using Accessories:

Refer to the list of optional accessories provided and use them as needed for specific cooking requirements such as baking trays, roasting grids, and air fry & grill tray.

Using the SinglePoint MeatProbe:

Ensure meats are cooked perfectly every time by using the SinglePoint MeatProbe feature. Follow the user manual instructions to use this feature effectively.

Frequently Asked Questions

Q: How do I set the oven for a specific cooking function?

A: To set the oven for a specific cooking function, navigate through the control panel and select the desired programme/function according to the user manual instructions.

Q: Can I use the Pyrolytic cleaning feature frequently?

A: Yes, the Pyrolytic cleaning feature can be used whenever needed to keep the oven interior clean. Follow safety precautions and guidelines provided in the user manual.

N 50, Built-in double oven u2ACM7HH0B



Optional accessories

- Z11AB15A0 Baking tray, non-stick ceramic coated
- Z11AU15A0 Universal pan, non-stick ceramic coated
- Z11CR10X0 Baking and roasting grid (standard)
- Z11GT10X3 Glass roasting dish, 5,4l
- Z11TI15X0 Cliprails
- Z13CR10X0 Baking and roasting grid (steam)
- Z1608BX0 Full ext rails, level independent

- Z1655CA0 Air Fry & Grill tray
- Z1913X0 Baking Stone
- Z19DD10X0 Steam set for ovens

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

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

Features

• Technical Data

- Construction type: Built-in
- Dimensions: 888 x 594 x 550 mm
- Dimensions of the packed product (HxWxD): . 960 x 670 x 690 mm
- Control Panel Material: Glass
- Door Material: Glass
- Net weight: 60.7 kg
- Usable volume of cavity:71 l
- Cooking method:Bread Baking Setting, Full width grill,
- CircoTherm® gentle, Hot Air, Conventional heat, Pizza setting, Bottom heat, Hot air grilling
- Oven control: electronic
- Number of interior lights: 1
- EAN code:4242004245858
- Energy efficiency rating: A
- Energy consumption per cycle conventional (2010/30/EC): 1.02 kWh/cycle
- Energy consumption per cycle forced air convection (2010/30/EC):
..... 0.81 kWh/cycle
- Energy efficiency class (2010/30/EC) – cavity 2: B
- Energy consumption per cycle conventional – cavity 2 (2010/30/EC):
..... 0.83 kWh/cycle
- Energy efficiency index (2010/30/EC):95.3 %
- Energy efficiency index cavity 2 (2010/30/EC): 120.3 %
- Connection rating:6300 W
- Fuse protection:32 A
- Voltage:220-240 V
- Frequency:50 Hz
- Plug type: no plug (electrical connection by electrician), fixed connection
- Included accessories:3 x combination grid, 1 x universal pan

• Design

- Elongated designed dials, Retractable control dials, Bevelled oval controls
- Cavity (inner surface) top: Enamel grey
- Cavity (inner surface) bottom: enamel anthracite
- LCD-display control (white)
- Electronic clock timer
- Temperature proposal
- Automatic start Actual temperature display Heating up indicator
- **Temperature probe**
 - Interior halogen light, On/off button
 - Bar handle
 - Full glass inner doors
- **Features**
 - HomeConnect ready on WLAN
 - Door lock during pyrolytic cleaning
 - Control panel lock Automatic safety switch off Residual heat indicator Door contact switch
- **Top oven additional features**
 - Oven with 4 heating methods: Top/bottom heat, Full surface grill, Small area grill, Bottom heat
 - Cavity volume: 34 Litre
 - Door hinge small cavity: bottom
- **Main oven additional features**
 - Oven with 8 heating methods: CircoTherm®, Top/bottom heat, Circo-roasting, Full surface grill, CircoTherm® intensive, Bread baking, Bottom heat, CircoTherm® gentle
 - Door hinge big cavity: Drop down door
 - Single-point meat probe
 - Rapid heat
 - Cavity volume: 71 litre
 - 4 shelf positions
- **Cleaning**
 - Top oven
 - Pyrolytic cleaning in upper oven
- **Main oven**
 - Pyrolytic cleaning
 - EasyClean
 - Full glass inner door
- **Accessories**
 - 1 Clip rail, Stop function
- **Performance/technical information**
 - Energy efficiency rating (acc. EU № 65/2014): B(at a range of energy efficiency classes from A+++ to D)
 - Energy consumption per cycle in conventional mode:0.83 kwh
 - Number of cavities: Top Cavity Heat source: electrical
 - Energy efficiency rating (acc. EU № 65/2014): B(at a range of energy efficiency classes from A+++ to D)
 - Energy consumption per cycle in conventional mode:0.83 kWh
 - Energy consumption per cycle in fan-forced convection mode:0.81 kwh

- Number of cavities: Main Cavity Heat source: electrical
- Nominal voltage: 220 – 240 V
- Total connected load electric: 6.3 KW
- Appliance dimension (h x w x d): 888 mm x 594 mm x 550 mm
- Niche dimension (h x w x d): 875 mm – 888 mm x 560 mm – 568 mm x 550 mm
- Please refer to the dimensions provided in the installation manual

• Top oven

Level independent telescopic rails

• Top oven

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

• Programmes/functions

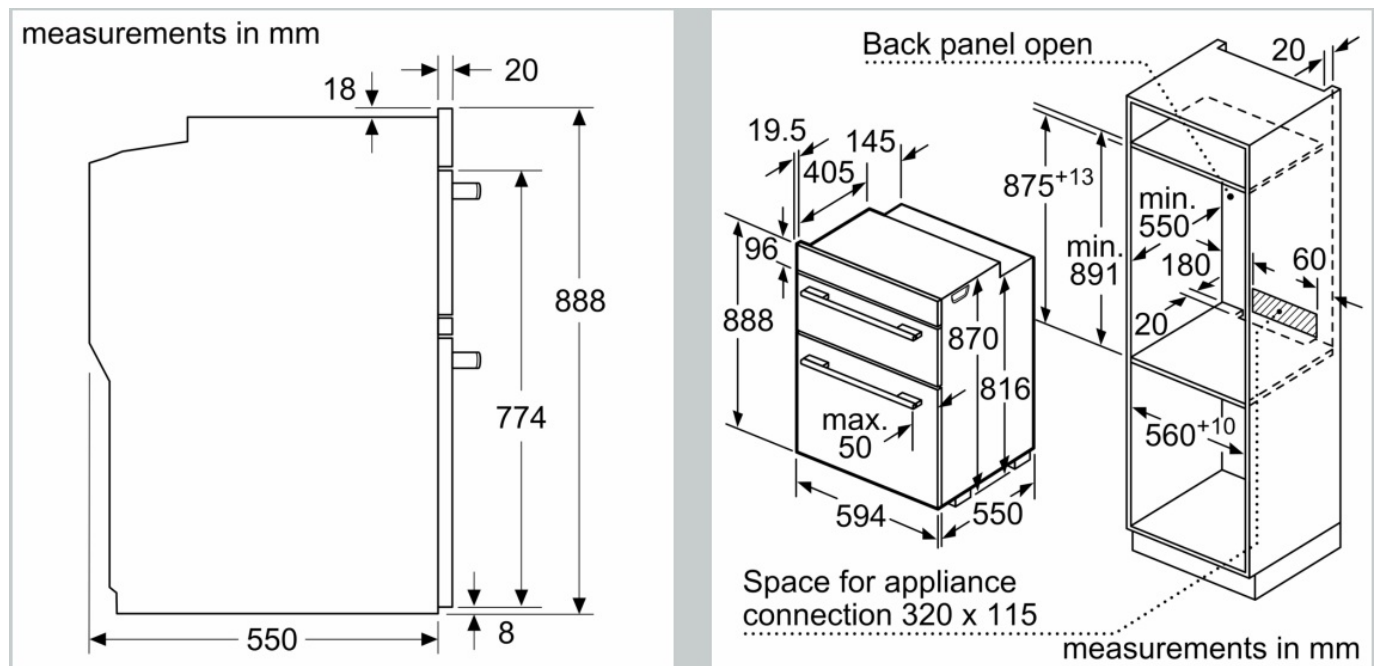
Top Oven

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

• Main Oven

30 °C – Very low door temperature Technical information

Dimensioned drawings



Documents / Resources



[NEFF u2ACM7HH0B Built in Double Oven](#) [pdf] Owner's Manual
u2ACM7HH0B Built in Double Oven, u2ACM7HH0B, Built in Double Oven, Double Oven, Oven

References

- [User Manual](#)

Manuals+, Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.