

CATALOGUE

2018/19



Küppersbusch

Küppersbusch
FÜR KÜCHEN MIT STIL

Küppersbusch

FÜR KÜCHEN MIT STIL

Dear customers, dear specialist dealers, dear employees and partners: Welcome to our Küppersbusch catalogue 2018.

In order to continually develop a traditional brand such as Küppersbusch and stay true to the brand's core philosophy, you need values. For us, these values are things such as first class design, perfect functionality and healthy cuisine. Values that define us as a brand and show what Küppersbusch stands for: "Küchen mit Stil" – our claim, which we use around the globe in German, thereby underlining our tradition and our roots.

The „German Brand Award 2017“ in Gold by the German Design Council proves that we must have done many things right over the many years we have been developing our brand. And that around the world: we are one of the premium brands in approximately 40 countries for equipping private and professional kitchens. Thanks to the supreme quality of our products, thanks to their timeless design and thanks to a range of products that goes far beyond providing mere kitchen appliances. For we also offer things that go beyond the "hardware" of a good kitchen: recipes, cookery courses and exchange with other people.

With this catalogue, we would like to introduce you to our concept and present our brand, the people behind it, products that have already become classics as well as a completely new series and many cutting-edge innovations.

Welcome to Küppersbusch!



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KÜPPERSBUSCH: PIONEER OF COOKING TECHNOLOGY SINCE 1875





1875 Friedrich Küppersbusch founded the world's first stove factory "F. Küppersbusch & Söhne" in the Gelsenkirchen district of Schalke and launched his handcrafted coalburning stoves.

1880 Küppersbusch products went into series production with 12 employees, and the company expanded its product range.

1898 The automatic telephone exchange was patented. Küppersbusch had three telephone connections and communicated via a single telegram address.

1913 Küppersbusch became Europe's biggest specialist factory with 2,500 employees who produced 350 stoves and ovens a day.

1918 After the necessary switch to field kitchens and ovens during World War I, Küppersbusch began producing ovens for household use again. Due to the high demand, Küppersbusch switched to industrial manufacture.

1935 The plant experienced an explosion in demand and there was a constant increase in the number of employees. Küppersbusch opened a second production plant for coalburning stoves. In addition, this boom led to the acquisition of a second plant in Austria. Küppersbusch was once again a globally renowned company.

1954 The VW Beetle was not the only representative of the economic miracle. Küppersbusch adverts featured the high-speed hotplate, the seven-position switch and the indicator light.

1962 From the gas stove to the cooker hood to the fully enamelled fridge: what began with the oven had now developed into an entire product range.

1973 The 1970s: the built-in kitchen was welcomed into German households. Küppersbusch was one of the first producers to make this kitchen's built-in appliances.

1985 The birth year of the ökotherm®. A catalytic converter for ovens and cookers – ecology meets perfect food. The only one of its kind and only from Küppersbusch.

1993 Since 1993, Küppersbusch has been a successful participant in design competitions. Bundespreis, Red Dot Award, iF design award, Platinum Award for Design Excellence ADEX: to date, more than 60 products such as ovens, stoves, hobs and cooker hoods have been awarded both national and international prizes.

1999 In order to be able to serve the premium quality global kitchen segment, the Teka Group merged with Küppersbusch Hausgeräte GmbH and Küppersbusch Großküchentechnik GmbH & Co. KG. This company had more than 5,000 employees worldwide.

2008–2010 The design company from Gelsenkirchen launched the Platinum White Edition and the Black Chrome Edition and set new benchmarks on the built-in appliances market.

2013/2014 Küppersbusch presented the new "Individual" design concept. Even the first "Meisterstück" created a stir and impressively conveyed the company's brand values: design, quality, innovation, function and healthy food.

2015 Launching numerous innovations, the company celebrates its 140th anniversary at the international trade fair LivingKitchen in Cologne, Germany. In March, Küppersbusch is appointed founding member of the German Design Council.

2016 In September, the German Design Council accepts the Küppersbusch brand into its circle of "Major German Brands". The current edition of the Design Council's book "Distinctive. Ingenious." presents German businesses that have their own design and are strategic brand leaders on a global level.

2017 Küppersbusch is introducing the new appliance generation worldwide, placing increased focus on individual design flexibility with Mix+Match and the introduction of the new colour "Shade of Grey". In June 2017 we were awarded the German Brand Award in Gold by the German Design Council for a consistent brand introduction and sustainable market communication.



KÜPPERSBUSCH:
IT IS THE INNER
VALUES THAT COUNT

**You want to cook easy, quick and delicious meals?
Küppersbusch is your brand!**

Since its foundation more than 140 years ago, the traditional brand has been defined by a perfect synergy between form and function. At Küppersbusch, the know-how for household appliances is based on the experiences gained in professional kitchens.

The perfectly aligned built-in appliances guarantee inspiring moments and more joy in the kitchen than ever before.

Perfect functions such as time-saving auto-programmes, intuitive controls, easy operation and optimised workflow processes guarantee a perfect end result.

At Küppersbusch, **tangible quality** means investing in sustainability: top quality materials, flawless workmanship, best customer service, reliability and longevity.

First class design with matching shapes and lines defines our award-winning products. With the Küppersbusch INDIVIDUAL Concept, you can adapt entire appliance series to your personal taste.

Healthy enjoyment is the result! Cutting-edge preparation methods – inspired by professional chefs: at Küppersbusch, we always look at cooking in a holistic way.



OUR QUALITY PROMISE

For more than 140 years, our products have been defined by tangible quality. To us, this means top-quality materials, supreme workmanship and longevity.

With this approach to quality, we have time and again developed kitchen appliances that set new standards in terms of their design, performance and function. Thanks to our quality management system in accordance with DIN ISO 9001, we can structure all our processes in such a way as to give our customers end-to-end quality assurance.

Tangible quality not only means that our appliances are reliable, but also our service.

Quality is of the utmost importance, especially in the area of customer service. On the one hand, we need to offer quick and individual help in case of questions and problems. We do this with professional technicians and with our guarantee that almost all spare parts are available for many years after you have bought the appliance. On the other hand, we receive unfiltered feedback on our appliances by maintaining a direct contact with our customers. This information is regularly passed on to the production and development departments. This way, every single customer interaction leads to a continuous improvement of quality.

Pancake test



Test kitchen



Electronics

Quality is our middle name. To this day, we have produced over 10 million ovens at our plants, and every new product benefits from this experience. And: we even have our very own quality lab. We test our appliances at this lab for as long as necessary to achieve first class results in every aspect. Here a few examples of our extensive range of tests.

The induction hob test and heat measurement: the lab tests the performance of the hob with a whole range of different pots and pans so that best results can be achieved with all the cookware on the market. The heating-up times, the flatness of the surfaces and the impermeability of the worktop are also tested extensively.

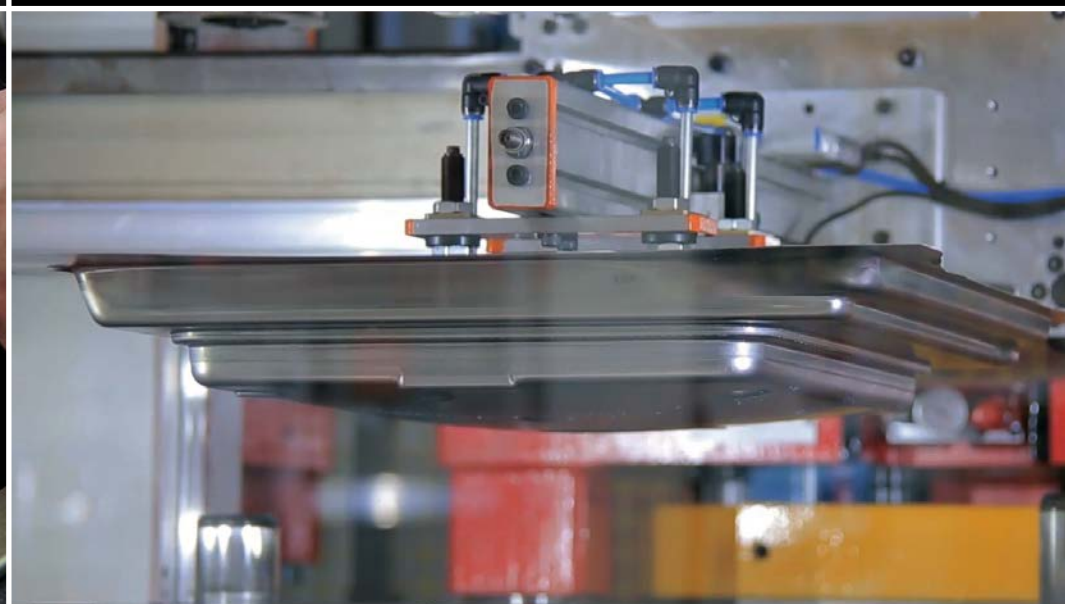
The electronics test: This test includes checking control precision, the heating-up times and heat distribution.

The pancake test: a uniform browning of the pancake tells us, that the heat distribution of the induction hobs is even and only given off where the pot or pan makes contact.

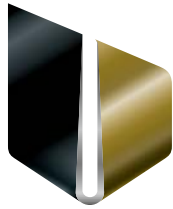
The taste test: at our in-house test kitchen, we conduct extensive baking and cooking experiments in order to optimise the taste of the meals you prepare. Our best-tasting test recipes are available on the Küppersbusch website.



Heat measurement



Oven production



german
brand
award
2017
gold



GERMAN
DESIGN
AWARD
SPECIAL
2017



Die
großen
deutschen
Marken
2016



ICO 2
NICO
AWA 1
RDS 7

INTERIOR
INNOVATION

best of best



PLUS X AWARD®

honoured as:

BEST PRODUCT
2015/2016

Member of



Rat für Formgebung
German Design Council

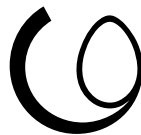


reddot design award
best of the best 2012



Design Innovationen
Essen - Germany

Roter Punkt



DESIGNPREIS
2006

SILBER



design award
winner

2003

BRAND COMPETENCE AND OUTSTANDING DESIGN: KÜPPERSBUSCH

At Küppersbusch, design is more than a mere embellishment. It is a quality feature and represents the perfect interplay between form and function.

The result is experienced by our customers on a daily basis in their individual interaction with our products. And we experience it every time we receive yet another prize for our products.

The clear commitment to developing individual, sector-leading designs that have a special relevance and which can thrill people is reflected in the receipt of more than 70 national and international awards. It illustrates clearly that top-class design, as well as tangible quality, perfect function and healthy enjoyment are a fundamental mainstay for Küppersbusch.

For us it is always confirmation that our products not only appeal to users, but indeed provide them with joy each and every day. This refers not only to the individual design and the large design flexibility that we offer, but also the unique cooking and baking results that they experience with our equipment. There is no greater compliment for us, and it reinforces our constant orientation on the needs of our customers.

Our appliances are aimed at constantly surprising our customers positively, and giving them joy. All points of contact between the customer and the brand – from packaging to the website – have been designed with the greatest care and oriented on customer requirements, so that they reflect the passion and dedication with which we develop our products.

For this we received the German Brand Award in Gold from the German Design Council in 2017 for a consistent brand introduction and sustainable market communication.



KÜPPERSBUSCH: PERFECT FUNCTIONS FOR FIRST CLASS RESULTS

Whether featuring classic control functions by using high quality aluminium knobs, touch sensors, sensor displays or full touch displays with connectivity – at Küppersbusch, you can combine all the appliances you need. In addition, you can choose from a whole range of auto-programmes, special functions and integrated recipe displays that save all your favourite meals in handy digital folders. Choose the appliances that best suit your needs from the three Küppersbusch product lines.

No matter which features you choose – and what you decide to combine – you're sure to be delighted.

Profession+ Premium+ Comfort+





Profession+

Many innovations and product features from the professional world of cooking distinguish these appliances. With uncompromising standards and perfect functions, the appliances in this category meet the highest demands. The ideal line for all whose passion is cooking.



Premium+

Clever technical details and features are perfect for supporting and enriching the work you do in the kitchen. With their extremely high standard in terms of function and quality, these built-in appliances are the ideal equipment for sophisticated kitchens.







Comfort+

Comfort+ built-in appliances provide you with a lot of convenience and many practical features. Easy handling and clear functions give you all the freedom you need in your passion for cooking and meet your high standards.

PROFESSIONAL CHEFS, TRICKS AND RECIPES

Since Küppersbusch is the brand of choice in many restaurant kitchens, their chefs are happy for us to look over their shoulders from time to time, keen to pass on a few tips and tricks from the world of cooking and baking.

In cooperation with various restaurants and culinary schools, we are offering courses where you can learn everything about healthy, modern and gentle methods of cooking. Why, for example, sous vide cooking is rightly popular. Or how to melt chocolate without a bain marie. How to introduce children to cooking in a playful way. Or how an oven with integrated recipe book works. Of course, on top of all the theory, you will also get what makes a good kitchen great: fantastic food, delicious drinks and interesting chats with other participants.

Please visit our website to find out when and where our cooking classes take place.

On top of that, we provide recipes to suit everybody's taste buds. Whether you are vegan, vegetarian, fish enthusiast or meat lover, looking for step-by-step recipes or simply for inspiration – on our website, every gourmet will find plenty of things to make them happy.

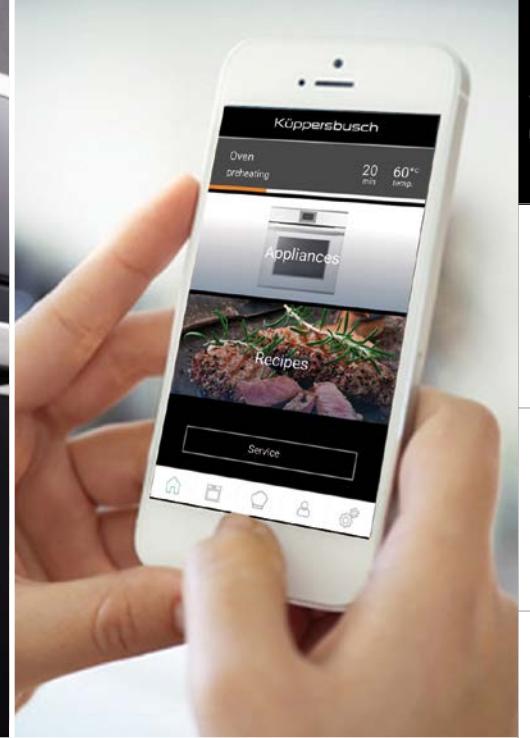




KÜPPERSBUSCH PRODUCT HIGHLIGHTS

The new generation of Küppersbusch appliances packs a punch! First-class design and perfection functionality. The combinability of the appliances knows no bounds. Intuitive controls via TFT displays or high quality aluminium knobs, connectivity, steam cooking with sous vide programme and lots more.

Individual + convincing



Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories

GREY – TIMELESS ELEGANCE



SHADE
OF
GREY

STRIKING
UNOBTRUSIVE



Photo: Rational

Grey – more statement than colour – can be perfectly combined with all sorts of materials.

For our “Shade of Grey” appliance range, we have chosen a metallic mid-grey. A shade that underlines the quality of the materials used and gives prominence to the perfect technology hidden inside. At the same time, this grey, albeit sober, exudes plenty of warmth. For example in combination with concrete, stone and wood or together with the classic kitchen colour white. Or in a combination that reflects your own, personal style. “Shade of Grey” will always harmonise beautifully.

>>> Explore the new grey appliance range on pages 98-109.

KÜPPERSBUSCH INDIVIDUAL

Nobody is like you. Always stay true to yourself, even in your kitchen, and adapt your Küppersbusch appliances to your preferences with the Individual Concept.

Everyone likes different things. Different colours. Different fashions. Different music. The individuality, the uniqueness of personality is what makes every human being what he or she is.

The Küppersbusch Individual Concept offers you the opportunity to adapt our appliances to your personal preferences.

For example, you can choose your appliance fronts to be black or white (for the new grey appliance range "Shade of Grey", please turn to pages 98-109).

For the design elements, you can choose between seven different colours and materials: Stainless Steel, Black Chrome, Silver Chrome, Gold, Black Velvet, Copper and Hot Chillii. Maximum variability, individual style.



Stainless Steel



Black Chrome



Silver Chrome

Individual + unique



Gold



Stainless Steel



Gold



Black Velvet



Black Chrome



Black Velvet



Copper



Silver Chrome



Copper



Hot Chili

But that's not all! For more personal design options for our built-in appliances, take a look at INDIVIDUAL PLUS on the following pages.

You have a total of 20 options to choose from...



Black Velvet + Wood



Black Velvet + Stone



Black Velvet + Copper



Silver Chrome + Wood



Silver Chrome + Stone



Silver Chrome + Copper

INDIVIDUAL PLUS

Upgrade your kitchen with the Individual Concept: to enhance the plain-coloured fronts, the handles are available with different inserts or in bicolour. One Küppersbusch appliance in 20 different looks! 10 handle designs can be affixed to either the black or the white appliances.

That way, you can perfectly match your built-in appliances with your kitchen furniture. With the design kits featuring wood inserts, we use the exact same wood your kitchen furniture is made of.

Even existing Küppersbusch built-in appliances can be revamped with the new Individual Plus kits: with all ConceptLine® appliances as well as with the Black Chrome / Silver Chrome variants, the handles can easily be removed and replaced with the new designs.



Black Velvet + Gold



Black Velvet + Swarovski® crystal



Silver Chrome + Gold

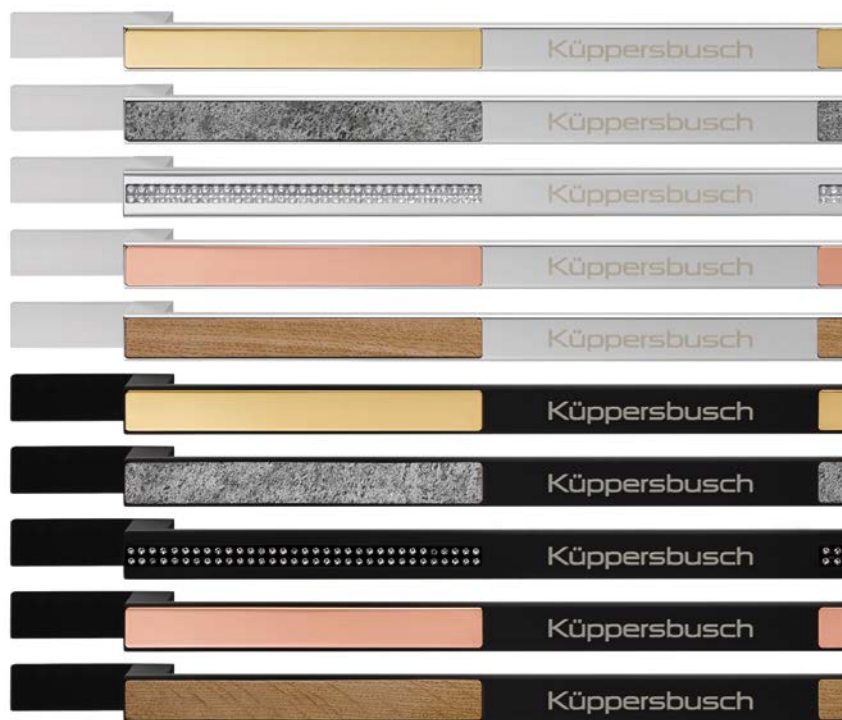


Silver Chrome + Swarovski® crystal



To ensure the wood insert perfectly matches your kitchen, you will need to order the handle separately from your Küppersbusch kitchen dealer (for measurements of the insert, please see page 234). The price of these wood inserts varies depending on the type of wood and furniture manufacturer.

For more information on how to order and receive Individual Plus appliances, please turn to pages 232-235.



Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories

MIX+MATCH



Compact appliances and Premium+ oven with Profession+ warmth and vacuuming drawer

Mix and match! Maximum design flexibility when choosing your appliances.

Our promise of **maximum individuality** not only refers to the design of the appliances but also to their technical features. By offering a uniform design of cover panels and handles, we enable you to combine elements from the **Profession+**, **Premium+** or **Comfort+** series.

For maximum freedom of choice!



Oven Premium+, compact appliances from Profession+ range in black with design kit stainless steel

ATCH

KÜPPERSBUSCH APPLIANCES: FLEXIBLE AND INDIVIDUAL.



The Küppersbusch Individual concept offers not only the choice between three glass fronts and 17 design kits, but also the flexibility to either use the design strips completely or to reduce them.

The image example on the left above shows the installation variant with complete design kits (compact appliances in combination with warming or accessory drawers). In the other pictures, the lower design strips of the compact units have been omitted, thus achieving a more discreet look - according to personal taste.



Whatever you decide, with Küppersbusch you have the maximum freedom of design.



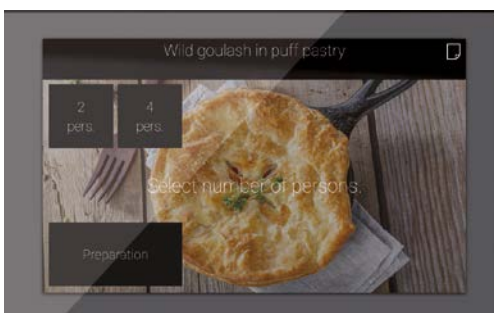
THE NEW FUNCTIONALITY

Intuitive controls for ultimate comfort.

All three Küppersbusch series are fitted with **TFT colour displays**.

The high-resolution displays allow perfect readability from every angle – no matter where your appliances are positioned.

The clear menus with intuitive controls allow you to fully concentrate on cooking.



Küppersbusch ovens adapt to your personal cooking and dining preferences!



As part of the many **functions**, you can set the temperature and time. Or you can choose one of the **special functions** or an **auto-programme** and let the oven determine the ideal time and temperature for itself.



Looking for inspiration? Then simply select the **“Recipes” function** and browse. This ingenious setting is touch-activated.



In your **favourites folder**, you can save your favourite settings, programmes and recipes. This way, you can always prepare your favourite meals with ease.

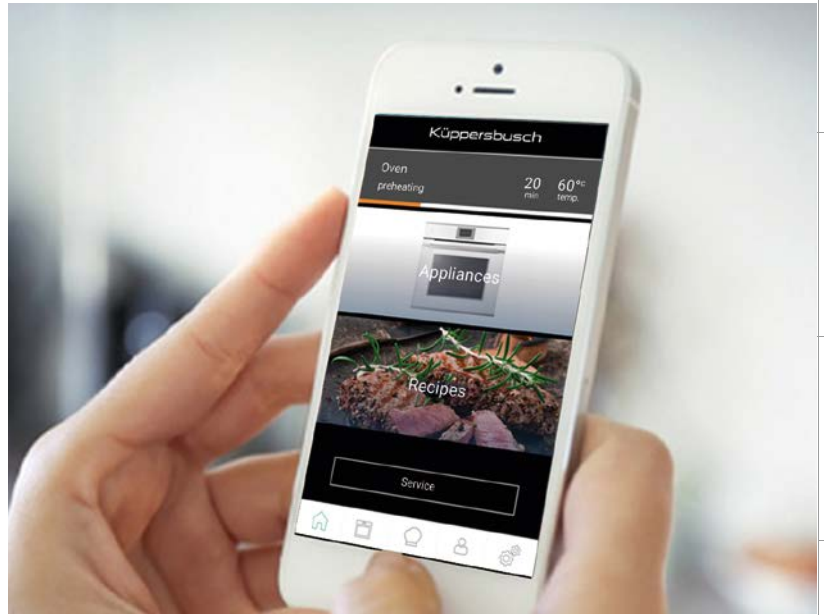
COOL

SMART COOKING

Cooking can be so simple!

The new **Profession+ appliances**: time-saving, simple and comfortable. Ovens and steam cookers can be remote controlled with the K-Connect app.

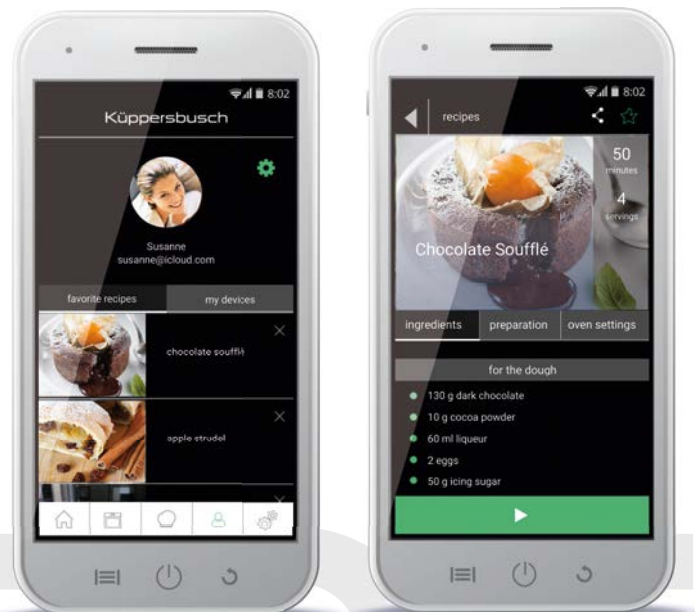
Wherever you are: programmes and settings can be selected from anywhere. This way, your dinner is ready when you come home.



K-Connect: a world full of inspirations.

The K-Connect app is much more than a mere remote control. Thanks to the intuitive controls, you can adjust the contents – tailor them to your individual cooking and living habits.

The search function takes you to a huge selection of delicious recipes, which you can send to your oven from your phone. The programme settings are also sent along – one touch and your appliance is in the know.



CONNECT

UNIQUE AND ONLY AT KÜPPERSBUSCH: THE OVEN WITH ÖKOTHERM[®] CATALYTIC CONVERTER



A neat solution! The Küppersbusch ökoTherm[®] oven catalytic converter transforms greasy Sunday roast fumes into clean air. The air contaminated with grease, odours and particles is sucked in by the fan and pressed through the catalytic converter. Remnants are transformed into water and carbonic acid. The result: no deposits inside the oven, no tedious cleaning necessary.

Tasty! Not just of great importance when baking bread: the humid climate inside the oven is beneficial to the aroma and saves baked goods from drying out.

Energy-saving! The conversion releases warmth, which is reused to heat the oven.

Fresh air! No greasy or smelly air is blasted into the kitchen! Especially since open-plan kitchens are becoming more and more popular, reducing odours and room pollution is an important factor.

>>> For more information on Küppersbusch ökoTherm[®], please turn to page 52.

STEAM COOKING

HEALTHY ENJOYMENT

Tasty and packed with vitamins:

If you enjoy healthy eating, you will love steaming your food.

Indulgence can be healthy – our modern steam cookers are proof of that: precious vegetables not only retain significantly more vitamins and minerals, they also surprise with a highly intense flavour. Thanks to the auto-tender programme, meat dishes turn out incredibly aromatic, even without spices. An added bonus is that steamed food is also a visual delight.

Sous-vide cooking – unparalleled culinary experiences.

Sous-vide cooking is a variant of low-temperature cooking performed in a bain marie or in steam at a practically constant temperature. With this method, meat, fish or vegetables are cooked inside a vacuum bag at relatively low temperatures below 100°C. Küppersbusch steam cookers feature a special programme for this method of cooking.

The vacuum drawer:

The new Küppersbusch vacuum drawer is perfect for sous vide cooking (see pages 76/77 and 95). But it is also ideal for storing foods. In this drawer, all the air is sucked from the vacuum bags and they are sealed. The vacuum is effective at 99.9% and ensures foods keep for a significantly longer time.



>>> For more information on this topic, please turn to pages 72-77.

SOUS-VIDE

THE PERFECT HOB FOR EVERYONE

Hobs for every taste: induction, electric or gas? What size should it be? 30, 60, 80 or 90 cm wide?

The choice of hob mirrors your personal preferences. Are you keen to produce culinary delights that are perfectly cooked? Do you like having ample space for juggling your pots and pans? Or do you have a burning desire for gas?

At Küppersbusch, you will find the perfect model or indeed the perfect combination of appliances. There is one thing they all have in common: the energy-saving technology with innovative control concepts and a first class design.



Induction: quick, safe, economical and precise

Unlike any other type of energy, induction can be used at lightning speed, is finely adjustable, energy-saving and safe.

Gas: inspired by professional chefs

Not just professional chefs have the hots for cooking on gas. This economical and ecological energy is ideal for a modern kitchen.

Electric: classic and good

If you tend to let your experience guide you and prefer to go for the tried and tested, the Küppersbusch ökospeed plus hobs are for you.



Küppersbusch Varioline: This is like having a building set of different hob types, and you can also combine various widths with one another. Or you can integrate a lava stone grill, a wok hob or a cook-top extractor unit...

TAP, SWIPE OR TURN...



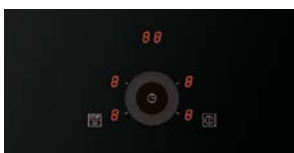
selectControl

A gentle tap on the sensor surface is enough to switch on the cooking zone you desire. With the easy-to-operate sensor controls, you can adjust the temperature and all other functions.



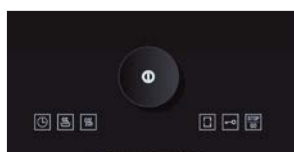
glideControl

Gently touch the glide control and select the cooking zone you need. By sliding your finger up and down on the respective graphic display, you can adjust the power level.



dialControl

The cooking zones are set centrally with an intuitive control unit. First of all, you choose the cooking zone, and then you set the power level by moving your finger clockwise on the control area.



knobControl

The settings are set by using the knob. Depending on the model, additional special functions can be added by using sensor

ONE DEVICE, TWO USES

Küppersbusch **induction hob-level** extractor units are both cooking zone and extractor fan in one! This is an especially effective form of hob ventilation, as grease and steam are extracted directly at the source and are not carried through the room. A perfect solution for open kitchens.

Another bonus is that you don't need a separate extractor fan above your cooker, meaning you have more freedom when designing your kitchen. You can even install your cooker below a window.

- **Quick cleaning** of the metal grease filter – simply lift it up and place it in your dishwasher.
- **Easy adjustment** of the self-explanatory ventilation controls, which are separate from the hob controls.
- **Easy installation** – one appliance, one cut into your work surface, one connection for two functions!
- **Low operating noise** thanks to the



- especially silent ventilation system inside the base.
- **Less pollution - grease separation approx. 96,5%.**

The surface of the KMI 9850.0 is finished with the **SCHOTT CERAN® Miradur™ coating**. This particularly resistant surface permanently protects the hob from scratches, as the hardness of the surface is improved from 6 to about 9,5 of the Moh's hardness scale compared to conventional glass cermaic cooktops.

>>> For more information on our extensive range of hobs, please turn to page 124, for more information on our induction hob-level extractor unit, please turn to pages 126-127, 134-136 and 156.

BEAUTIFUL, POWERFUL AND SILENT – OUR EXTRACTOR FANS

The essentials for extractor fans are: powerful suction with low energy consumption and minimum noise levels.

At Küppersbusch, you are spoilt for choice in terms of design. Whichever one you go for, our extractor fans are all exceptionally powerful while using as little energy as possible. A few select devices have even been given an energy efficiency rating of A++. But our extractors are not merely economical. They also boast superb results when it comes to fan, grease filter and lighting efficiency, and they are also extremely silent.

Whether island extractor fans, classic wall extractors, "head-space" models, ceiling extractors, flat screen extractors or downdrafts, at Küppersbusch, you will find the perfect one for your kitchen.



Understatement deluxe: the downdraft extractor remains hidden until you need it.



The ceiling extractor fan is extremely inconspicuous and saves precious space in your kitchen.

PLASMAMADE: THE NEW STANDARD FOR CLEAN AIR

For Küppersbusch extractor fans with air circulation: PlasmaMade is an innovative air filter that ensures a healthy room climate. The things it extracts include odours, bacteria, viruses, grease and micro-particles.

The self-cleaning and extremely low-maintenance filter (life period 12-15 years) creates healthy and clean air by extracting and deactivating pollen, household dust, allergens, viruses, bacteria, nicotine and mould.



>>> Please find our entire hood range from page 162.

It significantly improves the air quality, provides additional oxygen and neutralises unpleasant odours.

The innovative filter (2 models available for different types of extractors turn to page 256) can also be installed into an existing hood. The hood's age is irrelevant!



FOR BEST KEEPABILITY



In order to provide ideal storage conditions, Küppersbusch fridges and freezers have different temperature zones.



The **ökoFresh+ cooling zone** is divided into two compartments. One compartment for vegetables, one compartment for meat and fish. Here, the temperature is constantly near 0° C, keeping food fresh for up to three times longer than in the general fridge compartment. Humidity levels inside the fridge can be controlled via the moisture regulator (depending on model).

This way, foods will keep for longer and less is wasted. Precious vitamins and minerals are also preserved for longer.

>>> For more information on fridges and freezers, please turn to page 190.



BRILLIANT RESULTS, EVEN AT TOP SPEED



In an age where time is limited, the Küppersbusch dishwashers with **express system** are just what we've been waiting for! Simply choose a programme and press the express button – the dishwashing time is instantly reduced by up to 50%. Perfect results are, of course, guaranteed!

The **economy programme** takes a lot longer, but in return – as the name suggests – it saves significant amounts of energy and water.

This way, you don't even have to feel guilty for putting on a half load! For small households or everyone who merely eats breakfast at home, select the special **half load setting**. The energy and water consumption are adapted to the number of dishes in the machine.

>>> For more information on dishwashers, please turn to page 214.



KÜPPERSBUSCH OVENS

In 1875 we placed our first oven on the market,
in our days the best one. Discover the new
ovens by Küppersbusch.

With plenty of innovative details that are sure
to arouse your passion for cooking.

Individual + intuitive



19:04

Küppersbusch



INTUITIVE AND FUNCTIONAL

Of course you can get a “user manual”. But you will hardly need it. The new menu structure with intuitive controls is self-explanatory.

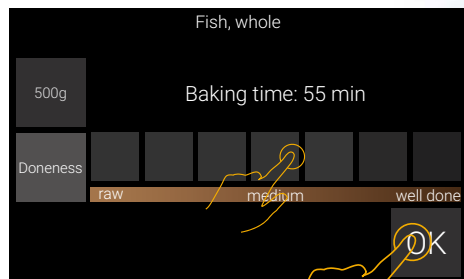
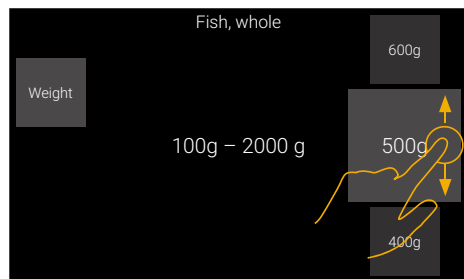
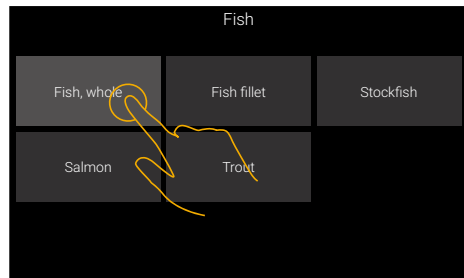
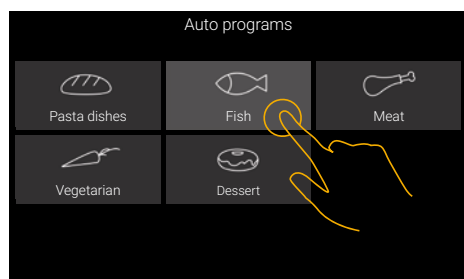
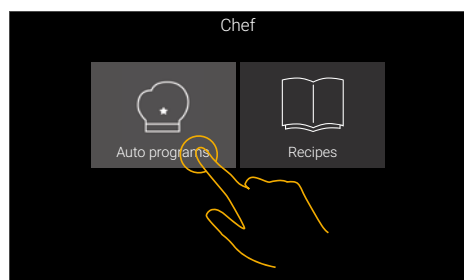
All three Küppersbusch series are fitted with TFT colour displays. Profession+ (FullTouch controls) features a luxury 5” display, whereas Premium+ (SensorTouch controls) and Comfort+ (classic controls) have a 3.9” display and everything you need for quick and easy day-to-day use.

The high-resolution displays allow perfect readability from every angle – no matter where your appliances are positioned.

Our experts have developed an especially clear menu structure with intuitive navigation based on distinct symbols and direct selection options – much like the controls on your smart phone.

This allows you to fully concentrate on cooking.

PROGRAMMES FOR PERFECT RESULTS



The new functionality of Küppersbusch ovens meets the individual needs of our customers. And simultaneously guarantees superb results.



All those who prefer to take a "classic" approach can choose between the various **baking modes** and determine the temperature and time themselves.

Everyone else simply selects one of the special functions (see page 68) or one of the many automatic programmes. The oven will then work out the perfect time and temperature by itself.



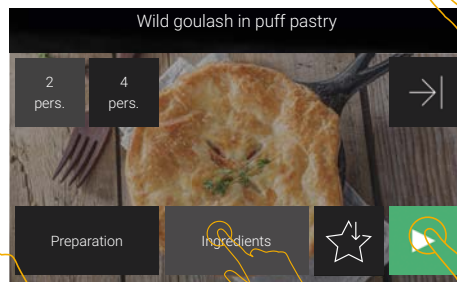
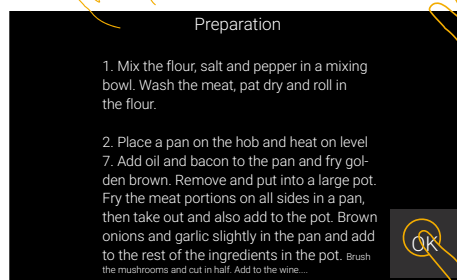
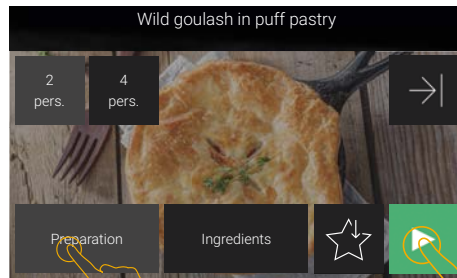
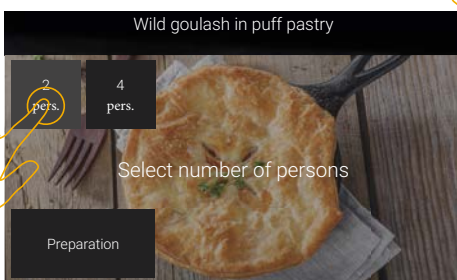
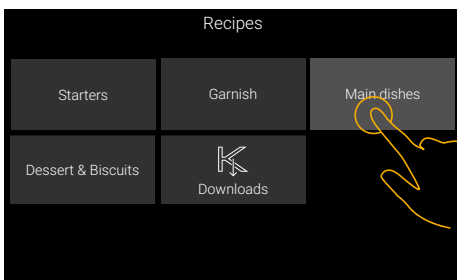
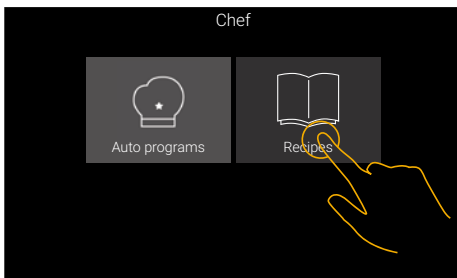
Automatic programme: our example on the left shows how simple this is to use.

- Select automatic programmes.

- Choose between pastries, fish, meat, vegetables and dessert.
- Enter the weight and the desired degree of doneness.
- The oven will now determine a suitable baking mode and time, and you are sure to get a perfect result.

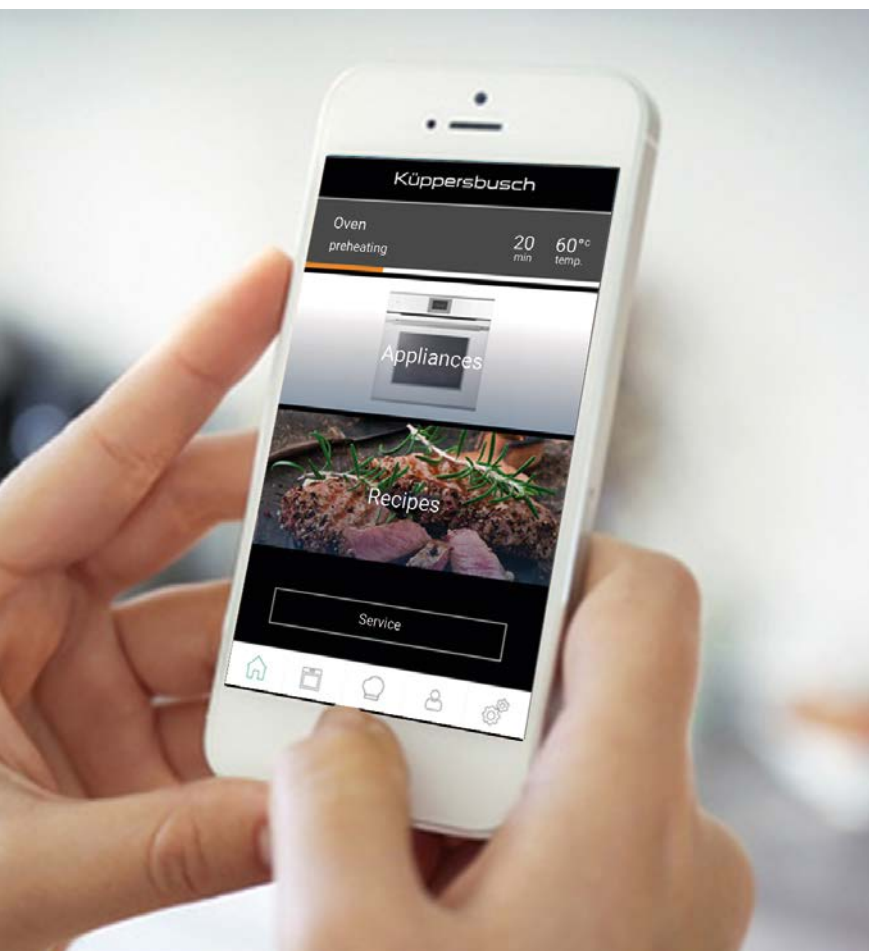


FIND INSPIRATION



The devices in the Profession+ range are pre-programmed with 20 recipes. And via the K-Connect app, you can access a huge array of additional culinary inspirations.

- Select a recipe category: starter, main course, side dish or dessert & baked goods. You can browse through your recipe selection by swiping (left and right) until you have found one that appeals to you.
- Next, set the number of people.
- One more tap, and you are on the ingredients and method page.
- The ideal oven settings (baking mode, time and temperature) are part of the recipe – all you have to do is tap the "start" button to confirm.



K-Connect: a world full of inspirations:

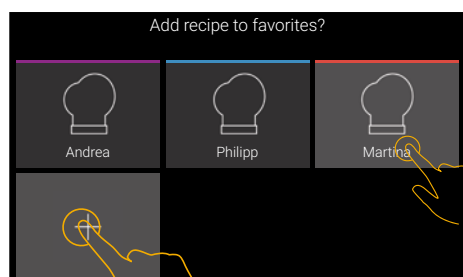
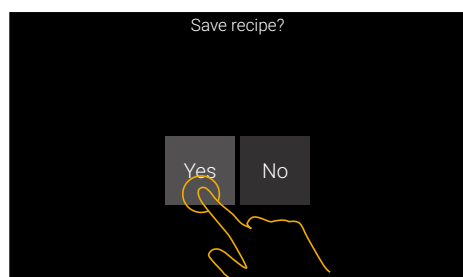
With the K-Connect app, you can control your oven, no matter where you are. But the app is much more than a mere remote control.

Inspiration for divine enjoyment: the app offers a huge selection of delicious recipes, which you can send to your oven from your phone – the ideal programme settings are part of each recipe. This way, perfect results are guaranteed. Thanks to the clear and intuitive navigation, you can easily save your preferred settings and store your favorite recipes in your very own “cookbook”.

And should you ever need to refer to the manual: with K-Connect it is at your fingertips.

If you do not yet have a WiFi-enabled Küppersbusch appliance, you can nonetheless download the free app in advance and explore the full range of functions in demo mode.

YOUR FAVORITES



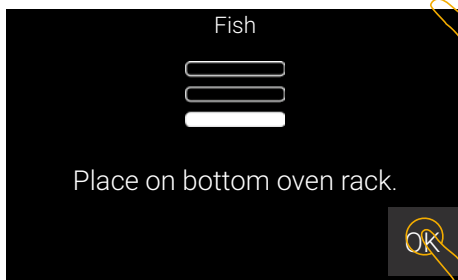
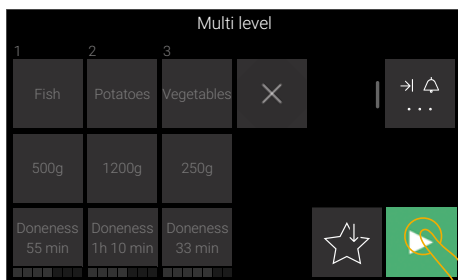
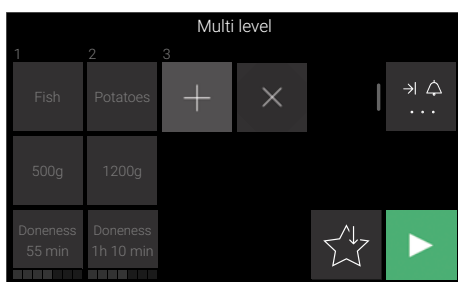
Your personal cookbook in your oven:

You can save all your recipes in your favorites folder, whether you have come up with your own creation or followed a K-Connect recipe.

By then accessing all your preferred functions, programmes and recipes you have stored in your favorites folder, you can easily recreate your best dishes.

On every Küppersbusch oven, you can generate up to 6 favorites folders – that's what we call family friendly!

MULTILEVEL: CREATE A COMPLETE MENU INSIDE YOUR OVEN



Create an entire menu with several side dishes in your oven all at once?

No problem with the “Multilevel timer” function.

- For example, select fish through one of the auto programmes and enter the weight and your preferred level of doneness.
- Once you have chosen all the correct settings for the fish, add potatoes in the 2nd level. Here, too, you will need to select the appropriate settings.
- In the 3rd level, you will be asked to decide on your settings for the vegetables.
- Now, all you need to do is confirm by pressing “START”.
- You will then be advised on where to position everything inside your oven.
- By pressing “OK”, the baking process will commence.
- Throughout the entire process, your oven will display information on its progress.

So now you can relax and concentrate on making the dessert.



MEDIUM RARE PERFECTION



This way, you'll not only master roast beef: if you want to know if your Sunday roast has the desired level of doneness, simply use the meat thermometer.

Especially large roasts can be difficult to judge from the outside. That is why top chefs and keen amateur cooks use a meat thermometer.

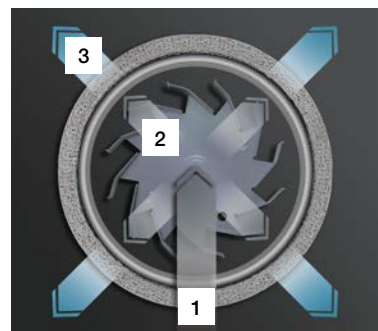
This will give you reliable information about the core temperature and consequently the level of doneness of your roast. This way, you know exactly whether your meat is rare, medium rare or well done. Roast beef, for example, is medium rare at a core temperature of 54-56 degrees centigrade.

UNIQUE AND ONLY AT KÜPPERSBUSCH: THE CATALYTIC CONVERTER INSIDE YOUR OVEN



The unique ökotherm® catalytic converter inside your oven ensures purity and cleanliness right from the outset! Baking and cooking fumes in your kitchen will be a thing of the past.

The central element of the catalyst is the fan: it provides ideal air circulation and heat distribution inside the oven and thus ensures perfect cooking on multiple levels – without the flavour of one item being transferred to the other.



A neat solution! The air contaminated with grease, odours and particles inside the oven is sucked in by the fan (1). This then presses the air past the ring heater and into the catalytic converter (2). Here, all remains are transformed into water and carbonic acid. The cleaned air is then returned back into the oven (3). As a result, you will have no deposits inside the oven and no tedious cleaning will be necessary.

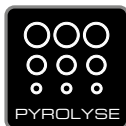
Energy-saving! The described process releases energy – this is returned to into the oven and reused to bake and cook. That saves energy!

Tasty! Baked goods stay especially moist and the natural aroma is preserved.

Fresh air! The air in your kitchen will be palpably fresher and less contaminated with grease.

ENJOY YOUR MEAL – WE'LL DO THE CLEANING

Küppersbusch ovens feature cleaning systems that effectively eliminate the need for tedious scrubbing. And the enamelled interior is clean with just one wipe.



Thanks to our pyrolytic technology, arduous manual cleaning of the oven has finally become a thing of the past.

While you enjoy your meal, the oven takes care of any greasy spatters inside the oven all by itself. By heating the oven to 500°C, the self-cleaning system reduces all food residues to a fine ash. You can choose between 3 pyrolysis programmes – depending on the degree of dirt. Afterwards, all you need to do is wipe away the ash with a damp cloth, and the oven looks brand new again.



For the sake of the environment: use our perfect cleaning system with minimal energy consumption and without chemical detergents.

Simply place a glass of water in the oven and choose the ökoClean function (select models only).

The new Küppersbusch cleaning programme in conjunction with the ökoEmail+ interiors creates steam, which dissolves any grease and dirt that may have gathered on the oven walls and lets you wipe everything off with ease.



ökoEmail+: the extra smooth enamel surface by Küppersbusch.

Should a few spatters have hit the inside walls of your oven, you can simply wipe them off again with a damp cloth thanks to the exceptionally smooth enamel coating.



You want to gratinate or sear meat or fish without affecting the inside? Simply use our large **folding down grill**. It works especially well for flat steaks, spareribs, fish and toast. And in order to facilitate cleaning the oven ceiling after grilling, you can simply fold down the grill.

FOR MORE SAFETY AND COMFORT: OUR FULL GLASS INNER DOOR WITH SOFT-OPEN & CLOSE TECHNOLOGY



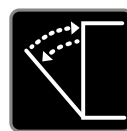
The **quality full glass inner door with quadruple glazing** is glued absolutely tightly to the underlying stainless steel frame – annoying screws are a thing of the past. And it not only looks good, but also has clear advantages.

Energy saving: the hot air largely remains inside the oven – that saves energy and money.

Easy cleaning: the oven doors are easy to unhinge, when the inside of the oven needs a clean. The glass remains clean between the panes, as the oven door is a closed system. The seamless stainless steel frame has no nooks and crannies where dirt can gather.

More safety: the doors are quadruple glazed and consequently extremely well insulated. This means that the outside of the oven hardly heats up.

Longevity: no fatigue of materials over the years, as we exclusively use quality materials such as stainless steel and glass.



Especially good when you sometimes have a hectic kitchen environment: the **Soft Open & Close function of our appliance doors.**

The Soft Open & Close technology ensures a gentle opening and closing of the doors thanks to a cushioning effect at either end.

That's good for the hinges and good for your nerves!





The XXL oven by Küppersbusch offers plenty of space. So don't hesitate to invite all your friends and relations.

With a capacity of 70 litres, you have plenty of space to bake and cook on 5 levels.

Good to know: the baking trays from the 60 cm ovens also fit the 45 cm compact ovens (except microwaves) and steam ovens by Küppersbusch!

Fully extendable brackets with PerfectStop:

The fully extendable brackets run incredibly smoothly and are at the same time very sturdy (withstand up to 22 kg). This way – even when baking heavy loads – you can push the trays backwards and forwards with ease. The PerfectStop latch function prevents trays from gliding back into the oven and allows you, for example, to turn and baste roasts in front of the oven.

Please note: should you clean your oven with the pyrolysis function (up to 500°C), please remove the side racks including telescopic beforehand as they will only withstand temperatures of up to 300°C.

Oven functions – making your life easier

Küppersbusch hobs and ovens combine innovation, functionality and professional equipment with award-winning design quality. You can choose between 90-cm-wide maxi ovens and the standard 60 cm units. With the many feature and design options, you can give your personal taste free rein.



Individual

The Küppersbusch Individual concept offers the option of having all your appliances adapted to suit your personal taste. Depending on the model, there is a choice of white or black as a basic appliance colour. The fully individual look is achieved with one of the seven different design kits.



multitherm plus hot-air convection system

A ring heating element located in the back wall of the oven surrounds the fan and enables baking to be done on several levels without any of the food in the oven being tainted with the flavour or the aroma of other food.



ökotherm® oven catalytic converter

Baking and roasting produces grease, cooking odours and suspended matter which all soil the interior of the oven and leave behind ugly traces of grease. The oven fan forces air polluted with grease, odours and suspended matter through the catalytic converter. On doing so all of the undesirable substances are completely converted into water and carbon dioxide. This keeps the oven much cleaner and only clean air escapes from the oven.



Pyrolytic cleaning

Thanks to our pyrolysis technology, arduous manual cleaning of the oven has finally become a thing of the past. While you enjoy your meal, the oven takes care of any greasy spatters inside the oven all by itself. By heating the oven to 500°C, the self-cleaning system reduces all food residues to a fine ash. You can choose between 3 pyrolysis programmes – depending on the degree of dirt. Afterwards, all you need to do is wipe away the ash with a damp cloth, and the oven looks brand new again.



ökoClean

Our perfect cleaning system uses minimal energy and no chemical detergents. Simply place a glass of water in the oven and choose the ökoClean function.



K-Connect

Control your oven from wherever you are, with the K-Connect app. Countless recipes with corresponding programme settings can be sent directly to your oven and much more. With K-Connect, you can also quickly access all your appliance manuals or refer to FAQs... And if you do not already own a WiFi-enabled appliance, you can download and try out the app in demo mode.



Recipes

A number of complete recipes including ingredients list and method are already integrated in your oven. Simply select the number of people you are cooking for and enjoy.



ökoEmailPlus coating

Just like the baking trays, the entire interior of the oven is coated with a nonstick ökoEmailPlus enamel. The extremely smooth, pore-free surface of this enamel prevents fat and cooking residue from sticking to it. Laborious cleaning and aggressive, environmentally harmful cleaning agents are therefore a thing of the past. Just wiping out the oven with a damp cloth is generally all that is needed with ökoEmail / ökoEmail-Plus and the ökotherm® oven catalytic converter system to make the interior of the oven look like new again.

Quadruple glazing – Quadruple convenience: the oven door.

The full-glass inner door comprises a smooth surface without any indentations or crevices. This means that with just one wipe it will be sparkling clean again. The door can be easily removed – a host of advantages when it comes to cleaning.



Oven functions

With this number of oven functions, you are sure to find the right one for every taste and every dish.



Automatic programmes

With the huge range of automatic programmes, perfect results are guaranteed. Choose between pastries, fish, meat, vegetables and desserts, enter the weight and select the desired level of doneness. The oven will now determine a suitable baking mode and time. Press “Start”, and the oven will tell you, when you can serve your meal.



Favorite programmes

You can save the function settings for your preferred dishes in your favorite programmes. Just like you can save your favorite recipes in your favorites folder – including all the corresponding settings, of course! That way, whenever you choose to make a dish from your digital cookbook, you can be sure it will be perfect.



Soft Open & Close

Gentle and whisper-quiet opening and closing of your appliance door – thanks to the Soft Open & Soft Close technology.



Roasting thermometer

The cooking status, particularly for large joints, is not always easy to judge from the outside. Chefs de cuisine and hobby cooks therefore use a roasting thermometer which gives reliable information on the core temperature and hence on the cooking status of a roast. This means that you can roast a joint any way you want it – rare, medium or well done – at exactly the right temperature.

Drop-down large-area grill

The drop-down large-area grill makes it easier to clean the ceiling of the oven.



TFT touch

Control your oven like a smart phone. Simply use the intuitive touch screen menu by tapping and swiping.



Touch control

The touch of a fingertip is sufficient and the functions of the sensor buttons will be activated.



Illuminated control knobs with confirm function

The design is rounded off with exclusive illumination of the control knob and the operation of the appliance being made visible from a distance. The knob is also equipped with a confirm function, thus enabling the oven to be operated very quickly and easily.



Turn knobs

If you prefer conventional operation, this product is the right choice. The operation is performed with the help of turn knobs.



Child safety lock

It is not possible to unintentionally switch on the oven when the child safety lock is activated.



Energy efficiency class

In EU countries, a common energy labelling system provides a guide to how efficiently built-in electric ovens operate. The most economical appliances are categorised as Class A++ and the least economical as Class G.

At Küppersbusch, a lot of research goes into ensuring that our appliances are amongst the most energy-efficient appliances on the market. Energy-saving features include our quadruple glazed oven door with heat-reflecting pure glass inner panes and our superior oven insulation. But also the oven light that can be switched off during use, the door contact switch and the consistent elimination of heat bridges guarantee an exemplary low energy consumption.

Naturally, Küppersbusch appliances are among the most economical on the market.

Rapid heating

The rapid heating mode heats the oven up to the pre-set temperature in just half the time.



Oven lighting

Energy-saving LEDs ensure your oven is brightly lit.

Retro Clock function

The Retro Clock function is used to adapt the clock display of the electronic devices to the clock display of mechanical devices - for the perfect combination.

Halogen oven lighting

Two extra-bright halogen lights are installed at different heights on each side of the oven to provide optimum illumination of food in the oven.

Door contact switch

The door contact switch is an energy-saving safety device. All of the heating elements and the hot-air fan are switched off if the door is opened during operation.

Multilevel timer

Combine up to 3 auto-programmes to create a menu on the Profession+ range. To do this, simply select an auto-programme and then press “+” to add additional auto-programmes. The display will tell you, when to put which dish into the oven at which level so that everything will be ready at the same time.

Eco mode

Eco mode is a display setting, which reduces the energy consumption of your display to a minimum.

Demo mode

The demo mode (also called dealer or exhibition mode) allows the appliances to be presented at an exhibition without heating up.

Stand-by Mode

The stand-by mode is an energy-saving setting used to switch the display off altogether.

Professional accessories:

Profession+ Cooking Set ZB 8030

consisting of: universal baking tray, inside roast and lid (illustration incl. cooking trivet ZB 1005). Perfect for preparing vegetables and fish: You can steam in the oven with the Profession + Cooking Set! The cover is made of silicone and glass and creates the closed space required for steaming. The cooking trivet can be used in different sizes.



Profession+ Roaster Set ZB 8031

consisting of: cast aluminium pan (induction suitable) and telescopic glide-out shelf (full glide-out). Fits in all new Küppersbusch ovens. The cooking items are seared on the cast iron pan directly on an induction hob and can then be moved into the oven without rearranging it.



OVEN. PYROLYTIC.

Profession+



Black, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98

BP 6850.0* **NEW**

Features:

- Pyrolytic self-cleaning (3 levels)
- 14 oven functions (see page 68 table of functions)
- 11 special functions (see page 68 table of functions)
- More than 80 automatic programmes
- 56 favorite programmes for saving own processes
- 5,0" TFT **Touch** Display with clear text and graphic display
- Electronic oven control with TFT **Touch** display
- Actual temperature indication and temperature-recommendation
- Multilevel timer
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 70 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid, 1 telescopic glide-out shelf (full glide-out) (ZB 1002); 1 telescopic glide-out shelf (standard glide-out) (ZB 1003)

Optional accessories:

- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

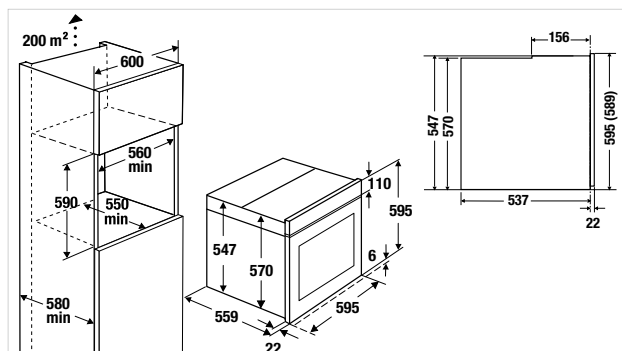
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from 3rd quarter 2018

BP 6850.0 S1 Black, Design Stainless Steel, pre-assembled
BP 6850.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



OVEN. PYROLYTIC.

Premium+



Black, Design Stainless Steel



White, Design Stainless Steel



BP 6550.0

Features:

- Pyrolytic self-cleaning (3 levels)
- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9 TFT-Display with clear text and graphic display
- Electronic oven control by means of back-lit sensor touch controls
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Standby-Modus
- 70 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid, 1 telescopic glide-out shelf (standard glide-out) (ZB 1003)

Optional accessories:

- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

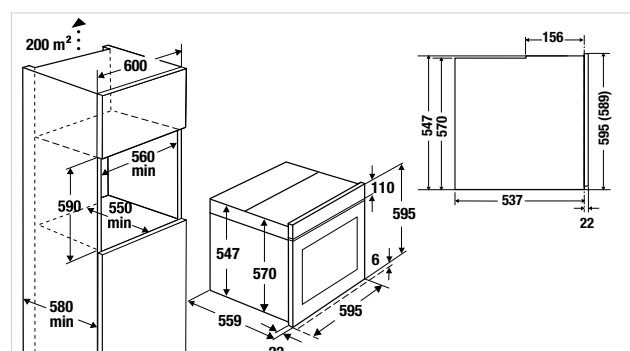
- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

BP 6550.0 S1 Black, Design Stainless Steel, pre-assembled

BP 6550.0 S Black + Design kit Acc. no. ...

BP 6550.0 W White + Design kit Acc. no. ...

Further design variants see page 232-235



OVEN. PYROLYTIC.

Comfort+



Black, Design Stainless Steel



BP 6350.0

Features:

- Pyrolytic self-cleaning (3 levels)
- 10 oven functions (see page 68 table of functions)
- 10 automatic programmes
- 3,9" TFT Display with graphic display
- Electronic oven control with high-quality aluminum knobs
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Demo mode
- 70 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid

Optional accessories:

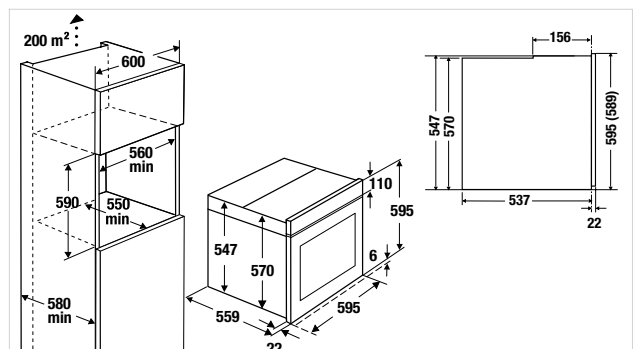
- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- 1 telescopic glide-out shelf (standard glide-out) Acc. no. ZB 1003
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

BP 6350.0 S1 Black, Design Stainless Steel, pre-assembled
BP 6350.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235

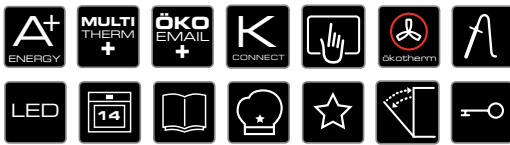


OVEN.

Profession+



Black, Design Stainless Steel



B 6850.0* NEW

Features:

- 14 oven functions (see page 68 table of functions)
- 11 special functions (see page 68 table of functions)
- More than 80 automatic programmes
- 56 favorite programmes for saving own processes
- 5,0" TFT **Touch** Display with clear text and graphic display
- Electronic oven control with TFT **Touch** display
- Actual temperature indication and temperature-recommendation
- Multilevel timer
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- **Full glass inner door with a stainless steel frame**, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 70 litres capacity
- Door contact switch
- Drop-down grill

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid, 1 telescopic glide-out shelf (full glide-out) (ZB 1002); 1 telescopic glide-out shelf (standard glide-out) (ZB 1003)

Optional accessories:

- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

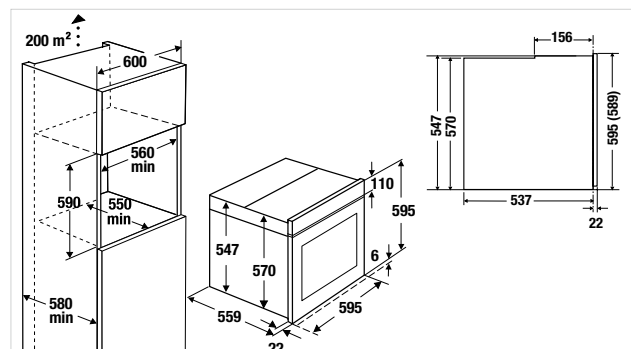
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from 3rd quarter 2018

- B 6850.0 S1** Black, Design Stainless Steel, pre-assembled
- B 6850.0 S** Black + Design kit Acc. no. ...

Further design variants see page 232-235



OVEN.

Premium+



Black, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98

B 6550.0

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control with touch control sensors
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- **Full glass inner door with a stainless steel frame**, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 70 litres capacity
- Halogen lighting
- Door contact switch
- Drop-down grill

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid, 1 telescopic glide-out shelf (standard glide-out) (ZB 1003)

Optional accessories:

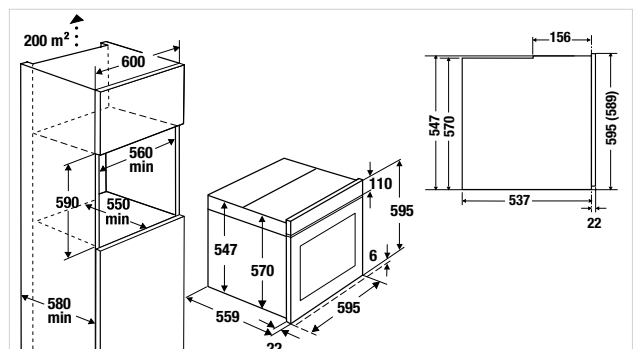
- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

- B 6550.0 S1** Black, Design Stainless Steel, pre-assembled
- B 6550.0 S** Black + Design kit Acc. no. ...

Further design variants see page 232-235



OVEN.

Comfort+



Black, Design Stainless Steel



B 6350.0

Features:

- 10 oven functions (see page 68 table of functions)
- 10 automatic programmes
- 1 favorite programme for saving own processes
- 3,9" TFT Display with graphic display
- Electronic oven control with high-quality aluminum knobs
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- **Full glass inner door with a stainless steel frame**, quadruple glazed, removable
- Rapid heating
- Demo mode
- 70 litres capacity
- Halogen lighting
- Door contact switch
- Drop-down grill

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid

Optional accessories:

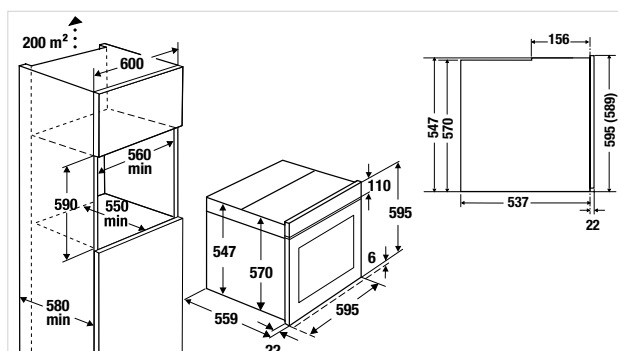
- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- 1 Telescopic glide-out shelf (standard glide-out) Acc. no. ZB 1003
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

- B 6350.0 S1** Black, Design Stainless Steel, pre-assembled
- B 6350.0 S** Black + Design kit Acc. no. ...

Further design variants see page 232-235



OVEN.

Comfort+



B 6335.0 **NEW**

Features:

- 8 oven functions (see page 68 table of functions)
- 1 special function (see page 68 table of functions)
- Oven control with high-quality aluminum knobs
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- **Full glass inner door with a stainless steel frame**, quadruple glazed, removable
- Rapid heating
- 70 litres capacity
- Oven lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 237

Standard accessories:

- 1 enamel baking tray; 1 roasting grid

Optional accessories:

- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- 1 telescopic glide-out shelf (standard glide-out) Acc. no. ZB 1003
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Universal/deep tray Acc. no. ZB 1001
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

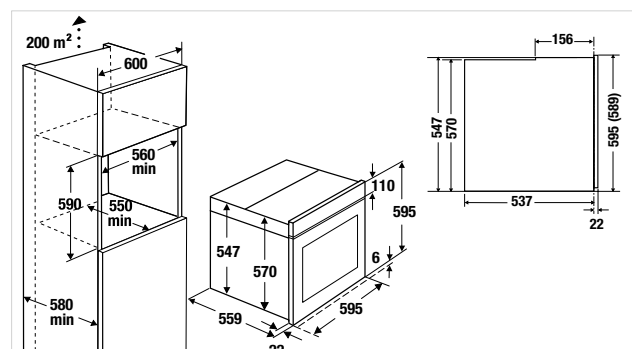
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

B 6335.0 S1 Black, Design Stainless Steel, pre-assembled

B 6335.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



OVEN.

Comfort+



Black, Design Stainless Steel



B 6330.0

Features:

- 8 oven functions (see page 68 table of functions)
- 1 special function (see page 68 table of functions)
- Oven control with high-quality aluminum knobs
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Full glass inner door, triple glazed, removable
- Rapid heating
- 70 litres capacity
- Oven lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 237

Standard accessories:

- 1 enamel baking tray; 1 roasting grid

Optional accessories:

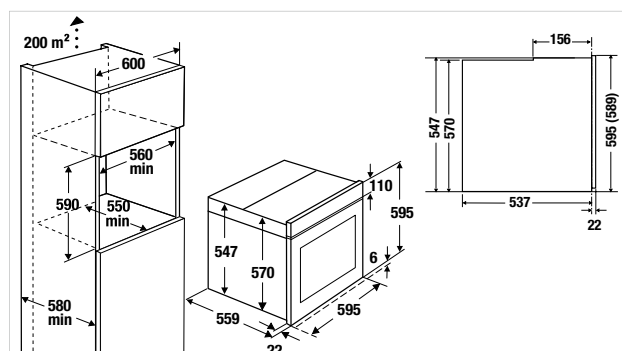
- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- 1 telescopic glide-out shelf (standard glide-out) Acc. no. ZB 1003
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Universal/deep tray Acc. no. ZB 1001
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

- B 6330.0 S1** Black, Design Stainless Steel, pre-assembled
- B 6330.0 S** Black + Design kit Acc. no. ...

Further design variants see page 232-235

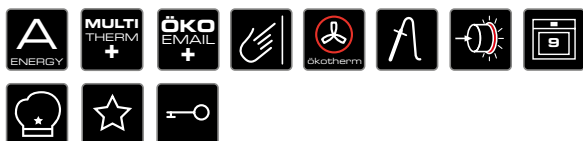


OVEN.

Profession+



Black, Design Stainless Steel



EEB 9860.0

Features:

- 9 oven functions (see page 68 table of functions)
- 3 special functions (see page 68 table of functions)
- 16 automatic programmes
- 2 favorite programmes for saving own processes
- Double LCD display with clear text and graphic display
- Electronic oven control with touch control sensors and high-quality aluminum knobs
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with red display
- Full glass inner door, triple glazed, removable
- Eco mode
- Demo mode
- Rapid heating
- 77 litres capacity
- Halogen lighting
- Door contact switch
- Drop-down grill

Technical data:

- Electrical connection 3.5 kW
- Niche dimensions W x H x D approx. 860 x 475 x 550 mm
- For more technical data see page 237

Standard accessories:

- 2 enamel baking trays; 1 enamel universal/deep tray;
- 1 roasting grid, 1 telescopic glide-out shelf (full glide-out),
- 1 telescopic glide-out shelf (standard glide-out)

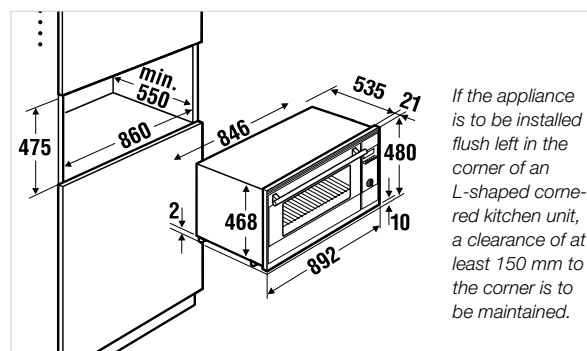
Optional accessories:

- Pizza stone with lifter Acc. no. 146

Design kits:

- Design Black Chrome Acc. no. DK 3005
- Design Silver Chrome Acc. no. DK 4005
- Design Gold Acc. no. DK 5005
- Design Black Velvet Acc. no. DK 6005

EEB 9860.0 JX1 Black, Design Stainless Steel, pre-assembled
EEB 9860.0 JX Black + Design kit Acc. no. ...



OVEN.

Profession+



Black, Design Stainless Steel



B 9330.0* **NEW**

Features:

- 8 oven functions (see page 68 table of functions)
- 1 special function (see page 68 table of functions)
- Oven control with high-quality aluminum knobs
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Full glass inner door, triple glazed, removable
- Rapid heating
- 77 litres capacity
- Oven lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 860 x 475 x 550 mm
- For more technical data see page 237

Standard accessories:

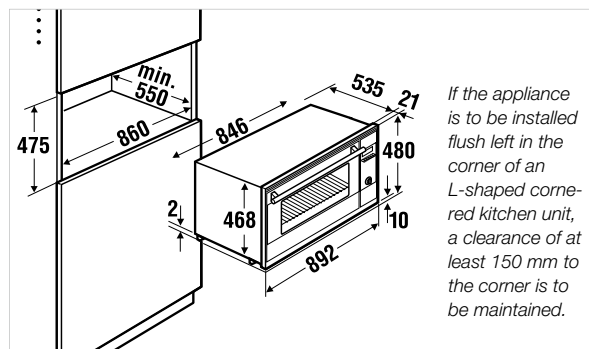
- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid, 1 telescopic glide-out shelf (full glide-out),
- 1 telescopic glide-out shelf (standard glide-out),
- 1 pizza stone

Design kits:














- Design Stainless Steel Acc. no. DK 1005
- Design Black Chrome Acc. no. DK 3005
- Design Silver Chrome Acc. no. DK 4005
- Design Gold Acc. no. DK 5005
- Design Black Velvet Acc. no. DK 6005

*Available from 3rd quarter 2018

- B 9330.0 S1** Black, Design Stainless Steel, pre-assembled
- B 9330.0 S** Black + Design kit Acc. no. ...



All functions at a glance

| | BP 6850.0 B 6850.0 | BP 6550.0 B 6550.0 | BP 6350.0 B 6350.0 | B 6335.0 B 6330.0 | EEB 9860.0 | B 9330.0 | CBP 6550.0 | CB 6350.0 | CBD 6850.0 | CBD 6550.0 | CBA 6550.0 | CBM 6550.0 | CBM 6350.0 | CBM 6330.0 | |
|--|-----------------------|-----------------------|-----------------------|----------------------|------------|----------|------------|-----------|------------|------------|------------|------------|------------|------------|--|
| Oven functions | | | | | | | | | | | | | | | |
|  Top/bottom heat | • | • | • | • | • | • | • | • | • | • | • | • | • | • | |
|  Top heat | • | • | • | | • | | • | • | • | • | • | • | • | | |
|  Bottom heat | • | • | • | • | • | • | • | • | • | • | • | • | • | • | |
|  ökotherm® hot air | • | • | • | • | • | • | • | • | • | • | • | • | • | • | |
|  ECO | • | • | • | • | | • | • | • | • | • | • | • | • | • | |
|  ökotherm® intensive hot-air convection | • | • | • | | | | • | • | • | • | • | • | • | | |
|  Top/bottom heat with fan | • | • | | | | | • | | • | • | • | • | | • | |
|  ökotherm® pizza mode | • | • | • | • | • | • | • | • | • | • | • | • | • | • | |
|  Small grill | • | • | • | • | • | • | • | • | • | • | • | • | • | | |
|  Large-area grill | • | • | • | • | • | • | • | • | • | • | • | • | • | • | |
|  Grill/bottom heat | • | • | | | | | • | | • | • | • | • | | | |
|  Grill roasting (small grill with fan) | • | • | | | • | | • | | • | • | • | • | | | |
|  Turbo fan grilling (large-area grill with fan) | • | • | • | • | • | • | • | • | • | • | • | • | • | • | |
|  Grill roasting + bottom heat | • | • | | | | | • | | • | • | • | • | | | |
| Special functions | | | | | | | | | | | | | | | |
|  Defrost | • | • | | • | • | • | • | | • | • | • | • | | | |
|  Slow cook | • | • | | | • | | • | | • | • | • | • | | | |
|  Keep warm | • | • | | | • | | • | | • | • | • | • | | | |
|  Freezer food | • | • | | | | | • | | • | • | • | • | | | |
|  Plate warming | • | | | | | | | | • | | | | | | |
|  Au gratin | • | • | | | | | • | | • | • | • | • | | | |
|  Preserving | • | • | | | | | • | | • | • | • | • | | | |
|  Drying | • | • | | | | | • | | • | • | • | • | | | |
|  Baking bread | • | • | | | | | • | | • | • | • | • | | | |
|  Fermenting | • | | | | | | | | • | | | | | | |
|  Yoghurt function | • | | | | | | | | • | • | | | | | |

Simply choose a preset programme or function, check suggested cooking temperature/time and confirm. That's all it takes!

| | CBD 6850.0 | CBD 6550.0 | CBA 6550.0 | CD 6350.0 |
|--|------------|------------|------------|-----------|
|--|------------|------------|------------|-----------|

Steam functions

| | CBD 6850.0 | CBD 6550.0 | CBA 6550.0 | CD 6350.0 |
|-----------------------------|------------|------------|------------|-----------|
| Sous-vide cooking | • | • | | |
| 50 % Combined steam cooking | • | • | • | |
| 100 % Steam cooking | • | • | | • |
| vario Vario steam cooking | • | • | • | |
| Regenerating (manual) | • | • | • | |
| Regenerating (auto) | • | • | | |

Special steam functions

| | CBD 6850.0 | CBD 6550.0 | CBA 6550.0 | CD 6350.0 |
|-----------------------------|------------|------------|------------|-----------|
| Defrost with steam | • | • | | • |
| Sterilising | • | • | • | • |
| Steam shot (manual) | • | | | |
| Steam shot (auto) | • | • | • | |
| Preserving with steam | • | | | |
| Juicing with steam | • | | | |
| Yoghurt function with steam | • | | | |
| Disinfecting | • | • | • | |
| Melting | • | • | • | • |
| Dough proving | • | • | • | |
| Heating up damp towels | • | • | • | |
| Keeping warm with steam | • | • | | • |
| Steam cleaning | • | • | • | • |

| | CBM 6550.0 | CBM 6350.0 | CBM 6330.0 |
|--|------------|------------|------------|
|--|------------|------------|------------|

Microwave functions

| | CBM 6550.0 | CBM 6350.0 | CBM 6330.0 |
|---|------------|------------|------------|
| Microwave | • | • | • |
| Add microwave function to every oven function | • | • | |
| Microwave + grill | | | • |
| Microwave + True fan | | | • |

KÜPPERSBUSCH COMPACT APPLIANCES

Next to, underneath or above one another.
Combine your favourite elements according
to your taste and needs! Our product lines allow
you to arrange them whichever way you like!

Individual + variable



Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

StandardLine

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories



12:00

27 min

| | | |
|------|------|--------|
| 100% | 96°C | H |
| | | 30 min |

OK



Küppersbusch



HEALTHY ENJOYMENT WITH STEAM COOKING BY KÜPPERSBUSCH

If you enjoy healthy eating, you will love steaming your food. Because minerals and important nutrients are largely preserved during steaming.

The Küppersbusch steam ovens will let you master this gentle method of cooking in next to no time. Our appliances work without pressure and with ideal steam distribution.

Why use steam? Because there simply is no gentler cooking method. Vegetables, fish and tender meat turn out perfectly thanks to the even distribution of heat. The colour and shape of the food remain unchanged, natural flavours and aromas are particularly intense. Nutrients and active ingredients are hardly leached out, and minerals remain almost completely intact.

In addition, steam cooking ensures there is no loss of moisture in your foods. And if you steam pre-cooked food, the moisture previously lost in the cooking or warming process is replaced. In short, steam cooking is a nutritionally valuable preparation method that has the added advantage of not requiring additional oils or fat and is essential for many special diets.

MULTIS



With the Küppersbusch ovens with steam function, you can choose to do pure steam cooking with 100% steam or use a combination of steam and hot air. So you can select the perfect setting for every dish you cook.

Steam cooking with 100% steam:

With steam temperatures between 30°C and 100°C and the freedom to cook on up to three levels, this function is ideal for fish, vegetables, fruit, rice, potatoes or dumplings. Fish cooked at a temperature of approx. 70°C is a gourmet experience you should not miss out on! But also crème caramel and other delicate dishes are easy to pull off perfectly thanks to the exact and stable steam temperature.



Combination of steam and hot air

Combined steam cooking:

By mixing 50% steam with 50% hot air, you get the perfect climate for preparing custard royale, flans, puddings, juicy casseroles and for regenerating foods.



Vario steam cooking:

The combination of 25% steam and 75% hot air is ideal for baking bread and rolls and for cooking meat and poultry dishes.

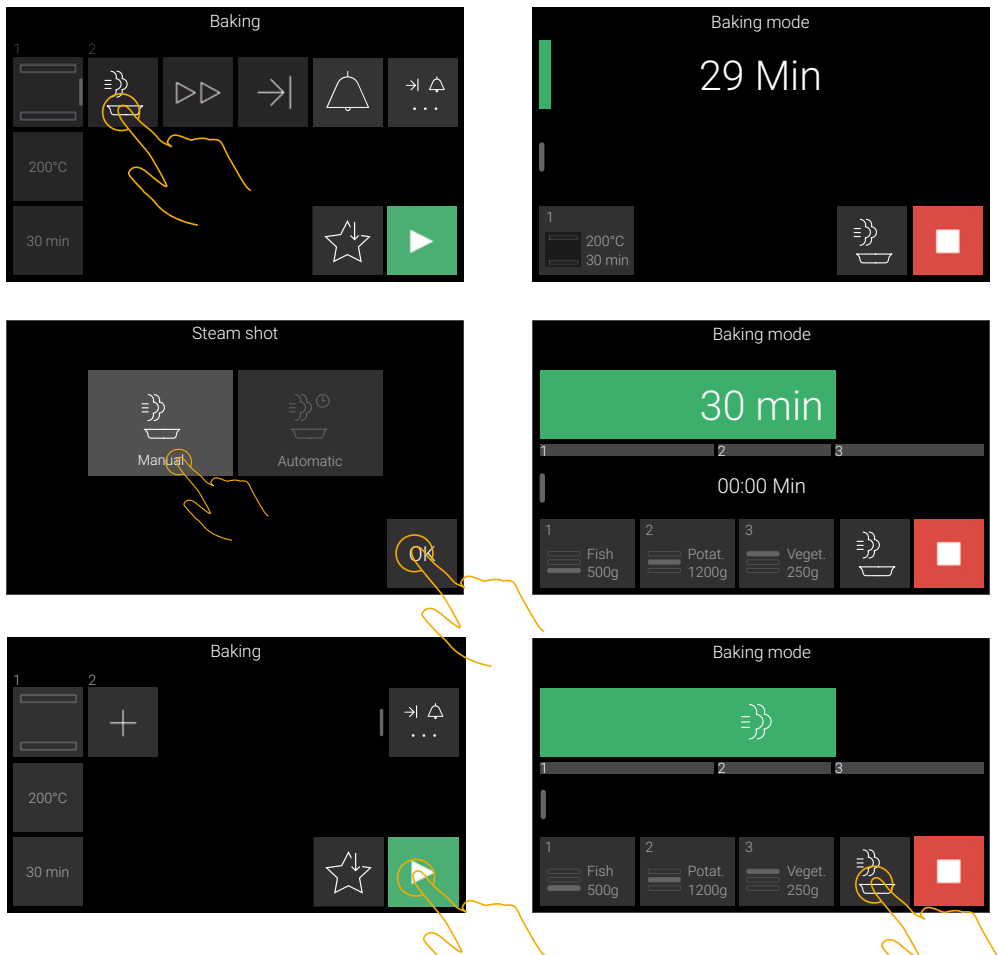


TEAM



Individual steam shots: manual or automatic steam shots for crispy and juicy roasts or for baking bread

You can add automatic steam shots to every baking mode. Simply set your preferred steam shot intensity, and the oven will automatically add the shots when needed. The ovens from the Profession+ range also allow you to add extra steam shots manually whenever you want throughout the baking process. Simply tap the "Manual steam shot" control panel, and the oven will instantly issue a steam shot. Vary the length of the steam shot by either giving the panel a short tap or by tapping and holding the panel for longer.



Manual steam shots: see images top to bottom and left to right for how to operate the intuitive controls.



Küppersbusch

12:04

SOUS-VIDE

UNPARALLELED CULINARY EXPERIENCES

Sous-vide cooking is a variant of low-temperature cooking performed in a bain marie or in steam at a practically constant temperature.



The sous-vide programme in Küppersbusch steam cookers and steam ovens is a feature especially designed for sous-vide cooking. With this method, meat, fish or vegetables are cooked inside a vacuum bag at relatively low temperatures below 100°C.

Discover unparalleled taste experiences with this cooking method. And this is how it works:

Simply clean and, where necessary, cut up the ingredients (raw and cooled) and put them in a vacuum bag. Add flavouring, e.g. oil, herbs and spices. Then, seal the bag in the vacuuming drawer to extract as much air as possible. If you do not intend to use them immediately, the bags need to be stored in a cool place. Vacuumed bags can be left in the fridge over night to marinate.

Then, place the bags into your steam cooker or steam oven and start the sous-vide programme. The food is cooked at a constant water or steam temperature of 50°C to 85°C.

The Küppersbusch vacuum drawer:

The new Küppersbusch vacuum drawer is perfect for sous-vide cooking (see picture on the left).

But it is also ideal for storing raw or already cooked foods. In this drawer, all the air is sucked from the vacuum bags, and they are sealed. The vacuum is effective at 99.9% and ensures foods keep fresh for a significantly longer time.

| Food | not vacuum- sealed | vacuum-sealed |
|----------------------------|---------------------|----------------------|
| At room temperature | | |
| Rolls | approx. 2-3 days | approx. 7-8 days |
| Coffee | approx. 2-3 months | approx. 12 months |
| In the fridge | | |
| Vegetables (raw) | approx. 5 days | approx. 18-20 days |
| Soup (cooked) | approx. 2-3 days | approx. 8-12 days |
| Beef (raw) | approx. 3-4 days | approx. 30-40 days |
| Meat (fried) | approx. 2-3 days | approx. 8-12 days |
| Fresh fruit | approx. 3-7 days | approx. 8-25 days |
| In the freezer | | |
| Meat | approx. 6 months | approx. 24-36 months |
| Minced meat | approx. 4 months | approx. 12 months |
| Fish | approx. 6 months | approx. 24-36 months |
| Vegetables | approx. 8-10 months | approx. 24-36 months |



COFFEE IN ITS MOST BEAUTIFUL FORM: UNADULTERATED PLEASURE WITH KÜPPERSBUSCH

Coffee is one of the most popular drinks in the world. For centuries, people have succumbed to the temptation of its unique flavour and intense aroma. Coffee is also highly valued due to its invigorating effect.



The art of coffee making has long since become an expression of people's personal lifestyle. From the quick take-away cup down to the celebration of every single step of the brewing process with sophisticated coffee machines – over the past couple of decades, making coffee has become a significant part of our lives.

With our fully automated coffee machine, we at Küppersbusch not only offer perfect design and functionality, but also take into account your personal and individual preferences.

Model **CKV 6550.0** will take coffee beans or coffee powder, and with its approx. 15 bar real milk function, it will produce a cappuccino or latte to die for. The coffee aroma is adjustable in 5 levels (from very mild to very strong), as is the coffee temperature (3 levels). With its intuitive LCD display, the machine is incredibly easy to use.

For more information on the fully automated coffee machine, please turn to page 92.



FULLY AUTOMATED MACHINES FOR REAL COFFEE CONNOISSEURS



Top functions for an appetising, healthy and modern diet



Individual

The Küppersbusch Individual concept offers the option of having all your appliances adapted to suit your personal taste. Depending on the model, there is a choice of white or black as a basic appliance colour. The fully individual look is achieved with one of the seven different design kits.



multitherm plus hot-air convection system

A ring heating element located in the back wall of the oven surrounds the fan and enables baking to be done on several levels without any of the food in the oven being tainted with the flavour or the aroma of other food.



ökotherm® oven catalytic converter

Baking and roasting produces grease, cooking odours and suspended matter which all soil the interior of the oven and leave behind ugly traces of grease. The oven fan forces air polluted with grease, odours and suspended matter through the catalytic converter. On doing so all of the undesirable substances are completely converted into water and carbon dioxide. This keeps the oven much cleaner and only clean air escapes from the oven.



Pyrolytic cleaning

Thanks to our pyrolysis technology, arduous manual cleaning of the oven has finally become a thing of the past. While you enjoy your meal, the oven takes care of any greasy spatters inside the oven all by itself. By heating the oven to 500°C, the self-cleaning system reduces all food residues to a fine ash. You can choose between 3 pyrolysis programmes – depending on the degree of dirt. Afterwards, all you need to do is wipe away the ash with a damp cloth, and the oven looks brand new again.



K-Connect

Control your oven from wherever you are, with the K-Connect app. Countless recipes with corresponding programme settings can be sent directly to your oven and much more. With K-Connect, you can also quickly access all your appliance manuals. And if you do not already own a WiFi-enabled appliance, you can download and try out the app in demo mode.



Recipes

A number of complete recipes including ingredients list and method are already integrated in your oven. Simply select the number of people you are cooking for and enjoy.



ökoEmailPlus coating

Just like the baking trays, the entire interior of the oven is coated with a nonstick ökoEmailPlus enamel. The extremely smooth, pore-free surface of this enamel prevents fat and cooking residue from sticking to it. Laborious cleaning and aggressive, environmentally harmful cleaning agents are therefore a thing of the past. Just wiping out the oven with a damp cloth is generally all that is needed with ökoEmail-Plus and the ökotherm® oven catalytic converter system to make the interior of the oven look like new again.

Quadruple glazing – Quadruple convenience: the oven door.

The full-glass inner door comprises a smooth surface without any indentations or crevices. This means that with just one wipe it will be sparkling clean again. The door can be easily removed – a host of advantages when it comes to cleaning.



Oven functions

With this number of oven functions, you are sure to find the right one for every taste and every dish.



Automatic programmes

With the huge range of automatic programmes, perfect results are guaranteed. Choose between pastries, fish, meat, vegetables and desserts, enter the weight and select the desired level of doneness. The oven will now determine a suitable baking mode and time. Press “Start”, and the oven will tell you, when you can serve your meal.



Favorite programmes

You can save the function settings for your preferred dishes in your favorite programmes. Just like you can save your favorite recipes in your favorites folder – including all the corresponding settings, of course! That way, whenever you choose to make a dish from your digital cookbook, you can be sure it will be perfect.



Soft Open & Close

Gentle and whisper-quiet opening and closing of your appliance door – thanks to the Soft Open & Soft Close technology.

Drop-down large-area grill

The drop-down large-area grill makes it easier to clean the ceiling of the oven.



TFT touch

Control your oven like a smart phone. Simply use the intuitive touch screen menu by tapping and swiping.



Touch control

The touch of a fingertip is sufficient and the functions of the sensor buttons will be activated.



Turn knobs

If you prefer conventional operation, this product is the right choice. The operation is performed with the help of turn knobs.



Child safety lock

It is not possible to unintentionally switch on the oven when the child safety lock is activated.



Touch to open

Küppersbusch is following the trend and adapting it to built-in appliances with doors which open automatically with a light touch on the front.



Energy efficiency class

In EU countries, a common energy labelling system provides a guide to how efficiently built-in electric ovens operate. The most economical appliances are categorised as Class A++ and the least economical as Class G.

At Küppersbusch, a lot of research goes into ensuring that our appliances are amongst the most energy-efficient appliances on the market. Energy-saving features include our quadruple glazed oven door with heat-reflecting pure glass inner panes and our superior oven insulation. But also the oven light that can be switched off during use, the door contact switch and the consistent elimination of heat bridges guarantee an exemplary low energy consumption.

Naturally, Küppersbusch appliances are among the most economical on the market.

Rapid heating

The rapid heating mode heats the oven up to the pre-set temperature in just half the time.



Oven lighting

Energy-saving LEDs ensure your oven is brightly lit.

Retro Clock function

The Retro Clock function is used to adapt the clock display of the electronic devices to the clock display of mechanical devices - for the perfect combination.



Cup illumination

Seeing is enjoying – a well-known fact. This is why LED lighting puts the perfect coffee you have made into just the right light. It presents a delicious crema beautifully and encourages turning coffee enjoyment into pure culture.

Halogen oven lighting

Two extra-bright halogen lights are installed at different heights on each side of the oven to provide optimum illumination of food in the oven.

Multilevel timer

Combine up to 3 auto-programmes to create a menu on the Profession+ range. To do this, simply select an auto-programme and then press “+” to add additional auto-programmes. The display will tell you, when to put which dish into the oven at which level so that everything will be ready at the same time.

Eco mode

Eco mode is a display setting, which reduces the energy consumption of your display to a minimum.

Demo mode

The demo mode (also called dealer or exhibition mode) allows the appliances to be presented at an exhibition without heating up.

Quick-start function

The microwave oven is automatically started when the start button is pressed, without any additional programme buttons having to be activated.

Inverter technology

The inverter technology is a system that keeps the power output constant even at a very low wattage (lower power settings). This guarantees that the energy is used in an optimal manner. With conventional technologies, the microwave always works with the entire available output and integrates shorter or longer break intervals depending on the power setting. This frequently leads to uneven warming and a higher expenditure of energy. In contrast to this, the inverter technology works with a consistently low energy supply so that in addition to savings, sensitive food can be heated, because the heat distribution in the cooked item is optimised.



Regenerating

Dishes which have been prepared in advance can be heated up with a special combination of steam and hot air. There is no loss of quality or moisture and the food can be served as if freshly cooked at the exact time required.



Electronic steam system

The steam is generated outside the oven in an external steam generator. This creates the right climate in a matter of seconds.



Multisteam

With the Küppersbusch ovens with steam function, you can choose to do pure STEAM COOKING with 100% steam – ideal for fish, vegetables and rice – or use a combination of steam and hot air. So you can select the perfect setting for every dish you cook. Casseroles, blanchmanges or soufflés turn out best with the COMBINED STEAM COOKING function (50% steam and 50% hot air). Meanwhile, the VARIO STEAM COOKING function is ideal for baking bread and for cooking meat and poultry dishes (25% steam and 75% hot air).



Steam assist

If you do not need a steam oven but would nonetheless like to benefit from the power of steam, take a look at our ovens with steam assist function. Here, too, casseroles, blanchmanges or soufflés turn out best with the COMBINED STEAM COOKING function (50% steam and 50% hot air). Meanwhile, the VARIO STEAM COOKING function is ideal for baking bread and for cooking meat and poultry dishes (25% steam and 75% hot air).



Solo steam

If you want to enjoy the full benefits of steam cooking but already have a different oven, you can opt for the solo steam oven. This will enable you to heat up your oven exclusively with steam – ideal for making fish, rice and vegetable dishes.



Sous-vide

Cook like a pro: sous-vide cooking involves creating and holding a constant temperature exclusively with the power of steam. This allows you to prepare dishes especially gently or to reheat pre-cooked and vacuum-packed dishes. Ideal in combination with the Küppersbusch vacuum drawer.



Individual steam shots

You can add automatic steam shots to every oven function. Simply set your preferred steam shot intensity, and the oven will do the rest. With appliances from the Profession+ range, you can also add steam shots manually. Simply tap the “Manual steam shot” control panel, and the oven will instantly issue a steam shot. Vary the length of the steam shot by either giving the panel a short tap or by tapping and holding the panel for longer.



Steam cooking 30 – 100° C

With steam cooking, temperatures of between 30° C and 100° C can be selected in order to prepare any kind of food in the gentlest, most tasty manner. Fish cooked at a temperature of approx. 70° C has a taste which you shouldn't miss out on! But Crème Caramel and other delicate dishes are also easy to cook thanks to the fact that the steam temperature is maintained at an absolutely constant level.



Fresh water tank

Küppersbusch steam ovens / coffee machines can easily be integrated into any kitchen, as due to the fresh water tank no additional water supply is necessary.



Quick installation

This refers to convenience when installing built-in products. All of the installation components have been pre-assembled in the factory. Installation takes a matter of only five minutes!



Remote control

Controlling the TV functions by means of remote control allows for more freedom of movement and easier accessibility.



Niche height

The niche height is the height of the required kitchen unit niche in cm.



Niche width

The niche width is the width of the required kitchen unit niche in cm.



Wall-hanging cabinet width

Wall-hanging cabinet width defines the wall-hanging cabinet required for installation in cm.

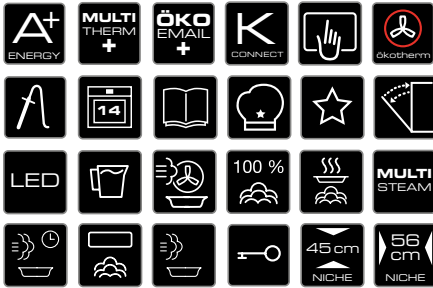


COMPACT. OVEN. STEAMER.

Profession+



Black, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98

CBD 6850.0* **NEW**

Features:

- 14 oven functions (see page 68 table of functions)
- 11 special functions (see page 68 table of functions)
- 6 steam functions (see page 69 table of functions)
- 13 special steam functions (see page 69 table of functions)
- More than 100 automatic programmes
- 56 favorite programmes for saving own processes
- 5,0" TFT **Touch** Display with clear text and graphic display
- Electronic oven control with TFT **Touch** display
- Actual temperature indication and temperature-recommendation
- Multilevel timer
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 enamel universal/deep tray; 1 roasting grid,
- 1x cooking trivet, non-perforated, deep; 1x Cooking trivet, perforated, flat

Optional accessories:

- Cooking trivet, perforated, deep Acc. no. ZB 1008
- Cooking trivet, non-perforated, flat Acc. no. ZB 1009
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145

For further optional accessories see page 238

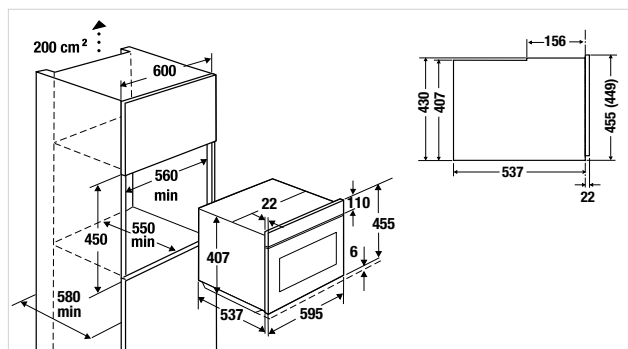
Design kits:

- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from 4th quarter 2018

- CBD 6850.0 S1** Black, Design Stainless Steel
- CBD 6850.0 S** Black + Design kit Acc. no. ...

Further design variants see page 232-235



COMPACT. OVEN. STEAMER.

Premium+



Black, Design Stainless Steel



White, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98



CBD 6550.0*

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- 6 steam functions (see page 69 table of functions)
- 9 special steam functions (see page 69 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control with touch control sensors
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder), with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 enamel universal/deep tray; 1 roasting grid, 1x cooking trivet, non-perforated, deep; 1x Cooking trivet, perforated, flat

Optional accessories:

- Cooking trivet, perforated, deep Acc. no. ZB 1008
 - Cooking trivet, non-perforated, flat Acc. no. ZB 1009
 - Profession+ roaster set Acc. no. ZB 8031
 - Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

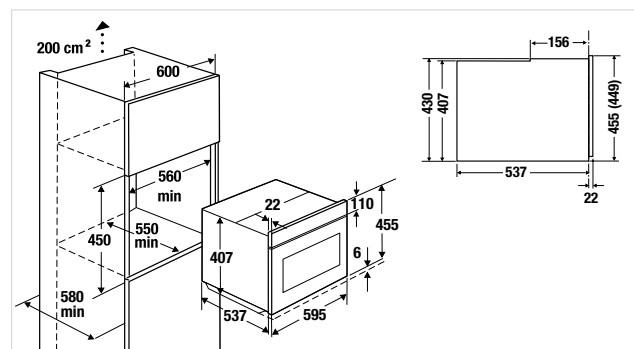
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from May

CBD 6550.0 S1 Black, Design Stainless Steel, pre-assembled
CBD 6550.0 S Black + Design kit Acc. no. ...

CBD 6550.0 W White + Design kit Acc. no. ...



Further design variants see page 232-235

COMPACT. OVEN. STEAM ASSIST.

Premium+



CBA 6550.0* **NEW**

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- 3 steam functions (see page 69 table of functions)
- 7 special steam functions (see page 69 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control with touch control sensors
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Black, Design Stainless Steel



Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 enamel baking tray; 1 universal/deep tray, emailliert;
- 1 roasting grid

Optional accessories:

- Cooking trivet, perforated, deep Acc. no. ZB 1008
- Cooking trivet, non-perforated, flat Acc. no. ZB 1009
- Cooking trivet, non-perforated, deep Acc. no. ZB 1007
- Cooking trivet, perforated, flat Acc. no. ZB 1006
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145

For further optional accessories see page 238

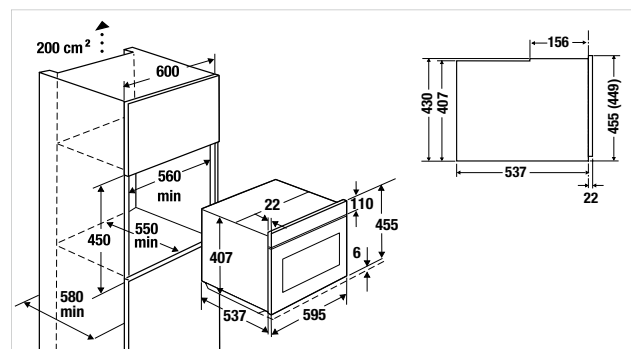
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from July

CBA 6550.0 S1 Black, Design Stainless Steel, pre-assembled

CBA 6550.0 S Black + Design kit Acc. no. ...



Further design variants see page 232-235

COMPACT. STEAMER.

Comfort+



Black, Design Stainless Steel



CD 6350.0*

Features:

- 1 steam function (see page 69 table of functions)
- 5 special steam functions (see page 69 table of functions)
- 10 automatic programmes
- 3,9" TFT Display with graphic display
- Electronic oven control with high-quality aluminum knobs
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Demo mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 1.7 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1x cooking trivet, non-perforated, deep;
- 1x Cooking trivet, perforated, flat

Optional accessories:

- Cooking trivet, perforated, deep Acc. no. ZB 1008
 - Cooking trivet, non-perforated, flat Acc. no. ZB 1009
- For further optional accessories see page 238

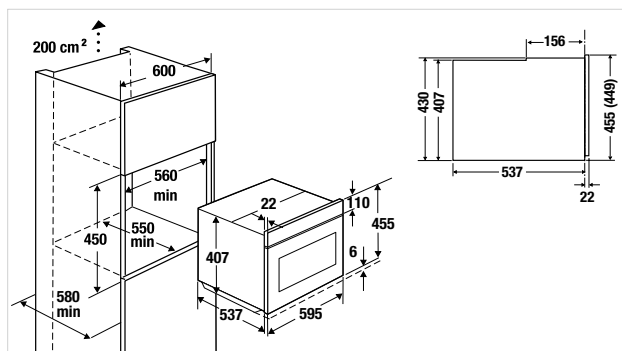
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from May

- CD 6350.0 S1 Black, Design Stainless Steel, pre-assembled
- CD 6350.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



COMPACT. OVEN. MICROWAVE.

Premium+



Black, Design Stainless Steel



White, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98



CBM 6550.0*

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- 2 microwave functions (microwave only, combined with any oven function)
- 10 microwave output levels
- Microwave output 1,000 watts
- Inverter technology
- Quick-start function
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control by means of back-lit sensor touch controls
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Door, triple glazed
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3,4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 universal/deep tray, glass; 1 roasting grid

Optional accessories:

- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

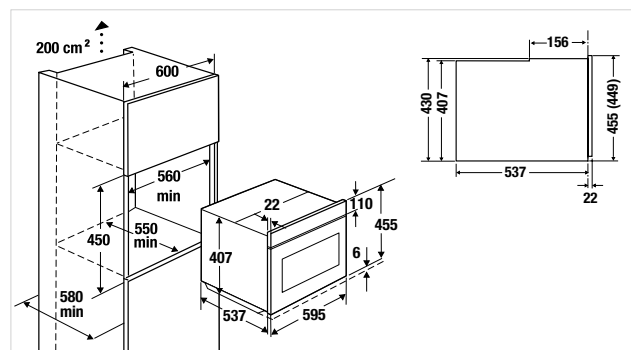
- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from May

CBM 6550.0 S1 Black, Design Stainless Steel, pre-assembled

CBM 6550.0 S Black + Design kit Acc. no. ...

CBM 6550.0 W White + Design kit Acc. no. ...



Further design variants see page 232-235

COMPACT. OVEN. MICROWAVE.

Comfort+



Black, Design Stainless Steel



CBM 6350.0

Features:

- 10 oven functions (see page 68 table of functions)
- 2 microwave functions (microwave only, combined with any oven function)
- 10 microwave output levels
- Microwave output 1,000 watts
- Inverter technology
- Quick-start function
- 10 automatic programmes
- 3,9" TFT Display
- Electronic oven control with high-quality aluminum knobs
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Door, triple glazed
- Rapid heating
- Demo mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 universal/deep tray, glass; 1 roasting grid

Optional accessories:

- Pizza stone with lifter Acc. no. 145

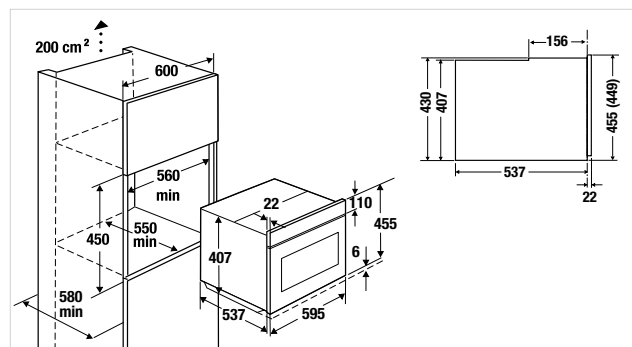
For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

CBM 6350.0 S1 Black, Design Stainless Steel, pre-assembled
CBM 6350.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



COMPACT. OVEN. MICROWAVE.

Comfort+



Black, Design Stainless Steel



CBM 6330.0

Features:

- 8 oven functions (see page 68 table of functions)
- 3 microwave functions (microwave only, microwave + grill, microwave + hot air)
- 10 microwave output levels
- Microwave output 1,000 watts
- Quick-start function
- Oven control with high-quality aluminum knobs
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Door, triple glazed
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 enamel baking tray; 1 universal/deep tray, glass; 1 roasting grid

Optional accessories:

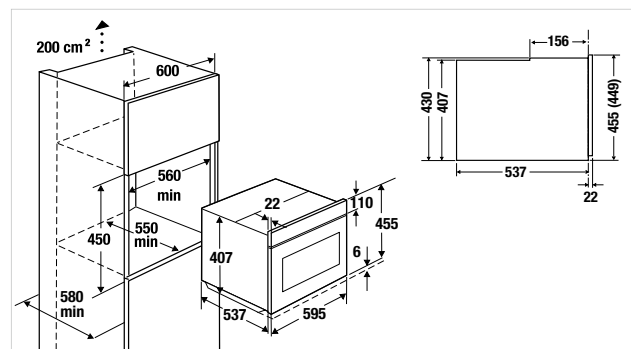
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

CBM 6330.0 S1 Black, Design Stainless Steel, pre-assembled
CBM 6330.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



COMPACT. OVEN. PYROLYTIC.

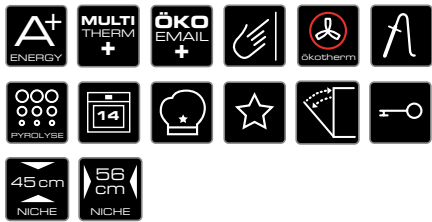
Premium+



Black, Design Stainless Steel



White, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98



CBP 6550.0

Features:

- Pyrolytic self-cleaning (3 levels)
- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control by means of back-lit sensor touch controls
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 44 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 2.9 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 240

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid

Optional accessories:

- Telescopic glide-out shelf (standard glide-out) Acc. no. ZC 1000
 - Profession+ cooking set Acc. no. ZB 8030
 - Profession+ roaster set Acc. no. ZB 8031
 - Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

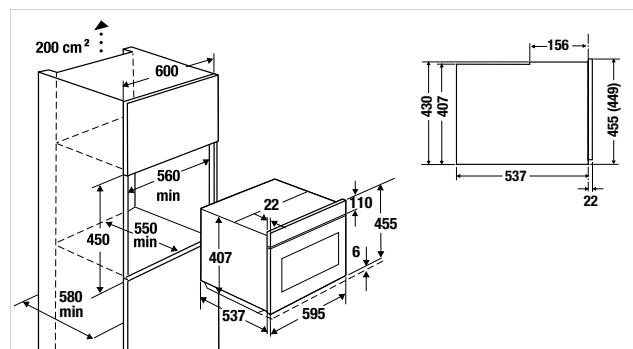
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

CBP 6550.0 S1 Black, Design Stainless Steel, pre-assembled
CBP 6550.0 S Black + Design kit Acc. no. ...

CBP 6550.0 W White + Design kit Acc. no. ...

Further design variants see page 232-235



COMPACT. OVEN.

Comfort+



Black, Design Stainless Steel



CB 6350.0

Features:

- 10 oven functions (see page 68 table of functions)
- 10 automatic programmes
- 3,9" TFT Display with graphic display
- Electronic oven control with high-quality aluminum knobs
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- 1 favorite programme for saving own processes
- Rapid heating
- Demo mode
- 44 litres capacity
- Halogen lighting
- Door contact switch
- Drop-down grill

Technical data:

- Electrical connection 3.0 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 240

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid

Optional accessories:

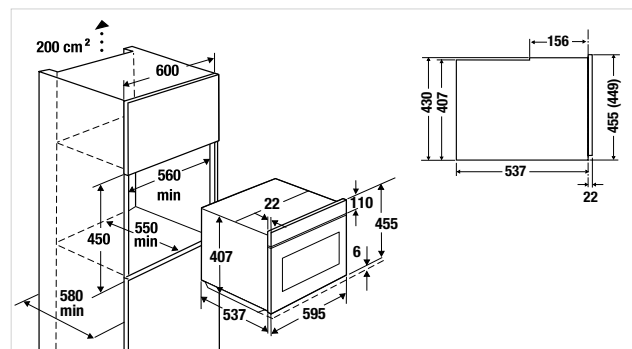
- Telescopic glide-out shelf (standard glide-out) Acc. no. ZC 1000
 - Profession+ cooking set Acc. no. ZB 8030
 - Profession+ roaster set Acc. no. ZB 8031
 - Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

CB 6350.0 S1 Black, Design Stainless Steel, pre-assembled
CB 6350.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



COMPACT. COFFEE. FULLY-AUTOMATIC.

Premium+



Black, Design Stainless Steel



White, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98



CKV 6550.0

Features:

- LCD-Display with clear text and graphic display
- Electronic control with touch control sensors
- 5 programmable cup sizes (espresso cup, small cup, medium cup, large cup, mug)
- Dispenser for 1 or 2 cups
- Real milk function for cappuccino or coffee latte
- Removable milk container with cleaning function
- Suitable for use with coffee beans and coffee powder
- Height-adjustable coffee dispenser
- Boiling pressure approx. 15 bar
- 3 selectable coffee temperatures
- Selectable coffee flavour (5 preset coffee strengths)
- Separate boiler for coffee and hot water
- Decalcification programme
- Automatic cleaning when switching on and off
- Hot water function
- Water container removable from the front
- Electronic timer with white display
- Programmable starting time
- Stand-by mode
- Telescopic rails for easy re-filling

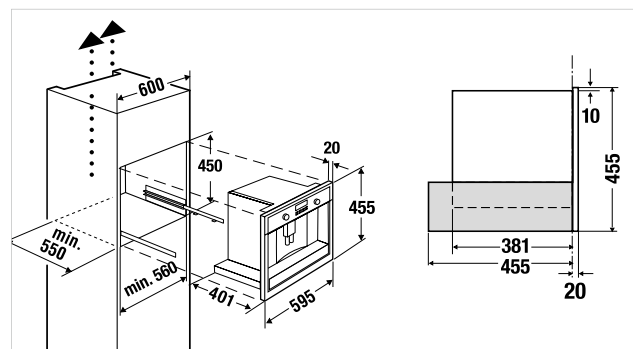
Technical data:

- Electrical connection 1.35 kW
- Appliance dimensions W x H x D approx. 595 x 455 x 475 mm (incl. front 20 mm and telescopic rails)
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 241

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2001
- Design Silver Chrome Acc. no. DK 3001
- Design Gold Acc. no. DK 4001
- Design Black Velvet Acc. no. DK 5001
- Design Copper Acc. no. DK 7001
- Design Hot Chili Acc. no. DK 8001

CKV 6550.0 S Black + Design kit Acc. no. ...
 CKV 6550.0 W White + Design kit Acc. no. ...



COMPACT. TV.

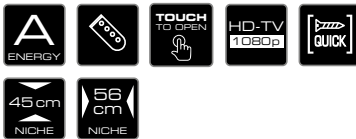
Profession+



Black, Design Stainless Steel



White, Design Stainless Steel



Grey see chapter „Shade of Grey“ page 98



CTV 6800.0

Features:

- 22" LED-colour television (56 cm screen diagonal)
- Videotext function
- Sleep-timer function
- Selectable picture size (16:9)
- Integrated cable tuner
- EPG function
- USB recording
- Media Player function
- Lift-up mechanism with Touch to open function

Technical data:

- Energy consumption 32 kWh (per year)
- Electrical connection 22 W
- Appliance dimensions W x H x D approx. 595 x 455 x 150 mm
- Niche dimensions W x H x D approx. 560 x 450 x 200 mm
- Connectivity 1 x HDMI, Composite Video/Audio, VGA, USB, CI, Headphones
- For more technical data see page 241

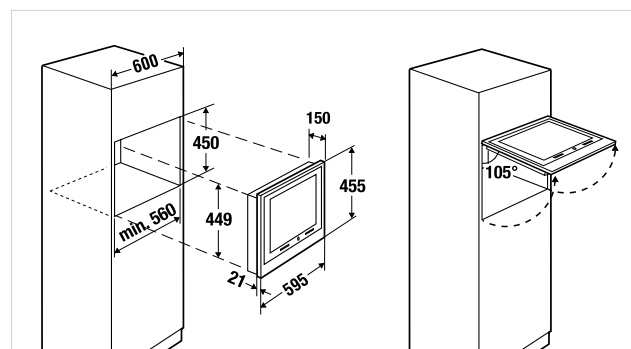
Standard accessories:

- 1 remote control

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2001
- Design Silver Chrome Acc. no. DK 3001
- Design Gold Acc. no. DK 4001
- Design Black Velvet Acc. no. DK 5001
- Design Copper Acc. no. DK 7001
- Design Hot Chili Acc. no. DK 8001

- CTV 6800.0 S1** Black, Design Stainless Steel, pre-assembled
- CTV 6800.0 S** Black + Design kit Acc. no. ...
- CTV 6800.0 W** White + Design kit Acc. no. ...



COMPACT. DRAWER. VACUUM.

Profession+



with black glass front and stainless steel design kit



with white glass front and stainless steel design kit



Grey see chapter „Shade of Grey“ page 98



CSV 6800.0

Features:

- Ideal complement for a 45 cm high appliance for a 59 cm high built-in niche
- Glass front (see optional accessories) or existing furniture mountable
- Electronic control with touch control sensors
- Electronic display in white
- Stainless steel vacuum chamber
- 3 m³/h vacuum power of the pump
- Max. bag dimensions 305 mm
- Telescopic rails

Technical data:

- Electrical connection 0.4 kW
- Appliance dimensions W x H x D approx. 595 x 140 x 550 mm
- Niche dimensions W x H x D approx. 560 x 595 x 550 mm incl. an appliance of 45 cm height
- Inner dimensions 310 x 330 x 65/85 mm

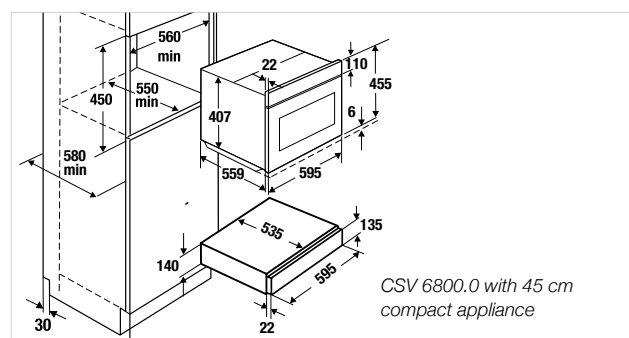
Standard accessories:

- 25 vacuum bags 200 x 250 mm
- 25 vacuum bags 250 x 300 mm
- 1 reduction inlay
- 1 vacuum jet

Optional accessories:

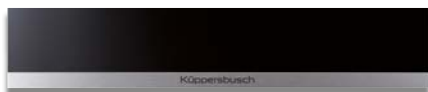
- Black glass front Acc. no. ZV 8020
- White glass front Acc. no. ZV 8022
- Design kit Stainless Steel Acc. no. DK 1002
- Design kit Black Chrome Acc. no. DK 2002
- Design kit Silver Chrome Acc. no. DK 3002
- Design kit Gold Acc. no. DK 4002
- Design kit Black Velvet Acc. no. DK 5002
- Design kit Copper Acc. no. DK 7002
- Design kit Hot Chili Acc. no. DK 8002

CSV 6800.0 without glass front



COMPACT. DRAWER. WARM.

Profession+



with black glass front and stainless steel design kit



with white glass front and stainless steel design kit



Grey see chapter „Shade of Grey“ page 98

CSW 6800.0

Features:

- Ideal complement for a 45 cm high appliance for a 59 cm high built-in niche
- Glass front (see optional accessories) or existing furniture mountable
- Variable power control from approx. 30–80°C
- Capacity (dependent on tableware-size): Dinner service for 6 persons or 20 plates with Ø 28 cm or 80 espresso cups or 40 cappuccino cups
- Telescopic rails

Technical data:

- Electrical connection 0.4 kW
- Appliance dimensions W x H x D approx. 595 x 139 x 515 mm
- Niche dimensions W x H x D approx. 560 x 595 x min. 550 mm
incl. an appliance of 45 cm height
- Inner dimensions W x H x D approx. 410 x 105 x 525 mm

Standard accessories:

- Non-slip inlay

Optional accessories: see CSZ 6800.0

COMPACT. DRAWER. ACCESSORY.

Profession+



with black glass front and stainless steel design kit



with white glass front and stainless steel design kit



Grey see chapter „Shade of Grey“ page 98

CSZ 6800.0

Features:

- Ideal accessory for being combined with a 45 cm compact appliance, offering additional stowage in a 59 cm high niche
- Glass front (see optional accessories) or existing furniture mountable
- Telescopic rails
- Stainless steel oven cavity

Technical data:

- Appliance dimensions W x H x D approx. 595 x 140 x 535 mm
- Niche dimensions W x H x D approx. 560 x 595 x min. 550 mm
incl. an appliance of 45 cm height
- Inner dimensions W x H x D approx. 410 x 139 x 500 mm

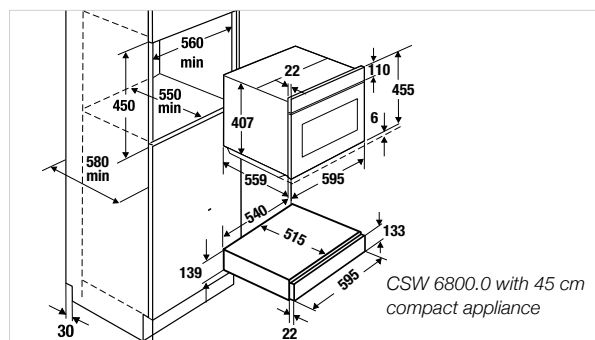
Standard accessories: - Non-slip inlay

Optional accessories:

- Black glass front Acc. no. ZC 8020
- White glass front Acc. no. ZC 8022
- Design kit Stainless Steel Acc. no. DK 1002
- Design kit Black Chrome Acc. no. DK 2002
- Design kit Silver Chrome Acc. no. DK 3002
- Design kit Gold Acc. no. DK 4002
- Design kit Black Velvet Acc. no. DK 5002
- Design kit Copper Acc. no. DK 7002
- Design kit Hot Chili Acc. no. DK 8002

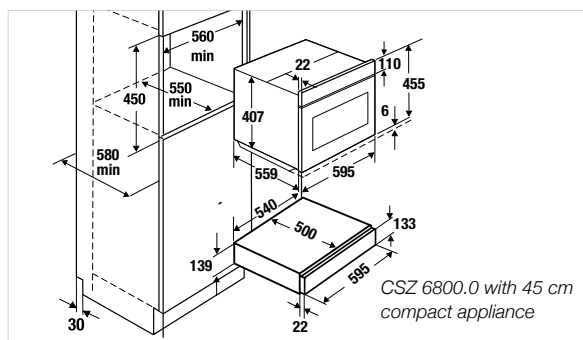
CSW 6800.0

without glass front



CSZ 6800.0

without glass front



COMPACT. MICROWAVE (45 CM NICHE).

Comfort+



Black, Design Stainless Steel



CM 6330.0

Features:

- 5 microwave output levels
- Microwave output 1,000 watts
- Grill 1,400 watts
- Quick-start function
- Oven control with high-quality aluminum knobs
- Electronic clock with white display
- 44 litres capacity
- Halogen lighting

Technical data:

- Electrical connection 3.2 kW
- Appliance dimensions W x H x D approx. 455 x 595 x 559 mm (incl. front)
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- Oven cavity dimensions W x H x D approx. 475 x 232 x 400 mm
- For more technical data see page 240

Standard accessories:

- 1 roasting grid

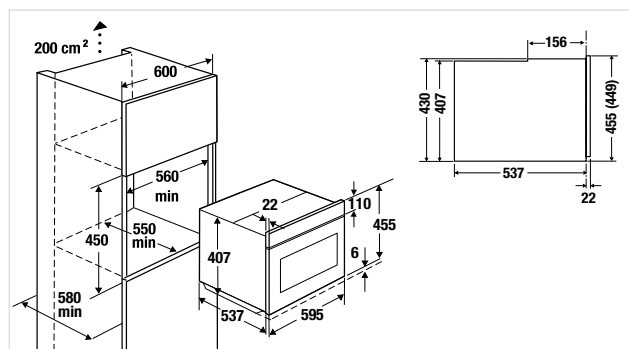
Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

CM 6330.0 S1 Black, Design Stainless Steel, pre-assembled

CM 6330.0 S Black + Design kit Acc. no. ...

Further design variants see page 232-235



MICROWAVE (38 CM NICHE).

Comfort+



Black, Design Stainless Steel



ML 6330.0/MR 6330.0 (left/right hinging door)

Features:

- 5 microwave output levels
- Microwave output 850 watts
- Grill 1,200 watts
- 14 automatic programmes
- Control with high-quality aluminum knobs
- Electronic clock with white display
- Stand-by mode
- Stainless steel oven cavity with ceramic plate
- 22 litres capacity
- Oven lighting
- Choice of door hinge (see model)

Technical data:

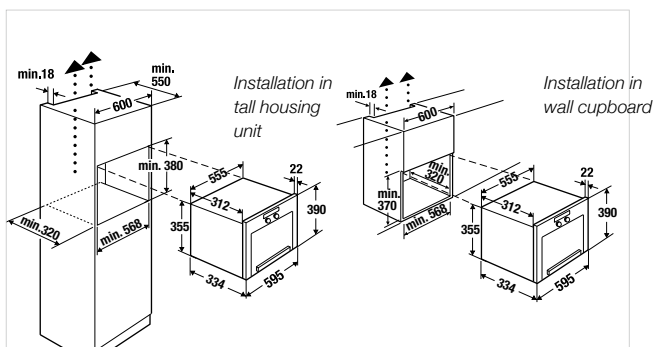
- Electrical connection 2.5 kW
- Appliance dimensions W x H x D approx. 595 x 390 x 334 mm (incl. front 22 mm)
- Niche dimensions W x H x D approx. 568 x 380 x 320 mm (tall-housing)
- Niche dimensions W x H x D approx. 568 x 370 x 320 mm (wall-hanging cupboard)
- Oven cavity dimensions W x H x D approx. 350 x 220 x 280 mm
- For more technical data see page 240

Standard accessories: - 1 roasting grid

Design kits:

- Design Stainless Steel Acc. no. DK 1000
- Design Black Chrome Acc. no. DK 2003
- Design Silver Chrome Acc. no. DK 3003
- Design Gold Acc. no. DK 4003
- Design Black Velvet Acc. no. DK 5003
- Design Copper Acc. no. DK 7003
- Design Hot Chili Acc. no. DK 8003

ML / MR 6330.0 S1 Black, Design Stainless Steel, pre-assembled
ML / MR 6330.0 S Black + Design kit Acc. no. ...



»SHADE OF GREY«

Remarkably discreet. The new Küppersbusch series »Shade of Grey« stands out with its cool elegance, preparing space for your individual colour accents. Be inspired!

Individual + precious





GREY – VARIOUS POSSIBILITIES

When Küppersbusch decides to dedicate an entire appliances range to one colour, this colour needs to be extra special. Extra versatile, extra timeless, extra compatible with our designs. Welcome to Shade of Grey!

Grey has long since given up its shadowy existence, despite its reputation for being neutral and reserved. It is precisely because of these sober characteristics that grey has become one of the most popular colours in the fashion and product design industries.

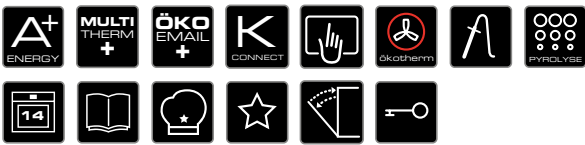
For grey can be everything. Elegant and cool, classic and modern. Cosy and sophisticated. Monochrome and even colourful. Grey is the only colour that gets along with every other colour, because it stays discretely in the background, ready to share the limelight with others. With other colours and different materials, leaving plenty of space for individual touches.

OVEN. PYROLYTIC.

Profession+



Design grey



BP 6850.0* **NEW**

Features:

- Pyrolytic self-cleaning (3 levels)
- 14 oven functions (see page 68 table of functions)
- 11 special functions (see page 68 table of functions)
- More than 80 automatic programmes
- 56 favorite programmes for saving own processes
- 5,0" TFT **Touch** Display with clear text and graphic display
- Electronic oven control with TFT **Touch** display
- Actual temperature indication and temperature-recommendation
- Multilevel timer
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 70 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

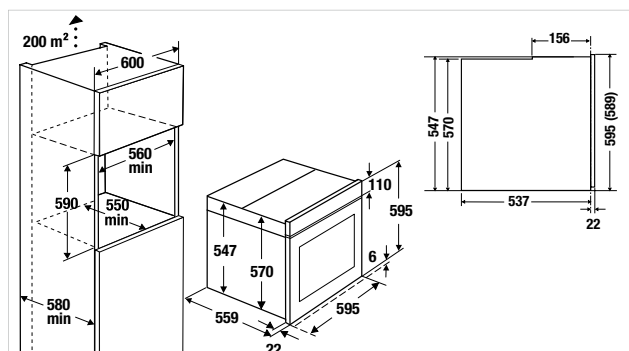
- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid, 1 telescopic glide-out shelf (full glide-out) (ZB 1002); 1 telescopic glide-out shelf (standard glide-out) (ZB 1003)

Optional accessories:

- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

*Available from 3rd quarter 2018

BP 6850.0 G9 Design kit grey enclosed



OVEN.

Premium+



Design grey



B 6550.0

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control with touch control sensors
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- **Full glass inner door with a stainless steel frame**, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 70 litres capacity
- Halogen lighting
- Door contact switch
- Drop-down grill

Technical data:

- Electrical connection 3.6 kW
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- For more technical data see page 236

Standard accessories:

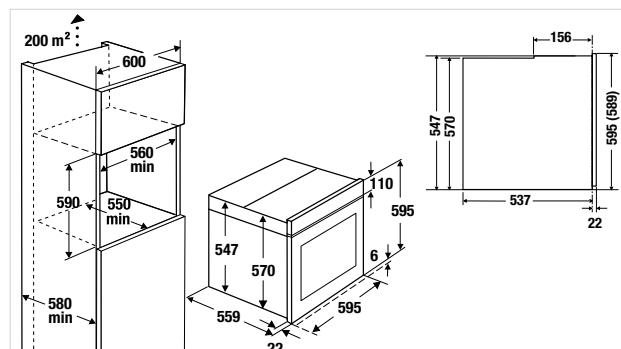
- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid, 1 telescopic glide-out shelf (standard glide-out) (ZB 1003)

Optional accessories:

- 1 telescopic glide-out shelf (full glide-out) Acc. no. ZB 1002
- Profession+ cooking set Acc. no. ZB 8030
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

B 6550.0 G9

Design kit grey enclosed



COMPACT. OVEN. STEAMER.

Profession+



Design grey



CBD 6850.0* **NEW**

Features:

- 14 oven functions (see page 68 table of functions)
- 11 special functions (see page 68 table of functions)
- 6 steam functions (see page 69 table of functions)
- 13 special steam functions (see page 69 table of functions)
- More than 100 automatic programmes
- 56 favorite programmes for saving own processes
- 5,0" TFT **Touch** Display with clear text and graphic display
- Electronic oven control with TFT **Touch** display
- Actual temperature indication and temperature-recommendation
- Multilevel timer
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 enamel universal/deep tray; 1 roasting grid,
- 1x cooking trivet, non-perforated, deep; 1x Cooking trivet, perforated, flat

Optional accessories:

- Cooking trivet, perforated, deep Acc. no. ZB 1008
- Cooking trivet, non-perforated, flat Acc. no. ZB 1009
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145

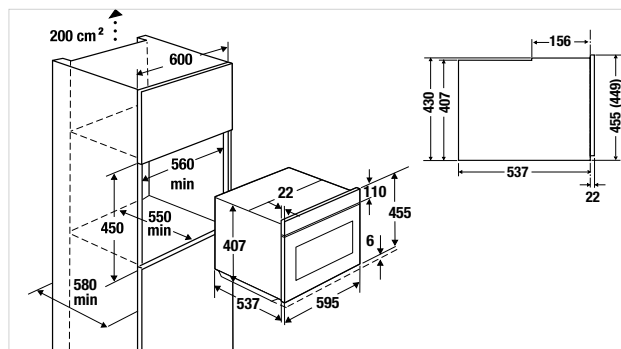
For further optional accessories see page 238

Design kits:

- Design Black Chrome Acc. no. DK 2000
- Design Silver Chrome Acc. no. DK 3000
- Design Gold Acc. no. DK 4000
- Design Black Velvet Acc. no. DK 5000
- Design Copper Acc. no. DK 7000
- Design Hot Chili Acc. no. DK 8000

*Available from 4th quarter 2018

CBD 6850.0 G9 Design kit grey enclosed



COMPACT. OVEN. STEAMER.

Premium+



Design grey



CBD 6550.0*

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- 6 steam functions (see page 69 table of functions)
- 9 special steam functions (see page 69 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control with touch control sensors
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder), with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 enamel universal/deep tray; 1 roasting grid,
- 1x cooking trivet, non-perforated, deep;
- 1x Cooking trivet, perforated, flat

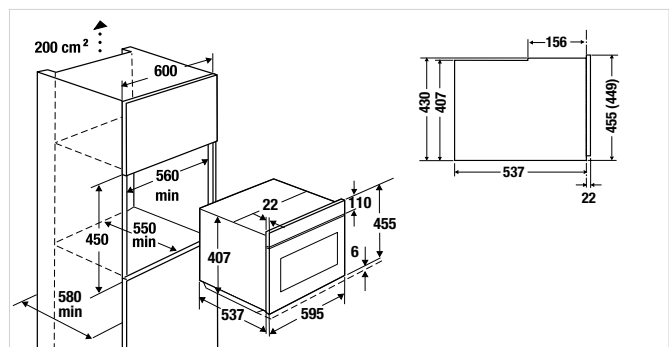
Optional accessories:

- Cooking trivet, perforated, deep Acc. no. ZB 1008
- Cooking trivet, non-perforated, flat Acc. no. ZB 1009
- Profession+ roaster set Acc. no. ZB 8031
- Pizza stone with lifter Acc. no. 145

For further optional accessories see page 238

*Available from May

CBD 6550.0 G9 Design kit grey enclosed



COMPACT. OVEN. MICROWAVE.

Premium+



Design grey



CBM 6550.0*

Features:

- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- 2 microwave functions (microwave only, combined with any oven function)
- 10 microwave output levels
- Microwave output 1,000 watts
- Inverter technology
- Quick-start function
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control by means of back-lit sensor touch controls
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Door, triple glazed
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 43 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 3.4 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 239

Standard accessories:

- 1 universal/deep tray, glass; 1 roasting grid

Optional accessories:

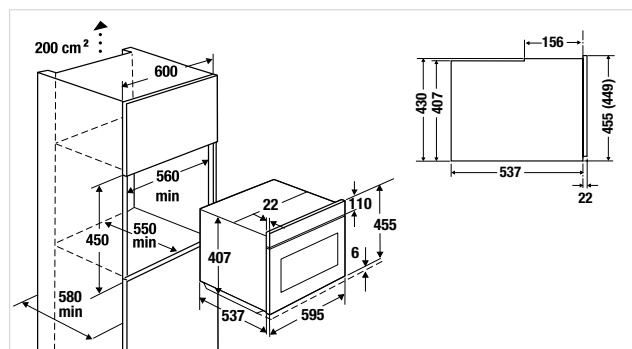
- Pizza stone with lifter Acc. no. 145

For further optional accessories see page 238

*Available from May

CBM 6550.0 G9

Design kit grey enclosed



COMPACT. OVEN. PYROLYTIC.

Premium+



Design grey



CBP 6550.0

Features:

- Pyrolytic self-cleaning (3 levels)
- 14 oven functions (see page 68 table of functions)
- 8 special functions (see page 68 table of functions)
- More than 40 automatic programmes
- 20 favorite programmes for saving own processes
- 3,9" TFT Display with clear text and graphic display
- Electronic oven control by means of back-lit sensor touch controls
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with white display
- Retro clock function
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Eco mode
- Demo mode
- Stand-by mode
- 44 litres capacity
- Halogen lighting
- Door contact switch

Technical data:

- Electrical connection 2.9 kW
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 240

Standard accessories:

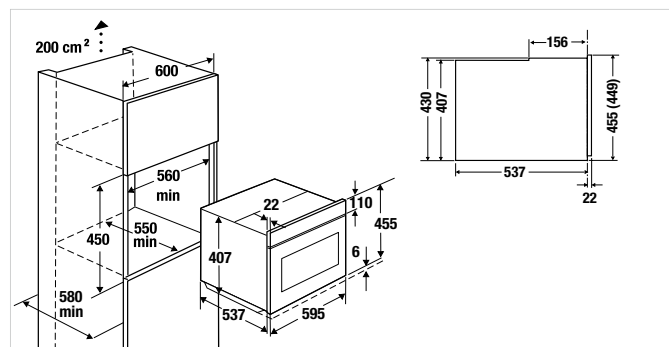
- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid

Optional accessories:

- Telescopic glide-out shelf (standard glide-out) Acc. no. ZC 1000
 - Profession+ cooking set Acc. no. ZB 8030
 - Profession+ roaster set Acc. no. ZB 8031
 - Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

CBP 6550.0 G9

Design kit grey enclosed



COMPACT. COFFEE. FULLY-AUTOMATIC.

Premium+



Design grey



CKV 6550.0*

Features:

- LCD-Display with clear text and graphic display
- Electronic control with touch control sensors
- 5 programmable cup sizes (espresso cup, small cup, medium cup, large cup, mug)
- Dispenser for 1 or 2 cups
- Real milk function for cappuccino or coffee latte
- Removable milk container with cleaning function
- Suitable for use with coffee beans and coffee powder
- Height-adjustable coffee dispenser
- Boiling pressure approx. 15 bar
- 3 selectable coffee temperatures
- Selectable coffee flavour (5 preset coffee strengths)
- Separate boiler for coffee and hot water
- Decalcification programme
- Automatic cleaning when switching on and off
- Hot water function
- Water container removable from the front
- Electronic timer with white display
- Programmable starting time
- Stand-by mode
- Telescopic rails for easy re-filling

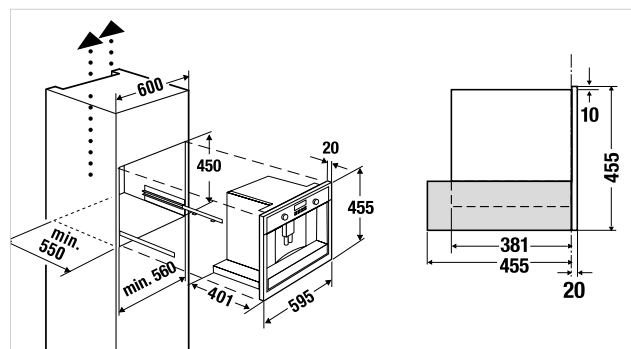
Technical data:

- Electrical connection 1.35 kW
- Appliance dimensions W x H x D approx. 595 x 455 x 475 mm (incl. front 20 mm and telescopic rails)
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 241

*Available from June

CKV 6550.0 G9

Design kit grey enclosed

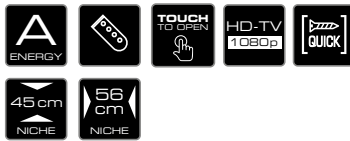


COMPACT. TV.

Profession+



Design grey



CTV 6800.0

Features:

- 22" LED-colour television (56 cm screen diagonal)
- Videotext function
- Sleep-timer function
- Selectable picture size (16:9)
- Integrated DVB-T tuner / Cable tuner
- EPG function
- USB recording
- Media Player function
- Lift-up mechanism with Touch to open function

Technical data:

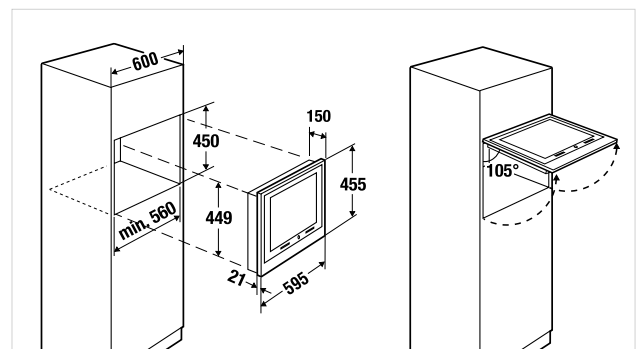
- Energy consumption 32 kWh (per year)
 - Electrical connection 22 W
 - Appliance dimensions W x H x D approx. 595 x 455 x 150 mm
 - Niche dimensions W x H x D approx. 560 x 450 x 200 mm
 - Connectivity 1 x HDMI, Composite Video/Audio, VGA, USB, CI, Headphones
- For more technical data see page 241

Standard accessories:

- 1 remote control

CTV 6800.0 G9

Design kit grey enclosed



COMPACT. DRAWER. VACUUM.

Profession+



with grey glass front and design kit grey



CSV 6800.0

Features:

- Ideal complement for a 45 cm high appliance for a 59 cm high built-in niche
- Glass front (see optional accessories) or existing furniture mountable
- Electronic control with touch control sensors
- Electronic display in white
- Stainless steel vacuum chamber
- 3 m³/h vacuum power of the pump
- Max. bag dimensions 305 mm
- Telescopic rails

Technical data:

- Electrical connection 0.4 kW
- Appliance dimensions W x H x D approx. 595 x 140 x 550 mm
- Niche dimensions W x H x D approx. 560 x 595 x 550 mm
- incl. an appliance of 45 cm height
- Inner dimensions 310 x 330 x 65/85 mm

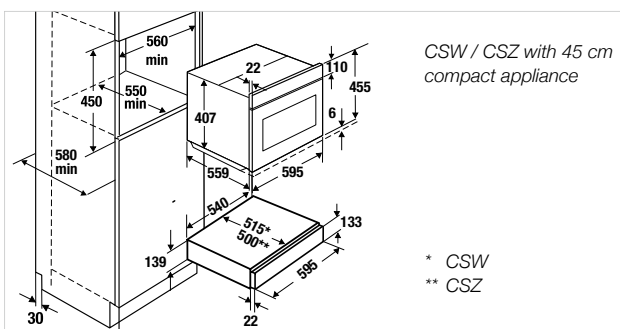
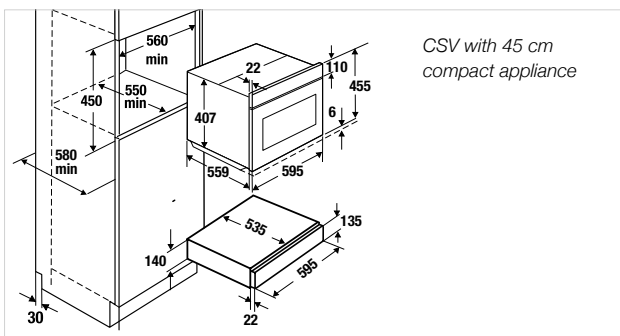
Standard accessories:

- 25 vacuum bags 200 x 250 mm
- 25 vacuum bags 250 x 300 mm
- 1 reduction inlay
- 1 vacuum jet

Optional accessories:

- Grey glass front Acc. no. ZV 8021

CSV 6800.0 / CSW 6800.0 / CSZ 6800.0 without glass front



COMPACT. DRAWER. WARM.

Profession+



with grey glass front and design kit grey



CSW 6800.0

Features CSW 6800.0:

- Ideal complement for a 45 cm high appliance for a 59 cm high built-in niche
- Glass front (see optional accessories) or existing furniture mountable
- Variable power control from approx. 30–80°C
- Capacity (dependent on tableware-size): Dinner service for 6 persons or 20 plates with Ø 28 cm or 80 espresso cups or 40 cappuccino cups
- Telescopic rails

COMPACT. DRAWER. ACCESSORY.

Profession+



with grey glass front and design kit grey



CSZ 6800.0

Features CSZ 6800.0:

- Ideal accessory for being combined with a 45 cm compact appliance, offering additional stowage in a 59 cm high niche
- Glass front (see optional accessories) or existing furniture mountable
- Telescopic rails
- Stainless steel oven cavity

Technical data CSW 6800.0 / CSZ 6800.0:

- Appliance dimensions W x H x D approx. CSW 595 x 139 x 515 mm
- Appliance dimensions W x H x D approx. CSZ 595 x 139 x 500 mm
- Niche dimensions W x H x D approx. 560 x 595 x min. 550 mm
- incl. an appliance of 45 cm height
- Inner dimensions W x H x D approx. 410 x 105 x 525 mm

Standard accessories CSW 6800.0 / CSZ 6800.0:

- Non-slip inlay

Optional accessories CSW 6800.0 / CSZ 6800.0:

- Grey glass front Acc. no. ZC 8021

KÜPPERSBUSCH CONCEPTLINE®

The ConceptLine® allows the symmetrical combination of devices with different installation heights - both horizontally and vertically. For a consistent and clear structured design.

Individual + straight



Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories



KÜPPERSBUSCH INDIVIDUAL: A WORLD OF POSSIBILITIES

With a range of different handles, the Küppersbusch Individual Concept allows you to adapt the appliances from the ConceptLine® series to your personal preferences. Decide between Stainless Steel, Black Chrome, Silver Chrome, Gold, Black Velvet, Copper or Hot Chilli. Or simply choose a handle from our INDIVIDUAL PLUS range (pages 232-235). Maximum variability – individual style.

Create your individual built-in appliance design and give your kitchen a unique flair.



Stainless Steel



Black Chrome



Silver Chrome



Gold



Black Velvet



Copper



Hot Chilli



Functions – making your life easier



Individual

The Küppersbusch Individual concept offers the option of having all your appliances adapted to suit your personal taste. The fully individual look is achieved with one of the seven different handles.



multitherm plus hot-air convection system

A ring heating element located in the back wall of the oven surrounds the fan and enables baking to be done on several levels without any of the food in the oven being tainted with the flavour or the aroma of other food.



Pyrolytic cleaning

Thanks to our pyrolysis technology, arduous manual cleaning of the oven has finally become a thing of the past. While you enjoy your meal, the oven takes care of any greasy spatters inside the oven all by itself. By heating the oven to 500°C, the self-cleaning system reduces all food residues to a fine ash. You can choose between 3 pyrolysis programmes – depending on the degree of dirt. Afterwards, all you need to do is wipe away the ash with a damp cloth, and the oven looks brand new again.

Quadruple glazing – Quadruple convenience: the oven door.

The full-glass inner door comprises a smooth surface without any indentations or crevices. This means that with just one wipe it will be sparkling clean again. The door can be easily removed – a host of advantages when it comes to cleaning.

Perfectly insulated:

The cool front and the tangential cooling fan

Thanks to the quadruple-glazed oven door with heat-reflecting inner door pane, the oven front remains cool, even when cooking at high temperatures. All of the Küppersbusch models are fitted with a tangential cooling fan to cool the appliance.

Fully-electronic baking and roasting programmes

Up to 100 fully-electronic baking and roasting programmes ensure that the cooking process is carried out just as you want it to be done. The programmes are selected at the touch of a sensor button. The appliance then suggests a temperature and a cooking time and automatically selects the optimal heating system. Simply confirm or adjust the settings as required. That's all it takes!



Favorite programmes

You can save the function settings for your preferred dishes in your favorite programmes. Just like you can save your favorite recipes in your favorites folder – including all the corresponding settings, of course! That way, whenever you choose to make a dish from your digital cookbook, you can be sure it will be perfect.

Pizza stone

For results just like in Italy, use the pizza stone instead of the baking tray. Combined with the roasting grid on the lowest level, it ensures an authentic crispy pizza base and perfectly baked bread.

Cooling fan

All ovens are fitted with a cooling fan for cooling down the outgoing air for about 5 to 7 minutes even after turning off the oven.



Roasting thermometer

The cooking status, particularly for large joints, is not always easy to judge from the outside. Chefs de cuisine and hobby cooks therefore use a roasting thermometer which gives reliable information on the core temperature and hence on the cooking status of a roast. This means that you can roast a joint any way you want it – rare, medium or well done – at exactly the right temperature.



Touch control

The touch of a fingertip is sufficient and the functions of the sensor buttons will be activated.

Rapid heating

The rapid heating mode heats the oven up to the pre-set temperature in just half the time.



Child safety lock

It is not possible to unintentionally switch on the oven when the child safety lock is activated.



Energy efficiency class

In EU countries a common energy labelling system provides a guide to how efficiently built-in electric ovens and cookers operate. The most economical appliances are categorised as Class A and the least economical as Class G. As expected, Küppersbusch appliances are amongst the most energy-efficient appliances on the market.

Halogen oven lighting

Two extra-bright halogen lights are installed at different heights on each side of the oven to provide optimum illumination of food in the oven.

Energy-saving features

Numerous developments help to keep energy consumption to a minimum during baking and roasting. These include quadruple-glazed oven doors with heat-reflecting full-glass interior panes and multiple oven insulation. But the oven lighting, which can easily be switched off during operation, and the door contact switch, as well as the systematic avoidance of heat bridges also make for an unbeatably low consumption of energy.

Door contact switch

The door contact switch is an energy-saving safety device. All of the heating elements and the hot-air fan are switched off if the door is opened during operation.



Quick installation

This refers to convenience when installing built-in products. All of the installation components have been pre-assembled in the factory. Installation takes a matter of only five minutes!



Remote control

Controlling the TV functions by means of remote control allows for more freedom of movement and easier accessibility.

XXL Cavity

To make the most of your oven we offer you an extra large cavity with 70 l for the combi steam oven and 71 l for the pyrolytic oven. For big family events or on a daily basis: you can prepare several dishes simultaneously on up to 9 different baking levels. Compared with standard trays, the extra-large baking tray is 20 % bigger, making it to the biggest trays in the market.



Softclose

The soft close door automatically closes when the door reaches a certain angle, in a gentle and quiet movement.

Height-adjustable coffee dispenser

Whether you are using a small espresso cup or a large cup for your breakfast coffee, any size will fit as the coffee dispenser is adjustable in height. This prevents coffee from splashing onto the machine and guarantees a beautifully creamy crema.



Cup illumination

Seeing is enjoying – a well-known fact. This is why LED lighting puts the perfect coffee you have made into just the right light. It presents a delicious crema beautifully and encourages turning coffee enjoyment into pure culture.

Eco mode

Eco mode is a display setting, which reduces the energy consumption of your display to a minimum.

Demo mode

The demo mode (also called dealer or exhibition mode) allows the appliances to be presented at an exhibition without heating up.



Fresh water tank

Küppersbusch steam ovens can easily be integrated into any kitchen, as due to the fresh water tank no additional water supply is necessary.

Regenerating

Dishes which have been prepared in advance can be heated up with a special combination of steam and hot air. There is no loss of quality or moisture and the food can be served as if freshly cooked at the exact time required.



Multisteam

With Küppersbusch you cook like a chef. On the one hand you can use the Küppersbusch ConceptLine® as a combi steamer, on the other hand you can use it as a steamer with 100 % steam, also for different combinations of steam with hot air. Depending on the food we can offer four different steam programmes: FULL Steam produces a 100 %

Steam. At the Half Steam + Heat there is an alteration between steam (50%) and the ring heater (50%). The fan will also be switched on. At QUARTER Steam + Heat the steam generator (25%) alternates with the ring heater (75%). The fan will also be switched on. ECO Steam is a modified Quarter Steam + Heat for small or medium size quantities.

Eco Steam

The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating functions.



ökoEmailPlus coating

Just like the baking trays, the entire interior of the oven is coated with a nonstick ökoEmailPlus enamel. The extremely smooth, pore-free surface of this enamel prevents fat and cooking residue from sticking to it. Laborious cleaning and aggressive, environmentally harmful cleaning agents are therefore a thing of the past. Just wiping out the oven with a damp cloth is generally all that is needed with ökoEmail / ökoEmail-Plus and the ökotherm® oven catalytic converter system to make the interior of the oven look like new again.



Set & Go

With the Set & Go function you start the appliances with necessary settings with only one touch of the sensor field, any time later.



Heat & Hold

This setting enables you to programme the oven to automatically switch to the Keep warm setting after completion of baking or roasting. This option runs at 80° C for 30 minutes, after which the oven automatically switches itself off.



Touch to open

Küppersbusch is following the trend and adapting it to built-in appliances with doors which open automatically with a light touch on the front.

OVEN. STEAMER.

Profession+



Design Stainless Steel



Optional accessories handles:

| | |
|----------------------|---------------|
| Design Black Chrome | Acc. no. 7502 |
| Design Silver Chrome | Acc. no. 7503 |
| Design Gold | Acc. no. 7504 |
| Design Black Velvet | Acc. no. 7505 |
| Design Copper | Acc. no. 7507 |
| Design Hot Chili | Acc. no. 7508 |

Further design variants see page 232-235

EEDB 6750.0

Features:

- 8 oven functions (see page 123 table of functions)
- 11 special functions (see page 123 table of functions)
- 5 steam functions (see page 123 table of functions)
- 1 special steam function (see page 123 table of functions)
- 100 automatic cooking programmes
- 20 favorite programmes for saving own processes
- LCD Display with clear text and graphic display
- Electronic oven control up to 230°C with touch control sensor
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with red display
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Demo mode
- 70 litres capacity
- Halogen lighting
- Door contact switch
- Handle, Design Stainless Steel included

Technical data:

- Electrical connection 3.5 kW
- Appliance dimensions W x H x D approx. 594 x 594 x 567 mm (incl. front 21 mm)
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- Oven cavity dimensions W x H x D approx. 478 x 352 x 414 mm
- For more technical data see page 122

Standard accessories:

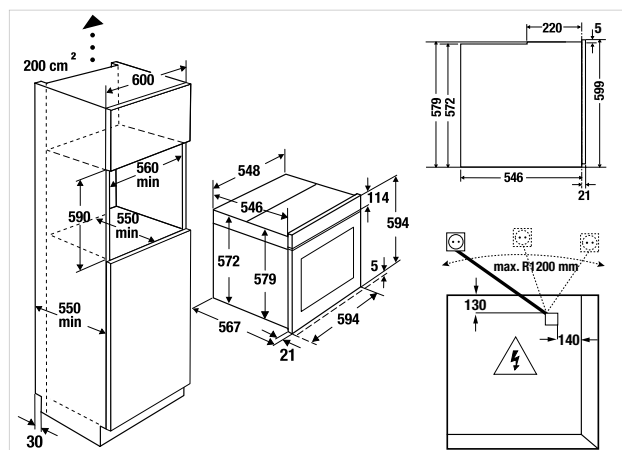
- 1 enamel baking tray; 1 enamel universal/deep tray;
- 2 roasting grids; 1 full glide-out (1751); 1 steam set (2 pcs.);
- 1 sponge

Optional accessories:

- 1x telescopic glide-out shelf (full glide-out) (water resistant) Acc. no. 1751
 - Pizza stone with lifter Acc. no. 145
- For further optional accessories see page 238

EEDB 6750.0 J

Design Jet-Black

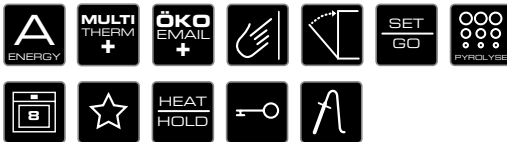


OVEN. PYROLYTIC.

Profession+



Design Stainless Steel



Optional accessories handles:

| | |
|----------------------|---------------|
| Design Black Chrome | Acc. no. 7502 |
| Design Silver Chrome | Acc. no. 7503 |
| Design Gold | Acc. no. 7504 |
| Design Black Velvet | Acc. no. 7505 |
| Design Copper | Acc. no. 7507 |
| Design Hot Chili | Acc. no. 7508 |

Further design variants see page 232-235

EEBP 6750.0

Features:

- Pyrolytic self-cleaning
- 8 oven functions (see page 123 table of functions)
- 11 special functions (see page 123 table of functions)
- 90 automatic cooking programmes
- 20 favorite programmes for saving own processes
- LCD Display with clear text and graphic display
- Electronic oven control up to 300°C with touch control sensor
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with red display
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Demo mode
- 71 litres capacity
- Halogen lighting
- Door contact switch
- Handle, Design Stainless Steel included

Technical data:

- Electrical connection 3.5 kW
- Appliance dimensions W x H x D approx. 594 x 594 x 567 mm (incl. front 21 mm)
- Niche dimensions W x H x D approx. 560 x 590 x 550 mm
- Oven cavity dimensions W x H x D approx. 478 x 354 x 415 mm
- For more technical data see page 122

Standard accessories:

- 1 enamel baking tray; 1 enamel universal/deep tray;
- 1 roasting grid; 1 full glide-out (1750)

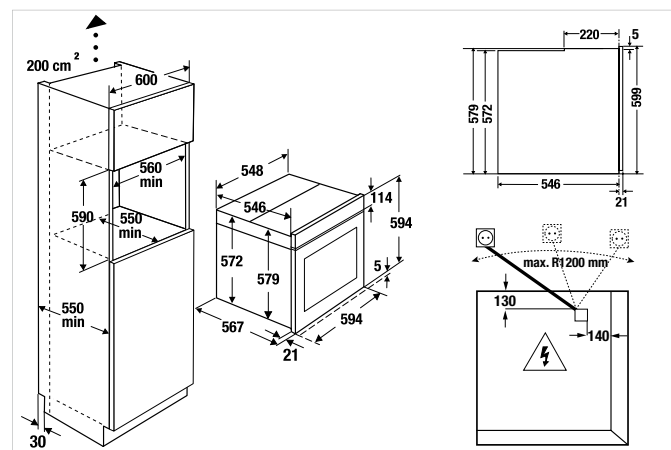
Optional accessories:

- 1x full glide-out Acc. no. 1750
- Pizza stone with lifter Acc. no. 145

For further optional accessories see page 238

EEBP 6750.0 J

Design Jet-Black



COMPACT. OVEN. STEAMER.

Profession+



Design Stainless Steel



Optional accessories handles:

| | |
|----------------------|---------------|
| Design Black Chrome | Acc. no. 7502 |
| Design Silver Chrome | Acc. no. 7503 |
| Design Gold | Acc. no. 7504 |
| Design Black Velvet | Acc. no. 7505 |
| Design Copper | Acc. no. 7507 |
| Design Hot Chili | Acc. no. 7508 |

Further design variants see page 232-235

EEBKD 6750.0

Features:

- 8 oven functions (see page 123 table of functions)
- 11 special functions (see page 123 table of functions)
- 5 steam functions (see page 123 table of functions)
- 1 special steam function (see page 123 table of functions)
- 90 automatic cooking programmes
- 20 favorite programmes for saving own processes
- LCD Display with clear text and graphic display
- Electronic oven control up to 230°C with touch control sensor
- Actual temperature indication and temperature-recommendation
- Electronic timer (cooking time, end of cooking time, minute minder) with red display
- Full glass inner door, quadruple glazed, removable
- Rapid heating
- Demo mode
- 43 litres capacity
- Halogen lighting
- Door contact switch
- Handle, Design Stainless Steel included

Technical data:

- Electrical connection 3.0 kW
- Appliance dimensions W x H x D approx. 594 x 455 x 567 mm (incl. front 21 mm)
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- Oven cavity dimensions W x H x D approx. 477 x 214 x 418 mm
- For more technical data see page 122

Standard accessories:

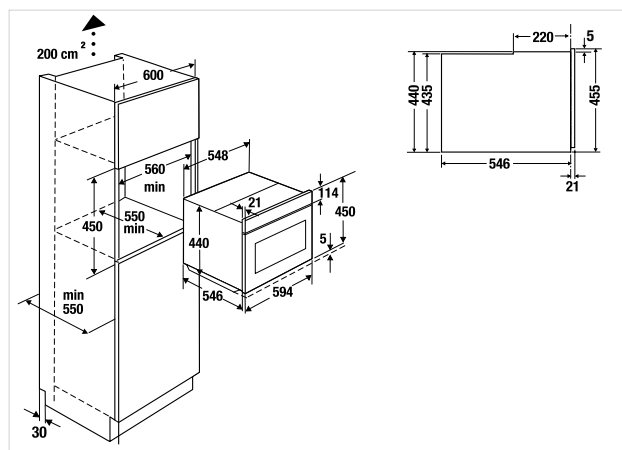
- 1 enamel baking tray; 1 enamel universal/deep tray; 1 roasting grid; 1 steam set (2 pcs.); 1 sponge

Optional accessories:

- 1x telescopic glide-out shelf (full glide-out) (water resistant) Acc. no. 1751
- Pizza stone with lifter Acc. no. 145

For further optional accessories see page 238

EEBKD 6750.0 J Design Jet-Black



COMPACT. DRAWER. VACUUM.

Profession+



with black glass front and design kit grey

CSV 6800.0

Features:

- Ideal complement for a 45 cm high appliance for a 59 cm high built-in niche
- Glass front (see optional accessories) or existing furniture mountable
- Electronic control with touch control sensors
- Electronic display in white
- Stainless steel vacuum chamber
- 3 m³/h vacuum power of the pump
- Max. bag dimensions 305 mm
- Telescopic rails

Technical data:

- Electrical connection 0.4 kW
- Appliance dimensions W x H x D approx. 595 x 140 x 550 mm
- Niche dimensions W x H x D approx. 560 x 595 x 550 mm
- incl. an appliance of 45 cm height
- Inner dimensions 310 x 330 x 65/85 mm

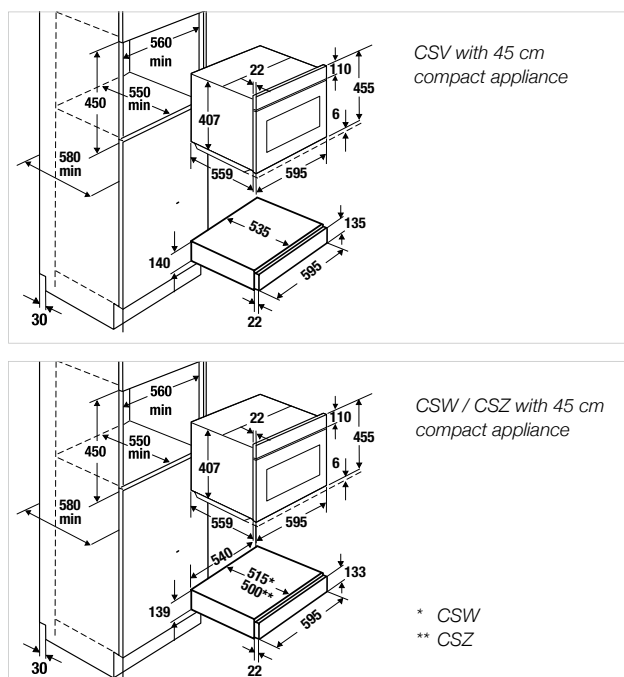
Standard accessories:

- 25 vacuum bags 200 x 250 mm
- 25 vacuum bags 250 x 300 mm
- 1 reduction inlay
- 1 vacuum jet

Optional accessories:

- Black glass front Acc. no. ZV 8020

CSV 6800.0 / CSW 6800.0 / CSZ 6800.0 without glass front



COMPACT. DRAWER. WARM.

Profession+



with black glass front and design kit grey

CSW 6800.0

Features CSW 6800.0::

- Ideal complement for a 45 cm high appliance for a 59 cm high built-in niche
- Glass front (see optional accessories) or existing furniture mountable
- Variable power control from approx. 30–80°C
- Capacity (dependent on tableware-size): Dinner service for 6 persons or 20 plates with Ø 28 cm or 80 espresso cups or 40 cappuccino cups
- Telescopic rails

COMPACT. DRAWER. ACCESSORY.

Profession+



with black glass front and design kit grey

CSZ 6800.0

Features CSZ 6800.0:

- Ideal accessory for being combined with a 45 cm compact appliance, offering additional stowage in a 59 cm high niche
- Glass front (see optional accessories) or existing furniture mountable
- Telescopic rails
- Stainless steel oven cavity

Technical data CSW 6800.0 / CSZ 6800.0:

- Appliance dimensions W x H x D approx. CSW 595 x 139 x 515 mm
- Appliance dimensions W x H x D approx. CSZ 595 x 139 x 500 mm
- Niche dimensions W x H x D approx. 560 x 595 x min. 550 mm
- incl. an appliance of 45 cm height
- Inner dimensions W x H x D approx. 410 x 105 x 525 mm

Standard accessories CSW 6800.0 / CSZ 6800.0:

- Non-slip inlay

Optional accessories CSW 6800.0 / CSZ 6800.0:

- Black glass front Acc. no. ZC 8020

COMPACT. COFFEE. FULLY-AUTOMATIC.

Profession+



EKV 6750.0*

Features:

- 5 programmable cup sizes (espresso cup, small cup, medium cup, large cup, mug)
- Dispenser for 1 or 2 cups
- Real milk function for cappuccino or coffee latte
- Removable milk container with cleaning function
- Suitable for use with coffee beans and coffee powder
- Height-adjustable coffee dispenser
- Boiling pressure approx. 15 bar
- Separate boiler for coffee and hot water
- Automatic cleaning and decalcification programmes
- Automatic cleaning when switching on and off
- Hot water function
- Water container removable from the front
- Electronic timer with time-of-day clock
- Programmable starting time
- Standby function (programmable)
- Red clear text display
- Central switch-off function
- 3 selectable coffee temperatures
- Selectable coffee flavour (5 preset coffee strengths)
- Telescopic rails for easy re-filling

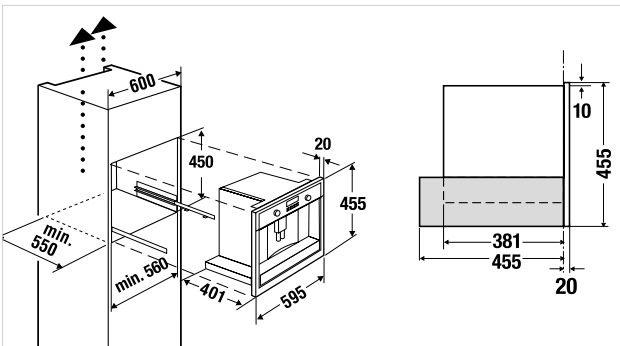
Technical data:

- Electrical connection 1.35 kW
- Appliance dimensions W x H x D approx. 595 x 455 x 475 mm (incl. front 20 mm and telescopic rails)
- Niche dimensions W x H x D approx. 560 x 450 x 550 mm
- For more technical data see page 241

*While stock last

EKV 6750.0 J

Design Jet-Black



COMPACT. TV.

Profession+



CTV 6800.0

Features:

- 22" LED-colour television (56 cm screen diagonal)
- Videotext function
- Sleep-timer function
- Selectable picture size (16:9)
- Integrated cable tuner
- EPG function
- USB recording
- Media Player function
- Lift-up mechanism with Touch to open function

Technical data:

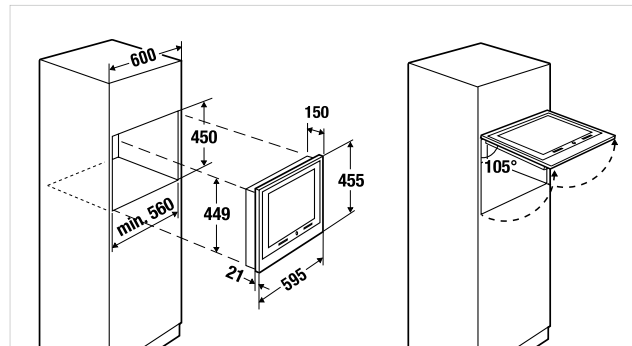
- Energy consumption 32 kWh (per year)
- Electrical connection 22 W
- Appliance dimensions W x H x D approx. 595 x 455 x 150 mm
- Niche dimensions W x H x D approx. 560 x 450 x 200 mm
- Connectivity 1 x HDMI, Composite Video/Audio, VGA, USB, CI, Headphones
- For more technical data see page 241

Standard accessories:

- 1 remote control

CTV 6800.0 S

Design Jet-Black



TECHNICAL DATA OVENS

| | Ovens. Steam function | Ovens. Pyrolyse | Compact. Ovens. Steam function | Compact. Ovens. Microwave |
|---|-----------------------|-----------------|--------------------------------|---------------------------|
| Design Models | EEBD 6750.0 | EEBP 6750.0 | EEBKD 6750.0 | EEBKM 6750.0 |
| Black / White / Grey | ●/- /- | ●/- /- | ●/-/- | ●/-/- |
| Stainless Steel (pre-assembled) / Design-Kit possible (optional Acc.) | ●/● | ●/● | ●/● | ●/● |
| Individual design models possible (numbers) | 5 | 5 | 5 | 5 |
| Individual Plus (handle retrofittable) | ● | ● | ● | ● |
| Energy-efficiency classes and consumption | | | | |
| Energy-efficiency class in acc. with EN 50304 | A | A | A | |
| Energy consumption in acc. EN 50304 at function ECO / hot air in kWh | 0.83 | 0.79 | 0.69 | |
| Features | | | | |
| 5" TFT Touch display / 3,9" TFT display | | | | |
| LCD display | ● | ● | ● | ● |
| Electronic timer with indication of date / daytime display / oven programming | -/●/● | -/●/● | -/●/● | -/●/● |
| White display / red display | -/● | -/● | -/● | -/● |
| Graphic- / Clear text display | ●/● | ●/● | ●/● | ●/● |
| K-Connect | | | | |
| Ovenfunctions (see page 123) | 8 | 8 | 8 | 7 |
| Oven special functions (see page 123) | 11 | 11 | 11 | 11 |
| Steamfunctions / Special steamfunctions (see page 123) | 5 / 1 | | 5 / 1 | |
| Multilevel timer | | | | |
| Microwave-solo-function | | | | ● |
| Microwave function, combined with any ovenfunktion | | | | ● |
| Microwave output (W) / Microwave output levels | | | | 1000/10 |
| Recipes | | | | |
| Automatic programmes | 100 | 90 | 90 | 90 |
| Favorite programmes | 20 | 20 | 20 | 20 |
| Electronic / mechanic oven control | ●/- | ●/- | ●/- | ●/- |
| Max. temperature setting in °C | 230 | 300 | 230 | 230 |
| Control by TFT-Touch / Sensor touch control / knobs | - /●/- | - /●/- | - /●/- | - /●/- |
| Aluminium control knobs illuminated / unlighted | | | | |
| Plastic pop-out knobs | | | | |
| Roasting thermometer | ● | ● | ● | |
| Actual temperature indication and temperature recommendation | ● | ● | ● | ● |
| Rapid heating | ● | ● | ● | ● |
| Door contact switch | ● | ● | ● | ● |
| Childproof lock | ● | ● | ● | ● |
| Full glass inner door with stainless steel frame / Full glass inner door | - /● | - /● | - /● | - /● |
| Number of door glasses | 4 | 4 | 4 | 4 |
| Drop-down large area grill | | | | |
| Oven cavity capacity in litres | 70 | 71 | 43 | 43 |
| Interior oven dimensions in mm (W x H x D) | 478 x 352 x 414 | 478 x 354 x 415 | 477 x 214 x 418 | 473 x 212 x 413 |
| LED lighting | | | | |
| Halogen lighting | ● | ● | ● | ● |
| Lighting | | | | |
| Eco mode | | | | |
| Demo mode | ● | ● | ● | ● |
| Stand-by mode | | | | |
| Cleaning | | | | |
| ökoEmail+ coating | ● | ● | ● | ● |
| Pyrolytic cleaning | | ● | | |
| Steam cleaning | ● | | ● | |
| ökotherm® catalytic converter | | | | |
| ökoClean function | | | | |
| Standard accessories | | | | |
| Enamel baking tray | 1 | 1 | 1 | 1 |
| Universal/deep tray enamel / glass | 1 / - | 1 / - | 1 / - | |
| Roasting grid | 2 | 1 | 1 | 1 |
| Steam set | 1 | | 1 | |
| Telescopic glide-out shelves (full glide-out / standard glide-out) | 1 / - | 1 / - | | |
| Technical data | | | | |
| Total connected load in kW | 3.5 | 3.5 | 3.0 | 3.0 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 |
| Length of connection cable in metres | 1,2 | 1,2 | 1,2 | 1,2 |
| Dimensions in mm | | | | |
| Niche (width x height x depth) | 560 x 590 x 550 | 560 x 590 x 550 | 560 x 450 x 550 | 560 x 450 x 550 |

All functions at a glance

| | EEBD 6750 | EEBP 6750 | EEBKD 6750 | EEBKM 6750 |
|--|-----------|-----------|------------|------------|
|--|-----------|-----------|------------|------------|

Oven functions






| | | | | | |
|--|-----------------------|---|---|---|---|
|  | Moist fan baking | • | • | • | |
|  | True fan cooking | • | • | • | • |
|  | Pizza Setting | • | • | • | • |
|  | Top/bottom heat | • | • | • | • |
|  | Fan-assisted grilling | • | • | • | • |
|  | Turbo grilling | • | • | • | • |
|  | Grilling | • | • | • | • |
|  | Bottom heat | • | • | • | • |
|  | Eco roasting | • | • | • | • |

Special functions

| | | | | | |
|---|---------------|---|---|---|---|
|  | Slow cooking | • | • | • | • |
|  | Freezer food | • | • | • | • |
|  | Keep warm | • | • | • | • |
|  | Defrost | • | • | • | • |
|  | Fermentation | • | • | • | • |
|  | Baking bread | • | • | • | • |
|  | Au gratin | • | • | • | • |
|  | Preserving | • | • | • | • |
|  | Drying | • | • | • | • |
|  | Plate warming | • | • | • | • |

| | EEBD 6750 | EEBP 6750 | EEBKD 6750 | EEBKM 6750 |
|--|-----------|-----------|------------|------------|
|--|-----------|-----------|------------|------------|



Steam functions

| | | | | | |
|---|----------------------|---|--|---|--|
|  | Full steam | • | | • | |
|  | Half steam + Heat | • | | • | |
|  | Quarter steam + Heat | • | | • | |
|  | Eco steam | • | | • | |
|  | Regenerating | • | | • | |

Special steam functions

| | | | | | |
|--|----------------|---|--|---|--|
| | Steam cleaning | • | | • | |
|--|----------------|---|--|---|--|

Microwave functions

| | | | | | |
|--|--|--|--|--|---|
|  | Microwave | | | | • |
|  | Add microwave functions to every oven function | | | | • |

KÜPPERSBUSCH HOBS

Hobs that inspire: from cutting-edge induction to award-winning gas hobs. We offer something for every taste, tailored to your personal needs.

Individual + versatile



Küppersbusch

Technical data /
Accessories

Sinks / Taps

Dishwashers /
Washing machine

Cooling
appliances

Cooker hoods

Hobs

ConceptLine®

Shade of Grey

Compact
appliances

Ovens

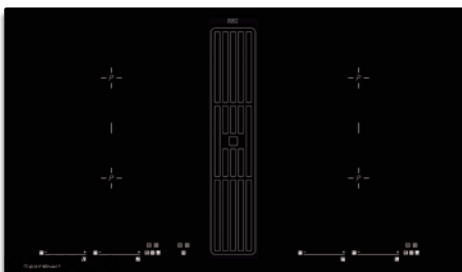
Product
Highlights

ONE DEVICE – TWO USES

Küppersbusch induction hob-level extractor units are both cooking zone and extractor fan in one! This is an especially effective form of hob ventilation, as grease and steam are extracted directly at the source and are not carried through the room. The perfect solution for open living kitchens.

Another bonus is that you don't need a separate extractor fan above your cooker, meaning you have more freedom when designing your kitchen. You can even install your cooker below a window.

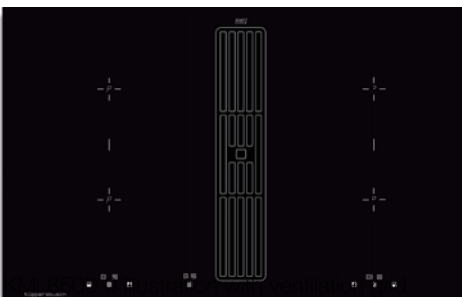
When using the hob-level extractor, you will need to insert the ventilation grid (provided). When you have finished using the extractor, you can close it again with its glass insert.



KMI 9800.0

In addition to the 90 and 80 cm long induction hob-level extractors KMI 9850, KMI 9800.0 and KMI 8500.0, Küppersbusch also provides the perfect solution for VarioLine:

The just 14 cm wide hob-level extractor VKM 1800.0 can be installed between the VarioLine hobs VKI 3805.0 and VKIW 3800.0.



KMI 8500.0



VKI 3805.0 + VKM 1800.0 + VKIW 3800.0



KMI 9850.0 SE

Ventilation grids in the individual concept.

Ventilation grid in the individual concept. Individualise your induction hob-level extractor. Fitting to the ovens, compact appliances, hoods, etc., designs in Stainless Steel, Black Chrome, Silver Chrome, Gold, Copper and Hot Chili are also possible as special orders (price and delivery time on request). The grids are not suitable for dishwashers.



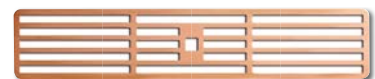
Design Stainless steel Acc. no. 99089



Design Gold Acc. no. 99092



Design Black Chrome Acc. no. 99090



Design Copper Acc. no. 99094



Design Silver Chrome Acc. no. 99091



Design Hot Chili Acc. no. 99095

EFFECTIVE AND CLEAN

- **Quick cleaning** of the metal grease filter – simply lift it up and place it in your dishwasher.
- **Easy adjustment** of the self-explanatory ventilation controls, which are separate from the hob controls.
- **Easy installation** – one appliance, one cut into your work surface, one connection for two functions!
- **Low operating noise** thanks to the especially silent ventilation system inside the base.
- **Less soiling** - grease separation: 96,5%.



Almost as hard as a diamond:



The surface of the Küppersbusch hob-level extractors KMI 9850.0 and KMI 9800.0 and the induction hobs KI 9850.0 and KI 8820.0 is refined with the SCHOTT CERAN® Miradur™ coating.

Through this patented, particularly resistant surface, the hob is permanently protected against scratches, because the surface hardness improved from 6 to approximately 9.5 on the Mohs' hardness scale when compared to conventional glass ceramic hobs.

SCHOTT CERAN® Miradur™ does not only reduce the signs of usage through cleaning and cooking, but rather it also guarantees that the hob looks like new for many years.

The metallic look for this surface gives the hob a fascinating look.

DESIGN AND FUNCTION



Küppersbusch

Hobs don't have to be black! At Küppersbusch, you are spoilt for choice: In addition to classic black hobs – made of high-gloss or matt glass – you can also get discreet grey ones or even pure white ones. Another question you will need to ask yourself is: what should the frame look like?



Stainless steel frame

Two elegant stainless steel brackets frame the hob from the front and back. With this type of frame, you can use the VarioLine connector bracket to combine several hob elements.



Bevelled edge

A bevelled glass edge frames the entire hob, giving it a sophisticated look. Without sharp edges or corners.



Flush installation

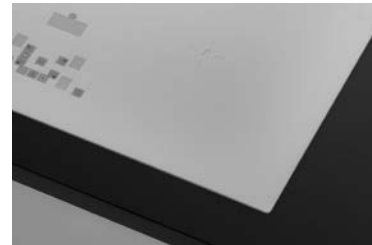
The hob is flush-mounted into your worktop, giving you a completely level surface. A great advantage here: the hob is incredibly easy to clean.



Matt, black glass



Grey glass



White glass

SWIPE,
TAP,
TURN...

The controls for Küppersbusch hobs are intuitive and easy-to-use. As with our new ovens and compact units, most of our hobs also have white controls.



glideControl

Gently touch the glide control and select the cooking zone you need. By sliding your finger up and down on the respective graphic display, you can adjust the power level.



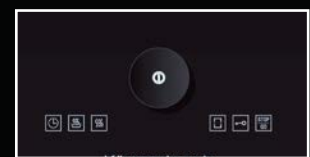
selectControl

With the Küppersbusch selectControl display concept, all the controls are very clearly arranged. You select the cooking zone you need by tapping the respective cooking zone graphic. Then you set the power level with the + / – symbols. For special functions such as Memory, STOP-AND-GO etc., simply tap the direct selection buttons.



dialControl

This is an intuitive central control unit: first of all, you choose the cooking zone by moving your finger clockwise on the control area.



knobControl

The settings are set by using the knob. Depending on the model, additional special functions can be added by using sensor

THE PERFECT HOB FOR EVERYONE

Induction, gas or highlight hob?

At Küppersbusch, you will find the perfect model or indeed the perfect combination of appliances. There is one thing they all have in common: the energy-saving technology with innovative control concepts and a first class design.

Induction: quick, safe, economical and precise

Unlike any other type of energy, induction can be used at lightning speed, is finely adjustable, energy-saving and safe.

Highlight: classic and good

If you tend to let your experience guide you and prefer to go for the tried and tested, our ökospeed plus hobs are for you.

Gas: inspired by professional chefs

Not just professional chefs have the hots for cooking on gas. This economical and ecological energy is ideal for a modern kitchen.



reddot design award
winner 2016

Küppersbusch hobs are not merely versatile and highly functional. This being Küppersbusch, they are – of course – also decorated with many prestigious design awards.

The 90 cm gas hob **GMS 9751.0**, for example, proves that gas hobs can be so much better looking than anyone would have believed possible. It impresses with its unique appearance: plain and sophisticated with a straightforward stainless steel design. The jurors of the **reddot design award** were completely smitten. What is extra-special about this hob its flush-mount installation. The appliance is simply fitted into the work-

top and is level with it. But it is also available as a classic on-top version. At Küppersbusch, you will find many attractive stainless steel or elegant glass ceramic models.

Advantages of our gas hobs:

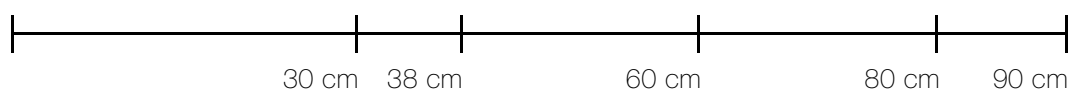
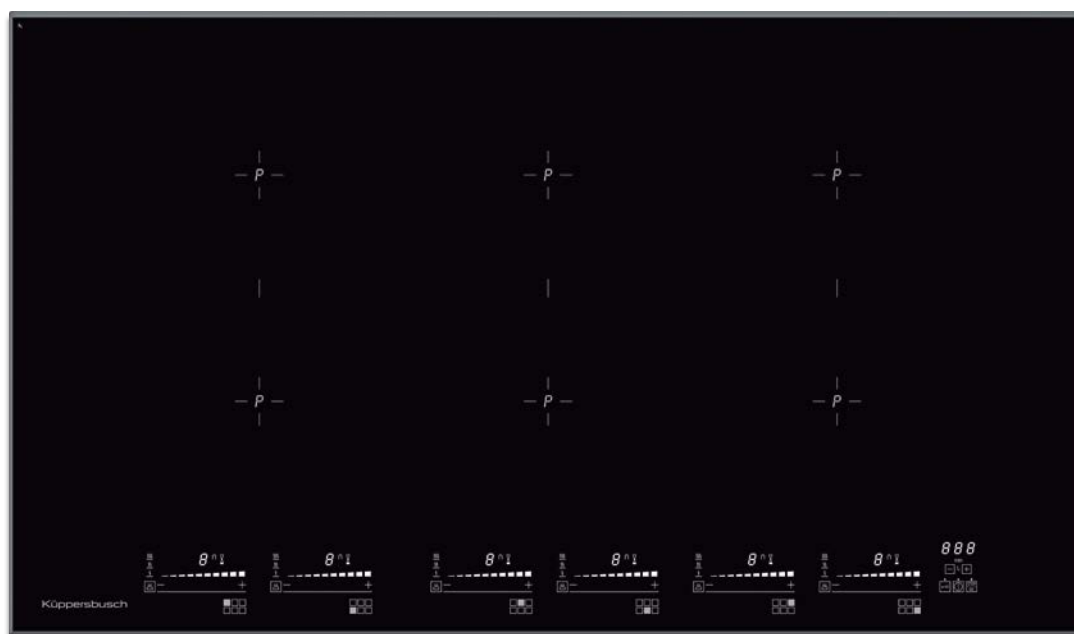
- **Easy to use** thanks to an integrated quick-response spark ignition with a press and turn control
- **Convenience** thanks to different burner sizes and different power levels
- **Easy cleaning** as the removable pan supports can be placed in the dishwasher (depends on model)
- **Safety** thanks to the automatic gas shutdown whenever a flame inadvertently extinguishes
- **Efficient and environmentally friendly**, because gas is a primary energy and does not emit any pollutants through transformation processes.



Küppersbusch VarioLine: This is like having a building set of different hob types, which also allows you to combine various widths with one another. Or you can integrate a lava stone grill, a wok hob or a hob-level extractor unit...

HOW WIDE CAN AND SHOULD YOUR HOB BE?

Do you have any constraints regarding space in your kitchen? Or are you free to choose your dream size? With hob widths of **90 cm, 80 cm, 60 cm, 38 cm and 30 cm**, Küppersbusch gives you the flexibility you need – also for combining elements, as shown in the VarioLine example above.



New versatility in cooking: built-in electric hobs.

Independent hobs

Independent hobs have their own controls, for example sensor touch pads, and can be fitted into kitchens individually, irrespective of the oven.

Ceramic glass hobs

The robust ceramic glass hobs have a great deal of advantages: Thanks to their completely smooth surface pots and pans are particularly easy to handle. And because nothing burns on easily they can be cleaned with the flick of a wrist.



VarioLine

The Küppersbusch VarioLine series harmoniously combines diverse different hob sizes with stainless steel frame design.



Vario Induction

Pots of different sizes and particularly large roasters are no problem on Vario induction hobs. The cooking zones can be used as usual, and there is also the option of activating the two rectangular cooking zones together and setting them with a single control operation.



Induction

Many professional cooks swear by this form of cold energy. Induction can be used more precisely than any other kind of energy – it is extremely fast, can be controlled perfectly, saves energy and is safe. The secret of induction cooking: energy is only transmitted to where cookware with a ferrous base has been placed on a cooking zone. This generation of energy direct on the base of the pan ensures extremely short heating up times for food and low energy consumption. And since the cooking zone itself doesn't get hot, nothing can burn on.



Full-surface induction

Full-surface induction makes it possible to adapt the size of a cooking zone to your individual needs. The cooking zones are used like they usually are for small pots. For bigger pots or a roaster, each front cooking zone can be combined with the cooking zone behind it or all four cooking zones can be activated together as one large surface.



ökospeed plus

All of the Küppersbusch cooking zones have ökospeed plus elements. These sophisticated elements ensure that the heat-up time takes only a matter of seconds, resulting in a quick supply of heat. Thus besides heating up quickly, valuable energy is also saved.

Automatic booster cooking phase

Some of the cooking zones are equipped with an automatic booster, with which the setting for continuous cooking is stipulated on commencement of cooking. The cooking zone commences at full power and then automatically switches back to the setting for continuous cooking. You will find that cooking is taken care of for you.



Touch control

An exemplary electronics system controls the electric cooking zones. Touching the sensor pad lightly is sufficient to switch on the respective cooking zone. Besides operating the cooking settings, the easy-to-handle sensor pads are also used for controlling all other functions.

selectControl

With the Küppersbusch selectControl display concept, all the controls are very clearly arranged. You select the cooking zone you need by tapping the respective cooking zone graphic. Then you set the power level with the + / – symbols. For special functions such as Memory, STOP-AND-GO etc., simply tap the direct selection buttons.

dialControl

The control unit of the Küppersbusch hobs has been optically and functionally optimised to improve user guidance. The cooking zones are set centrally with an intuitive control unit. First of all, the cooking zone of your choice is activated, and then the required power setting is made with a circling clockwise movement on the control unit.

glideControl

With the Küppersbusch operating concept, all functions such as activation of the timer function and multiple-circuit zones, which can be selected directly, are clearly arranged on the hob. A light touch on the relevant wedge-shaped control graphic selects the desired zone. Moving your finger up and down the graduated scale adjusts the power level.



knobControl

The settings are set by using the knob. Depending on the model, additional special functions can be added by using sensor.



Power booster setting

Küppersbusch induction hobs enable the power level of certain cooking zones to be raised by switching on the power booster setting, which means that heat required is available much more quickly.



öko-Power function

The öko-Power function allows the cooking zone output to be increased in two stages. The first stage is the öko-Power level, which increases the output but not as much as the boost level and therefore saves approximately 30 % energy. The second stage corresponds to the "normal" boost level, which provides heat very quickly when needed.

Residual heat indicator

The residual heat indicator reliably indicates which cooking zones are still hot. So you will not only know when to be careful, you can also use the residual heat to keep food warm and save energy at the same time.



STOP-AND-GO-Button

A STOP-AND-GO button makes for extremely convenient safety. With this button you will not be unpleasantly surprised when you unexpectedly need to answer the doorbell or the telephone, all it takes is a light touch on the STOP-AND-GO button and all of the activated cooking zones will be cut off at the setting that has been made. After your return all you need to do is press the button again to restart the process.



Pan and pan size detection

In the case of all induction cooking zones, in addition to the pan detection system there is also a system to detect the size of a pan. Sensors determine the size of the cookware so that when a pan is placed on a cooking zone the induction heating circuit reacts accordingly.

Minute minder

The minute minder buzzes when the time set has expired.

Automatic switch-off

The automatic switch-off system switches off the cooking zone when the time set in the minute minder has expired.

Switch-off memory

It's no problem if your hob is unintentionally switched off while it is operating. The electronic system remembers the most recent settings, so cooking can be resumed with the same settings when the hob is switched on again.

Central cut-off

The central cut-off system enables all of the cooking zones to be switched off simultaneously. So it doesn't matter which hand you use – if anything suddenly boils over you can switch off all of the cooking zones in a flash.



Childproof lock

It is not possible to unintentionally switch on the hob or turn up the setting when the child safety lock is activated.

Holiday shut-down

You no longer need to ask yourself if you have really switched off the hob after having left home. This is automatically taken care of by the holiday shutdown device. This safety device simply switches off the cooking zone if nothing is reset for some time.

Dual-circuit cooking zones

Various diameter dimensions can be used with these cooking zones, to optimize use of various sizes of cookware.

Dual-circuit cooking and roasting zone

A round cooking zone can be turned into a rectangular cooking zone when an additional heating element is switched on.

Bridging function

Full surface induction technology with its bridging function offers more space for large pots by coupling together 2 or 4 cooking zones.

Ceramic glass griddle

The ceramic glass griddle ensures easy, healthy grilling. No pan or roaster is required; meat or fish will turn out delicious when cooked directly on the ceramic glass surface itself.

Individual configuration of functions

The most popular functions can be individually saved on special key panels. Previously stored functions can be selected direct for use at any time.

Pre-definit special levels

Pre-set temperatures are automatically reached and maintained with the help of these special settings. This prevents liquids from boiling over and food in cooking pots from burning. Uses: 42°C melting level / 70°C keeping-warm level / 94°C pasta level.



Chef function

The chef function sub-divides the hob into 3 sections (left, centre, right). Individual power settings can be made for each section, and food is cooked by moving cookware to the other sections on the hob and not by changing power settings.

Cleaning function

The cleaning function switches the hob settings off for 20 seconds, during which time the cooking zones can be cleaned. After the 20 seconds have expired, the most recently set functions automatically start operating again.



Hob widths

The diverse widths of the Küppersbusch hobs mean flexibility all the way.

Pot move function

With the pot move function, the settings of two cooking zones can be changed easily. Cooking operations can therefore be moved from one cooking zone to another.

Especially for gas-hobs:



One-hand electric spark ignition

When the control knob is pressed in and turned, the electric one-hand spark ignition automatically produces an ignition spark and the relevant cooking zone is ignited.

Full safety device

The safety pilot automatically shuts off the gas when the flame goes out.

Pan supports

The pan supports, which rest lightly on the cooking zone, can simply be removed when required and are therefore easy to clean.

HOB. DOWNDRAFT. INDUCTION.

Profession+

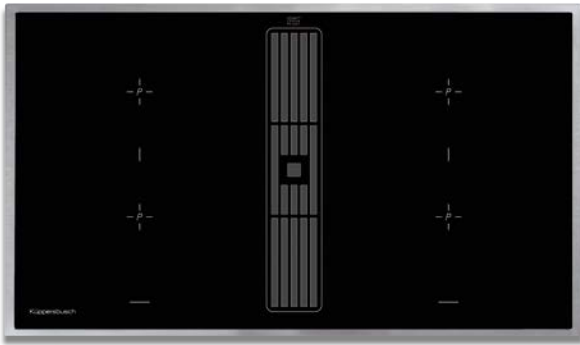


Illustration with ventilation grid, Stainless steel frame



KMI 9850.0* NEW



Features induction hob:

- 13-level power controls "glideControl" with high-quality steel knobs (including)
 - 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
 - Switch-off memory
 - Bridge function, front and rear cooking zone can be switched together to one cooking zone
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Holiday shut-down device (limiting operation duration time)
 - Ventilation grid and glass cover (ZK 8000) incl.
 - 4 cooking zones 220 x 190 mm / 2,100 W (3,700 W*)
- *with power booster setting

Features cooker hood:

- Extraction rate (to the outside) according to guideline EN 61591: max. normal power setting 530 m³/h, intensive power setting 620 m³/h
- Noise level according to guideline EN 60704-2-13: min. 45 dB, max. 55 dB, int. 68 dB
- 4 power levels incl. high power settings
- Digital display
- Metal grease filter with 96,5 % grease deposit
- Automatic delay stop
- Recirculating air mode possible (see optional accessories)

Technical data:

- Electrical connection Induction 7,400 W / hood 115 W
 - Air connection plinth fan Naber Compair Flow NW 150
 - Appliance dimensions Stainless steel frame W x D approx. 900 x 520 mm
 - Appliance dimensions Flush installation W x D approx. 898 x 518 mm
 - Ausschnittmaße W x D approx.. 860 x 500 mm
 - Niche dimensions W x D approx. 860 x 500 mm
- For more information see page 243

Optional accessories (hood):

- PlasmaMade filter Acc. no. ZD 8001
 - Charcoal filter box Acc. no. ZK 8001
 - Wireless window contact system Acc. no. ZK 8002 (for exhaust air mode, for further information see page 242)
- For further optional accessories see page 249 and 257

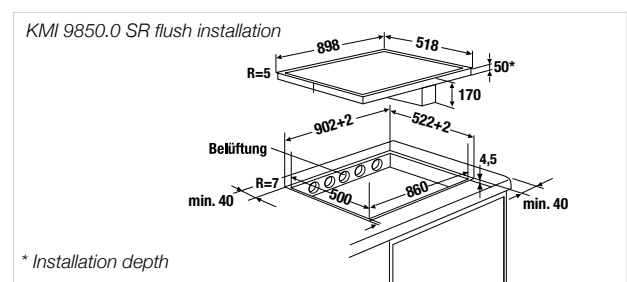
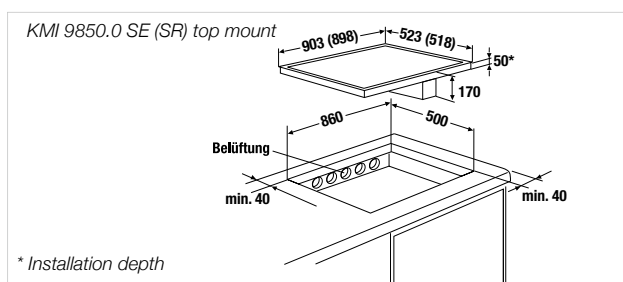
Individualise the KMI 9800.0 through ventilation grilles in the individual concept! Information about this can be found on page 126.

See page 242 for important information about the exhaust air system.

*Available from July

- KMI 9850.0 SR black, flush installation
- KMI 9850.0 SE black, Stainless steel frame

Detailed installation drawing see page 250



HOB. DOWNDRAFT. INDUCTION.

Profession+

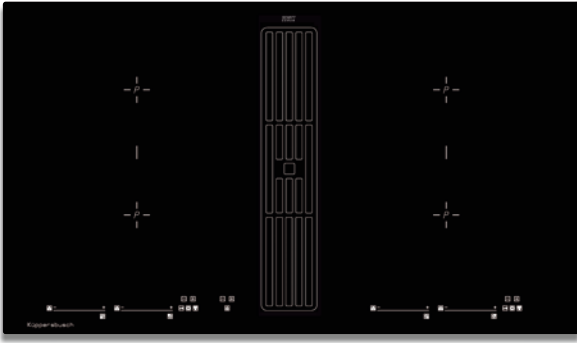


Illustration with ventilation grid, flush installation

KMI 9800.0



Features induction hob:

- 13-level power controls "glideControl" with red display
- 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°
- Bridge function, front and rear cooking zone can be switched together to one cooking zone
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Holiday shut-down device (limiting operation duration time)
- Ventilation grid and glass cover (ZK 8000) incl.
- 4 cooking zones 220 x 190 mm / 2,100 W (3,700 W*)
*with power booster setting

Features cooker hood:

- Extraction rate (to the outside) according to guideline EN 61591: max. normal power setting 530 m³/h, intensive power setting 620 m³/h
- Noise level according to guideline EN 60704-2-13: min. 45 dB, max. 55 dB, int. 68 dB
- 4 power levels incl. high power settings
- Digital display
- Metal grease filter with **96,5 % grease deposit**
- Automatic delay stop
- Recirculating air mode possible (see optional accessories)

Technical data:

- Electrical connection Induction 7,400 W / hood 115 W
- Air connection plinth fan Naber Compair Flow NW 150
- Appliance dimensions W x D approx. 898 x 518 mm
- Niche dimensions W x D approx. 860 x 500 mm
- For more information see page 243

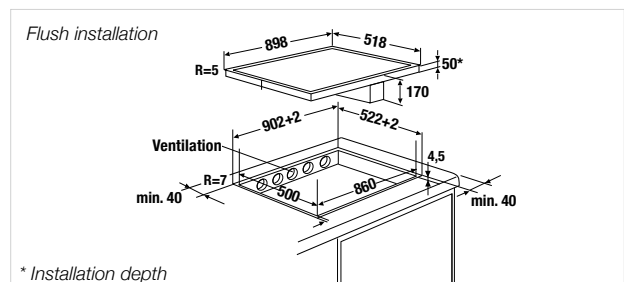
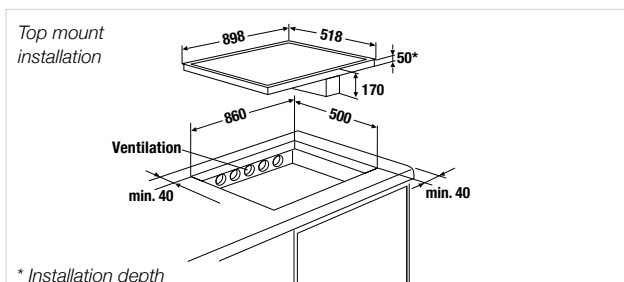
Optional accessories (hood):

- PlasmaMade filter Acc. no. ZD 8001
- Charcoal filter box Acc. no. ZK 8001
- Wireless window contact system Acc. no. ZK 8002
(for exhaust air mode, for further information see page 242)
- For further optional accessories see page 249 and 257

Individualise the KMI 9800.0 through ventilation grilles in the individual concept! Information about this can be found on page 126.

See page 242 for important information about the exhaust air system.

KMI 9800.0 SR black, flush installation



* Installation depth

* Installation depth

HOB. DOWNDRAFT. INDUCTION.

Premium+

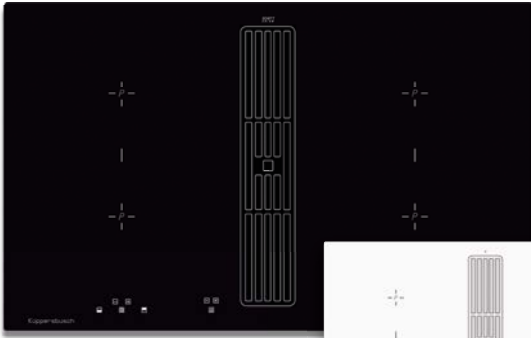


Illustration with ventilation grid, flush installation

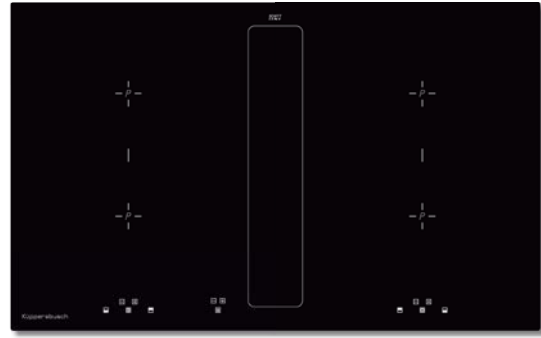
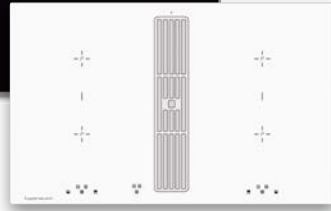


Illustration with glass cover (Acc. ZK 8000) on the fan

KMI 8500.0



Features induction hob:

- 10-level power controls "selectControl" with red display
 - Bridge function, right and left cooking zones can be switched together to one cooking zone
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Holiday shut-down device (limiting operation duration time)
 - Ventilation grid incl.
 - 2 cooking zones 210 x 190 mm / 2,100 W (3,000 W*)
 - 2 cooking zones 210 x 190 mm / 1,650 W (1,850 W*)
- *with power booster setting

Features cooker hood:

- Extraction rate (to the outside) according to guideline EN 61591: max. normal power setting 530 m³/h, intensive power setting 620 m³/h
- Noise level according to guideline EN 60704-2-13: min. 45 dB, max. 55 dB, int. 68 dB
- 4-level power controls incl. high power setting
- Digital display
- Metal grease filter with **96,5 % grease deposit**
- Automatic delay stop
- Recirculating air mode possible (see optional accessories)

Technical data:

- Electrical connection Induction 7,400 W / hood 115 W
- Air connection plinth fan Naber Compair Flow NW 150
- Appliance dimensions W x D approx. 830 x 515 mm
- Niche dimensions W x D approx. 750 x 500 mm
- For more information see page 243

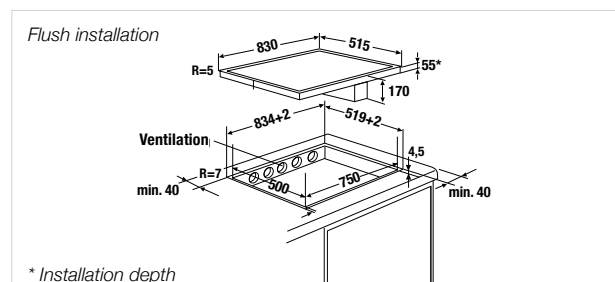
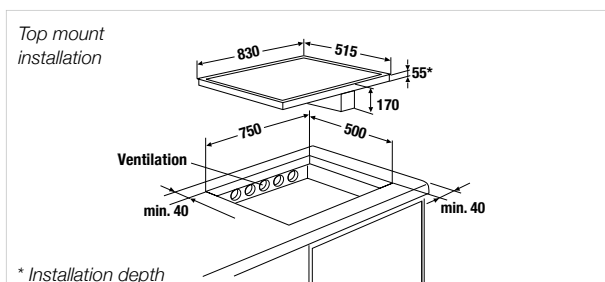
Optional accessories (hood):

- PlasmaMade filter Acc. no. ZD 8001
- Charcoal filter box Acc. no. ZK 8001
- Glass cover, black Acc. no. ZK 8000
- Wireless window contact system Acc. no. ZK 8002 (for exhaust air mode, for further information see page 242)
- For further optional accessories see page 249 and 257

Individualise the KMI 8500.0 through ventilation grilles in the individual concept! Information about this can be found on page 126.

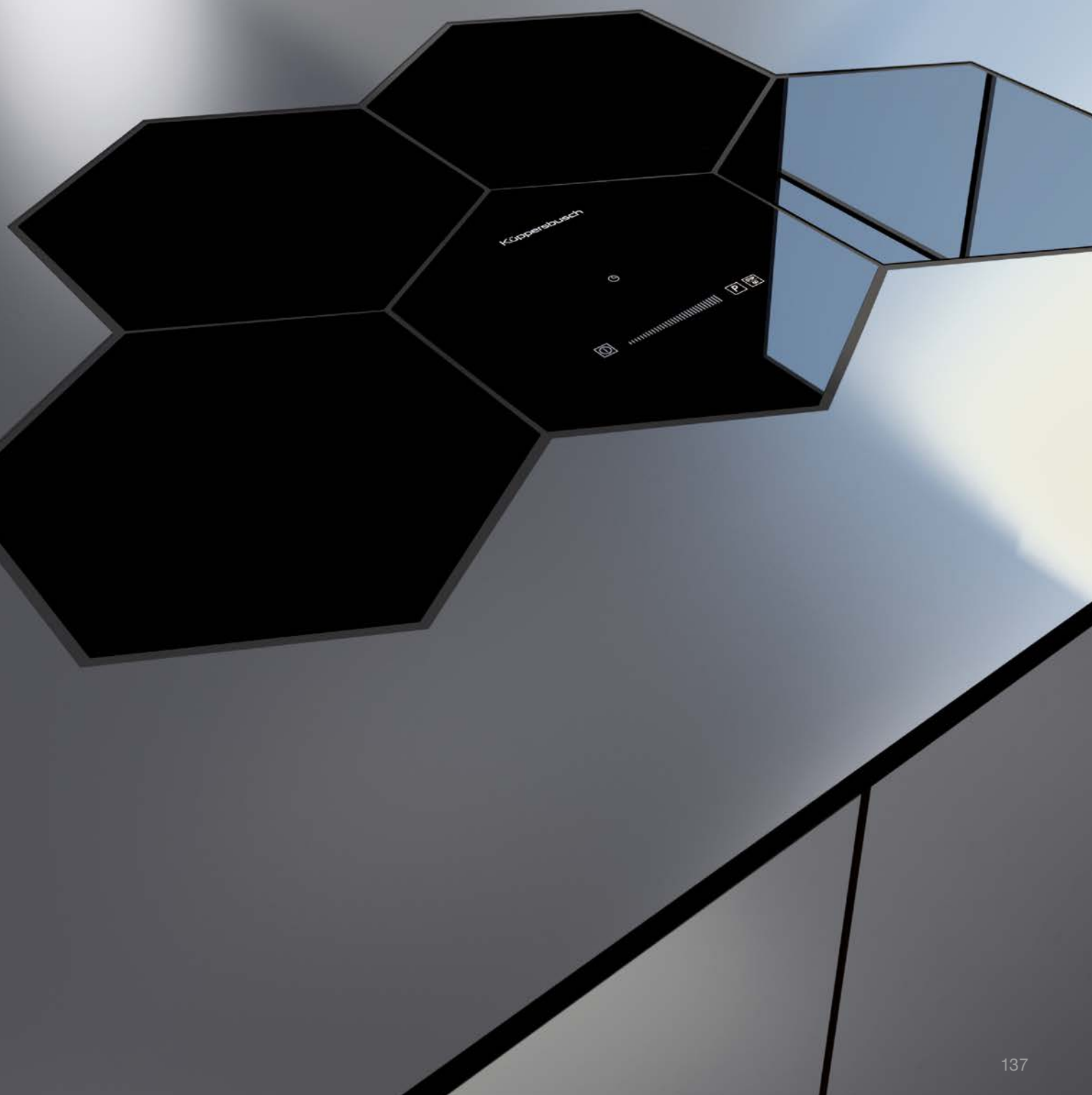
See page 242 for important information about the exhaust air system.

KMI 8500.0 SR black, flush installation
KMI 8500.0 WR white, flush installation



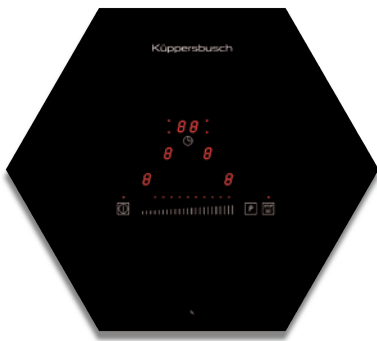
For individual cooking enjoyment

Cooking has seldom been as enjoyable and as practical as it is today with our unique honeycomb hobs. An exceptional design and a high degree of flexibility mean the greatest possible individuality. Ideal hob design, optimal space utilisation and quick, easy cleaning are all combined. You have plenty of personal freedom when it comes to arranging the individual honeycombs. Simply put them together according to your own personal wishes.



HOBS. HONEYCOMB. INDUCTION.

Profession+



Flush installation

EKWI 3740.0 W



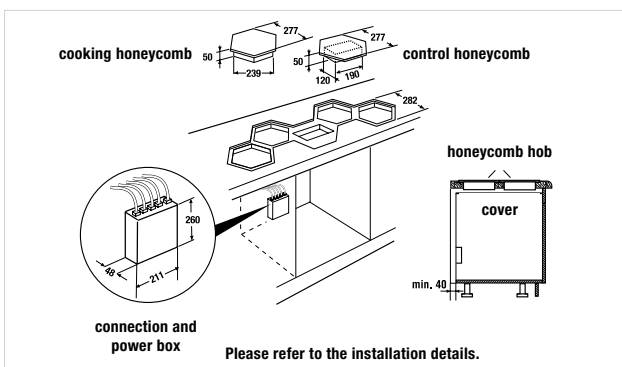
Features:

- 11-level power controls "glideControl" with red display
- 1 special level: keeping-warm level approx. 70°C
- Switch-off memory
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder for up to 99 minutes with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 sensor touch honeycomb included
- 4 separate cooking zones:
 - 2 x Ø 20 cm / 2,300 W (3,000 W*)
 - 2 x Ø 16 cm / 1,100 W (1,400 W*)
- * with power booster setting
- Optional accessories see page 249

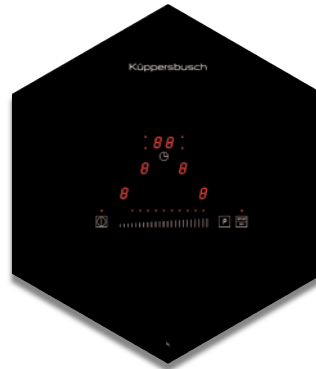
Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 320 x 320 mm
- Installation depth 50 mm
- Niche dimensions see building-in diagrams
- For more information see page 243

EKWI 3740.0 W black, flush installation
Honeycomb-Set: 1 control honeycomb (horizontal hexagon)
 and 4 cooking zones



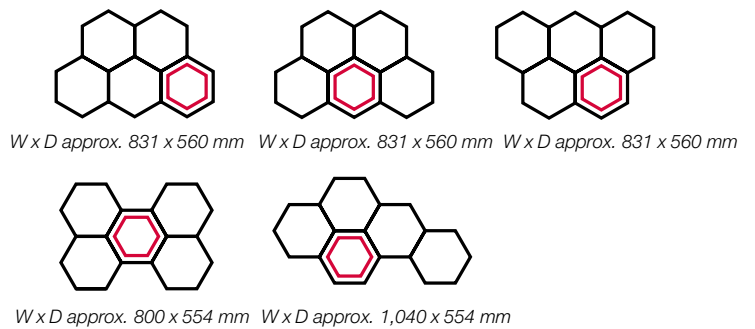
Profession+



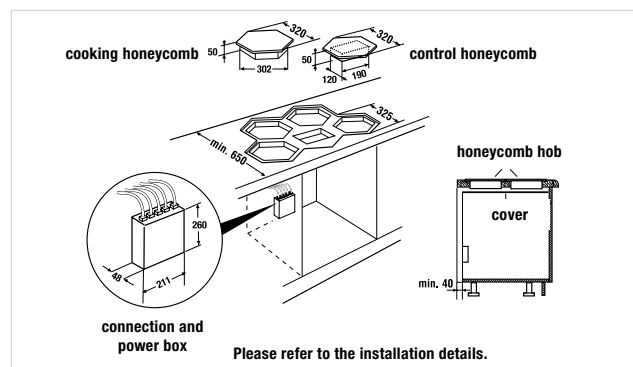
Flush installation

EKWI 3740.0 S

Examples of possible design layouts:



EKWI 3740.0 S black, flush installation
Honeycomb-Set: 1 control honeycomb (pointed hexagon)
 and 4 cooking zones



HOBS. INDUCTION.

Profession+



Stainless steel frame

KI 9850.0* **NEW**



Features:

- 13-level power controls "glideControl" with high-quality steel knobs (including)
 - 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
 - Switch-off memory
 - Bridge function, front and rear cooking zone can be switched together to one cooking zone
 - Pan and pan size detection with automatic control indication
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 6 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
- *with power booster setting

Technical data:

- Electrical connection 11.1 kW
- Appliance dimensions
- Stainless steel frame W x D approx. 900 x 520 mm
- Flush installation W x D approx. 898 x 518 mm
- Installation depth 48 mm
- Niche dimensions W x D approx. 750 x 490 mm (for flush installation please refer to the building-in diagrams)
- For more information see page 244

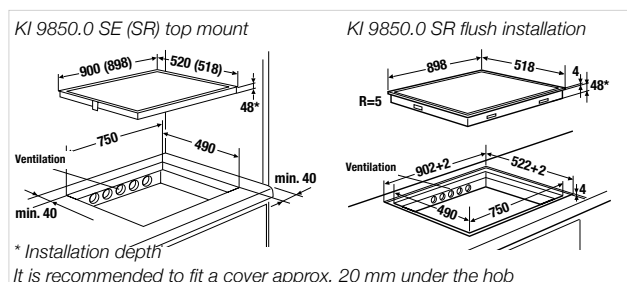
Optional accessories:

- FlexiGrill Acc. no. 1303
- For further optional accessories see page 249

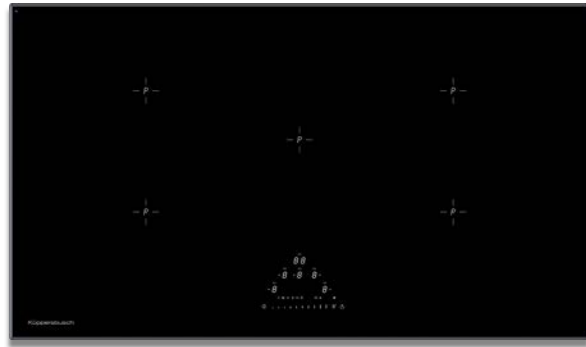


*Available from July

- KI 9850.0 SE** black, stainless steel frame
- KI 9850.0 SR** black, flush installation



Detailed installation drawing see page 250



Bevelled edge

KI 9820.0



Features:

- High-quality chrome graphics
 - 15-level power controls "glideControl" with white display
 - 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
 - Optimised grill function for FlexiGrill Acc. no. 1303
 - Switch-off memory
 - Pot move function
 - Bridge function, front and rear cooking zone can be switched together to one cooking zone
 - Pan and pan size detection with automatic control indication
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - Cleaning funktion
 - 4 cooking zones 210 x 180 mm / 2,100 W (3,700 W*)
 - 1 cooking zone 180 x 260 mm / 2,100 W (3,700 W*)
- *with power booster setting

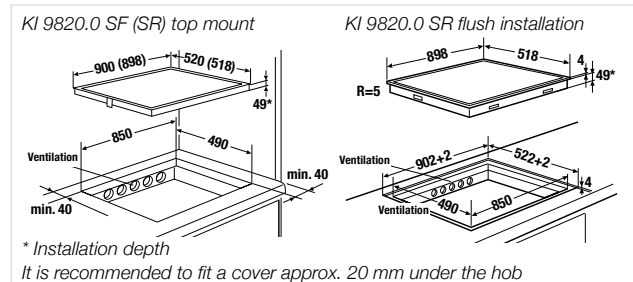
Technical data:

- Electrical connection 11.1 kW
- Appliance dimensions
- Bevelled edge W x D approx. 900 x 520 mm
- Flush installation W x D approx. 898 x 518 mm
- Installation depth 49 mm
- Niche dimensions W x D approx. 850 x 490 mm (for flush installation please refer to the building-in diagrams)
- For more information see page 244

Optional accessories:

- FlexiGrill Acc. no. 1303
- For further optional accessories see page 249

- KI 9820.0 SF** black, bevelled edge
- KI 9820.0 SR** black, flush installation



HOBS. INDUCTION.

Profession+



Bevelled edge

KI 9810.0



Features:

- High-quality chrome graphics
- 15-level power controls "glideControl" with white display
- 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
- Optimised grill function for FlexiGrill Acc. no. 1303
- Switch-off memory
- Bridge function, front and rear cooking zone can be switched together to one cooking zone
- Pan and pan size detection with automatic control indication
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 6 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
*with power booster setting

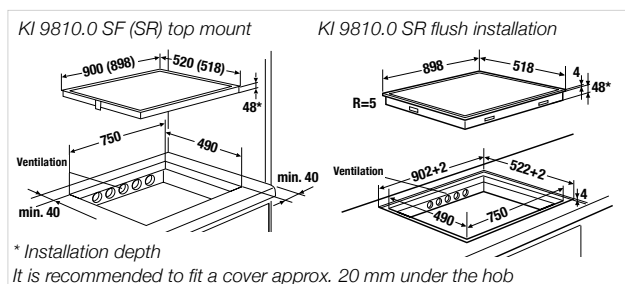
Technical data:

- Electrical connection 11.1 kW
- Appliance dimensions
Bevelled edge W x D approx. 900 x 520 mm
Flush installation W x D approx. 898 x 518 mm
Installation depth 48 mm
- Niche dimensions W x D approx. 750 x 490 mm
(for flush installation please refer to the building-in diagrams)
- For more information see page 244

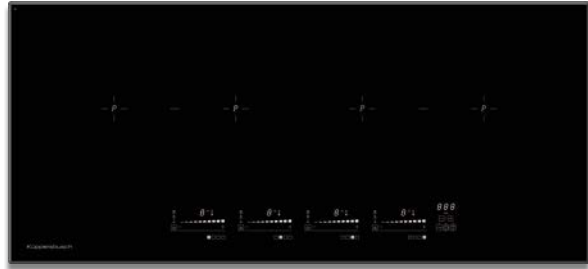
Optional accessories:

- FlexiGrill Acc. no. 1303
- For further optional accessories see page 249

- KI 9810.0 SF** black, bevelled edge
- KI 9810.0 SR** black, flush installation



Profession+



Bevelled edge

KI 9800.0



Features:

- High-quality chrome graphics
- 15-level power controls "glideControl" with white display
- 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
- Optimised grill function for FlexiGrill Acc. no. 1303
- Switch-off memory
- Bridge function, front and rear cooking zone can be switched together to one cooking zone
- Pan and pan size detection with automatic control indication
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 4 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
*with power booster setting

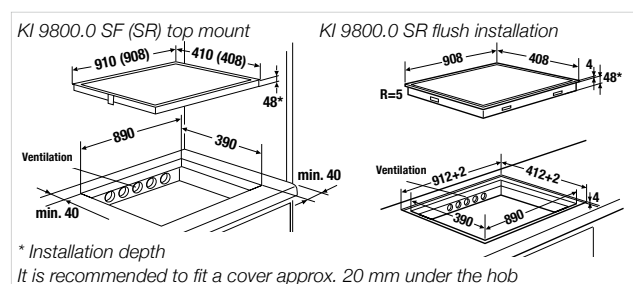
Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions
Bevelled edge W x D approx. 910 x 510 mm
Flush installation W x D approx. 908 x 408 mm
Installation depth 48 mm
- Niche dimensions W x D approx. 890 x 390 mm
(for flush installation please refer to the building-in diagrams)
- For more information see page 244

Optional accessories:

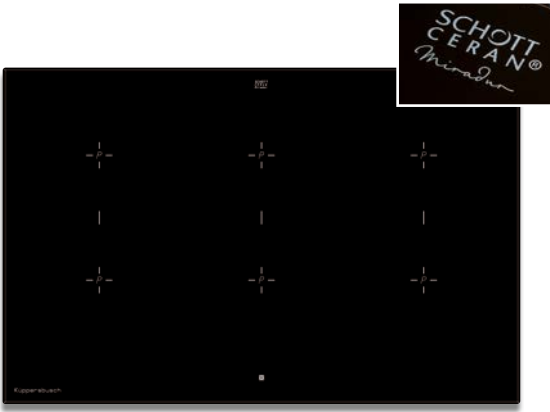
- FlexiGrill Acc. no. 1303
- For further optional accessories see page 249

- KI 9800.0 SF** black, bevelled edge
- KI 9800.0 SR** black, flush installation



HOBS. INDUCTION.

Profession+



Bevelled edge

KI 8820.0 NEW



Features:

- 11-level power controls "glideControl" with white display
 - 1 pre-defined special level: keeping-warm level approx. 70°C
 - Optimised grill function for FlexiGrill Acc. no. 1303
 - Switch-off memory
 - Bridge function, front and rear cooking zone can be switched together to one cooking zone
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 3 cooking zones 210 x 190 mm / 1,600 W (1,850 W*)
 - 3 cooking zones 210 x 190 mm / 2,100 W (3,000 W*)
- *with power booster setting

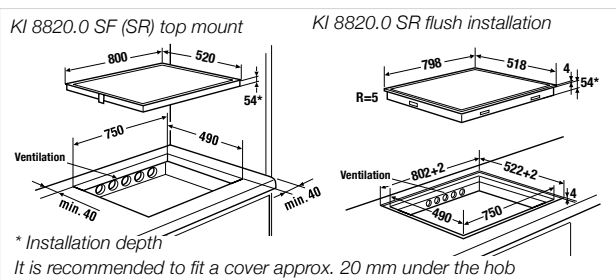
Technical data:

- Electrical connection 11.1 kW
- Appliance dimensions
 - Bevelled edge W x D approx. 800 x 520 mm
 - Flush installation W x D approx. 798 x 518 mm
 - Installation depth 54 mm
- Niche dimensions W x D approx. 750 x 490 mm (for flush installation please refer to the building-in diagrams)
- For more information see page 244

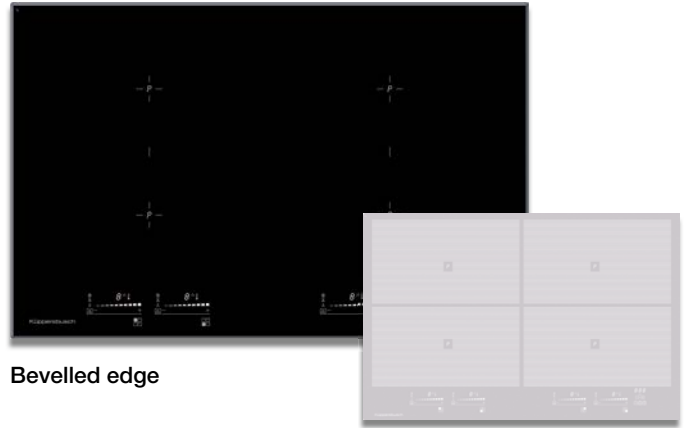
Optional accessories:

- Stainless steel profiles Acc. no. ZK 0800
- FlexiGrill Acc. no. 1303

- KI 8820.0 SF** black, bevelled edge
- KI 8820.0 SR** black, flush installation



Profession+



Bevelled edge

KI 8800.0



Features:

- High-quality chrome graphics
 - 15-level power controls "glideControl" with white display
 - 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
 - Optimised grill function for FlexiGrill Acc. no. 1303
 - Switch-off memory
 - Bridge function, front and rear cooking zone can be switched together to one cooking zone
 - Pan and pan size detection with automatic control indication
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 4 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
- *with power booster setting

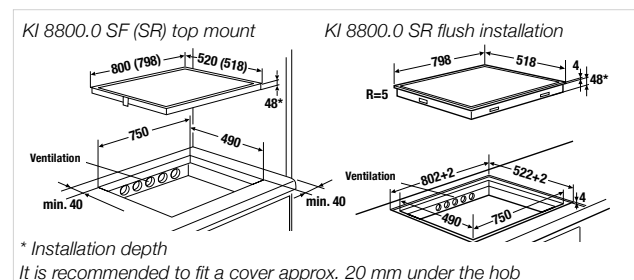
Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions
 - Bevelled edge W x D approx. 800 x 520 mm
 - Flush installation W x D approx. 798 x 518 mm
 - Installation depth 48 mm
- Niche dimensions W x D approx. 750 x 490 mm (for flush installation please refer to the building-in diagrams)
- For more information see page 244

Optional accessories:

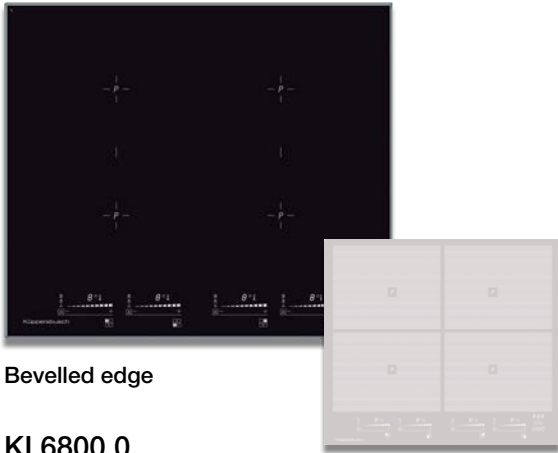
- Stainless steel profiles Acc. no. ZK 0800
- FlexiGrill Acc. no. 1303
- For further optional accessories see page 249

- KI 8800.0 GR** grey, flush installation
- KI 8800.0 SF** black, bevelled edge
- KI 8800.0 SR** black, flush installation



HOBS. INDUCTION.

Profession+



Bevelled edge

KI 6800.0



Features:

- High-quality chrome graphics
- 15-level power controls "glideControl" with white display
- 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
- Optimised grill function for FlexiGrill Acc. no. 1303
- Switch-off memory
- Bridge function, front and rear cooking zone can be switched together to one cooking zone
- Pan and pan size detection with automatic control indication
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 4 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
*with power booster setting
- Optional accessories see page 249

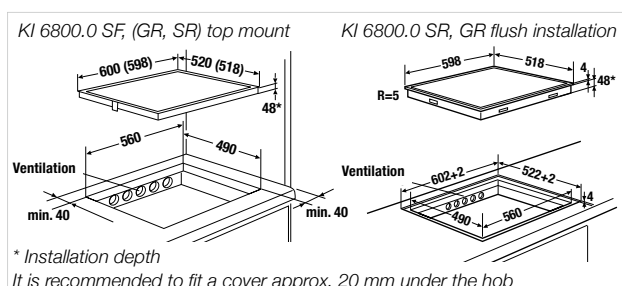
Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions
 - Bevelled edge W x D approx. 600 x 520 mm
 - Flush installation W x D approx. 598 x 518 mm
 - Installation depth 53 mm
- Niche dimensions W x D approx. 560 x 490 mm
(for flush installation please refer to the building-in diagrams)
- For more information see page 244

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0600
- FlexiGrill Acc. no. 1303

- KI 6800.0 GR** grey, flush installation
- KI 6800.0 SF** black, bevelled edge
- KI 6800.0 SR** black, flush installation



Premium+



Flush installation

KI 9520.0



Features:

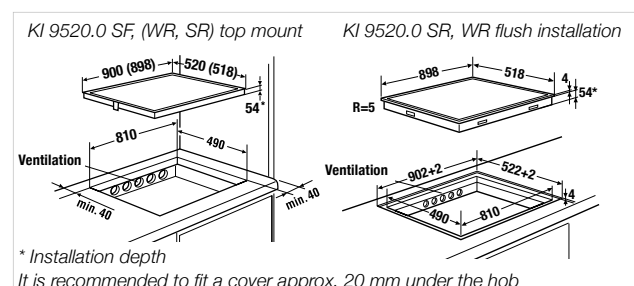
- Matt black or white glass
- 11-level power controls "selectControl" with red display
- 1 pre-defined special level: keeping-warm level approx. 70°C
- Switch-off memory
- Bridge function, left cooking zones can be switched together
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone 210 x 190 mm / 2,100 W (3,000 W*)
- 1 cooking zone 210 x 190 mm / 1,600 W (1,850 W*)
- 1 cooking zone Ø 280 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 220 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 180 mm / 1,100 W (1,400 W*)
*with power booster setting
- Optional accessories see page 249

Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions
 - Bevelled edge W x D approx. 900 x 520 mm
 - Flush installation W x D approx. 898 x 518 mm
 - Installation depth 54 mm
- Niche dimensions W x D approx. 810 x 490 mm
- For more information see page 244

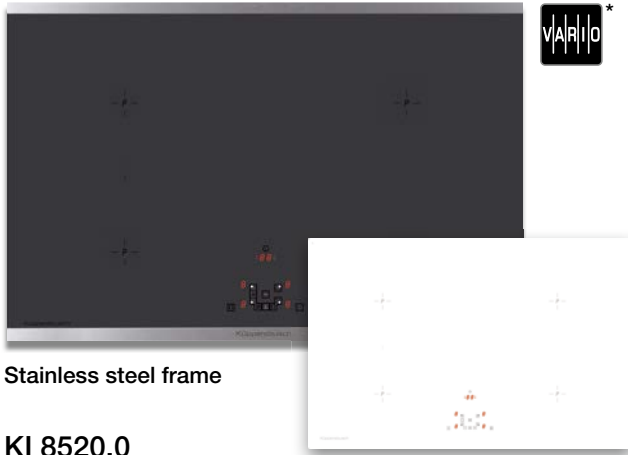
*Available from June

- KI 9520.0 WR** white, flush installation
- KI 9520.0 SF** black, bevelled edge
- KI 9520.0 SR** black, flush installation



HOBS. INDUCTION.

Premium+



Stainless steel frame

KI 8520.0



Features:

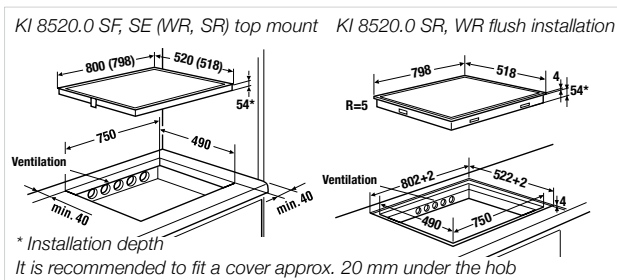
- Matt black or white glass
- 11-level power controls "selectControl" with red display
- 1 pre-defined special level: keeping-warm level approx. 70°C
- Switch-off memory
- Bridge function, left cooking zones can be switched together
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone 210 x 190 mm / 2,100 W (3,000 W*)
- 1 cooking zone 210 x 190 mm / 1,600 W (1,850 W*)
- 1 cooking zone Ø 215 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 180 mm / 1,000 W (1,400 W*)
- *with power booster setting
- Optional accessories see page 249

Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions
- Bevelled edge W x D approx. 800 x 520 mm
- Stainless steel frame W x D approx. 800 x 520 mm
- Flush installation W x D approx. 798 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 750 x 490 mm
- For more information see page 244

*only for stainless steel model

- KI 8520.0 WR white, flush installation
- KI 8520.0 SF black, bevelled edge
- KI 8520.0 SE black, stainless steel frame
- KI 8520.0 SR black, flush installation



Premium+



Stainless steel frame

KI 6520.0



Features:

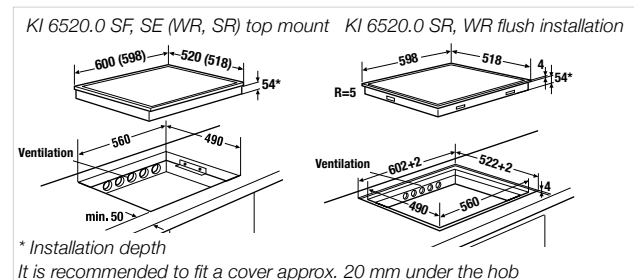
- Matt black or white glass
- 11-level power controls "selectControl" with red display
- 1 pre-defined special level: keeping-warm level approx. 70°C
- Switch-off memory
- Bridge function, left cooking zones can be switched together
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone 210 x 190 mm / 2,100 W (3,000 W*)
- 1 cooking zone 210 x 190 mm / 1,600 W (1,850 W*)
- 1 cooking zone Ø 215 mm / 2,100 W (3,000 W*)
- 1 cooking zone Ø 180 mm / 1,100 W (1,400 W*)
- *with power booster setting
- Optional accessories see page 249

Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions
- Bevelled edge W x D approx. 600 x 520 mm
- Stainless steel frame W x D approx. 600 x 520 mm
- Flush installation W x D approx. 598 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 560 x 490 mm
- For more information see page 245

*only for stainless steel model

- KI 6520.0 WR white, flush installation
- KI 6520.0 SF black, bevelled edge
- KI 6520.0 SE black, stainless steel frame
- KI 6520.0 SR black, flush installation



HOBS. INDUCTION.

Comfort+



Flush installation

KI 9330.0



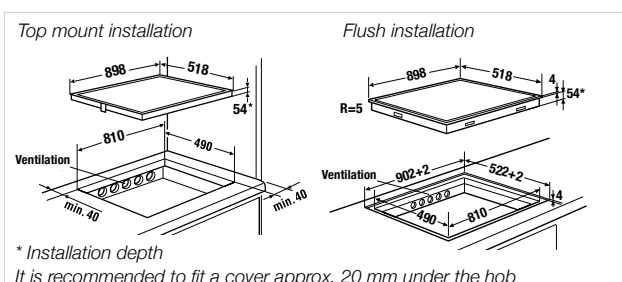
Features:

- 11-level power controls "dialControl" with red display
- 1 pre-defined special level: keeping-warm level approx. 70°C
- Switch-off memory
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone Ø 175 mm / 1,100 W (1,400 W*)
- 1 cooking zone Ø 175 mm / 1,400 W (2,000 W*)
- 1 cooking zone Ø 265 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 215 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 175 mm / 1,100 W (1,400 W*)
- *with power booster setting
- Optional accessories see page 249

Technical data:

- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 898 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 810 x 490 mm
- For more information see page 245

KI 9330.0 SR black, flush installation



Comfort+



Flush installation

KI 8330.0



Features:

- 11-level power controls "dialControl" with red display
- 1 pre-defined special level: keeping-warm level approx. 70°C
- Switch-off memory
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone Ø 215 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 175 mm / 1,100 W (1,400 W*)
- 1 cooking zone Ø 215 mm / 2,300 W (3,000 W*)
- 1 cooking zone Ø 175 mm / 1,100 W (1,400 W*)
- *with power booster setting

Technical data:

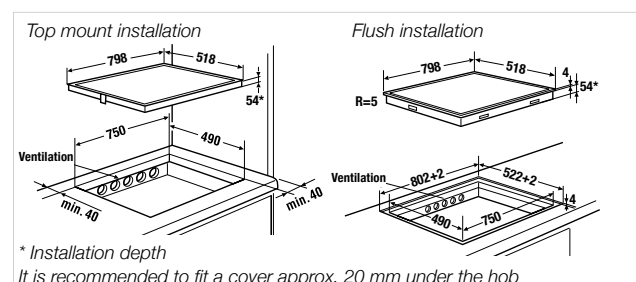
- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 798 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 750 x 490 mm
- For more information see page 245

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0800
- VarioLine metallic joining strip Acc. no. 1130
(only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0800

KI 8330.0 SR black, flush installation



HOB. INDUCTION.

Comfort+



Flush installation

KI 6330.0



Features:

- 11-level power controls "dialControl" with red display
 - 1 pre-defined special level: keeping-warm level approx. 70°C
 - Switch-off memory
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 1 cooking zone Ø 200 mm / 2,300 W (3,000 W*)
 - 1 cooking zone Ø 180 mm / 1,100 W (1,400 W*)
 - 1 cooking zone Ø 220 mm / 2,300 W (3,000 W*)
 - 1 cooking zone Ø 160 mm / 1,100 W (1,400 W*)
- *with power booster setting

Technical data:

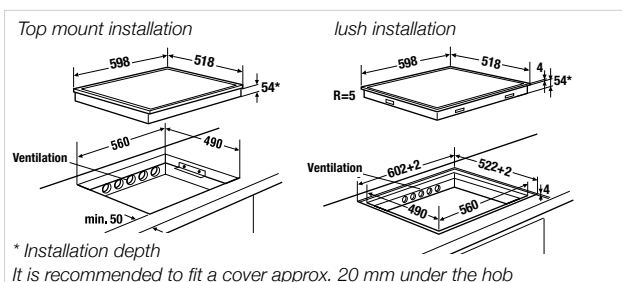
- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 598 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 560 x 490 mm
- For more information see page 245

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0600
- Varioline metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0600

KI 6330.0 SR black, flush installation



Flush installation

KI 6350.0



Features:

- 10-level power controls "knobControl" with red display
 - Control with central, removable knob und touch control sensors
 - 1 vordefinierte Sonderstufe: ca. 70°C
 - 1 pre-defined special level: keeping-warm level approx. 70°C
 - Switch-off memory
 - Bridge function, right cooking zones can be switched together
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 1 cooking zone Ø 210 mm / 2,300 W (3,000 W*)
 - 2 cooking zones Ø 180 mm / 1,850 W (2,500 W*)
 - 1 cooking zone Ø 145 mm / 1,400 W (1,800 W*)
- *with power booster setting

Technical data:

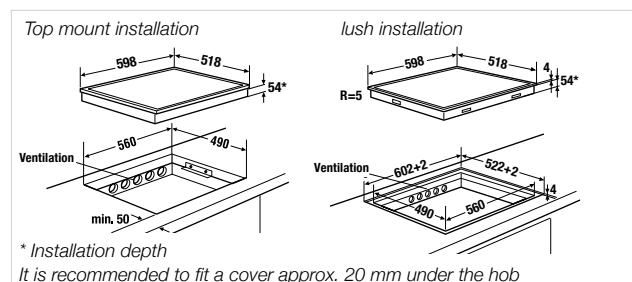
- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 598 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 560 x 490 mm
- For more information see page 245

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0600
- Varioline metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0600

KI 6350.0 SR black, flush installation



HOBS. INDUCTION.

Standard+



Flush installation

KI 8120.0



Features:

- 10-level power controls "selectControl" with red display
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 1 cooking zone \varnothing 190 mm / 2,300 W (3,000 W*)
 - 1 cooking zone \varnothing 170 mm / 1,100 W (1,400 W*)
 - 1 cooking zone \varnothing 220 mm / 2,300 W (3,000 W*)
 - 1 cooking zone \varnothing 155 mm / 1,100 W (1,400 W*)
- * with power booster setting

Technical data:

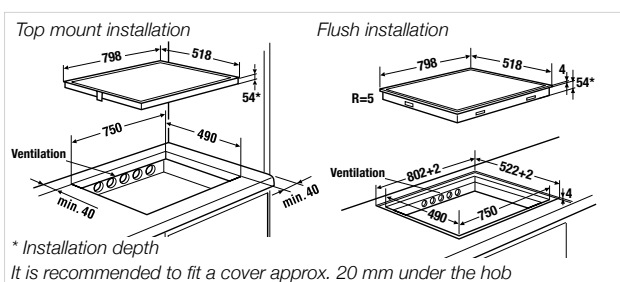
- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 798 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 750 x 490 mm
- For more information see page 245

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0800
- VarioLine metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0800

KI 8120.0 SR black, flush installation



Standard+



Flush installation

KI 6120.0



Features:

- 10-level power controls "selectControl" with red display
 - Automatic booster cooking phase
 - Residual heat indicator
 - Minute minder with switch-off feature
 - Central switch-off control
 - Holiday shut-down device (limiting operation duration time)
 - 2 cooking zones \varnothing 200 mm / 1,400 W (1,850 W*)
 - 2 cooking zones \varnothing 180 mm / 1,400 W (1,850 W*)
- *with power booster setting

Technical data:

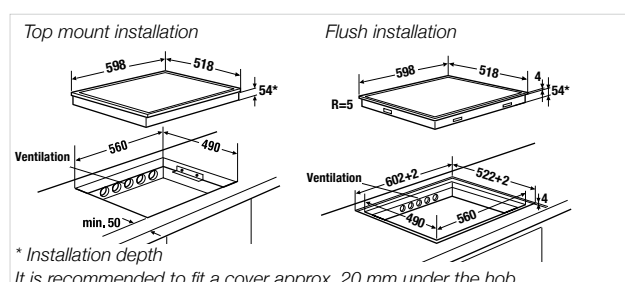
- Electrical connection 7.4 kW
- Appliance dimensions W x D approx. 598 x 518 mm
- Installation depth 54 mm
- Niche dimensions W x D approx. 560 x 490 mm
- For more information see page 245

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0600
- VarioLine metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0600

KI 6120.0 SR black, flush installation



HOBS. ELECTRONIC.

Comfort+



Flush installation

KE 9340.0* **NEW**



Features:

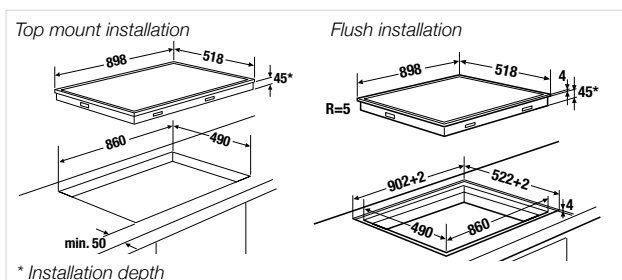
- 9-level power controls "glideControl" with red display
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 2 cooking zones Ø 180 mm / 1,800 W
- 1 dual-circuit cooking zone Ø 210 or 120 mm / 2,200 oder 750 W
- 1 triple-circuit cooking zone Ø 270, 210 oder 145 mm / 2,700, 1,950 oder 1,050 W
- 1 dual-circuit cooking zone Ø 160 mm / 1,500 W
- Optional accessories see page 249

Technical data:

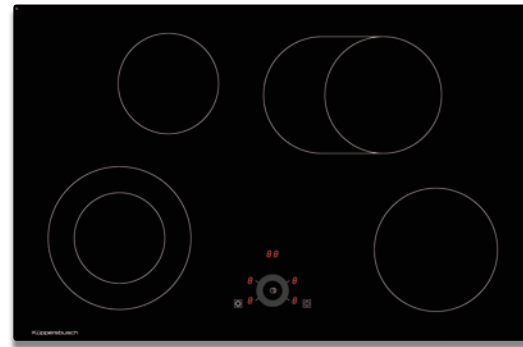
- Electrical connection 9.3 kW
- Appliance dimensions W x D approx. 898 x 518 mm
- Installation depth 44 mm
- Niche dimensions W x D approx. 860 x 490 mm
- For more information see page 246

*Available from June

KE 9340.0 SR black, flush installation



Comfort+



Flush installation

KE 8330.0



Features:

- 9-level power controls "dialControl" with red display
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone Ø 155 mm / 1,200 W
- 1 cooking zone Ø 190 mm / 1,800 W
- 1 dual-circuit cooking zone Ø 220 mm or 145 mm / 2,200 or 1,000 W
- 1 dual-circuit cooking and roasting zone Ø 180 mm or 265 x 180 mm / 2,400 or 1,500 W

Technical data:

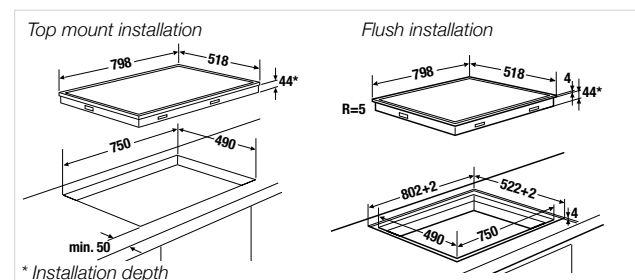
- Electrical connection 7.6 kW
- Appliance dimensions W x D approx. 798 x 518 mm
- Installation depth 44 mm
- Niche dimensions W x D approx. 750 x 490 mm
- For more information see page 246

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0800
- VarioLine metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

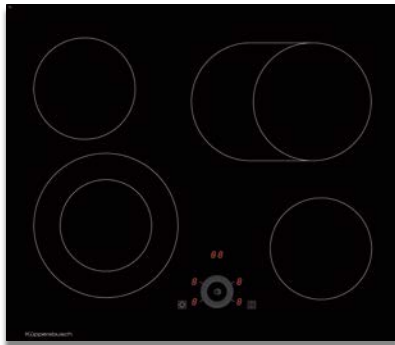
*only possible with optional accessor ZK 0800

KE 8330.0 SR black, flush installation



HOBS. ELECTRONIC.

Comfort+



Flush installation

KE 6330.0



Features:

- 9-level power controls "dialControl" with red display
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 2 cooking zones \varnothing 155 mm / 1,200 W
- 1 dual-circuit cooking zone \varnothing 220 mm or 145 mm / 2,200 or 1,000 W
- 1 dual-circuit cooking and roasting zone \varnothing 180 mm or 265 x 180 mm / 2,400 or 1,500 W

Technical data:

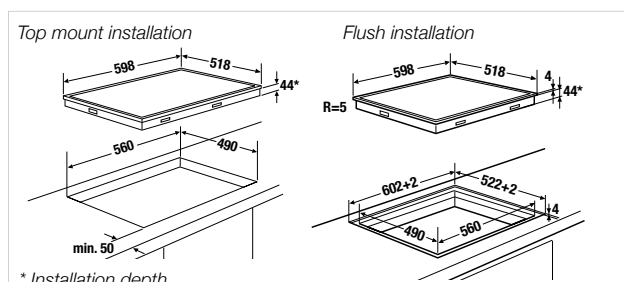
- Electrical connection 7.0 kW
- Appliance dimensions W x D approx. 598 x 518 mm
- Installation depth 44 mm
- Niche dimensions W x D approx. 560 x 490 mm
- For more information see page 246

Optional accessories:

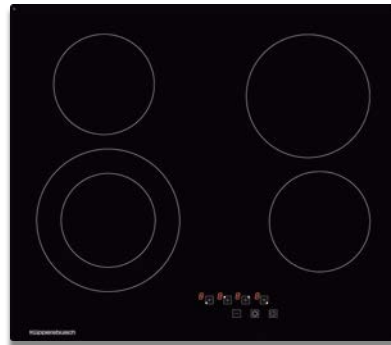
- Stainless steel profiles Acc. no. ZK 0600
- VarioLine metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0600

KE 6330.0 SR black, flush installation



Comfort+



Flush installation

KE 6310.0



Features:

- 9-level power controls "selectControl" with red display
- Automatic booster cooking phase
- Residual heat indicator
- Holiday shut-down device (limiting operation duration time)
- 2 cooking zones \varnothing 155 mm / 1,200 W
- 1 dual-circuit cooking zone \varnothing 220 mm or 145 mm / 2,200 or 1,000 W
- 1 cooking zone \varnothing 190 mm / 1,800 W

Technical data:

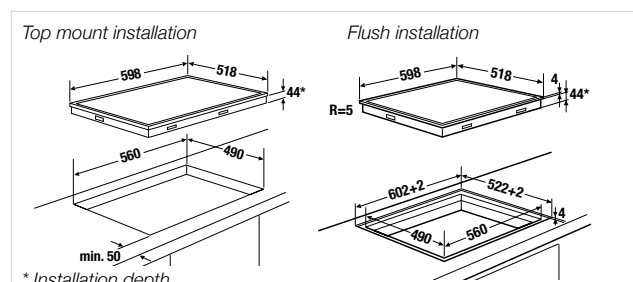
- Electrical connection 6.4 kW
- Appliance dimensions W x D approx. 598 x 518 mm
- Installation depth 44 mm
- Niche dimensions W x D approx. 560 x 490 mm
- For more information see page 246

Optional accessories:

- Stainless steel profiles Acc. no. ZK 0600
- VarioLine metallic joining strip Acc. no. 1130 (only possible with stainless steel profiles)
- For further optional accessories see page 249

*only possible with optional accessor ZK 0600

KE 6310.0 SR black, flush installation









Rekindle your desire for cooking with gas!

It is not only professional cooks who are on fire when it comes to cooking with gas. The energy, which is just as economical as it is ecological, is perfectly suited to modern kitchens. Gas ensures precise, quick cooking with exact and quick-reactive temperature controls. Pioneering design combined with the state-of-the-art technology of the glass ceramic gas hob. Professional and convenient controls are combined with the highest of safety standards. And, naturally, the lifelong experience of Küppersbusch in the professional catering equipment line of business also flows into all of the gas appliances. Whatever you decide on, you will certainly rediscover your passion for cooking.

HOBS. GAS.

Profession+



Stainless steel frame

GKS 9851.0



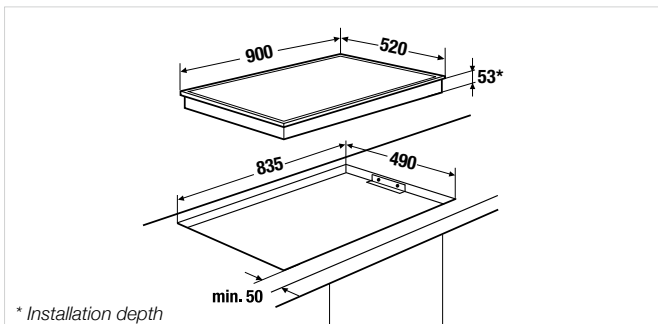
Features:

- Variable power control „knobControl“
- Slimline burners
- Full safety device
- Variable settings
- Pan supports (cast iron)
- Burner cap (black enamelled)
- 1 wok burner 6.0 kW
- 1 high speed burner 3.0 kW
- 2 standard burners 1.75 kW
- 1 simmer burner 1.0 kW
- Optional accessories see page 249

Technical data:

- Gas connection 13.5 kW
- Electrical connection 0.1 kW
- Appliance dimensions W x D approx. 900 x 520 mm
- Installation depth 53 mm
- Niche dimensions W x D approx. 835 x 490 mm
- For more information see page 247

GKS 9851.0 ED Stainless steel frame



Profession+



GMS 9751.0



Features:

- Variable power control „knobControl“
- Full steel 2,5 mm
- Slimline burners
- Full safety device
- Variable settings
- Pan supports (cast iron)
- Burner cap (black enamelled)
- 1 wok burner 5.0 kW
- 1 high speed burner 3.0 kW
- 2 standard burners 1.7 kW
- 1 simmer burner 1.0 kW
- Optional accessories see page 249

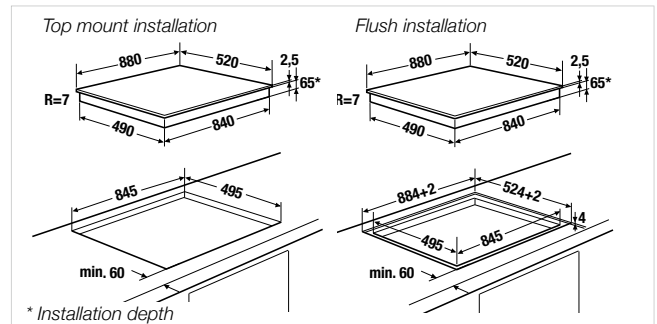
Technical data:

- Gas connection 12.4 kW
- Electrical connection 0.1 kW
- Appliance dimensions W x D approx. 880 x 520 mm
- Installation depth 68 mm
- Niche dimensions W x D approx. 845 x 495 mm
- For more information see page 247



Flush installation

GMS 9751.0 E Stainless steel



HOBS. GAS.

Comfort+



GMS 9651.0



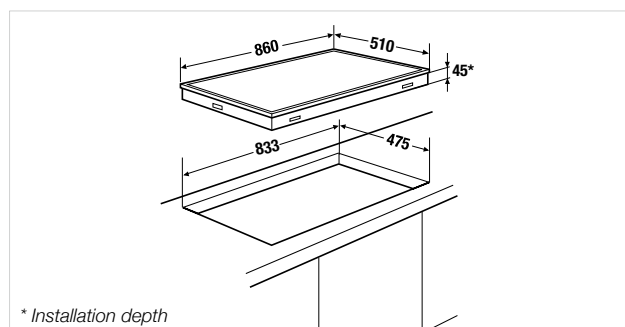
Features:

- Variable power control „knobControl“
- Slimline burners
- Full safety device
- Variable settings
- Pan supports (cast iron)
- Burner cap (black enamelled)
- 1 wok burner 5.0 kW
- 1 high speed burner 3.0 kW
- 2 standard burners 1.75 kW
- 1 simmer burner 1.0 kW
- Optional accessories see page 249

Technical data:

- Gas connection 11.75 kW
- Electrical connection 0.1 kW
- Appliance dimensions W x D approx. 860 x 510 mm
- Installation depth 45 mm
- Niche dimensions W x D approx. 833 x 475 mm
- For more information see page 247

GMS 9651.0 E Stainless steel



Comfort+



GMS 7651.0



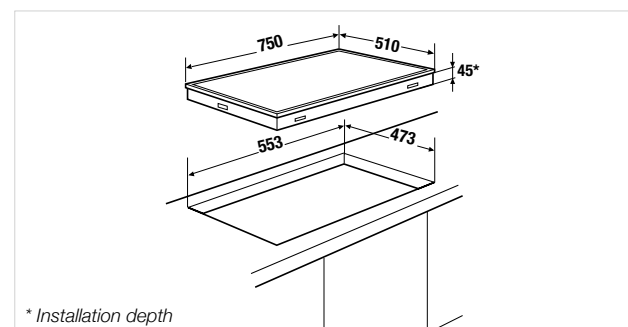
Features:

- Variable power control „knobControl“
- Slimline burners
- Full safety device
- Variable settings
- Pan supports (cast iron)
- Burner cap (black enamelled)
- 1 wok burner 4.0 kW
- 1 high speed burner 3.0 kW
- 2 standard burners 1.75 kW
- 1 simmer burner 1.0 kW
- Optional accessories see page 249

Technical data:

- Gas connection 11.5 kW
- Electrical connection 0.1 kW
- Appliance dimensions W x D approx. 750 x 510 mm
- Installation depth 45 mm
- Niche dimensions W x D approx. 553 x 473 mm
- For more information see page 247

GMS 7651.0 E Stainless steel





KÜPPERSBUSCH VARIOLINE

Hobs reimaged. With the Küppersbusch Varioline concept you create your individual space for cooking – with gas, induction, teppan yaki, wok, single or in combination – always perfectly matched.

Individuell + flexible

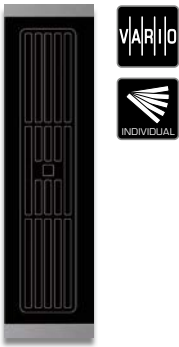


The VarioLine concept is ideal for those who prefer to put an individual menu together themselves. Top quality individual elements can be combined (using the metallic joining strip for VarioLine hobs acc. no. 1130, see page see page 250) to create a unique cooking and working area..

Induction, gas, lava stone grill or a combination of all of these – the possibilities are almost unlimited. The ultra-slim design of all the hob units is precisely matched, so that the different modules always result in a uniform and, more than anything else, extremely elegant combination. Our VarioLine sinks also fit perfectly into the concept (see page 227).

VARIOLINE. HOB. DOWNDRAFT.

Profession+



Flush installation, illustration shows model with fixed stainless steel profile

VKM 1800.0



Features:

- Extraction rate (to the outside) according to guideline EN 61591: max. normal power setting 530 m³/h, intensive power setting 620 m³/h
- Noise level according to guideline EN 60704-2-13: min. 39 dB, max. 55 dB, int. 68 dB
- 4 power levels incl. high power settings, integrated in the hob
- Digital display, integrated in the hob
- Metal grease filter with 96,5 % grease deposit
- Automatic delay stop
- Recirculating air mode possible (see optional accessories)
- Ventilation grid and glass cover (ZK 8000) incl.
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed
- Adapted for combination with VarioLine hobs

VKI 3805.0 and VKI 3505.0

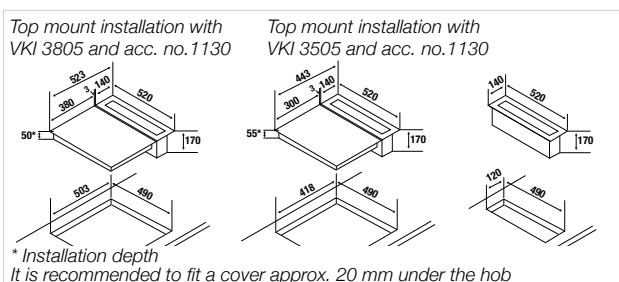
Technical data:

- Electrical connection 115 W
- Air connection plinth fan Naber Compair Flow NW 150
- Energy class /-consumption A / 41 kW
- Filter class / filter separation rate A / **96,5 %**
- Appliance dimensions W x D approx. 138 x 518 mm
- For more information see page 243

Optional accessories:

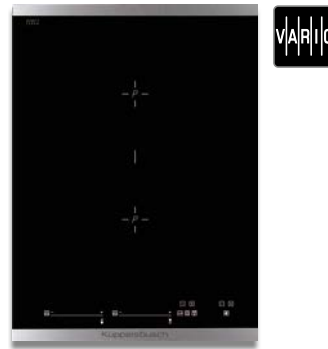
- PlasmaMade filter Acc. no. ZD 8001
- Charcoal filter box Acc. no. ZK 8001
- VarioLine metallic joining strip Acc. no. 1130
- Wireless window contact system Acc. no. ZK 8002
(for exhaust air mode, for further information see page 242)
- Gas deflector (see page 249) Acc. no. ZK 8003
(for combination with GKS 3820.0 or GWS 3811.0)
- For further optional accessories see page 249 and 257

VKM 1800.0 SR black, flush installation



VARIOLINE. HOB. INDUCTION.

Profession+



Flush installation,

Illustration shows model with fixed stainless steel profile

VKI 3805.0



Features:

- 14-level power controls "glideControl" with red display
- 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
- Switch-off memory
- Bridge function, both cooking zones can be switched together to one cooking zone
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 2 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
*with power booster setting
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed
- Integrated control for VarioLine cooktop extractor **VKM 1800.0** (see page 156)

Technical data:

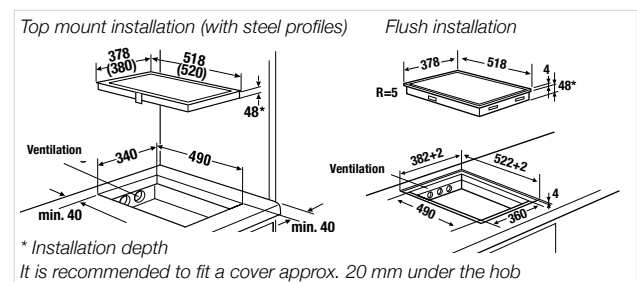
- Electrical connection 3.7 kW
- Appliance dimensions W x D approx. 378 x 518 mm
- Installation depth 48 mm
- Niche dimensions W x D approx. 360 x 490 mm
- For more information see page 248

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

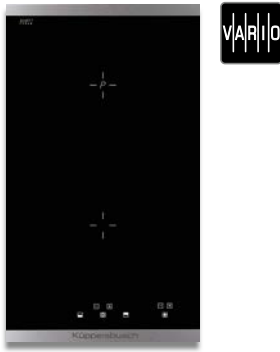
See page 242 for information about the exhaust air system.

VKI 3805.0 SR black, flush installation



VARIOLINE. HOBS. INDUCTION.

Premium+



Flush installation,
illustration shows model with fixed stainless steel profile

VKI 3505.0



Features:

- 10-level power controls "selectControl" with red display
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone Ø 200 mm / 1,400 W (2,000 W*)
- 1 cooking zone Ø 160 mm / 1,400 W
* with power booster setting
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed
- Integrated control for VarioLine cooktop extractor **VKM 1800.0** (see page 154)

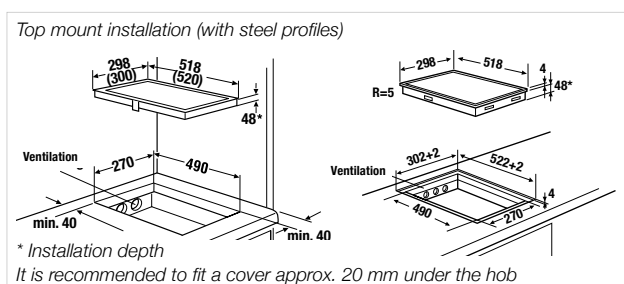
Technical data:

- Electrical connection 3.4 kW
- Appliance dimensions W x D approx. 298 x 518 mm
- Installation depth 48 mm
- Niche dimensions W x D approx. 270 x 490 mm
- For more information see page 248

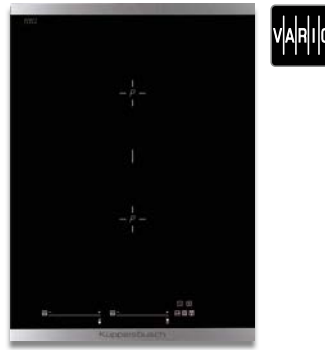
Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

VKI 3505.0 SR black, flush installation



Profession+



Flush installation,
Illustration shows model with fixed stainless steel profile

VKI 3800.1* NEW



Features:

- 14-level power controls "glideControl" with red display
- 3 pre-defined special levels: melting level approx. 42°C, keeping-warm level approx. 70°C, pasta level approx. 94°C
- Switch-off memory
- Bridge function, both cooking zones can be switched together to one cooking zone
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 2 cooking zones 210 x 190 mm / 2,100 W (3,700 W*)
*with power booster setting
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed

Technical data:

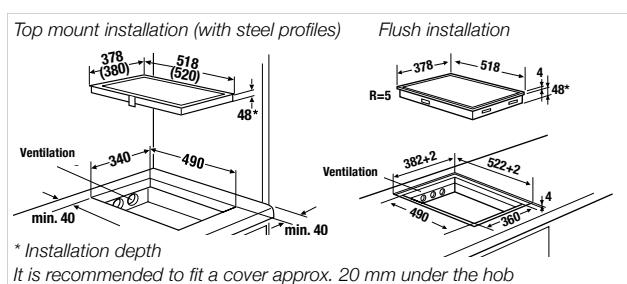
- Electrical connection 3.7 kW
- Appliance dimensions W x D approx. 378 x 518 mm
- Installation depth 48 mm
- Niche dimensions W x D approx. 360 x 490 mm
- For more information see page 248

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

*Available from June

VKI 3800.1 SR black, flush installation



VARIOLINE. HOBS. INDUCTION.

Premium+



Flush installation, illustration shows model with fixed stainless steel profile

VKI 3500.1* NEW



Features:

- 10-level power controls "selectControl" with red display
- Automatic booster cooking phase
- Residual heat indicator
- Minute minder with switch-off feature
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 cooking zone \varnothing 22 cm / 2,300 W (3,000 W*)
- 1 cooking zone \varnothing 16 cm / 1,400 W
- *with power booster setting
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed

Technical data:

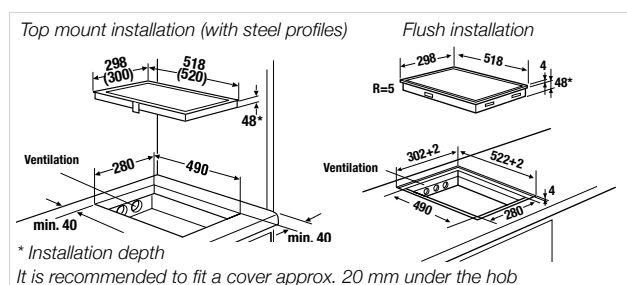
- Electrical connection 3.7 kW
- Appliance dimensions W x D approx. 298 x 518 mm
- Installation depth 48 mm
- Niche dimensions W x D approx. 280 x 490 mm
- For more information see page 248

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

*Available from May

VKI 3500.1 SR black, flush installation



VARIOLINE. HOB. INDUCTION. WOK.

Profession+



Flush installation, illustration shows model with fixed stainless steel profile

VKIW 3800.0



Features:

- 13-level power controls "glideControl" with red display
- Automatic booster cooking phase
- Minute minder with switch-off feature
- Residual heat indicator
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- 1 Wok cooking zone 2,450 W (3,000 W*)
- *with power booster setting
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed

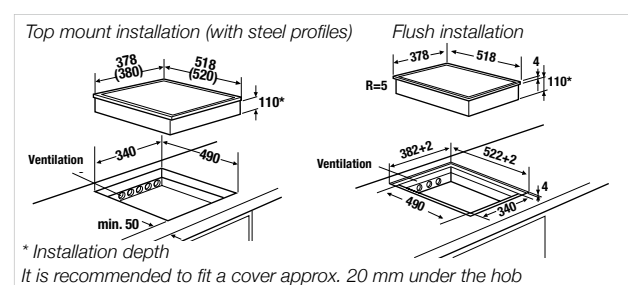
Technical data:

- Electrical connection 3.0 kW
- Appliance dimensions W x D approx. 378 x 518 mm
- Installation depth 110 mm
- Niche dimensions W x D approx. 340 x 490 mm
- For more information see page 248

Optional accessories:

- Stainless steel wok pan Acc. no. 3710 (approx. 5 litres)
- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

VKIW 3800.0 SR black, flush installation



VARIOLINE. HOB. ELECTRONIC. LAVA STONE GRILL.

Profession+



Flush installation,
illustration shows model with fixed stainless steel profile

VKEL 3800.0



Features:

- Variable power control „knobControl“
- 6-level power controls
- Power 2.500 watts
- 1 grilling zone with cast iron grilling grid
- Stainless steel cover
- Lava stones included
- Stainless steel profiles or Varioline acc. no. 1130 enclosed

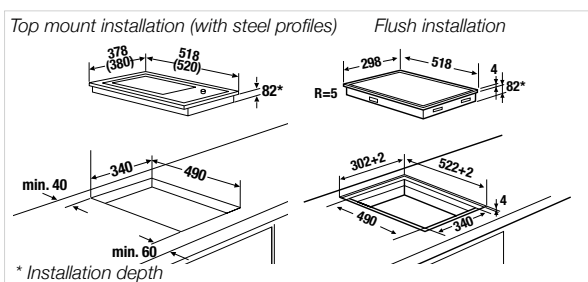
Technical data:

- Electrical connection 2.5 kW
- Appliance dimensions W x D approx. 378 x 518 mm
- Installation depth approx. 82 mm
- Niche dimensions W x D approx. 340 x 490 mm
- For more information see page 248

Optional accessories:

- Grilling plate Acc. no. 4710
- Varioline metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

VKEL 3800.0 SR black, flush installation



VARIOLINE. HOB. TEPPAN YAKI GRIDDLE.

Profession+



Flush installation,
illustration shows model with fixed stainless steel profile

VKET 3800.0



Features:

- Variable power control „knobControl“
- 2 separate, finely adjustable grilling zones
- Hard chromium-plated griddle approx. 8 mm thick, with ceramic glass surround
- Variable power control 70° C - 250° C
- Residual heat indicator
- 'Keep warm' setting approx. 60° C
- Useable Teppan Yaki griddle 354 x 296 mm
- Stainless steel profiles or Varioline acc. no. 1130 enclosed

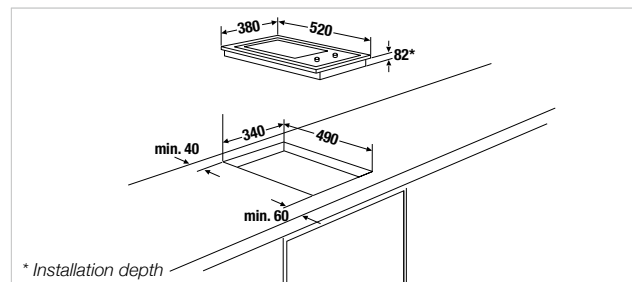
Technical data:

- Electrical connection 2.4 kW
- Appliance dimensions W x D approx. 380 x 520 mm
- Installation depth 82 mm
- Niche dimensions W x D approx. 340 x 490 mm
- For more information see page 248

Optional accessories:

- Teppan Yaki Set Acc. no. 1114
- Varioline metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

VKET 3800.0 SR black, flush installation



VARIOLINE. HOB. ELECTRONIC. DEEP-FAT FRYER.

Premium+



Flush installation,
illustration shows model with fixed stainless steel profile

VKEF 3500.0



Features:

- Variable power control „knobControl“
- Variable power control
- Temperature between 90°C–180°C
- Swivel heating element
- Chrome-plated frying basket with folding handle
- Removable stainless steel fryer container
- Stainless steel cover
- Capacity: min. 3 litres, max. 4 litres
- Appliance can be also used as a pasta cooker
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed

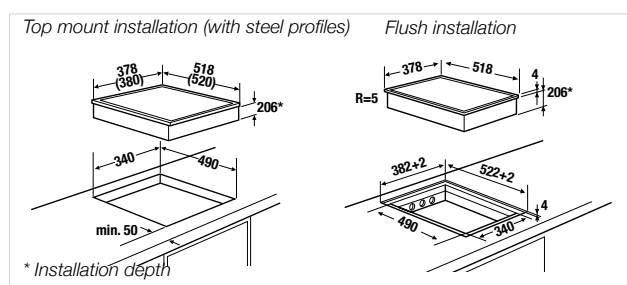
Technical data:

- Electrical connection 2.2 kW
- Appliance dimensions W x D approx. 378 x 518 mm
- Installation depth ca. 206 mm
- Niche dimensions W x D approx. 340 x 490 mm
- For more information see page 248

Optional accessories:

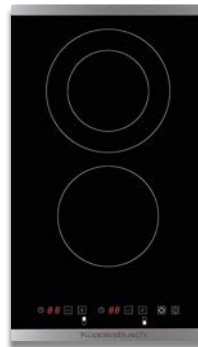
- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

VKEF 3500.0 SR black, flush installation



VARIOLINE. HOB. ELECTRONIC.

Comfort+



Flush installation,
illustration shows model with fixed stainless steel profile

VKE 3300.0



Features:

- 9-level power controls "selectControl" with red display
- Automatic booster cooking phase
- Residual heat indicator
- Central switch-off control
- Holiday shut-down device (limiting operation duration time)
- Minute minder for up to 99 minutes with switch-off feature for all cooking zones
- 1 cooking zone 155 mm / 1,200 W
- 1 dual-circuit cooking zone 190 mm or 125 mm / 1,700 or 700 W
- Stainless steel profiles for VarioLine acc. no. 1130 enclosed

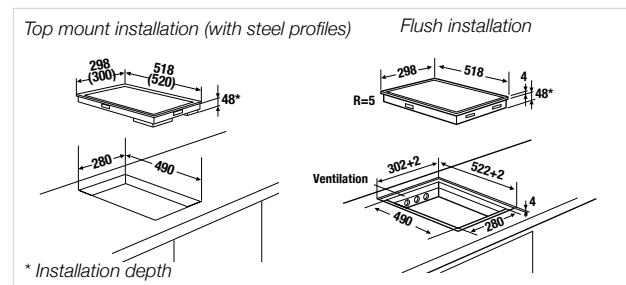
Technical data:

- Electrical connection 2.9 kW
- Appliance dimensions W x D approx. 298 x 518 mm
- Installation depth 48 mm
- Niche dimensions W x D approx. 280 x 490 mm
- For more information see page 248

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

VKE 3300.0 SR black, flush installation



VARIOLINE. HOB. GAS.

Premium+



Stainless steel frame

GKS 3820.0



Features:

- Variable power control „knobControl“
- Slimline burners
- Full safety device
- Variable settings
- Pan supports (cast iron)
- Burner cap (black enamelled)
- 1 high speed burner 3.0 kW
- 1 simmer burner 1.75 kW
- VarioLine metallic joining strip see optional accessories

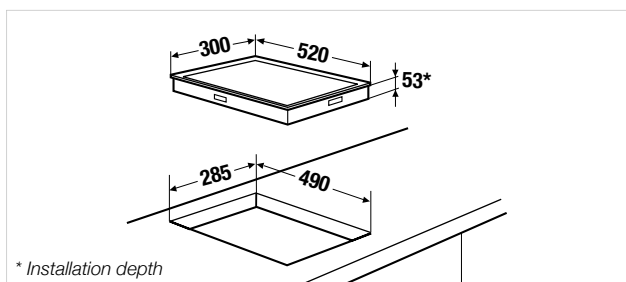
Technical data:

- Gas connection 4.75 kW
- Electrical connection 0.1 kW
- Appliance dimensions W x D approx. 300 x 520 mm
- Installation depth 53 mm
- Niche dimensions W x D approx. 285 x 490 mm
- For more information see page 247

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- Gas deflector (see page 249) Acc. no. ZK 8003 (for combination with VKM 1800.0)
- For further optional accessories see page 249

GKS 3820.0 ED Stainless steel frame



VARIOLINE. HOB. GAS. WOK.

Premium+



Stainless steel frame

GWS 3811.0



Features:

- Variable power control „knobControl“
- Slimline burner
- Full safety device
- Variable settings
- Pan supports (cast iron)
- Burner cap (black enamelled)
- 1 wok burner 6.0 kW
- VarioLine metallic joining strip see optional accessories

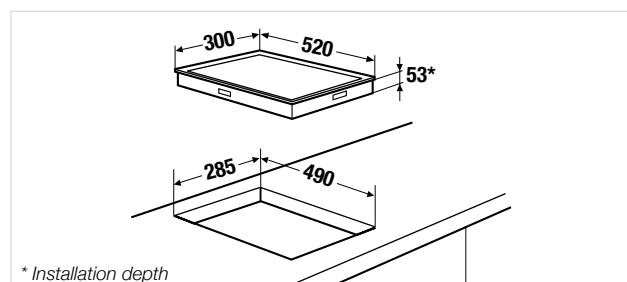
Technical data:

- Gas connection 6.0 kW
- Electrical connection 0.1 kW
- Appliance dimensions W x D approx. 300 x 520 mm
- Installation depth 53 mm
- Niche dimensions W x D approx. 285 x 490 mm
- For more information see page 247

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- Gas deflector (see page 249) Acc. no. ZK 8003 (for combination with VKM 1800.0)
- For further optional accessories see page 249

GWS 3811.0 ED Stainless steel frame



KÜPPERSBUSCH COOKER HOODS

Goodbye cooking odors! Our cooker hoods provide you with a pleasant cooking atmosphere, avoiding greasy soiling and moisture damage. And they look really good.

Individual + efficient



Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories

BREATHTAKINGLY POWERFUL AND EFFICIENT

Küppersbusch cooker hoods are whisper-quiet, extremely powerful and at the same time exceptionally efficient.



They have an unusually low level of energy consumption, some models up to energy efficiency class A++. They also boast superb results when it comes to fan, grease filter and lighting efficiency.

Select Küppersbusch cooker hoods have a brush-less motor. Such a motor has a lower energy consumption than regular motors while providing the same output. Even when using the highest performance level, our cooker hoods are pleasantly quiet. Another bonus is the fact that our models are practically free from wear and tear, underlining the product value and explaining the longevity of the motor.

IMPRESSIVELY VERSATILE

The perfect model for every kitchen: the Küppersbusch range offers a multitude of styles, designs and functions.

Küppersbusch can offer you the perfect cooker hood for every kitchen and every taste. Whether you have an open plan kitchen or a separate one. At Küppersbusch – with our wall, island, head space, ceiling and module cooker hoods – you are spoilt for choice.


Depending on the design of your kitchen at home, you can choose between an exhaust air and a recirculation model.

Küppersbusch Individual: Even more versatility!



The Küppersbusch Individual Concept offers you the opportunity to adapt our appliances to your personal preferences. The cooker hoods are no exception: you can match them to the design kit you choose for your oven. Which-ever model you go for, each one impresses with its quality design, both individually and in combination with other appliances.





CEILING CANOPY HOOD WITH RECIRCULATION AIR BOX: THE ALTERNATIVE TO VENTILATION TO THE OUTSIDE.



Installation situation with a ceiling canopy hood and recirculation air box, accessory no. 9015

As part of energysaving when building or moder nising houses, which is becoming increasingly important, circulating air boxes in a combination with a ceiling fan are an ideal alternative to ventilation to the outside. drilling core holes for air outlets is a thing of the past, since the box is integrated in suspended kitchen ceilings (drywall construction) and connected to the cooker hood motor. Fumes generated during the cooking process are thus absorbed and the air, which is still warm but has been cleaned, is directed back into the kitchen.



EFFICIENT RIM SUCTION

Our cooker hoods with rim suction hide the grease filters behind a removable stainless steel cover. The intake area is deliberately reduced, causing the air to be sucked in at a significantly quicker rate than with a standard cooker hood. This results in an increased intake efficiency.



PLASMA

IDEAL CLIMATE

FOR YOUR HEALTH

PlasmaMade is an innovative air filter based on plasma technology to ensure a healthy indoor climate. Among other things, the filter removes odours, bacteria, viruses, grease and minute particles from the air.

Healthy.

Indoor climates are frequently seriously polluted with substances such as bacteria, mould and viruses. The air-cleaning action deactivates these substances, thus reducing the likelihood of bacteria and viruses being spread.

Clean.

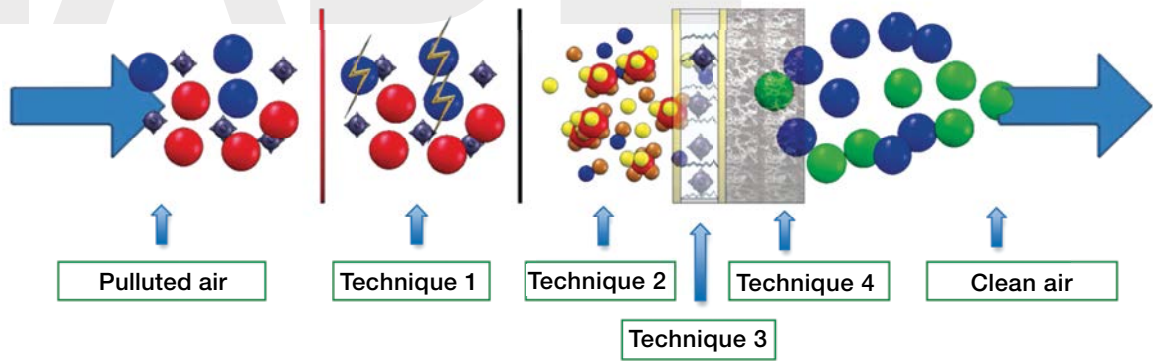
A clean solution for allergy sufferers! PlasmaMade filters pollen, house dust and other allergens out of the air. House dust mite will be deactivated. Of interest for cat and dog lovers: the filter also effectively removes pet hair and skin flakes.

Fresh.


Unpleasant smells such as cooking vapours, cigarette smoke and the smell of pets are a thing of the past. PlasmaMade technology breaks down the smells immediately, making sure the room stays fresh. The PlasmaMade Airfilter generates negative oxygen ions. The emission of the PlasmaMade Airfilter has a refreshing and concentration improving effect on both body and mind.



MADE



ARGUMENTS TO CONVINC YOU

- Can be **simply installed later** on in almost any cooker hood suitable for circulation air.
- **Self-cleaning** filter **extremely low on maintenance**.
- **Maximum efficiency**.
- Audible **reduction in noise generation**.
- **Economical** in consumption.
- **Long life period**. A self-cleaning filter which will last you upto 15 years.
- **Completely natural**, converts any type of air pollution to clean air.
- **Certified technology**. 



Model ZD 8000



Model ZD 8001

Combination of four techniques:

1. PlasmaMade Airfilter plasma technology:

The PlasmaMade plasma generator makes sure ionized plasma (O_3) is abstracted from the O_2 groups in the air. Besides, H_2O groups are split in a positive hydrogen ion and a negative oxygen ion, also referred to as ionization.

2. Fiberglass nano filter electrically charged:

The fiberglass mat makes sure that contaminations are caught in the Nano fiberglass filter. The Nano fiberglass filter is being electrostatically charged by the electrostatic filter.

3. Electrostatic filter, consisting of 2 metal cores:

The two electrostatic cores make sure that contaminations, contained in the Nano fiberglass mat by electrostatic discharge (also referred to as ESD), are eliminated.

4. Active carbon filter:

The carbon filter makes sure that any re-released O_3 (ozone) groups get caught, so only O_2 (oxygen), CO_2 (carbon dioxide) and H_2O (water) remain. The present OH groups abstract the hydrogen molecule (H) from the protection of the bacteria, deactivating smells, molds, bacteria, viruses, etc.

>>> Further information see page 256

HOB AND EXTRACTOR HOOD IN ONE: THE HOB-LEVEL EXTRACTOR



The new **induction hob-level** extractor unit is both cooking zone and extractor fan in one! As grease and fumes are extracted directly at hob-level, they do not travel through the room, making for a significantly more pleasant climate in your kitchen. The perfect solution for open living kitchens.

Another bonus is that you don't need a separate extractor fan above your cooker, meaning you have more freedom when designing your kitchen. The installation is not only more flexible, but also simpler, because you only need to mount one appliance.

The ventilation system can be discretely hidden inside the base of your unit. This has the advantage that annoying operating sounds are reduced to a minimum.

>>> For more information on Küppersbusch hob-level extractor units, please refer to the chapter on hobs on pages 126/127, 134/135 and 156.

It's cooking fun!

Premium choice: recirculation or extraction

The sophisticated technology of Küppersbusch cooker hoods will freshen up your kitchen. In the recirculation mode, with which polluted air direct above the hob is filtered and cleaned and then returned to the kitchen atmosphere as clean air. Alternatively the extraction mode whereby the integrated motor directs cooking vapours into a central exhaust air chimney or to the outside.



Individual

The new Küppersbusch Individual concept offers the option of having some models adapted to suit your own personal taste by equipping them with additional design kits. A fully individual look is achieved with one of the different design kits available as an accessory.

Full power that can hardly be heard: fan technology

State-of-the art fan technology which works extremely powerfully and guarantees perfect extraction. And the systems are unusually quiet, even when operating at maximum extraction rates.

Clean work: metal grease filters

All of the Küppersbusch cooker hoods are fitted with a high-quality metal grease filter to extract the grease in the vapours. The recirculation mode requires a charcoal filter for removing odours. The metal filter can be easily removed and then simply cleaned in the dishwasher. And what's more: the grease saturation indicator in the cooker hood automatically shows when it is time to replace filters.

High-power setting

The high-power setting is for short-term operation in the case of intense cooking vapours. Depending on the model, the hoods switch back after a stipulated time to a pre-set standard mode.

Automatic delay stop

The automatic delay stop cleans the air after cooking too and switches off automatically after a certain period of time.

Lighting

It does not matter if you choose a standard, halogen or the new LED lighting your hob area is always ideally illuminated.

Illuminated controls

The illuminated control buttons are easy to read and use.



Quick installation

The new installation system of the built-in cooker hoods is easy and uncomplicated.



LED

These cooker hoods are equipped with modern, especially economical LED lights.



Suitable for the disabled

Thanks to a remote control, switching the cooker hoods on and operating them is simple for disabled people too.



Turn knobs

If you prefer conventional operation, this product is the right choice. The operation is performed with the help of turn knobs.



Touch control

The touch of a fingertip is sufficient and the functions of the sensor buttons will be activated.



Remote control

Controlling the cooker hood functions by means of remote control allows for more freedom of movement and easier accessibility.



Appliance width

This symbol indicates the width of the hood in cm.



Niche width

This symbol indicates the required niche or cut-out width for the top cabinet in cm.



Niche depth

This symbol indicates the required niche or cut-out depth for the top cabinet in cm.

Efficiency classes:



Energy

The energy efficiency rating is calculated from the annual energy consumption of the appliance and a standard energy consumption. This is based on the assumption of an average daily operating time of 60 minutes and a daily lighting time of 120 minutes.



Fan (fluid dynamic efficiency)

The fan efficiency is a measure of the amount of electrical energy used to transport outgoing air.



Lighting

In addition to energy consumption, the lighting efficiency also provides information on the durability of the light bulb.



Grease deposit level

The grease deposit level is the percentage of grease absorbed by the grease filters of a cooker hood.



Noise level

In accordance with EU standard EN 60704-2-13, the noise level stated has been measured at the maximum basic level.

COOKER HOOD. DOWNDRAFT.

Profession+



DD 9800.0



Features:

- Motor-driven extendable cooker hood
- Rim suction technology mit schwarzem Glaspaneel
- Extraction rate (to the outside) according to guideline 2010/30/EU:
max. normal power setting 581 m³/h, intensive power setting 669 m³/h
- Worktop lighting (energy saving lamp 14 W)
- Remote control included
- Digital display
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Charcoal filter incl. (Acc. no. ZD 1008)
- Filter saturation indicator

Technical data:

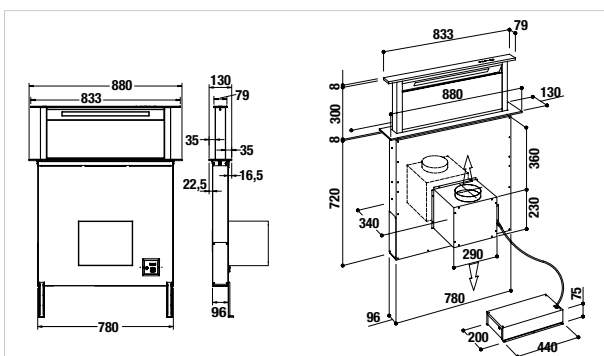
- Electrical connection 284 W
- Appliance dimensions W x H x D approx.
880 x 720-1,020 x 340 mm
- Niche dimensions W x D approx. 790 x 108 mm
- Exhaust air connection Ø 150 mm,
Motor can be installed at the front or at
the rear side
- For more information see page 251

Optional accessories:

- Replacement charcoal filter Acc. no. ZD 1008
- PlasmaMade filter Acc. no. ZD 8001
(see page 168)

DD 9800.0 S

Glass and Stainless steel



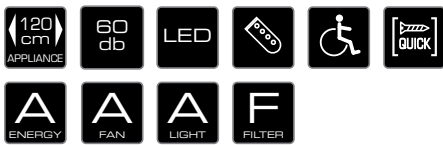
COOKER HOODS. BUILT-IN. CEILING CANOPY HOODS.

Profession+

Profession+



EDL 12750.1



Features:

- Rim suction technology
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 631 m³/h, intensive power setting 807 m³/h
- Remote control with LED power level indicator
- 8 power levels incl. high power settings
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Recirculation air mode possible (see optional accessories)

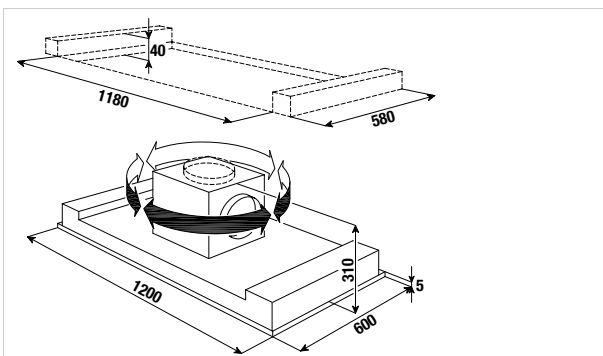
Technical data:

- Electrical connection 292 W
- Appliance dimensions W x H x D approx. 1,200 x 310 x 600 mm
- Niche dimensions W x D approx. 1,180 x 580 mm
- Exhaust air connection Ø 150 mm, for installation in 5 directions
- For more information see page 251

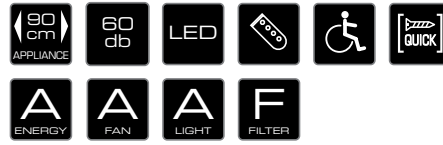
Optional accessories:

- Recirculation air mode outlet kit (incl. charcoal filter) Acc. no. 9015 (see page 257)
- Replacement charcoal filter Acc. no. 9021 for recirculation air mode kit
- PlasmaMade filter Acc. no. ZD 8001 (see page 168)
- For further optional accessories see page 257

EDL 12750.1 E Stainless steel



EDL 9750.1



Features:

- Rim suction technology
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 631 m³/h, intensive power setting 807 m³/h
- Remote control with LED power level indicator
- 8 power levels incl. high power settings
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Recirculation air mode possible (see optional accessories)

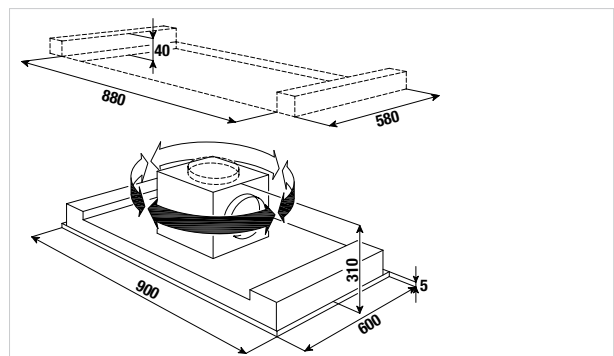
Technical data:

- Electrical connection 292 W
- Appliance dimensions W x H x D approx. 900 x 310 x 600 mm
- Niche dimensions W x D approx. 880 x 580 mm
- Exhaust air connection Ø 150 mm, for installation in 5 directions
- For more information see page 251

Optional accessories:

- Recirculation air mode outlet kit (incl. charcoal filter) Acc. no. 9015 (see page 257)
- Replacement charcoal filter Acc. no. 9021 for recirculation air mode kit
- PlasmaMade filter Acc. no. ZD 8001 (see page 166)
- For further optional accessories see page 257

EDL 9750.1 E Stainless steel



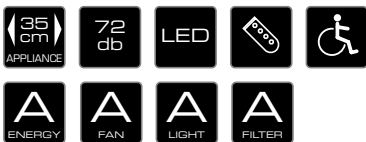
COOKER HOOD. ISLAND.

Profession+



Black, without design kit

White, without design kit



DI 3800.0

Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 525 m³/h, intensive power setting 771 m³/h
- Remote control with LED power level indicator
- 8 power levels incl. high power settings
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Wire cable suspension for customized height adjustment
- Stainless steel ceiling anchorage
- Recirculation air mode (incl. charcoal filter 2x Acc. no. 881)

Technical data:

- Electrical connection 286 W
- Appliance dimensions W x H x D approx. 350 x 600-2,150 x 350 mm
- For more information see page 251

Optional accessories:

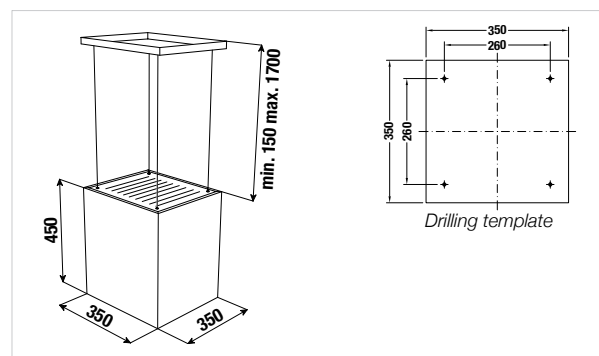
- Replacement charcoal filter (2 pieces necessary) Acc. no. 881
- Design-Kits (2 pieces necessary):

| | |
|----------------------------|------------------|
| Design kit Stainless steel | Acc. no. DK 3801 |
| Design kit Black Chrome | Acc. no. DK 3802 |
| Design kit Silver Chrome | Acc. no. DK 3803 |
| Design kit Gold | Acc. no. DK 3804 |
| Design kit Black Velvet | Acc. no. DK 3805 |
| Design kit Copper | Acc. no. DK 3807 |
| Design kit Hot Chili | Acc. no. DK 3808 |
| Design kit Shade of Grey | Acc. no. DK 3809 |
- (Installation of the design kits at the lower edge of the cooker hood, at the front and at the rear side)
- For further optional accessories see page 257/258



Grey, without design-kit, matching „Shade of Grey“ appliances see page 98

- DI 3800.0 G** Grey glass, stainless steel body
- DI 3800.0 S** Black glass, stainless steel body
- DI 3800.0 W** White glass, stainless steel body



COOKER HOODS. ISLAND.

Premium+

Premium+



IKD 12780.0



Features:

- Rim suction technology
- Drop down stainless steel panel
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 530 m³/h, intensive power setting 660 m³/h
- 4 power levels incl. high power setting
- Metal grease filter
- Adjustable to ceiling height due to telescopic chimney section
- Recirculation air mode possible (see optional accessories)

Technical data:

- Electrical connection 274 W
- Appliance dimensions W x H x D approx. 1,200 x 940-1,260 x 600 mm
- Exhaust air connection Ø 150 mm
- For more information see page 251

Optional accessories:

- Charcoal filter Acc. no. 870
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

IKD 9780.0



Features:

- Rim suction technology
- Drop down stainless steel panel
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 530 m³/h, intensive power setting 660 m³/h
- 4 power levels incl. high power setting
- Metal grease filter
- Adjustable to ceiling height due to telescopic chimney section
- Recirculation air mode possible (see optional accessories)

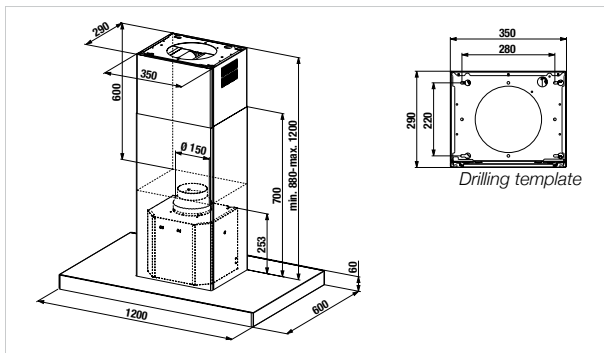
Technical data:

- Electrical connection 274 W
- Appliance dimensions W x H x D approx. 900 x 940-1,260 x 600 mm
- Exhaust air connection Ø 150 mm
- For more information see page 251

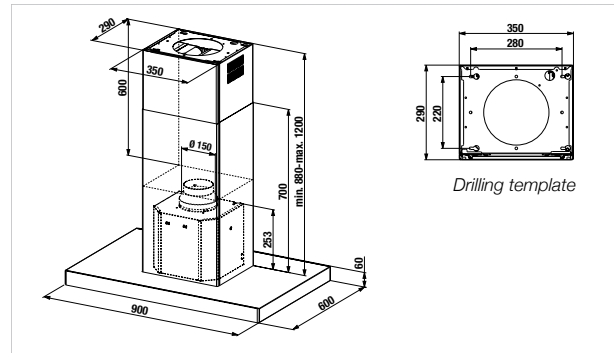
Optional accessories:

- Charcoal filter Acc. no. 870
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

IKD 12780.0 E Stainless steel



IKD 9780.0 E Stainless steel



COOKER HOODS. ISLAND.

Comfort+



IKD 9480.0

Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 560 m³/h, intensive power setting 690 m³/h
- 4 power levels incl. high power setting
- Adjustable to ceiling height due to telescopic chimney section
- Recirculation air mode possible (see optional accessories)

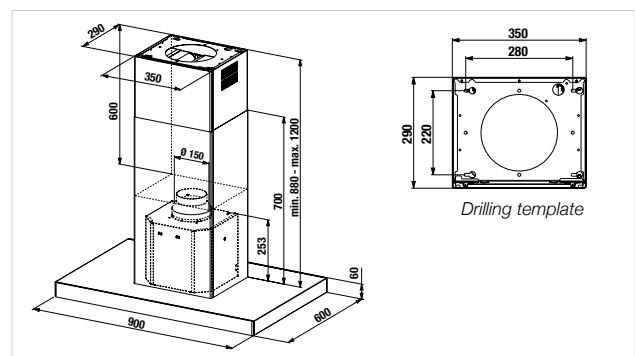
Technical data:

- Electrical connection 274 W
- Appliance dimensions W x H x D approx. 900 x 940-1,260 x 600 mm
- Exhaust air connection Ø 150 mm
- For more information see page 251

Optional accessories:

- Charcoal filter Acc. no. 870
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

IKD 9480.0 E Stainless steel



COOKER HOOD. CHIMNEY. HEADROOM CONCEPT.

Profession+



Black



Grey, matching „Shade of Grey“ appliances see page 98

DW 9800.0*

Features:

- Rim suction technology
- Swing-out glass panel
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 626 m³/h, intensive power setting 815 m³/h
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Recirculation air mode possible (see optional accessories)

Technical data:

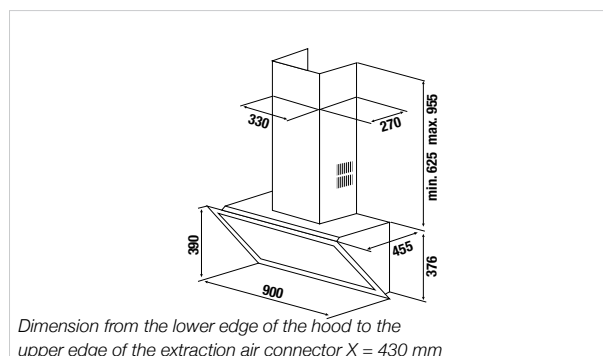
- Electrical connection 172 W
- Appliance dimensions W x H x D approx. 900 x 625-955 x 455 mm
- Exhaust air connection Ø 150 mm
- For more information see page 252

Optional accessories:

- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- Charcoal filter Acc. no. ZD 1000
- Design-Kit:
 - Design Stainless steel Acc. no. DK 9011
 - Design Black Chrome Acc. no. DK 9012
 - Design Silver Chrome Acc. no. DK 9013
 - Design Gold Acc. no. DK 9014
 - Design Copper Acc. no. DK 9017
- For further optional accessories see page 257/258

*Available from May

- DW 9800.0 G Grey glass
- DW 9800.0 S Black glass



COOKER HOOD. CHIMNEY. HEADROOM CONCEPT.

Profession+



Black, without design kit



KD 8950.0

Features:

- Rim suction technology
- Swing-out glass panel
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 581 m³/h, intensive power setting 801 m³/h
- 6 power levels incl. high power setting
- Metal grease filter
- Adjustable to ceiling height due to telescopic chimney section (see optional accessories)
- Recirculation air mode possible (incl. LongLife charcoal filter, Acc. no. ZD 1009)

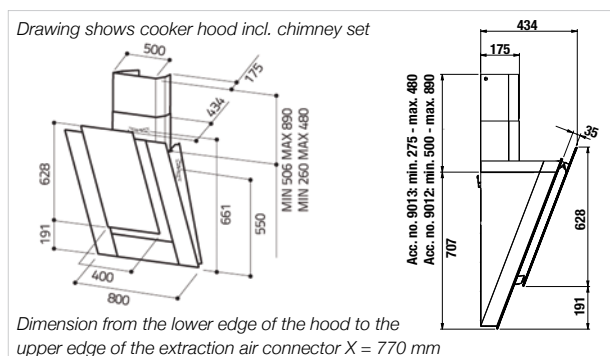
Technical data:

- Electrical connection 170 W
- Appliance dimensions (without chimney) W x H x D approx. 800 x 819 x 434 mm
- Exhaust air connection Ø 150 mm
- For more information see page 252

Optional accessories:

- LongLife replacement charcoal filter Acc. no. ZD 1009
- Chimney set (black) Acc. no. 9012 (Height 500-890 mm)
- Chimney set (black) Acc. no. 9013 (Height 275-480 mm)
- Design-Kit:
 - Design Stainless steel Acc. no. 8951
 - Design Black Chrome Acc. no. 8952
 - Design Silver Chrome Acc. no. 8953
 - Design Gold Acc. no. 8954
 - Design Black Velvet Acc. no. 8955
 (Installation of the design kits at the upper edge of the front glass)
- For further optional accessories see page 257/258

KD 8950.0 J Black glass and Stainless steel



COOKER HOOD. CHIMNEY. HEADROOM CONCEPT.

Premium+



Black, without design kit



White, without design kit



KD 9570.2

Features:

- Rim suction technology
- Swing-out glass panel
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 599 m³/h, intensive power setting 786 m³/h
- 4 power levels incl. high power setting
- Automatic delay stop
- Filter saturation indicator
- Metal grease filter
- Adjustable to ceiling height due to telescopic chimney section (see optional accessories)
- Recirculation air mode possible (see optional accessories)

Technical data:

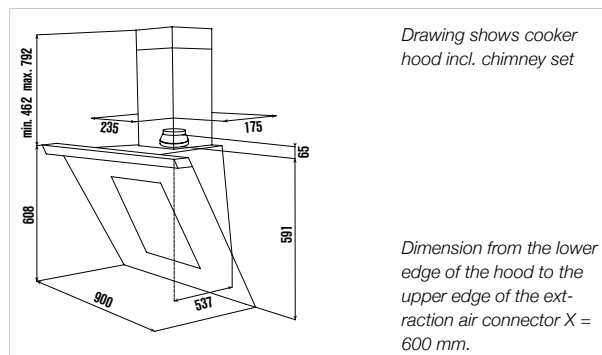
- Electrical connection 286 W
- Appliance dimensions (without chimney) W x H x D approx. 900 x 608 x 537 mm
- Exhaust air connection Ø 150 mm
- For more information see page 252

Optional accessories:

- Charcoal filter Acc. no. 881 (2 pieces necessary)
- Charcoal filter adapter Acc. no. 881-2
- Chimney set (black) Acc. no. 9570
- Chimney set (Stainless steel) Acc. no. 9572
- Design-Kit:
 - Design Stainless steel Acc. no. 9575
 - Design Black Chrome Acc. no. 9576
 - Design Silver Chrome Acc. no. 9577
 - Design Gold Acc. no. 9578
 - Design Black Velvet Acc. no. 9579
 - Design Copper Acc. no. C9570
- (Installation of the design kits at the upper and lower edge of the front glass)
- For further optional accessories see page 257/258

KD 9570.2 J Black glass

KD 9570.2 W White glass



COOKER HOOD. CHIMNEY. HEADROOM CONCEPT.

Comfort+



DW 8300.0

Features:

- Rim suction technology
- Swing-out glass panel
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 625 m³/h
- Illuminated controls, at the right (see special note below)
- 3 power levels
- Metal grease filter
- Adjustable to ceiling height due to telescopic chimney section (see optional accessories)
- Recirculation air mode possible (incl. LongLife charcoal filter Acc. no. ZD 1010)

Technical data:

- Electrical connection 255 W
- Appliance dimensions W x H x D approx. (without chimney) 800 x 549 x 365 mm
- Exhaust air connection Ø 150 mm
- For more information see page 252

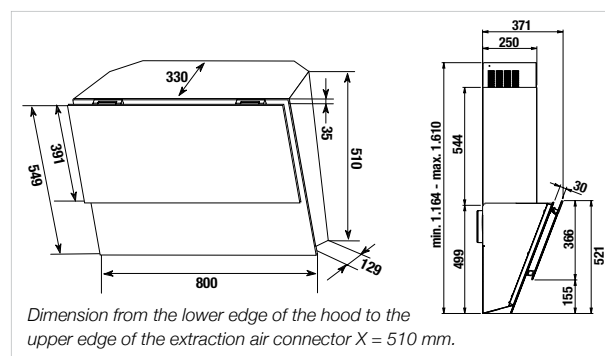
Optional accessories:

- LongLife replacement charcoal filter Acc. no. ZD 1010
- Chimney set (Stainless steel) Acc. no. 9014 (Height 665 - 1.111 mm)
- PlasmaMade filter Acc. no. ZD 8000 (see page 168; only in combination with chimney acc. no. 9014)
- For further optional accessories see page 257

Note: A gap of min. 5 cm to adjacent furniture is required due to the side control.

DW 8300.0 S

Black glass and Stainless steel



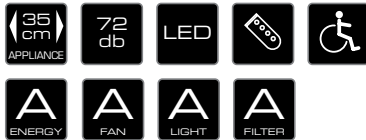
COOKER HOOD. CHIMNEY.

Profession+



Black, without design kit

White, without design kit



DW 3800.0

Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 525 m³/h, intensive power setting 771 m³/h
- Remote control with LED power level indicator
- 8 power levels incl. high power settings
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Recirculation air mode (incl. charcoal filter 2x Acc. no. 881)

Technical data:

- Electrical connection 286 W
- Appliance dimensions W x H x D approx. 350 x 450 x 350 mm
- For more information see page 252

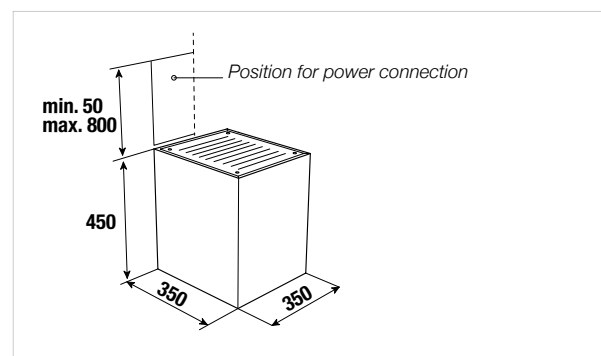
Optional accessories:

- Replacement charcoal filter (2 pieces necessary) Acc. no. 881
- Design kits:
 - Design kit Stainless steel Acc. no. DK 3801
 - Design kit Black Chrome Acc. no. DK 3802
 - Design kit Silver Chrome Acc. no. DK 3803
 - Design kit Gold Acc. no. DK 3804
 - Design kit Black Velvet Acc. no. DK 3805
 - Design kit Copper Acc. no. DK 3807
 - Design kit Hot Chili Acc. no. DK 3808
 - Design kit Shade of Grey Acc. no. DK 3809
 (Installation of the design kits at the lower edge of the cooker hood, at the front)
- For further optional accessories see page 257/258



Grey, without design kit, matching „Shade of Grey“ appliances see page 98

- DW 3800.0 G Grey glass, stainless steel body
- DW 3800.0 S Black glass, stainless steel body
- DW 3800.0 W White glass, stainless steel body



COOKER HOODS. CHIMNEY.

Premium+



DW 9500.0

Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 630 m³/h, intensive power setting 764 m³/h
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Recirculation air mode possible (see optional accessories)

Technical data:

- Electrical connection 172 W
- Appliance dimensions W x H x D approx. 900 x 625-955 x 480 mm
- Exhaust air connection Ø 150 mm
- For more information see page 253

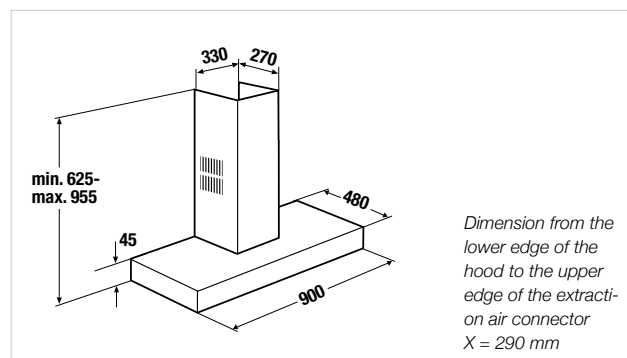
Optional accessories:

- Charcoal filter Acc. no. ZD 1001
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- Design-Kit:
 - Design Stainless steel Acc. no. DK 9011
 - Design Black Chrome Acc. no. DK 9012
 - Design Silver Chrome Acc. no. DK 9013
 - Design Gold Acc. no. DK 9014
 - Design Copper Acc. no. DK 9017
- For further optional accessories see page 257

Picture with Design-Kit
Acc. no. 9011



DW 9500.0 S Black
DW 9500.0 W White



COOKER HOODS. CHIMNEY.

Comfort+



DW 9350.0

Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 586 m³/h, intensive power setting 740 m³/h
- Electronic control with high-quality aluminum knobs
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Filter saturation indicator
- Recirculation air mode possible (see optional accessories)

Technical data:

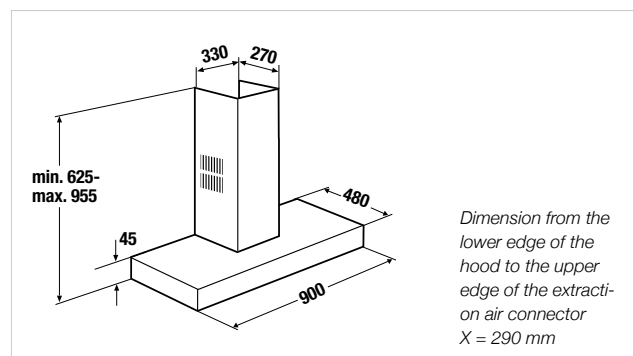
- Electrical connection 280 W
- Appliance dimensions W x H x D approx. 900 x 625-955 x 480 mm
- Exhaust air connection Ø 150 mm
- For more information see page 253

Optional accessories:

- Charcoal filter Acc. no. ZD 1001
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

DW 9350.0 E

Stainless steel



COOKER HOODS. CHIMNEY.

Comfort+



DW 9340.0* NEW



Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 580 m³/h, intensive power setting 700 m³/h
- 4 power levels incl. high power setting
- Adjustable to ceiling height due to telescopic chimney section
- Recirculation air mode possible (see optional accessories)

Technical data:

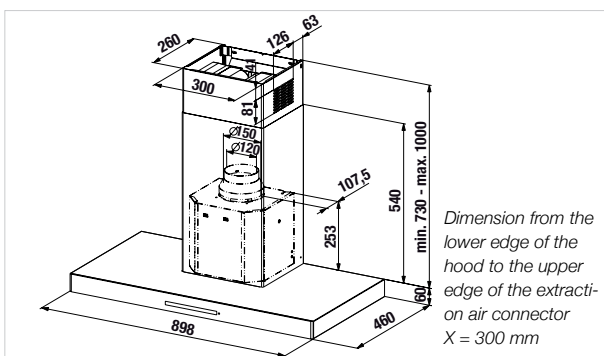
- Electrical connection 272 W
- Appliance dimensions W x H x D approx. 900 x 730-1,000 x 460 mm
- Exhaust air connection Ø 150 mm
- For more information see page 253

Optional accessories:

- Charcoal filter Acc. no. 870
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

*Available from May

DW 9340.0 GE Black glass and Stainless steel



Comfort+



DW 6340.0* NEW



Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 580 m³/h, intensive power setting 700 m³/h
- 4 power levels incl. high power setting
- Adjustable to ceiling height due to telescopic chimney section
- Recirculation air mode possible (see optional accessories)

Technical data:

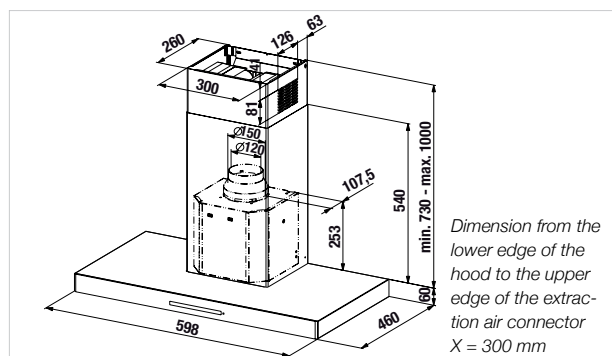
- Electrical connection 272 W
- Appliance dimensions W x H x D approx. 600 x 730-1,000 x 460 mm
- Exhaust air connection Ø 150 mm
- For more information see page 253

Optional accessories:

- Charcoal filter Acc. no. 870
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

*Available from May

DW 6340.0 GE Black glass and Stainless steel



COOKER HOODS. CHIMNEY.

Standard+

Standard+



DW 9100.0



Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 597 m³/h, intensive power setting 760 m³/h
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Recirculation air mode possible (see optional accessories)

Technical data:

- Electrical connection 292 W
- Appliance dimensions W x H x D approx. 900 x 625-955 x 480 mm
- Exhaust air connection Ø 150 mm
- For more information see page 254

Optional accessories:

- Charcoal filter Acc. no. ZD 1001
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

DW 7100.0



Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 597 m³/h, intensive power setting 760 m³/h
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Recirculation air mode possible (see optional accessories)

Technical data:

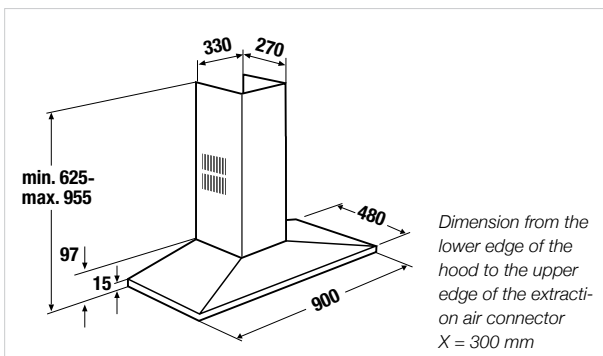
- Electrical connection 289 W
- Appliance dimensions W x H x D approx. 700 x 625-955 x 480 mm
- Exhaust air connection Ø 150 mm
- For more information see page 254

Optional accessories:

- Charcoal filter Acc. no. ZD 1003
- PlasmaMade filter Acc. no. ZD 8000 (see page 168)
- For further optional accessories see page 257

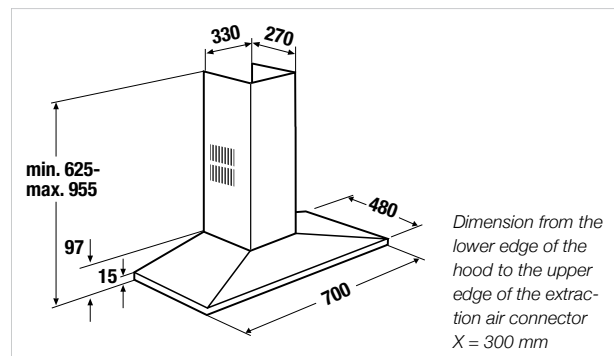
DW 9100.0 E

Stainless steel



DW 7100.0 E

Stainless steel



COOKER HOODS. BUILT-IN. SLIMLINE.

Profession+

Profession+

Picture with front grip panel
Acc. no. 9500

Picture with front grip panel
Acc. no. 6500



DEF 9800.0



DEF 6800.0



Features:

- Extendable glass panel to enlarge the catchment area
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 523 m³/h, intensive power setting 740 m³/h
- LED Display for power levels
- 6 power levels incl. high power setting
- Automatic delay stop
- Operated from the right side
- Metal grease filter
- Recirculation air mode possible (see optional accessories)
- Optional stainless steel front grip panel (see accessories)

Features:

- Extendable glass panel to enlarge the catchment area
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 523 m³/h, intensive power setting 740 m³/h
- LED Display for power levels
- 6 power levels incl. high power setting
- Automatic delay stop
- Operated from the right side
- Metal grease filter
- Recirculation air mode possible (see optional accessories)
- Optional stainless steel front grip panel (see accessories)

Technical data:

- Electrical connection 274 W
- Appliance dimensions W x H x D approx. 900 x 310 x 300-490 mm
- Exhaust air connection Ø 150 mm
- For more information see page 254

Technical data:

- Electrical connection 272 W
- Appliance dimensions W x H x D approx. 600 x 310 x 300-490 mm
- Exhaust air connection Ø 150 mm
- For more information see page 254

Optional accessories:

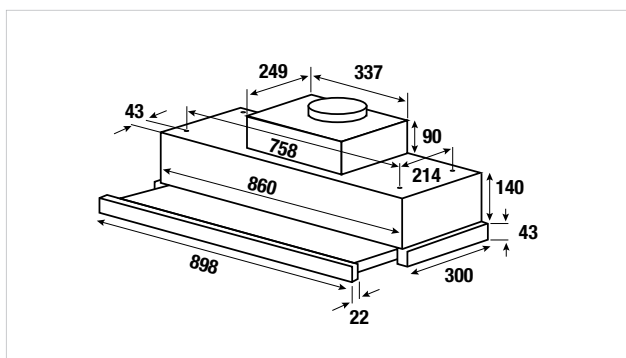
- Front grip panel, stainless steel Acc. no. 9500
- Charcoal filter Acc. no. ZD 1005 (2 pieces necessary)
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

Optional accessories:

- Front grip panel, stainless steel Acc. no. 9600
- Charcoal filter Acc. no. ZD 1005 (2 pieces necessary)
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

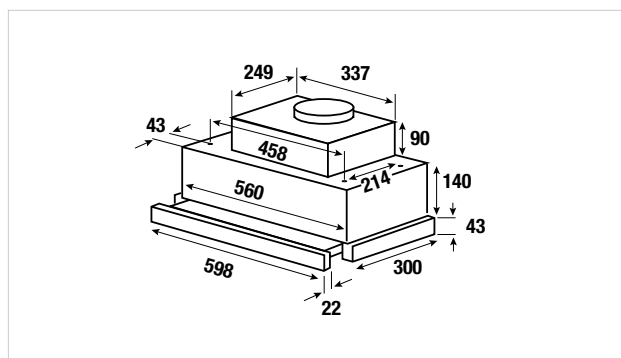
DEF 9800.0 E

Stainless steel



DEF 6800.0 E

Stainless steel



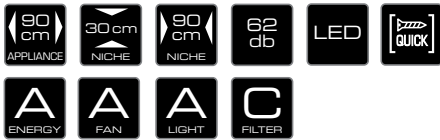
COOKER HOODS. BUILT-IN. SLIMLINE.

Premium+

Premium+



EDIP 9450.0



Features:

- Extendable glass panel to enlarge the catchment area
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 580 m³/h
- 1 motor
- 3 power levels
- Operated from the side
- Metal grease filter
- Recirculation air mode possible (see optional accessories)
- Standard stainless steel front grip panel (exchangeable)

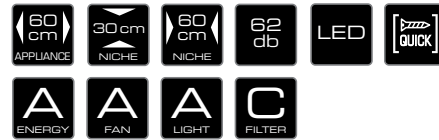
Technical data:

- Electrical connection 273 W
- Appliance dimensions W x H x D approx. 898 x 260 x 290-440 mm
- Niche dimensions W x H x D approx. 900 x 380 x 300 mm
- Exhaust air connection Ø 150 mm
- For more information see page 254

Optional accessories:

- Charcoal filter Acc. no. 603
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

EDIP 6450.0



Features:

- Extendable glass panel to enlarge the catchment area
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 580 m³/h
- 1 motor
- 3 power levels
- Operated from the side
- Metal grease filter
- Recirculation air mode possible (see optional accessories)
- Standard stainless steel front grip panel (exchangeable)

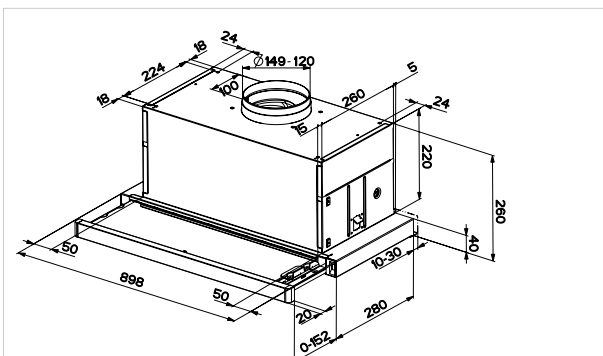
Technical data:

- Electrical connection 272 W
- Appliance dimensions W x H x D approx. 598 x 260 x 290-440 mm
- Niche dimensions W x H x D approx. 600 x 380 x 300 mm
- Exhaust air connection Ø 150 mm
- For more information see page 254

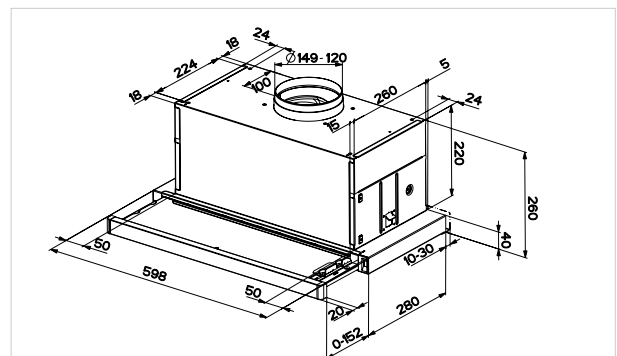
Optional accessories:

- Charcoal filter Acc. no. 603
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

EDIP 9450.0 E Stainless steel



EDIP 6450.0 E Stainless steel



COOKER HOOD. BUILT-IN. SLIMLINE.

Comfort+



DEF 6300.0



Features:

- Extendable glass panel to enlarge the catchment area
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 385 m³/h
- 3 power levels
- Operated from the side
- Metal grease filter
- Recirculation air mode possible (see optional accessories)
- Front grip panel, stainless steel (changeable)

Technical data:

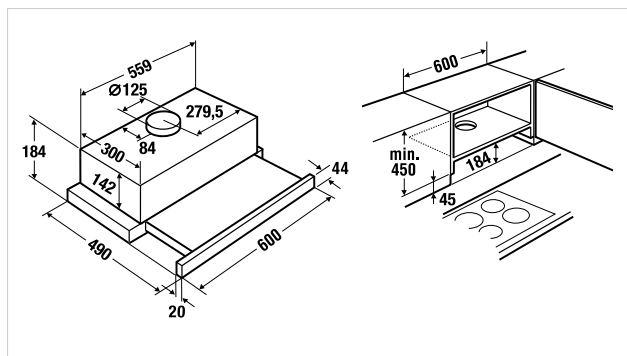
- Electrical connection 113 W
- Appliance dimensions W x H x D approx. 600 x 184 x 300-490 mm
- Niche dimensions W x H x D approx. 600 x 450 x 300 mm
- Exhaust air connection Ø 125 mm
- For more information see page 255

Optional accessories:

- Charcoal filter Acc. no. ZD 1006 (2 pieces necessary)
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

DEF 6300.0 E

Stainless steel



COOKER HOOD. BUILT-IN. CANOPY HOODS.

Profession+



LB 8650.1



Features:

- Rim suction technology
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 616 m³/h, intensive power setting 816 m³/h
- Illuminated controls
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Recirculation air mode possible (see optional accessories)

Technical data:

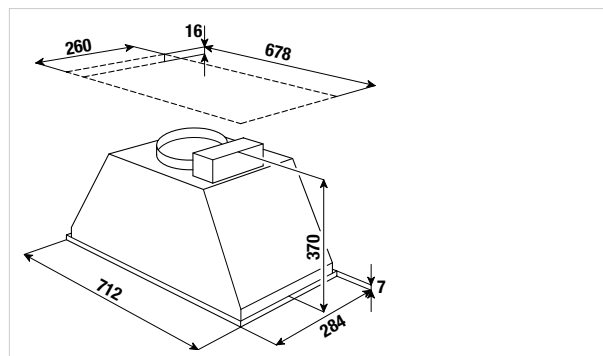
- Electrical connection 286 W
- Appliance dimensions W x H x D approx. 712 x 370 x 284 mm
- Niche dimensions W x D approx. 678 x 260 mm
- Exhaust air connection Ø 150 mm
- For more information see page 255

Optional accessories:

- Charcoal filter Acc. no. 9019
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

LB 8650.1 E

Stainless steel



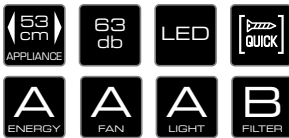
COOKER HOODS. BUILT-IN. CANOPY HOODS.

Profession+

Standard+



LB 6650.1



Features:

- Rim suction technology
- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 616 m³/h, intensive power setting 816 m³/h
- Illuminated controls
- 4 power levels incl. high power setting
- Automatic delay stop
- Metal grease filter
- Recirculation air mode possible (see optional accessories)

Technical data:

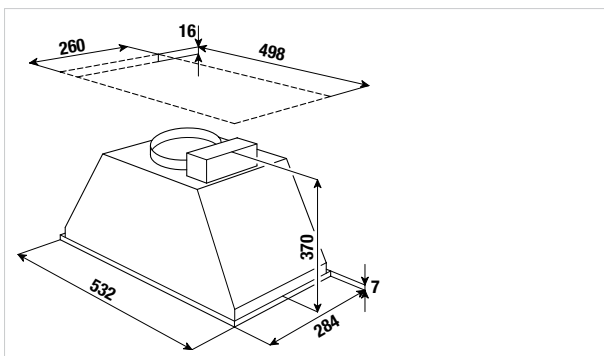
- Electrical connection 286 W
- Appliance dimensions W x H x D approx. 532 x 370 x 284 mm
- Niche dimensions W x D approx. 498 x 260 mm
- Exhaust air connection Ø 150 mm
- For more information see page 255

Optional accessories:

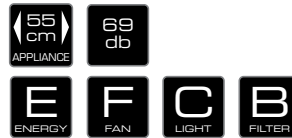
- Charcoal filter Acc. no. 9019
- PlasmaMade filter (see page 256 / 257)
- For further optional accessories see page 257

LB 6650.1 E

Stainless steel



DEL 5100.0



Features:

- Extraction rate (to the outside) according to guideline 2010/30/EU: max. normal power setting 329 m³/h
- Control via push button
- 3 power levels
- Metal grease filter
- Recirculation air mode possible (see optional accessories)

Technical data:

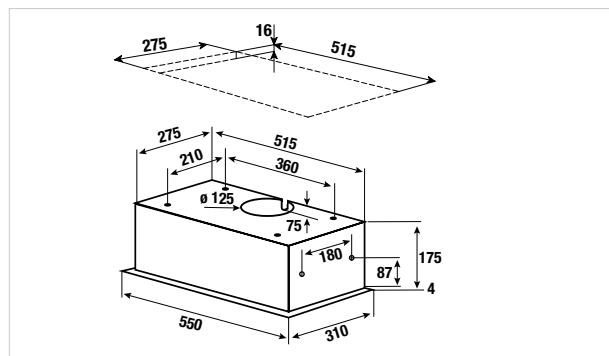
- Electrical connection 180 W
- Appliance dimensions W x H x D approx. 550 x 179 x 310 mm
- Niche dimensions W x D approx. 515 x 275 mm
- Exhaust air connection Ø 125 mm
- For more information see page 255

Optional accessories:

- Charcoal filter Acc. no. ZD 1007 (2 pieces necessary)
- For further optional accessories see page 257

DEL 5100.0 S

Black glass



KÜPPERSBUSCH COOLING APPLIANCES

You like fresh fruit, delicate meat, select wines?
Küppersbusch cooling appliances provide advanced
technology and intelligent cooling zones for optimal
storage of your food.

Individual + cool





FREE-STANDING FRIDGE-FREEZERS

For everyone who attaches importance to taste, aesthetics is here combined with the greatest gourmet indulgence. Made of high-quality stainless steel, they are not only an eye-catcher in your kitchen but also an impressive space-saver, in fact total Küppersbusch. For the loft generation, for passionate hosts, for showrooms or holiday bungalows: these fridge-freezers offer more than enough storage space for your big shopping trips.

Cool drinks at any time

With the Küppersbusch American-style fridge-freezers this is no longer a problem. The models have a modern refreshment centre for the preparation of ice cubes, crushed ice and ice-cool water.

Generous in space – economical in consumption

Powerful compressors and highly effective vacuum insulation reduce the consumption of electricity by up to 45 % less than the consumption of customary fridges and freezers. Rated energy efficiency min. A+ – and thus far more economical in terms of energy consumption than their American counterparts. Küppersbusch free-standing fridge-freezers all have very low vibration levels, making them especially quiet.










COOL

For every niche the suitable fridge ...

Due to their various niche-heights and furniture door fixing techniques, Küppersbusch cooling appliances can be integrated into any of the popular niches. The table below provides the relevant guide:



| | | FD fixed furniture door system | page | SR sliding-rail furniture door system | page |
|--|--|---------------------------------------|------|--|------|
|  Maxi integrated built-in fridge-freezer | | FKG 9500.0 | 200 | | |
|  Integrated built-in refrigerators and freezers 178 cm niche | | IKE 3390-3 | 204 | IKE 3270-2-2 T | 207 |
| | | IKEF 3290-2 | 204 | IKE 3260-3-2 T | 208 |
| | | ITE 2390-2 | 205 | IKE 3180-3 | 205 |
| | | IKEF 3080-4 Z 3 | 206 | | |
| | | IKE 3290-2-2 T | 206 | | |
| | | FKG 8500.0 | 207 | | |
|  Integrated built-in refrigerators and freezers 144 cm niche | | | | IKE 2590-2-2 T | 208 |
|  Integrated built-in refrigerators and freezers 140 cm niche | | IKEF 2580-0 | 209 | | |
| | | IKEF 2680-0 | 209 | | |
|  Integrated built-in refrigerators and freezers 122 cm niche | | IKE 2480-2 | 210 | IKE 2360-2 | 210 |
| | | | | IKE 2460-2 | 211 |
|  Integrated built-in refrigerators and freezers 103 cm niche | | | | IKE 1970-1 | 211 |
|  Integrated built-in refrigerators and freezers 88 cm niche | | | | IKE 1560-3 | 212 |
| | | | | IKE 1660-3 | 212 |
| | | | | ITE 1260-2 | 213 |

... with innovative interior designs!

Top Interior Design: The interior design of Küppersbusch cooling appliances appears at its best: the door compartments are made of high-grade plastic with chrome railings. The safety-glass shelves in the inner compartment have a chrome trim at the front. In addition, the LED lighting provides outstanding energy-saving illumination (depending on model).



Anyone fancy a drink?



Individual

The Küppersbusch Individual concept offers the option of having some models adapted to suit your own personal taste by equipping them with additional design kits. A fully individual look is achieved with one of the seven different metal design trims available as an accessory.



Energy efficiency class

In EU countries there is a common energy labelling system, which provides a guide to the energy efficiency of domestic electric appliances. Under this system, the most economical appliances are categorised as Class A and the least economical as Class G. There is no doubt that Küppersbusch appliances are amongst the most energy-efficient on the market.



SilverLine

The SilverLine design is an eyecatcher thanks to its unique style. The interior is of first-class materials. White freezer drawers with fine silver lines, transparent vegetable compartments, egg racks, butter and cheese compartments as well as holders for bottles and for preserved foods combined with elegant chrome railings are features of the new SilverLine.



NoFrost technology

The NoFrost technology ensures the inside of your freezer will remain free from any build-up of ice. Frost has no chance of settling on the inner walls or on your food. The advantage is that you will never have to defrost your freezer and that it will always work as economically as possible.

FastCooling

Whenever you want to place a large number of warmer foods into your fridge – e.g. when you come back from your weekly shop – we recommend you activate the FastCooling function in order to speed up the cooling process for these products and to prevent food already inside your fridge from warming unnecessarily. The FastCooling function automatically switches off after about 6 hours.

FastFreezing

Whenever you freeze fresh food, you can simply lower the freezer temperature by pressing the FastFreezing button. After the initial freezing time is up, the freezer can be turned back to normal operation – either automatically or manually, depending on the model. The advantage of this method is: it is gentle on the goods you freeze, and the formation of an excess of ice crystals is prevented.



Touch control

A touch of a fingertip is sufficient and the function of the sensor buttons will be activated.



LED-Lighting

These fridges are equipped with economic interior LED lighting.

DefrostMode

The refrigerator no longer needs to be switched off for defrosting. This is carried out by DefrostMode at a constant temperature in the interior of the refrigerator. Food will not go off. The melted frost is simply transported to the back of the refrigerator, where it evaporates.



ökoFresh+

In this cooling zone with a temperature of nearly 0° C food can be kept fresh for up to three times longer than in a normal fridge section.



4-star freezer compartment

In the 4-star freezer compartment frozen food can be stored for a longer period at temperatures of up to -18° C.

4-star freezer section

A separate freezer section ensures temperatures of -18° C and below. Larger quantities of food can be frozen and stored for several months.

Climate classification

The climate classes indicate the ambient temperatures at which the cooling appliances optimally function.

| Climate classification | | Ambient temperature |
|------------------------|--------------|---------------------|
| „N“ | Normal | + 16° C to + 32° C |
| „SN“ | Super normal | + 10° C to + 32° C |
| „ST“ | Sub-tropical | + 18° C to + 38° C |
| „T“ | Tropical | + 18° C to + 43° C |

VarioBoxes

The door compartments can be positioned at different heights. This way, it is easy to store unusually large food packages. Also, the compartments are easy to clean – simply take them out of the fridge and wash.

FreshBox

Fresh food should be stored in the especially devised drawers.

EcoMode

EcoMode is an energy-saving setting that can be activated at the touch of a button.

Holiday function

With this function, the appliance can be left untouched with the door closed for a longer period of time. The formation of mould and unpleasant odours inside the cooling chamber is prevented. When activating the holiday function, the fridge temperature will automatically be set to approx. 15°C. The freezer temperature will remain unchanged.

VarioShelves

The glass shelves can be slotted into the guide rails set into the walls of the fridge. You can change the distance between the shelves to suit your needs.

VarioShelves+

You can also slide the front halves of the glass shelves underneath the back halves.



MultiAirflow

The fridge is fitted with a function that causes food to cool down quickly and that ensures an even temperature throughout the inside of the fridge. Depending on the model, this function either cuts out automatically or at the push of a button. It is highly useful for restoring the temperature after the door has been opened or when the surrounding temperature is high. When this function is active, the temperature is practically the same throughout the entire fridge, meaning you can store your food on any shelf or in any drawer you please.



Electronic temperature control

With electronic temperature control, you can be confident that the temperature you set for your fridge or freezer is accurately maintained. A digital thermometer lets you know at a glance how cold it is.

Temperature warning system

An automatic warning system is activated if the temperature in the freezer compartment starts to rise. Depending on the model, a red warning lamp will light up and a loud audible alarm will sound to advise of the problem. The system is an excellent safeguard against spoiled food.



100 % CFC and HFC-free

All Küppersbusch fridges and freezers are manufactured with appropriate respect for the environment. Neither the propellant for the foam insulation nor the refrigerant contains any CFC's or HFC's. At Küppersbusch we are keen to cause as

little environmental damage as possible, and we are proud to make our own, small contribution towards conservation of the environment.



Child safety lock

Whenever the child safety lock is activated, you cannot change the settings of your appliance.



Softclose

Appliance doors with Softclose technology shut gently, quietly and practically of their own accord.

Magnetic locks

The refrigerator doors close very tightly as if by themselves thanks to magnetic locks, so there is no loss of cold or energy.



Fixed furniture door system

In the case of the fixed furniture door system the hinges of the refrigerator doors are attached to the refrigerator and the back of the kitchen furniture door.



Sliding-rail furniture door system

In the case of the sliding rail furniture door system the hinges of the furniture door are attached to the back of the latter and the inside of the furniture niche. A sliding rail on the front of the refrigerator attaches the door of the kitchen furniture to the refrigerator.



Niche height

The niche height corresponds to the height of the required kitchen unit niche.



Appliance width

The various widths of the Küppersbusch refrigerators and freezers mean flexibility all the way.

FRIDGE-FREEZER.

Profession+



KE / KJ / KW 9750-0-2 T ****



Features:

- VarioShelves
- VarioBoxes
- FreshBox
- Useable capacity 549 litres
 - of which
 - cooling section 379 litres
 - freezer section 170 litres
- Electronic temperature control and display
- Acoustic alarm
- Electronic refreshment centre
 - ice cubes, crushed ice, iced water
- Internal Water filter with exchange indicator
- Water connection hose
- Flat back permits positioning up to the wall
- Excluding handle (see optional acc.)

Technical data:

- Energy consumption/year 450 kWh
- Noise level 47 dB
- Freezing capacity 12 kg/24 h
- Storage time in the event of power failure 6 h
- Appliance dimensions (incl. handles) W x H x D approx. 916 x 1,805 x 720 mm
- For more technical data see page 259

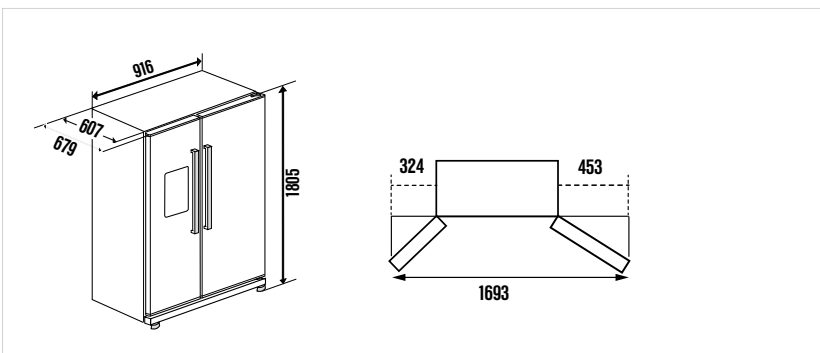
Optional accessories handle set:

- (consisting of 2 handles)
- Design Stainless Steel look Acc. no. 9751
 - Design Black Chrome Acc. no. 9752
 - Design Silver Chrome Acc. no. 9753
 - Design Gold Acc. no. 9754
 - Design Black Velvet Acc. no. 9755
 - Design Copper Acc. no. 9757

KE 9750-0-2 T Design Stainless Steel, full cover

KJ 9750-0-2 T Design Black

KW 9750-0-2 T Design White



RAL-Colours available
Price and delivery time on request

FRIDGE-FREEZER.

Profession+



KEI 9750-0-2 T ****



Features:

- VarioShelves
- VarioBoxes
- FreshBox
- Useable capacity 549 litres
 - of which cooling section 379 litres
 - freezer section 170 litres
- Electronic temperature control and display
- Acoustic alarm
- Electronic refreshment centre
 - ice cubes, crushed ice, iced water
- Internal water filter with exchange indicator
- Water connection hose
- Flat back permits positioning up to the wall
- Excluding handle (see optional accessories)

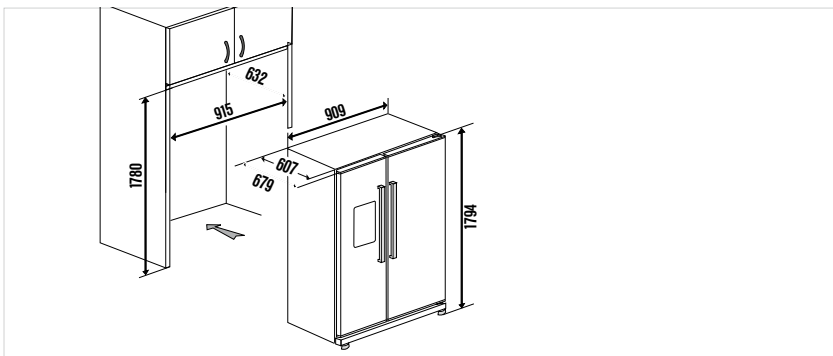
Technical data:

- Energy consumption/year 450 kW/h
- Noise level 47 dB
- Freezing capacity 12 kg/24 h
- Storage time in the event of power failure 6 h
- Appliance dimensions (incl. handles) W x H x D approx. 909 x 1,794 x 720 mm
- Niche dimensions W x H x D approx. 915 x 1,780 x 632 mm
- For more technical data see page 259

Optional accessories handle set: (consisting of 2 handles)

- Design Stainless Steel look Acc. no. 9751
- Design Black Chrome Acc. no. 9752
- Design Silver Chrome Acc. no. 9753
- Design Gold Acc. no. 9754
- Design Black Velvet Acc. no. 9755
- Design Copper Acc. no. 9757

KEI 9750-0-2 T Built-in version, Stainless Steel front



RAL-Colours available
Price and delivery time on request

FRIDGE-FREEZER.

Premium+



FKG 9500.0 ****



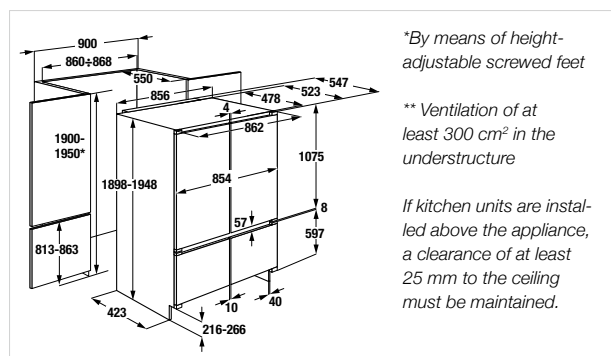
Features:

- DefrostMode
- VarioShelves
- VarioBoxes
- Freezer drawers
- Pull-out drawers with front panels
- Useable capacity 424 litres
 - cooling section 328 litres
 - freezer section 96 litres
- Electronic temperature control and display
- Acoustic alarm
- FastCooling
- FastFreezing with automatic shut off
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 352 kWh
- Freezing capacity 13 kg/24 h
- Storage time in the event of power failure 14 h
- Appliance dimensions W x H x D approx. 856 x 1,898 - 1,948 x 547 mm
- Niche dimensions W x H x D approx. 860 x 1,900 - 1,950 x 550 mm
- For more technical data see page 260

FKG 9500.0 i Fixed furniture door system



The Maxi fridge-freezer does not require any fitted kitchen unit housing. Kitchen furniture side panels of a thickness of up to 20 mm are fitted direct onto the refrigerator. The height of the kitchen furniture side panels and of the top kitchen furniture doors depends on the overall height of the kitchen furniture. The bottom refrigerator doors are fitted with standard kitchen furniture doors for a niche height of 813 to 863 mm. All of the doors are of the same width. The kitchen furniture side panels may only be as deep as the carcass, since the doors will otherwise not open properly. Accessory no. 429 A must be used for sculptured doors.

WINE COOLER. BUILT-IN.

Profession+



Picture shows cooler with handle Stainless steel

FWK 8800.0



Features:

- DefrostMode
- Electronic temperature control and display
- Useable capacity for max. 97 bottles (Bordeaux 0,75 l)
- 9 wooden pull-out shelves, removeable
- 1 45°-wooden shelf for presentation
- Glass door with stainless steel frame and UV-protection
- Right hinging door / reversible
- Dynamic air circulation cooling system
- **3 temperature zones:**
 - upper compartment from 5°C to 18°C
 - middle compartment from 5°C to 10°C
 - lower compartment from 10°C to 18°C
- Acoustic alarm
- Including water container for additional humidity
- Excluding handle (see optional accessories)

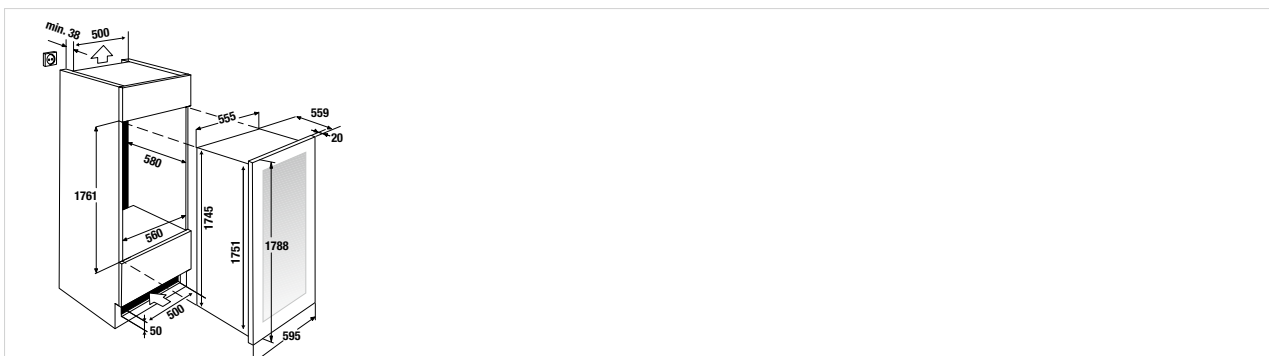
Technical data:

- Energy consumption/year 216 kWh
- Noise level 45 dB
- Appliance dimensions (excluding handle) W x H x D approx. 595 x 1,788 x 559 mm
- Niche dimensions W x H x D approx. 560 x 1,761 x 580 mm
- For more technical data see page 259

Optional accessories handle:

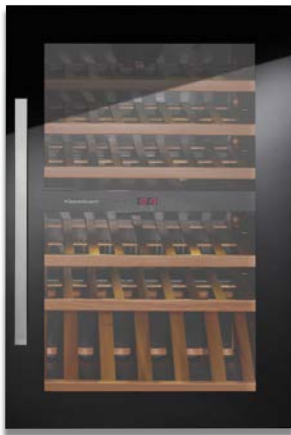
- Design Stainless steel Acc. no. 8801

FWK 8800.0 E Glass and Stainless steel



WINE COOLER. BUILT-IN.

Profession+



Picture with handle
Stainless Steel

Design Black Chrome

Design Silver Chrome

Design Gold

Design Black Velvet

Design Copper

Design Hot Chili

EWK 880-0-2 Z



Features:

- Electronic temperature control and display
- Useable capacity for max. 56 bottles (Bordeaux 0,75 l)
- 5 wooden pull-out shelves, removeable
- 1 45°-wooden shelf for presentation
- Black glass door with UV-protection
- Reversible door hinges
- Dynamic air circulation cooling system
- 2 temperature zones (with partition), adjustable from 5°C - 22°C
- LED lighting (per temperature zone 2 LED's à 0,2 W)
- Acoustic alarm
- EcoMode
- Including water container for additional humidity
- Excluding handle (see optional accessories)

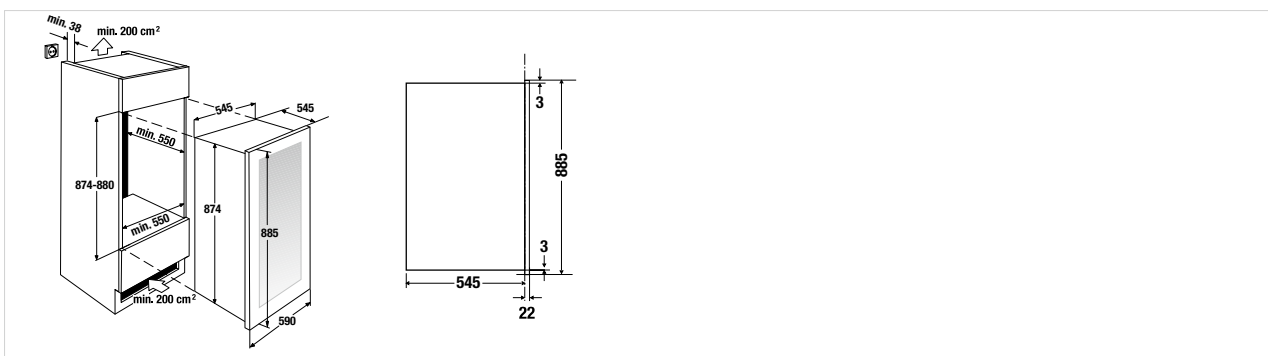
Technical data:

- Energy consumption/year 195 kWh
- Noise level 44 dB
- Appliance dimensions (excluding handle) W x H x D approx. 590 x 885 x 545 mm
- Niche dimensions W x H x D approx. 550 x 874-880 x 550 mm
- For more technical data see page 259

Optional accessories handles:

- Design Stainless Steel Acc. no. 8801
- Design Black Chrome Acc. no. 8802
- Design Silver Chrome Acc. no. 8803
- Design Gold Acc. no. 8804
- Design Black Velvet Acc. no. 8805
- Design Copper Acc. no. 8807
- Design Hot Chili Acc. no. 8808

EWK 880-0-2 Z Design black glass



WINE COOLER. BUILT-UNDER.

Profession+



Picture with handle
Stainless Steel

Design Black Chrome

Design Silver Chrome

Design Gold

Design Black Velvet

Design Copper

Design Hot Chili

UWK 8200-1-2 Z



Features:

- Electronic temperature control and display
- Useable capacity for max. 46 bottles (Bordeaux 0,75 l)
- 4 wooden pull-out shelves, removeable
- Black glass door with UV-protection
- Reversible door hinges
- Dynamic air circulation cooling system
- 2 temperature zones (with partition), adjustable from 5°C - 22°C
- LED lighting (per temperature zone 2 LED's à 0,2 W)
- Acoustic alarm
- EcoMode
- Including water container for additional humidity
- Possibility for being built-under the worktop, removable front ventilation grid
- Excluding handle (see optional accessories)

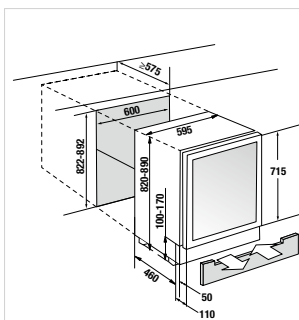
Technical data:

- Energy consumption/year 145 kWh
- Noise level 42 dB
- Appliance dimensions (excluding handle) W x H x D approx. 595 x 820-890 x 570 mm
- Niche dimensions W x H x D approx. 600 x 822-892 x 575 mm
- For more technical data see page 259

Optional accessories handles:

- Design Stainless Steel Acc. no. 8801
- Design Black Chrome Acc. no. 8802
- Design Silver Chrome Acc. no. 8803
- Design Gold Acc. no. 8804
- Design Black Velvet Acc. no. 8805
- Design Copper Acc. no. 8807
- Design Hot Chili Acc. no. 8808

UWK 8200-1-2 Z Design black glass



* Ventilation of at least 200 cm² in the plinth

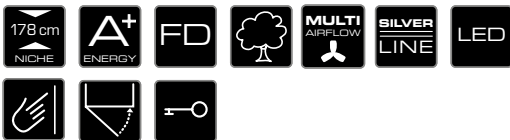
REFRIGERATORS.

Profession+



Ideal for combination with
ITE 2390-2 (see page 205)
in a convenient side-by-side
situation.

IKE 3390-3



Features:

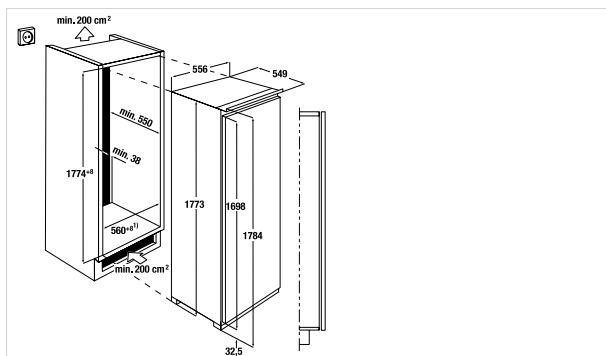
- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Reversible door hinges
- Useable capacity 310 litres
- Electronic temperature control and display
- Holiday Function
- FastCooling with automatic shut off
- Acoustic alarm
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 146 kWh
- Appliance dimensions W x H x D approx. 556 x 1,773 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 260

IKE 3390-3

Fixed furniture door system



Profession+



Ideal for combination with
ITE 2390-2 (see page 205)
in a convenient side-by-side
situation.

IKEF 3290-2



Features:

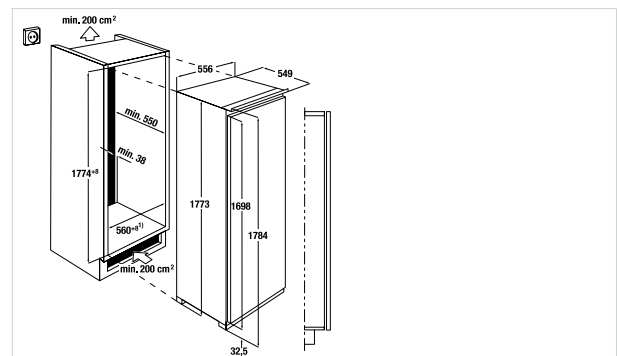
- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Fresh cooling zone with drawers
- Reversible door hinges
- Useable capacity 275 litres
of which
cooling section 200 litres
ökoFresh+ (0°C) 75 litres
- Electronic temperature control and display
- FastCooling with automatic shut off
- Acoustic alarm
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 130 kWh
- Appliance dimensions W x H x D approx. 556 x 1,773 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 260

IKEF 3290-2

Fixed furniture door system



REFRIGERATOR.

Comfort+



IKE 3180-3 ****



Features:

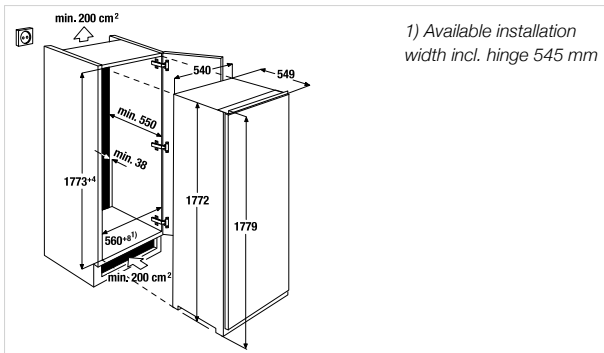
- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Reversible door hinges
- Useable capacity 284 litres
of which
cooling section 259 litres
freezer compartment 25 litres
- FastFreezing

Technical data:

- Energy consumption/year 215 kWh
- Freezing capacity 3 kg/24 h
- Storage time in the event of power failure 20 h
- Appliance dimensions W x H x D approx. 540 x 1,772 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 261

IKE 3180-3

Sliding-rail furniture door system



FREEZER.

Profession+



ITE 2390-2 ****



Ideal for combination with
IKE 3390-3 or IKEF 3290-2
(see page 204) in a convenient
side-by-side situation.

Features:

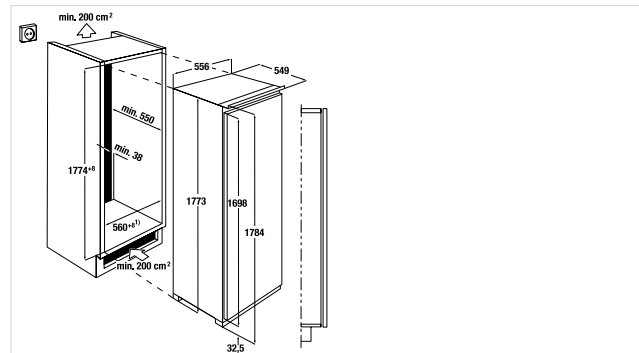
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 204 litres
- Electronic temperature control and display
- FastFreezing with automatic shut off
- Acoustic alarm
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 303 kWh
- Freezing capacity 20 kg/24 h
- Storage time in the event of power failure 24 h
- Appliance dimensions W x H x D approx. 556 x 1,773 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 260

ITE 2390-2

Fixed furniture door system



FRIDGE-FREEZERS.

Profession+



IKEF 3080-4 Z 3 ****



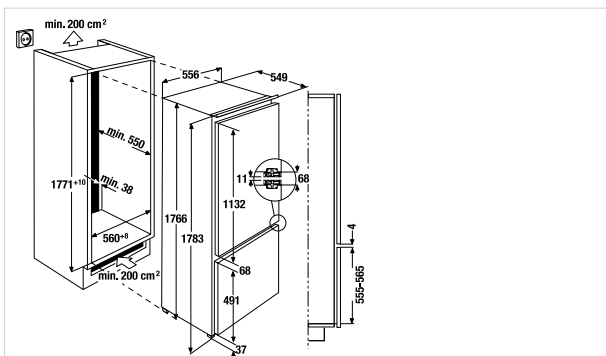
Features:

- DefrostMode
- VarioShelves
- Fresh cooling zone with drawers
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 233 litres, of which
 - cooling section 112 litres
 - ökoFresh+ (0°C) 70 litres
 - freezer section 51 litres
- Electronic temperature control and display
- Acoustic alarm
- FastCooling with automatic shut off
- FastFreezing with automatic shut off
- 3 temperature zones
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 230 kWh
- Freezing capacity 8 kg/24 h
- Storage time in the event of power failure 24 h
- Appliance dimensions W x H x D approx. 556 x 1,768 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 260

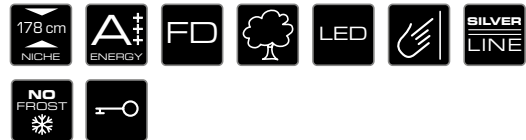
IKEF 3080-4 Z 3 Fixed furniture door system



Profession+



IKE 3290-2-2 T ****



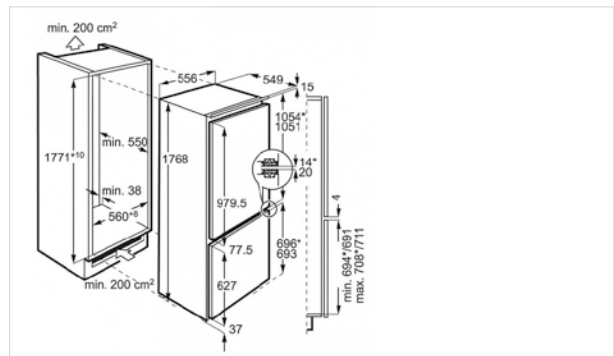
Features:

- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 247 litres
 - cooling section 186 litres
 - freezer section 61 litres
- Electronic temperature control and display
- Holiday Function
- FastCooling with automatic shut off
- FastFreezing with automatic shut off
- Acoustic alarm
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 150 kWh
- Freezing capacity 10 kg/24 h
- Storage time in the event of power failure 23 h
- Appliance dimensions W x H x D approx. 556 x 1,768 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 260

IKE 3290-2-2 T Fixed furniture door system

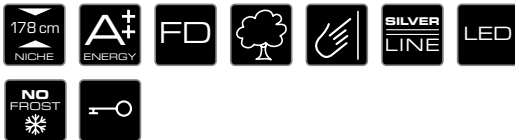


FRIDGE-FREEZERS.

Premium+



FKG 8500.0 ****



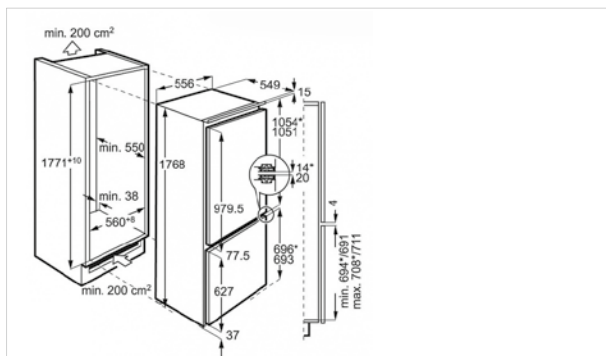
Features:

- DefrostMode
- VarioShelves / VarioBoxes
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 247 litres
 - cooling section 186 litres
 - freezer section 61 litres
- Electronic temperature control and display
- Holiday Function
- FastCooling with automatic shut off
- FastFreezing with automatic shut off
- Acoustic alarm

Technical data:

- Energy consumption/year 226 kW/h
- Freezing capacity 10 kg/24 h
- Storage time in the event of power failure 23 h
- Appliance dimensions W x H x D approx. 556 x 1,768 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 261

FKG 8500.0 i Fixed furniture door system



Premium+



IKE 3270-2-2 T ****



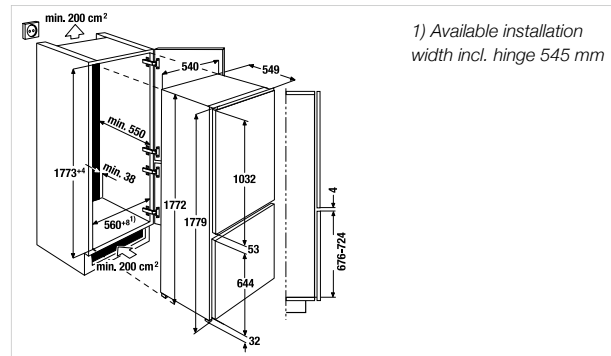
Features:

- DefrostMode
- VarioShelves / VarioBoxes
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 253 litres
 - cooling section 192 litres
 - freezer section 61 litres
- Electronic temperature control and display
- Holiday Function
- FastCooling with automatic shut off
- FastFreezing with automatic shut off
- Acoustic alarm

Technical data:

- Energy consumption/year 291 kW/h
- Freezing capacity 10 kg/24 h
- Storage time in the event of power failure 21 h
- Appliance dimensions W x H x D approx. 540 x 1,772 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 261

IKE 3270-2-2 T Sliding-rail furniture door system



Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories

FRIDGE-FREEZERS.

Comfort+



IKE 3260-3-2 T ****



Features:

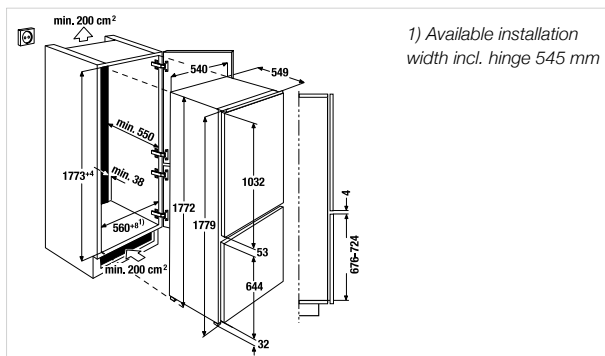
- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Freezer compartment with transparent flap
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 268 litres

| | |
|-----------------|------------|
| cooling section | 196 litres |
| freezer section | 72 litres |

Technical data:

- Energy consumption/year 229 kWh
- Freezing capacity 4 kg/24 h
- Storage time in the event of power failure 22 h
- Appliance dimensions W x H x D approx. 540 x 1,772 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,780 x 550 mm
- For more technical data see page 261

IKE 3260-3-2 T Sliding-rail furniture door system



Comfort+



IKE 2590-2-2 T ****



Features:

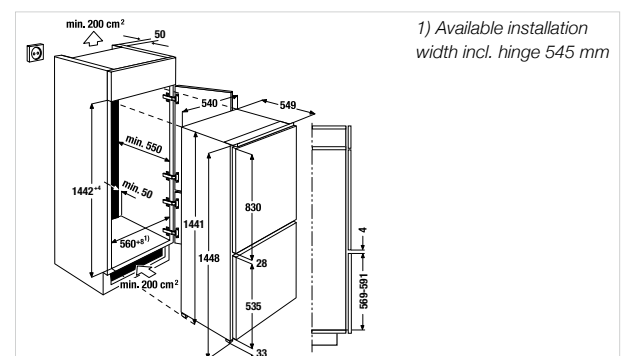
- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 217 litres

| | |
|-----------------|------------|
| cooling section | 160 litres |
| freezer section | 57 litres |

Technical data:

- Energy consumption/year 204 kWh
- Freezing capacity 6 kg/24 h
- Storage time in the event of power failure 20 h
- Appliance dimensions W x H x D approx. 540 x 1,441 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,446 x 550 mm
- For more technical data see page 261

IKE 2590-2-2 T Sliding-rail furniture door system



REFRIGERATORS.

Profession+



IKEF 2580-0 ****



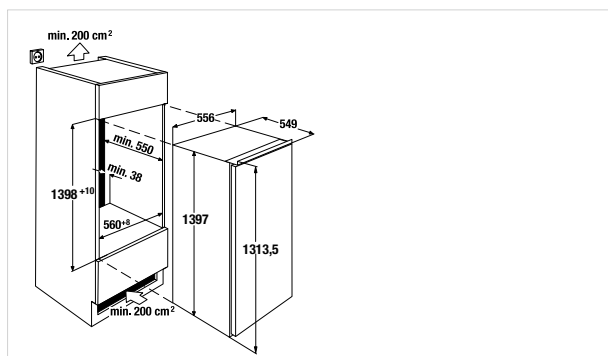
Features:

- DefrostMode
- VarioShelves / VarioBoxes
- Fresh cooling zone with drawers
- Reversible door hinges
- Useable capacity 188 litres, of which cooling section 115 litres
- ökoFresh+ (0°C) 59 litres
- freezer compartment 14 litres
- Electronic temperature control and display
- Acoustic alarm
- FastCooling with automatic shut off
- FastFreezing with automatic shut off
- 3 temperature zones
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 197 kWh
- Freezing capacity 2 kg/24 h
- Storage time in the event of power failure 13 h
- Appliance dimensions W x H x D approx. 556 x 1,397 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,400 x 550 mm
- For more technical data see page 261

IKEF 2580-0 Fixed furniture door system



Profession+



IKEF 2680-0



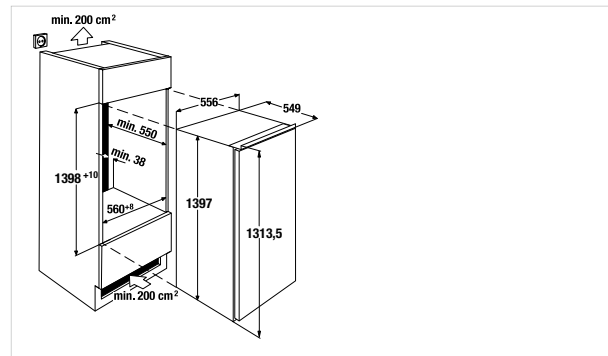
Features:

- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Fresh cooling zone with drawers
- Reversible door hinges
- Useable capacity 212 litres, of which cooling section 153 litres
- ökoFresh+ (0°C) 59 litres
- Electronic temperature control and display
- Acoustic alarm
- FastCooling with automatic shut off
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 122 kWh
- Appliance dimensions W x H x D approx. 556 x 1,397 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,400 x 550 mm
- For more technical data see page 261

IKEF 2680-0 Fixed furniture door system



Product Highlights
Ovens
Compact appliances
Shade of Grey
ConceptLine®
Hobs
Cooker hoods
Cooling appliances
Dishwashers / Washing machine
Sinks / Taps
Technical data / Accessories

REFRIGERATORS.

Premium+

Comfort+



IKE 2480-2 NEW



Features:

- DefrostMode
- VarioShelves
- VarioBoxes
- Reversible door hinges
- Useable capacity 202 litres
- Electronic temperature control and display
- Acoustic alarm

Technical data:

- Energy consumption/year 103 kWh
- Appliance dimensions W x H x D approx. 556 x 1,221 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,222 x 550 mm
- For more technical data see page 262



IKE 2360-2 ****



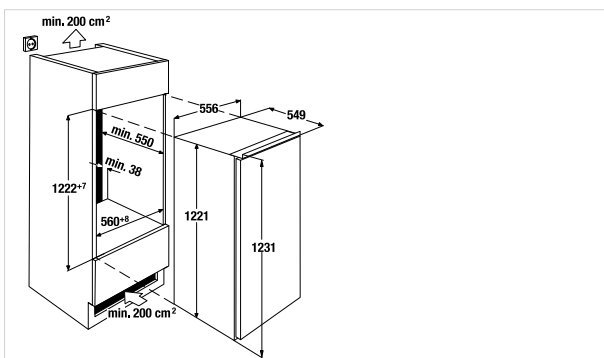
Features:

- DefrostMode
- VarioShelves
- VarioShelves+
- VarioBoxes
- Reversible door hinges
- Useable capacity 187 litres
 - of which cooling section 173 litres
 - freezer compartment 14 litres

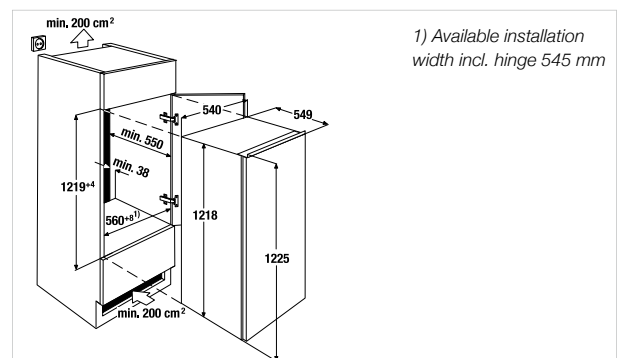
Technical data:

- Energy consumption/year 174 kWh
- Freezing capacity 2 kg/24 h
- Storage time in the event of power failure 12 h
- Appliance dimensions W x H x D approx. 540 x 1,218 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,219 x 550 mm
- For more technical data see page 262

IKE 2480-2 Fixed furniture door system



IKE 2360-2 Sliding-rail furniture door system



REFRIGERATORS.

Comfort+

Comfort+



IKE 2460-2



Features:

- DefrostMode
- VarioShelves
- VarioShelves+
- VarioBoxes
- Reversible door hinges
- Useable capacity 207 litres

Technical data:

- Energy consumption/year 103 kWh
- Appliance dimensions W x H x D approx. 540 x 1,218 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,219 x 550 mm
- For more technical data see page 262



IKE 1970-1



Features:

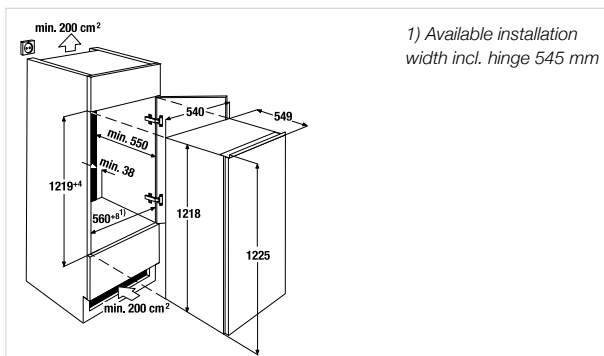
- DefrostMode
- VarioShelves
- VarioShelves+
- VarioBoxes
- Reversible door hinges
- Useable capacity 185 litres

Technical data:

- Energy consumption/year 126 kWh
- Appliance dimensions W x H x D approx. 540 x 1,021 x 549 mm
- Niche dimensions W x H x D approx. 560 x 1,022 x 550 mm
- For more technical data see page 262

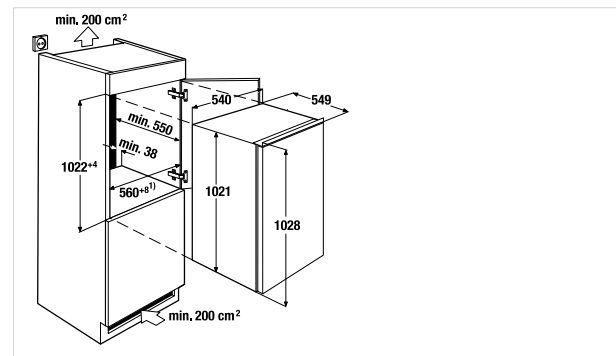
IKE 2460-2

Sliding-rail furniture door system



IKE 1970-1

Sliding-rail furniture door system



REFRIGERATORS.

Comfort+

Comfort+



IKE 1560-3 ****



Features:

- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Reversible door hinges
- Useable capacity 123 litres
 - cooling section 109 litres
 - freezer compartment 14 litres

Technical data:

- Energy consumption/year 151 kWh
- Freezing capacity 2 kg/24 h
- Storage time in the event of power failure 15 h
- Appliance dimensions W x H x D approx. 540 x 873 x 549 mm
- Niche dimensions W x H x D approx. 560 x 874 x 550 mm
- For more technical data see page 262

IKE 1660-3



Features:

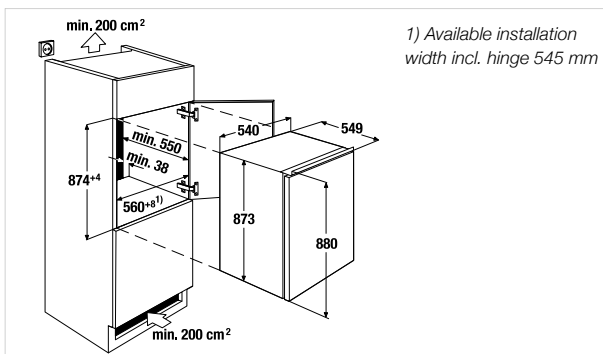
- DefrostMode
- VarioShelves / VarioShelves+ / VarioBoxes
- Reversible door hinges
- Useable capacity 142 litres

Technical data:

- Energy consumption/year 96 kWh
- Appliance dimensions W x H x D approx. 540 x 873 x 549 mm
- Niche dimensions W x H x D approx. 560 x 874 x 550 mm
- For more technical data see page 262

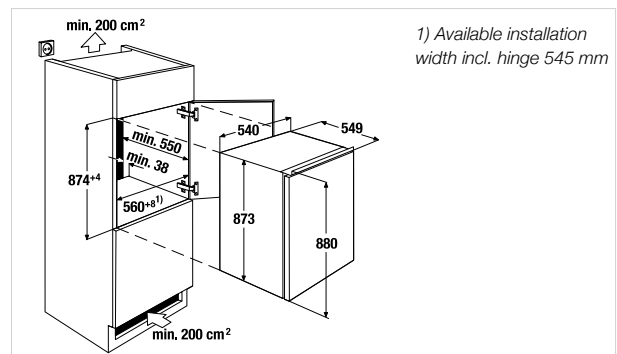
IKE 1560-3

Sliding-rail furniture door system



IKE 1660-3

Sliding-rail furniture door system



FREEZER.

Comfort+



ITE 1260-2 ****



Features:

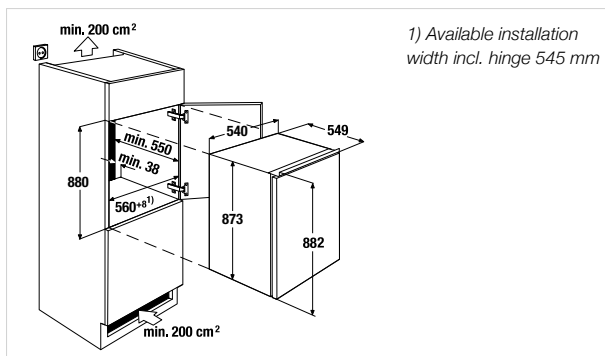
- Transparent freezer drawers
- Reversible door hinges
- Useable capacity 98 litres
- FastFreezing
- Acoustic alarm

Technical data:

- Energy consumption/year 157 kWh
- Freezing capacity 10 kg/24 h
- Storage time in the event of power failure 20 h
- Appliance dimensions W x H x D approx. 540 x 873 x 549 mm
- Niche dimensions W x H x D approx. 560 x 880 x 550 mm
- For more technical data see page 262

ITE 1260-2

Sliding-rail furniture door system



FRIDGE. BUILT-UNDER.

Comfort+



IKU 1590-1 ****



Features:

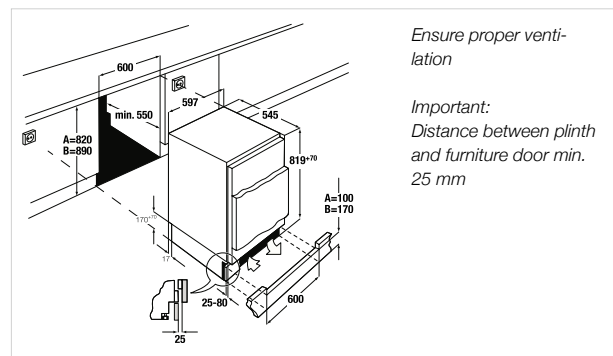
- DefrostMode
- VarioShelves / VarioShelves+
- Reversible door hinges
- Ventilation in plinth
- Useable capacity 117 litres
 - cooling section 93 litres
 - freezer compartment 16 litres
- Maximum door opening angle of 90°

Technical data:

- Energy consumption/year 172 kWh
- Freezing capacity 2,5 kg/24 h
- Storage time in the event of power failure 13 h
- Appliance dimensions W x H x D approx. 597 x 819-889 x 545 mm
- Niche dimensions W x H x D approx. 600 x 820-890 x 550 mm
- For more technical data see page 262

IKU 1590-1

Fixed furniture door system



KÜPPERSBUSCH DISHWASHERS

Who does the dishes? Even the biggest pile of dishes will be no problem at all, thanks to the flexible options on the baskets and the optimal space utilisation. Looking forward to the next festive table.

Individual + brilliant



Küppersbusch ①

70°

auto
45°-65°

eco
50°

50°

P
40°

stop 3 sec

1:25 h:min

Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

Technical data / Accessories



TIDY, PRACTICAL, FLEXIBLE. THE DISHWASHER BASKETS FOR OPTIMUM SPACE UTILISATION.

With Küppersbusch dishwashers, even the biggest pile of dishes will be no problem at all. Particularly flexible options on the baskets will help to ensure this. For example, with some of the models, the height of the top basket can easily be adjusted so that you can load the dishes just as you require. You will have enough space for pots and pans, if you fold down individual plate racks in the baskets. And the knife rack will securely accommodate long knives and cooking utensils.

SYSTEMATIC FLEXIBILITY

multiflex premium drawer II

(Acc. no. 1251, can be retrofitted)

The multiflex premium drawer II offers more convenience and flexibility. Cutlery, cooking utensils and espresso cups need no longer be placed in the main baskets thereby allowing more space for larger items.



Acc. no. 1251



Acc. no. 1251
with lowered
cutlery racks

multiflex profession baskets

Top basket

- Knife rack
- 6 collapsible plate racks
- 2 cup racks
- Basket handle with steel insert
(Central detergent tab receptacle)

Bottom basket

- 6 collapsible plate racks
- additional fold-away racks for cups or as a support holder for 6 large glasses
- Cutlery basket
- Basket handle with steel insert



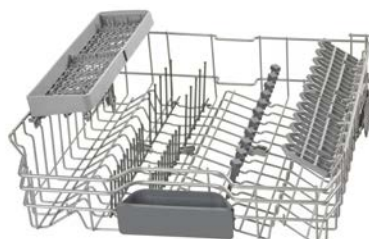
multiflex premium baskets

Top basket

- Knife rack
- 2 cup racks
- 2 collapsible plate racks
- Basket handle (Central detergent tab receptacle)

Bottom basket

- 4 collapsible plate racks
- Cutlery basket
- Basket handle



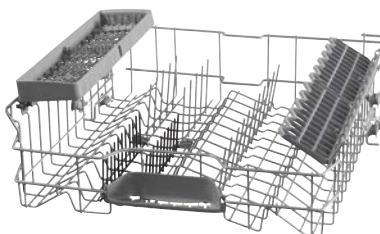
multiflex comfort baskets (standard baskets)

Top basket

- Knife rack (not for standard baskets)
- 2 collapsible plate racks (not in standard baskets)
- 2 cup racks
- Central detergent tab receptacle

Bottom basket

- 2 collapsible plate racks
- Cutlery basket



Perfect performance down to the finest detail!



Noise level - quiet in operation

Küppersbusch dishwashers do not only excel because of their superb rinsing results, they are also extremely quiet in operation too. The noise level is indicated in accordance with the EU standard EN 60704-3 (re 1pw) in decibels (dB).

The large capacity dishwasher XXL

Also 60 cm wide, but up to an impressive 92,5 cm height, these large capacity models are ideal when you need to clean particularly large cookware.



express system

Rinse and dry twice as fast with the express system. Choose a programme and then press the express button. The rinsing time will immediately be shortened by up to 50 %. The shortened rinsing time will be shown in the remaining time display right away. Perfect rinsing results are guaranteed.

Half load option

Breakfast dishes can now be washed separately and more efficiently than by hand. Energy-saving and environmentfriendly.

Intensive zone

The new "intensive zone" function permits flexible mixed loading. Heavily soiled pots and pans in the lower basket, delicate crockery and glasses in the upper basket. Together in one washing process – clean and energy-saving.

Hygiene function

The new "hygiene extra" function is available as an option for improved hygienic cleaning performance. Cutting boards and baby feeding bottles are washed germfree.



aquasensor duo

The aquasensor makes sure that your dishwasher uses no more water than necessary. No more, and no less. A sensor checks the water for the tiniest particles of dirt. It tests the water at the end of the pre-rinse cycle to see if it can be reused for the main wash cycle. If the water is too dirty, fresh water is taken in. However, if the rinse water is clean enough, it will be reused and you will save on water.



Water safety system

Even if the system is switched off or in the event of a power failure, the water safety system protects the dishwasher reliably and safely against any damage caused by water.



aquatronic

The new, unique system of programme control is especially gentle on delicate glasses and will powerfully clean extremely soiled pots and pans by automatically adjusting the spray pressure during the wash programme. The fine sensors recognise how soiled dishes are. And depending on whether dishes are lightly, normally or heavily soiled, aquatronic will automatically regulate the spray pressure and set it at gentle, normal or powerful.



Info on Floor

Fully integrated automatic dishwashers equipped with the Info on Floor function make it possible to read the remaining operation time, the programme procedure and possible faults direct with the help of a light signal on the floor.



Beam on Floor

Fully integrated dishwashers do not inform you immediately on their operating status. With the "Beam on floor" signal – a red dot which is displayed on the floor – you will know

immediately whether the rinsing cycle has been completed or not. A blinking alarm signal will even indicate a fault.



Glass care system

Glasses can be adversely affected by the kind of water they come into contact with. The Küppersbusch glass care system not only adjusts the water hardness level, it also prevents thermal shock, which can occur if excessively hot water comes into contact with glass.



Tab detergent recognition

The automatic detergent recognition function adapts the washing cycles automatically to the type of detergent tablet being used, ensuring the best possible results.



Bright Light

The dishwashers are fitted with economical LED interior lighting, which is activated at the top of the door frame when the door is opened, thus illuminating the interior of the dishwasher in a pleasant blue light.

Heat exchanger

The heat exchanger dries the dishes without polluted air from the outside having to be used. Clouds of steam on opening the door at the end of the cycle are avoided. This saves energy, since it is used for the following rinse.

EcoDrying

EcoDrying improves the drying performance of dishwashers with a heat exchanger. The door automatically opens slightly when the programme has been completed. The unit is protected because most of the moisture evaporates and because temperatures are low when steam escapes. The Eco 50°C programme is backed up by EcoDrying as a standard.



Efficiency class

In EU countries there is a common energy labelling system, which provides a guide to the energy efficiency of domestic electric appliances. All dishwashers are classified according to energy consumption, and cleaning and drying performance into efficiency categories ranging from A+++ to D. A+++ is the most efficient category and D is the most uneconomical category. The challenge lies in using as little electricity and water as possible while at the same time achieving optimal rinsing results. Naturally all of our dishwashers are to be found in the A++ category, which means that they are among the most economical appliances on the market.



Appliance height

The various heights of the Küppersbusch dishwashers mean flexibility all the way.



Touch to open

Küppersbusch is following the trend and adapting it to cover fully integrated dishwashers with doors which open automatically with a light touch on the front of the dishwasher. The door can also be opened by touching the front lightly with your elbow or even your hip – which is most practical when you happen to have both hands full and wish to avoid fingerprints on the front of your kitchen unit.



FlexHinge

No matter how your kitchen looks like: long or extra thick furniture fronts, low plinths. The corresponding furniture front is fixed to the FlexHinge, thereby pushing the door up when opening and a bumping on the plinth is prevented.

DISHWASHERS. 60 CM XXL.

Premium+



Picture shows dishwasher with acc. no. 1251

GX 6550.0* **NEW**



Features:

- 13** international place settings (**14 possible with acc. no. 1251)
- 6 programmes
 - Intensive programme 70° C
 - Automatic programme 45° C–65° C
 - Glass care programme 40° C
 - Fast programme 45° C
 - Economy programme 50° C
 - Pre-rinse
- Special intensive zone, hygiene extra, half load function
- Electronic control with sensor touch controls
- Electronic delay start timer 1 - 24 h and remaining time indicator
- Electronic refill display for salt and rinse aid
- EcoDrying
- Acoustic and optical signal at end of programme
- Heat exchanger
- multiflex premium baskets
- Fully extendable, height-adjustable top basket, even when loaded
- Interior container Stainless Steel / ground Stainless Steel
- Technically suitable for elevated installation

Technical data:

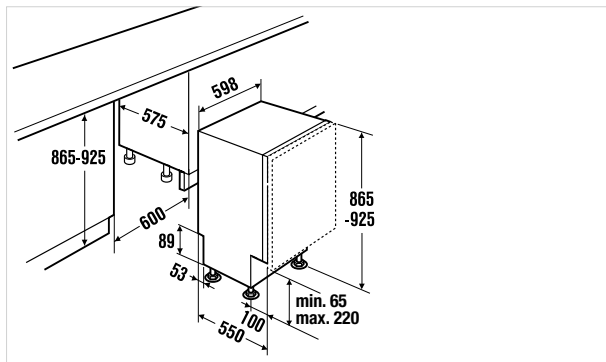
- Electrical connection 2.4 kW
- Energy consumption per year 262 kWh, per rinse cycle 0.92 kWh
- Water consumption per year 2,660 litres, per rinse cycle 9.5 litres
- Appliance dimensions W x H x D approx. 598 x 865 - 925 x 550 mm
- Niche dimensions W x H x D approx. 600 x 865 - 925 x 575 mm
- For more technical data see page 263

Optional accessories:

- multiflex premium drawer II Acc. no. 1251
- Wine glass basket Acc. no. ZG 8000
- Optional accessories see page 264

*Available from May

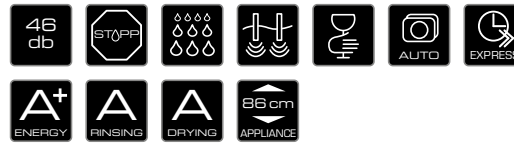
GX 6550.0 v fully-integrated



Comfort+



IGVS 6506.3



Features:

- 13** international place settings (**14 possible with acc. no. 1251)
- 5 programmes
 - Intensive programme 70° C
 - Fast programme 45° C
 - Automatic programme 45° C–65° C
 - Pre-rinse
 - Economy programme 50° C
- Electronic control with push buttons
- Electronic delay start timer (3, 6 or 9 hours)
- Electronic refill display for salt and rinse aid
- Acoustic signal at end of programme
- Heat exchanger
- multiflex comfort baskets
- Height-adjustable top basket
- Interior container Stainless Steel / ground Stainless Steel
- Technically suitable for elevated installation

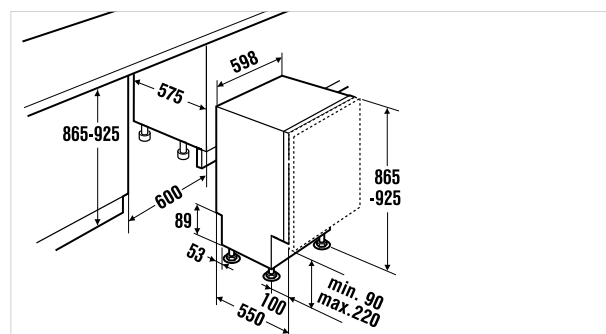
Technical data:

- Electrical connection 2.4 kW
- Energy consumption per year 294 kWh, per rinse cycle 1.03 kWh
- Water consumption per year 3,360 litres, per rinse cycle 12 litres
- Appliance dimensions W x H x D approx. 598 x 865 - 925 x 550 mm
- Niche dimensions W x H x D approx. 600 x 865 - 925 x 575 mm
- For more technical data see page 263

Optional accessories:

- multiflex premium drawer II Acc. no. 1251
- Wine glass basket Acc. no. ZG 8000
- Optional accessories see page 264

IGVS 6506.3 fully-integrated



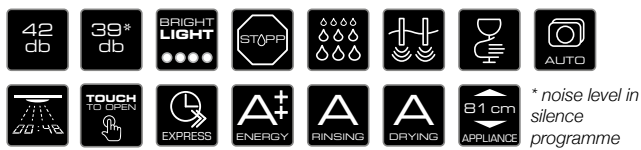
DISHWASHERS. 60 CM.

Profession+



Picture shows dishwasher with acc. no. 1251

G 6850.0* NEW



* noise level in silence programme

Features:

- 13** international place settings (**14 possible with acc. no. 1251)
- 6 programmes
 - Intensive programme 70° C
 - Economy programme 50° C
 - Automatic programme 45° C-65° C
 - Glass care programme 40° C
 - Pre-rinse
- Special intensive zone, hygiene extra, half load function
- Electronic control with sensor touch controls
- Electronic delay start timer 1-24 h and remaining time indicator
- Electronic refill display for salt and rinse aid
- EcoDrying
- Acoustic and optical signal at end of programme
- Heat exchanger
- multiflex profession baskets
- Fully extendable, height-adjustable top basket, even when loaded
- Interior container Stainless Steel / ground Stainless Steel
- Technically suitable for elevated installation

Technical data:

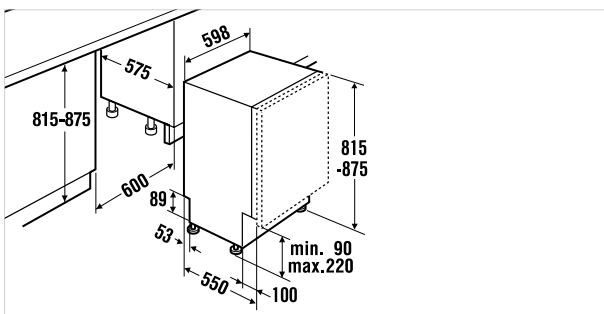
- Electrical connection 2.4 kW
- Energy consumption per year 262 kWh, per rinse cycle 0.92 kWh
- Water consumption per year 2,660 litres, per rinse cycle 9.5 litres
- Appliance dimensions W x H x D approx. 598 x 815 - 875 x 550 mm
- Niche dimensions W x H x D approx. 600 x 815 - 875 x 575 mm
- For more technical data see page 263

Optional accessories:

- multiflex premium drawer II Acc. no. 1251
- Wine glass basket Acc. no. ZG 8000
- Optional accessories see page 264

*Available from May

IGVE 6610.2 fully-integrated

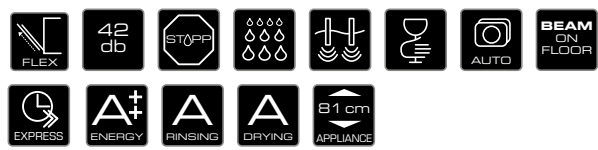


Premium+



Picture shows dishwasher with acc. no. 1251

G 6550.0* NEW



Features:

- 13** international place settings (**14 possible with acc. no. 1251)
- 6 programmes
 - Intensive programme 70° C
 - Economy programme 50° C
 - Automatic programme 45° C-65° C
 - Glass care programme 40° C
 - Fast programme 45° C
 - Pre-rinse
- Special intensive zone, hygiene extra, half load function
- Electronic control with sensor touch controls
- Electronic delay start timer 1-24 h and remaining time indicator
- Electronic refill display for salt and rinse aid
- EcoDrying
- Acoustic and optical signal at end of programme
- Heat exchanger
- multiflex premium baskets
- Fully extendable height adjustable top basket, even when loaded
- Interior container Stainless Steel / ground Polinox
- Technically suitable for elevated installation

Technical data:

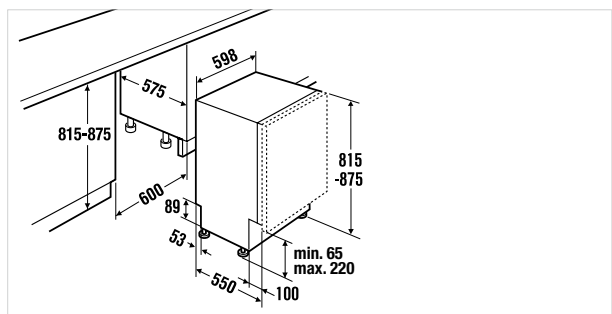
- Electrical connection 2.4 kW
- Energy consumption per year 262 kWh, per rinse cycle 0.92 kWh
- Water consumption per year 2,660 litres, per rinse cycle 9.5 litres
- Appliance dimensions W x H x D approx. 598 x 815 - 875 x 550 mm
- Niche dimensions W x H x D approx. 600 x 815 - 875 x 575 mm
- For more technical data see page 263

Optional accessories:

- multiflex premium drawer II Acc. no. 1251
- Wine glass basket Acc. no. ZG 8000
- Optional accessories see page 264

*Available from May

G 6550.0 v fully-integrated

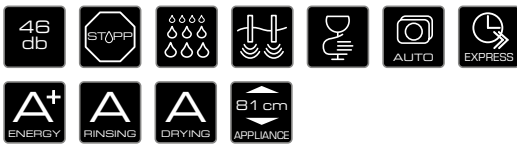


DISHWASHERS. 60 CM.

Comfort+



IGV 6506.3



Features:

- 13** international place settings (**14 possible with acc. no. 1251)
- 5 programmes
 - Intensive programme 70° C
 - Automatic programme 45° C-65° C
 - Economy programme 50° C
 - Fast programme 45° C
 - Pre-rinse
- Electronic control with push buttons
- Electronic delay start timer (3, 6 or 9 hours)
- Electronic refill display for salt and rinse aid
- Acoustic signal at end of programme
- Heat exchanger
- multiflex comfort baskets
- Height-adjustable top basket, even when loaded
- Interior container Stainless Steel / ground Stainless Steel
- Technically suitable for elevated installation

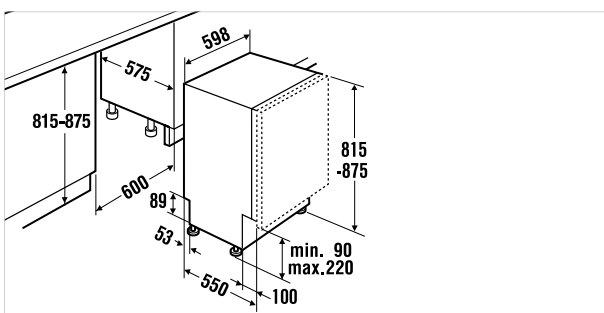
Technical data:

- Electrical connection 2.4 kW
- Energy consumption per year 294 kWh, per rinse cycle 1.03 kWh
- Water consumption per year 3,360 litres, per rinse cycle 12 litres
- Appliance dimensions W x H x D approx. 598 x 815 - 875 x 550 mm
- Niche dimensions W x H x D approx. 600 x 815 - 875 x 575 mm
- For more technical data see page 263

Optional accessories:

- multiflex premium drawer II Acc. no. 1251
- Wine glass basket Acc. no. ZG 8000
- Optional accessories see page 264

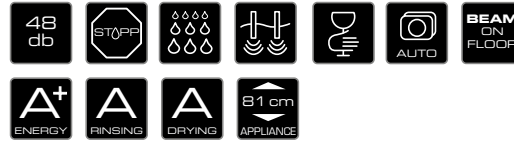
IGV 6506.3 fully-integrated



Standard+



IGV 6405.0



Features:

- 12 international place settings
- 4 programmes
 - Intensive programme 70° C
 - Normal programme 65° C
 - Economy programme 50° C
 - Fast programme 45° C
- Special half load function
- Electronic control with push buttons
- Electronic delay start timer (3, 6 or 9 hours)
- Electronic refill display for salt and rinse aid
- Acoustic signal at end of programme
- multiflex standard baskets
- Height-adjustable top basket, even when loaded
- Technically suitable for elevated installation
- Interior container Stainless Steel / ground Polinox
- Optional accessories see page 264

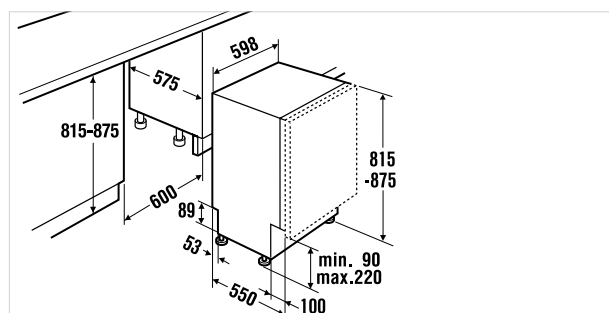
Technical data:

- Electrical connection 2.4 kW
- Energy consumption per year 290 kWh, per rinse cycle 1.02 kWh
- Water consumption per year 3,360 litres, per rinse cycle 12 litres
- Appliance dimensions W x H x D approx. 598 x 815-875 x 550 mm
- Niche dimensions W x H x D approx. 600 x 815-875 x 575 mm
- For more technical data see page 264

Optional accessories:

- Wine glass basket Acc. no. ZG 8000
- Optional accessories see page 264

IGV 6405.0 fully-integrated

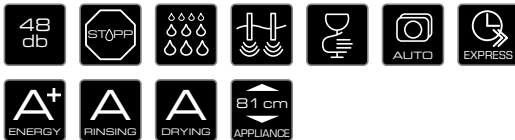


DISHWASHERS. 45 CM.

Comfort+



G 4350.0* NEW



Features:

- 9 international place settings
- 4 programmes
 - Intensive programme 70° C
 - Economy programme 50° C
 - Pre-rinse
 - Fast programme 45° C
- Electronic control with push buttons
- Electronic delay start timer (3, 6 or 9 hours)
- Electronic refill display for salt and rinse aid
- Acoustic and optical signal at end of programme
- Heat exchanger
- multiflex comfort baskets
- Height-adjustable top basket
- Interior container Stainless Steel / ground Stainless Steel
- Technically suitable for elevated installation

Technical data:

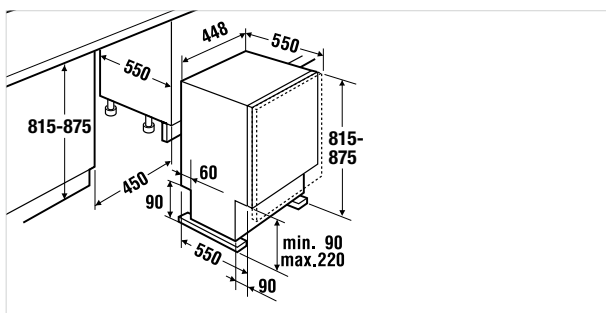
- Electrical connection 2.4 kW
- Energy consumption per year 220 kWh, per rinse cycle 0.78 kWh
- Water consumption per year 2,660 litres, per rinse cycle 9.5 litres
- Appliance dimensions W x H x D approx. 448 x 815 - 875 x 550 mm
- Niche dimensions W x H x D approx. 450 x 815 - 875 x 550 mm
- For more technical data see page 264

Optional accessories:

- Accessories see page 264

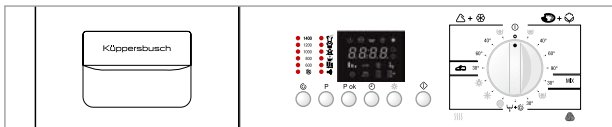
*Available from May

G 4350.0 v fully-integrated



WASHER DRYER.

Premium+



WT 6800.0

Features:

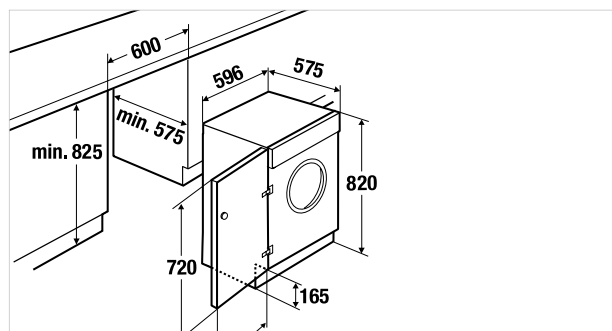
- Control panel with symbols and LCD-Display
- Spin speeds 1400/1200/1000/800/600 U/min
- LED programme sequence indicator
- Electronic delay start timer with remaining time display
- Fully electronic
- Acoustic signal at end of programme
- 15 programmes (12 wash programmes + 3 dry programmes)
- 15 Min. turbo wash programme
- 5 washing temperatures
- Capacity:
 - washing 7 kg
 - drying 4 kg
- Appliance door hinge on the left
- Reversible door hinges
- Lint filter in the plinth

Technical data:

- Electrical connection 2.2 kW
- Energy consumption 4.76 kW/h* / 1.19 **
- Water consumption 99 litres* / 47 litres**
- Appliance dimensions W x H x D approx. 596 x 820 x 575 mm
- Niche dimensions W x H x D approx. 600 x min. 825 x min. 575 mm
- For more technical data see page 265

* For a 60° C coloured wash. water consumption for washer dryer incl. drying
 ** Without drying

WT 6800.0 i fully-integrated



WASHING MACHINE.

Profession+



WA 1920.0 NEW

Features:

- Control panel with symbols and 4,3" colour display
- Spin speeds 1500-200 rpm
- Cleartext display
- Electronic delay start timer with remaining time display
- Fully electronic
- Acoustic signal at end of programme
- 35 programmes
- 18 min. turbo wash programme
- Washing temperatures from 20° - 90°C
- Special pre-wash, temperature reduction, spin speed, rinsing stop and soak functions
- Capacity 1-8 kg
- LED drum lighting

Technical data:

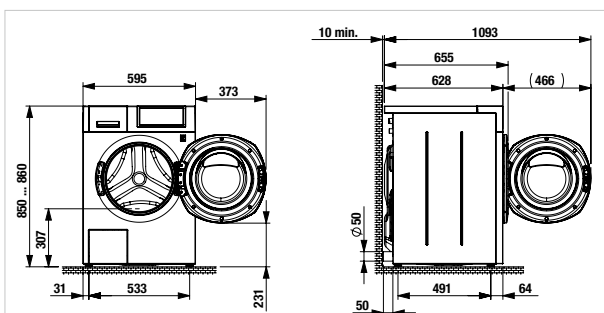
- Electrical connection 2.1 kW
- Energy consumption per year 135 kWh*
- Water consumption per year 9900 litres*
- Appliance dimensions W x H x D approx. 595 x 850 x 640 mm
- For more technical data see page 265

Optional accessories:

- Stacking kit for washer-dryer tower Acc. no. ZW 1000
- For more information see page 264

* Values based on norms EN 50299, EN 60456, EN 61121, EN 60704-2-6

WA 1920.0 W White



TUMBLE DRYER.

Profession+



TD 1840.0 NEW

Features:

- Control panel with symbols and 4,3" colour display
- Cleartext display
- Electronic delay start timer with remaining time display
- Fully electronic
- Acoustic signal at end of programme
- 20 programmes
- Special Gentle, Drying+, time and drying functions
- Capacity 1-8 kg
- LED drum lighting

Technical data:

- Electrical connection 2.1 kW
- Energy consumption per year 544 kWh*
- Appliance dimensions W x H x D approx. 595 x 850 x 640 mm
- For more technical data see page 265

Standard accessories:

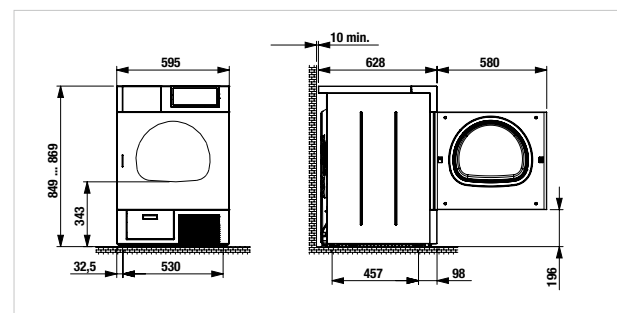
- Drying basket

Optional accessories:

- Stacking kit for washer-dryer tower Acc. no. ZW 1000
- For more information see page 264

* Values based on norms EN 50299, EN 60456, EN 61121, EN 60704-2-6

TD 1840.0 W White



KÜPPERSBUSCH SINKS & TAPS

An integrated whole. Our sinks and faucets combine the water source in the kitchen perfectly with the Küppersbusch appliances.

Individual + matching



VarioLine

The VarioLine system harmoniously combines a variety of hob sizes, the ESGK 4500.1 ED sink and the EAGK 4500.1 ED draining board with a stainless steel frame.



Pre-drilled tap holes

The sink ESGK 4500.1 ED is fitted with pre-drilled tap holes – which simplifies the installation. The drilled holes have a diameter of 35 mm.



Sinks widths

The different widths of the sink models enable installation into the various standard base units. The pictograms give the minimum base unit width.

The Küppersbusch sink ES 550/400 also multifunctional for fitting – is suitable both for flush fitting and conventional installation as well as for undermounting.



Flush fitting

The unique combination of convenience and looks – flush fitting. Here the sink and work surface become an aesthetic unit. That simplifies not only the work sequence but also facilitates cleaning round the sink.



Top mount installation

The sink sits – quite classically – on top of the work surface.



Under-mounting

The sink is installed under the worktop.

SINK.

Profession+



ES 550/400.0



Features:

- Material: Stainless steel
- Pop-up basket strainer 3½" (stainless steel)
- Covered drain
- Possibility of under-mounting

Technical data:

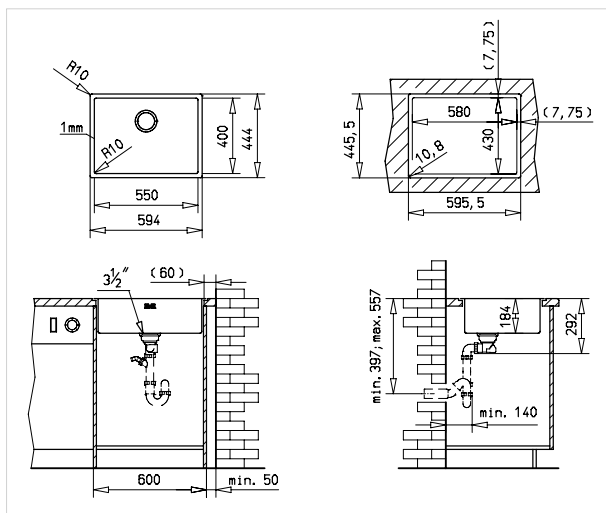
- Dimensions W x D approx. 594 x 444 mm
- Installation depth 292 mm
- Bowl dimensions W x D approx. 550 x 400 mm
- Depth of the bowl approx. 184 mm
- Edge radius R = 10
- Niche dimensions W x D approx. 580 x 430 mm
- Dimensions indicated apply to conventional installation and flush fitting. For under-mounting please refer to the dimensions indicated on page 265.

Standard accessories:

- Pop-up basket strainer
- For more accessories see page 230

ES 550/400.0 E

Stainless steel



VARIOLINE. SINK.

Profession+



VARIOLINE. DRAINER.

Profession+



ESGK 4500.1



Features:

- Material: Ceramic glass and stainless steel
- Stainless steel frame
- Pop-up basket strainer 3½" (stainless steel)
- VarioLine metallic joining strip see optional accessories

Technical data:

- Dimensions W x D approx. 450 x 520 mm
- Installation depth 288 mm
- Bowl dimensions W x D approx. 380 x 380 mm
- Depth of the bowl W x D approx. 187 mm
- Edge radius R = 10
- Niche dimensions B x T ca. 436 x 490 mm

Standard accessories:

- Pop-up basket strainer

Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

EAGK 4500.1



Features:

- Material: Ceramic glass and stainless steel
- Stainless steel frame
- Pop-up basket strainer 3½" (stainless steel)
- In combination with sink ESGK 4500.1:
Base unit of minimum 80 cm
- VarioLine metallic joining strip see optional accessories

Technical data:

- Dimensions W x D approx. 450 x 520 mm
- Installation depth 48 mm
- Bowl dimensions W x D approx. 380 x 380 mm
- Depth of the bowl W x D approx. 33 mm
- Edge radius R = 10
- Niche dimensions B x T ca. 436 x 490 mm

Standard accessories:

- Pop-up basket strainer

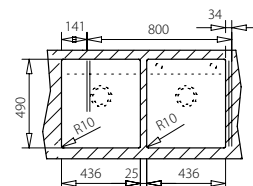
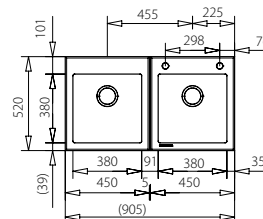
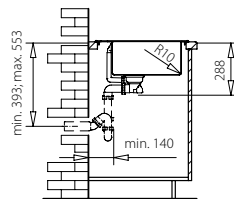
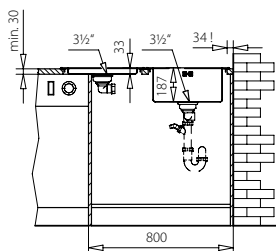
Optional accessories:

- VarioLine metallic joining strip Acc. no. 1130
- For further optional accessories see page 249

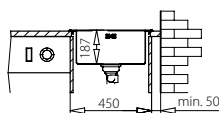
For further VarioLine products see pages 154 - 161.

ESGK 4500.1 ED Glass and Stainless steel

EAGK 4500.1 ED Glass and Stainless steel



Additional building-in diagram ESGK 4500.1



ONE HAND MIXER TAP.

Profession+



VAP 4700.0

Features:

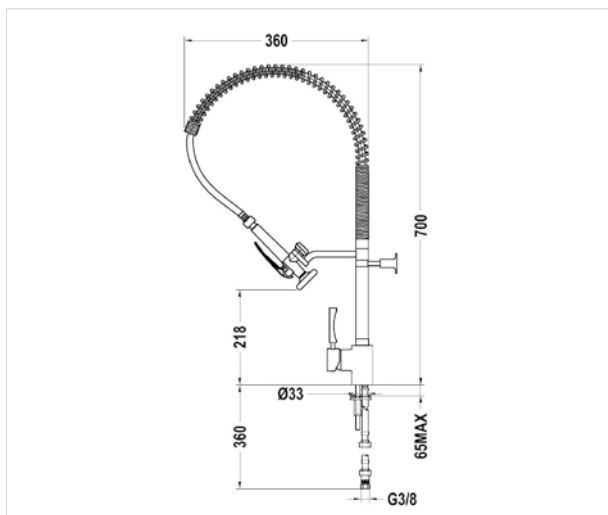
- Swivel spout, with pull-down shower (2 stream)
- Handshower with stop function
- Ceramic disc cartridge
- Flexible connection pipes 3/8"
- Additional wall fixing kit required

Technical data:

- Tap hole 33 mm
- Swivel discharge length 360 mm
- Height of mixer tap 700 mm
- Height of discharge 218 mm

VAP 4700.0 C

Chrome



ONE HAND MIXER TAP.

Premium+



VA 4600.0

Features:

- Flat swivel spout
- Ceramic disc cartridge
- Flexible connection pipes 3/8"

Technical data:

- Tap hole 33 mm
- Swivel discharge length 200 mm
- Height of mixer tap 302 mm
- Height of discharge 279 mm

VA 4600.0 C

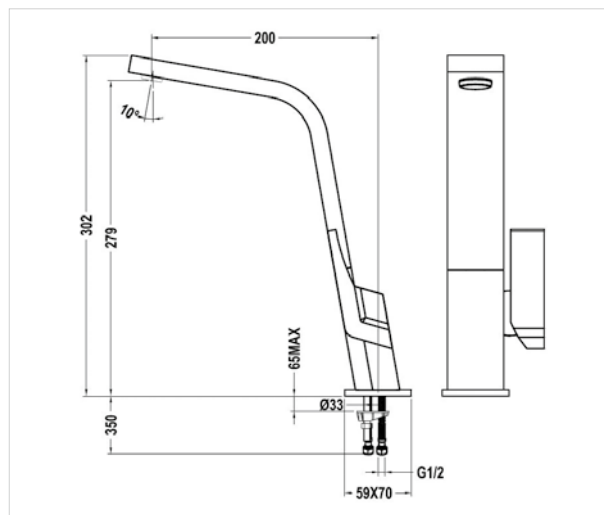
Chrome

VA 4600.0 J

Jet-black

VA 4600.0 PW

Design Platinum White



ONE HAND MIXER TAP.

Comfort+



VAB 4500.0

Features:

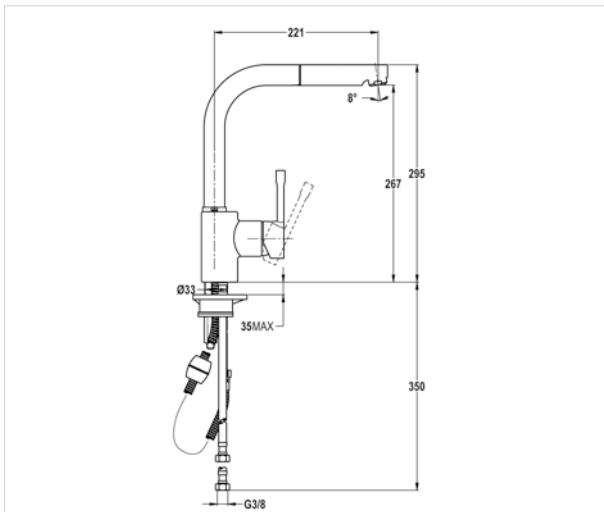
- Swivel spout, with extendable spray
- Ceramic disc cartridge
- Flexible connection pipes 3/8"

Technical data:

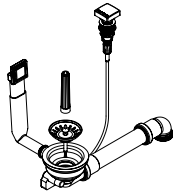
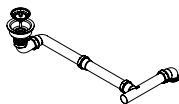




- Tap hole 33 mm
- Swivel discharge length 221 mm
- Height of mixer tap 295 mm
- Height of discharge 267 mm

VAB 4500.0 C

Chrome



ACCESSORIES.

| | ES 550/400 | ESGK 4500 | EAGK 4500 |
|---|---|-----------|---|
| Pop-up basket strainer |  | |  |
| Glass cutting boards (approx. 420 x 190 mm) | | | |
| Design Black Chrome Acc. no. 08030  | optional | | |
| Design black Acc. no. 08032  | optional | | |
| Design white Acc. no. 08033  | optional | | |
| Wooden cutting board | | | |
| Design walnut Acc. no. 86066  | optional | | |

TECHNICAL DATA ACCESSORIES



Product Highlights

Ovens

Compact appliances

Shade of Grey

ConceptLine®

Hobs

Cooker hoods

Cooling appliances

Dishwashers / Washing machine

Sinks / Taps

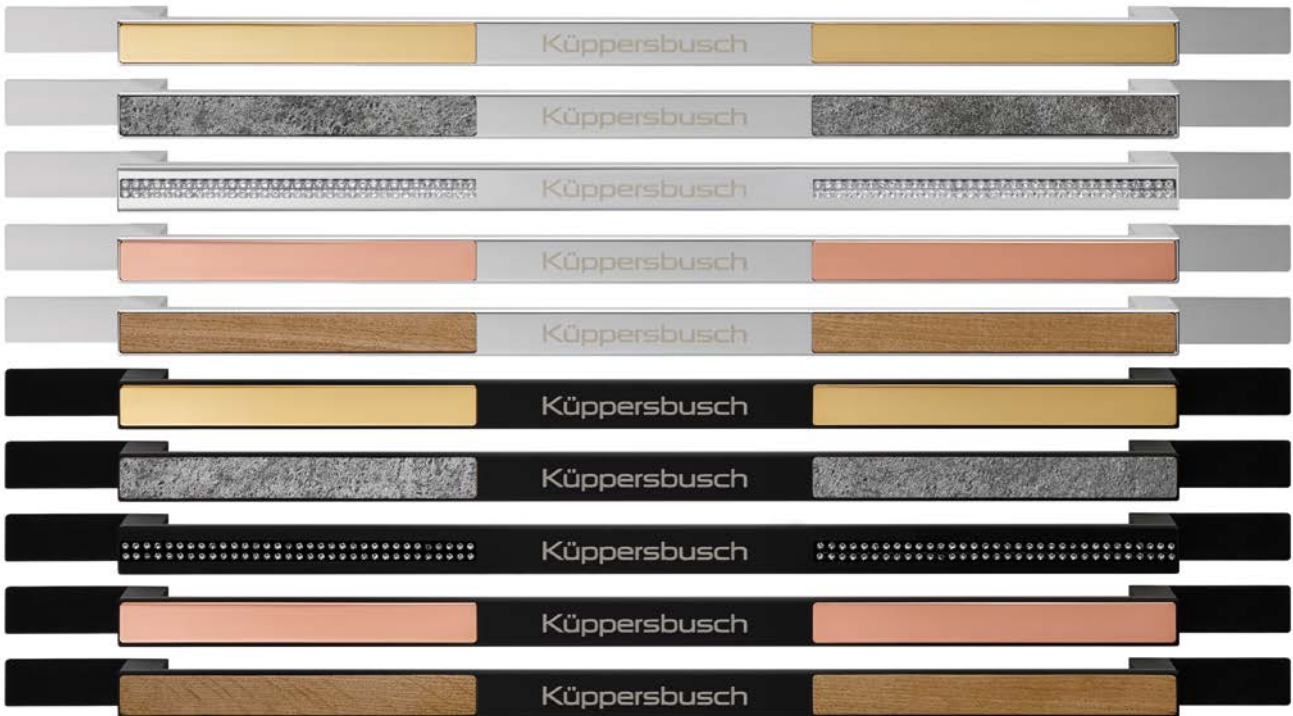
Technical data / Accessories

UNLIMITED INDIVIDUALITY

INDIVIDUAL PLUS is made up of the silver Chrome or Black Velvet design kits and one of the handles (shown on page on the right) in the corresponding basic colour. Since the kits are not assembled when supplied, customers can decide whether to have the whole kit mounted or perhaps only the handle when assembling the kits on site.

Even existing Küppersbusch built-in appliances can be upgraded with the new INDIVIDUAL PLUS: The handles can easily be exchanged for the new INDIVIDUAL PLUS designs for all the ConceptLine® appliances and the appliances designed in Black Velvet or Silver Chrome.





| Design kits INDIVIDUAL PLUS | Handle Acc. no. | Appliance with design kit INDIVIDUAL PLUS (example)* |
|--|-----------------|--|
| Silver Chrome design kit + Silver Chrome handle/gold inlay | DK 3014 | (BP 6550.0 S) DK 3000 + Acc. no. DK 3014 |
| Silver Chrome design kit + Silver Chrome handle/stone inlay | DK 3012 | (BP 6550.0 S) DK 3000 + Acc. no. DK 3012 |
| Silver Chrome design kit + Silver Chrome handle/Swarovski® crystal | DK 3015 | (BP 6550.0 S) DK 3000 + Acc. no. DK 3015 |
| Silver Chrome design kit + Silver Chrome handle/copper inlay | DK 3013 | (BP 6550.0 S) DK 3000 + Acc. no. DK 3013 |
| Silver Chrome design kit + Silver Chrome handle/groove for wood inlays | DK 3011* | (BP 6550.0 S) DK 3000 + Acc. no. DK 3011* |
| Black Velvet design kit + Black Velvet handle/gold inlay | DK 5014 | (BP 6550.0 S) DK 5000 + Acc. no. DK 5014 |
| Black Velvet design kit + Black Velvet handle/stone inlay | DK 5012 | (BP 6550.0 S) DK 5000 + Acc. no. DK 5012 |
| Black Velvet design kit + Black Velvet handle/Swarovski® crystal | DK 5015 | (BP 6550.0 S) DK 5000 + Acc. no. DK 5015 |
| Black Velvet design kit + Black Velvet handle/copper inlay | DK 5013 | (BP 6550.0 S) DK 5000 + Acc. no. DK 5013 |
| Black Velvet design kit + Black Velvet handle/groove for wood inlays | DK 5011* | (BP 6550.0 S) DK 5000 + Acc. no. DK 5011* |

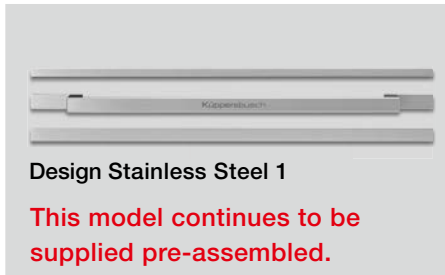
* In order to ensure that the wood inlay matches the kitchen perfectly, it must be ordered separately from a kitchen retailer (measurements for the inlay on the following double page). The cost of these wood inlays will vary depending on the type of wood and the unit manufacturer. Please ask your kitchen retailer. The following double page has more information on ordering and delivery.

INDIVIDUAL ORDER

The example using the BP 6550.0 built-in oven in black on the page on the right shows the process for an order. The principle is naturally the same for white appliances.

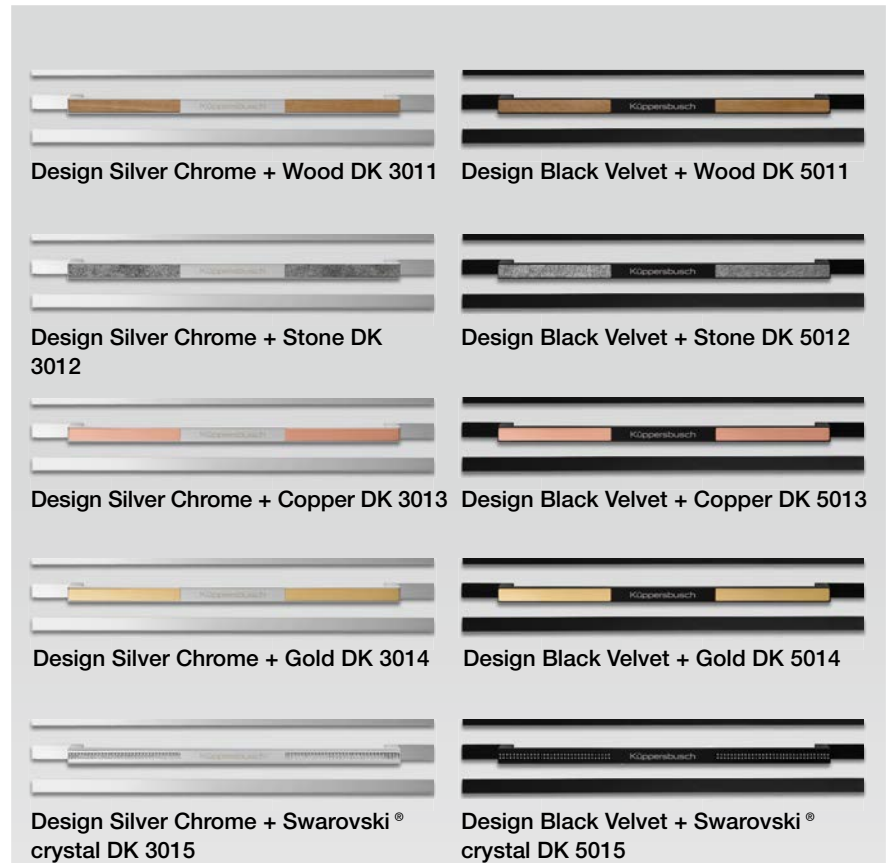
Design options

INDIVIDUAL



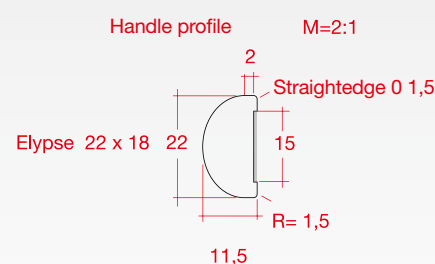
In the case of the Black Chrome to Hot Chili design options, the corresponding appliance is ordered with an article number, the design kits are delivered separately.

INDIVIDUAL PLUS



The Individual Plus designs are made up of the silver Chrome or Black Velvet design kits and a separate handle as an attachment.

Note: in the case of models with wood, the inlay is to be ordered separately from your kitchen manufacturer. Please refer to the drawing for the dimensions of the two 1-mm deep grooves.





Ordering examples

INDIVIDUAL



BP 6550.0 S with Design kit Stainless Steel:

Order: BP 6550.0 S 1



Delivery: oven with an pre-assembled design kit (valid for variant 1 - stainless steel).

INDIVIDUAL



BP 6550.0 S with Design kit Silver Chrome:

Order: BP 6550.0 S + acc. no. DK 3000



Delivery: oven with a separate design kit enclosed for individual assembly on site at the end user (valid for variant 0, 2-8).

INDIVIDUAL PLUS



BP 6550.0 S mit Design kit Silver Chrome + Stone:

Order: BP 6550.0 S + acc. no. DK 3000 (design kit) + acc. no. DK 3012 (handle)



Delivery: oven with separately enclosed Silver Chrome design kit plus INDIVIDUAL PLUS handle to be individually assembled on the premises of the final user.

Note: INDIVIDUAL PLUS is made to order and will be delivered approx. 6 weeks after receipt of an order.







TECHNICAL DATA OVENS

| Design Models | Ovens. Pyrolysis. | | | Ovens | | |
|---|-------------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| | BP 6850 | BP 6550 | BP 6350 | B 6850 | B 6550 | B 6350 |
| Black / White / Grey | • / - / • | • / • / - | • / - / - | • / - / - | • / - / - | • / - / - |
| Stainless steel (pre-assembled) / Design kit (optional accessory) | • / • | • / • | • / • | • / • | • / • | • / • |
| Individual Design models possible (numbers) | 7 | 7 | 7 | 7 | 7 | 7 |
| Individual Plus (handle retrofittable) | • | • | • | • | • | • |
| Energy-efficiency classes and energy consumption | | | | | | |
| Energy-efficiency class in acc. with EN 50304 | A+ | A+ | A+ | A+ | A+ | A+ |
| Energy consumption in acc. with EN 50304 at function ECO / hot air in kWh | | | | | | |
| Features | | | | | | |
| 5" TFT Touch display / 3,9" TFT display | • / - | - / • | - / • | • / - | - / • | - / • |
| LCD Display | | | | | | |
| Electronic timer with indication of date / daytime display / oven programming | • / • / • | • / • / • | - / • / • | • / • / • | • / • / • | - / • / • |
| White Display / Red Display | • / - | • / - | • / - | • / - | • / - | • / - |
| Graphic- / Clear text display | • / • | • / • | • / - | • / • | • / • | • / - |
| K-Connect | • | | | • | | |
| Ovenfunctions (see page 68) | 14 | 14 | 10 | 14 | 14 | 10 |
| Oven special functions (see page 68) | 11 | 8 | | 11 | 8 | |
| Steam functions / Special steam functions (see page 69) | | | | | | |
| Multilevel timer | • | | | • | | |
| Microwave-solo-function | | | | | | |
| Microwave function, combined with any ovenfunction | | | | | | |
| Microwave output (W) / Microwave output levels | | | | | | |
| Recipes | • | | | • | | |
| Automatic programmes | over 80 | over 40 | 10 | over 80 | over 40 | 10 |
| Favorite programmes | 56 | 20 | | 56 | 20 | 1 |
| Electronic / mechanic oven control | • / - | • / - | • / - | • / - | • / - | • / - |
| Max. temperature setting in °C | 270* | 270* | 270* | 270* | 270* | 270* |
| Control by TFT-Touch / Sensor touch control / knobs | • / - / - | - / • / - | - / - / • | • / - / - | - / • / - | - / - / • |
| Aluminium control knobs illuminated / unlighted | | | - / • | | | - / • |
| Plastic pop-out knobs | | | | | | |
| Roasting thermometer | • | • | | • | • | |
| Actual temperature indication and temperature recommendation | • | • | • | • | • | • |
| Rapid heating | • | • | • | • | • | • |
| Door contact switch | • | • | • | • | • | • |
| Childproof lock | • | • | • | • | • | • |
| Full glass inner door with stainless steel frame / Full glass inner door | - / • | - / • | - / • | • / - | • / - | • / - |
| Number of door glasses | 4 | 4 | 4 | 4 | 4 | 4 |
| Drop-down large area grill | | | | • | • | • |
| Oven cavity capacity in litres | 70 | 70 | 70 | 70 | 70 | 70 |
| Interior oven dimensions in mm (W x H x D) | 475 x 364 x 402 | 475 x 364 x 402 | 475 x 364 x 402 | 475 x 364 x 402 | 475 x 364 x 402 | 475 x 364 x 402 |
| LED lighting | | | | 2 x 6 W | | |
| Halogen lighting | 2 x 25 W | 2 x 25 W | 1 x 25 W | | 2 x 25 W | 1 x 25 W |
| Lighting | | | | | | |
| Eco mode | • | • | | • | • | |
| Demo mode | • | • | • | • | • | • |
| Stand-by mode | • | • | | • | • | |
| Cleaning | | | | | | |
| ökoEmail+ coating | • | • | • | • | • | • |
| Pyrolytic cleaning | • | • | • | | | |
| Steam cleaning | | | | | | |
| ökotherm® catalytic converter | • | • | • | • | • | • |
| ökoClean function | | | | | | |
| Standard accessories | | | | | | |
| Enamel baking tray | 1 | 1 | 1 | 1 | 1 | 1 |
| Universal/deep tray enamel / glass | 1 / - | 1 / - | 1 / - | 1 / - | 1 / - | 1 / - |
| Roasting grid | 1 | 1 | 1 | 1 | 1 | 1 |
| Steam set | | | | | | |
| Telescopic glide-out shelves (full glide-out / standard glide-out) | 1 / 1 | - / 1 | | 1 / 1 | - / 1 | |
| Technical data | | | | | | |
| Total connected load in kW | 3.6 | 3.6 | 3.6 | 3.6 | 3.6 | 3.6 |
| Voltage (V) | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 |
| Frequency in Hz | 50-60 | 50-60 | 50-60 | 50-60 | 50-60 | 50-60 |
| Length of connection cable in metres | 1,8 | 1,8 | 1,8 | 1,5 | 1,5 | 1,5 |
| Dimensions in mm | | | | | | |
| Niche (width x height x depth) | 560 x 590 x 550 | 560 x 590 x 550 | 560 x 590 x 550 | 560 x 590 x 550 | 560 x 590 x 550 | 560 x 590 x 550 |

TECHNICAL DATA OVENS

| Design Models | Ovens | | | |
|---|-----------------|-----------------|-----------------|-----------------|
| | B 6335 | B 6330 | EEB 9860 | B 9330 |
| Black/White/Grey | • / - / - | • / - / - | • / - / - | • / - / - |
| Stainless steel (pre-assembled) / Design kit (optional accessory) | • / • | • / • | • / • | • / - |
| Individual Design models possible (numbers) | 7 | 7 | 5 | 5 |
| Individual Plus (handle retrofittable) | • | • | | |
| Energy-efficiency classes and energy consumption | | | | |
| Energy-efficiency class in acc. with EN 50304 | A+ | A+ | A | A |
| Energy consumption in acc. with EN 50304 at function ECO / hot air in kWh | | | 0.99 | 0.99 |
| Features | | | | |
| 5" TFT Touch display / 3.9" TFT display | | | | |
| LCD Display | | | • | • |
| Electronic timer with indication of date / daytime display / oven programming | - / • / • | - / • / • | - / • / • | - / • / • |
| White display / red display | • / - | • / - | - / • | - / • |
| Graphic- / Clear text display | | | • / • | • / • |
| K-Connect | | | | |
| Ovenfunctions (see page 68) | 8 | 8 | 9 | 8 |
| Oven special functions (see page 68) | 1 | 1 | 3 | 1 |
| Steam functions / Special steam functions (see page 69) | | | | |
| Multilevel timer | | | | |
| Microwave-solo-function | | | | |
| Microwave function. combined with any ovenfunction | | | | |
| Microwave output (W) / Microwave output levels | | | | |
| Recipes | | | | |
| Automatic programmes | | | 16 | |
| Favorite programmes | | | 2 | |
| Electronic / mechanic oven control | - / • | - / • | • / - | - / • |
| Max. temperature setting in °C | 250 | 250 | 250 | 250 |
| Control by TFT-Touch / Sensor touch control / knobs | - / - / • | - / - / • | - / • / • | - / - / • |
| Aluminium control knobs illuminated / unlighted | - / • | - / • | • / - | - / • |
| Plastic pop-out knobs | | | | |
| Roasting thermometer | | | • | |
| Actual temperature indication and temperature recommendation | | | • | |
| Rapid heating | • | • | • | • |
| Door contact switch | • | • | • | • |
| Childproof lock | | | • | |
| Full glass inner door with stainless steel frame / Full glass inner door | • / - | - / • | - / • | - / • |
| Number of door glasses | 4 | 3 | 3 | 3 |
| Drop-down large area grill | | | • | • |
| Oven cavity capacity in litres | 70 | 70 | 77 | 77 |
| Interior oven dimensions in mm (W x H x D) | 475 x 364 x 402 | 475 x 364 x 402 | 639 x 318 x 380 | 639 x 318 x 380 |
| LED lighting | | | | |
| Halogen lighting | | | 2 x 20 W | 2 x 20 W |
| Lighting | 1 x 25 W | 1 x 25 W | | |
| Eco mode | | | | |
| Demo mode | | | • | |
| Stand-by mode | | | | |
| Cleaning | | | | |
| ökoEmail+ coating | • | • | • | • |
| Pyrolytic cleaning | | | | |
| Steam cleaning | | | | |
| ökotherm® catalytic converter | • | • | • | • |
| ökoClean function | • | • | | • |
| Standard accessories | | | | |
| Enamel baking tray | 1 | 1 | 2 | 1 |
| Universal/deep tray enamel / glass | | | 1 / - | 1 / - |
| Roasting grid | 1 | 1 | 1 | 1 |
| Steam set | | | | |
| Telescopic glide-out shelf (full glide-out / standard glide-out) | | | 1 / 1 | 1 / 1 |
| Technical data | | | | |
| Total connected load in kW | 3.6 | 3.6 | 3.5 | 3.5 |
| Voltage (V) | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 |
| Frequency in Hz | 50-60 | 50-60 | 50-60 | 50-60 |
| Length of connection cable in metres | 1.5 | 1.5 | 1.2 | 1.2 |
| Dimensions in mm | | | | |
| Niche (width x height x depth) | 560 x 590 x 550 | 560 x 590 x 550 | 860 x 475 x 550 | 860 x 475 x 550 |

ACCESSORIES OVENS AND COMPACT APPLIANCES

| | Ovens | | Compact appliances | | | ConceptLine | |
|--|----------|---|---|----------------------------------|---------------------|-------------------------|-----------|
| | EEB 9860 | BP/B 6850 BP/B 6550 BP/B 6350 B 6335 B 6330 | CBD 6850 CBD 6550 CBA 6550 CD 6350 | CBM 6550 CBM 6350 CBM 6330 | CBP 6550 CB 6350 | EEBD 6750 EEBKD 6750 | EEBP 6750 |
| Enamel baking tray  | | ZB 1000 | ZB 1000 | | ZB 1000 | | |
| Enamel universal/deep tray  | | ZB 1001 | ZB 1001 | | ZB 1001 | | |
| Pizza stone with lifter  | 146 | 145 | 145 | 145 | 145 | 145 | 145 |
| Profession+ Cooking Set, consisting of: universal baking tray, inside roast and lid (illustration incl. cooking trivet ZB 1005)  | | ZB 8030 | | | ZB 8030 | | |
| Profession+ Roaster Set consisting of: cast aluminium pan (induction suitable) and telescopic glide-out shelf (full glide-out)  | | ZB 8031 | ZB 8031 | | ZB 8031 | | |
| Telescopic glide-out shelf (full glide-out) (1 pair)  | | ZB 1002 | | | | | 1750 |
| Telescopic glide-out shelf (standard glide-out) (1 pair)  | | ZB 1003 | | | ZC 1000 | | |
| Cooking trivet, perforated, deep | | | ZB 1008 | | | | |
| Cooking trivet, non-perforated, flat | | | ZB 1009 | | | | |
| Cooking trivet, non-perforated, deep | | | ZB 1007 | | | | |
| Cooking trivet, perforated, flat | | | ZB 1006 | | | | |

GN 1/3 container ZB 1005 (2 pieces as insert for ZB 8030)

TECHNICAL DATA COMPACT APPLIANCES

| Design Models | Ovens. Steamer/Steam Assist | | | | Ovens. Microwaves | | |
|--|-----------------------------|-----------------|-----------------|-----------------|-------------------|-----------------|-----------------|
| | CBD 6850 | CBD 6550 | CBA 6550 | CD 6350 | CBM 6550 | CBM 6350 | CBM 6330 |
| Black/White/Grey | • / - / • | • / • / • | • / - / - | • / - / - | • / • / • | • / - / - | • / - / - |
| Stainless steel (pre-assembled) / Design kit (optional accessory) | • / • | • / • | • / • | • / • | • / • | • / • | • / • |
| Individual Design models possible (numbers) | 7 | 7 | 7 | 7 | 7 | 7 | 7 |
| Individual Plus (handle retrofittable) | • | • | • | • | • | • | • |
| Energy-efficiency classes and energy consumption | | | | | | | |
| Energy-efficiency class in acc. with EN 50304 | A+ | A+ | A+ | | | | |
| Energy consumption in acc. with EN 50304 at function ECO / hot air in kWh | | | | | | | |
| Features | | | | | | | |
| 5" TFT Touch display / 3,9" TFT display | • / - | - / • | - / • | - / • | - / • | - / • | |
| LCD Display | | | | | | | |
| Electronic timer with indication of date / daytime display / oven programming | • / • / • | • / • / • | • / • / • | - / • / • | • / • / • | - / • / • | - / • / • |
| White display / red display | • / - | • / - | • / - | • / - | • / - | • / - | • / - |
| Graphic- / Clear text display | • / • | • / • | • / • | • / - | • / • | • / - | |
| K-Connect | • | | | | | | |
| Ovenfunctions (see page 68) | 14 | 14 | 14 | | 14 | 10 | 8 |
| Oven special functions (see page 68) | 11 | 8 | 8 | | 8 | | |
| Steam functions / Special steam functions (see page 69) | 6 / 13 | 6 / 9 | 3 / 7 | 2 / 6 | | | |
| Multilevel timer | • | | | | | | |
| Microwave-solo-function | | | | | • | • | • |
| Microwave function, combined with any ovenfunction | | | | | • | • | |
| Microwave output (W) / Microwave output levels | | | | | 1000 / 10 | 1000 / 10 | 1000 / 10 |
| Recipes | • | | | | | | |
| Automatic programmes | | over 40 | over 40 | 10 | over 40 | 10 | |
| Favorite programmes | 56 | 20 | 20 | | 20 | | |
| Electronic / mechanic oven control | • / - | • / - | • / - | • / - | • / - | • / - | - / • |
| Max. temperature setting in °C | 270* | 270* | 270* | 270* | 270* | 270* | 250 |
| Control by TFT-Touch / Sensor touch control / knobs | • / - / - | - / • / - | - / • / - | - / - / • | - / • / - | - / - / • | - / - / • |
| Aluminium control knobs illuminated / unlighted | - / - | - / - | - / - | - / • | - / - | - / • | - / • |
| Plastic pop-out knobs | | | | | | | |
| Roasting thermometer | • | • | • | | • | | |
| Actual temperature indication and temperature recommendation | • | • | • | • | • | • | |
| Rapid heating | • | • | • | • | • | • | |
| Door contact switch | • | • | • | • | • | • | • |
| Childproof lock | • | • | • | • | • | • | • |
| Full glass inner door with stainless steel frame / Full glass inner door / Microwave metal inside door | - / • / - | - / • / - | - / • / - | - / • / - | - / - / • | - / - / • | - / - / • |
| Number of door glasses | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| Drop-down large area grill | | | | | | | |
| Oven cavity capacity in litres | 43 | 43 | 43 | 43 | 43 | 43 | 43 |
| Interior oven dimensions in mm (W x H x D) | 475 x 402 x 229 | 475 x 402 x 229 | 475 x 402 x 229 | 475 x 402 x 229 | 475 x 232 x 365 | 475 x 232 x 365 | 475 x 232 x 365 |
| LED lighting | • | | | | | | |
| Halogen lighting | | • | • | • | • | • | • |
| Lighting | | | | | | | |
| Eco mode | • | • | • | | • | | |
| Demo mode | • | • | • | • | • | • | |
| Stand-by mode | • | • | • | | • | | |
| Cleaning | | | | | | | |
| ökoEmail+ coating | • | • | • | • | • | • | • |
| Pyrolytic cleaning | | | | | | | |
| Steam cleaning | • | • | • | • | | | |
| ökotherm® catalytic converter | • | • | • | | • | • | • |
| ökoClean function | | | | | | | |
| Standard accessories | | | | | | | |
| Enamel baking tray | | 1 | 1 | | 1 | 1 | |
| Universal/deep tray enamel / glass | 1 / - | 1 / - | 1 / - | | - / 1 | - / 1 | - / 1 |
| Roasting grid | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Steam set | 1 | 1 | | 1 | | | |
| Telescopic glide-out shelve (full glide-out / standard glide-out) | | | | | | | |
| Technical data | | | | | | | |
| Total connected load in kW | 3.4 | 3.4 | 3.4 | 1.7 | 3.4 | 3.4 | 3.4 |
| Voltage (V) | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 | 220 - 240 |
| Frequency in Hz | 50-60 | 50-60 | 50-60 | 50-60 | 50-60 | 50-60 | 50 |
| Length of connection cable in metres | 1,5 | 1,5 | 1,5 | 1,5 | 1,5 | 1,5 | 1,5 |
| Dimensions in mm | | | | | | | |
| Niche (width x height x depth) | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 |

TECHNICAL DATA COMPACT APPLIANCES

| Design Models | Oven. Pyrolysis | Oven | Microwaves | |
|--|-----------------|-----------------|-----------------|-----------------------|
| | CBP 6550 | CB 6350 | CM 6330.0 | MR / ML 6330.0 |
| Black/White/Grey | • / • / • | • / - / - | • / - / - | • / - / - |
| Stainless steel (pre-assembled) / Design kit (optional accessory) | • / • | • / • | • / • | • / - |
| Individual Design models possible (numbers) | 7 | 7 | 7 | 1 |
| Individual Plus (handle retrofittable) | • | • | • | |
| Energy-efficiency classes and energy consumption | | | | |
| Energy-efficiency class in acc. with EN 50304 | A+ | A+ | | |
| Energy consumption in acc. with EN 50304 at function ECO / hot air in kWh | | | | |
| Features | | | | |
| 5" TFT Touch display / 3,9" TFT display | - / • | - / • | - / - | - / - |
| LCD Display | | | | |
| Electronic timer with indication of date / daytime display / oven programming | • / • / • | - / • / • | - / • / - | - / • / - |
| White display / red display | • / - | • / - | • / - | • / - |
| Graphic- / Clear text display | • / • | • / - | - / - | - / - |
| K-Connect | | | | |
| Ovenfunctions (see page 68) | 14 | 10 | 1 | 1 |
| Oven special functions (see page 68) | 8 | | | |
| Steam functions / Special steam functions (see page 69) | | | | |
| Multilevel timer | | | | |
| Microwave-solo-function | | | • | • |
| Microwave function, combined with any ovenfunction | | | • | • |
| Microwave output (W) / Microwave output levels | | | 1000 / 10 | 850 / 5 |
| Recipes | | | | |
| Automatic programmes | over 40 | 10 | | 14 |
| Favorite programmes | 20 | 1 | | |
| Electronic / mechanic oven control | • / - | • / - | - / • | - / • |
| Max. temperature setting in °C | 270* | 270* | 270* | 270* |
| Control by TFT-Touch / Sensor touch control / knobs | - / • / - | - / - / • | - / - / • | - / - / • |
| Aluminium control knobs illuminated / unlighted | - / - | - / • | - / • | - / • |
| Plastic pop-out knobs | | | | |
| Roasting thermometer | • | | | |
| Actual temperature indication and temperature recommendation | • | • | | |
| Rapid heating | • | • | | |
| Door contact switch | • | • | • | • |
| Childproof lock | • | • | | • |
| Full glass inner door with stainless steel frame / Full glass inner door / Microwave metal inside door | - / • / - | - / • / - | - / - / • | - / - / • |
| Number of door glasses | 4 | 4 | 2 | 2 |
| Drop-down large area grill | | | | |
| Oven cavity capacity in litres | 44 | 44 | 44 | 22 |
| Interior oven dimensions in mm (W x H x D) | 475 x 229 x 402 | 475 x 229 x 402 | 475 x 232 x 400 | 350 x 220 x 280 |
| LED lighting | | | | |
| Halogen lighting | • | • | • | |
| Lighting | | | | • |
| Eco mode | • | | | |
| Demo mode | • | • | | |
| Stand-by mode | • | | | |
| Cleaning | | | | |
| ökoEmail+ coating | • | • | • | |
| Pyrolytic cleaning | • | | | |
| Steam cleaning | | | | |
| ökotherm® catalytic converter | • | • | | |
| ökoClean function | | | | |
| Standard accessories | | | | |
| Enamel baking tray | 1 | 1 | | |
| Universal/deep tray enamel / glass | 1 / - | 1 / - | | |
| Roasting grid | 1 | 1 | 1 | 1 |
| Steam set | | | | |
| Telescopic glide-out shelf (full glide-out / standard glide-out) | | | | |
| Technical data | | | | |
| Total connected load in kW | 2.9 | 3.0 | 3.2 | 2.5 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 - 60 | 50 - 60 | 50 | 50 |
| Length of connection cable in metres | 1,5 | 1,5 | 1,5 | 1,5 |
| Dimensions in mm | | | | |
| Niche (width x height x depth) | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 568 x 380 / 390 x 320 |

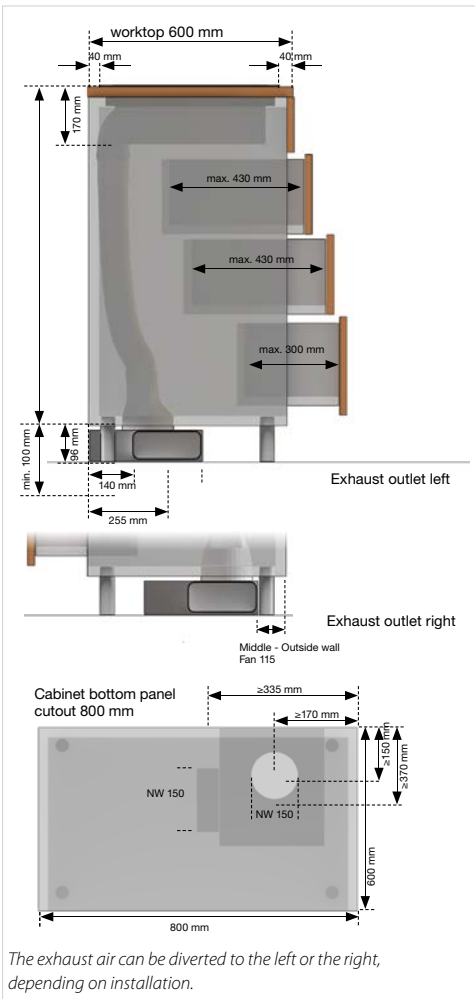
* 300 with grill function

TECHNICAL DATA COMPACT APPLIANCES

| Design Models | Coffee. Fully-automatic | | TV |
|---|-------------------------|-----------------|-----------------|
| | CKV 6550 | EKV 6750 | CTV 6800 |
| Black/White/Grey | • / • / • | • / • / • | • / • / • |
| Stainless steel (pre-assembled) / Design kit (optional accessory) | - / • | - / • | • / • |
| Individual Design models possible (numbers) | 7 | 7 | 7 |
| Individual Plus (handle retrofittable) | | | |
| Energy-efficiency classes and energy consumption | | | |
| Energy-efficiency class in acc. with EN 50304 | | | A |
| Energy consumption in acc. with EN 50304 | | | 32 |
| Features | | | |
| 22" Screen / 3,9" TFT display | | | • / - |
| LCD Display | • | • | |
| Digital display | | | |
| White display / red display | • / - | - / • | |
| Graphic- / Clear text display | • / • | • / • | |
| Pre-set time | • | • | |
| Adjustable cupsize | 5 | 5 | |
| Milk functions | 2 | 2 | |
| Boiling pressure | 15 bar | 15 bar | |
| Dispenser for 1 or 2 cups | • | • | |
| Hot water function | • | • | |
| Removable milk container | • | • | |
| Water container removable from the front | • | • | |
| Suitable for use with coffee beans / coffee powder | • / • | • / • | |
| Suitable for use with coffee pads / capsules | - / - | - / - | |
| Electronic / mechanic oven control | • / - | • / - | • / - |
| Control by TFT-Touch / Sensor touch control / knobs | - / • / - | - / • / - | |
| Aluminium control knobs illuminated / unlighted | | | |
| Plastic pop-out knobs | | | |
| Remote control | | | • |
| Screen resolution | | | 1920 x 1080 |
| Videotext function/Sleep timer function | | | • / • |
| DVB / DVB-C tuner | | | • / • |
| Actual temperature indication | | | |
| Height-adjustable coffee dispenser | • | • | |
| Touch to open | | | • |
| Childproof lock | | | |
| Full glass front | • | • | • |
| Number of door glasses | | | |
| Capacity (bottles) | | | |
| Capacity in litres | | | |
| LED lighting | • | • | |
| Halogen lighting | | | |
| Alarm signal optical / acoustic | • / - | • / - | • / - |
| Number of storage place | | | |
| Demo mode | | | |
| Stand-by mode | • | • | |
| Cleaning | | | |
| Automatic cleaning | • | • | |
| Decalcification programme | • | • | |
| Standard accessories | | | |
| Milk container | • | • | |
| Descaler (sample) | • | • | |
| Coffee powder spoon | • | • | |
| Cleaning brush | • | • | |
| Adapter for coffee pads, -powder and capsules | | | |
| Technical data | | | |
| Total connected load in kW | 1.35 | 1.35 | 0.22 |
| Voltage (V) | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50-60 | 50-60 | 50 |
| Noise level (dB) | | | |
| Length of connection cable in metres | 1,3 | 1,3 | 1,3 |
| Dimensions in mm | | | |
| Niche (width x height x depth) | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 200 |


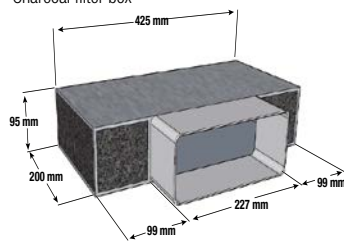
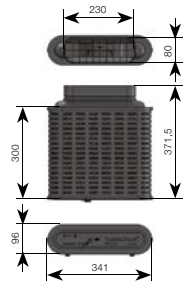

ADDITIONAL BUILDING-IN DIAGRAM AND ACCESSORIES DOWNDRAFTS.

Installation variant: worktop deep 600 mm



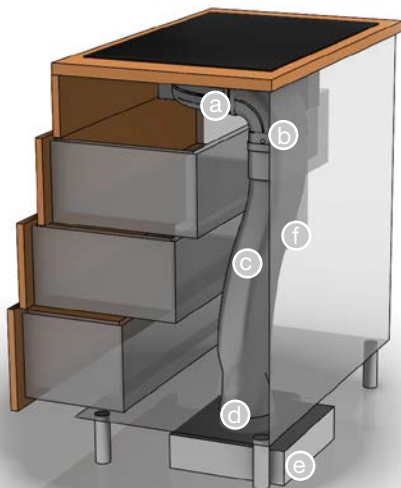
Optional accessories

Downdraft

| Optional accessories | Downdraft | | | |
|--|------------|------------|------------|-----------|
| | KMI 9850.0 | KMI 9800.0 | KMI 8500.0 | VKM 1800 |
| | Acc. nr.. | Acc. nr.. | Acc. nr.. | Acc. nr.. |
| Glass cover, black  | | | ZK 8000 | |
| Charcoal filter box  | ZK 8001 | ZK 8001 | ZK 8001 | ZK 8001 |
| Replacement charcoal filter for charcoal filter box ZK 8001 | ZK 8004 | ZK 8004 | ZK 8004 | ZK 8004 |
| PlasmaMade filter  | ZD 8001 | ZD 8001 | ZD 8001 | ZD 8001 |
| Wireless window contact system Simultaneous operation of the cooker hood in exhaust air mode and a room-air-dependent fireplace in the same room or in the ventilation system? In that case, the wireless window contact system ZK 8002, which has been specially adapted to the Küppersbusch induction hob-level extractor, is the solution! The system offers maximum safety and ease of use and is easy to install.  | ZK 8002 | ZK 8002 | ZK 8002 | ZK 8002 |

THE INTEGRATED SYSTEM

The deduction system can be integrated in the back of the bottom unit so that it is not visible to save on space. Depending on the model, the set contains flexible or rigid components and a powerful fan, which is installed in the base. KMI 9850.0, KMI 9800.0 and VKM 1800.0 contain components as shown a, b, d, e and f; KMI 8500 contains a, b, c, d and e.



INSTALLATION SCHEMATIC: EXHAUST DUCT



TECHNICAL DATA DOWNDRAFTS. HONEYCOMB HOBS.

| Design Models | Hobs. Downdraft. Induction. | | | VarioLine. Hobs. Downdraft | Hobs. Honeycomb. Induction |
|---|-----------------------------|-----------------|-----------------|----------------------------|--|
| | KMI 9850.0 | KMI 9800.0 | KMI 8500.0 | VKM 1800.0 | EKWI 3740.0 W / S |
| Stainless steel | • | | | | |
| Ceramic glass Black/Grey/White | • / - / - | • / - / - | • / - / • | • / - / - | • / - / - |
| Stainless steel frame: pre-assembled / enclosed / optional accessory | | | | - / • / - | |
| Frameless / Flush installation | • | • | • | • | • |
| Bevelled edge | | | | | |
| Chrome graphics | | | | | |
| Features | | | | | |
| Miradur™ coating | • | | | | |
| "glideControl" | | • | | | • |
| "dialControl" | | | | | |
| "selectControl" | | | • | by hob | |
| "knobControl" | • | | | | |
| White display / red display | - / • | - / • | - / • | by hob | - / • |
| Special levels: melting / keeping warm / pasta | • / • / • | • / • / • | | | - / • / - |
| Grill function (for FlexiGrill Acc. no. 1303) | | | | | |
| Full-surface induction | • | • | • | | |
| Vario Induction | | | | | |
| Number of bridge functions / automatic | 3 / - | 2 / - | 2 / - | | |
| Chef function | | | | | |
| STOP-AND-GO function (break function) | • | • | | | • |
| Cleaning function | | | | | |
| Number of power settings / ökopower | 4 / - | 4 / - | 4 / - | | 4 / - |
| Pan and pan size detection | • | • | • | | • |
| Childproof lock (sensor lock) | • | • | • | | • |
| Central switch-off | • | • | • | | • |
| Switch-off memory | | | | | |
| Holiday shut down device (limiting operation time) | • | • | • | | • |
| Timer function (minute minder) | • | • | • | | • |
| Residual heat indicators | • | • | • | | • |
| Automatic booster cooking phase | • | • | • | | • |
| Features cooking zones | | | | | |
| Number of induction cooking zones | 4 | 4 | 4 | | 4 |
| Front left | Diameter cm | 21 x 19 | 21 x 19 | 21 x 19 | for variable installation: 2 x 20 cm 2 x 2.3 / 3.0 2 x 16 cm 2 x 1.1 / 1.4 |
| | Power kW | 2.1 / 3.7 | 2.1 / 3.7 | 1.6 / 1.85 | |
| Rear left | Diameter cm | 21 x 19 | 21 x 19 | 21 x 19 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 3.7 | 2.1 / 3.0 | |
| Rear centre | Diameter cm | | | | |
| | Power kW | | | | |
| Rear right | Diameter cm | 21 x 19 | 21 x 19 | 21 x 19 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 3.7 | 1.6 / 1.85 | |
| Front right | Diameter cm | 21 x 19 | 21 x 19 | 21 x 19 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 3.7 | 2.1 / 3.0 | |
| Features cooker hood | | | | | |
| Energy-efficiency class / Energy-efficiency class fan / Energy consumption per year | A / A / 41 | A / A / 41 | A / A / 41 | A / A / 41 | |
| Energy-efficiency class grease filter/ grease deposit % | A / 96.5 | A / 96.5 | A / 96.5 | A / 96.5 | |
| High-power setting / Automatic delay stop | • / • | • / • | • / • | • / • | |
| Extraction rate (m³/h) according to guideline EN 61591: min/max/int | 210 / 530 / 620 | 210 / 530 / 620 | 210 / 530 / 620 | 210 / 530 / 620 | |
| Noise level (dB) according to guideline EN 60704-2-13: min/max/int | 39 / 55 / 68 | 39 / 55 / 68 | 39 / 55 / 68 | 39 / 55 / 68 | |
| Technical data | | | | | |
| Total connected load in kW (electric) | 7.5 | 7.5 | 7.5 | 0.1 | 7.4 |
| Total connected load in kW (gas) | | | | | |
| Voltage in V | 230-240 | 230-240 | 230-240 | 230-240 | 220-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 | 50 / 60 |
| Length of connection cable in metres | | | | | |
| Installation dimensions (in mm)* | | | | | |
| Installation depth | 170 | 170 | 170 | see building-in diagrams | see building-in diagrams |
| Niche W x D | 860 x 500 | 860 x 500 | 750 x 500 | | |
| Appliance dimensions (in mm) | | | | | |
| Bevelled edge or stainless steel frame W x D | | | | see building-in diagrams | see building-in diagrams |
| Flush installation W x D | 898 x 518 | 898 x 518 | 830 x 515 | | |

*Dimensions indicated apply to models with a frame or a bevelled edge. For flush-installed hobs please refer to the building-in diagrams.

TECHNICAL DATA HOBS

| Design Models | Hobs. Induction | | | | | | | | | |
|--|-----------------|-----------|-----------------|-----------------|-----------------|------------|-----------------|-----------------|-----------------|--|
| | KI 9850.0 | KI 9820.0 | KI 9810.0 | KI 9800.0 | KI 8820.0 | KI 8800.0 | KI 6800.0 | KI 9520.0 | KI 8520.0 | |
| Stainless steel | • | | | | | | | | | |
| Ceramic glass Black/Grey/White | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | • / • / - | • / • / - | • / - / • | • / - / • | |
| Stainless steel frame: pre-assembled / enclosed / optional accessory | • / - / - | - / - / - | - / - / - | - / - / - | - / - / • | - / - / • | - / - / • | - / - / - | • / - / - | |
| Frameless / Flush installation | • | • | • | • | • | • | • | • | • | |
| Bevelled edge | | • | • | • | • | • | • | • | • | |
| Chrome graphics | | • | • | • | | • | • | | | |
| Features | | | | | | | | | | |
| Miradur™ coating | • | | | | • | | | | | |
| "glideControl" | | • | • | • | • | • | • | | | |
| "dialControl" | | | | | | | | | | |
| "selectControl" | | | | | | | | • | • | |
| "knobControl" | • | | | | | | | | | |
| White display / red display | - / • | • / - | • / - | • / - | • / - | • / - | • / - | - / • | - / • | |
| Special levels: melting / keeping warm / pasta | • / • / • | • / • / • | • / • / • | • / • / • | | • / • / • | • / • / • | - / • / - | - / • / - | |
| Grill function (for FlexiGrill Acc. no. 1303) | | • | • | • | • | • | • | | | |
| Full-surface induction | • | • | • | • | • | • | • | | | |
| Vario Induction | | | | | | | | • | • | |
| Number of bridge functions / automatic | 3 / 0 | 2 / 2 | 3 / 3 | 3 / 2 | 3 / - | 2 / 2 | 3 / 2 | 1 / - | 1 / - | |
| Chef function | | • | | | • | | | | | |
| STOP-AND-GO function (break function) | • | • | • | • | • | • | • | • | • | |
| Cleaning function | | • | | | | | | | | |
| Number of power settings / ökopower | 6 / 0 | 5 / 5 | 6 / 6 | 4 / 4 | 6 / 0 | 4 / 4 | 4 / 4 | 5 / 2 | 4 / 1 | |
| Pan and pan size detection | • | • | • | • | • | • | • | • | • | |
| Childproof lock (sensor lock) | • | • | • | • | • | • | • | • | • | |
| Central switch-off | • | • | • | • | • | • | • | • | • | |
| Switch-off memory | • | • | • | • | • | • | • | • | • | |
| Holiday shut down device (limiting operation time) | • | • | • | • | • | • | • | • | • | |
| Timer function (minute minder) | • | • | • | • | • | • | • | • | • | |
| Residual heat indicators | • | • | • | • | • | • | • | • | • | |
| Automatic booster cooking phase | • | • | • | • | • | • | • | • | • | |
| Features cooking zones | | | | | | | | | | |
| Number of induction cooking zones | 6 | 5 | 6 | 4 | 6 | 4 | 4 | 5 | 4 | |
| Front left | Diameter cm | 21 x 19 | 21 x 18 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 1.6 / 1.85 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.5 / 3.0 | |
| Rear left | Diameter cm | 21 x 19 | 21 x 18 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 3.0 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 1.6 / 1.85 | |
| Rear centre | Diameter cm | 21 x 19 | 18 x 20 | 21 x 19 | | 21 x 19 | | 28 | | |
| | Power kW | 2.1 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | | 1.6 / 1.85 | | 2.3 / 3.0 | | |
| Rear right | Diameter cm | 21 x 19 | 21 x 18 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 22 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 3.0 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.3 / 3.0 | |
| Front right | Diameter cm | 21 x 19 | 21 x 18 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 21 x 19 | 18 | |
| | Power kW | 2.1 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 1.6 / 1.85 | 2.1 / 2.6 / 3.7 | 2.1 / 2.6 / 3.7 | 1.1 / 1.4 | |
| Front centre | Diameter cm | 21 x 19 | | 21 x 19 | | 21 x 19 | | | | |
| | Power kW | 2.1 / 3.7 | | 2.1 / 2.6 / 3.7 | | 2.1 / 3.0 | | | | |
| Grilling surface | | | | | | | | | | |
| Technical data | | | | | | | | | | |
| Total connected load in kW (electric) | 11.1 | 11.1 | 11.1 | 7.4 | 11.1 | 7.4 | 7.4 | 7.4 | 7.4 | |
| Total connected load in kW (gas) | | | | | | | | | | |
| Voltage in V | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | |
| Frequency in Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | |
| Length of connection cable in metres | | | | | | | | | | |
| Installation dimensions (in mm)* | | | | | | | | | | |
| Installation depth | | | | | | | | | | |
| Niche W x D | | 850 x 490 | 750 x 490 | 890 x 390 | 750 x 490 | 750 x 490 | 560 x 490 | 810 x 490 | 750 x 490 | |
| Appliance dimensions (in mm) | | | | | | | | | | |
| Bevelled edge or stainless steel frame W x D | | 900 x 520 | 900 x 520 | 910 x 410 | 800 x 520 | 800 x 520 | 600 x 520 | 900 x 520 | 800 x 520 | |
| Flush installation W x D | | 898 x 518 | 898 x 518 | 908 x 408 | 798 x 518 | 798 x 518 | 598 x 518 | 898 x 518 | 798 x 518 | |

*Dimensions indicated apply to models with a frame or a bevelled edge. For flush-installed hobs please refer to the building-in diagrams.

TECHNICAL DATA HOBS

| Design Models | Hobs. Induction | | | | | | | |
|--|-----------------|-----------------|-----------|-----------|-----------|------------|-----------|------------|
| | KI 6520.0 | KI 9330.0 | KI 8330.0 | KI 6330.0 | KI 6350.0 | KI 8120.0 | KI 6120.0 | |
| Stainless steel | | | | | | | | |
| Ceramic glass Black/Grey/White | • / - / • | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | |
| Stainless steel frame: pre-assembled / enclosed / optional accessory | • / - / - | - / - / - | - / - / • | - / - / • | - / - / • | - / - / • | - / - / • | |
| Frameless / Flush installation | • | • | • | • | • | • | • | |
| Bevelled edge | • | | | | | | | |
| Chrome graphics | | | | | | | | |
| Features | | | | | | | | |
| Miradur™ coating | | | | | | | | |
| "glideControl" | | | | | | | | |
| "dialControl" | | • | • | • | | | | |
| "selectControl" | • | | | | | • | • | |
| "knobControl" | | | | | • | | | |
| White display / red display | - / • | - / • | - / • | - / • | - / • | - / • | - / • | |
| Special levels: melting / keeping warm / pasta | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - | - / - / - | - / - / - | |
| Grill function (for FlexiGrill Acc. no. 1303) | | | | | | | | |
| Full-surface induction | | | | | | | | |
| Vario Induction | • | | | | • | | | |
| Number of bridge functions / automatic | 1 / - | | | | 1 / - | | | |
| Chef function | | | | | | | | |
| STOP-AND-GO function (break function) | • | • | • | • | • | | | |
| Cleaning function | | | | | | | | |
| Number of power settings / ökopower | 4 / 1 | 5 / - | 4 / - | 4 / - | 4 / - | 4 / - | 4 / - | |
| Pan and pan size detection | • | • | • | • | • | • | • | |
| Childproof lock (sensor lock) | • | • | • | • | • | • | • | |
| Central switch-off | • | • | • | • | • | • | • | |
| Switch-off memory | • | • | • | • | | | | |
| Holiday shut down device (limiting operation time) | • | • | • | • | • | • | • | |
| Timer function (minute minder) | • | • | • | • | • | • | • | |
| Residual heat indicators | • | • | • | • | • | • | • | |
| Automatic booster cooking phase | • | • | • | • | • | • | • | |
| Features cooking zones | | | | | | | | |
| Number of induction cooking zones | 4 | 5 | 4 | 4 | 4 | 4 | 4 | |
| Front left | Diameter cm | 21 x 19 | 17.5 | 21.5 | 20 | 14.5 | 19 | 20 |
| | Power kW | 2.1 / 2.5 / 3.0 | 1.1 / 1.4 | 2.3 / 3.0 | 2.3 / 3.0 | 1.4 / 1.8 | 2.3 / 3.0 | 1.4 / 1.85 |
| Rear left | Diameter cm | 21 x 19 | 17.5 | 17.5 | 18 | 21 | 17 | 18 |
| | Power kW | 1.6 / 1.85 | 1.4 / 2.0 | 1.1 / 1.4 | 1.1 / 1.4 | 2.3 / 3.2 | 1.1 / 1.4 | 1.4 / 1.85 |
| Rear centre | Diameter cm | | 26.5 | | | | | |
| | Power kW | | 2.3 / 3.0 | | | | | |
| Rear right | Diameter cm | 22 | 21.5 | 21.5 | 22 | 18 | 22 | 18 |
| | Power kW | 2.1 / 3.0 | 2.3 / 3.0 | 2.3 / 3.0 | 2.3 / 3.0 | 1.85 / 2.5 | 2.3 / 3.0 | 1.4 / 1.85 |
| Front right | Diameter cm | 18 | 17.5 | 17.5 | 16 | 18 | 15.5 | 20 |
| | Power kW | 1.1 / 1.4 | 1.1 / 1.4 | 1.1 / 1.4 | 1.1 / 1.4 | 1.85 / 2.5 | 1.1 / 1.4 | 1.4 / 1.85 |
| Front centre | Diameter cm | | | | | | | |
| | Power kW | | | | | | | |
| Grilling surface | | | | | | | | |
| Technical data | | | | | | | | |
| Total connected load in kW (electric) | 7.4 | 7.4 | 7.4 | 7.4 | 7.4 | 7.4 | 7.4 | |
| Total connected load in kW (gas) | | | | | | | | |
| Voltage in V | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | |
| Frequency in Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | |
| Length of connection cable in metres | | | | | | | | |
| Installation dimensions (in mm)* | | | | | | | | |
| Installation depth | | | | | | | | |
| Niche W x D | 560 x 490 | 810 x 490 | 750 x 490 | 560 x 490 | 560 x 490 | 750 x 490 | 560 x 490 | |
| Appliance dimensions (in mm) | | | | | | | | |
| Bevelled edge or stainless steel frame W x D | 600 x 520 | | | | | | | |
| Flush installation W x D | 598 x 518 | 898 x 518 | 798 x 518 | 598 x 518 | 598 x 518 | 798 x 518 | 598 x 518 | |

*Dimensions indicated apply to models with a frame or a bevelled edge. For flush-installed hobs please refer to the building-in diagrams.

TECHNICAL DATA HOBS

| Design Models | Hobs. Electronic | | | |
|--|------------------|-----------------|----------------|----------------|
| | KE 9340.0 | KE 8330.0 | KE 6330.0 | KE 6310.0 |
| Stainless steel | | | | |
| Ceramic glass Black/Grey/White | • / - / - | • / - / - | • / - / - | • / - / - |
| Stainless steel frame: pre-assembled / enclosed / optional accessory | - / - / - | - / - / • | - / - / • | - / - / • |
| Frameless / Flush installation | • | • | • | • |
| Bevelled edge | | | | |
| Chrome graphics | | | | |
| Features | | | | |
| "glideControl" | • | | | |
| "dialControl" | | • | • | |
| "selectControl" | | | | • |
| "knobControl" | | | | |
| White display / red display | - / • | - / • | - / • | - / • |
| Special levels: melting / keeping warm / pasta | | | | |
| Grill function (for FlexiGrill Acc. no. 1303) | | | | |
| Full-surface induction | | | | |
| Vario Induction | | | | |
| Number of bridge functions / automatic | | | | |
| Chef function | | | | |
| STOP-AND-GO function (break function) | • | • | • | |
| Cleaning function | | | | |
| Number of power settings / ökopower | | | | |
| Pan and pan size detection | | | | |
| Childproof lock (sensor lock) | • | • | • | • |
| Central switch-off | • | • | • | • |
| Switch-off memory | | | | |
| Holiday shut down device (limiting operation time) | • | • | • | • |
| Timer function (minute minder) | • | • | • | • |
| Residual heat indicators | • | • | • | • |
| Automatic booster cooking phase | | • | • | • |
| Features cooking zones | | | | |
| Number of ökospeed plus cooking zones | 5 | 4 | 4 | 4 |
| Front left | Diameter cm | 21 / 12 | 22 / 14.5 | 22 / 14.5 |
| | Power kW | 2.2 / 0.75 | 2.2 / 1.0 | 2.2 / 1.0 |
| Rear left | Diameter cm | 16 | 15.5 | 15.5 |
| | Power kW | 1.5 | 1.2 | 1.2 |
| Rear centre | Diameter cm | 27 / 21 / 14.5 | | |
| | Power kW | 2.7 / 1.9 / 1.0 | | |
| Rear right | Diameter cm | 2 x 18 | 26.5 x 18 / 18 | 26.5 x 18 / 18 |
| | Power kW | 1.8 | 2.4 / 1.5 | 2.4 / 1.5 |
| Front right | Diameter cm | 2 x 18 | 19 | 15.5 |
| | Power kW | 1.8 | 1.8 | 1.2 |
| Front centre | Diameter cm | | | |
| | Power kW | | | |
| Grilling surface | | | | |
| Technical data | | | | |
| Total connected load in kW (electric) | 10,0 | 7.6 | 7.0 | 6.4 |
| Total connected load in kW (gas) | | | | |
| Voltage in V | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 |
| Length of connection cable in metres | | | | |
| Installation dimensions (in mm)* | | | | |
| Installation depth | | | | |
| Niche W x D | 860 x 490 | 750 x 490 | 560 x 490 | 560 x 490 |
| Appliance dimensions (in mm) | | | | |
| Bevelled edge or stainless steel frame W x D | | | | |
| Flush installation W x D | 898 x 518 | 798 x 518 | 598 x 518 | 598 x 518 |

*Dimensions indicated apply to models with a frame or a bevelled edge. For flush-installed hobs please refer to the building-in diagrams.

TECHNICAL DATA HOBS

| Design Models | Hobs. Gas | | | | VarioLine. Hobs. Gas | |
|--|-------------|------------|------------|------------|----------------------|------------|
| | GKS 9851.0 | GMS 9751.0 | GMS 9651.0 | GMS 7651.0 | GKS 3820.0 | GWS 3811.0 |
| Stainless steel | | • | • | • | | |
| Ceramic glass Black/Grey/White | • / - / - | - / - / - | - / - / - | - / - / - | • / - / - | • / - / - |
| Stainless steel frame: pre-assembled / enclosed / optional accessory | • / - / - | - / - / - | - / - / - | - / - / - | - / • / - | - / • / - |
| Frameless / Flush installation | | • | | | • | • |
| Bevelled edge | | | | | | |
| Chrome graphics | | | | | | |
| Features | | | | | | |
| "knobControl" | • | • | • | • | • | • |
| Safety pilot | • | • | • | • | • | • |
| One-hand electric spark ignition | • | • | • | • | • | • |
| Natural gas jets (G25 - 25 mbar) installed | - | • | - | - | - | - |
| Natural gas jets (G20 - 20/25 mbar) installed | - | - | - | - | - | - |
| Natural gas jets (G20 - 20 mbar) enclosed | • | • | • | • | • | • |
| Natural gas jets (G30 - 30 mbar) enclosed | - | • | - | - | - | - |
| Liquid gas jets (G30-50mbar) / (G30-28-30/37mbar) enclosed | • / • | - / - | • / • | • / • | • / • | • / • |
| Features cooking zones | | | | | | |
| Number of gas cooking zones | 5 | 5 | 5 | 5 | 2 | 1 |
| Front left | Diameter cm | | | | | |
| | Power kW | 6.0 | 5.0 | 5.0 | 4.0 | |
| Rear left | Diameter cm | | | | | |
| | Power kW | | | | | |
| Rear centre | Diameter cm | | | | | |
| | Power kW | 1.75 | 1.0 | 1.75 | 3.0 | 1.75 |
| Rear right | Diameter cm | | | | | |
| | Power kW | 1.0 | 1.7 | 3.0 | 1.75 | |
| Front right | Diameter cm | | | | | |
| | Power kW | 3.0 | 1.7 | 1.75 | 1.75 | |
| Front centre | Diameter cm | | | | | |
| | Power kW | 1.75 | 3.0 | 1.0 | 1.0 | 3.0 |
| Technical data | | | | | | |
| Total connected load in kW (electric) | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 |
| Total connected load in kW (gas) | 13.5 | 12.4 | 11.75 | 11.5 | 4.75 | 6.0 |
| Voltage in V | 230-240 | 220-240 | 230-240 | 230-240 | 230-240 | 230-240 |
| Frequency in Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 |
| Length of connection cable in metres | 0.9 | 0.9 | 0.9 | 0.9 | 0.9 | 0.9 |
| Installation dimensions (in mm)* | | | | | | |
| Installation depth | 53 | 68 | 45 | 45 | 53 | 53 |
| Niche W x D | 835 x 490 | 845 x 495 | 833 x 475 | 553 x 473 | 285 x 490 | 285 x 490 |
| Appliance dimensions (in mm) | | | | | | |
| Bevelled edge or stainless steel frame W x D | 900 x 520 | | 860 x 510 | 750 x 510 | 300 x 520 | 300 x 520 |
| Flush installation W x D | | 880 x 520 | | | | |

*Dimensions indicated apply to models with a frame or a bevelled edge. For flush-installed hobs please refer to the building-in diagrams.

TECHNICAL DATA HOBS

| Design Models | VarioLine. Hobs. Induction | | | | | | VarioLine. Hobs. Electronic | | |
|---|----------------------------|------------|------------|------------|-------------|-------------|-----------------------------|-------------|------------|
| | VKI 3805.0 | VKI 3800.1 | VKI 3505.0 | VKI 3500.1 | VKIW 3800.0 | VKET 3800.0 | VKEL 3800.0 | VKEF 3500.0 | VKE 3300.0 |
| Stainless steel | | | | | | | | | |
| Ceramic glass Black/Grey/White | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - | • / - / - |
| Stainless steel frame: pre-assembled / enclosed / optional accessory | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - |
| Frameless / Flush installation | • | • | • | • | • | • | • | • | • |
| Bevelled edge | | | | | | | | | |
| Chrome graphics | | | | | | | | | |
| Features | | | | | | | | | |
| "glideControl" | • | • | | | • | | | | |
| "dialControl" | | | | | | | | | |
| "selectControl" | | | • | • | | | | | • |
| "knobControl" | | | | | | • | • | • | |
| White display / red display | - / • | - / • | - / • | - / • | - / • | - / • | - / • | - / • | - / • |
| Special levels: melting / keeping warm / pasta | • / • / • | • / • / • | | | | - / • / - | | | |
| Grill function (for FlexiGrill Acc. no. 1303) | | | | | | | | | |
| Full-surface induction | • | • | | | | | | | |
| Vario Induction | | | | | | | | | |
| Number of bridge functions / automatic | 1 / - | 1 / - | | | | | | | |
| Chef function | | | | | | | | | |
| STOP-AND-GO function (break function) | • | • | | | | | | | |
| Cleaning function | | | | | | | | | |
| Number of power settings / ökopower | 2 / - | 2 / - | 1 / - | 1 / - | 1 / - | | | | |
| Pan and pan size detection | • | • | • | • | • | | | | |
| Childproof lock (sensor lock) | • | • | • | • | • | | | | • |
| Central switch-off | • | • | • | • | • | | | | • |
| Switch-off memory | | | | | | | | | |
| Holiday shut down device (limiting operation time) | • | • | • | • | • | | | | • |
| Timer function (minute minder) | • | • | • | • | • | | | | • |
| Residual heat indicators | • | • | • | • | • | | | • | • |
| Automatic booster cooking phase | • | • | • | • | • | | | | • |
| Features cooking zones | | | | | | | | | |
| Number of induction cooking zones / ökospeed plus cooking zones / gas cooking zones | 2 / - / - | 2 / - / - | 2 / - / - | 2 / - / - | 1 / - / - | | | | - / 2 / - |
| Front left | | | | | | | | | |
| Diameter cm | | | | | | | | | |
| Power kW | | | | | | | | | |
| Rear left | | | | | | | | | |
| Diameter cm | | | | | | | | | |
| Power kW | | | | | | | | | |
| Rear centre | | | | | | | | | |
| Diameter cm | 21 x 19 | 21 x 19 | 20 | 22 | | | | | 19 / 12,5 |
| Power kW | 2.1 / 3.7 | 2.1 / 3.7 | 1.4 / 2.0 | 2.3 / 3.0 | 2.45 / 3.0 | | | | 1.7 / 1.1 |
| Rear right | | | | | | | | | |
| Diameter cm | | | | | | | | | |
| Power kW | | | | | | | | | |
| Front right | | | | | | | | | |
| Diameter cm | | | | | | | | | |
| Power kW | | | | | | | | | |
| Front centre | | | | | | | | | |
| Diameter cm | 21 x 19 | 21 x 19 | 16 | 16 | | | | | 14.5 |
| Power kW | 2.1 / 3.7 | 2.1 / 3.7 | 1.4 | 1.4 | | | | | 1.2 |
| Grilling surface | | | | | | 2.4 | 2.5 | | |
| Technical data | | | | | | | | | |
| Total connected load in kW (electric) | 3.7 | 3.7 | 3.4 | 3.7 | 3.0 | 2.4 | 2.5 | 2.2 | 2.9 |
| Total connected load in kW (gas) | | | | | | | | | |
| Voltage in V | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 230-240 | 230-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 |
| Length of connection cable in metres | | | | | | | | | |
| Installation dimensions (in mm)* | | | | | | | | | |
| Installation depth | 48 | 48 | 48 | 48 | 110 | 82 | 82 | 206 | 48 |
| Niche W x D | 360 x 490 | 360 x 490 | 270 x 490 | 280 x 490 | 340 x 490 | 340 x 490 | 340 x 490 | 340 x 490 | 280 x 490 |
| Appliance dimensions (in mm) | | | | | | | | | |
| Bevelled edge or stainless steel frame W x D | 380 x 520 | 380 x 520 | 300 x 520 | 300 x 520 | 380 x 520 | 380 x 520 | 380 x 520 | 380 x 520 | 300 x 520 |
| Flush installation W x D | 378 x 518 | 378 x 518 | 298 x 518 | 298 x 518 | 378 x 518 | 378 x 518 | 378 x 518 | 378 x 518 | 298 x 518 |

*Dimensions indicated apply to models with a frame or a bevelled edge. For flush-installed hobs please refer to the building-in diagrams.

OPTIONAL ACCESSORIES HOBS

| Hobs | Acc. no. |
|--|----------------------------------|
| VarioLine metallic joining strip for hobs with stainless steel frame | 1130 |
| Installation equipment for flush hob installation | on request from customer service |
| Ceramic glass cleaning equipment (cleaner, o-fix-C powder, glass scraper) available as a set or individually | on request from customer service |

Cookware

Cast aluminium casserole Acc. no. 1302
Coated aluminium (non-stick coating) 42 x 25 cm



Teppan Yaki-Set Acc. no. 1114
consisting of
- Asian chef's knife
- Spatula
- Cleaning scraper



Cast iron grilling plate for VKEL 3800.0 Acc. no. 4710



Set, consisting of 3 pieces: Acc. no. 159
- Pot with lid Ø 20 cm, height 14 cm
- Pot with lid Ø 16 cm, height 12 cm
- Frying pan Ø 24 cm, height 6.5 cm



Stainless steel wok pan approx. 5 litres Acc. no. 3710

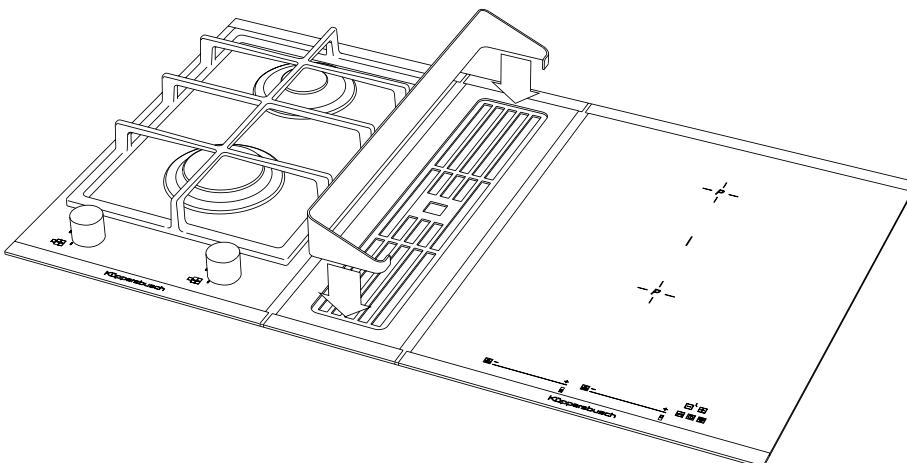
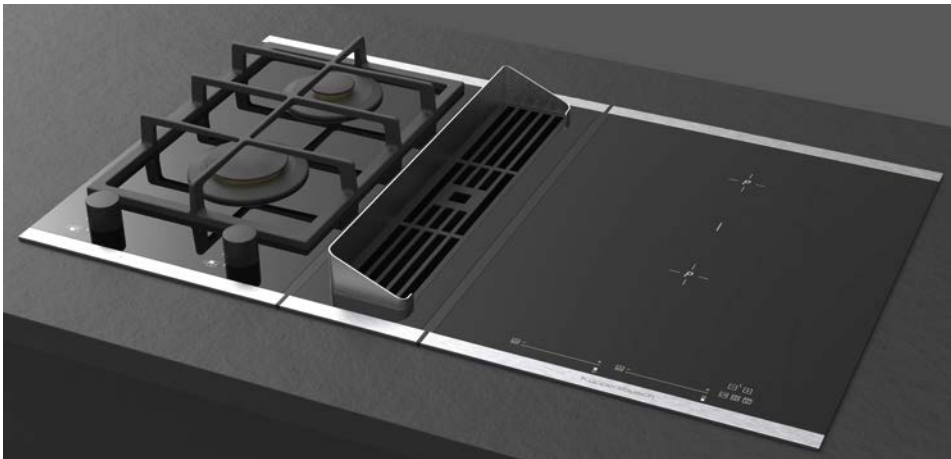


FlexiGrill for hobs
with optimized grill function Acc. no. 1303



Gas deflector

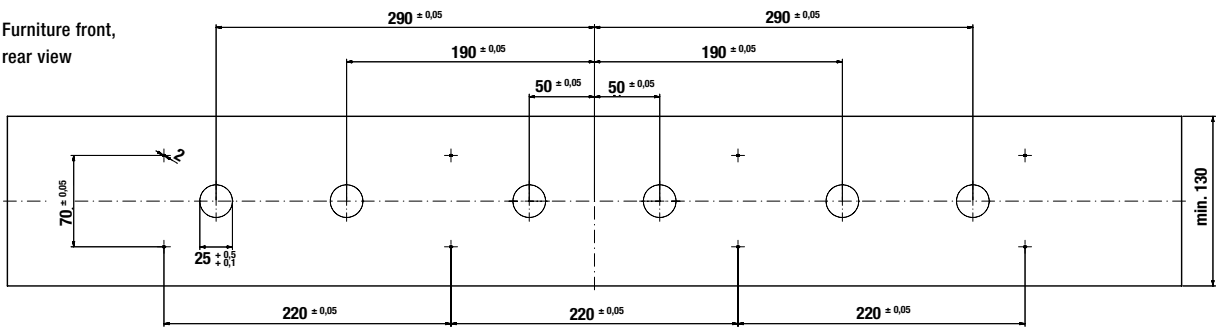
for combination from VKM 1800.0 SR with Acc. no. ZK 8003
GKS 3820.0 ED or GWS 3811.0 ED



ADDITIONAL BUILDING-IN DIAGRAMS HOBS

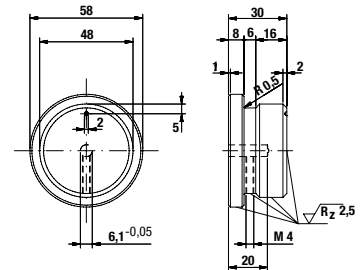
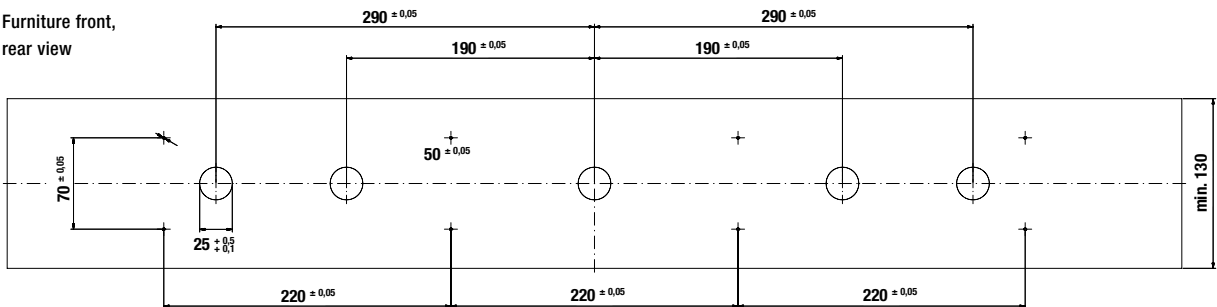
Installation drawings control panel KI 9850.0

Furniture front,
rear view

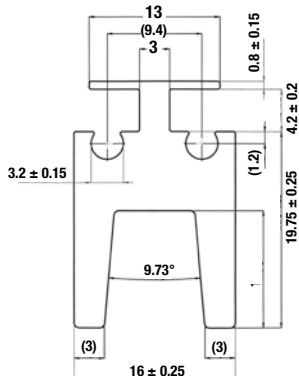


Installation drawings control panel KMI 9850.0

Furniture front,
rear view



Building in example VarioLine hobs with Acc. no. 1130



TECHNICAL DATA COOKER HOODS

| | Downdraft | Built-in. Ceiling canopy hoods | | Island | | | |
|---------------------------|-----------|--------------------------------|------------|-------------|-------------|------------|------------|
| | DD 9800.0 | EDL 12750.1 | EDL 9750.1 | DI 3800.0 | IKD 12780.0 | IKD 9780.0 | IKD 9480.0 |
| Design Models | | | | | | | |
| Stainless steel | | • | • | | | | • |
| Glass and stainless steel | • | | | | • | • | |
| Black | | | | • | | | |
| Grey | | | | • | | | |
| White | | | | • | | | |
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Energy-efficiency classes

| | | | | | | | |
|---|---------|--------|--------|--------|--------|--------|--------|
| Energy-efficiency class /Energy consumption per year | C / 103 | A / 53 | A / 53 | A / 45 | B / 65 | B / 65 | A / 59 |
| Energy-efficiency class: Fan | C | A | A | A | B | B | A |
| Energy-efficiency class: Lighting | G | A | A | A | A | A | A |
| Energy-efficiency class: Grease filter / Grease filtration rate % | G / 41 | F / 50 | F / 50 | A / 95 | C / 75 | C / 75 | C / 76 |

Features

| | | | | | | | |
|---|-------|---------------------|---------------------|---------------------|-------|-------|-------|
| Sensor touch control / knob control | • / - | | | | • / - | • / - | |
| High-power setting | • | • | • | • | • | • | • |
| Automatic delay stop | • | • | • | • | | | |
| Number of halogen lamps / power in watts | | | | | | | |
| Low-energy fluorescent lamps / power in watts | 14 | | | | | | |
| Number of worktop lamps / power in watts | | | | | | | |
| LED / power in watts | | 4 x 3 | 4 x 3 | 2 x 3 | 4 x 1 | 4 x 1 | 4 x 1 |
| Digital display | • | • on remote control | • on remote control | • on remote control | | | |
| Rim suction | • | • | • | | • | • | |
| Remote control | • | • | • | • | | | |
| Filter saturation indicator grease filter / charcoal filter | •/• | •/• | •/• | •/• | | | |
| Number of metal grease filters | 2 | 4 | 3 | 1 | 3 | 2 | 3 |

Technical data

| | | | | | | | |
|--|----------|----------|----------|----------|----------|----------|----------|
| Extraction rate in m ³ /h / dB min. | 304 / 49 | 315 / 47 | 315 / 47 | 115 / 50 | 280 / 51 | 280 / 51 | 290 / 51 |
| (EN 61593) / dB (EN 60704-2-13) max. | 581 / 66 | 631 / 60 | 631 / 60 | 525 / 72 | 530 / 65 | 530 / 65 | 560 / 65 |
| int. | 669 / 70 | 807 / 66 | 807 / 66 | 771 / 78 | 660 / 69 | 660 / 69 | 690 / 69 |
| Connected load in watts | 284 | 292 | 292 | 286 | 274 | 274 | 274 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 | 50 | 50 | 50 |
| Length of connection cable in metres approx. | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Minimal clearance above electric hobs | | 650 | 650 | 650 | 650 | 650 | 650 |
| Minimal clearance above gas hobs | | 1600 | 1600 | 750 | 750 | 750 | 750 |
| Extraction air connection diameter in mm | 150 | 150 | 150 | | 150 | 150 | 150 |

Dimensions (appliance dimensions in mm)

| | | | | | | | |
|-------------|------|------|-----|------|------|------|------|
| Width | 880 | 1200 | 900 | 350 | 1200 | 900 | 900 |
| Height min. | 720 | 310 | 310 | 600 | 940 | 940 | 940 |
| Height max. | 1020 | | | 2150 | 1260 | 1260 | 1260 |
| Depth | 340 | 600 | 600 | 350 | 600 | 600 | 600 |

TECHNICAL DATA COOKER HOODS

| | Chimney | | | | |
|---------------------------|-------------|-------------|-------------|-----------|-------------|
| | DW 9800.0 | KD 8950.0 | KD 9570.2 | DW 8300.0 | DW 3800.0 |
| Design Models | | | | | |
| Stainless steel | | | | | |
| Glass and stainless steel | | | | • | |
| Black | • | • | • | | • |
| Grey | • | | | | • |
| White | | | • | | • |
| INDIVIDUAL | s. page 258 | s. page 258 | s. page 258 | | s. page 258 |

Energy-efficiency classes

| | | | | | |
|---|----------|--------|--------|--------|--------|
| Energy-efficiency class /Energy consumption per year | A++ / 27 | A / 56 | A / 50 | B / 56 | A / 45 |
| Energy-efficiency class: Fan | A | A | A | B | A |
| Energy-efficiency class: Lighting | A | A | A | A | A |
| Energy-efficiency class: Grease filter / Grease filtration rate % | C / 76 | D / 66 | B / 89 | E / 56 | A / 95 |

Features

| | | | | | |
|---|-------|-------|-------|---------|---------------------|
| Sensor touch control / knob control | • / - | • / - | • / - | | |
| High-power setting | • | • | • | | • |
| Automatic delay stop | • | | • | | • |
| Number of halogen lamps / power in watts | | | | | |
| Low-energy fluorescent lamps / power in watts | | | | | |
| Number of worktop lamps / power in watts | | | | | |
| LED / power in watts | 1 x 7 | 2 x 3 | 2 x 3 | 2 x 2,5 | 2 x 3 |
| Digital display | • | | • | | • on remote control |
| Rim suction | • | • | • | • | |
| Remote control | | | | | • |
| Filter saturation indicator grease filter / charcoal filter | • / • | | • / - | | • / • |
| Number of metal grease filters | 2 | 1 | 1 | 2 | 1 |

Technical data

| | | | | | | |
|--|------|----------|----------|----------|----------|----------|
| Extraction rate in m ³ /h / dB (EN 61593) / dB (EN 60704-2-13) | min. | 264 / 37 | 195 / 42 | 303 / 50 | 250 / 45 | 115 / 50 |
| | max. | 626 / 58 | 581 / 64 | 599 / 64 | 625 / 64 | 525 / 72 |
| | int. | 815 / 65 | 801 / 73 | 786 / 69 | | 771 / 78 |
| Connected load in watts | | 172 | 170 | 286 | 255 | 286 |
| Voltage (V) | | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | | 50 | 50 / 60 | 50 | 50 / 60 | 50 |
| Length of connection cable in metres approx. | | 1 | 1 | 1 | 1 | 1 |
| Minimal clearance above electric hobs | | 300 | 300 | 300 | 400 | 650 |
| Minimal clearance above gas hobs | | 350 | 350 | 350 | 650 | 750 |
| Extraction air connection diameter in mm | | 150 | 150 | 150 | 150 | |

Dimensions (appliance dimensions in mm)

| | | | | | |
|-------------|-----|-----|---------------|-----|-----|
| Width | 900 | 800 | 900 | 800 | 350 |
| Height min. | 625 | 819 | 608* | 549 | 450 |
| Height max. | 955 | | 1070 - 1400** | | |
| Depth | 455 | 434 | 537 | 365 | 350 |

* Height of canopy ** Total height of the hood including chimney set accessory: see product description.

TECHNICAL DATA COOKER HOODS

| | Chimney | | | |
|---------------------------|-------------|-----------|-----------|-----------|
| | DW 9500.0 | DW 9350.0 | DW 9340.0 | DW 6340.0 |
| Design Models | | | | |
| Stainless steel | | • | • | • |
| Glass and stainless steel | | | | |
| Black | • | | | |
| Grey | | | | |
| White | • | | | |
| INDIVIDUAL | s. page 258 | • | | |

| Energy-efficiency classes | | | | |
|---|---------|--------|---------|---------|
| Energy-efficiency class /Energy consumption per year | A+ / 31 | A / 56 | A+ / 42 | A+ / 42 |
| Energy-efficiency class: Fan | A | A | A | A |
| Energy-efficiency class: Lighting | A | A | A | A |
| Energy-efficiency class: Grease filter / Grease filtration rate % | A / 98 | A / 98 | C / 76 | C / 76 |

| Features | | | | |
|---|-------|-------|-------|-------|
| Sensor touch control / knob control | • / - | - / • | - / • | - / • |
| High-power setting | • | • | • | • |
| Automatic delay stop | • | • | • | • |
| Number of halogen lamps / power in watts | | | | |
| Low-energy fluorescent lamps / power in watts | | | | |
| Number of worktop lamps / power in watts | | | | |
| LED / power in watts | 1 x 7 | 1 x 7 | 2 x 1 | 2 x 1 |
| Digital display | • | • | | |
| Rim suction | | | | |
| Remote control | | | | |
| Filter saturation indicator grease filter / charcoal filter | • / • | • / • | | |
| Number of metal grease filters | 3 | 3 | 3 | 2 |

| Technical data | | | | | |
|--|------|----------|----------|---------|---------|
| Extraction rate in m ³ /h / dB | min. | 371 / 38 | 306 / 54 | 300/52 | 300/52 |
| (EN 61593) / dB (EN 60704-2-13) | max. | 630 / 59 | 586 / 68 | 580/56 | 580/56 |
| | int. | 764 / 66 | 740 / 72 | 700/69 | 700/69 |
| Connected load in watts | | 172 | 287 | 272 | 272 |
| Voltage (V) | | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | | 50 | 50 | 50 | 50 |
| Length of connection cable in metres approx. | | 1 | 1 | 1 | 1 |
| Minimal clearance above electric hobs | | 650 | 650 | 650 | 650 |
| Minimal clearance above gas hobs | | 750 | 750 | 750 | 750 |
| Extraction air connection diameter in mm | | 150 | 150 | 150 | 150 |

| Dimensions (appliance dimensions in mm) | | | | | |
|--|--|-----|------|------|------|
| Width | | 900 | 900 | 600 | 600 |
| Height min. | | 625 | 730 | 730 | 687 |
| Height max. | | 955 | 1000 | 1000 | 1017 |
| Depth | | 480 | 460 | 460 | 480 |

TECHNICAL DATA COOKER HOODS

| | Chimney | | Built-in. Slimline | | | |
|---------------------------|-----------|-----------|--------------------|------------|-------------|-------------|
| | DW 9100.0 | DW 7100.0 | DEF 9800.0 | DEF 6800.0 | EDIP 9450.0 | EDIP 6450.0 |
| Design Models | | | | | | |
| Stainless steel | • | • | • | • | • | • |
| Glass and stainless steel | | | | | | |
| Black | | | | | | |
| Grey | | | | | | |
| White | | | | | | |
| INDIVIDUAL | | | | | | |

Energy-efficiency classes

| | | | | | | |
|---|--------|--------|---------|---------|--------|--------|
| Energy-efficiency class /Energy consumption per year | A / 50 | A / 50 | A+ / 42 | A+ / 40 | A / 52 | A / 52 |
| Energy-efficiency class: Fan | A | A | A | A | A | A |
| Energy-efficiency class: Lighting | A | A | A | A | A | A |
| Energy-efficiency class: Grease filter / Grease filtration rate % | C / 83 | C / 83 | C / 84 | C / 84 | C / 76 | C / 76 |

Features

| | | | | | | |
|---|--------|-------|--------|-------|-------|-------|
| Sensor touch control / knob control | | | | | | |
| High-power setting | • | • | • | • | | |
| Automatic delay stop | • | • | • | • | | |
| Number of halogen lamps / power in watts | | | | | | |
| Low-energy fluorescent lamps / power in watts | | | | | | |
| Number of worktop lamps / power in watts | | | | | | |
| LED / power in watts | 1 x 12 | 1 x 9 | 1 x 12 | 1 x 9 | 2 x 1 | 2 x 1 |
| Digital display | | | | | | |
| Rim suction | | | | | | |
| Remote control | | | | | | |
| Filter saturation indicator grease filter / charcoal filter | | | | | | |
| Number of metal grease filters | 3 | 2 | 4 | 2 | 2 | 2 |

Technical data

| | | | | | | |
|--|----------|----------|----------|----------|----------|----------|
| Extraction rate in m ³ /h / dB min. | 303 / 54 | 303 / 54 | 319 / 53 | 319 / 53 | 250 / 45 | 250 / 45 |
| (EN 61593) / dB (EN 60704-2-13) max. | 597 / 68 | 597 / 68 | 523 / 65 | 523 / 65 | 580 / 62 | 580 / 62 |
| int. | 760 / 73 | 760 / 73 | 740 / 70 | 740 / 70 | | |
| Connected load in watts | 292 | 289 | 274 | 272 | 273 | 272 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 | 50 | 50 |
| Length of connection cable in metres approx. | 1 | 1 | 1 | 1 | 1 | 1 |
| Minimal clearance above electric hobs | 650 | 650 | 600 | 600 | 600* | 600* |
| Minimal clearance above gas hobs | 750 | 750 | 650 | 650 | 650* | 650* |
| Extraction air connection diameter in mm | 150 | 150 | 150 | 150 | 150 | 150 |

Dimensions (appliance dimensions in mm)

| | | | | | | |
|-------------|-----|-----|---------|---------|---------|---------|
| Width | 900 | 700 | 900 | 600 | 900 | 600 |
| Height min. | 625 | 625 | 310 | 310 | 260 | 260 |
| Height max. | 955 | 955 | | | | |
| Depth | 480 | 480 | 300-490 | 300-490 | 290-440 | 290-440 |

* Special dimensions (Please ignore dimensions indicated in the users instructions)

TECHNICAL DATA COOKER HOODS

| | Built-in. Slimline | Built-in. Canopy | | |
|---------------------------|--------------------|------------------|-----------|------------|
| | DEF 6300.0 | LB 8650.1 | LB 6650.1 | DEL 5100.0 |
| Design Models | | | | |
| Stainless steel | • | • | • | |
| Glass and stainless steel | | | | • |
| Black | | | | |
| Grey | | | | |
| White | | | | |
| INDIVIDUAL | | | | |

Energy-efficiency classes

| | | | | |
|---|--------|--------|--------|--------|
| Energy-efficiency class /Energy consumption per year | A / 26 | A / 52 | A / 52 | E / 99 |
| Energy-efficiency class: Fan | B | A | A | F |
| Energy-efficiency class: Lighting | A | A | A | C |
| Energy-efficiency class: Grease filter / Grease filtration rate % | D / 75 | B / 87 | B / 87 | B / 86 |

Features

| | | | | |
|---|---------|-------|-------|-------|
| Sensor touch control / knob control | | | | |
| High-power setting | | • | • | |
| Automatic delay stop | | • | • | |
| Number of halogen lamps / power in watts | | | | |
| Low-energy fluorescent lamps / power in watts | | | | |
| Number of worktop lamps / power in watts | | | | 1 x 5 |
| LED / power in watts | 2 x 1,5 | 2 x 3 | 2 x 3 | |
| Digital display | | | | |
| Rim suction | | • | • | |
| Remote control | | | | |
| Filter saturation indicator grease filter / charcoal filter | | | | |
| Number of metal grease filters | 2 | 1 | 1 | 1 |

Technical data

| | | | | |
|--|----------|---------|---------|----------|
| Extraction rate in m ³ /h / dB min. | 161 / 57 | 303/49 | 303/49 | 223 / 62 |
| (EN 61593) / dB (EN 60704-2-13) max. | 226 / 64 | 616/63 | 616/63 | 329 / 69 |
| int. | 385 / 64 | 816/68 | 816/68 | |
| Connected load in watts | 113 | 286 | 286 | 180 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 |
| Length of connection cable in metres approx. | 1 | 0,8 | 0,8 | 0,8 |
| Minimal clearance above electric hobs | 600* | 650 | 650 | 650 |
| Minimal clearance above gas hobs | 650* | 650 | 650 | 650 |
| Extraction air connection diameter in mm | 125* | 150 | 150 | 125 |

Dimensions (appliance dimensions in mm)

| | | | | |
|-------------|---------|-----|-----|-----|
| Width | 600 | 712 | 532 | 550 |
| Height min. | 184 | 370 | 370 | 175 |
| Height max. | | | | |
| Depth | 300-490 | 284 | 284 | 290 |

* Special dimensions (Please ignore dimensions indicated in the users instructions)

CUSTOM-MADE MODELS AND ALTERATIONS

Most of the Küppersbusch cooker hoods can be adapted in the factory to the structure of your kitchen. In the following sections you will find a selection of special models on offer. Delivery time and price for custom made model on request.

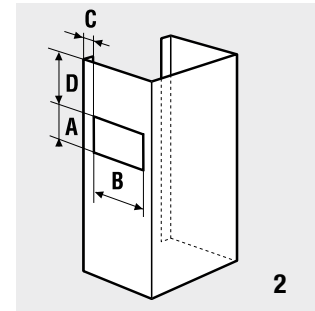
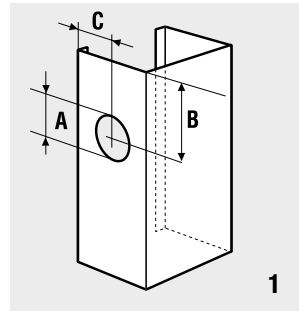
1) Chimney extensions and shortenings

On placing your order please indicate whether you require an extraction air model or a circulating air model. We also need the full dimensions required of the hood selected, from the bottom to the top (please observe the information given in the technical data).

2) Side cut-outs

On placing your order, please send us a drawing indicating the following dimensions:

- Total length of the required hood from the bottom to the top
- For side openings indicate the side for the cut-out as well as the measurements A-D on the diagrams 1 and 2 illustrated on the right. For technical reasons a side cut-out is not possible for all models.



3) Angled-chimneys

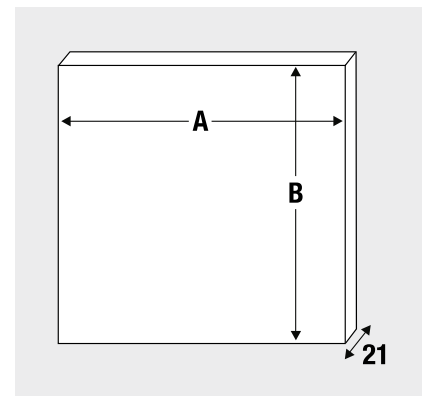
On placing your order, please send us a drawing indicating the following dimensions: for angled-chimneys the size of the angle of the slope. For technical and installation reasons an angled-chimney is not possible for island hoods.

4) Custom-made horizontal chimneys

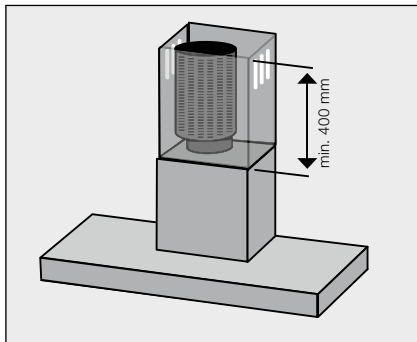
We offer horizontal chimneys in various lengths and shapes to cover the extraction air system you have selected. On placing your order please send us a drawing indicating the required shape (U-shape or L-shape) as well as the length, the width and the height. The horizontal chimneys have a 15 mm inward edging on each open side so that they can be installed over respective battens in customers' kitchens.

5) Custom-made rear panels

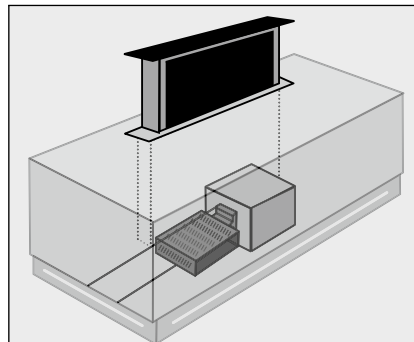
In view of the different heights planned and the various width options of our cooker hood range, we offer a selection of custom-made rear panels in various heights and widths with a delivery time of 3–4 weeks. These rear panels are generally 21 mm thick. When placing your order, please send a drawing indicating the measurements A and B.



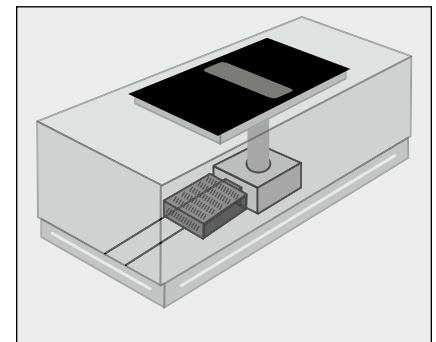
PLASMAMADE INSTALLATION FOR DIFFERENT TYPES OF COOKER



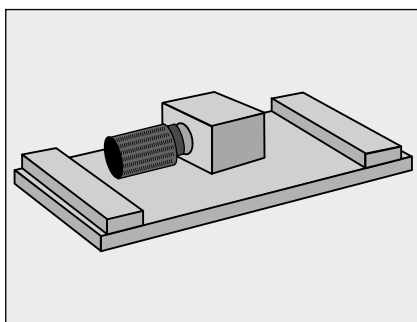
Island and chimney cooker hoods
ZD 8000 filter is mounted direct on the air vent.



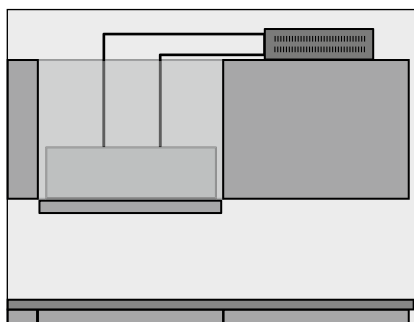
Downdraft extractors
ZD 8001 filter is mounted in the base.



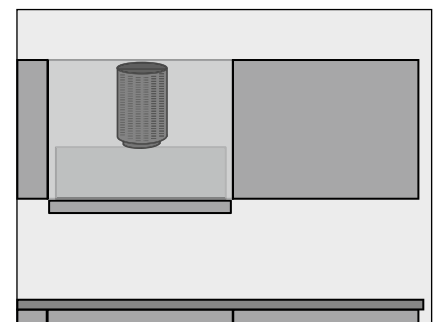
Hob with integrated cooktop extractor
ZD 8001 filter is mounted in the base.



Built-in ceiling canopy hoods
ZD 8000 filter is mounted direct on the cooker hood motor.



Built-in cooker hoods with ZD 8001
ZD 8001 filter is put onto the unit and connected to the hood.




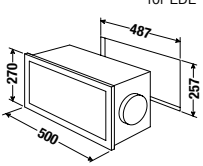
Built-in cooker hoods with ZD 8000
ZD 8000 filter is put directly onto the motor of the hood.

OPTIONAL ACCESSORIES COOKER HOODS


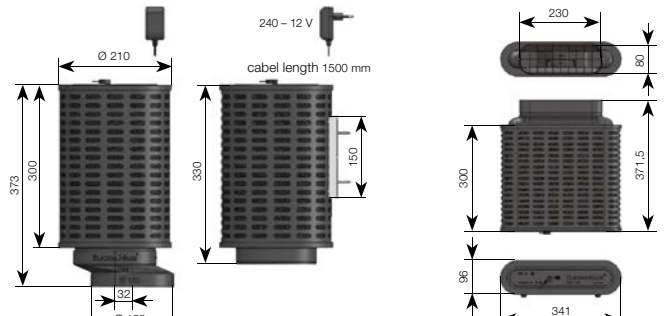
| Initial equipment-accessories* | | Acc. no. |
|---|---|----------|
| Recirculation air set as initial equipment, tube and clamps | for EDIP / DEF..... | 565 |
| Charcoal filter adapter | for KD 9570 | 881-2 |
| Charcoal filter | | |
| Charcoal filter | for IKD 12780, IKD 9780, IKD 9480, DW 9340, DW 6340 | 870 |
| Charcoal filter | for IKD 9550, KD 9550 | 9018 |
| Charcoal filter | for LB 8650, LB 6650 | 9019 |
| Charcoal filter (2 pieces necessary) | for DI 3800, DW 3800, KD 9570 | 881 |
| Charcoal filter | for EDIP 9450, EDIP 6450 | 603 |
| Charcoal filter | for recirculating air mode outlet kit acc. no. 9015 | 9021 |
| Charcoal filter | for DW 9800 | ZD 1000 |
| Charcoal filter | for DW 9500, DW 9350, DW 9100 | ZD 1001 |
| Charcoal filter | for DW 7100 | ZD 1003 |
| Charcoal filter (2 pieces necessary) | for DEF 9800, DEF 6800 | ZD 1005 |
| Charcoal filter (2 pieces necessary) | for DEF 6300 | ZD 1006 |
| Charcoal filter (2 pieces necessary) | for DEL 5100 | ZD 1007 |

* Only required for initial orders

Recirculating air mode outlet kit, incl. charcoal filter

| | |
|--|------|
|   <p>for EDL</p> | 9015 |
|--|------|

PlasmaMade filter

| | |
|---|-------------------|
|   <p>240 - 12 V cabel length 1500 mm</p> | ZD 8000 / ZD 8001 |
|---|-------------------|


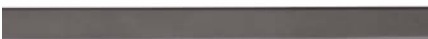






Chimney set

| | | |
|--|----------------------|------|
| Chimney set, black | suitable for KD 9570 | 9570 |
| Chimney set, stainless steel | suitable for KD 9570 | 9572 |
| Chimney set, stainless steel, height 665 - 1011 mm | suitable for DW 8300 | 9014 |
| Chimney set, black, height 500 - 890 mm | suitable for KD 8950 | 9012 |
| Chimney set, black, height 275 - 480 mm | suitable for KD 8950 | 9013 |

Front grip panel

| | | |
|---|-----------------------|------|
|  | suitable for DEF 6800 | 6500 |
|  | suitable for DEF 9800 | 9500 |

OPTIONAL ACCESSORIES COOKER HOODS

| Küppersbusch Individual | Design | | | | | |
|---|-------------------|---------------------------------|----------------|----------------|----------------|------------------------------|
| Cooker hood | | DI 3800 | DW 3800 | KD 8950 | KD 9570 | DW 9800 / DW 9500 |
| | | Acc. no. | Acc. no. | Acc. no. | Acc. no. | Acc. no. |
|  | Stainless steel 1 | DK 3801 (2 pieces necessary) | DK 3801 | 8951 | 9575 | DK 9011 |
|  | Black Chrome 2 | DK 3802 (2 pieces necessary) | DK 3802 | 8952 | 9576 | DK 9012 |
|  | Silver Chrome 3 | DK 3803 (2 pieces necessary) | DK 3803 | 8953 | 9577 | DK 9013 |
|  | Gold 4 | DK 3804 (2 pieces necessary) | DK 3804 | 8954 | 9578 | DK 9014 |
|  | Black Velvet 5 | DK 3805 (2 pieces necessary) | DK 3805 | 8955 | 9579 | |
|  | Copper 7 | DK 3807 (2 pieces necessary) | DK 3807 | | C9570 | DK 9017 |
|  | Hot Chili 8 | DK 3808 (2 pieces necessary) | DK 3808 | | | |
|  | Shade of Grey 9 | DK 3809 (2 pieces necessary) | DK 3809 | | | |

TECHNICAL DATA COOLING APPLIANCES

| | Free-standing-(or built-in) fridge-freezers | | | Wine coolers | | |
|----------------------|---|-----------------------|-------------------|---------------|------------------|-------------------|
| | KE 9750-0-2 T | KJ / KW 9750-0-2 T | KEI 9750-0-2 T | FWK 8800.0 | EWK 880-0-2 Z | UWK 8200-1-2 Z |
| Design Models | | | | | | |
| Stainless steel | • | | • | • | | |
| Black / white | | KJ / KW | | | | |
| Glass | | | | | • | • |
| INDIVIDUAL | • | • | • | | • | • |

| Features | | | | | | |
|--|-------|-------|-------|-------|-------|-------|
| Energy-efficiency class | A+ | A+ | A+ | B | B | A |
| Annual power consumption in kWh | 450 | 450 | 450 | 216 | 195 | 145 |
| Total capacity in litres | 549 | 549 | 549 | | | |
| Capacity normal refrigerator section in litres | 379 | 379 | 379 | | | |
| ökoFresh zone in litres | | | | | | |
| Wine cooler capacity (number of bottles) | | | | 97 | 56 | 46 |
| Capacity freezer section in litres | 170 | 170 | 170 | | | |
| Capacity freezer compartment in litres | | | | | | |
| Number of stars | **** | **** | **** | | | |
| Freezing capacity in kg/24h | 12 | 12 | 12 | | | |
| Storage time in case of power failure in h | 6 | 6 | 6 | | | |
| Climate classification | T | T | T | N-ST | | |
| MultiAirFlow | | | | | | |
| FastCooling | | | | | | |
| FastFreezing | | | | | | |
| DefrosteMode / No-Frost-System | - / • | - / • | - / • | • / - | • / - | • / - |
| Soft Close | | | | | | |

| Internal layout | | | | | | |
|--|-------|-------|-------|----|---|---|
| Number of VarioShelves / VairoShelves+ | 5 / - | 5 / - | 5 / - | | | |
| Number of wooden shelves | | | | 10 | 5 | 4 |
| Number of drawers or baskets | 2 | 2 | 2 | | | |
| Number of VarioBoxes | 5 | 5 | 5 | | | |

| Internal layout freezer section | | | | | | |
|---|---|---|---|--|--|--|
| Number of drawers or baskets | 2 | 2 | 2 | | | |
| Number of door compartments | 5 | 5 | 5 | | | |
| Number of storage compartments / levels | 3 | 3 | 3 | | | |

| Control lamps | | | | | | |
|---|-------|-------|-------|-------|-------|-------|
| Standard operating mode | • | • | • | • | • | • |
| Temperature display internal / external | - / • | - / • | - / • | • / • | • / • | • / • |
| Faults, alarm signal optical / acoustic | - / • | - / • | - / • | • / • | • / • | • / • |

| Technical data | | | | | | |
|--------------------------------------|---------|---------|---------|---------|---------|---------|
| Connected load in watts | 310 | 310 | 310 | 165 | 120 | 120 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50-60 | 50-60 | 50-60 | 50 | 50 | 50 |
| Length of connection cable in metres | 1.5 | 1.5 | 1.5 | | 1.8 | 1.2 |
| Noise level dB | 47 | 47 | 47 | 45 | 44 | 42 |

| Appliance dimensions in mm | | | | | | |
|-----------------------------------|-------|-------|-------|------|-----|---------|
| Width | 916 | 916 | 909 | 595 | 590 | 595 |
| Height | 1805 | 1805 | 1794 | 1788 | 885 | 820-890 |
| Depth | 720 | 720 | 720 | 559 | 545 | 570 |
| Weight incl. packaging | 134.2 | 134.2 | 134.2 | | | |

| Niche dimensions in mm | | | | | | |
|-------------------------------|--|--|------|------|---------|---------|
| Width | | | 915 | 560 | 550 | 600 |
| Height | | | 1780 | 1761 | 874-880 | 822-892 |
| Depth | | | 632 | 550 | 550 | 575 |

* Handles excluded ** additional multizone compartment: 77 litres

TECHNICAL DATA COOLING APPLIANCES

| | Refrigerators. Freezers. Fridge-freezers | | | | | |
|----------------------|--|---------------|----------------|---------------|--------------------|-------------------|
| | FKG 9500.0 | IKE 3390-3 | IKEF 3290-2 | ITE 2390-2 | IKEF 3080-4 Z 3 | IKE 3290-2-2 T |
| Design Models | | | | | | |
| Stainless steel | | | | | | |
| Glass | | | | | | |
| INDIVIDUAL | | | | | | |

| Features | | | | | | |
|--|-------|-------|-------|------|------|------|
| Energy-efficiency class | A+ | A+ | A++ | A+ | A++ | A+++ |
| Annual power consumption in kWh | 352 | 146 | 130 | 303 | 230 | 150 |
| Total capacity in litres | 424 | 310 | 275 | 204 | 233 | 247 |
| Capacity normal refrigerator section in litres | 328 | 310 | 200 | | 112 | 186 |
| ökoFresh zone in litres | | | 75 | | 70 | |
| Wine cooler capacity (number of bottles) | | | | | | |
| Capacity freezer section in litres | 96 | | | 204 | 51 | 61 |
| Capacity freezer compartment in litres | | | | | | |
| Number of stars | **** | | | **** | **** | **** |
| Freezing capacity in kg/24h | 13 | | | 20 | 8 | 10 |
| Storage time in case of power failure in h | 14 | | | 24 | 24 | 23 |
| Climate classification | SN-ST | SN-ST | SN-ST | SN-T | SN-T | SN-T |
| MultiAirFlow | | • | • | | • | |
| FastCooling | • | • | • | | • | • |
| FastFreezing | • | | | • | • | • |
| DefrosteMode / No-Frost-System | •/• | •/ - | •/ - | - /• | •/ - | •/• |
| Soft Close | • | - | • | - | • | • |

| Internal layout | | | | | | |
|--|-------|-------|-------|--|-------|-------|
| Number of VarioShelves / VairoShelves+ | 5 / - | 5 / 1 | 4 / 1 | | 4 / - | 4 / 1 |
| Number of drawers or baskets | 5 | 1 | 3 | | 2 | 2 |
| Number of VarioBoxes | 6 | 5 | 5 | | 4 | 5 |

| Internal layout freezer section | | | | | | |
|---|---|--|--|---|---|---|
| Number of drawers or baskets | 5 | | | 5 | 2 | 3 |
| Number of door compartments | | | | | | |
| Number of storage compartments / levels | | | | 7 | | |

| Control lamps | | | | | | |
|---|------|------|------|------|------|------|
| Standard operating mode | • | • | • | • | • | • |
| Temperature display internal / external | •/ - | •/ - | •/ - | •/ - | - /• | - /• |
| Faults. alarm signal optical / acoustic | •/• | - /• | •/• | - /• | •/• | •/• |

| Technical data | | | | | | |
|--------------------------------------|---------|---------|---------|---------|---------|---------|
| Connected load in watts | 280 | 120 | 90 | 150 | 120 | 140 |
| Voltage (V) | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 | 50 | 50 |
| Length of connection cable in metres | 1.5 | 1.8 | 1.8 | 1.8 | 2.4 | 1.8 |
| Noise level dB | 42 | 34 | 38 | 40 | 38 | 39 |

| Appliance dimensions in mm | | | | | | |
|-----------------------------------|-----------|------|------|------|------|------|
| Width | 856 | 556 | 556 | 556 | 556 | 556 |
| Height | 1898-1948 | 1773 | 1773 | 1773 | 1769 | 1768 |
| Depth | 547 | 549 | 549 | 549 | 549 | 549 |

| Niche dimensions in mm | | | | | | |
|-------------------------------|-----------|------|------|------|------|------|
| Width | 860 | 560 | 560 | 560 | 560 | 560 |
| Height | 1900-1950 | 1780 | 1780 | 1780 | 1780 | 1780 |
| Depth | 550 | 550 | 550 | 550 | 550 | 550 |

TECHNICAL DATA COOLING APPLIANCES

Refrigerators. Fridge-freezers

| | FKG 8500.0 | IKE 3270-2-2 T | IKE 3260-3-2 T | IKE 3180-3 | IKE 2590-2-2 T | IKEF 2580-0 | IKEF 2680-0 |
|----------------------|---------------|-------------------|-------------------|---------------|-------------------|----------------|----------------|
| Design Models | | | | | | | |
| Stainless steel | | | | | | | |
| Glass | | | | | | | |
| INDIVIDUAL | | | | | | | |

Features

| | | | | | | | |
|--|------|------|-------|------|------|------|------|
| Energy-efficiency class | A++ | A+ | A++ | A++ | A++ | A++ | A++ |
| Annual power consumption in kWh | 226 | 291 | 229 | 215 | 204 | 197 | 122 |
| Total capacity in litres | 247 | 253 | 268 | 284 | 217 | 188 | 212 |
| Capacity normal refrigerator section in litres | 186 | 192 | 196 | 259 | 160 | 115 | 153 |
| ökoFresh zone in litres | | | | | | 59 | 59 |
| Wine cooler capacity (number of bottles) | | | | | | | |
| Capacity freezer section in litres | 61 | 61 | 72 | | 57 | | |
| Capacity freezer compartment in litres | | | | 25 | | 14 | |
| Number of stars | **** | **** | **** | **** | **** | **** | **** |
| Freezing capacity in kg/24h | 10 | 10 | 4 | 3 | 6 | 2 | |
| Storage time in case of power failure in h | 23 | 21 | 22 | 20 | 20 | 13 | |
| Climate classification | SN-T | SN-T | SN-ST | SN-T | SN-T | SN-T | SN-T |
| MultiAirFlow | | | | | | • | • |
| FastCooling | • | • | | | | • | • |
| FastFreezing | • | • | | • | | • | |
| DefrosteMode / No-Frost-System | •/• | •/• | •/- | •/- | •/- | •/- | •/- |
| Soft Close | | • | • | • | • | • | • |

Internal layout

| | | | | | | | |
|--|-------|-------|-------|-------|-------|-------|-------|
| Number of VarioShelves / VairoShelves+ | 4 / 1 | 5 / - | 4 / 1 | 4 / 1 | 3 / 1 | 2 / - | 3 / 1 |
| Number of drawers or baskets | 2 | 2 | 2 | 1 | 2 | 2 | 2 |
| Number of VarioBoxes | 6 | 5 | 7 | 7 | 5 | 3 | 3 |

Internal layout freezer section

| | | | | | | | |
|---|---|---|---|---|---|--|--|
| Number of drawers or baskets | 3 | 3 | 2 | | 2 | | |
| Number of door compartments | | | | | | | |
| Number of storage compartments / levels | 2 | | 1 | 1 | | | |

Control lamps

| | | | | | | | |
|---|-------|-------|-------|-------|-------|-------|-------|
| Standard operating mode | • | • | | | | | |
| Temperature display internal / external | • / - | - / - | - / - | - / - | - / - | - / • | - / • |
| Faults. alarm signal optical / acoustic | • / • | - / • | - / - | - / - | - / - | - / • | - / • |

Technical data

| | | | | | | | |
|--------------------------------------|---------|---------|---------|---------|---------|---------|---------|
| Connected load in watts | 140 | 150 | 200 | 150 | 150 | 100 | 80 |
| Voltage (V) | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 | 50 | 50 | 50 |
| Length of connection cable in metres | 1.9 | 1.8 | 1.8 | 1.8 | 1.9 | 1.8 | 1.8 |
| Noise level dB | 39 | 40 | 36 | 36 | 35 | 37 | 38 |

Appliance dimensions in mm

| | | | | | | | |
|--------|------|------|------|------|------|------|------|
| Width | 556 | 540 | 540 | 540 | 540 | 556 | 556 |
| Height | 1768 | 1772 | 1772 | 1772 | 1441 | 1397 | 1397 |
| Depth | 549 | 549 | 549 | 549 | 549 | 549 | 549 |

Niche dimensions in mm

| | | | | | | | |
|--------|------|------|------|------|------|------|------|
| Width | 560 | 560 | 560 | 560 | 560 | 560 | 560 |
| Height | 1780 | 1780 | 1780 | 1780 | 1446 | 1400 | 1400 |
| Depth | 550 | 550 | 550 | 550 | 550 | 550 | 550 |

TECHNICAL DATA COOLING APPLIANCES

| | Refrigerators. Freezers. | | | | | | | Fridge. Built-under. |
|----------------------|--------------------------|------------|------------|------------|------------|------------|------------|-------------------------|
| | IKE 2480-2 | IKE 2360-2 | IKE 2460-2 | IKE 1970-1 | IKE 1560-3 | IKE 1660-3 | ITE 1260-2 | IKU 1590-1 |
| Design Models | | | | | | | | |
| Stainless steel | | | | | | | | |
| Glass | | | | | | | | |
| INDIVIDUAL | | | | | | | | |

| Features | | | | | | | | |
|--|-------|-------|-------|-------|-------|-------|-------|-------|
| Energy-efficiency class | A++ | A++ | A++ | A+ | A++ | A++ | A++ | A+ |
| Annual power consumption in kWh | 103 | 174 | 103 | 126 | 151 | 96 | 157 | 172 |
| Total capacity in litres | 202 | 187 | 207 | 185 | 123 | 142 | 98 | 116 |
| Capacity normal refrigerator section in litres | 202 | 173 | 207 | 185 | 109 | 142 | | 93 |
| ökoFresh zone in litres | | | | | | | | |
| Wine cooler capacity (number of bottles) | | | | | | | | |
| Capacity freezer section in litres | | | | | | | 98 | |
| Capacity freezer compartment in litres | | 14 | | | 14 | | | 16 |
| Number of stars | | **** | | **** | **** | | **** | **** |
| Freezing capacity in kg/24h | | 2 | | | 2 | | 10 | 2,5 |
| Storage time in case of power failure in h | | 12 | | | 15 | | 20 | 13 |
| Climate classification | SN-ST | SN-ST | SN-ST | SN-ST | SN-ST | SN-T | SN-T | SN-ST |
| MultiAirFlow | | | | | | | | |
| FastCooling | | | | | | | | |
| FastFreezing | | | | | | | • | |
| DefrosteMode / No-Frost-System | | • / - | • / - | • / - | • / - | • / - | - / - | • / - |
| Soft Close | | • | • | | • | • | • | • |

| Internal layout | | | | | | | | |
|--|-------|-------|-------|---|-------|-------|--|-------|
| Number of VarioShelves / VairoShelves+ | 4 / 1 | 3 / 1 | 4 / 1 | 3 | 2 / 1 | 3 / 1 | | 2 / - |
| Number of drawers or baskets | 2 | 1 | 1 | 1 | 2 | 2 | | 2 |
| Number of VarioBoxes | 7 | 8 | 8 | 5 | 7 | 6 | | 4 |

| Internal layout freezer section | | | | | | | | |
|---|--|---|--|--|---|--|---|---|
| Number of drawers or baskets | | | | | | | 3 | |
| Number of door compartments | | | | | | | | |
| Number of storage compartments / levels | | 1 | | | 1 | | 1 | 1 |

| Control lamps | | | | | | | | |
|---|-------|-------|-------|-------|-------|-------|-------|-------|
| Standard operating mode | • | | | | | | • | |
| Temperature display internal / external | • / - | - / - | - / - | - / - | - / - | - / - | - / - | - / - |
| Faults. alarm signal optical / acoustic | •/• | - / - | - / - | - / - | - / - | - / - | •/• | - / - |

| Technical data | | | | | | | | |
|--------------------------------------|---------|---------|---------|---------|---------|---------|---------|---------|
| Connected load in watts | 100 | 160 | 140 | 70 | 90 | 80 | 100 | 110 |
| Voltage (V) | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 | 230-240 |
| Frequency in Hz | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 |
| Length of connection cable in metres | 1.8 | 1.8 | 1.8 | 1.8 | 1.8 | 1.8 | 2.4 | 1.8 |
| Noise level dB | 33 | 36 | 35 | 36 | 38 | 38 | 34 | 38 |

| Appliance dimensions in mm | | | | | | | | |
|-----------------------------------|------|------|------|------|-----|-----|-----|---------|
| Width | 540 | 540 | 540 | 540 | 540 | 540 | 540 | 597 |
| Height | 1218 | 1218 | 1218 | 1221 | 873 | 873 | 873 | 819-889 |
| Depth | 549 | 549 | 549 | 549 | 549 | 549 | 549 | 545 |

| Niche dimensions in mm | | | | | | | | |
|-------------------------------|------|------|------|------|-----|-----|-----|---------|
| Width | 560 | 560 | 560 | 560 | 560 | 560 | 560 | 600 |
| Height | 1219 | 1219 | 1219 | 1022 | 874 | 874 | 880 | 820-890 |
| Depth | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 |

TECHNICAL DATA DISHWASHERS

| | Dishwashers 60 cm XXL | | Dishwashers 60 cm XXL | | |
|---|-----------------------|---------------|---------------------------------|---------------|---------------|
| | GX 6550.0 | IGVS 6506.3 | G 6850.0 | G 6550.0 | IGV 6506.3 |
| Design Models | | | | | |
| Fully-integrated / Integrated | • / - | • / - | • / - | • / - | • / - |
| Control panel design stainless steel / design black | - / • | - / • | - / • | - / • | - / • |
| Energy-efficiency classes and energy consumption | | | | | |
| Energy-efficiency class | A++ | A+ | A++ | A++ | A+ |
| Energy consumption per rinse cycle per year by test programme ECO in kWh | 0.92/262 | 1.03/294 | 0.92/262 | 0.92/262 | 1.03/294 |
| Water consumption per rinse cycle per year by test programme ECO in litres | 9.5/2660 | 12/3360 | 9.5/2660 | 9.5/2660 | 12/3360 |
| Cleaning class / dry class | A/A | A/A | A/A | A/A | A/A |
| Cleaning programmes | | | | | |
| Number of programmes | 6 | 5 | 6 | 6 | 5 |
| Number of automatic programmes | 1 | 1 | 1 | 1 | 1 |
| Temperature intensive programme °C | 70 | 70 | 70 | 70 | 70 |
| Temperature normal programme °C | auto 45-65 | auto 45-65 | auto 45-65 | auto 45-65 | auto 45-65 |
| Temperature economy programme °C | 50 | 50 | 50 | 50 | 50 |
| Temperature delicate programme °C | 1 | | 40 | 40 | |
| Temperature fast programme °C | 40 | 45 | | 45 | 45 |
| Temperature silence programme °C | | | 50 | | |
| Pre-rinse | • | • | • | • | • |
| Features | | | | | |
| Touch to open | | | • | | |
| FlexHinge | • | | | • | |
| EcoDrying (automatic doorway) | • | | • | • | |
| Brightlight (LED interior lighting) | | | • | | |
| Number of special programmes | 4 | 1 | 4 | 4 | 1 |
| Special function express / half load / hygiene extra / intensive zone | • / • / • / • | • / - / - / - | • / • / • / • | • / • / • / • | • / - / - / - |
| 20 minutes turbo-speed-programme | | | | | |
| Noise level in dB (re 1 pW) | 42 | 46 | 42 (39)* * silence programme | 42 | 46 |
| Capacity (international place settings) | 13 | 13 | 13 | 13 | 13 |
| aquasensor / loading sensor | • / • | • / • | • / • | • / • | • / • |
| Heat exchanger | • | | • | • | |
| Tab automatic | • | • | • | • | • |
| Aquatronic | | | • | • | • |
| Info on floor / Beam on floor | - / • | - / - | • / - | • / - | - / - |
| Electronic indicator for salt lack / rinse aid lack / water inlet disturbance | • / • / • | • / • / • | • / • / • | • / • / • | • / • / • |
| Acoustic signal at end of programme | • | • | • | • | • |
| Water safety system | • | | • | • | • |
| Pre-set time in h | 1-24 | 3,6,9 | 1-24 | 1-24 | 3,6,9 |
| Adjustable top basket height / even when loaded | • / • | • / - | • / • | • / • | • / - |
| multiflex premium baskets | • | | • | • | |
| multiflex standard baskets | | • | | | • |
| multiflex premium drawer II | 1251 | 1251 | 1251 | 1251 | 1251 |
| Interior container stainless steel | • | • | • | • | • |
| Ground stainless steel / Polinox | • / - | • / - | • / - | • / - | • / - |
| Technically suitable for elevated installation | • | • | • | • | • |
| Technical data | | | | | |
| Connected load in kW | 2,4 | 2,4 | 2,4 | 2,4 | 2,4 |
| Voltage (V) | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| Frequency in Hz | 50/60 | 50/60 | 50/60 | 50/60 | 50/60 |
| Optional hot water supply connection, max. temp. | 60 | 60 | 60 | 60 | 60 |
| Length of connection cable in metres | 1,7 | 1,7 | 1,7 | 1,7 | 1,7 |
| Length of supply hose in metres | • | • | • | • | • |
| Length of discharge hose in metres | 1,6 | 1,6 | 1,6 | 1,6 | 1,6 |
| Lange Ablaufschlauch in Meter | 1,9 | 1,9 | 1,9 | 1,9 | 1,9 |
| Appliance dimensions in mm | | | | | |
| Width | 598 | 598 | 598 | 598 | 598 |
| Height min. / max. | 865 / 925 | 865 / 925 | 815 / 875 | 815 / 875 | 815 / 875 |
| Depth | 550 | 550 | 550 | 550 | 550 |
| Niche dimensions in mm | | | | | |
| Width | 600 | 600 | 600 | 600 | 600 |
| Height min. / max. | 865 / 925 | 865 / 925 | 815 / 875 | 815 / 875 | 815 / 875 |
| Depth | 575 | 575 | 575 | 575 | 575 |

TECHNICAL DATA / OPTIONAL ACCESSORIES DISHWASHERS

| | Dishwashers 60 cm | Dishwasher 45 cm |
|---|----------------------|---------------------|
| | IGV 6405.0 | G 4350.0 |
| Design Models | | |
| Fully-integrated / Integrated | • / - | • / - |
| Control panel design stainless steel / design black | - / • | - / • |
| Energy-efficiency classes and energy consumption | | |
| Energy-efficiency class | A+ | A+ |
| Energy consumption per rinse cycle per year by test programme ECO in kWh | 1,02/290 | 0,78/220 |
| Water consumption per rinse cycle per year by test programme ECO in litres | 12/3360 | 9,5/2660 |
| Cleaning class / dry class | A/A | A/A |
| Cleaning programmes | | |
| Number of programmes | 4 | 4 |
| Number of automatic programmes | - | - |
| Temperature intensive programme °C | 70 | 70 |
| Temperature normal programme °C | 65 | - |
| Temperature economy programme °C | 50 | 50 |
| Temperature delicate programme °C | | - |
| Temperature fast programme °C | 45 | 45 |
| Pre-rinse | | • |
| Features | | |
| Touch to open | | |
| EcoDrying (automatic doorway) | | |
| Brightlight (LED interior lighting) | | |
| Number of special programmes | 1 | |
| Special function express / half load / hygiene extra / intensive zone | - / • / - / - | |
| 20 minutes turbo-speed-programme | | |
| Glass care system | • | |
| Noise level in dB (re 1 pW) | 48 | 48 |
| Capacity (international place settings) | 12 | 9 |
| aquasensor / loading sensor | • / • | • / • |
| Heat exchanger | | • |
| Tab automatic | • | • |
| Aquatronic | • | • |
| Info on floor / Beam on floor | - / • | - / - |
| Electronic indicator for salt lack / rinse aid lack / water inlet disturbance | • / • / • | • / • / • |
| Acoustic signal at end of programme | • | • |
| Water safety system | • | • |
| Pre-set time in h | 3,6,9 | 3,6,9 |
| Adjustable top basket height / even when loaded | • / - | - / • |
| multiflex premium baskets | | |
| multiflex standard baskets | • | • |
| multiflex premium drawer II | - | - |
| Interior container stainless steel | • | • |
| Ground stainless steel / Polinox | - / • | • / - |
| Technically suitable for elevated installation | • | • |
| Technical data | | |
| Connected load in kW | 2.4 | 2.4 |
| Voltage (V) | 220-240 | 220-240 |
| Frequency in Hz | 50/60 | 50/60 |
| Optional hot water supply connection, max. temp. | 60 | 60 |
| Length of connection cable in metres | 1.7 | 1.7 |
| Length of supply hose in metres | 1.6 | 1.6 |
| Length of discharge hose in metres | 1.9 | 1.9 |
| Appliance dimensions in mm | | |
| Width | 598 | 448 |
| Height min. / max. | 815 / 875 | 815 / 875 |
| Depth | 550 | 550 |
| Niche dimensions in mm | | |
| Width | 600 | 450 |
| Height min. / max. | 815 / 875 | 815 / 875 |
| Depth | 575 | 575 |

Optional accessories

| | |
|--|---------------------|
| Aqua Stop extension, 2 m for all dishwashers | Acc. no. 485 |
| Cover strip (81,5 cm) for G 6850 G 6550 IGV 6506 IGV 6405 G 4350 | Acc. no. 1067 |
| Cover strip (86,5 cm) for GX 6550 IGVS 6506 | Acc. no. 1068 |
| multiflex premium drawer II for G 6850 GX / G 6550 IGVS / IGV 6506 | Acc. no. 1251 |
| Wine glass basket for all dishwashers | Acc. no. ZG 8000 |

TECHNICAL DATA WASHER DRYER

| | Washer Dryer | Washing machine | Tumble dryer |
|--|--------------|----------------------------|----------------------------|
| | WT 6800.0 | WT 1920.0 | TD 1840.0 |
| Features | | | |
| Energy-efficiency class | A | A+++ | B |
| Wash performance category | A | | |
| Spinning performance category | | A | |
| Condensation-efficiency class | | | B |
| Power consumption per year in kWh* | | | |
| Washing, spinning and drying | 970 | | |
| Washing and spinning | | 135 | |
| Drying | | | 544 |
| Water consumption per year in litres* | 17,600 | 9,00 | |
| Programme time in minutes * | 135 | 175 | 108 |
| Number of programmes | 12 | 35 | 20 |
| Wash temperatures | 30 - 90°C | 20 - 90°C | |
| Spin speed in rpm | 1,400 - 200 | 1,500 - 200 | |
| Load capacity for washing / drying in kg | 7 / 4 | 8 | 8 |
| Programme sequence display | • | • | • |
| Cleartext display | | • | • |
| End of programme display optical/acoustic | • / • | • / • | • / • |
| Electronic pre-set time | 1 - 24 h | 1 - 24 h (up to 7 days) | 1 - 24 h (up to 7 days) |
| Express function (Time reduction) | | • | • |
| Time remaining indicator | • | • | • |
| Vented tumble dryer / condenser tumble dryer | - / • | | - / • |

Technical data

| | | | |
|---|--------------|-------------|------------|
| Connected load in kW | 2.2 | 2.1 | 2.1 |
| Voltage (V) | 220 - 240 | 220 - 240 | 220 - 240 |
| Frequency in Hz | 50 | 50 | 50 |
| Noise level in dB for washing / spinning / drying | 57 / 74 / 50 | 45 / 70 / - | - / - / 61 |
| Length of connection cable in metres | 1.5 | 1.6 | 1.7 |
| Length of supply hose in metres | 1.5 | 1.5 | |
| Length of discharge hose in metres | 1.5 | 1.5 | |

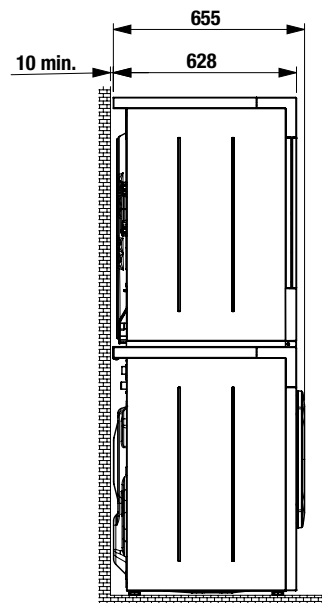
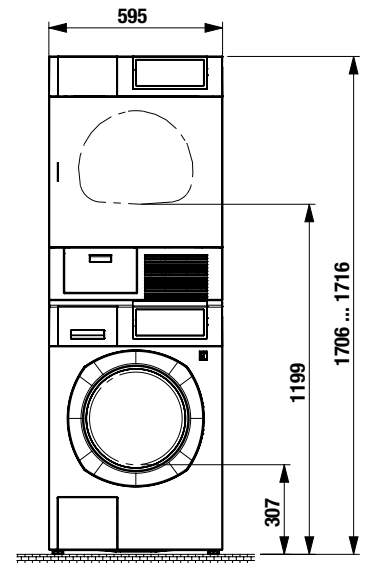
Appliance dimensions in mm

| | | | |
|--------|-----|-----|-----|
| Width | 596 | 595 | 595 |
| Height | 820 | 850 | 850 |
| Depth | 575 | 640 | 640 |

Niche dimensions in mm

| | | | |
|--------|-----|--|--|
| Width | 600 | | |
| Height | 825 | | |
| Depth | 575 | | |

* Values based on norms EN 50299, EN 60456, EN 61121, EN 60704-2-6

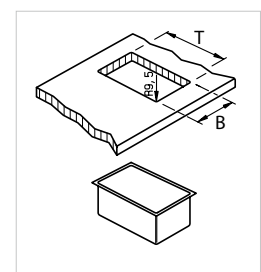
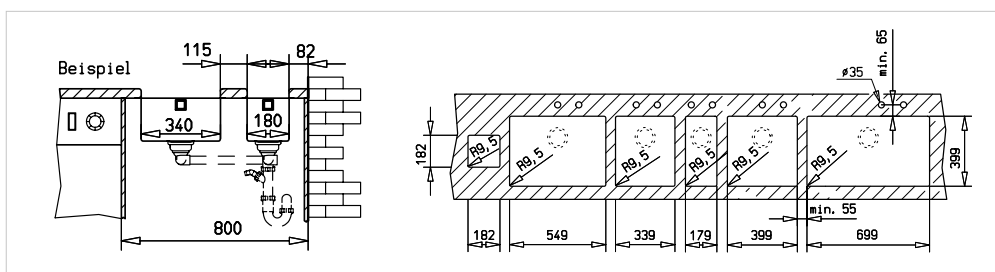


NICHE DIMENSIONS FOR UNDER-MOUNTING SINKS

| Built-in sink model | Niche dimension W in mm | Niche dimension D in mm | Suitable for base units in cm |
|---------------------|-------------------------|-------------------------|-------------------------------|
| ES 550/400.0 | 549 | 399 | from 60* (80) |

* Edge of sink and fixing brackets encroach into the adjacent base units.

Building-under instructions




 Q Search


Starters / Tapas

Small, but bursting with flavor, refined yet uncomplicated, our starters and tapas are suited to any occasion: a meal or buffet, a picnic, a quick afternoon or cozy evening snack or even when you're on the go.



Side Dish

The right side dish turns a successful main course into a memorable culinary experience. In our selection of classic or reinvented side dishes you'll find the right complement to your meal's main attraction.



Main Course

Prepared in a pan, pot or oven, whether an exotic dish, a familiar classic or a refined twist on an old favorite, here you'll find the right main course for every occasion and every palate.



Desserts

Tempt your friends and family with one of our irresistible treats. For fruit lovers or chocoholics, this is where sweet dreams come true.



Recipe portal

Delicious recipes developed at the Küppersbusch test kitchen. Everything from starters to desserts. With menu suggestions.



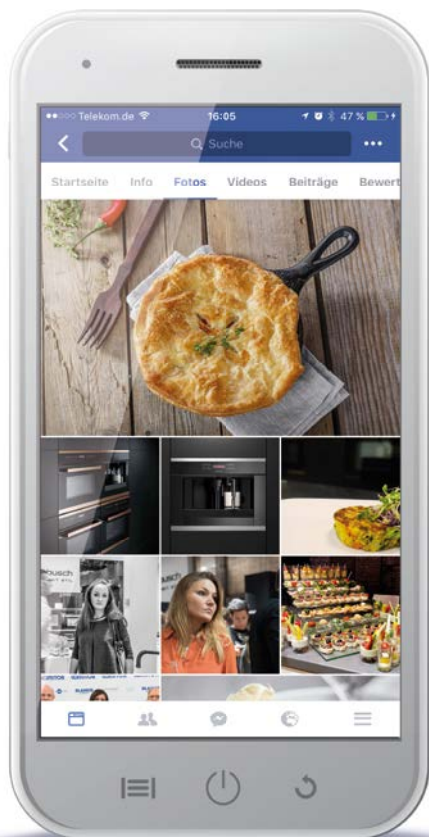
Download cookbooks

Here, the latest Küppersbusch creations for gourmets are available to download.

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AT HOME IN THE WORLD'S PROFESSIONAL KITCHENS: OUR COMMERCIAL KITCHEN EQUIPMENT.

In principle, the equipment in a perfect commercial kitchen does not differ much from the kitchen everyone would love to have at home. Both should be tailored to the owner's personal needs.

Nonetheless, professional chefs tend to have special needs that can be as varied as their specialist fields. Whether you have a 5-star restaurant, a school canteen for thousands of pupils or a ship's kitchen that needs to remain functional in heavy seas – we can provide. Our affiliated company Küppersbusch Großküchentechnik GmbH & Co. KG can look back on more than 140 years of experience with kitchens that need to function on a grand scale. From restaurants and hotels to hospitals and care homes down to airline canteens – the name Küppersbusch stands for robust and sturdy kitchen technology every kitchen team can rely on 100%.

And the best thing is: not just the pros benefit from the tremendous know-how of our affiliated company, but everyone who likes to have fun in the kitchen. Because the experiences we gain in commercial kitchens influence the development of appliances for private kitchens, too. After all, it is our aim to provide a perfect kitchen environment with a clear design and innovative technology, where every move is deliberate and where cooking simply is a joy – regardless of whether the kitchen is vast or minuscule.



Küppersbusch
Feuer und Flamme seit 1875

www.kueppersbusch.com





Hotel & restaurant "Ual Oömrang Wiartshüs", Amrum



Restaurant "Bunte Kuh", Helgoland



Secondary school Otto-Hahn-Schule, Hamburg



Hotel & restaurant "Zur Treene", Schwabstedt





SUPER YACHT „MY SONG“

The Baltic 130 My Song is a 40-metre cruiser racer yacht with an extremely high performance capability – perfect for participating in the most important international regattas. It won the “Super Yacht Award 2017” as the “Best-Sailing Yacht 30 m to 40 m” and combines speed and performance with elegance and comfort.

The modern interior fittings include an avant-garde kitchen, equipped with a Küppersbusch 90 cm oven EEB 9860.0 JX-1 and an induction hob KI 9810.0 S.

Naval Architect and structural engineer: Reichel Pugh Yacht Design
General concept, exterior and interior design: Nauta Design.



KÜPPERSBUSCH WORLDWIDE

SHANGHAI FLAGSHIP STUDIO

On 30 May 2014, the two long-established German companies Poggenpohl and Küppersbusch opened their first joint studio in the Chinese metropolis Shanghai. Together with the well-known Chinese actress Angelababy, the managers welcomed the many high-ranking guests to the gala evening and presented an impressive kitchen showroom on an exhibition area of 2,800 sq m. An elaborate entertainment programme, an exclusive performance by Chinese singer Sunnan as well as many culinary delights prepared by Michelin-starred chef FranckElie Laloum from Paris made for a suitably glamorous evening.

Architecturally speaking, the studio is until today also a masterpiece. First-class design concepts and functional kitchen solutions in an extraordinary building make the new studio in Shanghai a genuine highlight – also for Küppersbusch. It is always an honour for us to be given the opportunity to present our innovative products in an equally innovative environment.





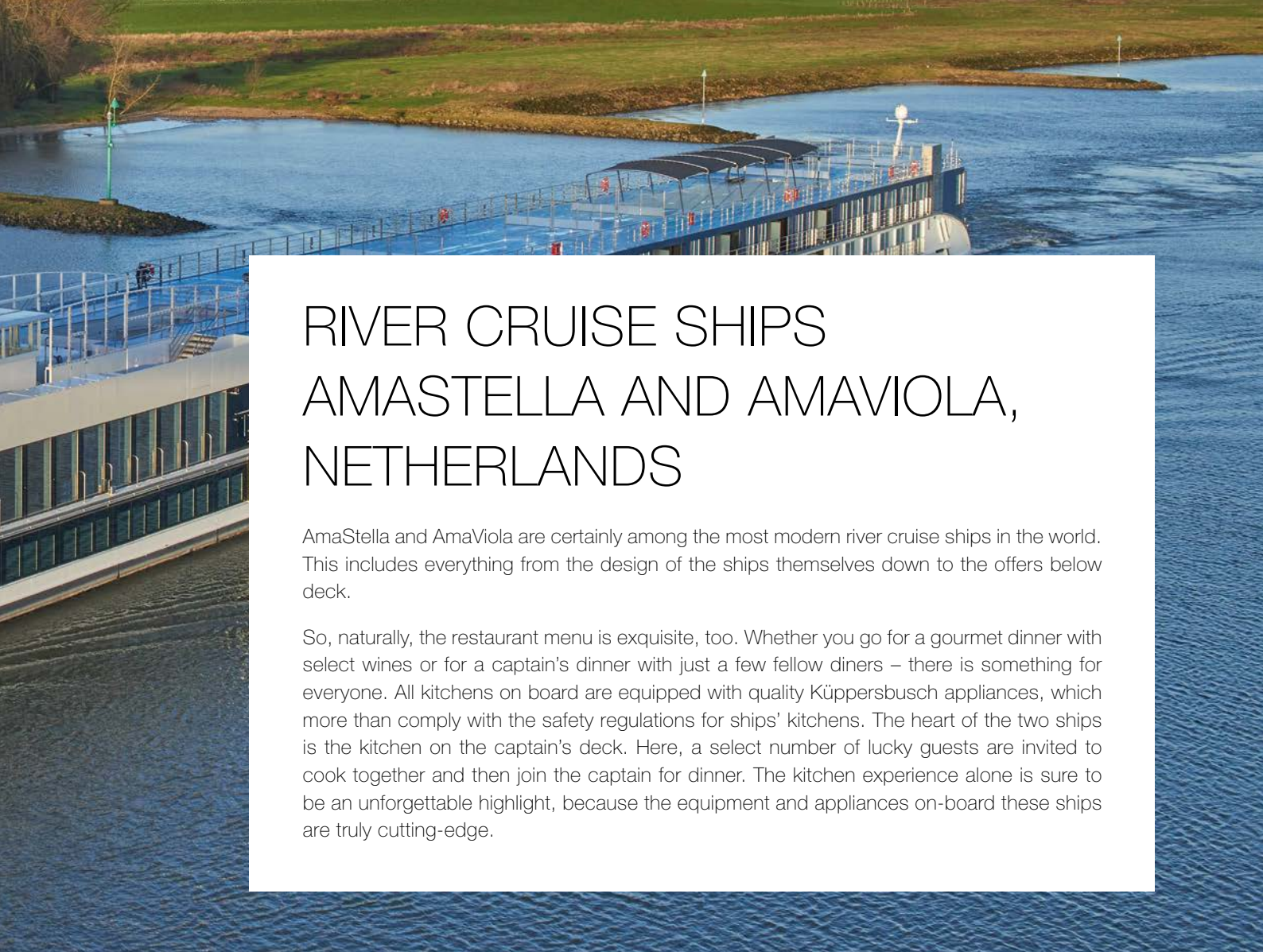
CHALET VINEYARD EICHENSTEIN, MERANO

Eichenstein is a little patch of paradise, located in breathtaking surroundings in Montefranco above Merano at an altitude of 550 metres. Protected in the north by the towering mountain range Texel Group, it offers a wide view across the Adige Valley in the south, where wine thrives.

But not just wine thrives here, but mankind, too. The highlight on Eichenstein is the chalet, situated in a uniquely tranquil location at the heart of the vineyard. It boasts stylish furnishings, a breathtaking view over the Merano Adige Valley and the surrounding mountains, an infinity pool and peace, open landscape and wine-filled nature! A dream spot. The luxury chalet is exclusively equipped with Küppersbusch products – of course also with a wine fridge.





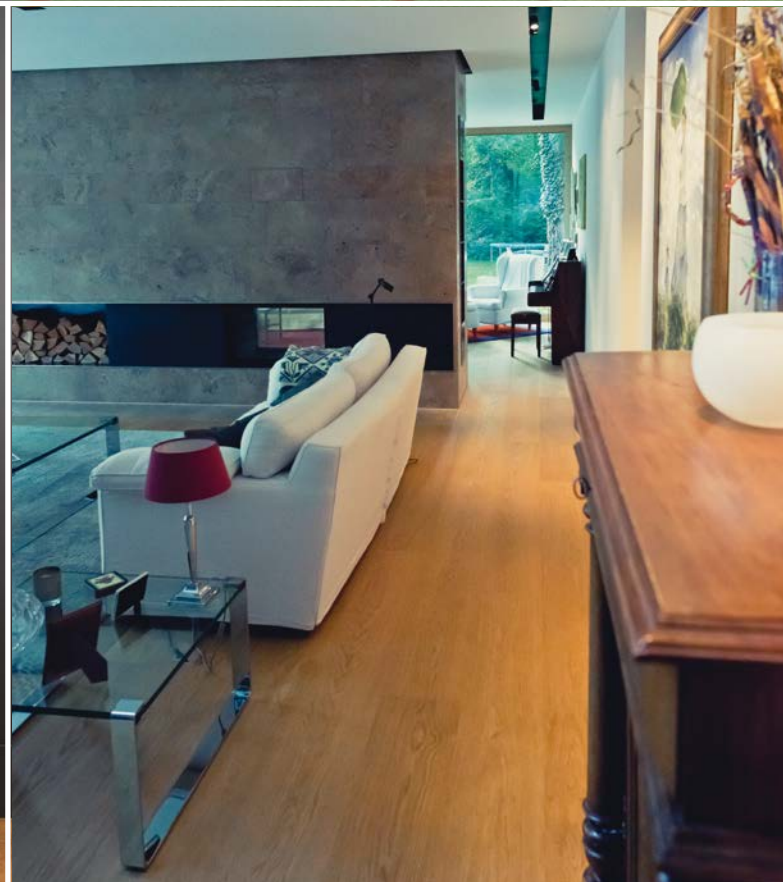


RIVER CRUISE SHIPS AMASTELLA AND AMAVIOLA, NETHERLANDS

AmaStella and AmaViola are certainly among the most modern river cruise ships in the world. This includes everything from the design of the ships themselves down to the offers below deck.

So, naturally, the restaurant menu is exquisite, too. Whether you go for a gourmet dinner with select wines or for a captain's dinner with just a few fellow diners – there is something for everyone. All kitchens on board are equipped with quality Küppersbusch appliances, which more than comply with the safety regulations for ships' kitchens. The heart of the two ships is the kitchen on the captain's deck. Here, a select number of lucky guests are invited to cook together and then join the captain for dinner. The kitchen experience alone is sure to be an unforgettable highlight, because the equipment and appliances on-board these ships are truly cutting-edge.





LIVING BELOW BEECH TREES: FRANKFURT

In 2016, on the outskirts of Frankfurt – on a park-like piece of land surrounded by old beech trees – a young family built their dream house in a contemporary style. The kitchen with open-plan dining area is the communicative heart of the house. Accessible from two sides, the kitchen and dining area can be opened up to or separated from the living-room with sliding doors.

With its handle-less design, the white kitchen fits in perfectly with the purist style of the house. For their built-in Küppersbusch appliances, they chose the Black Velvet line. And they decided to get everything you need for limitless kitchen fun – an oven, combined steam oven, automated coffee machine, compact TV above a 90-cm wide induction hob, integrated fridge and freezer plus dishwasher... But that's not all! As real wine connoisseurs, they also needed a wine fridge. So they chose to splash out on 5 Küppersbusch wine fridges, each with a capacity of 99 bottles, which are now located in their wine cellar.





With the quality management system in accordance with DIN ISO 9001, Küppersbusch guarantees to provide its customers with quality and aims to deliver added value.



With its structured and straightforward processes as well as clearly defined responsibilities, the individually tailored quality management system for a holistic management is an important aspect of the company and focuses on customer satisfaction. For us, this DIN standard is also the foundation for a company that strives to learn and continually improve. We believe that sustainable development forms a sound basis for increasing customer satisfaction and securing our own future.







19:00

19:00

Kopperbusch

Kopperbusch

Kopperbusch

Kopperbusch

CONVINCING

+ Awarded design

Over 60 design awards, 1 Iconic Award: Best of the Best 2017, 11 Red dot Awards over the last 5 years, 1 Best-of-the-Best Award in 2012, 1 Plus X Award in 2015, as well as 2 German Design Awards in 2016 and since 2015, member of the German Design Council.

+ Individual Concept

Mix+Match: 3 new series in 3 basic colours, 12 different handles and strips allow for maximum variability in your kitchen design. Individual + unique – to your personal preferences.

+ ökotherm[®] catalytic converter

Unique and only at Küppersbusch! The catalytic converter ensures the appliance stays clean on the inside, saves energy and optimises the cooking results.

+ Full glass inner door

The quality full glass inner door with quadruple glazing ensures perfect insulation. Clear advantages: Energy-saving, easy to clean, highest safety and longevity.

+ Learn from the professionals

The know-how of commercial kitchens, perfectly tailored to your needs at home. Our sister company's vast experience contributes to the product development of our household appliances.

+ More than 140 years of experiences

Rooted in the Ruhr area since 1875: A region that – like no other – stands for reliability and down-to-earthness. Quality from tradition.

+ Full-range


A broad portfolio of products – covering everything from built-in ovens to sinks.



Küppersbusch

Küppersbusch





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Andrea Heiner-Kruckas, Director Marketing /
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Jörg Lukaschick, Senior Product Manager

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Küppersbusch

Küppersbusch Hausgeräte GmbH

Küppersbuschstraße 16, D-45883 Gelsenkirchen

www.kueppersbusch.com

www.facebook.com/kueppersbuschcom 

info@kueppersbusch.de