



SIEMENS



Siemens kitchen.

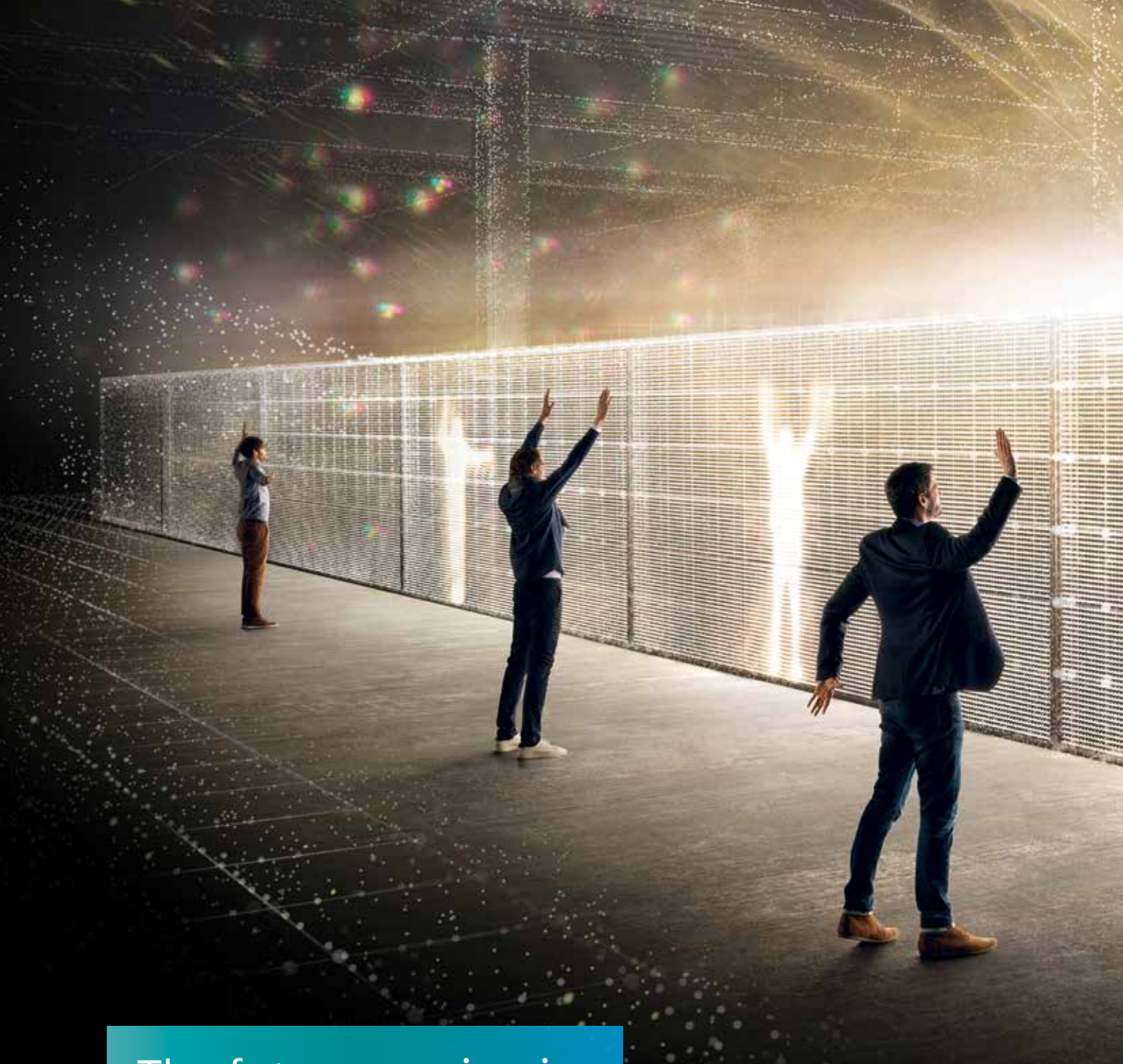
Pioneering home appliances.
For a life less ordinary.

2019 Edition 1. Built-in home appliances.
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The future moving in.

5
YEAR
WARRANTY
CONDITIONS APPLY

Siemens Home Appliances



The future moving in.



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 160 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.

"Progress in the service of mankind" was the aspiration of the company's founder, Werner von Siemens. With this goal in mind, our engineers continuously endeavour to make technical advances on the performance and efficiency of home appliances, including the optimised use of resources such as water and energy. Continuing to apply new technologies has ensured Siemens appliances are amongst the most resource-efficient in the market. Siemens makes technical progress something that everyone can experience directly.

The highest quality, guaranteed.



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.

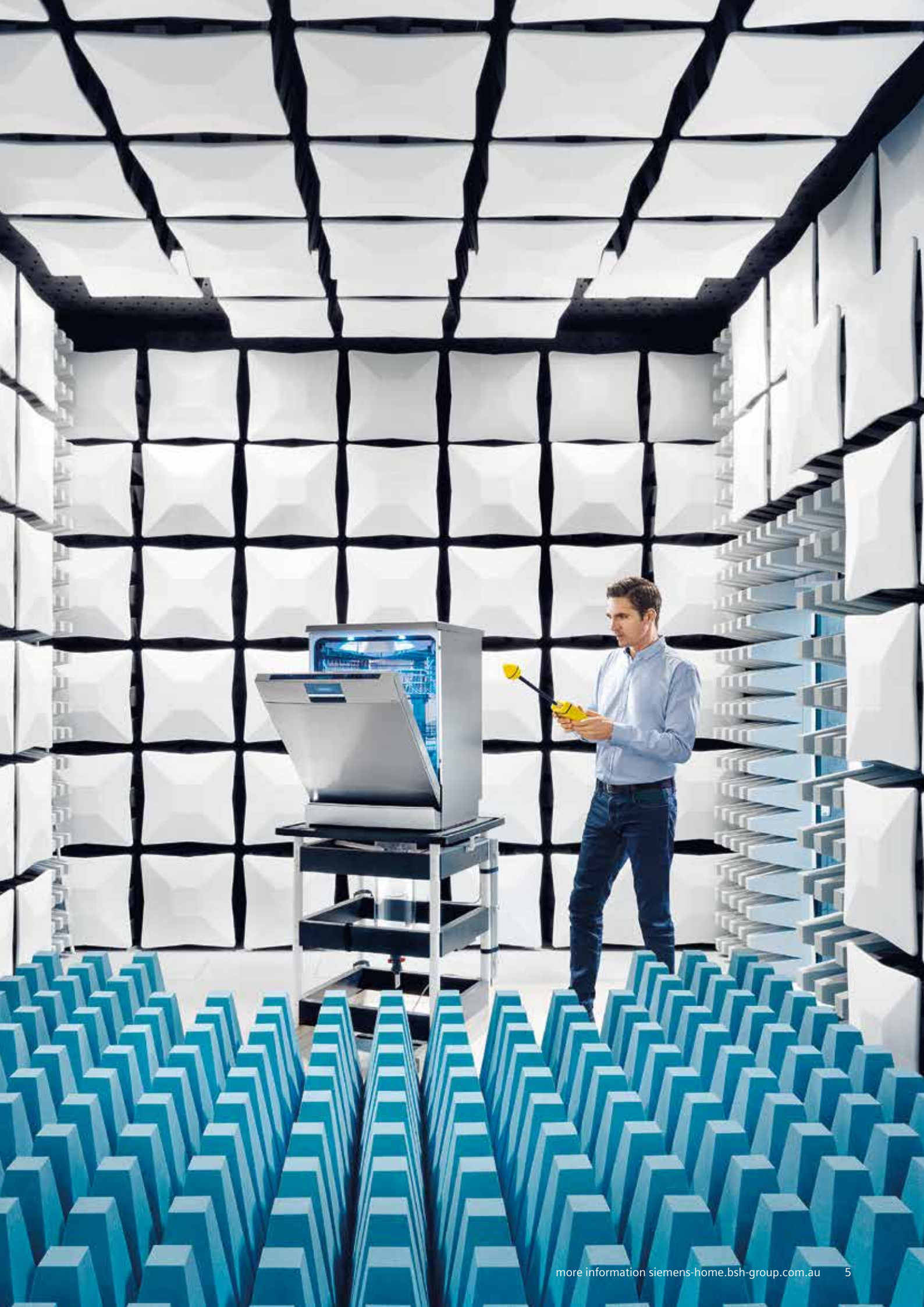


Siemens is proudly the No.1 home appliance brand in Germany. This is no accident. It is a testament to the ability of Siemens to evolve with customer needs and changing lifestyles, and to provide innovative and forward thinking appliances.

Source: Euromonitor, per Major Domestic Appliance definitions, volume brand sales, 2017



The iF Design Award is among the most prestigious and largest design competitions in the world. Since 1953, designers, manufacturers and users have looked to iF as a seal of excellence, a testimony of quality and a sign of excellent design. Siemens is proud to have been awarded nine iF Design Awards in 2018.



Contents.





01. Ovens & companion appliances	8
Ovens	22 - 25
Accessories	26
Coffee machine	30 - 31
Warming drawers	32 - 33
02. Cooktops	34
Induction	44 - 47
Ceramic	47
inductionAir flexInduction®	53
Gas	58 - 59
Domino	62
Accessories	64
03. Rangehoods	66
Canopy	72
Integrated	72 - 73
Slide-out	73
04. Dishwashers	74
Fully integrated	86
Semi-integrated	87
Built-under	88
Freestanding	89
05. Cooling	90
Built-in	94
06. Range overview	96
Ovens	96 - 97
Coffee machine	98
Warming drawer and Vacuum drawer	99
Induction and Ceramic cooktops	100 - 103
Gas cooktops	104 - 105
Domino cooktops	106 - 107
Rangehoods	108 - 109
Dishwashers	110 - 111
Cooling	112 - 113
07. Technical diagrams	114



Ovens.

The oven is the most important piece of cooking equipment in the kitchen. In signature Siemens style, leading edge cooking technology and advanced automation have been presented in the simplest forms possible, so that whichever ovens you choose, they are as easy to use as they are on the eye.



Conventional ovens

Pioneering technology and advanced functionality with full-size capacity.



Combination ovens


Add steam and microwave functionality for truly flexible cooking.



Compact ovens

Combination steam and microwave functions in 45cm form.





Perfect together.

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



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% taste in up to 50% less time.
iQ700 studioLine ovens with integrated microwave 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 losing any of the flavour or goodness.



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.

Speed up the preparation of even the most sophisticated dishes by up to 50%, without losing any of the flavour or goodness.





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.



fullSteam: The easy, healthier alternative.

A healthy alternative to cooking with fats and oils, fullSteam enables you to cook with 100% steam, ensuring all the flavour, moisture and goodness in your food is retained.



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.

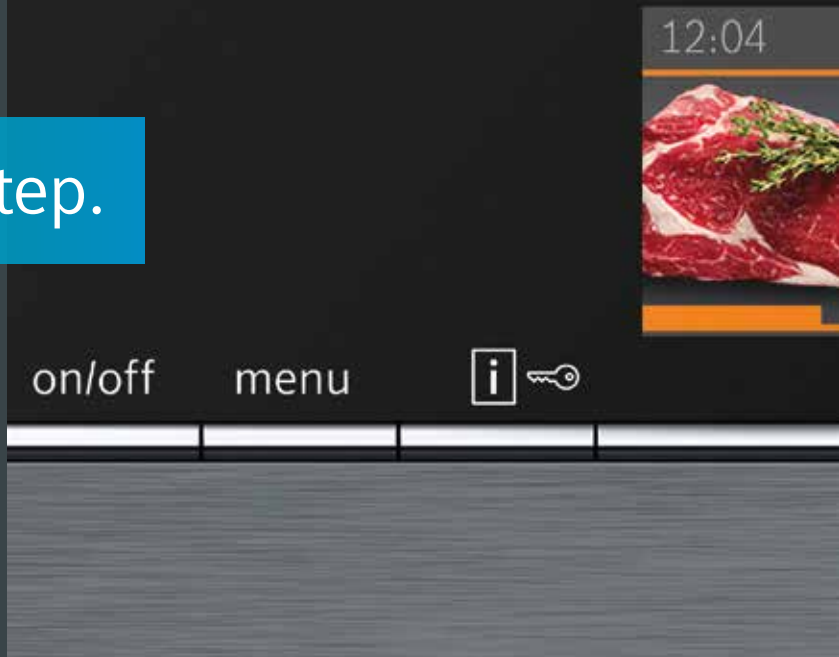


Sous-vide: Bring out the best in your ingredients.

For a dish that brings out the intense flavour of your best ingredients, vacuum-seal your meat, fish and vegetables in the iQ700 studioLine vacuum drawer 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.



Full control at every step.

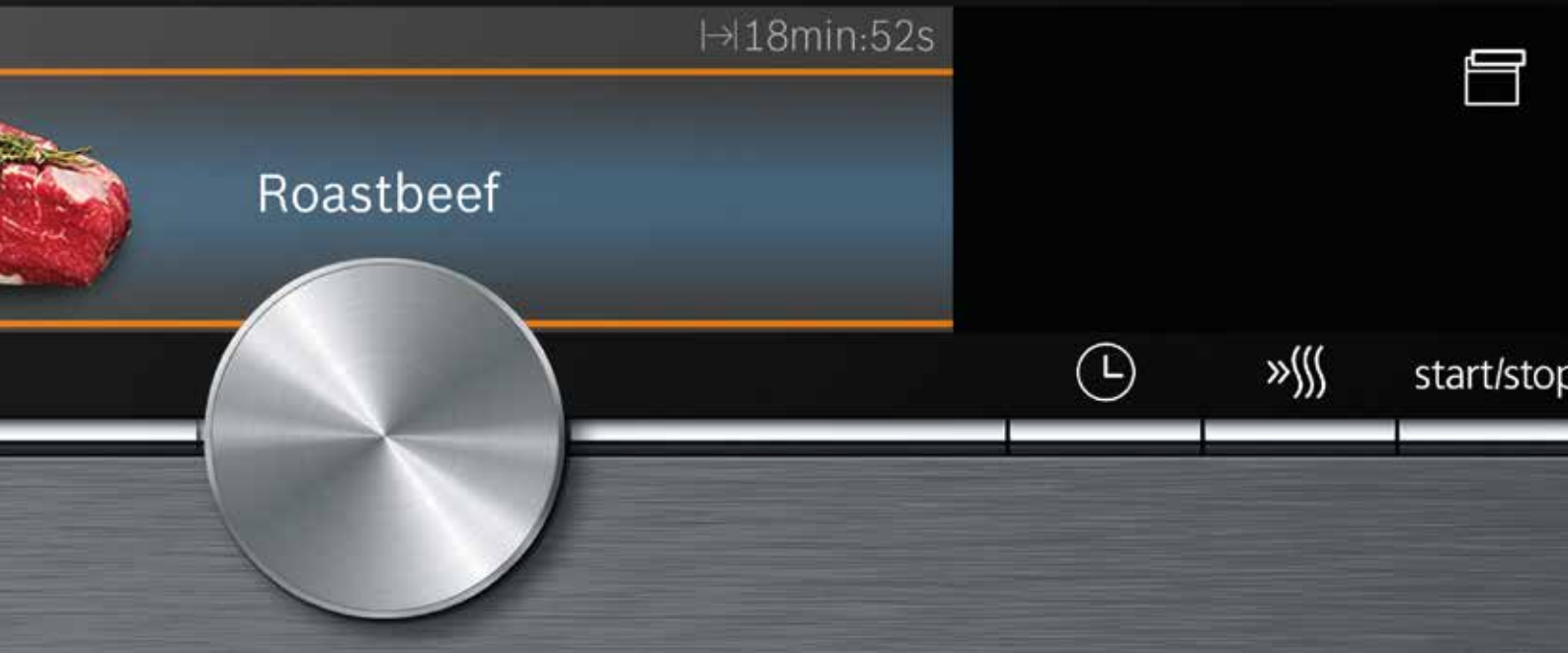


Using an oven should be simple, intuitive and yield precisely the desired result. Thanks to a clear menu structure and satisfyingly simple navigation, Siemens ovens make it easy to select the perfect settings and perform cleaning functions.

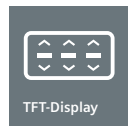


It has never been this easy to navigate an oven, with bigger size, brighter colours, and useful information that anticipates your needs at the precise moment. Thanks to a menu structure which is simple to navigate, the iQ700 studioLine TFT-Touchdisplay Plus sets a new standard in usability to give you total control.





The TFT-Touchdisplay 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.



The TFT-Display with clearText makes it easy to read information from every angle. The intuitive menu guidance allows you to control oven functions in just a few simple steps.





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 pyrolysis proof rails, eliminating the hassle of having to remove interior fittings and wash them by hand.



ecoClean®: Siemens patented coating.

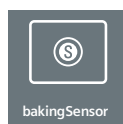
Ovens with ecoClean® use a specially designed ceramic coating on the inside of the oven designed to absorb waste deposits. The oven notifies you when a cleaning program needs to be run, cleaning the lining by causing the absorbed waste to be oxidised. The next time the oven is used, oxygen is restored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

Let the oven do the thinking for you.



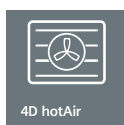
Achieve the best roasting results, easier than ever before.

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.



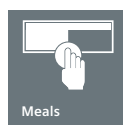
Knowing when a cake is perfectly baked is more science than art.

All that's left to do when baking is insert your finished ingredients, select the dish type and let the bakingSensor do the rest. Sensor technology controls the baking process by monitoring moisture levels in the oven, and let's you know when it is perfectly cooked.



Cook on any shelf, and trust in the result.

Now you have the flexibility to place your food on any shelf, without having to worry about evenness of cooking. By using innovative fan technology to distribute heat around the oven in an optimal way, 4D hotAir gives you more confidence, greater flexibility and most importantly the most desirable results.



Automatic programs.

Roast beef? Steamed artichokes? Choux pastry? Simply find your desired dish from a wide selection of pre-loaded options, and let your Siemens oven take over. The intelligent meals function will automatically apply the ideal mix of settings to deliver the best possible result.

The little things that make a big difference.



Telescopic rail system with 'stop' function.

Telescopic shelves glide out effortlessly and safely so you don't have to reach into a hot oven, making light work of those heavy roasts. For ease and safety, the 'stop' function locks the extended rails in place: to release, give it a light push.



Quiet and gentle opening and closing - thanks to intelligent damping.

For relaxed operation of the oven door without pressing and pulling, the intelligent damping mechanism ensures that the oven door opens and closes smoothly and gently.



Every model in a great light.

Being in full control means having a better view of what's happening inside. Whether it's the standard halogen, the LED, or the impressive Multilevel LED-illumination, iQ700 studioLine ovens provide a view to whatever you are creating, so you can enjoy full oversight.

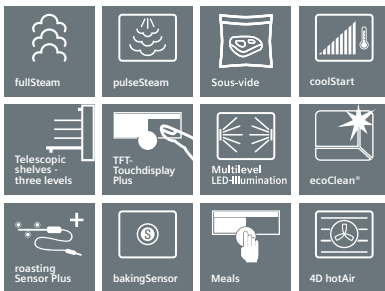


Quadruple glazed coolGlass door with heat reflective glass.

The Siemens quadruple glazed door ensures the door surface temperature is kept as low as possible. The reflective inner glass keeps the heat in, while providing a safe-to-touch door on the outside.

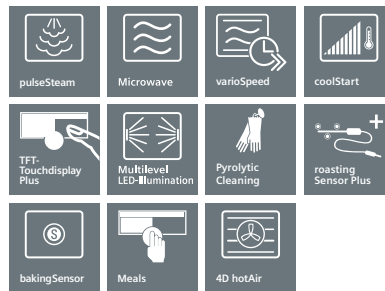
iQ700 studioLine ovens

studioLine



iQ700 studioLine ecoClean® oven with fullSteam

studioLine



iQ700 studioLine pyrolytic oven with microwave and pulseSteam

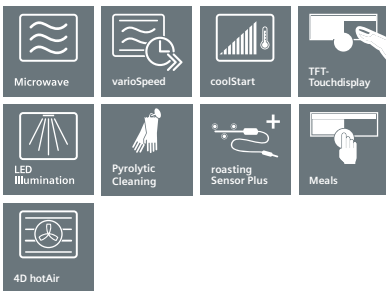
studioLine



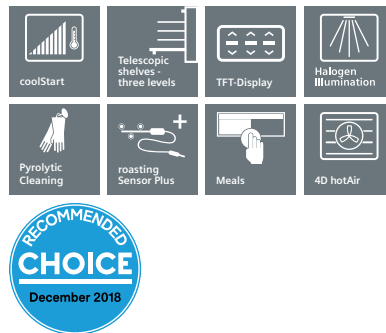
iQ700 studioLine pyrolytic oven with pulseSteam

Model	HS858GXB6B	HN878G4B6B	HR876G8B6A
Features	71 litre cavity size 20 heating functions fullSteam pulseSteam roastingSensor Plus bakingSensor Sous-vide 5 shelf positions 3 telescopic rails ecoClean® (rear, side, ceiling)	67 litre cavity size 19 heating functions pulseSteam roastingSensor Plus bakingSensor 800W inverter microwave 5 shelf positions 1 pyrolysis proof telescopic rail	71 litre cavity size 15 heating functions pulseSteam roastingSensor Plus 5 shelf positions 3 pyrolysis proof telescopic rails
Supplied accessories	1 wire rack 1 universal pan 3 steam containers 1 sponge	2 wire racks 1 universal pan	2 wire racks 1 universal pan 1 pyrolysis proof grill tray
Dimensions (HxWxD)	595 x 594 x 548mm	595 x 594 x 548mm	595 x 594 x 548mm

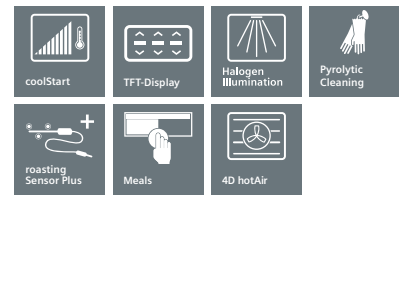
studioLine



studioLine



studioLine



iQ700 studioLine pyrolytic oven with microwave

iQ700 studioLine pyrolytic oven

iQ700 studioLine pyrolytic oven

Model	HM876G2B6A	HB875G8B1A	HB875GDB1A
Features	67 litre cavity size 17 heating functions roastingSensor Plus 800W inverter microwave 5 shelf positions 1 pyrolysis proof telescopic rail	71 litre cavity size 13 heating functions roastingSensor Plus 5 shelf positions 3 pyrolysis proof telescopic rails	71 litre cavity size 13 heating functions roastingSensor Plus 5 shelf positions
Supplied accessories	2 wire racks 1 universal pan 1 pyrolysis proof grill tray	2 wire rack 1 universal pan 1 pyrolysis proof grill tray	2 wire racks 1 universal pan 1 pyrolysis proof grill tray
Dimensions (HxWxD)	595 x 594 x 548mm	595 x 594 x 548mm	595 x 594 x 548mm

iQ700 studioLine compact ovens

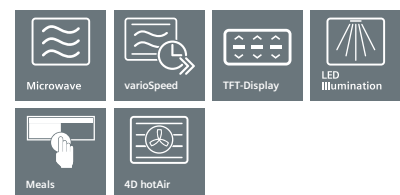
studioLine



studioLine



studioLine



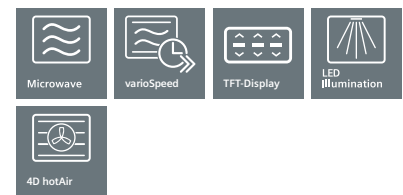
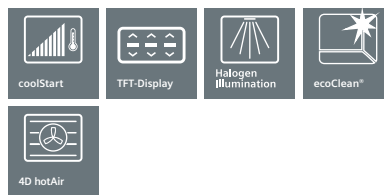
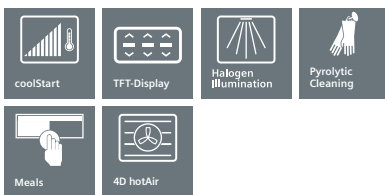
iQ700 studioLine compact
ecoClean® oven with fullSteam

iQ700 studioLine compact
ecoClean® oven with microwave

iQ700 studioLine compact
oven with microwave

Model	CS858GRB7B	CM836GPB6A	CM833GBB1A
Features	47 litre cavity size 20 heating functions roastingSensor Plus fullSteam pulseSteam bakingSensor Sous-vide 3 shelf positions 1 telescopic rail ecoClean® (rear, side, ceiling)	45 litre cavity size 15 heating functions roastingSensor Plus 900W inverter microwave 3 shelf positions 1 telescopic rail ecoClean® (rear)	45 litre cavity size 8 heating functions 900W inverter microwave 3 shelf positions
Supplied accessories	1 wire rack 1 universal pan 3 steam containers 1 sponge 1 pizza pan	1 wire rack 1 universal pan	1 wire rack 1 universal pan
Dimensions (HxWxD)	455 x 594 x 548mm	455 x 594 x 548mm	455 x 594 x 548mm

iQ700 ovens



iQ700 stainless steel pyrolytic oven

iQ700 stainless steel ecoClean® oven

iQ700 compact stainless steel oven with microwave

Model	HB673G0S1A	HB634GTS1A	CM633GBS1B
Features	71 litre cavity size 10 heating functions 5 shelf positions 1 pyrolysis proof telescopic rail	71 litre cavity size 13 heating functions 5 shelf positions 3 telescopic rails ecoClean® (rear)	45 litre cavity size 8 heating functions 900W inverter microwave 3 shelf positions
Supplied accessories	2 wire racks 1 universal pan 1 pyrolysis proof grill tray	2 wire racks 1 universal pan 1 pyrolysis proof grill tray	1 wire rack 1 universal pan
Dimensions (HxWxD)	595 x 594 x 548mm	595 x 594 x 548mm	455 x 594 x 548mm

Oven accessories



HZ636000
Glass pan

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB673G0S1A, HB634GTS1A, CM633GBS1B, CS858GRB7B, HR876G8B6A, CM836GPB6A, CM833GBB1A



HZ632070
Multi-purpose enamelled pan (pyrolysis proof)

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB673G0S1A, HB634GTS1A, CM633GBS1B, CS858GRB7B, HR876G8B6A, CM836GPB6A, CM833GBB1A



HZ631070
Enamelled baking tray (pyrolysis proof)

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB673G0S1A, HB634GTS1A, CM633GBS1B, CS858GRB7B, HR876G8B6A, CM836GPB6A, CM833GBB1A



HZ632010
Multi-purpose pan with anti-adherent coating

For models

HB634GTS1A, CS858GRB7B, CM836GPB6A



HZ633070
Enamelled professional pan with wire rack (pyrolysis proof)

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB673G0S1A, HB634GTS1A, HR876G8B6A



HZ633001
Lid for professional pan

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HS858GXB6B, HB673G0S1A, HB634GTS1A, HR876G8B6A



HZ634000
Baking and roasting wire rack (standard)

For models

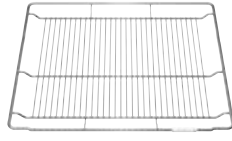
HB875GDB1A, HB875G8B1A, HB673G0S1A, HB634GTS1A, HR876G8B6A



HZ36DR4
Roasting wire rack (suitable for steam cooking)

For models

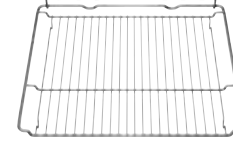
HN878G4B6B, HB875GDB1A, HB875G8B1A, HS858GXB6B, HB673G0S1A, HB634GTS1A, HR876G8B6A



HZ634080
Baking and roasting wire rack (suitable for microwave cooking)

For models

HN878G4B6B, HM876G2B6A, CM633GBS1B, CM836GPB6A, CM833GBB1A



HZ664000
Baking and roasting wire rack (suitable for steam cooking)

For models

HS858GXB6B, CS858GRB7B



HZ36D513P
Porcelain tray (small)

For models

HS858GXB6B, CS858GRB7B



HZ36D533P
Porcelain tray (large)

For models

HS858GXB6B, CS858GRB7B



HZ617000
Enamelled pizza tray

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB634GTS1A, CS858GRB7B, HR876G8B6A, CM836GPB6A



HZ625071
Split grill tray (pyrolysis proof)

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB673G0S1A, HB634GTS1A, CM633GBS1B, CS858GRB7B, HR876G8B6A, CM836GPB6A, CM833GBB1A



HZ327000
Pizza baking stone and paddle

For models

HN878G4B6B, HB875GDB1A, HB875G8B1A, HM876G2B6A, HS858GXB6B, HB673G0S1A, HB634GTS1A, CM633GBS1B, CS858GRB7B, HR876G8B6A, CM836GPB6A, CM833GBB1A

*Please check availability of any accessory with your retailer





Companion appliances.

Built to match perfectly with the Siemens iQ700 studioLine oven range, iQ700 studioLine companion appliances both complete the design experience and offer a world of functionality in their own right. These smart appliances will add creativity, speed, and functionality to your entertainer's kitchen.



Coffee machine

A fully automatic built-in coffee centre at your fingertips.



Warming drawer

Keep dinnerware warm, food hot and prove dough.



Vacuum drawer

Food is vacuum-sealed in the 99% air tight drawer, enabling optimal heat transmission - and succulent results.



The iQ700 studioLine built-in coffee machine.

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 the concealed milk container achieves the classically understated Siemens look.

The ultimate entertainer.

Providing your guests with the perfect coffee every time is a true pleasure. The latest Siemens technology makes this possible. **sensoFlow** is an innovative system that guarantees maximum espresso indulgence every time, thanks to its ideal and constant brewing temperature that releases the best taste and aroma. To take things even further, the **coffeeSensor System** will automatically adjust the grinding unit to get the best out of each bean variety. And for those who prefer things stronger, **aromaDouble Shot** produces extra-strong coffee with less bitterness, thanks to two grinding and brewing processes.

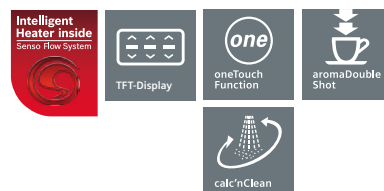
Because coffee is a personal experience, even when shared.

The iQ700 studioLine coffee machine gives you unprecedented options for customisation. The **myCoffee** function is sure to become your favourite, allowing six individual cup preferences to be saved under any name you wish. And when you're performing in front of a crowd, the **oneTouch DoubleCup** function allows you to make two of the same coffees simultaneously, even those that use milk – so your family and friends won't be kept waiting.

No mess or fuss.

Designed for easy access to the water tank, bean holder and insulated milk jug, the coffee machine has front access thanks to a hinged front panel – so it's quick to replace the water or beans. The **autoMilk Clean** function also performs a fully-automatic steam clean of the milk tubes after every cup, whilst **calc'nClean** automatically combines the functions of descaling and cleaning. Your iQ700 studioLine coffee machine will even let you know how many cups you have left before the next clean is due.

studioLine



iQ700 studioLine built-in coffee machine

Model	CT836LEB6
Functions	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
Convenience	myCoffee: Save 6 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 385mm

Siemens iQ700 studioLine drawers.

Designed to blend seamlessly with all Siemens ovens, compact ovens and coffee machines, the warming and vacuum drawers are available in 140mm format, and achieve perfect alignment in any configuration. Handleless push-pull mechanisms make the drawers a delight to open and close, whilst a simple indicator light tells you at a glance whether they are in operation.

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.

Vacuum drawer

The Siemens vacuum drawer is perfect for preparing food for cooking in a Siemens oven with Sous-vide function, or for conserving food for longer. Food is vacuum-sealed in the 99% airtight drawer with three vacuum levels, for best results in achieving succulent dishes, preserving aroma, or preparing food portions. The safety glass cover provides safe vacuuming even under high pressure.





studioLine



iQ700 studioLine
140mm warming drawer

studioLine



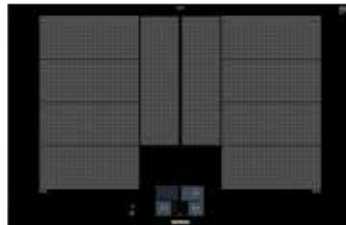
iQ700 studioLine
140mm vacuum drawer

Model	BI830CNB1A	BV830ENB1
Features	40°C - 80°C temperature control with 4 levels 20 litre capacity Push & pull opening Telescopic drawer coolGlass front	3 vacuuming levels (80%, 95%, 99%) 8 litre capacity Push & pull opening Telescopic drawer
Suitable for	Slow cooking Proving yeast dough Defrosting Keeping food warm Pre-warming cups, plates and ovenware	Sous-vide preparation Marinating Preserving Food portioning
Supplied accessories		1 adaptor 2 vacuuming bags 1 vacuuming hose
Dimensions (HxWxD)	140 x 594 x 548mm	140 x 595 x 542mm



Cooktops.

Enjoy the cutting edge innovation of full surface induction, begin a new era of gas cooking with pre-set flame levels, or mix and match to create your own bespoke cooking centre. Siemens cooktops are the benchmark in surface cooking.



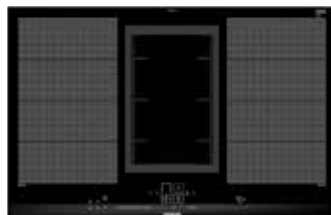
Induction

Experience the ultimate in induction cooking. Fast, precise and convenient, with more freedom to create.



Gas

stepFlame® technology in 60cm, 75cm and 90cm high-speed wok configurations.



Vented

Combining innovative downdraft ventilation and induction cooking for more open kitchen design.



Domino

Mix and match from our domino range to create your own cooking centre.



Induction cooking: The cool heat.

Fast, safe and easy to clean.

When cookware with a magnetic base is placed on an induction cooktop, the coils below the ceramic glass surface create a powerful magnetic field. These coils induce a current which rapidly generates heat directly under the pan, isolated only to where the pan makes contact with the cooktop. This provides reduced cooking times, precise heat control and a safer cooking environment too, as the area around the pan remains relatively cool. What's more, the sleek flat surface is a dream to clean. You'll wonder how you ever did without it.

More efficient.

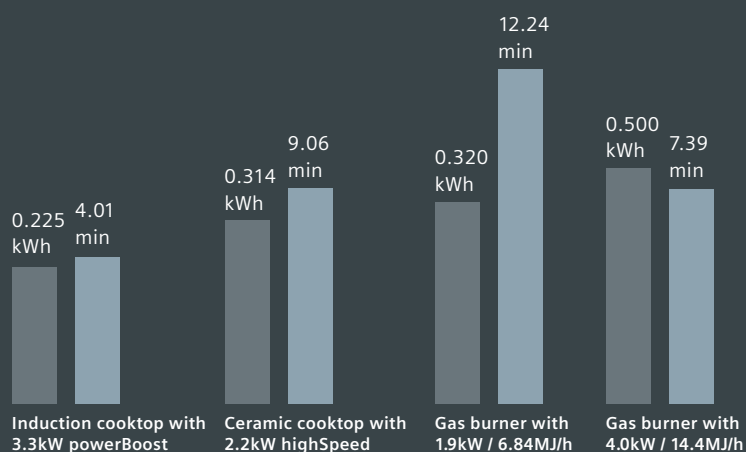
The energy that induction generates travels straight to your pot and heats its contents, meaning that virtually no energy is wasted. And because the heat arrives so quickly, you will use less energy than conventional cooktops.

Pans suitable for induction cooktops.

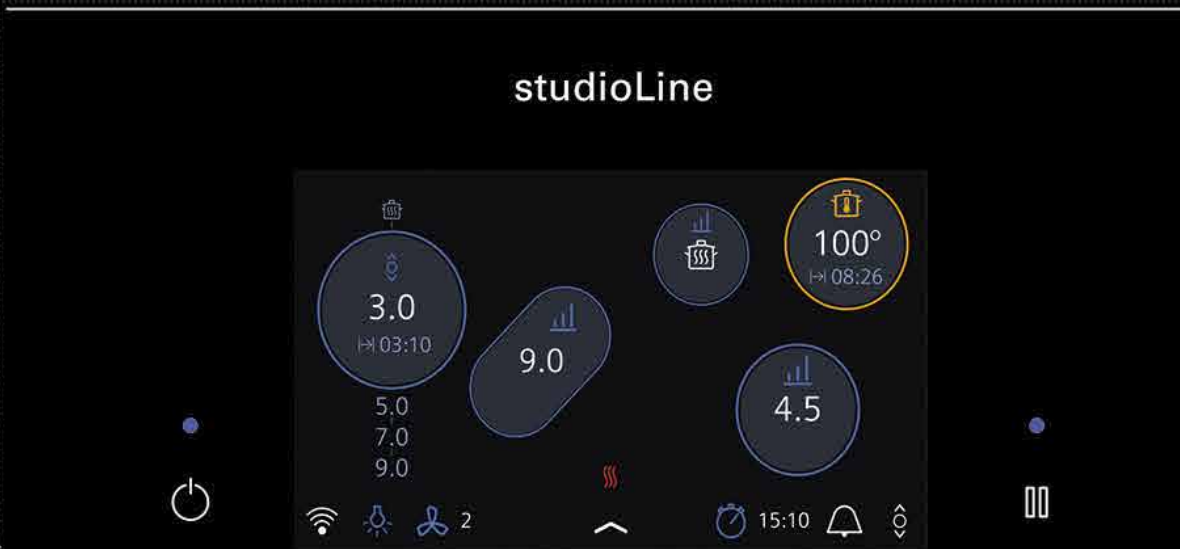
To be certain that your cooktop performs at its best, make sure you invest in a set of good quality pots and pans, with a ferrous/magnetic base. Look for pans with a smooth, flat base – those with steel and aluminium sandwich construction are particularly good at distributing heat. If you're unsure whether your existing pans are suitable, apply a magnet to the base to ensure it has magnetic properties. Siemens offers a range of suitable induction cookware as optional accessories.

Cooking speed.

Time required to heat 2 litres of water
at 15-90°C



Source: BSH group (overseas test results)



A single cooktop, unlimited freedom: Welcome to freeInduction®.

With a sleek glass surface providing full surface induction, freeInduction® lets you arrange up to five pieces of cookware anywhere you wish. This is food creation, where the only limit is your imagination.



freeInduction®

Arrange your pots and pans however you wish.

This is cooking with freedom. With 48 interconnected inductors beneath the sleek glass surface providing full surface induction, freeInduction® lets you arrange up to four pieces of cookware anywhere you wish, without the restriction of predefined cooking zones.



TFT-
Touchdisplay
Plus

Full oversight. Full control.

The delightful colour TFT touch-screen interface detects the size, shape and position of each piece of cookware, displaying this information plus the cooking status on the screen throughout the entire process. When you move each piece around, the new location of the pan is captured on the display, carrying with it all of the power and timer settings you've associated with each pan. At a single touch, you can choose to retain the existing settings, or change them as you require.



cookConnect
System

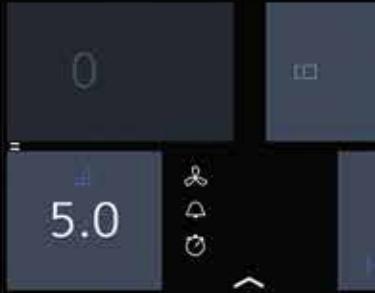
Control your rangehood via your cooktop.

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.



IN 



Free your pans from restrictive cooking zones, with flexInduction®.



Flexible cooking zones for flexible cooking.

Siemens flexInduction® cooktops can behave as traditional induction cooktops with four or five 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® Plus allows large cookware to be positioned horizontally, to achieve full surface contact.



Cooktops that think for you.



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.



Cooktops 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.



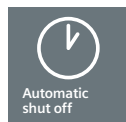
Faster and safer frying.

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.



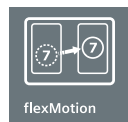
Heat water faster.

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.



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.



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.



2-stage residual heat indicators.

After a pan is removed, residual heat will remain for a short period. An LED display will show 'H' when a zone is above 85°C - suitable for finishing off cooking or keeping food warm. A small 'h' indicates a temperature of 65-85°C as a precaution.



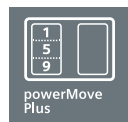
3-stage residual heat indicators.

The 3-stage residual heat indicator provides an additional level of safety. One, two or three lines are displayed depending on the intensity of the residual heat, indicating a low, medium or high level of residual heat on the cooktop.



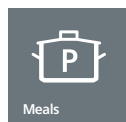
powerMove Pro.

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



powerMove Plus.

Divide your flexInduction® cooktop into 3 heating zones with different temperatures. Just lift your cookware to the right spot to activate the zone. Fry at the front of your cooktop and warm at the back.



Meals program.

The intelligent freeInduction® technology provides setting recommendations for how to best prepare various dishes. Simply select a food category and dish for a temperature and time recommendation to be displayed.

More power. More precision.



Full colour touch display controls.

The TFT-Touchdisplay allows you to operate the cooktop with ease, thanks to the bright colour display, touch navigation and intuitive menu structure. Meal setting recommendations leave more of the thinking to the cooktop, whilst a constant overview of the cooktop's status puts the user in full command.



Innovative touchControl.

The touchControl allows each cooking zone to be activated and controlled with the light touch of a single finger, providing a precise and tactile experience.



Sophisticated dual lightSlider controls.

The dual lightSlider controls give you more information about your cooking zones, and respond to the lightest of touches, giving you full oversight at a glance.



Extra power when you need it.

The boost function increases the power output of the selected zone by approximately 50% by 'borrowing' power from its partner cooking zone.

Convenient extras.



reStart.

In case the cooktop automatically turns itself off, say because of spilled liquid on the user interface, the reStart function lets you return to your selected settings simply by tapping on the power button within four seconds of the cooktop switching off.



Timer.

The timer function can be used in two ways: as an independent timer (that sounds a signal at the end of the cooking time) or to automatically switch-off the cooking zone at the end of your desired cooking time.



No restrictions on time.

Now you will always know how long you've been cooking. The countUp timer counts upwards from zero, having no effect on your cooking zones.



wipeProtection.

When cooking with passion leads to a spill or two, simply activate wipeProtection, which will freeze settings for approximately 20 seconds. This provides enough time to clean up any accidental spills, without affecting any program settings.

Induction cooktops

90cm flexInduction® cooktop



80cm freeInduction® cooktop

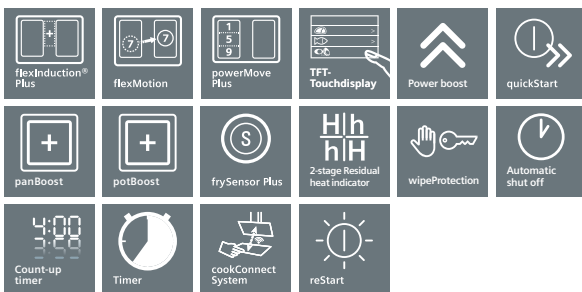
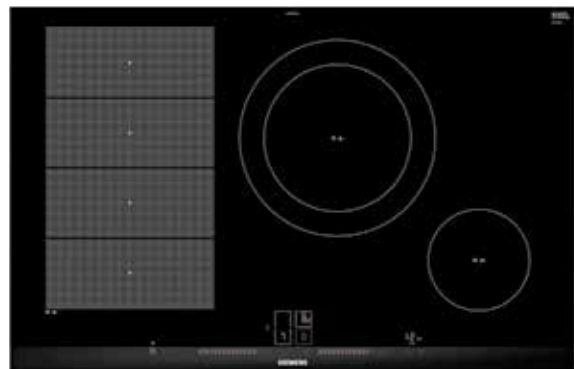
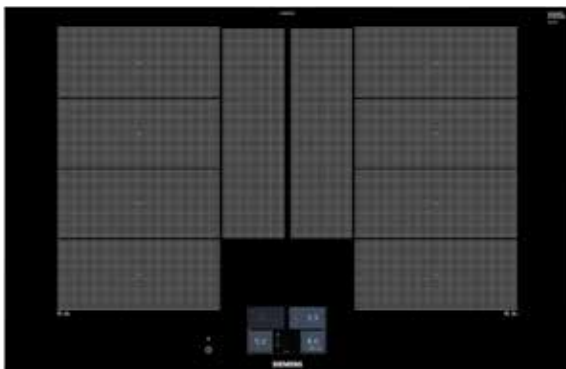


90cm flexInduction® cooktop

80cm freeInduction® cooktop

Model	EX975LVC1E	EZ877KZY1E
Features	<ul style="list-style-type: none"> 5 cooking zones 4 zones convertible to 2 x flexZones 1 triple circuit zone 17 power settings with powerBoost LED display with dual lightSlider controls Child lock 	<ul style="list-style-type: none"> 1 flexible cooking zone (up to 5 pans) 17 power settings with powerBoost Coloured TFT-Touchdisplay Plus Automatic meals programs Child lock
Design	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles, black anodized
Dimensions (WxD)	912 x 520mm	812 x 520mm

80cm flexInduction® cooktops



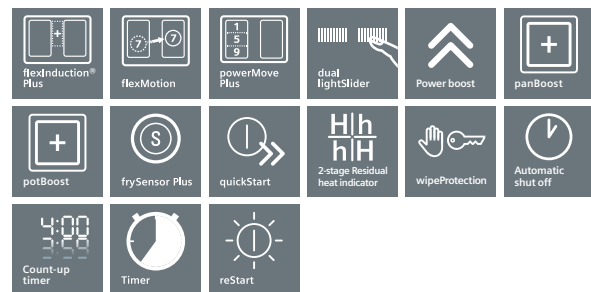
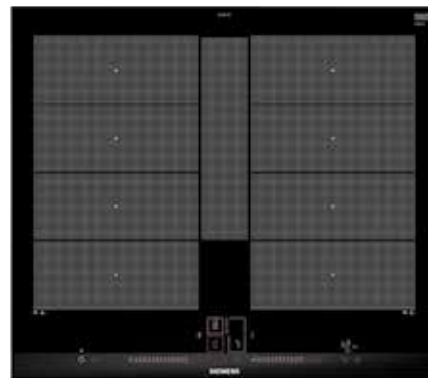
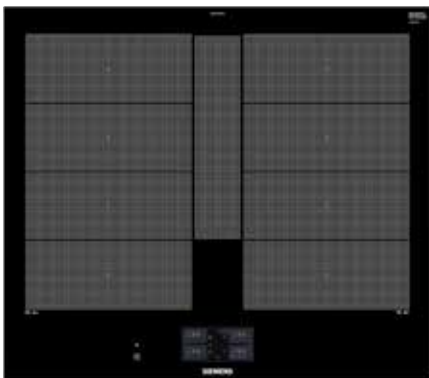
80cm flexInduction® Plus cooktop

80cm flexInduction® cooktop

Model	EX875KYW1E	EX875LEC1E
Features	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 Child lock	4 cooking zones 2 zones convertible to 1 x flexZone 1 double circuit zone 17 power settings with powerBoost LED display with dual lightSlider controls Child lock
Design	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles
Dimensions (WxD)	812 x 520mm	812 x 520mm

flexInduction® cooktops

60cm flexInduction® cooktops



60cm flexInduction® Plus cooktop

60cm flexInduction® Plus cooktop

Model	EX675JYW1E	EX675LYC1E
Features	<ul style="list-style-type: none"> 4 cooking zones convertible to 2 x flexZones and 1 x extended flexZone 17 power settings with powerBoost TFT-Touchdisplay and controls Automatic meals programs Child lock 	<ul style="list-style-type: none"> 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
Design	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles
Dimensions (WxD)	602 x 520mm	602 x 520mm

Induction cooktop

60cm Induction cooktop

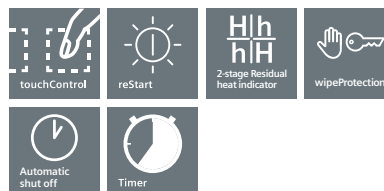
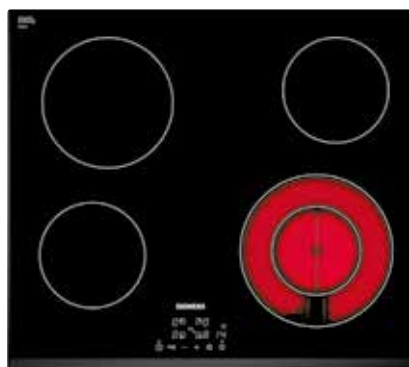


60cm induction cooktop

Model	EH675LDC1E
Features	3 cooking zones: Including 1 triple circuit zone 17 power settings with powerBoost LED display with dual lightSlider Child lock
Design	Black ceramic glass with faceted front, stainless steel side profiles
Dimensions (WxD)	602 x 520mm

Ceramic cooktop

60cm Ceramic cooktop



60cm ceramic cooktop

Model	ET651BF17E
Features	4 cooking zones: Including 1 dual cooking zone 17 power settings LED display with touchControl reStart function Child lock
Design	Black ceramic glass with frameless design
Dimensions (WxD)	592 x 522mm





Kitchen design with no limits: inductionAir.

A truly open plan kitchen.

The new Siemens inductionAir cooktop opens up a new world of possibilities when designing an open plan kitchen. The revolutionary downdraft ventilation is the perfect solution for a truly open plan kitchen with a working island bench. Having the steam being ventilated down through the cooktop eliminates the need for an overhead rangehood, leaving the view from the island bench unobstructed. This also means that extraction is no longer happening at ear level, allowing conversations to continue while cooking.



Flexible installation options.

The Siemens inductionAir system allows for either ducted or recirculating ventilation, depending on which extraction kit is chosen. A ducted extraction kit is recommended if there is the opportunity to discharge the odours directly outside. If this is not possible, the recirculation kit provides a solution that nullifies the cooking odours before recirculating the air back into the kitchen. Both the ducting and recirculation kits allow for under bench cupboard space to be retained, leaving space for drawers or shelves to be installed.



Ducted system

If there's an opening in the wall behind the extractor unit, the ducting kit can be connected directly. If direct ducting is not an option, the ducting kit contains a 90° adapter that allows extended, customized ductwork to be installed as needed.



Recirculation system

The recirculation kit cleans the air with the help of an active carbon filter. When installing the recirculation kit ensure you have access to the ventilation filter, for example an open cupboard or removable drawers.

The active carbon filter section of the recirculation kit is reversible and can be installed to provide access to the filter from either the front or the rear to suit the island bench configuration.



Typical Bench

Countertop depth: 600mm

- The recirculation kit is installed partly inside the lower cabinet.
- Shelves or shelf rails in the lower cabinet may need to be shortened.



Extra Deep Bench

Countertop depth: 750mm

- The recirculation kit is behind the lower cabinet.
- Shelves and shelf rails in the lower cabinet may retain their full depth.



Island Bench

Countertop depth: Variable

- The recirculation kit is installed between the cabinets.
- Depending on the countertop depth on the overall installation, the shelves or shelf rails used in the lower cabinet may need to be shortened.



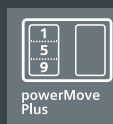
Flexible cooking zones for flexible cooking.

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.



Dishwasher proof pan support and filters.

The inductionAir cooktop comes equipped with a grease filter, 200ml liquid collection unit and an additional 2L liquid collection unit, preventing spills or general cooking mess from entering the extraction unit. Cleaning the cooktop is quick and simple with the cast iron air inlet grid, grease filter and liquid collection units all easy to remove and dishwasher safe.

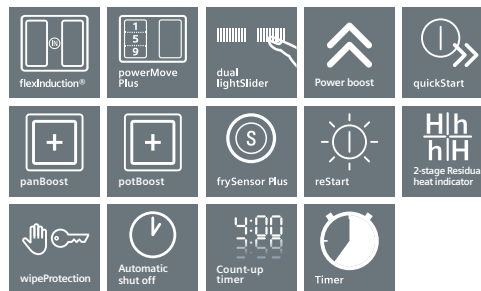
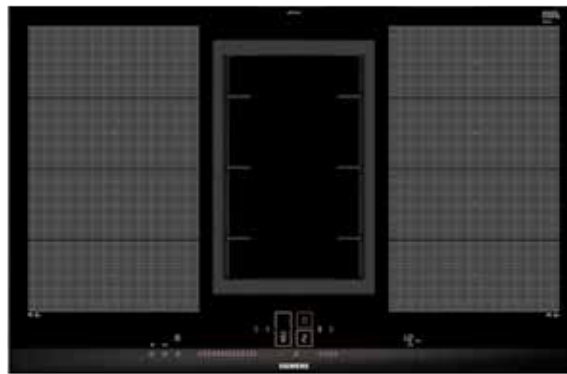


Intuitive control: powerMove Plus.

Divide your flexInduction® cooktop into 3 heating zones with different temperatures. Just lift your cookware to the right spot to activate the zone. Fry at the front of your cooktop and warm at the back.



inductionAir flexInduction® cooktop



80cm inductionAir flexInduction® cooktop

Model	EX875LX34E
Features	4 cooking zones convertible to 2 x flexZones 17 power settings with powerBoost LED display with dual lightSlider controls Child lock
Ventilation	698m³/h maximum extraction rate 9 power levels + intensive setting with auto-reset 42 / 75dB (min / max)
Design	Black ceramic glass with faceted front, stainless steel side profiles
Installation	One of the below ventilation solutions must be installed with the product (accessory sold separately).
Dimensions (WxD)	812 x 520mm



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.



HZ381501 Recirculation Kit

Includes:

- 3 horizontal depth adapters (40mm, 80mm, 120mm) for different worktop depths from 600-750mm
- 90° upper diverter element
- Flexible telescopic element (for additional height, depth and lateral adjustability)
- 4 height adapter elements (50mm each)
- cleanAir high performance odour filter
- Lower 90° diverter with air outlet (180° reversible)
- Adaptive air diffuser element
- Bracket for fixation onto bottom panel of furniture



HZ381401 Ducted Extraction Kit

Includes:

- 3 horizontal depth adapters (40mm, 80mm, 120mm) for different worktop depths from 600-750mm
- 90° diverter element
- Connector element for continuation with 220 x 90mm flat ducting

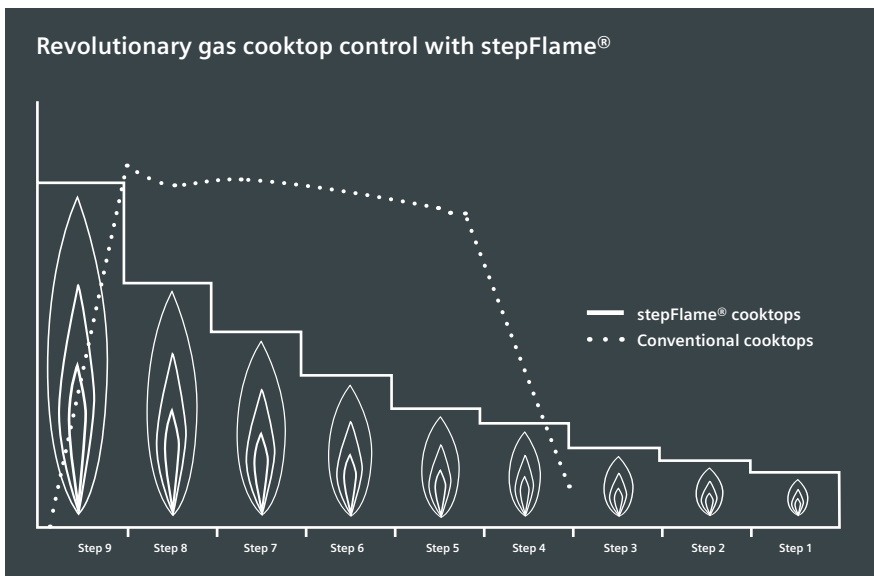


Precise flame control with 9 levels: Introducing stepFlame[®] technology.



You've finally found the ideal setting for your favourite cut of meat: Cook on flame level 7 for six minutes. Turn it over. Reduce heat down to flame level 2. Cook for another two minutes. Let it rest for five minutes. Serve.

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 repeatable results every time.





Flame level 9



Flame level 7



Flame level 3

Convenience and safety.



Powerful, precise 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. A 'h' indicates residual heat is insufficient to cook, but hot enough to evoke 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.

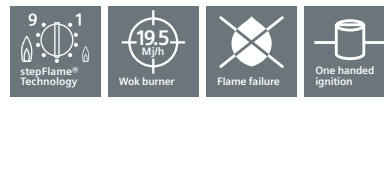
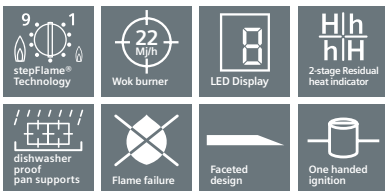
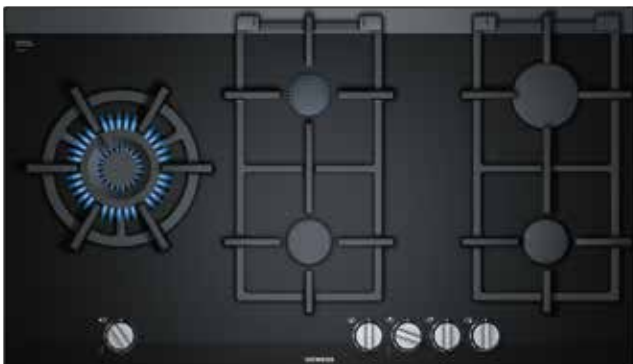
The black glass model features an LED display which clearly shows the selected flame level. Once switched off, the residual heat indicator is displayed.



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.

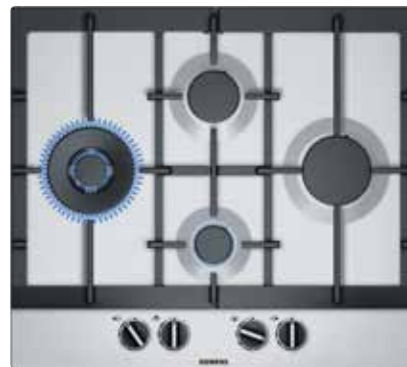
stepFlame® gas cooktops



90cm stepFlame® gas cooktop

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 (WxD)	912 x 520mm	915 x 520mm



75cm stepFlame® gas cooktop

60cm stepFlame® gas cooktop

Model	EC7A5RB90A	EC6A5IB90A
Features	5 burners: 1 x 19.5MJ/h dual flame wok burner, 1 x high-speed burner, 2 x standard burners, 1 x economy burner	4 burners: 1 x 15MJ/h wok burner, 1 x high-speed burner, 1 x standard burners, 1 x economy burner
Design	Stainless steel 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 (WxD)	750 x 520mm	582 x 520mm



Domino cooktops. Cook your own way.

Siemens domino cooktops give you the freedom to design your own cooking centre. Using a combination of gas, induction and Teppanyaki hot plates, these units can stand proudly alone, or combined in perfect alignment. This is the ultimate cooking experience for serious cooks.



A serve of Japanese influence: Teppanyaki hotplate.

Now you can prepare authentic Japanese dishes in the comfort of your own kitchen. The high-quality steel surface not only delivers that unmistakable Japanese flavour, it provides the perfect canvas for creating light and healthy dishes. Featuring touchSlider controls and a ceramic glass cover for when not in use, the Siemens Teppanyaki hotplate makes a serious statement in any cooking enthusiast's kitchen.

The fastest way to Asian specialties: the 22MJ/h wok burner.

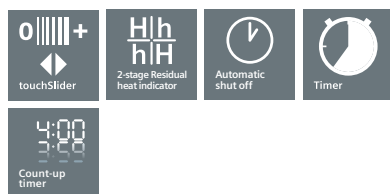
Reaching a maximum of 22MJ/h the Siemens wok burner is one of the fastest in its class. Thanks to the dual-function control dial, you can control both flames independently with just one hand, giving you precise and powerful operation.

Design continuity.

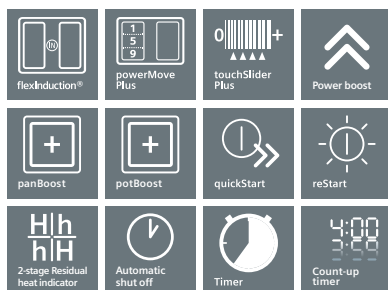
The connecting feature of all domino cooktops is the elegant appearance of the faceted glass surface at the front of each unit. Extremely robust and easy to clean, it is used on all domino modules to ensure you achieve a clean and continuous line, while elegant stainless steel side profiles provide a beautifully finished frame.

Domino cooktops

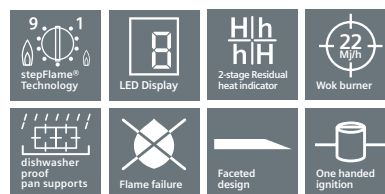
Specialty domino



Induction domino



Gas domino



40cm Teppanyaki hotplate

30cm flexInduction® cooktop

30cm wok stepFlame® gas cooktop

Model	ET475FYB1E	EX375FXB1E	ER3A6AD70A
Features	Dual grill heating element 17 power settings LED display with touchSlider controls Child lock	2 cooking zones convertible to 1 x flexZone 17 power settings with powerBoost LED display with touchSlider controls reStart function Child lock	1 x 22MJ/h dual flame wok burner Sword control knob
Design	Black ceramic faceted glass front, stainless steel base and side profile	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles
Supplied accessories	Black ceramic glass cover Spatula		Wok ring support Espresso cross support LPG conversion kit
Dimensions (WxD)	392 x 520mm	302 x 520mm	302 x 520mm



Cooktop accessories



HZ390250
Fry pan for induction/ceramic cooktops with frySensor Plus – Large 28cm ø

For models
EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ390230
Fry pan for induction/ceramic cooktops with frySensor Plus – Medium 21cm ø

For models
EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ390220
Fry pan for induction/ceramic cooktops with frySensor Plus – Small 19cm ø

For models
EX975LVC1E, EX675LYC1E, EH675LDC1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ390042
4 piece induction cookware set consisting of 2 pots, 1 casserole and 1 fry pan

For models
EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX375FXB1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ390512
Large Teppanyaki plate for flexInduction® and freeInduction®

For models
EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX375FXB1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ390522
Griddle plate for flexInduction® and freeInduction®

For models
EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, EX375FXB1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ298105
Simmer plate for gas cooktops

For models
ER9A6SD70A, EC9A5SB90A, EC7A5RB90A, EC6A5IB90A, ER3A6AD70A



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

For models
EZ877KZY1E, EX975LVC1E, EX675LYC1E, EH675LDC1E, ET651BF17E, EX375FXB1E, EX875KYW1E, EX875LX34E, EX675JYW1E, EX875LEC1E



HZ394301
Connection rail for the combination of domino cooktops

For models
ET475FYB1E, EX375FXB1E, ER3A6AD70A



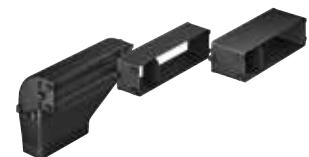
HZ39050
Wireless temperature sensor, attach this sensor onto your cookware to use the cookingSensor Plus feature

For models
EX875KYW1E, EX675JYW1E, EZ877KZY1E



HZ381501
Recirculation Kit

For model
EX875LX34E



HZ381401
Ducted Extraction Kit

For model
EX875LX34E





Rangehoods.

A kitchen is not complete without an efficient rangehood to protect against condensation, grease and cooking odours. Siemens rangehoods have been designed to coordinate seamlessly with the rest of the Siemens range, whilst providing quiet yet powerful extraction.



Canopy rangehoods

Powerful extraction meets beautiful design for a focal point in your kitchen.



Integrated rangehoods

Neatly concealed for a clean and minimal look.



Slide-out rangehoods

Extends when in use and slides neatly away until you need it again.

How to choose a rangehood.

Quiet and efficient extraction is necessary to deal with strong cooking odours, as well as the grease-laden air that can otherwise linger throughout the house. There are two vital considerations when choosing a rangehood. The first is whether you want the rangehood to be ducted or recirculating, and the second is its power rating – and what you will require depends on your kitchen space.



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.

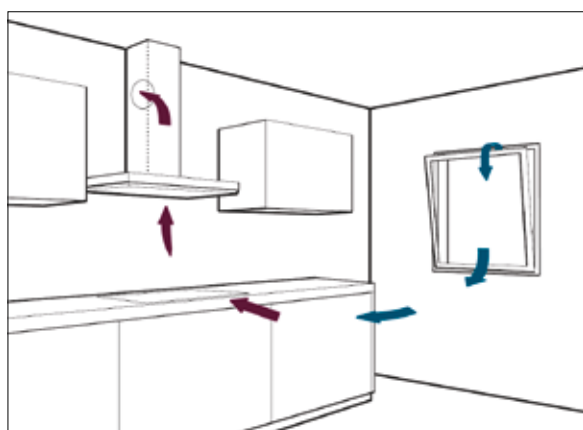


For example:

Room; $4\text{m} \times 4\text{m} \times 2.5\text{m} = 40\text{m}^3$;

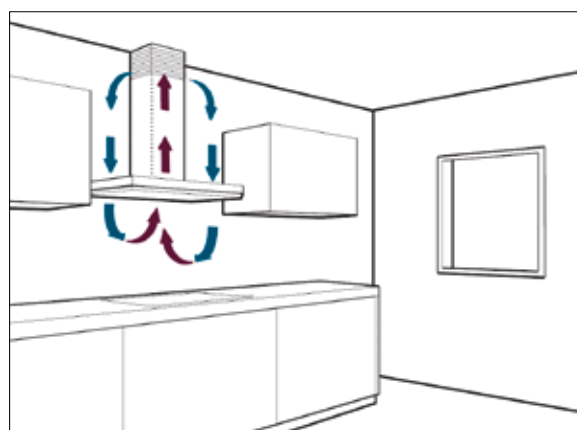
6 changes per hour = $6 \times 40\text{m}^3 = 240\text{m}^3/\text{h}$,
so the rangehood must achieve a minimum
of $240\text{m}^3/\text{h}$.

12 changes per hour = $12 \times 40\text{m}^3 = 480\text{m}^3/\text{h}$,
so the rangehood must achieve a maximum
of $480\text{m}^3/\text{h}$.



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 practise 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.

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.



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.



Let the rangehood decide.

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



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.



Auto run-on facility.

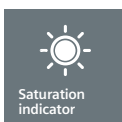
To ensure your cooking space is returned to its optimum environment, the automatic run-on facility works for an additional ten minutes to deal with any lingering cooking odours before switching itself off.



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.*

Create ambience and enjoy convenience.



Electronic saturation display.

For maximum extraction efficiency, the electronic saturation display shows when the filter needs cleaning. For hassle free cleaning the one-piece filter can be loaded into your Siemens dishwasher.



Attractive rim ventilation.

With chimney rim ventilation, air is extracted around the edges of an attractive dishwasher-safe steel cover that conceals the grease-collecting filters. Changing the filter is easy thanks to the convenient and secure cover mechanism.

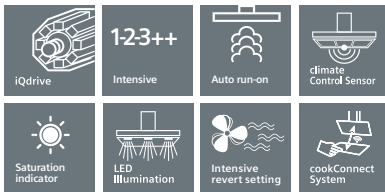


An illuminating experience.

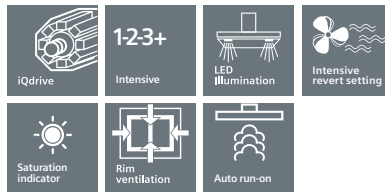
Bright and long-lasting LED lights feature across our canopy rangehoods, integrated and slide-out models. To really set the mood, the LED softLight function provides gradual brightening and dimming, to create a beautiful atmosphere in your kitchen.

Rangehoods

Canopy rangehood



Integrated rangehoods



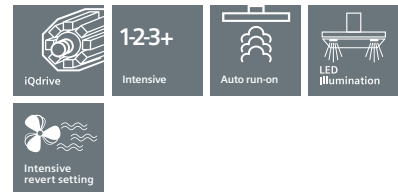
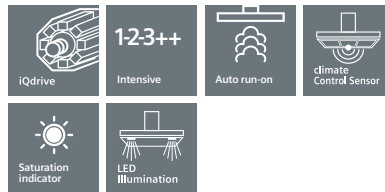
90cm wall-mounted canopy rangehood

86cm integrated rangehood

70cm integrated rangehood

Model	LC91BUV50A	LB89586AU	LB78574AU
Features	964m ³ /h maximum extraction rate 3 power levels + 2 intensive settings with auto-reset 3 x 3W LED softLights with dimmer Touch control Dishwasher safe filters 45 / 73dB (min / max)	800m ³ /h maximum extraction rate 3 power levels + intensive setting with auto-reset 2 x 1W LED illumination Push button controls Dishwasher safe filters 41 / 70dB (min / max)	730m ³ /h maximum extraction rate 3 power levels plus + intensive setting with auto-reset 2 x 1W LED illumination Push button controls Dishwasher safe filters 53 / 69dB (min / max)
Dimensions (HxWxD)	628-954 x 898 x 500mm (ducted) 628-1064 x 898 x 500mm (recirculated)	418 x 860 x 282mm (ducted / recirculated) 418 x 836 x 264mm (built-in)	418 x 700 x 282mm (ducted / recirculated) 418 x 676 x 264mm (built-in)

Slide-out rangehoods



52cm integrated rangehood

90cm slide-out rangehood

60cm slide-out rangehood

Model	LB57574AU	LI97SA680A	LI67SA530A
Features	610m ³ /h maximum extraction rate 3 power levels + intensive setting with auto-reset 2 x 1W LED illumination Push button controls Dishwasher safe filters 50 / 70dB (min / max)	700m ³ /h maximum extraction rate 3 power levels + 2 intensive settings with auto-reset 2 x 3W LED softLights with dimmer Electronic controls with touchControl Dishwasher safe filters 42 / 66dB (min / max) Includes profile handle	740m ³ /h maximum extraction rate 3 power levels + 1 intensive settings with auto-reset 2 x 3W LED illumination Push button controls Dishwasher safe filters 42 / 68dB (min / max) Includes profile handle
Dimensions (HxWxD)	418 x 520 x 300mm (ducted / recirculated) 418 x 494 x 264mm (built-in)	426 x 898 x 290mm (ducted / recirculated) 385 x 524 x 290mm (built-in)	426 x 598 x 290mm (ducted / recirculated) 385 x 524 x 290mm (built-in)



Fully integrated

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

Semi-integrated

For more visibility, the sleek steel fascia and display are subtly 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.

Freestanding

Installable anywhere: as a freestanding unit with a handy worktop, or sitting snugly under your benchtop.

Dishwashers.

The latest generation of Siemens dishwashers offer state of the art technology in drying, efficiency, silence and flexibility. Finished with design lines to perfectly match your Siemens cooking suite, they will further your aspirations of a dream kitchen space.



Fully integrated

Completely concealed for the ultimate built-in finish.



Semi-integrated

The sleek Siemens fascia and display, subtly presented.



Built-under

Height adjustable to sit perfectly under surrounding cabinetry.



Freestanding

Simple installation with a sleek finish.



Zeolith

Zeolith®: Super-efficient drying technology.

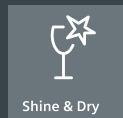


The amazing properties of Zeolite.

Zeolith® uses the natural mineral of Zeolite, which has the astonishing ability to absorb moisture and convert it to heat. During the drying cycle, water evaporates off dishes and hot, wet air fills the cavity, which is drawn towards the Zeolite chamber. That's when these amazing little granules go to work. They absorb the surrounding humidity, and convert it to dry, hot air. Technology inside blows this hot air throughout the dishwasher cavity, providing an unprecedented drying force.

Providing an exceptionally energy efficient dishwasher.

The use of natural minerals to do most of the hard work, means it's very light on energy, and a remarkably quick process. In fact, used in combination with Siemens hydroDry technology, Zeolith® delivers one of the most efficient systems you can buy, consuming as little as 0.55kWh per cycle. What's more the remarkable regenerative properties of the zeolite granules means they never wear off, and will work for the entire lifetime of the machine.



Shine & Dry: For gleaming glassware at the touch of a button.

Harnessing the power of Zeolith®, Shine & Dry is a special drying cycle that gently brings out a streak-free shine in the most delicate glassware and tableware. And it doesn't only benefit your glass and tableware, Shine & Dry also means extra dry, stain-free plastics, pots and pans.



Zeolith

The interior design brief? Maximum flexibility.



varioDrawer Pro: More than a cutlery drawer.

Adding a third shelf for cutlery, varioDrawer Pro 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 accommodate cutlery, as well as ladles, salad servers and small delicate items like espresso cups providing greater flexibility when configuring the dishwasher load.



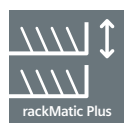
Coloured touchpoint guidance.

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



varioFlex Pro: State of the art basket flexibility.

The varioFlex Pro upper and lower baskets feature unsurpassed flexibility to adapt to your dishwashing needs. The lower basket has been optimised to accommodate extra-large plates as well as pots and pans, whilst specially contoured arms on the upper basket are perfect for cradling delicate wine glass stems.



rackMatic Plus: Create more room above, or below.

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

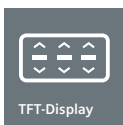
Coloured touchpoints highlight adjustable elements across all levels in the dishwasher.





Overseas model shown.

An illuminating experience.



Operate in full colour.

Our TFT (Thin Film Transistor) display uses the latest technology to give you a sharper, brighter display with greater contrast, similar to the high definition you'd expect from a smart phone.

The full colour display clearly shows the wash program selection, water and energy consumption, wash program status and the remaining time. The TFT display can be viewed from any angle, so the progress of your dishwashing couldn't be clearer.



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. Equally as innovative, infoLight projects a dot of light onto the floor so you can see instantly if the dishwasher is running.







When you need clean dishes in a hurry.



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 the exception of Quick 45°C and Quick60 programs.



Clean dishes in under half an hour.

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

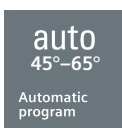
* With use of rinse aid



Quick60.

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.

Every convenience at your fingertips.



Let the dishwasher do the thinking for you.

In Automatic programs, a hydroSensor monitors the soiling of the water and controls the amount and time of the water supply, as well as the cleaning temperature, to achieve the optimum result with as little energy and water as possible.



A solution for stubborn plastics.

The Extra dry option is designed specifically for plastic items, which do not hold as much residual heat as crockery and therefore dry less easily. Selecting Extra dry increases the temperature of the final rinse to ensure optimal drying results.



Make short work of long stems.

No longer will you choose to wash your wine glasses by hand. Available as an accessory to fit all full size Siemens dishwashers, the wine glass tray holds up to four long stemmed wine glasses safely and securely. The innovative lock mechanism ensures your glasses are stable in the basket, yet with minimal contact areas to avoid any water pooling or streaks. The result? Sparkling glasses that have been safely cleaned and dried, every time.



hygienePlus.

Thanks to an extra hot final rinse temperature exceeding 70°C, the sanitationPlus option kills 99% of bacteria and is ideally suited to households where extra hygiene is required.*

*For baby bottles, traditional sanitation methods are still recommended to be used in conjunction with this option.



Machine Care.

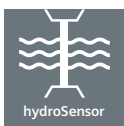
The Machine Care program keeps your Siemens dishwasher sparkling clean and in ideal operating condition. Recommended to be run monthly for optimal results.

A smarter use of resources.



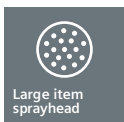
Unleash the full power of detergent tablets.

In many dishwashers, tablets are launched into the cavity in an uncontrolled manner, without always achieving their full effect. With dosageAssist, the dishwashing tablet is carefully ejected into a small catch pan where precision water jets control the dissolving tablet, ensuring even distribution for perfect, sparkling results.



Getting the most out of every drop.

The hydroSensor automatically detects the turbidity of the rinse and wash water, and adjusts the time and temperature of the main wash, to ensure the optimum wash performance. hydroSensor also determines if water is clean enough to reuse, saving even more water while delivering a hygienic clean.



Large items? No problem.

Large items such as baking trays and oven shelves can be washed simply by removing the upper basket and attaching the large item spray head.



iQdrive brushless motor: Quiet. Powerful. Efficient.

The iQdrive brushless motor is the quietest, fastest and most durable system ever built by Siemens. The frictionless drive offers energy saving benefits, reduced noise and is incredibly durable.



Glass care meets energy efficiency.

With hydroDry, heat generated during the wash cycle is used to pre-heat the rinsing water to stop glasses being put under stress and cracking. The system also ensures no external air is brought in for the drying cycle, resulting in a more hygienic clean.

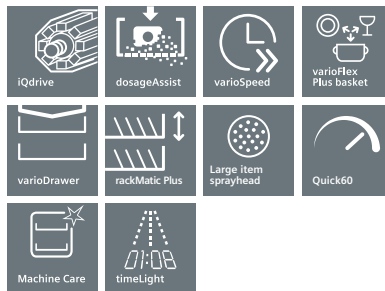


For what you thought had to be washed by hand.

Now you can wash delicate glasses and burnt cooking pans in the same wash. The higher temperature and increased spray pressure in the lower basket ensures stubborn stains are removed, whilst delicate items are protected in the top basket.

Dishwashers

Fully integrated

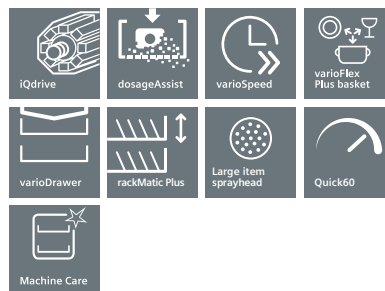


iQ700 fully integrated tallTub dishwasher

iQ500 fully integrated dishwasher

Model	SX678X11TA	SN657X01MA
Features	15 place settings 5 star water efficiency 4.5 star energy efficiency TFT full colour display 8 wash programs superSilence 42dB	15 place settings 5 star water efficiency 4 star energy efficiency LED display 7 wash programs whisperQuiet 44dB
Supplied accessories	Cutlery basket	Cutlery basket
Dimensions (HxWxD)	865-925 x 598 x 550mm	815-875 x 598 x 550mm

Semi-integrated



iQ700 semi-integrated tallTub dishwasher

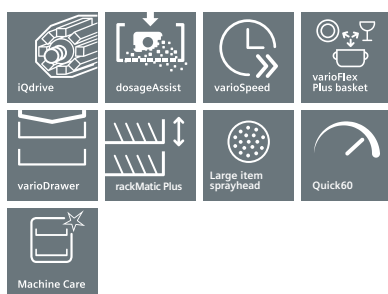
iQ500 semi-integrated dishwasher

iQ500 semi-integrated dishwasher

Model	SX578S01TA	SN557S01MA	SN56M531AU
Features	15 place settings 5 star water efficiency 4.5 star energy efficiency 2 x TFT full colour displays 8 wash programs superSilence 42dB	15 place settings 5 star water efficiency 4 star energy efficiency LED display 7 wash programs whisperQuiet 44dB	14 place settings 5 star water efficiency 4 star energy efficiency LED display 6 wash programs veryQuiet 46dB
Supplied accessories	Cutlery basket	Cutlery basket	Cutlery basket
Dimensions (HxWxD)	865-925 x 598 x 573mm	815-875 x 598 x 573mm	815-875 x 598 x 573mm

Dishwashers

Built-under



iQ700 built-under dishwasher

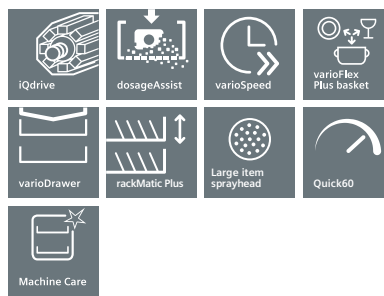
iQ500 built-under dishwasher

iQ300 built-under dishwasher

Model	SN478S01TA	SN457S01MA	SN436S01JA
Features	15 place settings 5 star water efficiency 4.5 star energy efficiency 2 x TFT full colour displays 8 wash programs superSilence 42dB	15 place settings 5 star water efficiency 4 star energy efficiency LED display 7 wash programs whisperQuiet 44dB	14 place settings 5 star water efficiency 4 star energy efficiency LED display 6 wash programs veryQuiet 46dB
Supplied accessories	Cutlery basket	Cutlery basket	Cutlery basket
Dimensions (HxWxD)	815-875 x 598 x 573mm	815-875 x 598 x 573mm	815-875 x 598 x 573mm

See page 110 for dishwasher accessories.

Freestanding



iQ700 freestanding dishwasher – anti-fingerprint stainless steel

iQ500 freestanding dishwasher – anti-fingerprint stainless steel

iQ300 freestanding dishwasher – anti-fingerprint stainless steel

Model	SN278I01TA	SN257I01MA	SN236I01JA
Features	15 place settings 5 star water efficiency 4.5 star energy efficiency 2 x TFT full colour displays 8 wash programs superSilence 42dB	15 place settings 5 star water efficiency 4 star energy efficiency 7 wash programs whisperQuiet 44dB	14 place settings 5 star water efficiency 4 star energy efficiency LED display 6 wash programs veryQuiet 46dB
Supplied accessories	Cutlery basket	Cutlery basket	Cutlery basket
Dimensions (HxWxD)	815-845 x 600 x 600mm	815-845 x 600 x 600mm	815-845 x 600 x 600mm



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.



Built-in

Luxurious refrigerator solutions for a seamless finish in your kitchen.



Welcome to advanced food preservation.

Luxury with all the conveniences.



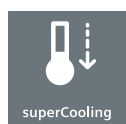
No defrosting required.

The sensors in the Siemens noFrost refrigerators provide the necessary information to define the exact defrost cycles for the device. The controlled defrost cycles prevent the formation of frost on the inside of your fridge-freezer and keep the energy consumption constantly low.



Keeps it fresh up to three times longer.

Fresh ingredients are essential when cooking, this is why Siemens refrigerators offer the ideal conditions for keeping food fresh. Our innovative 0°C hyperFresh premium zone keeps items fresh up to three times as long. How does it work? With the optimal climate for your refrigerator. The various hyperFresh premium zones create the perfect climate – temperatures close to 0°C and the right humidity, dry for fish and meat or humid for fruits and vegetables. Your foods stay fresh and retain their vitamins and nutrients longer.



superCooling and superFreezing.

The superCooling and superFreezing functions prevent increases in internal temperatures that can result from adding new contents to the fridge and freezer respectively. This ensures existing contents are uncompromised. Once an even temperature within the fridge or freezer is re-established, the device will automatically reset to normal cooling or freezing status.



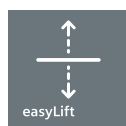
Perfect control.

This is refrigeration using our most advanced technology: navigate the refrigerator menu using the clear text digital display, set the user language, and have the refrigerator show the exact temperature. And if you forget to shut the door, your refrigerator will alert you with both a visual and audio warning signal. Select the Eco Mode to save energy – or just switch your refrigerator to the vacation setting before you leave.



Ergonomic access: flexible, fully extendable drawers.

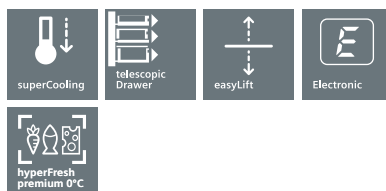
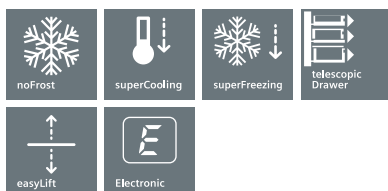
The fully extendable drawers glide effortlessly to provide quick access to your food when you need it. The vegetable drawer is also equipped with a manual temperature and humidity control system. If the slide is closed, the humidity is high – fruit and vegetables stay crisper. And the curved drawer bottom prevents items from touching and developing bruises, providing the ultimate storage solution.



Height-adjustable: the easyLift door bins.

The height of the door shelves can now be steplessly adjusted, even when they are full. This lets you easily organise the inside of the door exactly according to your needs.

Built-in cooling



Built-in fridge freezer

Built-in single door fridge

Built-in single door freezer

Model	KI34NP60AU	KI42FP60AU	GI38NP60AU
Features	287 litre gross volume 196 litre gross volume – fridge 91 litre gross volume – freezer 3 star energy rating Frost free cooling superFreezing & superCooling LED lighting easyLift door bins Telescopic rails Electronic controls Acoustic open door warning system	316 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 Telescopic rails Electronic controls Acoustic open door warning system	237 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
Supplied accessories	2 x cold packs 2 x egg trays 1 x ice cube tray	2 x egg trays 2 x cold packs	2 x cold packs 1 x ice cube tray
Dimensions (HxWxD)	1772 x 556 x 545mm	1772 x 556 x 545mm	1772 x 556 x 545mm



Model		HS858GXB6B	HN878G4B6B	HR876G8B6A	HM876G2B6A
Type		iQ700 studioLine oven with full & pulseSteam	iQ700 studioLine pyrolytic oven with pulseSteam & microwave	iQ700 studioLine pyrolytic oven with pulseSteam	iQ700 studioLine pyrolytic oven with microwave
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)	355 x 480 x 415mm	357 x 480 x 392mm	357x 480 x 415mm	357 x 480 x 392mm
Capacity (litres)	Volume (usable litres)	71 litres	67 litres	71	67
	Water Tank (litres)	1 litre	1 litre	1 litre	
Heating methods	Number of heating functions	15	15	13	15
	4D hotAir	■	■	■	■
	Top/bottom heating	■	■	■	■
	Top/bottom heating eco	■	■	■	■
	hotAir eco	■	■	■	■
	Circulated air grilling	■	■	■	■
	Grill, large area	■	■	■	■
	Grill, small area	■	■	■	■
	Pizza setting	■	■	■	■
	Intensive heat	■	■	■	■
	Slow cook	■	■	■	■
	Bottom heating	■	■	■	■
	Drying	■	■	■	■
	Keep warm	■	■	■	■
	Plate warming	■	■	■	■
	coolStart	■	■	■	■
Additional functions	Rapid heating	■	■	■	■
	Sabbath Mode	■	■	■	■
Additional heating functions: microwave	Microwave with inverter		90 / 180 / 360 / 600 / 800W		90 / 180 / 360 / 600 / 800W
	Combination microwave (varioSpeed): with 4D hotAir, Top/bottom heating, Hot air grilling, Grill		■	■	■
Additional heating functions: steam	fullSteam (100% Steam): for steam cooking, reheating, dough proving, defrosting, sous-vide	■ (5 functions)			
	Combination steam (pulseSteam): with 4D hotAir, Top/bottom heating, Hot air grilling, Keep warm, dough proving, reheating	■	■	■	
Sensor technology	bakingSensor	■	■		
	roastingSensor	■	■	■	■
	Meals (automatic programs)	■	■	■	■
Design elements	softMove door	■	■	■	■
	Display	5.7" TFT-Touchdisplay Plus	5.7" TFT-Touchdisplay Plus	3.7" TFT-Touchdisplay	3.7" TFT-Touchdisplay
	Interior illumination	Multilevel LED	Multilevel LED	LED	LED
	Telescopic Rails	3 levels	1 level (pyrolytic proof)	3 levels (pyrolytic proof)	1 (pyrolytic proof)
	No. shelf positions	5	5	5	5
	Removable door	■		■	
	Exterior surface	Black glass & stainless steel	Black glass & stainless steel	Black glass & stainless steel	Black glass & stainless steel
	Interior surface	Enamel anthracite	Enamel anthracite	Enamel anthracite	Enamel anthracite
	User guidance	Actual temperature display	■	■	■
Info button		■	■	■	■
Water tank indicator		■	■	■	■
Language options		29	29	29	29
Cleaning	activeClean®		■	■	■
	activeClean® rails		■	■	■
	ecoClean® self-cleaning function	■ (sides, rear, ceiling)			
	Drying function	■	■	■	
	Descaling	■	■	■	
Safety	Door	Triple Glazed	Quadruple glazed coolGlass door	Quadruple glazed coolGlass door	Quadruple glazed coolGlass door
	Child lock	■	■	■	■
	Residual heat indicator	■	■	■	■
	Automatic safety switch off	■	■	■	■
Technical requirements	Temperature range	30°C - 250°C	30°C - 300°C	30°C - 300°C	30°C - 300°C
	Total connected load	3.45kW	3.6kW	3.6kW	3.6kW
	Power requirements	220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz
Supplied accessories	Wire rack	1	2	2	1
	Universal Pan	1	1	1	1
	Pyrolytic proof grill tray			1	1
	Steam container	3			
	Pizza pan				
	Sponge	1			
Optional accessories		Refer to page 26	Refer to page 26	Refer to page 26	Refer to page 26

Coffee machine

Model		CT836LEB6	
Type		iQ700 studioLine built-in coffee machine	
Dimensions	Appliance dimensions (HxWxD)	455 x 594 x 385mm	
	Built-in dimensions (HxWxD)	449 x 558 x 356mm	
Design elements	Exterior surfaces	Black glass, stainless steel	
Functions	sensoFlow System: Ideal and consistent brewing temperature	■	
	aromaPressure System: Optimal aroma extraction	■	
	One-touch preparation: Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffè Latte at the touch of a button	■	
	aromaDouble Shot: Extra-strong coffee with less bitterness thanks to two grinding and brewing processes	■	
	Individual temperature adjustment	Coffee (3 levels); hot water (4 levels)	
	Including BRITA Intenza water filter: Reduces the lime content of water and filters substances affecting smell and taste	■	
	Comfort and convenience	TFT touchDisplay with interactive menu	■
		myCoffee: Save six favourite beverages with individual names and adjustable mixing ratio of milk and espresso	■
		individualCup Volume: Cup sizes adjustable individually, to ensure your cup gets filled just as far as you would like it to	■
		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		■	
Early warning if water tank or bean container almost empty		■	
Flexible milk solution: Connect the provided milk container or any other container, eg. milk carton		■	
Easy user manual inside appliance		■	
Performance		silentCeram Drive: Quiet premium grinder made from non-wearing ceramic	■
	coffeeSensor System: The grinding unit automatically adjusts to bean variety	■	
	Non-coffee preparations available	Warm milk; milk foam; hot water	
	Reduced heat-up time: Fastest first cup	■	
	Water pump pressure	19 bars	
	Separate chute for ground coffee, eg. caffeine-free coffee	■	
	15,000 cup warranty: Consistently high appliance quality from the first cup to the 15,000th (valid for non-commercial use within 24 months)	■	
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 safe	■	
	singlePortion Cleaning: Complete emptying of all pipes after each brewing process	■	
	Automatic rinsing program when switching off and switching on	■	
	Drip tray and coffee grounds container removable and dishwasher safe	■	
	calc'nClean: Automatic cleaning and descaling programme	■	
	Water filter change, descaling, and cleaning reminder	■	
Capacities	Water tank volume	2.4 litre	
	Bean container	500g	
	Milk container	0.5 litre	
Safety	Child safety lock	■	
Technical requirements	Electrical connection rating	1.6kW	
	Current	10A	
	Voltage	220-240V / 50-60Hz	
Supplied accessories	Insulated milk container with freshLock lid, connection hose and pipe	1	
	Measuring spoon	1	
	Water hardness test strip	1	
	Assembly screws	■	
	Water filter cartridge	1	

Warming drawer

Model	B1830CNB1A	
Type	iQ700 studioLine 140mm warming drawer	
Dimensions	Appliance dimensions (HxWxD)	140 x 594 x 548mm
	Built-in dimensions (HxWxD)	140 x 560-568 x 550mm
	Cavity dimensions (HxWxD)	92 x 468 x 458mm
Heating methods	Heat levels	4 levels (high, low, medium, plate)
	Temperature control	■ 40°C - 80°C
	Suitable for	Slow cooking
		Proving yeast dough
		Defrosting
Comfort and convenience	Telescopic drawer	■ (fully extendable)
	Capacity	20 litre
	Exterior surface	Black glass, push pull door
	Safety	coolTouch front
Technical requirements	Door contact switch	■
	Max. weight load	25kg
	Total connected load	0.81kW
	Power requirements	220-240V / 50-60Hz

Vacuum drawer

Model	BV830ENB1	
Type	iQ700 studioLine 140mm vacuum drawer	
Dimensions	Appliance dimensions (HxWxD)	140 x 595 x 542mm
	Built-in dimensions (HxWxD)	141-142 x 560-568 x 550mm
	Cavity dimensions (HxWxD)	95 x 350 x 285mm
	Max. size of vacuuming bags (WxL)	240 x 350mm
Vacuuming function	Vacuuming levels inside chamber	3 levels (80%, 95%, 99%)
	Vacuuming levels outside chamber	3 levels (50%, 75%, 90%)
	Drying program for vacuuming pump	■
Comfort and convenience	Automatic connection recognition for vacuuming outside the chamber	■
	Telescopic drawer	■ (fully extendable)
	Capacity	8 litre
Design elements	Display	Touch control
	Exterior surface	Black glass, push pull door
Safety	Door contact switch	■
Technical requirements	Max. weight load	10kg
	Total connected load	0.32kW
	Power requirements	220-240V / 50-60Hz
Accessories	Vacuuming bags	2
	Adaptor for vacuuming outside chamber	1
	Vacuuming hose	1

Induction cooktops

		flexInduction®	freeInduction®	flexInduction®
Model Type		EX975LVC1E 90cm flexInduction® cooktop	EZ877KZY1E 80cm freeInduction® Cooktop	EX875KYW1E 80cm flexInduction® Cooktop
Dimensions	Appliance dimensions (WxD)	912 x 520mm	812 x 520mm	812 x 520mm
	Built-in dimensions (HxWxD)	51 x 880 x 490-500mm	61 x 750-780 x 490-500mm	51 x 750-780 x 490-500mm
Design elements		Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles black anodized	Black ceramic glass with faceted front, stainless steel side profiles
Cooking zone configuration and (size)	Total cooking zones	5 cooking zones: 4 x zones convertible to 2 x flexZones, 1 x triple circuit zone	1 full surface cooking zone (surface: 2750cm²) for up to 5 positions simultaneously. Maximum load 7.4kW	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
potBoost		■ (for all zones)	■ (for all zones)	■ (for all zones)
panBoost		■	■	■
Flex connect		■	■	■
flexInduction® Plus				■
powerMove Pro			■	
powerMove Plus		■		■
frySensor Plus		■ (5 temperature settings)		■ (5 temperature settings)
cookingSensor Plus			■	■ (ready)
Automatic pan recognition sensor		■	■	■
Comfort and convenience	TFT touchDisplay Plus		■	
	TFT touch screen control			■
	dual lightSlider control	■		
	touchControl			
	Display	LED	6.2" Colour TFT	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	■	■
Residual heat indicator		■	■	■
Child lock		■	■	■
powerManagement function		■	■	■
Energy consumption display		■	■	■
Buzzer		■	■	■
Technical requirements	Total connected load	11.1kW (50 amps)	7.4kW (33 amps)	7.4kW (34 amps)
	Power requirements	220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz
	Minimum worktop thickness	30mm	30mm	30mm
Optional accessories		Refer to page 64	Refer to page 64	Refer to page 64

			Induction	Ceramic
EX875LEC1E	EX675JYW1E	EX675LYC1E	EH675LDC1E	ET651BF17E
80cm flexInduction® Cooktop	60cm flexInduction® Cooktop	60cm flexInduction® cooktop	60cm frySensor Plus induction cooktop	60cm ceramic cooktop
812 x 520mm 51 x 750-780 x 490-500mm	602 x 520mm 51 x 560 x 490-500mm	602 x 520mm 51 x 560 x 490-500mm	602 x 520mm 51 x 560 x 490-500mm	592 x 522mm 39 x 560 x 490-500mm
Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with faceted front, stainless steel side profiles	Black ceramic glass with frameless design
4 cooking zones: 2 x zones convertible to 1 x flexZone, 2 x standard zones	4 cooking zones: Convertible to 2 x flexZones + 1 extended flexZone	4 cooking zones: Convertible to 2 x flexZones + 1 extended flexZone	3 cooking zones: 2 x standard zones, 1 x triple circuit zone	4 HighSpeed cooking zones: 1 x dual cooking zone, 3 x standard zones
flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm)	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 230mm)	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm)		Standard zone: 1.2kW (145mm)
flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm)	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 230mm)	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)	Standard zone: 2.0kW (180mm)
Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm)	Combined flexZone: 3.3kW / 3.7kW with powerBoost (380 x 230mm)	Combined flexZone: 3.3kW / 3.7kW with powerBoost (380 x 225mm)		
Standard zone: 2.6kW / 3.7kW with powerBoost (280mm)	Auxiliary zone adapts the left or right cooking zones to different cookware and pots up to 300mm diameter	Auxiliary zone adapts the left or right cooking zones to different cookware and pots up to 300mm diameter		
Standard zone: 1.4kW / 2.2kW with powerBoost (145mm)	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 230mm)	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm)	Standard zone: 2.2kW / 3.7kW with powerBoost (210mm)	Dual-circuit cooking zone: 0.75kW, 2.2kW (120 / 210mm)
	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 230mm)	flexZone: 2.2kW / 3.7kW with powerBoost (190 x 225mm)	Standard zone: 1.4kW / 2.2kW with powerBoost (145mm)	Standard zone: 1.2kW (145mm)
	Combined flexZone: 3.3kW / 3.7kW with powerBoost (380 x 230mm)	Combined flexZone: 3.3kW / 3.7kW with powerBoost (380 x 225mm)		
17	17	17	17	17
■ (for all zones)	■ (for all zones)	■ (for all zones)	■ (for all zones)	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■ (5 temperature settings)	■	■ (5 temperature settings)	■ (5 temperature settings)	
■	■	■	■	
■	■	■	■	
LED	4.15" Colour TFT	LED	LED	LED
■	■	■	■	
■	■	■	■	■
■	■	■	■	■
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
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■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
■	■	■	■	
7.4kW (32 amps)	7.4kW (32 amps)	7.4kW (34 amps)	7.4kW (34 amps)	6.6kW (30 amps)
220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz	220-240V / 50-60Hz
30mm	30mm	30mm	30mm	20mm
Refer to page 64	Refer to page 64	Refer to page 64	Refer to page 64	Refer to page 64

inductionAir flexInduction® cooktop

80cm inductionAir flexInduction® cooktop

Model	EX875LX34E		
Type	80cm inductionAir flexInduction® cooktop		
Dimensions	Appliance dimensions (WxD)	812 x 520mm	
	Built-in dimensions (HxWxD)	198 x 780 x 490mm	
Design elements	Black ceramic glass with faceted front, stainless steel side profiles		
Cooking zone configuration and (size)	Total cooking zones	4 cooking zones convertible to 2 x flexZones	
	Front left	flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm)	
	Rear left	flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm)	
	Combined flexZone left	Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm)	
	Front right	flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm)	
	Rear right	flexZone: 2.2kW / 3.7kW with powerBoost (200 x 240mm)	
	Combined flexZone right	Combined flexZone: 3.3kW / 3.7kW with powerBoost (400 x 240mm)	
	Performance	Power settings	17
potBoost		■ (for all zones)	
panBoost		■	
Flex connect		■	
flexInduction® Plus		■	
powerMove Plus		■	
frySensor Plus		■ (5 temperature settings)	
cookingSensor Plus		■	
Automatic pan recognition sensor		■	
Comfort and convenience		TFT touch screen control	■
	dual lightSlider control	■	
	touchSlider control	■	
	Display	LED	
	Meals (automatic programs)	■	
	quickStart	■	
	reStart	■	
	Timer with switch-off function for all zones	■	
	Count up timer	■	
	wipeProtection	■	
	Keep warm function	■	
	Safety	Automatic safety switch off	■
		Residual heat indicator	■
Child lock		■	
powerManagement function		■	
Energy consumption display		■	
Buzzer		■	
Extraction rate according to EN 61591 (Ducted)	Maximum normal use	551m³/h	
	Intensive	698m³/h	
Extraction rate according to EN 61591 (Recirculation)	Maximum normal use	557m³/h	
	Intensive	630m³/h	
Ventilation Performance	Suitable for ducted or re-circulated extraction (Accessory is respectively required)	■	
	Ducted extraction installation kit	HZ381401	
	Recirculation extraction installation kit	HZ381501	
	Power levels	9	
	Intensive settings	1	
	Automatic revert setting, 6 minutes	■	
	iQdrive brushless motor	■	
	Average energy consumption	53.5 kWh / year	
	Auto run-on (30 mins)	■	
	Climate control sensor	■	
Noise level according to EN 60704-3 and EN 60704-2-13 exhaust air	Noise levels (min/max)	42/69dB	
	Intensive	75dB	
Cleaning	Saturation indicator	■ (grease filter & clean air odour filter)	
	Dishwasher safe 12 layer stainless steel grease filters	■	
	Dishwasher safe cast-iron filter cover	■	
	200ml dishwasher safe liquid collector unit	■	
	2000ml dishwasher safe liquid spillover safety tank	■	
Technical requirements	Total connected load	7.4kW (32 amps)	
	Power requirements	220-240V / 50-60Hz	
	Minimum worktop thickness	20mm	
Optional accessories	Refer to page 64		

Required installation accessories (separately available)

Model	HZ381401	HZ381501
Type	Ducted extraction kit	Recirculation extraction kit
	Direct air outlet onto 220 x 90mm flat duct system or with 90° diverter element and outlet for continuation of ducting with 220 x 90mm flat duct.	Optimised for quick and flexible installation in all common furnitures (Minimum plinth height: 100mm).
Includes	3 mountable depth adapters (40mm, 80mm, 120mm) for different worktop depths from 600mm to 750mm	3 horizontal adapter elements (40mm, 80mm, 120mm) for worktop depths from 600mm to 750mm
	90° diverter element	Upper 90° diverter element
	Connector element for continuation with 220 x 90mm flat ducting	Flexible telescopic element (for additional height, depth and lateral adjustability)
		4 height adapter elements (50mm each) for furniture corpus heights from 675mm to 900mm
		Housing element for cleanAir filter drawer cassette (optionally 180° reversible)
		cleanAir high performance odour filters
		Lower 90° diverter with air outlet (optionally 180° reversible)
		Adaptive air diffuser element
		Element for fixation onto bottom panel of furniture.
		The cleanAir high performance odour filter is specifically optimised for all cooking applications and has an odour reduction rate of 85% and a lifetime of approximately 1 year.

Gas cooktops

Model		ER9A6SD70A	EC9A5SB90A
Type		90cm stepFlame® gas cooktop	90cm stepFlame® gas cooktop
Dimensions	Appliance dimensions (WxD)	912 x 520mm	915 x 520mm
	Built-in dimensions (HxWxD)	45 x 850-852 x 490-502mm	45 x 850-852 x 490-502mm
Design elements		Black ceramic glass with faceted front and rear, stainless steel side profiles. Sword knob controls	Stainless steel surface gas cooktop with dual wok burner, dual flame system, and cast iron pan supports. Sword knob controls
Cooking zones and output	Total cooking zones	5	5
	Front left	22MJ/h dual flame wok burner	19.5MJ/h dual flame wok burner
	Rear left		
	Front middle	8.1MJ/h standard burner	6.85MJ/h standard burner
	Rear middle	4.8MJ/h economy burner	4MJ/h economy burner
	Front right	8.1MJ/h standard burner	6.85MJ/h standard burner
Comfort and convenience	Rear right	11.6MJ/h high-speed burner	11MJ/h high-speed burner
	stepFlame® (1-9 steps precise heat control)	■	■
	Display	LED	
	One-hand electronic ignition	■	■
	Enamelled cast-iron pan support with non-scratch feet	■	■
	Dishwasher safe cast-iron pan supports	■	
Safety	Residual heat indicator	■	
	Flame failure safety device fitted to each burner	■	■
Supplied accessories	Wok ring support	■	■
	Espresso cross support	■	■
	LPG conversion kit	■	■
Technical requirements	Total connected gas load	54.6MJ/h	48.2MJ/h
	Pre-set to natural gas (10mbar)	■	■
	Power requirements	240V / 50Hz	240V / 50Hz
Optional accessories		Refer to page 64	Refer to page 64

EC7A5RB90A	EC6A5IB90A
75cm stepFlame® gas cooktop	60cm stepFlame® gas cooktop
750 x 520mm	582 x 520mm
45 x 560-562 x 480-492mm	45 x 560-562 x 480-492mm
Stainless steel surface gas cooktop with dual wok burner, dual flame system, and cast iron pan supports. Sword knob controls	Stainless steel surface gas cooktop with wok burner and cast iron pan supports. Sword knob controls
5	4
4MJ/h economy burner	15MJ/h wok burner
6.85MJ/h standard burner	
19.5MJ/h dual flame wok burner	4MJ/h economy burner
	6.85MJ/h standard burner
6.85MJ/h standard burner	11MJ/h high-speed burner
11MJ/h high-speed burner	
■	■
■	■
■	■
■	■
■	■
■	■
■	■
■	■
48.2MJ/h	36.85MJ/h
■	■
240V / 50Hz	240V / 50Hz
Refer to page 64	Refer to page 64

Specialty dominos

Model	ET475FYB1E	
Type	40cm teppanyaki hotplate	
Dimensions	Appliance dimensions (WxD)	392 x 520mm
	Built-in dimensions (HxWxD)	90 x 360 x 490-500mm
Design elements	Black ceramic faceted glass front, stainless steel roast area base and side profiles, removable black glass cover. Frying area can be heated completely or halfway.	
Cooking zone configuration and (size)	Total cooking zones	2 (Dual grill heating element)
	Front	0.95kW
	Rear	0.95kW
Performance	Power settings	17
	Controlled temperature range	160°C - 240°C
	Keep warm setting	■
	Pre-heating indicators	
Comfort and convenience	touchSlider control	■
	Display	LED
	reStart	■
	Timer	■
	Count up timer	■
	wipeProtection	■
Cleaning	Cleaning setting	■
	Removable cast iron grill	
	Foldable grill element	
Safety	Automatic safety switch off	■
	Residual heat indicator	■
	Child lock	■
	Energy consumption display	■
	Buzzer	■
Supplied accessories	Removable black glass cover	■
	Spatula	■ (x2)
	Lava stones	
Technical requirements	Total connected load	1.9kW (13 amps)
	Power requirements	220-240V / 50-60Hz
Optional accessories	Refer to page 64	

Induction domino

Model	EX375FXB1E	
Type	30cm flexInduction® cooktop	
Dimensions	Appliance dimensions (WxD)	302 x 520mm
	Built-in dimensions (HxWxD)	51 x 270 x 490-500mm
Design elements	Black ceramic glass with faceted front, stainless steel side profiles	
Cooking zone configuration and (size)	Total cooking zones	2 cooking zones convertible to 1 flexZone
	Front left	flexZone: 2.2kW / 3.7kW with powerBoost (210 x 200mm)
	Rear left	flexZone: 2.2kW / 3.7kW with powerBoost (210 x 200mm)
	Combined flexZone left	flexZone: 3.3kW / 3.7kW with powerBoost (210 x 400mm)
Performance	Power settings	17
	powerBoost	■ (for all zones)
	Flex connect	■
	Automatic pan recognition sensor	■
Comfort and convenience	touchSlider control	■
	Display	LED
	quickStart	■
	reStart	■
	Timer	■
	countUp timer	■
	powerMove Plus	■
	Energy consumption display	■
	wipeProtection	■
	Safety	Automatic safety switch off
Residual heat indicator		■
Child lock		■
Buzzer		■
Technical requirements	Total connected load	3.7kW (16 amps)
	Power requirements	220-240V / 50-60Hz
Optional accessories	Refer to page 64	

Gas domino

Model	ER3A6AD70A	
Type	30cm wok stepFlame® gas cooktop	
Dimensions	Appliance dimensions (WxD)	302 x 520mm
	Built-in dimensions (HxWxD)	45 x 270 x 490-500mm
Design elements	Black ceramic glass with faceted front and stainless steel side profiles. Sword knob controls. Can be combined with domino cooktops and selected cooktops.	
Cooking zones and output	Total cooking zones	1
	Front middle	22MJ/h dual flame wok burner
Comfort and convenience	stepFlame® (1-9 steps precise heat control)	■
	Display	LED
	One-hand electronic ignition	■
	Enamelled cast-iron pan support with non-scratch feet	■
	Dishwasher safe cast-iron pan supports	■
Safety	Residual heat indicator	■
	Flame failure safety device fitted to each burner	■
Supplied accessories	Wok ring support	■
	Espresso cross support	■
	LPG conversion kit (28-30/37mbar)	■
Technical requirements	Total connected gas load	22MJ/h
	Pre-set to natural gas (10mbar)	■
	Power requirements	240V / 50Hz
Optional accessories	Refer to page 64	

Rangehoods

Model	LC91BUV50A	LB89586AU	LB78574AU	LB57574AU	
Type	90cm wall-mounted canopy rangehood	86cm integrated rangehood	70cm integrated rangehood	52cm integrated rangehood	
Dimensions	Appliance dimensions (HxWxD)	418 x 860 x 282mm	418 x 700 x 282mm	418 x 520 x 300mm	
	Built-in Dimensions (HxWxD)	418 x 836 x 264mm	418 x 676 x 264mm	418 x 496 x 264mm	
	Ducted air (HxWxD)	628-954 x 898 x 500mm			
	Recirculated (HxWxD)	628-1064 x 898 x 500mm			
Design elements	Stainless steel	Stainless steel	Stainless steel	Stainless steel	
Extraction	Maximum extraction rate	964m ³ /h	800m ³ /h	730m ³ /h	610m ³ /h
	Power levels	3	3	3	3
	Intensive settings	2	1	1	1
	Automatic revert setting, 6 minutes	■	■	■	■
	iQdrive brushless motor	■	■	Twin motor	Twin motor
	Auto run-on (10 mins)	■			
	climateControl Sensor	■			
	Rim ventilation		■	■	■
Comfort and convenience	Noise levels	45-64dB (normal), 73dB (intensive)	41-64dB (normal), 71dB (intensive)	53-66dB (normal), 69dB (intensive)	50-67dB (normal), 70dB (intensive)
	Illumination	3 x 3W LED lights	2 x 1W LED lights	2 x 1W LED lights	2 x 1W LED lights
	softLight LED with dimmer function	■	■		■
	Display	LED			
	cookConnect	■			
	Electronic controls	■ (touch controls)	■ (push button controls)	■ (push button controls)	■ (push button controls)
	Sound insulation mats	■			
Cleaning	Saturation indicator	■	■		
	Dishwasher safe metal grease filters	■	■	■	■
	Stainless steel filter cover	■	■	■	■
Technical requirements	Total connected load	269W	270W	277W	252W
	Power requirements	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
	Ducted tube connection diameter	150mm (120mm enclosed)	150mm (120mm enclosed)	150mm (120mm enclosed)	150mm (120mm enclosed)
	Optional accessories	LZ53450 recirculation set	■		
	LZ5750 recirculation set		■	■	
	LZ49200 installation kit for 90cm wide wall unit				
	LZ46800 CleanAir recirculation kit				
Included accessories					

LI97SA680A	LI67SA530A
90cm slide-out rangehood	60cm slide-out rangehood
426 x 898 x 290mm	426 x 598 x 290mm
385 x 524 x 290mm	385 x 524 x 290mm
Stainless steel	Metallic silver
700m³/h	740m³/h
3	3
2	1
■	■
■	■
■	■
■	■
42-54dB (normal), 66dB (intensive)	43-55dB (normal), 68dB (intensive)
2 x 3W LED Lights	2 x 3W LED Lights
■	
■ (touch controls)	■ (push button controls)
■	
■	
■	■
■	
146W	146W
220-240V / 50Hz	220-240V / 50Hz
150mm (120mm enclosed)	150mm (120mm enclosed)
■	
■	■
Black glass profile handle	Stainless steel profile panel

Dishwashers

Model		SX678X11TA	SN657X01MA	SX578S01TA	SN557S01MA	SN56M531AU	
Type		iQ700 fully integrated tallTub dishwasher	iQ500 fully integrated dishwasher	iQ700 semi-integrated tallTub dishwasher	iQ500 semi-integrated dishwasher	iQ500 semi-integrated dishwasher	
Dimensions	Appliance dimensions (HxWxD)	865-925 x 598 x 550mm	815-875 x 598 x 550mm	865-925 x 598 x 573mm	815-875 x 598 x 573mm	815-875 x 598 x 573mm	
Design	Interior tub material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	
Performance	Number of place settings	15	15	15	15	14	
	Energy Rating (Economy 45°C)	4.5 star	4 star	4.5 star	4 star	4 star	
	Energy consumption (kWh / year)	205	235	205	235	220	
	Water Rating (Economy 45°C)	5 star	5 star	5 star	5 star	5 star	
	Water consumption (L / wash)	12	12	12	12	11	
	Zeolith® Drying	■		■			
	iQdrive brushless motor	■	■	■	■	■	
	dosageAssist detergent system	■		■			
	Wash programs	Number of Programs	8	7	8	7	6
	Auto 35-45°C	■		■			
Auto 45-65°C	■		■				
Auto 65-75°C	■		■				
Eco 45°C	■		■				
Glass Wash 40°C	■		■				
Quick Wash 60min (65°C)	■		■				
Quick Wash 29min* (45°C)	■		■				
Pre-Rinse	■		■				
Night Program 50°C (40dB)	■		■				
Pots and pans (70°C)					■		
Wash options	Number of wash options	6	5	6	5	2	
	varioSpeed	■	■	■	■	■	
	halfLoad Plus	■	■	■	■		
	intensiveZone	■	■	■	■	■	
	hygienePlus	■		■			
	Machine Care	■	■	■	■		
	Extra dry	■		■			
	Shine & Dry (Zeolith® drying)	■		■			
	Comfort and convenience	Noise level (dB)	superSilence 42dB	whisperQuiet 44dB	superSilence 42dB	whisperQuiet 44dB	veryQuiet 46dB
	Display	Full colour TFT	LED	2 x Full colour TFT	LED	LED	
Time delay	■	■	■	■	■		
Controls	sensorTouch Buttons	sensorTouch Buttons	sensorTouch Buttons	sensorTouch Buttons	Buttons		
emotionLight internal lighting	■		■				
timeLight floor projection	■	■					
infoLight floor projection	■						
Anti-fingerprint finish							
activeWater Features	detergentAware	■	■	■	■	■	
	loadSensor	■	■	■	■	■	
	3 stage self-cleaning filter	■	■	■	■	■	
	hydroDry	■	■	■	■	■	
Flexibility	Coloured touchpoints	■	■	■	■	■	
	Basket system	varioFlex Pro	varioFlex Plus	varioFlex Pro	varioFlex Plus	varioFlex	
	varioDrawer	Pro		Pro			
	rackMatic Plus	■	■	■	■	■	
	Cutlery basket	■	■	■	■	■	
Safety	Large item sprayhead	■	■	■	■	■	
	hydroSafe anti-flood protection	■	■	■	■	■	
	Vapour barrier plate	■	■	■	■	■	
Child lock	■	■	■	■	■		
Optional accessories		See below	See below	See below	See below	See below	

* With use of rinse aid

Dishwasher accessories



SZ73115
Stainless steel door and kick panel for semi-integrated models

For models
SN56M582AU, SN557S01MA, SN56M531AU



SZ73055
Stainless steel door panel for fully integrated models

For models
SN66M080AU, SN657X01MA



SZ73300
Wine glass tray

For models
All models



SZ72010
hydroSafe hose extension

For models
All models



SZ73001
Silverware polishing cassette

For models
All models

Built-in refrigeration

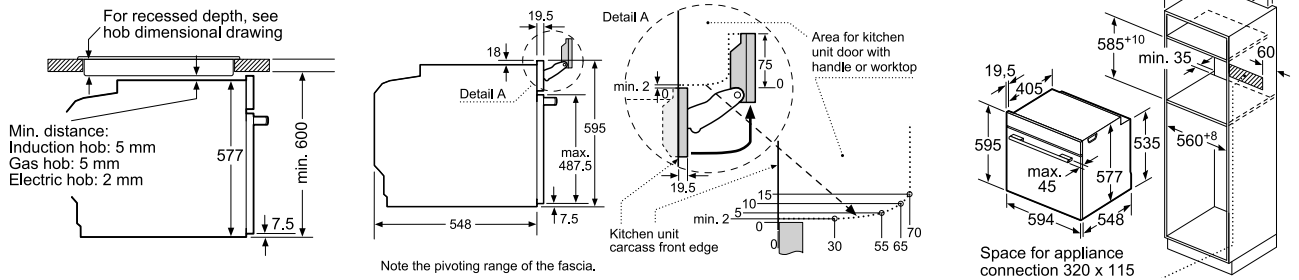
Model		KI34NP60AU	KI42FP60AU
Type		Built-in fridge freezer	Built-in fridge
Dimensions	Appliance dimensions (HxWxD)	1772 x 556 x 545mm	1772 x 556 x 545mm
	Built-in dimensions (HxWxD)	1775 x 560 x 550mm	1775 x 560 x 550mm
Performance	Gross volume	287 litre	316 litre
	Energy rating	3 star	3 star
	Energy consumption (kWh / year)	330	225
	superCooling function	■	■
	superFreezing function	■	
	airFresh filter		■
	freshProtect big box	■	
	Freezing capacity	91 litre	
Controls	Electronic temperature control	■	■
	LED text display	■	■
Comfort and convenience	LED lighting	■	■
	Audible door alarm	■	■
	easyLift shelves	■	■
	Telescopic drawers	■	■
	noFrost Freezer	■	
Shelving and compartments		5 x shelves (3 safety glass)	7 x safety glass shelves
		2 full extension storage trays	4 full extension storage trays
		Vegetable container with ribbed wavy bottom and humidity control	25l hyperFresh premium 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
Configuration	Reversible right-to-left hinged door	■	■
	Reversible left hinged door		
	Complete ventilation through plinth	■	■
	Variable plinth adaption	■	■
Technical requirements	Total connected load	120W	120W
	Power requirements	220-240V	220-240V
	Climate class	SN-T	SN-T
Supplied accessories	Cold pack	2	
	Egg tray	2	1
	Ice cube tray	1	

Technical diagrams

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iQ700 studioLine 60cm ovens with steam functions

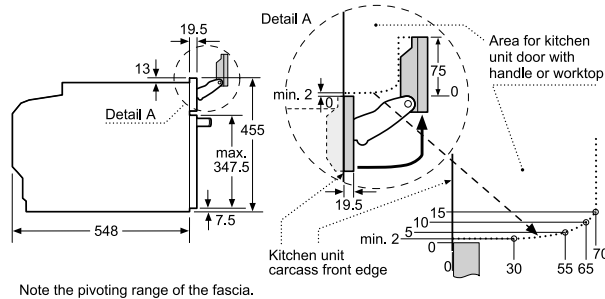
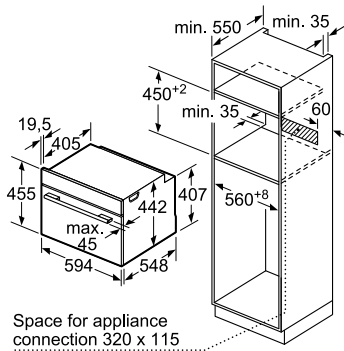
Installation with a hob.



HS858GX86B, HN878G4B6B, HR876G8B6A

Measurements in mm

iQ700 studioLine compact ovens with steam functions

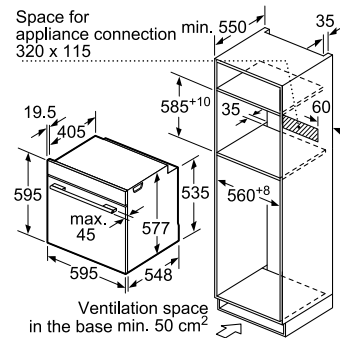
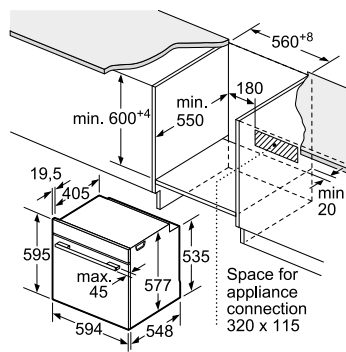
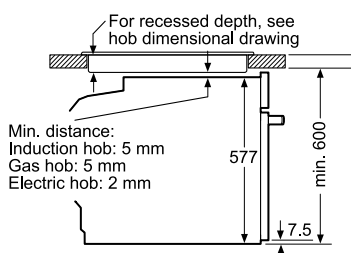


CS858GR87B

Measurements in mm

iQ700 studioLine 60cm ovens with microwave / 60cm conventional ovens

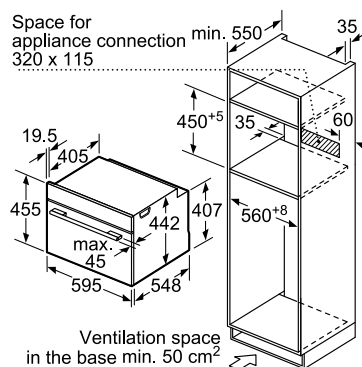
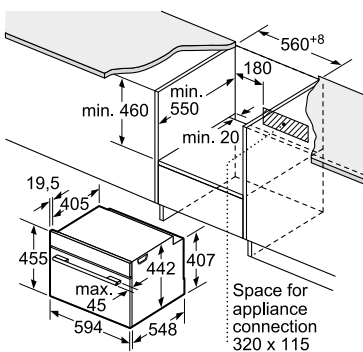
Installation with a hob.



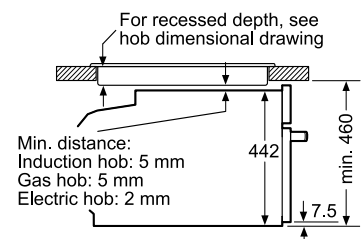
HM876G2B6A, HB875G8B1A, HB875GDB1A

Measurements in mm

iQ700 studioLine compact ovens with microwave



Installation with a hob.



CM836GP86A, CM833GBS1A

Measurements in mm

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iQ700 studioLine fully automatic built-in coffee machine

Bean and water containers are removed from the front. Recommended installation height 95-145 cm.

left corner installation

min. 350

110°

CT836LEB6 Measurements in mm

iQ700 studioLine 140mm warming drawer

BI830CNB1A Measurements in mm

iQ700 studioLine vacuuming drawer

BV830ENB1B Measurements in mm

80cm freeInduction® cooktop

EZ877KZY1E

* Minimum distance from the hob cut-out to the wall
 ** Maximum recessed depth
 *** With fitted oven underneath min. 40, possibly more; see space requirements for the oven.

min. 550

min. 80

min. 45

Drawer

20

①

① Ventilation gap must be present.

Measurements in mm

80cm flexInduction® cooktops

EX875KYW1E, EX875LEC1E

* Minimum distance from the hob cut-out to the wall
 ** Recessed depth
 *** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

min. 550

min. 65

min. 45

Drawer

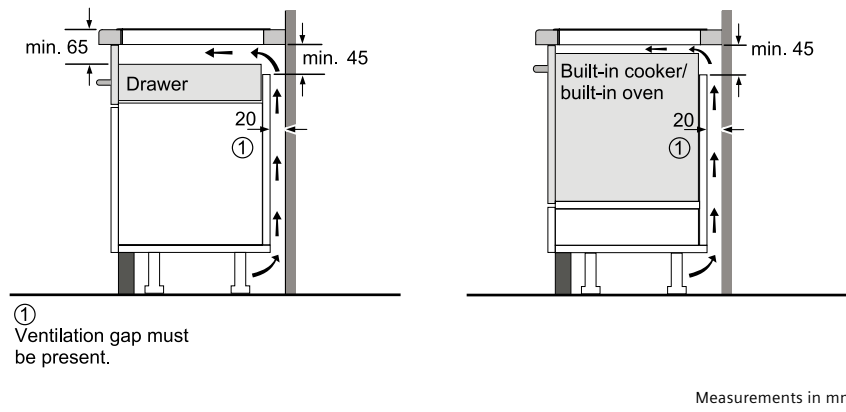
min. 20

Measurements in mm

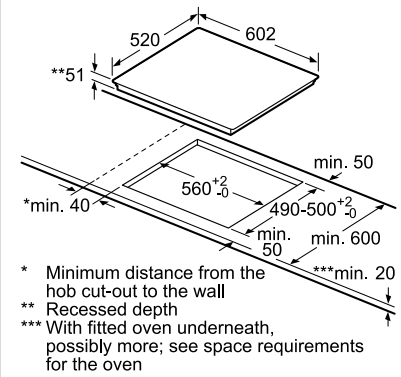
Technical diagrams

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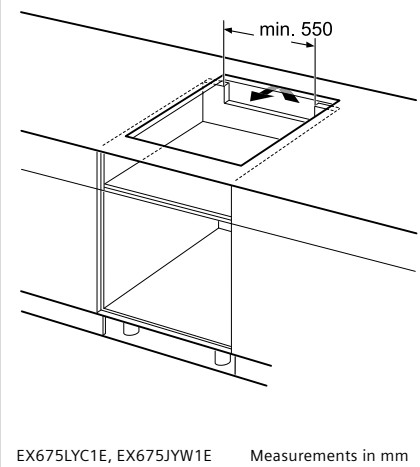
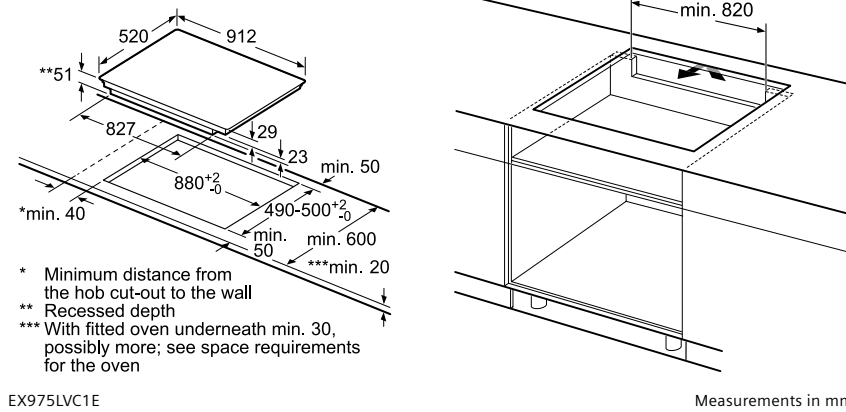
Installation requirements for induction cooktops only



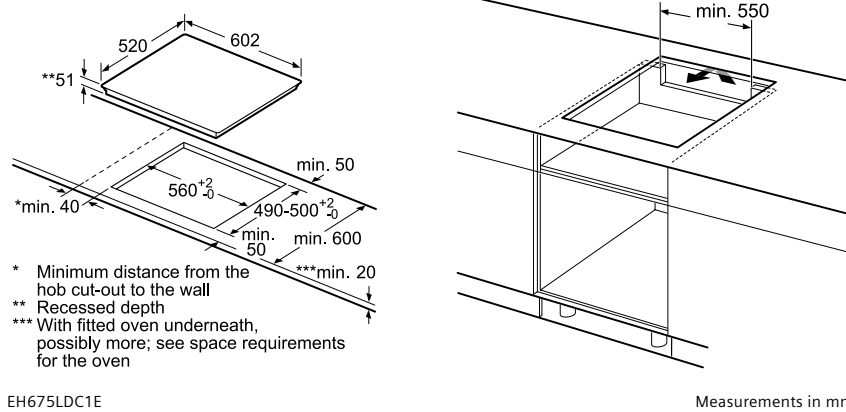
60cm flexInduction® cooktop



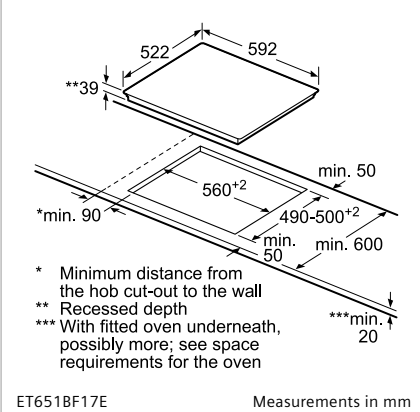
90cm flexInduction® cooktops



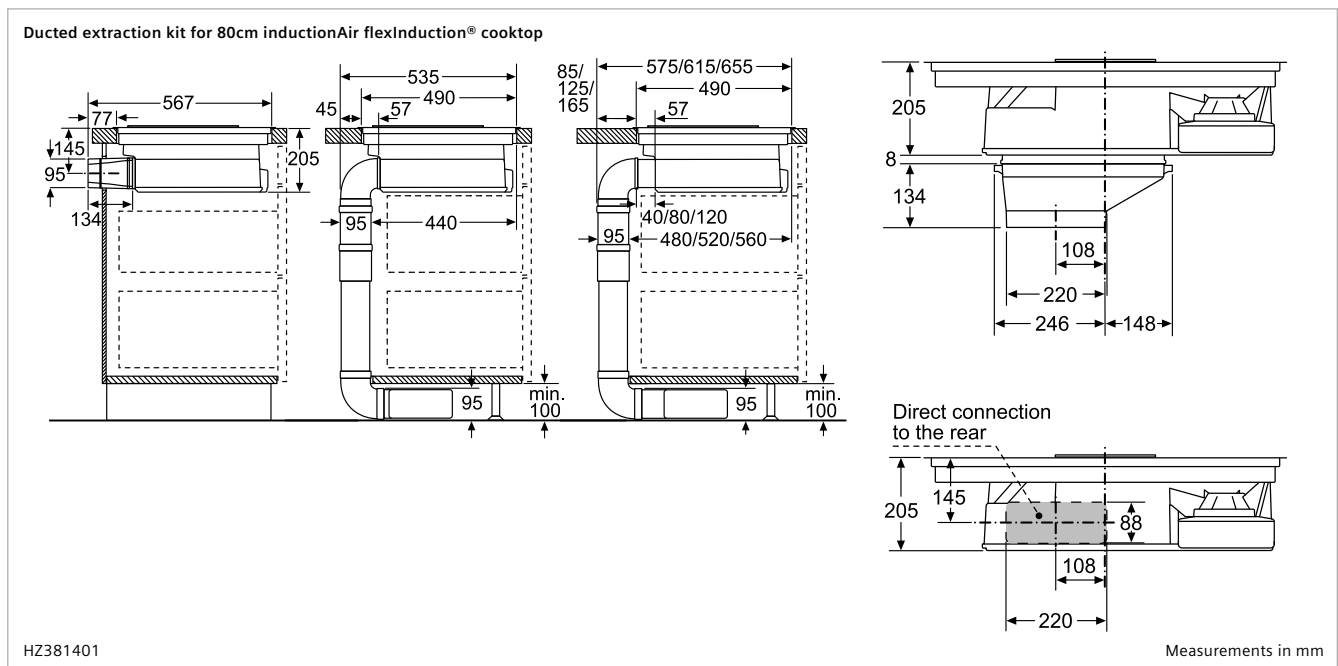
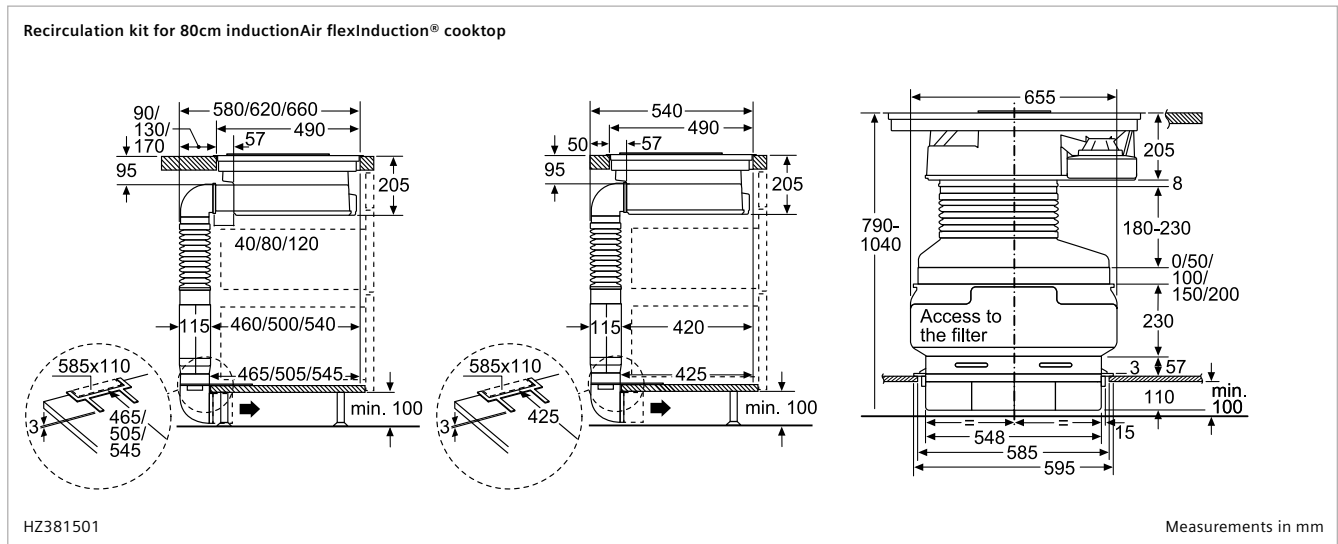
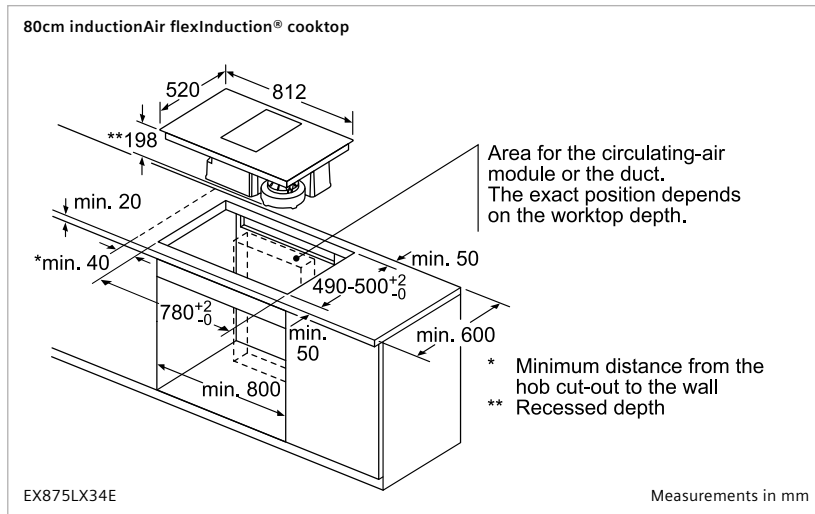
60cm induction cooktops



60cm ceramic cooktop

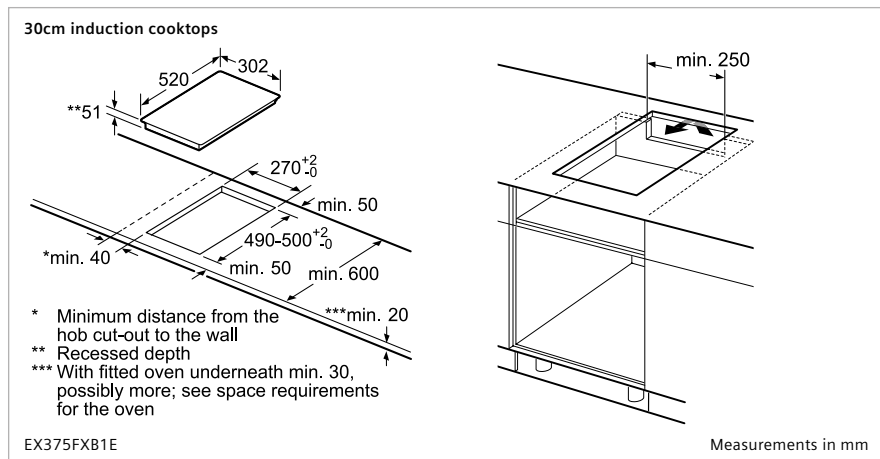
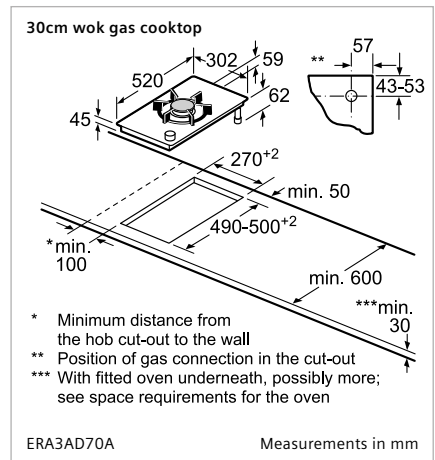
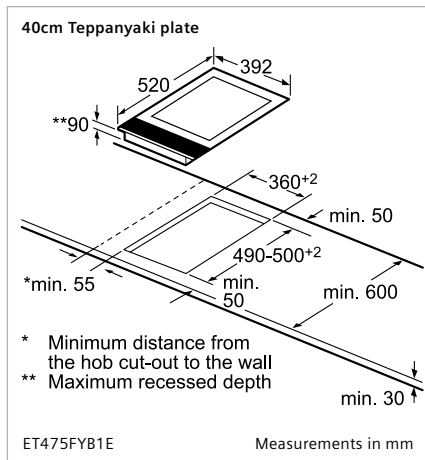
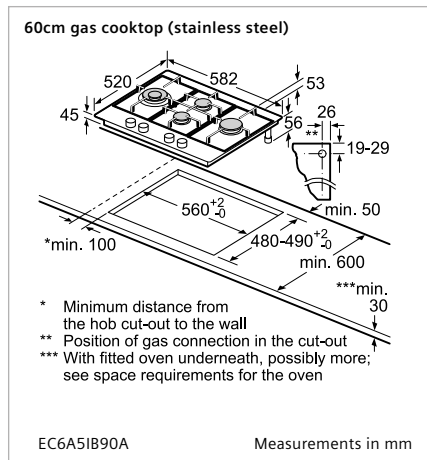
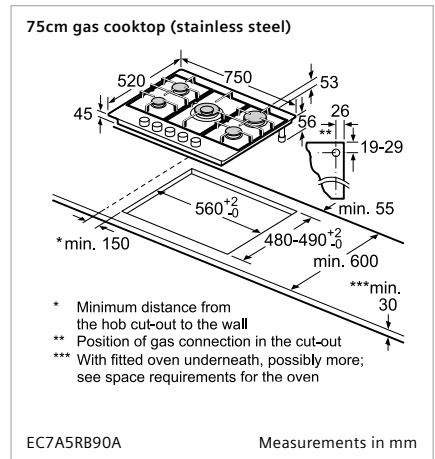
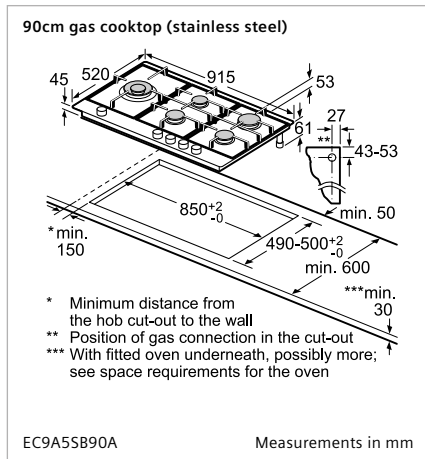
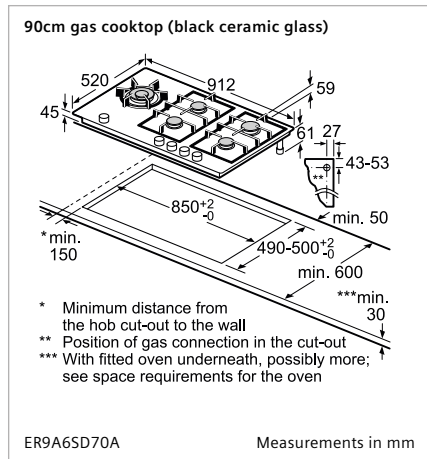


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Technical diagrams

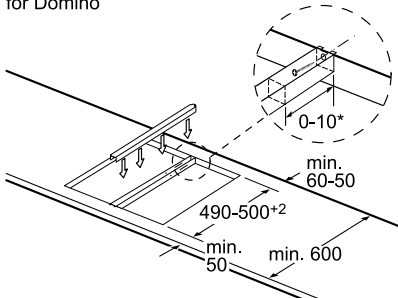
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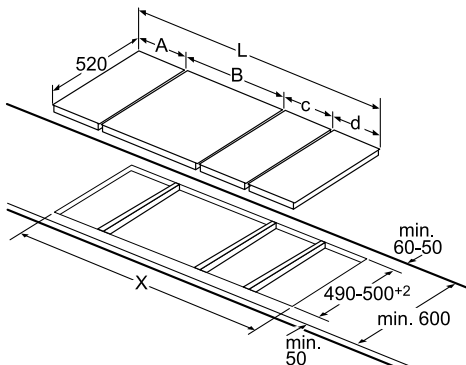
Installation requirements for domino cooktops

Assembly kit (HZ394301) for Domino



* Dependent on the cut-out depth

Picture for the table Domino combination possibilities with corresponding devices and cutout dimensions



If two or more elements are installed right next to one another, one or several installation kits are required (2 elements 1 installation kit, 3 elements 2 installation kits, etc.).

Cutout dimension (X) depending on the combination see table:

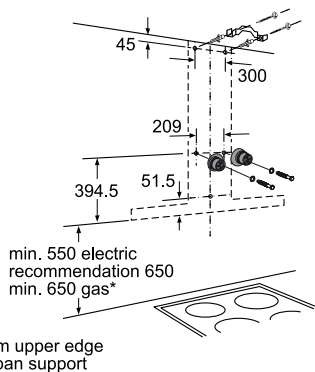
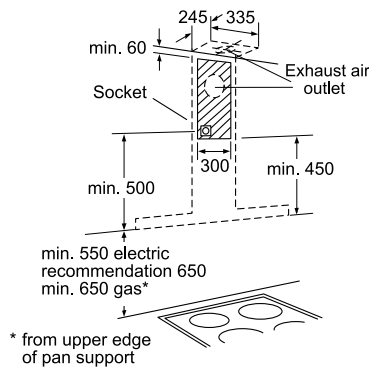
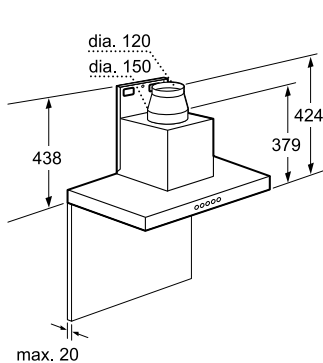
Domino combination possibilities with corresponding device and cutout dimensions

Width type: 30 40 60 70 80 90
Device width: 302 392 602 710 812 912

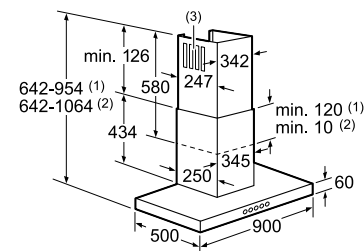
	A	B	C	D	L	X
2x30	302	302	-	-	-	604 572
1x30, 1x40	302	392	-	-	-	694 662
1x30, 1x60	302	602	-	-	-	904 872
1x30, 1x70	302	710	-	-	-	1012 980
1x30, 1x80	302	812	-	-	-	1114 1082
1x30, 1x90	302	912	-	-	-	1214 1182
2x40	392	392	-	-	-	784 752
1x40, 1x60	392	602	-	-	-	994 962
1x40, 1x70	392	710	-	-	-	1102 1070
1x40, 1x80	392	812	-	-	-	1204 1172
1x40, 1x90	392	912	-	-	-	1304 1272
3x30	302	302	302	-	-	906 874
2x30, 1x40	302	302	392	-	-	996 964
2x30, 1x60	302	302	602	-	-	1206 1174
2x30, 1x70	302	302	710	-	-	1314 1282
2x30, 1x80	302	302	812	-	-	1416 1384
2x30, 1x90	302	302	912	-	-	1516 1484
1x30, 2x40	302	392	392	-	-	1086 1054
1x30, 1x40, 1x60	302	392	602	-	-	1296 1264
1x30, 1x40, 1x70	302	392	710	-	-	1404 1372
1x30, 1x40, 1x80	302	392	812	-	-	1506 1474
1x30, 1x40, 1x90	302	392	912	-	-	1606 1574
3x40	392	392	392	-	-	1176 1144
2x40, 1x60	392	392	602	-	-	1386 1354
4x30	302	302	302	302	-	1208 1176
3x30, 1x40	302	302	302	392	-	1298 1266
2x30, 2x40	302	302	392	392	-	1388 1356
1x30, 3x40	302	392	392	392	-	1478 1446

Measurements in mm

90cm wall-mounted canopy rangehood



* from upper edge of pan support



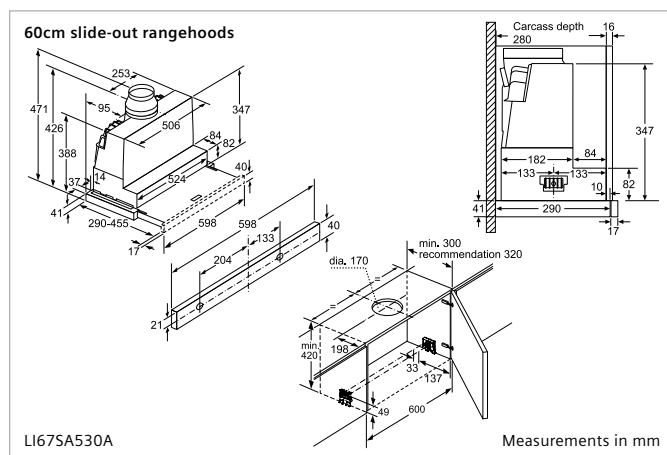
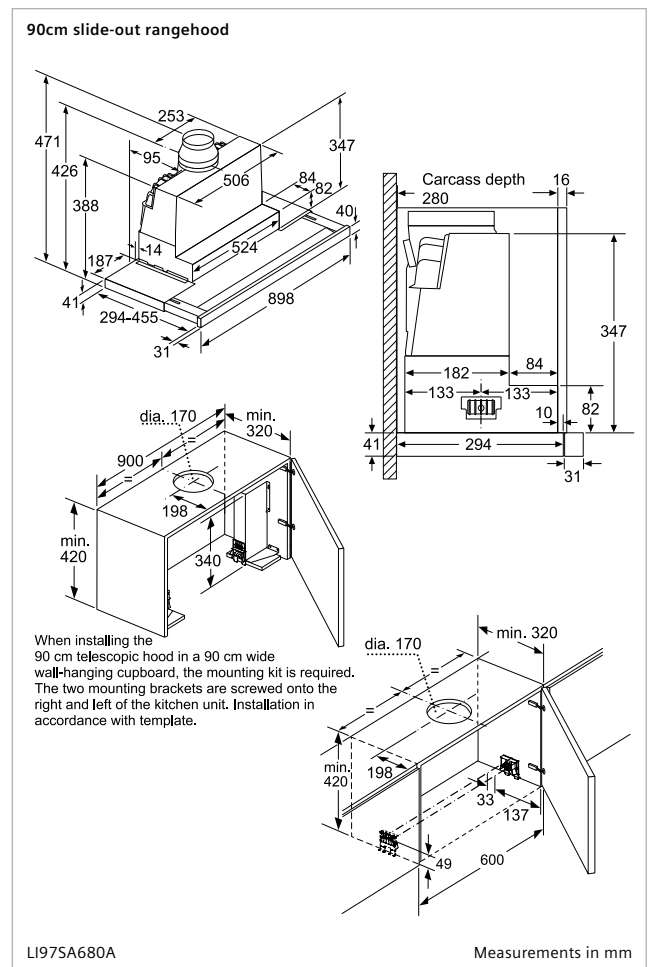
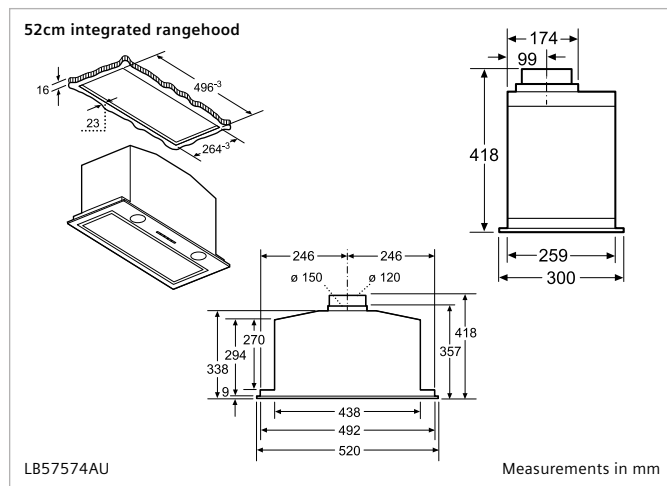
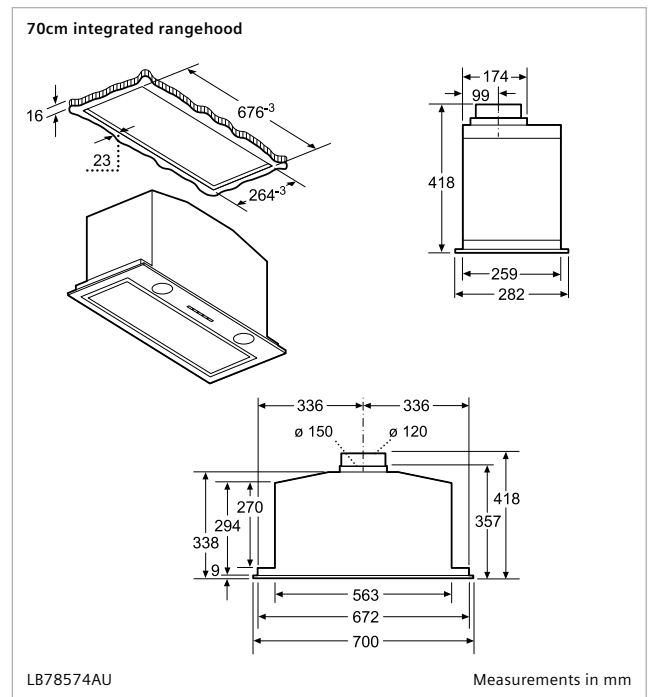
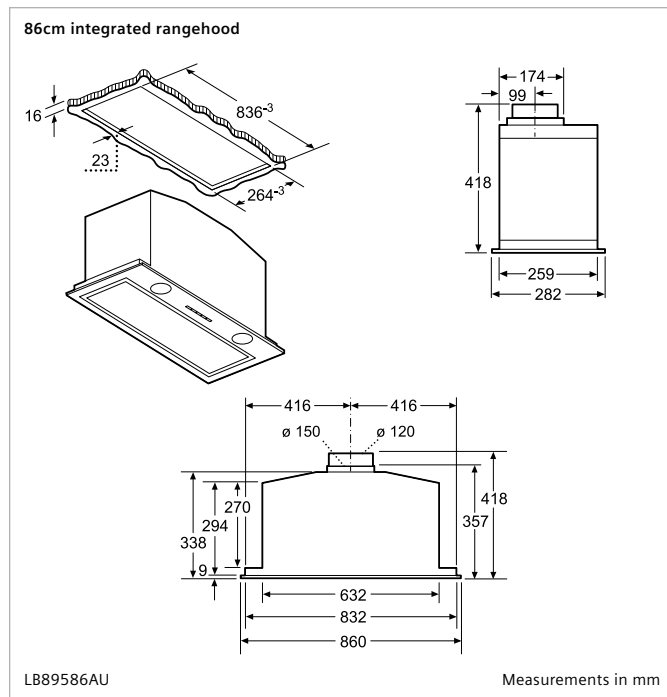
(1) Exhaust air
(2) Circulated air
(3) Air outlet - install with vent at bottom for exhaust air

LC91BUV50A

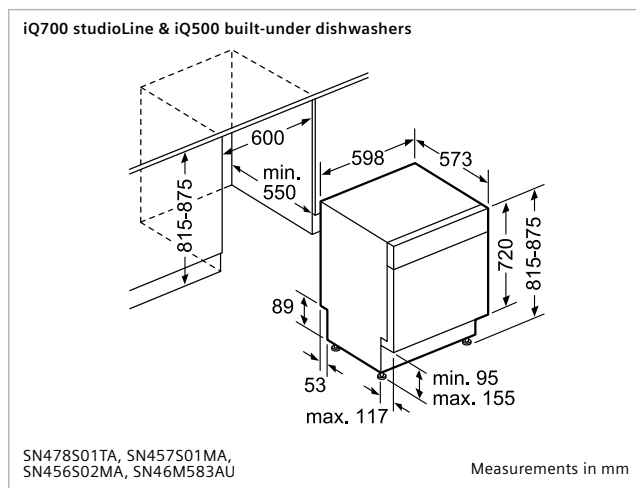
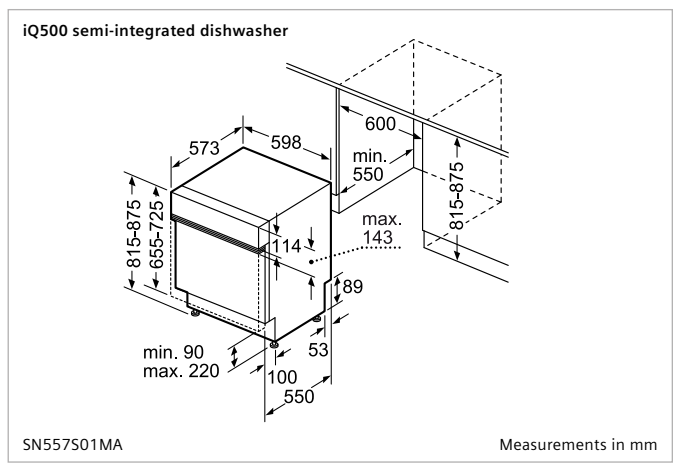
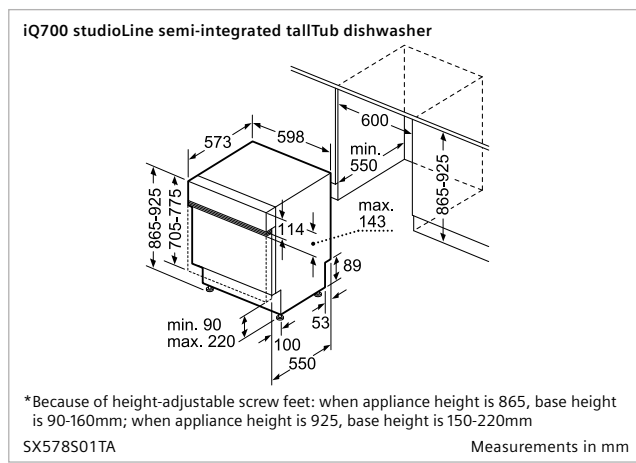
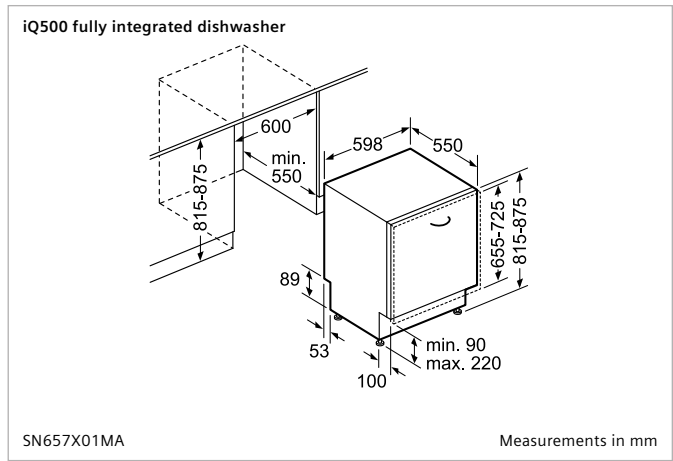
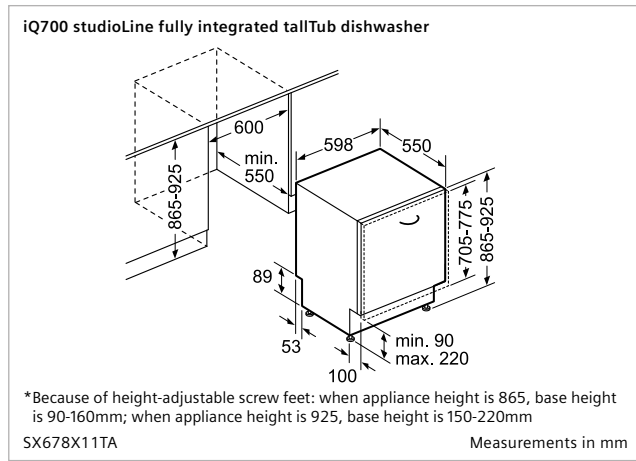
Measurements in mm

Technical diagrams

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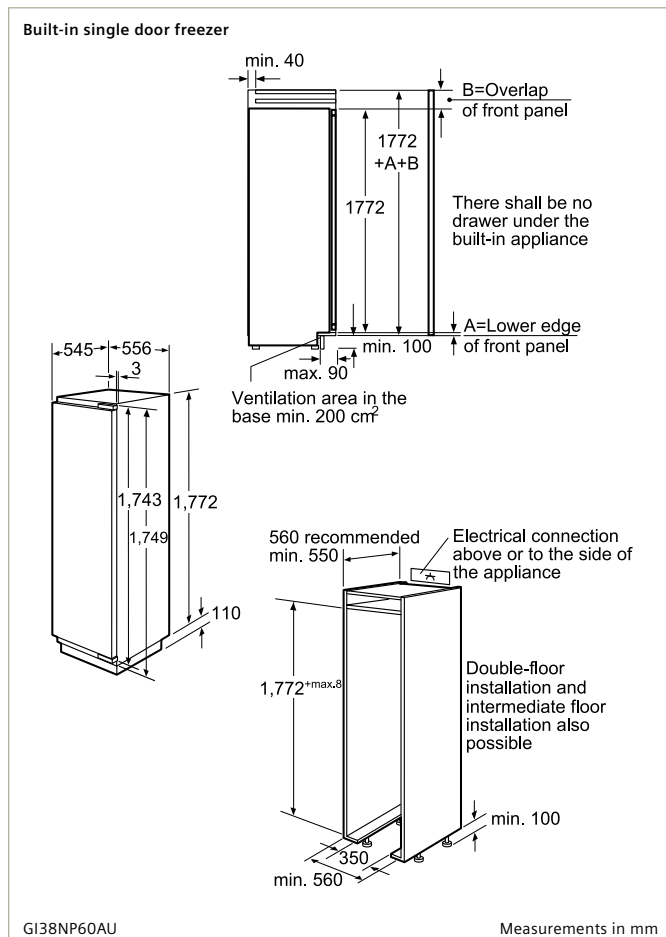
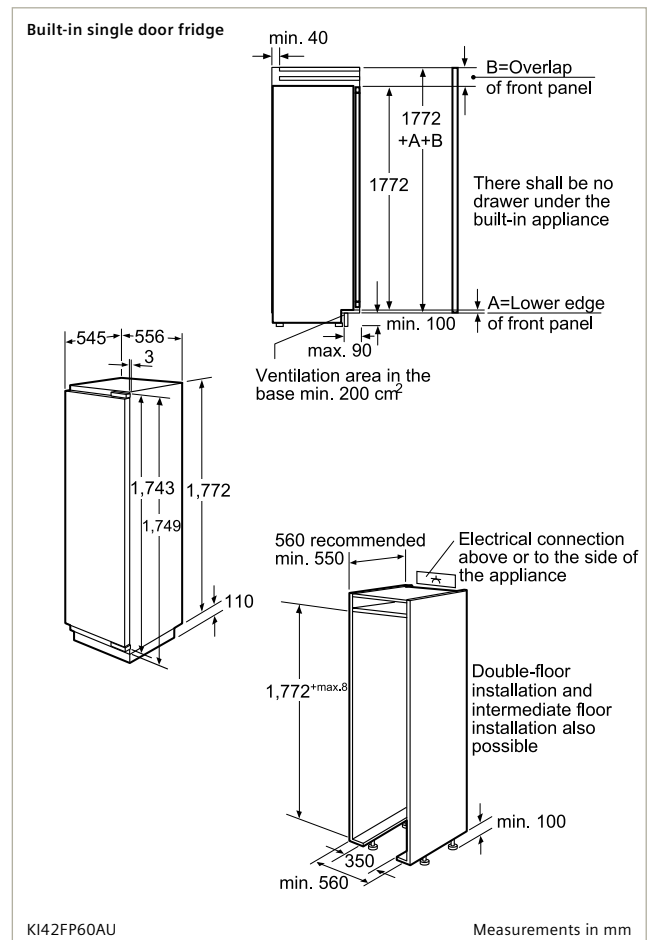
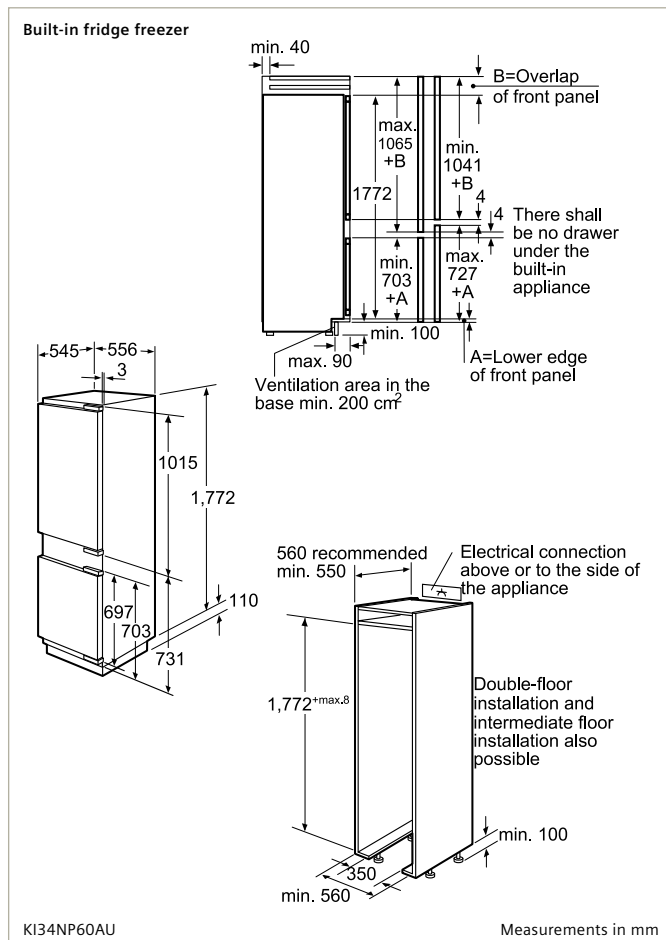


All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.



Technical diagrams

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