





Our induction cooktops have been designed to make cooking and frying as effortless for you as possible – and to always provide the best results. Functions such as PerfectFry do the work for you, so you can whip up your favourite dish at the perfect temperature. The extreme flexibility of the cooktop and DirectSelect control system ensures that cooking will always be a pleasure, no matter how complicated the meal may be.

#### **Proven quality**

High-quality materials, technological perfection and reliable durability – these are what all Bosch products represent. Our passion for quality is clear in all areas: from meticulous product development to attentive customer service.

This uncompromising quality has always been part of Bosch's heritage. With our induction cooktops, you can experience the same quality on a daily basis when you cook.



# Your perfect meal is one touch away.

DirectSelect Premium offers total ease of use when cooking as it is operated with your fingertips. Selection of the desired cooking level and additional functions are intuitive and simple. Even when it is switched off, the interface has an impressively clean and high-quality look.





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

What could be better than a perfect steak, cooked just how you like it and not too well done? For the best taste, you don't just need a fresh piece of meat from a good butcher – the ideal frying temperature is also crucial. Frying meat the way you want it is now incredibly easy because the PerfectFry sensor continuously monitors the temperature of the pan during frying and adjusts it precisely so that a perfect steak is guaranteed every time.





# Set to the perfect level. Cooked to the perfect consistency.

The right temperature is crucial for successful frying. The new PerfectFry sensor automatically monitors the frying temperature and adjusts it as required to ensure perfectly-fried dishes.



Perfectly frying food starts with getting the temperature right for the oil. Different types of oil have different smoke points and without exact temperature management, food can be burnt easily. For example, the smoke point of sunflower oil is 210 - 225°C, while that of virgin oil is just 130 - 180°C. PerfectFry shows you when the ideal temperature for adding the oil to the pan has been reached.

#### This is how PerfectFry works:



Select your desired cooking zone.



Simply activate PerfectFry via the controls.



Select the optimal temperature level. The pan is then heated to the desired level and the temperature is automatically regulated. The cooktop gives off visual and audio alerts when the desired temperature is reached, allowing your food to be fried at the optimum heat.



## Achieving perfect results with the five PerfectFry temperature levels:



Very low
Ideal for boiling
down sauces



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



Medium-low
Perfect for frying
fish, meatballs
or sausages



Medium-high
Perfect for
frying steak
(medium or well
done), ragout
or vegetables



High
Perfect for
frying potatoes
or rare steaks





# Endless flexibility, one result – perfection.

There's no limitation to how you arrange your pots on the cooktop – the choice is all yours with Bosch's FlexInduction. You can use your cooktop like a conventional induction cooktop with four separate cooking zones, or at the touch of a button, combine them to make two large, continuous cooking zones. This gives you additional space and freedom on which you can place a larger cookware item, such as a roaster. And thanks to the new, extendable FlexInduction zone, even round pots and pans with a diameter of 30 cm, or 40 cm long roasters and accessories, can be flexibly accommodated.





# **Boiling over is over forever with the Bosch PerfectCook sensor.**

The PerfectCook sensor provides precise temperature control while cooking, so you never have to worry about your pots boiling over again. The wireless PerfectCook sensor is magnetically attached to the pot and sends information to the cooktop. The PerfectCook mode is activated by pressing a button on the wireless sensor and confirming the chosen cooking zone on cooktop. Visual and audible feedback is provided when the desired temperature has been reached.



## Performance.

Features that don't just provide you with ultimate convenience, but produce the best results too.



#### **Induction cooktops**

With induction cooktops, heat is only generated where it is really needed – the underside of the pot. This means that water in an induction pot is not only heated faster, it is also safer as the minimal heating of the cooktop glass means that fingers are not at risk of being  $% \left\{ 1\right\} =\left\{ 1\right\} =\left$ burnt. In addition, thanks to the automatic pot detection function, the cooktop switches off automatically when there is no pot on the cooking zone.



#### FlexInduction

There's no limitation to how you arrange your pots on the cooktop the choice is all yours with Bosch's FlexInduction. You can use your cooktop like a conventional induction cooktop with four separate cooking zones, or at the touch of a button, combine them to make two large continuous cooking zones. This gives you additional space on which you can place a large cookware item, such as roasters, teppanyaki grills or roasters with steaming units. For even more freedom, there are extended zones to provide up to 20% more space.



#### **PanBoost**

With PanBoost (ShortBoost), you can now heat pots and pans even faster - without the fear of damaging them due to overheating. The PanBoost function can be easily selected via the interface and matched to the requirements for food preparation, such as whether oil or water is going to be heated. This means the pan is ready to be used for frying after approximately 30 seconds.



#### PowerBoost

With PowerBoost, the power level of your induction cooktop is increased to help you give that little extra boost when cooking. This means you can bring a pot filled with two litres of water to boil almost three times as quickly as on a conventional ceramic cooktop.



#### **Induction hobs with MoveMode**

Cooking with MoveMode is totally intuitive and convenient. With conventional cooktops, you have to boil your soup at level 9, let it cook at level 5 and then simmer it at level 1 by adjusting the temperature yourself. With MoveMode FlexInduction zones, the cooktop does it for you. FlexZone divides itself into three different areas preset at levels 9, 5 and 1 when MoveMode is activated. You don't have to change the power level by changing the settings, you just have to move the pot along the flex zone. This makes cooking simple, convenient and easy.



#### **DirectSelect Premium touch control**

The DirectSelect Premium touch control interfaces has a simple, elegant design. It offers easy, direct control with one of the widest power level selectors in the market. The 17 power levels are clearly shown and can be selected directly, and the interface offers visual feedback of the chosen power setting through the light line.

## Convenience.

Our features are built to make cooking convenient and easy for you. With these useful features, you can concentrate on perfecting your meals just the way you want.



#### **Count-down timer**

You can set the desired cooking time with the Count-down timer. Once the time is up, an audio signal is emitted and the corresponding cooking zone is automatically deactivated.



#### Count-up timer

If you want to know how long your spaghetti has been cooking and be alerted the moment it is al dente, you can simply use the new Count-up timer. It shows you exactly how long you have been cooking something.



#### QuickStart

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 immediately and select the desired cooking level for your pot.



If something goes wrong or boils over, the cooktop automatically turns itself off and saves the last selected setting. This means you can clean the cooktop conveniently before restoring the settings at the touch of a button.



#### **Energy consumption display**

You can view the energy consumption of a recently ended cooking process on the clearly legible display and regulate it with greater awareness next time. For example, using a pot lid reduces consumption by up to 20%, saving you money and protecting the environment at the same time.



#### WipeProtection

Total control – even when you clean. With this function, you can lock the sensor buttons for 30 seconds to avoid making accidental changes to the cooking settings. This allows you to clean the surfaces without having to re-adjust settings.



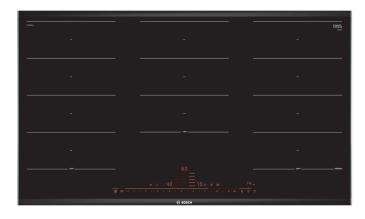
#### **Child lock**

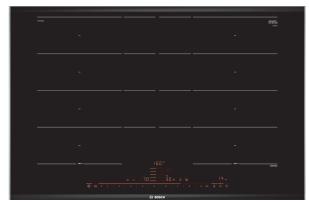
Maximum protection for children's hands: the integrated lock function allows you to secure your cooking area and protect it against unwanted operation. This guarantees total safety – for both you and your loved ones.



#### Print design

Cooktops should not only cook but look good as well. With this in mind, we have made the print design on the new Bosch cooktops modern and timeless.





## 90cm FlexInduction Cooktop

#### Convenience

- 5 Induction cooking zones
- 3 FlexInduction zones
- DirectSelect Premium touch controls
- MoveMode (3 levels)
- PerfectFry sensor with 5 temperature settings
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- $\bullet \ {\sf PowerManagement} \ {\sf function}$
- WipeProtection function
- · QuickStart function
- ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 11.1kW connected load

#### Appliance dimensions (WxD)

• 916 x 527mm















**80cm FlexInduction Cooktop** 

#### Convenience

- 4 Induction cooking zones
- 2 FlexInduction zones with extendable zones
- DirectSelect Premium touch controls
- MoveMode (3 levels)
- PerfectFry sensor with 5 temperature settings
- PerfectCook sensor
- 17 Power settings
- Boost function for all zones
- $\bullet$  Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function
- ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 7.4kW connected load

#### Appliance dimensions (WxD)

• 816 x 527mm



















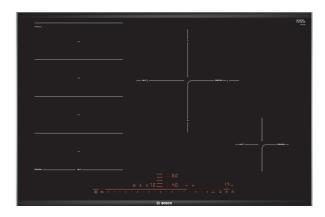














#### Convenience

- 4 Induction cooking zones
- 1 FlexInduction zone
- DirectSelect Premium touch controls
- MoveMode (3 levels)
- PerfectFry sensor with 5 temperature settings
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function
- ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 7.4kW connected load

### Appliance dimensions (WxD)

• 816 x 527mm





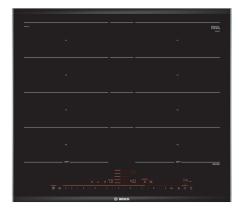












#### PXY675DC1E 60cm FlexInduction Cooktop

#### Convenience

- 4 Induction cooking zones
- 2 FlexInduction zones with extendable zones
- DirectSelect Premium touch controls
- MoveMode (3 levels)
- PerfectFry sensor with 5 temperature settings
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- · QuickStart function
- ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 7.4kW connected load

### Appliance dimensions (WxD)

• 606 x 527mm









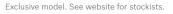


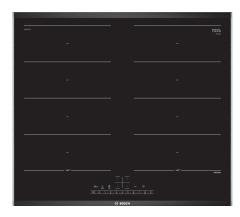












#### PXX675FC1E **60cm FlexInduction Cooktop**

#### Convenience

- 4 Induction cooking zones
- 2 FlexInduction zones
- DirectSelect touch controls
- $\bullet \ \mathsf{PerfectFry} \ \mathsf{sensor} \ \mathsf{with} \ 5 \ \mathsf{temperature} \ \mathsf{settings}$
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function
- ReStart function
- Energy consumption display

#### Safety

- · Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 7.4kW connected load

#### Appliance dimensions (WxD)

• 606 x 527mm















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

#### Convenience

- 4 Induction cooking zones
- 1 FlexInduction zone
- DirectSelect touch controls
- $\bullet \ \mathsf{PerfectFry} \ \mathsf{sensor} \ \mathsf{with} \ 5 \ \mathsf{temperature} \ \mathsf{settings}$
- 17 Power settings
- · Boost function for all zones
- $\bullet$  Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function
- · ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 7.4kW connected load

#### Appliance dimensions (WxD)

• 592 x 522mm

















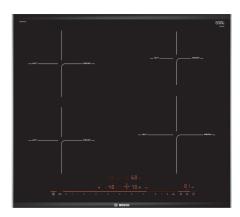














#### Convenience

- 4 Induction cooking zones
- DirectSelect Premium touch controls
- PerfectFry sensor with 5 temperature settings
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function • ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 7.4kW connected load

#### Appliance dimensions (WxD)

• 606 x 527mm





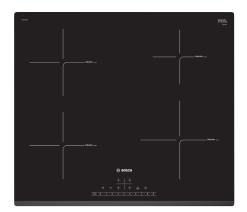












#### PIE631FB1E **60cm Induction Cooktop**

#### Convenience

- 4 Induction cooking zones
- DirectSelect touch controls
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function • ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- · Child lock

#### **Technical information**

• 7.4kW connected load

#### Appliance dimensions (WxD)

• 592 x 522mm

















#### PXX375FB1E 30cm FlexInduction Cooktop

#### Convenience

- 2 Induction cooking zones
- 1 FlexInduction zone
- DirectSelect touch controls
- 17 Power settings
- Boost function for all zones
- Timer with auto switch off for each zone
- Automatic pan recognition sensor
- PowerManagement function
- WipeProtection function
- QuickStart function
- ReStart function
- Energy consumption display

#### Safety

- Safety switch off
- Residual heat indicators
- Child lock

#### **Technical information**

• 3.7kW connected load

### Appliance dimensions (WxD)

• 306 x 527mm















# Accessories.

Cooktop Accessories		
	WMF Stainless Steel Roaster with Glass Lid. Suitable for FlexInduction cooktops & 60cm built-in ovens.	HEZ390011
	Steam insert for HEZ390011 roaster.	HEZ390012
	Cookware set. Suitable for Induction & Ceramic cooktops. Consists of 1 frying pan, 3 saucepans & 2 glass lids.	HEZ390042
	WMF Stainless Steel Wok. Suitable for Induction & Ceramic cooktops.	HEZ390090
	<b>Griddle Plate Cast Aluminium.</b> Suitable for FlexInduction cooktops.	HEZ390522
	<b>Teppanyaki – small.</b> Suitable for FlexInduction cooktops.	HEZ390511
	<b>Teppanyaki – large.</b> Suitable for FlexInduction cooktops.	HEZ390512

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