

Invented for life



BOSCH

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

Open space, maximum flexibility.



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The 2-in-1 cooktop with integrated ventilation

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

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

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 cooktop with integrated ventilation. Combining the latest technologies of our **induction cooktops** and **rangehoods** into a **single appliance**.



Unique kitchen design with all the planning freedom you need.

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



Open layout.

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

Flexible planning.

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

Sleek finish.

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



Cooktop features

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



FlexInduction.

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



DirectSelect Premium.

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



QuickStart and ReStart.

Just start cooking: the QuickStart function detects where you have placed the pot and automatically displays the corresponding cooking zone on the control interface. You can get started straight away and select the desired cooking level for your pot without delay. And if you spill something on the control panel or accidentally switch off the cooktop, the last selected setting is saved thanks to ReStart. This means you can clean the hob conveniently and restore the settings at the touch of a button.





MoveMode.

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

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



PowerBoost.

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



Auxiliary cooking functions

Anyone can cook. Now everyone can cook perfectly.

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

PerfectCook sensor

Boiling over is over forever.

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

So easy: the PerfectCook sensor.



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



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



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

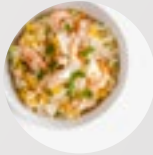
How to reach the pinnacle of culinary arts: perfection.

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

Achieve perfect results using the five PerfectCook temperature settings:



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



- 2 80–90°C**
Perfect for infusing and stewing



- 3 90–100°C**
Suitable for boiling and simmering



- 4 110–120°C**
Optimal for cooking in a pressure cooker



- 5 170–180°C**
For perfect deep-frying



PerfectFry sensor

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

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

The PerfectFry sensor – how it works:



Select your desired cooking zone.



Simply activate PerfectFry via the controls.



Finally, select the optimal temperature level. The cooktop now heats the pan and notifies you both visually and acoustically as soon as the desired temperature has been reached. Because the cooktop continues to regulate the temperature automatically, you can fry your steak at the optimal temperature.

Set to the optimum level. Cooked to the perfect point.

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

Achieve perfect results using the five PerfectFry temperature settings:



1 Very low
Ideal for boiling
down sauces



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



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



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



5 High
Perfect for
fried potatoes
or rare steaks



Ventilation features

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

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



PerfectAir sensor.

PerfectAir continuously monitors the air and automatically adapts the extraction rate based on the amount of odour and the set cooking level. At the same time, it reduces the noise level because it only activates the lowest extraction rate necessary. When you've finished cooking, the blower continues to run and circulate dry air, protecting your furniture from the effects of steam. Run on time varies between 6 – 30 mins depending on ducted or recirculation extraction and turns off automatically.





AutoOn.

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



17+2 power levels.

The integrated ventilation has seventeen power levels and two intensive settings providing the optimal extraction rate for every cooking situation – from gentle simmering to intensive frying.



Superior technology.

Cooking steam rises at a maximum speed of one meter per second. A Bosch cooktop with integrated ventilation module generates strong air velocities directly at the ventilation module and also above the cooktop. As a result, the steam is extracted directly from your pots, pans or roasters and never has a chance to rise. This means that the integrated ventilation module operates much more efficiently and allows far fewer grease and odour particles into the room, protecting your furniture and fabrics.



The EcoSilence Drive motor. For quiet and efficient operation.

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



More functions

Additional features of the integrated ventilation cooktop.

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



Home Connect

Smart today. Smart tomorrow.

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



Whisper quiet.

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



CleanAir filter.

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



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

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



Even if something goes wrong, everything turns out alright.

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

* Normal setting min/max.

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



Installation options

Unlimited installation.

The 2-in-1 integrated ventilation cooktop can be installed in any kitchen design. Whether in a cooking island, floating worktop or in a space-saving kitchen design against the wall, the options are infinite.

Unducted Recirculation



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

Ducted Recirculation*

Partially ducted recirculation Fully ducted recirculation



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

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

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

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



+



x4

+



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

+



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

+



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

+



plinth diffuser (HEZ9VRPD1)*

Please note the above is just an example. Please discuss with your installer which elements you require in your individual installation situation.

* Required accessories, please refer to installation guide.

Design Planning

Make room for a little more freedom in your kitchen.

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



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

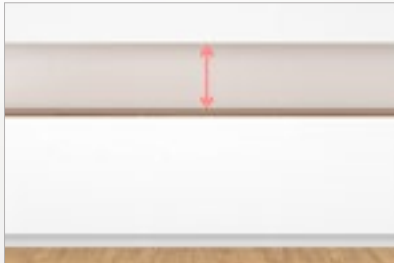


Installation notes.

The integrated ventilation cooktop can be fitted into a 60 - 80cm wide base cabinets.



For 60cm wide base cabinets, the side panels of the base cabinet can be extended with cabinetry adjustment to fit a wider cooktop. Only the centralized ventilation chassis immerses with the full depth. The lateral wings of the chassis will enter the neighboring base units which has to be considered while planning respective drawers. **It is recommended to not plan additional built-in appliances in the neighboring base units.**



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

There are no appliance related requirements – except the easy handling of cookware that shall remain possible.



Counter depths and worktop thickness



90° flat duct vertical (small radius)

Part number: HEZ9VDSB4

Vertical 90° "S" bow flat duct element (male).

Suitable for worktop depths of 60cm.



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

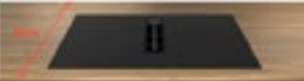


90° flat duct vertical (medium radius)

Part number: HEZ9VDSB3

Vertical 90° "M" bow flat duct element (male).

Suitable for worktop depths of 65cm.



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



90° flat duct vertical (large radius)

Part number: HEZ9VDSB2

Vertical 90° "L" bow flat duct element (male).

Suitable for worktop depths of 70cm.



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



Installation of cooktops with integrated ventilation requires a benchtop **thickness $\geq 16\text{mm}$** .



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



Ducting elements

Customised individual planning for ducting installation.

When installing the integrated cooktop in either a **fully ducted** configuration or a **partly/fully ducted recirculation** configuration, **additional ducting elements are required**. The ducting elements are available for purchase at the **Bosch Customer Service Centre**. To guarantee compatibility between the ventilation outlet of the cooktop and ducting elements we recommend using the below Bosch ducting elements.



CleanAir recirculation replenishment filter

Part number: HEZ9VRCR0

4 directly integrated, high-performance CleanAir odour filters (for recirculation configuration). Used for replenishment.



Straight tube 500mm

Part number: HEZ9VDSM1

Straight tube element (male).



Straight tube 1000mm

Part number: HEZ9VDSM2

Straight tube element (male).



Adapter round-flat (horizontal)

Part number: HEZ9VDSI0

Male adaptor element to combine round and flat duct elements.



90° Adapter round-flat

Part number: HEZ9VDSI1

Male 90° adaptor element to combine round and flat duct elements.



90° flat duct bend horizontal

Part number: HEZ9VDSB1

Horizontal 90° bow flat duct element (male).



Connector sleeve (female)

Part number: HEZ9VDS51

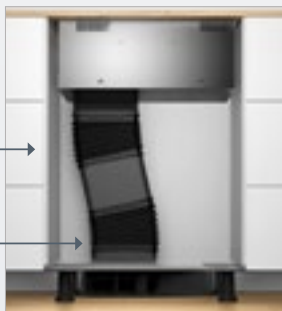
Connector sleeve (female) to combine male flat duct elements.



Connector flexible (female)*

Part number: HEZ9VDS52

Flexible, female sleeve element to combine male flat duct elements.





Installation options: Required accessory*



X4

Unducted Recirculation

Installation kit for recirculation extraction in an island bench.

No additional ducting elements are required.



X4

HEZ9VRPD1

Partly or Fully Ducted Recirculation

Installation kit for recirculation extraction against an external wall.

Additional flat ducting elements required (available from Bosch Customer Service Centre).

Please talk to your installer to find out which ducting elements you require for your individual installation.

*Selected installation accessories and flat duct elements are not included with the product delivery and must be purchased separately.

Series 8 | PXX875D67E 80cm FlexInduction Built-in Integrated Ventilation Cooktop

Design

- SCHOTT® Ceramic glass
- Stainless Steel side profiles with bevelled front

Performance

- Left & Right flex zone: 2.2-3.7 kW with PowerBoost (L x W: 400 x 240 mm)

Features

- 17 stage power setting
- DirectSelect Premium touch control
- 5 levels PerfectFry program
- PerfectCook sensor (sensor sold separately - Part No. 578948)
- MoveMode (3 levels)
- QuickStart and ReStart function
- Keep warm function
- Automatic settings transfer (transfer the power level, set cooking time and selected cooking function from one cooking zone to another by moving to a zone which is not switched on, without power setting and no other cookware placed on the cooking zone)
- Automatic switch off audible timer, kitchen timer and stopwatch function
- WipeProtection function
- HomeConnect

Safety

- 2-stage residual heat indicators
- Childproof lock

Power Rating

- Total electric connected load: 7.400 kW

Ventilation

- Max. extraction rate according to EN 61591: max. 622 m³/h
- Max normal use noise level: 69 dB(A)
- 17 power settings + 2 intensive
- EcoSilence Drive™ motor
- PerfectAir sensor
- Automatic run-on time
- Recirculation: Approx. 30 mins at power level 1
- Ducted exhaust extraction: Approx. 6 mins at power level 3
- Metal grease filter, dishwasher safe
- Saturation display for activated charcoal filter
- Sleek air inlet grid, heat resistant, dishwasher safe

Included accessories

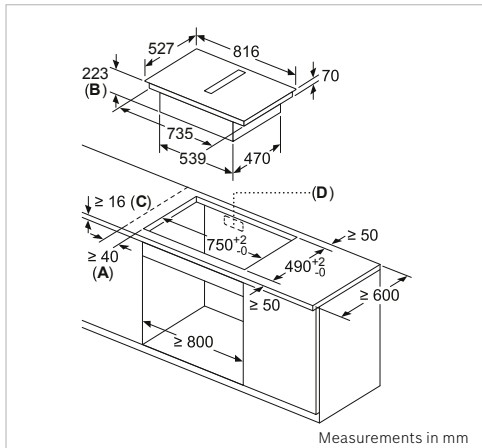
- 1x unducted recirculation installation kit
 - ▶ 4 x high-performance CleanAir odour filters
 - ▶ 1 x Telescopic slider element
- 1x partly ducted recirculation installation kit
 - ▶ 2 x 90° flat duct, large radius-suitable for worktop depths of 70cm (HEZ9VDSB2)
 - ▶ 1x straight tube 1000mm (HEZ9VDSDM2)
 - ▶ 3x 150mm connector sleeve (HEZ9VDS1)
 - ▶ 1 x plinth diffuser (HEZ9VRPD1)

Dimensions

- Product dimensions (H x W x D): 223 x 816 x 527 mm
- Cut out dimensions (H x W x D): 223 x 750 x 490 mm

Dimensional drawings.

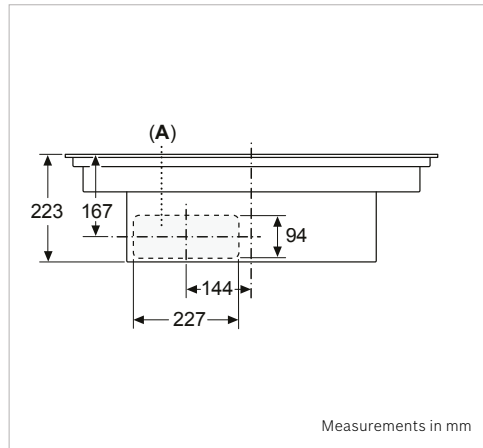
PX875D67E for **80cm** base cabinets



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

Air outlet

Cooktop with integrated ventilation variants

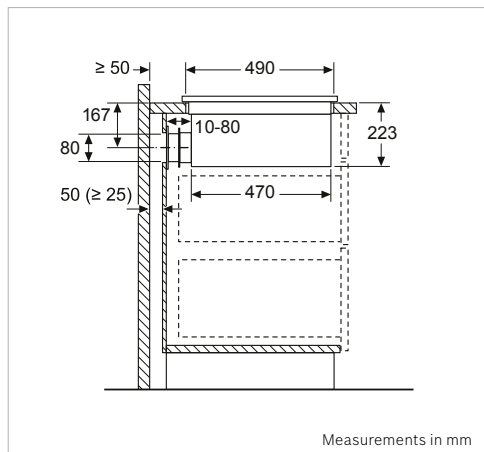


- A – Connected directly at the rear.

Installations in unducted recirculation configurations.

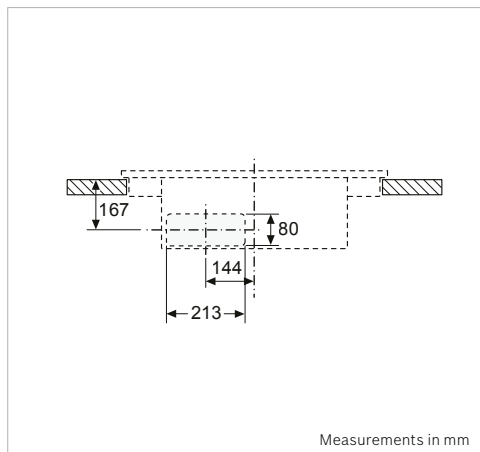
Side view:

Cooktop with integrated ventilation variants



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

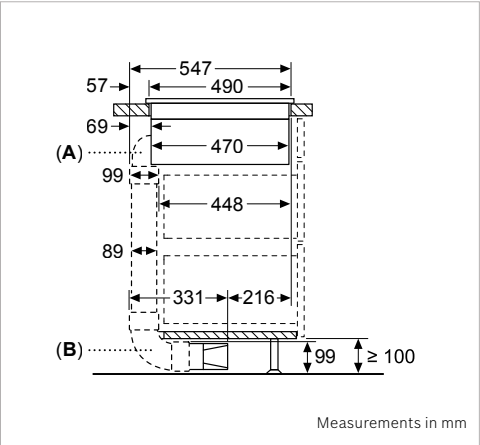
Cooktop with integrated ventilation variants



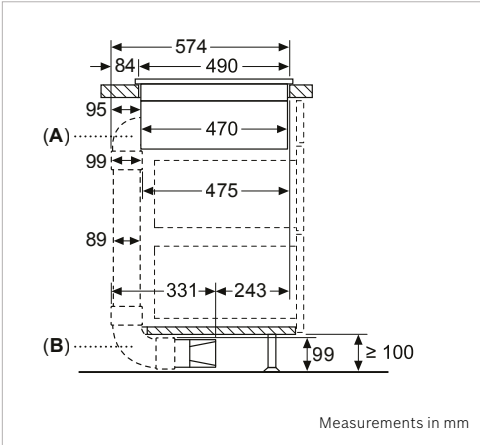
Dimensional drawings.

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

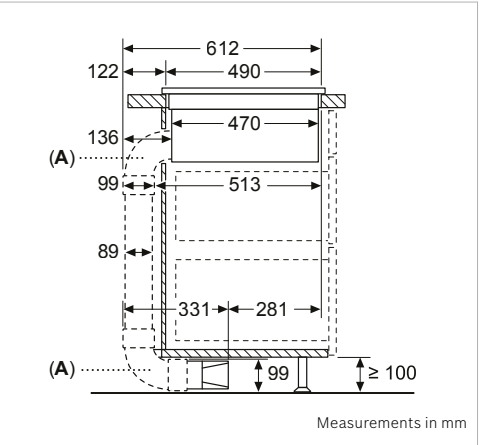
Cooktop with integrated ventilation variants



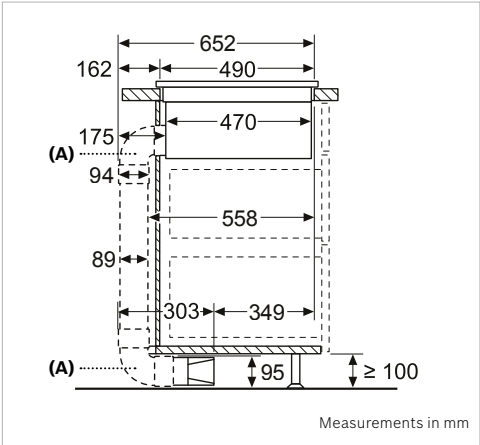
A – With 90° "S" bow (HEZ9VDSB4)
B – With 90° "L" bow (HEZ9VDSB2)



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



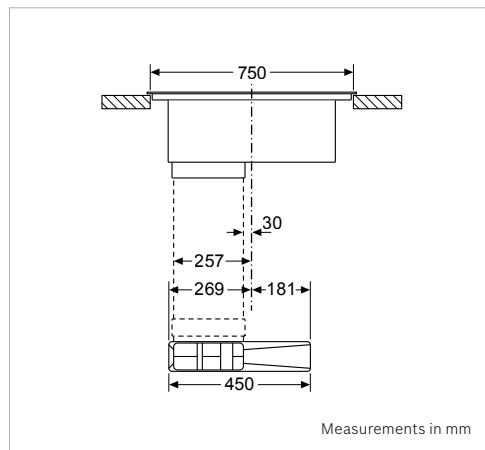
A – With 90° "L" bow (HEZ9VDSB2)



A – With third party 90° bow

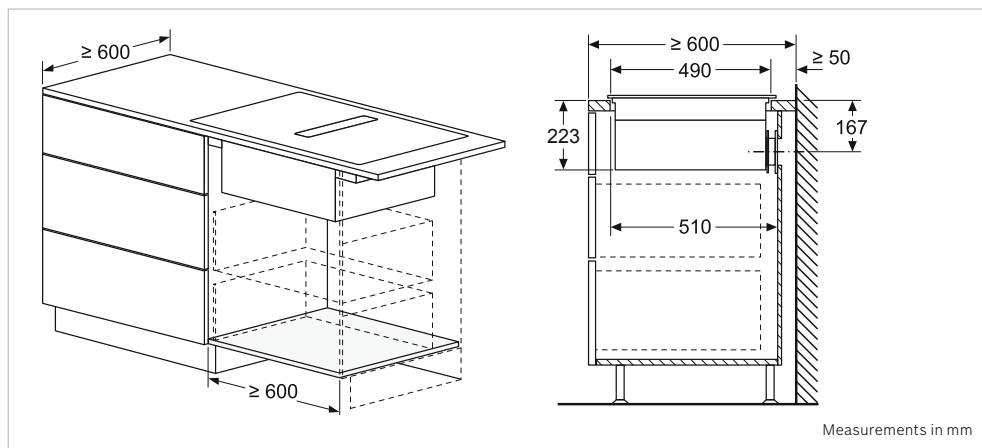
Installations in (partly) ducted recirculation configurations – front view.

Cooktop with integrated ventilation for **80cm** base cabinets



Installations in unducted recirculation – side view.

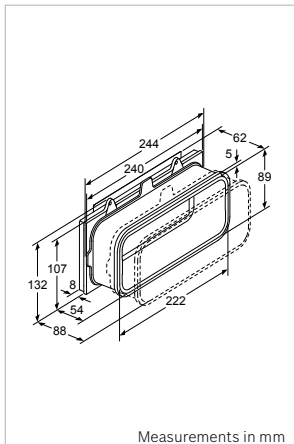
Cooktop with integrated ventilation variants



Dimensional drawings.

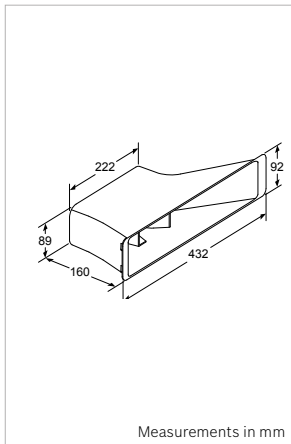
Installation accessories / flat duct elements.

Mandatory installation accessories*



Telescopic slider

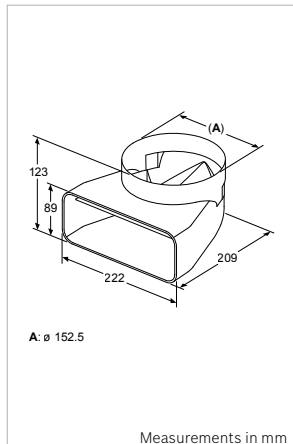
Part number: 17006643
for unducted recirculation extraction



Diffuser

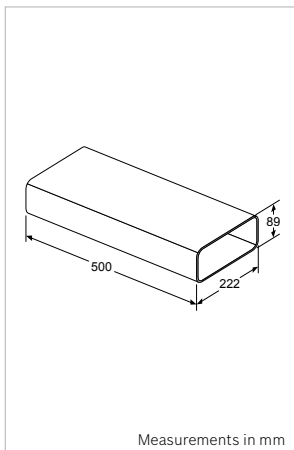
Part number: HEZ9VRPD1 for fully
or partly ducted recirculation extraction.

Flat duct elements (male)



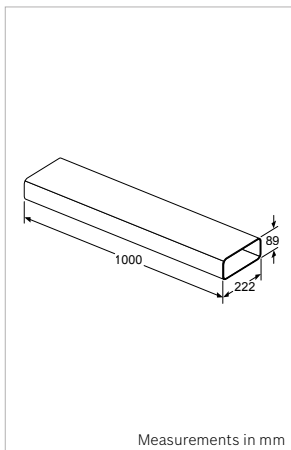
90° Adapter round-flat

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



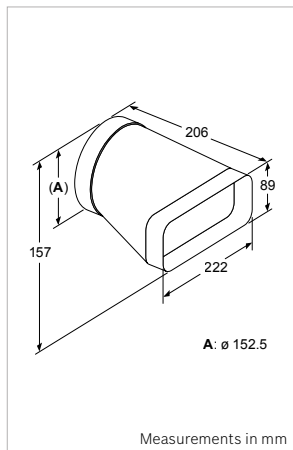
Straight tube 500mm

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



Straight tube 1000mm

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

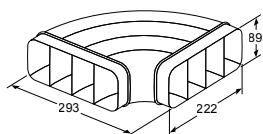


Adapter round-flat (horizontal)

Part number: HEZ9VDSI0
Male adaptor element to combine round
and flat duct elements.

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

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



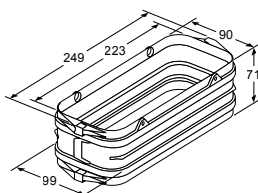
Measurements in mm

90° flat duct bend horizontal

Part number: HEZ9VDSB1

Horizontal 90° bow flat duct element (male).

Flat duct elements (female)

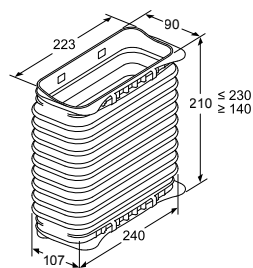


Measurements in mm

Connector sleeve (female)

Part number: HEZ9VDS1

Connector sleeve (female) to combine male flat duct elements.

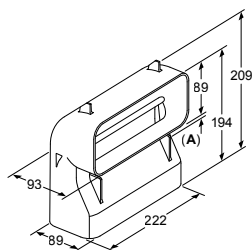


Measurements in mm

Connector flexible (female)

Part number: HEZ9VDS2

Flexible, female sleeve element to combine male flat duct elements.



Measurements in mm

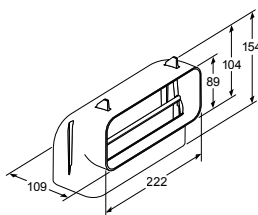
90° flat duct vertical (small radius)

Part number: HEZ9VDSB4

Vertical 90° "S" bow flat duct element (male).

Size (HxD): 209mm x 93mm

Minimum worktop depth: 600mm



Measurements in mm

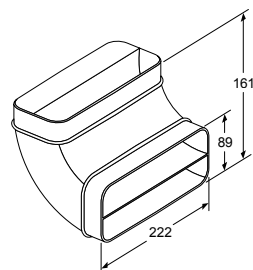
90° flat duct vertical (medium radius)

Part number: HEZ9VDSB3

Vertical 90° "M" bow flat duct element (male).

Size (HxD): 154mm x 109mm

Minimum worktop depth: 650mm



Measurements in mm

90° flat duct vertical (large radius)

Part number: HEZ9VDSB2

Vertical 90° "L" bow flat duct element (male).

Size (HxD): 161mm x 161mm

Minimum worktop depth: 700mm

Notes

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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