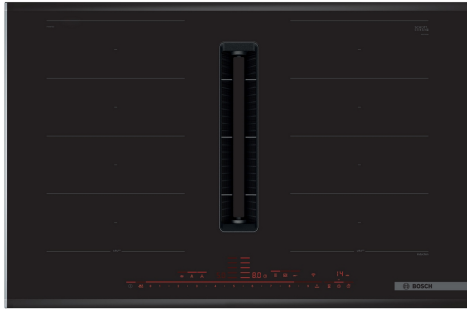


## Series 8, Induction Hob with Integrated Ventilation System, 80 cm, surface mount with frame PXX875D67E



1 x Slider for unducted recirculation, 1 x Clean Air Plus odor filter

HEZ32WA00 Wireless food thermometer, HEZ390011 Stainless Steel roaster with glas lid, HEZ390012 Steaming Rack for Stainless Steel roaste, HEZ39050 Wireless temperature sensor for cooktop, HEZ390512 Teppan Yaki (large), HEZ390522 Griddle Plate, HEZ9CF240 Fry pan, coated 24cm Ø, HEZ9CF280 Fry pan, coated 28cm Ø, HEZ9ES100 Espresso maker 4 cups, HEZ9FE280 Iron pan Ø 18 / 28 cm, HEZ9FF010 Flex Pan, large, HEZ9FF030 Flex Pan set, 3 pcs., HEZ9FF040 Flex Pan set, 4 pcs., HEZ9SE030 Set of 2 pots and 1 pan, HEZ9SE040 4 pieces Set, HEZ9SE060 6 pieces Set, HEZ9TY010 Teppan Yaki, HEZ9VDKE1 Exhaust kit, HEZ9VDKR0 Recirculation kit 2 L-bow (70cm), HEZ9VDKR1 Recirculation kit S and L-bow (60cm), HEZ9VDKR2 Recirculation kit 1x L-bow, HEZ9VDSB1 90° flat duct bend horizontal, HEZ9VDSB2 90° flat duct L vertical, HEZ9VDSB3 90° flat duct M vertical, HEZ9VDSB4 90° flat duct S vertical, HEZ9VDSI0 Adapter round-flat, HEZ9VDSI1 90° Adapter round-flat, HEZ9VDSM1 Straight tube 500mm, HEZ9VDSM2 Straight tube 1000mm, HEZ9VDSS1 Connector sleeve (female), HEZ9VDSS2 Flex sleeve (female), HEZ9VEDU0 Acoustics Filter, HEZ9VRCR1 Clean Air Plus odor filter (replacement), HEZ9VRPD1 Plinth Diffuser

## The induction hob with integrated ventilation module: combines best induction with best ventilation technology for perfect results.

- **Integrated ventilation module:** extract steam and cooking odours at the source.
- **FlexInduction:** more flexibility on your hob for large pots and pans.
- **PerfectFry:** no more worries about scorching.
- **PerfectCook Ready:** the sensor which can be additionally aquired, prevents overcooking and boiling over by precise controlling the cooking temperature.
- **PerfectAir sensor:** automatic control of settings for maximal extractor performance with minimal noise.

Product name/family: ..... Cooking zone ceramic  
 Built-in / Free-standing: ..... Built-in  
 Energy input: ..... Electric  
 Total number of positions that can be used at the same time: ..... 4  
 Required niche size for installation (HxWxD): ..... 223 x 750-750 x 490-490 mm  
 Width of the appliance: ..... 816 mm  
 Dimensions (HxWxD): ..... 223x816x527 mm  
 Dimensions of the packed product (HxWxD): ..... 430 x 940 x 660 mm  
 Net weight: ..... 28.5 kg  
 Gross weight: ..... 33.4 kg  
 Residual heat indicator: ..... Separate  
 Location of control panel: ..... Front  
 Basic surface material: ..... Ceramic  
 Color of surface: ..... Black, Stainless steel  
 Color of frame: ..... Stainless steel  
 Length electrical supply cord: ..... 110.0 cm  
 Sealed Burners: ..... No  
 Heating with booster: ..... All  
 Power of 2nd heating element (kW): ..... 3.3 kW  
 Number of speed settings: ..... 17-stage + 2 intensive  
 Max. air extraction: ..... 500 m³/h  
 Boost position output recirculating: ..... 595.0 m³/h  
 Max. air recirculation: ..... 499 m³/h  
 Boost position air extraction: ..... 622 m³/h  
 Noise level: ..... 69 dB(A) re 1pW  
 Odour filter: ..... No  
 Ventilation mode: ..... Convertible  
 Clean filter reminders: ..... Yes  
 Voltage: ..... 220-240/380-415 V  
 Frequency: ..... 50-60 Hz  
 Included accessories: 1 x Slider for unducted recirculation, 1 x Clean Air Plus odor filter



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## Series 8, Induction Hob with Integrated Ventilation System, 80 cm, surface mount with frame PXX875D67E

**The induction hob with integrated ventilation module: combines best induction with best ventilation technology for perfect results.**

### Integrated ventilation cooktop

- Induction cooktop with fully integrated high-performance downdraft extractor.
- Suitable for ducted or recirculated extraction configuration (incl. differentiated software modes). Respective mandatory installation accessories required:
- Ventilation system with 17 electronically controlled fan power levels and 2 Boost-/Intensive fan power levels (with automatic revert) via Direct Select 2.0 user interface. Sensor-based, smart, fully automatic mode of ventilation system:
- Automatic switch-on of ventilation system when a cooking zone is used.
- Sensor-based and cooktop-based, fully-automatic adjustment of power levels via advanced algorithm for maximum convenience.
- 3 possible sensitivity modes of algorithm for maximum convenience (Low-noise oriented, balanced, performance-oriented).
- Aesthetically integrated fully flush air intake design with floating, heat resistant glass ceramics element for free movement and placement of cookware.
- Automatic delayed shut-off after cooking to erase residual odors after cooking (in specific ultra low-noise fan level, 12min in ducted extraction, 30min in recirculated extraction, can be shut-off manually).
- Manual control possible via Direct Select 2.0.
- High-performance, low-noise blower with energy-efficient BLDC-technology. High extraction rates at very low noises with pleasant noise frequencies through psycho-acoustically and aerodynamically optimized interior with enclosed, non-visible blower. Highly pressuredrop resistant even with longer and more complex ductings.
- Easy-to-detach and easy-to-clean grease filter and liquid collector unit:
- Convenient one-hand removal of unit via floating glass ceramics handle.
- Integrated, large-scale, high performance stainless-steel grease filters with 12 filtration layers and one black top layer for enhanced aesthetical integration. Grease filtration efficiency of 94 %.
- All parts of the unit are easy-to-clean, fully dishwasher safe and heat resistant.
- (Upper) Liquid collector unit with 200ml of capacity for standard accidental spillages or cooking condensate.
- Powerful drainage system for spillages that exceed 200ml of liquids.
- Liquid safety collector with additional capacity of 700ml for more severe accidental situations. Dishwasher safe. Easily accessible and detachable from below.
- Overall capturing capacity of 900ml (200ml + 700ml).

- Watertight blower system.
- Ventilation system performance:
- Extraction performance in ducted extraction (according to EN 61591): min. normal setting 154 m<sup>3</sup>/h , max. normal setting 500 m<sup>3</sup>/h , max. Boost-/Intensive setting 622 m<sup>3</sup>/h .
- Extraction performance in recirculated extraction (according to EN 61591): min. normal setting 132 m<sup>3</sup>/h , max. normal setting 499 m<sup>3</sup>/h , max. Boost-/Intensive setting 595 m<sup>3</sup>/h.
- Noise level in ducted extraction (Sound power level according to EN 60704-3): min. normal setting 42 dB re 1 pW, max. normal setting 69 dB re 1 pW, max. Boost-/Intensive setting 74 dB re 1 pW.
- Noise level in recirculated extraction (Sound power level according to EN 60704-3. ): min. normal setting 41 dB re 1 pW, max. normal setting 68 dB re 1 pW, max. Boost-/Intensive setting 72 dB re 1 pW.
- Grease filter efficiency (according to EN 61591) 94 %.
- Consumption data and energy efficiency (according to Regulation (EU) No 65/2014):
- Average energy consumption: 57 .
- Noise min. normal setting & max. normal setting: 42 dB & 69 dB .
- For recirculation configuration: 2 x 2 high-performance cleanAir odor filters.
- Large scale filter surface with high odor reduction capabilities.
- Lifetime of 360 hours of cooking (non-regenerative).
- Low-noise filters with optimized psycho-acoustics.
- Easy-to-access and easy-to-remove from above.
- Saturation indications for cleanAir odor filter via user interface notification and via the Home Connect app (replenishment cleanAir filter set HEZ9VRCR0).
- For ducted extraction configuration: 2 x 2 high-performance low-noise acoustic filters

### Design

- Facette front and rear, side profiles

### Flexibility of cooking zones

- 2 Flex zones: use cookware of any shape or size anywhere within the 40cm long zone.
- Cooking zone front left: 200 mm, 240 mm, 2.2 KW (max. power 3.7 KW)
- Cooking zone rear left: 200 mm, 240 mm, 2.2 KW (max. power 3.7 KW)
- Cooking zone rear right: 200 mm, 240 mm , 2.2 KW (max power 3.7 KW)
- Cooking zone front right: 200 mm, 240 mm, 2.2 KW (max. power 3.7 KW)

### Features

- ReStart Function: in case of unintentional switch-off, restore all previous settings by switching on the hob again within 4 seconds.
- Keep warm function: keep dishes warm at preset low power level.
- Count-up timer: shows how much time has passed since starting the timer (e.g. for potatoes).

### Connectivity

- Remote Monitoring and Control: check if the hob is switched off even when not at home, and find recipes or additional functions in the Home Connect app.

### Safety

- Digital 2 stage residual heat indicator: indicates which cooking zones are still hot or warm.
- Childproof lock: prevent unintended activation of the hob.

- Safety switch-off: for safety reasons, heating stops after a preset time without interaction. test

#### Installation

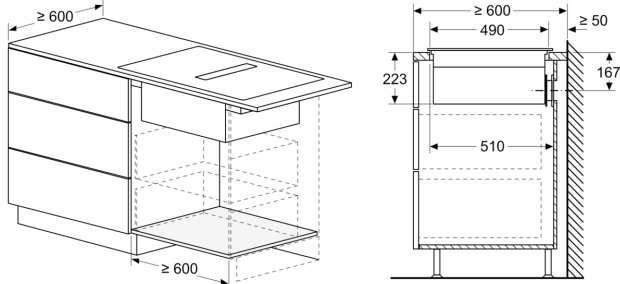
- Dimensions of the product (HxWxD mm): 223 x 816 x 527
- Required niche size for installation (HxWxD mm) : 223 x 750 x (490 - 490)
- Connected load: 7.4 KW

#### Planning & installation notes

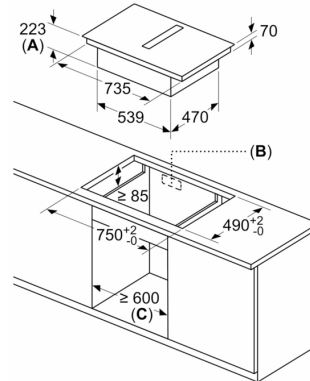
- Suitable for ducted or recirculated extraction installations. Respective mandatory installation accessories required:
  - HEZ9VEDU0 for ducted extraction.
  - HEZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odor filters. Starter kit HEZ9VRUD0 for unducted recirculation with cleanAir odor filters.
- Planning suggestions:
  - Installation is possible in island as well as wall oriented configurations.
  - The product complies with the Needle Flame Test (according to IEC 60695-5-11), the V2 flammability class (according to UL94) and the B1 building material class (DIN 4102-1). The starter kit HEZ9VRUD0 for unducted recirculation complies with these standards as well.
  - The max. immersion depth is 223mm below glass for top mounted appliances and 227mm for flush installed appliances.
  - The appliance must be freely accessible from below (i.e. for accessing the lower liquid safety collector).
  - No false floor is necessary below the cooktop with integrated downdraft ventilation system. The drawers and/or shelves in the floor unit must be removable. The backpanel of the floor unit can be kept - only a cut-out for the air outlet is needed (position and size can be taken from the installation instructions).
  - The "Plug 'n Play" starter kit HEZ9VRUD0 for unducted recirculation requires a vertical aperture of min. 25mm behind the backpanel of the furniture. Suggested for ideal performance are 50mm.
  - The minimum worktop thickness is 16mm for top mounted and flush installed appliances with the standard installation system. Installation in even thinner worktops is also possible with the spare part: content 626792.
  - The overall appliance weight is 26kg - the bearing capacity and stability, in the case of very thin worktops in particular, must be supported using suitable substructures. The overall appliance weight and the worktop manufacturer's structural integrity specifications are to be taken into account.
  - For partly ducted and unducted recirculation extraction installations, a return-flow aperture of  $\geq 400\text{cm}^2$  is to be respected in the plinth area. The aperture can be realized via outlet grids, lamella grids or subtly shortened plinths depending on the assortment of the kitchen furniture manufacturer.
  - The air outlet on the backside of the appliance can directly be accessed with a male flat duct element (DN 150).
  - The pressuredrop resistant blower allows longer and more complex ductings up to 8m with three 90° bows while keeping sufficient performance.
  - When installing a ventilation hood with ducted extraction and a chimney-vented fireplace, the power supply line of the appliance needs a suitable safety switch. This is not required for configurations in recirculated extraction.
  - In ducted extraction configuration a one-way flap (or backflow trap) with a maximum opening pressure of 65Pa should be installed.

## Series 8, Induction Hob with Integrated Ventilation System, 80 cm, surface mount with frame PXX875D67E

measurements in mm

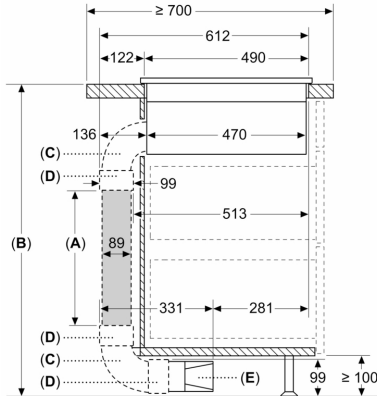


measurements in mm



- A: Recess depth
- B: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.
- C: All 80 cm width class models can be installed in 60 cm wide furniture by adjusting the side panels.

Measurements in mm



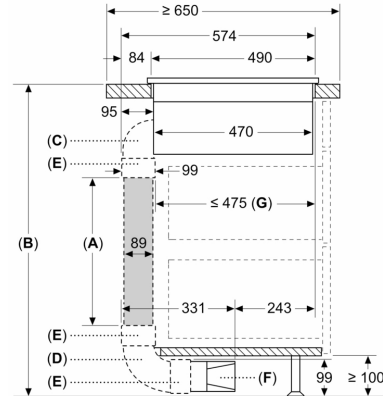
- A: Tube length
- B: Kitchen height
- C: 90° L-size bow
- D: Connector sleeve
- E: Diffusor

Ducting kit available for ≥ 700 mm depth worktops and up to 960 mm height

The installer has to select the tube length and if necessary cut it according to the kitchen height

A	B
500	≤ 960
1000	> 960

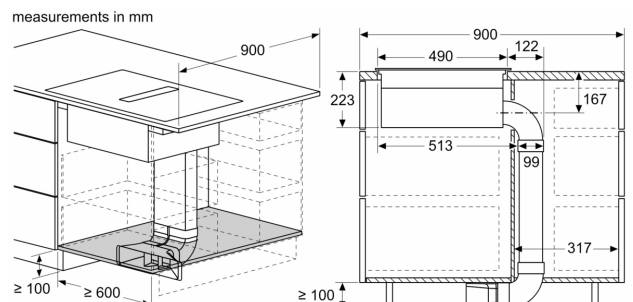
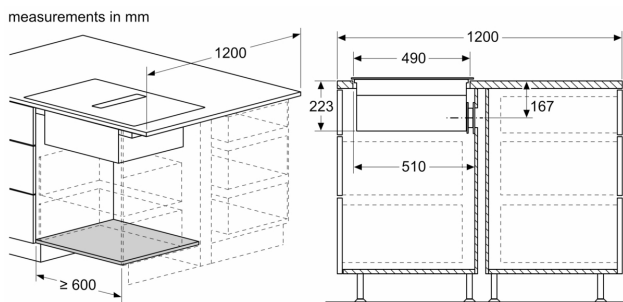
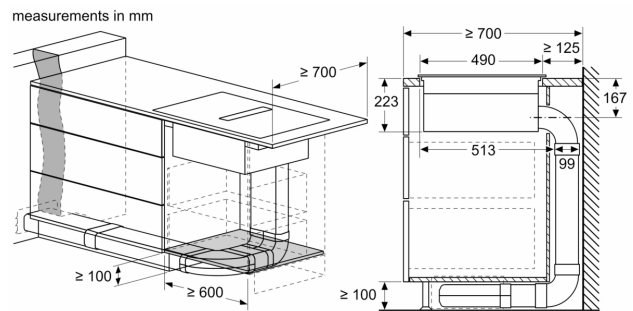
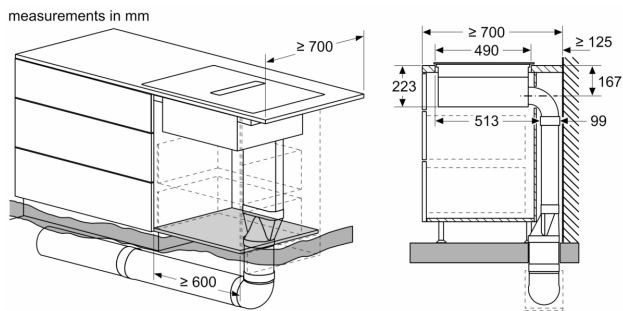
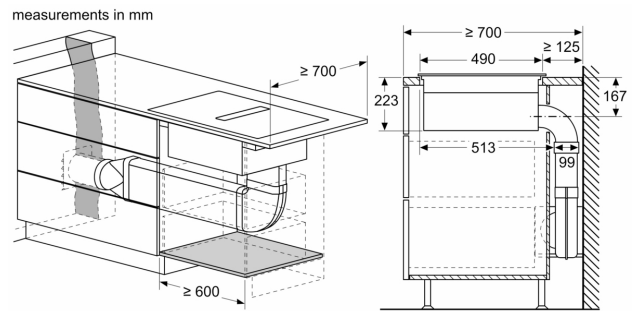
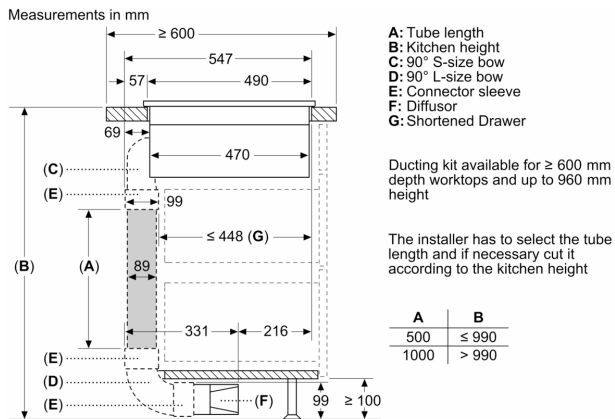
Measurements in mm

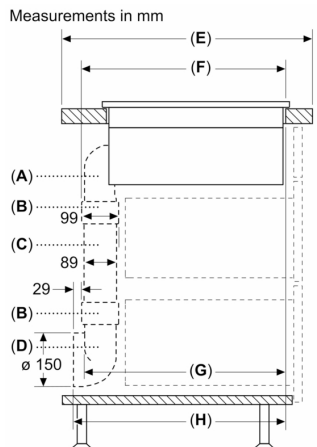


- A: Tube length
- B: Kitchen height
- C: 90° L-size bow
- D: 90° L-size bow
- E: Connector sleeve
- F: Diffusor
- G: Shortened Drawer

The installer has to select the tube length and if necessary cut it according to the kitchen height

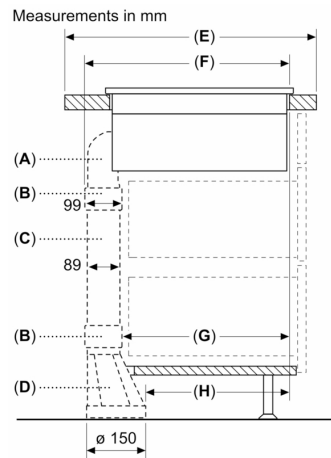
A	B
500	≤ 940
1000	> 940





A	E	F	G	H
S-size	≥ 600	547	545	579
M-size	≥ 650	574	569	603
L-size	≥ 700	612	609	643

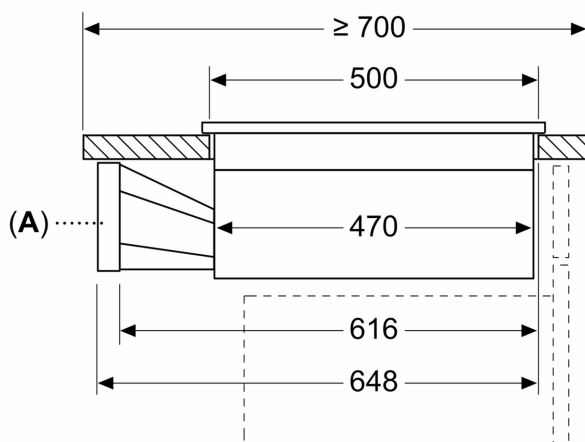
A: 90° Bow  
 B: Connector sleeve  
 C: Straight tube  
 D: 90° Adapter round-flat



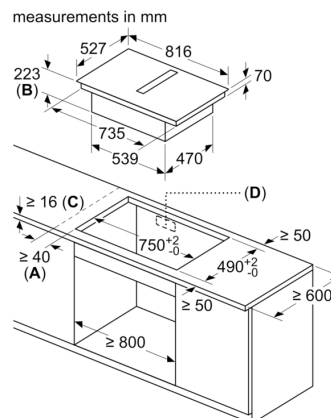
A	E	F	G	H
S-size	≥ 600	547	451	389
M-size	≥ 650	574	475	413
L-size	≥ 700	612	515	453

A: 90° Bow  
 B: Connector sleeve  
 C: Straight tube  
 D: Straight adapter round-flat

## Measurements in mm

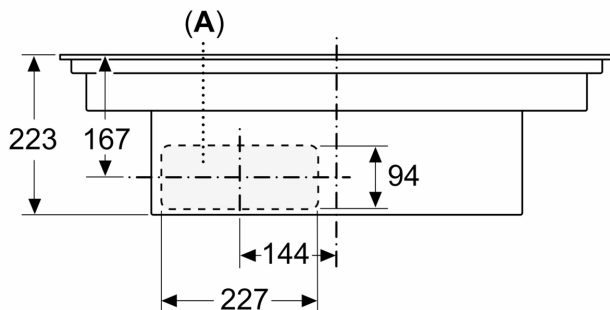


A: Adapter round-flat

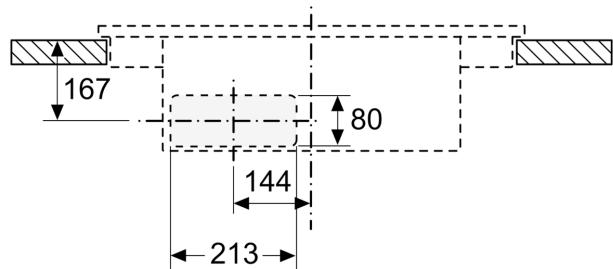


A: Minimum distance from the hob cut-out to the wall  
 B: Recessing depth  
 C: The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.  
 D: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.

measurements in mm  
Front view

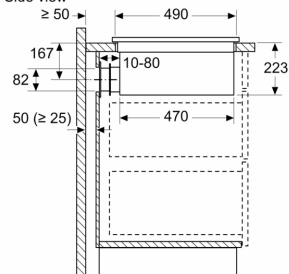


measurements in mm  
Front view – unit cut-out for  
unducted recirculation



#### A: Connected directly at the rear

measurements in mm  
Side view



When installing directly against outer walls that are not insulated ( $\mu \geq 0.5 \text{ W/m}^2\text{°C}$ ), we recommend using partially or fully ducted recirculation configurations.

measurements in mm  
Front view

