

## Serie | 8, Induction hob with integrated ventilation system, 80 cm PXX875D67E

**B**


### Optional accessories

HEZ390011 Stainless Steel roaster with glas lid, HEZ390012 , HEZ390210 System pan diameter 15 cm, HEZ390220 System pan diameter 19 cm, HEZ390230 System pan diameter 21cm, HEZ39050 Wireless temperature sensor for cooktop, HEZ390512 Teppan Yaki (large), HEZ390522 Griddle Plate, HEZ394301 Connecting strip, HEZ9CF260 Pan Ø 22 / 26 cm, HEZ9LP160 Pot Ø 14 (bottom) / 16 cm (top), HEZ9LP200 Pot Ø 18 (bottom) / 20 cm (top), HEZ9SE030 Set of 2 pots and 1 pan, HEZ9VDSB1 90° flat duct bend horizontal, HEZ9VDSB2 90° flat duct L vertical, HEZ9VDSB3 90° flat duct M vertical, HEZ9VDSM1 Straight tube 500mm, HEZ9VDSM2 Straight tube 1000mm, HEZ9VEDU0 Acoustics Filter, HEZ9VRCR0 cleanAir recirculation replenishment fil, HEZ9VRPD0 Basic kit (partly-)ducted recirculation, HEZ9VRUD0 Kit Unducted Recirculation

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

- **DirectSelect Premium:** Direct, simple selection of the cooking zone, power and additional functions.
- **FlexInduction Zone:** Get more flexibility by combining the cooking zones into one big zone for placing small pots and large cookware.
- **PerfectFry:** For perfect browning of roasted foods thanks to sensor control with 5 power levels.
- **Home Connect:** Connected home appliances for an easier everyday life.
- **MoveMode:** the automatic setting of cooking levels allows fast boiling on the front and simmering on the rear cooking zone.

### Technical Data

Product name/family :	Cooking zone ceramic
Construction type :	Built-in
Energy input :	Electric
Required niche size for installation (HxWxD) :	223 x 750-750 x 490-490
Width of the appliance :	816
Dimensions :	223 x 816 x 527
Dimensions of the packed product (HxWxD) (mm) :	430 x 940 x 660
Net weight (kg) :	27.805
Gross weight (kg) :	32.7
Residual heat indicator :	without
Location of control panel :	Hob front
Basic surface material :	Ceramic
Color of surface :	Black, Stainless steel
Color of frame :	Stainless steel
Approval certificates :	CE, VDE
Length of electrical supply cord (cm) :	110
Sealed Burners :	No
heating with booster :	All
Power of 2nd heating element (kW) :	3.3
:	3.7
Maximum output air extraction (m <sup>3</sup> /h) :	500
Boost position output recirculating (m <sup>3</sup> /h) :	615.0
Maximum output recirculating air (m <sup>3</sup> /h) :	500
Boost position air extraction (m <sup>3</sup> /h) :	622
Noise level (dB(A) re 1 pW) :	69
Odour filter :	No
Operating Mode :	Convertible
Delay Shut off modes :	30
Electrical connection rating (W) :	7400
Voltage (V) :	220-240/380-415
Frequency (Hz) :	50-60
Main colour of product :	Black
Approval certificates :	CE, VDE
Length of electrical supply cord (cm) :	110
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**The induction hob with integrated ventilation module: combines best induction with best ventilation technology for perfect results.**

### Control

- PerfectCook sensor ready (sensor sold separately)
- PerfectFry sensor with 5 temperature settings

### Design

- Profile trim (front facette with side trim)

### Quickness

- PowerBoost function for all zones
- PanBoost

### Special features

- 4 induction cooking zones
- 2 Flex zones
- DirectSelect Premium touch control
- MoveMode: MoveMode (3 levels)
- Automatic setting transfer
- Cooking zones will be automatically joined or separated based on the shape and size of the cookware placed.
- Electronic display, red
- Timer for all zones Timer - shows how long the cooktop is in use Count up timer per cooktop
- ReStart function
- QuickStart function
- HomeConnect enabled
- Keep warm function

### Power and size

- Cooking zones: 1 x Ø 400 mmx240 mm, 3.3 KW (max. Power levels 3.7 KW) Induction or 2 x Ø 190 mm, 2.2 KW (max. Power levels 3.7 KW) Induction; 1 x Ø 400 mmx240 mm, 3.3 KW (max. Power levels 3.7 KW) Induction or 2 x Ø 190 mm, 2.2 KW (max. Power levels 3.7 KW) Induction
- Variable 17-stage power settings for each zone

### Safety Features

- 2 stage residual heat indicator for each zone
- Main on/off switch
- Automatic pan recognition sensor Automatic safety shut off Control panel lock Control panel lock function
- Energy consumption display

### Technical information

- Measurement: (H/B/T) 223 x 816 x 527 mm
- Installation dimensions: (ID/W/D) 223 mm x 750 mm x 490 mm
- Min. worktop thickness: 16 mm (Installation in thinner worktops is also possible with the spare part: 626792)
- Length wire connection: 110 cm
- Connected load: 7.4 KW
- 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: - HEZ9VEDU0 for ducted extraction - Starter kit HEZ9VRUD0 for unducted recirculation with cleanAir odour filters. - HEZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odour filters.
- - HEZ9VEDU0 for ducted extraction
- - HEZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odour filters. Starter kit HEZ9VRUD0 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 revert) via DirectSelect Premium touch control 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 DirectSelect Premium touch control.
- - 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 DirectSelect Premium touch control.
  - 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.
  - - (Upper) Liquid collector unit with 200ml of capacity for standard accidental spillages or cooking condensate.
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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 .
  - - 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 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 HEZ9VRCR0). 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.
  - - 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 HEZ9VRCRO).

- 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 installations. Respective mandatory installation accessories required: - HEZ9VEDU0 for ducted extraction. - Starter kit HEZ9VRUD0 for unducted recirculation with cleanAir odour filters. - HEZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odour filters.
- HEZ9VEDU0 for ducted extraction.
- HEZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odour filters. Starter kit HEZ9VRUD0 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 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. - The "Plug 'n Play" starter kit HEZ9VRUD0 for unducted recirculation enables easy and quick installations and can be planned in all worktop depths  $\geq 60$ cm. For ducted installations - in ducted extraction (HEZ9VEDU0) as well as fully or partly ducted recirculation (HEZ9VRPD0) - a worktop depth of  $\geq 70$ cm is required. - 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.

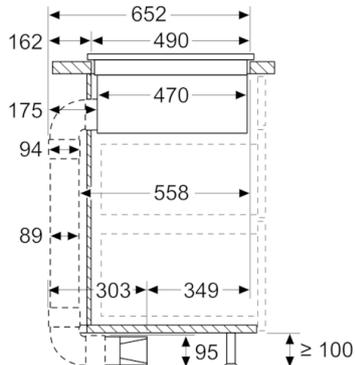
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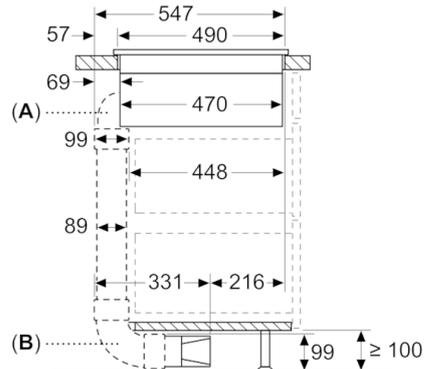
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PXX875D67E**

measurements in mm  
Side view



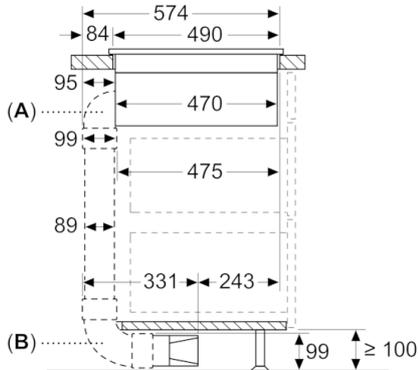
With 3<sup>rd</sup> party 90° bow

measurements in mm



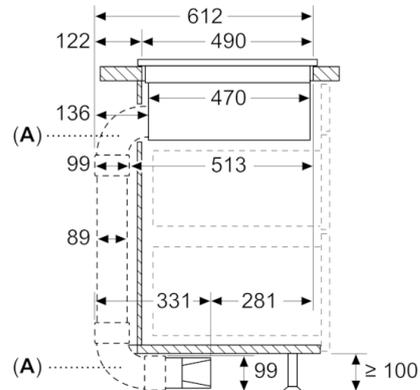
A: With 90° "S" bow  
B: With 90° "L" bow

measurements in mm



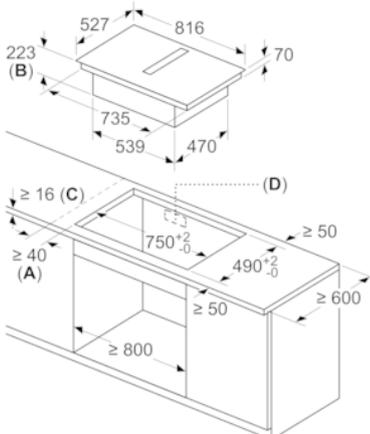
A: With 90° "M" bow  
B: With 90° "L" bow

measurements in mm



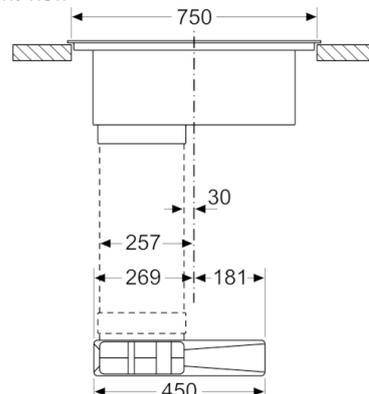
A: With 90° "L" bows

measurements in mm



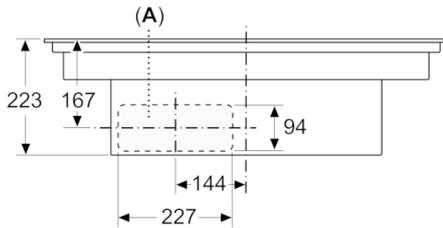
A: Minimum distance from the hob cut-out to the wall

measurements in mm  
Front view

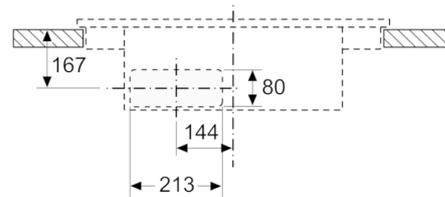


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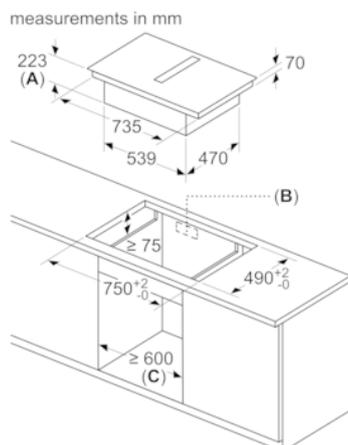
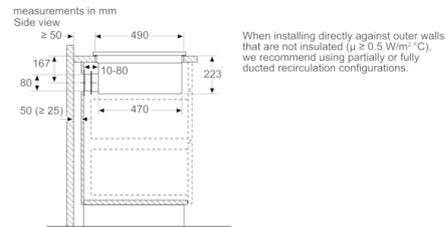
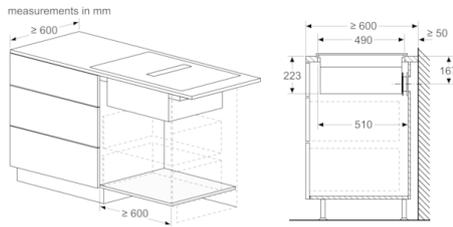
measurements in mm  
Front view



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



A: Connected directly at the rear



A: Recessing depth  
B: Cut-out in back panel required for