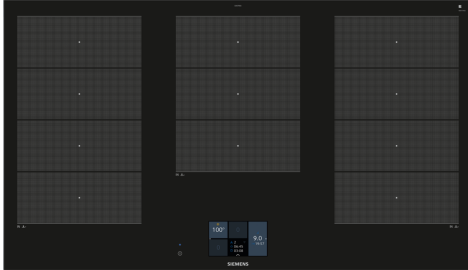


iQ700, Induction hob, 90 cm, Black, EX975KXW1E



HZ32WA00 Wireless food thermometer, HZ390011 Stainless Steel roaster with glass lid, HZ390012 Steaming Rack for Stainless Steel roaster, HZ390090 Wok Set consisting of 3 items, HZ390210 System pan diameter 15 cm, HZ390220 System pan diameter 19 cm, HZ390230 System pan diameter 21cm, HZ39050 Wireless temperature sensor for cooktop, HZ390512 Teppan Yaki (large), HZ390522 Griddle Plate, HZ394301 Connecting strip, HZ9ES100 Espresso maker 4 cups, HZ9FE280 Iron pan Ø 18 / 28 cm, HZ9FF010 Flex Pan, large, HZ9FF030 Flex Pan set, 3 pcs., HZ9FF040 Flex Pan set, 4 pcs., HZ9SE030 Set of 2 pots and 1 pan, HZ9SE040 4 pieces Set, HZ9SE060 6 pieces Set, HZ9TY010 Teppan Yaki

Siemens flexInduction cooktop is designed for greater flexibility when cooking

- ✓ flexInduction – Smart cooking zone that adapts to your cookware.
- ✓ For easy operation and good readability from any perspective - TFT Touchdisplay.
- ✓ Home Connect: integrate your hob into your intelligent kitchen.
- ✓ cookingSensor Plus ready: the supplementary available sensor prevents overboiling thanks to precise temperature control.
- ✓ fryingSensor Plus – No more burning or scorching your meals.

Product specifications

Product name/family: Cooking zone ceramic
 Built-in / Free-standing: Built-in
 Source of energy: Electric
 Number of cooking zones: 5
 Min. required niche size for installation (HxWxD):51 x 880-880 x 490-500 mm
 Width of the appliance: 912 mm
 Dimensions: 51x912x520 mm
 Dimensions of the packed product (HxWxD): . 126 x 1073 x 603 mm
 Weight: 19.4 kg
 Gross weight: 23.2 kg
 Residual heat indicator: Separate
 Location of control panel: Front
 Color of surface: Black, Alu, brushed
 Length electrical supply cord: 110.0 cm
 EAN code:4242003765685
 Nominal power: 220-240 V
 Frequency: 50; 60 Hz



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Design

- Side profiles
- 90 cm: space for 5 pots or pans.

Flexibility of cooking zones

- 3 x flexInduction zones: use cookware of any shape or size anywhere within the 40cm long zone.
- Cooking zone front left: 240 mm, 200 mm, 2.2 KW (max. power 3.7 KW)
- Cooking zone rear left: 240 mm, 200 mm, 2.2 KW (max. power 3.7 KW)
- Cooking zone middle: 240 mm, 300 mm, 2.6 KW (max. power 3.7 KW)
- Cooking zone rear right: 240 mm, 200 mm, 2.2 KW (max power 3.7 KW)
- Cooking zone front right: 240 mm, 200 mm, 2.2 KW (max. power 3.7 KW)

Usage convenience

- fullTouch TFT Display: easily operate the hob using the touch display and explore all available functions thanks to full-text information and images.
- 17 power levels: precisely adapt the heat with 17 power levels (9 main levels and 8 intermediate levels).
- Keep warm function: Keep Warm Function: keep dishes warm at preset low power level.
- Timer for all zones
- : switches off the cooking zone at the end of the time set (e.g. for boiled eggs).
- Acoustic signal
- : an alarm sounds at the end of the time set (e.g. for pasta).
- Count up timer
- : shows how much time has passed since starting the timer (e.g. for potatoes).

Time saving & efficiency

- Power boost setting
- : boil water faster thanks to 50% more energy than at the highest standard level.
- panBoost: heat up pans faster than at the highest standard level while protecting the pan coating.
- powerMove plus: increase or decrease the power level simply by moving the pot forwards or backwards.
- flexMotion: when moving a pot to a different cooking zone, this feature transfers all previous settings to the new zone at the touch of a button.
- quickStart function: when switching on, the hob automatically selects the cooking zone with cookware (when placed on a zone whilst the hob is off).
- reStart function: in case of unintentional switch-off, this feature restores all previous settings by switching on the hob again within 4 seconds.

Cooking assistance

- cookControl Plus: easily find the right temperature setting for a certain dish in the touch display.
- cookingSensor Plus ready (sensor available as additional purchase): prevents overboiling of pots with the automatic temperature regulation of the sensor (attached to the pot).
- 5 frying and 5 cooking levels: prevents overcooking with the automatic temperature regulation of the integrated sensor.

Connectivity

- Home Connect - enables Remote Monitoring no matter where you are, with the easy-to-use Home Connect App: check if the hob is switched off even when not at home, and find recipes or additional functions in the Home Connect app.
- cookConnect - hood control (with Wi-Fi enabled hood): automatically activates the hood when cooking, thanks to the WiFi connection of hob and suitable hood.

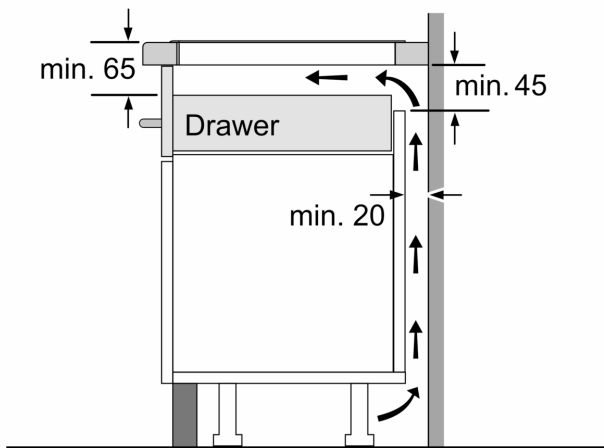
Safety

- 2 stage residual heat indicators: indicates which cooking zones are still hot or warm.
- Control panel lock: prevent unintended activation of the hob.
- Control panel pause: wipe overboiled liquids without unintentionally changing settings (blocking all touch buttons for 30 seconds).
- Main on/off switch: switch off all cooking zones at the touch of a button.
- Automatic safety switch off: for safety reasons, heating stops after a preset time if not used.
- Energy Consumption Display: shows the electricity consumption of the last cooking process.

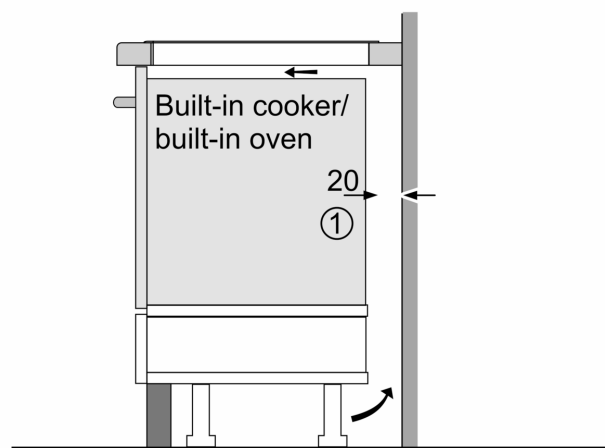
Installation

- Dimensions of the product (HxWxD mm): 51 x 912 x 520
- Required niche size for installation (HxWxD mm) : 51 x 880 x (490 - 500)
- Min. worktop thickness: 16 mm
- Connected load: 11.1 KW
- Connection current management (20, 16, 13, 10 Amps options): limit the maximum power if needed (depends on fuse protection of electric installation).
- Power cord: 1.1 m, Cable included in packaging

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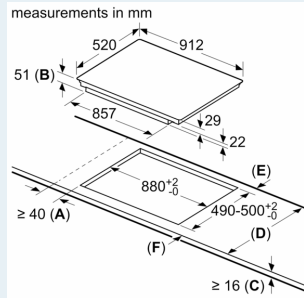
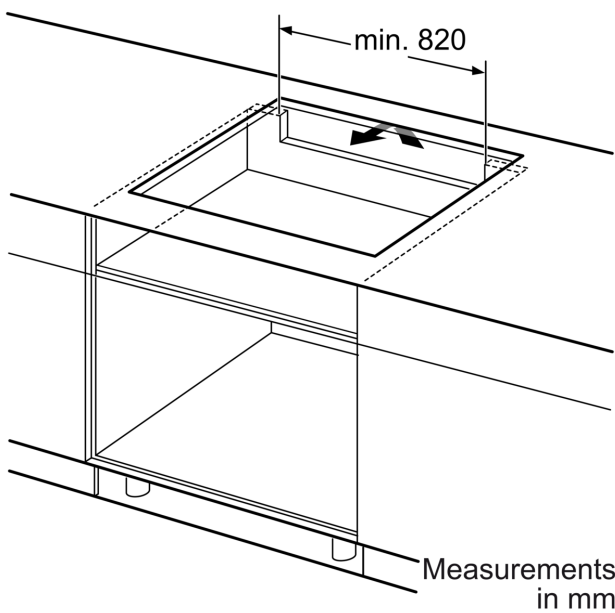


Measurements in mm



①
Ventilation gap must
be present.

Measurements in mm



- A: Minimum distance from the hob cut-out to the wall.
- B: Recessed depth
- C: The clearance between the surface of the worktop and the top of the front of the oven must be 30 mm. See space requirements for the oven.

The worktop into which the hob is installed must withstand loads of approx. 60 kg; suitable substructures must be used if required.

D	E	F
585-600	50	≥ 35
> 600	≥ 50	≥ 50