



# Connect to the future of cooking

The new Siemens iQ700 oven range.



# Content



Connect to  
your Siemens kitchen.

## Connect to the new studioLine iQ700 oven range.

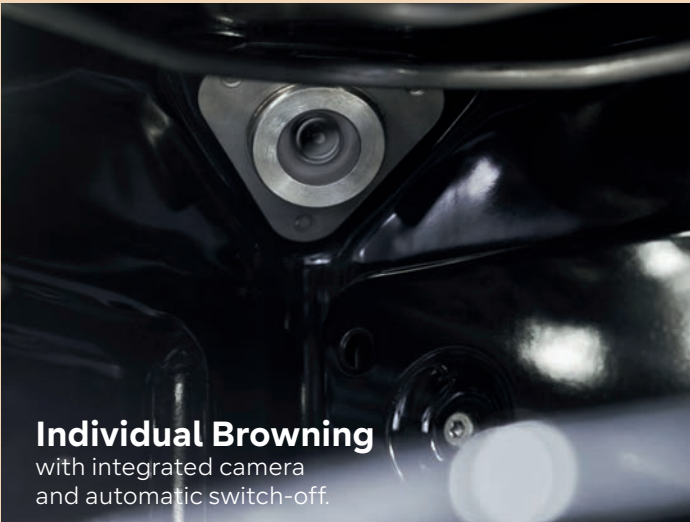
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Intelligently connected  
to culinary perfection.



18  
More beautiful together.  
Find your combination.



Individual Browning  
with integrated camera  
and automatic switch-off.



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The new iQ700 oven  
and its intelligent family.



Range Overview  
at a glance.



THE NEW iQ700 OVEN RANGE

# The kitchen has always been about connecting

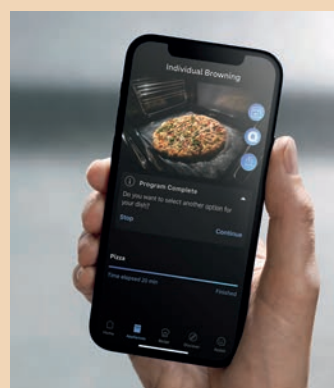
Ever since we gathered around a fire, cooking has been about connecting. Today, even more so. The kitchen has opened up: architecturally, culturally and technologically. It has become the social hub of life. That is why the Siemens kitchen is all about connecting. Connecting to your oven so you do not have to stand by it to keep track of the food cooking inside. Connecting to the endless possibilities of the smart home so that you can focus on the important things in life.





# Let the new iQ700 oven keep you close to your friends.

Discover the smart features of the new studioLine iQ700 oven range. And bring your cooking skills to the next level. Brown your food according to your taste. Check the status of your dish on your phone. All the while enjoying your evening with friends. Your intelligent oven checks on your food for your perfect result.



**Well prepared. Well connected. Well done.**

The integrated camera of your new iQ700 oven\* and the Home Connect app enable you to check your food from wherever you are and give you the freedom of controlling the oven settings without being nearby. So while your oven is preparing your food you can easily keep an eye on it while getting on with other things.



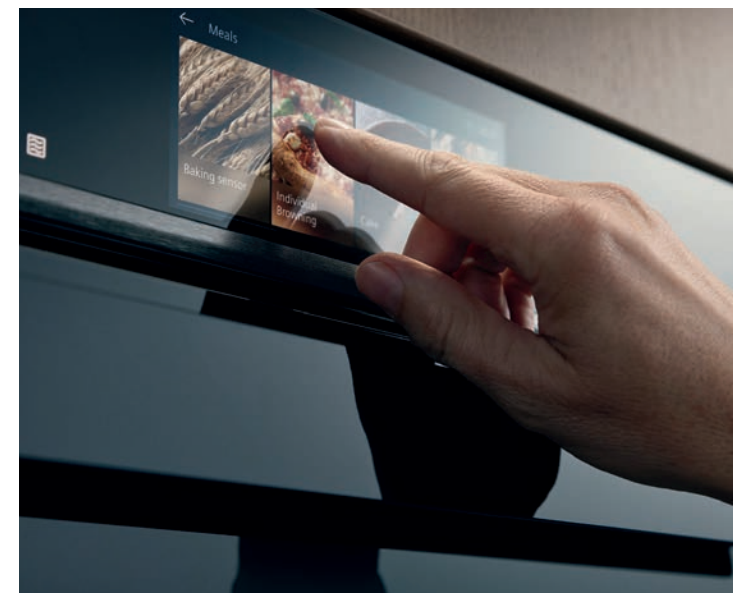
**We keep a camera on your food.**

No need to stand watch in front of the oven anymore to check on the rise of your Yorkshire puddings. From now on you can keep looking at your evenly browning dish on your smartphone. Or even create mouth-watering time lapse videos and send them to your friends.

Please note that the different features and functions depend on the chosen oven model, see matrix on page 24-31 for details.

To explore the full potential of your intelligent features the Home Connect app has to be downloaded and paired to your appliance.

Individual Browning and camera



**On a scale from one to five: Choose your favourite level of crunch.**

The new iQ700 oven comes with Individual Browning and offers five different browning levels you can choose from. 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 has been reached. This way you can be sure that you always get your favourite food just the way you love it.



# Prepare your favourite dishes.

For more detailed information about the all new iQ700 oven models turn to page 10.





# Your oven knows what you want, and how to get you there.

It gives recommendations. It answers your questions by serving the dish you have asked for\*. Once you have connected the new iQ700 oven with your Home Connect app and your voice assistant\*\* everything becomes easier: whenever you are unsure which programme or settings to use to prepare a dish, your Oven Assistant will tell you the perfect setting to use, then transfer it directly to your oven. Simply ask your voice assistant how to cook your chosen dish. Alternatively, you can also use the Oven Assistant on the Home Connect app. One of many time saving shortcuts.

You can even get support directly via the TFT display.

If you are not ready to eat yet, you can simply ask your voice assistant to keep your dish warm or if your guests arrive early, you can also speed up the baking time. Just use Voice Control to ask the new iQ700 oven and it will guide you.

Please note that the different features and functions depend on the chosen oven model, see matrix on page 24-31 for details.

To explore the full potential of your intelligent features the Home Connect App has to be downloaded and paired to your appliance.

More intelligent features

## You want it simply delicious? We keep control.



The new iQ700 oven intelligent features ensures you get the results you want. cookControl Pro makes baking and roasting more satisfying than ever before. Just select your dish and your preferences from various suggestions and cookControl Pro automatically does what is necessary to prepare your dish. So whether it is roast beef, lasagne or a birthday cake - they will be cooked just the way you like it. The integrated bakingSensor Plus measures the moisture level inside the oven to make your ciabatta as crunchy or your banana bread as juicy as it should be.



And if you are looking for the perfect roast the roastingSensor Plus is in charge: Whether you are preparing meat, fish or poultry, simply insert the oven probe inside your dish and relax. The three different measuring points on the probe continuously check the roasting level, so you can always expect the highest accuracy and delicious results. Get more with your Home Connect app and let your oven keep you up to date about the estimated baking or roasting time, then, when your dish is ready, the iQ700 oven switches off automatically.



# Caring for the details.

Designed to excel the intelligent iQ700 oven promises and exceeds expectation even in the basics. The varioClip Rails Plus offer a flexible cooking experience. The easy mounting-system allows you to fit the telescopic rails at any height – whichever is best to prepare your chosen dish, even on grill level. While the full-extension rail system makes it easier for you to load and unload your food safely.



## activeClean: Clean as new, effortlessly.

Once all baking and cooking is done, activeClean takes care of getting your oven back to its brightly polished condition by using pyrolysis technology. This innovative feature uses high heat to burn away grease and food residues to dust. Simply wipe away with a sponge. You no longer need to use harsh chemicals or scrub.

## Everything becomes brighter.

### Thanks to dualLED

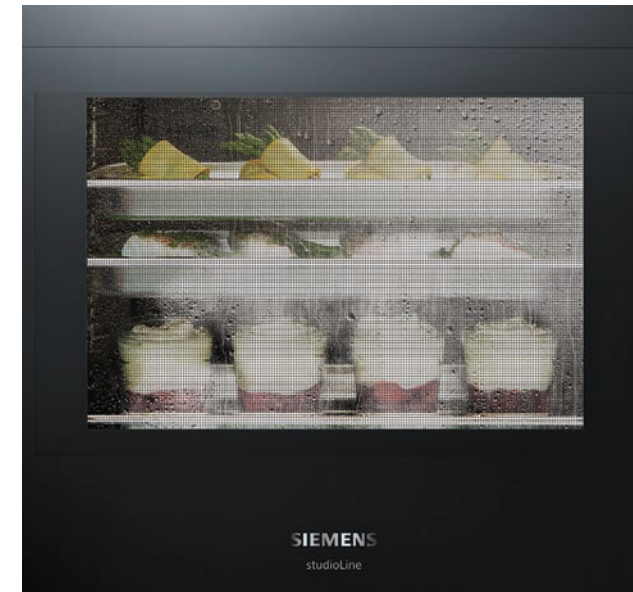
Whatever is happening inside your oven will be perfectly illuminated by two modern and energy-efficient LED lights, the dualLED.



### Choose the model that fits you and your needs

The iQ700 oven range offers a selection of appliances, each are equipped with different intelligent features and basic functions. Check the matrix tables at the end of the brochure to see which models best suits your requirements.

# A world of steam



## Healthy and convenient.

### Thanks to fullSteam Plus.

The steam function of the new iQ700 oven is not only a healthier way of cooking, it is also faster: The perfectly balanced combination of steam and heat at 120°C finishes your dish up to 50% faster than using the standard 100°C steam function. Ideal to preserve vegetables' fresh colours and retain vitamins and minerals. Even firm vegetables like potatoes and carrots become perfectly tender making fullSteam Plus one of the most convenient ways to prepare a delicious and healthy meal.

## Steam on demand - Steam jet.

Home-baked bread tastes best. By adding a little steam during baking, it is even easier to succeed. Just activate the steam jet function. As soon as the steam is hot enough, you can inject individual shots of steam as needed – for bread that is crisp outside and nice and fluffy inside.



## Cook like a professional.

Siemens full steam ovens also have a sous-vide function which allow to cook food sealed under vacuum at constantly low temperatures (50 - 95°C) with steam. This unique cooking method retains nutrients while enhancing flavours, giving better texture and tenderness. The results: a dish cooked to perfection every single time.

» Connect to satisfying results,  
whatever is on the menu.



# Designed to look as smart as it is.

## Beauty, built into your everyday life.

The iQ700 oven combines beauty with brains, in a striking design piece. All its edges, curves and measurements are perfectly aligned to make your everyday life easier and more beautiful at once. The new studioLine iQ700 oven range is built for many reasons: to exceed your expectations, to please your eyes and to stir all your senses.



Attention to detail becomes visible inside and out.

Inspired by its intelligence, our designers have complemented the stunning features of the new iQ700 oven with an equally stunning design: Elegance combined with performance unite to make your kitchen look as smart as it is.



## Intelligently connected. Beautifully designed.

Both functional and beautiful the door of the studioLine iQ700 oven consists of high-quality black glass. The handle in the same material, seems to become invisible to the eyes when looking at it from the front, while offering a solid grasp, when you need to place prepared food inside the oven or take the finished dish out.

» A handle that  
seems to disappear.



Outstanding  
design  
that always  
matches  
your taste.

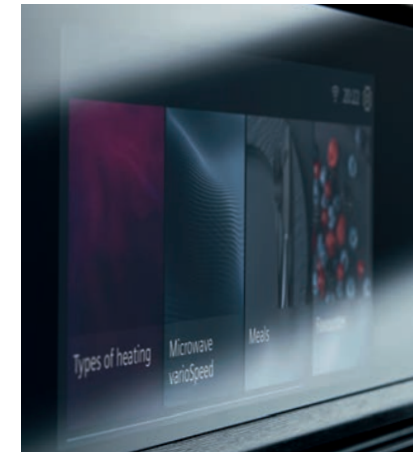




Get in touch with the unique interface of the new iQ700 oven and its extensive menu.

**Intuitive by design: The TFT-Touchdisplay.**

The new iQ700 oven's menu comes with a high-resolution TFT-Touchdisplay. The high-contrast colour screen offers you smooth navigation and lets you access everything you want and need by a simple touch. Even if you are cooking without a recipe, the menu suggests a whole range of programmed dishes. You can even access your 'favourites' quickly and easily directly from the main menu. Everything at a glance. Automatically according to your taste.



**Keep in touch until dinner.**

The touch screen allows you to change the settings of your chosen programme. Your oven informs you about the preheating process which can also be controlled and speeded up at the touch of your finger. Finally, the oven switches off automatically as soon as the programme is completed and your dish is ready to be served. And if it should remain switched off setting the childproof lock is child's play.

A new user experience: Simply beautiful, beautifully simple.

**Cooking in high resolution.**

The beautiful contrasts and colours of the display connect the design standards to the high functionality of the oven. With the clear images of all pre-installed dishes, browning levels and instructions, cooking becomes even more intuitive and joyful.





# Multiple talents. All aligned in one unique design.

**The configuration of your choice.**  
The Siemens iQ700 range redefines your kitchen perception as well as your cooking experience. Choose from a wide selection of appliances and combine to create your ideal set up. From compact and full size ovens equipped with your preferred features, all the way to the built-in coffee machine

the range offers a solution to fit your needs. While the warming and vacuum drawers fits perfectly under your oven or coffee machine to complete your built-in combination. Experience exceptional technology, pioneering built-in solutions and elegant design tailored to your life. Whether alone or combined, side

by side or on top of each other – the Siemens iQ700 appliances never fails to impress.



» *What belongs together,  
fits together.*

**Intelligently connected.  
Beautifully combined.**

Siemens kitchen appliances meet all the requirements from design to function. Cook your dishes to perfection in your intelligent full size oven or compact oven – and keep them warm in the warming drawer. Or serve them directly on preheated plates.



**Down to the smallest detail.**

Premium materials, like quality glass and steel, stir the senses with their colour and texture. In addition, the TFT-Touchdisplay in all value classes is clean and discreet when turned off. When in use, its design is as clear as the lines of our appliances – and its functions as clear to understand.

**Either way. Your way.**

There are no limits to your creativity when it comes to creating exactly the look you desire while fulfilling all your cooking needs. You can arrange the appliances you want in the set up that works best for you.





# Intelligence runs in the family

Every member of a family is blessed with unique qualities. Just like the members of the intelligent Siemens kitchen. Equal in beauty, the intelligent appliances are equipped with the most advanced technology. Because we believe that progress can help everyone who wants to live an easy and – of course – delicious life.



**Your oven knows what to do. Just like the rest of your kitchen.**  
No dish will ever be a challenge to prepare again with the iQ700 oven. But the oven is just one member of the Siemens intelligent kitchen. Discover the whole range of Siemens intelligent appliances on our website and find out how the innovative ventilation system, cooling and dishwashing solutions perform and what they bring to the table.










SCAN ME




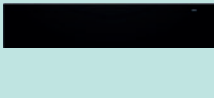
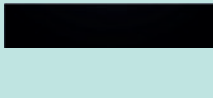



studioLine range

All single and compact ovens included on these pages feature softClose (excluding BF922L1B1B and BF922R1B1B).









Display type	Single Ovens (60cm) with activeClean (pyrolytic/self-cleaning)			Single Ovens (60cm) with ecoClean (non-pyrolytic)	
	Microwave	Added Steam	Standard	Steam	
TFT Touchdisplay Pro	 <b>HN978GQB1B</b> <ul style="list-style-type: none"><li>cooking functions: 27</li><li>Individual Browning with camera</li><li>4D hotAir</li><li>cookControl Pro</li><li>pulseSteam</li><li>roastingSensor Plus</li><li>bakingSensor Plus</li><li>varioSpeed</li><li>activeClean®</li></ul>		 <b>HB978GNB1B</b> <ul style="list-style-type: none"><li>cooking functions: 13</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>bakingSensor Plus</li><li>activeClean®</li></ul>	 <b>HS958KDB1</b> <ul style="list-style-type: none"><li>cooking functions: 24</li><li>Voice activated door opening</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>bakingSensor Plus</li><li>Sous-vide</li><li>fullSteam Plus</li><li>ecoClean Plus</li></ul>	 <b>HS958GED1B</b> <ul style="list-style-type: none"><li>cooking functions: 24</li><li>Individual Browning with camera</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>bakingSensor Plus</li><li>Sous-vide</li><li>fullSteam Plus</li><li>ecoClean Plus</li><li>Fixed water connection</li></ul>
TFT Touchdisplay Plus	 <b>HM976GMB1B</b> <ul style="list-style-type: none"><li>cooking functions: 19</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>varioSpeed</li><li>activeClean®</li></ul>	 <b>HR976GMB1B</b> <ul style="list-style-type: none"><li>cooking functions: 19</li><li>4D hotAir</li><li>cookControl Pro</li><li>pulseSteam</li><li>roastingSensor Plus</li><li>activeClean®</li></ul>	 <b>HB976GMB1B</b> <ul style="list-style-type: none"><li>cooking functions: 13</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>activeClean®</li></ul>	 <b>HS956GCB1B</b> <ul style="list-style-type: none"><li>cooking functions: 22</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>Sous-vide</li><li>fullSteam Plus</li><li>ecoClean Plus</li></ul>	
TFT Touchdisplay			 <b>HB974GLB1B</b> <ul style="list-style-type: none"><li>cooking functions: 13</li><li>3D hotAir</li><li>cookControl Pro</li><li>roastingSensor</li><li>activeClean®</li></ul>		

iQ700 drawers range

Display type	29cm Drawers	14cm Drawers		
	Warming drawer	Warming drawer	Accessory drawer	Vacuum drawer
All drawers have: <ul style="list-style-type: none"><li>Push/pull opening</li><li>Heated ceramic base (excludes Accessory Drawer and Vacuum Drawer)</li></ul>	 <b>BI710D1B1B</b> <ul style="list-style-type: none"><li>29cm height</li><li>Maximum capacity - plates 40</li><li>Maximum capacity - espresso cups 192</li><li>Temperature levels 4</li></ul>	 <b>BI710C1B1B</b> <ul style="list-style-type: none"><li>14cm height</li><li>Maximum capacity - plates 12</li><li>Maximum capacity - espresso cups 64</li><li>Temperature levels 4</li></ul>	 <b>BI710E1B1</b> <ul style="list-style-type: none"><li>14cm height</li><li>Maximum capacity - plates 14</li><li>Maximum capacity - espresso cups 64</li><li>Temperature levels n/a</li></ul>	 <b>BV910E1B1</b> <ul style="list-style-type: none"><li>14cm height</li><li>3 vacuum sealing settings</li></ul>



All single ovens, compact ovens and coffee machine included on these pages feature Home Connect (excluding BF922L1B1B and BF922R1B1B)

Compact Ovens (45cm) with activeClean (pyrolytic/self-cleaning)	Compact Ovens (45cm) with ecoClean (non-pyrolytic) (excluding CM924G1B1B)		Compact Microwave		Coffee Centre
Microwave	Steam	Microwave	Microwave		
 <b>CM978GNB1B</b> <ul style="list-style-type: none"><li>cooking functions: 21</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>bakingSensor Plus</li><li>varioSpeed</li><li>activeClean®</li></ul>	 <b>CS958GDD1</b> <ul style="list-style-type: none"><li>cooking functions: 24</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>bakingSensor Plus</li><li>sous-vide</li><li>fullSteam Plus</li><li>ecoClean Plus</li><li>Fixed water connection</li></ul>				 <b>CT918L1D0</b> <ul style="list-style-type: none"><li>coffeeWorld</li><li>aromaSelect</li><li>aromaDouble Shot</li><li>sensoFlow system</li><li>autoMilk Clean</li><li>Fixed water connection</li></ul>
 <b>CM976GMB1B</b> <ul style="list-style-type: none"><li>cooking functions: 19</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>varioSpeed</li><li>activeClean®</li></ul>	 <b>CS956GCB1</b> <ul style="list-style-type: none"><li>cooking functions: 22</li><li>4D hotAir</li><li>cookControl Pro</li><li>roastingSensor Plus</li><li>sous-vide</li><li>fullSteam Plus</li><li>ecoClean Plus</li></ul>				
		 <b>CM924G1B1B</b> <ul style="list-style-type: none"><li>cooking functions: 15</li><li>2D hotAir</li><li>cookControlP ro</li><li>varioSpeed</li><li>ecoClean not included</li></ul>	 <b>BF922R1B1B</b> <ul style="list-style-type: none"><li>cookControl7</li><li>900 Watts maximum</li></ul>	 <b>BF922L1B1B</b> <ul style="list-style-type: none"><li>cookControl7</li><li>900 Watts maximum</li></ul>	

Power up the Siemens intelligent kitchen with the Smart Kitchen Dock.





Single ovens  
pyrolytic

	Pyrolytic oven with Microwave function and added steam	Pyrolytic oven	Pyrolytic oven with Microwave function	Pyrolytic oven with added steam function	Pyrolytic oven	Pyrolytic oven
DESIGN FAMILY	iQ700	iQ700	iQ700	iQ700	iQ700	iQ700
Model number	HN978GQB1B	HB978GNB1B	HM976GMB1B	HR976GMB1B	HB976GMB1B	HB974GLB1B
DESIGN CHARACTERISTICS						
TFT touchDisplay / TFT touchDisplay Plus / TFT touchDisplay Pro	- / - / n	- / - / n	- / n / -	- / n / -	- / n / -	n / - / -
Glass handle	n	n	n	n	n	n
softMove door opening and closing	n	n	n	n	n	n
SAFETY FEATURES						
Electronic control	n	n	n	n	n	n
Digital temperature display with proposal	n	n	n	n	n	n
Heating up indicator / residual heat indicator	n / n	n / n	n / n	n / n	n / n	n / n
Control panel lock / automatic safety switch off	n / n	n / n	n / n	n / n	n / n	n / n
Door lock	n	n	n	n	n	n
KEY FEATURES						
Individual Browning with camera	n	-	-	-	-	-
HomeConnect	n	n	n	n	n	n
Oven assistant with Voice control	n	n	n	n	n	n
varioSpeed	n	-	n	-	-	-
cookControl/ cookControl Plus / cookControl Pro	- / - / n	- / - / n	- / - / n	- / - / n	- / - / n	- / - / n
roastingSensor / roastingSensor Plus	- / n	- / n	- / n	- / n	- / n	n / -
bakingSensor Plus	n	n	-	-	-	-
Oven shelf positions	5	5	5	5	5	5
CLEANING SYSTEM						
activeClean pyrolytic oven cleaning	n	n	n	n	n	n
humidClean Plus	n	n	n	-	-	-
Back / roof / side ecoClean®Direct liners	-	-	-	-	-	-
COOKING PROGRAMMES						
Number of heating methods	27	13	19	19	13	13
hotAir cooking (3D or 4D)	4D	4D	4D	4D	4D	3D
Microwave (number of combination options)	n	-	n	-	-	-
CoolStart / fast preheat	n / n	n / n	n / n	n / -	n / -	n / n
Full width grill / Half Width grill / hotAir grilling	n / n / n	n / n / n	n / n / n	- / n / n	- / n / n	- / n / n
Pizza Setting / Bottom heat / Intensive heat	n / n / n	n / n / -	n / n / -	n / n / -	n / n / -	n / n / -
Conventional / Conventional gentle	n / n	n / n	n / n	n / n	n / n	n / n
Keep warm / Plate warming	n / n	n / n	n / n	n / n	n / n	n / n
Low temperature cooking / Dehydrate	n / n	n / -	n / -	n / -	n / -	n / -
fullSteam Plus / pulseSteam	- / n	-	-	- / n	-	-
Dough proving / reheating / defrost	n / n / n	-	-	n / n / -	-	-
PERFORMANCE / TECHNICAL INFORMATION						
Product dimensions H x W x D (mm)	595x594x548	595x594x548	595x594x548	595x594x548	595x594x548	595x594x548
Cavity capacity (litres)	67	71	67	71	71	71
Watertank volume (litres)	1	-	-	1	-	-
Max. Microwave power (W) <sup>2</sup> / No. of power levels	800 / 5	-	800 / 5	-	-	-
Nominal voltage (volts)	220-240	220-240	220-240	220-240	220-240	220-240
Total connected load (watts)	3600	3600	3600	3600	3600	3600
Cable length (cm)	120	120	120	120	120	120
Minimum fuse protection	16A	16A	16A	16A	16A	16A
Interior lights	n	n	n	n	n	n
Door glazing	Quadruple	Quadruple	Quadruple	Quadruple	Quadruple	Quadruple
ENERGY EFFICIENCY DATA						
Energy efficiency index (%)	n/a	81.2	n/a	81.2	81.2	81.2
Energy efficiency class	n/a	A+	n/a	A+	A+	A+
Energy consumption per cycle hotAir (kWh) <sup>1</sup>	n/a	0.69	n/a	0.69	0.69	0.69
Energy consumption per cycle conventional (kWh) <sup>1</sup>	n/a	0.87	n/a	0.87	0.87	0.87
STANDARD ACCESSORIES						
Full width enamelled pan / wire shelves	1 / 2	1 / 2	1 / 2	1 / 1	1 / 2	1 / 2
Steam trays punched/ unpunched	-	-	-	-	-	-
Telescopic rails	n	n	n	n	n	n

n Yes - No

<sup>1</sup> According to Regulation (EU) No 65/2014 (models with integral microwave or steam only are exempt)

<sup>2</sup> For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more.

Single ovens  
non-pyrolytic

	Oven with steam function	Oven with steam function	Oven with steam
DESIGN FAMILY	iQ700	iQ700	iQ700
model number	HS958KDB1	HS958GED1B	HS956GCB1B
DESIGN CHARACTERISTICS			
TFT touchDisplay/ TFT touchDisplay Plus/ TFT touchDisplay Pro	- / - / n	- / - / n	- / n / -
Glass handle	n	n	n
softMove door opening and closing	n	n	n
SAFETY FEATURES			
Electronic control	n	n	n
heating up indicator/ residual heat indicator	n / n	n / n	n / n
control panel lock/ automatic safety switch off	n / n	n / n	n / n
door lock	-	-	-
KEY FEATURES			
Voice activated door opening (via Alexa)	n	-	-
Browning camera	-	n	-
HomeConnect	n	n	n
oven assistant with Voice control	n	n	n
varioSpeed	-	-	-
cookControl/ cookControl Plus / cookControl Pro	- / - / n	- / - / n	- / - / n
roastingSensor/ roastingSensor Plus	- / n	- / n	- / n
bakingSensor Plus	n	n	-
oven shelf positions	5	5	5
CLEANING SYSTEM			
activeClean pyrolytic oven cleaning	-	-	-
humidClean Plus	n	n	n
Back / roof / side ecoClean®Direct liners	n / n / n	n / n / n	n / n / n
COOKING PROGRAMMES			
number of heating methods	24	24	22
hotAir cooking (3D or 4D)	4D	4D	4D
microwave (number of combination options)	-	-	-
CoolStart/fast preheat	n / n	n / n	n / n
Full width grill/ Half Width grill/hotAir grilling	n / n / n	n / n / n	n / n / n
Pizza Setting/ Bottom heat/ Intensive heat	n / n / n	n / n / n	n / n / -
Conventional / Conventional gentle	n / n	n / n	n / n
Keep warm / Plate warming	n / n	n / n	n / n
Low temperature cooking/ Dehydrate	n / n	n / n	n / -
fullSteam Plus / pulseSteam	n / n	n / n	n / n
Steam jet	n	n	n
Sous vide function	n	n	n
Dough proving / reheating / defrost	n / n / n	n / n / n	n / n / n
PERFORMANCE / TECHNICAL INFORMATION			
Product dimensions H x W x D (mm)	595x594x548	595x594x548	595x594x548
watertank volume (litres)	1	-	1
fixed water connection	-	n	-
Max. Microwave power (W) <sup>2</sup> / No. of power levels	-	-	-
Nominal voltage (volts)	220 - 240	220 - 240	220 - 240
Total connected load (watts)	3600	3600	3600
Cable length (cm)	120	120	120
Minimum fuse protection	16A	16A	16A
interior lights	n	n	n
Door glazing	Triple	Triple	Triple
ENERGY EFFICIENCY DATA			
Energy efficiency index	81.2	81.2	81.2
Energy efficiency class	A+	A+	A+
Energy consumption per cycle hotAir (kWh) <sup>1</sup>	0.69	0.69	0.69
Energy consumption per cycle conventional (kWh) <sup>1</sup>	0.87	0.87	0.87
Cavity capacity (litres)	71	71	71
STANDARD ACCESSORIES			
Full width enamelled pan / wire shelves/baking tray	1/ 1/ 1	1/ 2/ 0	1/ 2/ 0
Steam trays punched/ unpunched	2 / 1	2 / 1	2 / 1
Meatprobe	n	n	n
Telescopic rails	n	n	-

n Yes - No

<sup>1</sup> According to Regulation (EU) No 65/2014 (models with integral microwave or steam only are exempt)

<sup>2</sup> For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more.



Compact ovens  
pyrolytic

	Compact oven with microwave function	Compact oven with microwave function
DESIGN FAMILY	iQ700	iQ700
model number	CM978GNB1B	CM976GMB1B
Design Characteristics		
TFT touchDisplay/ TFT touchDisplay Plus/ TFT touchDisplay Pro	- / - / n	- / n / -
glass handle	n	n
softMove door opening and closing	n	n
SAFETY FEATURES		
Electronic control	n	n
heating up indicator/ residual heat indicator	n / n	n / n
control panel lock/ automatic safety switch off	n / n	n / n
door lock	n	n
KEY FEATURES		
HomeConnect	n	n
oven assistant with Voice control	n	n
varioSpeed	n	n
cookControl/ cookControl Plus / cookControl Pro	- / - / n	- / - / n
roastingSensor/ roastingSensor Plus	- / n	- / n
bakingSensor Plus	n	-
oven shelf positions	3	3
CLEANING SYSTEM		
activeClean pyrolytic oven cleaning	n	n
HumidClean Plus	n	n
Back / roof / side ecoClean®Direct liners	-	-
Drying Program	n	n
Cleaning and Descaling Program	-	-
COOKING PROGRAMMES		
number of heating methods	21	19
hotAir cooking (3D or 4D)	4D	4D
microwave (combination)	n	n
CoolStart/fast preheat	n / n	n / n
Full width grill/ Half Width grill/hotAir grilling	n / n / n	n / n / n
Pizza Setting/ Bottom heat/ Intensive heat	n / n / n	n / n / -
Conventional / Conventional gentle	n / n	n / n
Keep warm / Plate warming	n / n	n / n
Low temperature cooking/ Dehydrate	n / n	n / n
fullSteam Plus / pulseSteam	-	-
Sousvide	-	-
Steam jet	-	-
Dough proving /reheating/defrost /fermentation	- / n / n / -	- / n / n / -
PERFORMANCE / TECHNICAL INFORMATION		
Product dimensions H x W x D (mm)	455 x 594 x 548	455 x 594 x 548
watertank volume (litres)	-	-
Fixed water connection	-	-
Nominal voltage (volts)	220-240	220-240
Total connected load (watts)	3600	3600
Max. Microwave power (W)2 / No. of power levels	900 / 5	900 / 5
Cable length (cm)	150	150
Minimum fuse protection	16A	16A
interior lights	n	n
ENERGY EFFICIENCY DATA		
Energy efficiency index %	n/a	n/a
Energy efficiency class	n/a	n/a
Energy consumption per cycle hotAir (kWh)1	n/a	n/a
Energy consumption per cycle conventional (kWh)1	n/a	n/a
Cavity capacity (litres)	45	45
STANDARD ACCESSORIES		
Full width enamelled pan / wire shelves/ baking tray	1/ 2/ 0	1/ 1/ 0
Steam trays punched/ unpunched	-	-
Telescopic rails	n	n

n Yes - No

<sup>1</sup> According to Regulation (EU) No 65/2014 (models with integral microwave or steam only are exempt)

<sup>2</sup> For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more.

Compact ovens  
non-pyrolytic

	Compact oven with steam function	Compact oven with steam function	Compact oven with microwave function
DESIGN FAMILY	iQ700	iQ700	iQ700
model number	CS958GDD1	CS956GCB1	CM924G1B1B
DESIGN CHARACTERISTICS			
TFT touchDisplay/ TFT touchDisplay Plus/ TFT touchDisplay Pro	- / - / n	- / n / -	n / - / -
glass handle	n	n	n
softMove door opening and closing	n	n	n
SAFETY FEATURES			
Electronic control	n	n	n
heating up indicator/ residual heat indicator	n / n	n / n	n / n
control panel lock/ automatic safety switch off	n / n	n / n	n / n
door lock	-	-	-
KEY FEATURES			
HomeConnect	n	n	n
oven assistant with Voice control	n	n	n
varioSpeed	-	-	n
cookControl/ cookControl Plus / cookControl Pro	- / - / n	- / - / n	- / n / -
roastingSensor/ roastingSensor Plus	- / n	- / n	- / -
bakingSensor Plus	n	-	-
oven shelf positions	3	3	3
CLEANING SYSTEM			
activeClean pyrolytic oven cleaning	-	-	-
HumidClean Plus	n	n	n
Back / roof / side ecoClean®Direct liners	n / n / n	n / n / n	-
Drying Program	n	n	n
Cleaning and Descaling Program	n	n	-
COOKING PROGRAMMES			
number of heating methods	24	22	15
hotAir cooking (3D or 4D)	4D	4D	2D
microwave (combination)	-	-	n
CoolStart/fast preheat	n / n	n / n	- / -
Full width grill/ Half Width grill/hotAir grilling	n / n / n	n / n / n	n / n / n
Pizza Setting/ Bottom heat/ Intensive heat	n / n / n	n / n / -	- / n / -
Conventional / Conventional gentle	n / n	n / n	n / n
Keep warm / Plate warming	n / n	n / n	-
Low temperature cooking/ Dehydrate	n / n	n / n	n / n
fullSteam Plus / pulseSteam	n / n	n / n	-
Sousvide	n	n	-
Steam jet	n	n	-
Dough proving /reheating/defrost /fermentation	n / n / n / n	n / n / n / n	- / n / n / -
PERFORMANCE / TECHNICAL INFORMATION			
Product dimensions H x W x D (mm)	455 x 594 x 548	455 x 594 x 548	455 x 594 x 548
watertank volume (litres)	-	1	-
Fixed water connection	n	-	-
Nominal voltage (volts)	220-240	220-240	220-240
Total connected load (watts)	3300	3300	3600
Max. Microwave power (W)2 / No. of power levels	-	-	900/ 5
Cable length (cm)	150	150	150
Minimum fuse protection	16A	16A	16A
interior lights	n	n	n
ENERGY EFFICIENCY DATA			
Energy efficiency index %	81.3	81.3	n/a
Energy efficiency class	A	A	n/a
Energy consumption per cycle hotAir (kWh)1	0.61	0.61	n/a
Energy consumption per cycle conventional (kWh)1	0.73	0.73	n/a
Cavity capacity (litres)	47	47	45
STANDARD ACCESSORIES			
Full width enamelled pan / wire shelves/ baking tray	1/ 1/ 1	1/ 1/ 0	1/ 1/ 0
Steam trays punched/ unpunched	2 / 1	2 / 1	-
Telescopic rails	n	n	n

n Yes - No

<sup>1</sup> According to Regulation (EU) No 65/2014 (models with integral microwave or steam only are exempt)

<sup>2</sup> For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more.



studioLine  
Microwaves

	Microwave	Microwave
DESIGN FAMILY	iQ700	iQ700
Model Number	BF922L1B1B	BF922R1B1B
availability	-	-
DESIGN CHARACTERISTICS		
TFT touchDisplay/ TFT touchDisplay Plus/ TFT touchDisplay Pro	n / - / -	n / - / -
Side opening door	Left hinged	Right hinged
Control panel position	bottom	bottom
CONTROLS		
Electronic control	n	n
Automatic programmes	7	7
CLEANING		
activeClean pyrolytic oven cleaning	-	-
HumidClean Plus	n	n
Back / roof / side ecoClean®Direct liners	-	-
KEY FEATURES		
HomeConnect	-	-
oven assistant with Voice control	-	-
Electronic clock	n	n
ClearText Display	n	n
Full glass inner door	n	n
internal light	n	n
Stainless steel interior	n	n
Microwave	n	n
Quartz Grill	-	-
Microwave / grill combination	-	-
cookControl	cookControl7	cookControl7
PERFORMANCE / TECHNICAL INFORMATION		
Product dimensions H x W x D (mm)	382 x 594 x 318	382 x 594 x 318
Oven capacity litres	21	21
Inverter technology	n	n
Maximum Microwave power (W) <sup>1</sup>	900	
Number of Microwave power levels	5	5
Nominal voltage (volts)	220-240	220-240
Total connected load kW	1220	1220
Cable length cm	175	175
Minimum fuse protection	10A	10A
GB plug	n	n
STANDARD ACCESSORIES		
Glass pan / Insert grid	-	-

n Yes - No

<sup>1</sup> For Inverter models, the maximum setting offers a time limited boost option for heating liquids. To ensure optimal results and to protect the appliance, the microwave power output is reduced in stages over the first few minutes down to the next power level (600W). After a cooling period, the microwave boost option will be available once more.

studioLine  
Coffee Centre

Fully Automatic  
Coffee Machine

DESIGN FAMILY	iQ700
Model number	CT918L1D0
availability	Jul-23
DESIGN CHARACTERISTICS	
TFT touchDisplay Pro	n
TFT touchDisplay Plus	-
TFT touchDisplay	-
KEY FEATURES	
Home Connect	n
Electronic control	n
SensoFlow System	n
AromaSelect	n
AromaDoubleShot	n
Automatic steam blast milk cleaning function	n
One touch preparation	n
Ceramic coffee grinders	n
Multilevel grinding setting	n
Cup illumination	n
Height adjustable coffee & milk outlets (mm)	n
ADJUSTABLE AUTOMATIC SWITCH OFF SETTING	
memory settings	30
Integrated water filter	optional
PROGRAMMES / FUNCTIONS	
Type of berages (inc. Home Connect app)	55
my Coffee - personalised beverage settings	1 or 2 cup
Milk foam	1 or 2 cup
Hot water	1 or 2 cup
Warm milk	1 or 2 cup
Ristretto	1 or 2 cup
Coffee	1 or 2 cup
Espresso	1 or 2 cup
Cappuccino	1 or 2 cup
Latte Macchiato	1 or 2 cup
Caffe latte	1 or 2 cup
Espresso Macchiato	1 or 2 cup
One touch function for milk drinks	n
Coffee / Hot water temperature options	3/4
Milk foam/frothing function	n / n
Warm Milk function	n
CLEANING	
calc'nClean (cleaning and descaling programme)	n / n
autoMilk Clean	n
Automatic rinse when switched on/off	n / n
PERFORMANCE / TECHNICAL INFORMATION	
Product dimensions H x W x D (mm)	382 x 594 x 385
Front access	n
water tank capacity (litres)	2.4
Fixed water connection only	n
Bean container capacity (g)	500
Grinding degree setting	6
Pump pressure (bar)	19
Ground coffee container	n
Fixed water connection	n
Total connected loading (W)	1500
Nominal voltage (volts)	220-240
fuse protection	10A
Cable length (in cm)	170
STANDARD ACCESSORIES	
Insulated Milk container capacity (L)	0.5
Milk pipe	n

n Yes - No

\* Main cavity only optional accessories not suited for use during pyrolytic cleaning unless stated



Drawers

	Vacuum Drawer	Warming Drawer	Warming Drawer	Accessory Drawer
DESIGN FAMILY	iQ700	iQ700	iQ700	iQ700
Model Number	BV910E1B1	BI710D1B1B	BI710C1B1B	BI710E1B1
KEY FEATURES & FUNCTIONS				
HOME CONNECT	-	n	n	-
Operating indicator light	n	n	n	-
Electronic control	n	n	n	-
Rotary temperature dial	-	-	-	-
Touch control illuminated	n	n	n	-
Number of temperature settings	-	4	4	-
Number of vacuum sealing levels	3	-	-	-
Glass safety lid	n	-	-	-
Maximum temperature (C°)	-	80	80	-
Minimum temperature (C°)	-	30	30	-
Maximum capacity - plates	-	40	12	14
Maximum capacity - espresso cups	-	192	64	64
Toughened glass base	-	n	n	Anti-slip mat
Vacuum Drawer	n	-	-	-
Plate and cup warming	-	n	n	-
Keep warm	-	n	n	-
Defrost	-	n	n	-
Low temperature cooking	-	n	n	-
TECHNICAL INFORMATION				
Appliance Dimensions (H x W x D mm)	140 x 594 x 518	290 x 594 x 518	140 x 594 x 518	140 x 594 x 518
Install independently	n	n	n	n
Install with compact appliance	iQ700	iQ700	iQ700	iQ700
Install with a single oven	iQ700	iQ700	iQ700	iQ700
Push-Pull opening mechanism	n	n	n	n
Drawer interior volume (L)	8	54	20	20
Installation in a tall housing		n	n	n
Installation under work surface		n	n	n
Maximum weight capacity (kg)	-	25	25	15
Nominal voltage (volts)	220-240	220-240	220-240	220-240
Total connected loading (kW)	0.32	0.82	0.82	-
Cable length (in cm)	150	175	175	-
Minimum fuse protection	6A	10A	10A	-
GB plug	n	n	n	-
STANDARD ACCESSORIES				
Vacuuming platform	n	-	-	-
External vacuuming adaptor, hose & plugs	n	-	-	-
Sample vacuuming bags small/ big	50/50	-	-	-
OPTIONAL ACCESSORIES				
100 x Vacuum bags (180 x 280 mm)		-	-	-
100 x Vacuum bags (240 x 350 mm)		-	-	-

Accessories

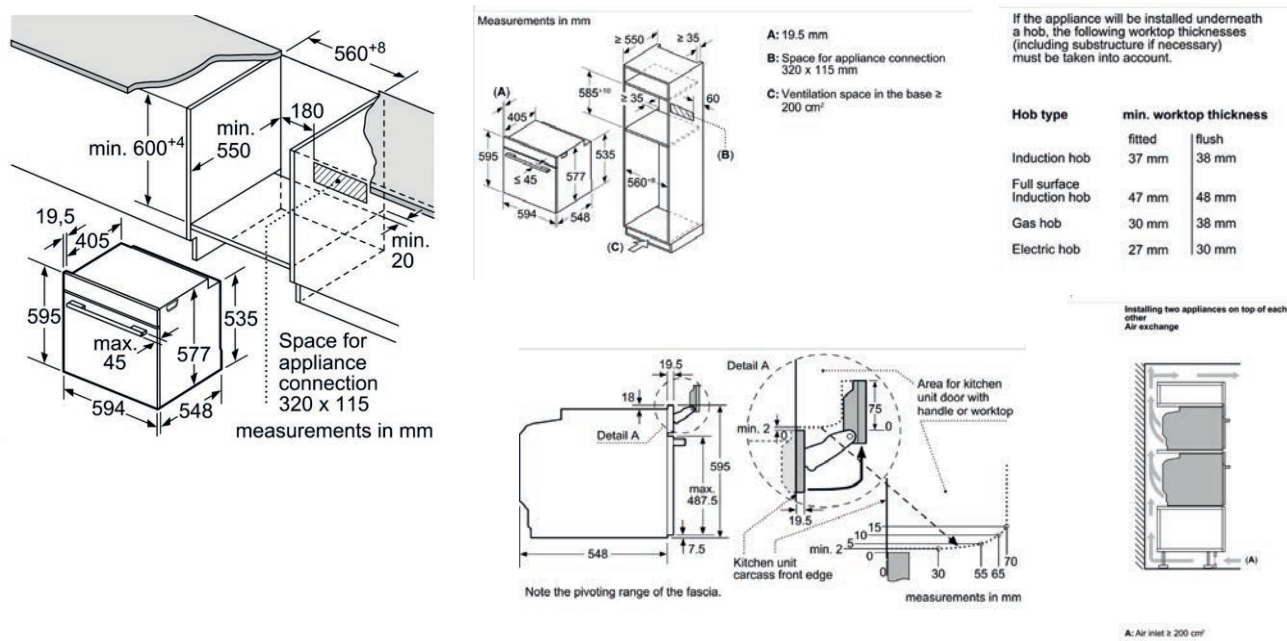
		Single Ovens	45cm Compact Ovens	Single Ovens	Compact Ovens	Double Ovens*
DESIGN FAMILY		iQ700	iQ700	iQ500	iQ500	iQ500
ROASTING & BAKING ACCESSORIES						
HZ634000	Full width wire shelf for iQ700 and iQ500 ovens and iQ700 compacts	n	n	n	-	n
HZ664000	Full width wire shelf for iQ700 ovens and compacts with fullSteam function	n	n	-	-	-
HZ631070	Colour coordinated full width enamelled baking tray for iQ700 ovens and compact ovens	n	n	-	-	-
HZ531000	Colour coordinated full width enamelled baking tray for iQ500 ovens	-	-	n	-	n
HZ531010	Colour coordinated full width baking tray with non-stick coating for iQ500 ovens	-	-	n	-	n
HZ634080	Full width wire shelf for iQ700 ovens and compacts with integral microwave	n	n	-	-	-
HZ625071	Two-piece enamelled anti-splash pan insert for iQ700 ovens and compact ovens and iQ500 ovens	n	n	n	-	n
HZ636000	Full width glass tray for iQ1700 ovens and compact ovens and iQ500 ovens	n	n	n	-	n
HZ865000	Glass serving dish - approx 40 x 25cm - for iQ700 ovens and compact ovens and iQ500 ovens	n	n	n	-	n
HZ915003	5.4L capacity oval glass casserole dish with lid for iQ700 ovens and compact ovens and iQ500 ovens	n	n	n	-	n
TELESCOPIC RAILS						
HZ638000	1 level telescopic shelf rails with stop, fully extendible, for non-pyrolytic*, non-full steam iQ700 ovens*	n *	n *	-	-	-
HZ638070	Level independent telescopic shelf rails with stop, fully extendible, for iQ700 pyrolytic ovens*	n *	n *	-	-	-
HZ638D00	Level independent telescopic shelf rails with stop, fully extendible, for iQ700 steam ovens*	n *	n *	-	-	-
HZ629070	Air Fryer & Grill tray In Anthracite. Required for Air Fry Function, for iQ700 Ovens	n *	n *			
HZ530000	2 piece half depth enamelled pan set for single ovens	n	-	-	-	-
HZ538000	1 pair of level independent varioClip telescopic rails for iQ500 single and double ovens	-	-	n	-	n
HZ6BMA00	Metal platform and brackets suited to combinations of iQ700 60 cm Single ovens and 45 cm Compact ovens in column (special single aperture required)	n	n	-	-	-
HZ66X600	Cosmetic decor strip for use between 60 cm single and 45 cm compact ovens	n	n	n	n	-

n \* Main cavity only  
optional accessories not suited for use during pyrolytic cleaning un less stated

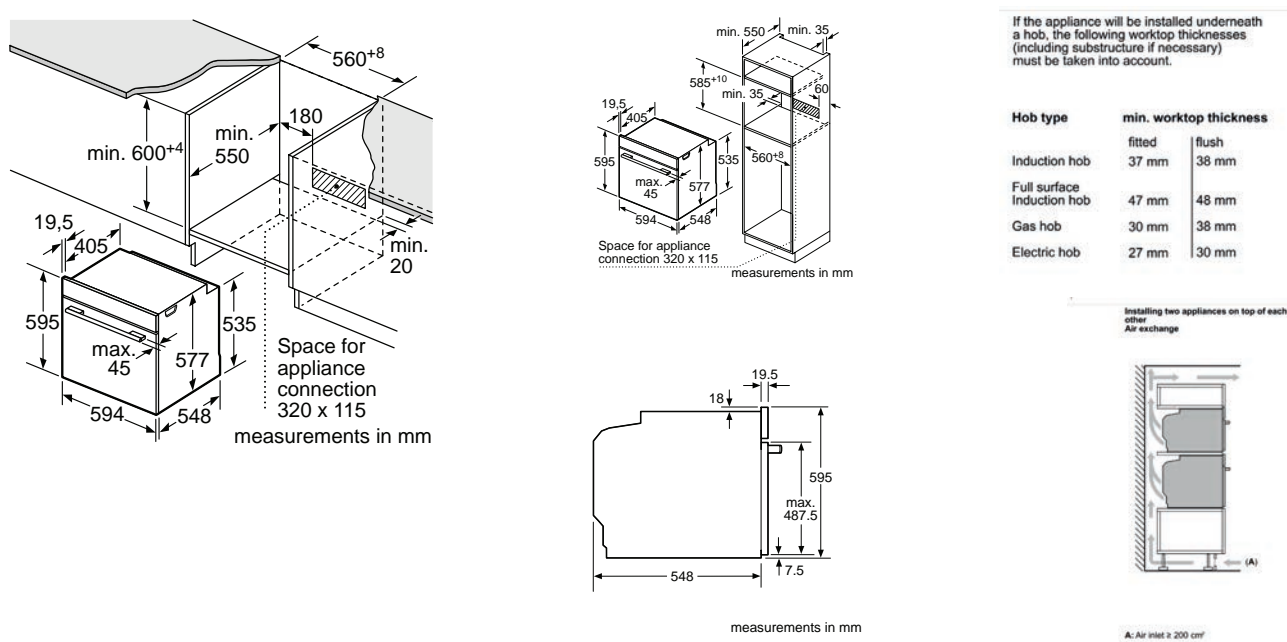


Single oven pyrolytic technical diagrams

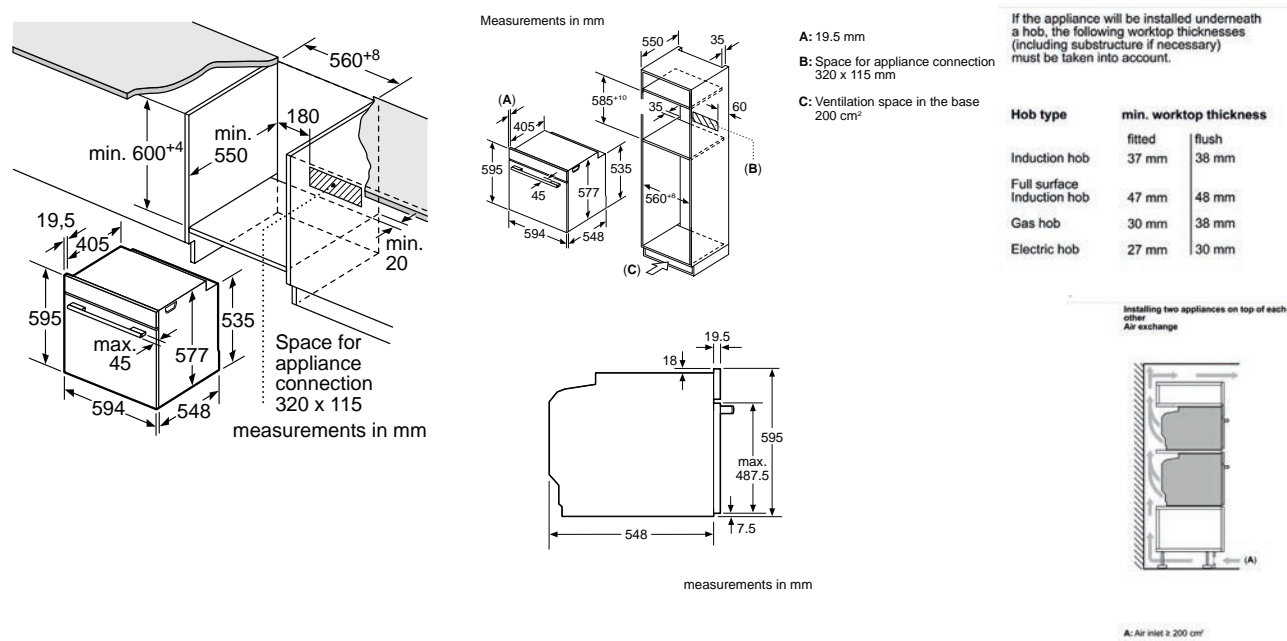
Single Ovens HN978GQB1B



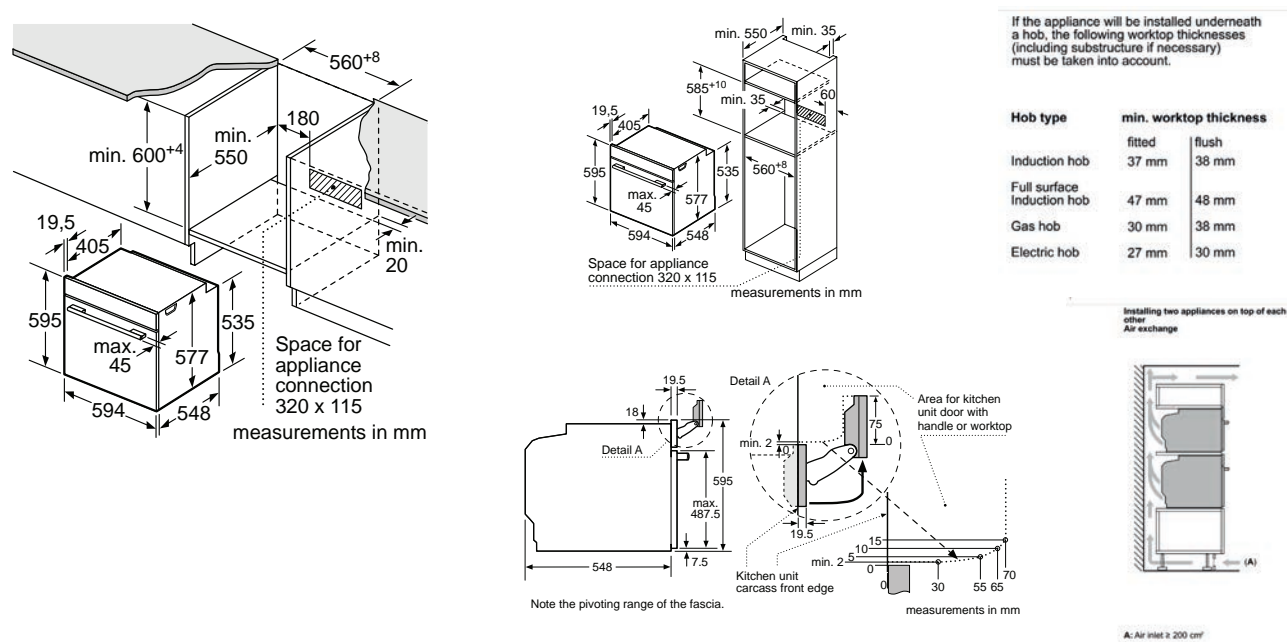
Single Ovens HB978GNB1B



Single Ovens HM976GMB1B



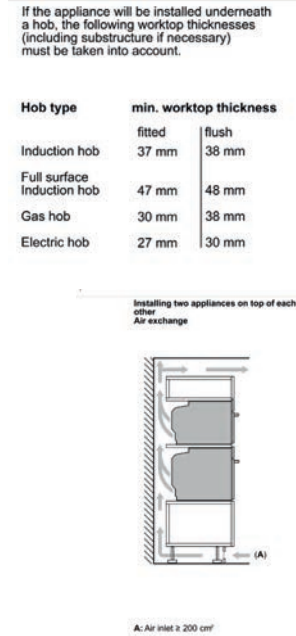
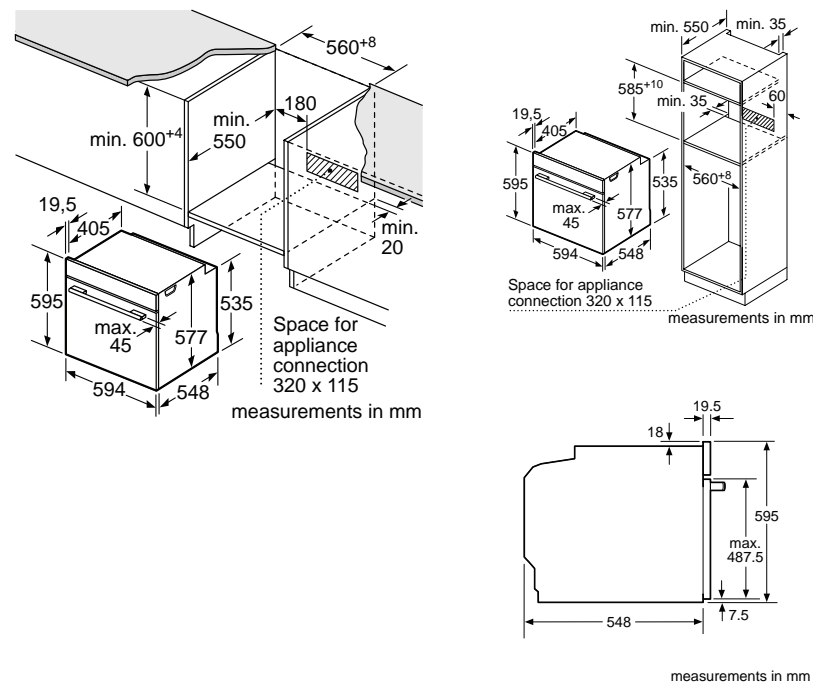
Single Ovens HR976GMB1B





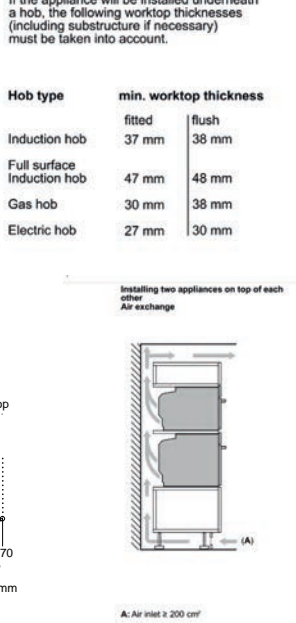
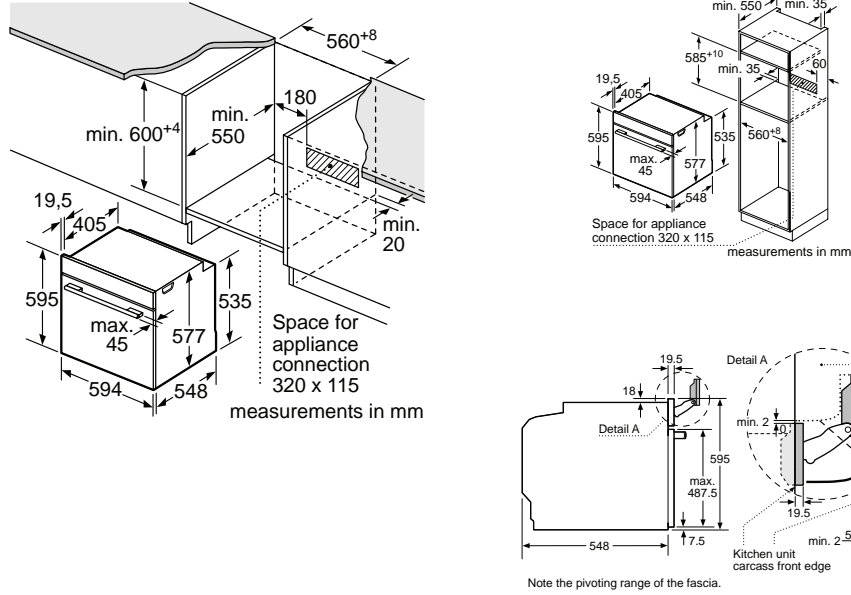
Single oven pyrolytic technical diagrams

Single Ovens HB976GMB1B

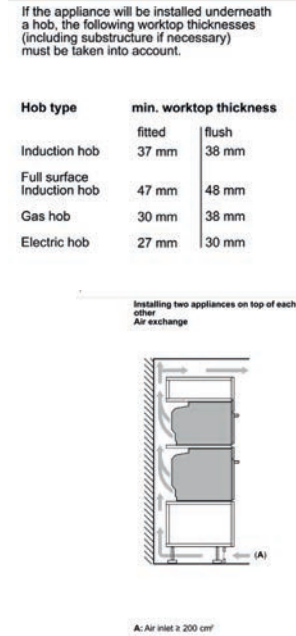
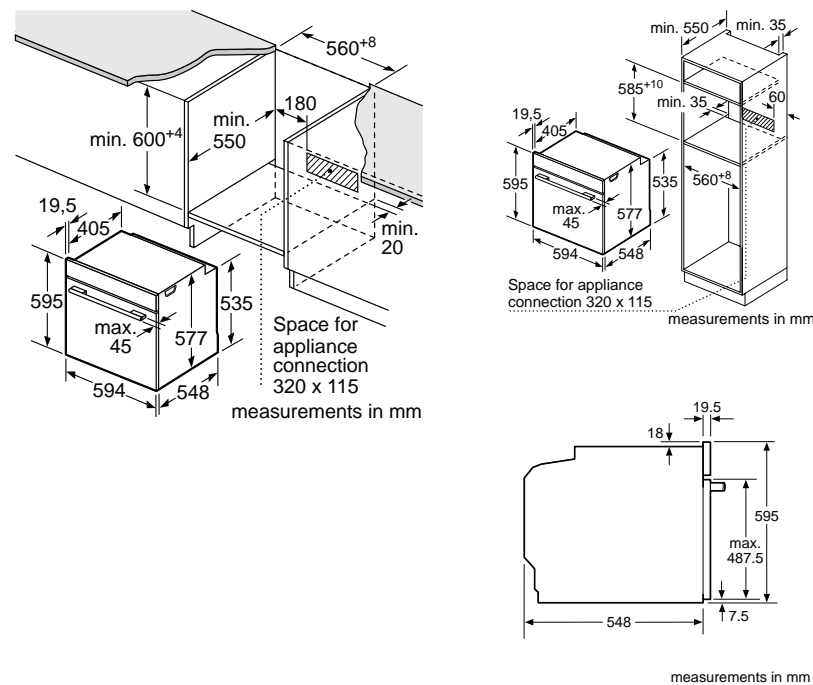


Single oven non-pyrolytic technical diagrams

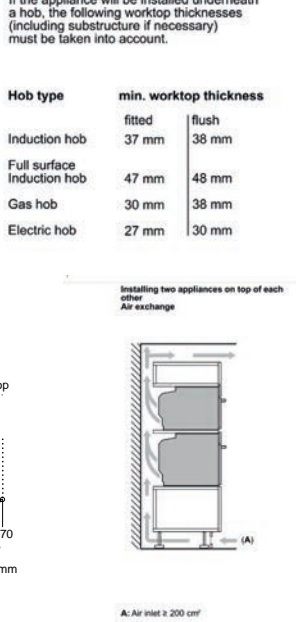
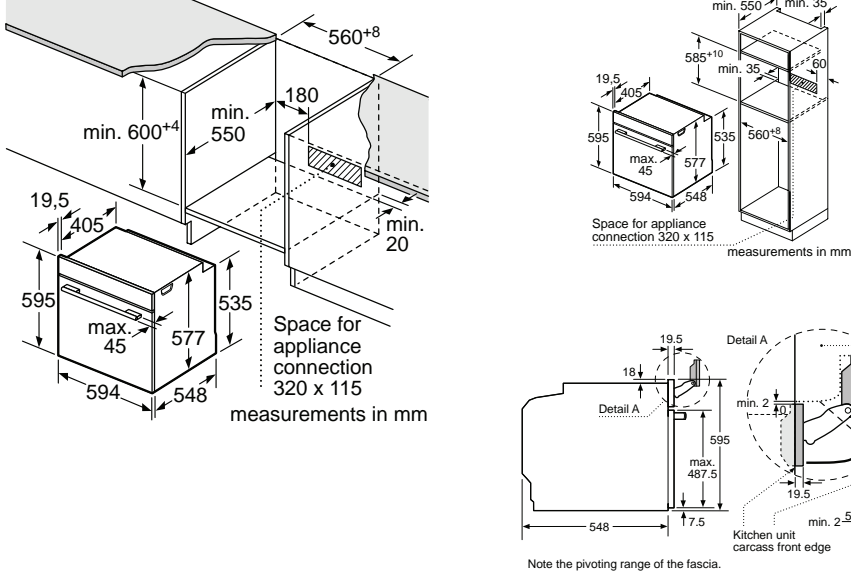
Single Ovens HS956GCB1B



Single Ovens HB974GLB1B



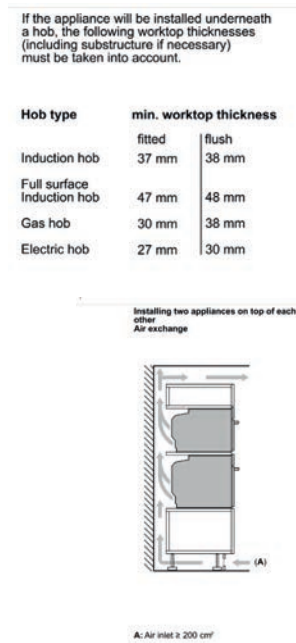
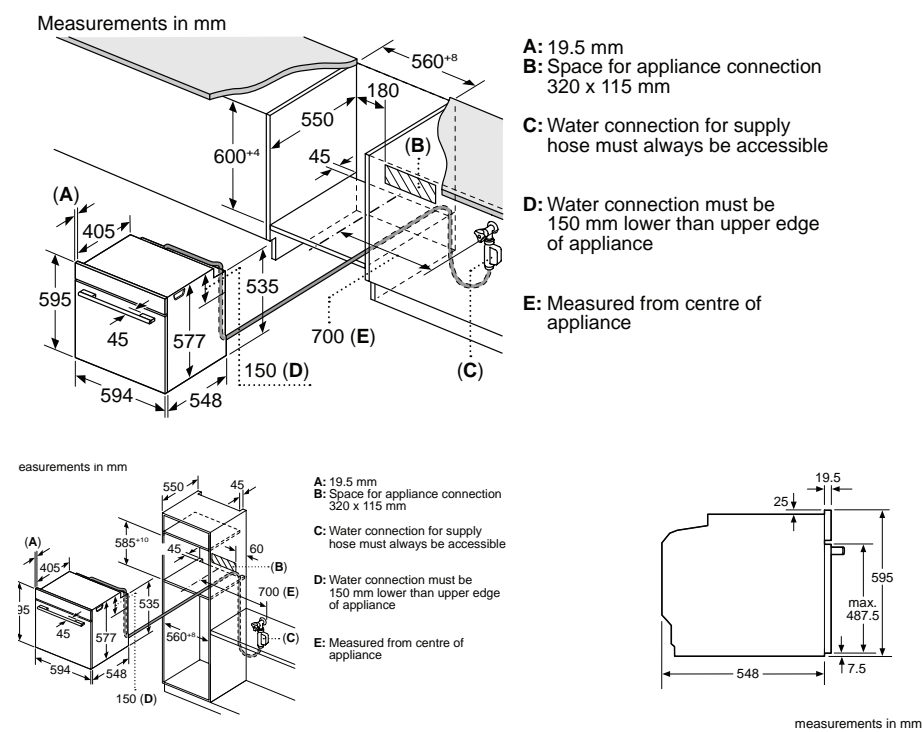
Single Ovens HS958KDB1





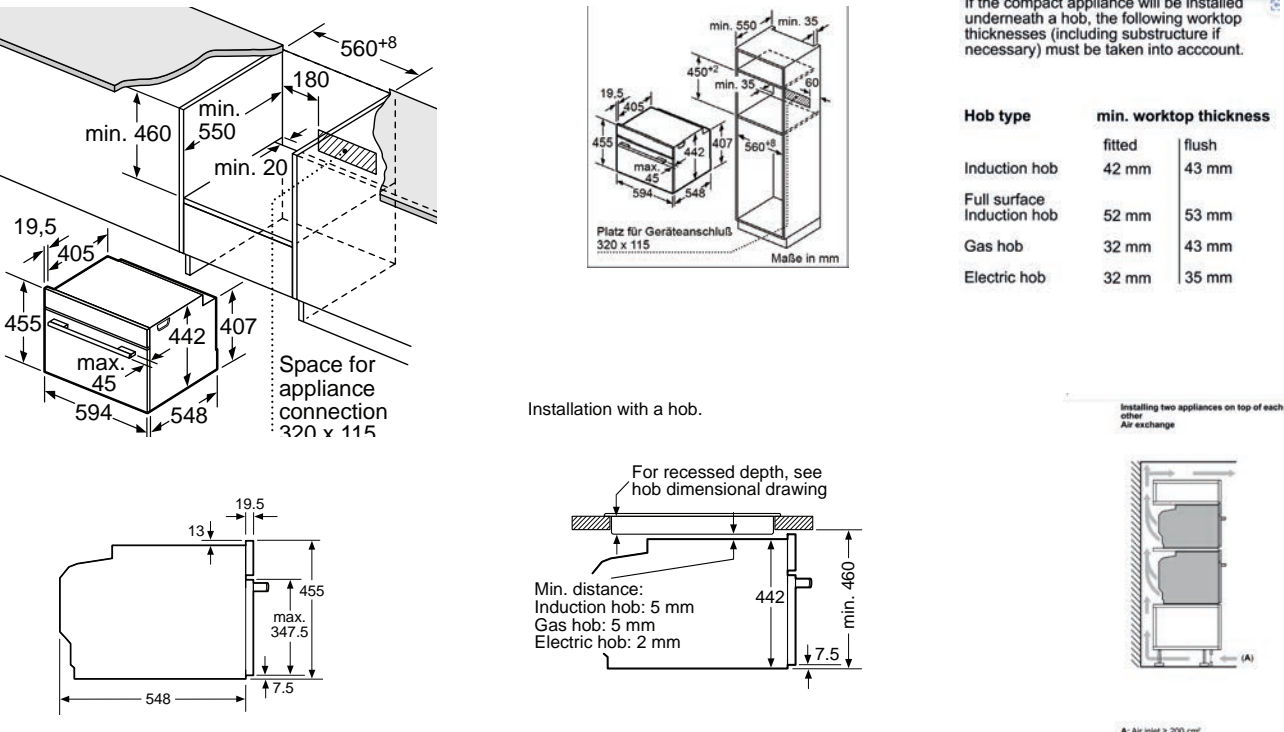
Single oven non-pyrolytic technical diagrams

Single Ovens HS958GED1B

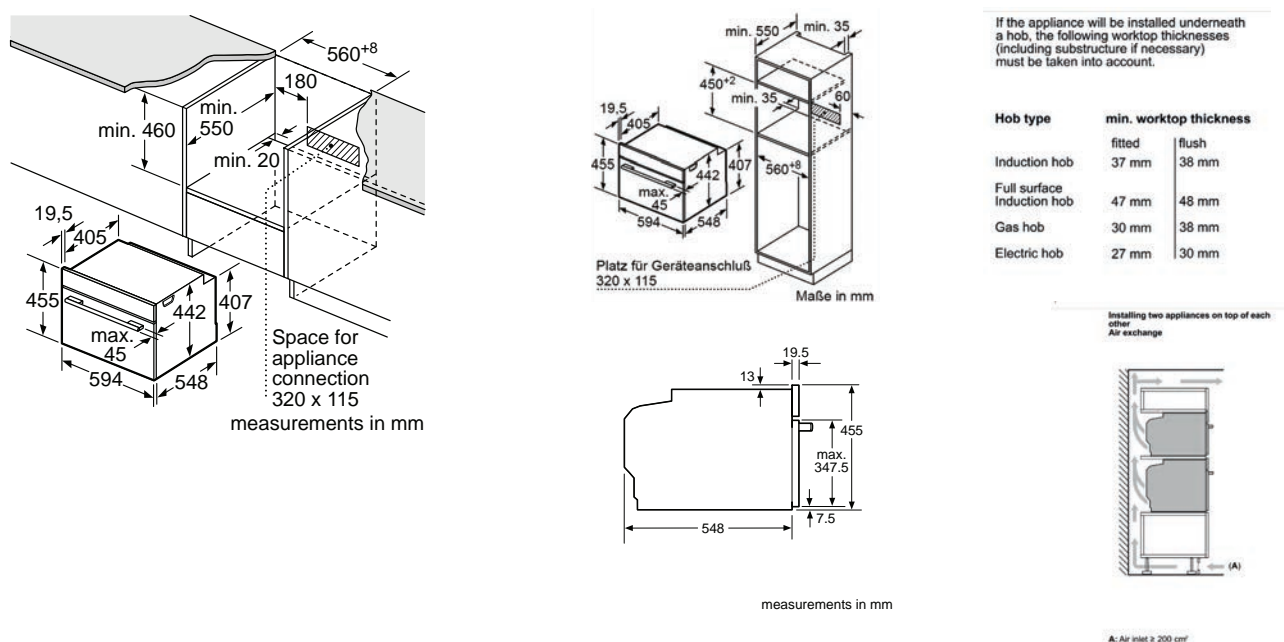


Compact ovens pyrolytic

Compact Ovens CM978GNB1B

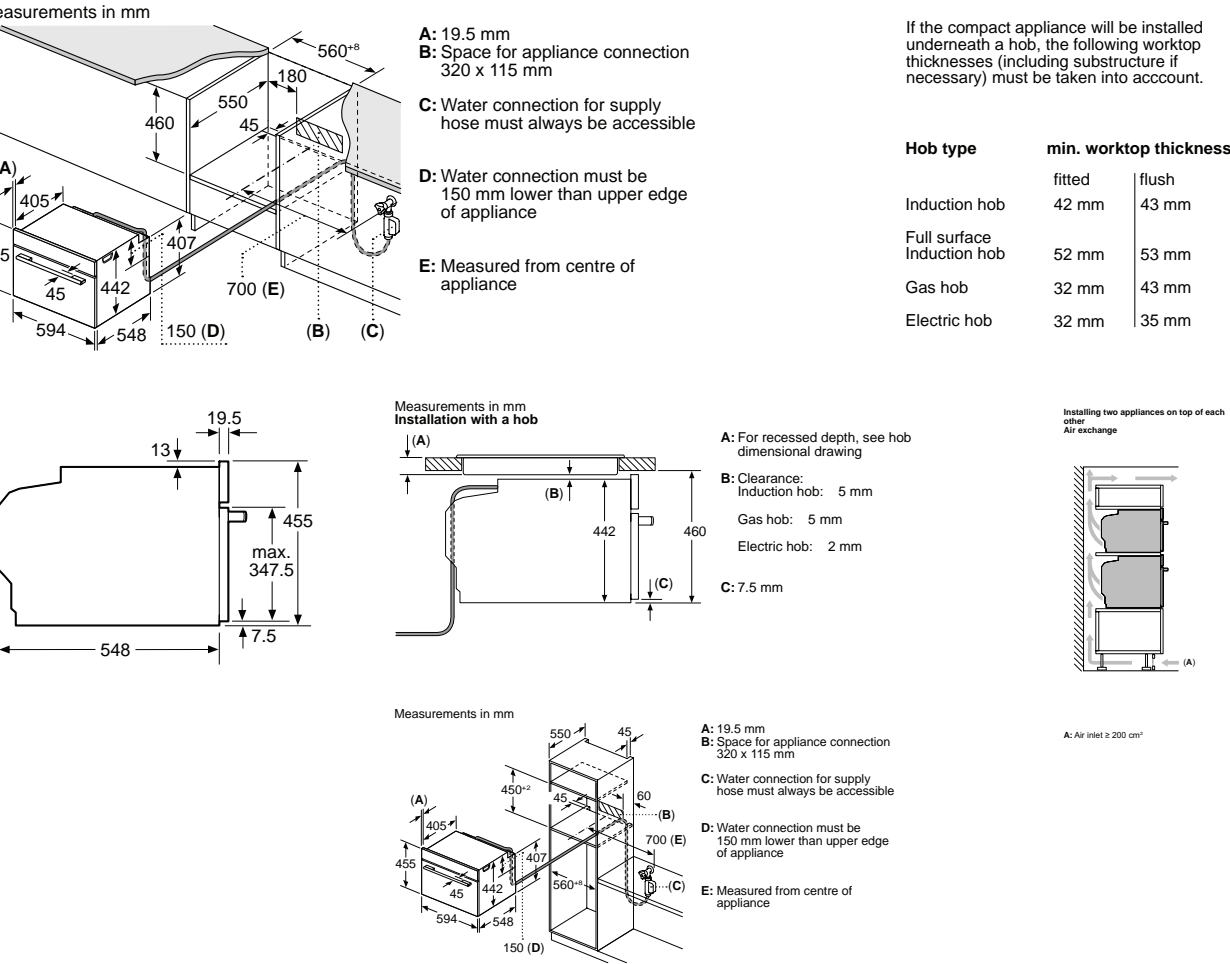


Compact Ovens CM976GMB1B

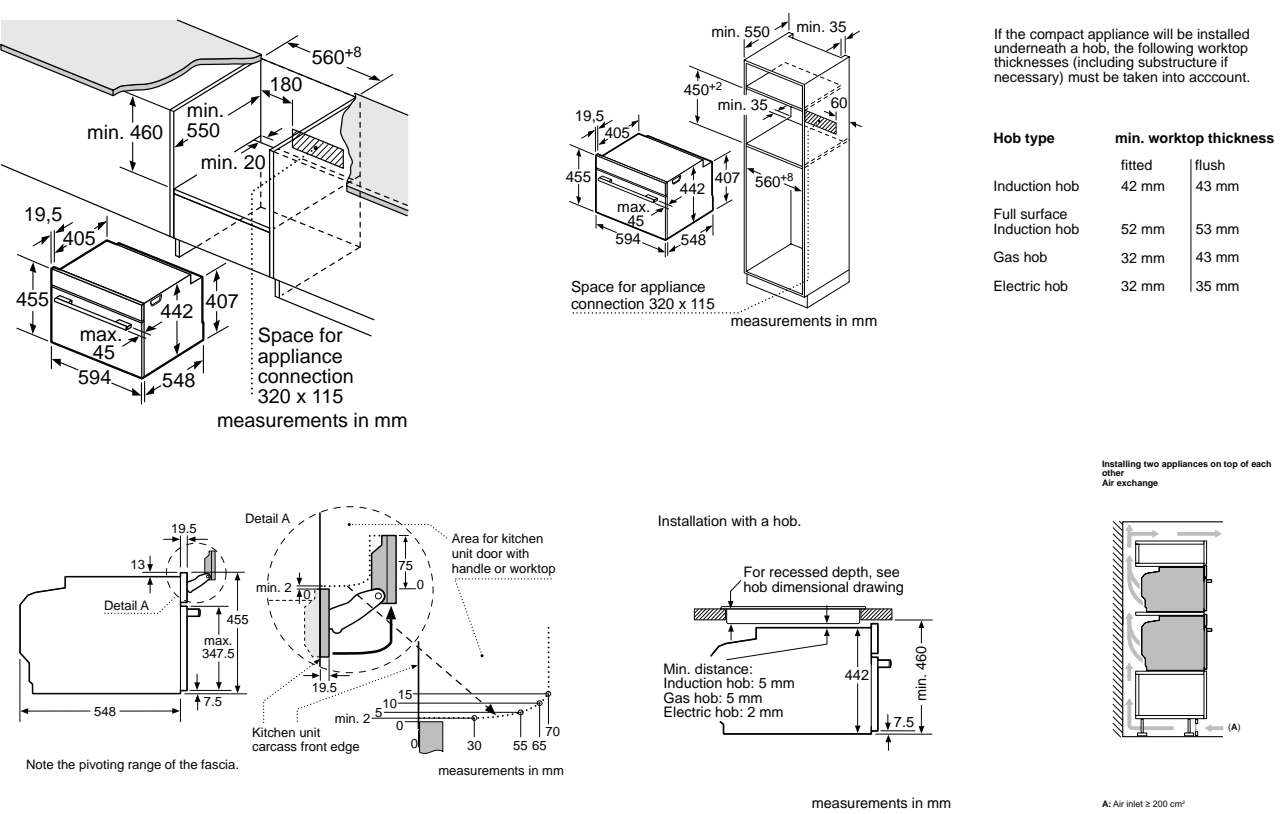


Compact ovens non-pyrolytic technical diagrams

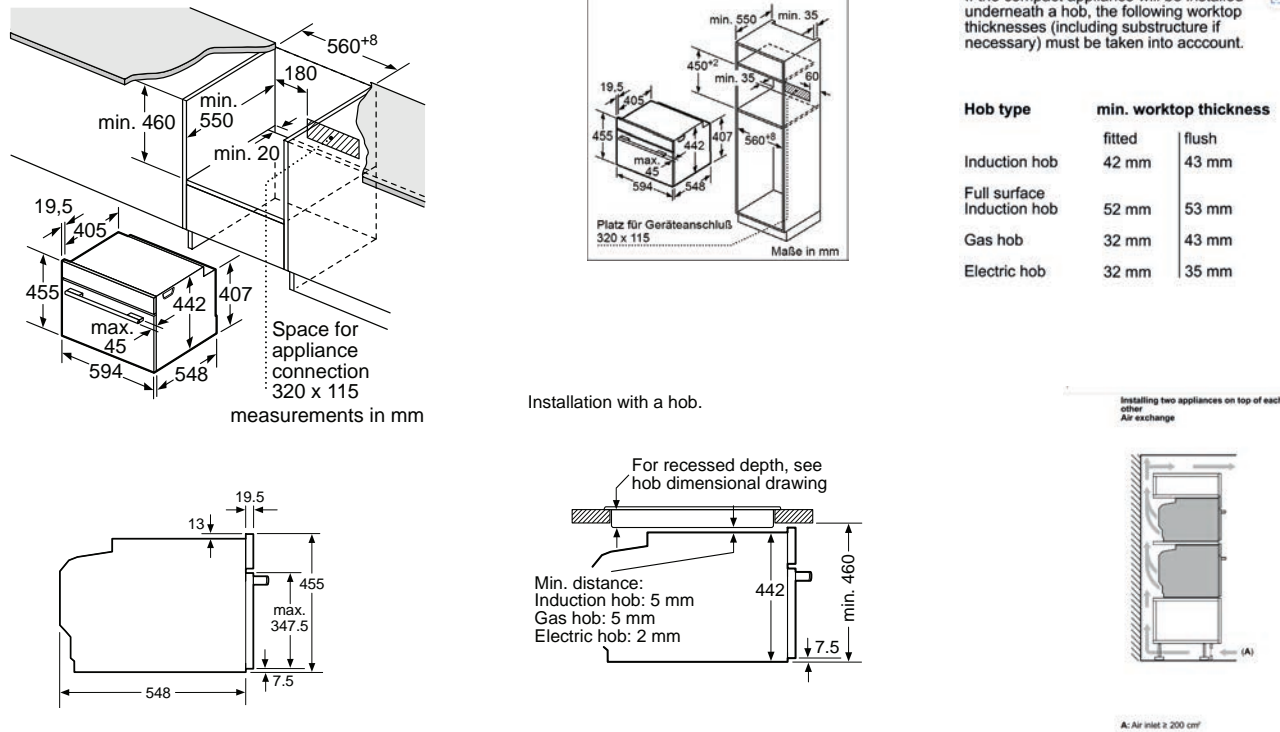
Compact Ovens CS958GDD1



Compact Ovens CS956GCB1



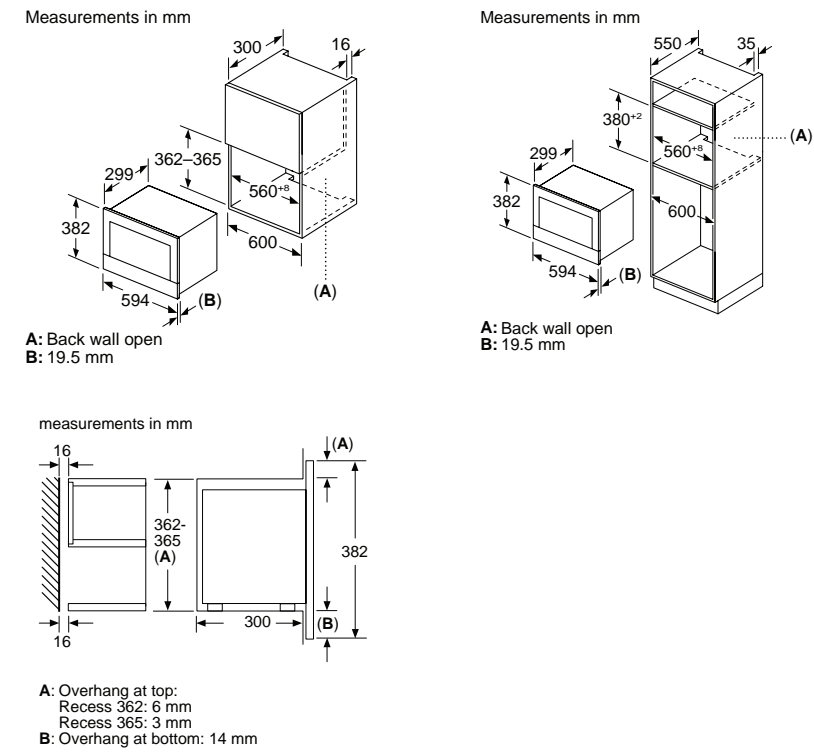
Compact Ovens CM924G1B1B



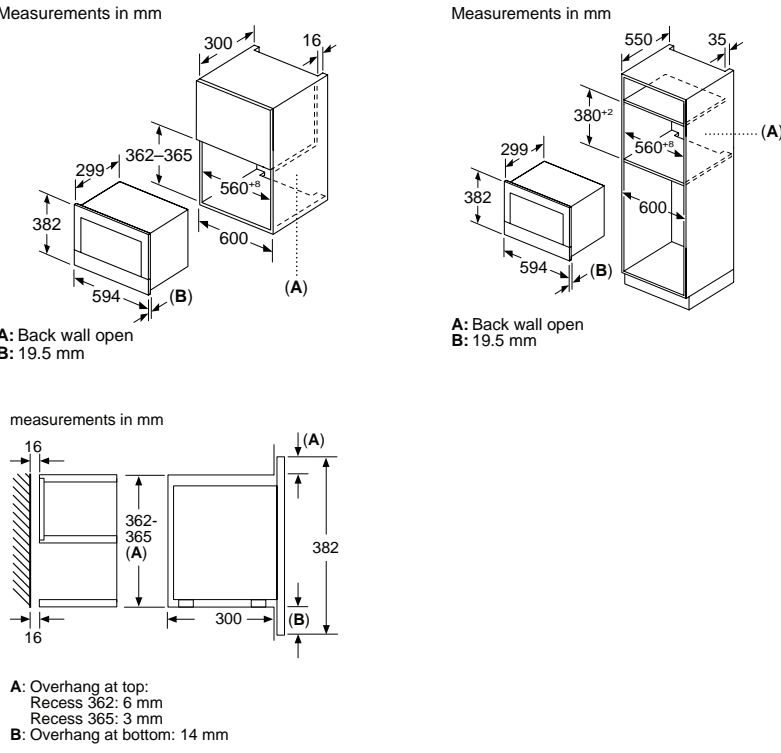


# Microwave technical diagrams

## Compact Microwave BF922R1B1B

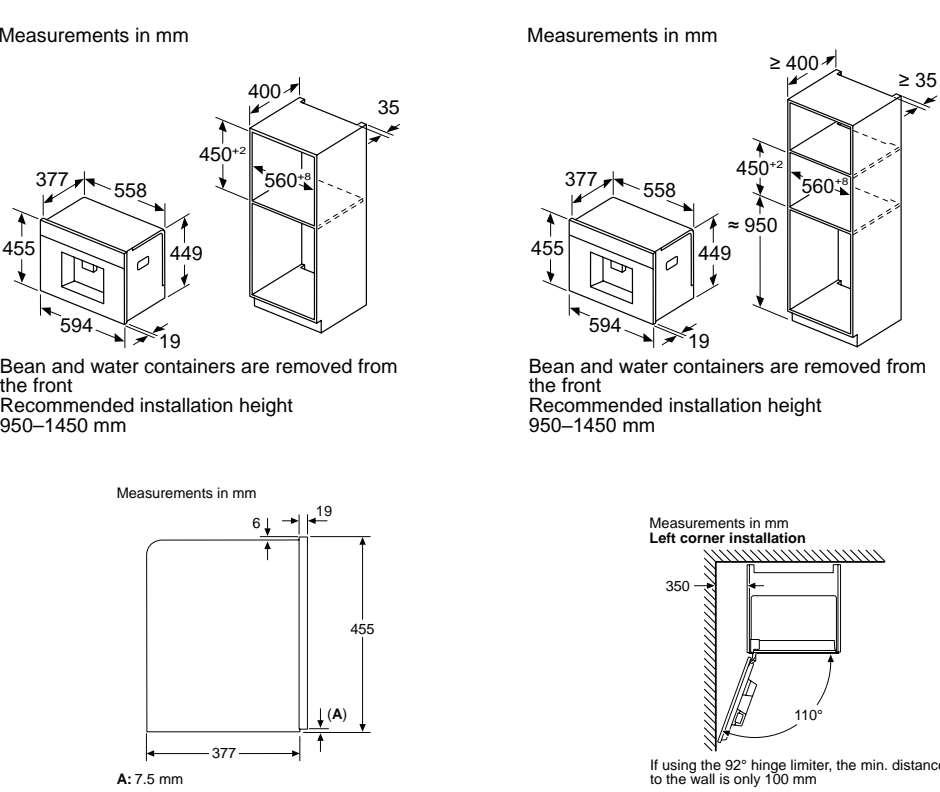


## Compact Microwave BF922L1B1B



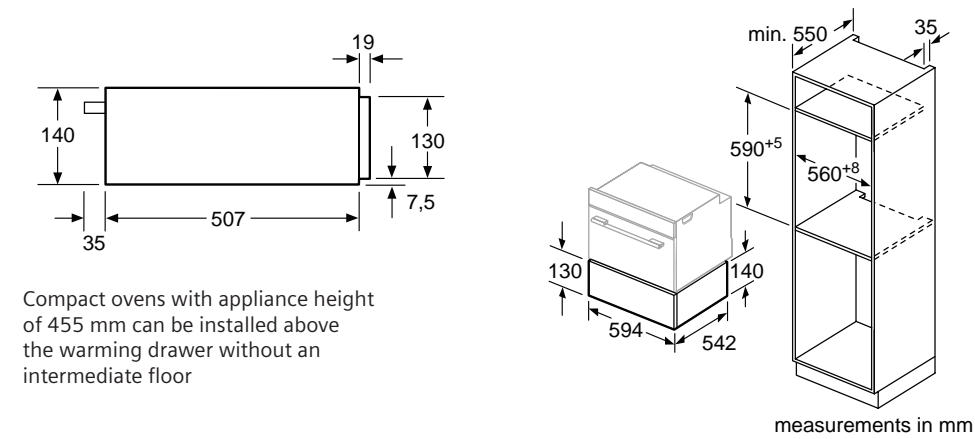
# Coffee centre technical diagrams

## Coffee centre CT918L1D0

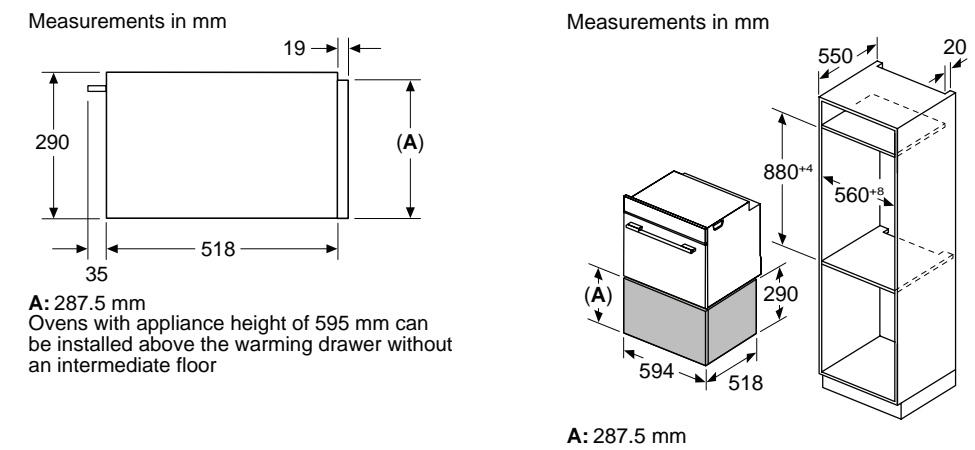


## Drawer technical diagrams

Drawer BV910E1B1

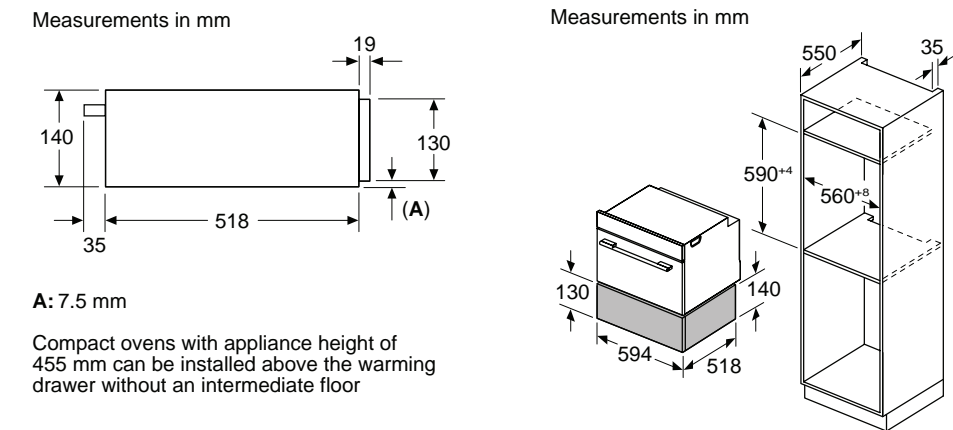


**Drawer BI710D1B1B**

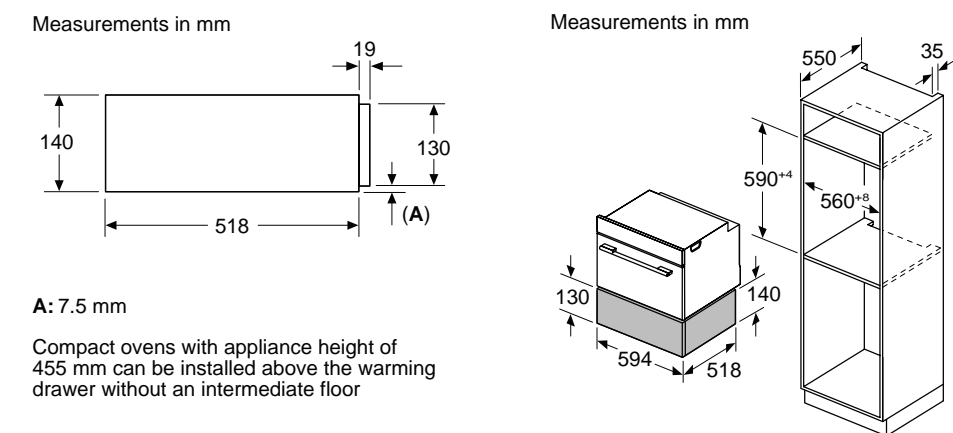


## Drawer technical diagrams

**Drawer BI710C1B1B**



**Drawer BI710E1B1**





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