



BOSCH

Invented for life

Perfect results at your fingertips.

The new generation of built-in
appliances from Bosch.
A complete solution for your
everyday essentials.

Hoods • Hobs

2022



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Invented for life.

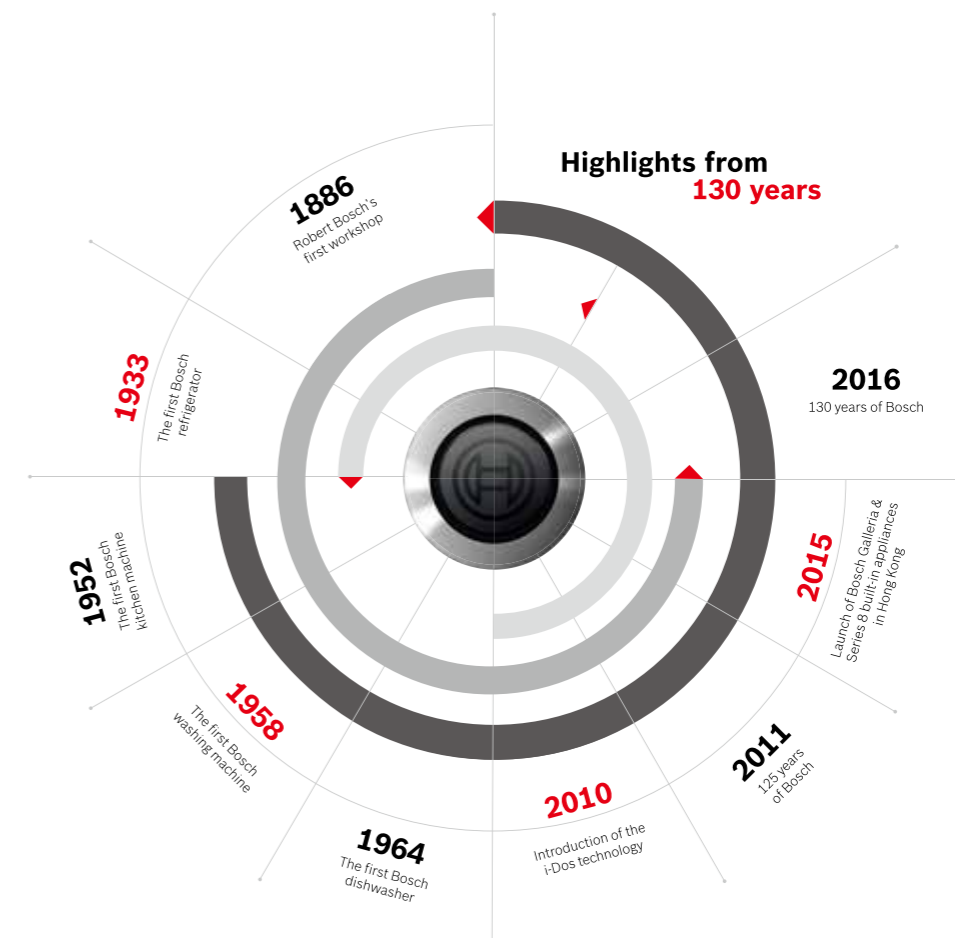
The beauty of German craftsmanship and design, perfectly showcased by Bosch over 130 years.

Founded in 1886, Bosch has been synonymous with outstanding technology and craftsmanship. Through continuous innovation, precise electrical engineering and electronic technology, Bosch has become the world's pioneer in industrial technology. Simple yet elegant, Bosch home appliances make every kitchen an art space with their concise design and aesthetics of life.

Today, Bosch is one of the leading home appliances brands in Europe. The brand offers a full spectrum of small domestic, free-standing and built-in appliances in Hong Kong. Renowned for its one-stop cooking solution, Bosch products include the highly-rated kitchen machines; professional, high quality ovens, steam ovens, cooktops, cookerhoods, refrigerators and dishwashers. Other home appliances include vacuum cleaners, washing machines, irons and coffee machines, offering a complete solution for living with innovative designs to fulfil the unique need of every consumer.

"I would rather lose money than trust", the philosophy of company founder, Robert Bosch, continues to guide Bosch in developing high-quality products and assuming social responsibility wherever it operates. Treating people and nature with respect has been a corporate principle from the beginning and is reflected in the company's energy-efficient, resource-conserving and sustainable products and processes.

True to the brand's philosophy brand "Invented for life", Bosch will continue to offer consumers with quality and perfect technology for a better life.



Colors of actual products may vary from illustration and pictures.
Appliances shown in this catalogue may not be available in Hong Kong.

Designing perfection.

“We take rational values and make them tangible at an emotional level”

Robert Sachon, Global Design Director of Bosch Brand

“Bosch” Stands for perfection

Bosch Home Appliance has stood for technical perfection and superior quality. The design team has always presented rational values, making them tangible through comprehensive and intuitive design. Bosch’s appliances showcase high-quality materials and deliver them right down to the smallest detail. We treat design as a key part of brand management. Our design team has always played a critical role in the development of product concepts from inception to ensure perfection is concisely achieved and quality is perceived with all senses.

Bosch is “Red Dot: Design Team of the Year 2018”

Our products have received applause world-wide with more than 500 awards in the past 10 years, thanks to their groundbreaking technology, outstanding quality and intelligent design. Today, Bosch continues its outstanding record of winning numerous prestigious international awards and accolades including the Red Dot Design Award and iF Product Design Award. For the 60th anniversary of the Red Dot Award, one of the largest and most prestigious award in the world, Bosch was given the honorary title of “Red Dot: Design Team of the Year 2018”. These honors demonstrate premium quality, advanced technology, ease of operation and outstanding German tradition, which Bosch has been able to rely on.



reddot award 2018
winner



Quality from Bosch, around the world.

Bosch appliances offer premium home solutions for property developers worldwide.



North America: In the heart of Las Vegas and on the cutting edge.

The MGM CityCenter is a 308,000 m² large building complex which was commissioned by MGM International Resort and realized by eight internationally renowned architects. Being one of the most expensive privately funded construction projects in the U.S., it offers plenty of leisure space for the 2,700 exclusive apartments – many of them are fully equipped with Bosch appliances.



Arabia: New standards in Dubai and around the world.

The unique combination of traditional Arabic elements with modern architecture and unprecedented technology, Tom Wright created a Dubai landmark. At 321 meters high, the hotel is one of the tallest, most luxurious and expensive hotels in the world. Therefore it's no wonder that the demands for quality kitchen appliances in each of the 16 suites were just as high.



Australia: Bright prospects.

At a height of 323 meters, the Q1 Tower is one of the tallest residential buildings in the world, dominating the skyline of Australia's famous Gold Coast. Spread across 80 floors, the luxury apartments offer breathtaking views of the coast on the outside – and in the interior, the best views of German engineering.



Europe: Aiming high.

The renowned Spanish architect, Santiago Calatrava designed the Turning Torso. At 190 meters, it's the tallest skyscraper in Scandinavia and is the urban highlight in Malmö. The building, with its exciting design evokes the impression that it revolves around its own axis. Trusted by Samark Arkitektur & Design AB who create extraordinary interiors, the 150 apartments were fitted with modern, Scandinavian design – and Bosch home appliances. Therefore, the building is an architectural masterpiece on both the inside and outside.



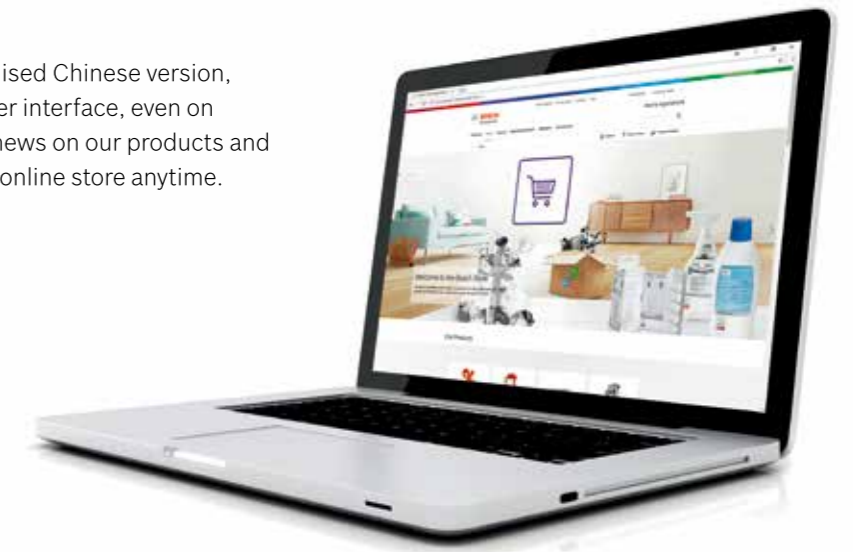
Online experience redefined.

Our website now not only includes a localised Chinese version, but also features a surprisingly simple user interface, even on smartphones and tablets. Get the latest news on our products and shop your Bosch home appliances at our online store anytime.

www.bosch-home.com.hk



www.bosch-home.com.hk/en/shop



A thumbs-up to Bosch.

Our Facebook page and YouTube channel offer you the latest updates from do-it-yourself recipes, practical home tips, new product announcements to handy appliance guides. Follow us and learn more!

www.facebook.com/boschhomeHK



www.youtube.com/BoschHomeHK



www.instagram.com/boschhomehongkong/



Bosch Cooking Group

We are launched the Bosch Cooking Group for cooking love sharing recipes, cooking tips and cooking information.

<https://bit.ly/2VfGHqj>



Bosch cooking appliances. Designed to make your everyday life easier.

The appliances from Bosch perfectly compliment each other to make every moment in your kitchen a perfect, tasteful and relaxed moment.



Hoods

A range of designs to suit your dream kitchen. From focal point canopy to hidden integrated hoods our whisper-quiet hoods will be a pleasant surprise and will allow you to enjoy cooking even more.

Food Preparation

Our multi-functional, award winning kitchen machines, food mixers and processors are packed with innovative, labour-saving technology so you can chop, blend, shred, mix and whisk your way more quickly through your food preparation task.

Refrigeration

Stylish matching your kitchen cabinetry and packed full of sensor technology keeping your food fresher for longer.

Hobs

Choose a hob to match your cooking habits: From our revolutionary gas hobs to innovative induction.

Dishwashers

A dishwasher is a must in any modern kitchen to save you the hassle of cleaning up. Choose from built-under, semi and fully integrated models to perfectly integrate into your kitchen.

Ovens

High-quality stainless steel combined with sleek black glass offers a timeless design, while sophisticated features deliver the best results meaning less work and more cooking pleasure.

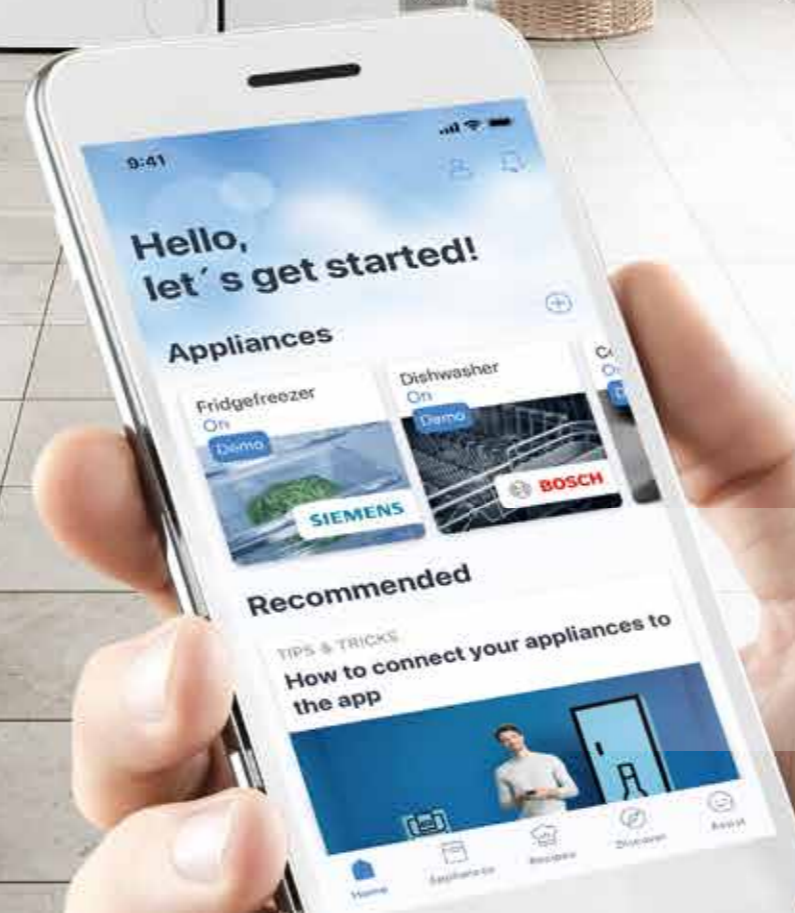
Welcome to a connected life.

At Bosch, we believe that a smart home is one that is built around you and your needs. That's why we've designed a new range of appliances that work seamlessly together to bring convenience to your home - made possible with Home Connect. With just an app on your smartphone or tablet, you can now remotely control and monitor your appliances at home, leaving you with more time to spend on more important things: like spending quality time with the one you love.

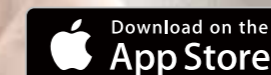
It's time to clean your filter

Your Cappuccino is ready. Enjoy!

Program is finished



Download and install  Home Connect



Apple, the Apple logo are trademarks of Apple Inc., registered in the U.S. and other countries. App Store is a service mark of Apple Inc.

Google Play is a service provided by Google LLC



Hoods.



Discover more



A strong heart that beats quietly.

The Bosch EcoSilence Drive™ motor operates smoothly without carbon brushes, thus surpassing conventional motors on silence, efficiency and durability. Excellent filters boost the performance of a good hood. Highly effective filter systems remove grease and other solid particles from the air, ensuring a cleaner atmosphere and thus greater well-being in your kitchen.



10-year warranty

The revolutionary EcoSilence Drive™ motor is extremely powerful and durable. Invented for Life, we offer a 10-year warranty* on our EcoSilence Drive™ motor.



Peace at home

The hustle and bustle of modern life makes quietness at home precious. Bosch ensures silent operation of chimney hoods through EcoSilence Drive™ and optimized airflow: the noise level at maximum speed setting could be as low as 54dB**, which is equivalent to the typical noise level of home environment.



LED lights

Individual lighting options ensure optimal visibility while you cook. The LED illumination consists of power LEDs with a life cycle of 40,000 hours. At 2.7 hours of operation per day that means around 40 years of service.

Stay focused on cooking.

Thanks to the PerfectAir Sensor technology, you can fully focus on the cuisine while Bosch takes care of the ventilation by full automation.



PerfectAir Sensor

The sensor constantly detects odors in the air and automatically adjust the ventilation level. At the same time, it reduces the noise level as it only activates the lowest extraction rate necessary.



Automatic hood-hob control

Home Connect enabled hoods automatically activate when the hob is turned on and adjust the fan speed to match the level of heat detected during cooking.



Discover more

Ventilation explained.



Ducted or recirculation mode

Ducted extraction mode

Ducting extraction is the most effective method, extracting the steam and odors outside while fresh air flows in.

Recirculation mode

Recirculation is the alternative when duct extraction is not feasible. Under the recirculation mode, air is purified through the metal filter and a special charcoal filter, to remove grease and odors. The purified air is then returned to the room. Note though, that the additional charcoal filter reduces air flow rate by approximately 20-30%, while slightly increases the noise level.

Extraction rates demystified.

What extraction rate do you need?

To calculate the appropriate airflow level for your kitchen, you should multiply the volume of your kitchen by 10.

For example:

If your kitchen is 3 metres wide, 5 metres long and 2.7 metres high, your calculation will be:

$$(3 \times 5 \times 2.7) \times 10 = 405$$

This means that a hood with an extraction rate of 400m³/h should achieve efficient ventilation of the room.

How is the extraction rate reported?

The European standard IEC/EN 61591 (introduced in 1997) is the most updated measurement method. Before its introduction, the free-blower method was commonly used. The European standard measures airflow in a realistic scenario by considering a standardized ducting system and is therefore more representative. Hence, when comparing extraction rates, ensure you are comparing based on the same methods.



The duct system

Aside from the hood, ducting is equally important. Good ducting helps ensure ideal air output and low noise levels.

The following points should be observed for optimum ducted extraction results:

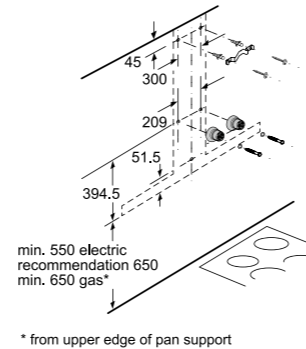
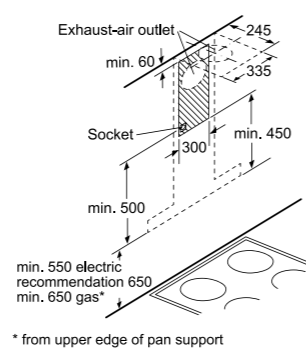
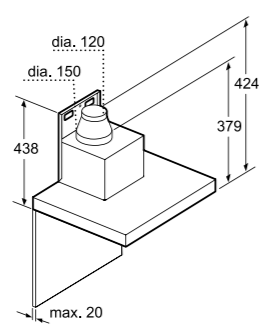
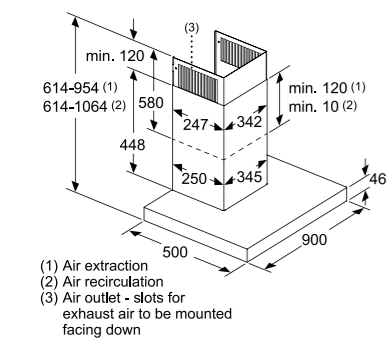
- Use pipes with smooth inner surfaces, diameter of at least 120mm, ideally 150mm.
- Make the duct as short as possible from the hood to the external outlet.
- Use minimal bends in the ducting.
- Do not reduce the diameter of the duct throughout the entire ducting system.
- Maintain an adequate supply of fresh air to replace the ducted air by opening windows or doors to adjacent rooms.



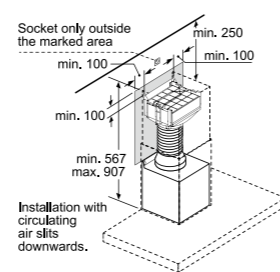
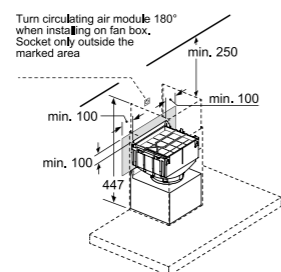
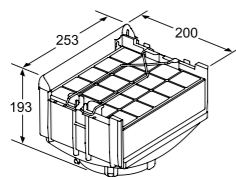
Tips: slightly sloping installation of the air extraction duct with an incline of 1° avoids condensation return flow.



DWB98PR50 90cm wall mounted chimney hood		\$14,800
Performance	<ul style="list-style-type: none"> • Suitable for exhaust or re-circulated air operation • 3 speeds plus 2 power boost settings • EcoSilence Drive™ technology 	
Functions	<ul style="list-style-type: none"> • Electronic Touch Control • 3 x 1.5W LED lights • SoftLight dimmer function 	
Features	<ul style="list-style-type: none"> • CruiseControl: Fresh air assured automatically* • Perfect Air Sensor enables fully automatic ventilation • Automatically run on for 10 minutes • Automatically switches back from power boost to normal setting • Saturation indicator for metal and charcoal filter <p>* Only with compatible hob: PXY875KW1E</p>	
Design	<ul style="list-style-type: none"> • Box slimline design • LED lightline 	
Technical information	<ul style="list-style-type: none"> • Extraction capacity: 843m³/h (EN 61591) • 120 or 150mm diameter pipe • Total connected load: 0.165kW (13A) • Appliance dimensions (H x W x D): Exhaust: 614-954 x 900 x 500 mm Recirculate: 614-1,064 x 900 x 500 mm 	
Supplied accessory	<ul style="list-style-type: none"> • 3 dishwasher-safe metal grease filters 	
Optional accessories	<ul style="list-style-type: none"> • Charcoal recirculating kit (DHZ2CB1I4 Price: \$1,000) • Charcoal filter for DHZ2CB1I4 (DZZ2CB1B4 Price: \$800) • Integrated CleanAir recirculation kit (DWZ0XX0J5 Price: \$2,500) • CleanAir regenerative charcoal filter for DWZ0XX0J5* (DZZ0XX0P0 Price: \$1,600) <p>* Maximum 10 years lifespan: the regenerative filter can be generated up to 30 times, regeneration should be carried out in an oven at 200°C every 4 months with normal daily use of approximately 1 hour.</p>	
Country of origin	<ul style="list-style-type: none"> • Germany 	



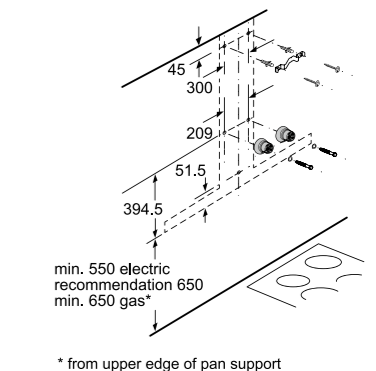
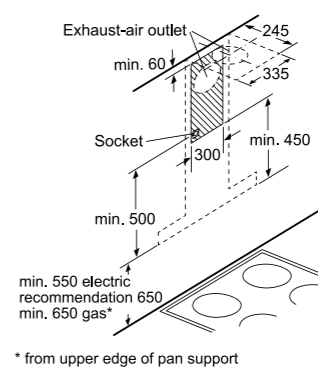
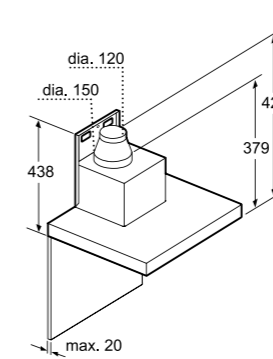
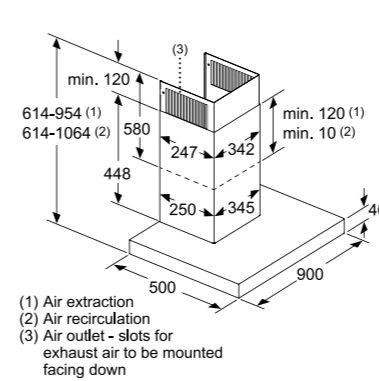
Installation with integrated cleanAir Recirculation Kit



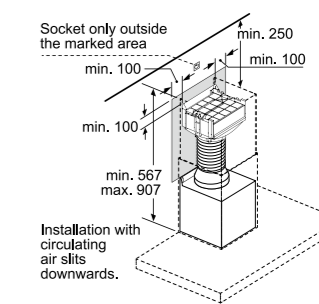
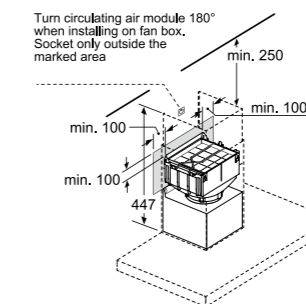
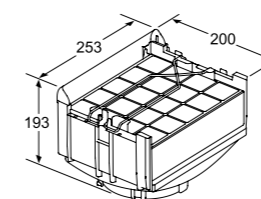
Measurements in mm



DWB97CM50B 90cm wall mounted chimney hood		\$10,800
Performance	<ul style="list-style-type: none"> • Suitable for exhaust or re-circulated air operation • 3 speeds plus intensive settings • EcoSilence Drive™ technology 	
Functions	<ul style="list-style-type: none"> • Electronic Touch Control • 3 x 1.5W LED lights 	
Feature	<ul style="list-style-type: none"> • Automatically switches back from intensive to normal setting 	
Design	<ul style="list-style-type: none"> • Box slimline design 	
Technical information	<ul style="list-style-type: none"> • Extraction capacity: 721m³/h (EN 61591) • 120 or 150mm diameter pipe • Total connected load: 0.145kW (13A) • Appliance dimensions (H x W x D): Exhaust: 614-954 x 900 x 500 mm Recirculate: 614-1,064 x 900 x 500 mm 	
Supplied accessory	<ul style="list-style-type: none"> • 3 dishwasher-safe metal grease filters 	
Optional accessories	<ul style="list-style-type: none"> • Charcoal recirculating kit (DHZ2CB1I4 Price: \$1,000) • Charcoal filter for DHZ2CB1I4 (DZZ2CB1B4 Price: \$800) • Integrated CleanAir recirculation kit (DWZ0XX0J5 Price: \$2,500) • CleanAir regenerative charcoal filter for DWZ0XX0J5* (DZZ0XX0P0 Price: \$1,600) <p>* Maximum 10 years lifespan: the regenerative filter can be generated up to 30 times, regeneration should be carried out in an oven at 200°C every 4 months with normal daily use of approximately 1 hour.</p>	
Country of origin	<ul style="list-style-type: none"> • Germany 	



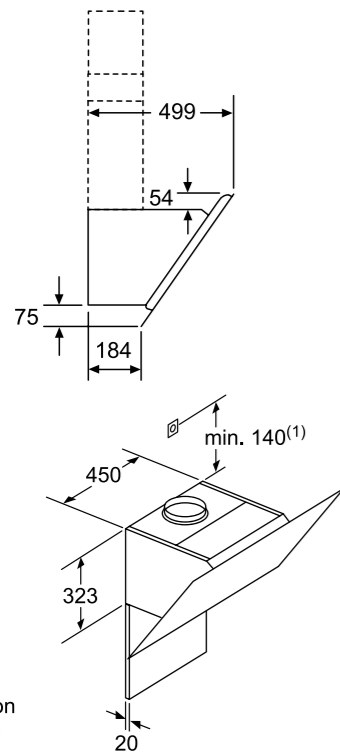
Installation with integrated cleanAir Recirculation Kit



Measurements in mm

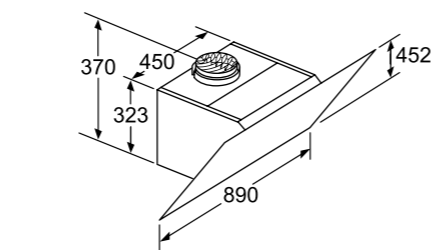
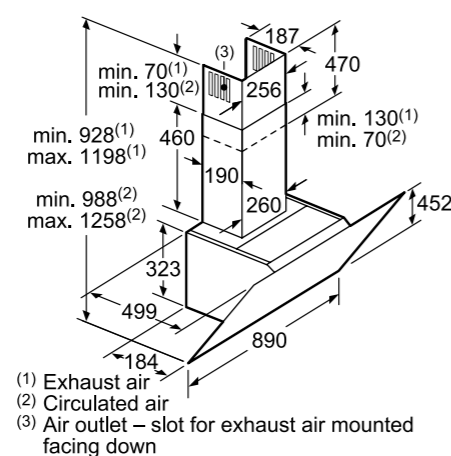
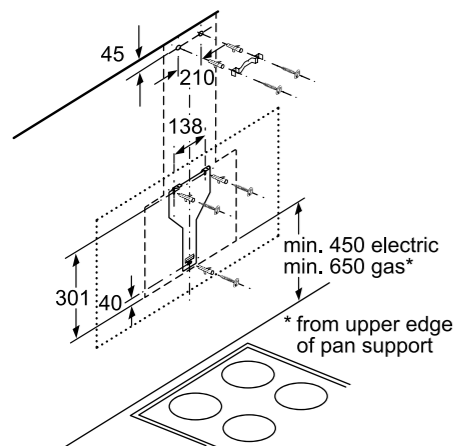


DWK98JQ66 (Volcanic Black) \$19,800 90cm inclined hood - colorglass	
Performance	<ul style="list-style-type: none"> Suitable for exhaust or re-circulated air operation 3 speeds plus 2 power boost settings EcoSilence Drive™ technology
Functions	<ul style="list-style-type: none"> Electronic TouchControl with LED lightline 2 x 3W LED lighting SoftLight dimmer function
Features	<ul style="list-style-type: none"> PerfectAir sensor enables fully automatic ventilation PowerBoost function quickly ensures optimal kitchen air quality Easy-to-clean interior makes cleaning easy Automatically switches back from power boost to normal setting Automatically runs on for 10 minutes Saturation indicator for metal and charcoal filter
Design	<ul style="list-style-type: none"> Inclined wall-mounted design Equipped with black chimney Chimless recirculation* * Optional accessory required RimVentilation
Technical information	<ul style="list-style-type: none"> Extraction capacity: 836m³/h (EN 61591) 120 or 150mm diameter pipe Total connected load: 0.166kW (13A) Appliances dimensions (H x W x D): 928-1,198 (452*) x 890 x 499 mm * Chimless recirculation
Supplied accessory	<ul style="list-style-type: none"> 2 dishwasher-safe metal filters
Optional accessories	<ul style="list-style-type: none"> Recirculation Kit (regenerative*, without chimney) (DWZ0AKOR0: \$3,800) Recirculation Kit (regenerative*, with chimney) (DWZ0AKOS0: \$3,800) <p>* Maximum 10 years lifespan: the regenerative filter (optional accessory) can be regenerated up to 30 times, regeneration should be carried out in an oven at 200°C every 4 months with normal daily use of approximately 1 hour.</p>
Country of origin	<ul style="list-style-type: none"> Germany



(1) Position of socket

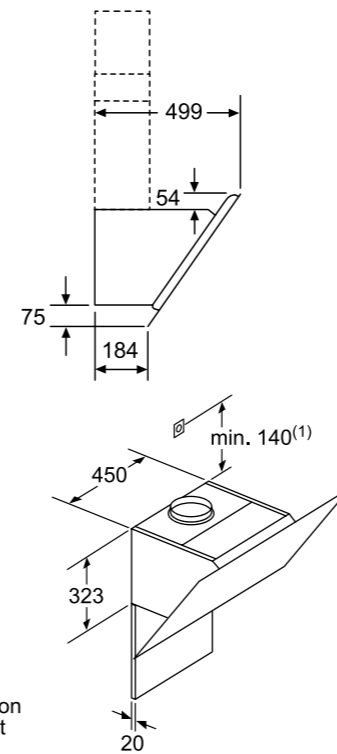
Note the maximum thickness of the back panel.



Appliance in circled air mode without duct
Circulated air set required

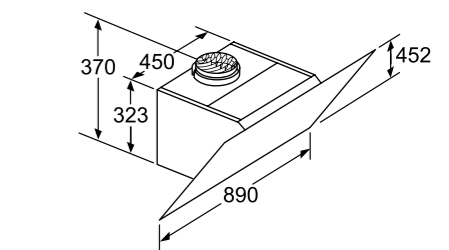
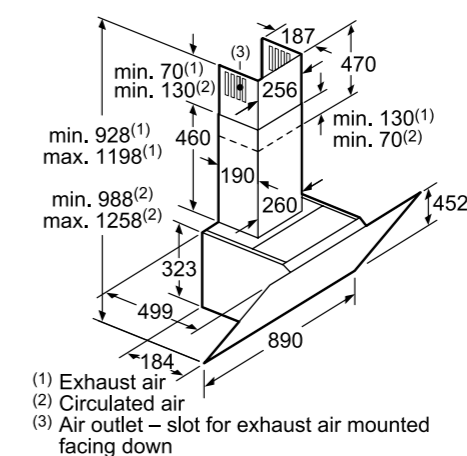
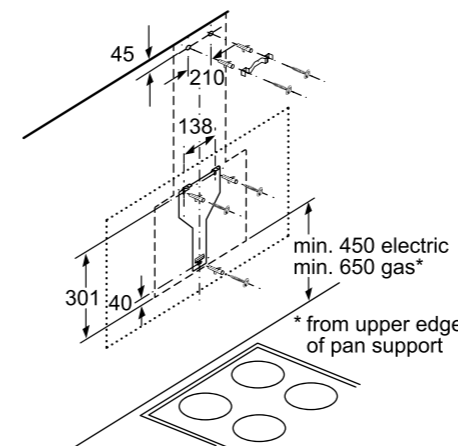


DWK97JM20 (Arctic White) \$19,800 90cm inclined hood - colorglass	
Performance	<ul style="list-style-type: none"> Suitable for exhaust or re-circulated air operation 3 speeds plus intensive settings EcoSilence Drive™ technology
Functions	<ul style="list-style-type: none"> Electronic TouchControl 2 x 1.5W LED lighting
Features	<ul style="list-style-type: none"> Easy-to-clean interior makes cleaning easy Automatically switches back from intensive to normal setting
Design	<ul style="list-style-type: none"> Inclined wall-mounted design Chimless recirculation* * Optional accessory required RimVentilation
Technical information	<ul style="list-style-type: none"> Extraction capacity: 722m³/h (EN 61591) 120 or 150mm diameter pipe Total connected load: 0.143kW (13A) Appliances dimensions (H x W x D): 928-1,198 (452*) x 890 x 499 mm * Chimless recirculation
Supplied accessory	<ul style="list-style-type: none"> 2 dishwasher-safe metal filters
Optional accessories	<ul style="list-style-type: none"> Recirculation Kit (regenerative*, without chimney) (DWZ0AKOR0: \$3,800) Recirculation Kit (regenerative*, with chimney) (DWZ0AKOS0: \$3,800) <p>* Maximum 10 years lifespan: the regenerative filter (optional accessory) can be regenerated up to 30 times, regeneration should be carried out in an oven at 200°C every 4 months with normal daily use of approximately 1 hour.</p>
Country of origin	<ul style="list-style-type: none"> Germany



(1) Position of socket

Note the maximum thickness of the back panel.



Appliance in circled air mode without duct
Circulated air set required

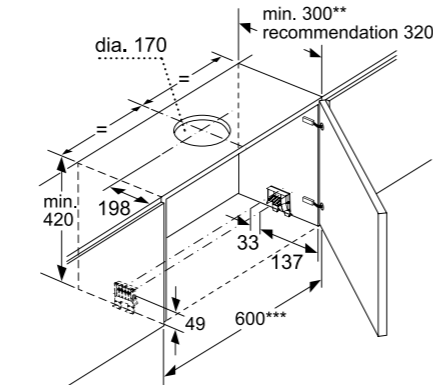
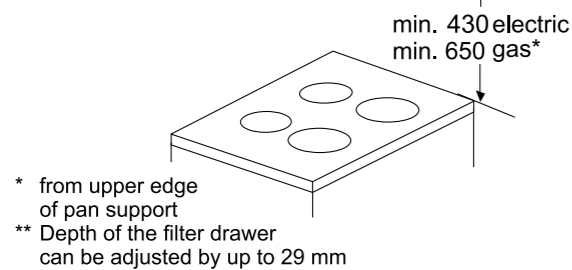
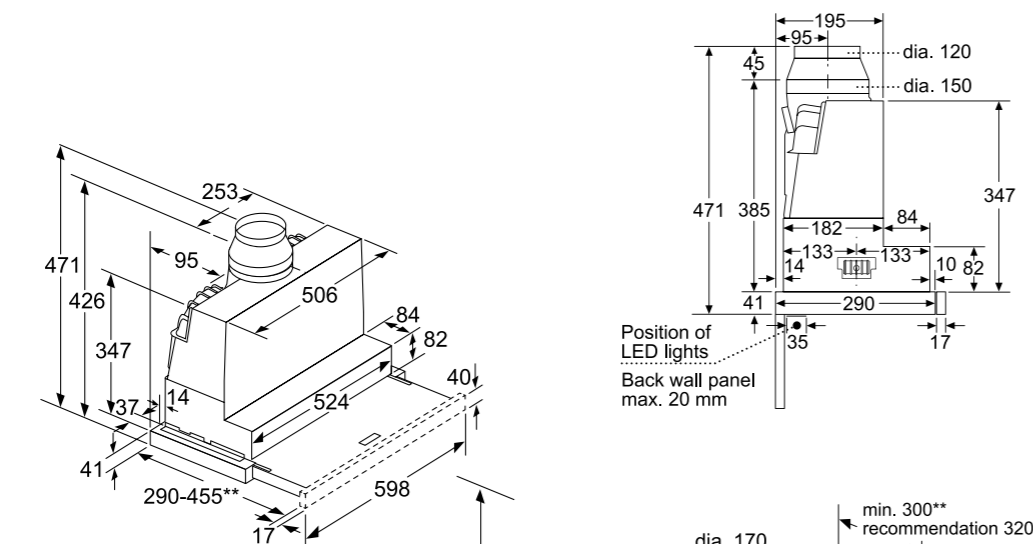
* Indent Order



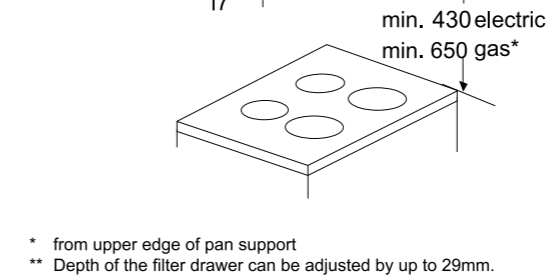
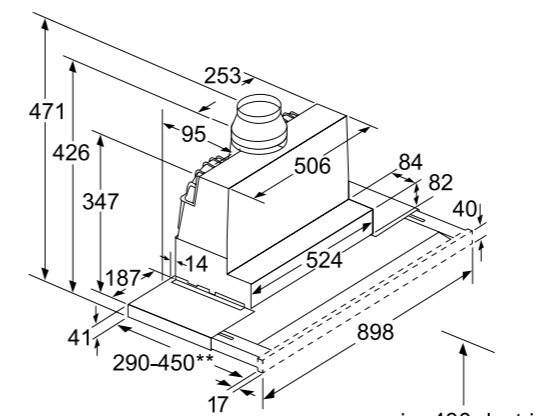
DFS067A51B 60cm telescopic hood		\$10,400
Performance	<ul style="list-style-type: none"> • Suitable for exhaust or re-circulated air operation • 3 speeds plus intensive settings • EcoSilence Drive™ technology 	
Functions	<ul style="list-style-type: none"> • Push button electronic controls • 2 x 1.5W LED lights 	
Features	<ul style="list-style-type: none"> • Automatically run on for 10 minutes • Automatically switches back from intensive to normal setting 	
Design	<ul style="list-style-type: none"> • Slimline telescopic design • Hidden installation available 	
Technical information	<ul style="list-style-type: none"> • Extraction capacity: 728m³/h (EN 61591) • 120 or 150mm diameter pipe • Total connected load: 0.144kW (13A) • Appliances dimensions (H x W x D): 426 x 598 x 290 mm 	
Supplied accessories	<ul style="list-style-type: none"> • 2 dishwasher-safe metal grease filters • Design handle bar with logo 	
Optional accessories	<ul style="list-style-type: none"> • Charcoal recirculating kit (DWZ2IT114 Price: \$1,000) • Lowering frame (DSZ4660 Price: \$1,000) 	
Country of origin	• Germany	



DFS097A51B 90cm telescopic hood		\$11,800
Performance	<ul style="list-style-type: none"> • Suitable for exhaust or re-circulated air operation • 3 speeds plus intensive settings • EcoSilence Drive™ technology 	
Functions	<ul style="list-style-type: none"> • Push button electronic controls • 3 x 1.5W LED lights 	
Features	<ul style="list-style-type: none"> • Automatically run on for 10 minutes • Automatically switches back from intensive to normal setting 	
Design	<ul style="list-style-type: none"> • Slimline telescopic design • Hidden installation available 	
Technical information	<ul style="list-style-type: none"> • Extraction capacity: 728m³/h (EN 61591) • 120 or 150mm diameter pipe • Total connected load: 0.146kW (13A) • Appliances dimensions (H x W x D): 426 x 898 x 290 mm 	
Supplied accessories	<ul style="list-style-type: none"> • 3 dishwasher-safe metal grease filters • Design handle bar with logo 	
Optional accessories	<ul style="list-style-type: none"> • Charcoal re-circulating kit (DWZ2IT114 Price: \$1,000) • Installation kit for 90cm wall cabinet (DSZ4920 Price: \$1,000) • Lowering frame (DSZ4961 Price: \$1,000) 	
Country of origin	• Germany	

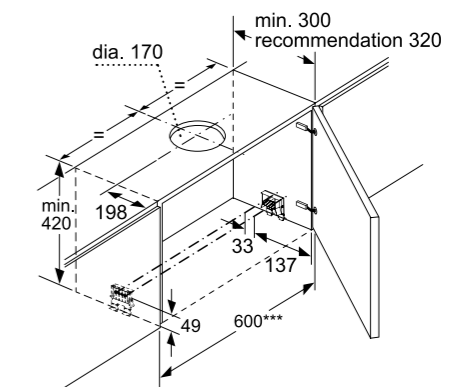


** min. 350 with Lowering Frame (DSZ4660)
 *** 600 is cabinet exterior dimension. Cabinet interior dimension should range from 562 to 568



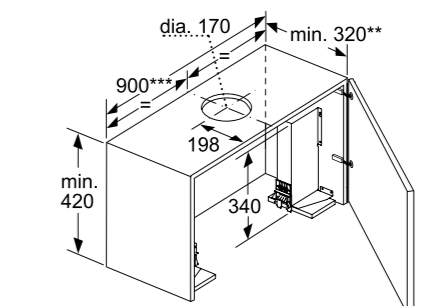
* from upper edge of pan support
 ** Depth of the filter drawer can be adjusted by up to 29mm.

Installation with 60cm wide cabinet



*** 600 is cabinet exterior dimension. Cabinet interior dimension should range from 562 to 568.

Installation with 90cm wide cabinet

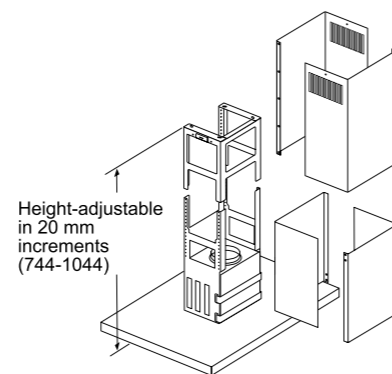
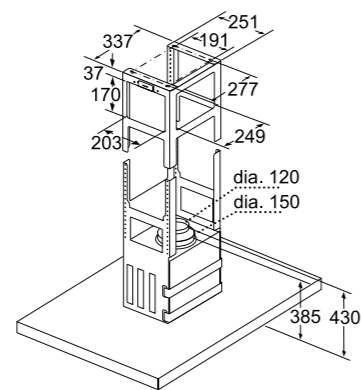
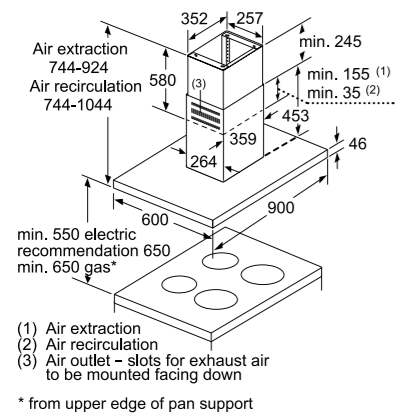


Mounting kit DSZ4920 is required. The two mounting brackets are screwed onto the right and left of the kitchen unit, installation in accordance with template.
 ** min 350 with Lowering Frame (DSZ4961)
 *** 900 is cabinet exterior dimension. Cabinet interior dimension should range from 862 to 868.



DIB98JQ50B \$25,400 90cm island chimney hood	
Performance	<ul style="list-style-type: none"> • Suitable for exhaust or re-circulated air operation • 3 speeds plus 2 power boost settings • EcoSilence Drive™ technology
Functions	<ul style="list-style-type: none"> • Electronic Touch Control • 4 x 1.5W LED lights • SoftLight dimmer function
Features	<ul style="list-style-type: none"> • Perfect Air Sensor enables fully automatic ventilation • Automatically run on for 10 minutes • Automatically switches back from power boost to normal setting • Saturation indicator for metal and charcoal filter
Design	<ul style="list-style-type: none"> • Box slimline design • LED lightline
Technical information	<ul style="list-style-type: none"> • Max. extraction capacity: 867m³/h (EN 61591) • 120 or 150mm diameter pipe • Total connected load: 0.166kW (13A) • Appliances dimensions (H x W x D): Exhaust: 744-924 x 900 x 600 mm Recirculate: 744-1,044 x 900 x 600 mm
Supplied accessory	<ul style="list-style-type: none"> • 3 dishwasher-safe metal grease filters
Optional accessories	<ul style="list-style-type: none"> • Charcoal recirculating kit (DIZ2CB1I4 Price: \$1,000) • Charcoal filter for replacement (DZZ2CB1B4 Price: \$800) • CleanAir recirculation kit (DIZ2CX5C6* Price: \$3,200) • CleanAir regenerative charcoal filter for DIZ2CX5C6* (DZZ0XX0P0 Price: \$1,600) <p><small>* Maximum 10 years lifespan: the regenerative filter can be generated up to 30 times, regeneration should be carried out in an oven at 200°C every 4 months with normal daily use of approximately 1 hour.</small></p>
Country of origin	<ul style="list-style-type: none"> • Germany

* Indent Order



Measurements in mm



Hobs.



Discover more



Simple, clever cooking.

Bosch's new series of FlexInduction and induction hobs have been designed to make cooking effortless and enjoyable – and guaranteed to come with the best result. Intelligent functions PerfectCook and PerfectFry will do all the work for you, making meals preparation as fun as eating.

Proven quality

High-quality materials, technological perfection and reliable durability – these have been representative of Bosch for the past 130 years.

Maximum performance

Induction hobs are the fastest. They can boil liquids nearly twice as fast as gas* and nearly three times faster than ceramic electric hobs. Induction cooking with turbo boost allows you to increase the power of the cooking zone by 50% - perfect for large pots and pans or when rushed for time.

* Source: BSH hausgeräte GmbH, Germany (overseas test result) Based on time required to heat 2 litres of water at 15°C to 90°C using Bosch hobs



Took decades to develop. Takes seconds to understand.



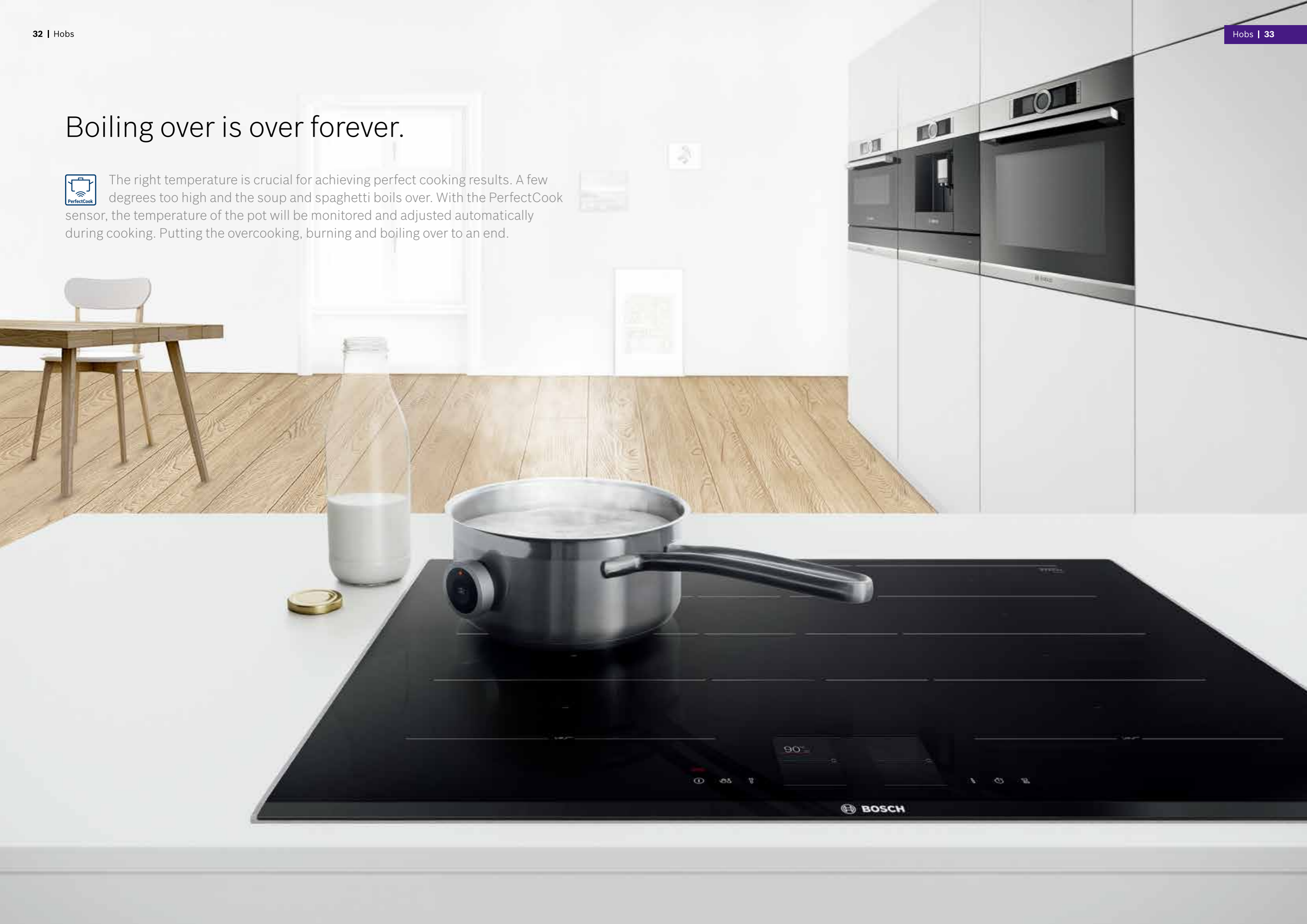
The easy way to perfect results: the high resolution TFT-touchdisplay leads you through the menu options step by step with clear lettering and descriptive pictograms. The desired settings can then be selected at the touch of a button, meaning you can keep track of everything at a glance when cooking.



Boiling over is over forever.



The right temperature is crucial for achieving perfect cooking results. A few degrees too high and the soup and spaghetti boils over. With the PerfectCook sensor, the temperature of the pot will be monitored and adjusted automatically during cooking. Putting the overcooking, burning and boiling over to an end.



Achieve the highest degree of culinary delight: Perfection.

Things can get hectic in the kitchen, so it is good to have the PerfectCook sensor to adjust the temperature of the pots for you – meaning you can already look forward to the perfect results of the dishes before you finished it.

Achieving perfect results with the five PerfectCook temperature levels:

 1 60-70°C Ideal for thawing, warming up and keeping warm of food	 2 80-90°C Perfect for stewing	 3 90-100°C Suitable for boiling and simmering	 4 110-120°C Optimal for cooking with a steamer pot	 5 170-180°C Perfect for deep-frying
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------

PerfectCook, easy as 1, 2, 3:



1. Attach the flat, magnetic and dishwasher proof ring to the outside of a pot.



2. The PerfectCook sensor, which is also magnetic, can easily be attached to the ring. Once cooking is completed, it can be easily removed.



3. The PerfectCook sensor can be activated with a simple touch of the button, and the joy of cooking begins.



Roasted pumpkin soup

- Remove seeds from the pumpkin, place the pumpkin on the baking tray with its peel, sprinkle a little salt, crushed black pepper and olive oil. Put it into a preheated 150°C oven. Bake for about 30 minutes until cooked and tender. Scoop the pumpkin flesh out with a spoon for later use. Discard the peel.
- Activate the PerfectCook sensor and select level 3. Melt butter in the pan. Add onions, garlic, green apples and leek, stir-fry all ingredients until golden brown and aromatic.
- Add the pumpkin flesh into the pan and stir-fry. Add water when the pumpkin becomes caramelised, cover the pan with lid and cook for about 15 minutes. Season with salt and black pepper.
- Blend the soup with a hand blender and remove from heat. Pass the soup through a sieve.
- Pour the soup into a bowl and add whipped cream. Sprinkle with pumpkin seeds, chives and paprika powder. Drizzle a little olive oil on top and serve.

The settings to use:
With PerfectCook, level 3

Tips:
Japan pumpkins should be used in this dish. This kind of pumpkin contains less moisture and has richer flavour. After baking, the pumpkin becomes more fragrant and delicious. Green apples make the soup taste fresher and sweeter, and balances out the rich flavour.

Ingredients:

850g Japanese pumpkin, seeded and sliced	salt to taste
50g onions, sliced	black pepper to taste
50g green apples, peeled and sliced	1 tbsp olive oil
2 cloves garlic, minced	a little chives, chopped
20g garlic, sliced	whipping cream, whisked to reach soft peaks
600ml water	some roasted pumpkin seeds
20g unsalted butter	a little paprika powder

There are many ways to make a perfect steak. Here's a shortcut.




What could be better than a perfect steak: as you like it: not too raw, not too well done. For the best taste, 2 elements are crucial, with a good butcher you get fresh meat, with Bosch PerfectFry function, you have the ideal frying temperature. However you like your steak: rare, medium or well done, getting the result you want is now incredibly easy, as the PerfectFry sensor continuously monitor the temperature of the pan and automatically adjusts it where necessary.





Set to the perfect level. Cook to the perfect consistency.


The right temperature is crucial for the best frying results. The new PerfectFry sensor assists you by automatically monitoring the frying temperature and adjusting it as required.


Achieving perfect results with the five PerfectFry temperature levels:

- 

1 Very low
Ideal for boiling sauces
- 

2 Low
Suitable for frying with virgin olive oil or making omelette
- 

3 Medium-low
For frying fish, meatballs or sausages
- 

4 Medium-high
For frying steak (medium to well done), or vegetables
- 

5 High
For frying potatoes or rare steaks

PerfectFry, easy as 1-2-3:



1. Select your desired cooking zone.



2. Activate PerfectFry.



3. Select the optimal temperature level. The pan is then heated to the desired level and the temperature is automatically adjusted. The hob gives off visual and audio alerts when the desired temperature is reached.



Grilled Beef Fillet with Green Peas

1 Activate the PerfectFry sensor and select level 4 to heat a pan as instructed. Add olive oil in a pan after the signal. Add the beef fillet, use salt and pepper to season. Pan-fry until golden brown and remove from heat.

2 Place the beef fillet in a pre-heated 180°C oven and cook for about 9 minutes. Remove from the oven after cooking. Let rest for 8 minutes.

3 Activate the PerfectFry sensor again and select level 4 to heat a pan as instructed. Add butter in a pan after the signal. Add the green peas into the pan and cook for about 3 minutes. Season with crushed black pepper.

4 Cut the beef fillet into slices. Serve with green peas and gravy.

The settings to use:
With PerfectFry, level 4

Tips:
Let the beef fillet rest for a few minutes after cooking in order to retain the moisture and juice of the meat.

Ingredients for 2 portions:
1 pound beef Fillet
olive oil, salt, black pepper
5g unsalted butter
3 tbsp green peas
salt
crushed black pepper
gravy

Preprogrammed culinary success.



The Bosch Assist function is the guide by your side that knows exactly what temperature is ideal for the dish you are preparing. Coupled with the high-resolution TFT-touchdisplay, even the option to select the desired meal is at your fingertips.



The hob automatically suggests the settings for your meal and provides practical recommendations. Simply confirm the suggestions and begin food preparation. It also makes replicating your perfect dish easy.

Simply select the corresponding meal category in the Bosch Assist function menu and then the desired meal on the high-resolution TFT-touchdisplay.

What's for dinner? We think we've found an answer.

Spend less time thinking about what's for dinner, and more time getting inspired. Discover a host of delicious, easy recipes conveniently located in the Home Connect app.



Endless flexibility, one result: Perfection.

One pot or several, one behind the other or side by side – with FlexInduction from Bosch, the choice is yours. You can use your hob like a conventional induction hob, e.g. with four separate cooking zones, or touching a button, you can combine them to two large cooking zones. This gives you additional space to place larger cookware, such as roaster, wherever you choose. Also, thanks to the new extendable FlexInduction zone, even round pots and pans with a diameter of 30cm, or a 40cm long roaster and other accessories, can now be flexibly accommodated. For extra freedom, there is the Extended FlexZone, providing an extension up to 20%.



More freedom for you: Select your individual hob.



Induction hobs

Cook quickly and safely. With the induction hobs, heat is only generated where it is really needed – the underside of the pot. The water in an induction pot is heated faster and safer, as the minimal heating of the hob glass means that you are free from the risk of being burnt. In addition, thanks to the pot detection function, the hob automatically switches off when there is no pot on the cooking zones.



Induction hobs with MoveMode

Cooking with MoveMode is totally intuitive and convenient. When making soups with a conventional hob, you will have to boil it first at level 9, then cook it at level 5 and finally simmer it at level 1, and you will have to adjust all these temperature levels manually. With MoveMode FlexInduction zones, the hob does it all for you. The FlexInduction zone will be divided into three different areas which presets at temperature level 9, 5 and 1 when MoveMode is activated.



Automatic setting transfer

When cooking, if you move a pot from one cooking zone to another, the temperature level does not need to be adjusted manually, thanks to the automatic setting transfer function. Cooking zones will switch off when there is no pot on top, and new cooking zones will remember the old settings, such as the heat level and cooking time, with the simple touch of a button to confirm.

What makes FlexInduction even more special: special accessories.

Special accessories for FlexInduction hobs: specifically designed for the use on combined cooking zones. The easy way to perfect results.



Griddle plate

- Perfect for grilling meat, fish and vegetables
- Gives your steak a perfect finish



Teppanyaki

- Ideal for preparing sandwiches, desserts and mince



System pan

- To achieve perfect frying result with PerfectFry
- Available in 21cm



Roaster (steaming rack is available separately)

- Ideal for gentle cooking of meat, fish and vegetables
- Combine the steaming rack and roaster is perfect for steaming vegetables

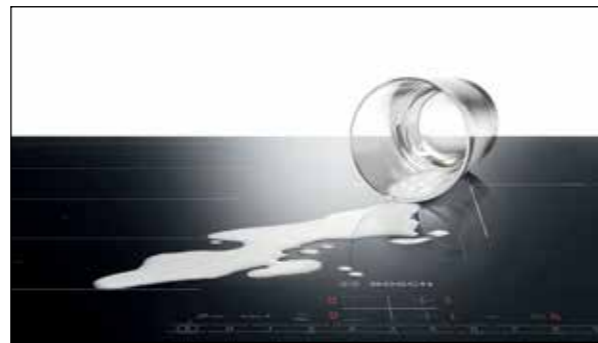
With Bosch, convenient cooking means: even if something goes wrong, everything still runs smoothly.

Since you already have your hands full when cooking, numerous convenient functions ensure you barely have to lift a finger.



QuickStart

The new QuickStart function detects where you have placed the pot and will automatically display the corresponding cooking zone on the control interface. You can get started straight away and select the desired cooking level without any delay.



ReStart

A hob that thinks: if something goes wrong or boils over, the hob will automatically switch off and will then save the last selected setting. You can clean the hob conveniently and restore the settings at the touch of a button.



PanBoost – ready to fry faster

Use the PanBoost feature to heat pans and coated pots faster and there is no need to worry about damaging the pots from overheating. The PanBoost function can be easily activated and matched to the requirements for food preparation – for example, depending on whether oil or water is going to be heated. The pan can now be ready to use for frying in 30 seconds after heat.



Energy consumption display

Energy-efficient cooking: you can view the energy consumption of a recently ended cooking process on the clearly legible display and regulate it with the greater awareness next time. For example, use of a pot lid reduces consumption by up to 20%.



HighSpeedZone

Cooking without limits: the HighSpeedZone is optimized for fast heating and not only makes boiling times almost 20% faster, searing is now more effective. Correctly deep-frying frozen products is also made easier.



WipeProtection button

When you need to clean the surface, you can lock the panel for 30 seconds to avoid changing the cooking setting so you don't need to re-adjust it again.



PowerBoost – now with even better performance!

We have once again increased the power level of our ceramic hobs with the improved PowerBoost function to give you that little extra power when cooking. For example, you can now save up to 20% of time to heat up water comparing to using a conventional hob.



Count-down timer

You can set the desired cooking time with the Count-down timer. Once the time is up, there will be an audio signal and the corresponding cooking zone will automatically switched off.



ChildLock

Maximum protection for children's hands: the integrated lock function allows you to secure your cooking area and keep it away from unwanted operation. This guarantees total safety – for both you and your loved ones.

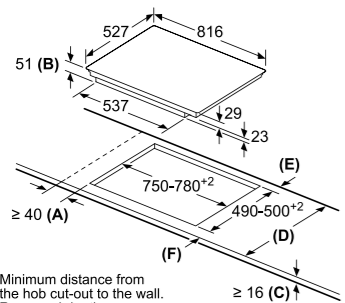


Count-up timer

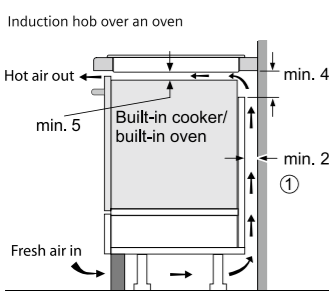
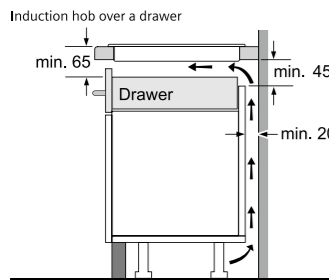
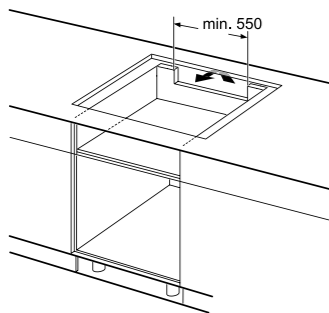
If you want to know how long your spaghetti has been cooking and be alerted when it is al dente, the new Count-up timer will come in handy for you. It always shows you the exact cooking time of your dish.



Complimentary accessory: PerfectCook sensor (HEZ39050) (Limited offer)



A: Minimum distance from the hob cut-out to the wall.
 B: Recessed depth.
 C: The clearance between the surface of the worktop and the top of the front of the oven must be 30 mm. See space requirements for the oven.
 D: 585-600 | 50 | ≥ 35
 > 600 | ≥ 50 | ≥ 50



① Ventilation gap must be present

PXY875KW1E \$38,800
 80cm Extended FlexZone Hob with PerfectCook & PerfectFry



Performance

- 4 induction cooking zones
- 2 Extended FlexZone
- 17 stages of power setting
- TFT-touchdisplay

Functions

- QuickStart
- ReStart

Features

- CruiseControl: Fresh air assured automatically – thanks to the integrated Wi-Fi module, now the hob talks to the hood*
- PerfectCook: Precise temperature control prevents boiling over
- PerfectFry: For perfect browning of roasted foods
- TFT-touchdisplay: Vivid graphics provide intuitive control
- Assist: 100+ recipes integrated to meet every needs
- Extended FlexZone: Automatically extends to fit any cookware
- Automatic setting transfer
- MoveMode with 3 power levels
- PowerBoost: Up to 50% more power for faster heating
- PanBoost for added quickness
- Energy Consumption display
- Count-down timer for each zone
- Kitchen timer
- Count-up timer for each zone

* only with compatible hoods: DWB98PR50

Design

- SCHOTT CERAN® ceramic glass
- ComfortProfil: Beveled front and rear with side profiles
- Can be combined with all hobs in comfort design

Safety functions

- Digital 2-stage residual heat indicator for each zone
- Main switch
- Safety switch-off
- Small cookware detection
- Anti overflow protection
- Wipe protection
- Childproof lock

Technical information

- Cooking zone output

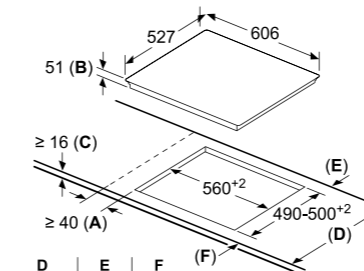
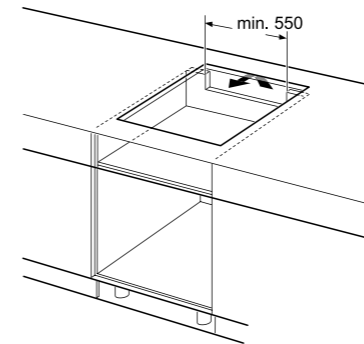
Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)
Left FlexZone	3.7	3.3	400 x 230 extendable to 300
Front left	3.7	2.2	200 x 230
Rear left	3.7	2.2	200 x 230
Right FlexZone	3.7	3.3	400 x 230 extendable to 300
Front right	3.7	2.2	200 x 230
Rear right	3.7	2.2	200 x 230

- Total connected load: 7.4kW (220V/40A single phase or 380V/20A three-phase connection)
- Dimensions:
 - Appliance (H x W x D): 51* x 816 x 527 mm *excl. glass thickness
 - Cut out (W x D): 750-780 x 490-500 mm

Optional accessories

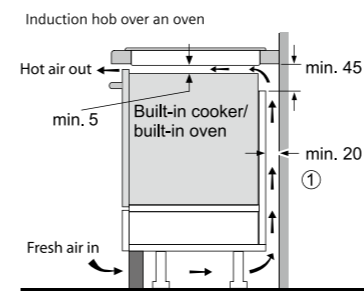
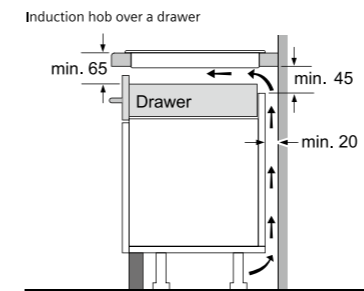
- Connection strip (HEZ394301 Price: \$900)
- PerfectCook wireless sensor (set) (HEZ39050 Price: \$1,800)
- Griddle Plate (HEZ390522 Price: \$3,800)
- Teppan Yaki (HEZ390512 Price: \$3,200)
- Induction roaster (HEZ390011 Price: \$3,000)
- Steaming rack for Induction roaster (HEZ390012 Price: \$1,030)
- System pan: 21cm (HEZ390230 Price: \$1,550)

Country of origin • Spain



D	E	F
585-600	50	≥ 35
> 600	≥ 50	≥ 50

A: Minimum distance from the hob cut-out to the wall.
 B: Recessed depth.
 C: The clearance between the surface of the worktop and the top of the front of the oven must be 30 mm. See space requirements for the oven.
 The worktop into which the hob is installed must withstand loads of approx. 60 kg; suitable substructures must be used if required.



① Ventilation gap must be present

PXJ675DC1E \$26,800
 60cm FlexInduction Hob with PerfectFry



Performance

- 3 induction cooking zones
- 1 FlexInduction Zone
- 17 stages of power setting
- DirectSelect Premium: Direct and simple selection

Functions

- QuickStart
- ReStart

Features

- PerfectFry: For perfect browning of roasted foods
- MoveMode with 3 power levels
- PowerBoost: Up to 50% more power for faster heating
- PanBoost for added quickness
- Energy consumption display
- Count-down timer for each zone
- Count-up timer for each zone
- Kitchen timer

Design

- SCHOTT CERAN® ceramic glass
- ComfortProfil: Beveled front and rear with side profiles
- Can be combined with all hobs in comfort design

Safety functions

- Digital 2-stage residual heat indicator for each zone
- Main switch
- Safety switch-off
- Small cookware detection
- Anti overflow protection
- Wipe protection
- Childproof lock

Technical information

- Cooking zone output

Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)
Left	3.7	2.6	280
Right FlexZone	3.7	3.3	380 x 210
Front right	3.7	2.2	190 x 210
Rear right	3.7	2.2	190 x 210

- Total connected load: 7.4kW (220V/40A single phase or 380V/20A three-phase connection)
- Dimensions:
 - Appliance (H x W x D): 51* x 606 x 527 mm *excl. glass thickness
 - Cut out (W x D): 560 x 490-500 mm

Optional accessories

- Connection strip (HEZ394301 Price: \$900)
- Griddle Plate (HEZ390522 Price: \$3,800)
- Teppan Yaki (HEZ390512 Price: \$3,200)
- Induction roaster (HEZ390011 Price: \$3,000)
- Steaming rack for Induction roaster (HEZ390012 Price: \$1,030)
- System pan: 21cm (HEZ390230 Price: \$1,550)

Country of origin • Spain

Gas without the guesswork.

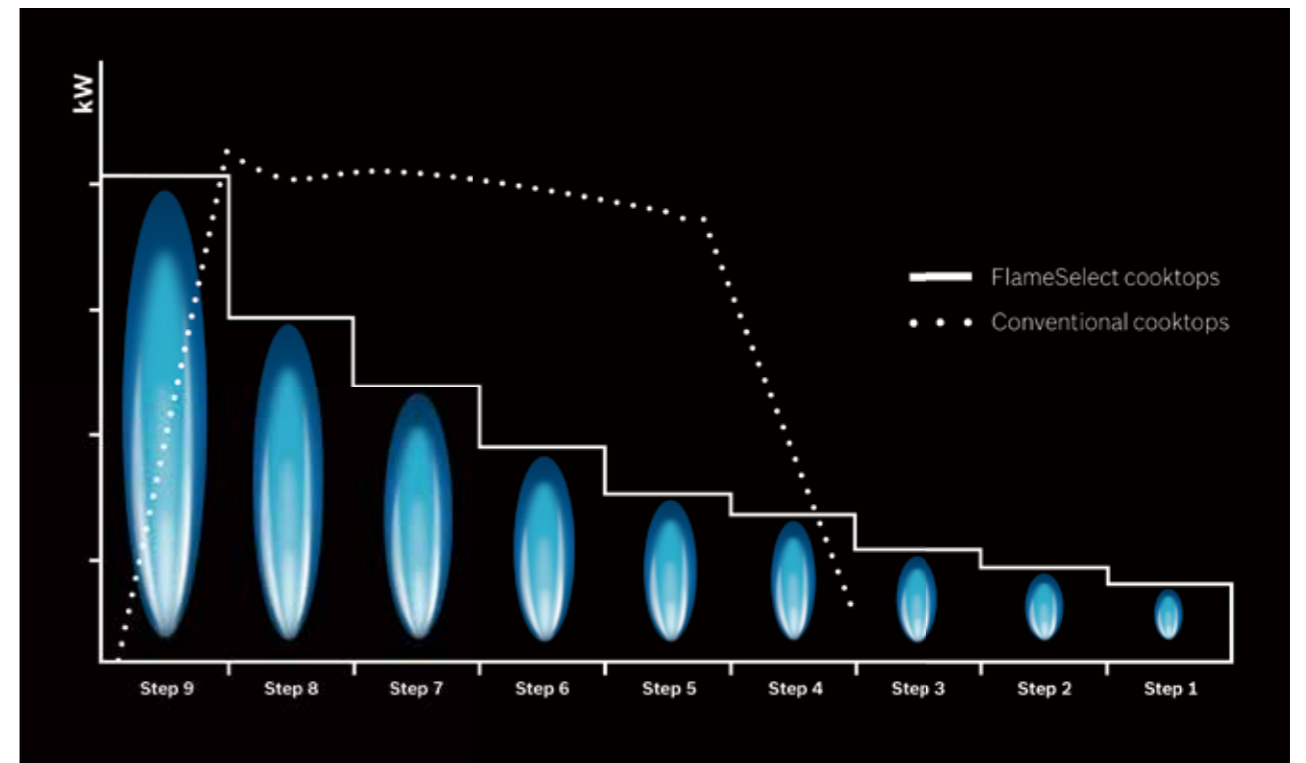
The advanced technology built into our hobs makes cooking on gas simple and precise. Understanding how you cook means we've been able to design a FlameSelect feature that lets you fry, stew, steam and boil with confidence – without constantly checking the flame.



Finally, a fire that does exactly what you want.



The gas hobs with FlameSelect are equipped with nine precisely defined power levels which let you adjust the required heat easily and reliably. For simply perfect cooking results at the flick of a wrist.



With an easy-to-use setting, all you need to do is decide which of the 9 power levels you want. At last, you can cook with precision instead of intuition – thanks to FlameSelect.

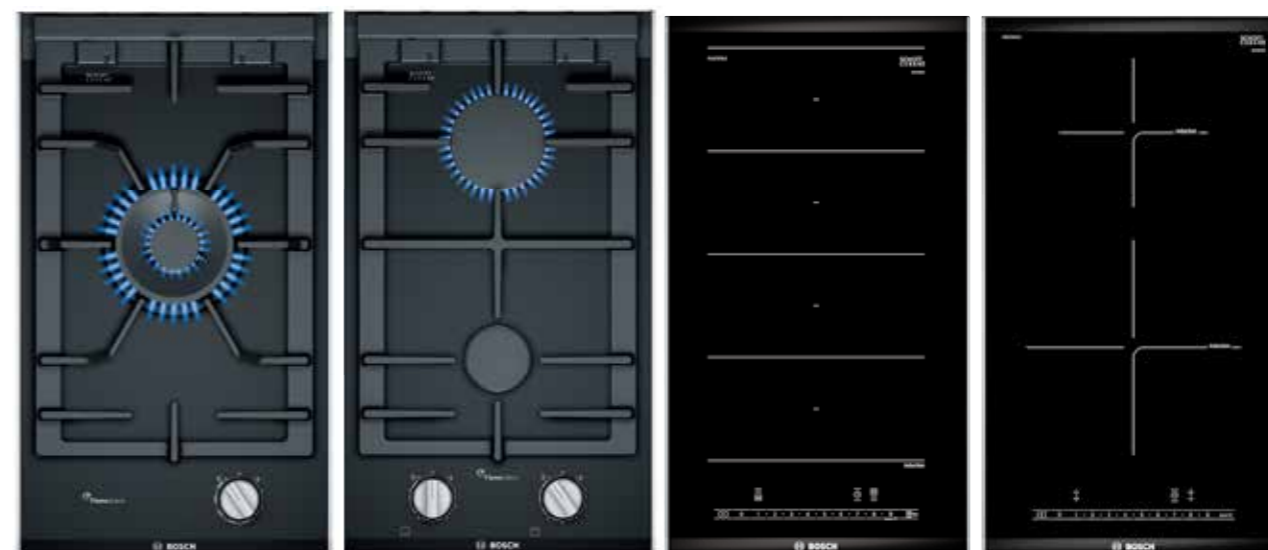


Enjoy perfect results.



And maximum flexibility with Domino hobs.

An induction hob right next to a wok burner? Absolutely possible, with Bosch domino hobs. They can be set up to suit your taste and together, they match up perfectly for good looks.



Slim metal profile

Facetted front with brushed stainless steel side profiles. Thanks to the elegant and consistent design, Bosch domino hobs look harmonious in the kitchen, independent or combined together.



Direct Select

Simply selecting the required power level from those on offer (key laid out on the hob) instead of having to press +/- keys repeatedly.



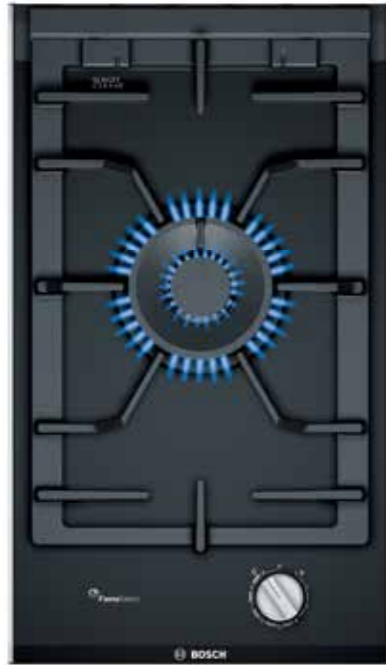
2-stage residual heat display

Provide clear indication of when a zone is still hot after it has been turned off: 'H' – residual heat sufficient to finish off cooking or to keep warm; 'h' – residual heat insufficient to cook, but still hot enough for caution.

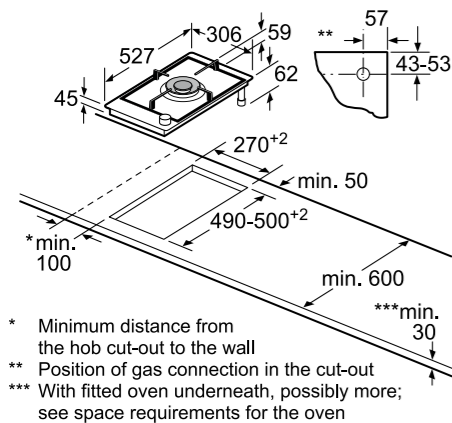


Dishwasher-safe

All gas hobs feature pan supports that are treated with a special coating which resists discoloration and the damaging effects of a dishwasher.



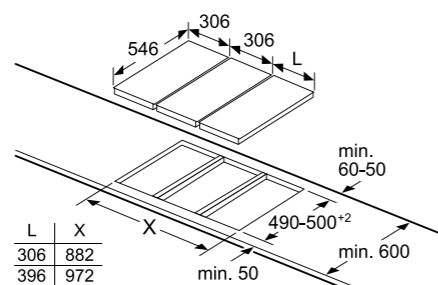
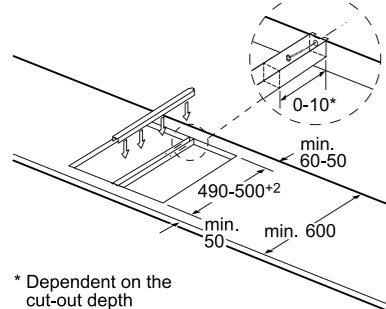
PRA3A6B70X Domino town gas wok burner \$13,800	
Performance	<ul style="list-style-type: none"> FlameSelect: 9 precisely defined power levels 1 dual circuit wok burner Individual control of inner and outer flame 1 hand ignition with control knob Electrical spark ignition
Design	<ul style="list-style-type: none"> SCHOTT CERAN® ceramic glass Sword knobs: for an ergonomic control Beveled front with side profiles Can be combined with all hobs in comfort design
Safety function	<ul style="list-style-type: none"> Flame failure safety device
Technical information	<ul style="list-style-type: none"> Preset of town gas Burner output: 5kW Total connected load: 1.1W (13A plug) Dimensions: <ul style="list-style-type: none"> - Appliance (H x W x D): 62* x 306 x 527 mm *excl. glass thickness - Cut out (W x D): 270 x 490-500 mm
Supplied accessories	<ul style="list-style-type: none"> Dishwasher-safe cast iron wok ring support Dishwasher-safe cast iron pan support External gas governor
Optional accessory	<ul style="list-style-type: none"> Connection strip (HEZ394301 Price: \$900)
Country of origin	<ul style="list-style-type: none"> Spain



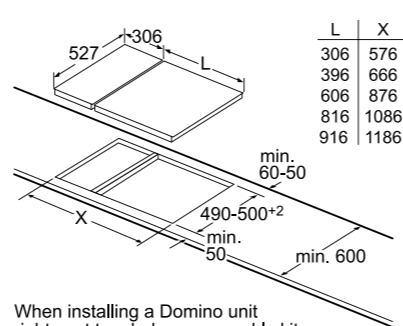
Distance from the top of pan support to worktop is approximately 59mm

For installation of 2 or more domino appliances

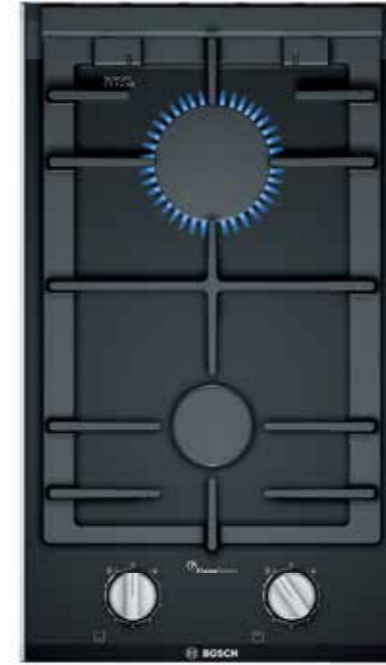
Assembly kit (HEZ394301) for Domino



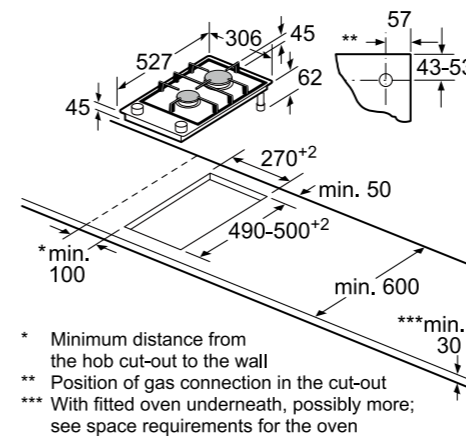
When installing two or more Domino units side-by-side, one or more assembly kits are required (2 units = 1 assembly kit, 3 units = 2 assembly kits, etc).



When installing a Domino unit right next to a hob, an assembly kit (HEZ394301) is required.



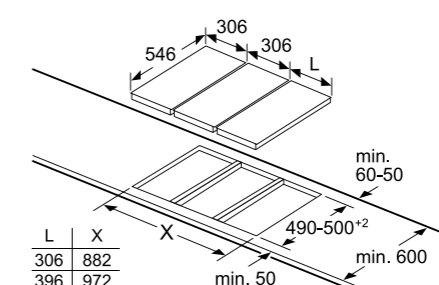
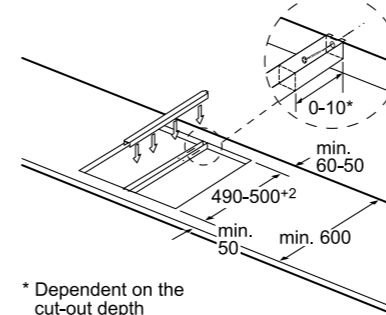
PRB3A6B70X Domino town gas double burner \$12,800									
Performance	<ul style="list-style-type: none"> FlameSelect: 9 precisely defined power levels 2 single circuit burners 1 hand ignition with control knob Electrical spark ignition 								
Design	<ul style="list-style-type: none"> SCHOTT CERAN® ceramic glass Sword knobs: for an ergonomic control Beveled front with side profiles Can be combined with all hobs in comfort design 								
Safety function	<ul style="list-style-type: none"> Flame failure safety device 								
Technical information	<ul style="list-style-type: none"> Preset of town gas Burner output <table border="1"> <thead> <tr> <th>Burner</th> <th>Output (kW)</th> </tr> </thead> <tbody> <tr> <td>Front - standard burner</td> <td>1.9</td> </tr> <tr> <td>Rear - rapid speed burner</td> <td>2.8</td> </tr> <tr> <td>Total</td> <td>4.7</td> </tr> </tbody> </table> <ul style="list-style-type: none"> Total connected load: 1.1W (13A plug) Dimensions: <ul style="list-style-type: none"> - Appliance (H x W x D): 62* x 306 x 527 mm *excl. glass thickness - Cut out (W x D): 270 x 490-500 mm 	Burner	Output (kW)	Front - standard burner	1.9	Rear - rapid speed burner	2.8	Total	4.7
Burner	Output (kW)								
Front - standard burner	1.9								
Rear - rapid speed burner	2.8								
Total	4.7								
Supplied accessories	<ul style="list-style-type: none"> Dishwasher-safe cast iron pan support External Gas Governor 								
Optional accessory	<ul style="list-style-type: none"> Connection strip (HEZ394301 Price: \$900) 								
Country of origin	<ul style="list-style-type: none"> Spain 								



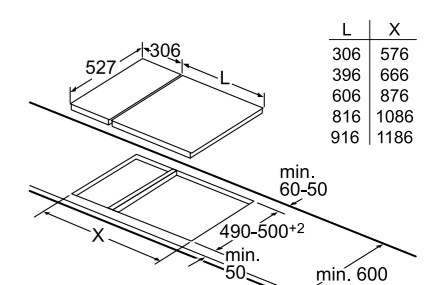
Distance from the top of pan support to worktop is approximately 45mm

For installation of 2 or more domino appliances

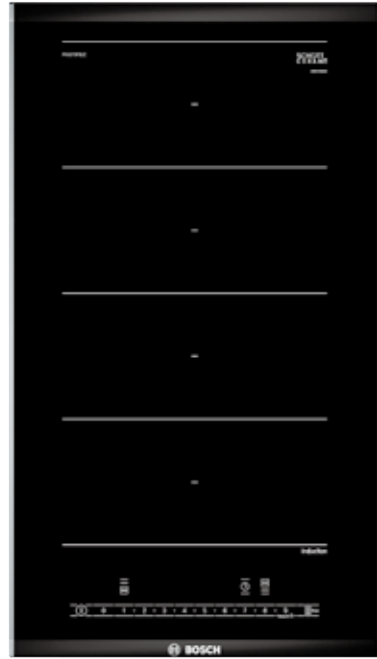
Assembly kit (HEZ394301) for Domino



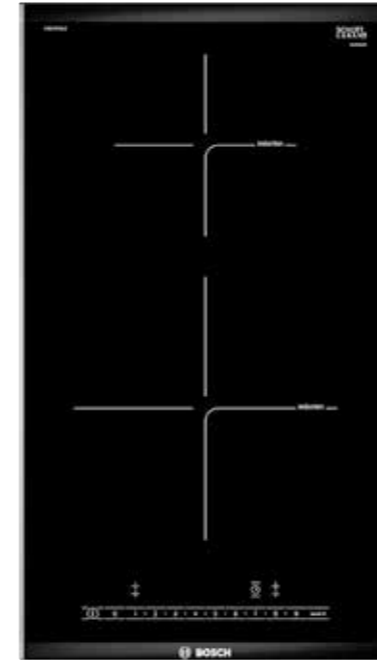
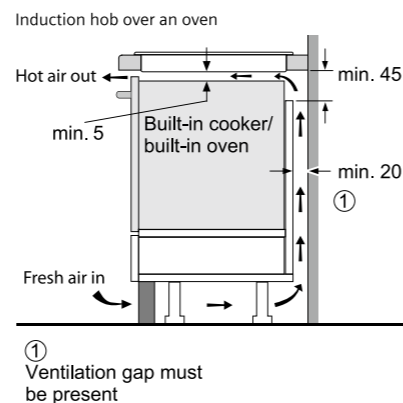
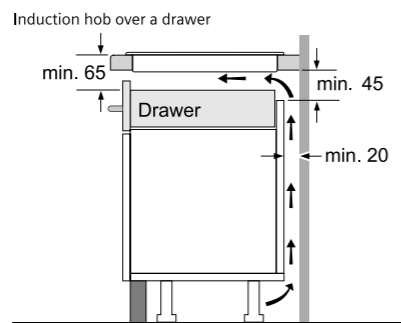
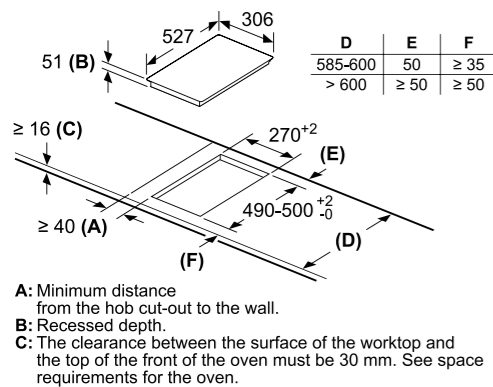
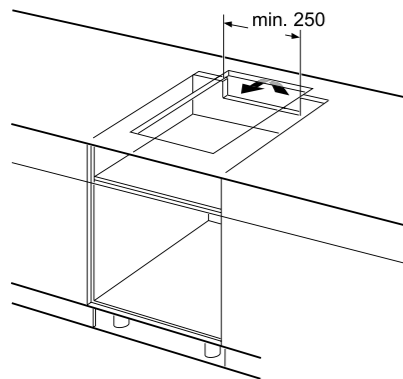
When installing two or more Domino units side-by-side, one or more assembly kits are required (2 units = 1 assembly kit, 3 units = 2 assembly kits, etc).



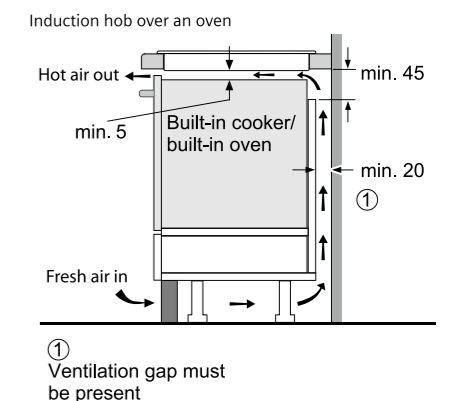
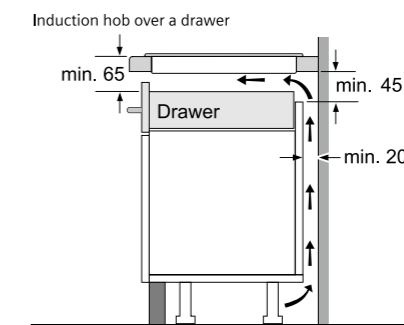
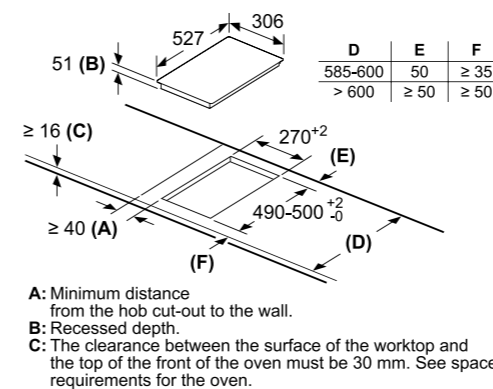
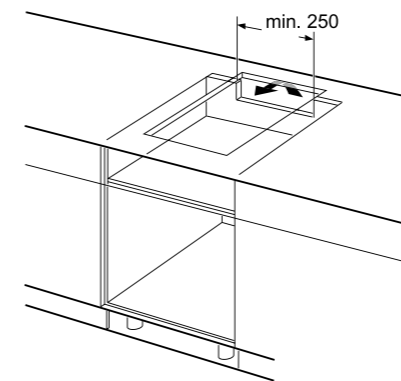
When installing a Domino unit right next to a hob, an assembly kit (HEZ394301) is required.



PXX375FB1E Domino FlexInduction Hob		\$21,400																
Performance	<ul style="list-style-type: none"> • 2 induction cooking zones • 1 FlexInduction Zone • 17 stages of power setting • DirectSelect touch control 																	
Functions	<ul style="list-style-type: none"> • QuickStart • ReStart 																	
Features	<ul style="list-style-type: none"> • FlexInduction: Combining cooking zones for more flexibility • PowerBoost: Up to 50% more power for faster heating • Energy consumption display • Count-down timer for each zone • Kitchen timer • Count-up timer for each zone 																	
Design	<ul style="list-style-type: none"> • SCHOTT CERAN® ceramic glass • ComfortProfil: Beveled front and rear with side profiles • Can be combined with all hobs in comfort design 																	
Safety functions	<ul style="list-style-type: none"> • Digital 2-stage residual heat indicator for each zone • Main switch • Safety switch-off • Small cookware detection • Anti overflow protection • Childproof lock 																	
Technical information	<ul style="list-style-type: none"> • Cooking zone output <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Zone</th> <th>Output (kW)</th> <th>Output without booster (kW)</th> <th>Dimensions (mm)</th> </tr> </thead> <tbody> <tr> <td>FlexInd.</td> <td>3.7</td> <td>3.3</td> <td>400 x 210</td> </tr> <tr> <td>Front</td> <td>3.7</td> <td>2.2</td> <td>200 x 210</td> </tr> <tr> <td>Rear</td> <td>3.7</td> <td>2.2</td> <td>200 x 210</td> </tr> </tbody> </table> <ul style="list-style-type: none"> • Total connected load: 3.7kW* (220V/20A single phase connection) *Nominal connected load: 3.6kW • Dimensions: <ul style="list-style-type: none"> - Appliance (H x W x D): 51* x 306 x 527 mm *excl. glass thickness - Cut out (W x D): 270 x 490-500 mm 		Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)	FlexInd.	3.7	3.3	400 x 210	Front	3.7	2.2	200 x 210	Rear	3.7	2.2	200 x 210
Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)															
FlexInd.	3.7	3.3	400 x 210															
Front	3.7	2.2	200 x 210															
Rear	3.7	2.2	200 x 210															
Optional accessories	<ul style="list-style-type: none"> • Connection strip (HEZ394301 Price: \$900) • Griddle Plate (HEZ390522 Price: \$3,800) • Teppan Yaki (HEZ390512 Price: \$3,200) • Induction roaster (HEZ390011 Price: \$3,000) • Steaming rack for Induction roaster (HEZ390012 Price: \$1,030) 																	
Country of origin	• Spain																	



PIB375FB1E Domino 2-zone Induction Hob		\$18,400												
Performance	<ul style="list-style-type: none"> • 2 induction cooking zones • 17 stages of power setting • DirectSelect touch control 													
Functions	<ul style="list-style-type: none"> • QuickStart • ReStart 													
Features	<ul style="list-style-type: none"> • PowerBoost: Up to 50% more power for faster heating • Energy consumption display • Count-down timer for each zone • Kitchen timer • Count-up timer for each zone 													
Design	<ul style="list-style-type: none"> • SCHOTT CERAN® ceramic glass • ComfortProfil: Beveled front and rear with side profiles • Can be combined with all hobs in comfort design 													
Safety functions	<ul style="list-style-type: none"> • Digital 2-stage residual heat indicator for each zone • Main switch • Safety switch-off • Small cookware detection • Anti overflow protection • Childproof lock 													
Technical information	<ul style="list-style-type: none"> • Cooking zone output <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Zone</th> <th>Output (kW)</th> <th>Output without booster (kW)</th> <th>Dimensions (mm)</th> </tr> </thead> <tbody> <tr> <td>Front</td> <td>3.7</td> <td>2.2</td> <td>210</td> </tr> <tr> <td>Rear</td> <td>2.2</td> <td>1.4</td> <td>145</td> </tr> </tbody> </table> <ul style="list-style-type: none"> • Total connected load: 3.7kW* (220V/20A single phase connection) *Nominal connected load: 3.6kW • Dimensions: <ul style="list-style-type: none"> - Appliance (H x W x D): 51* x 306 x 527 mm *excl. glass thickness - Cut out (W x D): 270 x 490-500 mm 		Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)	Front	3.7	2.2	210	Rear	2.2	1.4	145
Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)											
Front	3.7	2.2	210											
Rear	2.2	1.4	145											
Optional accessory	• Connection strip (HEZ394301 Price: \$900)													
Country of origin	• Spain													



At a glance: the best features of our hobs and hoods.

PerfectCook sensor.

Once you select the desired temperature setting, the sensor automatically monitors and adjusts the temperature while you cook, ensuring that every dish is cooked at the optimal temperature and that none of your pots boil over or boil away.

Perfectly combined in a single appliance.

PerfectFry sensor.

While food is frying, the sensor continuously monitors the temperature at the pan and precisely adjusts it as needed – meaning that your dishes are always cooked to perfection.



FlexInduction.

Whether you use one pot or several, or even position them one behind the other – the choice is yours. You can operate your induction hob with four separate cooking zones or press a button to create two large, continuous zones and make more room for large cookware.

DirectSelect Premium.

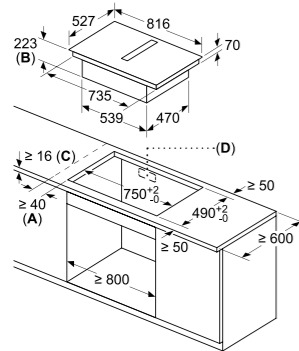
With just the touch of your finger, you can select all the functions directly on the 30 centimeter-long user interface, which makes cooking even easier. When deactivated, the control panel is invisible and gives your hob an even more elegant appearance.

PerfectAir sensor.

As soon as you switch on the hob and select a power level, the ventilation module is activated and adjusts its intensity based on nine different power levels and one intensive setting – automatically and finely tuned to the amount of cooking steam.

EcoSilence Drive motor.

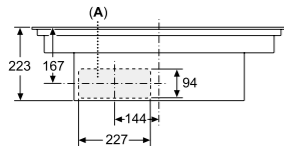
Driven by a permanent magnet, the EcoSilence Drive motor operates highly efficiently while minimising noise, thanks to its brushless drive with an extraordinarily long service life.



- A:** Minimum distance from the hob cut-out to the wall
- B:** Recessing depth
- C:** The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.
- D:** Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.

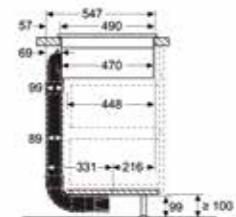
Ducted recirculation planning:

Front view



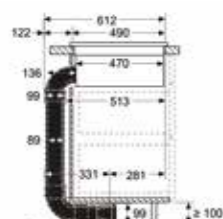
A: Connected directly at the rear

With cooktop >= 60cm



* Accessory HEZ9VDKR1 required.

With cooktop >= 70cm



* Accessory HEZ9VDKR0 required.



Discover more:

PXX875D67E		\$48,800																												
80cm Induction Hob with Integrated Ventilation Module																														
Performance	<ul style="list-style-type: none"> • 4 induction cooking zones • 2 Extended FlexZone • 17 stages of power setting 	<ul style="list-style-type: none"> • 17+2 stages of ventilation power 																												
Function	<ul style="list-style-type: none"> • combines best induction with best ventilation technology for perfect results 																													
Features	<p>Induction:</p> <ul style="list-style-type: none"> • PerfectCook: Precise temperature control prevents boiling over • PerfectFry: Ensure perfect browning of roasted foods • DirectSelect Premium: Direct and simple selection • Automatic setting transfer • MoveMode with 3 power levels • PowerBoost: Up to 50% more power for faster heating • PanBoost for added quickness • 3-in-1 timer: count-up, count-down, kitchen timer <p>Ventilation:</p> <ul style="list-style-type: none"> • PerfectAir: fully automatic ventilation thanks to sensor technology. • EcoSilence Drive™: powerful, efficient and quiet BLDC motor technology 																													
Design	<ul style="list-style-type: none"> • SCHOTT CERAN® ceramic glass • ComfortProfil: Bevelled front and rear with side profiles • Can be combined with all hobs in comfort design 																													
Safety functions	<ul style="list-style-type: none"> • Digital 2-stage residual heat indicator for each zone • Main switch • Safety switch off 	<ul style="list-style-type: none"> • Small cookware detection • Anti-overflow protection • Wipe protection • Childproof lock 																												
Technical information	<ul style="list-style-type: none"> • Cooking zone output <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Zone</th> <th>Output (kW)</th> <th>Output without booster (kW)</th> <th>Dimensions (mm)</th> </tr> </thead> <tbody> <tr> <td>Left FlexZone</td> <td>3.7</td> <td>3.3</td> <td>400 x 240</td> </tr> <tr> <td>Right FlexZone</td> <td>3.7</td> <td>3.3</td> <td>400 x 240</td> </tr> <tr> <td>Front left</td> <td>3.7</td> <td>2.2</td> <td>200 x 240</td> </tr> <tr> <td>Front right</td> <td>3.7</td> <td>2.2</td> <td>200 x 240</td> </tr> <tr> <td>Rear left</td> <td>3.7</td> <td>2.2</td> <td>200 x 240</td> </tr> <tr> <td>Rear right</td> <td>3.7</td> <td>2.2</td> <td>200 x 240</td> </tr> </tbody> </table> <ul style="list-style-type: none"> • Extraction / Recirculation capacity: 622/615 m³/h (EN61591) • Total connected load: 7.4kW (220V/40A single phase or 380V/20A two-phase connection) • Dimensions: <ul style="list-style-type: none"> - Appliance (H x W x D): 223* x 816 x 527 mm - Cut out (W x D): 750 x 490 mm <p><small>*excl. glass thickness, please reserve extra 100mm beneath appliance for overflow container</small></p>		Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)	Left FlexZone	3.7	3.3	400 x 240	Right FlexZone	3.7	3.3	400 x 240	Front left	3.7	2.2	200 x 240	Front right	3.7	2.2	200 x 240	Rear left	3.7	2.2	200 x 240	Rear right	3.7	2.2	200 x 240
Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)																											
Left FlexZone	3.7	3.3	400 x 240																											
Right FlexZone	3.7	3.3	400 x 240																											
Front left	3.7	2.2	200 x 240																											
Front right	3.7	2.2	200 x 240																											
Rear left	3.7	2.2	200 x 240																											
Rear right	3.7	2.2	200 x 240																											
Supplied accessory	<ul style="list-style-type: none"> • Unducted recirculation kit (4 charcoal filters with 1 slider) 																													
Optional accessories	<ul style="list-style-type: none"> • Recirculating kit (HEZ9VDKR1 Price: \$1,400) • Recirculation kit (HEZ9VDKR0 Price: \$1,400) • PerfectCook wireless sensor (set) (HEZ39050 Price: \$1,800) • Griddle Plate (HEZ390522 Price: \$3,800) • Teppan Yaki (HEZ390512 Price: \$3,200) • Induction roaster (HEZ390011 Price: \$3,000) • Steaming rack for Induction roaster (HEZ390012 Price: \$1,030) • System pan: 21cm (HEZ390230 Price: \$1,550) 																													
Country of origin	<ul style="list-style-type: none"> • Spain 																													

* Indent Order

Measurements in mm



Discover more



Savor every detail of Bosch.

Chimney hood DWB98PR50
Cooktop PRA3A6B70X, PXX375FB1E, PRB3A6B70X
Wall ovens BEL634GS1B, CPA565GS0B, CMG633BS1B, CSG656BS2B, HSG636BB1

Hob accessories


	Model	Price (HK\$)	PXY875KW1E	PXJ675DC1E	PRA3A6B70X	PRB3A6B70X	PXX375FB1E	PIB375FB1E	PXX875D67E
PerfectCook wireless sensor(set) 	HEZ39050	1,800	●	-	-	-	-	-	●
Griddle Plate 	HEZ390522	3,800	●	-	-	-	●	-	●
Teppan Yaki 	HEZ390512	3,200	●	-	-	-	●	-	●
Induction roaster - steam rack 	HEZ390011 HEZ390012	3,000 1,030	●	-	-	-	●	-	●
21cm System pan 	HEZ390230	1,550	●	●	-	-	-	-	●
Connection strip 	HEZ394301	900	●	●	●	●	●	●	●
Ceramic glass maintenance pack 	00311902	310	●	●	●	●	●	●	●
Recirculating kit 	HEZ9VDKR1	1,400	-	-	-	-	-	-	●
Recirculating kit 	HEZ9VDKR0	1,400	-	-	-	-	-	-	●

Remark: Items can be purchased at Bosch Galleria and our Customer Contact Center. Please contact us for stock availability.

Hood accessories

	Model	Price (HK\$)	DWB98PR50	DWB97CM50B	DWK98JQ66/ DWK97JM20	DFS067A51B	DFS097A51B	DIB98JQ50B
Installation set 	DSZ4920	1,000	-	-	-	-	●	-
Charcoal recirculating kit	DWZ2IT1I4	1,000	-	-	-	●	●	-
	DWZ2CB1I4	1,000	●	●	-	-	-	-
	DIZ2CB1I4	1,000	-	-	-	-	-	●
Charcoal filter	DZZ2CB1B4	800	●	●	-	-	-	●
	DWZ2IT1B4	800	-	-	-	●	●	-
CleanAir recirculation kit 	DIZ2CX5C6	3,200	-	-	-	-	-	●
Integrated CleanAir recirculation kit 	DWZ0XX0J5	2,500	●	●	-	-	-	-
Regenerative charcoal filter 	DZZ0XX0P0	1,600	●	●	-	-	-	●
Recirculation kit, regenerative (without chimney) 	DWZ0AK0R0	3,800	-	-	●	-	-	-
Recirculation kit, regenerative (with chimney) 	DWZ0AK0S0	3,800	-	-	●	-	-	-
Lowering frame 	DSZ4961	1,000	-	-	-	-	●	-
	DSZ4660	1,000	-	-	-	●	-	-

Suitable to use on stainless steel surfaces of appliances

	Model	Price (HK\$)	Description
Conditioning cloths for stainless steel surfaces (5pcs) 	00312007	130	<ul style="list-style-type: none"> - Protect surfaces from further marks such as fingerprints - Leave attractive shiny finish on stainless steel surfaces - Avoid using around the appliance control markings

Remark: Items can be purchased at Bosch Galleria and our Customer Contact Center. Please contact us for stock availability.

Experience living with Bosch, your helping friend!



Bosch Galleria

The new Bosch Galleria has officially opened on May 4, 2022 at the center of Causeway Bay. Designed in a high-end kitchen setting with simple style, the 2,500-square-foot Galleria now offers customers the opportunity to immerse themselves and ultimately experience the new generation of built-in appliances from Bosch to truly appreciate its qualities. Join us to open an oven door and enjoy the perfect baking results at your fingertips during our cooking events. Explore or get inspired by our kitchen design through the personalized consultation services. Touch, feel and test use these appliances to be convinced! Come together to learn more about the appliances before or after purchasing. Our market leading Customer Service team & onsite Product Consultant is always at your service to offer help and support.



Address: 1/F, HDH Centre, 8 Pennington Street, Causeway Bay, Hong Kong
Telephone: 2191 3388

Opening Hours:

Monday – Saturday: 10a.m. – 7p.m.

Sunday and Public Holidays: 12p.m. – 7p.m.

Reliable Service

Bosch's reliable, professional and efficient customer service provides you with quality pre-sales and after-sales services. Our professional consultation services for built-in appliances will help you create the perfect kitchen.



The Perfect Kitchen Experience

Here at Bosch, we promise you a one-stop consultation service – before and after purchase. Whether you need advice on kitchen planning and selecting the right product, need help in home inspection and measurement, or want to get support in professional installation – our technician experts are here for you.



Visit the Bosch Galleria or Bosch concept counters. Our Product Consultant will provide you with professional advice and tips for our built-in kitchen appliances, to help you with design and planning for the kitchen.

◀ Scan the QR code and search for the location of Bosch's concept counters.



Online Warranty Registration

All Bosch home appliances come with a 2-year product warranty (not applicable to accessories). Furthermore, a 5-year warranty is provided for the compressor on all Bosch refrigerators. Register for a MyBosch account at Bosch's official website to enjoy the service.

www.bosch-home.com.hk/mybosch.html



Fair repair prices. Guaranteed.

Our customer-friendly pricing system is transparent and reliable. We will be happy to advise you the best solution. An extra 2-month warranty will be offered on chargeable repairs performed after the 2-year warranty period.



Lifetime service. It goes without saying at Bosch.

Once your warranty period is over, we are still there to assist you. You can rely on expert care and first-rate service throughout your appliance's life cycle. From missing instruction manuals to appliance repair – we take care of everything. A promise is a promise.



Our service quality. Awarded!

Our Bosch customer service scores top marks around the world for its performance. In Great Britain, for instance, it was winner of the "Total Excellence & Quality Award".



Quality service straight from the manufacturer. Original Bosch.

We are committed to quality – also when it comes to after sales service. For no-one knows our appliances better than our highly trained service engineers. They are working with the latest equipment for measuring, diagnostics and repairs, and use only original Bosch spare parts.



Original accessories. Effective care products.

Take a look at our extensive range of accessories available for order: discover additional uses, replace old materials for optimum operation or simply give a trusty home appliance (designated models) a good work-over. With the right care, you will be able to enjoy your high quality appliances for many years to come.



Extensive customer services network. Just a call away.

Help in your home for large appliances such as washing machines or dishwashers need specialised engineers who offer on-site diagnosis and repairs. We are just a phone call away!

Bosch Galleria

1/F, HDH Centre, 8 Pennington Street, Causeway Bay, Hong Kong
Telephone: 2191 3388


Customer Contact Center

Unit 07, 23/F, CDW Building, 388 Castle Peak Road
Tsuen Wan, New Territories, Hong Kong
Customer Contact Hotline: 2626 9655 (Hong Kong)/ 0800 863 (Macau local call only)

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Our YouTube channel:
Bosch Home HK



Our Instagram:
[boschhomehongkong](https://www.instagram.com/boschhomehongkong)

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Models numbers and specifications are for reference only and are subject to change without prior notice. Bosch is continuously seeking to improve specification, design and production of its appliances and alterations may take place regularly.

All descriptions and installation diagrams are intended as a guide only.

For additional technical information, full dimensional and installation details, please refer to the instruction manual supplied with the appliance. Electrical and gas connections should only be made in accordance with the regulations of the national authorities.

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Your dealer will be able to provide you with reliable information.

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