

**Siemens Home Appliances** 

SIEMENS





# 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

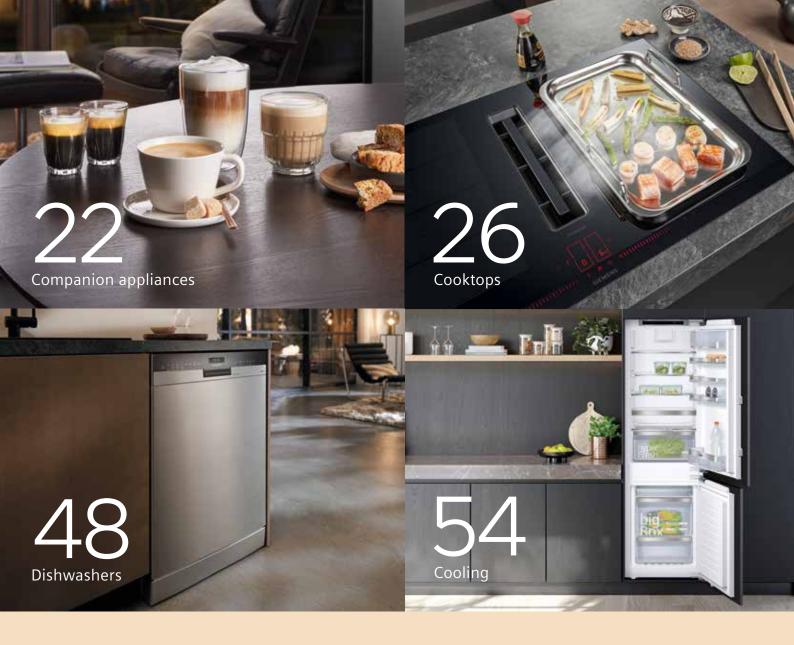
Enjoy the party instead of running around in the kitchen by using Home Connect to connect your smart speaker to your Wi-Fi enabled Siemens appliance. Why not ask your coffee machine to prepare a cappuccino, or ask your oven "When will dinner be ready?".

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



# Contents

Ovens	08	Rangehoods	44
Ovens	16 – 19	Canopy	46
Accessories	20	Integrated	46
Companion appliances	22	Dishwashers	48
Coffee machine	24	Fully integrated	52
Drawers	25	Semi-integrated	53
		Built-under	54
Cooktops	26		
Induction	30 – 32	Cooling	56
Accessories	33	Built-in	58 – 59
Induction with integrated ventilation	34 – 39		
Gas	40 – 43		



Range overview	60
Ovens	60 – 63
Coffee machines	64
Warming drawer and Vacuum drawer	65
Induction cooktops	66 – 67
Induction with integrated ventilation	68
Gas cooktops	69
Rangehoods	70 – 71
Dishwashers	72 – 73
Cooling	74 – 75





# **Ovens**

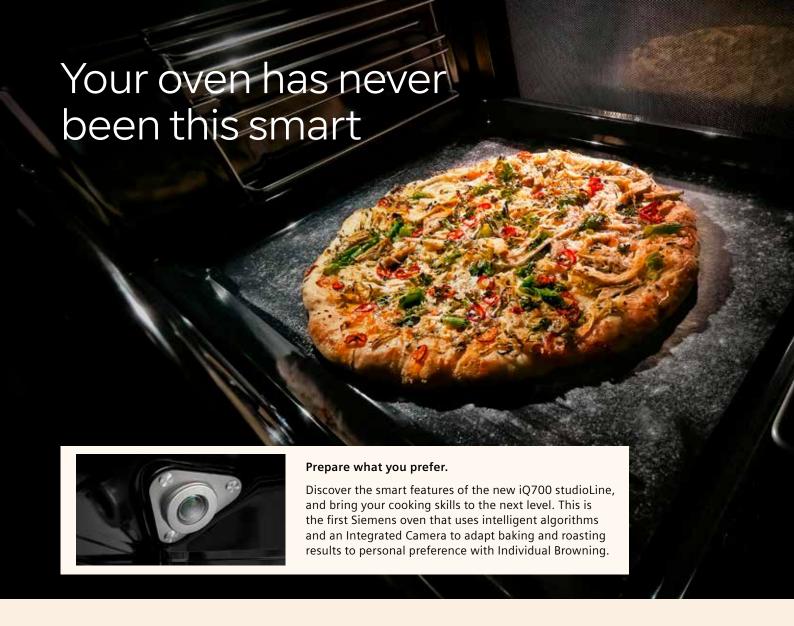
Designed for those who value the ultimate in design, innovation and cutting-edge technology

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.



#### 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.



#### Intuitively find the right setting.

Instead of using the standard settings like 180°C hotAir when you're unsure about the special oven functions. Dish recognition now finds the ideal oven setting or program.

The integrated camera takes a picture of the dish, the dish is recognised by artificial intelligence and the oven suggests the ideal setting for excellent results.





# 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

#### **studio**Line



#### **studio**Line





























9











iQ700 studioLine 60cm pyrolytic oven with pulseSteam and microwave



iQ700 studioLine 60cm ecoClean oven with fullSteam

Model	HN978GQB1B	HS958GDD1
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

#### **studio**Line



#### **studio**Line



#### **studio**Line













































#### iQ700 studioLine 60cm ecoClean oven with fullSteam

#### ○ Home Connect

#### iQ700 studioLine 60cm pyrolytic oven with pulseSteam

#### Home Connect

#### iQ700 studioLine 60cm pyrolytic oven with microwave

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

# Ovens

#### iQ700 studioLine built-in ovens

#### **studio**Line



#### **studio**Line





























iQ700 studioLine 60cm pyrolytic oven ○ Home Connect

iQ700 studioLine 60cm pyrolytic oven

Model	HB976GMB1A	HB974G2B1A	
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

#### **studio**Line

#### **studio**Line

#### **studio**Line













































iQ700 studioLine 45cm ecoClean compact oven with fullSteam ○ Home Connect

iQ700 studioLine 45cm pyrolytic compact oven with microwave Home Connect

iQ700 studioLine 45cm compact oven with microwave

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

# Ovens

#### Accessories



HZ638070 Pyrolytic rail system For models HB976GMB1A, HB974G2B1A, HR976GMB1A, CM976GMB1B, CM924G1B1B



HZ638D00 Steam rail system For models HS958GDD1, HS958GCB1, CS958GCB1



HZ629070 AirFry and Grill Tray For models HN978GQB1B, HS958GDD1, HS958GCB1, HR976GMB1A, HM976GMB1B, HB976GMB1A, HB974G2B1A, CS958GCB1, CM976GMB1B, CM924G1B1B.



HZ631070
Enamelled baking tray (pyrolytic proof)
For models
HN978GQB1B, HS958GDD1,
HS958GCB1, HR976GMB1A,
HM976GMB1B, HB976GMB1A,
HB974G2B1A, CS958GCB1,
CM976GMB1B, CM924G1B1B.



HZ327000 Pizza baking stone and paddle For models HN978GQB1B, HS958GCB1, HR976GMB1A, HM976GMB1B, HB976GMB1A, HB974G2B1A, CS958GCB1, CM976GMB1B, CM924G1B1B.



HZ6BMA00 Insertion floor For combination of two 60cm/45cm oven models







# 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

#### **studio**Line

















#### iQ700 studioLine built-in coffee machine

Model	CT918L1B0
Features	sensoFlow 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

#### **studio**Line



○ Home Connect

iQ700 studioLine 14cm multifunction warming drawer ○ Home Connect

iQ700 29cm multifunction warming drawer

Model	BI910C1B1	BI710D1B1B
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



#### 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.

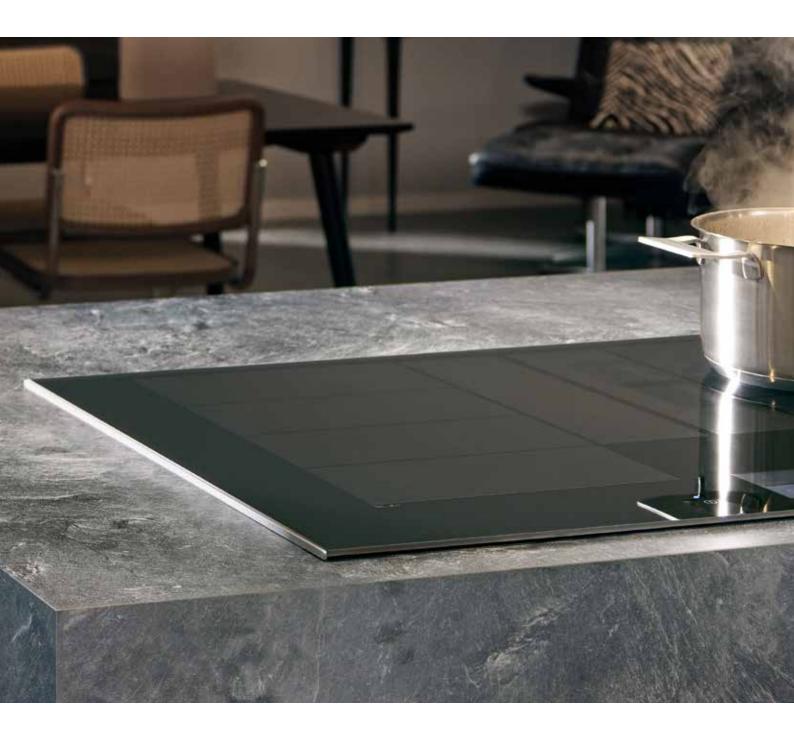
Divide your flexInduction® cooktop into 5 heating zones with different temperatures. Just lift your cookware to the right spot to activate the zone.



#### 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

































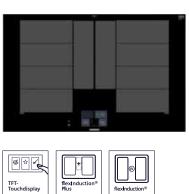


# 80cm freeInduction® cooktop

Home Connect

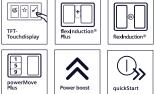
### 90cm flexInduction® cooktop

Model	EZ877KZY1E	EX975LVC1E
Features	Full surface 2750 cm² cooking zone     Capacity for up to 5 pots/pans     Power settings with powerBoost     TFT-Touchdisplay Plus     Keep warm function	5 cooking zones including:     4 zones convertible to 2 x flexZones     1 triple circuit zone     7 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

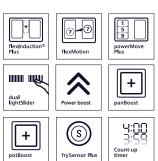












# 80cm flexInduction® Plus cooktop

(3)

# 80cm flexInduction® cooktop

# 60cm flexInduction® Plus cooktop

	555.115p	
EX875KYW1E	EX875LEC1E	EX675LYC1E
4 cooking zones convertible to: • 2 x flexZones and 2 x extended flexZones 17 power settings with powerBoost TFT-Touchdisplay and controls Automatic meals programs	4 cooking zones including: 2 zones convertible to 1 x flexZone 1 double circuit zone 17 power settings with powerBoost LED display with dual lightSlider controls	4 cooking zones convertible to: • 2 x flexZones and 1 x extended flexZone 17 power settings with powerBoost LED display with dual lightSlider controls
Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off.	Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off.	Child Lock 2-stage residual heat indicator wipeProtection Automatic shut off.
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
812 x 520mm	812 x 520mm	602 x 520mm

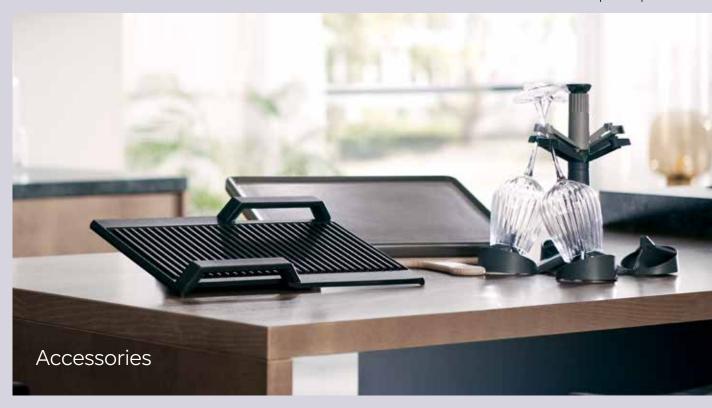
# Induction cooktops

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





**HZ390250**Fry pan for induction/ceramic cooktops with frySensor Plus – large 28cm ø EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX67E, EX875LEC1E



HZ390042 4 piece induction cookware set consisting of 2 pots, 1 casserole and 1 fry pan EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX67E, EX875LEC1E

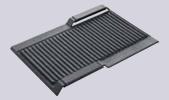


HZ390090 Wok for induction and ceramic cooktops – stainless steel – includes glass lid and draining grid

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



Large Teppanyaki plate for flexInduction® For models EZ877KZY1E, EX975LVC1E, EX675LYC1E, EX875KYW1E, EX875LX67E, EX875LEC1E



Griddle plate for flexInduction® For models EZ877KZY1E, EX975LVC1E, EX675LYC1E, EX875KYW1E, EX875LX67E, EX875LEC1E



#### HZ394301

Connection rail for the combination of domino cooktops For models ER3A6AD70A





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

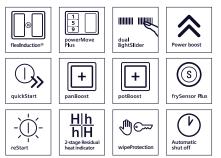
No need to adjust or regulate the extraction power level. An intelligent sensor detects the level of steam and odours rising from the cooking and automatically adjusts the extraction power level for more effective and efficient extraction.

# Induction cooktops

#### iQ700 Induction integrated ventilation cooktops

#### **studio**Line







### 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

 $<sup>{}^{\</sup>star}\text{Measured according to EN61591; suitable for ducted extraction or recirculation (accessory is respectively required)}.$ 

## 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 (e.g. 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  $400\text{cm}^2$  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** 

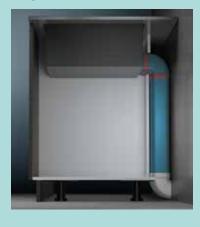
**Fully ducted** 











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 400cm<sup>2</sup> should be made (return-flow aperture of  $\geq$  400cm<sup>2</sup>).

### 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



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





Flame level 3



### 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.

## Gas cooktops

stepFlame® gas cooktops

















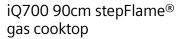












## iQ500 90cm stepFlame® gas cooktop

Model	ER9A6SD70A	EC9A5SB90A	
Features	5 burners:  1 x 22MJ/h dual flame wok burner,  1 x high-speed burner,  2 x standard burners,  1 x economy burner	5 burners:  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

#### EC6A5IB90A

- 4 burners:
   1 x 15MJ/h wok burner,
   1 x high-speed burner,
   1 x standard burner,
   1 x economy burner

Stainless steel Sword control knobs

Wok ring support Espresso cross support LPG conversion kit

582 x 520mm







## 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

## Integrated rangehood





























## 90cm wall-mounted canopy rangehood

## 60cm integrated glassVisor rangehood\*

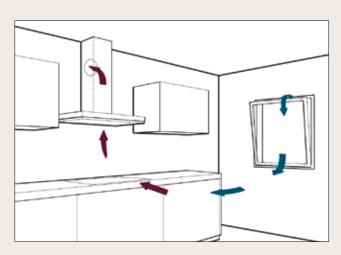
		*Coming late 2024	
Model	LC91BUV50B	⊔67BAM60	NEW
Features	965m³/h maximum extraction rate 3 power levels + 2 intensive settings with auto-reset 3 x 3W LED softLights with dimmer Touch control Dishwasher safe filters 45 / 72dB (min / intensive)	749m³/h maximum extraction rate 3 power levels + intensive setting 2 x 2W LED illumination glass panel with touch control dishwasher safe filters 50 / 74dB (min / intensive)	
Dimensions (HxWxD)	614-954 x 898 x 500mm (ducted) 614-1064 x 898 x 500mm (recirculated)	340 x 597 x 298mm (appliance) 340 x 560 x 300mm (installation)	

## How to choose a rangehood.



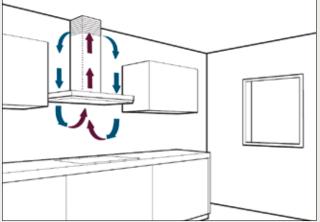
### Choosing a rangehood: The power to perform.

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.



#### 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.



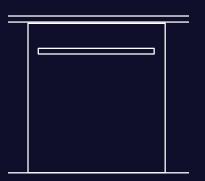
#### Recirculation kit.

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.



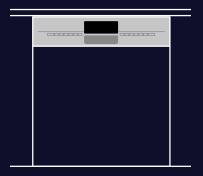


The latest generation of Siemens dishwashers offer state-of-the-art technology in drying, efficiency, silence and flexibility. Finished with design lines to perfectly match your Siemens cooking suite, they come in three build types to suit your unique kitchen style.



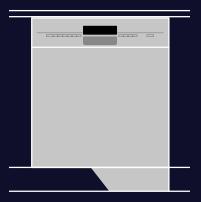
#### **Fully integrated**

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.



## varioSpeed

#### 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 Pro contains uniquely designed v-shape and drop down sides that accommodates 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 up to 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.

\*The following models allow up to two levels of height adjustment due to the extra space 3rd basket: SX57HS01DA, SX87HX01DA, SX97ZX01CA

## 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.



### 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.



### Coloured touchpoint guidance.

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



### 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

















































## ○ Home Connect

## iQ700 Fully Integrated tallTub Dishwasher

Model	SX97ZX01CA	NEW	SX87HX01DA	
Features	4.5 star energy rating 4 5 star Water rating (WELS D02847) 5 8 wash programs 6 6 options 6		14 Place Setting Capacity 4 Star Energy Rating 5 Star Water Rating (WELS D02596) 8 Wash Programs 6 Options Extra Quiet 42dB	
Supplied accessories	Cutlery basket		Cutlery basket	
Dimensions (HxWxD)	865-925 x 598 x 550mm (tallTub)		865-925 x 598 x 550 (tallTub)	

## Semi-integrated

























































## iQ500 Fully Integrated Dishwasher

## ○ Home Connect

## iQ700 Semi-integrated tallTub Dishwasher

## ○ Home Connect

## iQ500 Semi-integrated Dishwasher

SN65HX01CA	SX57HS01DA	SN55HS01CA
15 Place Setting Capacity	14 Place Setting Capacity	15 Place Setting Capacity
4 Star Energy Rating	4 Star Energy Rating	4 Star Energy Rating
5.5 Star Water Rating (WELS D026		5.5 Star Water Rating (WELS D02603)
8 Wash Programs	8 Wash Programs	8 Wash Programs
5 Options	6 Options	5 Options
Extra Quiet 44dB	Extra Quiet 42dB	Extra Quiet 44dB
Cutlery basket	Cutlery basket	Cutlery basket
815-875 x 598 x 550mm	865-925 x 598 x 573mm (tallTub)	815-875 x 598 x 573mm

## Dishwashers

## Built-under



















## iQ500 Built-under Dishwasher

Model	SN45HS01CA
Features	15 Place Setting Capacity 4 Star Energy Rating 5.5 Star Water Rating (WELS D02602) 8 Wash Programs 5 Options Extra Quiet 44dB
Supplied accessories	Cutlery basket
Dimensions (HxWxD)	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

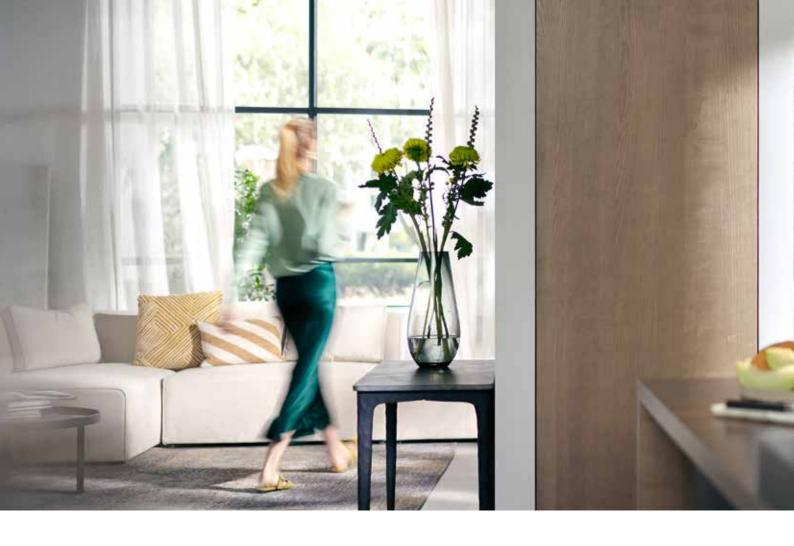
2 x cold packs 1 x ice cube tray

1772 x 558 x 545mm

## Ovens

Model		HN978GQB1B	HS958GDD1	HS958GCB1	HR976GMB1A
Туре		iQ700 StudioLine 60cm oven with pulseSteam & microwave		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	Volume (usable litres)	67 litres	71 litres	71 litres	71 litres
(litres)	Water Tank (litres)	1 litre	Plumbed water connection	1 litre	1 litre
leating methods	Number of heating functions	27	24	23	20
<b>3</b>	4D hotAir		-		
	Top/bottom heating		-		•
	hotAir grilling	•			
	Full width grill	•			
	Half width grill		-		_
	Pizza setting	-		-	_
	coolStart (deep-frozen food specia	_	-		-
	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	4D hotAir + microwave				
with microwave	Top/bottom heating + microwave				
	hotAir grilling + microwave				
	Full width grill + microwave				
	Half width grill + microwave				
	Pure microwave	-			
	Circulating air + microwave	-			
Heating methods	4D hotAir + steam		•	•	-
with steam			-		-
with 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	-			•
besign cicilients	Display	160x70mm Full colour	160x70mm Full colour	160x70mm Full colour	96x42mm Full colour
	Interior illumination	TFT-Touchdisplay Pro Dual LED lighting	TFT-Touchdisplay Pro LED lighting	TFT-Touchdisplay Pro LED lighting	TFT-Touchdisplay Plus 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	=	■	Inditier diffiliacite	
	StadioEnie Glass Hariule	-	-	-	-

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 over with microwave
595mm x 594mm x 548mm	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
				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
			1 litre		
19	14	14	23	19	15
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06v43mm Full salavia	06v42mm Full colour	00v20mm Full colour	160v70mm Full colour	06v42mm Full colour	00v20mm Full colour
96x42mm Full colour TFT-Touchdisplay Plus	96x42mm Full colour TFT-Touchdisplay Plus	90x30mm Full colour TFT-Touchdisplay	160x70mm Full colour TFT-Touchdisplay Pro	96x42mm Full colour TFT-Touchdisplay Plus	90x30mm Full colour TFT-Touchdisplay
LED lighting	Halogen lighting	Halogen lighting	LED lighting	LED lighting	LED lighting
	1 set level independent	nalogen lighting			LLD lighting
1 level telescopic shelf (pyrolytic proof)	Clip-on-rails (pyrolytic proof,		1 set level independent Clip-on-rails (full extension)	1 set level independent Clip-on-rails (pyrolytic proof,	
(pyrolytic proof)	full extension)		Clip-ori-rails (ruil exterision)	full extension)	
5	5	5	3	3	3
<u> </u>	5 •	5 -	5 ■	•	•
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	HS958GDD1	HS958GCB1	HR976GMB1A
Туре		iQ700 StudioLine 60cm oven with pulseSteam & microwave		iQ700 StudioLine 60cm oven with fullSteam & pulseSteam	iQ700 StudioLine 60cm oven with pulseSteam
User guidance	Actual temperature display		•		
<b>3</b>	Water tank indicator				
	Language options	23	23	23	23
Cleaning	activeClean®				
· · · 3	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	Temperature range	30°C - 300°C	30°C - 250°C	30°C - 250°C	30°C - 300°C
requirements	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



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 over with microwave
	•	•	•		
23	23	23	23	23	23
	•	•			
	•				
			•		
	•		•		
Quadruple glazed door	Quadruple glazed door	Quadruple glazed door	Triple glazed door	Quadruple glazed door	Triple glazed door
with heat reflective glass	with heat reflective glass	with heat reflective glass	with heat reflective glass	with heat reflective glass	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)
	•		•		•
			•		
			•		
			-		
			•		
			•		
		-			
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
Туре		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	
Performance	silentCeram Drive: quiet premium grinder made from non-wearing ceramic	•
	Non-coffee preparations available	Warm milk; milk foam; hot water
	Reduced heat-up time: fastest first cup	
	Water pump pressure	19 bars
Cleaning	Removable brewing unit: easy and hygienic cleaning under running water	•
	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
afety	Child safety lock	
echnical 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

## Warming drawer

Model		BI910C1B1	BI710D1B1B
Туре		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	Telescopic drawer	Push/Pull Telescopic Drawer	Push/Pull Telescopic Drawer
convenience	Capacity	20 litres	52 litres
Home Connect			•
Design elements	Exterior surface	Black Glass	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



## Induction cooktops

Model		EZ877KZY1E	EX975LVC1E	EX875KYW1E
Туре		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)
	Automatic pan recognition sensor	•	•	•
Comfort and	TFT touch screen control	•		•
convenience	Dual lightSlider control	C 2// TET	•	Ello I. TET
	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			_
	wipeProtection	-	-	•
	Keep warm function	•		-
Safety	Automatic safety switch off	_	-	-
	2 stage residual heat indicator		-	-
	Child lock	-	-	-
	powerManagement function		-	-
	Energy consumption display		-	-
	Buzzer		-	-
Technical requirements		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
	William Worktop trackiness	1011111	30111111	John

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 fron stainless steel side profiles
4 cooking zones:	4 cooking zones:	3 cooking zones:
2 x zones convertible to 1 x flexZone,	convertible to 2 x flexZones + 1 extended flexZone	2 x standard zones, 1 x triple circuit zone
2 x standard zones	+ I exterided flexzorie	1 x triple circuit zone
flexZone:	flexZone:	
2.2kW / 3.7kW with powerBoost	2.2kW / 3.7kW with powerBoost	
(200 x 240mm)	(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:	Combined flexZone:	
3.3kW / 3.7kW with powerBoost (400 x 240mm)	3.3kW / 3.7kW with powerBoost (380 x 225mm)	
Standard zone:	Auxiliary zone adapts the left or right	
2.6kW / 3.7kW with powerBoost	cooking zones to different cookware	
(280mm)	and pots up to 300mm diameter	
Standard zone:	flexZone:	Standard zone:
1.4kW / 2.2kW with powerBoost (145mm)	2.2kW / 3.7kW with powerBoost (190 x 225mm)	2.2kW / 3.7kW with powerBoost (210mm)
(1131111)	flexZone:	Standard zone:
	2.2kW / 3.7kW with powerBoost	1.4kW / 2.2kW with powerBoost
	(190 x 225mm)	(145mm)
	Combined flexZone: 3.3kW / 3.7kW with powerBoost	
	(380 x 225mm)	
17	17	17
■ (for all zones)	■ (for all zones)	■ (for all zones)
•	•	•
-	_	
_	-	_
•	•	•
•	•	
		<b>.</b>
-	_	_
LED	LED	LED
	•	
•	•	•
	•	
•	•	
	•	•
•	•	•
-	-	_
-	-	_
	-	_
7.4kW (33 amps)	7.4kW (33 amps)	7.4kW (33 amps)
220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz
		10 · 1 00 0011L
30mm	30mm	30mm

## Induction with integrated ventilation

Model		EX875LX67E
Туре		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	Total cooking zones	4 cooking zones convertible to 2 x flexZones
and (size)	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)
Performance	Combined flexZone right	Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm) 17
Performance	Power settings potBoost	(for all zones)
	panBoost	• (Tot all 2016s)
	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	Maximum normal use	500m³/h
to EN 61591 (Ducted)	Intensive	622m³/h
Extraction rate according	Maximum normal use	500m³/h
to EN 61591 (Recirculation)	Intensive	615m³/h
Ventilation Performance	Suitable for ducted or re-circulated extraction	•
	(Accessory is respectively required) Fully ducted installation kit	HZ9VEDU0
	Recirculation extraction ductless	HZ9VRUDO
	installation kit	1123411000
	Recirculation extraction partially ducted installation	HZ9VRPD0
	kit	
	Power levels	17
	Intensive settings	2
	Automatic revert setting, 6 minutes	<u> </u>
	iQdrive brushless motor	1
	Average energy consumption	53.5 kWh / year
	Auto run-on (30 mins)	
	Climate control sensor	•
Noise level according to EN	Noise levels (min/max)	42/69dB
60704-3 and EN 60704-2-13 exhaust air	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

## Gas cooktops

Model		ER9A6SD70A	EC9A5SB90A	EC6A5IB90A
Туре		90cm stepFlame® gas cooktop	90cm stepFlame® gas cooktop	60cm stepFlame® gas cooktop
Dimensions	Appliance dimensions (WxD)	912 x 520mm	915 x 520mm	582 x 520mm
	Built-in dimensions (HxWxD)	45 x 850-852 x 490-502mm	45 x 850-852 x 490-502mm	45 x 560-562 x 480-492mm
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	Stainless steel surface gas cooktop with wok burner and cast iron pan supports. Sword control knobs
Cooking zones and	Total cooking zones	5	5	4
output	Front left Rear left	22MJ/h dual flame wok burner	19.5MJ/h dual flame wok burner	15MJ/h wok burner
	Front middle	8.1MJ/h standard burner	6.85MJ/h standard burner	4MJ/h economy burner
	Rear middle	4.8MJ/h economy burner	4MJ/h economy burner	6.85MJ/h standard burner
	Front right	8.1MJ/h standard burner	6.85MJ/h standard burner	11MJ/h high-speed burner
	Rear right	11.6MJ/h high-speed burner	11MJ/h high-speed burner	1 Tivb/11 Tilgi1-speed buttlet
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	36.85MJ/h
•	Pre-set to natural gas (10mbar)	•	•	
	Power requirements	240V / 50Hz	240V / 50Hz	240V / 50Hz
Optional accessories		Refer to page 33	Refer to page 33	Refer to page 33

## Rangehoods

Model		LC91BUV50B	LJ67BAM60
Туре		iQ700 90cm wall-mounted canopy rangehood	iQ500 60cm integrated glassVisor rangehood
Dimensions	Appliance dimensions (HxWxD)		340 x 597 x 298mm
	Built-in Dimensions (HxWxD)		340 x 560 x 300mm
	Ducted air (HxWxD)	614-954 x 898 x 500mm	
	Recirculated (HxWxD)	614-1064 x 898 x 500mm	
Design elements		Stainless steel	Clear glass black printed
Extraction	Maximum extraction rate	965m³/h	749m³/h
	Power levels	3	3
	Intensive settings	2	1
	Automatic revert setting, 6 minutes	•	•
	iQdrive brushless motor		
	Auto run-on (10 mins)		
	climateControl Sensor		
Comfort and convenience	Noise levels	45-64dB (normal), 72dB (intensive)	50-63dB (normal), 74dB (intensive)
convenience	Illumination	3 x 3W LED lights	2 x 2W LED lights
	softLight LED with dimmer function	•	•
	Display	White LED display	Blue LED display
	cookConnect		
	Electronic controls	■ (touch controls, 7 segment display)	■ (LED touch controls)
	Sound insulation mats	•	
Cleaning	Saturation indicator		
Š	Dishwasher safe metal grease filters	•	•
	Stainless steel filter cover		
Technical requirements	Total connected load	265W	256W
•	Power requirements	220-240V / 50Hz	220-240V / 50Hz
	Ducted tube connection diameter	150mm (120mm enclosed)	150mm (120mm enclosed)
Optional accessories	LZ11IBK61		
optional accessories	LZ11IBN61		
	LZ12CBI14 Clean Air Standard recirculation kit	•	
	LZ16IBI14		
	LZ53450 recirculation set		
Included accessories			



## Dishwashers

Model		SX97ZX01CA	SX87HX01DA	SN65HX01CA
Туре		iQ700 Fully Integrated TallTub Dishwasher	iQ700 Fully Integrated TallTub Dishwasher	iQ500 Fully Integrated Dishwasher
Dimensions	Appliance dimensions (HxWxD)	865-925 x 598 x 550mm (TallTub)	865-925 x 598 x 550mm (TallTub)	815-875 x 598 x 550mm
Performance	Water Star rating (Litres per wash)	5 Star (12.2L WELS reg. D02847)	5 Star (11.4L, WELS reg. D02596)	5.5 Star (11L, WELS reg. D02604)
	Energy Star rating (kWh per year)	4.5 Star (206kWh)	4 Star (230kWh)	4 Star (245kWh)
	dosageAssist detergent system	•	•	•
	iQdrive	45		15
Capacity	International place settings	15	14	15
Design	Interior tub material	Stainless steel	Stainless steel	Stainless steel
	TFT Full Colour Display	HD display screen	1 display	
	Open Door Assist	•		
	timeLight floor projection		•	•
	emotionLight internal lighting			
	Anti-fingerprint finish			
	Side Gap Illumination	•		
	sensorTouch buttons			•
Wash programs	Auto 35-45°C	-	•	•
	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			
Options	Speed on demand		•	•
- p	intensiveZone		•	
	hygienePlus	•		•
	Machine Care		•	•
	extraDry		-	
	Zeolith PerfectDry technology		-	
	Remote start	-		
Features	glassZone	-	-	
i catares	autoBrilliance	-	-	•
	aquaSensor	-	-	-
	3 stage self-cleaning filter	-	-	-
	Heat Exchanger	-	-	-
Flexibility	Extra Space 3rd Rack	-	-	<u> </u>
riexibility	varioDrawerPro		-	
	varioDrawer	-		_
	Basket System	flexComfort Pro	flexComfort Pro	■ flexComfort
	Rackmatic Plus			
		-	-	-
	Cutlery basket	<u> </u>	•	•
	Large item sprayhead	•	•	•
	Toe kick panel			
	Vapour barrier plate	42.40	42.40	44.10
Convenience	dB rating / night wash rating	42dB	42dB	44dB
	Time delay			•
Safety	aquaStop Plus			•
	Child control lock			
	Child door lock			
Optional accessorie		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



SZ36DB04 varioDrawer Pro – retrofittable with the ExtraSpace third basket

For models SX87HX01DA and SX57HS01DA

SX57HS01DA	SN55HS01CA	SN45HS01CA
iQ700 Semi-integrated TallTub Dishwasher	iQ500 Semi-integrated Dishwasher	iQ700 Built-under Dishwasher
865-925 x 598 x 573mm (TallTub)	815-875 x 598 x 573mm	815-875 x 598 x 573mm
5 Star (11.4L, WELS reg. D02595)	5.5 Star (11L, WELS reg. D02603)	5.5 Star (11L, WELS reg. D02602)
4 Star (230kWh)	4 Star (245kWh)	4 Star (245kWh)
•	•	•
		•
14	15	15
Stainless steel	Stainless steel	Stainless steel
2 displays (Front & Inside)		
•		
•	•	•
•	<u> </u>	•
•		•
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-		
		•
flexComfort Pro	flexComfort	flexComfort
•	•	•
42dB	44dB	44dB
		•
-		
•		•
See below	See below	See below

## Built-in refrigeration

Model		KI86NAD30A	KI81RAD30A	GI81NAC30A
Туре		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			
	freshProtect big box			
Controls	Electronic temperature control			
	Digital 7 segment		-	
Comfort and	LED lighting			
convenience	Audible door alarm			
	easyAccess glass shelves		-	
	noFrost Freezer			
Shelving and	(Fridge)	5 x shelves (3 safety glass)	7 x safety glass shelves	
compartments	•	2 full extension storage trays	4 full extension storage trays	
·		Vegetable container with ribbed wavy bottom and humidity control	25I hyperFresh plus humidity container with automatic humidity control, wave bottom on fully extendable telescopic rails	
		4 door shelves, 1 extra deep	4 door shelves, 1 extra deep	
		Dairy compartment	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		•	•
J	Complete ventilation through plinth	•		
	Variable plinth adaption			-
<b>Technical requirements</b>	Power requirements	220-240V	220-240V	220-240V
<u> </u>	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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