BOSCH
Invented for life

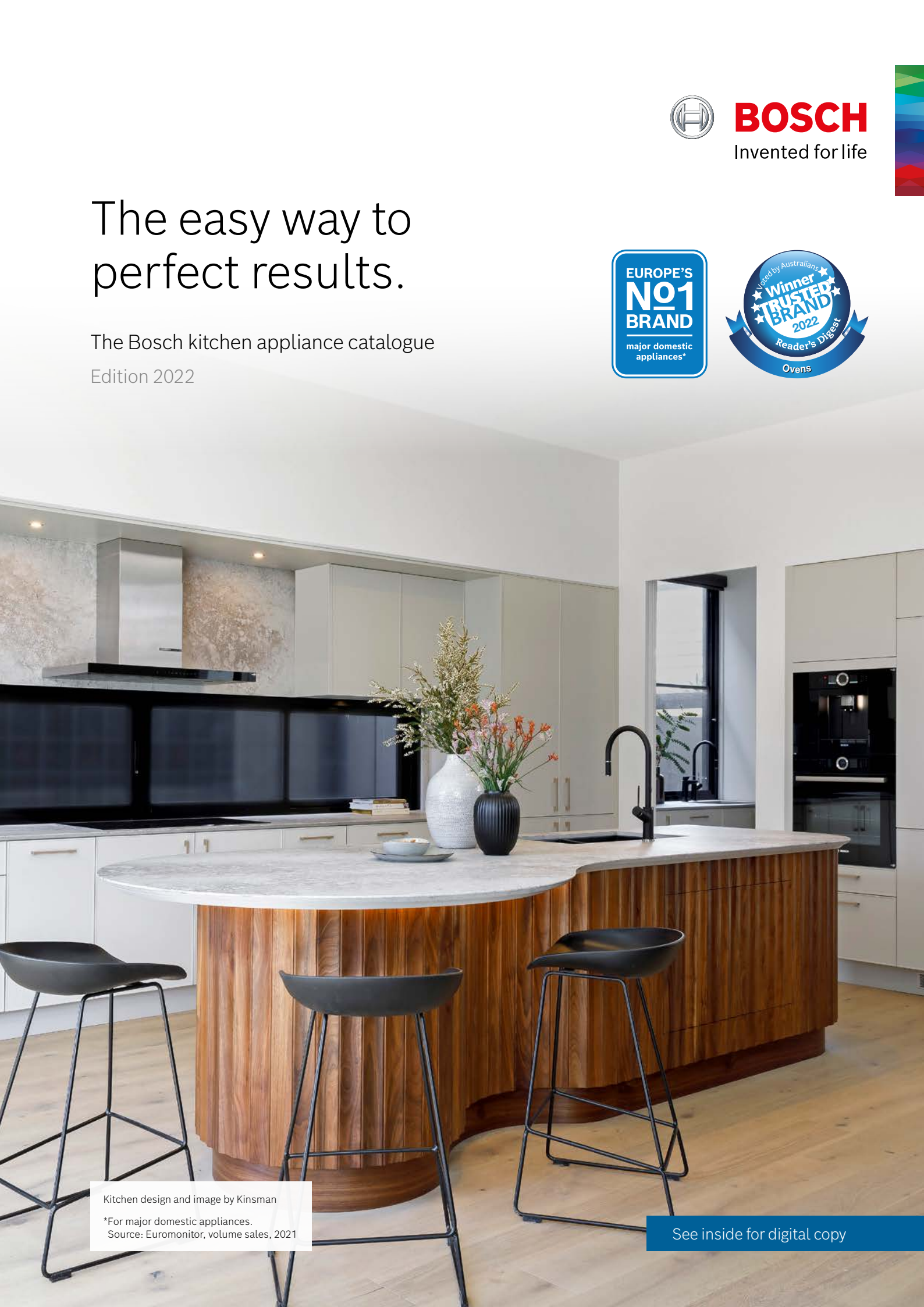
# The easy way to perfect results.

EUROPE'S NO1 BRAND major domestic appliances*

Voted by Australians Winner TRUSTED BRAND 2022 Reader's Digest Ovens

The Bosch kitchen appliance catalogue

Edition 2022



Kitchen design and image by Kinsman

*For major domestic appliances.
Source: Euromonitor, volume sales, 2021

See inside for digital copy

# Designed to make your everyday life easier.

**Rangehoods**
A range of designs to suit your dream kitchen. From focal point canopy to hidden integrated rangehoods, our whisper quiet rangehoods will be a pleasant surprise.

**Cooktops**
Choose a cooktop to match your cooking style. From our traditional ceramic, or revolutionary FlameSelect gas, to our innovative induction range including the 2-in-1 cooktop with integrated ventilation.

Scan here to download your digital copy

**Compact appliances**
For lovers of cooking, you can add combination steam, pure steam or combination microwave ovens to 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.

**Coffee machine**
For lovers of coffee, your favourite café can be right in your kitchen. The coffee machine design matches the Series 8 ovens for a seamless and coordinated look.

**Warming drawers**
Keep your coffee cups on hand for the morning cappuccino or warm up plates before serving dinner. You can also use our warming drawers to defrost, prove dough and so much more.

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

Scan here to view the Dishwasher overview




**2-in-1 cooktop**

The Series 6 cooktop with integrated ventilation is a high-performance two-in-one solution. Comprising both induction cooking capability and ventilation. Steam and odours are quietly and effectively removed from the cooking surface using the powerful cross current extraction.



# Bosch – a brand you can trust.

**Quality**
Our years of experience in home appliances, paired with the latest German engineering, allow us to manufacture quality products that are easy to use and deliver perfect results.

**Design**
Our best for technical perfection, perceivable quality and simple operation is reflected in our designs. Bosch is the No.1 brand in design, with over 200 design awards over the past five years. Tangible quality and engineering precision support the functions of each appliance and serve to improve quality of life for the user.

**Australia's Most Trusted Brand for Ovens 2022**
Bosch has been awarded Australia's Most Trusted Brand 2022 for Ovens as voted by Australians, revealed exclusively by Reader's Digest. Australian Reader's Digest engaged an independent market research agency to conduct a stand-alone survey of a representative sample of more than 3,000 Australians.



**Performance**
With Bosch Assist and advanced sensor technology found in PerfectBake and PerfectRoast, the Bosch Series 8 ovens and compact appliances will modify the cooking process from start to finish for perfect baking and roasting results.



**Convenience**
A little peace of mind for your daily life at home with Bosch sensor technology for perfect cooking results. Our FlameSelect gas cooktop technology will let you adjust power levels precisely and our self-cleaning functions will save you the trouble of cleaning up.

# Find the right appliance for your dream kitchen.

## Ovens & Compact Appliances pages 17–47



**60cm built-in ovens**
Our ovens combine high-quality stainless steel and black glass for a sleek finish on all models. Multiple cooking and cleaning options offer convenience.



**Combination steam and full steam ovens**
Cooking with steam helps retain vitamins and minerals in fresh foods, as well as maintain original colour, shape and consistency.



**Combination microwave and pure microwave ovens**
Add speed to your traditional cooking process without compromising on taste.



**Microwave oven**
Built-in microwave used for thawing, heating and food preparation. Every dish is a perfect success thanks to 8 pre-set automatic programs.



**Coffee machine**
Whether your preference is a skinny latte, a double shot cappuccino or a delicious hot chocolate, our coffee machine brings café-style drinks to your home.



**Warming drawers**
Ensure food stays at just the right serving temperature. You can also defrost, prove dough or slow cook.



**Double ovens**
Bosch double ovens allow you to roast in the bottom oven cavity while grilling in the top oven for maximum cooking convenience.



**90cm built-in ovens**
With a large interior cavity, boasting 112 usable litres (net), pyrolytic self-cleaning function and telescopic rails for total convenience.



**Freestanding gas cookers**
Freestanding cookers offer total flexibility in your kitchen layout. Our models combine the latest ovens and cooktops in one appliance with perfect precision.

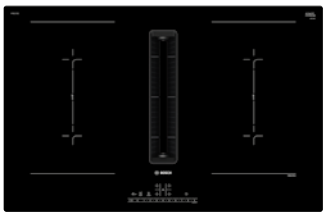


**Freestanding electric cooker**
Cooking and cleaning is made especially easy with 8 heating modes and a glass-ceramic cooktop all in one appliance. The slim 60cm width allows it to fit into smaller spaces with ease.



**Freestanding induction cooker**
Enjoy fast and safe cooking with the integrated induction cooktop that is also easy to clean. The oven below comes with 8 heating modes and 30 pre-set automatic programs.

## Cooktops pages 48–71



**2-in-1 vented cooktops**
For freedom and flexibility in designing your kitchen, we've developed 2-in-1 cooktops with integrated ventilation. These appliances combine the latest technologies of our induction cooktops and rangehoods in a single appliance.



**Induction cooktops**
Bosch has a range of induction cooktops that are designed to make it easier and quicker for you to create the dishes you love.



**Gas cooktops**
The cooktop of choice in most professional kitchens, the Bosch FlameSelect gas cooktops are innovative, stylish and help you to always achieve perfect results.



**Ceramic cooktops**
With their electronic touch-controls and flexible cooking zones, Bosch ceramic cooktops combine great looks with smart function and design.

## Rangehoods pages 72–84



**Canopy wall-mounted rangehoods**
Canopy wall-mounted rangehoods provide a focal point in any kitchen. Choose a design that complements your style, plus they are also packed full of convenient features.



**Integrated rangehoods**
Sleek in design, Bosch fully integrated rangehoods are neatly concealed beneath the cupboard for a seamless look in the kitchen. Performance that is not seen or heard.



**Slideout rangehoods**
Extend when in use and slides neatly away when not in operation. Practically disappears into your upper cabinet, giving you a sleek kitchen finish.



**Integrated GlassVisor rangehoods**
Space efficient rangehoods with a compact design allowing extra storage space, and a fold out GlassVisor for extraction and cabinetry protection.







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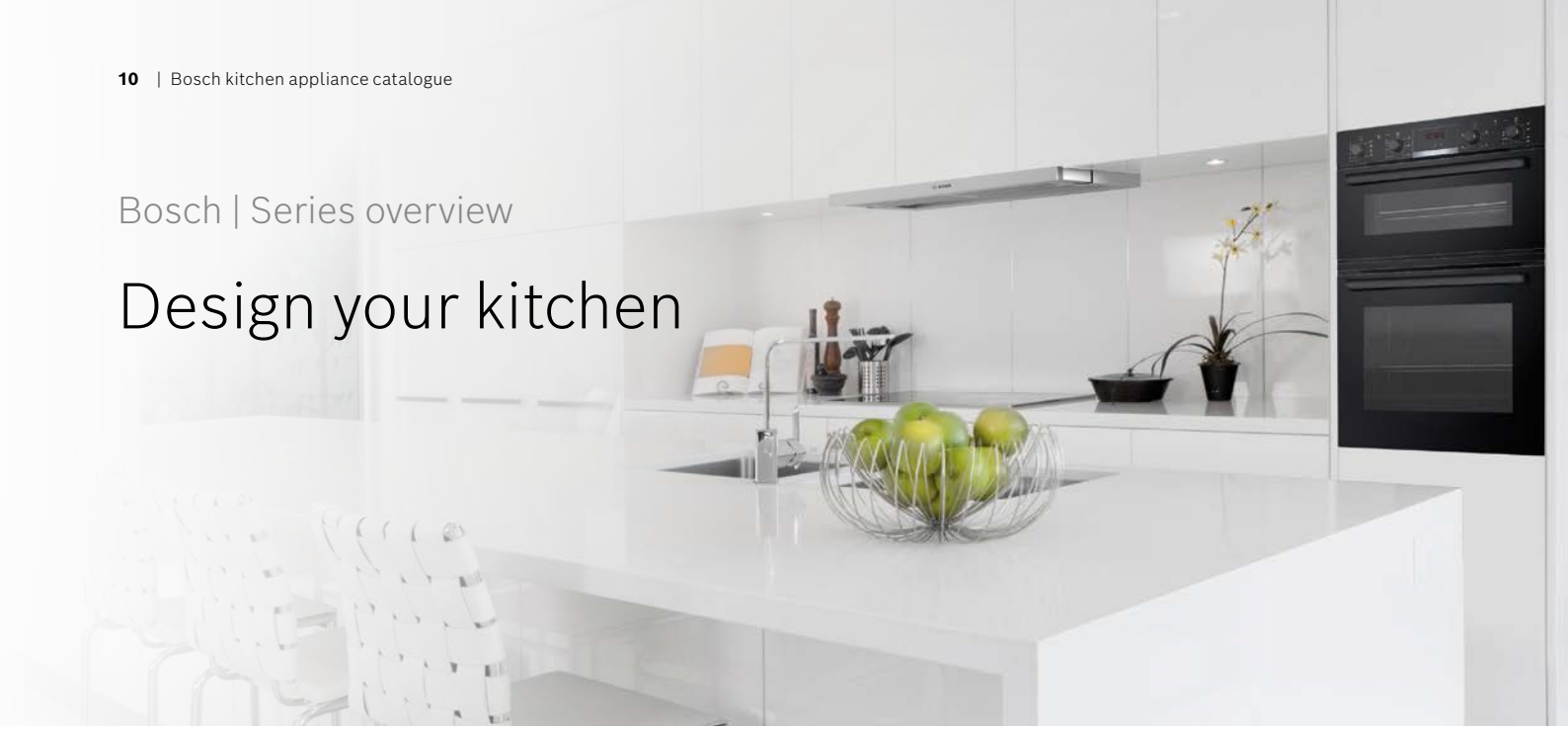
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Bosch | Series overview

# Design your kitchen

## Your every day kitchen: Look for Series 4

These appliances are perfect for first time home owners wanting reliable appliances with a contemporary design that deliver value for money.



Series 4 | HBA574EB0A
60cm Pyrolytic Oven*



Series 4 | MBA534BB0A
Built-in Double Oven*



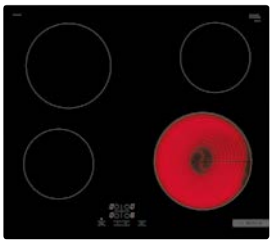
Series 4 | VBC5540S0
90cm Built-in Oven



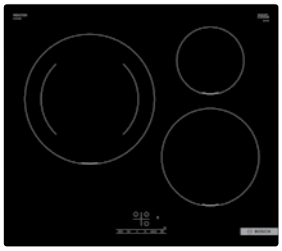
Series | 4 DHL555BAU
53cm Integrated Rangehood



Series 4 | DFS097A51A
90cm Slideout Rangehood



Series 4 | PKE611BA2A
60cm Electric Ceramic Cooktop



Series 4 | PUJ611BB5E
60cm Induction Cooktop



Series 4 | PNH6B6B90A
60cm Gas Cooktop



Series 4 | HXU09AH50A
Freestanding Dual Gas Cooker

*Available in stainless steel: HBA574BS0A, MBA534BS0A



## Want a bit more? Look for Series 6

These appliances are perfect for families that need easy to operate home appliances with additional cooking features, a timeless design and German quality.



Series 6 | DWB97LM50A
90cm Wall-mounted Stainless Steel Canopy Rangehood



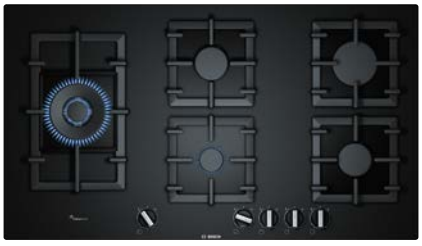
Series 6 | VBD578FB0
90cm Pyrolytic Oven



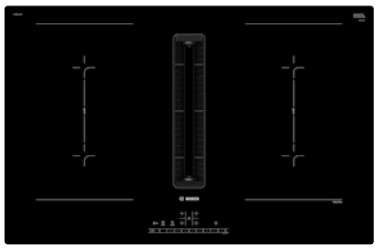
Series 6 | MBG5787S0A
Built-in Double Oven



Series 6 | DHL785BAU
70cm Integrated Rangehood



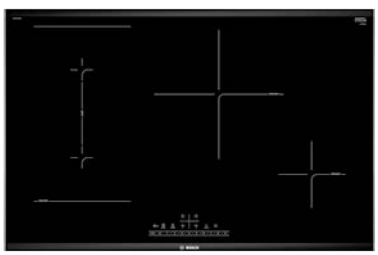
Series 6 | PPS9A6B90A
90cm Black Tempered Glass Gas Cooktop



Series 6 | PVQ811F15E
80cm Cooktop with Integrated Ventilation*



Series 6 | DBB97AM60A
90cm Integrated GlassVisor Rangehood



Series 6 | PVS875FB5E
80cm CombiInduction Cooktop



Series 6 | HLS79R351A
Freestanding Induction Cooker



Series 6 | HSB738357A
Freestanding Dual Gas Cooker

*Available in 70cm: PVQ731F15E


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## Best in class: Look for Series 8

These appliances are perfect if you want the latest technology with a premium finish and outstanding German quality. With a self-cleaning oven, steam oven, microwave oven, coffee machine and warming drawer all your cooking needs are covered. The FlexInduction cooktop makes cooking to perfection a breeze.



Series 8 | HSG656XB6A
60cm EcoClean Oven with Full Steam



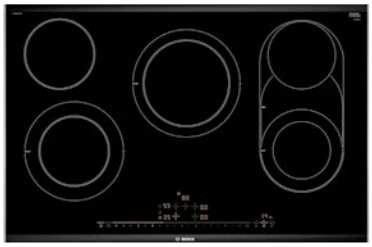
Series 8 | CSG656RB1A
60cm Combination Steam Oven



Series 8 | CTL636EB6
Black Glass Coffee Machine



Series 8 | PXE875DC1E
80cm FlexInduction Cooktop



Series 8 | PKM875DP1A
80cm Electric Cooktop



Series 8 | PRS9A6D70A
90cm Gas Cooktop



Series 8 | BIC630NB1A
60cm Warming Drawer



Series 8 | DHL895DAU
86cm Integrated Rangehood



Series 8 | HSB838357A
Freestanding Dual Fuel Pyrolytic Cooker




# The smart way of cooking!

Staying up-to-date on your daily cooking can be time-consuming. Home Connect takes the guesswork out of cooking. You can choose from a world of exciting recipes and transfer the ideal cooking settings directly to your oven. Just use your smart device to select your desired dish, and the oven automatically sets the required temperature and cooking time for you.

The Home Connect app allows you to monitor, adjust and get updates on the status of the program via your smart device. By activating voice control you can free up your hands! Ask when dinner will be ready or make changes on the go while you prepare side dishes.

Warming drawer is not Home Connect compatible.






Series 8 | PXV975DV1E
90cm FlexInduction Cooktop
See page 58.



Series 8 | DWB91PR50A
90cm Canopy Rangehood
See page 78.



Series 8 | HSG656XB6A
Black Glass Oven
See page 30.



Series 8 | CTL636EB6
Black Glass Coffee Machine
See page 32.



# Ovens & Compact Appliances





# Style your kitchen with Bosch Series 8 premium appliances.

For optimum design co-ordination, choose appliances belonging to the same Series. Create seamless lines in your kitchen, as panels and sizes are suited for stacking appliances or placing them side by side – made perfect for any kitchen look.

# Your favourite café is now open 24/7.

Latte, cappuccino or espresso? With the Series 8 built-in coffee machine, you can treat yourself and your guests to any beverage at the touch of a button. Bosch barista technology guarantees a full-bodied aroma and perfect crema – for coffees as delicious as those brewed by your favourite café.

**SensoFlow System for a perfect aroma**
The optimal brewing temperature for an espresso is between 90°C and 95°C. If the temperature is any higher or lower, the flavour of the beans is only partially released or the coffee is bitter. Our smart SensoFlow System heats the water to just the right temperature for a full-bodied espresso aroma from the first to the last cup.

**Your choice of coffee at the touch of a button**
With the MyCoffee function, save your 8 favourite beverages with individual names. Innovative technology regulates the release of coffee, hot milk and foam to deliver the beverage of your choice at the touch of a button.

**Automatic cleaning of the milk system**
Now you can clean your coffee maker as easily as you prepare your morning pick-me-up. Each time you make a coffee drink with milk, the milk system is automatically rinsed out with a blast of steam. The coffee machine takes total charge of the milk system's daily maintenance, so that you can concentrate on enjoying your cappuccino or latte macchiato instead of cleaning.



**Warming drawers**
Our Series 8 warming drawers can do much more than just keep food and plates warm; they're also perfect for slow-cooking meat, defrosting frozen foods and proving dough.

The warming drawers from Bosch can be installed either separately or in combination with Series 8 ovens, compact ovens and our built-in automatic coffee machine. The practical 'push and pull' technology ensures they are always easy to open, even when you have both hands full. They are measured at 14cm height with 20 usable litres (net). Available in black or stainless steel.




CONNECTED BY Home Connect

# Bosch Assist

Bosch sensor technology. The oven that cooks by itself.




**Bosch Assist**
Series 8 Ovens with graphic displays come with advanced sensor technology found in PerfectRoast and PerfectBake functions. They offer an extensive menu of food categories that help create your perfect meal. Simply select the desired dish, press start and your oven automatically sets the ideal heating mode, temperature and length of time, monitoring and modifying the cooking as required for the best results. Of course, you can also select these settings yourself just as easily.



**PerfectBake**
Baking has never been easier, thanks to the unique PerfectBake sensor. This function constantly measures the precise moisture level of your dishes and automatically adjusts the entire baking process. This means you'll never have to set the heating mode, length of time or temperature ever again. Simply choose the type of dish, press start and let your Bosch oven bake your food to perfection*.

# AutoPilot



**PerfectRoast meat probe**
Achieve the perfect roast lamb, turkey, meats and fish. The PerfectRoast meat probe features three sensitive measuring points and uses the lowest temperature reading to determine the core temperature before calculating the cooking time required. The results are simply perfect. Used manually or with Bosch Assist, you can modify the core temperature (within a recommended range) and combine with steam cooking functions.



**AutoPilot automatic programs**
Thanks to our selection of AutoPilot programs, meal time is now easier than ever. Our pre-set automatic programs allow you simply to select the relevant dish with confidence that you'll get perfect cooking results every time. AutoPilot determines the cooking mode, temperature and duration. It even switches off the program towards the end of the cooking time. Cooking couldn't be simpler.

Features may vary depending on models. Please check individual product specifications.
*Only works from a cold start. Do not open the door during the cooking process or you will have to continue manually.

# Add a new spin to your kitchen design with the Series 8 Black Glass Oven range.

Combining a sleek premium design with intuitive features. Bosch Series 8 cooking appliances use the highest quality stainless steel and black glass to deliver a timeless, elegant and stylish finish to any kitchen. With just a turn of the simplistic control ring, you can navigate through the entire cooking menu with ease.




**Series 8 TFT Touch Graphic Display**




The iconic control ring and clear TFT screen display, combined with the DirectSelect TouchControl buttons, make operating the Series 8 ovens simpler than ever before. Food images and helpful prompts guide you through each step, giving you total flexibility and control of cooking functions.

**Series 8 TFT Touch Symbol Display**




The intuitive control ring and clear TFT display with DirectSelect icons make it easy to operate your oven. Shortcuts to the two most commonly used heating functions, helpful icons and clear descriptions inside the control ring provide all the information you need to keep track of your cooking.

Features may vary depending on models. Please check individual product specifications.

# Healthier enjoyment with Bosch steam ovens.

Food prepared with steam not only tastes wonderful, it's also a healthier alternative to other cooking methods. With steam, food retains its original vitamins and aromas while releasing the full natural flavour. For added peace of mind, Bosch steam ovens have integrated water tanks, so no direct water connection is needed.



**Combination steam oven**
The best of both worlds, the Series 8 built-in oven (HSG656XB6A) has the power to use pure steam or add bursts of steam alongside conventional heating methods. Use the full steam function for gentle, healthy food preparation; perfect for fish, vegetables and even some desserts.

**Compact ovens with steam**
Bosch steam compacts come equipped with full steam and added steam functions. Having the ability to cook entirely with steam allows you to bring out the maximum nutrients from healthy ingredients. Small but great, these appliances come with everything you need.

Serie | 8

HSG656XB6A

★★★★★*

*"Steam functions open up a world of new possibilities."*

*Incentivised review.*
*Average rating for HSG656XB6A is 4.9 stars.

**Functions available with Full Steam**

**Steaming**
Steaming at 30°C–100°C for succulent dishes and preservation of colour, taste, vitamins and minerals.

**Reheating**
Reduce food waste by reheating at 80°C–180°C, resulting in greater moisture and regeneration.

**Dough proving**
Whilst proving at approximately 40°C, dough will rise considerably faster than at room temperature.

**Defrost**
Low temperature steaming at 30°C–60°C is ideal for defrosting delicate food such as cakes.

**Sous-vide cooking**
Vacuum-seal your food for slow cooking with steam, at a consistent low temperature ranging from 50°C–95°C to enjoy maximum flavour. Intensify the taste with added herbs and oils. Suitable for meat, fish and vegetables.

# Add bursts of steam for food that's crispy on the outside and juicy on the inside.

Say goodbye to the stress of using too much or too little water at the wrong stage of the cooking process. Thanks to the Bosch Added Steam function, dishes such as breads and roasts turn out crispy on the outside and juicy on the inside; vegetables stay crisp, poultry and fish become juicy and tender.



Serie | 8

HRG6769B2A

★★★★★*

*"Added steam gives us many more options with our cooking."*

*Incentivised review.*
*Average rating for HRG6769B2A is 4.9 stars.

**Added steam function**
Enhance your cooking results by adding the perfect amount of moisture to your dishes, thanks to the added steam function. With the option of three intensity levels: low, medium or high. Create succulent roasts and perfectly browned bread crusts with ease. Steam is introduced into the cooking compartment at varying intervals and degrees of intensity depending on the dish.

**Ovens with added steam**
Cooking results improve when moisture is added to the process. The Series 8 oven range with added steam function does exactly that. Through the combination of circulated hot air cooking and added moisture, you can achieve perfect cooking results.

**Ovens with hot air steam**
For deliciously crispy crusts and fluffy breads, simply fill the water in the removable dishwasher-safe water bowl which sits in the bottom of the oven, then set the heating mode to 'HotAir Steam'.

**Added steam is compatible with selected heating functions**




**4D HotAir**



**Hot air grilling**



**Top/bottom heating**




**Keep warm**




**PerfectRoast**

**Did you know?**
For fast, efficient and even steam distribution throughout the cavity, the steam is released from the back panel right next to the ventilation fan.

The water tank can be accessed without opening the oven door - making it easy to refill and empty the water tank.



# Bosch Microwaves and Microwave Ovens. Full enjoyment in just a short time.



**Combination Microwave Ovens**
Heat, defrost or roast your dishes using the Bosch combi microwave, with a choice of five power levels up to 900 watts for maximum performance. Additionally, these microwaves allow for grilling with up to 2800 watts. The AutoPilot program helps achieve the best possible results with very little effort. Just insert your roast, select the AutoPilot program, enter the roast's weight, then press start and the oven does the rest.



**Built-In Microwaves**
The 38cm niche built-in microwave can be used for thawing, heating and perfect preparation of food. With the AutoPilot 8, every dish is a perfect success thanks to the 8 preset automatic programs.




**Freestanding Microwave**
For time saving preparation of food by thawing, heating and grilling. Every dish is a perfect success thanks to 8 preset automatic programs.

# Gourmet results even when you're in a hurry.

The compact combination microwave oven enables you to achieve perfect baking and roasting results very quickly. Whether you want to bake, roast or simply heat up something tasty, the intelligent combination of convection heating and on-demand microwave gives you perfect results in less time.



# Features and functions for everyday use.



**Half Trays**
The Series 6 and 4 slim-sized universal pans are ideal for preparing two versions of the same dish. They're also perfect for smaller quantities. For example, cook potato wedges on one slim tray and stuffed tomatoes on a second one. Because the trays are separated, the liquid from the tomatoes won't flow into the potatoes. When dishes need to be refrigerated before or after cooking, they also fit inside Bosch refrigerators – as well as our dishwashers for cleaning.



**SoftMove and SoftClose**
SoftMove on Series 8 and SoftClose on Series 6 models is a special damping mechanism. Oven doors open and close more softly and more quietly than ever. This convenient feature not only offers a premium finish, it also protects the oven and door during the life of the oven.




**CoolTouch doors**
Bosch ovens meet the highest safety standards: the best Bosch CoolTouch oven doors reach a maximum temperature of only 30°C*. This means that curious children are even better protected against burns. The extra measure of safety is made possible by 30% better ventilation.




**Precise temperature control**
Electronic thermostats monitor the oven cavity temperature to maintain temperature consistency during the cooking process.




**Lighting**
Depending on the model, Bosch ovens and compact appliances offer our classic halogen lighting, LED ceiling light or the multi-level LED lighting.




Energy-efficient LED lighting offers vibrant illumination and longevity. The multi-level LED lighting offers illumination on each level, which is exceptionally convenient when baking on multiple levels.




Integrated halogen lighting ensures the interior cavity is brightly lit. More efficient than standard lights, they are durable and designed to last longer.



**Telescopic rail system**
The Bosch telescopic rails are fully or partially extendable (depending on model) and are ideal for loading and removing trays with ease. Whether you choose a single or double rail option, all shelves are pyrolytic proof and compatible with microwave and steam cooking. Trays are also interchangeable between Series 8 full-sized ovens and compact appliances.



**ClipRail telescopic rails**
Standard shelf systems provide no more than three positions for telescopic rails. Bosch is now offering one telescopic rail system for all levels. These rails can be installed on any level – including the grill level for more convenient toasting.
The level-independent rails are easy to install and uninstall, therefore they can be easily clicked on a different level.

*Measured at the centre of the window after 1 hour with a 180°C oven temperature / top and bottom heat.

# Features explained

Perfect baking and roasting not only requires the right temperature, but also the appropriate heating function. From 4D HotAir to slow cooking, Bosch ovens offer heating functions that deliver everything from haute cuisine to everyday feasts.




**4D HotAir***
Thanks to 4D HotAir, you can place your food on any shelf from level one to four, and the results will be consistently perfect. The rotating fan alternates its direction during cooking to distribute heat evenly on every level. For reliable results 'top to bottom', you can also bake and roast on up to four different levels simultaneously.^




**3D HotAir**
3D HotAir distributes the heat quickly and evenly throughout the entire oven cavity, allowing you to cook on up to three levels simultaneously. It's especially convenient when you need to cook both sweet and savoury dishes simultaneously without intermingling the flavours.




**HotAir Eco/Gentle**
HotAir Eco/Gentle uses less energy by using a single tray. This energy-efficient function distributes less heat into the oven and uses residual heat to maintain the set temperature.



**Top and bottom heating***
Uses both the upper and lower heating elements. Heat travels to the centre of the oven which is the best position to obtain the selected temperature. Suitable for traditional baking and roasting and offers best results for cakes with moist toppings.




**Top and bottom heat Eco**
In addition to the top and bottom heat function, selected Series 8 ovens feature an eco-friendly mode, which supports cooking on a single shelf for energy-efficient cooking. Prepare perfect sponges, pound cakes, delicate pastries and bread rolls while saving valuable energy.



**Bottom heating**
For cooking in a bain-marie and for the final baking stage. The heat is emitted from the lower heating element.



**Intensive heating**
Combines the top element with a more powerful bottom heating element that is perfect for crispy bases and baking in tins.



**Hot air grilling***
Achieve rotisserie-style cooking for meat and poultry. The grill and fan alternate which produces even and crisp cooking results.



**Grill, small area or large area**
For grilling flat items, such as steaks and sausages, for making toast and for cooking au gratin.



**Pizza setting**
Create crispy pizzas or give any dish that extra heat that's needed from underneath by using a combination of heating elements.




**Keep warm***
A feature that keeps cooked food warm.



**Slow cooking**
For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid.



**Preheat ovenware**
A feature that is useful for preheating ovenware and even dinnerware.



**Drying**
A function for drying fruits, vegetables and herbs with maximum flavour. This function can also be used for drying out the oven cavity after the added steam function has been used.




**Rapid heating**
With rapid heating you can shorten the heat-up time for selected heating functions, including 4D HotAir and top and bottom heating.



**Fan forced hot air**
A fan disperses heat evenly for cakes and pastries baked on two levels.



**Fan assisted top and bottom heating**
Uses both upper and lower heating elements while a fan disperses heat evenly.




**Defrost**
Perfect for gentle defrosting of meat, poultry, bread and much more.



**Reheating***
For plated meals and baked items. Cooked food is gently reheated. The steam ensures the food does not dry out.



**Dough proving***
For yeast dough and sourdough, dough will rise considerably more quickly than at room temperature. The surface of the dough does not dry out.




**Sous Vide**
Cooks vacuum-sealed food at low temperatures and 100% steam, retaining nutrients and flavours.




**Added Steam**
Steam is introduced into the cooking compartment at varying intervals and degrees of intensity depending on the dish.




**HotAir Steam**
Use with steam bowl for delicious baking and roasting results.

Features may vary depending on models. Please check individual product specifications. *Possible to use added steam for this type of heating (operation only possible when the water tank is full). ^To cook on all four levels simultaneously, four wire racks are required for best results. For up to three levels, all accessories are suitable, ie. universal tray or baking tray.

# At last, someone in the house who enjoys cleaning up.

Anyone who has ever cleaned an oven by hand knows how exhausting and time-consuming it can be. This chore is now a thing of the past, thanks to pyrolytic self-cleaning and EcoClean Direct.

**Pyrolytic self-cleaning: the oven that cleans itself**
During the pyrolytic cleaning function, the oven heats up to 480°C to burn off grease and food residue#. This achieves thorough cleaning results with minimal effort.

Simply follow these 3 steps:

1. Activate the pyrolytic cleaning function.
2. Choose from three different cleaning levels, depending on the degree of residue that has accumulated.
3. Once the program is finished, wipe off the thin layer of ash in the base of the oven.



**Cleaning Assist (hydrolyse)**
The cleaning assistance program is a quick alternative for occasionally cleaning the cooking compartment. The cleaning assistance softens dirt by vaporising the soapy water, making it easier to remove.

1. Mix 0.4 litres water with a drop of washing-up liquid and pour into the centre of the cooking compartment floor.
2. Select the bottom heat function at 80°C for 4 minutes.
3. Switch the appliance off and leave the cooking compartment to cool for approx. 20 minutes.
4. Once cool, remove the remaining water with an absorbent sponge cloth and clean the smooth surfaces in the cooking compartment with a dish cloth or a soft brush.
5. In order to dry the cooking compartment, leave the appliance door open at approx. 30° angle for one hour.



**EcoClean Direct: makes cleaning easier**
While your dishes bake or roast, the special direct coating of microfine ceramic particles on the oven cavity walls absorbs grease and residue and breaks them down through oxidation.

Simply follow the below steps and reduce your cleaning time significantly*:

1. Activate the EcoClean Direct cleaning program.
2. Once completed, clean remaining surfaces that don't have the special coating.
3. Wipe the base of the oven and inside of the glass door.




**Universal pan and baking tray with ceramic non-stick coating**
In addition to the classic universal pan, Bosch offers a universal pan and baking tray with a ceramic non-stick coating. This special non-stick coating makes the surface easy to clean. The ceramic coating has another advantage: you no longer need to use baking paper or to grease the tray, which makes baking, roasting and cleaning much easier.



*Please remove all accessories when activating the specific EcoClean Direct program.
#Metal racks may show slight discolouration after prolonged use of the pyrolytic function. To prevent this, you may choose to remove the wire racks during the pyrolytic cycle. Features may vary depending on models. Please check individual product specifications.

# Plug&Play oven.

The built-in 10 amp oven is made for easy installation – simply plug into a power point and start cooking.




Serie | 2

HBF134EB0A

★★★★★*

*"It looks fantastic, works beautifully and the retractable dials are a fabulous innovation."*

*Incentivised review.*

*Average rating for HBF134EB0A is 4.6 stars.





# Serie | 8 Oven and compact range

## Combination steam ovens.




Home Connect
















| HSG656XB6A<br>60x60cm Combination Steam Oven<br>with Full and Added Steam | HRG6769B2A<br>60x60cm Pyrolytic Oven<br>with Added Steam | HRG6753B1A<br>60x60cm Pyrolytic Oven<br>with Added Steam |
|---|---|---|
| **Key Features**<br>▸ 17 heating functions<br>▸ 71 litres (net) cavity volume<br>▸ 5 shelf positions<br>▸ TFT Touch Graphic Display<br>▸ Multi-level pure steaming – 1 litre removable water tank with empty tank indicator | **Key Features**<br>▸ 17 heating functions<br>▸ 71 litres (net) capacity<br>▸ 5 shelf positions<br>▸ TFT Touch Graphic Display<br>▸ Added steam – 1 litre removable water tank with empty tank indicator | **Key Features**<br>▸ 15 heating functions<br>▸ 71 litres (net) capacity<br>▸ 5 shelf positions<br>▸ TFT Touch Symbol Display<br>▸ Added steam – 1 litre removable water tank with empty tank indicator |
| **Cleaning**<br>▸ EcoClean Direct: rear wall, side walls and ceiling<br>▸ Hydrolyse cleaning<br>▸ Drying function<br>▸ Descaling program | **Cleaning**<br>▸ Pyrolytic self-cleaning<br>▸ Hydrolyse cleaning<br>▸ Drying function<br>▸ Descaling program | **Cleaning**<br>▸ Pyrolytic self-cleaning<br>▸ Hydrolyse cleaning<br>▸ Drying function<br>▸ Descaling program |
| **Convenience**<br>▸ SoftMove door<br>▸ Temperature display<br>▸ Automatic temperature proposal<br>▸ LED lighting<br>▸ Bosch Assist<br>▸ PerfectRoast 3 point meat probe<br>▸ PerfectBake sensor<br>▸ 3-level telescopic rails | **Convenience**<br>▸ SoftMove door<br>▸ Temperature display<br>▸ Automatic temperature proposal<br>▸ Multi-level LED lighting<br>▸ Bosch Assist<br>▸ PerfectRoast 3 point meat probe<br>▸ PerfectBake sensor<br>▸ 3-level telescopic rails (pyro-proof) | **Convenience**<br>▸ SoftMove door<br>▸ Temperature display<br>▸ Automatic temperature proposal<br>▸ Halogen lighting<br>▸ AutoPilot10: 10 automatic programs<br>▸ 2-level telescopic rails (pyro-proof) |
| **Safety**<br>▸ Triple-glazed door<br>▸ Child lock (controls & door)<br>▸ Residual heat indicator | **Safety**<br>▸ Quadruple-glazed CoolTouch door<br>▸ Child lock (controls & door)<br>▸ Residual heat indicator | **Safety**<br>▸ Quadruple-glazed CoolTouch door<br>▸ Child lock (controls & door)<br>▸ Residual heat indicator |
| **Supplied Accessories**<br>▸ 2 wire racks<br>▸ 1 universal pan<br>▸ 1 grill tray<br>▸ 1 non-perforated steam tray<br>▸ 2 perforated steam trays | **Supplied Accessories**<br>▸ 2 wire racks<br>▸ 1 universal pan (pyro-proof)<br>▸ 1 grill tray (pyro-proof) | **Supplied Accessories**<br>▸ 2 wire racks<br>▸ 1 universal pan (pyro-proof)<br>▸ 1 grill tray (pyro-proof) |
| **Dimensions (HxWxD)**<br>595 x 594 x 548mm | | |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Conventional ovens.



















| HBG6753B1A<br>60x60cm Pyrolytic Oven | HBG675BB2A<br>60x60cm Pyrolytic Oven | HBG633BB1B<br>60x60cm EcoClean Direct Oven |
|---|---|---|
| **Key Features**<br>▸ 13 heating functions<br>▸ 71 litres (net) capacity<br>▸ 5 shelf positions<br>▸ TFT Touch Symbol Display | **Key Features**<br>▸ 13 heating functions<br>▸ 71 litres (net) capacity<br>▸ 5 shelf positions<br>▸ TFT Touch Symbol Display | **Key Features**<br>▸ 10 heating functions<br>▸ 71 litres (net) capacity<br>▸ 5 shelf positions<br>▸ TFT Touch Symbol Display |
| **Cleaning**<br>▸ Pyrolytic self-cleaning<br>▸ Hydrolyse cleaning | **Cleaning**<br>▸ Pyrolytic self-cleaning<br>▸ Hydrolyse cleaning | **Cleaning**<br>▸ EcoClean Direct: rear wall<br>▸ Hydrolyse cleaning |
| **Convenience**<br>▸ SoftMove door<br>▸ Temperature display<br>▸ Automatic temperature proposal<br>▸ Halogen lighting<br>▸ AutoPilot10: 10 automatic programs<br>▸ 2-level telescopic rails (pyro-proof) | **Convenience**<br>▸ SoftMove door<br>▸ Temperature display<br>▸ Automatic temperature proposal<br>▸ Halogen lighting<br>▸ AutoPilot10: 10 automatic programs | **Convenience**<br>▸ SoftMove door<br>▸ Temperature display<br>▸ Automatic temperature proposal<br>▸ Halogen lighting |
| **Safety**<br>▸ Quadruple-glazed CoolTouch door<br>▸ Child lock (controls & door)<br>▸ Residual heat indicator | **Safety**<br>▸ Quadruple-glazed CoolTouch door<br>▸ Child lock (controls & door)<br>▸ Residual heat indicator | **Safety**<br>▸ Triple-glazed door<br>▸ Child lock (controls)<br>▸ Residual heat indicator |
| **Supplied Accessories**<br>▸ 2 wire racks<br>▸ 1 universal pan (pyro-proof)<br>▸ 1 grill tray (pyro-proof) | **Supplied Accessories**<br>▸ 2 wire racks<br>▸ 1 universal pan (pyro-proof)<br>▸ 1 grill tray (pyro-proof) | **Supplied Accessories**<br>▸ 2 wire racks<br>▸ 1 universal pan<br>▸ 1 grill tray |
| **Dimensions (HxWxD)**<br>595 x 594 x 548mm | | |

Reference guide see pages 88–93. Technical diagrams see pages 110–111.

# Serie | 8 Oven and compact range

## Combination compact ovens.







## Coffee machine.



Home Connect



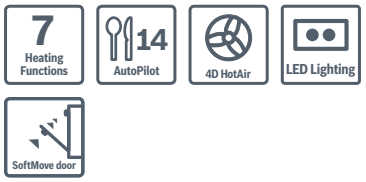
















### CSG656RB1A 60x45cm Combination Steam Oven

**Key Features**
- 18 heating functions
- 47 litres (net) capacity
- 3 shelf positions
- TFT Touch Graphic Display
- Multi-level pure steaming – 1 litre removable water tank with empty tank indicator

**Cleaning**
- EcoClean Direct: rear wall, side walls and ceiling
- Hydrolyse cleaning
- Drying function
- Descaling program

**Convenience**
- SoftMove door
- Temperature display
- Automatic temperature proposal
- LED lighting
- Bosch Assist
- PerfectRoast 3 point meat probe
- PerfectBake sensor
- 1-level telescopic rails

**Safety**
- Triple-glazed door
- Child lock (controls)
- Residual heat indicator

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 non-perforated steam tray
- 2 perforated steam trays

**Dimensions (HxWxD)** 455 x 594 x 548mm

### CMG633BB1A 60x45cm Combination Microwave Oven

**Key Features**
- 7 heating functions
- 45 litres (net) capacity
- 3 shelf positions
- TFT Touch Symbol Display
- Conventional cooking combined with microwave (up to 900W power)

**Convenience**
- SoftMove door
- Temperature display
- Automatic temperature proposal
- LED lighting
- AutoPilot14: 14 automatic programs

**Safety**
- Triple-glazed door
- Child lock (controls)
- Residual heat indicator

**Supplied Accessories**
- 1 wire rack
- 1 universal pan

### CTL636EB6 60x45cm Built-in Coffee Machine

**Key Features**
- One-touch preparation
- AromaPro Concept: optimal aroma extraction
- SensoFlow System
- TFT Touch Graphic Display

**Hygiene**
- Removable brewing unit
- AutoMilk Clean

**Convenience**
- MyCoffee function
- CoffeeSensor Pro: automatically adjusts grinding unit to bean variety
- SilentCeram Drive: quiet, premium grinder made from non-wearing ceramic

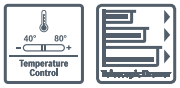
**Supplied Accessories**
- 1 BRITA water filter cartridge
- 1 measuring spoon
- 1 milk container, connection hose and pipe
- 1 test strip
- 1 set assembly screws

**Dimensions (HxWxD)**
455 x 594 x 375mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Warming drawer.









**BIC630NB1A**
**60cm Warming Drawer**

**Key Features**
- 40°C–80°C temperature control
- 20 litres (net) capacity

**Convenience**
- Fully extendable telescopic drawer
- Ceramic-glass base element
- Suitable for: plate warming, keep warm, slow cooking, defrost and proving dough

**Dimensions (HxWxD)**
140 x 594 x 548mm

Reference guide see pages 88–93 & 98. Technical diagrams see pages 110–112.

# Oven range

## Serie | 6

Pyrolytic ovens.







**HBT578FS2A**
**60x60cm Pyrolytic Oven**

**Key Features**
- 10 heating functions
- 71 litres (net) capacity
- 5 shelf positions
- LCD Display

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- AutoPilot 30: 30 automatic programs
- 1-level telescopic rails
- SoftClose door
- Temperature display
- Single point meat probe
- Automatic temperature proposal

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Residual heat indicator

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 grill tray
- 1 half tray

**Dimensions (HxWxD)**
595 x 594 x 548mm

## Serie | 4






**HRA574EB0A**
**60x60cm Pyrolytic Oven with HotAir Steam**

**Key Features**
- 8 heating functions
- 71 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- Autopilot 10: 10 automatic programs
- 1-level telescopic rails

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)

**Supplied Accessories**
- 2 wire rack
- 1 universal pan
- 1 baking tray

**Dimensions (HxWxD)**
595 x 594 x 548mm






**HBA574EB0A**
**60x60cm Pyrolytic Oven**

**Key Features**
- 7 heating functions
- 71 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- 1-level telescopic rails
- Temperature display
- Autopilot 10: 10 automatic programs

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 split grill tray

**Dimensions (HxWxD)**
595 x 594 x 548mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# EcoClean ovens.






## HBA574BS0A
## 60x60cm Pyrolytic Oven

**Key Features**
- 7 heating functions
- 71 litres (net) capacity
- 5 shelf positions
- LED Display

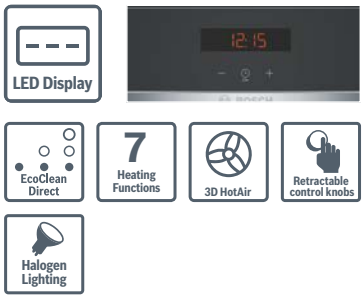
**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- Temperature display
- AutoPilot 10: 10 automatic programs

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 split grill tray






## HBA534BB0A
## 60x60cm EcoClean Direct Oven

**Key Features**
- 7 heating functions
- 71 litres (net) capacity
- 5 shelf positions
- LED Display

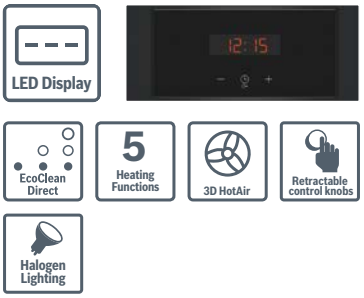
**Cleaning**
- EcoClean Direct: rear wall
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- Temperature display

**Safety**
- Triple-glazed door
- Child lock (controls)

**Supplied Accessories**
- 2 wire rack
- 1 universal pan
- 1 baking tray






## HBA534ES0A
## 60x60cm EcoClean Direct Oven

**Key Features**
- 7 heating functions
- 71 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- EcoClean Direct: rear wall
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- Temperature display

**Safety**
- Triple-glazed door
- Child lock (controls)

**Supplied Accessories**
- 2 wire rack
- 1 universal pan
- 1 baking tray

**Dimensions (HxWxD)** 595 x 594 x 548mm

Reference guide see pages 88–93. Technical diagrams see pages 110–112.

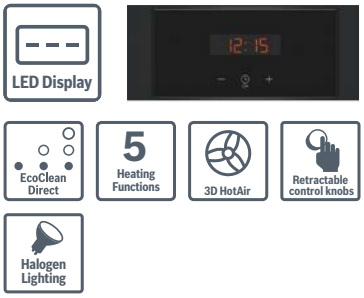
# Oven and compact range

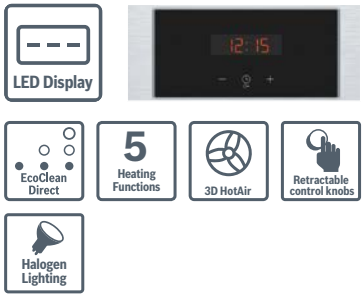
## Serie | 2

EcoClean ovens.








### HBF134EB0A
### 60x60cm EcoClean Direct Oven

**Key Features**
- 5 heating functions
- 66 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- EcoClean Direct: rear wall

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming

**Safety**
- Triple-glazed door

**Supplied Accessories**
- 1 wire rack
- 1 universal pan
- 1 baking tray

**Dimensions (HxWxD)** 595 x 594 x 548mm

### HBF133BS0A
### 60x60cm EcoClean Direct Oven

**Key Features**
- 5 heating functions
- 66 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- EcoClean Direct: rear wall

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming

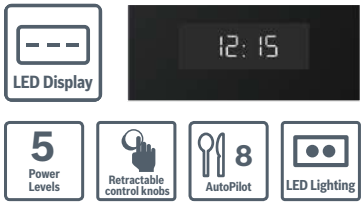
**Safety**
- Triple-glazed door
- Child lock (controls)

**Supplied Accessories**
- 1 wire rack
- 1 universal pan
- 1 baking tray

## Serie | 6

Built-in microwaves.






### BEL554MS0A
### 60cm Built-in Microwave

**Key Features**
- 5 microwave power levels up to 900W
- 25 litres (net) capacity
- Grill function with up to 1200W
- LED Display

**Cleaning**
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- LED lighting
- Electronic clock/timer with end-time programming
- AutoPilot 8: 8 automatic programs

**Safety**
- Single-glazed door

**Supplied Accessories**
- 1 raised grill rack
- 1 turntable

**Dimensions (HxWxD)**
382 x 594 x 388 mm

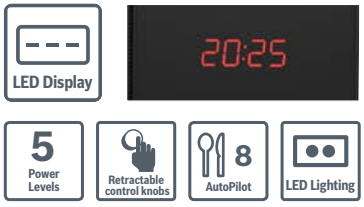
Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

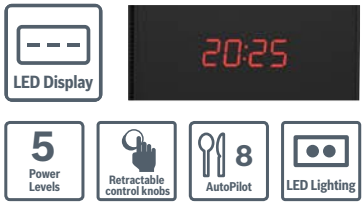
Serie | 2

Freestanding microwave.








## BEL653MB3A
## 60cm Built-in Microwave

**Key Features**
- 5 microwave power levels up to 800W
- 25 litres (net) capacity
- Grill function with up to 1000W
- LED Display

**Cleaning**
- Hydrolyse cleaning

**Convenience**
- Rotary control knobs
- LED lighting
- Electronic clock/timer with end-time programming
- AutoPilot 8: 8 automatic programs

**Safety**
- Single-glazed door

**Supplied Accessories**
- 1 raised grill rack
- 1 turntable

**Dimensions (HxWxD)**
382 x 595 x 375mm

## FEL053MS2A
## 49cm Freestanding Microwave

**Key Features**
- 5 microwave power levels up to 800W
- 25 litres (net) capacity
- Grill function with up to 1000W
- LED Display

**Cleaning**
- Hydrolyse cleaning

**Convenience**
- Rotary control knobs
- LED lighting
- Electronic clock/timer with end-time programming
- AutoPilot 8: 8 automatic programs

**Safety**
- Single-glazed door

**Supplied Accessories**
- 1 raised grill rack
- 1 turntable

**Dimensions (HxWxD)**
290 x 495 x 370mm

Reference guide see pages 88–93. Technical diagrams see pages 110–112.

# Large capacity ovens.
# More room for your favourite dishes.



With up to 112 usable litres of oven capacity, you have even more space for roasting and baking your favourite dishes. The larger capacity, combined with Bosch HotAir even heat distribution, means you can cook simultaneously on all levels. The wider trays provide more surface area for roasting big batches of potatoes and vegetables. This makes our 90cm ovens perfect for entertaining your friends and family.

## 90cm ovens



**XXL Cavity – 112 usable litres**
The full-size 90cm oven offers 112 usable litres of cooking space and larger baking trays. The increased cavity creates uniform baking results on up to five levels due to the improved heat circulation between the racks.

**XL Cavity – 85 usable litres**
The compact 90cm oven models have an interior capacity of 85 usable litres. It also comes with the large baking trays which can be used on up to four levels.

## Double ovens



Enjoy the convenience of cooking multiple dishes at the same time with our double ovens. Perfect for entertainers or large families.

Choosing a double oven can also be a great way to save energy; if you would like to cook a small meal, you have the flexibility of just using the smaller cavity oven.

# 90cm oven range

## Serie | 6

### Pyrolytic ovens.




**VBD578FB0**
**90x60cm Pyrolytic Oven**

**Key Features**
- 10 heating functions
- 112 litres (net) capacity
- 5 shelf positions
- LCD Display
- 1 rotisserie kit

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- 1 ClipRail telescopic rails
- Temperature display

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Residual heat indicator

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 baking tray
- 1 universal pan insert grid

**Dimensions (HxWxD)** 594 x 896 x 570mm




**VBD578FS0**
**90x60cm Pyrolytic Oven**

**Key Features**
- 10 heating functions
- 112 litres (net) capacity
- 5 shelf positions
- LCD Display
- 1 rotisserie kit

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- 1 ClipRail telescopic rails
- Temperature display

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Residual heat indicator

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 baking tray
- 1 universal pan insert grid

### Pyrolytic compact oven.




**VBC578FS0**
**90x48cm Pyrolytic Oven**

**Key Features**
- 10 heating functions
- 85 litres (net) capacity
- 4 shelf positions
- LCD Display
- 1 rotisserie kit

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- 1 ClipRail telescopic rails
- Temperature display

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Residual heat indicator

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 baking tray
- 1 universal pan insert grid

**Dimensions (HxWxD)**
475 x 896 x 572mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Serie | 4

## Catalytic oven.









### VBD554FS0
### 90x60cm Catalytic Cleaning Oven

**Key Features**
- 8 heating functions
- 112 litres (net) capacity
- 5 shelf positions
- LED Display
- 1 rotisserie kit

**Cleaning**
- Catalytic cleaning: rear wall and side walls
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- 1 ClipRail telescopic rails

**Safety**
- Triple-glazed door
- Child lock (controls)

**Supplied Accessories**
- 1 wire rack
- 1 universal pan
- 1 baking tray

**Dimensions (HxWxD)**
594 x 896 x 570mm

## Catalytic compact oven.









### VBC5540S0
### 90x48cm Catalytic Cleaning Oven

**Key Features**
- 7 heating functions
- 85 litres (net) capacity
- 4 shelf positions
- LED Display

**Cleaning**
- Catalytic cleaning: rear wall and side walls
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting
- Electronic clock/timer with end-time programming
- 1 ClipRail telescopic rails

**Safety**
- Triple-glazed door
- Child lock (controls)

**Supplied Accessories**
- 1 wire rack
- 1 universal pan
- 1 baking tray

**Dimensions (HxWxD)**
475 x 896 x 572mm

Reference guide see pages 94–95. Technical diagrams see page 110.



# Double oven range

## Serie | 6



LCD Display · Pyrolytic · 10 Heating Functions · 3D HotAir · 30 AutoPilot · ClipRail telescopic rail · Halogen Lighting · SoftClose door

### MBG5787S0A
### 60x89cm Pyrolytic Double Oven

**Key Features**
- LCD display

*Top Oven*
- 4 functions
- 34 litres (net) cavity volume
- 3 shelf positions

*Bottom Oven*
- 10 functions
- 71 litres (net) cavity volume
- 5 shelf positions

**Cleaning**
- Pyrolytic self-cleaning (top and bottom oven)
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting (top & bottom)
- Electronic clock/timer with end-time programming
- 1 ClipRail telescopic rails
- Temperature display
- AutoPilot 30: 30 automatic programs
- Single point meat probe
- SoftClose door
- Automatic temperature proposal

**Safety**
- Quadruple-glazed CoolTouch door (top & bottom)
- Child lock (controls & door)

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 split grill tray

## Serie | 4



LED Display · EcoClean Direct · 7 Heating Functions · 3D HotAir · Halogen Lighting

### MBA534BB0A
### 60x89cm EcoClean Direct Double Oven

**Key Features**
- LED display

*Top Oven*
- 3 functions
- 34 litres (net) cavity volume
- 3 shelf positions

*Bottom Oven*
- 7 functions
- 71 litres (net) cavity volume
- 5 shelf positions

**Cleaning**
- EcoClean Direct: rear wall
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting (ceiling)
- Electronic clock/timer with end-time programming

**Safety**
- Triple-glazed door (top & bottom)
- Child lock (controls)

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 split grill tray



LED Display · EcoClean Direct · 7 Heating Functions · 3D HotAir · Halogen Lighting

### MBA534BS0A
### 60x89cm EcoClean Direct Double Oven

**Key Features**
- LED display

*Top Oven*
- 3 functions
- 34 litres (net) cavity volume
- 3 shelf positions

*Bottom Oven*
- 7 functions
- 71 litres (net) cavity volume
- 5 shelf positions

**Cleaning**
- EcoClean Direct: rear wall
- Hydrolyse cleaning

**Convenience**
- Retractable control knobs
- Halogen lighting (ceiling)
- Electronic clock/timer with end-time programming

**Safety**
- Triple-glazed door (top & bottom)
- Child lock (controls)

**Supplied Accessories**
- 2 wire racks
- 1 universal pan
- 1 split grill tray

**Dimensions (HxWxD)** 888 x 594 x 550mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.
Reference guide see page 95. Technical diagrams see page 110.



# Freestanding cookers from Bosch let you plan your kitchen the way you want.

With a Bosch freestanding cooker, you can be totally flexible in your kitchen layout and in the way you cook. Our models combine the latest ovens and cooktops in one appliance with perfect precision. Induction cooktops allow for faster and more flexible cooking, electric cooktops ensure maximum convenience and our gas cooktops let you cook like a professional.

## Freestanding cookers with gas cooktops

**Professionally fired up**



**High-power wok burner**
The powerful wok burner provides up to 14 MJ/h. It is suitable for use with flat-based pans or with a wok using the wok ring provided.

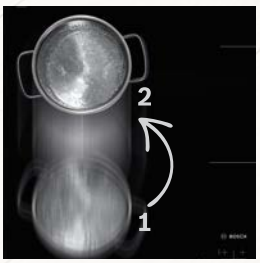
**Cast-iron supports**
Cast-iron pan supports are both stylish and highly durable, providing solid and robust support for your cooking pans.

## Freestanding cooker with induction cooktop

**Flexible on the outside, intelligent on the inside**



**CombiZone**
With CombiZone, you have the freedom to use your biggest pans and trays for more adventurous cooking. Switching from small to large pans is as simple as a single touch that merges two standard zones into one large cooking zone.




**MoveMode**
When your recipe requires you to switch from boil to simmer at just the right moment, MoveMode is perfect for you. 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. You are always in control.

Please check specific features for specific models.

Practical drawer for more storage space for your kitchen utensils.

## Our oven features

**Fit every kitchen and every need**



**3D HotAir**
3D HotAir distributes the heat quickly and evenly throughout the entire oven cavity, allowing you to cook on up to three levels simultaneously.



**AutoPilot with up to 30 automatic programs**
The AutoPilot program helps achieve the best possible results with very little effort. Just insert your dish, enter its weight and select the desired program from the menu.



**Rotary spit**
The rotary spit is ideal for grilling large roasts, such as rolled roasting joints or poultry. The meat becomes crispy, well-browned and cooked evenly. Uniform grilling from all sides – easily done in your kitchen.



**CoolTouch door and child lock**
For added safety, selected Bosch freestanding cookers are fitted with quadruple-glazed CoolTouch doors. The reflective inner glass is designed to keep heat in, while providing a safe-to-touch door on the outside. Child lock doors and displays make the cookers even safer.

Pyrolytic self-cleaning: the oven that cleans itself.

During the pyrolytic cleaning function, the oven heats up to 480°C to burn off grease and food residue. Once the program is finished, simply wipe off the thin layer of ash in the base of the oven.

# Freestanding cookers

## Serie | 8




**HSB838357A**
**90x90cm Freestanding**
**Dual Fuel Pyrolytic Cooker**

*Oven*
**Key Features**
- 10 heating functions
- 112 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- Pyrolytic self-cleaning

**Convenience**
- Height adjustable legs by 50mm
- 21cm utensil drawer
- 2 Halogen lights (left & right)
- Electronic clock/timer
- 1-level telescopic rails
- SoftClose door

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Residual heat indicator

*Cooktop*
**Key Features**
- 6 gas burners:
  1 x 14 MJ/h wok burner
  1 x high-speed burner
  2 x standard burners
  2 x economy burners
- Suitable for NG (ex factory) and LPG (via included conversion kit)

**Convenience**
- One-hand electronic ignition via controls
- Continuous enamelled cast-iron trivets with rubber feet

- Continuous enamelled cast-iron trivets with rubber feet

**Dimensions (HxWxD)**
900 x 898 x 600mm

## Serie | 6




**HSB738357A**
**90x90cm Freestanding**
**Dual Fuel Cooker**

*Oven*
**Key Features**
- 8 heating functions
- 112 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- Catalytic liners: rear wall and side walls

**Convenience**
- Height adjustable legs by 50mm
- 21cm utensil drawer
- 2 Halogen lights (left & right)
- Electronic clock/timer
- 1-level telescopic rails

**Safety**
- Triple-glazed door
- Child lock (controls)
- Residual heat indicator

*Cooktop*
**Key Features**
- 6 gas burners:
  1 x 14 MJ/h wok burner
  1 x high-speed burner
  2 x standard burners
  2 x economy burners
- Suitable for NG (ex factory) and LPG (via included conversion kit)

**Convenience**
- One-hand electronic ignition via controls
- Continuous enamelled cast-iron trivets with rubber feet

**Safety**
- Flame failure device fitted to each burner




**HLS79R351A**
**60x85cm Freestanding**
**Induction/Pyrolytic Cooker**

*Oven*
**Key Features**
- 8 heating functions
- 63 litres (net) capacity
- 5 shelf positions
- LCD Display

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Height adjustable legs by 50mm
- 21cm utensil drawer
- Halogen lighting
- Electronic clock/timer
- Retractable knobs
- 1-level telescopic rails
- SoftClose door
- Temperature display
- AutoPilot 30: 30 automatic programs
- Automatic temperature proposal

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Automatic safety switch off

*Cooktop*
**Key Features**
- 4 induction cooking zones:
  2 combinable zones 'CombiZone' for large pans
- 17 power levels
- PowerBoost for each zone

**Convenience**
- MoveMode, QuickStart, ReStart
- Dual timer with automatic switch-off
- Energy consumption display

**Safety**
- 2-stage residual heat indicator
- Child lock

**Dimensions (HxWxD)**
850 x 600 x 600mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Serie | 4



LCD Display · Pyrolytic · 8 Heating Functions · 3D HotAir · 30 AutoPilot · Height Adjustable · Halogen Lighting · SoftClose door

## HKS79R250A
## 60x85cm Freestanding Ceramic/Pyrolytic Cooker

*Oven*

**Key Features**
- 8 heating functions
- 63 litres (net) capacity
- 5 shelf positions
- LCD Display

**Cleaning**
- Pyrolytic self-cleaning
- Hydrolyse cleaning

**Convenience**
- Height adjustable legs by 50mm
- 21cm utensil drawer
- Halogen lighting
- Electronic clock/timer
- Retractable knobs
- SoftClose door
- Temperature display
- AutoPilot 30: 30 automatic programs

**Safety**
- Quadruple-glazed CoolTouch door
- Child lock (controls & door)
- Automatic safety switch off

*Cooktop*

**Key Features**
- 4 QuickTherm cooking zones: 1 dual circuit zone, 1 dual circuit/extended roasting zone
- 9 power levels

**Convenience**
- Electronic -/+ touch-controls and timer for each zone (cooktop)

**Safety**
- 2-stage residual heat indicator
- Child lock



LED Display · 7 Heating Functions · 3D HotAir · Telescopic · Height Adjustable · Halogen Lighting · SoftClose door

## HXR39KI50A
## 60x85cm Freestanding Dual Fuel Cooker

*Oven*

**Key Features**
- 7 heating functions
- 66 litres (net) capacity
- 5 shelf positions
- LED Display

**Cleaning**
- EcoClean Direct: rear wall, side walls and ceiling
- Hydrolyse cleaning

**Convenience**
- Height adjustable legs by 50mm
- 21cm utensil drawer
- Halogen lighting
- Electronic clock/timer
- Retractable knobs
- 2-level telescopic rails
- SoftClose door

**Safety**
- Triple-glazed door
- Child lock (controls)

*Cooktop*

**Key Features**
- 4 gas burners:
  1 x 13.5 MJ/h wok burner
  2 x standard burners
  1 x economy burner

**Convenience**
- One-hand electronic ignition via controls
- Enamelled cast-iron trivets with rubber feet

**Safety**
- Flame failure device fitted to each burner



EcoClean Direct · 8 Heating Functions · 3D HotAir · Height Adjustable · Halogen Lighting

## HXU09AH50A
## 60x85cm Freestanding Dual Fuel Cooker

*Oven*

**Key Features**
- 8 heating functions
- 66 litres (net) capacity

**Cleaning**
- EcoClean Direct: rear wall

**Convenience**
- Height adjustable legs by 50mm
- Halogen lighting
- Retractable knobs

**Safety**
- Triple-glazed door

*Cooktop*

**Key Features**
- 4 gas burners:
  1 x 13.6MJ/h wok burner
  2 x standard burners
  1 x economy burner

**Convenience**
- One-hand electronic ignition via controls
- Steel pan supports with rubber feet

**Safety**
- Flame failure device fitted to each burner

**Dimensions (HxWxD)**
850 x 600 x 600mm

Reference guide see page 96. Technical diagrams see page 113.



# Cooktops



Cooktops | Induction

# The best cooking needs just one ingredient: Bosch.

Modern cooking offers so many wonderful new tastes and textures – you need a cooktop that's flexible enough to keep up.

Serie | **8**

PXE875DC1E

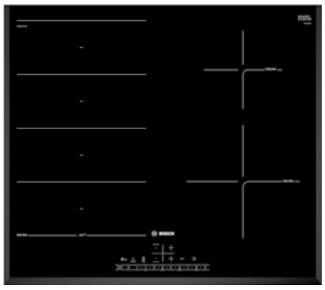
★★★★★*

*"Easy to clean and temperature control is almost instant."*

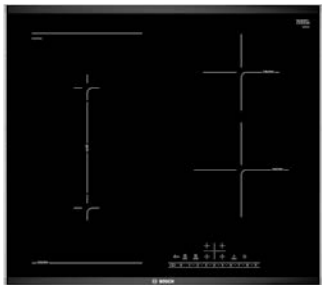
*Incentivised review.*

*Average rating for PXE875DC1E is 4.6 stars.

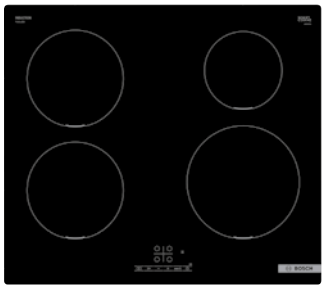




**Bosch FlexInduction**
The ultimate Bosch Induction experience. Unique technology provides even heating across the entire FlexZone. The FlexZone can be used as two separate zones or combined into a single ‘super-zone’ where the entire zone becomes your cooking canvas.

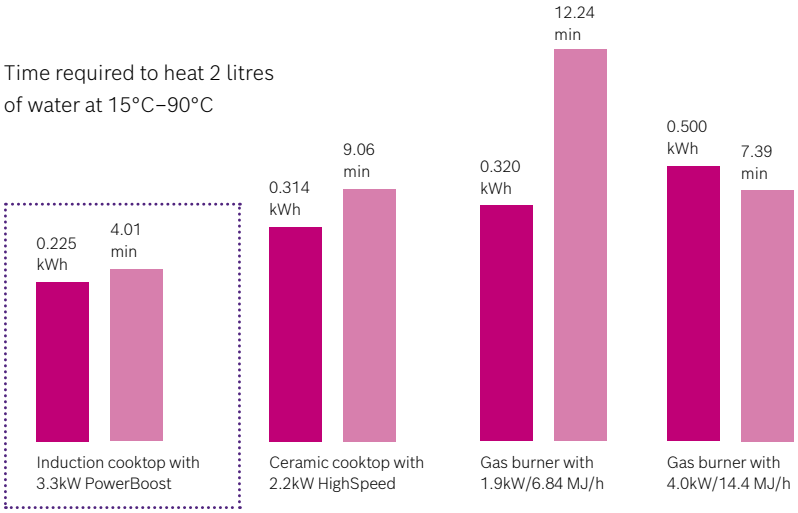


**Bosch CombiInduction**
Experience the magic of CombiZone – two cooking zones can be linked, making the switch from small to large pans effortless. Plus, the MoveMode function automatically switches from boil to simmer with a simple slide of the saucepan.



**Bosch Induction**
Bosch’s benchmark Induction cooktops put you in control with 17 power levels plus PowerBoost for each zone, dual function timer with automatic switch-off, residual heat indicators, child lock and more.

**Induction speeds up your cooking**
Induction cooktops offer the most efficient way of cooking at lower temperatures, ie. melting chocolate, etc.




Source: BSH Hausgeräte GmbH, Germany (overseas test results)

**Old pots, new technology**
Most of your home pots will also work with induction if they have a magnetic base. All pots and pans with ferromagnetic bases are suitable for induction. As a quick way to determine if your pots and pans are compatible (induction-ready), a fridge magnet should stick to the base. In general, special stainless steel, iron and enamel are all suitable.

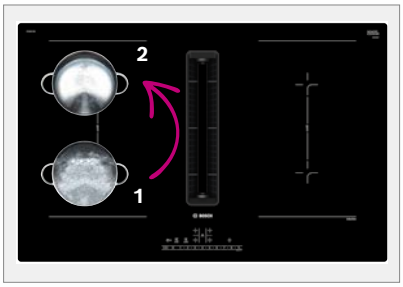
The 2-in-1 cooktops with integrated ventilation

Scan here to view the full 2-in-1 cooktops brochure

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

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






**CombiZone**
If you need more space for a long piece of cookware, such as a roaster or Teppan Yaki plate, Bosch has the answer. With CombiZone you can combine two individual cooking zones into one at the touch of a button.

**DirectSelect 1.0 touch control**
Easy to understand and even easier to use, the intuitive operation allows you to select cooking zones with ease and directly set the desired temperature for each zone. You can also adjust the ventilation level manually or set it to automatic.

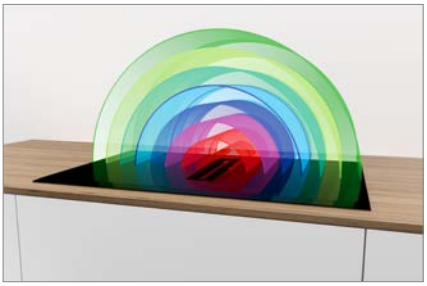
**MoveMode**
When your recipe requires you to switch from boil to simmer at just the right moment, MoveMode is there when you need it. Switch from level 9 to level 1 by simply sliding your pot. MoveMode lets you move seamlessly from your first high-powered cooking task to the next in an instant.



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.**



**AutoOn**
Air extraction automatically begins on a medium level once a cooking zone is turned on.



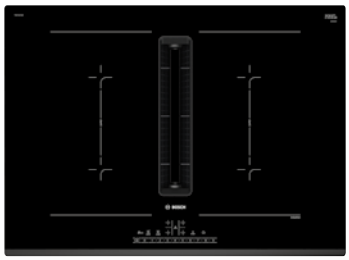
**Superior technology**
Strong speed air extraction is generated directly at the ventilation module and also above the cooktop. As a result, any steam generated will reduce the grease and odour particles on kitchen surfaces. The highest speed setting creates an approx. 65cm high suction bell, perfect when cooking with high pots.

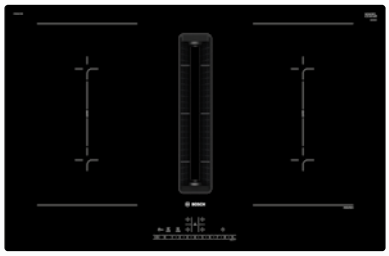


**The EcoSilence Drive motor**
For quiet and efficient operation. With the brushless EcoSilence Drive, friction and wear do not occur as it is driven by a permanent magnet. This means your ventilation module has an extraordinarily long service life, extreme efficiency, and low noise. Optimised air flow inside the ventilation module reduces operating noise – even at full power.



# Serie | 6 2-in-1 cooktops with integrated ventilation





## PVQ731F15E
## 70cm 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**
- Black ceramic glass
- Bevelled front

**Convenience**
- Electronic DirectSelect 1.0 touch-control
- MoveMode: 2 automatic power levels
- Timer with automatic switch off for all zones
- QuickStart
- ReStart
- Automatic pan recognition sensor
- 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**
- 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
- Electronic filter saturation indicator
- Sleek air inlet grid, heat resistant, dishwasher safe

**Dimensions (HxWxD)**
223 x 710 x 522mm

**Installation Dimensions**
223 x 560 x 490mm

## PVQ811F15E
## 80cm 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**
- Black ceramic glass
- Frameless

**Convenience**
- Electronic DirectSelect 1.0 touch-control
- MoveMode: 2 automatic power levels
- Timer with automatic switch off for all zones
- QuickStart
- ReStart
- Automatic pan recognition sensor
- 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**
- 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
- Electronic filter saturation indicator
- Sleek air inlet grid, heat resistant, dishwasher safe

**Dimensions (HxWxD)**
223 x 802 x 522mm

**Installation Dimensions**
223 x 750 x 490mm

## Installation accessories included with the appliance, suitable for unducted recirculation



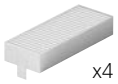

**Unducted Recirculation Kit***

4 high-performance CleanAir odour filters with optimised odour reduction performance or cooking applications with complex odour molecules (eg. fish). **Lifetime of 360 hours of cooking (non-regenerative).**

- A telescopic slider element with a self-gluing fixation frame to easily connect the appliance's air outlet with the cut-out in backpanel of the cabinetry.
- A sealing gasket to ensure air tightness, which can be attached on the telescopic slider or a male flat duct.

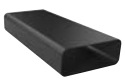
Replenishment filters can be ordered on the **Bosch Online Shop** using part number: 17004805 (set of four filters).

### HEZ9VDKE1
**for worktop depths ≥60cm**







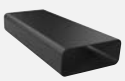
### HEZ9VDKR0
**for worktop depths ≥70cm**











Scan to view the **Bosch vented brochure**

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

Reference guide see page 99. Technical diagrams see page 114. *For unducted recirculation in an island bench or against an internal wall.

Installation

# Design your kitchen just how you like.

The new cooktops with integrated ventilation know no limits. Whether it's a functional, space-saving wall planning or an open-plan living concept with an island design, they fit in seamlessly.

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**



Just like a regular cooktop, they are installed in your benchtop in accordance with the usual specifications. 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.

**Island bench design**






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. Install your cooktop directly into the benchtop for a unique island design. Unducted recirculation configuration is recommended for this option.

*The video is intended for professional installers use only.

Cooktops | FlexInduction

# FlexInduction cooktops

Introducing Bosch FlexInduction, the result of decades of research and development. Introducing true freedom in the kitchen.



Serie | **8**

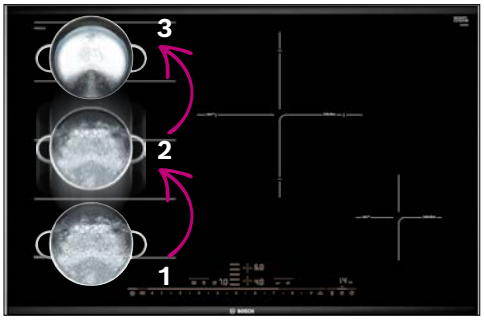
PXV975DV1E

★★★★★*

*"Flex zones great for big pans and grills."*

*Incentivised review.*
*Average rating for PXV975DV1E is 4.8 stars.

Ideal for pots, pans and casserole dishes of all shapes and sizes. Thanks to the unique coil shapes you get the ultimate flexibility and heat distribution. At the touch of a button, two induction zones become one large FlexInduction surface.




**MoveMode**
Pre-set 3 different power levels and move from boil to simmer in just seconds.

1. Perfect for rapid boiling (Power level 9 – Front FlexZone)
2. Medium heat cooking (Power level 5 – Middle FlexZone)
3. Ideal for simmering (Power level 1 – Back FlexZone)



**PerfectFry sensor – for a steak that is just right**
With up to 5 automatic settings, the pan is heated to just the right temperature. Sensors inside the cooktop continuously measure the temperature and maintain it for perfect results. Works with Bosch PerfectFry sensor pan, see page 109 for details.

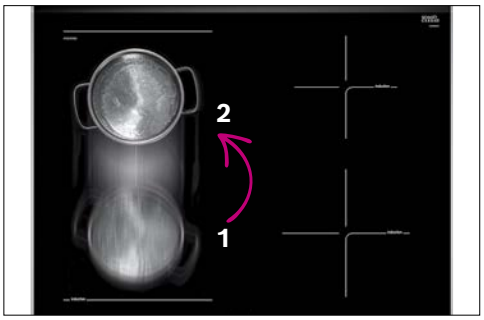
Cooktops | CombiInduction

# CombiInduction cooktops

Bosch CombiInduction lets you switch from small to large and oversized pans, like Teppan Yaki, simply and easily. So now there's no limit to the tastes you can create.



**CombiZone**
With Bosch CombiInduction, you have the freedom to use your biggest pans and baking trays for more adventurous cooking. Switching from small to large pans is as simple as a single touch that merges two standard cooking zones into one large cooking zone.




**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 without a hiccup – you are always in control.

**Accessories**



HEZ390512

Teppan Yaki – try beef, prawns, scallops; set your imagination free.



HEZ390011

Stainless Steel Roasting Pan – for big roasts and large family dishes.



HEZ9FE280

Premium quality iron non-stick pan suitable for all electric cooktops, including induction.



HEZ9SE060

Premium quality cookware set suitable for all electric cooktops, including induction.





HEZ390522

Griddle plate – perfectly grill your favourite meats, fish or vegetables.

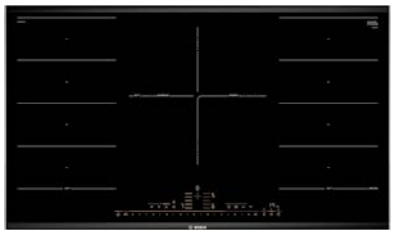
# Induction cooktops

## Serie | 8

### 90cm FlexInduction.

Cook to Hood

Home Connect



**PXV975DV1E**
**90cm FlexInduction Cooktop**

**Heating functions**
- 5 induction cooking zones: 2 large FlexInduction zones for large pans or multiple smaller pans
- 1 large 32cm triple circuit zone
- 17 power levels
- PowerBoost for each zone
- ShortBoost for each zone

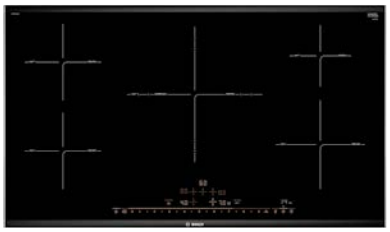
**Convenience**
- Electronic DirectSelect Premium touch-controls
- Dual timer with auto switch-off for each zone
- QuickStart
- ReStart
- Energy consumption display
- Keep warm setting
- PerfectFry sensor with 5 automatic frying programs
- MoveMode: 3 automatic power levels

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)** 916 x 527mm

### Induction.



**PIV975DC1E**
**90cm Induction Cooktop**

**Heating functions**
- 5 induction cooking zones
- 1 large 32cm triple circuit zone
- 17 power levels
- PowerBoost for each zone
- ShortBoost for each zone

**Convenience**
- Electronic DirectSelect Premium touch-controls
- Dual timer with auto switch-off for each zone
- QuickStart
- ReStart
- Energy consumption display
- Keep warm setting
- PerfectFry sensor with 5 automatic frying programs

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

### 80cm FlexInduction.



**PXE875DC1E**
**80cm FlexInduction Cooktop**

**Heating functions**
- 4 induction cooking zones: 1 large FlexInduction zone for large pans or multiple smaller pans
- 17 power levels
- PowerBoost for each zone
- ShortBoost for each zone

**Convenience**
- Electronic DirectSelect Premium touch-controls
- Dual timer with auto switch-off for each zone
- QuickStart
- ReStart
- Energy consumption display
- Keep warm setting
- PerfectFry sensor with 5 automatic frying programs
- MoveMode: 3 automatic power levels

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

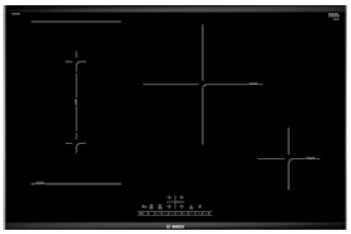
**Dimensions (WxD)** 816 x 527mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Serie | 6

60cm

## CombiInduction.



**PVS875FB5E**
**80cm CombiInduction Cooktop**

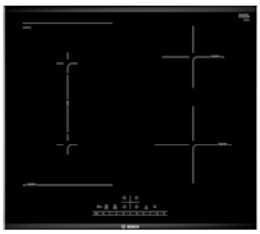
**Heating functions**
- 4 induction cooking zones: 2 combinable zones 'CombiZone' for large pans
- 17 power levels
- PowerBoost for each zone

**Convenience**
- Electronic DirectSelect 1.0 touch-controls
- Dual timer with auto switch-off for each zone
- QuickStart
- ReStart
- Energy consumption display
- MoveMode: 2 automatic power levels

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
816 x 527mm



**PVS675FB5E**
**60cm CombiInduction Cooktop**

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

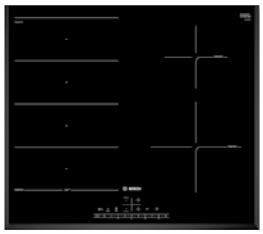
**Convenience**
- Electronic DirectSelect 1.0 touch-controls
- Dual timer with auto switch-off for each zone
- QuickStart
- ReStart
- Energy consumption display
- MoveMode: 2 automatic power levels

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
606 x 527mm

## FlexInduction.



**PXE651FC1E**
**60cm FlexInduction Cooktop**

**Heating functions**
- 4 induction cooking zones: 1 large FlexInduction zone for large pans or multiple smaller pans
- 17 power levels
- PowerBoost for each zone

**Convenience**
- Electronic DirectSelect 1.0 touch-controls
- Dual timer with auto switch-off for each zone
- QuickStart
- ReStart
- Energy consumption display
- PerfectFry sensor with 4 automatic frying programs

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
592 x 522mm

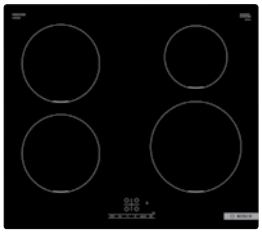
Reference guide see pages 100–101. Technical diagrams see page 116.

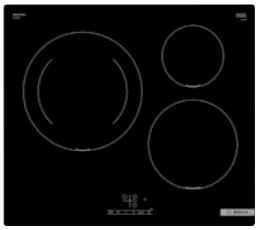
# Induction cooktops

## Serie | 4

60cm

Induction.





| PUE611BB5E<br>60cm Induction Cooktop | PUJ611BB5E<br>60cm Induction Cooktop |
|---|---|
| **Heating functions**<br>▸ 4 induction cooking zones<br>▸ 17 power levels<br>▸ PowerBoost for each zone | **Heating functions**<br>▸ 3 induction cooking zones including large 28cm cooking zone<br>▸ 17 power levels<br>▸ PowerBoost for each zone |
| **Convenience**<br>▸ TouchSelect electronic controls<br>▸ Dual timer with auto switch-off for each zone<br>▸ QuickStart<br>▸ ReStart | **Convenience**<br>▸ TouchSelect electronic controls<br>▸ Dual timer with auto switch-off for each zone<br>▸ QuickStart<br>▸ ReStart |
| **Safety**<br>▸ 2-stage residual heat indicators<br>▸ Child lock | **Safety**<br>▸ 2-stage residual heat indicators<br>▸ Child lock |
| **Dimensions (WxD)** 592 x 522mm | |

# Features and functions for everyday use.



## Safety & Cleaning

**WipeProtection**
Stay in complete cooking control even when you've had a spill or boil-over. Bosch WipeProtection locks the control panel for 20 seconds so you can clean the surface of the control panel easily, without losing your cooking settings.

**2-stage residual heat indicators**
Provides clear indication of when a zone is still hot after use. Two levels: 'H' means residual heat sufficient to finish off cooking or to keep items warm; 'h' – residual heat insufficient to cook, but zone is still hot enough to advocate caution.

**Child lock**
Maximum safety for tiny hands. Lock your cooktop's control panel and prevent accidental little chefs from 'helping out' and hurting themselves. Enjoy the reassurance of maximum safety for both you and your loved ones.

**Automatic safety switch-off**
Never worry again if you have forgotten to turn off the cooktop. If you've stopped using it, your Bosch Induction cooktop will automatically shut down.

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

Reference guide see pages 100–101. Technical diagrams see page 115.






## Convenience

**Dual function timer including automatic switch-off for each zone**
Use the independent audible timer to set the length of cooking time or set the cooking zone at a specific temperature (eg. level 5.5) for up to 99 minutes – ideal for busy households. Once the selected time has been reached, the cooking zone is switched off automatically.

**QuickStart**
Start cooking more quickly. Bosch QuickStart functionality automatically detects the location of your pot and displays the cooking zone on the control panel. Just select the power level and you're away.

**ReStart**
Things happen quickly in the kitchen – spilling something on the control panel or accidentally switching off the cooktop, ReStart will store your last selected settings. Those settings can be instantly recalled by simply pressing the main power switch within 4 seconds.

**Energy consumption display**
Each time you finish cooking, your energy consumption display shows exactly how much power you've used. So if you wish, you can adapt your cooking style to save energy and money. (For example, placing a lid on a pot can help reduce your energy consumption.)

**Automatic pot detection**
Bosch Induction cooktops feature automatic pot detection which recognises the diameter of the cookware and determines the size of the cooking zone accordingly. If the pot is removed, the control panel indicator will flash and remain inactive until the pot is detected.

**Keep warm**
At the touch of a button, this is the ideal setting for keeping food warm before serving.

## Performance

**DirectSelect Premium**
Taking easy-to-use, intuitive controls to the next level, DirectSelect Premium gives you complete cooking control with intermediate levels and unsurpassed accuracy.

**DirectSelect 1.0**
Enjoy total convenience with DirectSelect 1.0. Simply select the required power level from the power settings laid out on the cooktop, without the need to press +/- repeatedly.

**TouchSelect**
With this control panel, you can regulate the desired cooking zone easily. Select your cooking zone and use the +/- keys to choose the power level you need.

**17 power levels**
Enjoy total control on every recipe with 17 power levels. This function allows cooking zones to be set in increments of 0.5 (eg. 0.5, 1, 1.5, 2...9).

**PowerBoost – now with even more power!**
PowerBoost channels increased power to a selected zone to turbocharge the cooking process. With PowerBoost, you can boil 2 litres of water almost three times faster than on a conventional glass-ceramic cooktop.

**ShortBoost**
Reduce the time to heat up pans – this boost function heats up the pan for 30 seconds at high power before automatically reducing the heat to the correct power setting.

Features may vary depending on models. Please check individual product specifications.

Cooktops | FlameSelect

# We didn’t discover fire, but we’ve taken it to a new level. Nine, to be precise.

The FlameSelect gas cooktops from Bosch are packed with innovative technology. They offer you a completely new level of precision when it comes to adjusting the flame by selecting pre-defined power levels. But that’s not all. Thanks to our timeless design and carefully selected materials, Bosch gas cooktops are also a true feast for the eyes.




Serie | 6

PPS9A6B90A

★★★★★*

*“Super easy to clean and also looks great in my kitchen.”*

*Incentivised review.*
*Average rating for PPS9A6B90A is 4.6 stars.

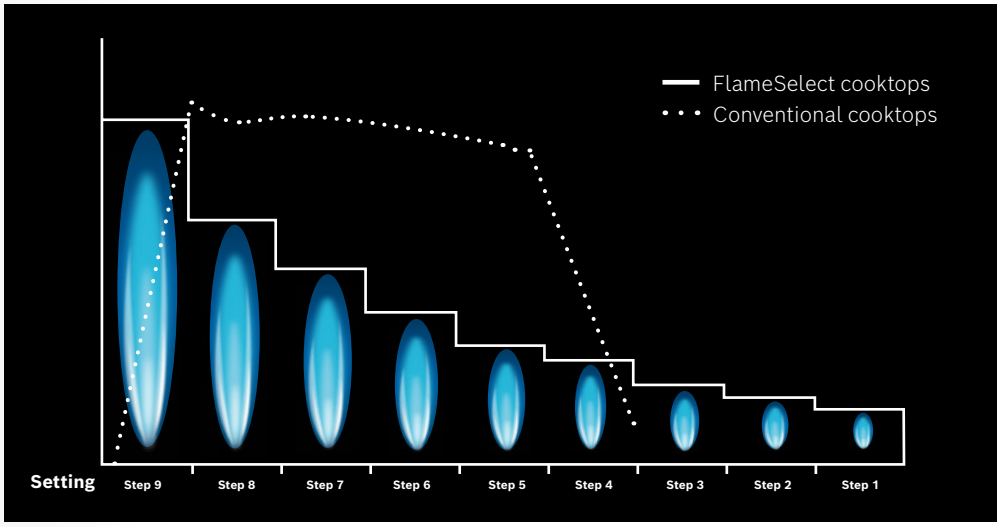


**FlameSelect**

# Stop cooking with intuition. Start cooking with perfection.

At Bosch, we want to make your cooking with gas as easy, safe and enjoyable as possible. That's why we developed FlameSelect for you. Unlike conventional gas cooktops with inaccurate power settings, FlameSelect and its patented valve technology offer you incremental heat regulation within nine precisely defined power levels. So now, gas cooktops with FlameSelect offer you all the benefits of gas cooking combined with the comfort and precision of an electric cooktop.

**Nine levels of precise power selection**




## Easy to use. Easy to clean. Easy to love.



**Our pan supports**
When it comes to design you have the choice between single pan supports for easy handling and cleaning, or continuous pan supports for high stability of cookware. Both variants are available in cast iron and are extremely robust.



**Our gas cooktop surfaces**
Our cooktops are available in black tempered glass and stainless steel to perfectly match your kitchen and individual taste.

# FlameSelect Gas cooktops

## Serie | 8

## Serie | 6

FlameSelect black glass.



FlameSelect



FlameSelect



FlameSelect



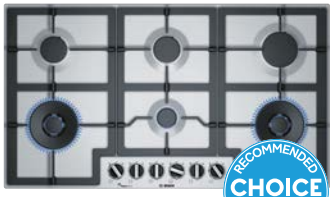
FlameSelect

| PRS9A6D70A<br>90cm Black Ceramic Glass Gas Cooktop | PPS9A6B90A<br>90cm Black Tempered Glass Gas Cooktop | PPQ7A6B20A<br>75cm Black Tempered Glass Gas Cooktop | PPH6A6B20A<br>60cm Black Tempered Glass Gas Cooktop |
|---|---|---|---|
| **Heating functions**<br>▸ 5 Burners:<br>1 x 22 MJ/h wok burner<br>1 x high-speed burner<br>2 x standard burners<br>1 x economy burner | **Heating functions**<br>▸ 5 Burners:<br>1 x 15 MJ/h wok burner<br>1 x high-speed burner<br>2 x standard burners<br>1 x economy burner | **Heating functions**<br>▸ 5 Burners:<br>1 x 15 MJ/h wok burner<br>1 x high-speed burner<br>2 x standard burners<br>1 x economy burner | **Heating functions**<br>▸ 4 Burners:<br>1 x 13.6 MJ/h wok burner<br>2 x standard burners<br>1 x economy burner |
| **Convenience**<br>▸ Digital display indicates the selected power level and residual heat for comfort and safety.<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Dishwasher safe enamelled cast-iron pan supports | **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports<br>▸ Standard and semi-flush built-in option | **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports<br>▸ Standard and semi-flush built-in option | **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports<br>▸ Standard and semi-flush built-in option |
| **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out | **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out | **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out | **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out |
| **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) | **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) | **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) | **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) |
| **Dimensions (WxD)**<br>916 x 527mm | **Dimensions (WxD)**<br>915 x 520mm | **Dimensions (WxD)**<br>752 x 520mm | **Dimensions (WxD)**<br>590 x 520mm |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Serie | 6

## FlameSelect stainless steel.



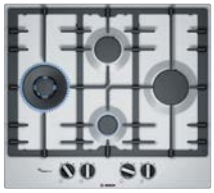

FlameSelect



FlameSelect



FlameSelect



FlameSelect

| PCT9A5B90A<br>90cm Stainless Steel<br>Gas Cooktop | PCR9A5B90A<br>90cm Stainless Steel<br>Gas Cooktop | PCR7A5B90A<br>75cm Stainless Steel<br>Gas Cooktop | PCI6A5B90A<br>60cm Stainless Steel<br>Gas Cooktop |
|---|---|---|---|
| **Heating functions**<br>▸ 6 Burners:<br>2 x 19.5 MJ/h dual flame wok burners<br>1 x high-speed burner<br>2 x standard burners<br>1 x economy burner | **Heating functions**<br>▸ 5 Burners:<br>1 x 19.5 MJ/h dual flame wok burner<br>1 x high-speed burner<br>2 x standard burners<br>1 x economy burner | **Heating functions**<br>▸ 5 Burners:<br>1 x 19.5 MJ/h dual flame wok burner<br>1 x high-speed burner<br>2 x standard burners<br>1 x economy burner | **Heating functions**<br>▸ 4 Burners:<br>1 x 15 MJ/h wok burner<br>1 x high-speed burner<br>1 x standard burner<br>1 x economy burner |
| **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports | **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports | **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports | **Convenience**<br>▸ FlameSelect valve technology (precise control in 9 steps)<br>▸ One-hand ignition via sword control knobs<br>▸ Enamelled cast-iron pan supports |
| **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out | **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out | **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out | **Safety**<br>▸ Flame failure for each burner stops gas flow if flames go out |
| **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) | **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) | **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) | **Other**<br>▸ Suitable for NG (ex factory) and LPG (via included conversion kit) |
| **Dimensions (WxD)**<br>915 x 520mm | | **Dimensions (WxD)**<br>750 x 520mm | **Dimensions (WxD)**<br>582 x 520mm |

Reference guide see pages 102–103. Technical diagrams see pages 114–115.

# Gas cooktops

## Serie | 4

Black tempered glass.



### PNH6B6B90A 60cm Black Tempered Glass Gas Cooktop

**Heating functions**
- 4 Burners:
  1 x 13 MJ/h wok burner
  2 x standard burners
  1 x economy burner

**Convenience**
- One-hand ignition via sword control knobs
- Enamelled cast-iron pan supports

**Safety**
- Flame failure for each burner stops gas flow if flames go out

**Other**
- Suitable for NG (ex factory) and LPG (via included conversion kit)

**Dimensions (WxD)**
590 x 520mm

## Serie | 6

Stainless steel.





### PBH6B5B90A 60cm Stainless Steel Gas Cooktop

**Heating functions**
- 4 Burners:
  1 x 15 MJ/h wok burner
  2 x standard burners
  1 x economy burner

**Convenience**
- One-hand ignition via sword control knobs
- Enamelled cast-iron pan supports

**Safety**
- Flame failure for each burner stops gas flow if flames go out

**Other**
- Suitable for NG (ex factory) and LPG (via included conversion kit)

### PBH6B5B80A 60cm Stainless Steel Gas Cooktop

**Heating functions**
- 4 Burners:
  1 x 13 MJ/h wok burner
  2 x standard burners
  1 x economy burner

**Convenience**
- One-hand ignition via sword control knobs
- Enamelled steel pan supports

**Safety**
- Flame failure for each burner stops gas flow if flames go out

**Other**
- Suitable for NG (ex factory) and LPG (via included conversion kit)

**Dimensions (WxD)**
580 x 510mm



Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.
Reference guide see pages 102–103. Technical diagrams see page 115.

Cooktops | Gas features and functions

# Features and functions for everyday use.








## Efficiency

**One-hand ignition**
Push and turn the ergonomically designed control knobs and the gas ignites automatically. As well as offering the convenience of only using one hand, there is also no separate ignition button to clean.

**Easy clean tempered glass**
Premium models with a tempered glass base are easy to clean for total convenience with a frameless finish for a stylish and sleek look.

**Cleaning rounded off to perfection**
The rounded edges of our gas cooktops ensure effortless cleaning – dirt simply doesn't have anywhere to collect.

Features may vary depending on models.
Please check individual product specifications.

## Simplicity

**FlameSelect**
FlameSelect and its patented valve technology offer you incremental heat regulation within nine precisely defined power levels, making your cooking with gas as easy, safe and enjoyable as possible.

**Flame failure device**
For added safety, all Bosch gas cooktops feature a flame failure device. This feature stops the supply of gas to the burners if the flame is extinguished.

**Cast-iron supports**
Cast-iron pan supports are both stylish and highly durable, providing solid and robust support for your cooking pans.

## Performance

**High-power wok-style burner**
Selected gas cooktop models feature a powerful wok-style burner which provides up to 19.5 MJ/h. Suitable for use with flat-based pans or with a wok using the wok ring provided.

**Flexible burners**
All our gas cooktops feature different burner combinations for greater flexibility. With wok, high-speed, standard and economy burners, you can cook more efficiently with the burner most suited to the size of your pan.



Cooktops | Ceramic

# The world of Bosch ceramic cooktops.

There is a wide range of ceramic cooktops to choose from. As you would expect from Bosch, all are made using high-quality materials, are easy to use and add versatility, style and elegance to any kitchen.



Cooktops | Ceramic features and functions

# Features and functions for everyday use.








## Safety & Cleaning

**WipeProtection**
Stay in complete cooking control even when you've had a spill or boil-over. Bosch WipeProtection locks the control panel for 20 seconds so you can clean the surface of the control panel easily, without losing your cooking settings.

**2-stage residual heat indicators**
Provides clear indication of when a zone is still hot after use. Two levels: 'H' means residual heat sufficient to finish off cooking or to keep items warm; 'h'– residual heat insufficient to cook, but zone is still hot enough to advocate caution.

## Convenience

**Dual circuit cooking zone**
Available on selected ceramic cooktops, this energy-saving feature allows you to select a smaller cooking zone for small pans, and a larger zone for larger pans.

**ReStart**
Things happen quickly in the kitchen – if you spill something on the control panel or accidentally switch off the cooktop, ReStart will store your last selected settings. Those settings can be instantly recalled by simply pressing the main power switch within 4 seconds.

**Energy consumption display***
Each time you finish cooking, your energy consumption display shows exactly how much power you've used. So if you wish, you can adapt your cooking style to save energy and money. (For example, placing a lid on a pot can help reduce your energy consumption.)

**Extendable zone**
Selected cooking zones can be extended giving you a much larger area to accommodate big saucepans, casseroles and other large cooking dishes.

**Automatic electronic boil start**
The automatic electronic boil start heats the hotplate using the highest heat setting and then reverts down to the simmer setting you have previously selected, reducing the risk of boil overs.

**Keep warm**
At the touch of a button, this is the ideal setting for keeping food warm before serving.

## Performance

**DirectSelect Premium**
Taking easy to use, intuitive controls to the next level, DirectSelect Premium gives you complete cooking control with intermediate levels and unsurpassed accuracy.

**TouchSelect**
With this control panel, you can regulate the desired cooking zone easily. Select your cooking zone and use the +/- keys to choose the power level you need.

**QuickTherm technology**
For improved control and flexibility, heat is delivered to the cooking zone in approximately three seconds. This feature is quicker than standard ceramic zones or electric-sealed plates.

**17 power levels**
Enjoy total control on every recipe with 17 power levels. This function allows cooking zones to be set in increments of 0.5 (eg. 0.5, 1, 1.5, 2...9).

**PowerBoost**
PowerBoost now on selected Bosch ceramic cooktops lets you heat up large volumes of water even faster than on the highest power level.

Features may vary depending on models. Please check individual product specifications. *Available on selected models only.

# Ceramic cooktops

With electronic touch-controls and extendable cooking zones, Bosch ceramic cooktops combine great looks with smart function and design. The smooth ceramic glass cooktop surface is tough and durable as well as practical and easy-to-clean.

## Serie | 8



**PKM875DP1A**
**80cm Ceramic Cooktop**

**Heating functions**
- 4 QuickTherm cooking zones: 2 dual circuit zones, 1 dual circuit/extended roasting zone
- 17 power levels
- PowerBoost for each zone

**Convenience**
- Electronic DirectSelect Premium touch-controls
- ReStart – quickly reinstates previous settings
- Dual timer with auto switch-off for each zone
- Keep warm setting
- Energy consumption display

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
816 x 527mm



**PKG775DB1A**
**70cm Ceramic Cooktop**

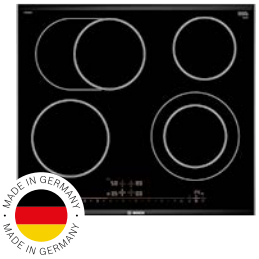
**Heating functions**
- 4 QuickTherm cooking zones: 2 dual circuit zone
- 17 power levels

**Convenience**
- Electronic DirectSelect Premium touch-controls
- ReStart – quickly reinstates previous settings
- Dual timer with auto switch-off for each zone
- Keep warm setting
- Energy consumption display
- Automatic electronic boil start

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
710 x 527mm



**PKN675DB1A**
**60cm Ceramic Cooktop**

**Heating functions**
- 4 QuickTherm cooking zones: 1 dual circuit zones, 1 dual circuit/extended roasting zone
- 17 power levels

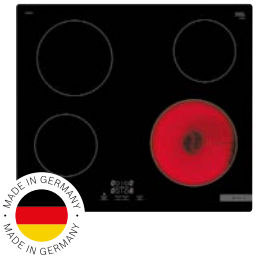
**Convenience**
- Electronic DirectSelect Premium touch-controls
- ReStart – quickly reinstates previous settings
- Dual timer with auto switch-off for each zone
- Keep warm setting
- Energy consumption display
- Automatic electronic boil start

**Cleaning**
- WipeProtection

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
606 x 527mm

## Serie | 4



**PKE611BA2A**
**60cm Ceramic Cooktop**

**Heating functions**
- 4 QuickTherm cooking zones
- 17 power levels

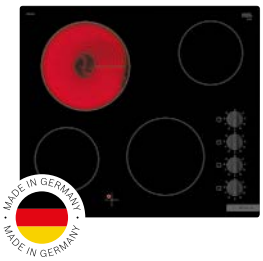
**Convenience**
- Electronic TouchSelect +/- touch-controls
- ReStart – quickly reinstates previous settings

**Safety**
- 2-stage residual heat indicators
- Child lock

**Dimensions (WxD)**
592 x 522mm

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Serie | 2



**PKE611CA2A**
**60cm Ceramic Cooktop**

**Heating functions**
- 4 QuickTherm cooking zones
- 9 power levels

**Convenience**
- Side control sword knobs

**Safety**
- Residual heat indicator

**Dimensions (WxD)**
592 x 522mm

Reference guide see page 101. Technical diagrams see page 117.



# Rangehoods



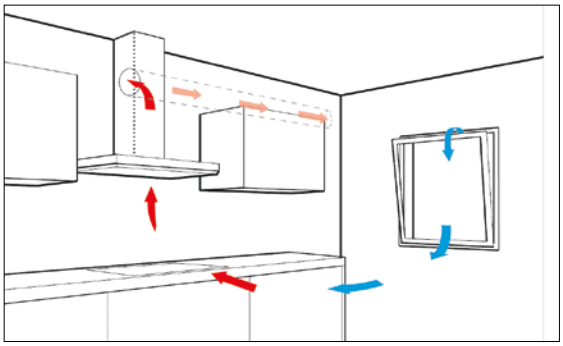



Rangehoods

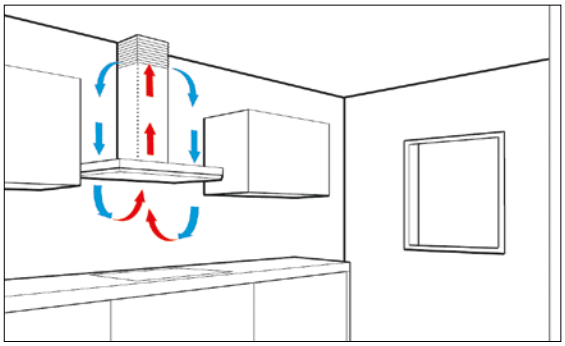
# A breath of fresh air in hood design.

The right rangehood can reduce odours and steam and leave your kitchen feeling fresh and clean. And a Bosch hood will do it all with silent efficiency.





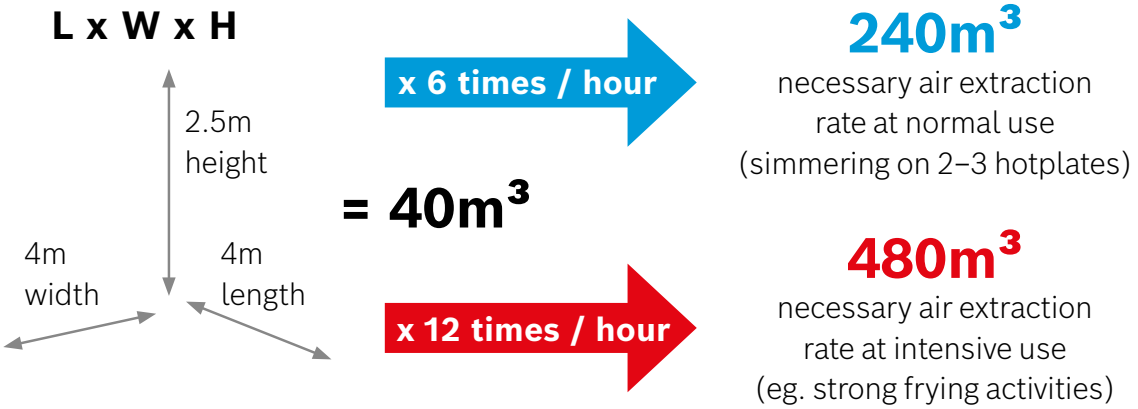
**Ducted extraction**
Ducting out is the most effective method of extraction. Ideally, the rangehood should be sited on an outside wall, or an outside wall can be reached via ducting. All Bosch extractors are now standardised to facilitate a 150mm diameter outlet for maximum performance, although smaller ducting can be used if required. Please refer to the installation guide for further advice on best practice installation.



**Recirculation kit**
Odours are extracted and filtered, then purified air is returned to the room. The kit comprises a carbon filter and all components needed to ensure that odour free air is returned into the kitchen. To maintain performance, the carbon filter should be replaced on a regular basis. A recirculation kit needs to be purchased as a separate accessory.

**What extraction rate do I need?**
It is recommended that air be extracted (or exchanged) in a room depending on your type of cooking: a minimum of 6 times per hour; and a maximum of 12 times per hour.

Air extraction is measured using room volume. This is calculated by multiplying Length x Width x Height.




Bosch extraction rates are tested in line with EU standards.
See pages 106–107 for more information.



Rangehoods

# Relax in a quieter kitchen with family and friends.

A few decibels can make the difference between harmful, loud and pleasant. Operating at 40dB(A)*, our quietest rangehood means you can have it on while listening to music, enjoying a conversation or while your baby rests.



**Silence**
Noise is measured in numeric decibels or dB(A). It is important to note that a few decibels can make a huge difference.

**EcoSilence Drive brushless motor**
The EcoSilence Drive brushless motor operates without carbon brushes, eliminating the disadvantages of conventional motors. Instead of energy loss, wear and noise, you get efficiency, durability, and smooth operation. The result: low noise levels with high power.

Serie | 6

DWB97LM50A

★★★★★*

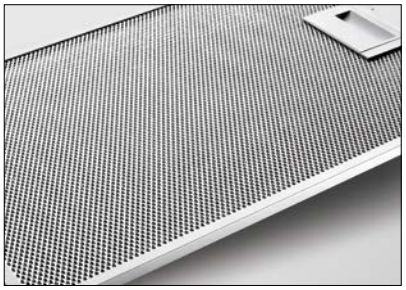
*"Very quiet but oh so powerful."*

*Incentivised review.*
*Average rating for DWB97LM50A is 4.5 stars.

# Features and functions for everyday use.







## Performance

**Automatic power revert**
When the intensive setting is selected, it can be set to automatically revert to a pre-defined setting after a short period of time.

**LED lighting**
The LED lights offer a longer lifetime and use less energy than conventional halogen lighting. Additional convenience is offered with SoftLight which gently fades lighting in and out with dimmer function.

**Variable power settings**
All Bosch rangehoods feature variable power settings which can be set to effectively remove odours, smoke and moisture caused by cooking. Many models also feature an intensive extraction setting which gives an extra boost to the performance when required.

**PerfectAir sensor**
PerfectAir continuously monitors the air and automatically adapts the extraction rate to the amount of odour present. At the same time, it reduces the noise level because it only activates the lowest extraction rate necessary.

## Convenience

**Cook to Hood**
Control your rangehood via your cooktop with cooktop-based hood control. If preferred, the rangehood can be controlled manually.

**Electronic filter saturation indicator**
For maximum extraction efficiency, an illuminated light indicates when the filter needs cleaning. For hassle-free cleaning, the one-piece filter can be loaded into your Bosch dishwasher.

**Electronic control**
3 power levels + 2 additional intensive settings, automatic run-on, filter saturation indicator, automatic power revert and SoftLight with dimmer function; control at your fingertips.

**Electronic button control**
This control provides you with 3 power levels + 1 intensive setting. There's also a push-button for turning the lights on and off. And to make operation even easier, the buttons are back-lit.

**Rocker switch control**
It doesn't get any easier: one switch with 3 power levels and one for turning the lights on and off.

## Cleaning

**Dishwasher-safe metal grease filters**
For easy cleaning, all Bosch metal grease filters can be safely loaded into any Bosch dishwasher for sparkling clean results. Metal grease filters are required for ducted and recirculating systems to filter grease and other solid particles out of the extracted air. To make sure these filters operate at maximum efficiency, they should be cleaned about twice a month.

**Stainless steel filter**
The stainless steel filter provides an exceptionally high level of grease absorption. It is concealed behind an elegant stainless steel cover with a stainless steel handle.

**Rim ventilation filter**
With its smooth uninterrupted surface and grease separation of 80–92%,* the rim ventilation filter from Bosch has a multi-patented filter sealing system and flow-optimised filter system.

**Extraction rates**
Air extraction is measured using room volume. This is calculated by multiplying Length x Width x Height. Bosch rangehoods offer powerful maximum extraction rates for when you are cooking up a storm in the kitchen, while the variable power settings allow you to navigate just the extraction power you need for each meal.

**No space for a rangehood?** See our 2-in-1 cooktops with integrated ventilation on pages 52–55.

Features may vary depending on models. Please check individual product specifications. *Depending on motor output.

# Wall-mounted rangehoods

## Serie | 8

Stainless steel.

Cook to Hood

Home Connect




**DWB91PR50A**
**90cm Canopy Rangehood**

**Power functions**
- 964m³/h maximum extraction capacity*
- 3 power settings + 2 intensive settings with automatic revert
- Automatic run-on time 10 mins
- EcoSilence Drive brushless motor

**Convenience**
- Whisper quiet: 45dB at minimum level (150mm ducted)
- 3 x 1.5W LED SoftLights with dimmer function
- Electronic controls via TouchControl with lightline
- Sound insulation mats
- PerfectAir sensor: automatically detects cooking intensity and adjusts power level
- Cooktop-based hood control ready

**Cleaning**
- Dishwasher-safe metal grease filters
- Electronic filter saturation indicator

**Optional Accessory**
- DWZ2CB1I4 Recirculation kit

**Dimensions (HxWxD)**
614–954 x 898 x 500mm (ducted) or
614–1064 x 898 x 500mm (recirculating)

## Serie | 6




**DWB97LM50A**
**90cm Canopy Rangehood**

**Power functions**
- 697m³/h maximum extraction capacity*
- 3 power settings + 1 intensive setting with automatic revert
- EcoSilence Drive brushless motor

**Convenience**
- Whisper quiet: 45dB at minimum level (150mm ducted)
- 3 x 1.5W LED lights
- Electronic controls via TouchControl with LED display
- Sound insulation mats

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DWZ2CB1I4 Recirculation kit

## Serie | 2




**DWB96BC50A**
**90cm Canopy Rangehood**

**Power functions**
- 619m³/h maximum extraction capacity*
- 3 power settings
- EcoSilence Drive brushless motor

**Convenience**
- Very quiet: 49dB at minimum level (150mm ducted)
- 2 x 1.5W LED lights
- Push button control

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DWZ1DX1I4 Recirculation kit

**Dimensions (HxWxD)**
635–965 x 900 x 500mm (ducted) or
635–1075 x 900 x 500mm (recirculating)

*Boost position air extraction rate according to EN 61591 Ø 15cm.

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.




## DWB65BC50A
## 60cm Canopy Rangehood

**Power functions**
- 612m³/h maximum extraction capacity*
- 3 power settings

**Convenience**
- Very quiet: 49dB at minimum level (150mm ducted)
- 2 x 3W LED lights
- Push button control

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DHZ5325 Recirculation kit

**Dimensions (HxWxD)**
450–830 x 598 x 500mm (ducted) or
550–830 x 598 x 500mm (recirculating)




## DWP96BC50A
## 90cm Canopy Rangehood

**Power functions**
- 626m³/h maximum extraction capacity*
- 3 power settings

**Convenience**
- Very quiet: 51dB at minimum level (150mm ducted)
- 2 x 1.5W LED lights
- Push button control

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DHZ5275 Recirculation kit

**Dimensions (HxWxD)**
799–975 x 900 x 500mm
(ducted or recirculating)




## DWP66BC50A
## 60cm Canopy Rangehood

**Power functions**
- 597m³/h maximum extraction capacity*
- 3 power settings

**Convenience**
- Very quiet: 49dB at minimum level (150mm ducted)
- 2 x 1.5W LED lights
- Push button control

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DHZ5275 Recirculation kit

**Dimensions (HxWxD)**
799–975 x 600 x 500mm
(ducted or recirculating)

Reference guide see page 104. Technical diagrams see pages 117–118.

# Integrated rangehoods

Great performance in a tiny space. These neatly concealed rangehoods are housed underneath the kitchen unit and can only be seen if you look underneath the kitchen cabinetry.

## Serie | 8



### DHL895DAU 86cm Integrated Rangehood

**Power functions**
- 800m³/h maximum extraction capacity with rim ventilation*
- 3 power settings + 1 intensive setting with automatic revert to previous setting
- Automatic run-on time 30 mins
- EcoSilence Drive brushless motor

**Convenience**
- Whisper quiet: 41dB at minimum level (150mm ducted)
- 2 x 1W LED lights with dimmer function
- Low-lift push button controls for power and light

**Cleaning**
- Dishwasher-safe metal grease filters
- Electronic filter saturation indicator

**Optional Accessory**
- DHZ5605 Recirculation kit

**Dimensions (HxWxD)**
Product: 418 x 860 x 282mm
Built-in: 418 x 836 x 264mm
(ducted or recirculating)

## Serie | 6



### DHL785BAU 70cm Integrated Rangehood

**Power functions**
- 730m³/h maximum extraction capacity with rim ventilation*
- 3 power settings + 1 intensive setting with automatic revert to previous setting

**Convenience**
- Very quiet: 53dB at minimum level (150mm ducted)
- 2 x 1W LED lights
- Low-lift push button controls for power and light

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DHZ5605 Recirculation kit

**Dimensions (HxWxD)**
Product: 418 x 700 x 282mm
Built-in: 418 x 676 x 264mm
(ducted or recirculating)



### DHL575CAU 52cm Integrated Rangehood

**Power functions**
- 610m³/h maximum extraction capacity with rim ventilation*
- 3 power settings + 1 intensive setting with automatic revert to previous setting

**Convenience**
- Very quiet: 50dB at minimum level (150mm ducted)
- 2 x 1W LED lights
- Low-lift push button controls for power and light

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DHZ5605 Recirculation kit

**Dimensions (HxWxD)**
Product: 418 x 520 x 300mm
Built-in: 418 x 496 x 264mm
(ducted or recirculating)

## Serie | 4




### DHL555BAU 53cm Integrated Rangehood

**Power functions**
- 650m³/h maximum extraction capacity*
- 3 power settings + 1 intensive setting

**Convenience**
- Whisper quiet: 41dB at minimum level (150mm ducted)
- 2 x 2W LED lights
- Slide controls for power and light

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DHZ7305 Charcoal filter

**Dimensions (HxWxD)**
Product:255 x 530 x 380mm
Built-in: 255 x 500 x 350mm
(ducted or recirculating)

*Boost position air extraction rate according to EN 61591 Ø 15cm.

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Serie | 2



**DLN54AA70A**
**53cm Integrated Rangehood**

**Power functions**
- 420m³/h maximum extraction capacity*
- 3 power settings

**Convenience**
- Very quiet: 55dB at minimum level (150mm ducted)
- 2 x 3W LED lights
- Slide controls for power and light

**Cleaning**
- Dishwasher-safe metal grease filters

**Optional Accessory**
- DWZ0IN0T0 Recirculation kit

**Dimensions (HxWxD)**
Product: 208 x 534 x 300 mm
Built-in: 208 x 493 x 257 mm
(ducted or recirculating)

Reference guide see pages 104–105. Technical diagrams see page 119.

# Integrated GlassVisor Rangehoods

With our new integrated design hood you can finally gain more room beside and on the hood – and not just for spices. The hood with the T-shaped body itself serves as storage space and can hold up to 10kg on each side. Thanks to its optimised design, additional shelving can be installed in the upper cabinet to the left and right of the chimney, providing you with even more storage space – for example, for cookbooks and cooking utensils.

## Serie | 6







| DBB97AM60A<br>90cm Integrated GlassVisor Rangehood | DBB67AM60A<br>60cm Integrated GlassVisor Rangehood |
|---|---|
| **Power functions**<br>▸ 749m³/h maximum extraction capacity*<br>▸ 3 power settings + 1 intensive setting with automatic revert to previous setting<br>▸ Automatic run-on time 6 mins | **Power functions**<br>▸ 749m³/h maximum extraction capacity*<br>▸ 3 power settings + 1 intensive setting with automatic revert to previous setting<br>▸ Automatic run-on time 6 mins |
| **Convenience**<br>▸ Whisper quiet: 50dB at minimum level<br>▸ 3 x 2W LED lights<br>▸ Glass panel with integrated TouchSelect control<br>▸ Seamless integration is almost invisible in an upper cabinet.<br>▸ Fan and light automatically turn on and off by opening and closing the glass panel. | **Convenience**<br>▸ Whisper quiet: 50dB at minimum level<br>▸ 2 x 2W LED lights<br>▸ Glass panel with integrated TouchSelect control<br>▸ Seamless integration is almost invisible in an upper cabinet.<br>▸ Fan and light automatically turn on and off by opening and closing the glass panel. |
| **Cleaning**<br>▸ Dishwasher-safe metal grease filters | **Cleaning**<br>▸ Dishwasher-safe metal grease filters |
| **Required Accessories**<br>▸ CleanAir Module (recirculation mode) | **Required Accessories**<br>▸ CleanAir Module (recirculation mode) |
| **Optional Accessories**<br>▸ DWZ6IB1I4 Recirculation kit<br>▸ DWZ1IB6K1 Chimney extension kit (450–854mm)<br>▸ DWZ1IB6N1 Chimney extension kit (187–360mm) | **Optional Accessories**<br>▸ DWZ6IB1I4 CleanAir Recirculation kit<br>▸ DWZ1IB6K1 Chimney extension kit (450–854mm)<br>▸ DWZ1IB6N1 Chimney extension kit (187–360mm) |
| **Dimensions (HxWxD)**<br>Product: 340 x 897 x 298mm<br>Built-in: 340 x 860 x 300mm<br>(ducted or recirculating) | **Dimensions (HxWxD)**<br>Product: 340 x 597 x 298mm<br>Built-in: 340 x 560 x 300mm<br>(ducted or recirculating) |

*Boost position air extraction rate according to EN 61591 Ø 15cm.

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

Reference guide see page 105. Technical diagrams see page 120.



**Where premium design meets ultimate performance and space efficiency.**

The black rangehood has an elegant appearance thanks to the flush installation, making it almost invisible in an upper cabinet when folded away. When in use, the dark finish combines different materials and colours for a sleek and modern kitchen design.

# Retractable slideout rangehoods

To operate, the slideout section is pulled out, enlarging the extraction surface. The pelmet front can be matched to your kitchen units,* making this rangehood almost invisible in your kitchen.

## Serie | 4




### DFS097A51A 90cm Silver Metallic Slideout Rangehood

**Power functions**
- 729m³/h maximum extraction capacity*
- 3 power settings + 1 intensive setting with automatic revert to previous setting
- Automatic run-on time 1–10 mins
- EcoSilence Drive brushless motor

**Convenience**
- Whisper quiet: 41dB at minimum level
- 3 x 1.5W LED lights
- Low-lift push button controls for power and light
- Easy installation system
- Automatic on/off operation with slide out and slide back

**Cleaning**
- Dishwasher-safe metal grease filters
- Dishwasher-safe stainless steel filter covers

**Required Accessories**
- CleanAir Module (recirculation mode)

**Optional Accessories**
- DWZ2IT1I4 Recirculation kit
- DSZ4920 Installation kit (90cm wide wall unit)

**Dimensions (HxWxD)**
Product: 426 x 898 x 290mm
Built-in: 385 x 524 x 290mm
(ducted or recirculating)




### DFS067A51A 60cm Silver Metallic Slideout Rangehood

**Power functions**
- 728m³/h maximum extraction capacity*
- 3 power settings + 1 intensive setting with automatic revert to previous setting
- Automatic run-on time 1–10 mins
- EcoSilence Drive brushless motor

**Convenience**
- Whisper quiet: 41dB at minimum level
- 2 x 1.5W LED lights
- Low-lift push button controls for power and light
- Easy installation system
- Automatic on/off operation with slide out and slide back

**Cleaning**
- Dishwasher-safe metal grease filters
- Dishwasher-safe stainless steel filter covers

**Required Accessories**
- CleanAir Module (recirculation mode)

**Optional Accessories**
- DWZ2IT1I4 Recirculation kit

**Dimensions (HxWxD)**
Product: 426 x 598 x 290mm
Built-in: 385 x 524 x 290mm
(ducted or recirculating)

## Serie | 2




### DFM064W54A 60cm Silver Metallic Slideout Rangehood

**Power functions**
- 389m³/h maximum extraction capacity*
- 3 power settings

**Convenience**
- 59dB at minimum level
- 2 x 1.5W LED lights
- Rocker switches for power and light
- Automatic on/off operation with slide out and slide back

**Cleaning**
- Dishwasher-safe metal grease filters
- Cassette with aluminium frame

**Optional Accessory**
- DWZ1IT1I4 Recirculation kit

**Dimensions (HxWxD)**
Product: 203 x 598 x 290mm
Built-in: 162 x 526 x 290mm
(ducted or recirculating)

*Boost position air extraction rate according to EN 61591 Ø 15cm.

For cabinetry match pelmet required from cabinet maker. Stainless Steel pelmet included, black and white available through spare parts. Contact Bosch spare parts team for more information.

Reference guide see page 105. Technical diagrams see page 121.







# Reference guides

# Reference Guide Black Glass Ovens

| Model | | HSG656XB6A<br>Series 8 | HRG6769B2A<br>Series 8 | HRG6753B1A<br>Series 8 | HBG6753B1A<br>Series 8 |
|---|---|---|---|---|---|
| **Type** | | **EcoClean Direct Oven with FullSteam** | **Pyrolytic Oven with Added Steam** | **Pyrolytic Oven with Added Steam** | **Pyrolytic Oven** |
| **Dimensions** | Width (cm) | 60 | 60 | 60 | 60 |
| | Appliance dimensions (HxWxD) | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm |
| | Built-in dimensions (HxWxD) | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm |
| | Cavity dimensions (HxWxD) | 357 x 480 x 415mm | 357 x 480 x 415mm | 357 x 480 x 415mm | 357 x 480 x 415mm |
| **Heating Functions** | Number of heating functions | 17 | 17 | 15 | 13 |
| | 4D HotAir | ● | ●*^# | ●# | ●# |
| | 3D HotAir | | | | |
| | Sous-vide Cooking | ● | | | |
| | Pure Steaming | ● | | | |
| | HotAir + Steam | | | | |
| | HotAir Eco/Gentle | ● | ●^ | ● | ● |
| | Top and bottom heating | ● | ●*^# | ●# | ●# |
| | Top and bottom heating Eco | ● | ●^ | ● | ● |
| | Fan assisted top and bottom heating | | | | |
| | Bottom heating | ● | ● | ● | ● |
| | Intensive heating | | ● | | |
| | Hot air grilling | ● | ●*^ | ● | ● |
| | Grill – large area | ● | ● | ● | ● |
| | Grill – small area | ● | ● | ● | ● |
| | Pizza setting | ● | ●^ | ● | ● |
| | Slow cooking | ● | ● | ● | ● |
| | Keep warm | ● | ●* | ● | ● |
| | Preheat ovenware | | ● | ● | ● |
| | Drying (after steam cooking) | ● | ● | ● | |
| | Reheating (with added steam) | ● | ●^ | ● | |
| | Dough proving (with added steam) | ● | ● | ● | |
| | Defrost | ● | ● | ● | ● |
| | Automatic rapid heat function | ● | ● | ● | ● |
| | Automatic temperature proposal | ● | ● | ● | ● |
| | Temperature display | ● | ● | ● | ● |
| | Electronic thermostat | ● | ● | ● | ● |
| **Sensor & Automatic Functions** | Bosch Assist (Fully automated cooking) | ● | ● | | |
| | PerfectBake sensor | ● | ●[1] | | |
| | PerfectRoast meat probe | ● | ●[1] | | |
| | AutoPilot (Automatic programs) | | | ● (20) | ● (10) |
| **Capacity** | Volume (usable litres) | 71 litres (net) | 71 litres (net) | 71 litres (net) | 71 litres (net) |
| | Water tank | 1 litre (net) | 1 litre (net) | 1 litre (net) | |
| **Design** | Finish | Black glass | Black glass | Black glass | Black glass |
| | Cavity | Anthracite enamel cavity | Anthracite enamel cavity | Anthracite enamel cavity | Anthracite enamel cavity |
| | Display | TFT Touch Graphic Display | TFT Touch Graphic Display | TFT Touch Symbol Display | TFT Touch Symbol Display |
| | Electronic clock/timer with end-time programming | ● | ● | ● | ● |
| | Controls | Bosch Control Ring with TFT Display | Bosch Control Ring with TFT Display | Bosch Control Ring with TFT Display | Bosch Control Ring with TFT Display |
| | SoftMove door technology | ● | ● | ● | ● |
| | Interior light | LED | LED (ceiling) and Multi-level LED lighting (left and right side) | Halogen (ceiling) | Halogen (ceiling) |
| | No. of shelf positions | 5 | 5 | 5 | 5 |
| | Full glass inner door | ● | ● | ● | ● |
| | Removable door | ● | ● | ● | ● |
| | Water tank empty indicator | ● | ● | ● | |
| **Home Connect** | | ● | | | |
| **Cleaning** | Pyrolytic cleaning function compatible with accessories and shelving | | ● | ● | ● |
| | EcoClean Direct cleaning system | ● (ceiling, sides and rear wall) | | | |
| | Catalytic cleaning system | | | | |
| | Descaling | ● | ● | ● | |
| **Safety** | Door | Triple-glazed door | Quadruple-glazed CoolTouch Door | Quadruple-glazed CoolTouch Door | Quadruple-glazed CoolTouch Door |
| | Residual heat indicator | ● | ● | ● | ● |
| | Automatic safety switch-off | ● | ● | ● | ● |
| | Child lock function | ● (controls & door) | ● (controls & door) | ● (controls & door) | ● (controls & door) |
| | Cooling fan | ● | ● | ● | ● |
| **Technical requirements** | Maximum temperature | 250°C | 300°C | 300°C | 300°C |
| | Total connected load | 3.6kW | 3.6kW | 3.6kW | 3.6kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| **Supplied accessories** | Fully extendable telescopic rails | ● (3-level) | ● (3-level pyrolytic proof) | ● (2-level pyrolytic proof) | ● (2-level pyrolytic proof) |
| | No. wire racks | 2 | 2 | 2 | 2 |
| | No. split grill trays | 1 | 1 (pyrolytic proof) | 1 (pyrolytic proof) | 1 (pyrolytic proof) |
| | No. universal pans | 1 | 1 (pyrolytic proof) | 1 (pyrolytic proof) | 1 (pyrolytic proof) |
| | No. baking trays | | | | |
| **Optional accessories** | | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 |

[1]Silicon based cookware and bakeware is not compatible for use. *Compatible with Added steam function. ^Compatible with PerfectRoast meat probe.
#Compatible with Rapid heat. †Available at selected retailers, please visit www.bosch-home.com.au for list of stockists.

| | HBG675BB2A<br>Series 8<br>Pyrolytic Oven | HBG633BB1B<br>Series 8<br>EcoClean Direct Oven | HRA574EB0A<br>Series 4<br>Pyrolytic Oven with HotAir Steam | HBA574EB0A<br>Series 4<br>Pyrolytic Oven | HBA534BB0A<br>Series 4<br>EcoClean Direct Oven | HBF134EB0A<br>Series 2<br>EcoClean Direct Oven |
|---|---|---|---|---|---|---|
| | 60 | 60 | 60 | 60 | 60 | 60 |
| | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm |
| | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 575–597 x 560–568 x 550mm |
| | 357 x 480 x 415mm | 357 x 480 x 415mm | 357 x 480 x 415mm | 357 x 480 x 415mm | 357 x 480 x 415mm | 329 x 479 x 420mm |
| | 13 | 10 | 8 | 7 | 7 | 5 |
| | ●* | ●* | | | | |
| | | | ● | ● | ● | ● |
| | | | | | | |
| | | | | | | |
| | | | ● | | | |
| | ● | ● | ● | ● | ● | ● |
| | ●* | ●* | ● | ● | ● | |
| | ● | ● | | | | |
| | | | | | | |
| | ● | ● | ● | ● | ● | |
| | | | | | | |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | | | | |
| | ● | ● | ● | ● | ● | |
| | ● | | | | | |
| | ● | | | | | |
| | ● | | | | | |
| | | | | | | |
| | | | | | | |
| | ● | ● | | | | ● |
| | ● | ● | | | | |
| | ● | ● | | | | |
| | ● | ● | | | | |
| | ● | ● | | | | |
| | | | | | | |
| | | | | | | |
| | ● (10) | | ● (10) | ● (10) | | |
| | 71 litres (net) | 71 litres (net) | 71 litres (net) | 71 litres (net) | 71 litres (net) | 66 litres (net) |
| | | | 250ml (water bowl) | | | |
| | Black glass | Black glass | Black glass | Black glass | Black glass | Black glass |
| | Anthracite enamel cavity | Anthracite enamel cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity |
| | TFT Touch Symbol Display | TFT Touch Symbol Display | LED-display control (red) | LED-display control (red) | LED-display control (red) | LED-display control (red) |
| | ● | ● | ● | ● | ● | ● |
| | Bosch Control Ring with TFT Display | Bosch Control Ring with TFT Display | Retractable control knobs | Retractable control knobs | Retractable control knobs | Retractable control knobs |
| | ● | ● | | | | |
| | Halogen (ceiling) | Halogen (ceiling) | Halogen (ceiling) | Halogen (ceiling) | Halogen (ceiling) | Halogen (ceiling) |
| | 5 | 5 | 5 | 5 | 5 | 5 |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |
| | | | | | | |
| | | | | | | |
| | ● | | | | | |
| | | ● (rear wall) | | | ● (rear wall) | ● (rear wall) |
| | | | | | | |
| | | | | | | |
| | Quadruple-glazed CoolTouch Door | Triple-glazed door | Quadruple-glazed CoolTouch Door | Quadruple-glazed CoolTouch Door | Triple-glazed door | Triple-glazed door |
| | ● | ● | | | | |
| | ● | ● | ● | ● | ● | |
| | ● (controls & door) | ● (controls) | ● (controls & door) | ● (controls & door) | ● (controls) | ● (controls) |
| | ● | ● | | | | |
| | 300°C | 300°C | 275°C | 275°C | 275°C | 270°C |
| | 3.6kW | 3.6kW | 3.6kW | 3.6kW | 3.4kW | 2.3kW |
| | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50Hz |
| | | | ● (1-level) | ● (1-level) | | |
| | 2 | 2 | 2 | 2 | 1 | 1 |
| | 1 (pyrolytic proof) | 1 | 1 | 1 | | 1 |
| | 1 (pyrolytic proof) | 1 | 1 | 1 | 1 | 1 |
| | | | | | 1 | |
| | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Reference Guide Black Glass Compact Appliances

| Model | | CSG656RB1A Series 8 | CMG633BB1A Series 8 |
|---|---|---|---|
| **Type** | | **Combination Steam Oven** | **Combination Microwave Oven** |
| **Dimensions** | Width (cm) | 60 | 60 |
| | Appliance dimensions (HxWxD) | 455 x 594 x 548mm | 455 x 594 x 548mm |
| | Built-in dimensions (HxWxD) | 450–455 x 560–568 x 550mm | 450–455 x 560–568 x 550mm |
| | Cavity dimensions (HxWxD) | 235 x 480 x 415mm | 237 x 480 x 392mm |
| **Heating Functions** | Number of heating functions | 18 | 7 |
| | 4D HotAir | ●*^# | ●#2 |
| | 3D HotAir | | |
| | HotAir Eco/Gentle | ●^ | ● |
| | Top and bottom heating | ●*^# | |
| | Top and bottom heating Eco | ●^ | |
| | Bottom heating | ● | |
| | Intensive heating | ●# | |
| | Hot air grilling | ●*^ | ●2 |
| | Grill – large area | ● | ●2 |
| | Grill – small area | ● | ●2 |
| | Pizza setting | ●^ | |
| | Slow cooking | ● | |
| | Keep warm | ●* | |
| | Preheat ovenware | ● | ● |
| | Drying (after steam cooking) | ● | |
| | Reheating (using steam) | ●^ | |
| | Dough proving (using steam) | ● | |
| | Defrost (using steam) | ● | |
| | Pure Steaming | ●^ | |
| | Automatic rapid heating | ● | ● |
| | Automatic temperature proposal | ● | ● |
| | Temperature display | ● | ● |
| | Pure Microwave | | ● |
| | Microwave with INNOWAVE inverter technology | | ● (5 power levels – 90, 180, 360, 600, 900W) |
| | Electronic thermostat | ● | ● |
| **Sensor & Automatic Functions** | Bosch Assist (Fully automated cooking) | ● | |
| | PerfectBake sensor | ●1 | |
| | PerfectRoast meat probe | ●1 | |
| | AutoPilot (Automatic programs) | | ● (14) |
| **Capacity** | Volume (usable litres) | 47 litres (net) | 45 litres (net) |
| | Water tank | 1 litre (net) | |
| **Design** | | Black glass | Black glass |
| | Cavity | Anthracite enamel cavity | Anthracite enamel cavity |
| | Display | TFT Touch Graphic Display | TFT Touch Symbol Display |
| | Electronic clock/timer with end-time programming | ● | ● |
| | Controls | Bosch Control Ring with TFT Display | Bosch Control Ring with TFT Display |
| | SoftMove door technology | ● | ● |
| | Interior light | LED (ceiling) | LED (ceiling) |
| | No. of shelf positions | 3 | 3 |
| | Full glass inner door | ● | |
| | Removable door | ● | |
| | Water tank empty indicator | ● | |
| **Cleaning** | EcoClean Direct cleaning system | ● (ceiling, sides and rear wall) | |
| | Steam cleaning system | ● | |
| | Descaling program | ● | |
| **Safety** | Door | Triple-glazed door | Triple-glazed door |
| | Residual heat indicator | ● | ● |
| | Automatic safety switch-off | ● | ● |
| | Child lock function | ● (controls) | ● (controls) |
| | Cooling fan | ● | ● |
| **Technical requirements** | Maximum temperature | 250°C maximum top and bottom heating temperature; 30°C–100°C steam temperature | 275°C maximum temperature; 900W maximum microwave power output with 5 power levels: 90/180/360/600/900W |
| | Total connected load | 3.3kW | 3.6kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| **Supplied accessories** | Fully extendable telescopic rails | ● (1-level) | |
| | No. wire racks | 2 | 1 |
| | No. universal pans / Baking trays | 1 pan | 1 pan |
| | No. non perforated steam trays | 1 small | |
| | No. perforated steam trays | 1 small, 1 extra large | |
| **Optional accessories** | | Refer to pages 108 & 109 | Refer to pages 108 & 109 |

[1]Silicon based cookware and bakeware is not compatible for use. [2]Compatible with Microwave function. ^Compatible with single point meat probe. #Compatible with Rapid heat. †Available at selected retailers, please visit www.bosch-home.com.au for list of stockists.

# Reference Guide Stainless Steel Ovens

| Model | | HBT578FS2A Series 6 | HBA574BS0A Series 4 | HBA534ES0A Series 4 | HBF133BS0A Series 2 |
|---|---|---|---|---|---|
| **Type** | | **Pyrolytic Oven** | **Pyrolytic Oven** | **EcoClean Direct Oven** | **EcoClean Direct Oven** |
| **Dimensions** | Width (cm) | 60 | 60 | 60 | 60 |
| | Appliance dimensions (HxWxD) | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm | 595 x 594 x 548mm |
| | Built-in dimensions (HxWxD) | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 585–595 x 560–568 x 550mm | 575–597 x 560–568 x 550mm |
| | Cavity dimensions (HxWxD) | 357 x 480 x 415mm | 357 x 480 x 415mm | 357 x 480 x 415mm | 329 x 479 x 420mm |
| **Heating Functions** | Number of heating functions | 10 | 7 | 7 | 5 |
| | 4D HotAir | | | | |
| | 3D HotAir | ●^# | ●# | ●# | ●# |
| | HotAir Eco/Gentle | ●^ | ● | ● | ● |
| | Top and bottom heating | ●^# | ● | ● | ● |
| | Top and bottom heating Eco | | | | |
| | Fan assisted top and bottom heating | | | | |
| | Bottom heating | ● | ● | ● | |
| | Intensive heating | | | | |
| | Hot air grilling | ●^ | ● | ● | ● |
| | Grill – large area | ● | ● | ● | ● |
| | Grill – small area | | | | |
| | Pizza setting | ●^ | ● | ● | |
| | Slow cooking | ● | | | |
| | Keep warm | ● | | | |
| | Preheat ovenware | | | | |
| | Drying (after steam cooking) | | | | |
| | Reheating (with added steam) | | | | |
| | Dough proving (with added steam) | | | | |
| | Defrost | ● | | | |
| | Rapid heat function | ● | ● | ● | ● |
| | Automatic temperature proposal | ● | | | |
| | Temperature display | ● | ● | | |
| | Electronic thermostat | | | | |
| **Sensor & Automatic Functions** | Bosch Assist (Fully automated cooking) | | | | |
| | PerfectBake sensor | | | | |
| | PerfectRoast meat probe | | | | |
| | Single point meat probe | ● | | | |
| | AutoPilot (Automatic programs) | ● (30) | ● (10) | | |
| **Capacity** | Volume (usable litres) | 71 litres (net) | 71 litres (net) | 71 litres (net) | 66 litres (net) |
| **Design** | | Stainless steel with metal bar handle | Stainless steel with metal bar handle | Stainless steel with metal bar handle | Stainless steel with metal bar handle |
| | Cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity |
| | Display | LCD-display control (white) | LED-display control (red) | LED-display control (red) | LED-display control (red) |
| | Electronic clock/timer with end-time programming | ● | ● | ● | ● |
| | Controls | Retractable rotary control knobs | Retractable rotary control knobs | Retractable rotary control knobs | Retractable rotary control knobs |
| | SoftClose door | ● | | | |
| | Interior light | Halogen (ceiling) | Halogen (ceiling) | Halogen (ceiling) | Halogen (ceiling) |
| | No. of shelf positions | 5 | 5 | 5 | 5 |
| | Full glass inner door | ● | ● | ● | ● |
| | Removable door | ● | ● | ● | ● |
| **Cleaning** | Pyrolytic cleaning function | ● | ● | | |
| | EcoClean Direct cleaning system | | | ● (rear wall) | ● (rear wall) |
| | Catalytic cleaning system | | | | |
| **Safety** | Door | Quadruple-glazed CoolTouch door | Quadruple-glazed CoolTouch door | Triple-glazed door | Triple-glazed door |
| | Residual heat indicator | ● | | | |
| | Automatic safety switch-off | ● | ● | | |
| | Child lock function | ● (controls & door) | ● (controls & door) | ● (controls) | ● (controls) |
| | Cooling fan | ● | ● | ● | ● |
| **Technical requirements** | Maximum temperature | 30–275°C | 50–275°C | 50–275°C | 50–275°C |
| | Total connected load | 3.6kW | 3.6kW | 3.4kW | 3.3kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| **Supplied accessories** | ClipRail telescopic rails | | | | |
| | Partially extendable telescopic rails | ● (1-level) | | ● (1-level) | |
| | No. wire racks | 2 | 2 | 2 | 1 |
| | No. split grill trays | 1 | 1 | 1 | |
| | No. universal pans | 1 | 1 | 1 | 1 |
| | No. baking trays | | | | 1 |
| | No. of half trays (slimline universal pans) | 1 (consists of 2 parts) | | | |
| **Optional accessories** | | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Reference Guide Microwave Ovens

| Model | | BEL554MS0A Series 6 | BEL653MB3A Series 2 | |
|---|---|---|---|---|
| **Type** | | **Built-in Microwave** | **Built-in Microwave** | |
| **Dimensions** | Width (cm) | 60 | 60 | |
| | Appliance dimensions (HxWxD) | 382 x 594 x 388mm | 382 x 595 x 375mm | |
| | Built-in dimensions (HxWxD) | 382 x 560 x 550mm | 380–382 x 560–568 x 550mm | |
| | Cavity dimensions (HxWxD) | 208 x 328 x 369mm | 205 x 310 x 334mm | |
| **Heating Functions** | Number of heating functions | | | |
| | 4D HotAir | | | |
| | 3D HotAir | | | |
| | Hot Air | | | |
| | HotAir Eco/Gentle | | | |
| | Top and bottom heating | | | |
| | Top and bottom heating Eco | | | |
| | Bottom heating | | | |
| | Intensive heating | | | |
| | Hot air grilling | | | |
| | Grill – large area | ●[2] (1200W) | ●[2] (1000W) | |
| | Grill – small area | | | |
| | Pizza setting | | | |
| | Slow cooking | | | |
| | Keep warm | | | |
| | Preheat ovenware | | | |
| | Drying (after steam cooking) | | | |
| | Reheating (using steam) | | | |
| | Dough proving (using steam) | | | |
| | Defrost (using steam) | | | |
| | Pure Steaming | | | |
| | Automatic rapid heating | | | |
| | Automatic temperature proposal | | | |
| | Temperature display | | | |
| | Pure Microwave | ● (5 power levels – 90, 180, 360, 600, 900W) | ● (5 power levels – 90, 180, 360, 600, 800W) | |
| | Microwave with INNOWAVE inverter technology | | | |
| | Electronic thermostat | | | |
| **Sensor & Automatic Functions** | Bosch Assist (Fully automated cooking) | | | |
| | PerfectBake sensor | | | |
| | PerfectRoast meat probe | | | |
| | AutoPilot (Automatic programs) | ● (8) | ● (8) | |
| **Capacity** | Volume (usable litres) | 25 litres (net) | 25 litres (net) | |
| | Water tank | | | |
| **Design** | Finish | Black glass with stainless steel trims | Black glass | |
| | Cavity | Stainless steel | | |
| | Display | LED-display control (white) | LED-display control (red) | |
| | Electronic clock/timer with end-time programming | ● | ● | |
| | Controls | Retractable rotary control knobs | Rotary control knobs | |
| | SoftMove door technology | | | |
| | Interior light | LED (ceiling) | LED (ceiling) | |
| | No. of shelf positions | | | |
| | Full glass inner door | | | |
| | Water tank empty indicator | | | |
| **Cleaning** | EcoClean Direct cleaning system | | | |
| | Steam cleaning system | | | |
| | Descaling program | | | |
| **Safety** | Door | Single-glazed door | Single-glazed door | |
| | Residual heat indicator | | | |
| | Automatic safety switch-off | ● | ● | |
| | Child lock function | | ● | |
| | Cooling fan | | | |
| **Technical requirements** | Maximum temperature | | | |
| | Total connected load | 1.45kW | 1.27kW | |
| | Power requirements | 220–230V / 50Hz | 220–230V / 50Hz | |
| **Supplied accessories** | Fully extendable telescopic rails | | | |
| | Partially extendable telescopic rails | | | |
| | No. wire racks | | | |
| | No. universal pans / Baking trays | | | |
| | No. non perforated steam trays | | | |
| | No. perforated steam trays | | | |
| | Cleaning sponge | | | |
| | Grid high / Grid flat | 1 high | 1 high | |
| | Turntable | ● | ● | |
| | Plug-in grid / Glass pan / Steam container | | | |
| **Optional accessories** | | Refer to pages 108 & 109 | Refer to pages 108 & 109 | |

[1]Silicon based cookware and bakeware is not compatible for use. [2]Compatible with Microwave function. ^Compatible with single point meat probe. #Compatible with Rapid heat. †Available at selected retailers, please visit www.bosch-home.com.au for list of stockists.

| | FEL053MS2A<br>Series 2 |
|---|---|
| | **Freestanding Microwave** |
| | 49 |
| | 290 x 495 x 370mm |
| | |
| | 205 x 310 x 334mm |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | ●[2] (1000W) |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | ● (5 power levels – 90, 180, 360, 600, 800W) |
| | |
| | |
| | |
| | |
| | |
| | ● (8) |
| | 25 litres (net) |
| | |
| | Black glass with stainless steel trims |
| | |
| | LED-display control (red) |
| | ● |
| | Rotary control knobs |
| | |
| | LED (ceiling) |
| | |
| | |
| | |
| | |
| | |
| | |
| | Single-glazed door |
| | |
| | ● |
| | ● |
| | |
| | |
| | 1.27kW |
| | 220–230V / 50Hz |
| | |
| | |
| | |
| | |
| | |
| | 1 high |
| | ● |
| | |
| | Refer to pages 108 & 109 |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Reference Guide 90cm Ovens

| Model | | VBD578FB0<br>Series 6 | VBD578FS0<br>Series 6 | VBC578FS0<br>Series 6 | VBD554FS0<br>Series 4 | |
|---|---|---|---|---|---|---|
| **Type** | | **Pyrolytic Oven** | **Pyrolytic Oven** | **Pyrolytic Oven** | **Catalytic Cleaning Oven** | |
| **Dimensions** | Width (cm) | 90 | 90 | 90 | 90 | |
| | Appliance dimensions (HxWxD) | 594 x 896 x 570mm | 594 x 896 x 570mm | 475 x 896 x 572mm | 594 x 896 x 570mm | |
| | Built-in dimensions (HxWxD) | 600–604 x 860–864 x 560mm | 600–604 x 860–864 x 560mm | 477–480 x 860–864 x 560mm | 600–604 x 860–864 x 560mm | |
| | Cavity dimensions (HxWxD) | 371 x 724 x 417mm | 371 x 724 x 417mm | 282 x 724 x 417mm | 371 x 724 x 417mm | |
| **Heating Functions** | Number of heating functions | 10 | 10 | 10 | 8 | |
| | 4D HotAir | | | | | |
| | 3D HotAir | ●* | ●* | ●* | ● | |
| | HotAir Eco/Gentle | | | | | |
| | Top and bottom heating | ●* | ●* | ●* | ● | |
| | Top and bottom heating Eco | ● | ● | ● | ● | |
| | Fan assisted top and bottom heating | ●* | ●* | ●* | | |
| | Bottom heating | ● | ● | ● | ● | |
| | Intensive heating | | | | | |
| | Hot air grilling | ● | ● | ● | ● | |
| | Grill – large area | ● | ● | ● | ● | |
| | Grill – small area | | | | | |
| | Pizza setting | ●* | ●* | ●* | ● | |
| | Rotisserie | ● | ● | ● | ● | |
| | Slow cooking | | | | | |
| | Keep warm | | | | | |
| | Preheat ovenware | | | | | |
| | Drying (after steam cooking) | | | | | |
| | Reheating (with added steam) | | | | | |
| | Dough proving (with added steam) | | | | | |
| | Defrost | ● | ● | ● | | |
| | Rapid heat function | ● (manual) | ● (manual) | ● (manual) | ● (manual) | |
| | Automatic temperature proposal | | | | | |
| | Temperature display | ● | ● | ● | | |
| | Electronic thermostat | ● | ● | ● | | |
| **Sensor & Automatic Functions** | Bosch Assist (Fully automated cooking) | | | | | |
| | PerfectBake sensor | | | | | |
| | PerfectRoast meat probe | | | | | |
| | Single point meat probe | | | | | |
| | AutoPilot (Automatic programs) | | | | | |
| **Capacity** | Volume (usable litres) | 112 litres (net) | 112 litres (net) | 85 litres (net) | 112 litres (net) | |
| **Design** | Finish | Black Glass with metal bar handle | Stainless steel with metal bar handle | Stainless steel with metal bar handle | Stainless steel with metal bar handle | |
| | Cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity | |
| | Display | LCD-display control (white) | LCD-display control (white) | LCD-display control (white) | LED-display control (red) | |
| | Electronic clock/timer with end-time programming | ● | ● | ● | ● | |
| | Controls | Retractable rotary control knobs | Retractable rotary control knobs | Retractable rotary control knobs | Retractable rotary control knobs | |
| | SoftClose door | | | | | |
| | Interior light | 2 Halogen (left and right side walls) | 2 Halogen (left and right side walls) | 2 Halogen (left and right side walls) | 2 Halogen (left and right side walls) | |
| | No. of shelf positions | 5 | 5 | 4 | 5 | |
| | Full glass inner door | ● | ● | ● | ● | |
| | Removable door | ● | ● | ● | ● | |
| **Cleaning** | Pyrolytic cleaning function | ● | ● | ● | | |
| | EcoClean Direct cleaning system | | | | | |
| | Catalytic cleaning system | | | | ● (sides and rear wall) | |
| **Safety** | Door | Quadruple-glazed CoolTouch door | Quadruple-glazed CoolTouch door | Quadruple-glazed CoolTouch door | Triple-glazed door | |
| | Residual heat indicator | ● | ● | ● | | |
| | Automatic safety switch-off | ● | ● | ● | ● | |
| | Child lock function | ● (controls & door) | ● (controls & door) | ● (controls & door) | ● (controls) | |
| | Cooling fan | ● | ● | ● | ● | |
| **Technical requirements** | Maximum temperature | 50–280°C | 50–280°C | 50–280°C | 50–250°C | |
| | Total connected load | 4.2kW | 4.2kW | 3.3kW | 3.3kW | |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | |
| **Supplied accessories** | ClipRail telescopic rails | 1 | 1 | 1 | 1 | |
| | Partially extendable telescopic rails | | | | | |
| | No. wire racks | 2 | 2 | 2 | 1 | |
| | No. split grill trays | 1 universal pan insert grid | 1 universal pan insert grid | 1 universal pan insert grid | | |
| | No. universal pans | 1 | 1 | 1 | 1 | |
| | No. baking trays | 1 | 1 | 1 | 1 | |
| | No of rotary spit | 1 | 1 | 1 | 1 | |
| **Optional accessories** | | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 | |

*Compatible with Rapid heat

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Reference Guide Double Ovens

| | VBC5540S0<br>Series 4 |
|---|---|
| Type | Catalytic Cleaning Oven |
| Width (cm) | 90 |
| Appliance dimensions (HxWxD) | 475 x 896 x 572mm |
| Built-in dimensions (HxWxD) | 477–480 x 860–864 x 560mm |
| Cavity dimensions (HxWxD) | 282 x 724 x 417mm |
| Number of heating functions | 7 |
| 4D HotAir | |
| 3D HotAir | ● |
| HotAir Eco/Gentle | |
| Top and bottom heating | ● |
| Top and bottom heating Eco | ● |
| Fan assisted top and bottom heating | |
| Bottom heating | ● |
| Intensive heating | |
| Hot air grilling | ● |
| Grill – large area | ● |
| Grill – small area | |
| Pizza setting | ● |
| Slow cooking | |
| Keep warm | |
| Preheat ovenware | |
| Drying (after steam cooking) | |
| Reheating (with added steam) | |
| Dough proving (with added steam) | |
| Defrost | |
| Automatic rapid heat function | ● (manual) |
| Automatic temperature proposal | |
| Temperature display | |
| Electronic thermostat | |
| Bosch Assist (Fully automated cooking) | |
| PerfectBake sensor | |
| PerfectRoast meat probe | |
| Single point meat probe | |
| AutoPilot (Automatic programs) | |
| Volume (usable litres) | 85 litres (net) |
| | Stainless steel with metal bar handle |
| Cavity | Grey enamel cavity |
| Display | LED-display control (red) |
| Electronic clock/timer with end-time programming | ● |
| Controls | Retractable rotary control knobs |
| SoftClose door | |
| Interior light | 2 Halogen (left and right side walls) |
| No. of shelf positions | 4 |
| Full glass inner door | ● |
| Removable door | ● |
| Pyrolytic cleaning function | |
| EcoClean Direct cleaning system | ● (sides and rear wall) |
| Catalytic cleaning system | Triple-glazed door |
| Door | |
| Residual heat indicator | ● |
| Automatic safety switch-off | ● (controls) |
| Child lock function | ● |
| Cooling fan | 50–250°C |
| Maximum temperature | 3.1kW |
| Total connected load | 220–240V / 50–60Hz |
| Power requirements | 1 |
| ClipRail telescopic rails | |
| Partially extendable telescopic rails | 1 |
| No. wire racks | |
| No. split grill trays | 1 |
| No. universal pans | |
| No. baking trays | 1 |
| No. of half trays (slimline universal pans) | 1 |
| Optional accessories | Refer to pages 108 & 109 |

| Model | | MBG5787S0A<br>Series 6 | MBA534BB0A<br>Series 4 | MBA534BS0A<br>Series 4 |
|---|---|---|---|---|
| Type | | Pyrolytic Double Oven | EcoClean Direct Double Oven | EcoClean Direct Double Oven |
| Dimensions | Width (cm) | 60 | 60 | 60 |
| | Appliance dimensions (HxWxD) | 888 x 594 x 550mm | 888 x 594 x 550mm | 888 x 594 x 550mm |
| | Built-in dimensions (HxWxD) | 875–888 x 560–568 x 550mm | 875–888 x 560–568 x 550mm | 875–888 x 560–568 x 550mm |
| | Cavity dimensions (HxWxD) | 166 x 480 x 426mm (top)<br>357 x 480 x 415mm (bottom) | 166 x 480 x 426mm (top)<br>357 x 480 x 415mm (bottom) | 166 x 480 x 426mm (top)<br>357 x 480 x 415mm (bottom) |
| Heating Functions | Number of heating functions | 4 (top) and 10 (bottom) | 3 (top) and 7 (bottom) | 3 (top) and 7 (bottom) |
| | 4D HotAir | | | |
| | 3D HotAir | ●* (bottom) | ●* (bottom) | ●* (bottom) |
| | HotAir Eco/Gentle | ● (bottom) | ● (bottom) | ● (bottom) |
| | Top and bottom heating | ●* (top and bottom) | ●* (top and bottom) | ●* (top and bottom) |
| | Top and bottom heating Eco | | | |
| | Fan assisted top and bottom heating | | | |
| | Bottom heating | ● (top and bottom) | ● (bottom) | ● (bottom) |
| | Intensive heating | | | |
| | Hot air grilling | ● (bottom) | ● (bottom) | ● (bottom) |
| | Grill – large area | ● (top and bottom) | ● (top and bottom) | ● (top and bottom) |
| | Grill – small area | ● (top) | ● (top) | ● (top) |
| | Pizza setting | ● (bottom) | ● (bottom) | ● (bottom) |
| | Slow cooking | ● (bottom) | | |
| | Keep warm | ● (bottom) | | |
| | Preheat ovenware | | | |
| | Drying (after steam cooking) | | | |
| | Reheating (with added steam) | | | |
| | Dough proving (with added steam) | | | |
| | Defrost | ● (bottom) | | |
| | Automatic rapid heat function | ● | | |
| | Automatic temperature proposal | ● | | |
| | Temperature display | ● | | |
| | Electronic thermostat | ● | | |
| Sensor & Automatic Functions | Bosch Assist (Fully automated cooking) | | | |
| | PerfectBake sensor | | | |
| | PerfectRoast meat probe | | | |
| | Single point meat probe | ● | | |
| | AutoPilot (Automatic programs) | ● (30) | | |
| Capacity | Volume (usable litres) | 34 litres (net) top<br>71 litres (net) bottom | 34 litres (net) top<br>71 litres (net) bottom | 34 litres (net) top<br>71 litres (net) bottom |
| Design | | Stainless steel with metal bar handle | Black glass with metal bar handle | Stainless steel with metal bar handle |
| | Cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity |
| | Display | LCD-display control (white) | LED-display control (red) | LED-display control (red) |
| | Electronic clock/timer with end-time programming | ● | ● | ● |
| | Controls | Retractable rotary control knobs | Retractable rotary control knobs | Retractable rotary control knobs |
| | SoftClose door | ● | | |
| | Interior light | Halogen<br>1 (top) and 1 (bottom) | Halogen<br>1 (top) and 1 (bottom) | Halogen<br>1 (top) and 1 (bottom) |
| | No. of shelf positions | 3 (top) and 5 (bottom) | 3 (top) and 5 (bottom) | 3 (top) and 5 (bottom) |
| | Full glass inner door | ● | ● | ● |
| | Removable door | ● | ● | ● |
| Cleaning | Pyrolytic cleaning function | ● | | |
| | EcoClean Direct cleaning system | | ● (rear wall) (bottom) | ● (rear wall) (bottom) |
| | Catalytic cleaning system | | | |
| Safety | Door | Quadruple-glazed CoolTouch door (top and bottom) | Triple-glazed door (top and bottom) | Triple-glazed door (top and bottom) |
| | Residual heat indicator | | | |
| | Automatic safety switch-off | | | |
| | Child lock function | ● (controls & door) | ● (controls) | ● (controls) |
| | Cooling fan | ● | ● | ● |
| Technical requirements | Maximum temperature | 30–275°C | 50–275°C | 50–275°C |
| | Total connected load | 6.3kW | 5.9kW | 5.9kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50Hz | 220–240V / 50–60Hz |
| Supplied accessories | ClipRail telescopic rails | 1 | | |
| | Partially extendable telescopic rails | ● (1-level – bottom) | | |
| | No. wire racks | 2 | 2 | 2 |
| | No. split grill trays | 1 | 1 | 1 |
| | No. universal pans | 1 | 1 | 1 |
| | No. baking trays | | | |
| | No. of half trays (slimline universal pans) | | | |
| Optional accessories | | Refer to pages 108 & 109 | Refer to pages 108 & 109 | Refer to pages 108 & 109 |

# Reference Guide Freestanding Cookers

| Model | | HSB838357A Series 8 | HSB738357A Series 6 | HXR39KI50A Series 4 | HXU09AH50A Series 4 |
|---|---|---|---|---|---|
| **Type** | | **Dual Fuel Pyrolytic Cooker** | **Dual Fuel Cooker** | **Dual Fuel Cooker** | **Dual Fuel Cooker** |
| **Dimensions** | Width (cm) | 90cm | 90cm | 60cm | 60 |
| | Appliance dimensions (HxWxD) | 900 x 898 x 600mm | 900 x 898 x 600mm | 850 x 600 x 600mm | 850 x 600 x 600mm |
| **Heating Functions** | **Oven** | | | | |
| | Number of heating functions | 10 | 8 | 7 | 8 |
| | HotAir | ● | ● | ● | ● |
| | Hot Air Eco / Gentle | | | ● | ● |
| | Top and bottom Heating | ● | ● | ● | ● |
| | Top and bottom Heating Eco | ● | ● | | |
| | Fan assisted top and bottom Heating | ● | ● | | |
| | Hot Air and bottom heat | ● | ● | | |
| | Bottom heat | | | ● | ● |
| | Bottom heating and fan | | | | |
| | Pizza setting | | | ● | ● |
| | Automatic rapid heat function | | | ● | |
| | Hot Air grilling | ● | ● | ● | ● |
| | Grill – large area | ● | ● | ● | ● |
| | Rotisserie | ● | ● | | |
| | Defrost | | | | ● |
| **Capacity** | Volume (usable litres) | 112 | 112 | 66 | 66 |
| **Design** | Cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity | Grey enamel cavity |
| | Display | LED-display control (red) | LED-display control (red) | LED-display control (red) | |
| | Electronic clock/timer | ● | ● | ● | |
| | Controls | Sword control knobs | Sword control knobs | Retractable rotary control knobs | Retractable rotary control knobs |
| | SoftClose door | ● | | ● | |
| | Interior light | 2 Halogen lights (left and right) | 2 Halogen lights (left and right) | 1 Halogen light | 1 Halogen light |
| | No. of shelf positions | 5 | 5 | 5 | |
| | Full glass inner door | ● | ● | ● | ● |
| | Removable door | ● | ● | ● | |
| | 21cm utensil drawer | ● | ● | ● | |
| | Height adjustable legs (50mm) | ● | ● | ● | ● |
| **Cleaning** | Pyrolytic cleaning function | ● | | | |
| | EcoClean Direct cleaning system | | | ● (ceiling, sides and rear wall) | ● |
| | Catalytic liners | | ● (sides and rear wall) | | |
| **Safety** | Door | Quadruple-glazed CoolTouch door | Triple-glazed door | Triple-glazed door | |
| | Residual heat indicator | ● | ● | | |
| | Automatic safety switch-off | ● | ● | | |
| | Child lock function | ● (controls & door) | ● (controls) | ● (controls) | |
| | Cooling fan | ● | ● | ● | |
| **Burner / Zone Output (Size)** | **Cooktop** | | | | |
| | | 6 burners including: | 6 burners including: | 4 burners including: | 4 burners including: |
| | Front left | Wok burner 14 MJ/h | Wok burner 14 MJ/h | Wok burner 13.5 MJ/h | Wok burner 13.6 MJ/h |
| | Rear left | Standard burner 7 MJ/h | Standard burner 7 MJ/h | Standard burner 6.5 MJ/h | Standard burner 6.85 MJ/h |
| | Front centre | High-speed burner 12 MJ/h | High-speed burner 12 MJ/h | | |
| | Middle centre | | | | |
| | Rear centre | Economy burner 4 MJ/h | Economy burner 4 MJ/h | | |
| | Front right | Economy burner 4 MJ/h | Economy burner 4 MJ/h | Economy burner 4 MJ/h | Economy burner 4 MJ/h |
| | Rear right | Standard burner 7 MJ/h | Standard burner 7 MJ/h | Standard burner 6.5 MJ/h | Standard burner 6.85 MJ/h |
| **Convenience** | Continuous enamelled cast-iron trivets with rubber feet | ● | ● | ● | |
| **Safety** | Flame failure fitted to each burner | ● | ● | ● | ● |
| **Controls** | Sword knob controls | ● | ● | | |
| **Technical requirements** | Maximum temperature | 260°C | 260°C | 50–275°C | |
| | Total connected load | 4.2kW | 3.2kW | 3.3kW | 3.3kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| **Supplied accessories** | Partially extendable telescopic rails | 1 | 1 | 2 | |
| | No. of wire racks | 1 | | 2 | 2 |
| | No. of split grill trays | 1 universal pan insert grid | 1 universal pan insert grid | 1 | |
| | No. of universal pans | 1 | 1 | 1 | 1 |
| | No of baking trays | 1 | 1 | 1 | |
| | No. of rotary spit | 1 | 1 | | |
| | Wok ring support | 1 | 1 | 1 | |
| | Espresso cross support | 1 | 1 | | |
| | LPG conversion kit | ● | ● | ● | ● |
| **Optional accessories** | 4 piece cookware set | ● | ● | ● | ● |
| | Stainless steel wok HEZ390042 | ● | ● | ● | ● |
| **Other** | Suitable for NG and LPG | ● | ● | ● | ● |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

| Model | | HLS79R351A<br>Series 6 | HKS79R250A<br>Series 6 |
|---|---|---|---|
| **Type** | | **Induction/Pyrolytic Cooker** | **Ceramic/Pyrolytic Cooker** |
| **Dimensions** | Width (cm) | 60cm | 60cm |
| | Appliance dimensions (HxWxD) | 850 x 600 x 600mm | 850 x 600 x 600mm |
| **Heating Functions** | **Oven** | | |
| | Number of heating functions | 8 | 8 |
| | 3D HotAir | ● | ● |
| | Hot Air Eco / Gentle | ● | ● |
| | Top and bottom Heating | ● | ● |
| | Bottom Heating | ● | ● |
| | Hot air grilling | ● | ● |
| | Grill – large area | ● | ● |
| | Pizza setting | ● | ● |
| | Slow cooking | ● | ● |
| | Automatic rapid heat function | ● | ● |
| | Automatic temperature proposal | ● | |
| | Temperature display | ● | ● |
| | Electronic thermostat | ● | ● |
| | AutoPilot (Automatic programs) | ● (30) | ● (30) |
| **Capacity** | Volume (usable litres) | 66 | 63 |
| **Design** | Cavity | Grey enamel cavity | Grey enamel cavity |
| | Display | LCD-display control (white) | LCD-display control (white) |
| | Electronic clock/timer | ● | ● |
| | Controls | Retractable rotary control knobs | Retractable rotary control knobs |
| | SoftClose door | ● | ● |
| | Interior light | 1 Halogen light | 1 Halogen light |
| | No. of shelf positions | 5 | 5 |
| | Full glass inner door | ● | ● |
| | Removable door | ● | ● |
| | 21cm utensil drawer | ● | ● |
| | Height adjustable legs (50mm) | ● | ● |
| **Cleaning** | Pyrolytic cleaning function | ● | ● |
| **Safety** | Door | Quadruple-glazed CoolTouch door | Quadruple-glazed CoolTouch door |
| | Automatic safety switch-off | ● | ● |
| | Child lock function | ● (controls & door) | ● (controls & door) |
| | Cooling fan | ● | ● |
| **Burner / Zone Output (Size)** | **Cooktop** | | |
| | | 4 zones including: | 4 zones including: |
| | Front left | CombiZone: 1.8kW (180mm) | Standard zone: 1.8kW (180mm) |
| | Rear left | CombiZone: 1.8kW (180mm) | Dual circuit zone: 2.4kW (170 / 260mm) |
| | Front right | Standard zone: 2.2kW (210mm) | Dual circuit zone: 2.2kW (120 / 210mm) |
| | Rear right | Standard zone: 1.4kW (145mm) | Standard zone: 1.2kW (145mm) |
| **Performance** | 17-stage power setting | ● | |
| | 9-stage power setting | | ● |
| | PowerBoost | ● | |
| | MoveMode | ● | |
| | CombiZone | ● | |
| **Convenience** | WipeProtection | ● | |
| | QuickStart | ● | |
| | ReStart | ● | |
| | Energy consumption display | ● | |
| | Dual function timer with automatic switch-off | ● | |
| | Automatic pot detection | ● | |
| **Safety** | Child lock | ● | |
| | 2-stage residual heat indicator | ● | ● |
| **Technical requirements** | Maximum temperature | 30–300°C | 30–300°C |
| | Total connected load | 7.85kW | 10.85kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| **Supplied accessories** | No. of wire racks | 2 | 2 |
| | No. of split grill trays | 1 | 1 |
| | No. of universal pans | 1 (pyrolytic proof) | 1 (pyrolytic proof) |
| | No of baking trays | 1 (pyrolytic proof) | 1 (pyrolytic proof) |
| | Fully extendable telescopic rails | ● (1-level) | |
| **Optional accessories** | 4 piece cookware set HEZ3900042 | ● | ● |

## Reference Guide Coffee Machine

| Model | | CTL636EB6<br>Series 8 |
|---|---|---|
| **Type** | | **Built-in fully-automatic coffee machine** |
| **Dimensions** | Appliance dimensions (HxWxD) | 455 x 594 x 375mm |
| | Built-in dimensions (HxWxD) | 449 x 558 x 354mm |
| **Design** | Stainless steel and black glass | |
| | Black glass | ● |
| **Home Connect** | | ● |
| **Flavour** | SensoFlow System: Heating system for maximum and constant brewing temperature | ● |
| | AromaPro Concept: Optimal aroma extraction | ● |
| | One-touch preparation: Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffè Latte at the touch of a button | ● |
| | AromaDouble Shot: Extra-strong coffee with less bitterness thanks to two grinding and brewing processes | ● |
| | Beverage temperature adjustable individually: coffee 3 levels, hot water 4 levels | ● |
| | Including BRITA Intenza water filter: Reduces the lime content of water and filters substances affecting smell and taste | ● |
| **Convenience** | TFT Touch Graphic Display with interactive menu | ● |
| | MyCoffee: Save 8 favourite beverages with individual names and adjustable mixing ratio of milk and espresso | ● |
| | IndividualCup Volume: Cup sizes adjustable individually, to ensure your cup gets filled just as far as you would like | ● |
| | Coffee outlet and milk frother height-adjustable: Up to 15cm high Latte Macchiato glasses fit underneath | ● |
| | OneTouch DoubleCup: Prepare two cups simultaneously for all coffee and milk specialities | ● |
| | Water tank removable for easy refilling | ● (2.4 litre volume) |
| | Early warning if water tank almost empty or bean container almost empty | ● |
| | Flexible milk solution: Decide for yourself if you prefer connecting the provided milk container or using any other container, eg. a milk carton | ● |
| | Short user manual always at hand inside appliance | ● |
| **Performance** | SilentCeram Drive: Quiet, premium grinder made from non-wearing ceramic | ● |
| | CoffeeSensor Pro: Automatically adjusts grinding unit to bean variety | ● |
| | One-touch coffee milk specialities with especially fine-pored milk froth thanks to an innovative milk frother | ● |
| | In addition to beverages also available separately: milk foam, warm milk, hot water | ● |
| | Reduced heat-up time: Fastest first cup | ● |
| | Water pump with 19 bar pressure | ● |
| | Separate chute for ground coffee | ● |
| | 15,000 cup warranty: Consistently high appliance quality from the first cup to the 15,000th (valid for non-commercial use within 24 months) | ● |
| **Hygiene** | Removable brewing unit: Easy and hygienic cleaning under running water | ● |
| | AutoMilk Clean: Automatically steam cleans the milk system after every beverage | ● |
| | Milk frother removable and dishwasher-proof | ● |
| | SinglePortion Cleaning: Complete emptying of all pipes after each brewing process | ● |
| **Technical requirements** | Electrical connection rating | 1600W |
| | Current | 10A |
| | Voltage | 220–240V / 50–60Hz |
| **Supplied accessories** | 1 BRITA water filter cartridge | ● |
| | 1 measuring spoon | ● |
| | 1 milk container (insulated), connection hose and pipe | ● |
| | 1 test strip | ● |
| | 1 set assembly screws | ● (9) |

## Reference Guide Warming Drawer

| Model | | BIC630NB1A<br>Series 8 |
|---|---|---|
| **Type** | | **60cm Built-in Warming Drawer** |
| **Dimensions (HxWxD)** | Appliance dimensions | 140 x 594 x 548mm |
| | Built-in dimensions | 140 x 560–568 x 550mm |
| | Internal dimensions | 92 x 468 x 458mm |
| **Heating functions** | Base element and fan heating with 4 power levels | ● |
| **Suitable for** | Slow cooking | ● |
| | Proving yeast dough | ● |
| | Defrosting | ● |
| | Keeping food warm | ● |
| | Pre-warming cups, plates and ovenware | ● |
| **Temperature range** | From approx. 40–80°C | ● |
| **Design** | | Black glass |
| | Cavity | 20 litre interior drawer volume |
| | Electronic rotary temperature control | ● |
| | Inner compartment ceramic glass base | ● |
| **Technical requirements** | Max. weight load | 25kg |
| | Total connected load | 0.81kW |
| | Voltage | 220–240V / 50–60Hz |




Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

# Reference Guide 2-in-1 Cooktops with integrated ventilation

| Model | | Model PVQ731F15E<br>Series 6 | Model PVQ811F15E<br>Series 6 |
|---|---|---|---|
| **Type** | | **70cm Induction cooktop with integrated ventilation** | **80cm Induction cooktop with integrated ventilation** |
| **Dimensions** | Width (cm) | 70 | 80 |
| | Appliance dimensions (WxD) | 223 x 710 x 522mm | 223 x 802 x 522mm |
| | Built-in dimensions (WxD) | 223 x 560 x 490mm (installation dimensions) | 223 x 750 x 490mm (installation dimensions) |
| **Design** | | Black ceramic glass Bevelled front | Black ceramic glass Frameless |
| **Burner / Zone Output (Size)** | 4 zones including: | | |
| | Front left | CombiZone 2.2kW | CombiZone 2.2kW |
| | Rear left | CombiZone 2.2kW | CombiZone 2.2kW |
| | Front right | 2.2kW | 2.2kW |
| | Rear right | 2.2kW | 2.2kW |
| **Performance** | 17-stage power setting | ● | ● |
| | PowerBoost | ● | ● |
| | CombiZone | ● | ● |
| | MoveMode | 2 Auto Power Levels | 2 Auto Power Levels |
| **Convenience** | WipeProtection | ● | ● |
| | QuickStart | ● | ● |
| | ReStart | ● | ● |
| | Energy consumption display | ● | ● |
| | Timer with automatic switch-off | ● | ● |
| | Automatic pot detection | ● | ● |
| **Safety** | Child lock | ● | ● |
| | 2-stage residual heat indicators | ● | ● |
| | Automatic safety shut-off | ● | ● |
| **Electronic touch-controls** | DirectSelect 1.0 | ● | ● |
| **Extraction rate according to EN 61591 (ducted)** | Maximum normal use | 500m³/h | 500m³/h |
| | Intensive | 622m³/h | 622m³/h |
| **Extraction rate according to EN 61591 (recirculated)** | Maximum normal use | 500m³/h | 500m³/h |
| | Intensive | 615m³/h | 615m³/h |
| **Ventilation performance** | Suitable for ducted or recirculated extraction (accessory may be required) | ● | ● |
| | Starter kit for Ducted extraction | HEZ9VDKE1 | HEZ9VDKE1 |
| | Partly ducted recirculation kit | HEZ9VDKR0 | HEZ9VDKR0 |
| | Power level | 9 + 2 intensive | 9 + 2 intensive |
| | Intensive setting with automatic switch back to previous setting | ● | ● |
| | Automatic residual shutdown | ● | ● |
| | AutoOn | ● | ● |
| | EcoSilence Drive brushless motor | ● | ● |
| **Noise* level (ducted)** | Noise levels (min/max) | 42/69dB | 42/69dB |
| | Intensive | 74dB | 74dB |
| **Noise* level (recirculated)** | Noise levels (min/max) | 41/68dB | 41/68dB |
| | Intensive | 72dB | 72dB |
| **Cleaning** | Saturation indicator | ● | ● |
| | Ventilation module cassette - heat resistant, dishwasher safe | ● | ● |
| | Dishwasher safe 12 layer stainless steel grease filters | ● | ● |
| | 200ml dishwasher safe liquid collector unit | ● | ● |
| | 700ml dishwasher safe liquid reservoir | ● | ● |
| **Technical requirements** | Total connected load | 7.4 KW | 7.4 KW |
| | Power requirements | 220–240V / 380–415V / 50–60Hz | 220–240V / 380–415V / 50–60Hz |
| | Minimum worktop thickness | 16mm | 16mm |
| **Optional accessories** | Griddle plate HEZ390522 | ● | ● |
| | Teppan Yaki Large (40 x 20cm) HEZ390512 | ● | ● |
| | Stainless steel roasting pan with lid HEZ390011 | ● | ● |
| | Stainless steel wok HEZ390090 | ● | ● |
| | Set of 2 pots and 1 pan HEZ9SE030 | ● | ● |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances. *The dB(A) value plus approx. 10–14 units is equivalent to a dB(A) re1pW value.

# Reference Guide Electric Cooktops

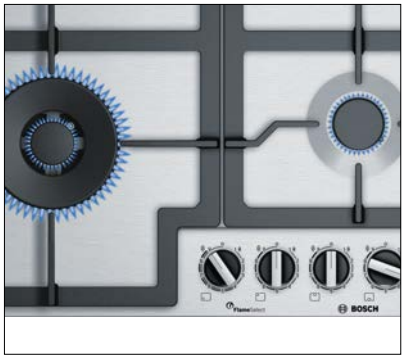
| Model | | PXV975DV1E Series 8 | PIV975DC1E Series 8 | PXE875DC1E Series 8 | PVS875FB5E Series 6 | PVS675FB5E Series 6 | PXE651FC1E Series 6 |
|---|---|---|---|---|---|---|---|
| **Type** | | **FlexInduction** | **Induction** | **FlexInduction** | **CombiInduction** | **CombiInduction** | **FlexInduction** |
| **Dimensions** | Width (cm) | 90 | 90 | 80 | 80 | 60 | 60 |
| | Appliance dimensions (WxD) | 916 x 527mm | 916 x 527mm | 816 x 527mm | 816 x 527mm | 606 x 527mm | 592 x 522mm |
| | Cut-out dimensions (WxD) | 880 x 490–500mm | 880 x 490–500mm | 750–780 x 490–500mm | 750–780 x 490–500mm | 560 x 490–500mm | 560 x 490–500mm |
| **Design** | | Black ceramic glass, stainless steel slimline side profile, beveled front and rear | Black ceramic glass, stainless steel slimline side profile, beveled front and rear | Black ceramic glass, stainless steel slimline side profile, beveled front and rear | Black ceramic glass, beveled front, sides and back with stainless steel trim | Black ceramic glass, beveled front and back with stainless steel trim | Black ceramic glass, frameless with beveled front and sides |
| **Home Connect** | | ● | | | | | |
| **Burner / Zone Output (Size)** | | 5 zones including: | 5 zones including: | 4 zones including: | 4 zones including: | 4 zones including: | 4 zones including: |
| | Front left | FlexZone: 2.2kW / 3.7kW Boost (200 x 230mm) | Standard zone: 1.8kW / 3.1kW Boost (180mm) | FlexZone: 2.2kW / 3.7kW Boost (200 x 240mm) | CombiZone: 2.2kW / 3.7kW Boost (190 x 210mm) | CombiZone: 2.2kW / 3.7kW Boost (190 x 210mm) | FlexZone: 2.2kW / 3.7kW Boost (240 x 200mm) |
| | Rear left | FlexZone: 2.2kW / 3.7kW Boost (200 x 230mm) | Standard zone: 1.8kW / 3.1kW Boost (180mm) | FlexZone: 2.2kW / 3.7kW Boost (200 x 240mm) | CombiZone: 2.2kW / 3.7kW Boost (190 x 210mm) | CombiZone: 2.2kW / 3.7kW Boost (190 x 210mm) | FlexZone: 2.2kW / 3.7kW Boost (240 x 200mm) |
| | Front centre | | | | | | |
| | Rear centre | Triple circuit zone: 2.2kW, 2.6kW, 3.3kW / 4.4kW, 5.5kW, 3.7kW Boost (210 / 260 / 320mm) | Triple circuit zone: 2.2kW, 2.6kW, 3.3kW / 4.4kW, 5.5kW, 3.7kW Boost (210 / 260 / 320mm) | | | | |
| | Front right | FlexZone: 2.2kW / 3.7kW Boost (200 x 230mm) | Standard zone: 2.2kW / 3.7kW Boost (210mm) | Standard zone: 1.4kW / 2.2kW (145mm) | Standard zone: 1.4kW / 2.2kW (145mm) | Standard zone: 1.8kW / 3.1kW (180mm) | Standard zone: 2.2kW / 3.7kW (210mm) |
| | Rear right | FlexZone: 2.2kW / 3.7kW Boost (200 x 230mm) | Standard zone: 1.4kW / 2.2kW Boost (145mm) | Standard zone: 2.6kW / 3.7kW (280mm) | Standard zone: 2.6kW / 3.7kW (280mm) | Standard zone: 1.4kW / 2.2kW (145mm) | Standard zone: 1.4kW / 2.2kW (145mm) |
| | | *Total FlexZone: 3.3kW / 3.7kW Boost (400 x 230mm) | | *Total FlexZone: 3.3kW / 3.6kW Boost (400 x 240mm) | *Total CombiZone: 3.6kW (380 x 210mm) | *Total CombiZone: 3.6kW (380 x 210mm) | |
| **Performance** | 17-stage power setting | ● | ● | ● | ● | ● | ● |
| | 9-stage power setting | | | | | | |
| | PerfectFry Sensor | ● | ● | ● | | | ● (4 levels) |
| | PowerBoost | ● | ● | ● | ● | ● | ● |
| | ShortBoost | ● | ● | ● | | | |
| | FlexZone | ● | | ● | | | ● |
| | CombiZone | | | | ● | ● | |
| | MoveMode | 3 Auto Power Levels | | 3 Auto Power Levels | 2 Auto Power Levels | 2 Auto Power Levels | |
| **Convenience** | WipeProtection | ● | ● | ● | ● | ● | ● |
| | Keep Warm | ● | ● | ● | | | |
| | QuickStart | ● | ● | ● | ● | ● | ● |
| | ReStart | ● | ● | ● | ● | ● | ● |
| | Energy consumption display | ● | ● | ● | ● | ● | ● |
| | Dual function timer with automatic switch-off | ● | ● | ● | ● | ● | ● |
| | Automatic pot detection | ● | ● | ● | ● | ● | ● |
| | Automatic boil start | | | | | | |
| **Safety** | Child lock | ● | ● | ● | ● | ● | ● |
| | 2-stage residual heat indicators | ● | ● | ● | ● | ● | ● |
| | Residual heat indicator | | | | | | |
| | Automatic safety switch-off | ● | ● | ● | ● | ● | ● |
| **Electronic touch-controls** | DirectSelect Premium | ● | ● | ● | | | |
| | DirectSelect 1.0 | | | | ● | ● | ● |
| | TouchSelect | | | | | | |
| | Sword control knobs | | | | | | |
| **Technical requirements** | Total connected load | 11.1kW | 11.1kW | 7.4kW | 7.4kW | 6.9kW | 7.4kW |
| | Power requirements | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| | Minimum worktop thickness | 30mm (see space requirements for oven) | 30mm (see space requirements for oven) | 30mm (see space requirements for oven) | 30mm (see space requirements for oven) | 30mm (see space requirements for oven) | 30mm (see space requirements for oven) |
| **Optional accessories** | Griddle plate HEZ390522 | ● | | ● | ● | ● | ● |
| | Teppan Yaki Large (40 x 20cm) HEZ390512 | ● | | ● | ● | ● | ● |
| | 4 piece cookware set HEZ3900042 | ● | ● | ● | ● | ● | ● |
| | Stainless steel roasting pan with lid HEZ390011 | ● | | ● | ● | ● | ● |
| | Stainless steel wok HEZ390090 | ● | ● | ● | ● | ● | ● |
| | PerfectFry Sensor induction pan 21cm HEZ390230 | ● | ● | ● | | | ● |

Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

| | PUE611BB5E<br>Series 4 | PUJ611BB5E<br>Series 4 | PKM875DP1A<br>Series 8 | PKG775DB1A<br>Series 8 | PKN675DB1A<br>Series 8 | PKE611BA2A<br>Series 4 | PKE611CA2A<br>Series 2 |
|---|---|---|---|---|---|---|---|
| | **Induction** | **Induction** | **Ceramic** | **Ceramic** | **Ceramic** | **Ceramic** | **Ceramic** |
| | 60 | 60 | 80 | 70 | 60 | 60 | 60 |
| | 592 x 522mm | 592 x 522mm | 816 x 527mm | 710 x 527mm | 606 x 527mm | 592 x 522mm | 583 x 513mm |
| | 560 x 490–500mm | 560 x 490–500mm | 780 x 500mm | 560–640 x 490–500mm (fits cut-out for 60cm) | 560 x 500mm | 560 x 490–500mm | 560 x 490–500mm |
| | Black ceramic frameless glass | Black ceramic frameless glass | Black ceramic glass, stainless steel slimline side profile, beveled front and rear | Black ceramic glass, stainless steel slimline side profile, beveled front and rear | Black ceramic glass, stainless steel slimline side profile, beveled front and rear | Black ceramic frameless glass | Black ceramic frameless glass |
| | | | | | | | |
| | 4 zones including: | 3 zones including: | 4 zones including: | 4 zones including: | 4 zones including: | 4 zones including: | 4 zones including: |
| | Standard zone: 1.8kW / 3.1kW (180mm) | | Dual circuit zone: 1.2kW / 2.1kW (145 / 210mm) | Standard zone: 1.2kW (145mm) | Standard zone: 2kW (180mm) | Standard zone: 1.2kW (145mm) | Standard zone: 1.2kW (145mm) |
| | Standard zone: 1.8kW / 3.1kW (180mm) | Standard zone: 2.6kW / 3.7kW (280mm) | Standard zone: 1.2kW (145mm) | Dual circuit zone: 0.8kW / 2.0kW (120 / 180mm) | Standard/roaster zone: 1.8kW / 2.6kW (170 / 265mm) | Standard zone: 2.0kW (180mm) | Standard zone: 2.2kW (210mm) |
| | | | Dual circuit zone: 1.7kW / 2.4kW (180 / 230mm) | | | | |
| | Standard zone: 2.2kW / 3.7kW (210mm) | Standard zone: 2.2kW / 3.7kW (210mm) | Dual circuit/roaster zone: 1kW / 2kW / 3.4kW / 4.6kW (120 / 180 / 270 / 370mm) | Dual circuit zone: 0.75kW / 2.2kW (120 / 210mm) | Dual circuit zone: 1kW / 2.2kW (145 / 210mm) | Standard zone: 2.2kW (210mm) | Standard zone: 2.0kW (180mm) |
| | Standard zone: 1.4kW / 2.2kW (145mm) | Standard zone: 1.4kW / 2.2kW (145mm) | | Standard zone: 1.2kW (145mm) | Standard zone: 1.2kW (145mm) | Standard zone: 1.2kW (145mm) | Standard zone: 1.2kW (145mm) |
| | | | | | | | |
| | ● | ● | ● | ● | ● | ● | |
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| | ● | ● | ● | ● | ● | ● | |
| | | | | | | | ● |
| | ● | ● | ● | ● | ● | ● | |
| | | | ● | ● | ● | | |
| | | | | | | | |
| | ● | ● | | | | ● | |
| | | | | | | | ● |
| | 4.6kW | 4.6kW | 11.2kW | 6.6kW | 7.5kW | 6.6kW | 6.6kW |
| | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz |
| | 16mm (see space requirements for oven) | 16mm (see space requirements for oven) | 20mm (see space requirements for oven) | 20mm (see space requirements for oven) | 20mm (see space requirements for oven) | 20mm (see space requirements for oven) | 20mm (see space requirements for oven) |
| | | | | | | | |
| | ● | ● | ● | ● | ● | ● | ● |
| | | | | | | | |
| | ● | ● | ● | ● | ● | ● | ● |
| | | | | | | | |

# Reference Guide Gas Cooktops

| Model | | PRS9A6D70A<br>Series 8 | PPS9A6B90A<br>Series 6 | PPQ7A6B20A<br>Series 6 | PPH6A6B20A<br>Series 6 | PNH6B6B90A<br>Series 4 |
|---|---|---|---|---|---|---|
| **Type** | | **Gas** | **Gas** | **Gas** | **Gas** | **Gas** |
| **Dimensions** | Width (cm) | 90 | 90 | 75 | 60 | 60 |
| | Appliance dimensions (WxD) | 916 x 527mm | 915 x 520mm | 752 x 520mm | 590 x 520mm | 590 x 520mm |
| | Cut-out dimensions (WxD) | 850–852 x 490–502mm | 850–852 x 490–502mm | 560–562 x 480–492mm | 560–562 x 480–492mm | 560–562 x 480–492mm |
| **Design** | | Black ceramic frameless glass | Black tempered frameless glass | Black tempered frameless glass | Black tempered frameless glass | Black tempered frameless glass |
| **Burner / Zone Output** | | 5 burners including: | 5 burners including: | 5 burners including: | 4 burners including: | 4 burners including: |
| | Front left | | | Economy burner 4 MJ/h | Standard Burner 6.85 MJ/h | Standard burner 6.5 MJ/h |
| | Centre left | Wok burner 22 MJ/h | Wok burner 15 MJ/h | | | |
| | Rear left | | | Standard burner 6.85 MJ/h | Standard burner 6.85 MJ/h | Standard burner 6.5 MJ/h |
| | Front centre | Standard burner 8.1 MJ/h | Economy burner 4 MJ/h | | | |
| | Middle centre | | | Wok burner 15 MJ/h | | |
| | Rear centre | Economy burner 4.8 MJ/h | Standard burner 6.85 MJ/h | | | |
| | Front right | Standard burner 8.1 MJ/h | Standard burner 6.85 MJ/h | Standard Burner 6.85 MJ/h | Economy burner 4 MJ/h | Economy burner 3.8 MJ/h |
| | Centre right | | | | | |
| | Rear right | High-speed burner 11.6 MJ/h | High-speed burner 11 MJ/h | High-speed burner 11 MJ/h | Wok burner 13.6 MJ/h | Wok burner 13 MJ/h |
| **Convenience** | FlameSelect valve technology (precise control in 9 steps) | ● | ● | ● | ● | |
| | Individual cast-iron trivets with rubber feet | | ● | ● | ● | |
| | 3 piece cast-iron trivets with rubber feet | ● | | | | |
| | 2 piece cast-iron trivets with rubber feet | | | | | ● |
| | Steel trivets with cast iron finish and rubber feet | | | | | |
| | Steel trivets with rubber feet | | | | | |
| | Enamelled cast-iron burner caps | ● | ● | ● | ● | ● |
| **Safety** | Flame failure fitted to each burner | ● | ● | ● | ● | ● |
| **Controls** | Sword knob controls | ● | ● | ● | ● | ● |
| **Technical requirements** | Total connected load | 54.6MJ/h | 43.7 MJ/h | 43.7 MJ/h | 31.3 MJ/h | 29.8MJ/h |
| | Power requirements | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz |
| | Minimum worktop thickness | 30mm | 30mm | 30mm | 30mm | 30mm |
| **Supplied accessories** | Wok ring support | ● | ● | ● | ● | ● |
| | Espresso cross support | ● | ● | ● | ● | |
| | LPG conversion kit | ● | ● | ● | ● | ● |
| **Optional accessories** | 4 piece cookware set HEZ390042 | ● | ● | ● | ● | |
| | Stainless steel wok HEZ390090 | ● | ● | ● | ● | |
| **Other** | Suitable for NG or LPG | ● | ● | ● | ● | ● |







Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

| | PCT9A5B90A<br>Series 6 | PCR9A5B90A<br>Series 6 | PCR7A5B90A<br>Series 6 | PCI6A5B90A<br>Series 6 | PBH6B5B90A<br>Series 2 | PBH6B5B80A<br>Series 2 |
|---|---|---|---|---|---|---|
| | Gas | Gas | Gas | Gas | Gas | Gas |
| | 90 | 90 | 75 | 60 | 60 | 60 |
| | 915 x 520mm | 915 x 520mm | 750 x 520mm | 582 x 520mm | 580 x 510mm | 580 x 510mm |
| | 850–852 x 490–502mm | 850–852 x 490–502mm | 560–562 x 480–492mm | 560–562 x 480–492mm | 560 x 480–490mm | 560 x 480–490mm |
| | Stainless Steel | Stainless Steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| | 6 burners including: | 5 burners including: | 5 burners including: | 4 burners including: | 4 burners including: | 4 burners including: |
| | Dual flame wok burner<br>19.5 MJ/h | Economy burner<br>4 MJ/h | Economy burner<br>4 MJ/h | | Wok burner<br>15 MJ/h | Wok burner<br>13 MJ/h |
| | | | | Wok burner<br>15 MJ/h | | |
| | Standard burner<br>6.85 MJ/h | Standard burner<br>6.85 MJ/h | Standard burner<br>6.85 MJ/h | | Standard burner<br>6.5 MJ/h | Standard burner<br>6.5 MJ/h |
| | Economy burner<br>4 MJ/h | | | Economy burner<br>4 MJ/h | | |
| | | Dual flame wok burner<br>19.5 MJ/h | Dual flame wok burner<br>19.5 MJ/h | | | |
| | Standard burner<br>6.85 MJ/h | | | Standard burner<br>6.85 MJ/h | | |
| | Dual flame wok burner<br>19.5 MJ/h | Standard burner<br>6.85 MJ/h | Standard burner<br>6.85 MJ/h | | Economy burner<br>4 MJ/h | Economy burner<br>4 MJ/h |
| | | | | High-speed burner<br>11 MJ/h | | |
| | High-speed burner<br>11 MJ/h | High-speed burner<br>11 MJ/h | High-speed burner<br>11 MJ/h | | Standard burner<br>6.5 MJ/h | Standard burner<br>6.5 MJ/h |
| | ● | ● | ● | ● | | |
| | | | | | | |
| | ● | ● | ● | | | |
| | | | | ● | ● | |
| | | | | | | ● |
| | | | | | | |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |
| | 67.7 MJ/h | 48.2 MJ/h | 48.2 MJ/h | 36.85 MJ/h | 32 MJ/h | 32 MJ/h |
| | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz | 240V / 50Hz |
| | 30mm | 30mm | 30mm | 30mm | 30mm | 30mm |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | | |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |
| | ● | ● | ● | ● | ● | ● |

# Reference Guide Rangehoods

| Model | | DWB91PR50A Series 8 | DWB97LM50A Series 6 | DWB96BC50A Series 2 | DWP96BC50A Series 2 | DWP66BC50A Series 2 | DWB65BC50A Series 2 | DHL895DAU Series 8 |
|---|---|---|---|---|---|---|---|---|
| **Type** | | **Canopy** | **Canopy** | **Canopy** | **Canopy** | **Canopy** | **Canopy** | **Integrated** |
| **Dimensions** | Width (cm) | 90 | 90 | 90 | 90 | 60 | 60 | 86 |
| | Appliance dimensions (HxWxD) | 614–954 x 898 x 500mm (ducted) or 614–1064 x 898 x 500mm (recirculating) | 614–954 x 898 x 500mm (ducted) or 614–1064 x 898 x 500mm (recirculating) | 635–965 x 900 x 500mm (ducted) or 635–1075 x 900 x 500mm (recirculating) | 799–975 x 900 x 500mm (ducted or recirculating) | 799–975 x 600 x 500mm (ducted or recirculating) | 450–830 x 598 x 500mm (ducted) or 550–830 x 598 x 500mm (recirculating) | 418 x 860 x 282mm |
| | Built-in Dimensions (HxWxD) | | | | | | | 418 x 836 x 264mm |
| **Design** | | Stainless steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| | TouchControls | ● | ● | | | | | |
| | Lightline | ● | | | | | | |
| | LED-display | | ● | | | | | |
| | On/Off main switch control | ● | ● | ● | ● | ● | ● | ● |
| | Electronic controls for power and light | ● | ● | | | | | |
| | Push button controls for power and light | | | ● | ● | ● | ● | ● |
| | Slide controls for power and light | | | | | | | |
| | Rocker switches for power and light | | | | | | | |
| | Concealed power and light controls | | | | | | | |
| | Lighting | 3 x 1.5W LED SoftLights with dimmer function | 3 x 1.5W LED lights | 2 x 1.5W LED lights | 2 x 1.5W LED lights | 2 x 1.5W LED lights | 2 x 3W LED lights | 2 x 1W LED lights with dimmer function |
| **Home Connect** | | ● | | | | | | |
| **Power functions** | Maximum extraction rate | 964m³/h | 697m³/h | 619m³/h | 626m³/h | 597m³/h | 580m³/h | 800m³/h |
| | 3 power levels plus 2 intensive settings | ● | | | | | | |
| | 3 power levels plus 1 intensive setting | | ● | | | | | ● |
| | 3 power levels | | | ● | ● | ● | ● | |
| | Intensive setting with automatic switch back to previous setting 6 min | ● | ● | | | | | ● |
| | Residual shutdown with automatic run-on time 1–10 min | ● | | | | | | ● (30 mins) |
| | Rim ventilation system | | | | | | | ● |
| | EcoSilence Drive brushless motor | ● | ● | | | | | ● |
| | Powerful single motor with twin fan | | | ● | ● | ● | ● | |
| | Powerful twin motor | | | | | | | |
| | Powerful single motor | | | | | | | |
| **Noise*** | Noise min. / max. | 45dB / 64dB | 45dB / 55dB | 49dB / 70dB | 51dB / 69dB | 49dB / 69dB | 48dB / 69dB | 41dB / 64dB |
| | Noise max. (intensive setting) | 73dB | 66dB | | | | | 70dB |
| | Sound insulation mats | ● | ● | | | | | |
| **Convenience** | PerfectAir sensor | ● | | | | | | |
| | Cooktop-based hood control ready | ● | | | | | | |
| | Dual layer metal grease filters | ● | ● | | | | | ● |
| | Dishwasher-safe metal grease filter | ● (3) | ● (3) | ● (3) | ● (3) | ● (2) | ● (2) | ● (2) |
| | Saturation indicator for filters | ● | | | | | | ● |
| | Back-pressure flap (one-way) | ● | ● | ● | ● | ● | ● | |
| **Technical requirements** | Total connected load | 265W | 145W | 220W | 220W | 220W | 216W | 172W |
| | Power requirements | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50–60Hz | 220–240V / 50–60Hz | 220–240V / 50Hz | 220–240V / 50Hz |
| | Ducting connection diameter | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120 and 150mm |
| **Included accessories** | | | | | | | | |
| **Required accessory** | | | | | | | | |
| **Optional accessory** | Recirculation kit | DWZ2CB1I4 | DWZ2CB1I4 | DWZ1DX1I4 | DHZ5275 | DHZ5275 | DHZ5325 | DHZ5605 |
| | Charcoal filter for recirculation | | | | | | | |
| | Chimney extension kits | | | | | | | |
| | Installation kit for 90cm cupboard | | | | | | | |
| **Other** | Ducted and recirculated air operation | ● | ● | ● | ● | ● | ● | ● |

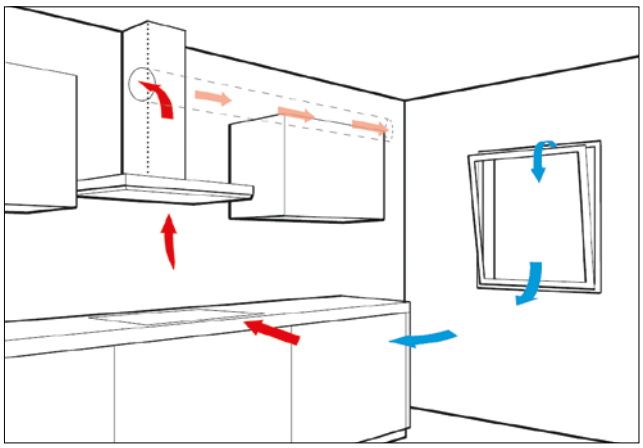
Descriptions & diagrams are a guide only. Additional information, full dimensions & installation details are in the instruction & installation manuals supplied with the appliances.

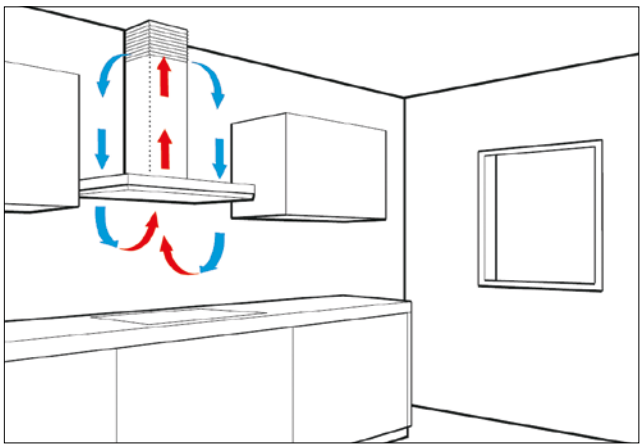
| | DHL785BAU Series 6 | DHL575CAU Series 6 | DHL555BAU Series 4 | DLN54AA70A Series 2 | DBB97AM60A Series 6 | DBB67AM60A Series 6 | DFS097A51A Series 4 | DFS067A51A Series 4 | DFM064W54A Series 2 |
|---|---|---|---|---|---|---|---|---|---|
| | Integrated | Integrated | Integrated | Integrated | Integrated GlassVisor | Integrated GlassVisor | Slideout | Slideout | Slideout |
| | 70 | 52 | 53 | 53 | 90 | 60 | 90 | 60 | 60 |
| | 418 x 700 x 282mm | 418 x 520 x 300mm | 255 x 530 x 380mm | 208 x 534 x 300mm | 340 x 897 x 298mm | 340 x 597 x 298mm | 426 x 898 x 290mm | 426 x 598 x 290mm | 203 x 598 x 290mm |
| | 418 x 676 x 264mm | 418 x 496 x 264mm | 255 x 500 x 350mm | 208 x 493 x 257mm | 340 x 860 x 300mm | 340 x 560 x 300mm | 385 x 524 x 290mm | 385 x 524 x 290mm | 162 x 526 x 290mm |
| | Stainless steel | Stainless steel | Steel body with metallic finish | Stainless Steel | Lacquered black finish | Lacquered black finish | Silver metallic | Silver metallic | Silver metallic |
| | | | | | ● | ● | | | |
| | | | | | ● | ● | ● | ● | |
| | ● | ● | | | ● | ● | ● | ● | |
| | ● | ● | | | ● | ● | | | |
| | | | | | | | ● | ● | |
| | | | ● | ● | | | | | |
| | | | | | | | | | ● |
| | | | | | ● | ● | ● | ● | ● |
| | 2 x 1W LED lights | 2 x 1W LED lights | 2 x 2W LED lights | 2 x 3W LED lights | 3 x 2W LED lights | 2 x 2W LED lights | 3 x 1.5W LED lights | 2 x 1.5W LED lights | 2 x 1.5W LED lights |
| | 730m³/h | 610m³/h | 650m³/h | 420m³/h | 749m³/h | 749m³/h | 729m³/h | 728m³/h | 389m³/h |
| | ● | ● | ● | | ● | ● | ● | ● | |
| | | | | ● | | | | | ● |
| | ● | ● | | | ● | ● | ● | ● | |
| | | | | | | | ● (10 mins) | ● (10 mins) | |
| | ● | ● | | | | | | | |
| | | | | | | | ● | ● | |
| | ● | ● | | | ● | ● | | | |
| | | | ● | | | | | | |
| | | | | ● | | | | | ● |
| | 53dB / 66dB | 50dB / 67dB | 41dB / 59dB | 55dB / 67dB | 50dB / 63dB | 50dB / 63dB | 41dB / 53dB | 41dB / 53dB | 59dB / 67dB |
| | 69dB | 70dB | 69dB | | 73dB | 73dB | 69dB | 68dB | |
| | ● | ● | ● | | | | | | |
| | ● (2) | ● (2) | ● (2) | ● (1) | ● (2) | ● (2) | ● (3) | ● (2) | ● (2) |
| | | | | ● | | | | | |
| | 315W | 252W | 240W | 121W | 259W | 259W | 146W | 144W | 108W |
| | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50Hz | 220–240V / 50/60Hz | 220–240V / 50/60Hz | 220–240V / 50Hz |
| | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120mm | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120 and 150mm | 120 and 150mm |
| | | | | | CleanAir Module (recirculation mode) | CleanAir Module (recirculation mode) | CleanAir Module (recirculation mode) | CleanAir Module (recirculation mode) | |
| | DHZ5605 | DHZ5605 | | DWZ0IN0T0 | DWZ6IB1I4 | DWZ6IB1I4 | DWZ2IT1I4 | DWZ2IT1I4 | DWZ1IT1I4 |
| | | | DHZ7305 | | | | | | |
| | | | | | DWZ1IB6K1 (450–854mm) DWZ1IB6N1 (187–360mm) | DWZ1IB6K1 (450–854mm) DWZ1IB6N1 (187–360mm) | | | |
| | | | | | | | DSZ4920 | | |
| | ● | ● | ● | ● | | | ● | ● | ● |

*The dB(A) value plus approx. 10–14 units is equivalent to a dB(A) re1pW value. ^Please ask your retailer at point of purchase.

# Rangehood extraction options

There are two ways to clean the air in your kitchen: ducting or recirculation. Both methods remove odours effectively. Choose the best extraction option for your kitchen:





**Ducted extraction**

- Ducting is the most effective way to clear the air in your kitchen.
- A ducted rangehood directs air from the kitchen to the outside through a metal duct.
- The rangehood needs to be situated on or close to an outside wall, so the outside can be reached via ducting.

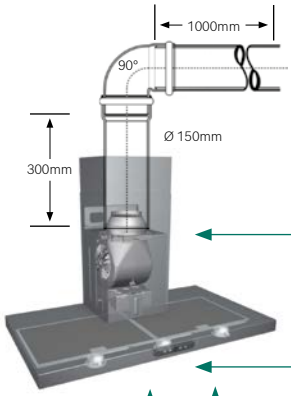
**Recirculation kit**

- Odours are extracted and filtered through a carbon filter, then purified air is returned to the room.
- Can be installed anywhere – without the need to install a duct pipe through the wall or ceiling.
- To maintain performance, the carbon filter needs to be replaced on a regular basis.

## DID YOU KNOW?

There are different types of air extraction measurements.

At Bosch, we adopt a stringent method in accordance with the European measurement standard EN 61591.




**Bosch Air Extraction Measurement**

Measurement of net fan power at air outlet above motor in appliance **with connection to ducting system**

**Other Hood Performance Measurements**

Measurement of net fan power at air outlet above motor in appliance **without connection to ducting system**



# Calculate the extraction power you need

When choosing a rangehood, always match its air extraction power to the size of your kitchen. An effective rangehood should be able to replace the air in your kitchen up to 12 times per hour.




**Extraction rate needed for your hood**

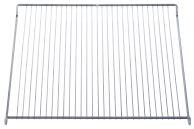
| Kitchen size | Volume of kitchen (L x W x H) ($m^3$) | x 12 = | Max. Extraction rate needed |
|---|---|---|---|
| Small | 3 x 4 x 2.5m | x 12 = | **360$m^3$/h** |
| Medium | 4 x 4 x 2.5m | x 12 = | **480$m^3$/h** |
| Large | 4 x 5 x 2.5m | x 12 = | **600$m^3$/h** |
| Open plan* | 4 x 8 x 2.5m | x 12 = | **720$m^3$/h** |
| Calculate yourself | | | |
| | | x 12 = | |

* For open plan kitchens 50% of the adjacent room to the kitchen is added to the extraction rate calculations.
*Above example:*
Open plan room size: 4m x 8m x 2.5m
Actual kitchen size: 4m x 4m x 2.5m
Extraction rate calculations: 4m x 6m x 2.5m

# Accessories

Look online at www.bosch-home.com.au/store to purchase Bosch accessories and spare parts:

## Oven and Cooker Accessories



**Wire rack for universal pan** **HEZ324000**

Fits into the universal pan for all grilling applications. Universal pan and wire rack can be removed together.

To suit all Bosch Series 8 60cm ovens.



**Pizza stone** **HEZ327000**

Pizza baking stone with wooden bread paddle. Baking stone is pyrolytic proof.

To suit all Bosch 60cm ovens.



**Stainless steel roasting pan** **HEZ390011**

Stainless steel roasting pan with glass lid, induction suitable.

To suit all Bosch 60cm ovens.



**Split grill tray, enamelled – pyrolytic proof** **HEZ625071**

To suit Bosch Series 8 60cm ovens, 60cm combination steam and microwave ovens.



**Enamelled baking tray – pyrolytic proof** **HEZ631070**

To suit Bosch Series 8 60cm ovens, 60cm combination steam and microwave ovens.



**Universal pan, enamelled – pyrolytic proof** **HEZ632070**

To suit Bosch Series 8 60cm ovens, 60cm combination steam and microwave ovens.



**Universal pan with ceramic non-stick coating** **HEZ532010**

To suit all Bosch Series 6 and 4 60cm ovens.



**Baking tray with ceramic non-stick coating** **HEZ531010**

To suit all Bosch Series 6 and 4 60cm ovens.



**Half trays (slimline universal pan)** **HEZ530000**

Slim sized trays are perfect when cooking smaller quantities of food.

To suit all Bosch Series 6 and 4 60cm ovens. Consists of 2 parts and fits perfectly in Bosch dishwashers and Bosch integrated fridges.



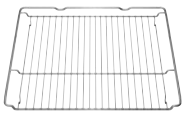
**Lid for Professional pan** **HEZ633001**

To suit Bosch Series 8 60cm ovens.



**Professional pan, enamelled – pyrolytic proof** **HEZ633073**

To suit Bosch Series 8 60cm ovens.



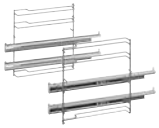
**Wire rack (standard)** **HEZ634000**

To suit all Bosch Series 8 60cm ovens.



**Glass pan** **HEZ636000**

To suit all Bosch Series 8 60cm ovens and 60cm combination steam and microwave ovens.



**2-level telescopic rails, full extension – pyrolytic proof** **HEZ638270**

To suit Bosch Series 8 60cm ovens.



**3-level telescopic rails, full extension – pyrolytic proof** **HEZ638370**

To suit Bosch Series 8 60cm ovens.



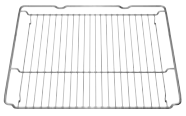
**ClipRail telescopic rails** **HEZ538000**

To suit all Bosch Series 6 and 4 60cm ovens.



**2-level telescopic extension rails** **HEZ538200**

To suit all Bosch Series 6 and 4 60cm ovens.



**Wire rack (microwave)** **HEZ634080**

To suit Bosch Series 8 60cm microwave ovens.



**Heat resistant and dishwasher safe glass dish** **HEZ864000**

To suit Bosch Series 8 60cm ovens.

## Cooktop Accessories



**Griddle plate** **HEZ390522**

For use on two combined cooking zones. Evens heat to perfectly grill your favourite meats, fish or vegetables.

To suit Bosch FlexInduction and CombiInduction cooktops PXV975DV1E, PXE875DC1E, PXE651FC1E, PVS875FB5E, PVS675FB5E.



**Teppan Yaki (Large)** **HEZ390512**

Enjoy induction the Japanese way! Try beef, prawns, scallops, lobster, chicken and chopped vegetables. Also great for steamers and available in 40 x 20cm size.

To suit Bosch FlexInduction and CombiInduction cooktops PXV975DV1E, PXE875DC1E, PVS875FB5E, PVS675FB5E.



**Stainless steel roasting pan (optional with steamer inset)** **HEZ390011**

Cook large dishes without hot spots for results you'll be delighted with. A high performance roasting pan that no induction kitchen should be without. For use on two combined cooking zones.

To suit all Bosch 60cm ovens.



**PerfectFry sensor induction pan 21cm** **HEZ390230**

To suit Bosch PerfectFry sensor induction cooktops PXV975DV1E, PXE875DC1E, PXE651FC1E, PIV995DC1E, PIV975DC1E.



**28cm ProInduction nonstick pan** **HEZ9FE280**

Suitable for all electric cooktops, including induction. Ideal for the preparation of meat and roasted potato dishes.



**4 Piece Cookware Set** **HEZ390042**

4 piece induction cookware set consisting of 2 pots, 1 casserole and 1 fry pan.



**6 Piece ProInduction Cookware Set** **HEZ9SE060**

Electric and induction cooktop cookware consisting of 4 pots and 2 fry pans.



**Stainless steel wok** **HEZ390090**

Stainless steel wok for induction and ceramic cooktops. Includes glass lid and draining grid.

## Rangehood Accessories



**Recirculation kit** **DWZ1IT1I4**

For Bosch DFM064W50A.



**Recirculation kit** **DHZ5325**

For Bosch DWB65BC50A.



**Recirculation kit** **DWZ2CB1I4**

For Bosch DWB91PR50A, DWB97LM50A.



**Recirculation kit** **DHZ5275**

For Bosch DWP66BC50A, DWP96BC50A.



**Recirculation kit** **DHZ5605**

Consisting of 2 charcol filters, charcoal filter support, deflector, flexible hose 150mm and 1500mm long, 2 clamps and mounting material.

To suit DHL895DAU, DHL785BAU, DHL575CAU.



**Recirculation kit** **DWZ1DX1I4**

For Bosch DWB96BC50A.



**Recirculation kit** **DWZ0IN0T0**

For Bosch DLN54AA70A.



**Charcoal filter** **DHZ7305**

For Bosch DHL555BAU.



**Stainless steel pelmet for vario control** **DSZ4965**

Fits Bosch DFS097E50A.



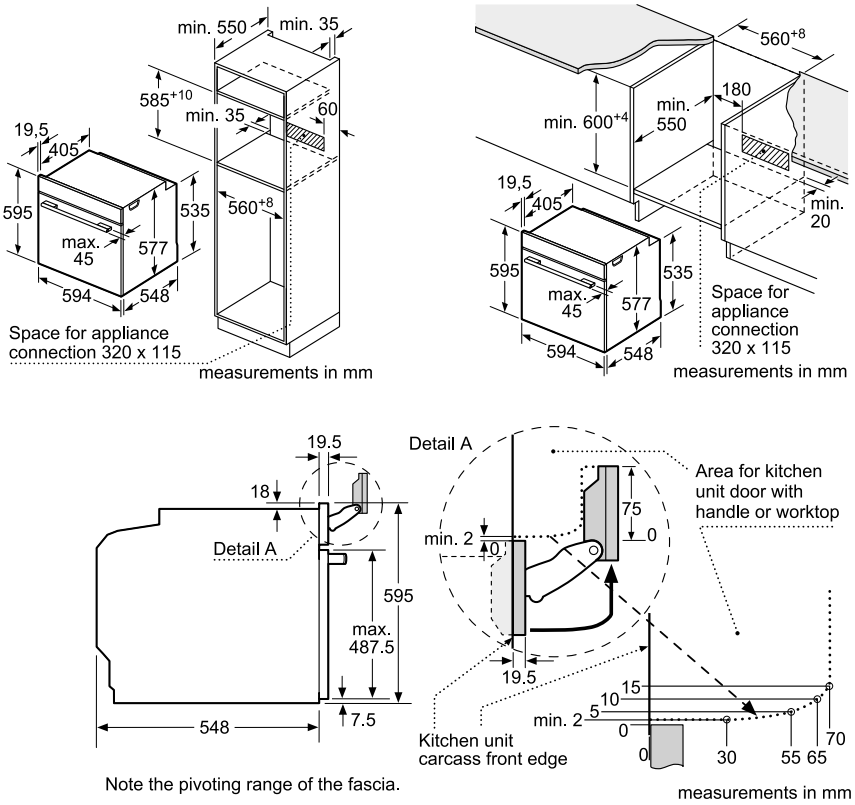
**Mounting kit for 90cm cupboard** **DSZ4920**

Fits Bosch DFS097A50A, DFS097E50A.

# Technical diagrams

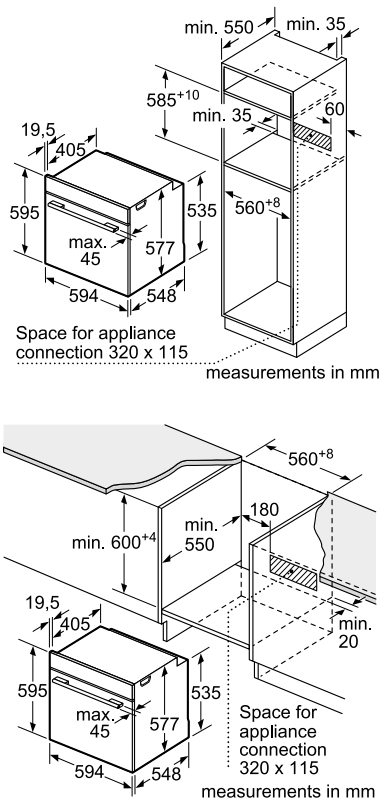
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 8 | 60cm Full Steam Oven, Pyrolytic Ovens with Added Steam



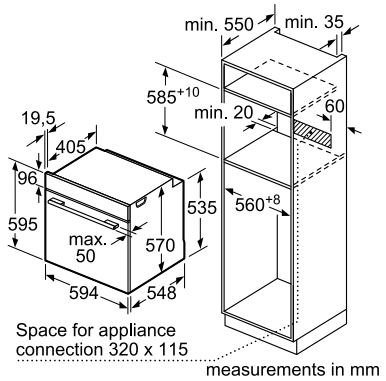

HRG6753B1A, HSG656XB6A, HRG6769B2A

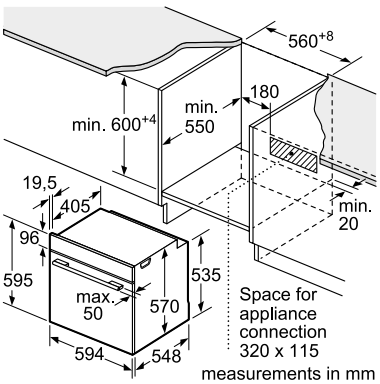
## Series 8 | 60cm Pyrolytic and EcoClean Direct Ovens




HBG6753B1A, HBG675BB2A, HBG633BB1B

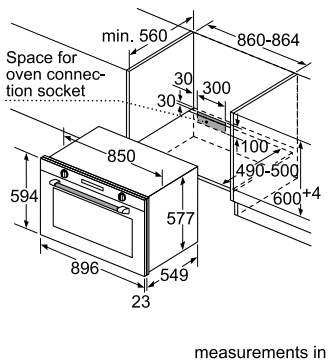
## Series 6, 4 & 2 | 60cm HotAir Steam, Pyrolytic and EcoClean Direct Ovens



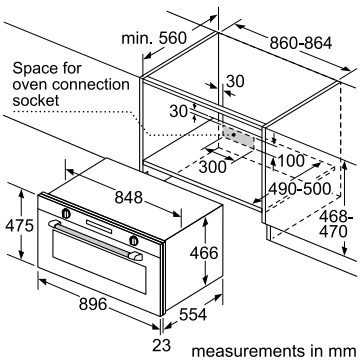

HRA574EB0A, HBT578FS2A, HBA574BS0A, HBA534ES0A

## Series 6 & 4 | 90x60cm Ovens



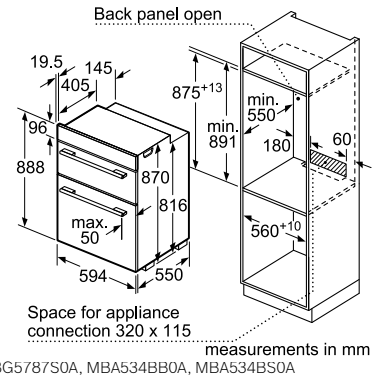

VBD578FB0, VBD578FS0, VBD554FS0

## Series 6 & 4 | 90x48cm Ovens



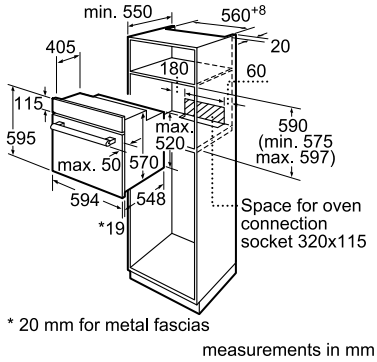

VBC578FS0, VBC5540S0

## Series 6 & 4 | 60cm Pyrolytic and EcoClean Direct Double Ovens




MBG5787S0A, MBA534BB0A, MBA534BS0A

## Series 2 | 60cm EcoClean Direct Ovens

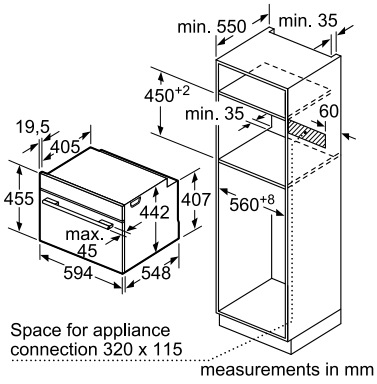



HBF133BS0A, HBF134EB0A

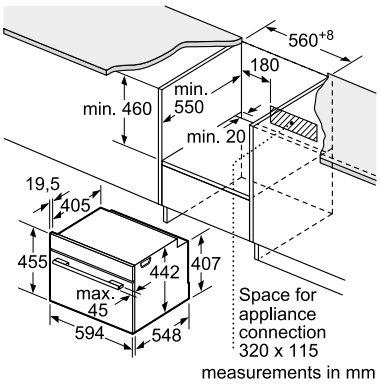
# Technical diagrams

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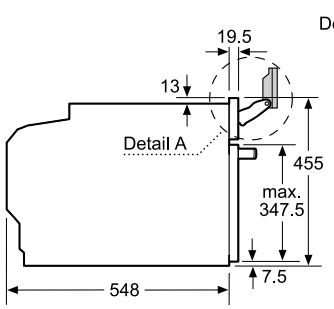
## Series 8 | 60cm Compact Combination Steam Oven



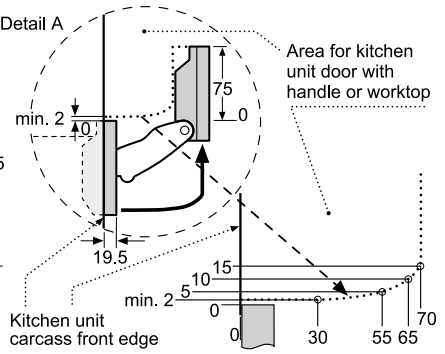

measurements in mm




measurements in mm



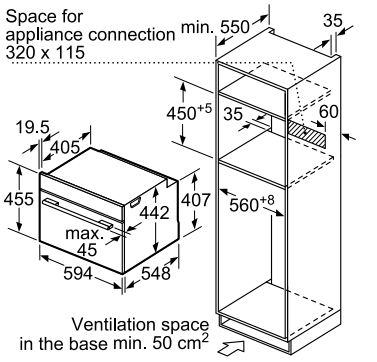

Note the pivoting range of the fascia.



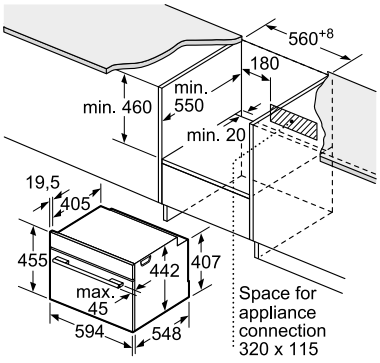

measurements in mm

CSG656RB1A

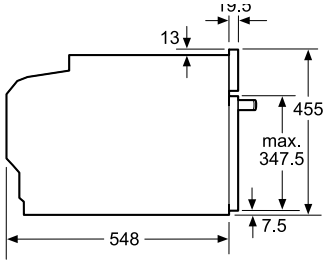
## Series 8 | 60cm Compact Combination Microwave Oven




measurements in mm



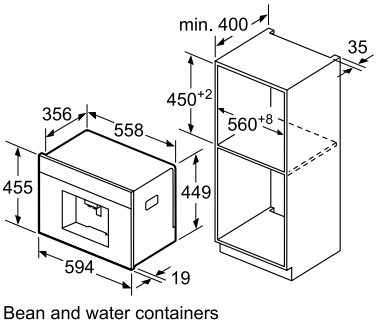

measurements in mm




measurements in mm

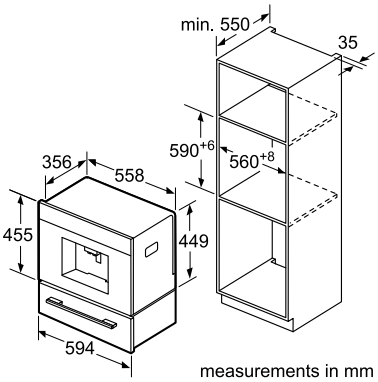
CMG633BB1A

## Series 8 | 60cm Built-in Coffee Machine

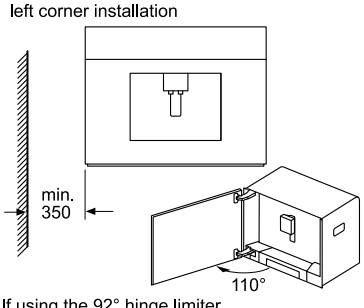



Bean and water containers
are removed from the front.
Recommended installation
height 95-145 cm.

measurements in mm




measurements in mm




If using the 92° hinge limiter
(spare part no. 00636455),
the minimum distance to the wall
is only 100 mm.

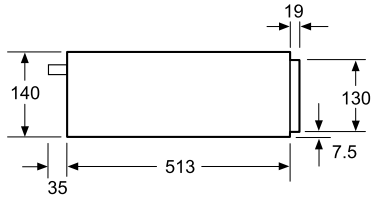
measurements in mm

CTL636EB6

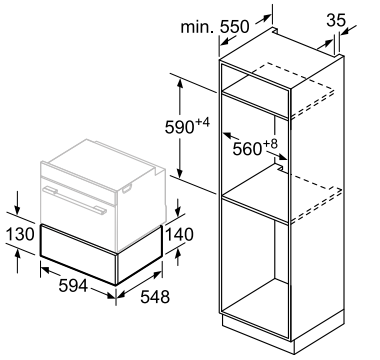
# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 8 | 60cm Warming Drawer



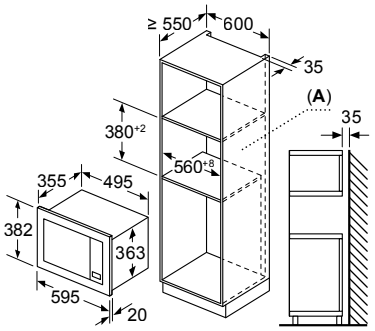

Over a warming drawer compact ovens with an appliance height of 455 mm can be installed.
An intermediate floor is not required.




measurements in mm

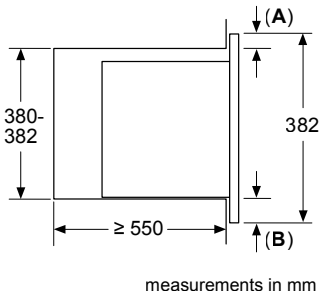
BIC630NB1A

## Series 2 | 60cm Built-in Microwave




**A**: Back panel open

measurements in mm

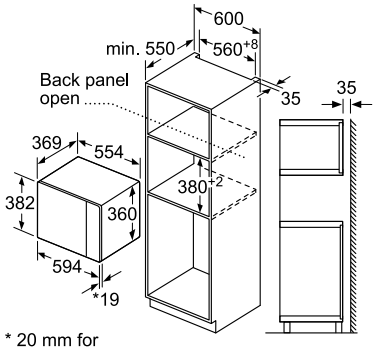



measurements in mm

Installation of a 25L microwave in a high cupboard

BEL653MB3A

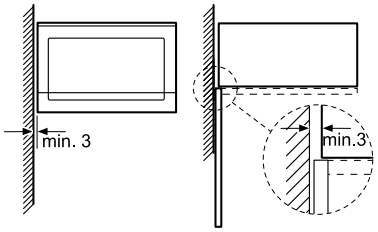
## Series 6 | 60cm Built-in Microwave




* 20 mm for metal fascia

measurements in mm

Microwave, corner installation



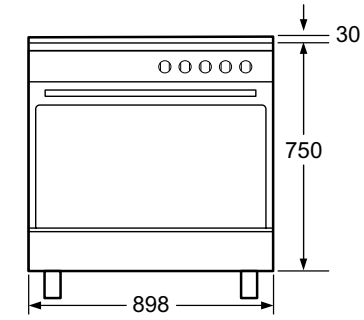

Measurements in mm

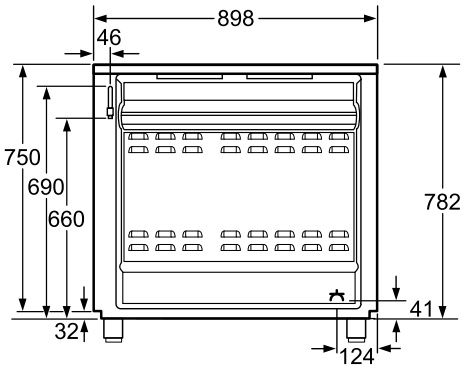
BEL554MS0A

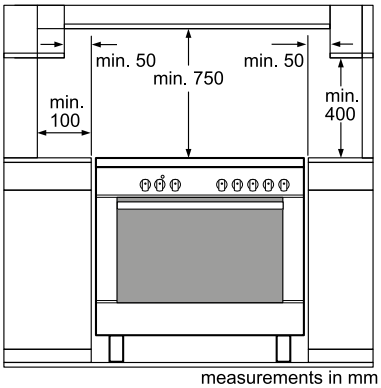
# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 8 | 90cm Freestanding Dual Fuel Cooker



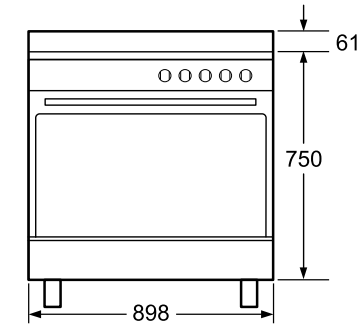



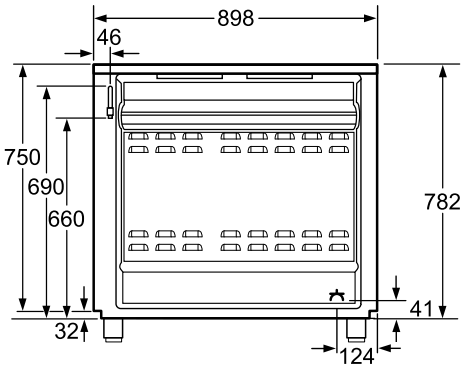



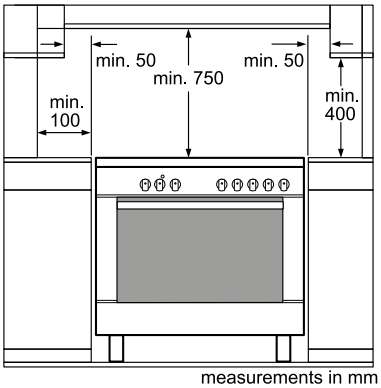

measurements in mm

HSB838357A

## Series 6 | 90cm Freestanding Dual Fuel Cooker



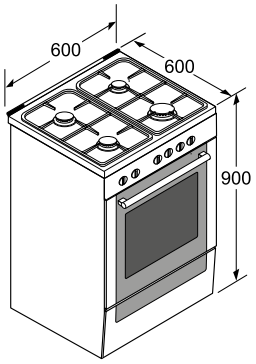



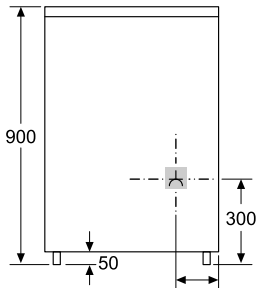




measurements in mm

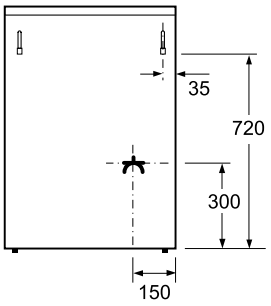
HSB738357A

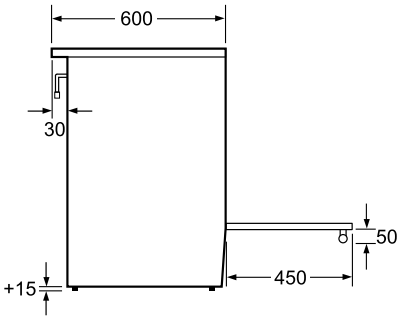
## Series 4 | 60cm Freestanding Dual Fuel Cooker




Socket

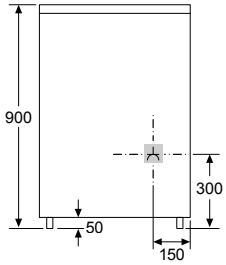


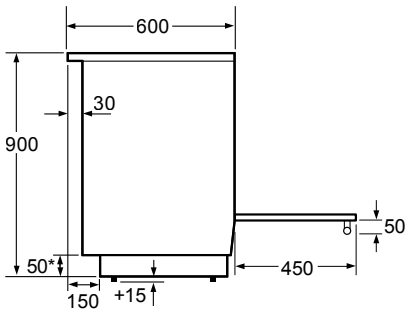

Measurements in mm

HXR39KI50A, HXU09AH50A

## Series 6 | 60cm Freestanding Induction/Pyrolytic Cooker




Socket




* Base can be dismantled

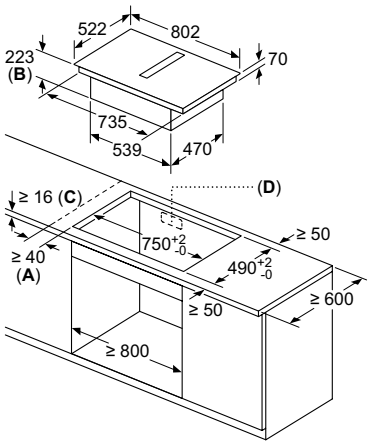
measurements in mm

HLS79R351A, HKS79R250A

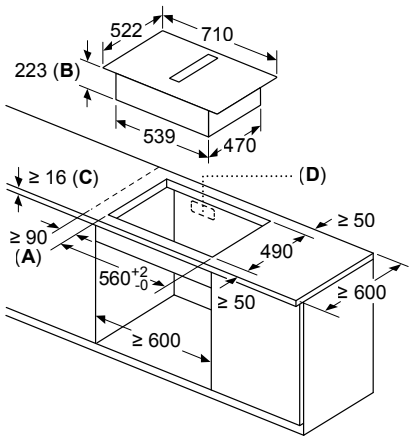
# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 6 | 2-in-1 Cooktops with Integrated Ventilation




PVQ811F15E Measurements in mm

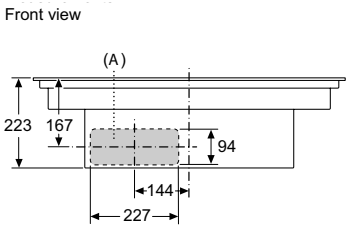



PVQ731F15E Measurements in mm

A – Minimum distance between cut-out and wall.
B – Immersion depth.
C – The worktop into which the appliance is installed should able to withstand loads up to approximately 60 kg – 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.

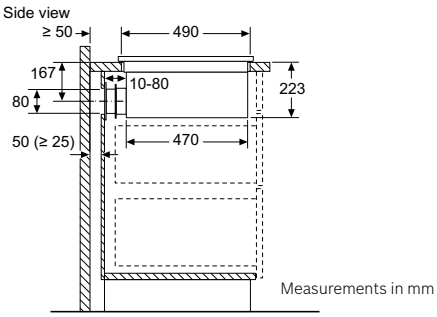
## Air outlet

A – Connected directly at the rear.




PVQ731F15E, PVQ811F15E Measurements in mm

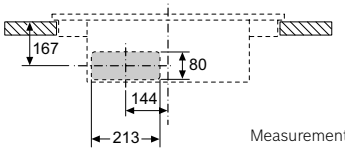
## Installations in unducted recirculation configurations




Measurements in mm

When installing directly against outer walls that are not insulated (μ ≥ 0.5 W/m² °C), we recommend using partially or fully ducted recirculation configurations.

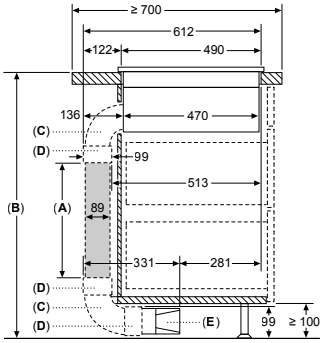
Front view - furniture cut-out for unducted recirculation




Measurements in mm

PVQ731F15E, PVQ811F15E

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




Measurements in mm

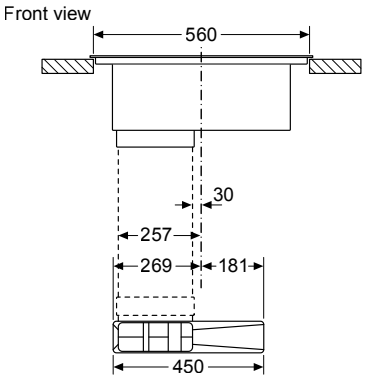
**A:** Tube length
**B:** Kitchen height
**C:** 90° L-size bows
**D:** Connector sleeves
**E:** Diffusor

Ducting kit available for ≥ 700 mm depth worktops and up to 960 mm height

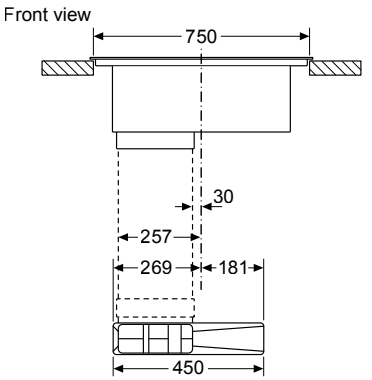
The installer has to select the tube length and if necessary cut it according to the kitchen height

PVQ731F15E, PVQ811F15E

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

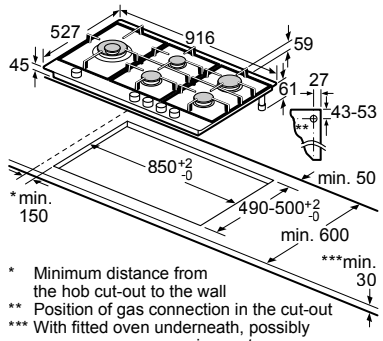



PVQ731F15E Measurements in mm




PVQ811F15E Measurements in mm

## Series 8 | 90cm Black Ceramic Glass FlameSelect Gas Cooktop

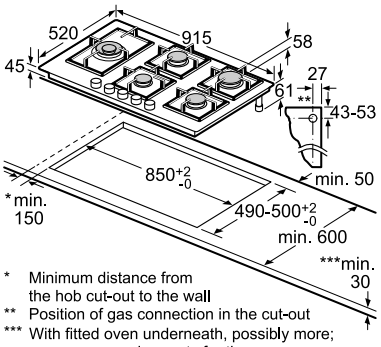



* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PRS9A6D70A

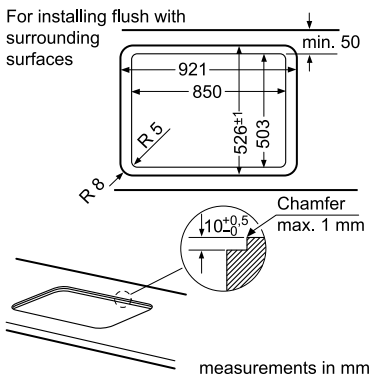
## Series 6 | 90cm Black Tempered Glass FlameSelect Gas Cooktop




* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PPS9A6B90A

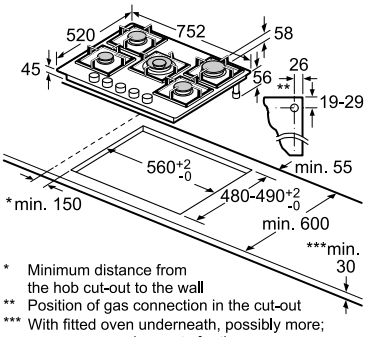



measurements in mm

# Technical diagrams

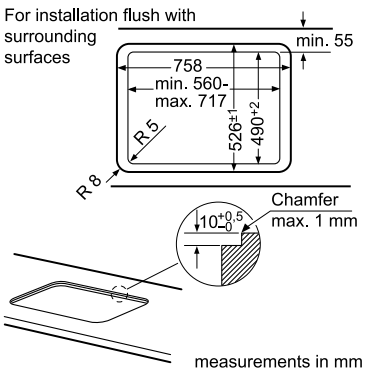
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 6 | 75cm Black Tempered Glass FlameSelect Gas Cooktop




* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

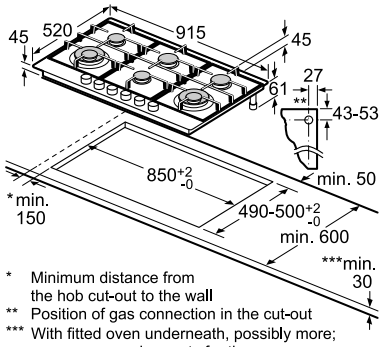
measurements in mm




measurements in mm

PPQ7A6B20A

## Series 6 | 90cm FlameSelect Gas Cooktop

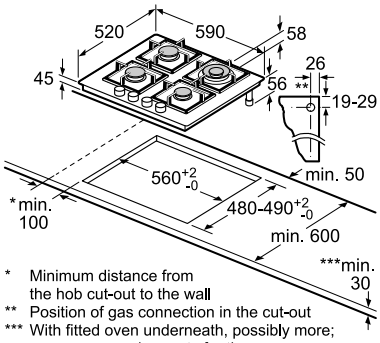



* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

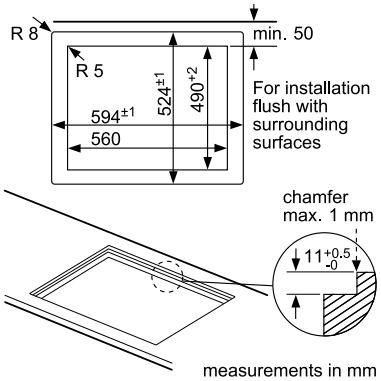
PCT9A5B90A

## Series 6 | 60cm Black Tempered Glass FlameSelect Gas Cooktop




* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

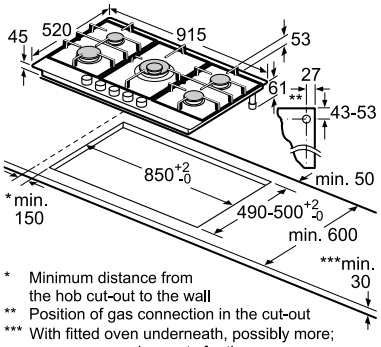
measurements in mm




measurements in mm

PPH6A6B20A

## Series 6 | 90cm FlameSelect Gas Cooktop

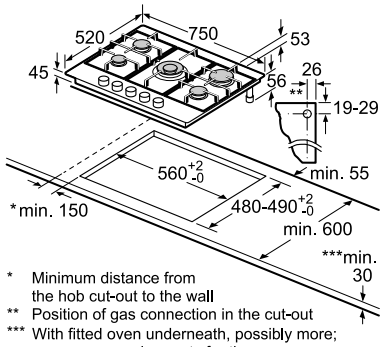



* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PCR9A5B90A

## Series 6 | 75cm FlameSelect Gas Cooktop

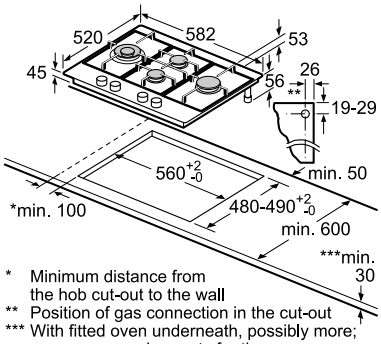



* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PCR7A5B90A

## Series 6 | 60cm FlameSelect Gas Cooktop

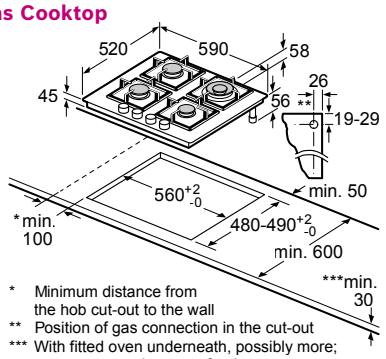



* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PCI6A5B90A

## Series 4 | 60cm Black Tempered Glass Gas Cooktop

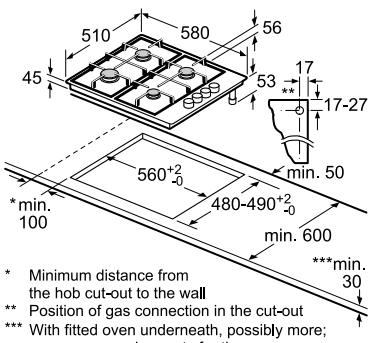



* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PNH6B6B90A

## Series 2 | 60cm Gas Cooktop




* Minimum distance from the hob cut-out to the wall
** Position of gas connection in the cut-out
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PBH6B5B90A, PBH6B5B80A

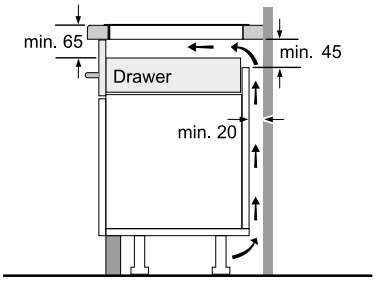
# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

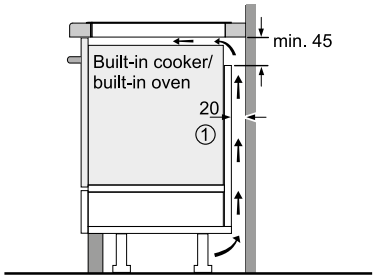
## Important note: Cookware for Induction Cooktops

Induction heating relies on creating a controlled electromagnetic field which requires magnetic-based cookware. This includes stainless steel cookware with a magnetic base, enamelled steel or cast-iron. Glass, aluminium, copper or ceran pots are not suitable for use. If you are unsure, hold a magnet to the base of the cookware. If it attracts and holds, then the cookware is most probably suitable.

## Installation Requirements for Induction Cooktops Only



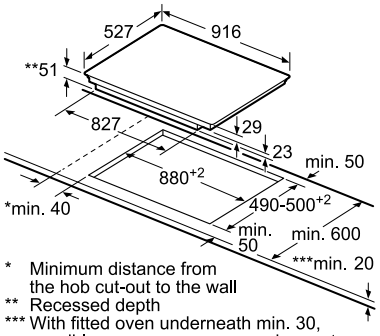

Measurements in mm




① Ventilation gap must be present

All measurements in mm

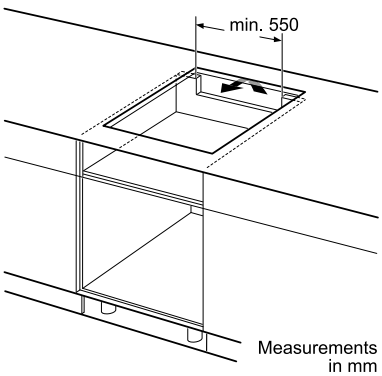
## Series 8 | 90cm FlexInduction Cooktop



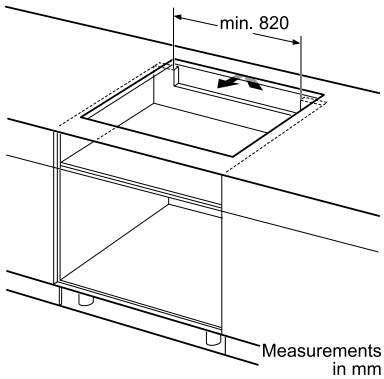

* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

measurements in mm

PXV975DV1E

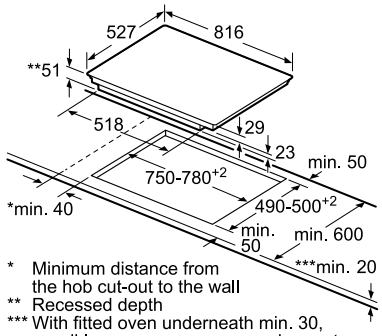



For 80cm and 60cm Induction cooktops




For 90cm Induction cooktops

## Series 8 | 80cm FlexInduction Cooktop

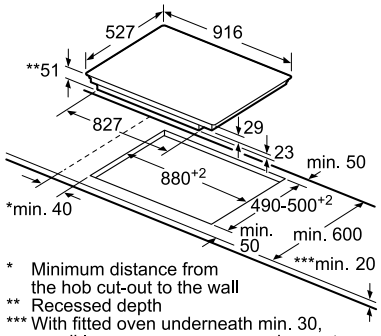



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

measurements in mm

PXE875DC1E

## Series 8 | 90cm Induction Cooktops

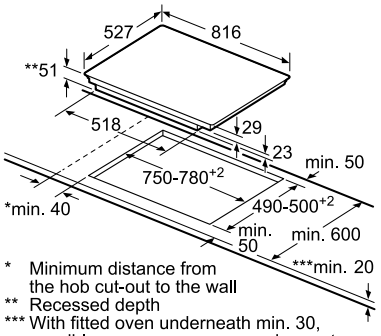



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

measurements in mm

PIV975DC1E

## Series 6 | 80cm CombiInduction Cooktop

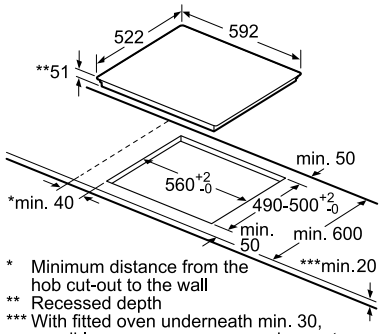



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

measurements in mm

PVS875FB5E

## Series 6 | 60cm FlexInduction Cooktop

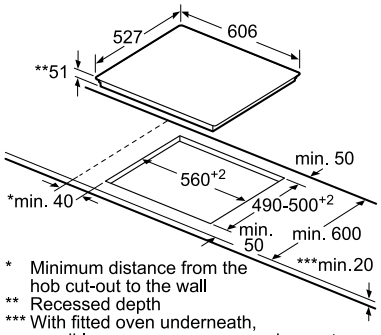



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

measurements in mm

PXE651FC1E

## Series 6 | 60cm CombiInduction Cooktop

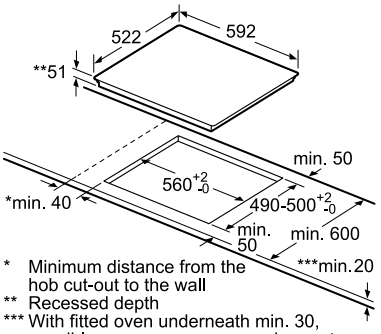



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PVS675FB5E

## Series 4 | 60cm Induction Cooktop




* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath min. 30, possibly more; see space requirements for the oven

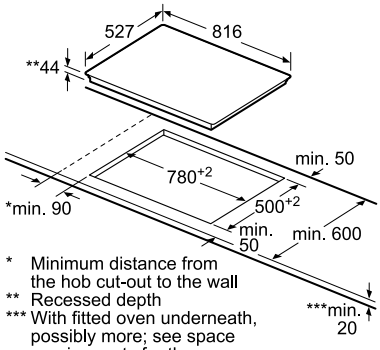
measurements in mm

PUE611BB5E, PUJ611BB5E

# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 8 | 80cm Ceramic Cooktop

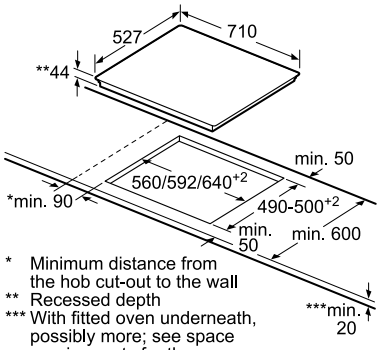



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PKM875DP1A

## Series 8 | 70cm Ceramic Cooktop

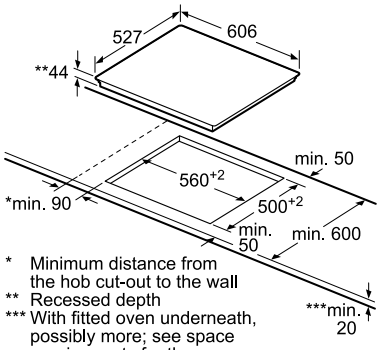



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PKG775DB1A

## Series 8 | 60cm Ceramic Cooktop

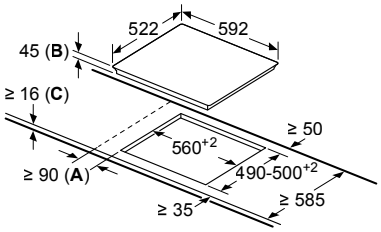



* Minimum distance from the hob cut-out to the wall
** Recessed depth
*** With fitted oven underneath, possibly more; see space requirements for the oven

measurements in mm

PKN675DB1A

## Series 4 | 60cm Ceramic Cooktop

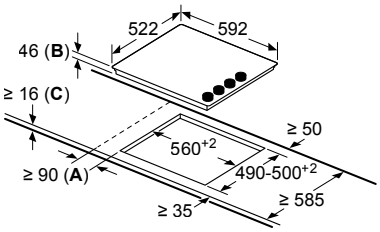



**A**: Minimum distance from the hob cut-out to the wall.
**B**: Recessed depth
**C**: With fitted oven underneath min. 20, possibly more; see space requirements for the oven.

PKE611BA2A

measurements in mm

## Series 2 | 60cm Ceramic Cooktop

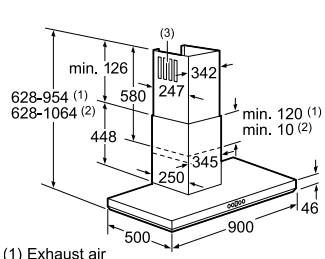



**A**: Minimum distance from the hob cut-out to the wall.
**B**: Recessed depth
**C**: With fitted oven underneath min. 20, possibly more; see space requirements for the oven.

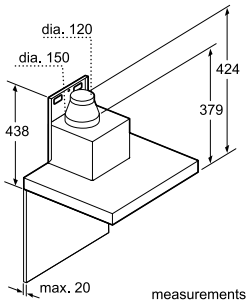
PKE611CA2A

measurements in mm

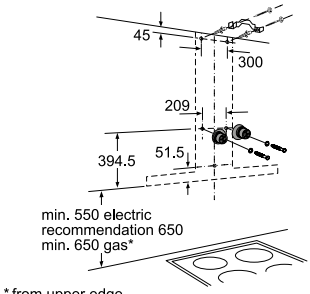
## Series 6 | 90cm Wall-Mounted Canopy Rangehood



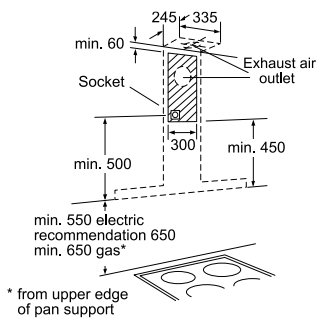

(1) Exhaust air
(2) Circulated air*
(3) Air outlet - Fit the exhaust air slot facing downwards




measurements in mm




* from upper edge of pan support



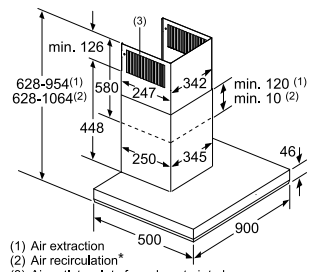

* from upper edge of pan support

*Circulated air dimensions do not apply to CleanAir recirculation kit

DWB91PR50A

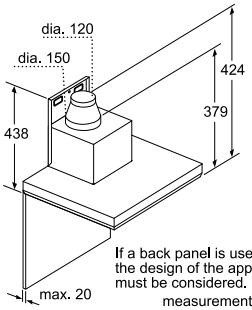
measurements in mm

## Series 4 | 90cm Wall-Mounted Canopy Rangehood



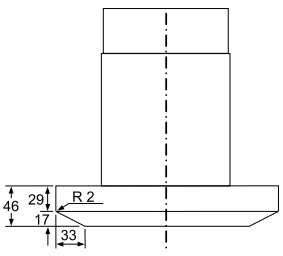

(1) Air extraction
(2) Air recirculation*
(3) Air outlet – slots for exhaust air to be mounted facing down

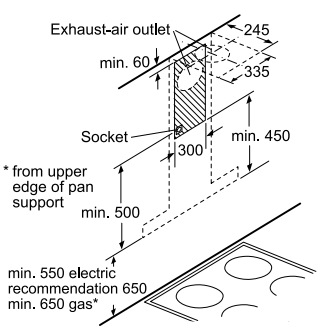
measurements in mm




If a back panel is used, the design of the appliance must be considered.

measurements in mm




*Circulated air dimensions do not apply to CleanAir recirculation kit

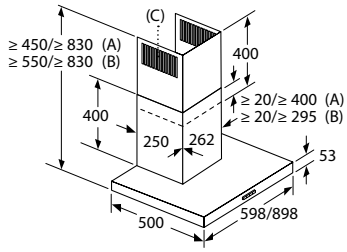
DWB97LM50A

measurements in mm

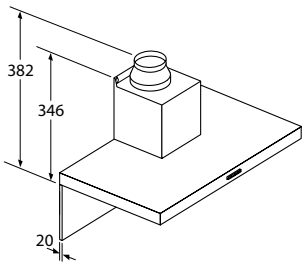
# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

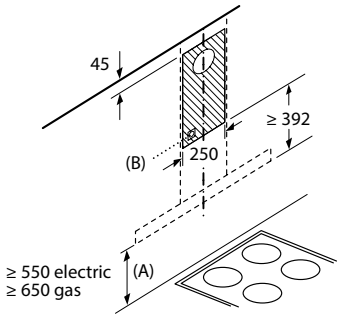
## Series 2 | 60cm Wall-Mounted Canopy Rangehood




A: Exhaust air
B: Circulated air
C: Air outlet – slots for exhaust air to be mounted facing down




If a back panel is used, the design of the appliance must be considered.

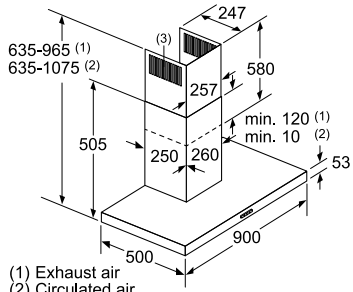



A: from upper edge of pan support
B: Socket

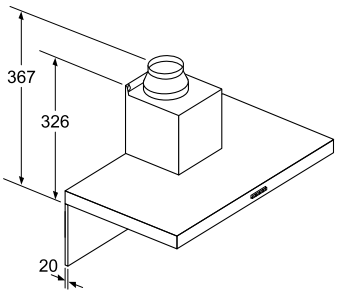
DWB65BC50A

measurements in mm

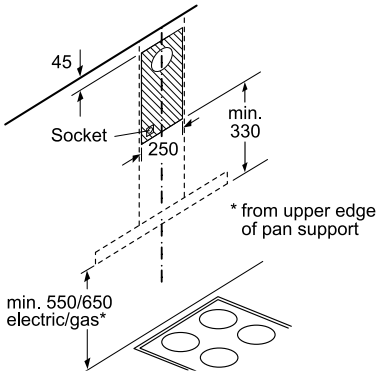
## Series 4 | 90cm Wall-Mounted Canopy Rangehood




(1) Exhaust air
(2) Circulated air
(3) Air outlet – slots for exhaust air to be mounted facing down



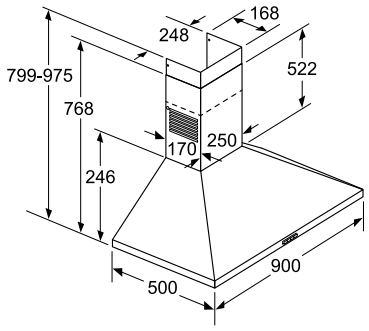

If a back panel is used, the design of the appliance must be considered.

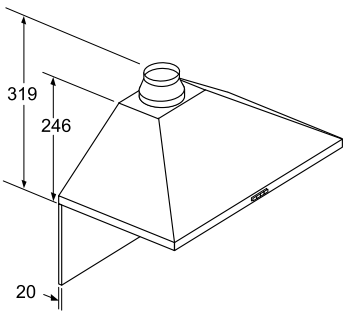



DFS097A51A

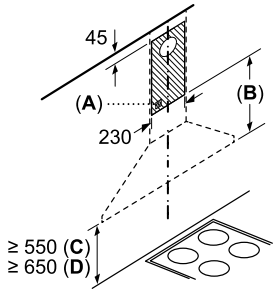
measurements in mm

## Series 2 | 90cm Wall-Mounted Canopy Rangehood




If a back panel is used, the design of the appliance must be considered.

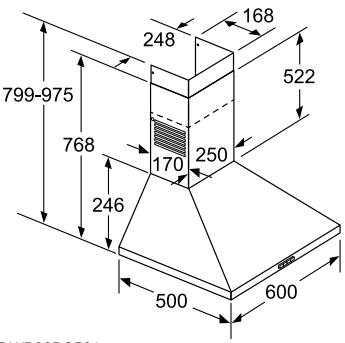


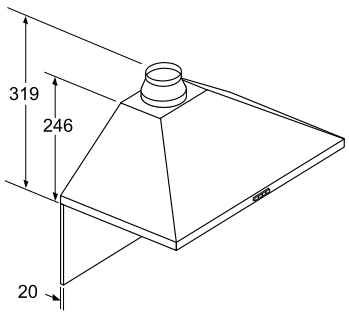

**A:** Socket
**B:** Exhaust air: ≥ 280; circulated air: ≥ 490
**C:** electric
**D:** Gas, from upper edge of pan support

DFS067A51A

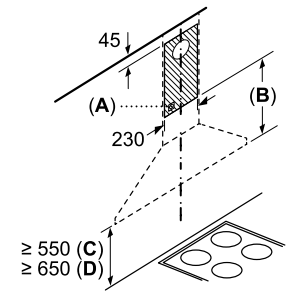
measurements in mm

## Series 2 | 60cm Wall-Mounted Canopy Rangehood




If a back panel is used, the design of the appliance must be considered.




**A:** Socket
**B:** Exhaust air: ≥ 280; circulated air: ≥ 490
**C:** electric
**D:** Gas, from upper edge of pan support

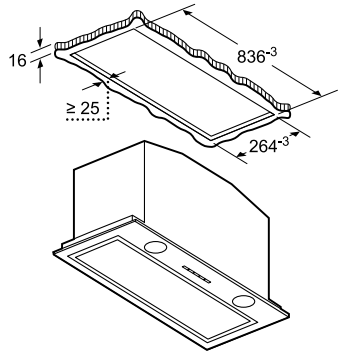
DWP66BC50A

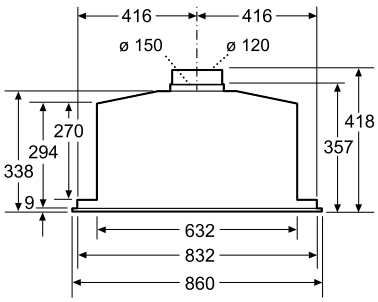
measurements in mm

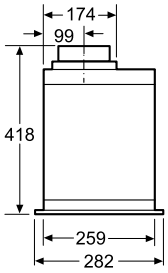
# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

## Series 8 | 86cm Integrated Rangehood



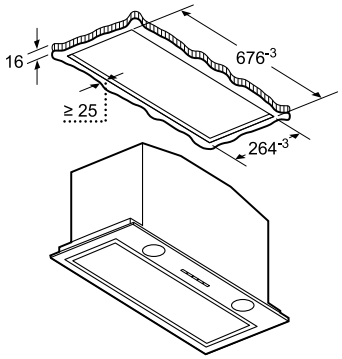



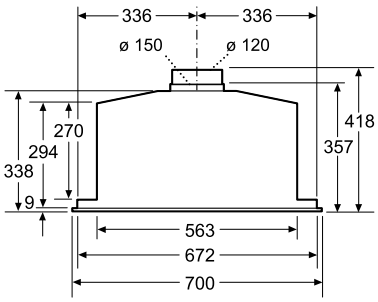



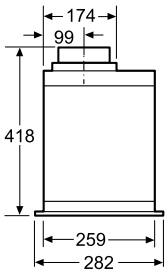

DHL895DAU

measurements in mm

## Series 6 | 70cm Integrated Rangehood



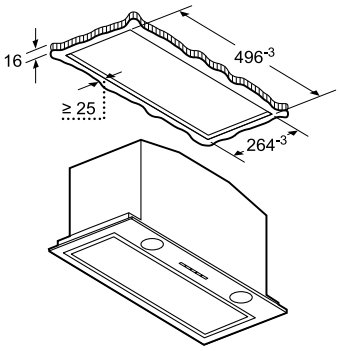



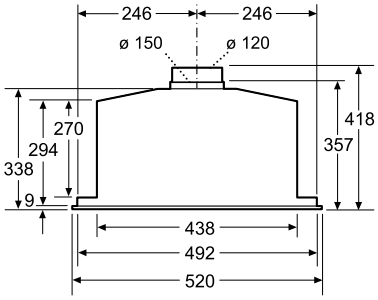



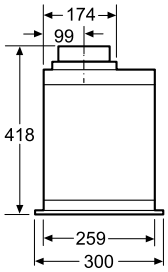

DHL785BAU

measurements in mm

## Series 6 | 52cm Integrated Rangehood



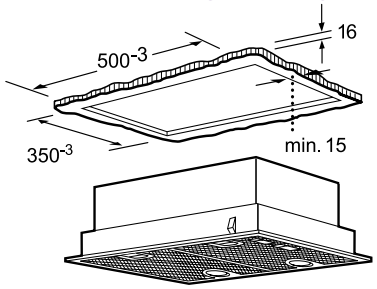



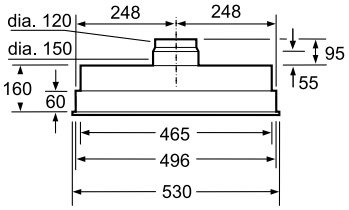



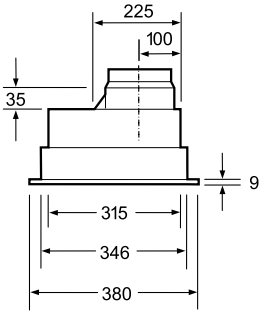

DHL575CAU

measurements in mm

## Series 4 | 53cm Integrated Rangehood



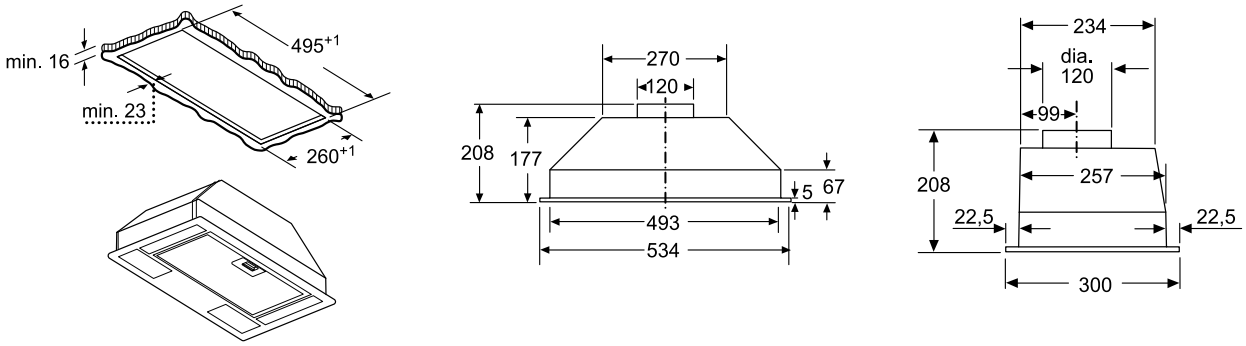

DHL555BAU

measurements in mm

# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

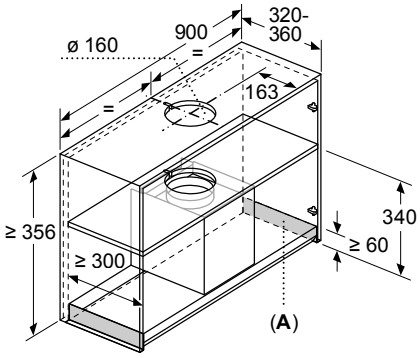
## Series 2 | 53cm Integrated Rangehood




DLN54AA70A

measurements in mm

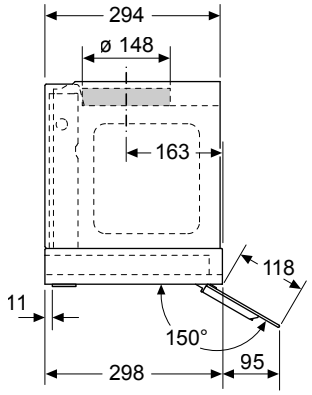
## Series 6 | 90cm Integrated GlassVisor Rangehood




**A:** Area without hinges

measurements in mm

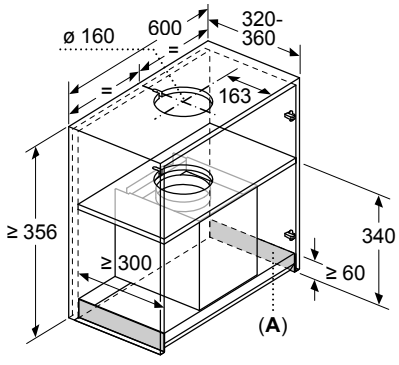
**side view**




measurements in mm

DBB97AM60A

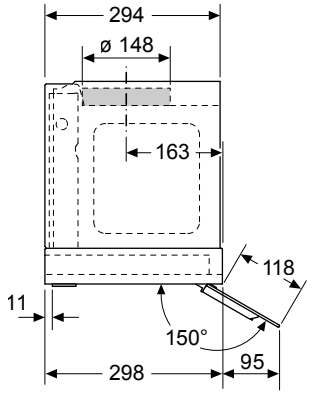
## Series 6 | 60cm Integrated GlassVisor Rangehood




**A:** Area without hinges

measurements in mm

**side view**



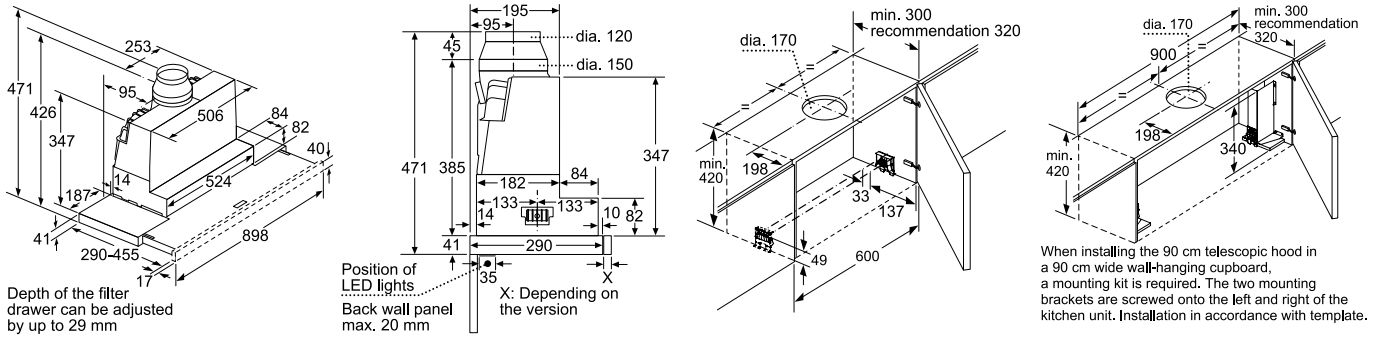

measurements in mm

DBB67AM60A

# Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

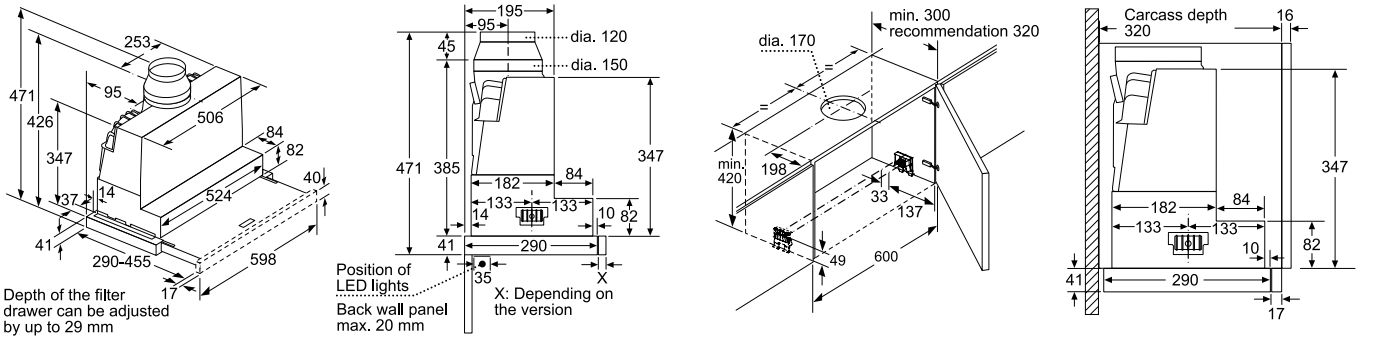
## Series 4 | 90cm Slideout Rangehoods




DFS097A51A

measurements in mm

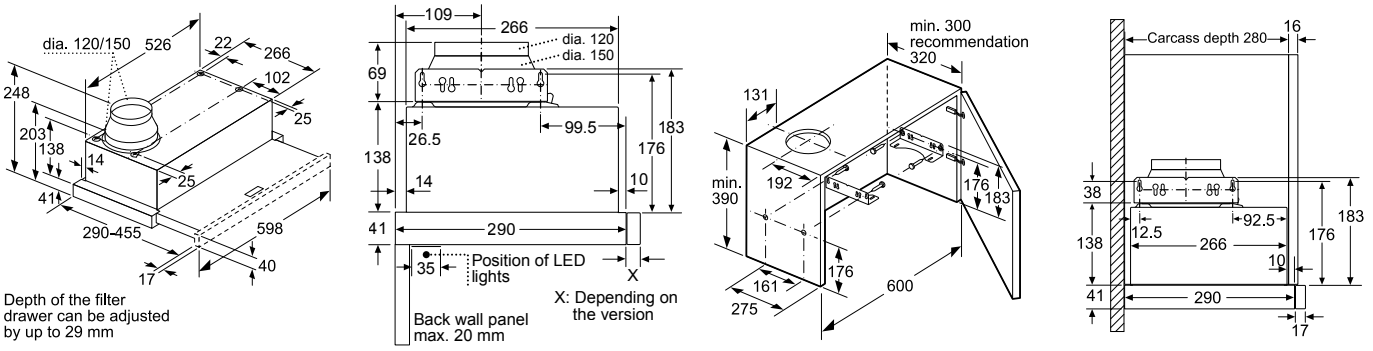
## Series 4 | 60cm Slideout Rangehood




DFS067A51A

measurements in mm

## Series 2 | 60cm Slideout Rangehood




DFM064W54A

measurements in mm

# This much is for sure: you can trust our service.

Reliable, experienced, fast. The customer service of Bosch – before and after purchase.

**Quality service straight from the manufacturer. Original Bosch.**
We are committed to quality even when it comes to after-sales service because no one knows Bosch appliances better than our highly trained service engineers. Working with the latest equipment for measuring, diagnostics and repairs, Bosch service engineers only use original Bosch spare parts.

**Reliability guaranteed. No compromises.**
All Bosch home appliances are produced with maximum care using high-quality materials. We promise it in our two year manufacturer's warranty on all appliances.

**Original accessories.**
**Effective care products.**
Take a look at our extensive range of accessories for some inspiration: discover additional uses, replace old materials for optimum operation or simply give a trusty home appliance a good work-over. With the right care, you will be able to enjoy your high-quality appliance for many years to come. To help you do so, we offer a wide range of Bosch certified cleaning and care products.

**Extensive customer service network. Just a call away.**

**Customer Care**
Our friendly Bosch Customer Care team is on-hand to provide competent, reliable assistance. Before or after purchase, the Bosch team will be happy to advise you on products, their use and special functions.

**Service & Repairs**
Our team is there to provide the right advice on faults, arranging a visit of a service engineer and ordering the right accessories or spare parts.

**Customer care, service and repairs: 1300 369 744**
24 hour phone support Monday to Friday.*

*Phone lines open 7am Monday until midnight on Friday.

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**BSH Home Appliances Pty Ltd**

1555 Centre Road Clayton VIC 3168

**Postal Address**

Locked Bag 66, Clayton South VIC 3169

**Customer Line**

Phone: 1300 369 744

**www.bosch-home.com.au**

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Printed in Australia. KRD 07/2022 – BH 5451 B

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