

N 50, Built-in double oven, Stainless steel  
U2ACH7CNOA



COOKING PASSION SINCE 1877



A



Included accessories

1 x enamel baking tray, 2 x combination grid, 1 x universal pan

Optional accessories

Z11TF36X0 3 level telescopic rails, full ext  
Z1913X0 Baking Stone

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

✓ The duo for perfect cleaning: Pyrolysis after heavy use - the oven interior cleans itself. EasyClean® - the environment-saving option for fast oven cleaning.

Features

Technical Data

Color / Material Front : Stainless steel  
 Built-in / Free-standing : Built-in  
 Dimensions of the product (mm) : 888 x 594 x 550  
 Dimensions of the packed product (HxWxD) (mm) : 960 x 690 x 660  
 Control Panel Material : Glass  
 Door Material : Glass  
 Net weight (kg) : 60.969  
 Usable volume of cavity (l) : 71  
 Cooking method : Bottom heat, Bread Baking Setting, Conventional heat, Full width grill, Hot Air, Hot air grilling, Pizza setting  
 Oven control : electronic  
 Number of interior lights : 1  
 Approval certificates : CE, VDE  
 EAN code : 4242004222095  
 Energy efficiency class (2010/30/EC) : A  
 Energy consumption per cycle conventional (2010/30/EC) : 1.02  
 Energy consumption per cycle forced air convection (2010/30/EC) : 0.81  
 Energy efficiency class (2010/30/EC) - cavity 2 : B  
 Energy consumption per cycle conventional - cavity 2 (2010/30/EC) : 0.83  
 Energy efficiency index (2010/30/EC) : 95.3  
 Energy efficiency index cavity 2 (2010/30/EC) : 120.3  
 Connection Rating (W) : 6300  
 Current (A) : 32  
 Voltage (V) : 220-240  
 Frequency (Hz) : 50  
 Plug type : fixed connection, no plug



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### Features

#### Heating Functions

##### Top Oven

- Oven with 4 heating methods: Top/bottom heating, Full surface grill, Centre area grill, Bottom heating
- Temperature range 30 °C - 275 °C
- Cavity volume: 34 l

##### Main Oven

- Oven with 8 heating methods: CircoTherm®, Top/bottom heating, Circo-roasting, Full surface grill, CircoTherm® Intensive, Bread Baking, Bottom heating, Hotair gentle
- Temperature range 30 °C - 275 °C
- Cavity volume: 71 net usable litres

##### Hook-in racks / rails

- Number of shelf levels: 3 PC
- 2 level fully extendable telescopic shelf rails, safety stop function
- Enamel grey with 4 shelf positions

##### Design

- Rotary Control, Retractable control knobs
- Cavity (inner surface) top: Enamel grey

##### Cleaning

- Full glass inner door - safer touch door
- Pyrolytic self cleaning
- EasyClean® Cleaning aid programm
- Full glass inner door - safer touch door

##### Convenience

- LCD-display control (white)
- Automatic temperature proposal Actual temperature display  
Optical temperature control Sabbath setting
- Halogen lighting
- Rapid heating-up: automatic
- Cooling fan
- Drop down door
- Bar handle

##### Accessories

- 1 x enamel baking tray, 2 x combination grid, 1 x universal pan

##### Safety and Environment

- Very low door temperature
- Quadruple glazed CoolTouch door
- Maximum door temperature 30° C
- Automatic door lock during pyrolysis Individual adjustable child lock Safety switch off Residual heat indicator

##### Technical Info

- Nominal voltage: 220 - 240 V
- Total connected load electric: 6.3 KW

#### Dimensions

- Appliance dimensions (HxWxD): 888 mm x 594 mm x 550 mm
- Installation dimensions (HxWxD): 875 mm - 888 mm x 560 mm - 568 mm x 550 mm
- Please reference the built-in dimensions provided in the installation drawing

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Dimensioned drawings

