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

Open space, maximum flexibility.



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*Source: Euromonitor, volume sales, 2020

The 2-in-1 cooktops with integrated ventilation

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

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

The perfect kitchen should allow you to plan as you like, have unrestricted cooking space and easily entertain guests. For greater freedom and flexibility in your ideal kitchen, Bosch offers 2-in-1 cooktops with integrated ventilation. Combining the latest technologies of our **induction cooktops** and **rangehoods** into a **single appliance**.

Unique kitchen design with all the planning freedom you need.

Features of a cooktop and rangehood are combined by integrating ventilation into the cooking surface. This offers maximum flexibility when it comes to designing your kitchen. It is the ideal cooktop for kitchens with an island bench, slanted ceiling (where a rangehood is not practical) and open kitchen layouts. Experience a new level of freedom in your home when planning your kitchen and enjoy the convenience of preparing your favourite dishes while facing and chatting with your guests.



Open layout.

The 2-in-1 cooktops with integrated ventilation offer 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 cooktops with integrated ventilation from Bosch offer you brand new options when planning your kitchen. Thanks to the ventilation module's compact size, you can add drawers or a cabinet below for additional storage space.



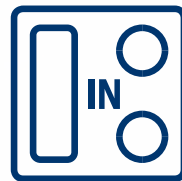
Sleek finish.

For even greater movement and placement of your cookware the glass strip in the centre allows for support of pots and pans in between cooking. The newly designed sleek integrated air inlet takes up minimal space on your cooktop.



Cooktop features

The best features of cooktops in the 2-in-1 range.



FlexInduction.

Whether you use one pot or several, or even position them one behind the other – the choice is yours. You can use your cooktop with up to four pieces of cookware on the two FlexZones or create one large FlexZone for larger cookware.



CombiZone.

If you need more space for a long single piece of cookware, such as a roaster, you can combine two individual 21cm wide cooking zones into one large one with a combined heat level at the touch of a button with CombiZone.



DirectSelect Premium.

The 30cm long DirectSelect Premium user interface makes it extremely easy for you to control the cooktop and ventilation module. The desired temperature settings, extraction rate, and all the other functions can be selected directly with just the touch of your finger. When deactivated, the control panel is invisible, giving the cooktop a consistently elegant appearance.



DirectSelect.

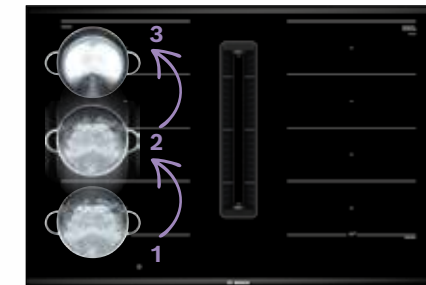
Easy to understand, even easier to use: the intuitive operation lets you select cooking zones with ease and directly set the desired individual temperature levels. Also steering the ventilation levels is quite easy.



QuickStart and ReStart.

Just start cooking: the 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.

And if you spill something on the control panel or accidentally switch off the cooktop, the last selected setting is saved thanks to ReStart. This means you can clean the hob conveniently and restore the settings at the touch of a button.



MoveMode.

When your recipe requires you to switch from boil to simmer at just the right moment, MoveMode is there when you need it. Switch from level 9 to level 1 by simply sliding your pot. MoveMode lets you move seamlessly from your first high-powered cooking task to the next in an instant.

This visual shows MoveMode 3 for the PXX875D67E FlexInduction model (3 automatic power levels).

The PVQ731F15E CombiZone model has MoveMode 2 (2 automatic power levels).



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 up water compared to heating up water on a conventional ceramic hob.



Auxiliary cooking functions

Anyone can cook. Now everyone can cook perfectly.

With our Series 8 cooktop with integrated ventilation module, you can always look forward to the next dish. No matter how complicated the recipe, your success is practically pre-programmed, thanks to innovative functions like PerfectCook and PerfectFry, which guarantee that your foods are always cooked and fried at the ideal temperature.

PerfectCook sensor

Boiling over is over forever.

Every cook is different. Some like to stick meticulously to the recipe, while others prefer to improvise. But to achieve truly perfect results, the right temperature is always the key. A few degrees too hot and the risotto burns, the milk boils over, or the sausages burst in the pot. With our PerfectCook sensor, you can easily avoid these mishaps. Equipped with a precision temperature controller, it monitors the temperature inside the pot while you cook and automatically adjusts it to your dish. Overcooking, burning, and boiling over are all things of the past and your dishes turn out perfectly.

So easy: the PerfectCook sensor.



A flat, magnetic, dishwasher-proof ring is attached to the outside of an induction pot.



The PerfectCook sensor, which is also magnetic, can easily be attached to the ring. When it is not needed, it is just as easy to remove.



The PerfectCook sensor is activated with a simple touch of a button. Once the selected temperature has been reached, your cooking enjoyment can begin – with up to three pots, across all cooking zones.

How to reach the pinnacle of culinary arts: perfection.

When you use the PerfectCook sensor, the success of even the most complicated dishes is guaranteed. To cook at the perfect temperature every step of the way, just activate PerfectCook and enter the appropriate temperature and cook time. And then you can focus on the next step – or on your guests.

Achieve perfect results using the five PerfectCook temperature settings:



1 60–70°C
Ideal for thawing food, warming it up and keeping it warm



2 80–90°C
Perfect for infusing and stewing



3 90–100°C
Suitable for boiling and simmering



4 110–120°C
Optimal for cooking in a steamer pot



5 170–180°C
For perfect deep-frying



PerfectFry sensor

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

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 the way you like it.

The PerfectFry sensor – how it works:



Select your desired cooking zone.



Simply activate PerfectFry via the controls.



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 the perfect temperature – without having to constantly monitor it. To fry at the ideal temperature, just select one of five temperature levels, enter the desired frying time, and PerfectFry does the rest.

Achieve perfect results using the five PerfectFry temperature settings:



1 Very low
Ideal for boiling down sauces



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



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



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



5 High
Perfect for fried potatoes or rare steaks



Ventilation features

The best features of rangehoods in the 2-in-1 range.

The Bosch 2-in-1 cooktops with integrated ventilation allow you to fully enjoy your open-plan kitchen while you cook. The extraction noise is no longer at ear level and a lower extraction setting is required as the ventilation is closer to the food, resulting in quieter operation. The module works with extreme efficiency by extracting steam and odours directly from pots and pans, while keeping the power level high and noise level low. You won't be bothered by fogged glasses or loud extractor noise. Instead, you can attend to your guests in peace and quiet while you cook.



PerfectAir sensor, Series 8.

PerfectAir continuously monitors the air and automatically adapts the extraction rate based on the amount of odour and the set cooking level. At the same time, it reduces the noise level because it only activates the lowest extraction rate necessary. When you've finished cooking, the blower continues to run and circulate dry air, protecting your furniture from the effects of steam. Run on time varies between 12 – 30 mins depending on ducted or recirculation extraction and turns off automatically.



AutoOn, Series 8 and 6.

Cooktops equipped with AutoOn function automatically activate air extraction, as soon as you activate a cooking zone. AutoOn takes the ventilation module to a middle level preset without even lifting a finger. This way the only thing you have to take care of is the cooking itself.



17+2 and 9+2 power levels.

The PXX875D67E integrated ventilation has seventeen power levels and two intensive settings, while the PVQ731F15E has nine power levels and two intensive settings. Both of which provide the optimal extraction rate for every cooking situation – from gentle simmering to intensive frying.



Superior technology.

Cooking steam rises at a maximum speed of one meter per second. A Bosch cooktop with integrated ventilation module generates strong air velocities directly at the ventilation module and also above the cooktop. 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 much more efficiently and allows far fewer grease and odour particles into the room, protecting your furniture and fabrics.



The EcoSilence Drive motor. For quiet and efficient operation.

With the brushless EcoSilence Drive, friction and wear do not occur as it is driven by a permanent magnet. This 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.





More functions

Additional features of the integrated ventilation cooktops.

Our cooktops with integrated ventilation are equipped with everything you need to reduce your effort and increase your enjoyment of cooking – which, of course, includes maximum efficiency and quiet operation.



Home Connect

Smart today. Smart tomorrow.

The Home Connect app is the smart control centre for all your Bosch Home appliances with Home Connect function. The app gives you access to the Series 8 cooktop with ventilation module from anywhere. Send e.g. recommended settings for a recipe directly to the cooktop. Control the extraction level of the extractor fan from the comfort of your sofa. Display the degree of filter saturation. Or check that your cooktop is switched off whilst you're on the move.



Whisper quiet.

With a noise level of just 42/74 dB* the integrated ventilation module is extremely quiet, while powerful and highly efficient with a maximum extraction rate of 622m³/h**



CleanAir filter.

If installing in recirculation mode, four special active carbon filters are used to guarantee absorption of odours – so that the smell of your food does not fill the entire kitchen. To keep your kitchen smelling fresh, it is recommended that you replace the CleanAir filters at least once a year – depending on your cooking habits (refer to page 23 for ordering options). To help you remember, the saturation indicator prompts you when the CleanAir filters are saturated.



Say goodbye to uncomfortable cleaning and hello to dishwasher safe parts.

The extractor module's highly effective grease filter system efficiently removes grease and other solid particles for noticeably cleaner air in the kitchen. The stainless steel grease filters, with 12 layers each, are inside a cassette made out of heat-resistant, dishwasher safe material. The top strip of the inlet grid can be used as a handle bar to grab and easily remove the unit for cleaning. Simply place the module into the dishwasher for easy cleaning – the filter performance will be kept at its highest level.



Even if something goes wrong, everything turns out alright.

The integrated ventilation module is well prepared for every mishap, large or small. It has a triple overflow protection to prevent liquids from entering the system. If the liquid does spill into the module, it is reliably diverted to a reservoir that can hold up to 200ml. In the event of a larger quantity of liquid entering the module, another safety reservoir accommodates up to 700ml, ensuring optimal protection of the appliance.

* Normal setting min/max.

** Measured in ducted extraction mode (according to EN 61591), intensive setting.

Make room for a little more freedom in your kitchen.

The cooktops with integrated ventilation don't just provide you with more headroom while cooking or more freedom in planning your kitchen, their compact design also leaves room for extra storage space for pots and pans – directly under your cooktop.



Just like a regular cooktop they are installed in your benchtop in accordance with the usual specifications. At an installed depth of about 22.3cm, only the top drawer needs to be replaced by a panel. There is no need to shorten drawers or shelves, which leaves you sufficient room for storing kitchen utensils.

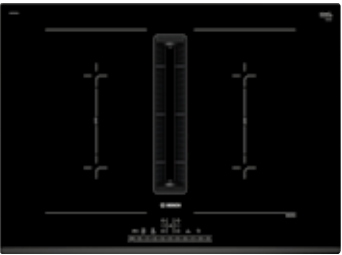
With our new 70cm wide cooktop, for the first time, cabinet configuration plannings can be achieved with 60cm wide base cabinets.



Scan for instruction manual



Scan for instruction manual



Installation options: Required accessory*	PXX875D67E 80cm Induction cooktop with integrated ventilation	PVQ731F15E 70cm Induction cooktop with integrated ventilation
 HEZ9VRUD0 Unducted Recirculation Installation kit for recirculation extraction in an island bench. No additional ducting elements are required.	Heating functions <ul style="list-style-type: none">▶ 4 Induction cooking zones▶ 2 FlexInduction▶ 17 power levels▶ PowerBoost for each zone Design <ul style="list-style-type: none">▶ Black ceramic glass▶ Stainless Steel side profiles with bevelled front Convenience <ul style="list-style-type: none">▶ DirectSelect Premium touch controls▶ MoveMode – 3 automatic power levels▶ Timer with automatic switch off for all zones▶ QuickStart▶ ReStart▶ Automatic Pan detection▶ PerfectFry sensor with 5 automatic frying programs▶ PerfectCook sensor▶ Home Connect▶ Energy consumption display Cleaning <ul style="list-style-type: none">▶ WipeProtection pauses all settings for easy cleaning while cooking Safety <ul style="list-style-type: none">▶ Automatic safety switch-off▶ 2-stage residual heat indicators for each zone▶ Childproof lock Ventilation <ul style="list-style-type: none">▶ 622m³/h maximum extraction capacity▶ Noise min./max. Normal Level: 42/69 dB▶ 17 power settings + 2 intensive▶ AutoOn▶ Automatic run-on time 30 mins▶ EcoSilence Drive brushless motor▶ Dishwasher-safe metal grease filter▶ Saturation indicator for grease filter▶ Sleek air inlet grid, heat resistant, dishwasher safe Dimensions (HxWxD) 223 x 816 x 527mm Installation Dimensions 223 x 750 x 490mm	Heating functions <ul style="list-style-type: none">▶ 4 Induction cooking zones:▶ 2 CombiZones for large pans▶ 17 power levels▶ PowerBoost for each zone Design <ul style="list-style-type: none">▶ Black ceramic glass▶ Frameless▶ Bevelled front edge Convenience <ul style="list-style-type: none">▶ DirectSelect touch controls▶ MoveMode: 2 automatic power levels▶ Timer with automatic switch off for all zones▶ QuickStart▶ ReStart▶ Automatic Pan detection▶ Energy consumption display Cleaning <ul style="list-style-type: none">▶ WipeProtection pauses all settings for easy cleaning while cooking Safety <ul style="list-style-type: none">▶ Automatic safety switch-off▶ 2-stage residual heat indicators for each zone▶ Childproof lock Ventilation <ul style="list-style-type: none">▶ 622m³/h maximum extraction capacity▶ Noise min./max. Normal Level: 42/69 dB▶ 9 power settings + 2 intensive▶ AutoOn▶ Automatic run-on time 30 mins▶ EcoSilence Drive brushless motor▶ Dishwasher-safe metal grease filter▶ Saturation indicator for grease filter▶ Sleek air inlet grid, heat resistant, dishwasher safe Dimensions (HxWxD) 223 x 710 x 522mm Installation Dimensions 223 x 560 x 490mm
 HEZ9VRPD0 Partly or Fully Ducted Recirculation Installation kit for recirculation extraction against an external wall. Additional flat ducting elements required (available from Bosch Online Shop or Authorised Bosch Retailers).	 HEZ9VEDU0 Ducted Exhaust Extraction Acoustics filter for ducted extraction. Additional flat ducting elements required (available from Bosch Online Shop or Authorised Bosch Retailers).	
Please talk to your installer to find out which ducting elements you require for your individual installation.		
*Installation accessories and flat duct elements are not included with the product delivery and must be purchased separately.		

Design your kitchen just how you like.

The new cooktops with integrated ventilation know no limits. Whether you're looking for a space-saving wall design or an open-plan living concept with an island bench, the possibilities are endless and the fit is seamless.

All cooktops with integrated ventilation are available in both ducted and recirculation extraction configurations. This means that no matter how you'd like to plan your kitchen design, there is an installation solution to suit your needs.

Wall design.



Island bench design.



Installation options.

Planning to install your venting cooktop in recirculation mode against an exterior or interior wall?



Next to interior walls and for island designs, all recirculating configurations are possible.

When installed in an island bench or against an interior wall the unducted recirculation configuration is available.



When installed against an exterior/ outside wall a partly or fully ducted recirculation configuration is recommended. Unducted recirculation extraction is not recommended against an outside wall due to potential condensation risk.

Exception: Only if the exterior wall is very well insulated ($\mu < 0.5 \text{ W/m}^2\text{°C}$) an unducted recirculation installation would be possible.



Scan the QR code to watch the video of the various installation options.*



*The video is intended for professional installers use only.

Installation options.

The 2-in-1 cooktops with ventilation module must be combined with a respective installation accessory in order to ensure safety and operation of the appliance. **Installation accessories are not included with delivery and can be purchased separately based on the individual planning situation via the retailer at point of purchase or the Bosch online shop (www.bosch-home.co.nz/shop).**

Unducted installation.

Recirculating – Unducted



In a recirculation configuration, cooking odours are filtered through durable active carbon filters that are conveniently accessible from the top of the cooktop. The easily accessible location of the filters makes it easy to change when required. Suitable for installation inside the kitchen, such as an island bench setting. **It is not recommended for recirculated extraction against an external wall.**

Installation accessory **HEZ9VRUD0*** for unducted recirculation configurations includes:

- 4 high-performance CleanAir odour filters with optimised odour reduction performance for cooking applications with complex odour molecules (e.g. fish). These filters have a lifetime of 360 hours of cooking (non-regenerative).
 - Telescopic slider element with integrated sealings and a self-gluing fixation frame to easily connect the appliance's air outlet with the cut-out in backpanel of the furniture.
 - **No ducting elements are required.**
- A return-flow aperture of $\geq 400\text{cm}^2$ is to be respected in the plinth area. This configuration requires a vertical aperture of a minimum 25mm behind the backpanel of the furniture. 50mm is suggested for ideal ventilation performance.

Ducted installation options.

Recirculating – Partially ducted



Recirculating – Fully ducted



Installation accessory **HEZ9VRPD0*** for fully and partly ducted recirculation configurations includes:

- 4 high-performance CleanAir odour filters with optimised odour reduction performance for cooking applications with complex odour molecules (e.g. fish). These filters have a lifetime of 360 hours of cooking (non-regenerative).
- The diffuser element can be directly connected to the flat ducting elements to spread the outflowing air in the plinth area. As shown in the above examples Partially ducted and Fully ducted.
- A connecting sleeve (HEZ9VDSS1) is used to attach all flat ducting elements to complete the configuration.

Ducting elements enable highly flexible and customised ducted plannings:

- All further necessary flat ducting elements must be ordered additionally. A return-flow aperture of $\geq 400\text{cm}^2$ is to be respected in the plinth area.

Ducted – Fully ducted



In a ducted extraction configuration, a standard flat duct system discharges cooking vapours through an opening in the wall in order to eliminate the cooking odours.

Installation accessory **HEZ9VEDU0*** for fully ducted extraction configurations includes:

- 4 high-performance, low-noise acoustic filters for significantly lower noise and strongly improved psycho-acoustics.
- Additional flat ducting elements are required to complete installation. Depending on the design and kitchen layout, required elements can be found on page 23.

* Installation accessory is not included with the product delivery. It must be purchased separately based on the individual planning situation. In order to achieve an optimal performance it is recommended to use the required installation accessory from Bosch.

* Installation accessories and flat duct elements are not included with the product delivery. These elements have to be purchased separately based on the individual planning situation. In order to achieve an optimal performance it is recommended to use the required installation accessory and any additional flat duct elements from Bosch.

Ducting elements

Customised individual planning for ducting installation.

When installing the integrated cooktop in either a **fully ducted** configuration or a **partly/fully ducted recirculation** configuration, **additional ducting elements are required.**

Flat-duct elements from Bosch.



The new Bosch flat duct system offers a maximum of flow-rates and flexibility combined with ease of installation even in complex situations.

The basic principle: “Male” parts can be easily and airtightly connected by a two-part, clip-on, “female” connector sleeve element. The integrated seal eliminates the need for the usual adhesive (duct) tapes. The connector sleeves give the system a clear advantage even in complex situations to be able to connect duct elements quickly and easily. Straight elements are also easy to cut to size.



The system’s elements are designed and optimised for ductings in combination with all the offered Bosch ventilation solutions. Aerodynamic optimisation ensures highest flow rates and ideal appliance performances even with longer ductings.

The materials used in all elements offer the utmost safety and comply with the highest standards: The Needle Flame Test (according to IEC 60695-5-11), the V0 flammability class (according to UL94) and the B1 building material class (according to DIN 4102-1). **All elements are offering standard outer geometries of 220 x 90mm with an (outer) corner radius of 20mm.**

The ducting elements are available for purchase at the **Bosch Online Shop or Authorised Bosch Retailers.** Visit www.bosch-home.co.nz/shop-productlist/cooking-baking for more information and to place an order. **To guarantee compatibility between the ventilation outlet of the cooktop and ducting elements we recommend using the below Bosch ducting elements.**



CleanAir recirculation replenishment filter
Part number: HEZ9VRCR0
4 directly integrated, high-performance CleanAir odour filters (for recirculation configuration). Used for replenishment.



Straight tube 500mm
Part number: HEZ9VDSM1
Straight tube element (male).



Straight tube 1000mm
Part number: HEZ9VDSM2
Straight tube element (male).



Adapter round-flat (horizontal)
Part number: HEZ9VDSI0
Male adaptor element to combine round and flat duct elements.



90° Adapter round-flat
Part number: HEZ9VDSI1
Male 90° adaptor element to combine round and flat duct elements.



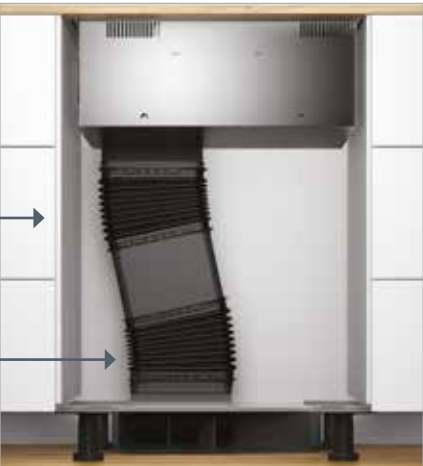
90° flat duct bend horizontal
Part number: HEZ9VDSB1
Horizontal 90° bow flat duct element (male).



Connector sleeve (female)
Part number: HEZ9VDSS1
Connector sleeve (female) to combine male flat duct elements.



Connector flexible (female)*
Part number: HEZ9VDSS2
Flexible, female sleeve element to combine male flat duct elements.



All elements are having a (outer) corner radius of 20mm.
* A B1 building material class certification (according to DIN 4102-1) is ongoing.

Ducting elements continued.

90° flat duct vertical (small radius)
Part number: HEZ9VDSB4
Vertical 90° "S" bow flat duct element (male).
Suitable for worktop depths of 60cm.

90° flat duct vertical (medium radius)
Part number: HEZ9VDSB3
Vertical 90° "M" bow flat duct element (male).
Suitable for worktop depths of 65cm.

90° flat duct vertical (large radius)
Part number: HEZ9VDSB2
Vertical 90° "L" bow flat duct element (male).
Suitable for worktop depths of 70cm.

The vertical 90° "S" bow with a tight radius enables a ducting within the furniture and offers (in respect to the positioning of the worktop) a minimum space of 448mm for the base unit's drawers.

The vertical 90° "M" bow with a medium radius enables a ducting (partly) within the furniture and offers (in respect to the positioning of the worktop) a minimum space of 475mm for the base unit's drawers.

The vertical 90° "L" bow with a large radius enables a ducting behind backpanel of the furniture and offers (in respect to the positioning of the worktop) maximum space for full drawer depths in the base unit.

Configuration example* for partly ducted installation in a 70cm deep worktop:

Male parts always need to be connected with a female sleeve.

More installation examples on page 36-39

HEZ9VRPD0* Installation kit for partly/fully ducted extraction

90° flat duct, large radius (HEZ9VDSB2) + connector sleeve (HEZ9VDSS1)

straight tube 1m (HEZ9VDSM2) + connector sleeve (HEZ9VDSS1)

90° flat duct, large radius (HEZ9VDSB2) + connector sleeve (HEZ9VDSS1)

Diffuser from installation kit HEZ9VRPD0*

Please note the above is just an example. Please discuss with your installer which elements you require in your individual installation situation.
* Flat duct elements and installation accessory is not included in the delivery of the appliance. They must be ordered separately based on the individual planning situation.

For the first time, a cooktop with integrated ventilation can fit into 60cm wide base cabinets.

Appliance variants for 60cm base cabinets

60cm base cabinets	
Cooktop	Worktop cut-out
PVQ731F15E	560 x 490mm

Appliance variants for 60 – 80cm base cabinets

60 – 80cm base cabinets	
Cooktop	Worktop cut-out
PXX875D67E	750 x 490mm

The distance between base cabinets and wall units can be chosen freely.

There are no appliance related requirements – except the easy handling of cookware.

The side panels of the base cabinet can be extended with cabinetry adjustment to fit a wider cooktop. Only the centralised ventilation base immerses with the full depth. The depth should be considered when planning respective drawers. **It is recommended to not plan additional built-in appliances below the unit.**

Notes on drawer depths and benchtop depths.



The possible drawer depth and the worktop depth required depend on the selected ducting configuration and – depending on the planning scenario – the vertical 90° flat duct bow element is used.



Planning scenarios in unducted recirculation configurations offer convenient planning options.

The unducted installation accessory with its flexible, telescopic part connects the appliance's air outlet with the backpanel of the furniture. Since there are no further ducting elements necessary, planning is possible with full drawer depths and worktop depths from 60cm onwards.

Planning scenarios with ducted configurations need vertical 90° flat duct bow elements. These elements offer different characteristics in respect to the bow element chosen based on your planning requirements (refer to page 24).

Notes on benchtop thickness.



Installation of cooktops with integrated ventilation requires a benchtop **thickness ≥ 16mm**.



If the benchtop is thinner than 16mm, cooktops can still be easily installed. Simply ensure that an installation depth ≥ 16mm is achieved in the installation area by doubling the material.

The thinner the installation thickness and worktop, the more important it is to ensure its bearing capacity and stability. The cooktop with integrated ventilation module's own weight combined with a full load of pots and their contents can weigh as much as 60kg. The worktop must be able to provide this level of stability. The worktop manufacturer's structural integrity specifications are to be taken into account.

Notes on immersion depths and kitchen matrix systems.

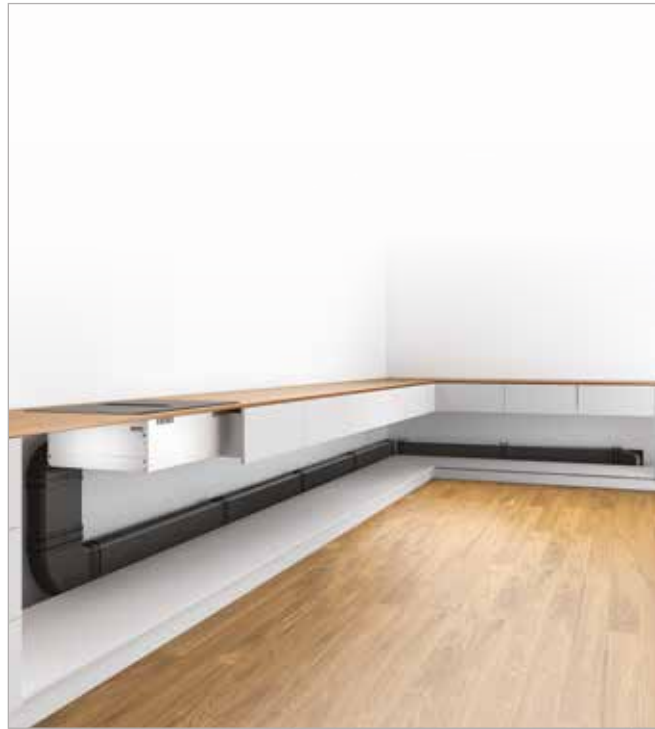


The immersion depth of PVQ731F15E and PXX875D67E is **223mm**. This installation depth only blocks the storage space in the top drawer, so most standard kitchen matrix systems and dimensions are possible. Always consider the depth of the ventilation module when planning cabinetry drawers.

If the immersion depth of the ventilation module is greater than the intended length of the top fixed panel, the second drawer's frame height can be made shorter than the front panel itself. Although the ventilation then extends partway into this area, it doesn't interfere with the drawer's free movement. If the front panel is the same height as the drawer frames and content, it may not be possible to use the second drawer.



Notes on ducted extraction plannings.



The pressure drop resistant blower with modern and efficient BLDC-technology enables longer and more complex ducting scenarios of up to 8 metres with 4 x 90° bow elements that offers adequate ventilation performance. This covers the majority of all ducted extraction planning options. Longer planning scenarios are also possible, but it will reduce the performance of the integrated ventilation system.



For fully ducted installation, if the exhaust air is led through the outer wall, a mechanical telescopic wall outlet unit (Ø 150mm) with (integrated) backflow flap should be used. A maximum opening pressure of 65 Pa must be taken into account. The backflow flap and wall box can be obtained from specialist dealers (not available from the Bosch Online Shop).

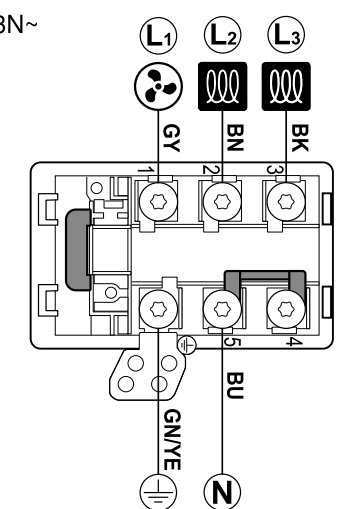


Ensuring sufficient air supply is critical in a room with an air-dependent fireplace (if the appliance is planned and operated in ducted extraction mode):

- Safe operation is only possible if the negative pressure in the room where the fireplace is located does not exceed 4 Pa (0.04 mbar). This can be achieved if, for example, a window contact switch is installed. This device allows the air required for combustion to flow in. The window contact switch can be obtained from specialist dealers. The installation instructions for the window contact switch must be observed.
- The cooktop with integrated ventilation module offers a connection option for a window contact switch with a two or three phase connection. The supplied connection cable (5G2.5mm²) is installed, with a phase for a window contact switch available. With a connection 2N/3N, phase L1 (gray) corresponds to the fan motor. Hints can be found on the electrical connection diagram on the device ("fan").



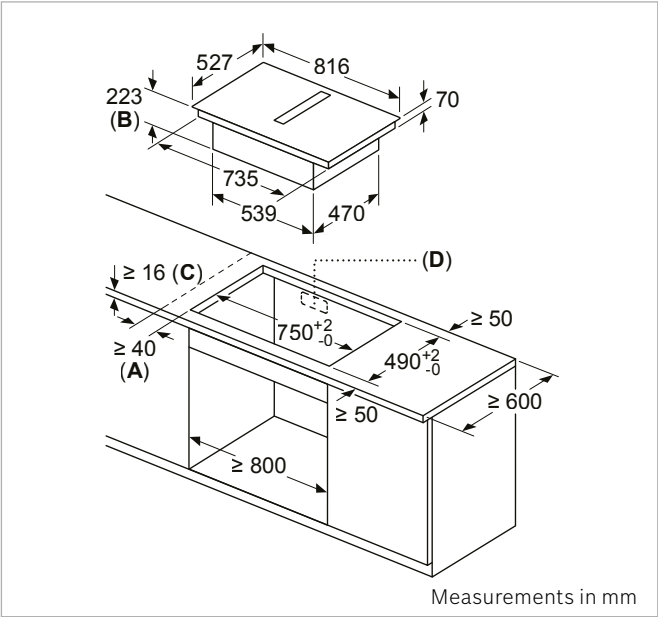
220-240V/380-415V 3N~



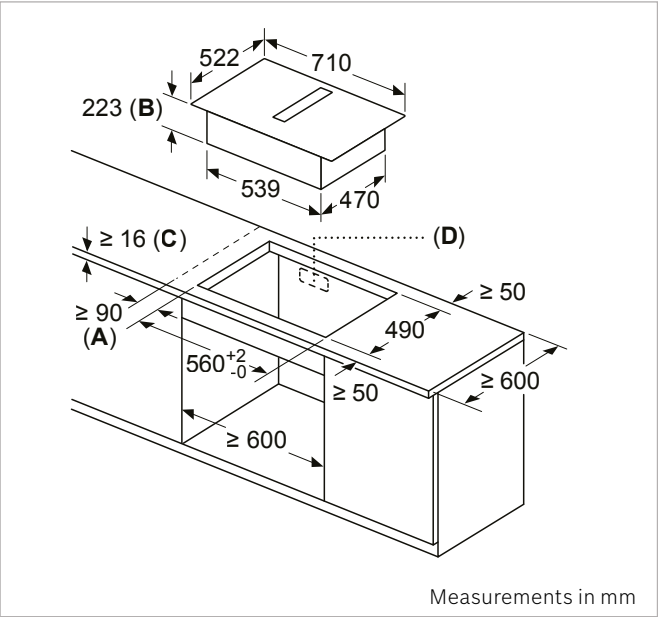
Exemplary connection diagram for a 3-phase electrical connection.

Dimensional drawings.

PXX875D67E for **80cm** base cabinets



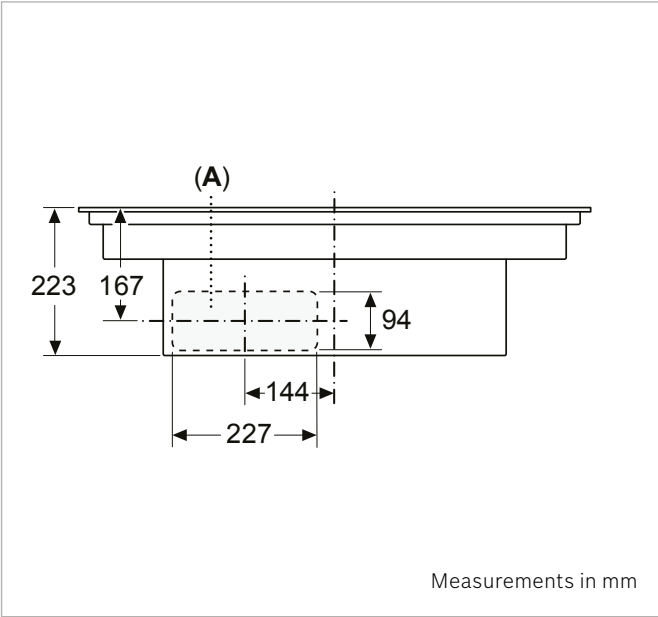
PVQ731F15E for **60cm** base cabinets



- A – Minimum distance between cut-out and wall.
- B – Immersion depth.
- C – The worktop into which the appliance is installed should be able to withstand loads up to approximately 60kg – if necessary using suitable substructures.
- D – A cut-out in the furniture's backpanel is necessary for ductings. The exact size and position can be taken from specific drawings.

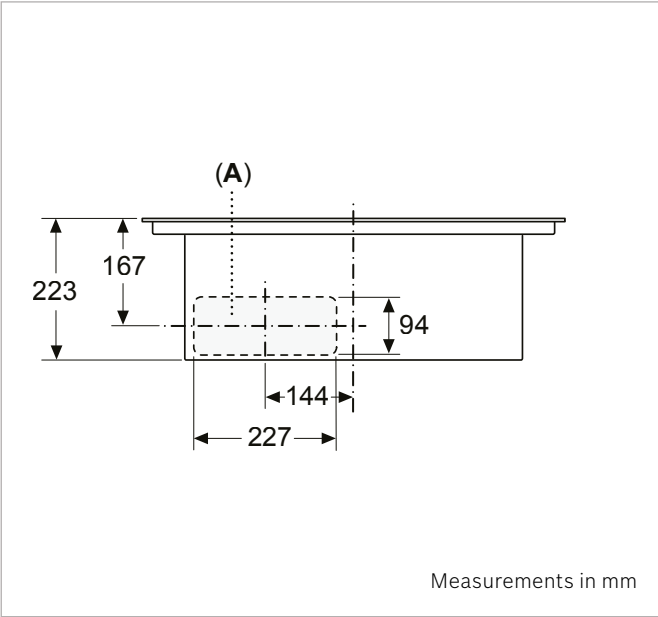
Air outlet

Cooktop with integrated ventilation variants



A – Connected directly at the rear.

PXX875D67E



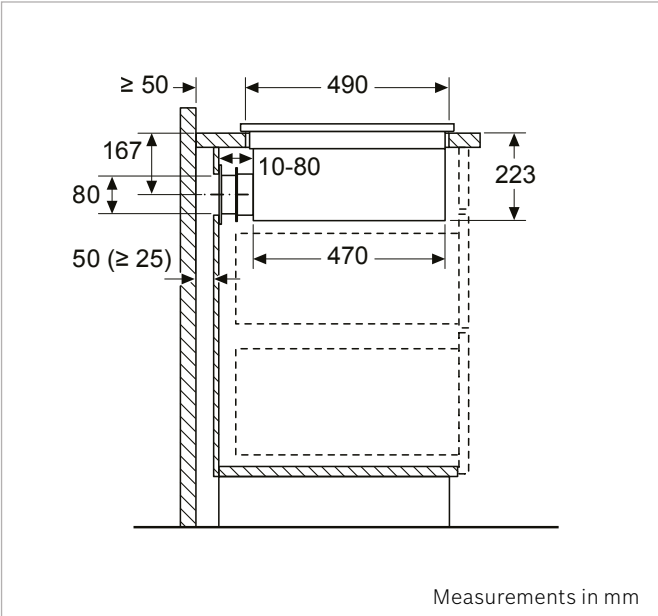
A – Connected directly at the rear.

PVQ731F15E

Installations in unducted recirculation configurations.

Side view:

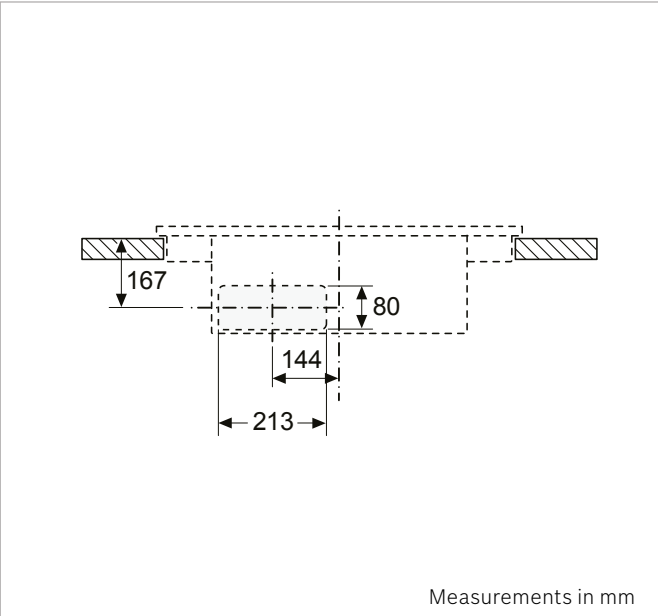
Cooktop with integrated ventilation variants



PXX875D67E/PVQ731F15E

Position of the cut-out within the backpanel of the furniture:

Cooktop with integrated ventilation variants

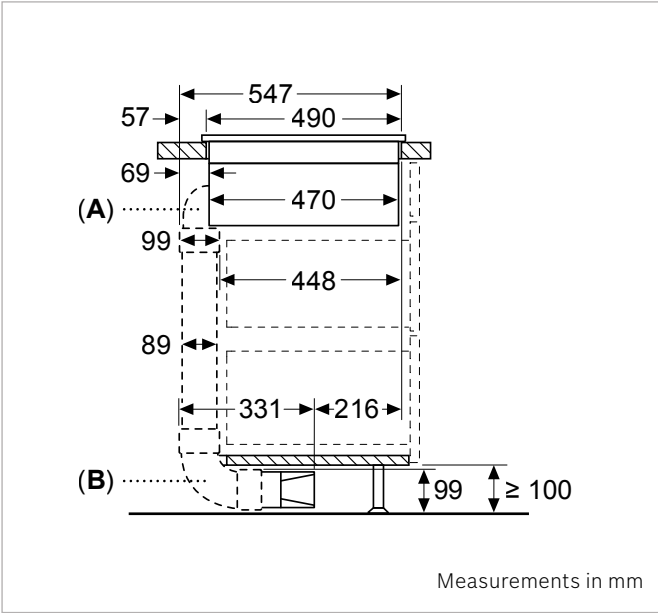


PXX875D67E/PVQ731F15E

Dimensional drawings.

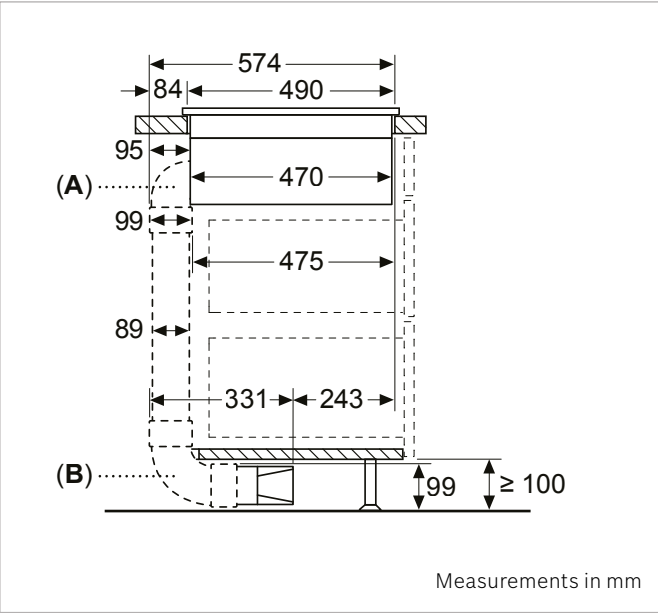
Installations in (partly) ducted recirculation and ducted extraction configurations – side view.

Cooktop with integrated ventilation variants



PXX875D67E/PVQ731F15E

A – With 90° "S" bow (HEZ9VDSB4)
B – With 90° "L" bow (HEZ9VDSB2)

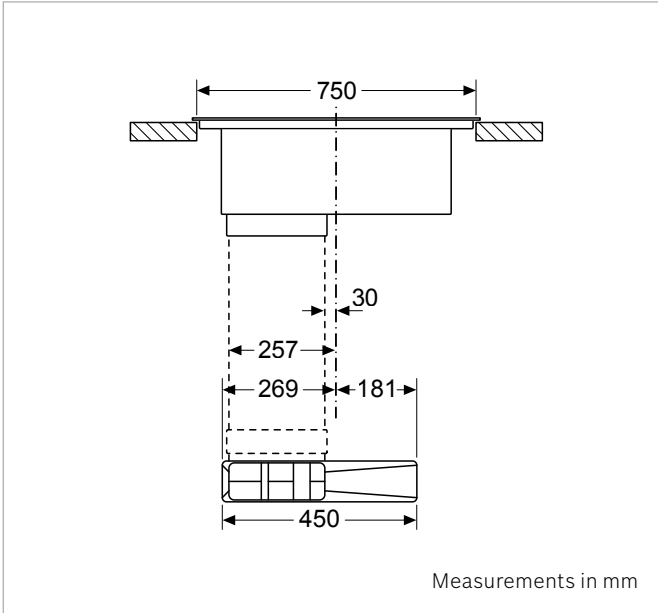


PXX875D67E/PVQ731F15E

A – With 90° "M" bow (HEZ9VDSB3)
B – With 90° "L" bow (HEZ9VDSB2)

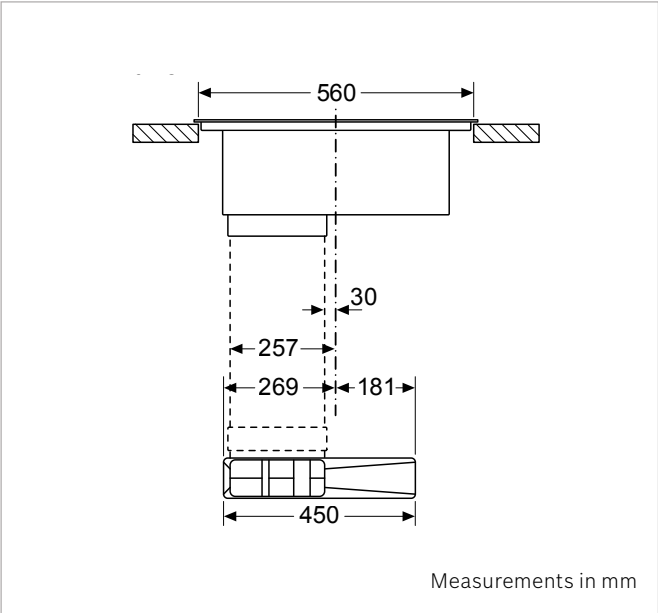
Installations in (partly) ducted recirculation and ducted extraction configurations – front view.

Cooktop with integrated ventilation for 80cm base cabinets



PXX875D67E

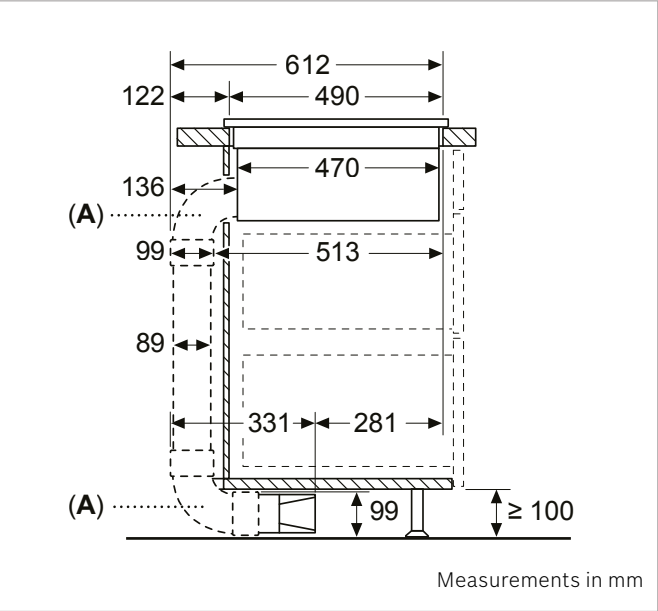
Cooktop with integrated ventilation for 60cm base cabinets



PVQ731F15E

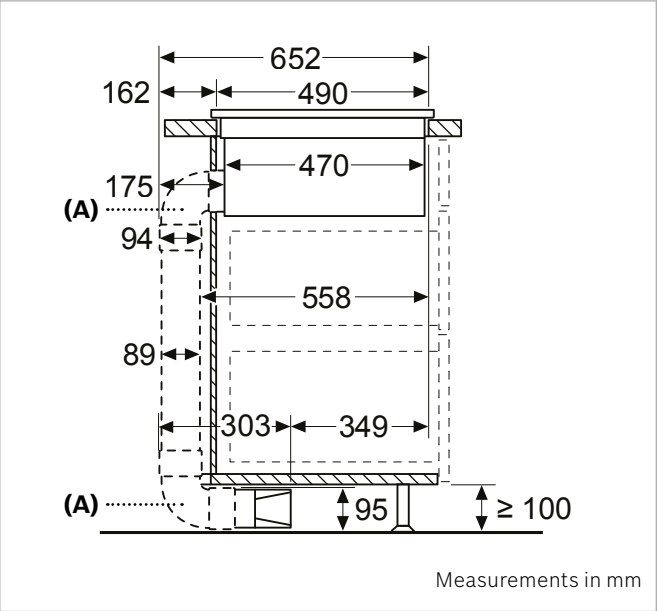
Installations in unducted recirculation – side view.

Cooktop with integrated ventilation variants



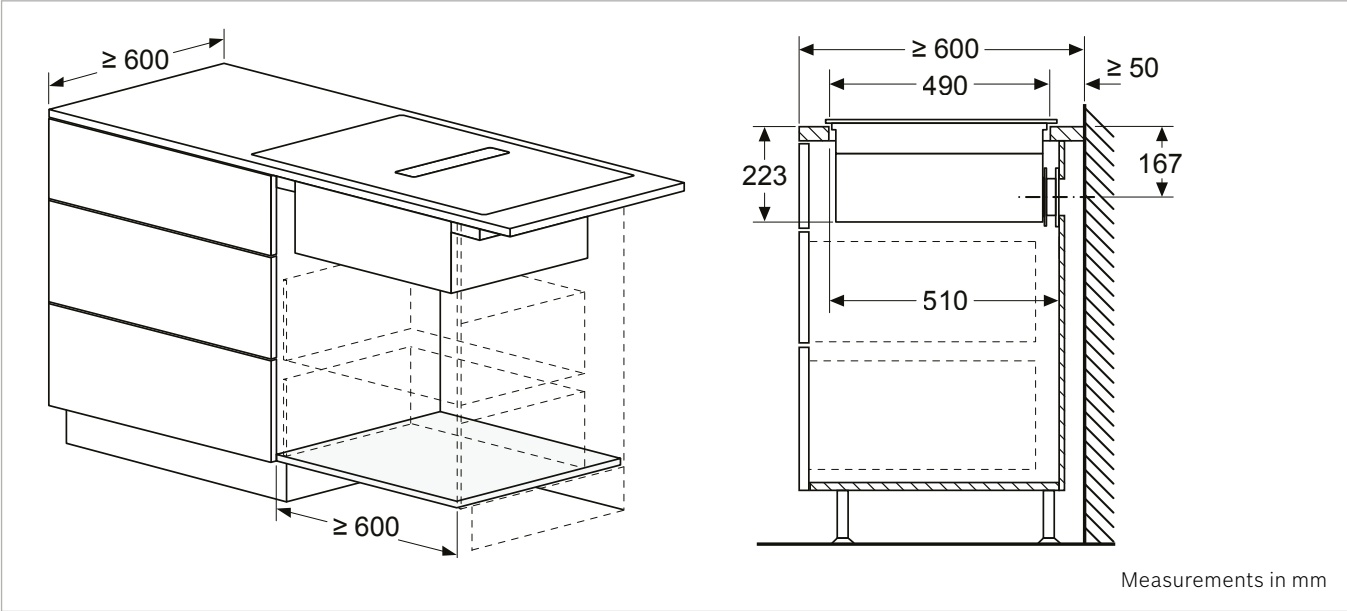
PXX875D67E/PVQ731F15E

A – With 90° "L" bow (HEZ9VDSB2)



PXX875D67E/PVQ731F15E

A – With third party 90° bow



PXX875D67E/PVQ731F15E

Dimensional drawings.

Installation accessories / flat duct elements.

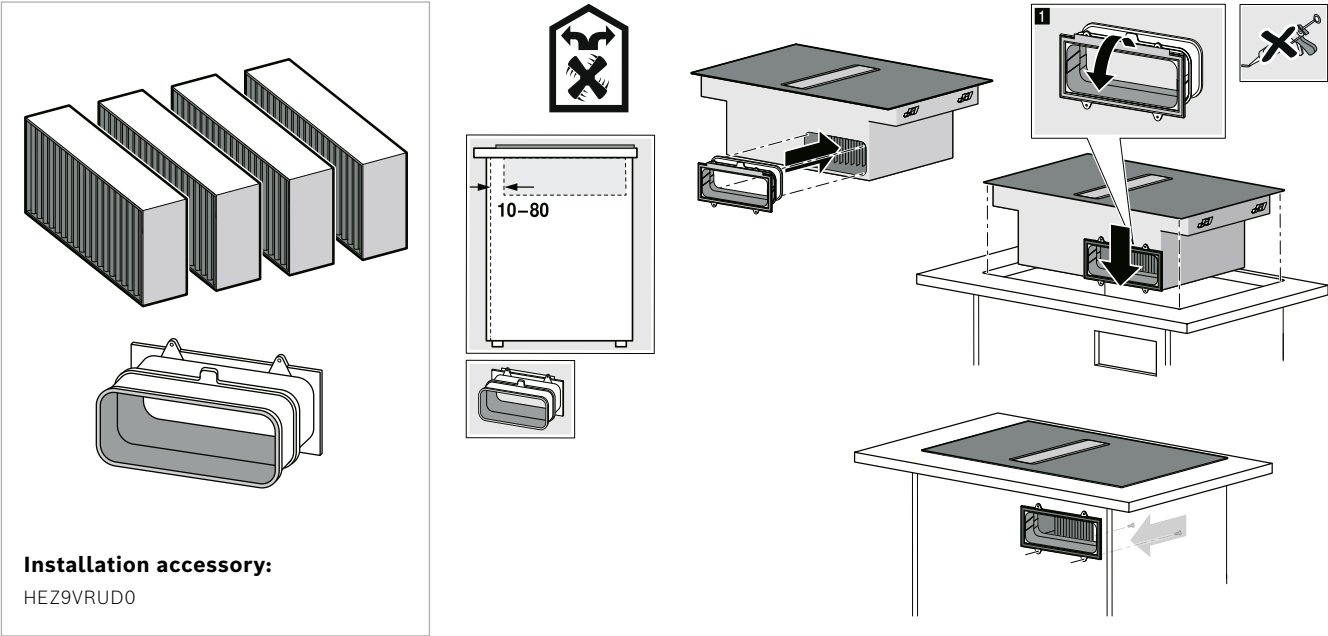
<p>Mandatory installation accessories*</p> <p>Measurements in mm</p> <p>Telescopic slider Of installation kit HEZ9VRUD0 for unducted recirculation extraction</p>	<p>Measurements in mm</p> <p>Diffuser Of installation kit HEZ9VRPD0 for fully or partly ducted recirculation extraction.</p>	<p>Flat duct elements (male)</p> <p>Measurements in mm</p> <p>90° Adapter round-flat Part number: HEZ9VDSI1 Male 90° adaptor element to combine round and flat duct elements.</p>	<p>Measurements in mm</p> <p>90° flat duct bend horizontal Part number: HEZ9VDSB1 Horizontal 90° bow flat duct element (male).</p>	<p>Flat duct elements (female)</p> <p>Measurements in mm</p> <p>Connector sleeve (female) Part number: HEZ9VDSS1 Connector sleeve (female) to combine male flat duct elements.</p>	<p>Measurements in mm</p> <p>Connector flexible (female) Part number: HEZ9VDSS2 Flexible, female sleeve element to combine male flat duct elements.</p>
<p>Measurements in mm</p> <p>Straight tube 500mm Part number: HEZ9VDSM1 Straight tube element (male, 500mm).</p>	<p>Measurements in mm</p> <p>Straight tube 1000mm Part number: HEZ9VDSM2 Straight tube element (male, 1000mm).</p>	<p>Measurements in mm</p> <p>Adapter round-flat (horizontal) Part number: HEZ9VDSI0 Male adaptor element to combine round and flat duct elements.</p>	<p>Measurements in mm</p> <p>90° flat duct vertical (small radius) Part number: HEZ9VDSB4 Vertical 90° "S" bow flat duct element (male).</p> <p>Size (HxD): 209mm x 93mm Minimum worktop depth: 600mm</p>	<p>Measurements in mm</p> <p>90° flat duct vertical (medium radius) Part number: HEZ9VDSB3 Vertical 90° "M" bow flat duct element (male).</p> <p>Size (HxD): 154mm x 109mm Minimum worktop depth: 650mm</p>	<p>Measurements in mm</p> <p>90° flat duct vertical (large radius) Part number: HEZ9VDSB2 Vertical 90° "L" bow flat duct element (male).</p> <p>Size (HxD): 161mm x 161mm Minimum worktop depth: 700mm</p>

All elements are having a (outer) corner radius of 20mm.

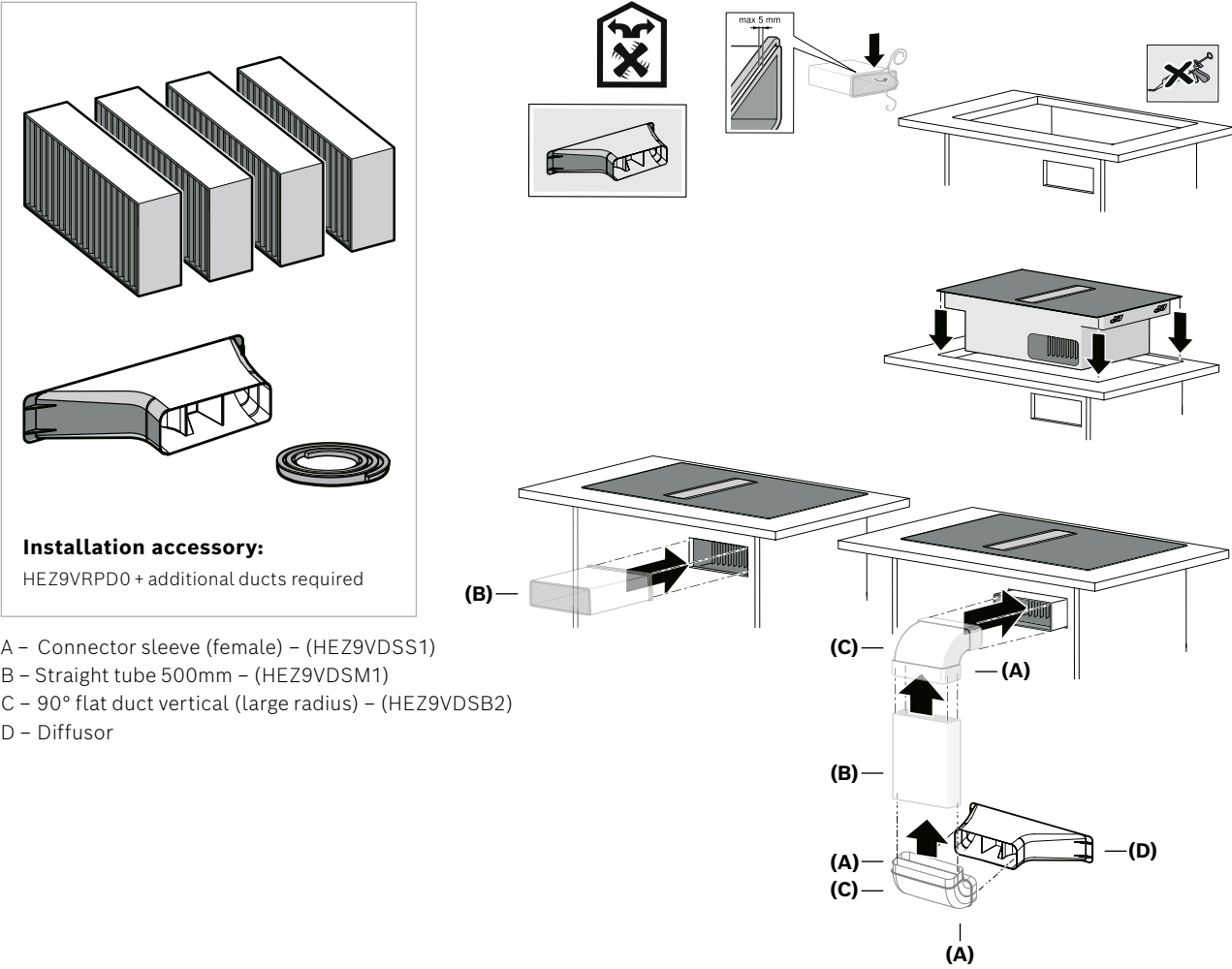
*There are no dimensional drawings for the CleanAir filter (HEZ9VRCR0) and Acoustics filter (HEZ9VEDU0)

Installation instructions.

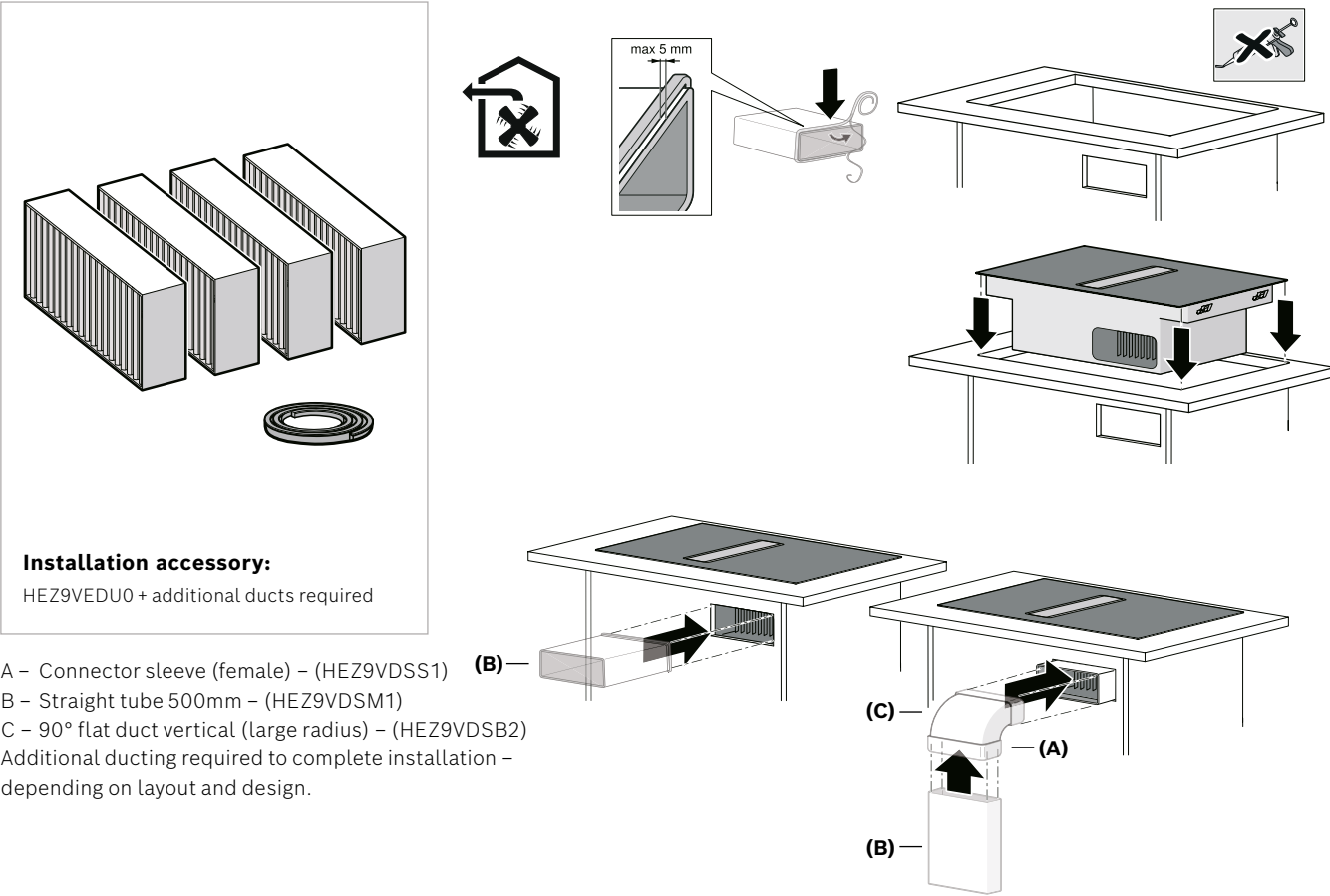
Unducted recirculation – installation instructions



Ducted recirculation – installation instructions



Ducted recirculation – installation instructions



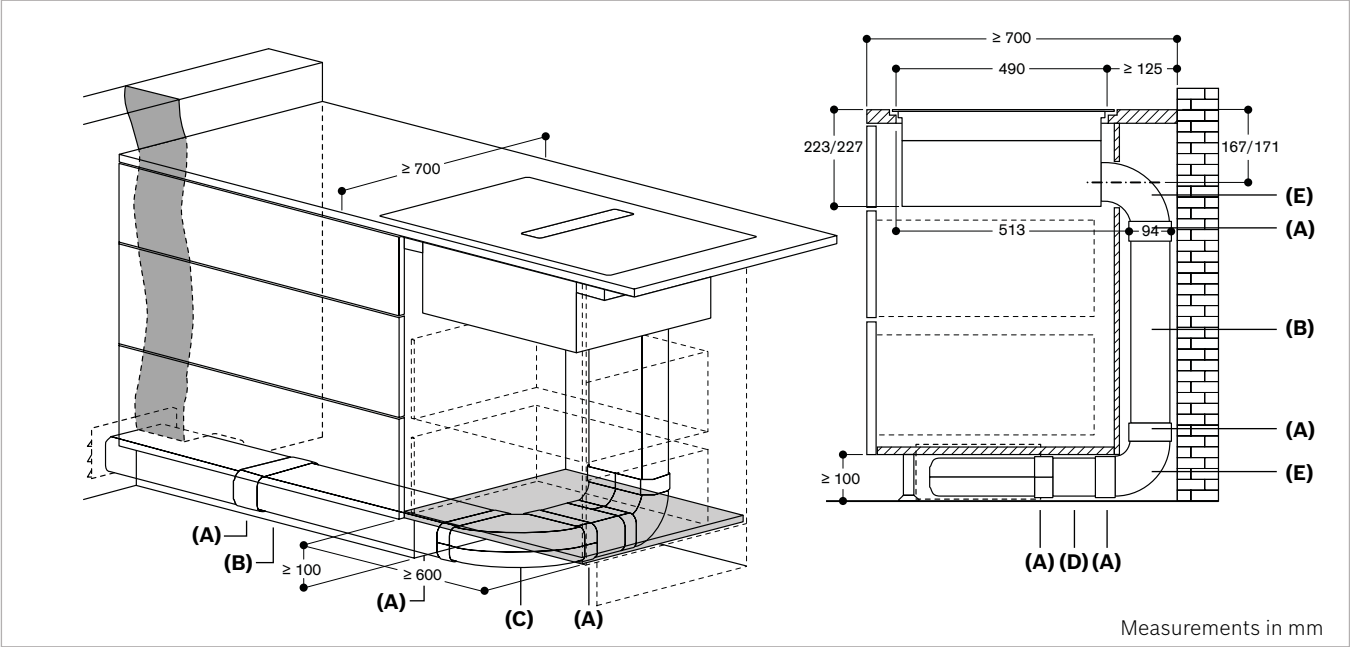
Instruction manuals

Scan the QR codes below to view your vented cooktop instruction manual.

	<p>PXX875D67E Series 8 – 80cm Induction cooktop with integrated ventilation</p> <p>https://media3.bosch-home.com/Documents/9001469461_D.pdf</p>		<p>PVQ731F15E Series 6 – 70cm Induction cooktop with integrated ventilation</p> <p>https://media3.bosch-home.com/Documents/9001469459_C.pdf</p>
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Typical planning scenarios for ducted installation.

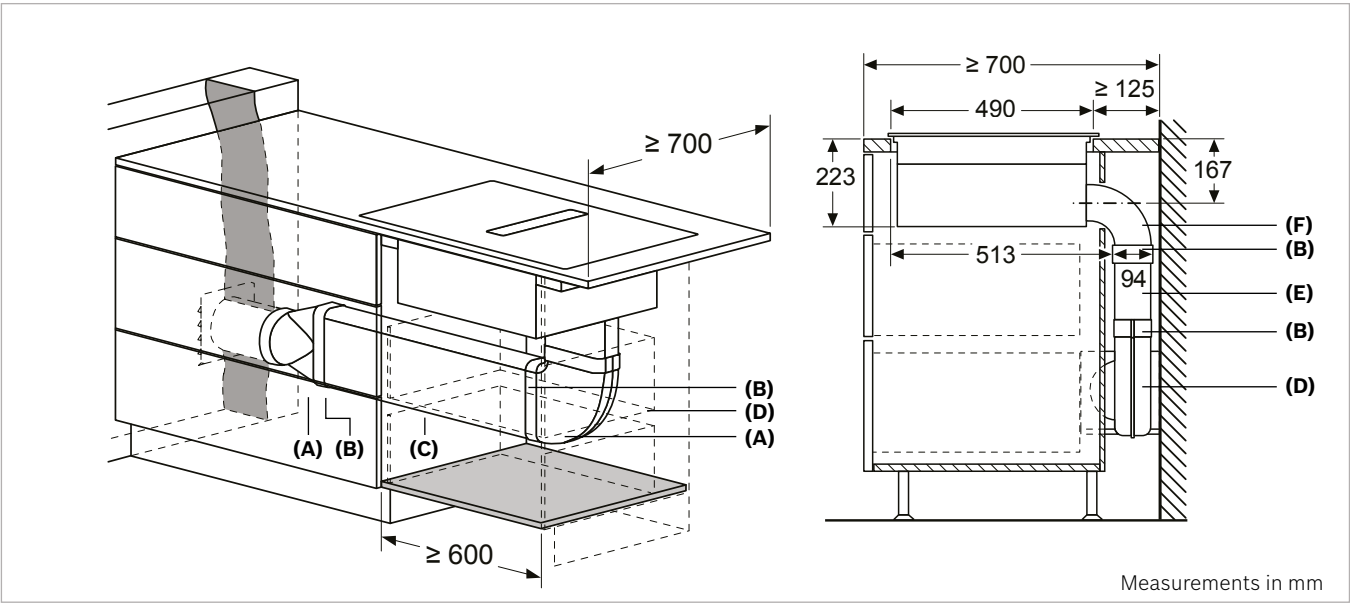
Ducted installation – Scenario 1



- A – Connector sleeve (female) – (HEZ9VDSS1)
- B – Straight tube 1000mm – (HEZ9VDSM2)
- C – 90° flat duct bend horizontal – (HEZ9VDSB1)
- D – Straight tube 500mm – (HEZ9VDSM1)
- E – 90° flat duct vertical (large radius) – (HEZ9VDSB2)

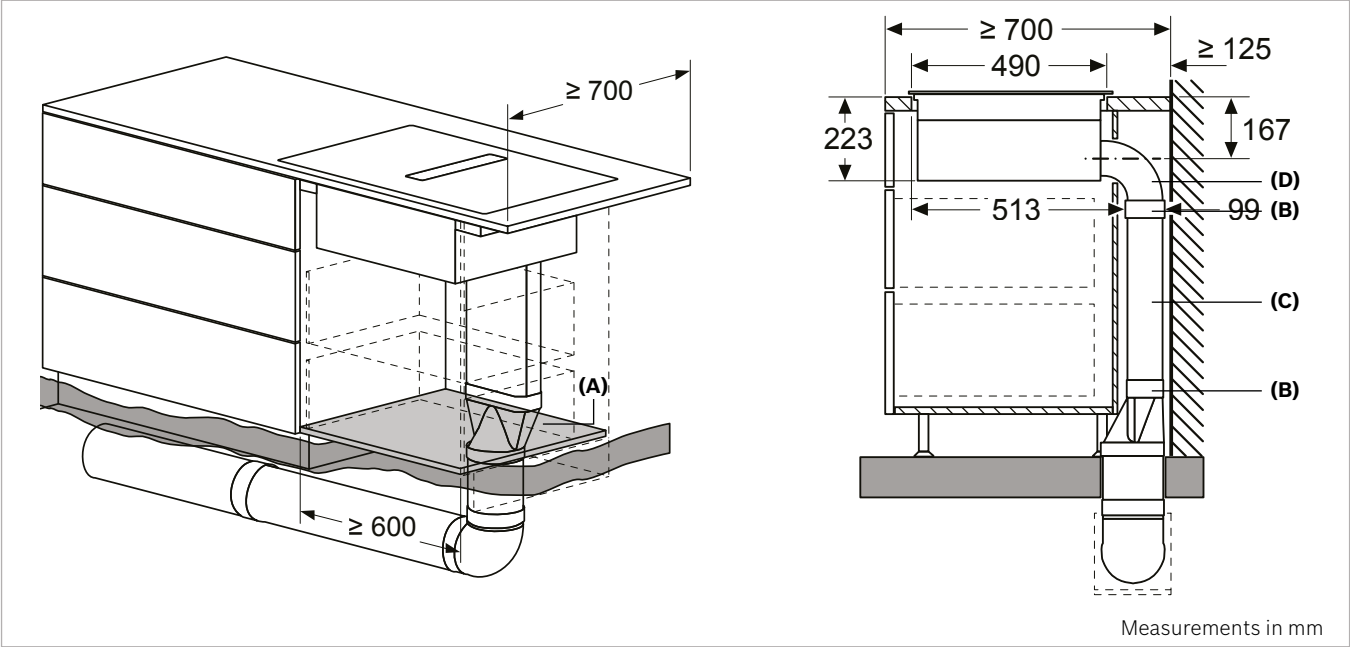
Ducted Installation – Scenario 2

We recommend using a back flap to avoid wind/insects/dust etc. to come into the house.



- A – Adapter round-flat (horizontal) – (HEZ9VDSI0)
- B – Connector sleeve connects A round flat horizontal to C straight tube 1000m – (HEZ9VDSS1)
- C – Straight tube 1000mm – (HEZ9VDSM2)
- D – 90° flat duct bend horizontal – (HEZ9VDSB1)
- E – Straight tube 500mm – (HEZ9VDSM1)
- F – 90° flat duct vertical (large radius) – (HEZ9VDSB2)

Ducted Installation – Scenario 3



- A – Adapter round-flat (horizontal) – (HEZ9VDSI0)
 - B – Connector sleeve (female) – (HEZ9VDSS1)
 - C – Straight tube 1000mm – (HEZ9VDSM2)
 - D – 90° flat duct vertical (large radius) – (HEZ9VDSB2)
- Round ducting from third party supplier

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Auckland 0622

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Takapuna
Auckland 0740

Phone: 0800 807 723

Customer Service

Phone: 0800 245 700
Email: aftersales.nz@bshg.com

www.bosch-home.co.nz

Accessories and spare parts

www.bosch-home.co.nz/shop

Home Connect

www.home-connect.co.nz

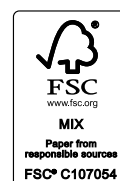
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