

















Optional accessories

HZ394301 Connecting strip
HZ390522 Griddle Plate
HZ390512 Teppan Yaki (large)
HZ390220 System pan diameter 19 cm
HZ390090 Wok Set consisting of 3 Items

The Induction cooktop with integrated ventilation unit.

- ✓ Flexible cooking without predefined cooking zones flexInduction.
- ✓ Select and join the cooking zones with one neatly arranged interface Dual light slider.
- ✓ Monitors steam and odours to adjust the power level automatically
 climateControl Sensor.
- ✓ Information about your hob, no matter where you are Home Connect App (Android and iOS).
- ✓ cookingSensor Plus ready: The supplementary available sensor prevents overboiling thanks to precise temperature control.
- ✓ Maintains the desired pan temperature automatically after heating up to avoid scorching – fryingSensor Plus.
- ✓ Adjust heat levels in three steps just by moving the cookware powerMove Plus.
- ✓ Remembers the heat settings for individual pans while moving them freely across the hob – flexMotion.
- ✓ Shorter heating times with up to 50% more power powerBoostfunction.
- ✓ Effective and quiet steam extraction iQdrive motor.
- ✓ Safely shuts off the cooking zone Timer with switch-off function.
- ✓ Safely prevents unintentional switch-on Child safety lock.
- ✓ For more energy efficient cooking energy consumption display.
- ✓ Faster, cleaner and safer cooking powerInduction.

Features

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 product (mm): 812

Dimensions of the product (mm): 223 x 812 x 520

Dimensions of the packed product (HxWxD) (mm): 430 x 950 x 660

Net weight (kg): 28.005 Gross weight (kg): 32.9 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 electrical supply cord (cm): 110

Sealed Burners : No heating with booster : All

Power of 2nd heating element (kW): 3.3 Power of 2nd heating element (kW in boost): 3.7 Maximum output air extraction (m3/h): 500 Boost position output recirculating (m3/h): 615.0

Boost position air extraction (m^3/h): 622

Noise level (dB): 69 Odour filter: No

Operating Mode : Convertible Delay Shut off modes : 30

Electrical connection rating (W): 7400

Voltage (V): 220-240
Frequency (Hz): 50-60
Main colour of product: Black
Approval certificates: CE, VDE
Length electrical supply cord (cm): 110

Required niche size for installation (HxWxD): 223 x 750-750 x

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Features

Professional Equipment:

- Dual lightSlider touch control
- cookingSensor Plus ready (sensor sold separately)
- fryingSensor Plus with 5 temperature settings

Design:

• SE Top Frame

Comfort:

- 2 flexZones
- flexMotion
- powerMove Plus
- Cooking zones will be automatically joined or separated based on the shape and size of the cookware placed.
- reStart Function
- quickStart Function
- Switch off timer for every cooking zone Timer Count-up timer
- 17 power levels
- Keep warm function for all cooking zones
- Home Connect (only in countries where Home Connect service is available)

Environment+safety:

- Automatic pan recognition sensor powerManagement function Safety switch-off Childproof lock Wipe protection function
- Digital 2-step Residual heat indicator
- Main switch
- Energy consumption display

Quickness:

- PowerBoost function for all zones
- panBoost

Power and size:

Cooking zones: 1 x 400 mmx240 mm, 3.3 KW (max. power 3.7 KW) Induction or 2 x 200 mm, 240 mm, 2.2 KW (max. power 3.7 KW) Induction; 1 x 400 mmx240 mm, 3.3 KW (max. power 3.7 KW) Induction or 2 x 200 mm, 240 mm, 2.2 KW (max. power 3.7 KW) Induction

Measurements:

- Required niche size for installation (HxWxD mm): 223 x 750 x 490
 490
- Dimensions of the product (HxWxD mm): 223 x 812 x 520
- Min. worktop thickness: 16 mm
- Length wire connection: 110 cm
- Cable included
- Connected load: 7.4 KW

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.
- HZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odor filters. Starter kit HZ9VRUD0 for unducted recirculation with cleanAir odor 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 Dual lightSlider touch control user interface. Sensorbased, 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, performanceoriented).
- 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 touch control.
- High-performance, low-noise blower with energy-effcienct BLDC-technology. High extraction rates at very low noises with pleasant noise frequencies through psycho-acoustically and aerodynamically optimized interieur 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 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,



Features

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.
- 2 x 2 battery of directly integrated, high-performance cleanAir odor filters (in recirculation configuration).
- - Optimized odor reduction performance for cooking applications with complex odor molecules (e.g. fish).
- - Large scale filter surface with high odor reduction capabilities.
- \bullet Lifetime of 360 hours of cooking (non-regenerative).
- Low-noise filters with optimized psycho-acoustics.
- \bullet 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 HZ9VRCRO).
- 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 (incl. differentiated software modes). Respective mandatory installation accessories required:#
- - HZ9VEDU0 for ducted extraction.
- HZ9VRPD0 for fully ducted and partly-ducted recirculation with cleanAir odor filters. Starter kit HZ9VRUD0 for unducted recirculation with cleanAir odor 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 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.
- The "Plug 'n Play" starter kit HZ9VRUD0 for unducted recirculation enables easy and quick installations and can be planned in all worktop depths ≥60cm. For ducted installations - in ducted extraction (HZ9VEDU0) as well as fully or partly ducted recirculation (HZ9VRPD0) - a worktop depth of ≥70cm is required.
- For partly ducted and unducted recirculation extraction installations, a return-flow aperture of ≥400cm² 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.



