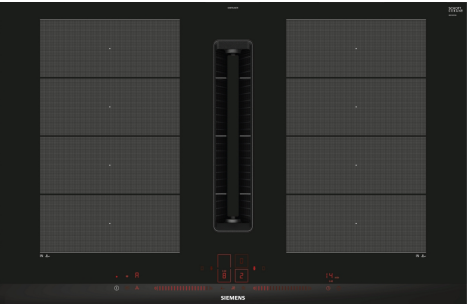


iQ700, Induction cooktop with
extractor, 80 cm, surface mount
with frame
EX875LX67E



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, HZ9VDSIO Adapter round-flat, HZ9VDSI1 90° Adapter round-flat, HZ9VDSM1 Straight tube 500mm, HZ9VDSM2 Straight tube 1000mm, HZ9VDSS1 Connector sleeve (female), HZ9VDSS2 Flexibel connecting piece DN 150 flat, HZ9VEDU0 Acoustics Filter, HZ9VRCR0 cleanAir recirculation replenishment fil, HZ9VRCR1 Clean Air Plus odor filter (replacement), HZ9VRPD1 Plinth Diffusor

Extraordinary design combining a flexInduction cooktop with a fully integrated flush air-inlet.

- ✓ flexInduction – Smart cooking zones that adapt to your cookware.
- ✓ Dual light slider – Just touch and slide to control your cooktop.
- ✓ powerMove Plus: enables intuitive control thanks to three heating zones with different temperatures – activated by touch.
- ✓ powerBoost – Increases the power of an induction zone by up to 50%.
- ✓ climateControl Sensor – Monitors steam and smells, adjusts the power level automatically.

Product name/family: Cooking zone ceramic
Built-in / Free-standing: Built-in
Source of energy: 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: 812 mm
Dimensions (HxWxD):223x812x520 mm
Dimensions of the packed product: 430 x 950 x 660 mm
Net weight: 27.3 kg
Gross weight: 33.6 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 power settings: 17-stage + 2 intensive
Max. ducted 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 reminder: Yes
Voltage:220-240/380-415 V
Frequency:50-60 Hz
Colour: Black
Included accessories: 1 x Slider for unducted recirculation, 1 x Clean Air Plus odor filter



iQ700, Induction cooktop with extractor, 80 cm, surface mount with frame EX875LX67E

- 80 cm: space for 4 pots or pans.

Flexibility of cooking zones

- 2 flexZones: 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

- 17 power levels for each cooking 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.
- LED display and timer with auto switch off for all cooking zones
- : switches off the cooking zone at the end of the time set (e.g. for boiled eggs).
- LED display and timer with auto switch off: 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

- powerBoost function for all cooking zones: boil water more quickly thanks to 50% more energy than at the highest standard level.
- panBoost: 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.
- powerMove Plus: increase or decrease the power level simply by moving the pot forwards or backwards.
- PowerTransfer: when moving a pot to a different cooking zone, transfer all previous settings to the new zone at the touch of a button.
- QuickStart - Quick and automatic first pot detection: when switching on, the cooktop automatically selects the cooking zone with cookware (placed in off-mode).
- ReStart - Quickly reinstates previous settings: in case of unintentional switch-off, restore all previous settings by switching on the cooktop again within 4 seconds.

Cooking assistance

- Cooking sensor ready (sensor sold separately): prevents overboiling of pots with the automatic temperature regulation of the pot-attached sensor.
- Frying Sensor with 5 frying 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 cooktop is switched off even when not at home, and find recipes or additional functions in the Home Connect app.

Design

- Black ceramic glass with stainless steel side profiles and beveled front

Safety

- 2-stage (h/H) digital residual heat indicator: indicates which cooking zones are still hot or warm.
- Childproof lock: prevent unintended activation of the cooktop.
- wipeProtection function: wipe overboiled liquids without unintentionally changing settings (blocking all touch buttons for 30 seconds).
- Main 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 (customisable).
- Energy consumption display: 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: 7.4 KW
- powerManagement Function: limit the maximum power if needed (depends on fuse protection of electric installation).
- Power cord: 1.1 m, Cable included

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. Consists of 4 acoustics filter. Additional ducting elements required: available via Siemens Parts&Accessories (call: 1300 167 425). - HZ9VRPD0 for partly/fully ducted recirculation with cleanAir odor filters. Recommended for installation against an external wall. Additional ducting elements required: available via Siemens Parts&Accessories (call: 1300 167 425). HZ9VRUD0 for unducted recirculation with cleanAir odor filters. Recommended for installation against an internal wall (e.g. island bench) only. No additional ducting elements required.
- 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.
- 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).
- Optionally manual control possible by 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.
- - 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.
- 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.
- 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 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 %.
- 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.
- - cleanAir odor filters: Lifetime of 360 hours of cooking (non-regenerative).
- - Low-noise filters with optimized psycho-acoustics.
- - Easy-to-access and easy-to-remove from above.
- 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.

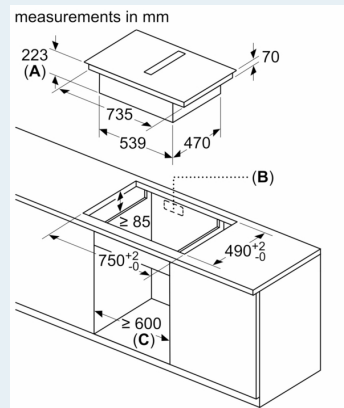
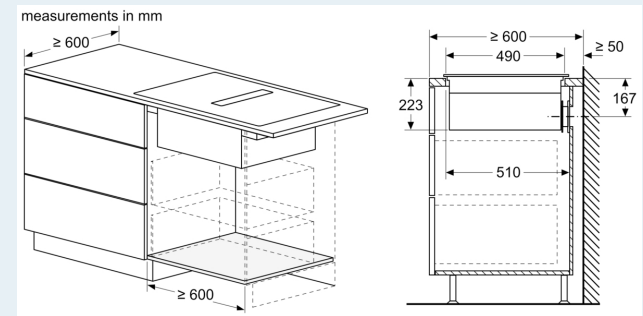
Planning & installation notes

- Suitable for ducted or recirculated extraction configuration in 4 different options (unducted, partly and fully ducted recirculation or

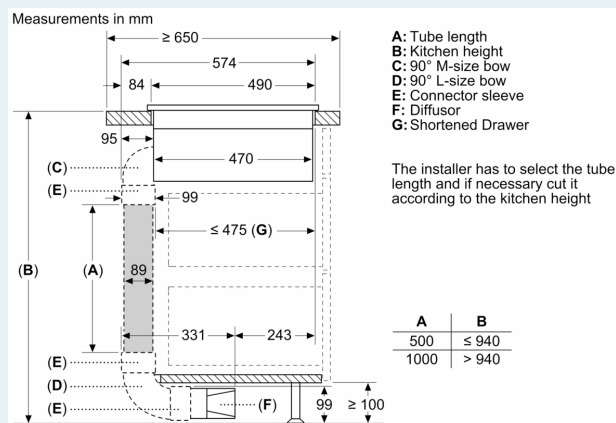
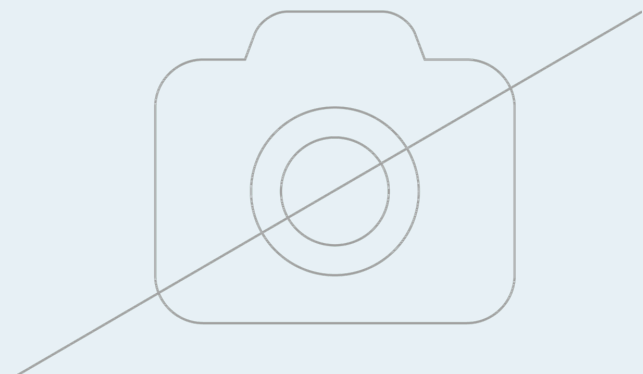
ducted extraction). Installation accessories for unducted recirculation, among these four cleanAir odor filters and a telescopic slider element, are included in the cooktop. The included accessories allow easy and quick installations and can be planned in all worktop depths ≥ 60 cm. For other types of installation, one of the following accessory kits is recommended:

- HZ9VDKR0 for partly-ducted recirculation in worktops of ≥ 70 cm depth with max. worktop height of 960 mm.
- - HZ9VDKE1 as starter kit for ducted extraction in worktops of ≥ 60 cm depth.
- To complete the fully ducted extraction or to do any other individual recirculation planning different ducting accessories are available.
- - Installation is possible in island as well as wall oriented configurations.
- - The product and its accessories comply with the Needle Flame Test (according to IEC 60695-11-5) and the B1/B2 building material class (according to DIN 4102-1).
- - 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).
- - Installation 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: 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 ≥ 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.
- - In ducted extraction configuration a one-way flap (or backflow trap) with a maximum opening pressure of 65Pa should be installed.

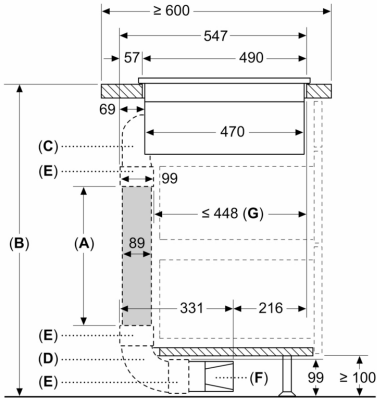
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- A: Recess depth
B: Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.
C: All 80 cm width class models can be installed in 60 cm wide furniture by adjusting the side panels.



Measurements in mm



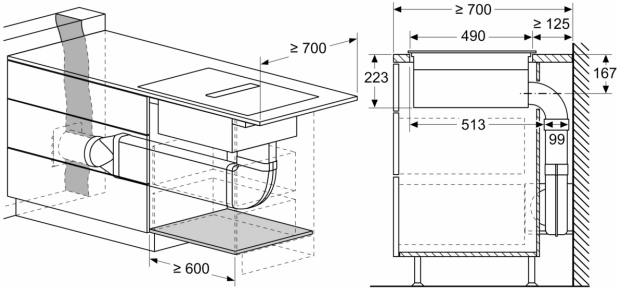
- A: Tube length
- B: Kitchen height
- C: 90° S-size bow
- D: 90° L-size bow
- E: Connector sleeve
- F: Diffusor
- G: Shortened Drawer

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

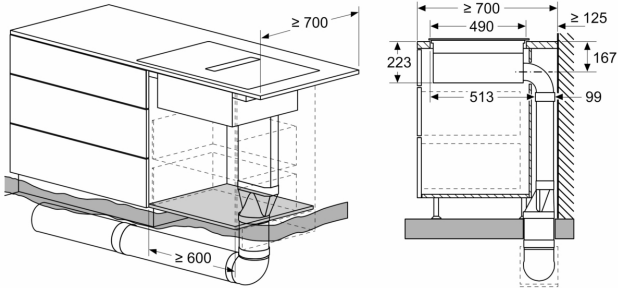
The installer has to select the tube length and if necessary cut it according to the kitchen height

A	B
500	≤ 990
1000	> 990

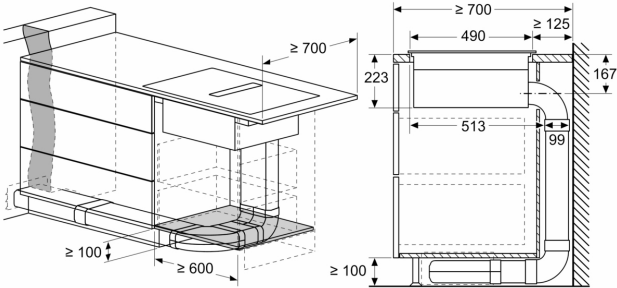
measurements in mm



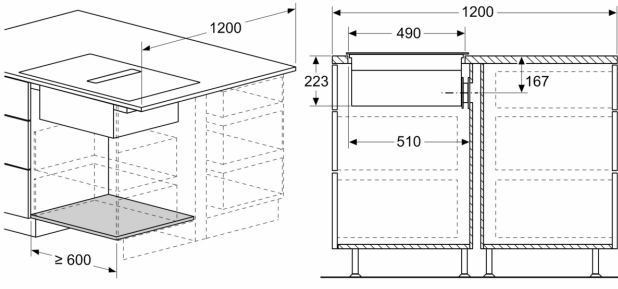
measurements in mm



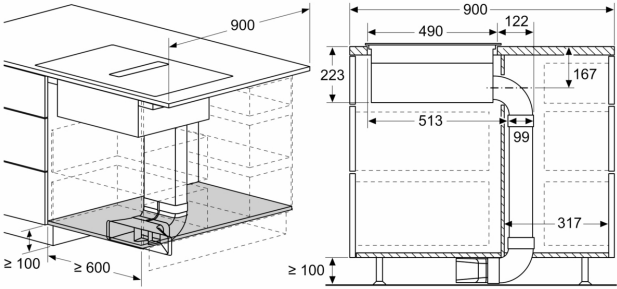
measurements in mm

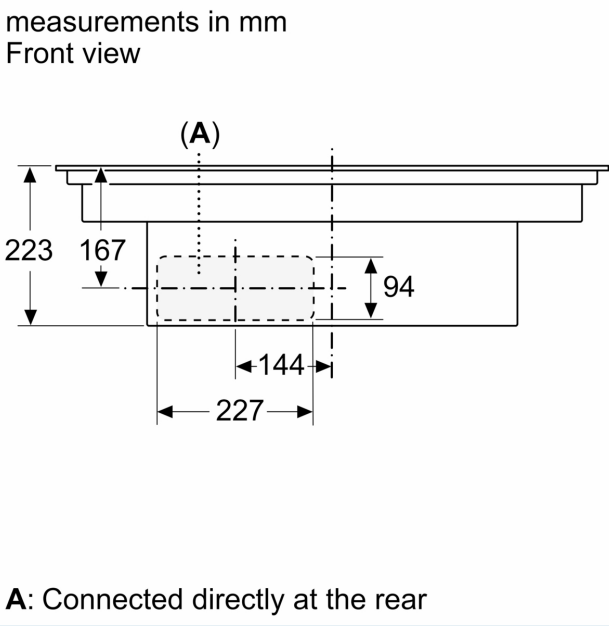
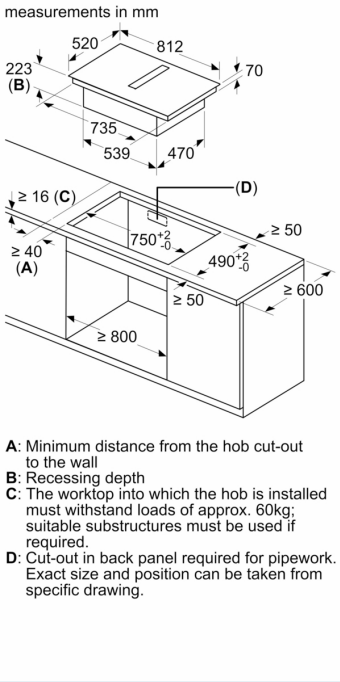
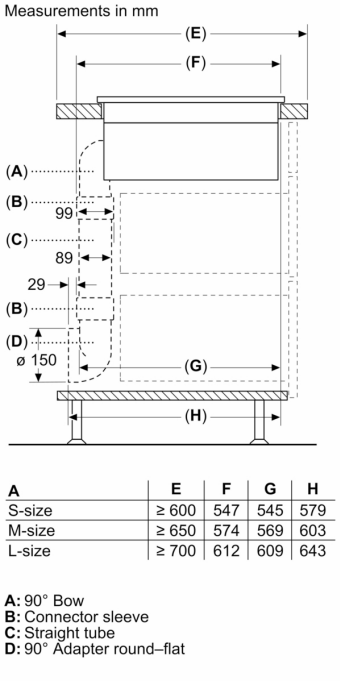


measurements in mm

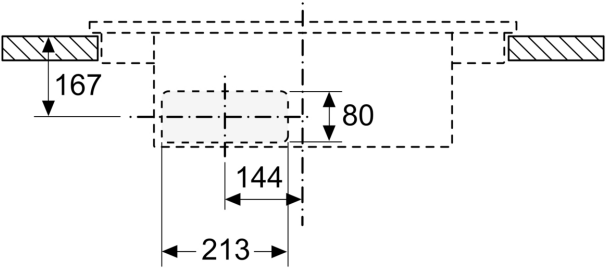


measurements in mm

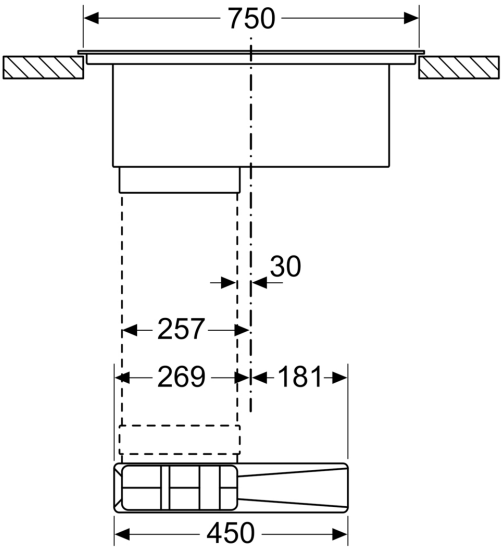




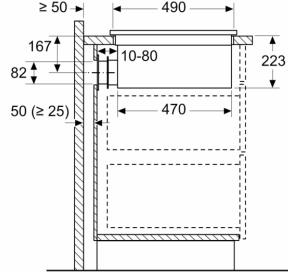
measurements in mm
Front view – unit cut-out
for unducted recirculation



measurements in mm
Front view



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.