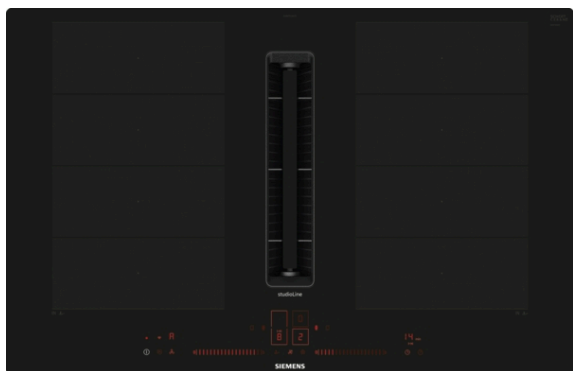


iQ700, Induction hob with integrated ventilation system, 80 cm EX807LX67E

B



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

- ✓ flexInduction – Smart cooking zone that adapts to your cookware.
- ✓ Dual light slider – Just touch and slide to control your hob.
- ✓ climateControl Sensor – Monitors steam and smells, adjusts the power level automatically.
- ✓ Easy cleaning – Minimal cleaning effort for your built-in extractor.
- ✓ Home Connect: Information about your cooktop, no matter where you are via smartphone or tablet.

Features

Technical Data

Product name/family : Cooking zone ceramic
 Construction type : Built-in
 Energy input : Electric
 Width of the appliance : 792 mm
 Dimensions : 227 x 792 x 512 mm
 Dimensions of the packed product (HxWxD) : 430 x 950 x 660 mm
 Net weight : 27.305 kg
 Gross weight : 32.2 kg
 Residual heat indicator : Separate
 Location of control panel : Hob front
 Basic surface material : Ceramic
 Color of surface : Black
 Approval certificates : CE, VDE
 Length of electrical supply cord : 110 cm
 Sealed Burners : No
 heating with booster : All
 Power of 2nd heating element (kW) : 3.3 kW
 : 3.7 kW
 Maximum output air extraction : 500 m³/h
 Boost position output recirculating : 615.0 m³/h
 Maximum output recirculating air : 500 m³/h
 Boost position air extraction : 622 m³/h
 Noise level : 69 dB
 Odour filter : No
 Operating Mode : Convertible
 Delay Shut off modes : 30 min
 Electrical connection rating : 7400 W
 Voltage : 220-240/380-415 V
 Frequency : 50-60 Hz
 Main colour of product : Black
 Approval certificates : CE, VDE
 Length of electrical supply cord : 110 cm
 Dimensions : 227 x 792 x 512 mm
 Dimensions of the packed product (HxWxD) : 430 x 950 x 660 mm
 Net weight : 27.305 kg
 Gross weight : 32.2 kg

Included accessories

1 x wireless temperature sensor for cooktop

Optional accessories

HZ9VRUD0 : Starter kit unducted recirculation (Plug , HZ9VRPD0 : Basic kit (partly-)ducted recirculation , HZ9VRCR0 : cleanAir recirculation replenishment fil , HZ9VEDU0 : Acoustics Filter , HZ9VDSS2 : Flexibel connecting piece DN 150 flat , HZ9VDSS1 : Connector sleeve (female) , HZ9VDSM2 : Straight tube 1000mm , HZ9VDSM1 : Straight tube 500mm , HZ9VDS11 : 90° Adapter round-flat , HZ9VDS10 : Adapter round-flat , HZ9VDSB4 : 90° flat duct S vertical , HZ9VDSB3 : 90° flat duct M vertical , HZ9VDSB2 : 90° flat duct L vertical , HZ9VDSB1 : 90° flat duct bend horizontal , HZ9SE030 : Set of 2 pots and 1 pan , HZ390522 : Griddle Plate , HZ390512 : Teppan Yaki (large) , HZ39050 : Wireless temperature sensor for cooktop , HZ390012 : Steaming Rack for Stainless Steel roaste , HZ390011 : Stainless Steel roaster with glas lid



iQ700, Induction hob with integrated ventilation system, 80 cm EX807LX67E

Features

Design

- studioLine Flush Fitting
- Siemens studioLine exclusive zone printing: minimalistic design thanks to dark colour of zone printing.
- 80 cm: space for 4 pots or pans.

Flexibility of cooking zones

- 2 flexInduction 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

- Dual lightSlider: directly control the power on the two 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).
- Acoustic signal
- : 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

- Power boost setting
- : boil water faster thanks to 50% more energy than at the highest standard level.
- panBoost: heat up pans faster 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.
- powerMove plus: increase or decrease the power level simply by moving the pot forwards or backwards.
- flexMotion: when moving a pot to a different cooking zone, this feature transfers all previous settings to the new zone at the touch of a button.
- quickStart function: when switching on, the hob automatically selects the cooking zone with cookware (when placed on a zone whilst the hob is off).
- reStart function: in case of unintentional switch-off, this feature restores all previous settings by switching on the hob again within 4 seconds.

Cooking assistance

- cookingSensor Plus ready (sensor available as additional purchase): prevents overboiling of pots with the automatic temperature regulation of the sensor (attached to the pot).
- 5 frying and 5 cooking levels: prevents overcooking 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

- Home Connect - enables Remote Monitoring no matter where you are, with the easy-to-use Home Connect App: check if the hob is switched off even when not at home, and find recipes or additional functions in the Home Connect app.

Safety

- 2 stage residual heat indicators: indicates which cooking zones are still hot or warm.
- Control panel lock: prevent unintended activation of the hob.
- Control panel pause: 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 if not used (possible to customise).
- Energy Consumption Display: shows the electricity consumption of the last cooking process.

Installation

- Dimensions of the product (HxWxD mm): 227 x 792 x 512
- Required niche size for installation (HxWxD mm):#227 x 796 #516
- Min. worktop thickness: 16 mm
- Connected load: 7.4 KW
- Connection current management (20, 16, 13, 10 Amps options): limit the maximum power if needed (depends on fuse protection of electric installation).
- Power cord: 1.1 m, Cable included in packaging

Accessories

- 1 x wireless temperature sensor for cooktop included
- For installation in stone, granitic or synthetic worktops. Other worktop materials require a suitability check with the worktop manufacturer.

Integrated ventilation downdraft system

- 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:#
- - HZ9VEDU0 for ducted extraction.
- - Starter kit HZ9VRUD0 for unducted recirculation with cleanAir odour filters.
- - HZ9VRP00 for fully ducted and partly-ducted recirculation with cleanAir odour filters.
- - HZ9VEDU0 for ducted extraction.
- - HZ9VRP00 for fully ducted and partly-ducted recirculation with cleanAir odour filters. Starter kit HZ9VRUD0 for unducted recirculation with cleanAir odour filters.
- 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

iQ700, Induction hob with integrated ventilation system, 80 cm EX807LX67E

Features

- 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.
- 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 motor with energy-efficient BLDC-technology. High extraction rates at very low noises with pleasant noise frequencies through psycho-acoustically and aerodynamically optimised interior with enclosed, hidden motor. Highly pressure-drop resistant even with longer and more complex ducting systems.
- 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 motor system.
- 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.

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- 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 motor system.
- Ventilation system performance:
 - Extraction performance in ducted extraction (according to EN 61591): min. normal setting 154 MQH, max. normal setting 500 MQH, max. Boost-/Intensive setting 622 MQH.
 - Extraction performance in recirculated extraction (according to EN 61591): min. normal setting 150 m3/h, max. normal setting 500 m3/h, max. Boost-/Intensive setting 615 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 %.
 - All performance data is preliminary and based on latest test results with advanced prototypes and will be updated with tests from final products.
 - 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 150 m3/h, max. normal setting 500 m3/h, max. Boost-/Intensive setting 615 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 %.
 - All performance data is preliminary and based on latest test results with advanced prototypes and will be updated with tests from final products.
 - 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. ##
 - Average energy consumption: 57.
 - Grease filtration efficiency class: B.
 - Noise min. normal setting & max. normal setting: 42 dB & 69 dB.
 - Energy Efficiency Class: B (at a range of energy efficiency classes from A+++ to D).
 - Fluid Dynamic Efficiency: A.
 - Average energy consumption: 57.

iQ700, Induction hob with integrated ventilation system, 80 cm EX807LX67E

Features

- - Grease filtration efficiency class: B .
- - Noise min. normal setting & max. normal setting: 42 dB#& 69 dB .
- 2 x 2 sets of directly integrated, high-performance cleanAir odour filters (in recirculation configuration).
- - Optimised odour reduction performance for cooking applications with complex odour 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 optimised psycho-acoustics.
- - Easy-to-access and easy-to-remove from above.
- Saturation indications for cleanAir odour filter via user interface notification and via the Home Connect app with a convenient replenishment re-order option (replenishment cleanAir filter set HZ9VRCRO).
-
- For ducted extraction configuration: 2 x 2 sets of directly integrated, high-performance low-noise acoustic filters for significantly lower noise and improved psycho-acoustics.
- Automatic On/Off operation when telescopic canopy is pulled out and pushed back
- - Optimised odour reduction performance for cooking applications with complex odour molecules (e.g. fish).
- - Large scale filter surface with high odour reduction capabilities.
- - Lifetime of 360 hours of cooking (non-regenerative).
- - Low-noise filters with optimised psycho-acoustics.
- - Easy-to-access and easy-to-remove from above.
- - Saturation indications for cleanAir odour filter via user interface notification and via the Home Connect app with a convenient replenishment re-order option (replenishment cleanAir filter set HZ9VRCRO).
- For ducted extraction configuration: 2 x 2 sets of directly integrated, high-performance low-noise acoustic filters for significantly lower noise and improved psycho-acoustics.

Planning & installation notes

- Suitable for ducted or recirculated extraction configuration (incl. differentiated software modes). Respective mandatory installation accessories required:##
- - HZ9VEDU0 for ducted extraction.
- - Starter kit HZ9VRUDO for unducted recirculation with cleanAir odour filters.
- - HZ9VRPDO for fully ducted and partly-ducted recirculation with cleanAir odour filters.
- - HZ9VEDU0 for ducted extraction.
- - HZ9VRPDO for fully ducted and partly-ducted recirculation with cleanAir odour filters. Starter kit HZ9VRUDO for unducted recirculation with cleanAir odour 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 HZ9VRUDO 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 HZ9VRUDO 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.
- - The "Plug 'n Play" starter kit HZ9VRUDO for unducted recirculation enables easy and quick installations and can be planned in all worktop depths ≥ 60 cm. For ducted installations - in ducted extraction (HZ9VEDU0) as well as fully or partly ducted recirculation (HZ9VRPDO) - a worktop depth of ≥ 70 cm is required.#
- - For partly ducted and unducted recirculation extraction installations, a return-flow aperture of ≥ 400 cm² 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.
- - 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 HZ9VRUDO for unducted recirculation complies with these standards as well.
- - The max. immersion depth is 227 mm below worktop surface.
- - The appliance must be freely accessible from below (i.e. for accessing the lower liquid safety collector).
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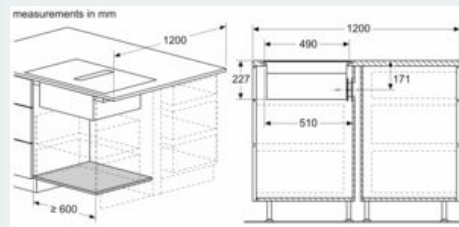
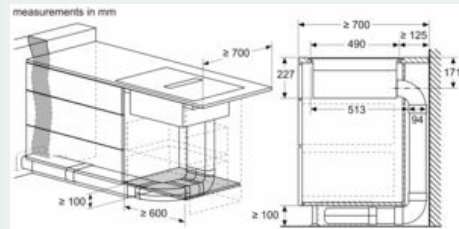
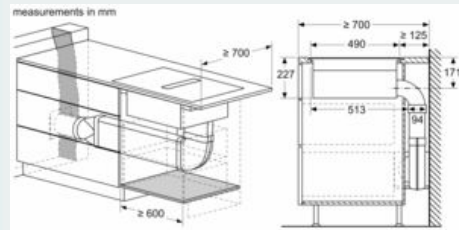
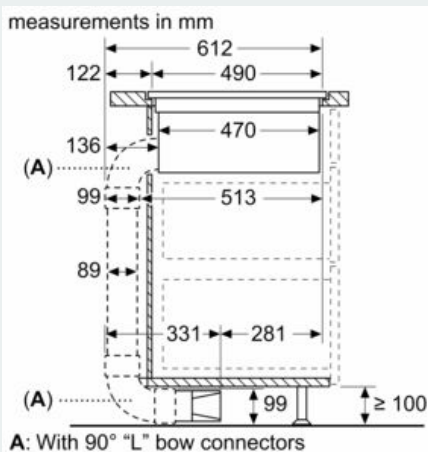
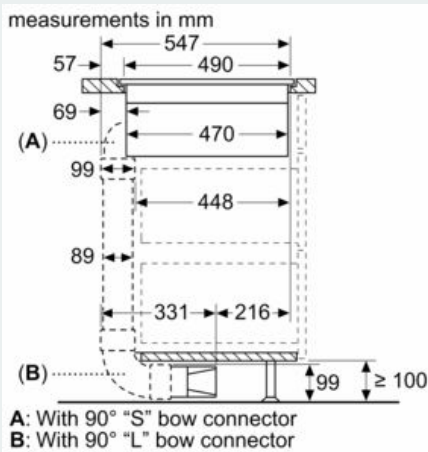
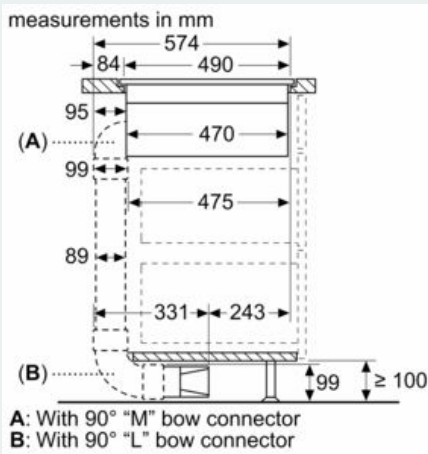
iQ700, Induction hob with integrated ventilation system, 80 cm EX807LX67E

Features

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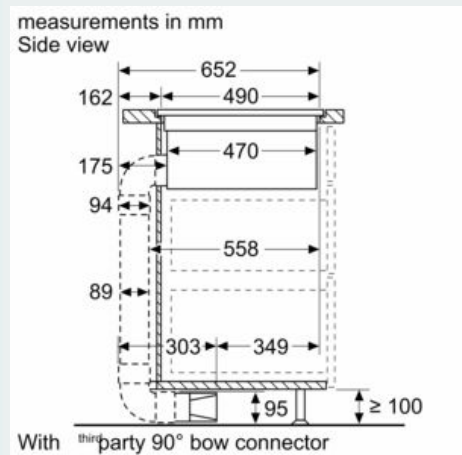
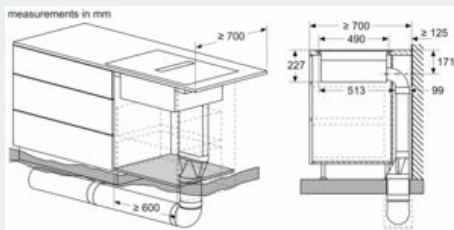
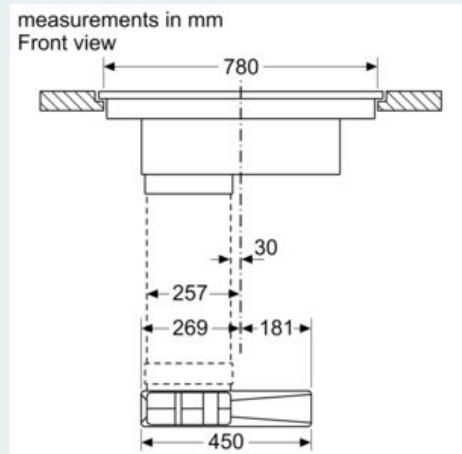
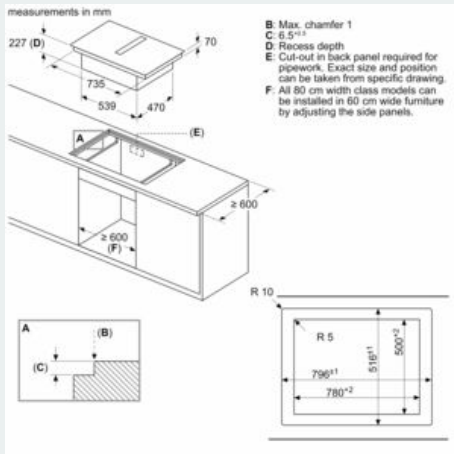
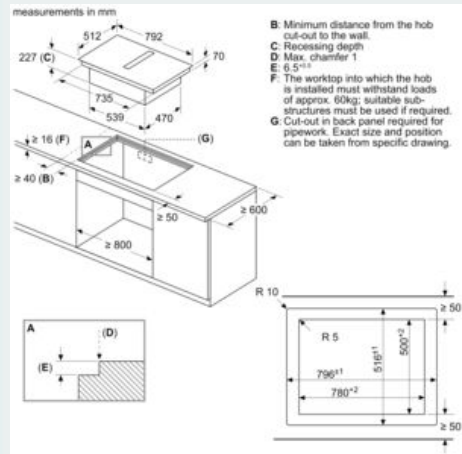
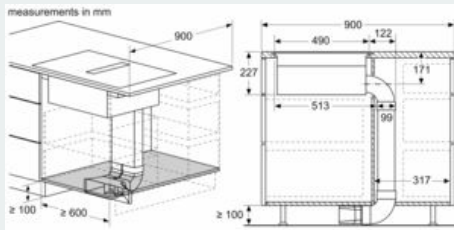
iQ700, Induction hob with integrated ventilation system, 80 cm
EX807LX67E

Dimensioned drawings



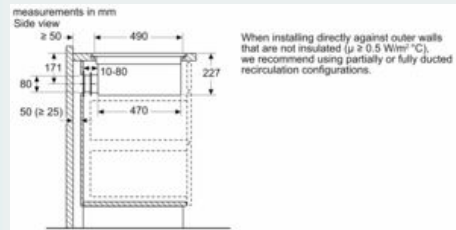
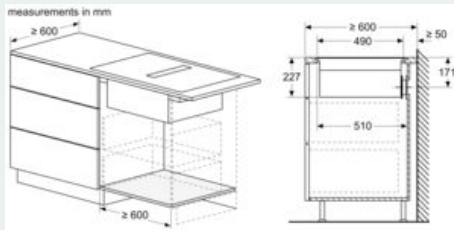
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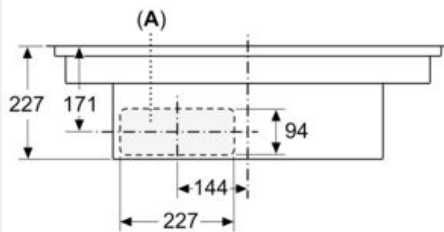


iQ700, Induction hob with integrated ventilation system, 80 cm EX807LX67E

Dimensioned drawings



measurements in mm
Front view



A: Connected directly at the rear

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

