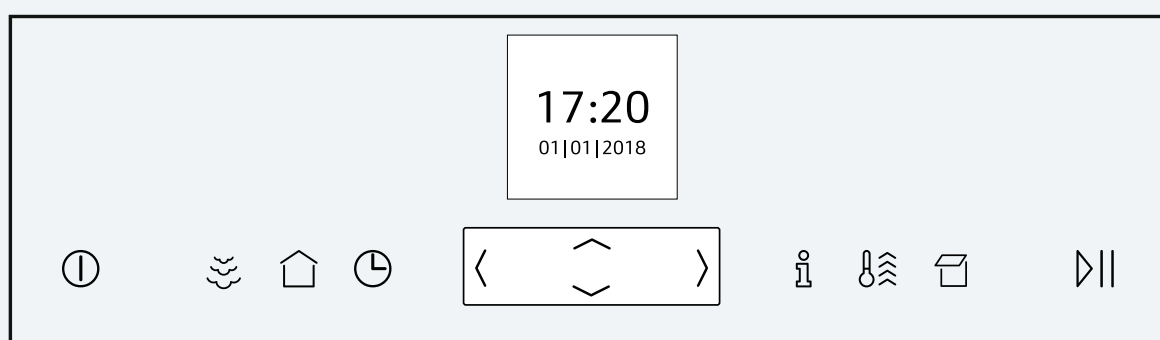













B57VR22N0B Pyrolytic Slide&Hide® Oven with VarioSteam User Guide

Control Panel Buttons Explained



Touch button		Use
	on/off	Switch the appliance on or off.
	VarioSteam assistance	Switch on and off VarioSteam assistance.
	Main menu	Select operating modes and settings.
	Time-setting options/ childproof lock	Set the "timer", "cooking time" or "Ready at" time for delayed starts. Activate or deactivate the "childproof lock".
	Information	View additional information such as tips or the current temperature.
	Rapid heat-up	Activates Rapid Heat/ Power Boost to reduce preheating times on selected functions.
	Open control panel	Fill or empty the water tank.
	Start/Stop	Start, pause, or stop the appliance.
	Shift control	The shift control pad navigates and operates the display screen for settings and functions as they appear on the display screen.

Please refer to your user manual for more detailed information.

A Quick Step By Step Guide To Get You On Your Way

When the appliance is connected to power for the first time there are some settings you will need to configure.

Step 1) Set your language, time and date

- Go to the main menu, navigate to "settings".
- Use the \vee button to navigate to the bottom row.
- Use the \langle or \rangle button to select the language.
- Use the \wedge button to navigate back to the top row.
- Use the \rangle button to select the next setting.

Use the same process to set the time and date on your oven. To save the settings, press $\hat{=}$ and press \vee and Save.

Step 2) Set your water hardness

- Use the \vee button to navigate to the bottom row.
- Use the \langle or \rangle button to select the water hardness range.
- Use the \wedge button to navigate back to the top row.
- Use the \rangle button to save your settings.
- Open and close the appliance door once. The appliance will perform a self-test, after which it will be ready to use.

TIP: If you are not sure of your water hardness you can contact your local council or water supplier for water hardness information.

Step 3) Burn off your oven

Before using the appliance to cook food for the first time, you must clean the cooking compartment and accessories. Keep the kitchen ventilated while the appliance is heating.

- Remove ALL product information, accessories and any leftover packaging (e.g. polystyrene pellets) from the cooking compartment. Do not leave accessories in the oven for this process.
- Wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
- Press ⓪ to switch the appliance on.
- Fill the water tank (see below).
- Use the \langle or \rangle to select CircoTherm Hot Air.
- Use the \vee button to navigate to the next row.
- Use the \langle or \rangle button to select the maximum temperature.
- Use the ☼ button to switch on VarioSteam assistance.
- Use the \vee to navigate to the row to select the level of VarioSteam.
- Use the \langle or \rangle to select HIGH level of VarioSteam.
- Press the ⌚ .
- Use the \langle or \rangle button to set the time to 1 hour.
- Once the cooking time has been set, press \gg to start (the cooking time will appear on the display and will begin counting down. Once the cooking time has elapsed, an audible signal will sound. Press any button to end the audible signal.).
- Allow the appliance to cool down.
- Empty the water tank and dry the cooking compartment, use a sponge to absorb any residual water in the base of the oven.

TIP: You can use the drying function to dry the oven compartment or dry the oven manually (see page 3 for drying function).

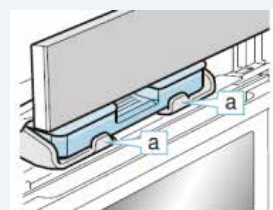
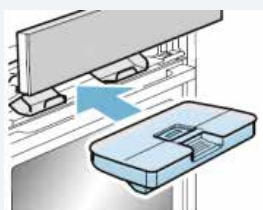
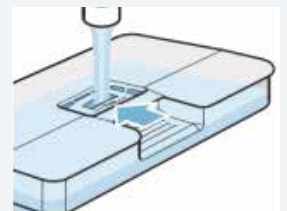
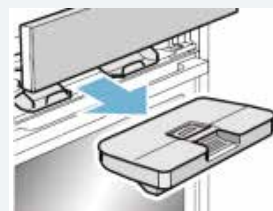
- Wipe clean the smooth surfaces of the oven with a damp dish cloth and clean any accessories with warm soapy water and a dish cloth.

You're all set to start cooking!

Filling the Water Tank



1. Touch the ☼ button. The fascia automatically rises and is automatically pushed forwards.
2. Pull the control panel forwards with both hands and then push it upwards until it locks into place.
3. Lift the water container up and remove it from the recess.
4. Fill the water container with cold water up to the max mark.
5. Insert the filled water container. Ensure that the water tank locks into place behind both holders.
6. Slowly push the control panel downwards and then towards the rear until it is closed completely.



Please refer to your user manual for more detailed information.

Setting Heating Type & Temperature

1. Press ① to switch the appliance on. The heating functions will then be displayed.
2. Use the < or > button to select the required heating function.
3. Use the ∨ button to navigate to the next row.
4. Use the < or > button to select the required temperature or setting.
5. Press ▶▶ to start. The cooking time will appear on the display and the heat-up indicator bar visualises the rising temperature.
6. When the food is ready, press ① to switch the appliance off.

TIP:

- To change the temperature once you have started the appliance use the < or > button to select the required temperature.



Setting Heating Type & Temperature with VarioSteam

1. Press ① to switch the appliance on. The heating functions will then be displayed.
2. Use the < or > button to select the required heating function.
3. Use the ∨ button to navigate to the next row.
4. Use the < or > button to select the required temperature or setting.
5. Use the ☁ button to switch on VarioSteam assistance.
6. Use the ∨ to navigate to the row to select the level of VarioSteam.
7. Use the < or > to select low, medium or high level of VarioSteam.
8. Press ▶▶ to start. The cooking time will appear on the display and the heat-up indicator bar visualises the rising temperature.
9. When the food is ready, press ① to switch the appliance off.

TIPS:

- To change the temperature or VarioSteam level once you have started the appliance use the < or > button to adjust.
- To turn off VarioSteam assistance press the ☁.

Drying your Oven Cavity

You can manually dry your oven cavity or use the 'Dry Appliance' function after adding VarioSteam to your heating function.

1. Allow the appliance to cool down. Remove any remaining food.
2. Empty the water tank and dry the cooking compartment, use a sponge to absorb any residual water in the base of the oven.
3. Use the < or > button to select "Dry appliance" ☁☁☁

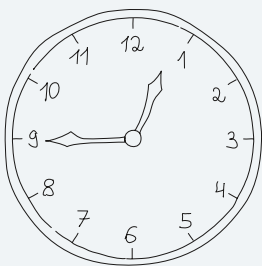
The temperature and drying time will appear on the display. These cannot be changed.

4. Press ▶▶ button to start drying the appliance. Once the duration has elapsed, an audible signal will sound and the appliance will stop heating.

Press ① button to switch the appliance off.


5. Leave the appliance door open for 1-2 minutes so that the cooking compartment dries completely.

Time Setting Options




Option


Use

Timer 

When you set a time on the timer, the timer will run independently of the appliance. The timer does not affect the operation of the appliance.

Cooking time* 

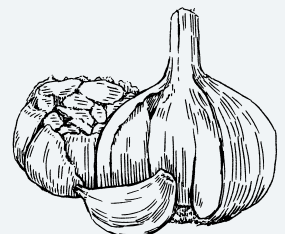
Once the cooking time has elapsed, the appliance automatically stops heating.

Ready at* 

Along with the cooking time (duration), you can set the time at which you want cooking to end. The appliance will start up automatically so that it finishes cooking at the required time. No need to set the start time.

*Press the clock symbol to return to the main menu.

*The cooking time and ready at options can only be selected once you have selected a heating function.



Please refer to your user manual for more detailed information.




Cleaning Your Oven

Your oven has two cleaning functions:


- **Pyrolytic Self-Cleaning**
For automatic self cleaning of your oven cavity. Recommended every 2-3 months depending on how dirty your oven is (you can do this more often if required).
- **EasyClean**
Using water and detergent EasyClean will soften baked on residue in the oven cavity so you can wipe it down. Perfect for intermittent cleaning.

Pyrolytic Self-Cleaning

- Ensure oven has cooled down. Remove ALL accessories including side rails, cookware, water tank and coarse residue or food. The cooking compartment must be empty.
- Use warm soapy water and a soft cloth to clean the surfaces at the edges of the cooking compartment around the door seal. Do not remove or scrub the door seal. Use oven cleaner to remove stubborn dirt from the inner door pane.

1. Press ① to switch the appliance on.
2. Press .
3. Use the < or > button to set "Self-cleaning" .
4. Use the  button to navigate to the next row.
5. Use the < or > button to select the cleaning setting.

Cleaning setting	Cleaning level	Duration in hours
1	Low	Approx. 1:15
2	Medium	Approx. 1:30
3	High	Approx. 2:00

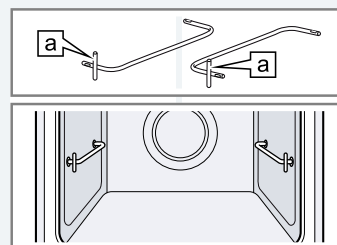
6. Press  to start the cleaning function. Once the cleaning function has completed, an audible signal will sound.
7. Allow the appliance to cool down.
8. Wipe off any ash that has been left behind in the cooking compartment and around the appliance door with a damp cloth

NOTES

You can clean your NEFF supplied enamel trays with the pyro function by using the accessory supports shown in the image. Please see manual for more details.

- Keep the kitchen ventilated while the cleaning function is running.
- For your safety, the appliance door locks the cooking compartment and will remain locked until the appliance has cooled down sufficiently.





Accessory supports



IMPORTANT: For full instructions and more detailed information please refer to manual



Easy Clean

- Ensure oven has cooled down. Remove ALL accessories including side rails, cookware and coarse residue or food. The cooking compartment must be empty.
1. Mix 400mls water with a drop of dishwashing liquid and pour into the centre of the cooking compartment floor.
 2. Press ① to switch the appliance on.
The heating functions will then be displayed.
 3. Press .
 4. Use the < or > button to select "EasyClean" .
 5. Use the  button to navigate to the next row.
 6. Press  to start the cleaning aid. The cleaning aid will start.
The duration will count down on the display. Once the cleaning aid has run through to the end, an audible signal will sound.
 7. Press any button to end the audible signal.
 8. After using the cleaning aid, allow oven to cool down. Remove the remaining water with an absorbent sponge cloth, wipe the cooking compartment clean and allow it to dry fully with appliance door open.

NOTES

Do not open the appliance door while the appliance is in operation, as this will abort the cleaning aid.

To remove particularly stubborn dirt, leave the soapy water to work for a while before starting the cleaning aid.

- Clean the smooth surfaces in the cooking compartment with a dish cloth or a soft brush.

Descaling

Your oven will occasionally require descaling, please view the manual for full instructions and visit <https://www.neff.com.au/service/accessories#tab-navigation> for NEFF descaling accessories



Please refer to your user manual for more detailed information.

Heating Functions Explained

Type of heating	Temperature	Use	Possible to add VarioSteam*
 CIRCO THERM®*	40°–200°C	For baking and cooking on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.	Yes
 CIRCO THERM® ECO	40°–200°C	For gentle cooking of selected dishes on one level without preheating. The fan distributes the heat from the ring heating element in the back panel around the cooking compartment.	
 TOP/BOTTOM HEAT*	50°–275 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.	Yes
 TOP/BOTTOM HEAT ECO	50°–275 °C	For gentle cooking of selected dishes. The heat is emitted from above and below.	
 CIRCO ROASTING*	50°–250°C	For roasting poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.	Yes
 CIRCO THERM® INTENSIVE / PIZZA SETTING	50°–275°C	For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up.	
 GRILL, LARGE AREA	50°–290°C	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes. The whole area below the grill element becomes hot.	
 GRILL, SMALL AREA	50°–290°C	For grilling small amounts of steaks or sausages, for making toast, and for au gratin dishes. The centre area under the grill heating element becomes hot.	
 BOTTOM HEAT	50°–250°C	For cooking in a bain marie and for the final baking stage. The heat is emitted from below.	
 SLOW COOK	70°–120°C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. The heat is emitted evenly from the top and bottom at low temperatures.	
 BREAD BAKING*	180°–240°C	For baking bread, bread rolls and baked items that require high temperatures.	Yes
 KEEP WARM*	60°–100°C	For keeping cooked food warm.	Yes
 REHEAT**	80°–180°C	For gently reheating food or for crisping up pastries.	
 DOUGH PROVING**	2 Settings	For proving dough and culturing yoghurt. Dough will prove more quickly than at room temperature. The surface of the dough will not dry out.	

**VarioSteam heating function where VarioSteam is automatically added on selected models.

Common Dishes & Recommended Settings For Your Oven

Dish	Recommended settings	Alternative settings
ROAST MEAT & VEGETABLES (MULTIPLE TRAYS) e.g. 1 tray meat/poultry and 1 tray vegetables	CircoTherm® 180°–200°C Low – Med VarioSteam	CircoTherm® 180°–200°C
ROAST MEAT & VEGETABLES (SINGLE TRAY) e.g. 1 tray meat/poultry and vegetables	CircoRoasting 180°–200°C Low – Med VarioSteam	CircoRoasting 180°–200°C
ROAST VEGETABLES	CircoTherm® 185°C Low – Med VarioSteam	CircoTherm® 185°C
LAMB SHANKS	Top/Bottom heat Eco 140°C	CircoTherm® Eco 140°C
LASAGNE	Top/Bottom heat 160°–180°C High VarioSteam	Top/Bottom heat 160°–180°C or CircoTherm® 160°–180°C
QUICHE	CircoTherm® Intensive / Pizza Setting 180°–190°C (no blind baking required)	CircoTherm® 160°–180°C (blind baking required)
SAUSAGE ROLLS	CircoTherm® 190°–200°C Low – Med VarioSteam	CircoTherm® 190°–200°C
BREAD	Bread Baking 190°C High VarioSteam	Bread Baking 190°C
SPONGE CAKE	CircoTherm® 160°–170°C	Top/Bottom heat 180°–190°C
MUD CAKE	Top/Bottom heat 140°–160°C Low VarioSteam	Top/Bottom heat 140°–160°C
FRUIT CAKE	CircoTherm® 140°–150°C Low – Med VarioSteam	Top/Bottom heat 140°–150°C
COOKIES	CircoTherm® 160°–170°C	
CUPCAKES	CircoTherm® 160°–180°C Low – Med VarioSteam	Top/Bottom heat 180°C
LEMON TART	CircoTherm® Intensive / Pizza Setting 160°C (no blind baking required)	CircoTherm® Intensive / Pizza Setting 160°C (blind baking required) CircoTherm® 130°C (filling)



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