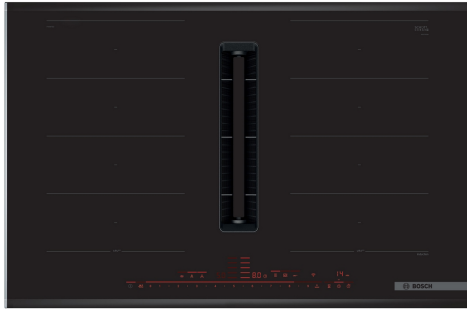


Series 8, Induction hob with integrated ventilation system, 80 cm, surface mount with frame PXX875D67E



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 Diffusor

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

- **DirectSelect Premium:** direct, simple selection of the desired cooking zone, power and additional functions.
- **FlexInduction:** more flexibility on your hob for large pots and pans.
- **PerfectAir sensor:** automatic control of settings for maximal extractor performance with minimal noise.
- **PerfectCook:** the sensor which can be adjusted, prevents overcooking and boiling over by precise controlling the cooking temperature.
- **PerfectFry:** no more worries about scorching.

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: 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
 Operating 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



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.

- 80 cm: space for 4 pots or pans.

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)

Usage convenience

- DirectSelect Premium touch control digital panel: directly control the power on the extra large illuminated touch bar (invisible when switched off).
- Variable 17-stage power settings for each zone: precisely adapt the heat with 17 power levels (9 main levels and 8 intermediate levels).
- Keep warm function: keep dishes warm at preset low power level.
- Switch off timer for every cooking zone
- : switches off the cooking zone at the end of the time set (e.g. for boiled eggs).
- Timer
- : an alarm sounds at the end of the time set (e.g. for pasta).
- Count-up timer
- : shows how much time has passed since starting the timer (e.g. for potatoes).

Time saving & efficiency

- Boost function for all zones: boil water more quickly thanks to 50% more energy than at the highest standard level.
- All: heat up pans more quickly than at the highest standard level while protecting the pan coating.
- 3-steps: increase or decrease the power level simply by moving the pot forwards or backwards.
- When moving a pot on the Flex zone, the settings adjust instantly and the cooking zone adapts to the size of the cookware
- QuickStart Function: when switching on, the hob automatically selects the cooking zone with cookware (placed in off-mode).
- ReStart Function: in case of unintentional switch-off, restore all previous settings by switching on the hob again within 4 seconds.

Cooking assistance

- Cooking sensor ready (no WSP): prevents overboiling of pots with the automatic temperature regulation of the pot-attached sensor.
- 5 frying and 5 cooking levels: prevents scorching with the automatic temperature regulation of the integrated sensor.

- Dish assistant: easily find the right temperature setting for a certain dish via the home connect app.

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.

Design

- Comfort profile (ceramic front facette with stainless steel side trim)

Safety

- 2 stage residual heat indicator: indicates which cooking zones are still hot or warm.
- Childproof lock: prevent unintended activation of the hob.
- Wipe protection function: wipe overboiled liquids without unintentionally changing settings (blocking all touch buttons for 30 seconds).
- Main on/off switch: switch off all cooking zones at the touch of a button.
- Safety switch-off: for safety reasons, heating stops after a preset time without interaction (customizable).
- yes: shows the electricity consumption of the last cooking process.

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)
- Min. worktop thickness: 16 mm
- Connected load: 7.4 KW
- PowerManagement Function: limit the maximum power if needed (depends on fuse protection of electric installation).
- Power cord: 1.1 m, loose insert in packaging

Accessories

- Clean Air Plus odor filter, Slider for unducted recirculation included
- Installation into 60 cm floor cupboard possible

Integrated ventilation downdraft system

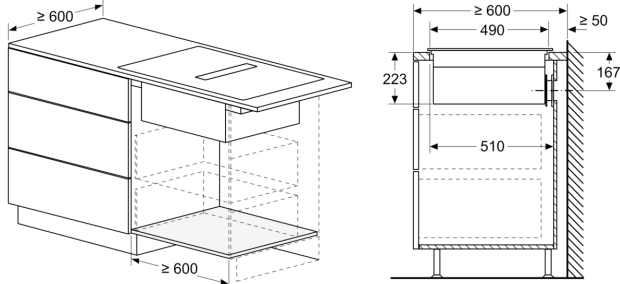
- Induction cooktop with fully integrated high-performance downdraft extractor.
- Suitable for ducted or recirculated extraction configuration (incl. differentiated software modes). Installation accessories for unducted recirculation, among these four Clean Air Plus odour filters and a telescopic slider element, are included in the cooktop. Accessories for other installation options are available, details in the planning notes.
-
- Aesthetically integrated fully flush air intake design with floating, heat resistant glass ceramics element for free movement and placement of cookware.
- Ventilation system with 17 electronically controlled fan power levels and 2 Boost-/Intensive fan power levels (with automatic revert) via DirectSelect Premium touch control digital panel user interface. Sensor-based, smart, fully automatic mode of ventilation system:
- Automatic switch-on of ventilation system when a cooking zone is used.
- Fully-automatic based on AQS :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).



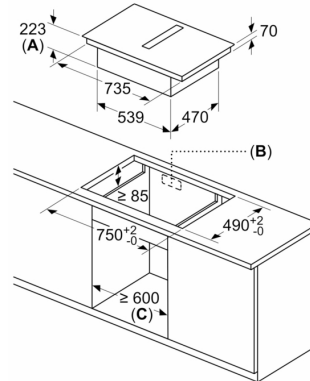
test

Series 8, Induction hob with integrated ventilation system, 80 cm, surface mount with frame PXX875D67E

measurements in mm

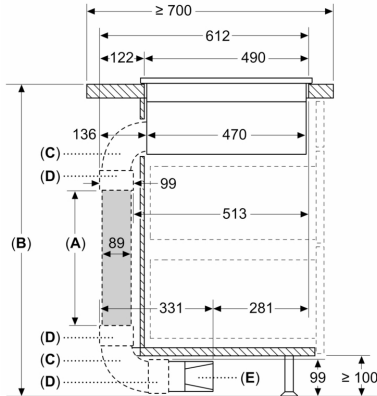


measurements in mm



- 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

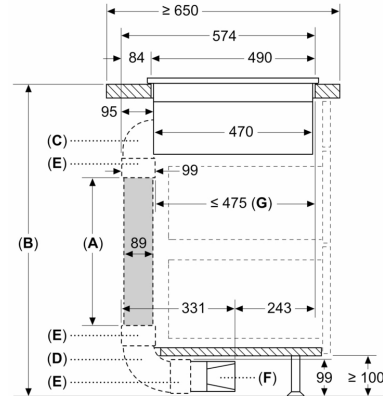


- A: Tube length
 - B: Kitchen height
 - C: 90° L-size bow
 - D: Connector sleeve
 - E: Diffusor
- Ducting kit available for ≥ 700 mm depth worktops and up to 960 mm height

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

A	B
500	≤ 960
1000	> 960

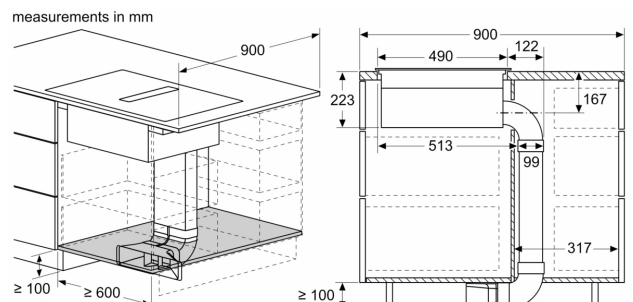
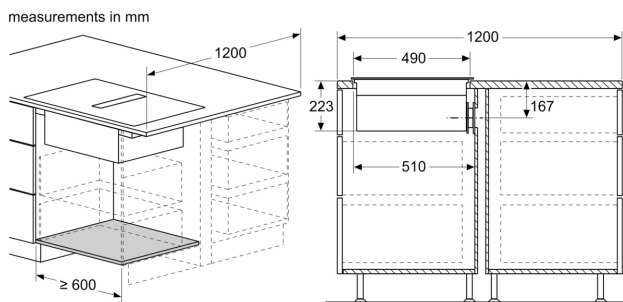
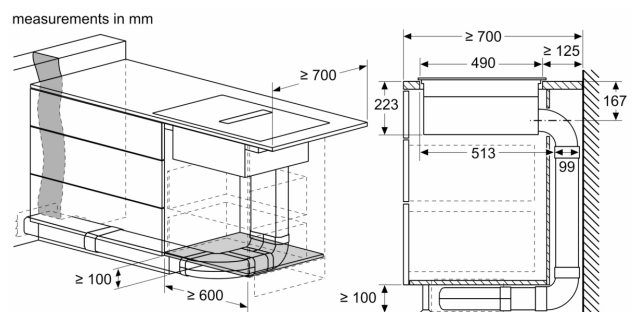
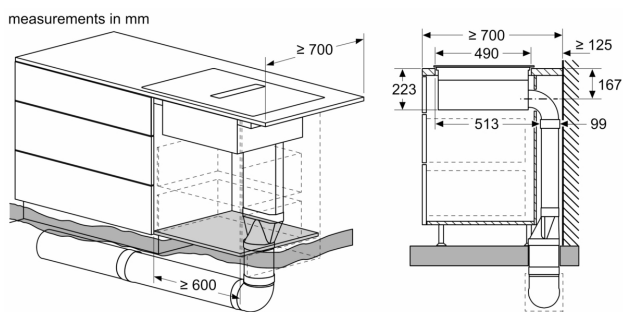
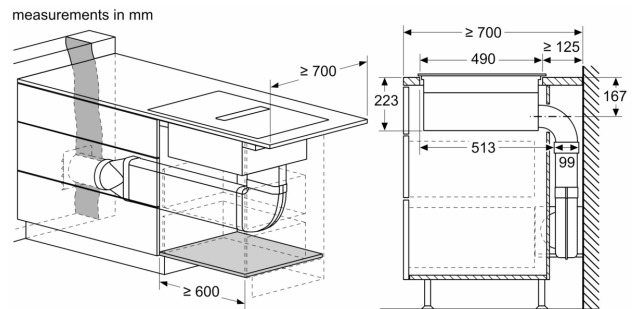
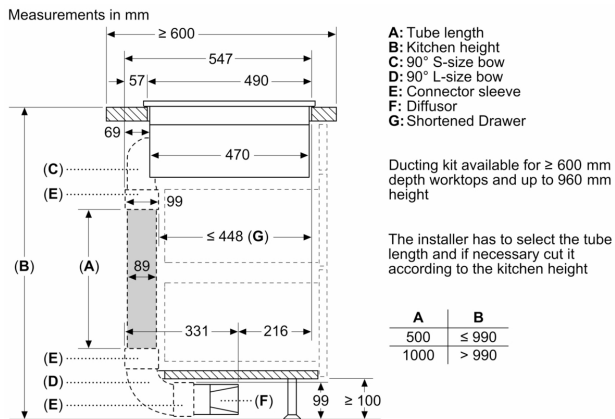
Measurements in mm

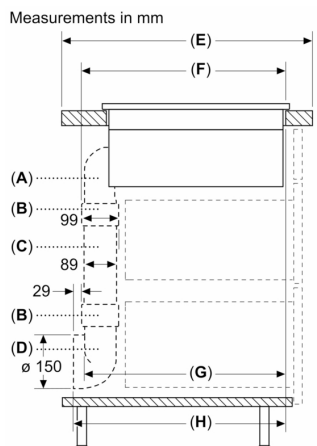


- A: Tube length
- B: Kitchen height
- C: 90° L-size bow
- D: 90° L-size bow
- E: Connector sleeve
- F: Diffusor
- G: Shortened Drawer

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

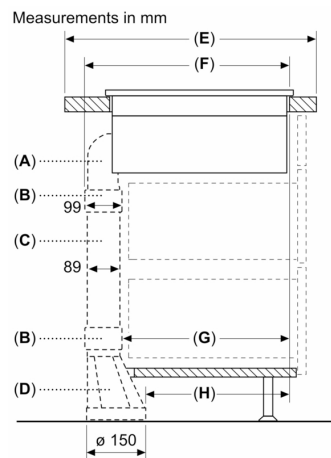
A	B
500	≤ 940
1000	> 940





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

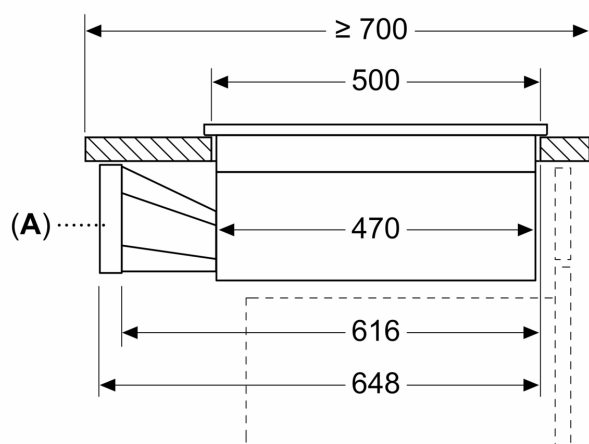
A: 90° Bow
 B: Connector sleeve
 C: Straight tube
 D: 90° Adapter round-flat



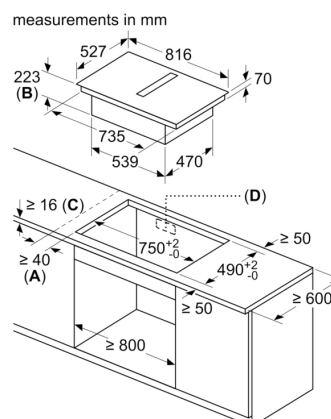
A	E	F	G	H
S-size	≥ 600	547	451	389
M-size	≥ 650	574	475	413
L-size	≥ 700	612	515	453

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

Measurements in mm

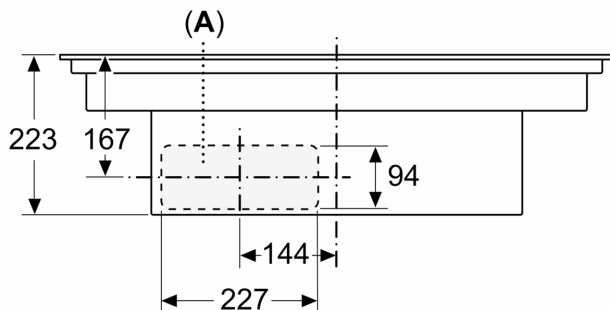


A: Adapter round-flat

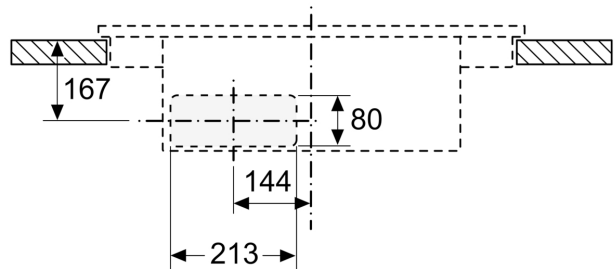


A: Minimum distance from the hob cut-out to the wall
 B: Recessing depth
 C: The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.
 D: Cut-out in back panel required for pipework. Exact size and position can be taken from specific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

measurements in mm
Front view

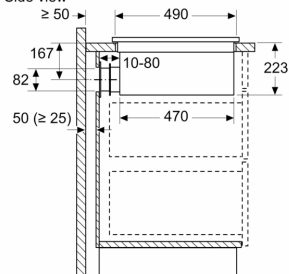


measurements in mm
Front view – unit cut-out
for unducted recirculation



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

