

Our **new** ovens don't just have great brains. They have great looks too.

With their elegant framed design flush fitting doors the brand new covens range is a breakthrough in Siemens design and technology. Their unique styling – no other oven looks anything like them – in high quality stainless steel and black glass combined with smart sensor technology and cutting edge control panel design to create a range of ovens second to none in the marketplace.



The range in a nutshell

iQ 700 Radical design allied with seriously innovative technology is the basis of these, our premium models

[10] 500 Oozing class and refinement, these machines unite first-class features with top-class technology

iQ 300 Good-looking mid-range appliances equipped with an attractive selection of smart features

The **iQ** 700 range – comes in two display panel versions

Function symbols model

- Split glass and metal control fascia
- lightControl
- Function symbols
- Blue indicator lights for control dial and buttons
- Single, pop-out full metal control dial and stainless steel finish door handle
- Framed design with flush fitting door



12: 15

The iQ 700 range

clearText display model

 Has all of the features of the function symbols model above but with the addition of an LCD digital display with clearText instead of function symbols



The iQ 500 range

- Split glass and metal control fascia
- White LED clock and temperature display
- Blue indicator lights
- Twin pop-out metal-capped control dials and stainless steel finish door handle
- Framed design with flush fitting door on drop down single oven models only



The iQ 300 range

- Metal control panel
- White LCD clock display
- Blue indicator lights
- Twin, pop-out control dials and stainless steel finish door handle



The controls on our ovens come in a wide range of styles.

Straightforward dials or the latest in touch sensitive electronic technology is yours with a Siemens oven. Dial controls can be pushed flush to achieve a stylish, sleek appearance, and all the controls are easy to reach, simple to use and centrally positioned on the fascia making them very user friendly.



Clock display options

As you'd expect from Siemens, the clocks do rather more than just tell the time - although they do it beautifully. They all act as minute minders and most will let you pre-set the oven to switch off, or even on and off at a specific time. Ovens with graphic display and clear**Text** offer you the choice of four different display variations: three analogue and one digital.









Electronic control clearText display

First-class information in black on white and white on black. The new style clear**Text** display makes it pretty easy to keep track of things while you're cooking. The large letters and the alternating black and white background of the display immediately tells you all about the current settings - in addition to the current time, programme status, and other details. The information displayed on a white background shows you the settings you can change. The black background indicates settings that are not currently active.

lightControl

Because cooking is often an intuitive process, the Siemens lightControl concept applies that instinctive approach to how our ovens work. That flexibility begins the second you turn the oven on; the retractable control dial is highlighted in a cool, elegant blue, and while you're cooking you'll always have the most important data in view – the blue push button illumination shows you just which functions are currently active.





Cooking functions guide

Siemens ovens boast 4, 5, 8, 10, 11 and 13 levels of main cooking functions and offer a wide choice of heating methods providing ideal cooking options for all types of food.



iQ 300 3D hot air ovens range offers the following 4 cooking functions as standard:



3D hot air cooking

Ideal for all types of foods, cooking on up to 3 levels at the same time. Great for baking and roasting, ideal for larger



***** Defrosting

Gently defrost a delicate gateaux or large joint of meat or turkey. This setting circulates room temperature air around the food, whilst keeping the food away from pests.



Hot air grilling

This cooking system is ideally suited for poultry and duck up to 2.5kg/5lb and for smaller cuts of meat. Also ideal for crisping the crackling on pork (use this for the last 30 minutes of the cooking time for the perfect crispy finish).



Three stage variable grill

Three stage variable grill gives you precision grill temperature control for a full width grill.



iQ 300 Multi-function oven range offers the following 5 cooking functions:



3D hot air cooking

Ideal for all types of foods, cooking on up to 3 levels at the same time. Great for baking and roasting, ideal for larger



Three stage variable grill

Three stage variable grill gives you precision grill temperature control for a full width grill.



Bottom heat

Ideal for casseroles, curries and any slow cooking. Good for bain marie cooking of crème caramels.



Hot air grilling

This cooking system is ideally suited for poultry and duck up to 2.5kg/5lb and for smaller cuts of meat. Also ideal for crisping the crackling on pork (use this for the last 30 minutes of the cooking time for the perfect crispy finish).



Conventional

Ideal for single shelf cooking and gives a crisper, drier result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre if cooked using this cooking system. The oven needs to be pre heated on this setting



iQ 500 Multi-function ovens have the same 5 cooking functions of the iQ 300 multi-function ovens above plus the following additional cooking functions:



Defrosting

Gently defrost a delicate gateaux or large joint of meat or turkey. This setting circulates room temperature air around the food, whilst keeping the food away from pests.



Dual zone grill

Because you only use the centre of the grill this is perfect for cooking smaller quantities.



Intensive hot air

A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to pre heat the oven when using this setting when cooking from frozen.



The moisture produced by the food during cooking will remain inside the oven, giving more moist results. This setting improves the texture and keeping qualities of cakes, breads and pastry items. The oven needs to be pre heated on this setting.



| | Hold warm setting

Food can be kept warm in the oven on this setting until it's ready to be served.



This offers you 40 different programmes for fresh and frozen foods. Simply enter the appropriate cooking programme, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

the following additional cooking functions:

hydroBaking

Sabbath setting

Oven is automatically set to conventional heat at a temperature of 85°C. You can adjust the Sabbath setting duration for between 24 to 73 hours. Designed to keep pre heated food warm for the



[Q 700] clearText display ovens have the same cooking functions of the [Q 700] multi-function ovens above plus the following additional special functions:

[Q 700] Multi-function ovens have the same 8 cooking functions of the [Q 500] multi-function ovens left plus



Plate warming function

As food stays warm for longer on pre heated plates, you can warm up your plates and serving dishes with this function



Low temperature cooking

Good quality meat and poultry trimmed of all fat. Meat is pan fried to seal in the juices and then transferred to an oven proof dish with a lid. This is then placed in the oven at a pre defined, fixed low temperature without any additional liquid added. Oven will slowly cook the meat, keeping it moist juicy and tender, without overcooking.



Intensive conventional heat

This type of heat uses the heating elements from the top of the oven with the addition of a more powerful bottom heating element. Ideal for cheesecakes, crispy cake bases and baking tins that have poor heat conduction.



P cookControl

This is the same function as on the 12700 multi function oven above, but offers you 68 different programmes for fresh and frozen foods.



[Q 700] liftMatic oven has the same 5 cooking functions of the [Q 300] multi-function ovens left plus the following additional 6 functions:



Defrosting

Gently defrost a delicate gateaux or large joint of meat or turkey. This setting circulates room temperature air around the food, whilst keeping the food away from pests.



| | Hold warm setting

Food can be kept warm in the oven on this setting until it's ready to be served.



Plate warming function

As food stays warm for longer on pre heated plates, you can warm up your plates and serving dishes with this function.



Low temperature cooking

Good quality meat and poultry trimmed of all fat. Meat is pan fried to seal in the juices and then transferred to an oven proof dish with a lid. This is then placed in the oven at a pre defined, fixed low temperature without any additional liquid added. Oven will slowly cook the meat, keeping it moist juicy and tender, without overcooking.



Speed cooking

This function combines upper heating elements, a ring element and a fan, together with a heated ceramic base. No pre heating is required. Frozen food can be cooked up to 30% quicker than by conventional methods. Particularly good for bread or convenience foods such as pizza.



P cookControl

This is the same function as on the 10,700 multi function oven above, but offers you 34 different programmes for fresh and frozen foods.

All Siemens ovens share common **features and benefits** such as electronic clocks with 24 hour automatic programmers.

Smart technology that guides you through the process in a logical step by step progression, so that your food is cooked to perfection even when you are out.





Retractable controls

Our retractable controls make it easier to keep the oven clean and, because the buttons cannot be depressed when the oven is on, you can see at a glance whether the oven is on or off.

Child safety lock

Our childproof setting is a superb safety feature on our ovens. It stops curious little fingers inadvertently activating the oven. Simply pressing the key symbol for approximately 4 seconds activates the safety lock, which disables the controls of the oven. To remove the lock, repeat the process.



Interior

The grey enamel interior is very hardwearing and scratch resistant. It is not susceptible to chemical erosion from things like fruit juice and is impact resistant as well. The roasting/grill pan that comes with the ovens also has this special protective grey enamel coating.

We deliberately made the interior lighter than most ordinary ovens. This, together with the improved oven lighting, provides better illumination of the oven cavity, letting you see exactly what's going on inside the oven without having to open the door so heat escapes.



The integral cooling fan is designed to keep the control panel operating components cool and also helps reduce the temperatures on both the oven door and any adjacent furniture.





Recessed grill element

We recessed the grill element into the roof. Not only does this make for energy efficient grilling, it also leaves more room inside the oven and prevents any accidental contact with the heating element.

'And the winner is... You'

The info design awards are one of the most challenging design competitions in the world. Products entered are stringently evaluated for quality of design, materials, innovation, environmental sustainability, functionality, ergonomics, safety and longevity.

We win them time and time again.

The iF award is an important indication of outstanding product quality – and guess who picks one up every year?

The reddot award, however, ranks among the largest, toughest and most prestigious design competitions ever. Siemens latest range of 10,700 built-in appliances has received the 'best of the best' award – one of the most coveted honours reddot can bestow.











Our new flush fitting doors. **Stunningly,** uniquely, Siemens.

Our new and unique designs – no other oven looks anything like them – make use of high quality stainless steel. This high quality material wraps gracefully around the door of the Siemens' oven, as far as the lateral inner edges. This level of detailing does more than convey an elegant impression of absolute quality – it also allows for a seamless transition between front panel and door and near perfect co-ordination between appliances. This finish is on selected models in the Siemens 700 and 700 ranges.



Telescopic rail

The optional telescopic rail is ideal if your oven is tucked away. The shelves just glide out effortlessly, allowing you to make light work of those heavy roasts. The telescopic rail set HZ338305 shown right is suitable for use on most ovens, including selected pyro**Klean** models.

Choice of door design options

The side opening door offers unobstructed access to the oven. Opening a full 160°, it is available with right or left hinge options so you can fit two ovens side by side for that range cooker effect. Ideal in confined kitchens or for customers with limited mobility.

The classic drop down door design works for both built-in and built-under installation.



Stylish tubular bar handle

All our ovens have tubular bar handles that both look and feel top quality.

A large oven cavity means more room for enjoyment

Our 58-litre oven cavity is among one of the largest on the market. With a choice of five shelf levels, you can easily cook on any three of the levels with no intermingling of food flavours.

The interior oven cavity of some of our pyro**Klean** ovens is a massive 60 litres. That's more than enough space for even the largest of Christmas turkeys.

The telescopic shelf rail and roasting pan set (HZ333100) is suitable for single pyro**Klean** ovens with moulded interior side walls and consists of a one level telescopic rail together with an extra deep pan.



Technology and innovation are paramount at Siemens.

If there's one thing we're proud of at Siemens, it's the continuous stream of innovative ideas and imaginative technology our designers turn out every day. Suffice to say, a great many of their ideas make it to your kitchen.



Electronic controls

Our ovens are designed to be clear and simple to use. The hi-precision electronic temperature sensor is accurate right down to the last few degrees. With a range from 30°C to 300°C, this incredible sensor is able to maintain the temperature of the oven to a more accurate temperature level. This means that the ultra-low temperature required for producing yoghurt is just as accurately maintained as the 200°C for baking bread, ensuring total success time after time.



Automatic temperature display proposal

Depending on which cooking function you choose, the oven will automatically suggest the temperature at which that function will produce the optimum results. Temperature can be manually adjusted using the central control dial or the \pm -keys.

Sabbath setting

This function is designed to keep pre-heated food warm for between 24 and 73 hours depending on what you set. When selected the oven automatically chooses the conventional heat setting at 85°C and ensures the oven light is off for the duration of the programme. Available on certain models in the range.

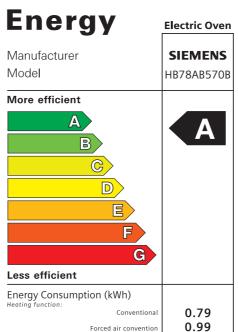
M Memory

When you start cooking, if you select function, temperature and cooking duration and press the 'M' button, the process is stored in the oven's memory. To recall the stored process, simply press 'M' and the start button. Please check individual product specifications to see which models have this feature.

P cookControl

Allows for the simple and trouble free cooking of stews, casseroles and roasts. All you have to do is select the desired programme from the menu and enter the weight. The oven will automatically select the cooking function, temperature and time. You can, if you want, adjust the programme to suit your personal taste. The programmes are designed so you don't need to turn, stir, baste or otherwise tend to the food. Depending on the model, auto**Cook** offers either 34, 40 or 68 specially and intensively tested programmes, focusing on meat, poultry, fish, stews and casseroles. Please check individual product specifications to see which models have this feature.





(litres) Small Medium Large

Noise (dB(A) re 1 pW)

Further information is contained in product brochures.

(based on standard load)

Usable volume

in product brochures.

Norm EN 50304
Electric ovens
Energy Label Directive 2002/40/EC

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Fast pre-heating function

No more waiting for the oven to reach temperature! Siemens have now made fast pre-heating available on all our multi-function models. This uses all the heating elements at full power to heat up the oven around 30% faster than normal, and once the required temperature is reached, an alarm signal sounds on the 10500 and 10700 electronic multi-function models and the oven automatically reverts back to the chosen cooking mode.

On the standard **TQ300** multifunction ovens, this feature is operated by selecting the correct position on the cooking dial and then selecting the cooking temperature. Once the temperature is achieved, you simply return the dial to the required cooking function.

Energy class A

The EU has put legislation in place to encourage the development and marketing of energy efficient appliances. Naturally, as the number one brand in Built-in Appliances in Europe, we not only welcome this scheme but actively support and promote these initiatives.

Auto fan shut off when door is opened

If you open the oven door during cooking, our oven sensor automatically cuts off the 3D hot air fan – preventing that sometimes unpleasant blast of superheated air (available on certain models in the range).



The ultimate in interior lighting

Because it gives off an extra bright, crisp, white light, the halogen interior light has many advantages over standard lights. It's perfect for illuminating large interiors for a clear view of the contents as well as using very little energy. Available on certain 10700 models in the range (not liftMatic).

Oven residual heat indicator

With the residual heat indicator bars, the temperature of the oven is displayed even after the oven has been switched off, reducing in stages down to 60°C, so that food can be kept warm until you need it. Once all the bars have extinguished, the residual temperature will be under 60°C. For meals with long cooking times, you can switch off the oven 5–10 minutes earlier thereby saving energy.

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Quality and safety go hand in hand at Siemens.

We offer a large range of products that reflect the Siemens philosophy of first class craftsmanship combined with the finest materials. And, we build a lot of innovative safety devices and smart, responsive warning systems into our ovens. After all, our appliances should be as beautifully safe as they are beautifully designed.



Testing and life expectancy

All built-in kitchen appliances are 100% tested during production for safety and function. Our appliances are continuously on test in our factories 24 hours a day, 7 days a week, simulating over 10 years home usage. All electronic components such as LEDs, buzzers and displays are tested in the same way to guarantee more than 10,000 hours of life. Door hinges were tested to open a minimum of 20,000 times; that's equal to 48 years use. 98% of all components used are recyclable.

Double, triple or quadruple glazed door with heat reflective glass

All ovens come with either double, triple or quadruple glazed doors to ensure that door surface temperatures are kept as low as possible, even when the pyro**Klean** cycle has been selected.



When the pyro**Klean** function is selected, the oven door automatically locks when the temperature hits 300°C. You can also programme all our pyro**Klean** electronic ovens so that the door locking function is linked to the safety door lock. So, if the safety door lock is activated then the door will also lock once the temperature exceeds 50°C.



Easy fit shelf rails

Our oven shelf supports are also ground-breaking, featuring a "jack fitting" system for easier removal, installation and cleaning of the shelf supports. And, they are so simple they just clip on and off. The support rails themselves provide a far sturdier and safer support mechanism for the oven shelves. For simplicity during baking the five shelf levels have been cleverly imprinted into the grey enamel coating on the side of the oven for ease of viewing.



Shelf supports with electronic link

Found on pyroKlean models with wire shelf supports. They work like this: when the fixing pins on the shelf supports are in position, an electrical connection is made with a sensor. The sensor warns the electronic oven control which then prevents the pyroKlean function from working and provides an acoustic warning (and a visual warning on the clearText 10700). All you have to do is remove the rails to break the circuit in order to operate the pyroKlean cleaning programme. This means there's no danger of damaging the wire shelves during the pyroKlean cycle, and allows the use of the optional telescopic shelf accessory (HZ338305).

Automatic safety switch off

If you're oven cooking and you don't change the temperature for example, after a specific period, the words 'Automatic switch off' will appear in the clearText display (or a symbol appears on models without clearText) and the oven will switch itself off. To cancel the shut-off and re-set the oven, you simply press any button. The point at which the automatic safety switch off is activated depends on the selected temperature or grill setting. Applies to IQ700, IQ500 and all pyroKlean models only.

Cleaning should be as much of a pleasure as cooking.





Our self cleaning system

If cooking is a pleasure now the cleaning is too. Siemens recognise you want easy to clean ovens, which is why we've developed a range of pyroKlean cleaning systems for our ovens.

pyroKlean, our ultimate self cleaning system

Works by superheating the oven to burn off any difficult deposits. All at the touch of a button. With an unlimited lifespan, it's guaranteed to keep the interior cleaned to perfection.

Estimated costs for normal oven cleaning

Product	Cost	Number of uses	Cost per use
Oven cleaner	£1.90	2 uses	95p
Rubber gloves	£1.00	10 uses	10p
Sponge	30p	3 uses	10p
Scourer	8p	1 use	8p



Is the pyroKlean oven expensive to use?

The average cost is only around 35p for a pyroKlean cycle, which takes approximately 1hr on cycle 1 to complete (based on 2.5kW at 14p per kW). To clean an ordinary oven by hand it is estimated to cost around £1.23. The pyro**Klean** cleaning function costs a minimum of 35p on cycle 1, which is a saving of around 88p every time the oven is cleaned.



activeKlean liners

Are 4 times more efficient than standard catalytic liners. They will provide you with an excellent cleaning performance time after time.

Domed glass inner door on pyroKlean ovens

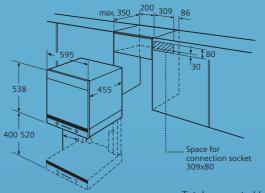
This innovative domed glass inner door now features on most of the pyro**Klean** oven range for improved aesthetics. The domed part of the inner door is actually in the oven cavity and ensures that the temperature over the domed surface is uniform.

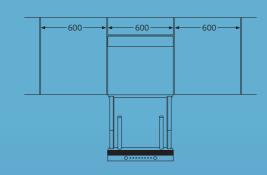
Easy removal of oven door

If required, all Siemens oven doors can be easily removed for cleaning or to gain better access to the actual oven interior for cleaning.



700 Built-in single multi-function liftMatic pyroKlean oven





Total connected load 3.6kW Measurements in mm





Built-in single multi-function liftMatic pyroKlean oven HB78P570E stainless steel

Full metal centre control dial

Illuminated control dial

lightControl

White display with blue indicator lights

Push buttons

Separate fascia panel

Full width door with side strip design

Electronic control

Digital clear**Text** display

Digital temperature display with proposal

Digital symbol and function display

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

1 retractable control dial

Main on/off switch

Fast heating up

Electronic door lock

3 interior lights

Light on/off when oven door opened/closed

Hot air fan off/on when oven door opened/

Safety lock

Door locking

Automatic safety switch off

Smooth enamelled oven interior

Easy fit shelf support rails

4 shelf positions

Full glass inner door

Quadruple glazed door

Heat reflective glass

liftMatic hydraulic lift platform

11 main functions: 3D hot air cooking, defrosting, three stage variable grill, hot air grilling, intensive hot air, conventional, bottom heat, hydroBaking, hold warm, plate warming, low temperature cooking

Speed setting Sabbath setting cookControl 34

1 memory setting

pyroKlean cleaning

2 full width enamelled pans

1 wire shelf

Oven capacity 50 litres/1.8 cu.ft Energy efficiency rating A











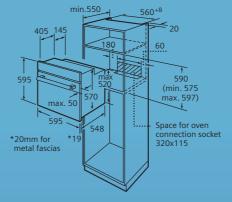


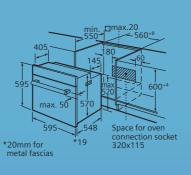




The line drawings featured are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details, please refer to the documentation supplied with the appliance.

Built-in single multi-function pyro**Klean** oven





Measurements in mm

Total connected load 3.65kW





red<mark>dot</mark> design award

Built-ins ingle multi-function pyroKlean oven HB78AB590B stainless steel

96mm day/night glass and metal fascia*

Full metal centre control dial

Illuminated control dial

lightControl

White display with blue indicator lights

Push buttons

Bar handle

Colour co ordinated handle fixing blocks

Seamless fascia and door frame design

Flush fitting door

Electronic control

Digital clearText display

Digital temperature display with proposal

Digital symbol and function display

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

1 retractable control dial

Main on/off switch

Fast heating up

Electronic door lock

2 interior lights, halogen with softlight

Light on/off when oven door opened/closed

Hot air fan off/on when oven door

opened/closed

Safety lock

Door locking

Automatic safety switch off

Smooth enamelled oven interior Easy fit shelf support rails with

electronic link 5 shelf positions

Full glass inner door

Quadruple glazed door

Heat reflective glass

Drop down door

12 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat, hydroBaking, intensive conventional heat, hold warm, low temperature cooking

Sabbath setting cookControl 68

1 memory setting

pyroKlean cleaning

1 full width enamelled pan

1 wire pan insert

2 wire shelves Cook book

Oven capacity 56 litres/2.0 cu.ft





Energy efficiency rating A

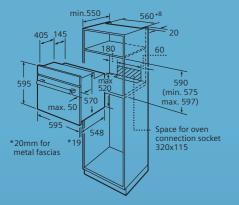


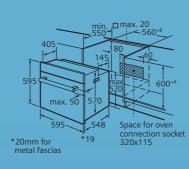




*Suitable for side by side installation with Siemens compact45 models

700 Built-in single multi-function pyroKlean ovens





Measurements in mm

Total connected load 3.65kW









Built-in single multi-function pyroKlean oven HB78AB570B stainless steel

Day/night glass and metal fascia Full metal centre control dial Illuminated control dial

lightControl

White display with blue indicator lights

Push buttons

Bar handle

Colour co ordinated handle fixing blocks Seamless fascia and door frame design

Flush fitting door

Flectronic control

Digital clearText display

Digital temperature display with proposal

Digital symbol and function display

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

1 retractable control dial

Main on/off switch

Fast heating up

Electronic door lock

2 interior lights, halogen with softlight Light on/off when oven door opened/closed

Hot air fan off/on when oven door opened/closed

Safety lock

Door locking

Automatic safety switch off

Smooth enamelled oven interior

Easy fit shelf support rails with electronic link

5 shelf positions

Full glass inner door

Quadruple glazed door

Heat reflective glass

Drop down door

13 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat, hydroBaking, intensive conventional heat, hold warm, plate warming, low temperature cooking

Sabbath setting cook**Control** 68 1 memory setting

pyroKlean cleaning

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 56 litres/2.0 cu.ft Energy efficiency rating A



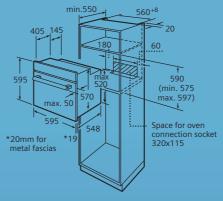
Also available in black as model HB78AB670B*

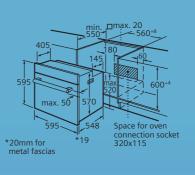
- Specification as left except:
- Steel handle and controls

*Available Autumn 2009

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Built-in single multi-function pyroKlean oven





Measurements in mm

Total connected load 3.65kW





Built-in single multi-function pyroKlean oven HB76AB560B stainless steel

Day/night glass and metal fascia Full metal centre control dial

Illuminated control dial

lightControl

White display with blue indicator lights

Push buttons

Bar handle

Colour co ordinated handle fixing blocks Seamless fascia and door frame design

Flush fitting door

Flectronic control

Digital temperature display with proposal Digital symbol and function display

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

1 retractable control dial

Main on/off switch

Fast heating up

Electronic door lock

2 interior lights, halogen with softlight

Light on/off when oven door opened/closed

Hot air fan off/on when oven door opened/closed

Safety lock

Door locking

Automatic safety switch off

Smooth enamelled oven interior Easy fit shelf support rails with

electronic link

5 shelf positions

Full glass inner door

Quadruple glazed door

Heat reflective glass

Drop down door

10 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat, hydroBaking, hold warm

Sabbath setting cookControl 40

1 memory setting

pyroKlean cleaning

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 56 litres/2.0 cu.ft Energy efficiency rating A





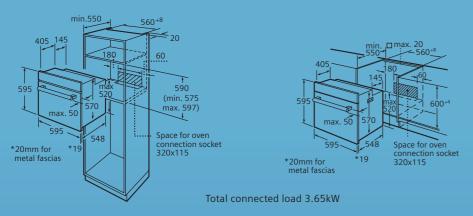








Built-in single multi-function pyroKlean ovens



Measurements in mm







Built-in single multi-function pyroKlean oven HB75AB550B stainless steel

Day/night glass and metal fascia White display with blue indicator lights

Push buttons Control dials with metal cap

Bar handle

Colour co ordinated handle fixing blocks Seamless fascia and door frame design

Flush fitting door

Electronic control

Digital temperature display with proposal

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

Electronic door lock

1 interior light

Safety lock

Automatic safety switch off

Smooth enamelled oven interior

Easy fit shelf support rails with electronic link

5 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Drop down door

8 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat

pyro**Klean** cleaning

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 56 litre/2.0 cu.ft Energy efficiency rating A



HB75AB650B*













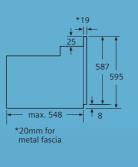
• Specification as left except:

• Steel handle and controls

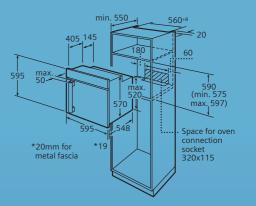
*Available Autumn 2009

Space for over

connection socket 320x115



Built-in single multi-function pyroKlean ovens



Measurements in mm





Total connected load 3.65kW



Built-in single multi-function pyroKlean oven HB75LB550B stainless steel

Day/night glass and metal fascia White display with blue indicator lights

Push buttons

Control dials with metal cap

Bar handle

Colour co ordinated handle fixing blocks

Separate fascia panel

Full width door with side strip design

Electronic control

Digital temperature display with proposal

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

Electronic door lock

1 interior light

Safety lock

Automatic safety switch off

Smooth enamelled oven interior

Easy fit shelf support rails with electronic link

5 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Left hinged side opening door, maximum opening angle 160°

8 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat

pyroKlean cleaning

1 full width enamelled pan

1 wire pan insert

2 wire shelves Cook book

Oven capacity 56 litres/2.0 cu.ft Energy efficiency rating A











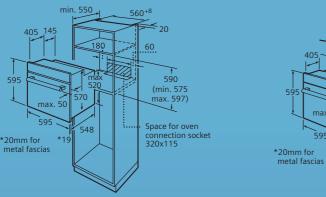
Also available in stainless steel as model HB75RB550B

• Specification as left except:

• Right hinged side opening door

The line drawings featured are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details, please refer to the documentation supplied with the appliance.

iQ 300 Built-in single multi-function pyroKlean ovens



Measurements in mm





Total connected load 3.65kW



Built-in single multi-function pyroKlean oven HB63AA520B stainless steel

Metal fascia

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Separate fascia panel

Full width door with side strip design

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

Electronic door lock

1 interior light Safety lock

Automatic safety switch off

Moulded enamelled oven interior

5 shelf positions

Triple glazed door

Heat reflective glass

Drop down door

5 main functions: 3D hot air cooking, three stage variable grill, hot air grilling, conventional, bottom heat

pyro**Klean** cleaning

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 60 litres/2.1 cu.ft Energy efficiency rating A









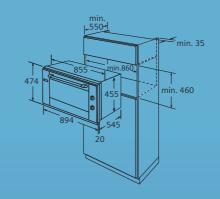


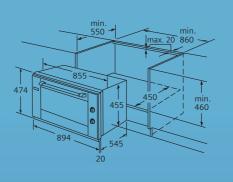
Also available in black as model HB63AA620B

• Specification as left except:

• Black bar handle and controls

Built-in single multi-function 90cm wide oven





Measurements in mm

Total connected load 3.55kW



Built-in single multi-function 90cm wide oven HB953R50 stainless steel

Day/night glass and metal fascia Red display and indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Side controls and display

Side strip design

Electronic clock timer Automatic on/off programmer Two retractable control dials

Fast heating up 2 interior lights

Smooth enamelled oven interior

4 shelf positions

Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

8 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air,

conventional, bottom heat

Catalytic back and side liners

1 full width enamelled pan

1 wire shelf

1 enamelled baking tray

Oven capacity 66 litres/2.3 cu.ft Energy efficient rating A







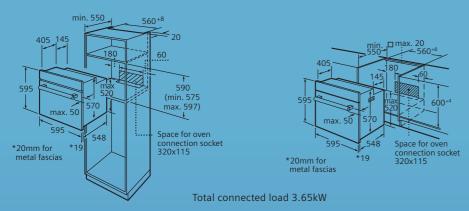




Available Autumn 2009

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500 Built-in single multi-function oven



Measurements in mm



Built-in single multi-function oven HB55AB550B stainless steel

Day/night glass and metal fascia White display with blue indicator lights

Control dials with metal cap

Bar handle

Push buttons

Colour co ordinated handle fixing blocks Seamless fascia and door frame design

Flush fitting door

Electronic control

Digital temperature display with proposal Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

1 interior light

Safety lock

Automatic safety switch off

Smooth enamelled oven interior

Easy fit shelf support rails with

electronic link

5 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Drop down door

8 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat

activeKlean setting

activeKlean back, roof and side liners

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 58 litres/2.0 cu.ft Energy efficiency rating A







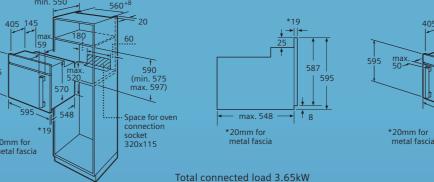


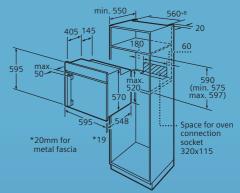




Measurements in mm

Built-in single multi-function ovens









Built-in single multi-function oven HB55LB550B stainless steel

Day/night glass and metal fascia White display with blue indicator lights

Push buttons

Control dials with metal cap

Bar handle

Colour co ordinated handle fixing blocks

Separate fascia panel

Full width door with side strip design

Electronic control

Digital temperature display with proposal

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

1 interior light

Safety lock

Automatic safety switch off Smooth enamelled oven interior

Easy fit shelf support rails with

electronic link

5 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Left hinged side opening door, maximum

opening angle 160°

8 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat

activeKlean setting

activeKlean back, roof and side liners

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 58 litres/2.0 cu.ft Energy efficiency rating A











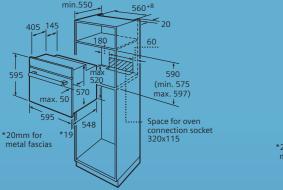


• Specification as left except:

• Right hinged side opening door

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Built-in single multi-function ovens



*20mm for metal fascias

Measurements in mm

Total connected load 3.45kW





Built-ins ingle multi-function oven HB43AB520B stainless steel

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Separate fascia panel

Full width door with side strip design

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

1 interior light

Safety lock

Smooth enamelled oven interior

Easy fit shelf support rails

5 shelf positions Full glass inner door

Double glazed door

Heat reflective glass Drop down door

5 main functions: 3D hot air cooking, three stage variable grill, hot air grilling, conventional, bottom heat

Catalytic back, roof and side liners

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Oven capacity 58 litres/2.0 cu.ft Energy efficiency rating A









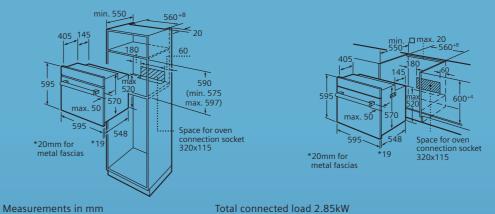


Also available in black as model HB43AB620B

• Specification as left except:

• Black bar handle and controls

iQ 300 Built-in single 3D hot air ovens









Built-in single 3D hot air oven HB13AB521B stainless steel

Metal fascia

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Separate fascia panel

Full width door with side strip design

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

1 interior light

Smooth enamelled oven interior Easy fit shelf support rails

Safety lock

5 shelf positions Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

4 main functions: 3D hot air cooking, defrosting, three stage variable grill, hot air grilling

Catalytic back and roof liner

1 full width enamelled pan

1 wire pan insert

2 wire shelves Cook book

Oven capacity 58 litres/2.0 cu.ft Energy efficiency rating A









Also available in black as model HB13AB621B

• Specification as left except:

• Black bar handle and controls

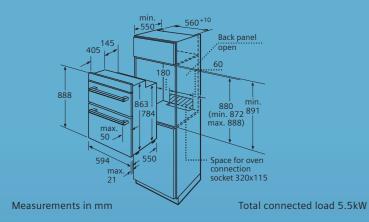
Also available in white as model HB13AB221B

• Specification as left except:

• White bar handle and controls

The line drawings featured are provided as a guide to general dimensions only and are subject to amendment without prior notice. For full dimensional and installation details, please refer to the documentation supplied with the appliance.

Built-in double multi-function oven





Built-in double multi-function oven HB55MB550B stainless steel

Day/night glass and metal fascia White display with blue indicator lights Push buttons

Control dials with metal cap Bar handle

Colour co ordinated handle fixing blocks Flush fitting door

Main lower oven

8 main functions: 3D hot air, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat

Electronic control

Digital temperature display with proposal

Heating up indicator

Actual temperature display

Residual heat indicator

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

1 interior light

Safety lock

Automatic safety switch off

Smooth enamelled oven interior

Easy fit shelf support rails

5 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Drop down door

Oven capacity 58 litres/2.0 cu.ft

Secondary top oven

4 main functions: three stage variable grill, dual zone grill, conventional, bottom heat

2 retractable control dials

1 interior light

Smooth enamelled oven interior

Easy fit shelf support rails

2 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Drop down door

Oven capacity 30 litres/1.03 cu.ft

activeKlean setting

activeKlean back, roof, and side liners in both ovens

1 full width enamelled pan

1 wire pan insert

3 wire shelves

Cook book

Energy efficiency rating B (top oven) Energy efficiency rating A (lower oven)

Main Lower Oven









Secondary Top Oven



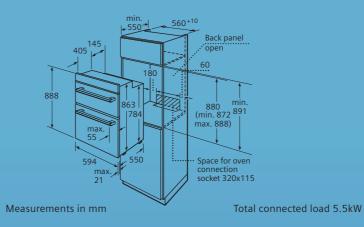






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Q 300 Built-in double multi-function ovens







Built-in double multi-function oven HB43MB520B stainless steel

Metal fascia

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Separate fascia panel

Flush fitting door

Main lower oven

5 main functions: 3D hot air cooking, three stage variable grill, hot air grilling, conventional, bottom heat

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

Full glass inner door

Double glazed door Heat reflective glass Drop down door

Fast heating up

Safety lock

5 shelf positions

Oven capacity 58 litres/2.0 cu.ft

Secondary top oven

3 main functions: three stage variable grill, dual zone grill, conventional

2 retractable control dials

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

2 shelf positions

Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

Oven capacity 30 litres/1.03 cu.ft

Catalytic back, roof and side liners in both ovens

- 1 full width enamelled pan
- 1 wire pan insert

3 wire shelves

Cook book

Energy efficiency rating B (top oven) Energy efficiency rating A (lower oven)

Main Lower Oven





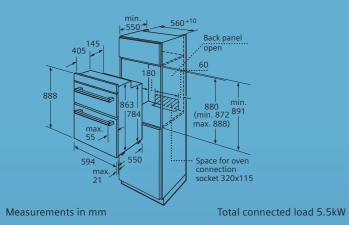






Also available in black as model HB43MB620B

- Specification as left except:
- Black bar handles and controls









Built-in double hot air oven HB13MB521B stainless steel

Metal fascia

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Separate fascia panel

Flush fitting door

Main lower oven

2 main functions: 3D hot air cooking, defrosting

Electronic clock timer

Automatic on/off programmer

1 retractable control dial

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

Safety lock

5 shelf positions

1 retractable control dial

Oven capacity 58 litres/2.0 cu.ft

Secondary top oven

3 main functions: three stage variable grill, dual zone grill, conventional

2 retractable control dials

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

2 shelf positions

Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

Oven capacity 30 litres/1.03 cu.ft

Catalytic roof and back liners in both ovens

1 full width enamelled pan

1 wire pan insert

3 wire shelves

Cook book

Energy efficiency rating B (top oven) Energy efficiency rating A (lower oven)

Main Lower Oven









Also available in black as model HB13MB621B

• Specification as left except:

• Black bar handles and controls

Also available in white as model HB13MB221B

- Specification as left except:
- White bar handles and controls

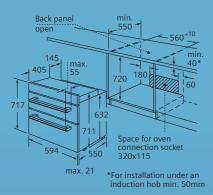
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Model shown HB13MB221B





Built-under double multi-function oven



Measurements in mm

Total connected load 4.9kW



Built-underdo uble multi-function oven HB55NB550B stainless steel

Day/night glass and metal fascia

White display with blue indicator lights

Push buttons

Control dials with metal cap

Bar handle

Colour co ordinated handle fixing blocks

Flush fitting door

Main lower oven

8 main functions: 3D hot air cooking, defrosting, three stage variable grill, dual zone grill, hot air grilling, intensive hot air, conventional, bottom heat

Electronic control

Digital temperature display with proposal

Heating up indicator

2 retractable controls

Fast heating up

1 interior light

Automatic safety switch off

Actual temperature display Easy fit shelf support rails Residual heat indicator 2 shelf positions Electronic clock timer Full glass inner door Automatic on/off programmer Triple glazed door

Heat reflective glass

Smooth enamelled interior

Easy fit shelf support rails

Oven capacity 45 litres/1.55 cu.ft

4 main functions: three stage variable grill,

dual zone grill, conventional, bottom heat

3 shelf positions

Full glass inner door

Heat reflective glass

Secondary top oven

2 retractable control dials

Smooth enamelled interior

Triple glazed door

Drop down door

Safety lock

1 interior light

Drop down door

Oven capacity 30 litres/1.03 cu.ft

active**Klean** setting

activeKlean back, roof and side liners in both ovens

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Energy efficiency rating B (top oven) Energy efficiency rating A (lower oven)













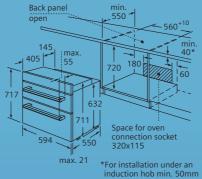








Built-under double multi-function ovens



Measurements in mm

Total connected load 4.9kW





Built-under double multi-function oven HB43NB520B stainless steel

Day/night glass and metal fascia

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Flush fitting door

Main lower oven

5 main functions: 3D hot air cooking, three stage variable grill, hot air grilling, conventional, bottom heat

Electronic clock timer

Automatic on/off programmer

2 retractable control dials

Fast heating up

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

3 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Drop down door Safety lock

Oven capacity 45 litres/1.55 cu.ft

Secondary top oven

3 main functions: three stage variable grill, dual zone grill, conventional

2 retractable control dials

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

2 shelf positions

Full glass inner door

Triple glazed door

Heat reflective glass

Drop down door

Oven capacity 30 litres/1.03 cu.ft

Catalytic back, roof and side liners in both ovens

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Energy efficiency rating B (top oven) Energy efficiency rating A (lower oven)

Main Lower Oven







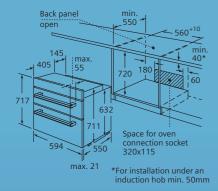


Also available in black as model **HB43NB620B**

- Specification as left except:
- Black bar handles and controls

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Built-under double hot air ovens



Measurements in mm

Total connected load 4.9kW







Built-under double hot air oven HB13NB521B stainless steel

Metal fascia

White display with blue indicator lights

Push buttons

Standard control dials

Bar handle

Black handle fixing blocks

Flush fitting door

Main lower oven

2 main functions: 3D hot air cooking, defrosting

Electronic clock timer

Automatic on/off programmer

1 retractable control dial

1 interior light

Safety lock

Smooth enamelled interior

Easy fit shelf support rails

3 shelf positions

Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

Oven capacity 45 litres/1.55 cu.ft

Secondary top oven

3 main functions: three stage variable grill, dual zone grill, conventional

2 retractable control dials

1 interior light

Smooth enamelled interior

Easy fit shelf support rails

2 shelf positions

Full glass inner door

Double glazed door

Heat reflective glass

Drop down door

Oven capacity 30 litres/1.03 cu.ft

Catalytic roof and back liner in top oven; back liner in bottom oven

1 full width enamelled pan

1 wire pan insert

2 wire shelves

Cook book

Energy class B (top oven) Energy class A (lower oven)

Main Lower Oven













Also available in black as model HB13NB621B

• Specification as left except:

• Black bar handles and controls

Also available in white as model HB13NB221B

• Specification as left except:

• White bar handles and controls

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SIEMENS

Product specifications for built-in ovens

SIEMENS

Appliance type Design family	liftMatic pyroKlean	iQ 700	iQ 700	iQ 700	iQ 500	iQ 500	iQ 500	iQ300	90cm wide oven	Single ovens	iQ 500	iQ 500	iQ300	iQ300	Double or	500	iQ3		iQ3	00	iQ 30		iQ 300		iQ300
Model number stair	hless steel HB78P570E black white	HB78AB590B	HB78AB570B HB78AB670B	HB76AB560B	HB75AB550B HB75AB650B	HB75LB550B	HB75RB550B	HB63AA520B HB63AA620B	HB953R50	HB55AB550B	HB55LB550B	HB55RB550B	HB43AB520B HB43AB620B	HB13AB521B HB13AB621B HB13AB221B	HB55M	IRSSOR	HB43MB HB43MB		HB13MB HB13MB	621B	HB55NB5	DOUR	HB43NB520	B HB	B13NB521B B13NB621B B13NB221B
Design characteristics 96mm / 115mm control panel	Willie	•1-	-1•	-/•	- I ●	-1•	-10	-/•		-/•	-1•	-1•	-1•	-/ •	Main	2nd	Main -/		Main - / •	2nd	Main - / •		Main 2r		in 2nd -/●
Day/night glass and metal fascia Metal fascia		•	•	•	•	•	•	•	•	•	•	•	•	•			•		•		•		•		•
Central control dial - full metal Illuminated control dial	•	•	•	•																				—	
lightControl White display with blue indicator lights	•	•	•	•	•	•	•	•	Red / Red	•	• / •	010	•/•	• / •	•/•	•/•	• / •	•/•	• / •	•/•	• / •	010	010 01	10 010	• • 1 •
Push buttons Metal cap / standard control dials	•	•	•	•	• <i>I</i> -	• -	• -	-/•	-10	• 1-	• -	• /-	-10	-10	• / -	• / -	-/•	-/•	-/•	-/•	• -	• -	-10 -1	• • • • • • • • • • • • • • • • • • •	
Bar handle Colour co-ordinated handle fixing blocks		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•		•		•	
Black handle fixing blocks Seamless fascia and door frame design		•	•	•	•			•	•	•			•	•			•	•	•	•			• (•	•
Flush fitting door Separate fascia panel	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	• •	• •	•
Full width door with side strip design Features	•					•	•	•	•		•	•	•	•	Main	2nd	Main	2nd	Main	2nd				nd Mair	
Electronic control Digital clear text display	•	•	•	•	•	•	•	•		•	•	•			•						•				
Digital temperature display with proposal Digital symbol and function display	•	•	•	•	•	•	•			•	•	•			•						•			\pm	
Heating up indicator Actual temperature display	•	•	•	•	•	•	•			•	•	•			•						•			\pm	
Residual heat indicator Electronic clock timer	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•		•		•		•		•	•	
Automatic on/off programmer Retractable control dial(s)	1	1	1	1	2	2	2	2	2	2	2	2	2	2	2	2	2	2	1	2	2		2 2	2 1	
Fixed controls Main on/off switch	•	•	•	•																					
Fast heating up Electronic door lock	•	•	•	•	•	•	•	•	•	•	•	•	•		•		•				•		•		
Interior lights Interior lights, halogen with softlight	3	2	2	2	1	1	1	1	2	1	1	1	1	1	1	1	1	1	1	1	1	1	1 1	1 1	1
Light on/off when oven door opened/closed Hot-air fan off/on when oven door opened/closed	•	•	•	•																				#	
Safety lock / door locking Automatic safety switch off	• / •	• / •	• / •	• / •	• / -	• / -	• / -	• / -		• / -	• / -	•/-	•1-	•1-	• / -		•1-		• / -		• / -		• 1 -	•/-	
Smooth enamelled oven interior Moulded enamelled oven interior	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Easy fit shelf support rails with electronic link Easy fit shelf support rails standard	Columns	•	•	•	•	•	•			•	•	•	•	•	•	•	•	•	•	•	•		• •	• •	
Number of shelf positions Full glass inner door	4	5	5	5	5	•	5	5	4	5	5	5	5	5	5	2	5	2	5	2	3	2	3 2	- + -	_
Quadruple / triple / double glazed door Heat reflective glass	• I - I -	• - - •	• - - •	• - - •	- - -	-/0/-	-/ • / -	-101-	• - -	-/•/-	-/•/-	-/•/-	-1-10	-1-10	-/0/-	-/•/-	- -	-1-10	-1-10	-1-10	-/		1-10 -1-		•
Drop down door Left / right hinged door, maximum opening angle 1 lift Matic hydraulic lift platform		•	•	•	•	•1-	-1•	•	•	•	•1-	-1•	•	•	•	•	•	•	•	•	•	•	•	•	•
Main functions 3D hot air cooking	•	•	•	•	•	•	•	•	•	•	•	•	•	•	Main	2nd		2nd	Main	2nd	Main			nd Mair	
Defrosting Three stage variable grill				•	•	•	•	•	•		•	•	•	•	•	•	•	•		•			•	•	
Dual zone grill Hot air grilling	•	•		•	•	•	•	•	•		•	•	•	•	•	•	•	•		•		•		•	•
Intensive hot air Conventional		•		•	•	•	•		•		•				•	•	•	•		•	•	•		•	•
Bottom heat hydro Baking	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•						•		
Intensive conventional heat Special settings		•													Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main 2r	nd Mai	in 2nd
Plate warming Keep warm	•	•	•	•											Wall	2.10		2.10		Ziid		2.10		- 1000	2.10
Low temperature cooking Speed / sabbath setting	•	- / •	- / •	-10																				#	
active Klean setting	•	•	•	•	•	•	•	•		•	•	•			•	•					•	•		=	
cookControl 68 cookControl 40	34	•	•	•													-							-	
Memory setting Cleaning	1	1	1	1											Main	2nd	Main	2nd	Main	2nd	Main	2nd	Main 2r	nd Mai	in 2nd
pyroKlean cleaning activeKlean back liner	•	•	•	•	•	•	•	•		•	•	•			•	•						•		\pm	
active Klean roof liner active Klean side liners										 •	•	•			•	•						•			
Back / roof / side catalytic liners Standard accessories									● - ●				•/•/•	• • -			•1•1•	• • •	•1-1-	●1●1-		•	1010 010	• • - -	- - -
Full width enamelled pan Wire pan insert	2	1	1 1	1	1 1	1 1	1	1 1	1	1	1	1	1	1	1		1 1		1 1		1 1		1 1		1 1
Wire shelves Aluminium tray	1	2	2	2	2	2	2	2	1 Enamel	2	2	2	2	2	3		3		3		2		2		2
Cook book Technical information		•	•	•	•	•	•	•		•	•	•	•	•	Main	2nd	Main	2nd	Main	2nd		2nd		nd Mair	
Cavity dimensions (HxWxD)	mm 313x468x344	323x420x408	323x420x408	323x420x408	323x420x408	323x420x408	323x420x408	323x450x408	315x555x380	 323x420x423	323x420x423	323x420x423	323x420x418	323x420x418	x419	x436	x419	x436	x419	x436	x419	x436	x419 x4	36 x419	
Usable oven capacity Maximum oven temperature	°C 300	56 300	56 300	56 300	56 300	56 300	56 300	60 300	66 250	58 300	58 300	58 300	58 270	58 270	58 300	30 275	58 275	30 275	58 275	30 275	300	275	275 27	75 275	5 275
Energy efficiency rating Efficiency declared on Energy consumption 3D hot air	Conventional	A Conventional	A Conventional	A Conventional	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	A Hot air	Conv	Hot air	B		B Conv		Conv F	lot air Co	B A Onv Hot a	air Conv
Energy consumption 3D hot air Energy consumption conventional	kWh 0.89 kWh 0.79	0.99 0.79	0.99 0.79	0.99 0.79	0.79 0.89	0.79 0.89	0.79 0.89	0.79 0.92	0.99 1.12	 0.79 0.89	0.79 0.89	0.79 0.89	0.79 0.99	0.79	0.79 0.99	0.79	0.79 0.99	0.79		0.79		0.79	0.79 0.99 0.1		0.79
Cavity size classification Time to cook standard load	Medium mins 47	Medium 51	Medium 51	Medium 51	Medium 48	Medium 48	Medium 48	Medium 48	Large TBC	 Medium 47	Medium 47	Medium 47	Medium 42	Medium 42	Medium 44	46	44	46	44	46	44	46	44 4		46
Largest baking sheet area in cm ² Nominal voltage	V 220-240	1350 220-240	1350 220-240	1350 220-240	1350 220-240	1350 220-240	1350 220-240	1350 220-240	1641 220-240	1350 220-240	1350 220-240	1350 220-240	1350 220-240	1350 220-240		40	135 240)	1350 240		1350 240		1350 240		1350 240
Total connected loading External cooling fan Appliance weight	watts 3600 kg 56.7	3650 •	3650	3650 •	3650 •	3650 •	3650 •	3650 •	3550 •	3650 •	3650 •	3650	3450	2850			550 •		5500		4900		4900	#	4900 •
Appliance weight Safety approved	kg 56.7 ●	43.9 •	43.9 •	42.9 •	38.4	39.2	39.2	50.1	48.2 •	37.4 •	42.2	42.2	33.0	30.0	52	2.5	52.0		52.0		47.3		52.0	+	52.0