



BOSCH

Invented for life

The Bosch 2-in-1 cooktop with integrated ventilation.

Fits perfectly into any kitchen
– especially your dream kitchen.



The 2-in-1 cooktop with integrated ventilation

For some, it's a **cooktop** that ventilates perfectly.

For others, it's a **rangehood** that also cooks perfectly.

Kitchen planning

All the headroom you need. All the planning freedom you want.

The 2-in-1 cooktop with integrated ventilation is Bosch's first cooktop with the rangehood integrated into the cooking surface. It offers maximum flexibility when it comes to your kitchen design. It is the ideal cooktop for kitchens with an island bench, slanted ceilings or kitchen layouts which feature an uninterrupted view. You will experience a whole new level of freedom in your home when preparing your favourite dishes, chatting with your guests, and planning your kitchen.



Open layout.

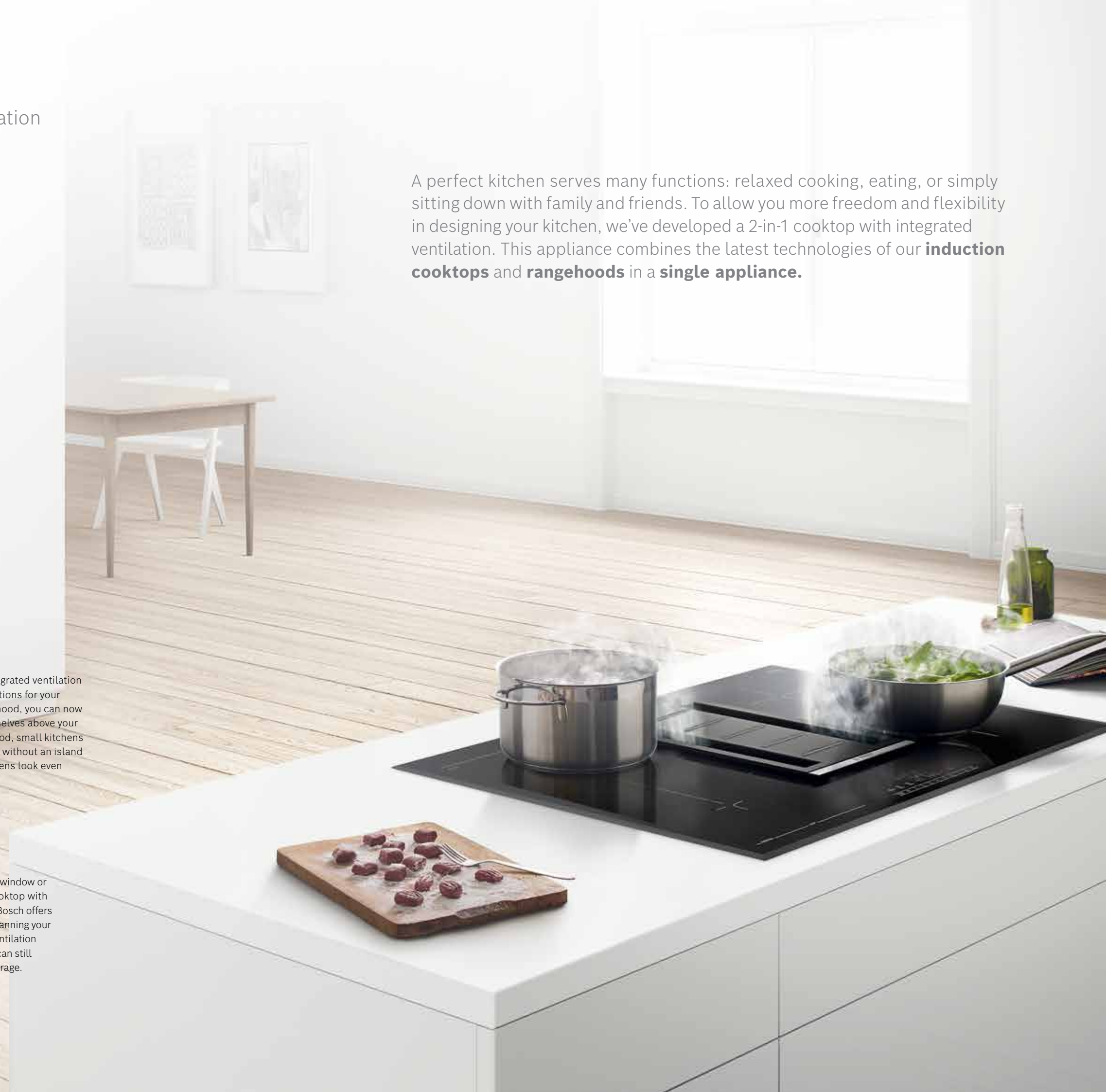
The 2-in-1 cooktop with integrated ventilation offers brand-new design options for your kitchen. In place of a rangehood, you can now install lights, pictures, or shelves above your cooktop. Without a rangehood, small kitchens also look much larger – and without an island rangehood, open-plan kitchens look even more spacious.



Flexible planning.

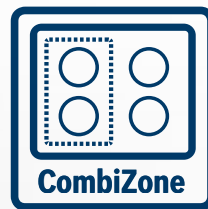
Whether installed beneath a window or slanted ceiling, the 2-in-1 cooktop with integrated ventilation from Bosch offers you brand new options for planning your kitchen. And thanks to the ventilation module's compact size, you can still use the cabinet below for storage.

A perfect kitchen serves many functions: relaxed cooking, eating, or simply sitting down with family and friends. To allow you more freedom and flexibility in designing your kitchen, we've developed a 2-in-1 cooktop with integrated ventilation. This appliance combines the latest technologies of our **induction cooktops** and **rangehoods** in a **single appliance**.



Cooktop features

At a glance: the best features of our 2-in-1 cooktop with integrated ventilation.



CombiZone

If you need more space for a long single piece of cookware, such as a roaster, you can combine two individual cooking zones into one large one with a combined heat level at the touch of a button with CombiZone. The CombiZone is perfect for Teppan Yaki plates.



DirectSelect 1.0 touch control.

Easy to understand, even easier to use: the intuitive operation lets you select cooking zones with ease and directly set the desired individual temperature levels. Also adjusting the ventilation level is quite easy.



QuickStart and ReStart.

Just start cooking: the new QuickStart function detects where you have placed the pot and automatically displays the corresponding cooking zone on the control interface. You can get started straight away and select the desired cooking level for your pot without delay.



Superior technology.

Cooking steam rises at a maximum speed of one meter per second. The Bosch 2-in-1 cooktop with integrated ventilation, however, generates a powerful cross-current. As a result, the steam is extracted directly from your pots, pans or roasters and never has a chance to rise. This means that the integrated ventilation module operates extremely efficiently and allows far fewer grease and odour particles into the room, protecting your furniture and fabrics.



PowerBoost.

The PowerBoost function gives you that little extra power when cooking on induction cooktops. This means you can, for example, save up to 20% of the time it takes to heat water compared to heating water on a conventional ceramic hob.



Ventilation module features

At a glance: the best features of our 2-in-1 cooktop with integrated ventilation.

Perfectly combined in a single appliance.



Barely audible in the kitchen.
Barely noticeable on the electricity bill.
With a noise level of just 42/70 dB the integrated ventilation module is extremely quiet, whilst powerful and highly efficient with a maximum extraction rate of 689m³/h.



The EcoSilence Drive® motor.
Cuts electricity, not performance.
The brushless EcoSilence Drive® is driven by a permanent magnet, which means it's subject to neither friction nor wear. This also means your ventilation module has an extraordinarily long service life, extreme efficiency, and low noise. Optimised air flow inside the ventilation module reduces operating noise – even at full power.



9+1 power levels.
The integrated ventilation has nine power levels and one intensive setting, which provides the optimal extraction rate for every cooking situation – from gentle simmering to intensive frying.



CleanAir module.
The CleanAir module consists of a special active carbon filter and an external panel. The large, slat-like surface of the filter roughly corresponds to the size of 100 soccer fields and, thanks to its extremely high quantity of active carbon, reduces odours by a spectacular 85%. This means that the special active carbon filter achieves the same results as a ducted system and is even 25% more powerful than a standard active carbon filter.



Finally, a hood that fits perfectly into your dishwasher.
The integrated ventilation module requires minimal cleaning effort on your part because its practical construction makes it easy to clean. Parts of the module are easy to remove from the top for cleaning. The metal grease filter and liquid collector unit are dishwasher safe.



Even if something goes wrong, everything turns out right.
In the event of a spill or water boiling over, the integrated ventilation module is well prepared for every mishap, large or small: The raised air intake grill keeps out overflowing liquids. In the unlikely event that liquid does enter the module, it is diverted to a reservoir that easily holds up to 200ml. In the unlikely event of a larger spill, another safety reservoir accommodates up to two litres, ensuring optimal protection of the appliance. And if you spill even more liquid, don't worry – the motor is so robust that neither water nor oil can damage it.



PerfectFry™ sensor

Anyone can cook.

Now everyone can cook perfectly.

In addition to using premium quality beef, the most important step in frying the perfect steak is to heat the pan to the ideal temperature. If the pan is too hot, even the best cut of meat fries too quickly or even burns. Regardless of how you like your steak, from now on it's easy to fry it to perfection with our PerfectFry™ sensor. While the steak is frying, the sensor integrated in the cooktop continuously monitors the temperature of the pan and precisely adjusts it as needed. Whether you prefer rare, medium, or well-done, your steak is always cooked perfectly.

Here's a shortcut to your perfect steak.

The PerfectFry™ sensor – how it works:



- 1 Select your desired cooking zone.
- 2 Simply activate PerfectFry™ via the controls.
- 3 Finally, select the optimal temperature level. The cooktop now heats the pan and notifies you both visually and acoustically as soon as the desired temperature has been reached. Because the cooktop continues to regulate the temperature automatically, you can fry your steak at the optimal temperature.

Set to the optimum level.

Cooked to the perfect point.

No matter what dishes you conjure up in your pan, PerfectFry™ helps you fry everything to perfection – without having to constantly monitor the temperature. To fry at the ideal temperature, just select one of four temperature levels, enter the desired frying time, and PerfectFry™ does the rest.

Achieving perfect results using the four PerfectFry™ temperature settings:

1 **Low**
Suitable for frying with virgin olive oil or for omelettes, for example

2 **Medium-low**
For perfectly frying fish, meatballs or sausages

3 **Medium-high**
Perfectly fries steaks (medium or well done), ragout or vegetables

4 **High**
Perfect for fried potatoes or rare steaks



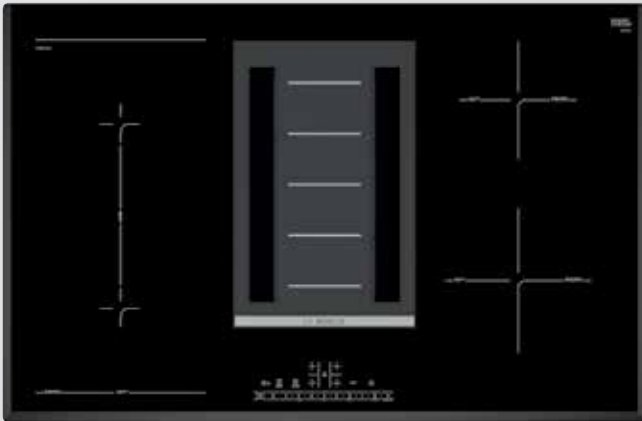
Ventilation options – accessories required



HEZ381401
Ducted Extraction Kit
Direct air outlet onto 220 x 90mm flat duct system or with 90° diverter element and outlet for continuation of ducting with 220 x 90mm flat duct system.
Includes:
3 mountable depth adapters (40mm, 80mm, 120mm) for different worktop depths from 600mm to 750mm, 90° diverter element, connector element for continuation with 220 x 90mm flat ducting.



HEZ381501
Recirculation kit
The cleanAir high performance odour filter is specifically optimised for all cooking applications and has an odour reduction rate of 85% and a lifetime of approximately 1 year. Optimised for quick and flexible installation in all common furniture (Minimum plinth height: 100mm)
Includes:
3 horizontal adapter elements (40mm, 80mm, 120mm) for worktop depths from 600mm to 750mm, upper 90° diverter element, flexible telescopic element (for additional height, depth and lateral adjustability), 4 height adapter elements (50mm each) for furniture corpus heights from 675mm to 900mm, housing element for cleanAir filter drawer cassette (optionally 180° reversible), cleanAir high performance odour filter, lower 90° diverter with air outlet (optionally 180° reversible), adaptive air diffuser element, element to affix to bottom panel of furniture.



PVS851F21E
Induction cooktop with integrated ventilation

Heating functions
4 induction cooking zones:
2 combinable zones 'CombiZone' for large pans
17 power levels
PowerBoost for each zone

Design
Frameless with bevelled front and side edges

Convenience
Electronic DirectSelect 1.0 touch-control
MoveMode: 2 automatic power levels
PerfectFry™ sensor with 4 automatic frying programs
Timer with automatic switch off for all zones
QuickStart
ReStart
Automatic pan recognition sensor
PowerManagement Function
Energy consumption display

Cleaning
WipeProtection pauses all settings for easy cleaning while cooking

Safety
Automatic safety switch-off
2-stage residual heat indicators
Childproof lock

Ventilation
689m³/h maximum extraction capacity
Noise min./max. Normal Level: 42/70 dB
9 power settings + 1 intensive
AutoOn: Starts the ventilation module on power level 3 when you start cooking
Automatic run-on time 30 mins
EcoSilence Drive® brushless motor
Dishwasher-safe metal grease filter

Dimensions (HxWxD)
198 x 802 x 522mm

Installation

Make room for a little more freedom in your kitchen.

The 2-in-1 cooktop with integrated ventilation doesn't just provide you with more headroom while cooking or more freedom in planning your kitchen. The compact design also leaves room for extra storage space for pots and pans – within easy reach, directly under your cooktop.

The Bosch 2-in-1 cooktop with integrated ventilation is installed in your benchtop in accordance with the usual specifications for Bosch cooktops, just like a standard cooktop. At a maximum installed depth of about 20cm, only the top drawer needs to be replaced by a panel. Depending on the depth of the benchtop, there is no need to shorten other drawers or shelves, which leaves you sufficient room for storing kitchen utensils.

At Bosch, ducted air and recirculating air have the same odour. None.

The 2-in-1 cooktop with integrated ventilation requires either a ducted module or a recirculation module.



Recirculation system:

The recirculation module cleans the air with the help of an active carbon filter. The 600cm² return-flow opening required for the recirculation module can easily be implemented by shortening the baseboard.



Ducted system:

The ventilation module's air outlet is equipped with an adapter. If there's an opening in the wall directly behind the extractor module, the ductwork can be connected directly. Otherwise, additional ductwork has to be installed under the furniture with a 90° bend. The adapter permits extended, customised ductwork with conventional 220 x 90mm flat duct systems. To facilitate installation, remove or leave off the rear furniture wall.

Compact in size.
Easy to install.

The 2-in-1 cooktop with integrated ventilation is valued for its sophisticated functionality, perfect design, and high-quality materials. To ensure that the installation is just as perfect, we've compiled all the necessary technical data and measurements for you below.



Wall

Minimal configuration for shallow benchtop depths, e.g., 600mm

The air duct is installed partly inside the lower cabinet.

- ▶ Depending on the benchtop depth, the shelves or shelf rails in the lower cabinet may need to be shortened. However, the next smaller standard depth may also be used.
- ▶ Depending on the furniture manufacturer, a fixed panel may need to be installed in the upper area of the drawer cabinet.
- ▶ To facilitate installation and provide better access to the filter, we recommend that you don't install a rear furniture wall.



Wall

Benchtop depth: 750mm

The air duct is partly inside or behind the lower cabinet.

- ▶ Shelves and shelf rails in the lower cabinet may retain their full depth.
- ▶ Depending on the furniture manufacturer, a fixed panel may need to be installed in the upper area of the drawer cabinet.
- ▶ To facilitate installation and provide better access to the filter, we recommend that you don't install a rear furniture wall.



Island solution

Benchtop depth: variable

The air duct is installed between the cabinets.

- ▶ Depending on the benchtop depth on the overall installation, the shelves or shelf rails used in the lower cabinet may need to be shortened, or they may retain their standard dimensions.
- ▶ Depending on the furniture manufacturer, fixed panels may need to be installed in the upper area of the drawer cabinet.
- ▶ To facilitate installation and provide better access to the filter, we recommend that you don't install a rear furniture wall. You may have to cut an opening in the bottom of the lower cabinet.

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Printed in Australia. KRD 04/2020 – BH 4919 B



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