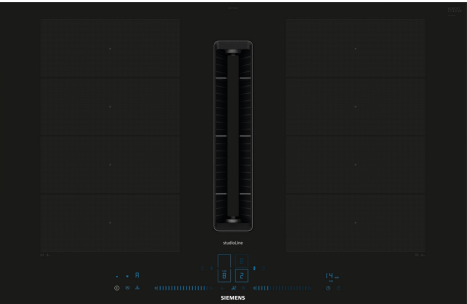


iQ700, Induction hob with integrated ventilation system, 80 cm, surface mount with frame EX877NX68E



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

HZ32WA00 Wireless food thermometer, HZ390011 Stainless Steel roaster with glas lid, HZ390012 Steaming Rack for Stainless Steel roaste, HZ390090 Wok Set consisting of 3 Items, HZ390210 System pan diameter 15 cm, HZ390220 System pan diameter 19 cm, HZ390230 System pan diameter 21cm, HZ39050 Wireless temperature sensor for cooktop, HZ390512 Teppan Yaki (large), HZ390522 Griddle Plate, HZ9CF240 Fry pan, coated 24cm Ø, HZ9CF280 Fry pan, coated 28cm Ø, HZ9FE280 Iron pan Ø 18 / 28 cm, HZ9FF010 Flex Pan, large, HZ9FF030 Flex Pan set, 3 pcs., HZ9FF040 Flex Pan set, 4 pcs., HZ9SE030 Set of 2 pots and 1 pan, HZ9SE040 4 pieces Set, HZ9SE060 6 pieces Set, HZ9TY010 Teppan Yaki, HZ9VDKE1 Exhaust kit, HZ9VDKR0 Recirculation kit 2 L-bow (70cm), HZ9VDKR1 Recirculation kit S and L-bow (60cm), HZ9VDKR2 Recirculation kit 1x L-bow, HZ9VDSB1 90° flat duct bend horizontal, HZ9VDSB2 90° flat duct L vertical, HZ9VDSB3 90° flat duct M vertical, HZ9VDSB4 90° flat duct S vertical, HZ9VDSM1 Straight tube 500mm, HZ9VDSM2 Straight tube 1000mm, HZ9VDSS1 Connector sleeve (female), HZ9VDSS2 Flexibel connecting piece DN 150 flat, HZ9VEDU0 Acoustics Filter, HZ9VRCR1 Clean Air Plus odor filter (replacement), HZ9VRPD1 Plinth Diffusor

Design hob with a fully integrated, totally flush air-inlet.

- ✓ flexInduction – Smart cooking zones that adapt to your cookware.
- ✓ The fryingSensor plus controls the temperature in the pan so there is no more burning or scorching your meals.
- ✓ powerMove Plus enables intuitive control thanks to three heating zones with different temperatures – activated by touch.
- ✓ Intelligent flexZones– Automatic cooking zone transfer for maximum flexibility.
- ✓ Blue user interface – Elegant touch and slide control.

Product name/family: Cooking zone ceramic
Design: Built-in
Type of heating: Electric hob
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:812 mm
Dimensions: 223x812x520 mm
Dimensions of the packed product (HxWxD): ... 430 x 940 x 660 mm
Net weight: 27.9 kg
Gross weight: 32.8 kg
Residual heat indicator:yes
Location of control panel: Front
Basic surface material: Ceramic
Color of surface: Black
Length electrical supply cord: 110.0 cm
Sealed Burners: No
Boost function for pots: All cooking zones
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. 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



iQ700, Induction hob with integrated ventilation system, 80 cm, surface mount with frame EX877NX68E

- 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)

Comfort & Convenience

- Directly control the power on the two blue illuminated touch bars (invisible when switched off).
- 17 power levels: 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.
- Timer for all zones
- : switches off the cooking zone at the end of the time set (e.g. for boiled eggs).
- Buzzer
- : an alarm sounds at the end of the time set (e.g. for pasta).
- count-up timer, per cooktop
- : shows how much time has passed since starting the timer (e.g. for potatoes).

Time saving & efficiency

- Power boost setting
- : 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.
- Cooking zones will be automatically joined or separated based on the shape and size of the cookware placed.
- 3-steps: increase or decrease the power level simply by moving the pot forwards or backwards.
- yes: when moving a pot to a different cooking zone, transfer all previous settings to the new zone at the touch of a button.
- When moving a pot on the Flex zone, the settings adjust instantly and the cooking zone adapts to the size of the cookware
- yes: when switched on, the hob automatically selects the Flex cooking zone on which a new cookware is placed.
- yes: when switching on, the hob automatically selects the cooking zone with cookware (placed in off-mode).
- yes: 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.

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

Safety

- Two stage residual heat indicators: indicates which cooking zones are still hot or warm.
- Safety lock: prevent unintended activation of the hob.
- Freeze 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.
- Automatic 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 812 x 520
- Required niche size for installation (HxWxD mm) : 223 x 750 x (490 - 490)
- Min. worktop thickness: 16 mm
- Connected load: 7400 W
- power management function: limit the maximum power if needed (depends on fuse protection of electric installation).

Accessories

- Installation into 60 cm floor cupboard possible

Integrated ventilation downdraft system

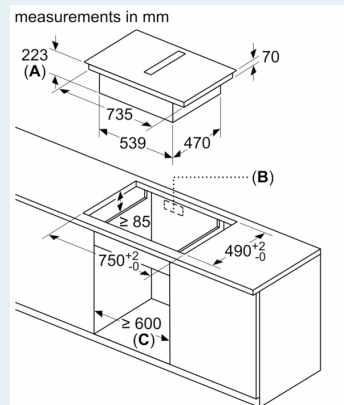
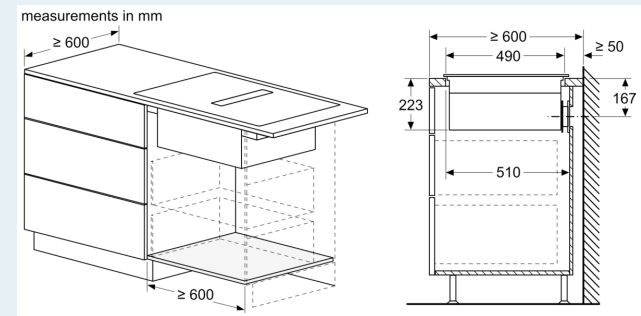
- Induction cooktop with fully integrated high-performance downdraft extractor.
- Aesthetically integrated fully flush air intake design with floating, heat resistant glass ceramics element for free movement and placement of cookware.
- Ventilation system with 17 electronically controlled fan power levels and 2 Boost-/Intensive fan power levels (with automatic revert) via Dual LightSlider 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).
 - 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 Dual LightSlider.

- 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 m3/h , max. normal setting 500 m3/h , max. Boost-/Intensive setting 622 m3/h .
- Extraction performance in recirculated extraction (according to EN 61591): min. normal setting 132 m3/h , max. normal setting 499 m3/h , max. Boost-/Intensive setting 595 m3/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):
- Energy Efficiency Class: B (at a range of energy efficiency classes from A+++ to D).
- Fluid Dynamic Efficiency: A .
- Grease filtration efficiency class: B .
- Noise min. normal setting & max. normal setting: 42 dB & 69 dB .
- Optimized odor reduction performance for cooking applications with complex odor molecules (e.g. fish).
- 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 with a convenient replenishment re-order option (replenishment cleanAir filter set HZ9VRCR0).
- For ducted extraction configuration: 2 x 2 Battery of directly integrated, high-performance low-noise acoustic filters for significantly lower noise and improved psycho-acoustics.

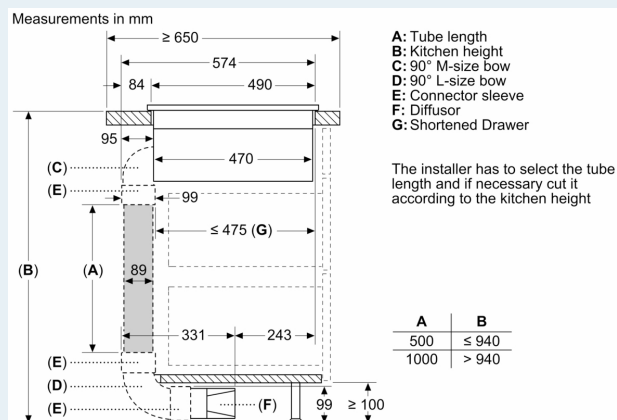
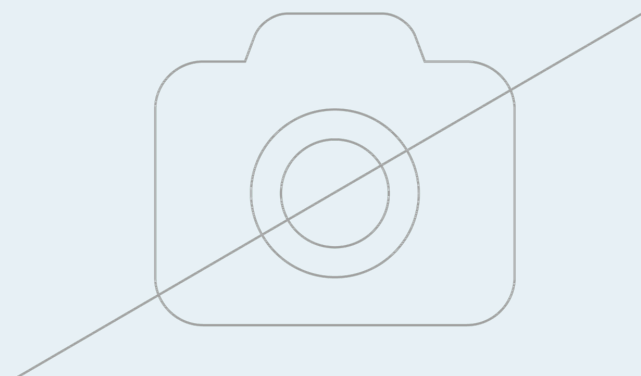
Planning & installation notes

- - HZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odor filters. Starter kit HZ9VRUD0 for unducted recirculation with cleanAir odor filters.
- - HZ9VEDU0 for ducted extraction.
- - 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 HZ9VRUD0 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 HZ9VRUD0 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.

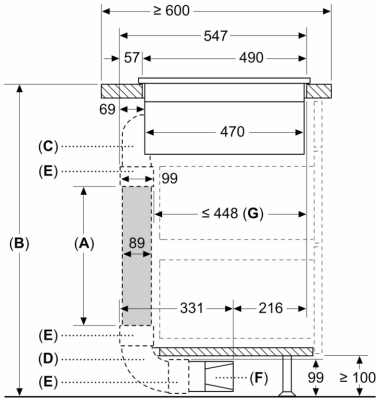
iQ700, Induction hob with
integrated ventilation system, 80
cm, surface mount with frame
EX877NX68E



- 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



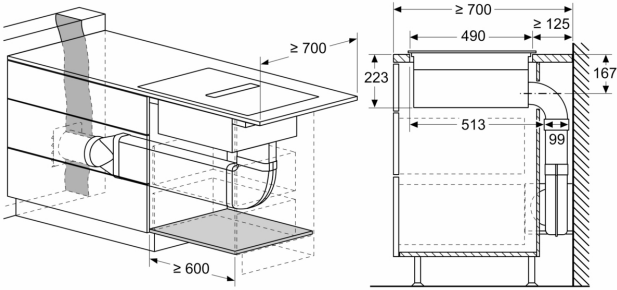
- A: Tube length
- B: Kitchen height
- C: 90° S-size bow
- D: 90° L-size bow
- E: Connector sleeve
- F: Diffusor
- G: Shortened Drawer

Ducting kit available for ≥ 600 mm depth worktops and up to 960 mm height

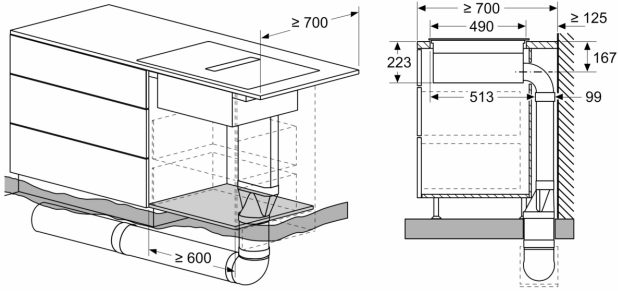
The installer has to select the tube length and if necessary cut it according to the kitchen height

A	B
500	≤ 990
1000	> 990

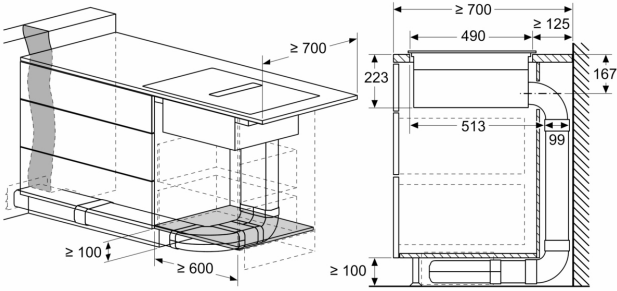
measurements in mm



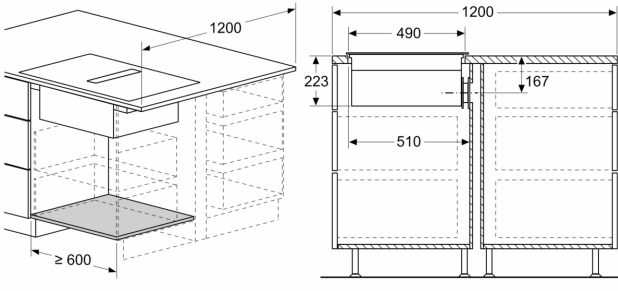
measurements in mm



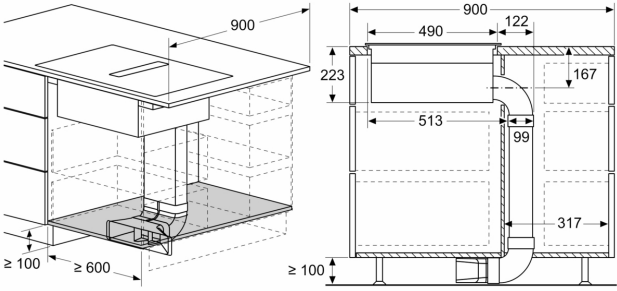
measurements in mm

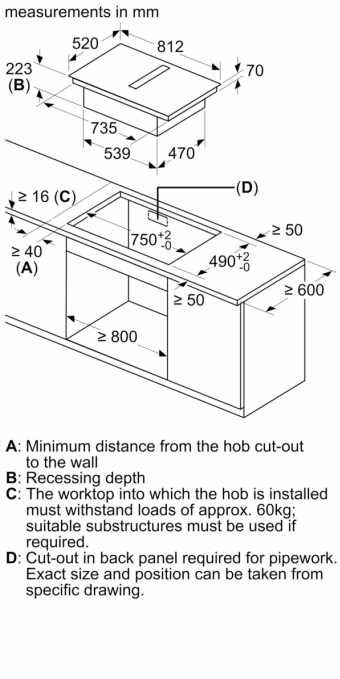
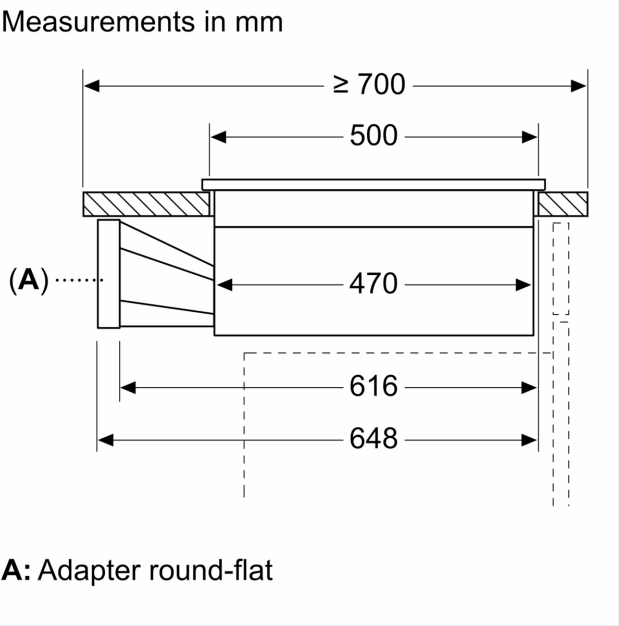
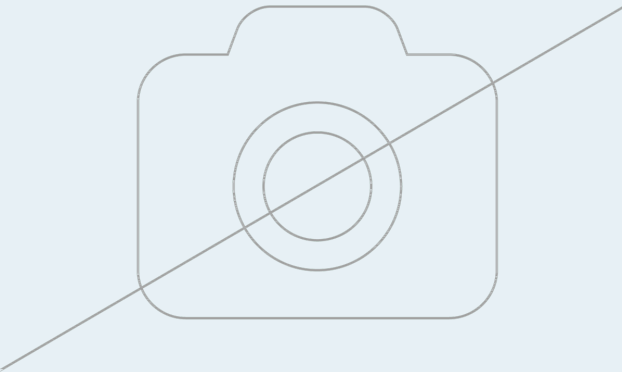
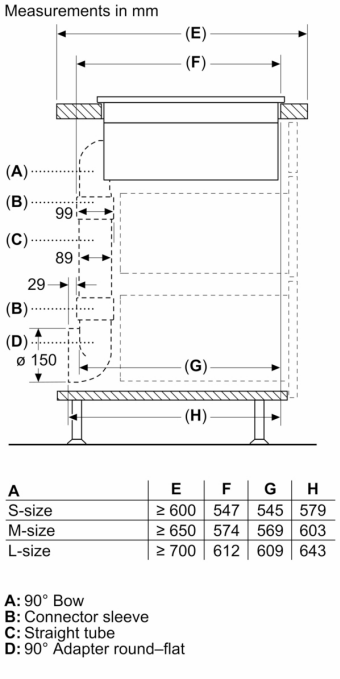


measurements in mm

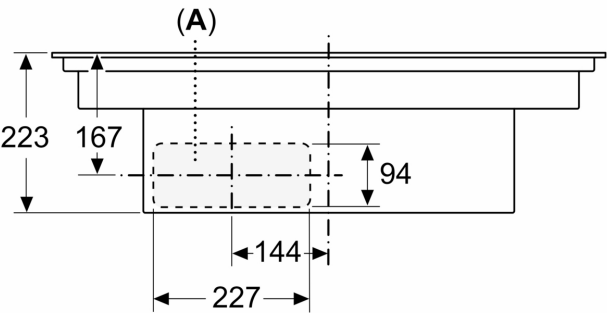


measurements in mm



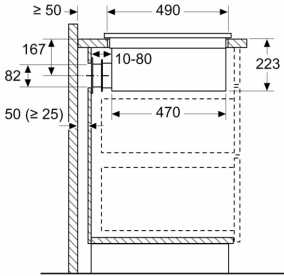


measurements in mm
Front view



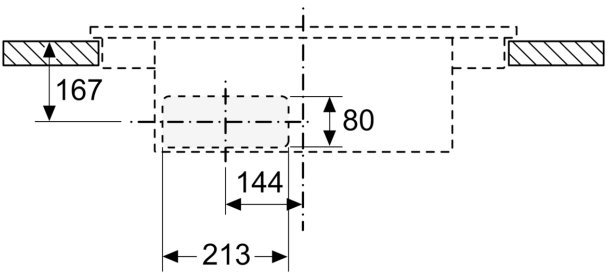
A: Connected directly at the rear

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 – unit cut-out
for unducted recirculation



measurements in mm
Front view

