

Siemens kitchen

Built-in home appliances

2023 Edition 1





A global leader in design and technology for the home

Siemens is the great, innovative technology brand in the home appliances sector. The name stands for outstanding engineering achievements, characterised by creativity, perfection and precision. For more than 170 years now, these values have shaped the Siemens brand and provided the basis for a continuous flow of innovations, which have constantly improved people's lives.

In the sporting world it has meant the development of technologies like 'Hawk-Eye', a system that has revolutionised the umpiring of various sports. In the home, it has led to the creation of a continuous production line of highly advanced yet brilliantly simple products.



As a sign of the confidence we have in the quality, reliability and performance of our products, all Siemens kitchen appliances come with a 5 year warranty on parts and labour.

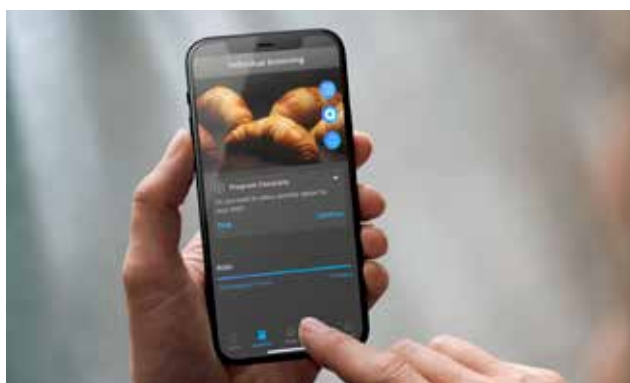


Siemens is proudly the No.1 home appliance brand in Germany. This is no accident. It is a testament to the ability of Siemens to evolve with customer needs and changing lifestyles, and to provide innovative and forward thinking appliances.

Source: Euromonitor International Limited; Major Domestic Appliances volume sales 2021.

Say hello to the future

With the Home Connect App, you can control your Wi-Fi enabled Siemens home appliances via your smartphone. Integrate your appliances with one of the growing network of partner services that turn your house into a connected home, and let connectivity redefine the everyday.



Remote Controlling and Monitoring

Ever left the house only to go back to check that you've turned off the oven? With Wi-Fi enabled Siemens cooking appliances and the Home Connect App, you can monitor and control the status of your appliance directly from your phone.



recipeWorld

Cooking at a professional level has never been easier, with an extensive selection of recipes in your Home Connect App. Once you have picked your favourite one, you can transfer the ideal settings directly to your oven, and even remotely start the heating process. Time to enjoy convenient cooking and delicious meals.



coffeeWorld and coffeePlaylist

Control your coffee machine with any smart device. Try coffeeWorld, the tech that offers an additional variety of international coffee specialities on your machine. Or use coffeePlaylist to put multiple beverages into a list and prepare them one after another.



voiceControl

Enjoy the party instead of running around in the kitchen by using Home Connect to connect your smart speaker to your Wi-Fi enabled Siemens appliance. Why not ask your coffee machine to prepare a cappuccino, or ask your oven "When will dinner be ready?".

You will be required to install Home Connect partner apps to use these functionalities.



08

Ovens

Contents

| | | | |
|---------------------------------------|-----------|--------------------|-----------|
| Ovens | 08 | Rangehoods | 44 |
| Ovens | 16 – 19 | Canopy | 46 |
| Accessories | 20 | Integrated | 46 – 47 |
| Companion appliances | 22 | Dishwashers | 48 |
| Coffee machine | 24 | Fully integrated | 52 |
| Drawers | 25 | Semi-integrated | 53 |
| | | Built-under | 53 |
| Cooktops | 26 | Cooling | 54 |
| Induction | 30 – 32 | Built-in | 56 – 57 |
| Accessories | 33 | | |
| Induction with integrated ventilation | 34 – 39 | | |
| Gas | 40 – 43 | | |



22

Companion appliances



26

Cooktops



48

Dishwashers



54

Cooling

Range overview 58

| | |
|---------------------------------------|---------|
| Ovens | 58 – 61 |
| Coffee machines | 62 |
| Warming drawer and Vacuum drawer | 63 |
| Induction cooktops | 64 – 65 |
| Induction with integrated ventilation | 66 |
| Gas cooktops | 68 – 69 |
| Rangehoods | 70 – 71 |
| Dishwashers | 72 – 73 |
| Cooling | 74 – 75 |



Perfect together

All appliances in the iQ700 studioLine built-in range can be combined perfectly with each other. Thanks to the coherent front panels and continuous design lines, it doesn't matter whether you arrange the appliances side-by-side or on top of each other: the result is always pleasing to the eye.

Ovens

Designed for those who value the ultimate in design, innovation and cutting-edge technology

For the ambitious who are driven by the most advanced and intelligent technology, the new iQ700 studioLine range is another leap forward from a brand that enriches the lives of progress seekers all over the world.



Vibrantly sleek.

The new ergonomic glass handle on the iQ700 studioLine range is functional and sleek. From any angle, the handle blends into the door's surface for a modern design. Thanks to the dark black glass on the front and back, and the smooth polished edges, the innovative glass handle is perfectly integrated.

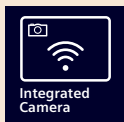
Your oven has never been this smart



Prepare what you prefer.

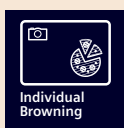
Discover the smart features of the new iQ700 studioLine, and bring your cooking skills to the next level. This is the first Siemens oven that uses intelligent algorithms and an Integrated Camera to adapt baking and roasting results to personal preference with Individual Browning.

Connect to the future of cooking



We keep an eye on your food.

You don't have to stand in front of the oven and stare at your food anymore. Keep an eye on your dishes directly from your smartphone with the new Integrated Camera. You can even create mouth-watering time lapse videos and send them to your friends. The Home Connect App lets you check your food from anywhere, and gives you the freedom to control oven settings without being nearby.



Choose your favourite level of crunch.

Make sure your meals are perfectly browned. Individual Browning uses artificial intelligence in conjunction with an integrated camera to automatically produce the desired amount of browning from five different levels. While your food is baking, the integrated camera keeps checking on your chosen level. When your dish is ready, the oven turns off automatically and sends you a notification that your preferred browning level is reached.



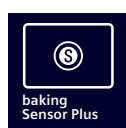
Scan here to watch video

Advanced automation puts you in full control



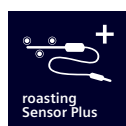
Let automatic programs do the thinking for you.

All the hard work just got easier with cookControl Pro. Experience the thrill of having all dishes perfectly prepared with our pre-installed automatic baking and roasting programs. You will never have to worry about ruining dishes again. Simply choose your desired dish on the clear touch display and let your intelligent oven take care of the rest.



Knowing when your dish is perfectly baked is now more science than art.

All that's left for you to do when baking is insert your prepared recipe ingredients, select the dish type and let the bakingSensor do the rest. Innovative sensor technology controls the baking process by monitoring moisture levels in the oven, and lets you know when your dish is just right.



Achieve the best roasting results – easier than ever before.

Thanks to three measuring points, the innovative roasting thermometer precisely monitors the internal temperature of meats and fish during cooking. Use it in combination with the microwave or pulseSteam function, and you'll be producing cooking results like never before.



Stay connected, with Home Connect.

Smart kitchen appliances by Siemens are all about connecting. With the **Home Connect App**, WiFi-enabled household appliances can be easily controlled on your smartphone. You can start, stop, pause and change settings from anywhere – simply by using the **Home Connect App**.

You can speak to your oven with **Voice Control**, and tell it which program you want to start. The **Oven Assistant** will suggest suitable settings or programs and switch directly to your selection.



Faster cooking options have arrived

If your energetic lifestyle means you have less time for cooking, you don't have to compromise on enjoying a beautifully prepared meal. The Siemens iQ700 studioLine range gives you faster, more flexible cooking options, so you can command your time as you wish.



varioSpeed: 100% flavour in up to 50% less time.

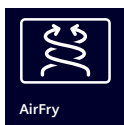
iQ700 studioLine ovens with varioSpeed make time management truly flexible. By activating the microwave alongside hot-air cooking, you can speed up the preparation of even the most sophisticated dishes by up to 50%, without compromising on results.



Frozen food? Place it straight in and coolStart will do the rest.

No more pre-heating the oven. No need for thawing. Just place frozen convenience food straight in the oven, and coolStart will condense the whole process into a single cooking session. It makes frozen food preparation faster than ever.

A healthier way of frying



Guilt-free way to enjoy all of your fried favourites.

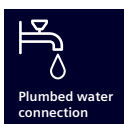
The new AirFry feature uses fast air movement and heat from the grill to create meals that have a crispy exterior and soft interior, with hardly any oil. It's no secret that frying can be messy and a risk to your health. Experience a healthier and safer way of frying a wide range of foods like crunchy french fries or crispy chicken wings. It makes frozen food preparation faster than ever.





Professional steam techniques at home

Featuring simple-to-use steam functionality, iQ700 studioLine has taken this popular technique from a specialty to the forefront of home cooking.



Continuous steaming for healthy meals.

Our plumbed steam ovens provide continuous steam, so you can cook as long, or as quickly, as needed. No matter how much or what kind of food you are steaming, you no longer need to refill the water tank. With the plumbed water connection, there is always fresh water available for steam cooking in your oven. Steam cooking just got an upgrade.



Satisfying results, for whatever is on the menu.

The fullSteam Plus function takes the healthier way of cooking, with steam, and makes it faster and more convenient. The perfectly balanced combination of steam and heat at 120°C finishes dishes 20% faster than the standard 100°C, whilst also preserving your vegetables fresh colours and retaining beneficial vitamins. Even firm vegetables like potatoes and carrots are now perfectly tender.



pulseSteam: For crispy crusts and juicy roasts.

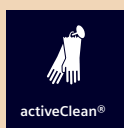
When food needs browning or crisping, the injection of steam alongside hot-air is the technique of choice for the most desirable results. With pulseSteam, you can prepare perfectly crispy and juicy dishes simply and efficiently, whilst the full-size cavity models provide even more freedom and flexibility.



Sous-vide: Bring out the best in your ingredients.

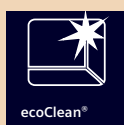
For a dish that brings out the intense flavour of your best ingredients, vacuum-seal your meat, fish and vegetables and cook using the Sous-vide heating mode. This mode keeps the steam at a constant low temperature for longer, maintaining the moisture and texture of your food without overcooking it.

Oven cleaning at the touch of a button, rails included



activeClean®: Pyrolytic cleaning, rails included.

Siemens activeClean® takes care of oven cleaning for you. It heats the oven interior to a very high temperature and turns all residues to ash, allowing the contents to be easily wiped away. So no matter how flamboyant it gets in the kitchen, you no longer need any chemical treatment to clean your oven – just the push of a button. For even more convenience, pyrolytic iQ700 studioLine ovens feature pyrolytic proof rails, eliminating the hassle of having to remove interior fittings and wash them by hand.



ecoClean®: Siemens patented coating.

Ovens with ecoClean® use a specially designed ceramic coating on the oven interior designed to absorb waste deposits. The oven notifies you when a cleaning program needs to be run, cleaning the lining by causing the absorbed waste to be oxidised. The next time the oven is used, oxygen is restored to the coating, leaving it rejuvenated and ready to absorb waste.



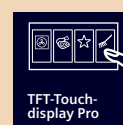
Full control at every step

Using an oven should be simple, intuitive and yield precisely the desired result. Thanks to a clear menu structure and satisfyingly simple navigation, Siemens ovens make it easy to select the perfect settings and perform cleaning functions.

Full colour touch display controls in three sizes.

It has never been this easy to navigate an oven, with bigger size, brighter colours, and useful information that anticipates your needs. Thanks to a menu structure which is satisfyingly easy to navigate, the TFT-Touchdisplay Pro sets a new standard in usability to give you total control.

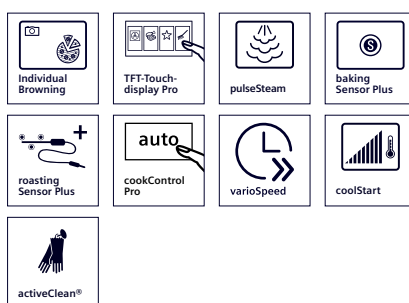
The TFT-Touchdisplay and larger TFT-Touchdisplay Plus allows you to operate the oven and choose its unique features with ease – thanks to the combination of the bright colour display, touch navigation and intuitive menu structure.



Ovens

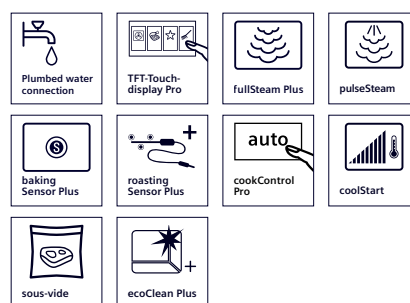
iQ700 studioLine built-in ovens

studioLine



iQ700 studioLine
60cm pyrolytic oven with
pulseSteam and microwave

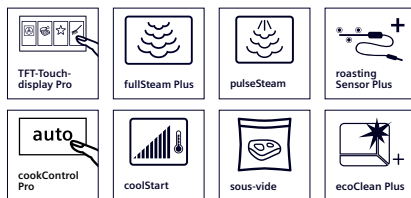
studioLine



iQ700 studioLine
60cm ecoClean oven
with fullSteam

| Model | HN978GQB1B | NEW | HS958GDD1S | NEW |
|----------------------|---|-----|--|-----|
| Features | 67 litre cavity size 27 heating functions Individual Browning with camera TFT-Touchdisplay Pro pulseSteam bakingSensor Plus roastingSensor Plus cookControl Pro varioSpeed coolStart 800W inverter microwave (5 levels) 5 shelf positions 1 level telescopic rails (pyrolytic proof) activeClean® pyrolytic cleaning | | 71 litre cavity size 24 heating functions Plumbed water connection TFT-Touchdisplay Pro fullSteam Plus pulseSteam bakingSensor Plus roastingSensor Plus cookControl Pro coolStart Sous-vide 5 shelf positions 1 set level independent Clip-on-rails (full extension) ecoClean Plus (rear, sides, ceiling) | |
| Supplied accessories | 2 combination grid 1 universal pan | | 1 varioClip rails Plus 1 enamel baking tray 1 grid 1 sponge 3 steam containers 1 universal pan | |
| Dimensions (HxWxD) | 595 x 594 x 548mm | | 595 x 594 x 548mm | |

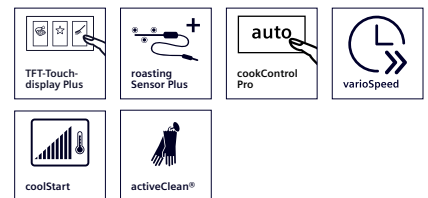
studioLine



studioLine



studioLine



iQ700 studioLine
60cm ecoClean oven
with fullSteam



iQ700 studioLine
60cm pyrolytic oven
with pulseSteam



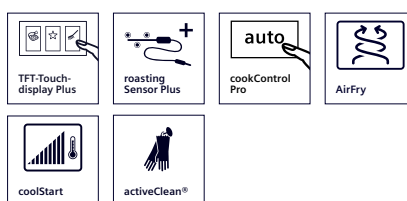
iQ700 studioLine
60cm pyrolytic oven
with microwave


| HS958GCB1 | NEW | HR976GMB1A | NEW | HM976GMB1B | NEW |
|--|-----|--|-----|--|-----|
| 71 litre cavity size 23 heating functions TFT-Touchdisplay Pro fullSteam Plus pulseSteam roastingSensor Plus cookControl Pro coolStart Sous-vide 5 shelf positions 1 set level independent Clip-on-rails (full extension) ecoClean Plus (rear, sides, ceiling) Tank water capacity (1 Litre) | | 71 litre cavity size 20 heating functions TFT-Touchdisplay Plus pulseSteam roastingSensor Plus cookControl Pro AirFry coolStart 5 shelf positions 1 set level independent Clip-on-rails (pyrolytic proof, full extension) activeClean® pyrolytic cleaning Tank water capacity (1 Litre) | | 67 litre cavity size 19 heating functions TFT-Touchdisplay Plus roastingSensor Plus cookControl Pro varioSpeed coolStart 800W inverter microwave (5 levels) 5 shelf positions 1 level telescopic rails (pyrolytic proof) activeClean® pyrolytic cleaning | |
| 1 varioClip rails Plus 1 enamel baking tray 1 grid 1 sponge 3 steam containers 1 universal pan | | 1 varioClip rails Plus 1 AirFry grid 2 combination grid 1 universal pan | | 2 combination grid 1 universal pan | |
| 595 x 594 x 548mm | | 595 x 594 x 548mm | | 595 x 594 x 548mm | |

Ovens

iQ700 studioLine built-in ovens


studioLine



 Home Connect
iQ700 studioLine
60cm pyrolytic oven

studioLine



 Home Connect
iQ700 studioLine
60cm pyrolytic oven

| Model | HB976GMB1A | NEW | HB974G2B1A | NEW |
|----------------------|---|-----|---|-----|
| Features | 71 litre cavity size 14 heating functions TFT-Touchdisplay Plus roastingSensor Plus cookControl Pro AirFry coolStart 5 shelf positions 1 set level independent Clip-on-rails (pyrolytic proof, full extension) activeClean® pyrolytic cleaning | | 71 litre cavity size 14 heating functions TFT-Touchdisplay roastingSensor (single pt.) cookControl Pro AirFry coolStart 5 shelf positions activeClean® pyrolytic cleaning | |
| Supplied accessories | 1 varioClip rails Plus 1 AirFry grid 2 combination grid 1 universal pan | | 1 AirFry grid 2 combination grid 1 universal pan | |
| Dimensions (HxWxD) | 595 x 594 x 548mm | | 595 x 594 x 548mm | |

iQ700 studioLine built-in compact ovens

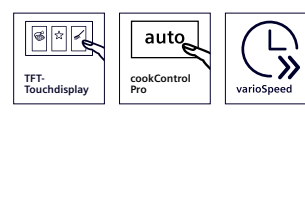
studioLine



studioLine



studioLine



iQ700 studioLine
45cm ecoClean compact
oven with fullSteam



iQ700 studioLine
45cm pyrolytic compact
oven with microwave



iQ700 studioLine
45cm compact oven
with microwave

| CS958GCB1 | NEW | CM976GMB1B | NEW | CM924G1B1B | NEW |
|---|-----|--|-----|---|-----|
| 47 litre cavity size 23 heating functions TFT-Touchdisplay Pro fullSteam Plus pulseSteam roastingSensor Plus cookControl Pro coolStart Sous-vide 3 shelf positions 1 set level independent Clip-on-rails (full extension) ecoClean Plus (rear, sides, ceiling) | | 45 litre cavity size 19 heating functions TFT-Touchdisplay Plus roastingSensor Plus cookControl Pro varioSpeed coolStart 3 shelf positions 900W inverter microwave (5 levels) 1 level telescopic shelf (pyrolytic proof) activeClean® pyrolytic cleaning | | 45 litre cavity size 15 heating functions TFT-Touchdisplay cookControl Pro varioSpeed 3 shelf positions 900W inverter microwave (5 levels) humidClean Plus | |
| 1 enamel baking tray 1 grid 1 sponge 1 universal pan 3 steam containers | | 1 combination grid 1 universal pan | | 1 combination grid 1 universal pan | |
| 455 x 594 x 548mm | | 455 x 594 x 548mm | | 455 x 594 x 548mm | |

Ovens

Accessories



HZ638070

Pyrolytic rail system

For models

HN978GQB1B, HM976GMB1B,
HB976GMB1A, HB974G2B1A,
CM976GMB1B, CM924G1B1B



HZ638D00

Steam rail system

For models

HS958GDD1S, HS958GCB1,
HR976GMB1A, CS958GCB1



HZ629070

AirFry and Grill Tray

For models

HN978GQB1B, HS958GDD1S,
HS958GCB1, HR976GMB1A,
HM976GMB1B, HB976GMB1A,
HB974G2B1A, CS958GCB1,
CM976GMB1B, CM924G1B1B.



HZ631070

Enamelled baking tray
(pyrolytic proof)

For models

HN978GQB1B, HS958GDD1S,
HS958GCB1, HR976GMB1A,
HM976GMB1B, HB976GMB1A,
HB974G2B1A, CS958GCB1,
CM976GMB1B, CM924G1B1B.



HZ327000

Pizza baking stone and paddle

For models

HN978GQB1B, HS958GDD1S,
HS958GCB1, HR976GMB1A,
HM976GMB1B, HB976GMB1A,
HB974G2B1A, CS958GCB1,
CM976GMB1B, CM924G1B1B.





Companion appliances



Coffee Centre

The finishing touch for your kitchen or dining area, the Siemens coffee machine is the ultimate appliance for coffee lovers and those who like to entertain. The central control dial and TFT full colour display with interactive menu continues the iQ700 studioLine design story, whilst innovations in grinding, extraction brewing temperatures and cleaning make for a seamless, personalised coffee experience.



Warming drawer

With an adjustable temperature range of 40°C to 80°C, a Siemens warming drawer can warm dinnerware or keep food hot for up to one hour, safely and hygienically. Not only that, but you can use your Siemens warming drawer to prove dough, gently thaw delicate items, to warm food, and even gently slow cook. Holding up to 25kg, it's a must-have for the complete kitchen.

Companion appliances

iQ700 studioLine coffee machine

studioLine



iQ700 studioLine built-in coffee machine

| Model | CT918L1B0 | NEW |
|--------------------|---|-----|
| Features | sensioFlow System: Ideal and consistent brewing temperature aromaPressure System: Optimal aroma extraction aromaDouble Shot: Extra-strong coffee with less bitterness thanks to two grinding and brewing processes Siemens coffeeWorld | |
| Convenience | Favourites: Save 30 unique beverages with individual names oneTouch DoubleCup: Prepare two cups simultaneously for all coffee and milk specialities | |
| Performance | silentCeram Drive: Quiet premium grinder made from non-wearing ceramic coffeeSensor System: The grinding unit automatically adjusts to the bean variety | |
| Cleaning | Removable brewing unit: Easy and hygienic cleaning under running water calc'nClean: Automatic cleaning and descaling program | |
| Dimensions (HxWxD) | 455 x 594 x 548mm | |

iQ700 studioLine warming drawers

studioLine



iQ700 studioLine
14cm multifunction
warming drawer



iQ700
29cm multifunction
warming drawer

| Model | BI910C1B1 | NEW | BI710D1B1B | NEW |
|----------------------|--|-----|--|-----|
| Features | 30°C – 80°C temperature control with 4 levels 20 litre capacity push&pull Telescopic drawer coolGlass front Intuitive, illuminated touch control Home Connect | | 30°C – 80°C temperature control with 4 levels 52 litre capacity push&pull Telescopic drawer coolGlass front Intuitive, illuminated touch control Home Connect | |
| Suitable for | Slow cooking Dough proving Defrosting Keep food warm Pre-warming cups, plates and ovenware | | Slow cooking Dough proving Defrosting Keep food warm Pre-warming cups, plates and ovenware | |
| Supplied accessories | | | | |
| Dimensions (HxWxD) | 140 x 594 x 518mm | | 290 x 594 x 518 mm | |

Induction cooktops



Fast and flexible



Flexible cooking zones for creative cooking.

Siemens flexInduction® cooktops can behave as traditional induction cooktops with three or more separate zones. But choose to link the zones together to form one or more rectangular surfaces, and the real magic begins. The extended cooking surface can accommodate pans of any size, and even several pans placed anywhere on the surface at the same time. And, of course, flexInduction® has all the advantages of induction cooking; including boost settings, pan recognition, and a power output of up to 3.7kW.



flexInduction® Plus.

Ideal for larger pots and pans flexInduction® Plus allows large cookware to be positioned horizontally, to achieve full surface contact. It also leaves more room for additional pots and pans towards the front of the cooktop.



flexInduction®

The unique oval induction coil shape gives you the ultimate flexibility and even heating across the entire flexZone. Use as 2 separate zones or create 1 large flexible zone for multiple pots and pans or large roasters and griddles.



Follow your cookware wherever it goes.

Any time you choose to re-arrange a piece of cookware, the induction surface detects this and reacts immediately. This means you can move your pots and pans around without losing any of the settings you've associated with each pan. The power at the pot's previous location is automatically switched off.



Faster and safer frying.

The new power level for quickly and safely heating pans. panBoost applies extremely high heat to your pan for 30 seconds and then automatically resets the cooking zone to Level 9.



Heat water faster.

potBoost heats your pot of water by applying up to 50% higher heat for 10 minutes and then automatically resetting the cooking zone to Level 9.



powerMove Pro.

Divide your flexInduction® cooktop into 5 heating zones with different temperatures. Just lift your cookware to the right spot to activate the zone.



One step ahead.

When you turn on the cooktop, the quickStart function automatically identifies and selects the cooking area on which you have placed the pot. All you have to do is adjust the temperature setting, and you're ready to go.



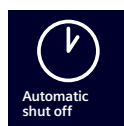


Smart automation.



No more scorching: frySensor Plus.

For a controlled frying temperature, simply choose from a range of automatic programs according to the type of food being cooked, and frySensor Plus will apply the ideal setting. A signal tone will let you know when the ideal frying temperature has been reached.



Automatic safety switch-off.

Built-in sensors identify when the cooktop is no longer in use, and will automatically shut it down, so there's no need to worry if you've forgotten to turn it off.



Control your rangehood via your cooktop.

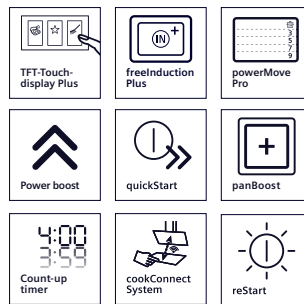
The cookConnect function allows your cooktop and rangehood to communicate with one another and act as one unit. Various functions of your Siemens rangehood can be operated directly via the cooktop.*

*cookConnect is compatible with the LC91BUV50A rangehood.

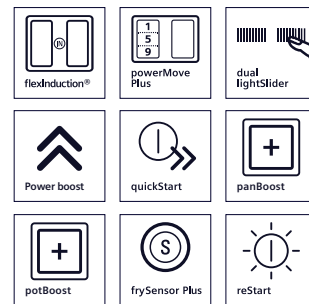


Induction cooktops

iQ700 Induction cooktops

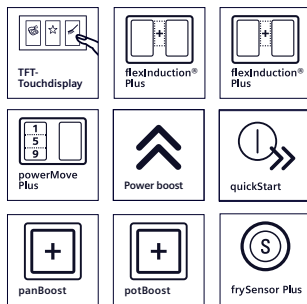
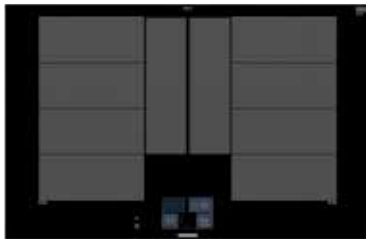


80cm freeInduction®
cooktop

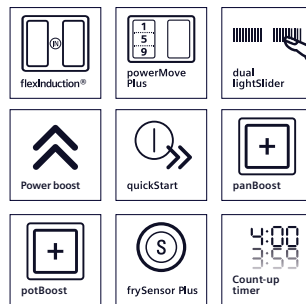


90cm flexInduction®
cooktop

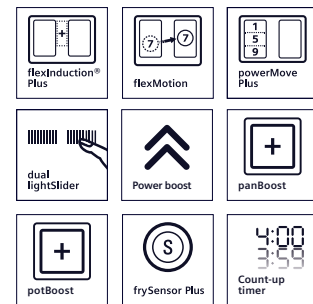
| Model | EZ877KZY1E | NEW | EX975LVC1E | |
|------------------|--|-----|--|--|
| Features | 1 Full surface 2750 cm² cooking zone <ul style="list-style-type: none"> Capacity for up to 5 pots/pans 17 Power settings with powerBoost TFT-Touchdisplay Plus Keep warm function | | 5 cooking zones including: <ul style="list-style-type: none"> 4 zones convertible to 2 x flexZones 1 triple circuit zone 17 power settings with powerBoost LED display with dual lightSlider controls | |
| Safety | Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off. | | Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off. | |
| Design | Black ceramic glass with faceted front, stainless steel side profiles | | Black ceramic glass with faceted front, stainless steel side profiles | |
| Dimensions (HxW) | 812 x 520 mm | | 912 x 520mm | |



80cm flexInduction® Plus cooktop



80cm flexInduction® cooktop

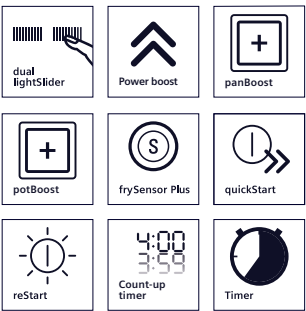


60cm flexInduction® Plus cooktop

| EX875KYW1E | EX875LEC1E | EX675LYC1E |
|---|---|--|
| <p>4 cooking zones convertible to:</p> <ul style="list-style-type: none"> 2 x flexZones and 2 x extended flexZones <p>17 power settings with powerBoost TFT-Touchdisplay and controls Automatic meals programs</p> | <p>4 cooking zones including:</p> <ul style="list-style-type: none"> 2 zones convertible to 1 x flexZone <p>1 double circuit zone 17 power settings with powerBoost LED display with dual lightSlider controls</p> | <p>4 cooking zones convertible to:</p> <ul style="list-style-type: none"> 2 x flexZones and 1 x extended flexZone <p>17 power settings with powerBoost LED display with dual lightSlider controls</p> |
| <p>Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off.</p> | <p>Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off.</p> | <p>Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off.</p> |
| <p>Black ceramic glass with faceted front, stainless steel side profiles</p> | <p>Black ceramic glass with faceted front, stainless steel side profiles</p> | <p>Black ceramic glass with faceted front, stainless steel side profiles</p> |
| 812 x 520mm | 812 x 520mm | 602 x 520mm |

Induction cooktops

iQ300 Induction cooktops



60cm induction cooktop

| | |
|------------------|--|
| Model | EH675LDC1E |
| Features | 3 cooking zones including 1 triple circuit zone 17 power settings with powerBoost LED display with dual lightSlider |
| Safety | Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off. |
| Design | Black ceramic glass with faceted front, stainless steel side profiles |
| Dimensions (HxW) | 602 x 520mm |



Accessories



HZ390250

Fry pan for induction/ceramic cooktops with frySensor Plus – large 28cm ø

For models

EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX67E, EX875LEC1E



HZ390042

4 piece induction cookware set consisting of 2 pots, 1 casserole and 1 fry pan

For models

EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX67E, EX875LEC1E



HZ390090

Wok for induction and ceramic cooktops – stainless steel – includes glass lid and draining grid

For models

EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX67E, EX875LEC1E

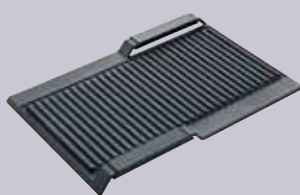


HZ390512

Large Teppanyaki plate for flexInduction®

For models

EZ877KZY1E, EX975LVC1E, EX675LYC1E, EX875KYW1E, EX875LX67E, EX875LEC1E



HZ390522

Griddle plate for flexInduction®

For models

EZ877KZY1E, EX975LVC1E, EX675LYC1E, EX875KYW1E, EX875LX67E, EX875LEC1E

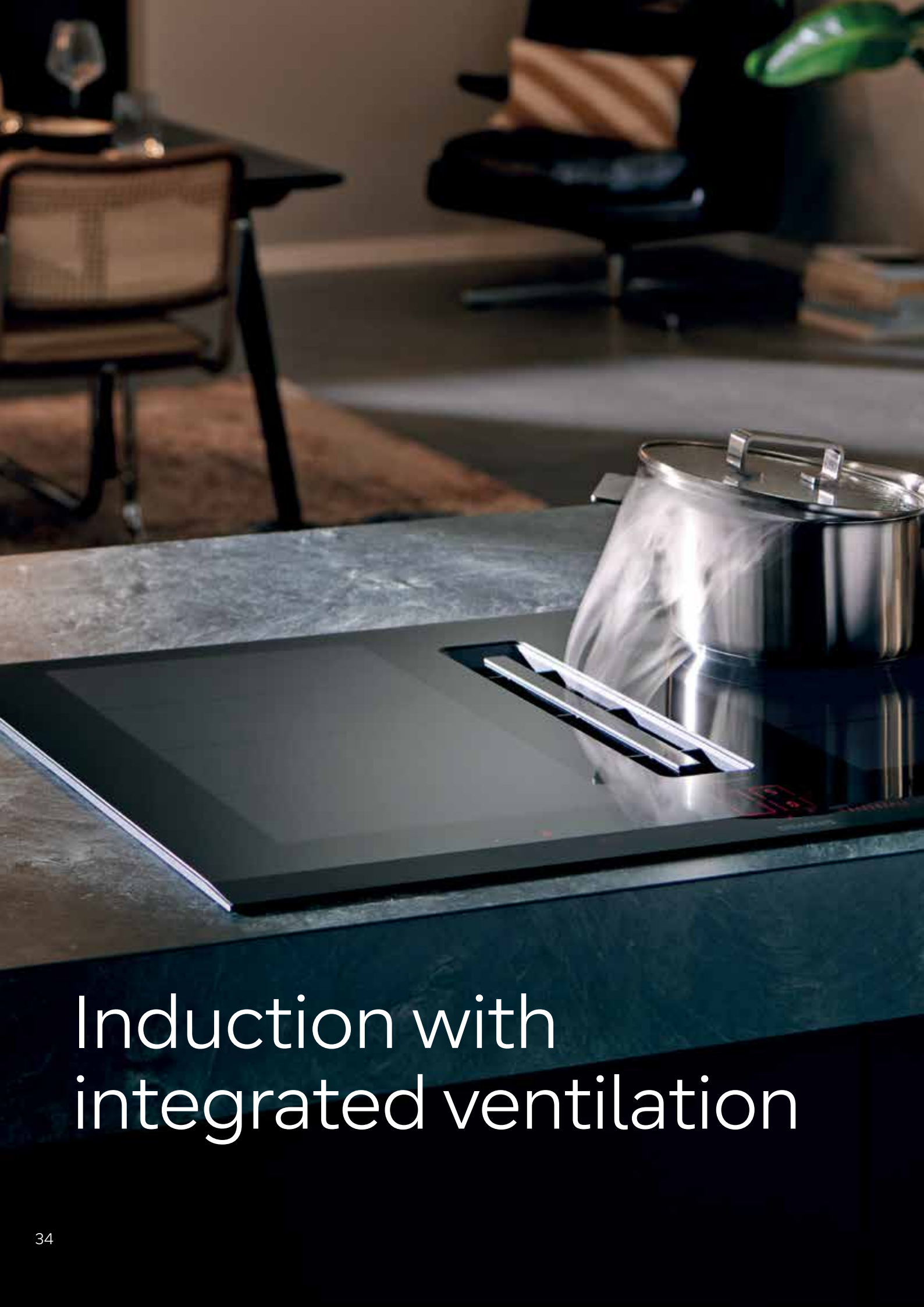


HZ394301

Connection rail for the combination of domino cooktops

For models

ER3A6AD70A



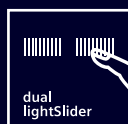
Induction with integrated ventilation

Enjoy more freedom in kitchen planning with the inductionAir system. This space-saving concept combines two extraordinary appliances: a flexInduction® cooktop and revolutionary integrated downdraft ventilation. The design of the inductionAir system reflects an understanding of the latest kitchen concepts: cooking surfaces and ventilation merge to remove the need for an overhead rangehood, whilst still maintaining space below for storage.



Flexible cooking zones for flexible cooking.

The Siemens inductionAir cooktop retains all the freedom and flexibility of a standard flexInduction® cooktop. The extended cooking surface can accommodate pans of any size, and even several pans placed anywhere on the surface at the same time. And, of course, flexInduction® has all the advantages of induction cooking; including boost settings, pan recognition, and a power output of up to 3.7kW.



Quick and easy controls.

With a 30-centimetre wide display that maximises ease-of-use, the Dual lightSlider responds to the lightest touch, and gives you more information about your cooking zones for instant oversight.



Have your pan ready in no time.

The new power level for quickly and safely heating pans, panBoost applies extreme heat to your pan for 30 seconds and then automatically resets the cooking zone to Level 9.



Boil water faster.

potBoost heats your pot of water by applying up to 50% higher heat for 10 minutes and then automatically resetting the cooking zone to Level 9.



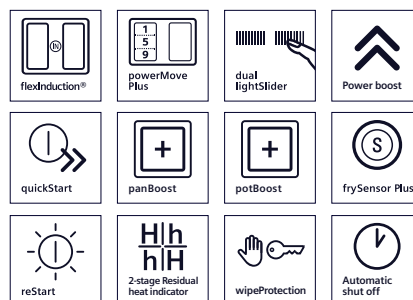
climateControl Sensor

No need to adjust or regulate the extraction power level. An intelligent sensor detects the level of steam and odours rising from the cooking and automatically adjusts the extraction power level for more effective and efficient extraction.

Induction cooktops

iQ700 Induction integrated ventilation cooktops

studioLine



 Home Connect

80cm inductionAir flexInduction® cooktop

| | |
|--|---|
| Model | EX875LX67E |
| Features | 4 cooking zones convertible to 2 x flexZones 17 power settings with powerBoost LED display with dual lightSlider controls Home Connect ready Child lock |
| Ventilation | 622m³/h* maximum extraction rate 17 power levels + 2 intensive settings with auto-reset 42 / 69dB (min / max) iQdrive brushless motor |
| Design | Black ceramic glass with faceted front, stainless steel side profiles |
| Appliance dimensions (WxD) | 812 x 520mm |
| Installation dimensions (HxWxD) | 223 x 750 x 490mm |

*Measured according to EN61591; suitable for ducted extraction or recirculation (accessory is respectively required).

Ducted or recirculated extraction?

The inductionAir cooktop is available in both ducted and recirculation extraction configurations.



In a **ducted extraction** configuration, a standard flat duct system discharges cooking steam and vapours through an opening in the wall in order to eliminate the cooking odours.



In a **recirculation configuration**, the cooking steam is additionally filtered through powerful and durable active carbon filters that eliminate odours and are comfortably and conveniently accessible from the top of the appliance. Because of their integration into the appliance itself, the recirculation filters don't need to be installed in less accessible areas like the flat duct system or behind the drawers in the base cabinet area – which further facilitates planning and expands the design options. Recirculation configurations are possible as ductless, partly ducted or fully ducted configurations in order to meet any design requirements or preferences.

A wide-range of installation accessory options allow for every market-standard configuration

The appliance is equipped with the accessories for the most common type of installation: recirculation unducted. For other types of installation, the following accessory kits can be ordered separately.



Included accessory kit

Recirculation Extraction

Ductless



Included 'Plug&Play' accessory for unducted recirculation extraction in an island bench or against an external wall. When planning a recirculated extraction scenario against an external wall, it is recommended to opt for a partly or fully ducted recirculation planning. This installation kit for ductless recirculation extraction inside the kitchen, such as an island bench setting, enables very convenient planning and quick installation.

Includes:

- 4 cleanAir odour filters with large scale surfaces for high-performance complex odour molecule capture (eg. Fish).
- A telescopic slider element with a self-gluing fixation frame to easily connect the appliance's air outlet with the cut-out in backpanel of the furniture.
- A sealing gasket to ensure air tightness which can be attached on the telescopic slider or a male flat duct.

To ensure adequate air flow, a vent in the kickplate greater than 400cm² should be made (return-flow aperture of $\geq 400\text{cm}^2$).

This configuration requires a vertical aperture of min. 25mm behind the backpanel of the furniture. For ideal ventilation performance 50mm is recommended.

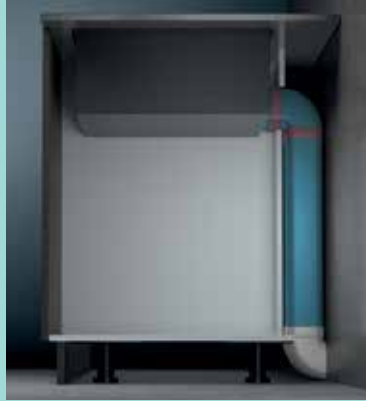
No additional duct elements required.

Optional accessory kits.

Ducted extraction

HZ9VDKE1

Fully ducted



Starter set of ducting elements for ducted exhaust extraction.

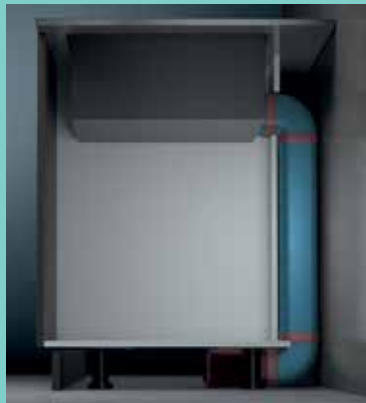
Includes:

- 4 high-performance, low-noise acoustic filters for significantly lower noise and strongly improved psycho-acoustics.
- Vertical 90° 'S' bow flat duct element (male). Suitable for worktop depths from 60cm.
- Connector sleeve (female) to combine male flat duct elements.
- Straight tube element (male, 500mm). Further ducting elements must be ordered additionally, according to the customized planning.

Recirculation extraction

HZ9VDKR0

Partially ducted



Set of ducting elements for partially ducted recirculation extraction. For partially ducted recirculation extraction against an external wall we recommend use of this basic kit.

Includes:

- 2x Vertical 90° 'L' bow flat duct element (male). Suitable for worktop depths from 70cm.
- 3x Connector sleeve (female) to combine male flat duct elements.
- Straight tube element (male, 500mm).
- Diffusor element that can be directly connected to the flat duct elements and that spreads the outflowing air in the plinth area for partially ducted recirculation configurations.

The elements enable installations in worktop heights up to 960mm. To ensure adequate air flow, a vent in the kickplate greater than 400cm² should be made (return-flow aperture of $\geq 400\text{cm}^2$).

Individual configuration

Flat-duct accessory elements can be ordered individually by calling the Siemens customer service team on **1300 167 425**, enabling customised planning. To view all available ducting elements, visit <https://www.siemens-home.bsh-group.com.au/customer-service/support/spareparts-accessories>

Gas cooktops



stepFlame: 9 steps of precise flame control.



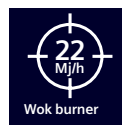
With the ground-breaking technology of stepFlame®, the first time you find the ideal setting for your dish is the last time you'll need to think about it. stepFlame® technology allows you to select from nine different flame levels to precisely adjust the flame height, giving you consistent and reliable results every time.



Flame level 9



Flame level 7



Powerful wok cooking.

Siemens gas cooktops now feature wok burners delivering up to 22MJ/h of power. For superior precision and flexibility, our wok burners offer dual control, which allows you to independently adjust the inner and outer flame rings from the same control dial.



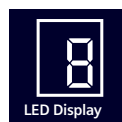
2-stage residual heat indicators.

After a pan is removed, residual heat will remain for a short period. The LED display will show 'H' when residual heat is suitable for finishing off cooking or keeping food warm. An 'h' indicates residual heat is insufficient to cook, but hot enough to indicate caution.



Safety first.

Siemens gas cooktops are equipped with a flame failure safety device which cuts off the gas supply to an individual burner should the flame be accidentally extinguished.



LED Display.

The black glass model features an LED display which clearly shows the selected flame level. Once switched off, the residual heat indicator is displayed instead.



Making cleaning simpler.

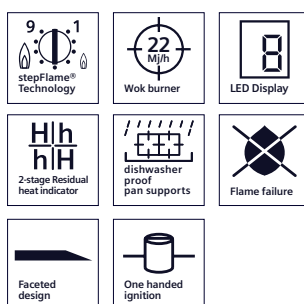
Save time on cleaning by placing your dishwasher-safe pan supports in the dishwasher, giving you more time for the things you enjoy.



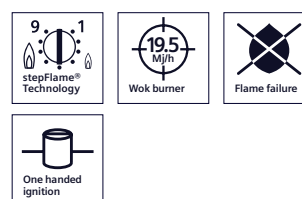
Flame level 3

Gas cooktops

stepFlame® gas cooktops

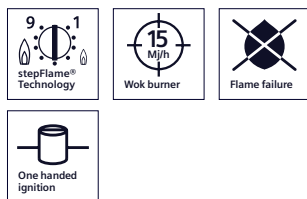


iQ700 90cm stepFlame®
gas cooktop



iQ500 90cm stepFlame®
gas cooktop

| Model | ER9A6SD70A | EC9A5SB90A |
|----------------------|---|---|
| Features | 5 burners: <ul style="list-style-type: none"> • 1 x 22MJ/h dual flame wok burner, • 1 x high-speed burner, • 2 x standard burners, • 1 x economy burner | 5 burners: <ul style="list-style-type: none"> • 1 x 19.5MJ/h dual flame wok burner, • 1 x high-speed burner, • 2 x standard burners, • 1 x economy burner |
| Design | Black ceramic glass with faceted front and rear, stainless steel side profiles Sword control knobs | Stainless steel Sword control knobs |
| Supplied accessories | Wok ring support Espresso cross support LPG conversion kit | Wok ring support Espresso cross support LPG conversion kit |
| Dimensions (HxW) | 912 x 520mm | 912 x 520mm |



iQ500 60cm stepFlame®
gas cooktop



iQ700 30cm wok stepFlame®
gas cooktop

| EC6A51B90A | ER3A6AD70A |
|---|--|
| 4 burners: <ul style="list-style-type: none"> • 1 x 15MJ/h wok burner, • 1 x high-speed burner, • 1 x standard burner, • 1 x economy burner | 1 x 22MJ/h dual flame wok burner |
| Stainless steel Sword control knobs | Black ceramic glass with faceted front, stainless steel side profiles Sword control knob |
| Wok ring support Espresso cross support LPG conversion kit | Wok ring support Espresso cross support LPG conversion kit |
| 582 x 520mm | 302 x 520mm |



SIEMENS

2.

Rangehoods

*overseas model shown

Eliminate grease, steam and odours effortlessly and quietly.



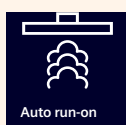
Powerful, efficient and quiet: iQdrive brushless motor.

Driving our rangehoods is the iQdrive: a high-performance magnetic motor that is the most economical, durable and fastest ever built by Siemens. The brushless mechanism enables it to remain cool – eliminating energy loss and faults typically caused by frictional heat – and also makes it remarkably quiet.



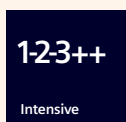
Let the rangehood decide.

No need to adjust or regulate power levels. An intelligent sensor automatically adjusts the rangehood power level to suit the steam and odour levels for more effective and efficient extraction.



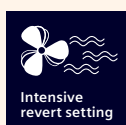
Auto run-on facility.

To ensure your cooking space is returned to its optimum environment, the automatic run-on facility works for an additional ten minutes to deal with any lingering cooking odours before switching itself off.



Three speeds. Then there's intensive.

All Siemens models feature three speed settings, with the addition of one to two intensive settings – perfect for high-extraction cooking such as stir-fries and BBQ Grill cooking.



Automatically reverts back.

Since the intensive setting is only required for a short time, the rangehood will automatically revert to a lower speed setting after a few minutes.



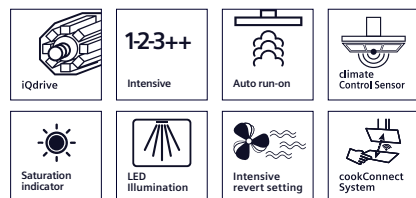
cookConnect System.

The cookConnect function allows the cooktop and rangehood to communicate with one another and act as one unit. Various functions of your Siemens rangehood can be operated directly via the cooktop.*

*cookConnect is compatible with the EX875KYW1E cooktop.

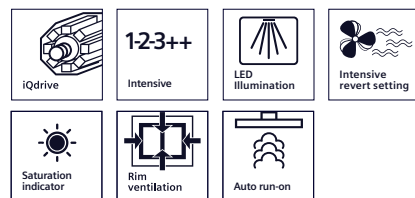
Rangehoods

Canopy
rangehood



90cm wall-mounted
canopy rangehood

Integrated
rangehoods



86cm integrated rangehood

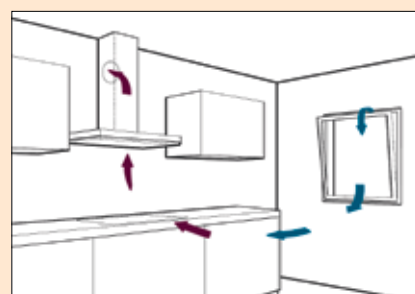
| Model | LC91BUV50A | LB89586AU |
|--------------------|--|--|
| Features | 964m³/h maximum extraction rate 3 power levels + 2 intensive settings with auto-reset 3 x 3W LED softLights with dimmer Touch control Dishwasher safe filters 45 / 73dB (min / intensive) | 800m³/h maximum extraction rate 3 power levels + intensive setting with auto-reset 2 x 1W LED illumination with dimmer Push button controls Dishwasher safe filters 41 / 70dB (min / intensive) |
| Dimensions (HxWxD) | 614-954 x 898 x 500mm (ducted) 614-1064 x 898 x 500mm (recirculated) | 418 x 860 x 282mm (ducted / recirculated) 418 x 836 x 264mm (built-in) |

How to choose a rangehood.



**Choosing a rangehood:
The power to perform.**

Your chosen rangehood must be powerful enough to effectively remove moisture and cooking odours from your kitchen. It is recommended that air be extracted (or exchanged) in a room - depending on your cooking - a minimum of 6 times per hour, and a maximum of 12 times per hour.



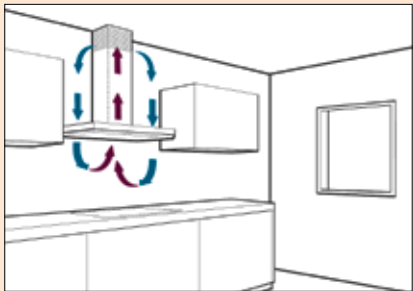


52cm integrated rangehood

| |
|---|
| LB78574AU |
| 610m ³ /h maximum extraction rate 3 power levels + intensive setting with auto-reset 2 x 1W LED illumination Push button controls Dishwasher safe filters 50 / 70dB (min / intensive) |
| 418 x 520 x 300mm (ducted / recirculated) 418 x 496 x 264mm (built-in) |

Ducted extraction.

Ducting out is the most effective method of extraction if the rangehood can be sited on an outside wall, or an outside wall can be reached via ducting. Our extractors are standardised to facilitate a 150mm diameter outlet for maximum performance, although smaller ducting can be used if required. Please see our installation guide for further advice on best-practice installation.



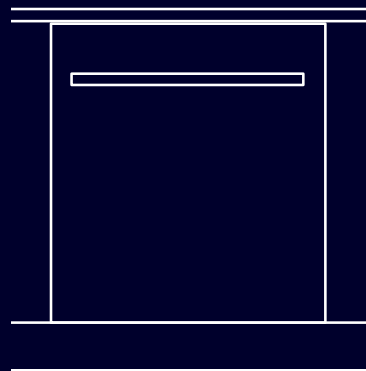
Recirculation kit.

Odours are extracted and filtered, then purified air is returned to the room. The Siemens cleanAir module comprises a carbon filter and all components needed to ensure that odour free air is returned into the kitchen. To maintain performance, the carbon filter should be replaced on a regular basis. A recirculation kit needs to be purchased as a separate accessory.

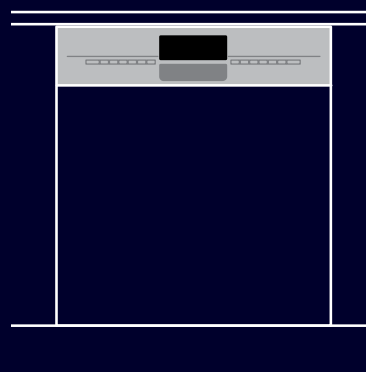


Dishwashers

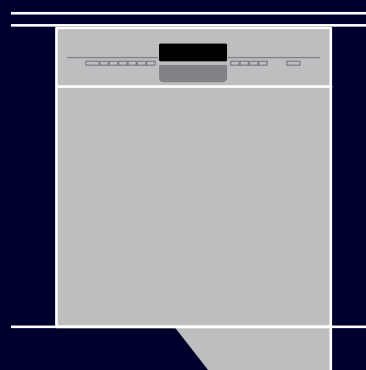
The latest generation of Siemens dishwashers offer state-of-the-art technology in drying, efficiency, silence and flexibility. Finished with design lines to perfectly match your Siemens cooking suite, they come in three build types to suit your unique kitchen style.

**Fully integrated**

Completely concealed behind your cabinetry of choice, the controls are revealed when you open the dishwasher door.

**Semi-integrated**

For the best of both worlds, the top display fascia is presented, while your bespoke cabinetry conceals the body.

**Built-under**

Designed for installation under a benchtop, and height adjustable with optional use of the included stainless steel kick panel.

Control your dishwasher via the Home Connect App.



All of our dishwashers are now Wi-Fi enabled, so you can manage your appliance using the Home Connect app on your smart device.



Remote Control: Operate your dishwasher from your smart device.

Start the dishwasher remotely when away from home, check the washing time or even receive push notifications for machine maintenance on your smart device.

Easy Start: Suggestive programs.

Take the guess work out of washing the dishes. Just ask Easy Start in your Home Connect app, and it will recommend the best program for your dishes. All you need to do is open the Home Connect app, determine the degree of soiling, and select the type and quantity of the dishes or cutlery that need cleaning. Choosing the right program and getting perfect results, cycle after cycle, has never been so easy.

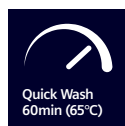
When time is of the essence.



Perfect results, 50% faster.

Ever needed your dishes cleaned quickly, forgotten to put the dishwasher on in the morning, or simply needed clean plates before your guests arrive? varioSpeed is the perfect time saver, giving you the flexibility to speed up your wash so you can spend time on more important things.

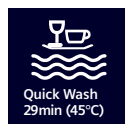
Ideal when you need your cutlery and plates in a hurry – just press the varioSpeed button in conjunction with your desired program* to save up to 50% of wash time without any compromise on results. With varioSpeed you can also decide to reduce the remaining wash time after the cycle has already started.



Wash and dry in 60 minutes.

60 minute complete wash and dry cycle at 65°C, for dishes of variously soiled levels. Fast dishwashing results for today's fast paced lifestyle.

*With the exception of Quick Wash 29min (45°C) and Quick Wash 60min (65°C) programs.



Clean dishes in under half an hour.

The ideal program when you have lightly soiled dishes, the Quick 45°C program cleans in a dazzling 29 minutes*.

* With use of rinse aid.

Maximum flexibility.



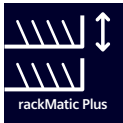
The Extra Space 3rd Rack: 25% more space.

The Extra Space 3rd Rack basket is an additional basket for extra space, perfect for odd spaced items such as mixer attachments, cups and utensils.



varioDrawer: More than a cutlery drawer.

Adding a third shelf for cutlery, varioDrawer removes the need for a cutlery basket, creating more space in the bottom basket. varioDrawer contains uniquely designed v-shape and drop-down sides that accommodate cutlery, as well as ladles, salad servers and small delicate items like espresso cups - providing greater flexibility when configuring the dishwasher load.



rackMatic Plus: Create more room above, or below.

rackMatic Plus allows you to effortlessly adjust the height of the top basket through three different levels to provide you with ultimate loading flexibility. You gain 2.5cm of height each time it is raised through its three stages. It can even be raised and lowered when it is fully loaded and angled to accommodate large plates and tall glassware. This provides you with greater flexibility when loading larger items into the dishwasher.

Convenient extras.



Your dishes in the best light.

Creating a cool and clean ambience, emotionLight bathes your sparkling clean glassware in cool blue illumination when you open the door, and switches off again when you close it. The LED lights will last the lifetime of your dishwasher.



Coloured touchpoint guidance.

For fast and flexible loading at first glance, handy coloured touchpoints highlight adjustable elements across all levels in the dishwasher.



Fully integrated, fully informed.

With our dishwashers being so quiet, it can be hard to tell if they are on or off. To avoid opening the door mid-cycle, the innovative timeLight smartly projects the wash status onto the floor. Usable on any floor surface of any colour, you'll only need a quick glance to know where the wash cycle is at.

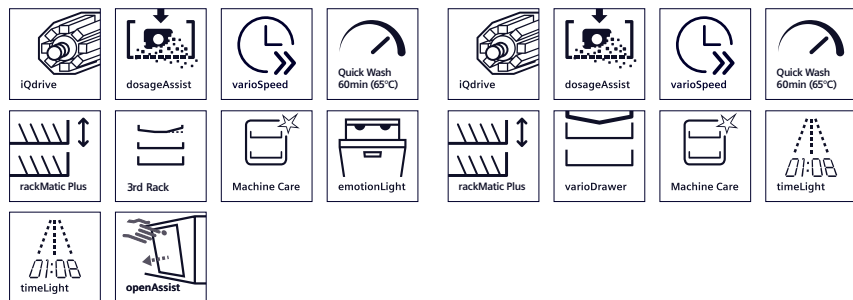


Safe and clean.

Thanks to the new glassZone, you can now put even your most valuable glasses in the dishwasher with peace of mind. Six integrated nozzles ensure continuous but gentle water supply and thus enable thorough cleaning without damaging sensitive materials. In addition, integrated soft anti-slip elements give secure hold, protect against mechanical stress and prevent damages of glass rims.

Dishwashers

Fully integrated



iQ700 Fully Integrated
tallTub Dishwasher



iQ500 Fully Integrated
Dishwasher

| Model | SX87HX01DA | SN65HX01CA |
|----------------------|--|--|
| Features | 14 Place Setting Capacity 4 Star Energy Rating 5 Star Water Rating (WELS D02596) 8 Wash Programs 6 Options Extra Quiet 42dB | 15 Place Setting Capacity 4 Star Energy Rating 5.5 Star Water Rating (WELS D02604) 8 Wash Programs 5 Options Extra Quiet 44dB |
| Supplied accessories | Cutlery basket | Cutlery basket |
| Dimensions (HxWxD) | 865-925 x 598 x 550 (tallTub) | 815-875 x 598 x 550mm |

Semi-integrated

iQ700 Semi-integrated
tallTub DishwasheriQ500 Semi-integrated
Dishwasher

Built-under

iQ500 Built-under
Dishwasher**SX57HS01DA**

14 Place Setting Capacity
4 Star Energy Rating
5 Star Water Rating (WELS D02595)
8 Wash Programs
6 Options
Extra Quiet 42dB

Cutlery basket

865-925 x 598 x 573mm (tallTub)

SN55HS01CA

15 Place Setting Capacity
4 Star Energy Rating
5.5 Star Water Rating (WELS D02603)
8 Wash Programs
5 Options
Extra Quiet 44dB

Cutlery basket

815-875 x 598 x 573mm

SN45HS01CA

15 Place Setting Capacity
4 Star Energy Rating
5.5 Star Water Rating (WELS D02602)
8 Wash Programs
5 Options
Extra Quiet 44dB

Cutlery basket

815-875 x 598 x 573mm



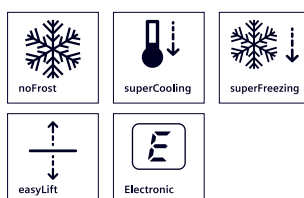


Cooling

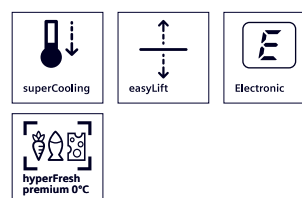
Behind the high-quality Siemens built-in refrigeration solutions, there is a premium concept in a form you've never seen before. With everything from innovative cooling technology and intelligent design solutions, the Siemens range is the perfect melding of performance, luxury and energy efficiency.

Cooling

Built-in cooling



Built-in fridge freezer



Built-in single door fridge

| Model | KI86NAD30A | KI81RAD30A | |
|----------------------|--|---|--|
| Features | 273 litre gross volume 189 litre gross volume – fridge 84 litre gross volume – freezer 3 Star Energy Rating Frost-free cooling superFreezing & superCooling LED lighting easyLift door bins Electronic controls Acoustic open door warning system | 321 litre gross volume 3 Star Energy Rating hyperFresh premium helps food stay fresh for three times as long superCooling LED Lighting system easyLift door bins Electronic controls Acoustic open door warning system | |
| Supplied accessories | 2 x cold packs 2 x egg trays 1 x ice cube tray | 2 x egg trays | |
| Dimensions (HxWxD) | 1772 x 558 x 545mm | 1772 x 558 x 545mm | |



Built-in single door freezer

| |
|--|
| GI81NAC30A |
| 235 litre gross volume 3 Star Energy Rating Frost-free cooling superFreezing LED Lighting system Electronic controls Acoustic open door warning system bigBox offers plenty of space to store and stack large frozen items |
| 2 x cold packs 1 x ice cube tray |
| 1772 x 558 x 545mm |

Ovens

| Model | | HN978GQB1B | HS958GDD1S | HS958GCB1 | HR976GMB1A |
|--------------------------------|--------------------------------------|--|--|--|---|
| Type | | iQ700 StudioLine 60cm oven with pulseSteam & microwave | iQ700 StudioLine 60cm oven with fullSteam & pulseSteam | iQ700 StudioLine 60cm oven with fullSteam & pulseSteam | iQ700 StudioLine 60cm oven with pulseSteam |
| Dimensions | Appliance dimensions (HxWxD) | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm |
| | Built-in dimensions (HxWxD) | 585-595 x 560-568 x 550mm | 585-595 x 560-568 x 550mm | 585-595 x 560-568 x 550mm | 585-595 x 560-568 x 550mm |
| | Cavity dimensions (HxWxD) | 357.0 x 480 x 392mm | 355 x 480 x 415mm | 355 x 480 x 415mm | 357 x 480 x 415mm |
| Capacity (litres) | Volume (usable litres) | 67 litres | 71 litres | 71 litres | 71 litres |
| | Water Tank (litres) | 1 litre | Plumbed water connection | 1 litre | 1 litre |
| Heating methods | Number of heating functions | 27 | 24 | 23 | 20 |
| | 4D hotAir | ■ | ■ | ■ | ■ |
| | Top/bottom heating | ■ | ■ | ■ | ■ |
| | hotAir grilling | ■ | ■ | ■ | ■ |
| | Full width grill | ■ | ■ | ■ | ■ |
| | Half width grill | ■ | ■ | ■ | ■ |
| | Pizza setting | ■ | ■ | ■ | ■ |
| | coolStart (deep-frozen food special) | ■ | ■ | ■ | ■ |
| | Bottom heating | ■ | ■ | ■ | ■ |
| | Intensive heat | ■ | ■ | ■ | ■ |
| | Low temperature cooking | ■ | ■ | ■ | ■ |
| | Plate warming setting | ■ | ■ | ■ | ■ |
| | Drying | ■ | ■ | ■ | ■ |
| | Keep Warm | ■ | ■ | ■ | ■ |
| | hotAir gentle | ■ | ■ | ■ | ■ |
| | Conventional heat gentle | ■ | ■ | ■ | ■ |
| | 3D hotAir | ■ | ■ | ■ | ■ |
| | Circulating air | ■ | ■ | ■ | ■ |
| | AirFry | ■ | ■ | ■ | ■ |
| Heating methods with microwave | 4D hotAir + microwave | ■ | ■ | ■ | ■ |
| | Top/bottom heating + microwave | ■ | ■ | ■ | ■ |
| | hotAir grilling + microwave | ■ | ■ | ■ | ■ |
| | Full width grill + microwave | ■ | ■ | ■ | ■ |
| | Half width grill + microwave | ■ | ■ | ■ | ■ |
| | Pure microwave | ■ | ■ | ■ | ■ |
| | Circulating air + microwave | ■ | ■ | ■ | ■ |
| Heating methods with steam | 4D hotAir + steam | ■ | ■ | ■ | ■ |
| | Top/bottom heating + steam | ■ | ■ | ■ | ■ |
| | Hot air grilling + steam | ■ | ■ | ■ | ■ |
| | Warming + steam (rejuvenation) | ■ | ■ | ■ | ■ |
| | Reheating | ■ | ■ | ■ | ■ |
| | Dough Proving | ■ | ■ | ■ | ■ |
| | fullSteam | ■ | ■ | ■ | ■ |
| | Sous-vide cooking | ■ | ■ | ■ | ■ |
| | Defrost | ■ | ■ | ■ | ■ |
| Convenience features | Rapid heating | ■ | ■ | ■ | ■ |
| Sensor technology | bakingSensor Plus | ■ | ■ | ■ | ■ |
| | roastingSensor Plus | ■ | ■ | ■ | ■ |
| | roastingSensor (single pt.) | ■ | ■ | ■ | ■ |
| | cookControl Pro | ■ | ■ | ■ | ■ |
| Design elements | softMove door | ■ | ■ | ■ | ■ |
| | Display | 160x70mm Full colour TFT-Touchdisplay Pro | 160x70mm Full colour TFT-Touchdisplay Pro | 160x70mm Full colour TFT-Touchdisplay Pro | 96x42mm Full colour TFT-Touchdisplay Plus |
| | Interior illumination | Dual LED lighting | LED lighting | LED lighting | LED lighting |
| | Telescopic Rails | 1 level telescopic shelf (pyrolytic proof) | 1 set level independent Clip-on-rails (full extension) | 1 set level independent Clip-on-rails (full extension) | 1 set level independent Clip-on-rails (pyrolytic proof, full extension) |
| | No. shelf positions | 5 | 5 | 5 | 5 |
| | Removable door | ■ | ■ | ■ | ■ |
| | Exterior surface | Black glass | Black glass | Black glass | Black glass |
| | Interior surface | Enamel anthracite | Enamel anthracite | Enamel anthracite | Enamel anthracite |
| | studioLine Glass handle | ■ | ■ | ■ | ■ |
| | | | | | |

For all technical diagrams refer to [siemens-home.bsh-group.com.au](https://www.siemens-home.bsh-group.com.au)

| HM976GMB1B | HB976GMB1A | HB974G2B1A | CS958GCB1 | CM976GMB1B | CM924G1B1B |
|--|---|---|--|---|---|
| iQ700 StudioLine 60cm oven with microwave | iQ700 StudioLine 60cm oven | iQ700 StudioLine 60cm oven | iQ700 StudioLine 45cm oven with fullSteam & pulseSteam | iQ700 StudioLine 45cm oven with microwave | iQ700 StudioLine 45cm oven with microwave |
| 595 mm x 594 mm x 548 mm | 595mm x 594mm x 548mm | 595mm x 594mm x 548mm | 455mm x 594mm x 548mm | 455mm x 594mm x 548mm | 455mm x 594mm x 548mm |
| 585-595 x 560-568 x 550mm | 585-595 x 560-568 x 550mm | 585-595 x 560-568 x 550mm | 450-455 x 560-568 x 550mm | 450-455 x 560-568 x 550mm | 450-455 x 560-568 x 550mm |
| 357 x 480 x 392mm | 357 x 480 x 415mm | 357 x 480 x 415mm | 235 x 480 x 415mm | 237 x 480 x 392mm | 237 x 480 x 392mm |
| 67 litres | 71 litres | 71 litres | 47 litres | 45 litres | 45 litres |
| 19 | 14 | 14 | 23 | 19 | 15 |
| ■ | ■ | | ■ | ■ | |
| ■ | ■ | ■ | ■ | ■ | ■ |
| ■ | ■ | ■ | ■ | ■ | ■ |
| ■ | ■ | ■ | ■ | ■ | ■ |
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| ■ | ■ | ■ | ■ | ■ | ■ |
| 96x42mm Full colour TFT-Touchdisplay Plus LED lighting | 96x42mm Full colour TFT-Touchdisplay Plus Halogen lighting | 90x30mm Full colour TFT-Touchdisplay Halogen lighting | 160x70mm Full colour TFT-Touchdisplay Pro LED lighting | 96x42mm Full colour TFT-Touchdisplay Plus LED lighting | 90x30mm Full colour TFT-Touchdisplay LED lighting |
| 1 level telescopic shelf (pyrolytic proof) | 1 set level independent Clip-on-rails (pyrolytic proof, full extension) | | 1 set level independent Clip-on-rails (full extension) | 1 set level independent Clip-on-rails (pyrolytic proof, full extension) | |
| 5 | 5 | 5 | 3 | 3 | 3 |
| ■ | ■ | ■ | ■ | ■ | ■ |
| Black glass | Black glass | Black glass | Black glass | Black glass | Black glass |
| Enamel anthracite | Enamel anthracite | Enamel anthracite | Enamel anthracite | Enamel anthracite | Enamel anthracite |
| ■ | ■ | ■ | ■ | ■ | ■ |



Ovens continued

| Model | | HN978GQB1B | HS958GDD1S | HS958GCB1 | HR976GMB1A |
|------------------------|--|--|--|--|--|
| Type | | iQ700 StudioLine 60cm oven with pulseSteam & microwave | iQ700 StudioLine 60cm oven with fullSteam & pulseSteam | iQ700 StudioLine 60cm oven with fullSteam & pulseSteam | iQ700 StudioLine 60cm oven with pulseSteam |
| User guidance | Actual temperature display | ■ | ■ | ■ | ■ |
| | Water tank indicator | ■ | ■ | ■ | ■ |
| | Language options | 23 | 23 | 23 | 23 |
| Cleaning | activeClean® | ■ | | | ■ |
| | activeClean® rails | ■ | | | ■ |
| | ecoClean® self-cleaning function | | ■ | ■ | |
| | humidClean Plus | ■ | ■ | ■ | ■ |
| | Drying function | ■ | ■ | ■ | |
| | Descaling | ■ | ■ | ■ | ■ |
| Safety | Door | Quadruple glazed door with heat reflective glass | Triple glazed door with heat reflective glass | Triple glazed door with heat reflective glass | Quadruple glazed door with heat reflective glass |
| | Automatic door lock during pyrolytic | ■ | | | ■ |
| | Child lock | ■ | ■ | ■ | ■ |
| | Automatic safety switch-off function | ■ | ■ | ■ | ■ |
| | Door contact switch | ■ | ■ | ■ | ■ |
| | Maximum door temperature | 30°C | 40°C | 40°C | 30°C |
| Technical requirements | Temperature range | 30°C - 300°C | 30°C - 250°C | 30°C - 250°C | 30°C - 300°C |
| | Total connected load | 3.6 kW | 3.6kW | 3.6kW | 3.6kW |
| | Power requirements | 220-240V | 220-240V | 220-240V | 220-240V |
| Supplied accessories | combination grid | ■ (x2) | | | ■ (x2) |
| | 1 x universal pan | ■ | ■ | ■ | ■ |
| | 1 x enamel baking tray | | ■ | ■ | |
| | 1 x grid | | ■ | ■ | |
| | 1 x sponge | | ■ | ■ | |
| | 1 x steam container, punched, size XL | | ■ | ■ | |
| | 1 x steam container, punched, size M | | ■ | ■ | |
| | 1 x steam container, unpunched, size M | | ■ | ■ | |
| | 1 x Air-Fry grid | | | | ■ |
| Optional accessories | | Refer to page 20 | Refer to page 20 | Refer to page 20 | Refer to page 20 |

For all technical diagrams refer to [siemens-home.bsh-group.com.au](https://www.siemens-home.bsh-group.com.au)

| HM976GMB1B | HB976GMB1A | HB974G2B1A | CS958GCB1 | CM976GMB1B | CM924G1B1B |
|--|--|--|--|--|---|
| iQ700 StudioLine 60cm oven with microwave | iQ700 StudioLine 60cm oven | iQ700 StudioLine 60cm oven | iQ700 StudioLine 45cm oven with fullSteam & pulseSteam | iQ700 StudioLine 45cm oven with microwave | iQ700 StudioLine 45cm oven with microwave |
| ■ | ■ | ■ | ■ | ■ | ■ |
| 23 | 23 | 23 | 23 | 23 | 23 |
| ■ | ■ | ■ | | ■ | |
| ■ | ■ | | | ■ | |
| | | | ■ | | |
| ■ | ■ | ■ | ■ | ■ | ■ |
| | | | | | |
| Quadruple glazed door with heat reflective glass | Quadruple glazed door with heat reflective glass | Quadruple glazed door with heat reflective glass | Triple glazed door with heat reflective glass | Quadruple glazed door with heat reflective glass | Triple glazed door with heat reflective glass |
| ■ | ■ | ■ | | ■ | |
| ■ | ■ | ■ | ■ | ■ | ■ |
| ■ | ■ | ■ | ■ | ■ | ■ |
| ■ | ■ | ■ | ■ | ■ | ■ |
| 30°C | 30°C | 30°C | 30°C | 40°C | 40°C |
| 30°C - 300°C | 30°C - 300°C | 30°C - 300°C | 30°C - 250°C | 30°C - 300°C | 30°C - 230°C |
| 3.6kW | 3.6kW | 3.6kW | 3.3kW | 3.6kW | 3.6kW |
| 220-240V | 220-240V | 220-240V | 220-240V | 220-240V | 220-240V |
| ■ (x2) | ■ (x2) | ■ (x2) | | ■ (x1) | ■ (x1) |
| ■ | ■ | ■ | ■ | ■ | ■ |
| | | | ■ | | |
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| | | | ■ | | |
| | | | ■ | | |
| | | | | | |
| Refer to page 20 | Refer to page 20 | Refer to page 20 | Refer to page 20 | Refer to page 20 | Refer to page 20 |

Coffee machine

| | | |
|--------------------------------|--|-----------------------------------|
| Model | CT918L1B0 | |
| Type | iQ700 studioLine built-in coffee machine | |
| Dimensions | Appliance dimensions (HxWxD) | 455 x 594 x 385mm |
| | Built-in dimensions (HxWxD) | 449 x 558 x 376mm |
| Design elements | Exterior surfaces | Black glass, dark stainless steel |
| Functions | aromaSelect - 3 aroma profiles | ■ |
| | aromaDouble Shot: extra-strong coffee with less bitterness thanks to two grinding and brewing processes | ■ |
| | Adjustable milk ratio | ■ |
| | Intelligent strength adjustment | ■ |
| Comfort and convenience | TFT-Touchdisplay Pro with interactive menu | ■ |
| | myCoffee: save 30 favourite beverages with individual names and adjustable mixing ratio of milk and espresso | ■ |
| | Automatic milk amount detection for included container | ■ |
| | Height-adjustable coffee outlet and milk-frother | ■ |
| | oneTouch DoubleCup: prepare two cups simultaneously for all coffee and milk specialities | ■ |
| | Removable water tank for easy refilling | ■ |
| | Coffee pot function | ■ |
| | silentCeram Drive: quiet premium grinder made from non-wearing ceramic | ■ |
| Performance | Non-coffee preparations available | Warm milk; milk foam; hot water |
| | Reduced heat-up time: fastest first cup | ■ |
| | Water pump pressure | 19 bars |
| | Removable brewing unit: easy and hygienic cleaning under running water | ■ |
| Cleaning | autoMilk Clean: fully-automatic steam cleaning of the milk system after every beverage | ■ |
| | Milk frother removable and dishwasher-proof | ■ |
| | Drip tray and coffee grounds container removable and dishwasher proof | ■ |
| | calc'nClean: automatic cleaning and descaling program | ■ |
| | Water filter change, descaling, and cleaning reminder | ■ |
| | | |
| Capacities | Water tank volume | 2.4 litre |
| | Bean container | 500g |
| | Milk container | 0.7 litre |
| Safety | Child safety lock | ■ |
| Technical requirements | Electrical connection rating | 1500W |
| | Current | 10A |
| | Voltage | 220-240V / 50-60Hz |
| Supplied accessories | Insulated milk container with freshLock lid, connection hose and pipe | 1 |
| | Water hardness test strip | 1 |
| | Assembly screws | ■ |
| | Welcome box | 1 |

For all technical diagrams refer to siemens-home.bsh-group.com.au

Warming drawer

| | | | |
|--------------------------------|------------------------------|--|---|
| Model | | BI910C1B1 | BI710D1B1B |
| Type | | iQ700 StudioLine 14cm multifunction warming drawer | iQ700 29cm multifunction warming drawer |
| Dimensions | Appliance dimensions (HxWxD) | 140 x 594 x 548mm | 290 x 594 x 518mm |
| | Built-in dimensions (HxWxD) | 140 x 560 - 568 x 550mm | 290 x 560 - 568 x 550mm |
| Heating Functions | Heat levels | 4 levels | 4 levels |
| | Temperature control | ■ 30°C - 80°C | ■ 30°C - 80°C |
| | Suitable for | Slow cooking | Slow cooking |
| | | Proving yeast dough | Proving yeast dough |
| | | Defrosting | Defrosting |
| | | Keeping food warm | Keeping food warm |
| | | Pre-warming cups, plates and ovenware | Pre-warming cups, plates and ovenware |
| Comfort and convenience | Telescopic drawer | Push/Pull Telescopic Drawer | Push/Pull Telescopic Drawer |
| | Capacity | 20 litres | 52 litres |
| Home Connect | | ■ | ■ |
| Design elements | | Exterior surface | Black Glass |
| Safety | | coolTouch front | ■ |
| Technical requirements | Max. weight load | 25kg | 25kg |
| | Total connected load | 0.82KW | 0.82KW |
| | Power requirements | 220-240V | 220-240V |

For all technical diagrams refer to siemens-home.bsh-group.com.au



Induction cooktops

| Model Type | | EZ877KZY1E | EX975LVC1E | EX875KYW1E |
|---------------------------------------|--|--|--|---|
| | | 80cm freeInduction® cooktop | 90cm flexInduction® cooktop | 80cm flexInduction® Cooktop |
| Dimensions | Appliance dimensions (WxD) | 812 x 520 mm | 912 x 520mm | 812 x 520mm |
| | Built-in dimensions (HxWxD) | 61 x 750-780 x 490-500 mm | 51 x 880 x 490-500mm | 51 x 750-780 x 490-500mm |
| Design elements | | Black ceramic glass, black side profiles | Black ceramic glass with faceted front, stainless steel side profiles | Black ceramic glass with faceted front, stainless steel side profiles |
| Cooking zone configuration and (size) | Total cooking zones | 1 full surface cooking zone (surface: 2750cm²) for up to 5 positions simultaneously. Maximum load 7.2kW(33 amps) | 5 cooking zones: 4 x zones convertible to 2 x flexZones, 1 x triple circuit zone | 4 cooking zones: convertible to 2 x flexZones + 2 x extended flexZones |
| | Front left | | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) |
| | Rear left | | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) |
| | Combined flexZone left | | Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 230mm) | Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 230mm) |
| | Middle | | Triple circuit zone: 2.2kW, 2.6kW, 3.3kW / 3.4kW, 3.6kW, 3.7kW with powerBoost (210 / 260 / 320mm) | |
| | Combined flexZone middle | | | 2 auxiliary zones adapt the left or right cooking zones to different cookware and pots up to 300mm diameter |
| | Front right | | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) |
| | Rear right | | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 230mm) |
| | Combined flexZone right | | Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 230mm) | Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 230mm) |
| | | | | |
| Performance | Power settings | 17 | 17 | 17 |
| | powerBoost | ■ (for all zones) | | |
| | potBoost | | ■ (for all zones) | ■ (for all zones) |
| | panBoost | ■ | ■ | ■ |
| | flexInduction Plus | | | |
| | flexInduction | | ■ | ■ |
| | powerMove Plus | | ■ | ■ |
| | powerMove Pro | ■ | | |
| | frySensor Plus (5 temperature settings) | | ■ | ■ |
| | cookingSensor Plus | ■ | | ■ (ready) |
| Comfort and convenience | Automatic pan recognition sensor | ■ | ■ | ■ |
| | TFT touch screen control | ■ | | ■ |
| | Dual lightSlider control | | ■ | |
| | Display | 6.2" TFT touch display plus | LED | 5" Colour TFT |
| | cookConnect | ■ | | ■ |
| | Meals (automatic programs) | | | ■ |
| | quickStart | ■ | ■ | ■ |
| | reStart | ■ | ■ | ■ |
| | Timer with switch-off function for all zones | ■ | ■ | ■ |
| | Count up timer | ■ | ■ | ■ |
| Safety | wipeProtection | | ■ | ■ |
| | Keep warm function | ■ | ■ | ■ |
| | Automatic safety switch off | | ■ | ■ |
| | 2 stage residual heat indicator | ■ | ■ | ■ |
| | Child lock | ■ | ■ | ■ |
| | powerManagement function | ■ | ■ | ■ |
| | Energy consumption display | | ■ | ■ |
| | Buzzer | | ■ | ■ |
| | | | | |
| | | | | |
| Technical requirements | Total connected load | 7.4 KW | 11.1kW (49 amps) | 7.4kW (33 amps) |
| | Power requirements | 220-240 V/60-50 Hz | 220-240V / 50-60Hz | 220-240V / 50-60Hz |
| | Minimum worktop thickness | 16mm | 30mm | 30mm |
| Optional accessories | | Refer to page 33 | Refer to page 33 | Refer to page 33 |

For all technical diagrams refer to siemens-home.bsh-group.com.au

| EX875LEC1E | EX675LYC1E | EH675LDC1E |
|--|---|--|
| 80cm flexInduction® Cooktop | 60cm flexInduction® cooktop | 60cm frySensor Plus induction cooktop |
| 812 x 520mm | 602 x 520mm | 602 x 520mm |
| 51 x 750-780 x 490-500mm | 51 x 560 x 490-500mm | 51 x 560 x 490-500mm |
| Black ceramic glass with faceted front, stainless steel side profiles | Black ceramic glass with faceted front, stainless steel side profiles | Black ceramic glass with faceted front, stainless steel side profiles |
| 4 cooking zones: 2 x zones convertible to 1 x flexZone, 2 x standard zones | 4 cooking zones: convertible to 2 x flexZones + 1 extended flexZone | 3 cooking zones: 2 x standard zones, 1 x triple circuit zone |
| flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm) | flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm) | |
| flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm) | flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm) | Triple circuit zone: 2.2kW, 2.6kW, 3.3kW / 3.7kW, 5.5kW with powerBoost (210 / 260 / 320mm) |
| Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm) | Combined flexZone: 3.3kW / 3.7kW with powerBoost (380 x 225mm) | |
| Standard zone: 2.6kW / 3.7kW with powerBoost (280mm) | Auxiliary zone adapts the left or right cooking zones to different cookware and pots up to 300mm diameter | |
| | | |
| Standard zone: 1.4kW / 2.2kW with powerBoost (145mm) | flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm) | Standard zone: 2.2kW / 3.7kW with powerBoost (210mm) |
| | flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm) | Standard zone: 1.4kW / 2.2kW with powerBoost (145mm) |
| | Combined flexZone: 3.3kW / 3.7kW with powerBoost (380 x 225mm) | |
| 17 | 17 | 17 |
| ■ (for all zones) | ■ (for all zones) | ■ (for all zones) |
| ■ | ■ | ■ |
| ■ | | |
| ■ | ■ | |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| LED | LED | LED |
| | | |
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| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| ■ | ■ | ■ |
| 7.4kW (33 amps) | 7.4kW (33 amps) | 7.4kW (33 amps) |
| 220-240V / 50-60Hz | 220-240V / 50-60Hz | 220-240V / 50-60Hz |
| 30mm | 30mm | 30mm |
| Refer to page 33 | Refer to page 33 | Refer to page 33 |

Induction with integrated ventilation

| | | |
|--|--|--|
| Model | EX875LX67E | |
| Type | 80cm inductionAir flexInduction® cooktop | |
| Dimensions | Appliance dimensions (WxD) | 812 x 520mm |
| | Built-in dimensions (HxWxD) | 223 x 750 x 490mm |
| Design elements | Black ceramic glass with faceted front, stainless steel side profiles | |
| Cooking zone configuration and (size) | Total cooking zones | 4 cooking zones convertible to 2 x flexZones |
| | Front left | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm) |
| | Rear left | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm) |
| | Combined flexZone left | Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm) |
| | Front right | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm) |
| | Rear right | flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm) |
| | Combined flexZone right | Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm) |
| Performance | Power settings | 17 |
| | potBoost | ■ (for all zones) |
| | panBoost | ■ |
| | Flex connect | ■ |
| | flexInduction® Plus | |
| | powerMove Plus | ■ |
| | frySensor Plus | ■ (5 temperature settings) |
| | cookingSensor Plus | ■ |
| | Automatic pan recognition sensor | ■ |
| Comfort and convenience | Dual lightSlider control | ■ |
| | Display | LED |
| | Meals (automatic programs) | |
| | quickStart | ■ |
| | reStart | ■ |
| | Timer with switch-off function for all zones | ■ |
| | Count up timer | ■ |
| | wipeProtection | ■ |
| | Keep warm function | ■ |
| | | |
| Safety | Automatic safety switch off | ■ |
| | Residual heat indicator | ■ |
| | Child lock | ■ |
| | powerManagement function | ■ |
| | Energy consumption display | ■ |
| | Buzzer | ■ |
| Extraction rate according to EN 61591 (Ducted) | Maximum normal use | 500m³/h |
| | Intensive | 622m³/h |
| Extraction rate according to EN 61591 (Recirculation) | Maximum normal use | 500m³/h |
| | Intensive | 615m³/h |
| Ventilation Performance | Suitable for ducted or re-circulated extraction (Accessory is respectively required) | ■ |
| | Fully ducted installation kit | HZ9VEDU0 |
| | Recirculation extraction ductless installation kit | HZ9VRUD0 |
| | Recirculation extraction partially ducted installation kit | HZ9VRPD0 |
| | Power levels | 17 |
| | Intensive settings | 2 |
| | Automatic revert setting, 6 minutes | ■ |
| | iQdrive brushless motor | ■ |
| | Average energy consumption | 53.5 kWh / year |
| | Auto run-on (30 mins) | ■ |
| | Climate control sensor | ■ |
| | | |
| Noise level according to EN 60704-3 and EN 60704-2-13 exhaust air | Noise levels (min/max) | 42/69dB |
| | Intensive | 75dB |
| Cleaning | Removable and detachable grease filter and liquid collector unit, dishwasher safe | ■ |
| | Condensate and liquid collector unit, 200ml capacity; dishwasher safe | ■ |
| | Liquid spillover safety tank, 2,000ml capacity, twist-off lock, dishwasher safe | ■ |
| | Filter saturation indicator | ■ |
| | | |
| Technical requirements | Total connected load | 7.4kW (33 amps) |
| | Power requirements | 220-240V / 50-60Hz |
| | Minimum worktop thickness | 20mm |
| Optional accessories | Refer to page 33 | |

Refer to page 27 for more information on installation accessories

For all technical diagrams refer to [siemens-home.bsh-group.com.au](https://www.siemens-home.bsh-group.com.au)



Gas cooktops

| Model | | ER9A6SD70A | EC9A5SB90A |
|--------------------------|---|---|--|
| Type | | 90cm stepFlame® gas cooktop | 90cm stepFlame® gas cooktop |
| Dimensions | Appliance dimensions (WxD) | 912 x 520mm | 915 x 520mm |
| | Built-in dimensions (HxWxD) | 45 x 850-852 x 490-502mm | 45 x 850-852 x 490-502mm |
| Design elements | | Black ceramic glass with faceted front and rear, stainless steel side profiles. Sword control knobs | Stainless steel surface gas cooktop with dual wok burner, dual flame system, and cast iron pan supports. Sword control knobs |
| Cooking zones and output | Total cooking zones | 5 | 5 |
| | Front left | 22MJ/h dual flame wok burner | 19.5MJ/h dual flame wok burner |
| | Rear left | | |
| | Front middle | 8.1MJ/h standard burner | 6.85MJ/h standard burner |
| | Rear middle | 4.8MJ/h economy burner | 4MJ/h economy burner |
| | Front right | 8.1MJ/h standard burner | 6.85MJ/h standard burner |
| | Rear right | 11.6MJ/h high-speed burner | 11MJ/h high-speed burner |
| Comfort and convenience | stepFlame® (1-9 steps precise heat control) | ■ | ■ |
| | Display | LED | |
| | One-hand electronic ignition | ■ | ■ |
| | Enamelled cast-iron pan support with non-scratch feet | ■ | ■ |
| | Dishwasher safe cast-iron pan supports | ■ | |
| Safety | Residual heat indicator | ■ | |
| | Flame failure safety device fitted to each burner | ■ | ■ |
| Supplied accessories | Wok ring support | ■ | ■ |
| | Espresso cross support | ■ | ■ |
| | LPG conversion kit | ■ | ■ |
| Technical requirements | Total connected gas load | 54.6MJ/h | 48.2MJ/h |
| | Pre-set to natural gas (10mbar) | ■ | ■ |
| | Power requirements | 240V / 50Hz | 240V / 50Hz |
| Optional accessories | | Refer to page 33 | Refer to page 33 |

For all technical diagrams refer to siemens-home.bsh-group.com.au

| | |
|---|---|
| EC6A5IB90A | ER3A6AD70A |
| 60cm stepFlame® gas cooktop | 30cm wok stepFlame® gas cooktop |
| 582 x 520mm 45 x 560-562 x 480-492mm | 302 x 520mm 45 x 270 x 490-500mm |
| Stainless steel surface gas cooktop with wok burner and cast iron pan supports. Sword control knobs | Black ceramic glass with faceted front and stainless steel side profiles. Sword control knobs. Can be combined with domino cooktops and selected cooktops |
| 4 | 1 |
| 15MJ/h wok burner | |
| 4MJ/h economy burner 6.85MJ/h standard burner 11MJ/h high-speed burner | 22MJ/h dual flame wok burner |
| ■ | ■ |
| | LED |
| ■ | ■ |
| ■ | ■ |
| | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| 36.85MJ/h | 22MJ/h |
| ■ | ■ |
| 240V / 50Hz | 240V / 50Hz |
| Refer to page 33 | Refer to page 33 |



Rangehoods

| Model | | LC91BUV50A | LB89586AU | LB57574AU |
|-------------------------|--------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| Type | | 90cm wall-mounted canopy rangehood | 86cm integrated rangehood | 52cm integrated rangehood |
| Dimensions | Appliance dimensions (HxWxD) | | 418 x 860 x 282mm | 418 x 520 x 300mm |
| | Built-in Dimensions (HxWxD) | | 418 x 836 x 264mm | 418 x 494 x 264mm |
| | Ducted air (HxWxD) | 614-954 x 898 x 500mm | | |
| | Recirculated (HxWxD) | 614-1064 x 898 x 500mm | | |
| Design elements | | Stainless steel | Stainless steel | Stainless steel |
| Extraction | Maximum extraction rate | 964m³/h | 800m³/h | 610m³/h |
| | Power levels | 3 | 3 | 3 |
| | Intensive settings | 2 | 1 | 1 |
| | Automatic revert setting, 6 minutes | ■ | ■ | ■ |
| | iQdrive brushless motor | ■ | ■ | Twin motor |
| | Auto run-on (10 mins) | ■ | | |
| | climateControl Sensor | ■ | | |
| | Rim ventilation | | ■ | ■ |
| Comfort and convenience | Noise levels | 45-64dB (normal), 73dB (intensive) | 41-64dB (normal), 70dB (intensive) | 50-67dB (normal), 70dB (intensive) |
| | Illumination | 3 x 3W LED lights | 2 x 1W LED lights | 2 x 1W LED lights |
| | softLight LED with dimmer function | ■ | ■ | |
| | Display | LED | | |
| | cookConnect | ■ | | |
| | Electronic controls | ■ (touch controls) | ■ (push button controls) | ■ (push button controls) |
| Cleaning | Sound insulation mats | ■ | | |
| | Saturation indicator | ■ | ■ | |
| | Dishwasher safe metal grease filters | ■ | ■ | ■ |
| | Stainless steel filter cover | ■ | ■ | ■ |
| Technical requirements | Total connected load | 269W | 270W | 252W |
| | Power requirements | 220-240V / 50Hz | 220-240V / 50Hz | 220-240V / 50Hz |
| | Ducted tube connection diameter | 150mm (120mm enclosed) | 150mm (120mm enclosed) | 150mm (120mm enclosed) |
| Optional accessories | LZ53450 recirculation set | ■ | | |
| | LZ55750 recirculation set | | ■ | ■ |
| | LZ46800 cleanAir recirculation kit | | | |
| Included accessories | | | | |

For all technical diagrams refer to siemens-home.bsh-group.com.au



Dishwashers

| Model Type | | SX87HX01DA iQ700 Fully Integrated TallTub Dishwasher | SN65HX01CA iQ500 Fully Integrated Dishwasher | SX57HS01DA iQ700 Semi-integrated TallTub Dishwasher |
|-----------------------------|-------------------------------------|--|--|---|
| Dimensions | Appliance dimensions (HxWxD) | 865-925 x 598 x 550mm (TallTub) | 815-875 x 598 x 550mm | 865-925 x 598 x 573mm (TallTub) |
| Performance | Water Star rating (Litres per wash) | 5 Star (11.4L, WELS reg. D02596) | 5.5 Star (11L, WELS reg. D02604) | 5 Star (11.4L, WELS reg. D02595) |
| | Energy Star rating (kWh per year) | 4 Star (230kWh) | 4 Star (245kWh) | 4 Star (230kWh) |
| | dosageAssist | ■ | ■ | ■ |
| | detergent system iQdrive | ■ | ■ | ■ |
| Capacity | International place settings | 14 | 15 | 14 |
| Design | Interior tub material | Stainless steel | Stainless steel | Stainless steel |
| | TFT Full Colour Display | 1 display | | 2 displays (Front & Inside) |
| | Open Door Assist | ■ | | |
| | timeLight floor projection | ■ | ■ | |
| | emotionLight internal lighting | ■ | | ■ |
| | Anti-fingerprint finish | | | |
| | sensorTouch buttons | ■ | ■ | ■ |
| | Auto 35-45°C | ■ | ■ | ■ |
| Wash programs | Auto 45-65°C | ■ | ■ | ■ |
| | Auto 65-75°C | ■ | ■ | ■ |
| | Eco 45°C | ■ | ■ | ■ |
| | Quick Wash 60min (65°C) | ■ | ■ | ■ |
| | Quick Wash 29min (45°C) | ■ | ■ | ■ |
| | Pre-Rinse/Favourite | ■ | ■ | ■ |
| | Night Program 50°C | ■ | ■ | ■ |
| | Speed on demand | ■ | ■ | ■ |
| Options | intensiveZone | ■ | | r |
| | hygienePlus | ■ | ■ | ■ |
| | Machine Care | ■ | ■ | ■ |
| | extraDry | ■ | ■ | ■ |
| Features | Remote start | ■ | ■ | ■ |
| | glassZone | ■ | ■ | ■ |
| | autoBrilliance | ■ | ■ | ■ |
| | aquaSensor | ■ | ■ | ■ |
| | 3 stage self-cleaning filter | ■ | ■ | ■ |
| | Heat Exchanger | ■ | ■ | ■ |
| | Extra Space 3rd Rack | ■ | | ■ |
| | varioDrawer | | ■ | |
| Flexibility | Basket System | flexComfort Pro | flexComfort | flexComfort Pro |
| | Rackmatic Plus | ■ | ■ | ■ |
| | Cutlery basket | ■ | ■ | ■ |
| | Large item sprayhead | ■ | ■ | ■ |
| | Toe kick panel | | | |
| | Vapour barrier plate | ■ | ■ | ■ |
| Convenience | dB rating / night wash rating | 42dB | 44dB | 42dB |
| | Time delay | ■ | ■ | ■ |
| Safety | aquaStop Plus | ■ | ■ | ■ |
| | Child control lock | | | ■ |
| | Child door lock | ■ | ■ | ■ |
| Optional accessories | | See below | See below | See below |

For all technical diagrams refer to siemens-home.bsh-group.com.au

Dishwasher accessories



SZ73300
Wine glass tray

For models
All models



SZ72010
hydroSafe hose extension

For models
All models



SZ73100
Cutlery basket

For models
All models

| SN55HS01CA | SN45HS01CA |
|----------------------------------|----------------------------------|
| iQ500 Semi-integrated Dishwasher | iQ700 Built-under Dishwasher |
| 815-875 x 598 x 573mm | 815-875 x 598 x 573mm |
| 5.5 Star (11L, WELS reg. D02603) | 5.5 Star (11L, WELS reg. D02602) |
| 4 Star (245kWh) | 4 Star (245kWh) |
| ■ | ■ |
| ■ | ■ |
| 15 | 15 |
| Stainless steel | Stainless steel |
| | |
| | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| flexComfort | flexComfort |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| 44dB | 44dB |
| ■ | ■ |
| ■ | ■ |
| ■ | ■ |
| See below | See below |

Built-in refrigeration

| Model | | KI86NAD30A | KI81RAD30A | GI81NAC30A |
|---------------------------|--------------------------------------|--|--|---|
| Type | | Built-in fridge freezer | Built-in fridge | Built-in freezer |
| Dimensions | Appliance dimensions (HxWxD) | 1772 x 558 x 545mm | 1772 x 558 x 545mm | 1772 x 558 x 545mm |
| | Built-in dimensions (HxWxD) | 1775 x 560 x 550mm | 1775 x 560 x 550mm | 1775 x 560 x 550mm |
| Performance | Gross volume | 273 litre (Fridge 189 litre, Freezer 840 litre) | 321 litre | 235 litre |
| | Energy rating | 3 Star | 3 Star | 3 Star |
| | superCooling function | ■ | ■ | |
| | superFreezing function | ■ | | ■ |
| | airFresh filter | | ■ | |
| Controls | freshProtect big box | ■ | | ■ |
| | Electronic temperature control | ■ | ■ | ■ |
| | Digital 7 segment | ■ | ■ | ■ |
| Comfort and convenience | LED lighting | ■ | ■ | ■ |
| | Audible door alarm | ■ | ■ | ■ |
| | easyAccess glass shelves | ■ | ■ | |
| | noFrost Freezer | ■ | | ■ |
| Shelving and compartments | (Fridge) | 5 x shelves (3 safety glass) 2 full extension storage trays Vegetable container with ribbed wavy bottom and humidity control | 7 x safety glass shelves 4 full extension storage trays 25l hyperFresh plus humidity container with automatic humidity control, wave bottom on fully extendable telescopic rails | |
| | | 4 door shelves, 1 extra deep Dairy compartment | 4 door shelves, 1 extra deep Dairy compartment | |
| | (Freezer) | 3 transparent freezer drawers, including 1 big box | | 5 transparent freezer drawers, including 1 big box |
| | | | | 2 compartments with glass shelves with transparent hinges |
| | | | | |
| | | | | |
| Configuration | Reversible right-to-left hinged door | ■ | ■ | ■ |
| | Complete ventilation through plinth | ■ | ■ | ■ |
| | Variable plinth adaption | ■ | ■ | ■ |
| Technical requirements | Power requirements | 220-240V | 220-240V | 220-240V |
| | Climate class | SN-T | SN-T | SN-T |
| Supplied accessories | Cold pack | 2 | | 2 |
| | Egg tray | 2 | 2 | |
| | Ice cube tray | 1 | | 1 |

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1555 Centre Road
Clayton VIC 3168

Phone: 03 8551 1100

Fax: 03 8551 1182

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