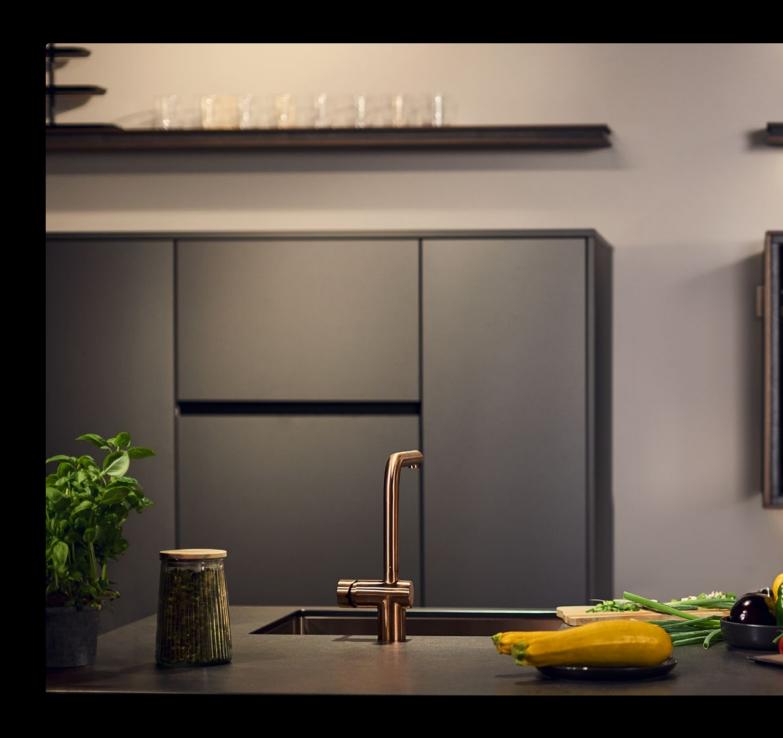
Kitchen. Design & Technology





# Kitchen. design & technology The mission of benthaus





Founded in 2012, TermaCook has long been established in the marketplace as a manufacturer of high-quality induction hobs and venting hobs. However this production of hobs in the ultra-modern facility in Haiger has a much longer history, as many of our local employees come from the Teka Group. Their high level of technical expertise and precision craftsmanship is the guarantee for customised solutions - precisely tailored to the needs of our customers.

# **Our highlights**



**Genuinely Made in Germany** with production in Germany

Production and manufacturing takes place entirely in Germany. This guarantees the highest quality standards and makes an important contribution to sustainability.



Kitchen. Design & Technology – The mission of benthaus

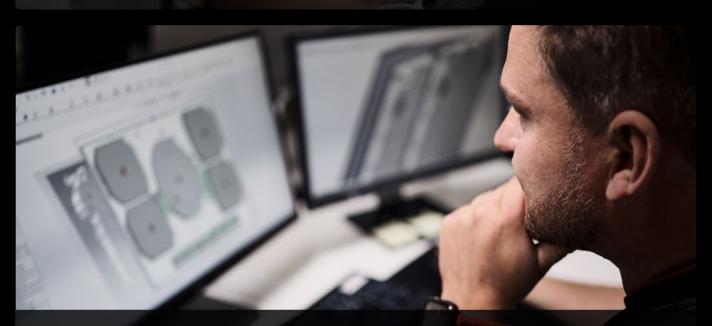
A symbiosis of first-class technology and outstanding design that enriches every kitchen. This mission drives us to constantly set new standards.





Materials and technologies: efficiency takes centre stage

By consciously choosing high-quality materials, we ensure that our products are not only robust and durable, but also energy-efficient.



Research and development: keeping an eye on the future

We manufacture sustainable products, continuously increase energy efficiency and optimise the production chain in terms of long-term responsibility.

# **General information**

## **Essential**

Hobs. Extras. Minimalist.

**Opal 602** 

Granat 604

Jade 604T

Achat 804

Topas 904

## **Smart**

Timeless design. Innovation. Functionality.

Dolomit 604

Dolomit 8R4

Dolomit 802

Dolomit 804

## Pro

Profiline. Bestseller. Customer favourite.

Kristall 804

Saphir 802

Rubin 802

Diamant 1004

## **Studio**

High-end cooking. For connoisseurs. With manual knobs

Topas 904K

Onyx 802K

Diamant 1004K

# Equipment + accessories overview

## **Essential**



# **Opal 602 Essential**

**Induction Hob** 

## **Product**

#### **General Information**

Product name	Opal 6O2
Article number	900 523 0040
Product line	Essential
Туре	Induction hob
Base unit width	600 mm

#### Scope of delivery

ocopo or activory	
Induction hob	
Connection cable with safety plug	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	

Automatic boiling
Power management
Bridge function on right hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Melting level 42°, Keep warm level 70°, Simmering level 94
Pause & recall function
Grill function

# Power management (safety plug) 3,5kW.



Thanks to the 3.5 kW connection, the cooktop can be easily connected almost anywhere, whether in an outdoor kitchen or a holiday home.



# Every hotplate with booster for fast boiling

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

#### Intuitive control.

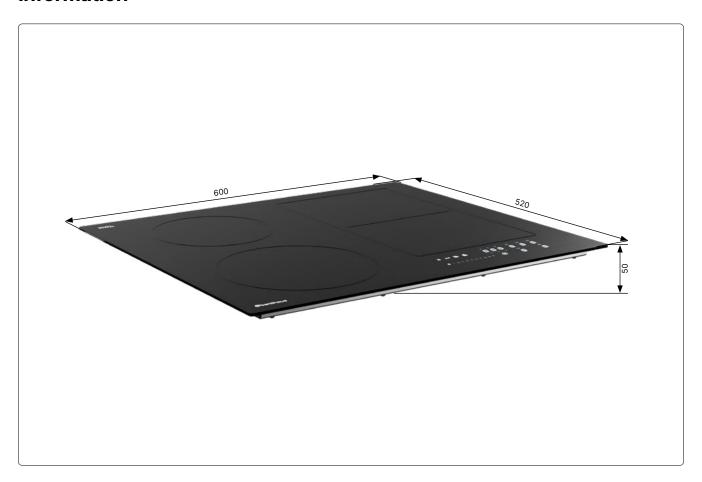
The clear white touch control and automatic pan detection show you which cooking zone you are currently using at all times.

# Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

#### Hob with high-end design.

Experience the first-class feel of the high-end design hob with an unmistakable surface.



Design	
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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	600 × 50 × 520 mm
Cut-out dimensions	560 × 490 mm
Weight	10,4 kg

#### **Connected loads**

Voltage	AC 230 V, 50/60 Hz	
Power	3,5 kW	

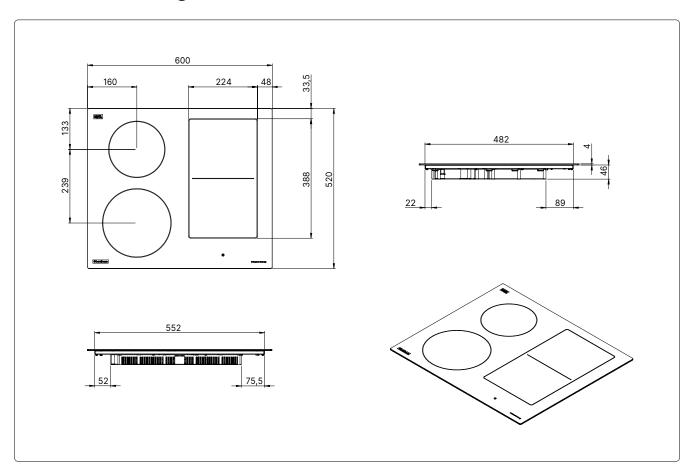
#### **Cooking zones**

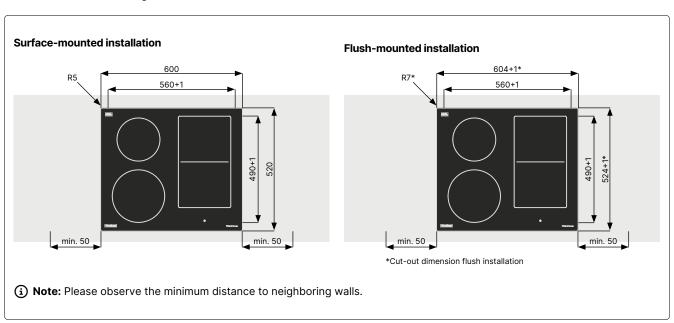
1 induction cooking zone	Ø 210 mm, 2,3/3,5 kW
1 induction cooking zone	Ø 180 mm, 2,6/3,5 kW
2 induction cooking zones	190 × 220 mm, 2, 1/3,5 kW
Bridge function	not available

#### Safety

Locking
Child safety lock
Safety switch-off
Sensor switch / slim slider
Residual heat indicator







## **Essential**



# **Granat 604 Essential**

Induction hob

## **Product**

#### **General information**

Product name	Granat 604	
Article number	900 523 0030	
Product line	Essential	
Туре	Induction hob	
Base unit width	600 mm	

#### **Scope of delivery**

Induction hob	
Connection cable	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Melting level 42°, Keep warm level 70°, Simmering level 94°
Pause & recall function
Grill function

# Cooktop with high-end design.



Experience the high-quality feel of our high-end design cooktop with its unique surface.



# **Bridge function** and temperature zones.

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.

# Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

# Each hotplate with booster for fast boiling.

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

#### Intuitive control.

The clear white touch control and automatic pan detection show you which cooking zone you are currently using at all times.



Design	
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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	600 × 50 × 520 mm
Cut-out dimensions	560 × 490 mm
Weight	10,7kg

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,	
	50/60 Hz	
Power	7,4 kW	

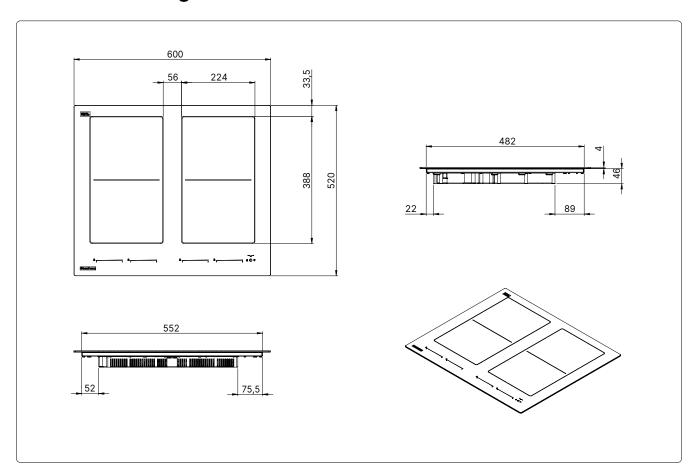
#### Safety

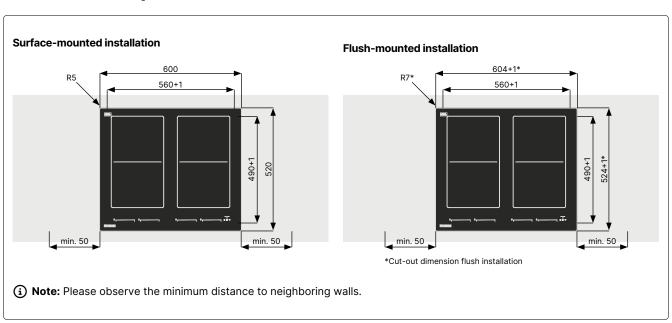
Locking	
Child safety lock	
Safety switch-off	
Sensor / Flex Slider	
Residual heat indicator	

#### **Cooking zones**

4 induction cooking zones	s 190 × 220 mm, 2,1/3,7 kW
Bridge function	390 × 220 mm, 3,7 kW







## **Essential**



# Jade 604T Essential

Induction hob

## **Product**

#### **General information**

Product name	Jade 604T
Article number	900 523 0050
Product line	Essential
Туре	Induction hob
Base unit width	600 mm

#### Scope of delivery

coope of domest,	
Induction hob	
Connection cable	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Melting level 42°, Keep warm level 70°, Simmering level 94°
Pause & recall function
Grill function

# Extra depth for two large pans.



The 60 centimetre wide hob has been extended in depth. This gives you the space for four large pans that you lack on conventional appliances.



# Each hotplate with booster for fast boiling.

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

#### Intuitive control.

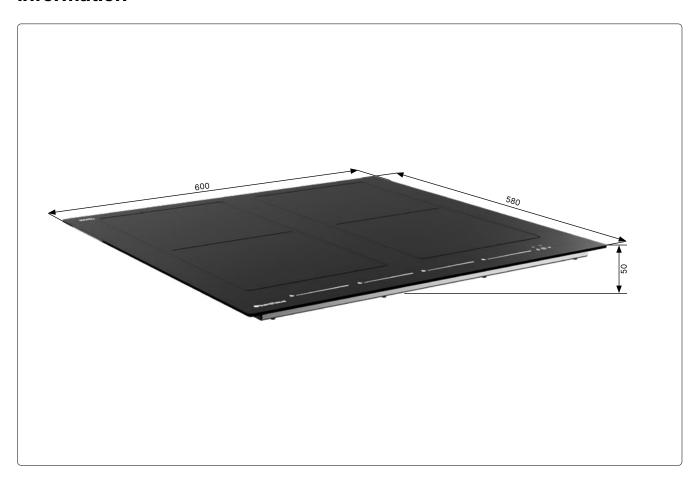
The clear white touch control and automatic pan detection show you which cooking zone you are currently using at all times.

# Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

#### Cooktop with high-end design.

Experience the first-class feel of the high-end design cooktop with a distinctive surface.



Desigr	•
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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	600 × 50 × 580 mm
Cut-out dimensions	560 × 560 mm
Weight	11,1 kg

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,
	50/60 Hz
Power	7,4 kW

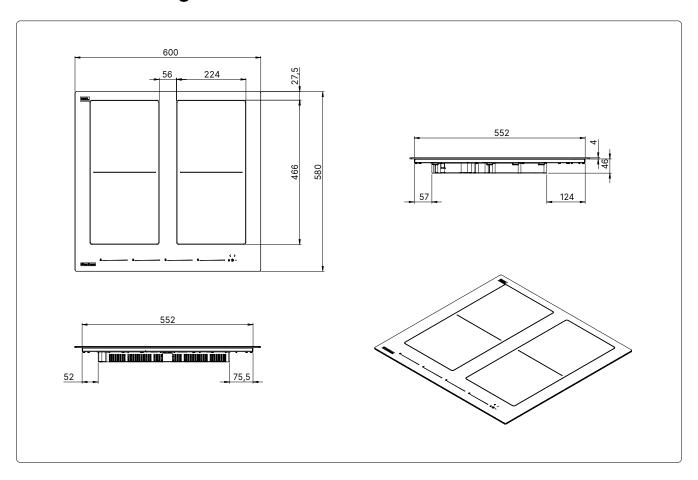
#### Safety

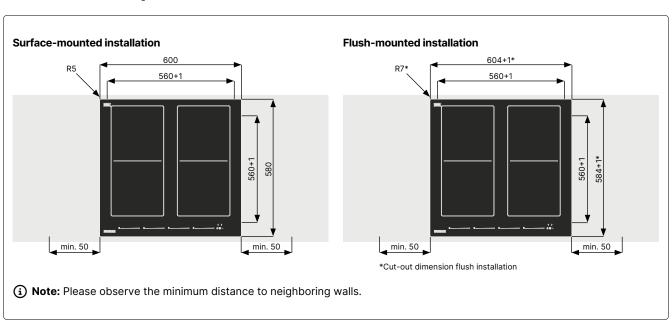
Locking	
Child safety lock	
Safety switch-off	
Sensor / Flex Slider	
Residual heat indicator	

#### **Cooking zones**

4 induction cooking zones 190 × 220 mm, 2,1/3,7 kW	
Bridge function	390 × 220 mm, 3,7 kW







## **Essential**



# **Achat 804 Essential**

Induction hob

## **Product**

#### **General information**

Product name	Achat 804	
Article number	900 525 1102	
Product line	Essential	
Туре	Induction hob	
Base unit width	800 mm	

#### **Scope of delivery**

ocope of delivery	
Induction hob	
Connection cable	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	

Automatic boiling	
Power level for each cooking zone	
Bridge function on right hand cooking zones	
Bridge function on left hand cooking zones	
Automatic pan detection	
Timer + Countdown Timer	
Melting level 42°, Keep warm level 70°, Simmering level 94°	
Pause & recall function	
Grill function	

# High-end design & functionality on 80 cm.



This hob combines stylish design and practical functions on a width of 80 cm. Individually controllable cooking zones and a bridge function offer flexibility when cooking.



# Each hotplate with booster for fast boiling.

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

# Genuine "Made in Germany" with production in Germany.

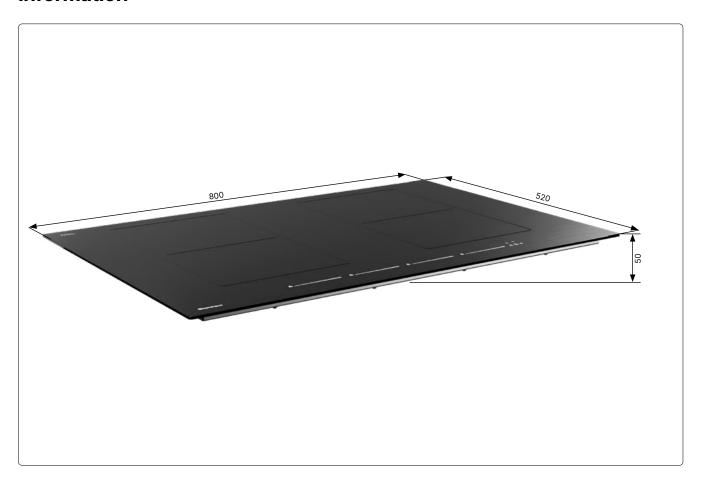
With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

# Maximum convenience - each cooking zone with its own control.

Each cooking zone has its own control, making the hob easy and convenient to use.

#### Cooktop with high-end design.

Experience the first-class feel of the high-end design cooktop with a distinctive surface.



Desigr	•
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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Dimensions & weight**

Appliance dimEnSions (W×H×D)	800 x 50 x 520 mm
Cut-out dimensions	750 × 490 mm
Weight	15 kg

#### **Connected loads**

AC 220-240 V / 2NAC 380-415 V,
50/60 Hz
7,4 kW

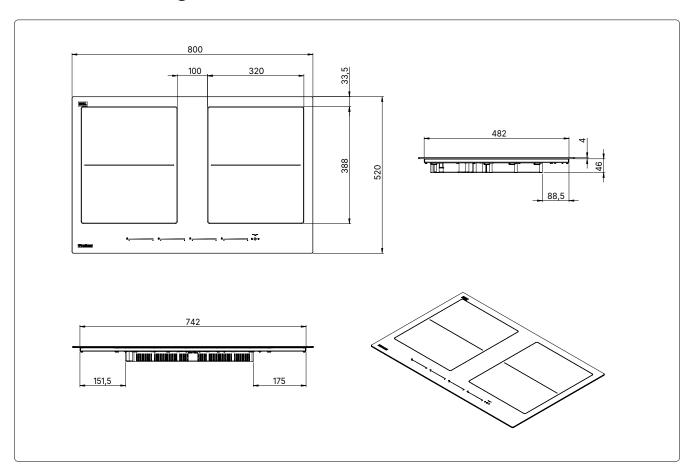
#### Safety

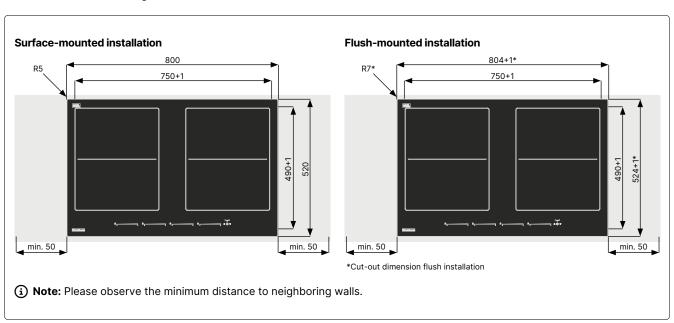
Locking	
Child safety lock	
Safety switch-off	
Sensor / Flex Slider	
Residual heat indicator	

#### **Cooking zones**

4 induction cooking zones 190 x 220 mm, 2,1/3,7 kW		
Bridge function	390 × 220 mm, 3,7 kW	







## **Essential**



# **Topas 904 Essential**

Induction hob

## **Product**

#### **General information**

Product name	Topas 904
Article number	900 542 6000
Product line	Essential
Туре	Induction hob
Base unit width	900 mm

#### Scope of delivery

coope of delivery	
Induction hob	
Connection cable	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
<u> </u>	

Automatic boiling	
Power level for each cooking zone	
Bridge function on right hand cooking zones	
Bridge function on left hand cooking zones	
Automatic pan detection	
Timer + Countdown Timer	
Melting level 42°, Keep warm level 70°, Simmering level 94°	
Pause & recall function	
Grill function	

# 5-zone high-end cooktop.



Maximum surface area and an extra powerful cooking zone. Almost one meter wide - our largest cooktop with plenty of space for large cookware.



# Extra large and powerful cooking zone in the centre.

With an output of 5.5 kW on the power setting and a diameter of up to 27 cm, you can reach the maximum temperature more quickly - and not just with large pans.

# Each hotplate with booster for fast boiling.

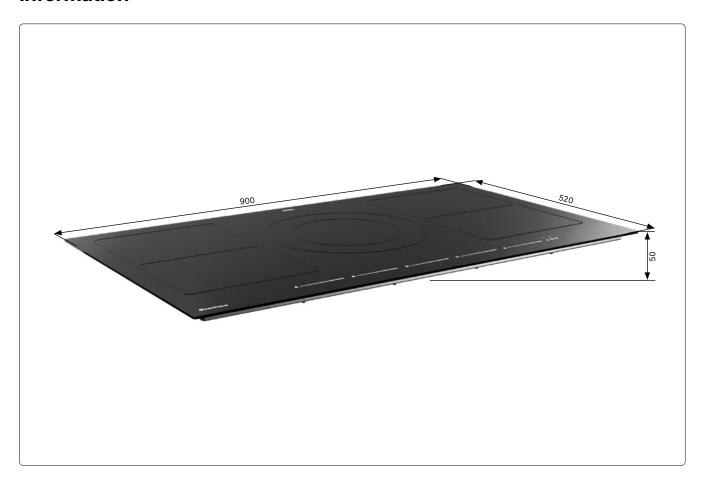
Boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

# Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

#### Cooktop with high-end design.

Experience the first-class feel of the high-end design cooktop with a distinctive surface.



Desigr	•
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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	900 x 50 x 520 mm	
Cut-out dimensions	860 × 490 mm	
Weight	15,9 kg	

#### **Connected loads**

Voltage	AC 220-240 V / 3NAC 380-415 V,	
	50/60 Hz	
Power	11,1 kW	

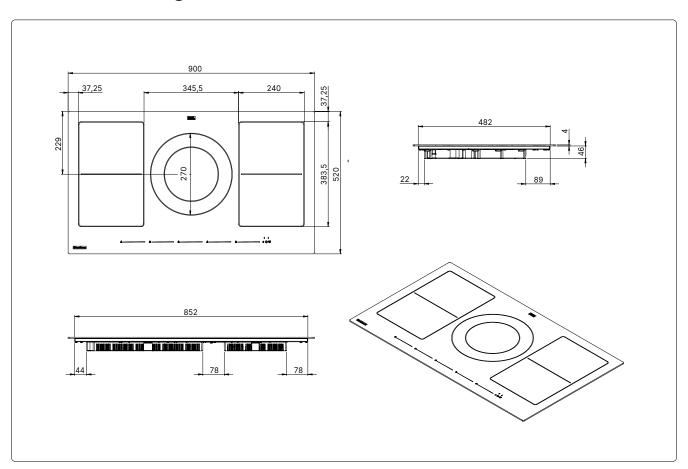
#### **Cooking zones**

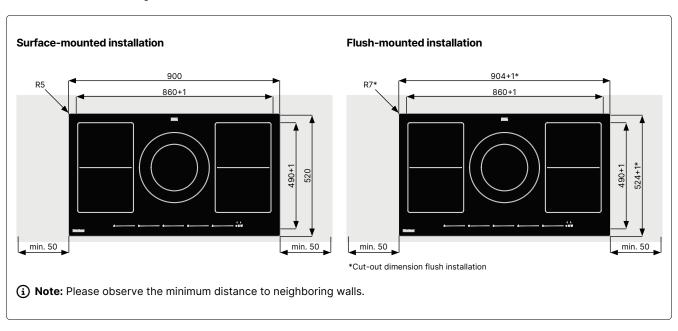
4 induction cooking zones 190 x 220 mm, 2,1/3,7 kW	
1 induction cooking zone 180/270 mm, 1,85/3,0 kW bzw.	
with switch-on	2,3/5,5 kW
Bridge function	390 × 220 mm, 3,7 kW

#### Safety

Locking
Child safety lock
Safety switch-off
Sensor / Flex Slider
Residual heat indicator







#### **Smart**





# **Dolomit 604 Smart**

Induction Venting Hob

#### **Product**

#### **General information**

Product name	Dolomit 604
Article number	900 706 0006
Product line	Smart
Туре	Induction Venting Hob
Base unit width	600 mm*

Scope of delivery	
Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Keep warm level
Pause & recall function
Grill function
Power level Deduction
Automatic run-on function
·

<sup>\*</sup>A cabinet dimension of 800 mm is required when installing a rear panel support.

# **Everything you need** in 60 cm.



Dolomit is a 60 cm Induction Venting Hob with four powerful cooking zones. The high-quality design and intuitive operation make the hob the centrepiece of any modern kitchen.



# Cooking & ventilation, reduced to the maximum.

The Dolomit impresses with its durability, top quality and practical additional functions such as a timer or heat retention level.

# Combines timeless design & functionality.

The hob has precise temperature control, high-end design & easy cleaning.

# Bridge function and keep warm level.

With the bridge function, two fields can be linked so that even larger roasters can be accommodated. The defined heat retention level allows you to keep your food warm.

#### Cooktop with high-end design.

Experience the first-class feel of the high-end design cooktop with a distinctive surface.



Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-450 V,
	50/60 Hz
Power	7,2 kW (induction), 0,17 kW (fan)

#### Integrated fan

•	
Operating mode	Exhaust air or recirculated air
Power max./IEC	427,7 m³/h
Motor	170 W
Control	9 levels + power
	+ automatic overrun
Air outlet Motor	NW 150
Operating noise	*
Grease separation	*
Grease separation Class	*

## **Cooking zones**

2 induction cooking zones	190 × 210 mm, 2, 1/3,0 kW
2 induction cooking zones	210 × 190 mm, 2, 1/3,0 kW
Bridge function	440 × 210 mm, 3,5 kW
·	390 × 210 mm, 3,7 kW

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	600 × 212 × 520 mm
<b>Cut-out dimensions</b>	560 × 490 mm**
Weight	18,3 kg

#### **Safety**

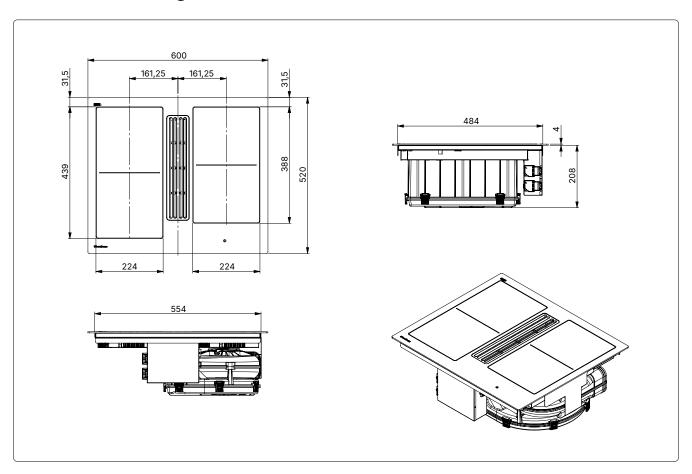
Locking	
Child safety lock	
Safety switch-off	
Sensor switch / slim slider	
Residual heat indicator	

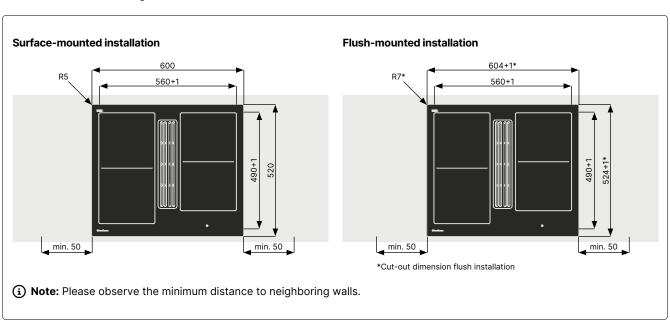
\* Data will be published in the following issue.

\*\* Available from 01/2025

\*\*\* The cut-out dimensions increases to 580  $\times$  490 mm when using a rear panel support







#### **Smart**



# **Dolomit 8R4 Smart**

Induction Venting Hob

## **Product**

#### **General information**

Product name	Dolomit 8R4
Article number	900 801 7000
Product line	Smart
Туре	Induction Venting Hob
Base unit width	800 mm

#### Scope of delivery

Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

Automatic boiling	
Power level for each cooking zone	
Automatic pan detection	
Timer + Countdown Timer	
Keep warm level	
Pause & recall function	
Power level Deduction	
Automatic run-on function	

# Combines timeless design & functionality.



The Dolomit 8R4 impresses with its durability, top quality and practical additional functions such as a timer or heat retention level.



# Each hotplate with booster for fast boiling.

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

# Genuine "Made in Germany" with production in Germany.

Thanks to strict quality controls and short supply chains, we can truly say " Made in Germany".

# Cooking & ventilation, reduced to the maximum.

The hob has precise temperature control, high-end design & easy cleaning.

#### Intuitive control.

The clear white touch control and automatic pan detection show you which cooking zone you are currently using at all times.



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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Cooking zones**

2 induction cooking zones	Ø 200, 2,3/3,0 kW
2 induction cooking zones	Ø 160, 1,4/2,1 kW
Bridge function	nicht vorhanden

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,
	50/60 Hz
Power	7,2 kW (induction), 0,17 kW (fan)

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	830 × 195 × 515 mm
Cut-out dimensions	750 × 490 mm
Weight	21,5 kg

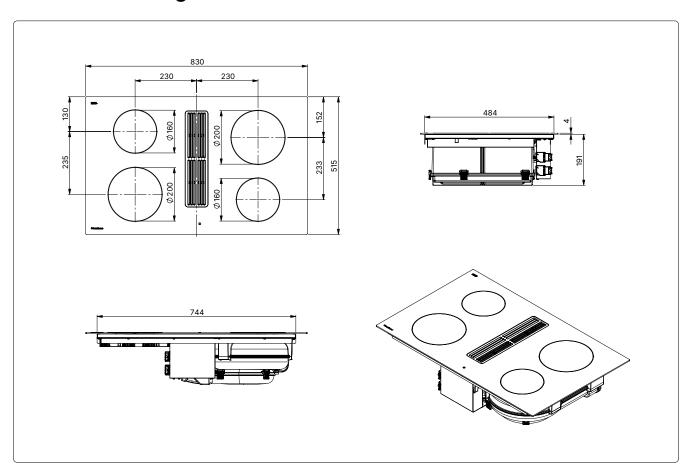
#### Integrated fan

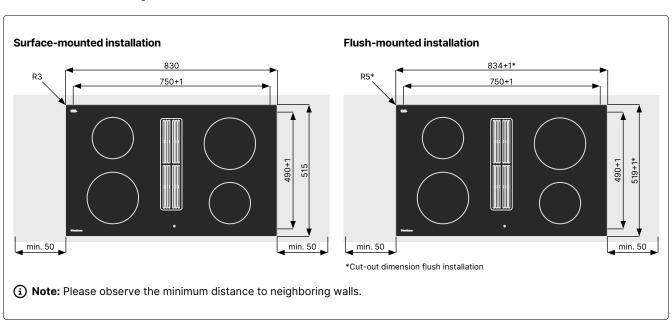
528,2 m³/h
170 W
9 levels + power
+ automatic overrun
NW 150
min. 51,9 dBa / max. 75,5 dBa
89,5%
В

#### Safety

Locking	
Child safety lock	
Safety switch-off	
Sensor switch / slim slider	
Residual heat indicator	







#### **Smart**



# **Dolomit 802 Smart**

Induction Venting Hob

## **Product**

#### **General information**

Product name	Dolomit 802
Article number	900 801 8000
Product line	Smart
Туре	Induction Venting Hob
Base unit width	800 mm

Scope of delivery	
Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Keep warm level
Pause & recall function
Grill function
Power level Deduction
Automatic run-on function

# Energy-efficient cooking thanks to different cooking zones.



Our cooking zones are suitable for every pot size. The different shapes and sizes of the cooking zones (round or octagonal) enable energy-efficient cooking with the right pot.



## Cooking & ventilation, reduced to the maximum.

The Dolomit impresses with its durability, top quality and practical additional functions such as a timer or heat retention level.

## Combines timeless design & functionality.

Precise temperature control. High-end design. Easy to clean. A hob with intuitive operation.

## Genuine "Made in Germany" with production in Germany.

Thanks to strict quality controls and short supply chains, we can truly say " Made in Germany".

#### Cooktop with high-end design.

Experience the first-class feel of the high-end design cooktop with a distinctive surface.



Desigi	r
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Flush & surface-mounted installation possible		
Narrow & compact dimensions		
Modern cooking zone labeling		

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,	
	50/60 Hz	
Power	7,2 kW (induction), 0,17 kW (fan)	

#### Integrated fan

Exhaust air or recirculated air
528,2 m³/h
170 W
9 levels + power
+ automatic overrun
NW 150
min. 51,9 dBa / max. 75,5 dBa
89,5%
В

#### **Cooking zones**

, 1,4/2,1 kW	
190 × 210 mm, 2,1/3,0 kW	
210 mm, 3,7 kW	

#### **Dimensions & weight**

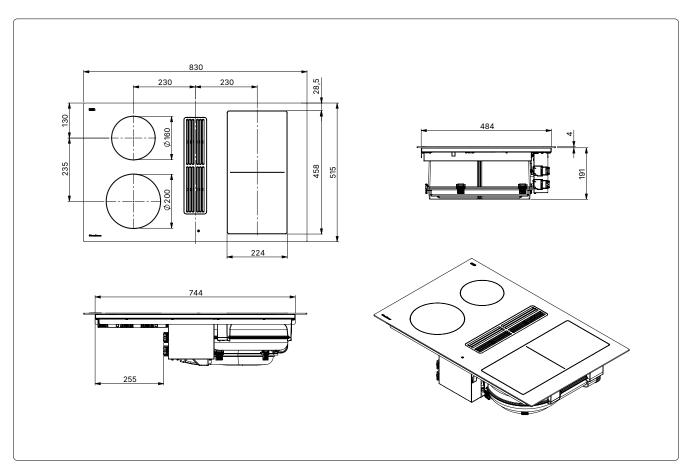
Appliance dimensions (W×H×D)	830 × 195 × 515 mm
Cut-out dimensions	750 × 490 mm
Weight	21,5 kg

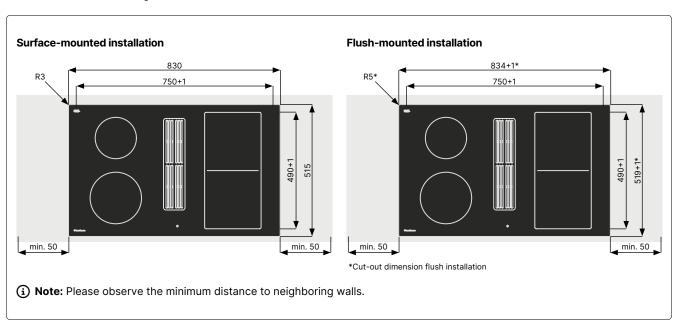
#### Safety

Locking	
Child safety lock	
Safety switch-off	
Sensor switch / slim slider	
Residual heat indicator	



## **Technical drawings**





#### **Smart**



## **Dolomit 804 Smart**

Induction Venting Hob

#### **Product**

#### **General information**

Product name	Dolomit 8O4
Article number	900 801 4000
Product line	Smart
Туре	Induction Venting Hob
Base unit width	800 mm

Scope of delivery	
nduction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

#### **Features and functions**

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Keep warm level
Pause & recall function
Power level Deduction
Automatic run-on function

# Four flex cooking zones with bridge function and keep warm level.



With the bridge function, two fields can be linked so that even larger roasters can be accommodated. The defined heat retention level allows you to keep your food warm.



## Cooking & ventilation, reduced to the maximum.

The Dolomit impresses with its durability, top quality and practical additional functions such as a timer or heat retention level.

## Combines timeless design & functionality.

Precise temperature control. High-end design. Easy to clean. A hob with intuitive operation.

## Genuine "Made in Germany" with production in Germany.

Thanks to strict quality controls and short supply chains, we can truly say " Made in Germany".

#### Cooktop with high-end design.

Experience the first-class feel of the high-end design cooktop with a distinctive surface.



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Flush & surface-mounted installation possible		
Narrow & compact dimensions		
Modern cooking zone labeling		

#### **Cooking zones**

2 induction cooking zones	190 × 210 mm, 2,1/3,0 kW
2 induction cooking zones	190 × 210 mm, 2,1/3,0 kW
Bridge function	390 x 210 mm, 3,5/3,7 kW

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,
	50/60 Hz
Power	7,2 kW (induction), 0,17 kW (fan)

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	830 × 195 × 515 mm
Cut-out dimensions	750 × 490 mm
Weight	21,5 kg

#### Integrated fan

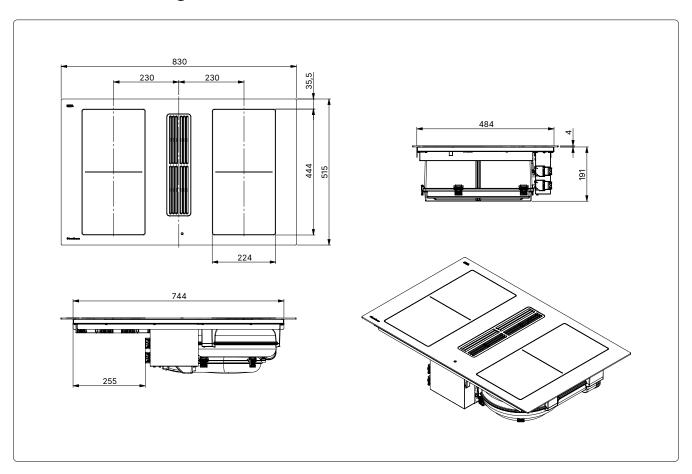
Exhaust air or recirculated air
528,2 m³/h
170 W
9 levels + power
+ automatic overrun
NW 150
min. 51,9 dBa / max.75,5 dBa
89,5%
В

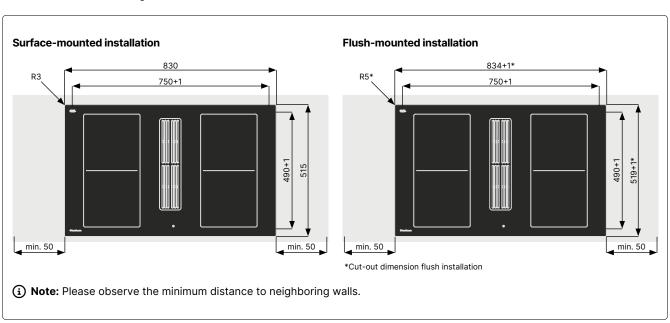
#### Safety

Locking	
Child safety lock	
Safety switch-off	
Sensor switch / slim slider	
Residual heat indicator	



## **Technical drawings**





#### Pro



## **Kristall 804 Pro**

Induction Venting Hob

#### **Product**

#### **General information**

Product name	Kristall 804
Article number	900 738 0000
Product line	Pro
Туре	Induction Venting Hob
Base unit width	900 mm

Scope of delivery	
Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

#### **Features and functions**

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Melting level 42°, Keep warm level 70°, Simmering level 94°
Pause & recall function
Grill function
Power level Deduction
Automatic run-on function

 $\begin{tabular}{ll} oldsymbol{i} \begin{tabular}{ll} \textbf{Note:} \begin{tabular}{ll} \textbf{Mote:} \begin{ta$ 

## More flexible planning options. First drawer can still be used.



The shallow substructure enables the additional installation of a 460 mm deep drawer under the hob with a worktop depth of 700 mm; a shorter drawer can be used if the depth is less.



## Bridge function and temperature zones..

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.

## Flexibly plannable installation of the motor in the base.

The Kristall is characterised by the flexibly plannable installation of the motor in the plinth. This enables optimum utilisation of space.

#### Stainless steel grease filter.

You can easily clean the high-quality stainless steel grease filter in the dishwasher.

## Maximum convenience - each cooking zone with its own control

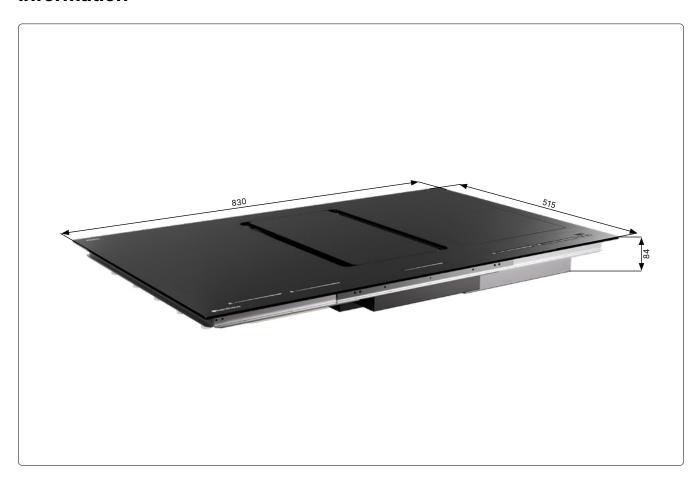
Each cooking zone has its own control, making the hob easy and convenient to use.

#### Grilling on the hob.

The bridge function can be used to link 2 fields. This means that even larger roasters and grill plates can be easily accommodated. Defined temperature levels allow you to grill vegetables, meat and fish at the optimum temperature

#### Adjustable exhaust air

With the Kristall, you can manually adjust the extractor by sliding the lid and decide which side the vapour should be extracted from.



Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Cooking zones**

2 induction cooking zones	190 × 220 mm, 2,1/3,5 kW
2 induction cooking zones	190 × 220 mm, 2,1/3,7 kW
Bridge function	390 × 220 mm, 3,5/3,7 kW

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,
	50/60 Hz
Power	7,2 kW (induction), 0,17 kW (fan)

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	830 × 84 × 515 mm
Cut-out dimensions	805 × 490 mm
Weight	17,8 kg

#### Pedestal fan

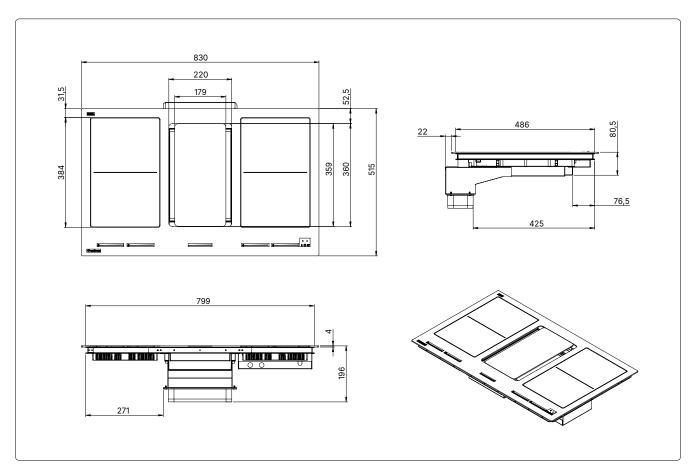
Operating mode	Exhaust air or recirculated air
Power max./IEC	459,4 m³/h
Motor	170 W
Control	9 levels + power
	+ automatic overrun
Air outlet Motor	NW 150
Operating noise	min 40,2 dBA / max 71,5 dBA
Grease separation	84,1%
Grease separation Class	С

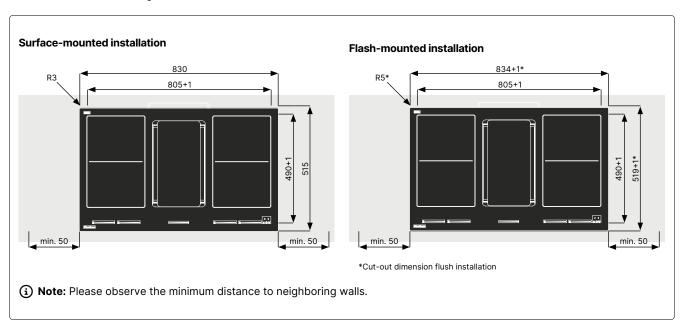
#### Safety

	- /		
Lockir	ng		
Child	safety lock		
Safety	/ switch-off		
Senso	or / Flex Slider		
Residu	ual heat indicator		



## **Technical drawings**





#### Pro



## Saphir 802 Pro

Induction Venting Hob

#### **Product**

#### **General information**

Product name	Saphir 802	
Article number	900 707 0000	
Product line	Pro	
Туре	Induction Venting Hob	
Base unit width	800 mm	

Scope of delivery	
Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

#### **Features and functions**

Automatic boiling	
Power level for each cooking zone	
Bridge function on right hand cooking zones	
Automatic pan detection	
Timer + Countdown Timer	
Melting level 42°, Keep warm level 70°, Simmering leve	94°
Pause & recall function	
Grill function	
Power level Deduction	
Automatic run-on function	

**3 Note:** Motor is in the exhaust air set or recirculation set. This <u>must</u> be ordered in addition.

#### **Advantages**

## Compact hob with plinth motor.



Experience the high-quality feel of our high-end design hob with its unique surface and robust stainless steel base.



## **Energy-efficient cooking thanks to different cooking zones.**

The different sizes of the individual cooking zones allow you to choose the right zone size for each pot size. This saves energy.

## Quiet hob extractor fan for undisturbed cooking.

The particularly quiet hob extractor fan offers powerful extraction with minimal noise, ensuring a relaxed cooking experience.

## Automatic bridge function and temperature zones.

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.

## Flexibly plannable installation of the motor in the plinth.

The Saphir is characterised by the flexibly plannable installation of the motor in the plinth, which enables optimum use of space.



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Flush & surface-mounted installation possible		
Narrow & compact dimensions		
Modern cooking zone labeling		

#### **Connected loads**

Voltage	AC 220-240 V / 3NAC 380-415 V,
	50/60 Hz
Power	7,4 kW (induction), 0,17 kW (fan)

#### Pedestal fan

Operating mode	Exhaust air or recirculated air
Power max./IEC	476,1 m³/h
Motor	170 W
Control	9 levels + power
	+ automatic overrun
Air outlet Motor	NW 150
Operating noise	min 53,5 dBA / max 70,4 dBA
Grease separation	78,3 %
Grease separation Class	С

#### **Cooking zones**

1 induction cooking zone	Ø 210, 2,3/3,7 kW
1 induction cooking zone	Ø 180, 1,85/3,0 kW
2 induction cooking zones	190 × 220 mm, 2,1/3,7 kW
Bridge function	390 × 220 mm, 3,7 kW

#### **Dimensions & weight**

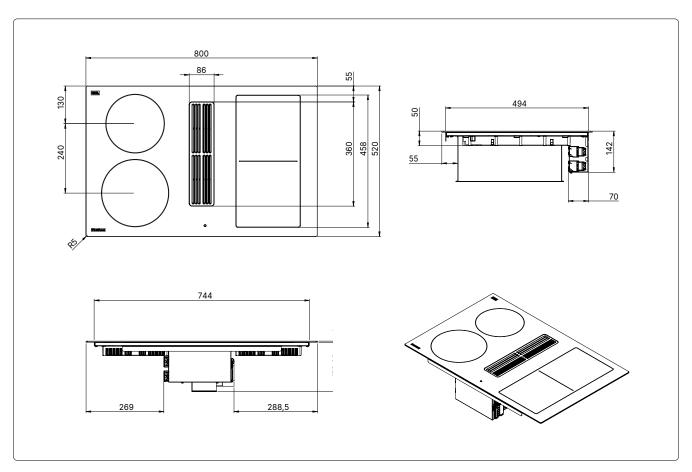
Appliance dimensions (W×H×D)	800 × 212 × 520 mm
<b>Cut-out dimensions</b>	750 × 500 mm
Weight	21,7 kg

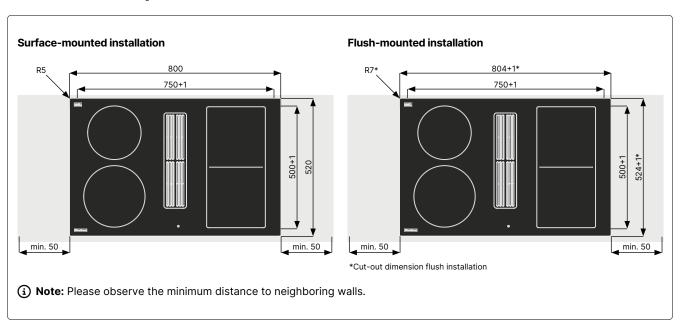
#### Safety

Locking	
Child safety lock	
Safety switch-off	
Sensor switch / slim slider	
Residual heat indicator	

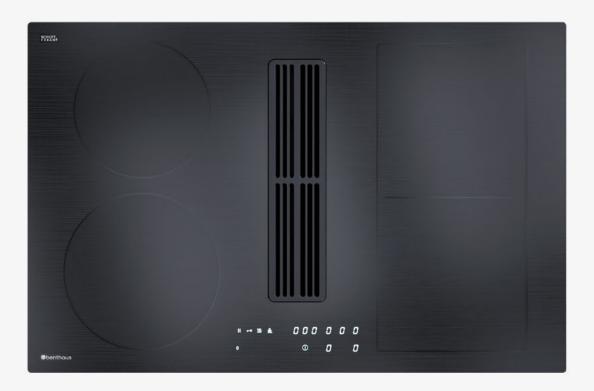


## **Technical drawings**





#### Pro



## **Rubin 802 Pro**

Induction Venting Hob

#### **Product**

#### **General information**

Product name	Rubin 802
Article number	900 608 0006
Product line	Pro
Туре	Induction Venting Hob
Base unit width	800 mm

#### Scope of delivery

acope of delivery	
Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

#### **Features and functions**

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Melting level 42°, Keep warm level 70°, Simmering level 94
Pause & recall function
Grill function
Power level Deduction
Automatic run-on function

# Experience the high-quality feel of our high-end design hob.



The particularly quiet hob fan offers powerful extraction with minimal noise, ensuring a relaxed cooking experience.



## **Energy-efficient cooking thanks to different cooking zones.**

The different sizes of the individual cooking zones allow you to choose the right zone size for each pot size. This saves energy.

## A clean affair – our activated charcoal filter for recirculating air.

The activated charcoal filter battery can be cleaned and reused. To do this, it is regenerated in the oven.

#### Bridge function and temperature zones.

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.

## Compact hob with high-end design & technology.

Experience the high-quality feel of our high-end design hob with its unique surface and our robust stainless steel substructure.

## Easier installation thanks to our hob extractor fan with integrated motor.

The Rubin cooktop is characterised by the compact hob extractor fan with motor mounted directly underneath.

#### Stainless steel grease filter.

You can easily clean the high-quality stainless steel grease filter in the dishwasher.



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Flush & surface-mounted installation possible
Narrow & compact dimensions
Modern cooking zone labeling

#### **Connected loads**

Voltage	AC 220-240 V / 3NAC 380-415 V,
	50/60 Hz
Power	7,4 kW (induction), 0,17 kW (fan)

#### Integrated fan

Operating mode	Exhaust air or recirculated air
Power max./IEC	476,1 m³/h
Motor	170 W
Control	9 levels + power
	+ automatic overrun
Air outlet Motor	NW 150
Operating noise	min. 37,4 dBa / max. 75 dBa
Grease separation	86,2%
Grease separation Class	В

#### **Cooking zones**

1 induction cooking zone	Ø 210, 2,3/3,7 kW
1 induction cooking zone	Ø 180, 1,85/3,0 kW
2 induction cooking zones	190 × 220 mm, 2,1/3,7 kW
Bridge function	390 × 220 mm, 3,7 kW

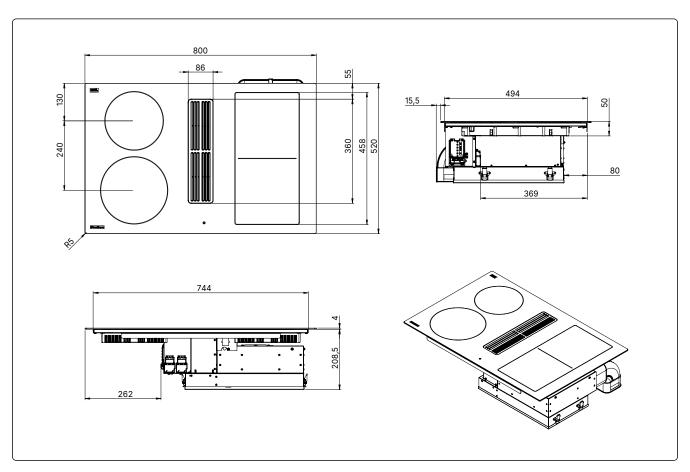
#### Dimensions & weight

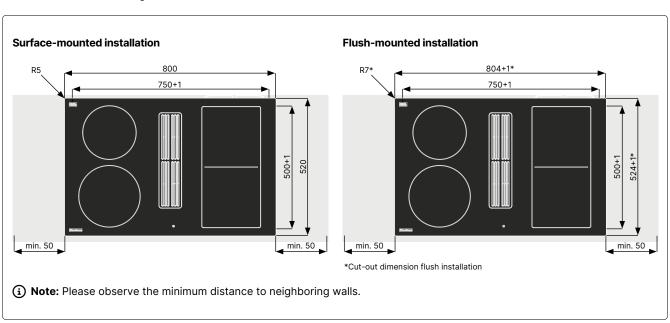
Appliance dimensions (W×H×D)	800 × 212 × 520 mm
<b>Cut-out dimensions</b>	750 × 500 mm
Weight	27,0 kg

#### Safety



## **Technical drawings**





#### Pro



## **Diamant 1004 Pro**

Induction Venting Hob

#### **Product**

#### **General information**

Product name	Diamant 1004
Article number	900 608 1001
Product line	Pro
Туре	Induction Venting Hob
Base unit width	1000 mm

#### Scope of delivery

Scope of delivery	
Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

#### **Features and functions**

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Timer + Countdown Timer
Melting level 42°, Keep warm level 70°, Simmering level 94°
Pause & recall function
Grill function
Power level Deduction
Automatic run-on function

#### **Advantages**

## Four large pots next to each other - cooking without spilling over.



A tidy way to cook. With four cooking zones next to each other, moving pots back and forth is a thing of the past.



#### Integrated rear extractor with easy-toclean grease filter.

With the Diamant Pro induction hob, the exhaust air is extracted directly to the rear, guaranteeing clean cooking. The grease filters in the extractor are made of stainless steel and are easy to clean.

## Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

## Maximum convenience - each cooking zone with its own control.

Each cooking zone has its own control, making the hob easy and convenient to use.

#### Bridge function and temperature zones.

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.



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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Cooking zones**

2 induction cooking zones	220 × 190 mm, 2,1/3,5 kW	
2 induction cooking zones	220 × 190 mm, 2,1/3,7 kW	
Bridge function	220 × 390 mm, 3,5/3,7 kW	

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,
	50/60 Hz
Power	7,2 kW (induction), 0,17 kW (fan)

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	980 × 212 × 520 mm
Cut-out dimensions	960 × 490 mm
Weight	33,0 kg

#### Integrated fan

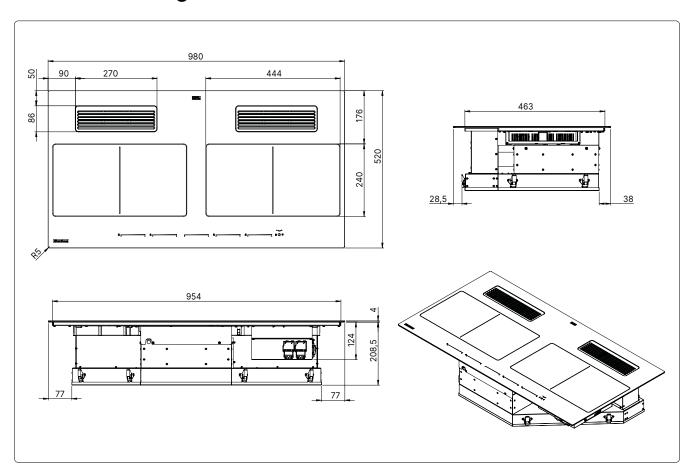
Operating mode	Exhaust air or recirculated air
Power max./IEC	582,6 m³/h
Motor	170 W
Control	9 levels + power
	+ automatic overrun
Air outlet Motor	NW 150
Operating noise	min. 33 dBA / max. 62 dBA
Grease separation	82,6 %
Grease separation Class	С
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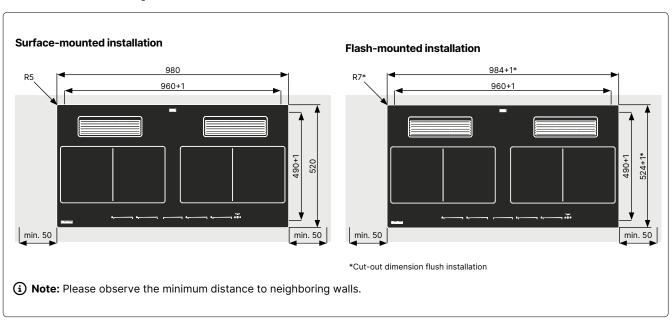
#### Safety

Locking	
Child safety lock	
Safety switch-off	
Sensor / Flex Slider	
Residual heat indicator	



## **Technical drawings**





#### **Studio**



## **Topas 904K Studio**

Induction Hob with knob

#### **Product**

#### **General information**

Product name	Topas 904KE   Topas 904KS
Article number	900 542 6003   900 542 6004
Product line	Studio
Туре	Induction Hob with knob
Base unit width	900 mm

#### **Features and functions**

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Bridge function on left hand cooking zones
Automatic pan detection
Melting level 42°, Keep warm level 70°, Simmering level 9

#### Scope of delivery

Induction hob	
Connection cable	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	

(i) Note: KE=knob control stainless steel, KS=knob control black

## 5-zone high-end appliance.



Selected details such as the stainless steel knobs enhance your kitchen and bring the feeling of professional cooking into your home.



## Each hotplate with booster for fast boiling.

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

## Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.

#### Bridge function and temperature zones.

The bridge function allows 2 cooking zones to be connected so that larger roasters can be used. Fixed temperature levels for melting, keeping warm and simmering, at 42°C, 70°C and 94 °C, offer precise control options.

## Extra large and powerful cooking zone in the centre.

With an output of 5.5 kW on the power setting and a diameter of up to 27 cm, you can reach the maximum temperature faster - and not just with large pots.

#### Hob with high-end design.

Experience the high-quality feel of our high-end design hob with its unique surface.

#### Manual knob control.

The high-quality knob control in stainless steel and black creates a professional ambience in your kitchen.



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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	900 x 50 x 520 mm	
Cut-out dimensions	860 × 490 mm	
Weight	15 kg	

#### **Connected loads**

Voltage	AC 220-240 V / 3NAC 380-415 V,
	50/60 Hz
Power	11,1 kW

#### Safety

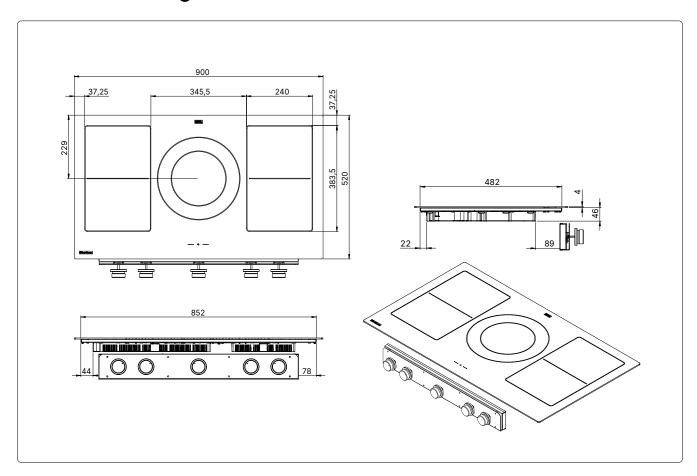
Child safety lock	
Safety switch-off	
Residual heat indicator	

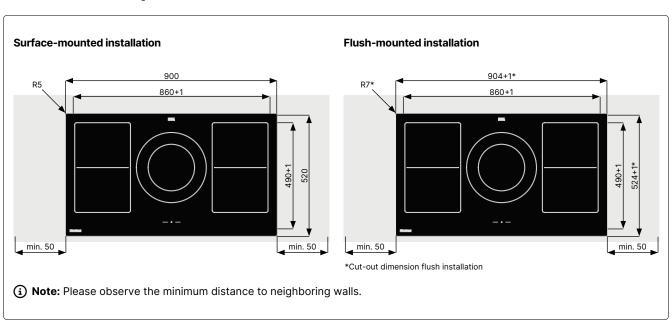
#### **Cooking zones**

4 induction cooking zones 190 x 220 mm, 2,1/3,7 kW		
1 induction cooking with	180/270 mm, 1,85/3,0 kW bzw.	
switch-on	2,3/5,5 kW	
Bridge function	390 × 220 mm, 3,7 kW	



## **Technical drawings**





#### **Studio**



## **Onyx 802K Studio**

Induction Venting Hob with Knob Control

#### **Product**

#### **General information**

Product name	Onyx 802KE   Onyx 802KS
Article number	900 608 0200   900 608 0201
Product line	Studio
Туре	Induction Venting Hob with Knob Control
Base unit width	800 mm

#### Scope of delivery

Induction hob	
Connection cable	
Stainless steel grease filter	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

(i) Note: KE=knob control stainless steel, KS=knob control black

#### **Features and functions**

Automatic boiling
Power level for each cooking zone
Bridge function on right hand cooking zones
Automatic pan detection
Melting level 42°, Keep warm level 70°, Simmering level 94°
Power level Deduction
Automatic run-on function

#### **Advantages**

## Exclusive high-quality knob control.



Selected details such as the stainless steel knobs enhance your kitchen and bring the feeling of professional cooking into your home.



## **Energy-efficient cooking thanks to different cooking zones.**

The different sizes of the individual cooking zones allow you to choose the right zone size for each pot size. This saves energy.

## Each hotplate with booster for fast boiling.

The boost function increases the power of the selected hob for a short time and allows you to reach the maximum temperature more quickly.

## **Bridge function** and temperature zones.

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.

#### Cooktop with high-end design.

Experience the high-quality feel of our high-end design cooktop with its unique surface.



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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Connected loads**

Voltage	AC 220-240 V / 2NAC 380-415 V,
	50/60 Hz
Power	7,2 kW (induction), 0,17 kW (fan)

#### Integrated fan

Operating mode	Exhaust air or recirculated air	
Power max./IEC	476,1 m³/h	
Motor	170 W	
Control	9 levels + power	
	+ automatic overrun	
Air outlet Motor	NW 150	
Operating noise	min. 36,9 dBA / max. 74 dBA	
Grease separation	86,2 %	
Grease separation Class	В	

#### **Cooking zones**

1 induction cooking zone	Ø 210, 2,3/3,5 kW
1 induction cooking zone	Ø 180, 1,85/3,0 kW
2 induction cooking zones	190 × 220 mm, 2, 1/3,7 kW
Bridge function	390 × 220 mm, 3,7 kW

#### **Dimensions & weight**

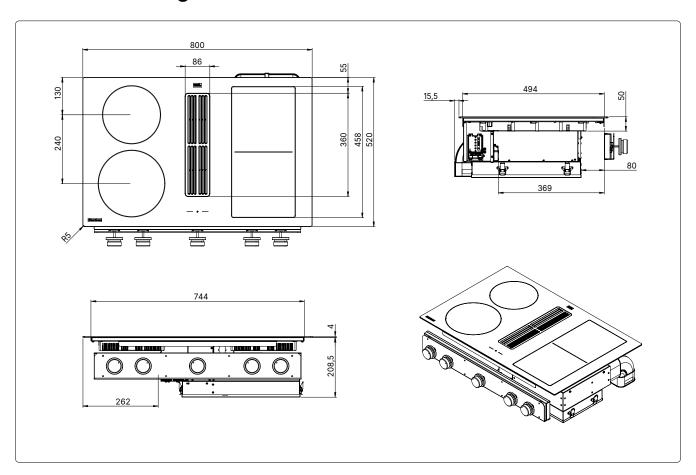
Appliance dimensions (W×H×D)	800 × 212 × 520 mm
Cut-out dimensions	750 × 500 mm
Weight	28,0 kg

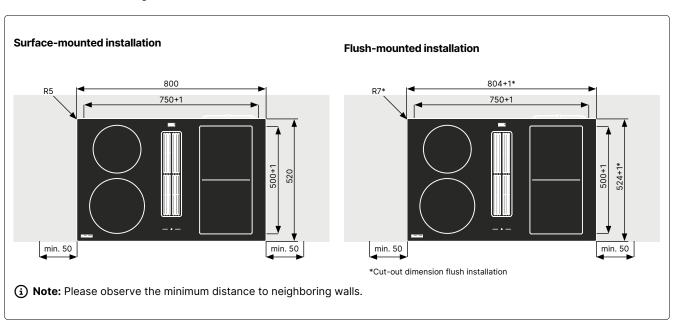
#### Safety

Child safety lock	
Safety switch-off	
Residual heat indicator	



## **Technical drawings**





#### **Studio**



## **Diamant 1004K Studio**

Induction Venting Hob with Knob Control

#### **Product**

#### **General information**

Diamant 1004KE   Diamant 1004KS
900 608 1010   900 608 1011
Studio
Induction Venting Hob with Knob Control
1000 mm

#### Scope of delivery

•	
Induction hob	
Connection cable	
Operating and Installation Manual	
Sealing tape	
Microfibre cloth	
Cover grill	

#### **Features and functions**

Automatic boiling	
Power level for each cooking zone	
Bridge function on right hand cooking zones	
Bridge function on left hand cooking zones	
Automatic pan detection	
Melting level 42°, Keep warm level 70°, Simmering level 94°	
Power level Deduction	
Automatic run-on function	

(i) Note: KE=knob control stainless steel, KS=knob control black

# Four large pots next to each other - cooking without spilling over.



A tidy way to cook. With four hobs next to each other, moving pots back and forth is a thing of the past.



## Automatic bridge function and three pre-set temperature zones.

With the bridge function, 2 cooking zones can be connected to utilise larger roasters. Temperature levels at 42°C, 70°C and 94°C offer precise control options.

## Integrated rear extractor with easy-to-clean grease filter.

With the Diamant 1004K induction hob, the exhaust air is extracted directly to the rear, guaranteeing clean cooking. The grease filters in the extractor are made of stainless steel and are easy to clean.

## Maximum convenience - each cooking zone with its own control.

Each cooking zone has its own control, making the hob easy and convenient to use.

## Genuine "Made in Germany" with production in Germany.

With short delivery distances and rigorous quality controls, we provide authentic "Made in Germany" products.



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Flush & surface-mounted installation possible	
Narrow & compact dimensions	
Modern cooking zone labeling	

#### **Cooking zones**

2 induction cooking zones	220 × 190 mm, 2,1/3,5 kW
2 induction cooking zones	220 × 190 mm, 2,1/3,7 kW
Bridge function	220 × 390mm, 3,5/3,7 kW

#### **Connected loads**

Power	7,2 kW (induction), 0,17 kW (fan)
voltage	50/60 Hz
Voltage	AC 220-240 V / 2NAC 380-415 V,

#### **Dimensions & weight**

Appliance dimensions (W×H×D)	980 × 212 × 520 mm
Cut-out dimensions	960 × 490 mm
Weight	33,0 kg

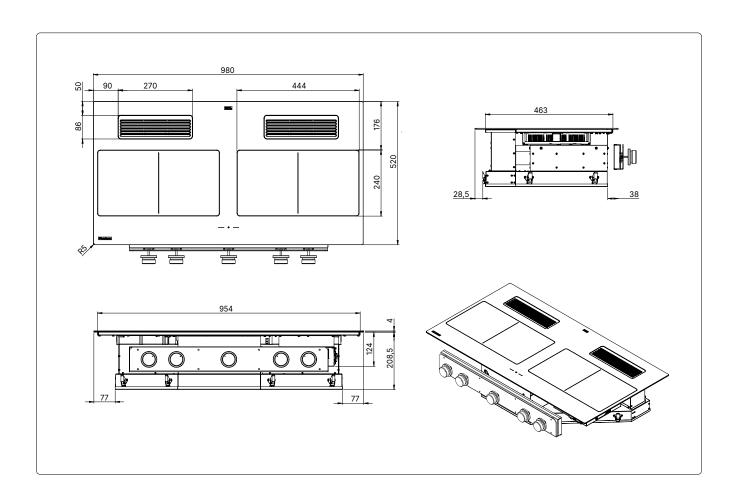
#### Integrated fan

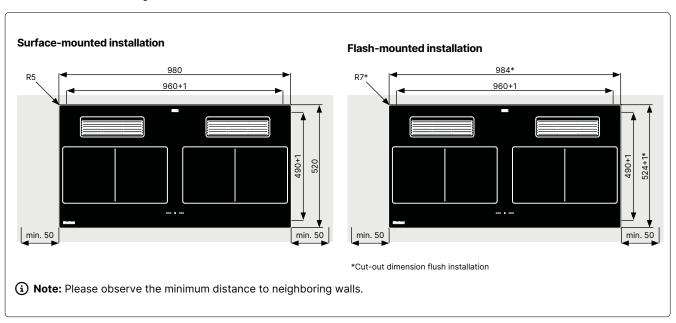
Operating mode	Exhaust air or recirculated air
Power max./IEC	582,6 m³/h
Motor	170 W
0	9 levels + power
Control	+ automatic overrun
Air outlet Motor	NW 150
Operating noise	min. 34,2 dBA / max. 75,2 dBA
Grease separation	82,6 %
Grease separation Class	С

#### Safety

Child safety lock	
Safety switch-off	
Residual heat indicator	







#### **Feature overview**

	Disment 1004	**************************************	406 8800 V	Dismant 1004	Sports 802	Rubin 802	
Automatic boiling	×	x	x	×	X	X	
Power management							
Power level for each cooking zone	Х	х	х	Х	Х	х	
Bridge function on right cooking zones	х	х	х	х	х	х	
Bridge function right cooking zones	Х		х	Х			
Automatic pan detection	Х	х	х	Х	х	х	
Timer + short time alarm				Х	Х	х	
Melting stage 42°	Х	х	х	Х	Х	х	
Heat retention level 70°	Х	х	х	Х	х	х	
Heat retention level							
Simmer stage 94°	Х	х	х	Х	х	х	
Break & Recall				Х	Х	х	
Grill function				Х	Х	х	
9 stage trigger control + power stage trigger	Х	х		Х	Х	х	
Automatic overrun	Х	х		Х	Х	х	
Locking device				х	х	х	
Child safety lock	х	х	х	х	Х	х	
-							

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X	Х	X	Х	X	Х	X	Х	Х	Х
									Х
X	X	X	X	X	X	x	Х	Х	X
X	X	X		X	X	x	X	X	Х
X	X			X	X	x	X	X	
X	X	X	X	X	X	x	Х	Х	Х
X	X	X	X	X	X	x	X	X	Х
Х					X	x	X	X	Х
X					X	x	X	X	Х
	X	X	X	X					
X					X	x	X	X	Х
X	X	X	X	X	X	x	X	X	Х
X	X	X		X	X	x	X	X	X
X	x	X	X	X					
X	X	X	X	X					
X	X	X	X	X	X	X	Х	Х	Х
X	X	X	X	X	X	X	X	Х	Х

### **Accessories Overview Essential**

			Ganaf 604	1908 604 y	Achat 804	408 800 V	ૢૢ૾ૢ૾
	Item no.	Product name	S. C.	2908	Achar	NO.	ç09/8%
Frame							
Frame 603 × 523 mm	400 000 0501	ZUB BL603	Х				Х
Frame 603 × 583 mm	400 000 0510	ZUB BL603T		Х			
Frame 803 × 523 mm	400 000 0502	ZUB BL803			Х		_
Frame 903 × 523 mm	400 000 0504	ZUB BL903				Х	

### **Accessories overview Smart**

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ltom no	Product name	olomii.	olomii.	o)o mir	Dolomir 8P4
item no.	Product name				
950 000 0370	ZUB ABDRO	Х	Х	Х	Х
950 000 0372	ZUB UMDROB	Х	Х	Х	Х
950 000 0371	ZUB UMDROS	Х	Х	Х	Х
inth 950 000 0096	ZUB EKS	Х	Х	Х	Х
950 000 0382	ZUB EKSB	Х	Х	Х	Х
950 000 0402	ZUB PLFDO	Х	Х	Х	Х
400 000 0503	ZUB BL833		Х	Х	Х
400 000 0501	ZUB BL603	Х			
400 000 0017	ZUB MAB	Х	Х	Х	Х
950 000 0403	ZUB RWDO		Х	Х	Х
950 000 0365	RWROZ	Х			
	950 000 0372 950 000 0371 inth 950 000 0096 950 000 0382 950 000 0402 400 000 0503 400 000 0501 400 000 0017	950 000 0370 ZUB ABDRO  950 000 0372 ZUB UMDROB  950 000 0371 ZUB UMDROS  inth 950 000 0096 ZUB EKS  950 000 0382 ZUB EKSB  950 000 0402 ZUB PLFDO  400 000 0503 ZUB BL833  400 000 0501 ZUB BL603  400 000 0017 ZUB MAB	950 000 0370 ZUB ABDRO X  950 000 0372 ZUB UMDROB X  950 000 0371 ZUB UMDROS X  inth 950 000 0096 ZUB EKS X  950 000 0382 ZUB EKSB X  950 000 0402 ZUB PLFDO X  400 000 0503 ZUB BL833  400 000 0501 ZUB BL603 X  950 000 0403 ZUB RWDO	950 000 0370 ZUB ABDRO X X  950 000 0372 ZUB UMDROB X X  950 000 0371 ZUB UMDROS X X  inth 950 000 0096 ZUB EKS X X  950 000 0382 ZUB EKSB X X  950 000 0402 ZUB PLFDO X X  400 000 0503 ZUB BL833 X  400 000 0501 ZUB BL603 X  950 000 0403 ZUB RWDO X	950 000 0370 ZUB ABDRO X X X X  950 000 0372 ZUB UMDROB X X X X  950 000 0371 ZUB UMDROS X X X X  inth 950 000 0096 ZUB EKS X X X X  950 000 0382 ZUB EKSB X X X X  950 000 0402 ZUB PLFDO X X X X  400 000 0503 ZUB BL833 X X X  400 000 0501 ZUB BL603 X  950 000 0403 ZUB RWDO X X X

### **Accessories overview Pro**

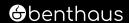
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	Item no.	Product name	Dismant 1004	Krisiall 804	Rubin 802	Sonii 802
Exhaust air sets						
Exhaust air set Diamant 1004 Rubin 802	950 000 0370	ZUB ABDRO	х		Х	
Exhaust air set Kristall 804	950 000 0395	ZUB ABKR		X		
Exhaust air set Saphir 802	950 000 0377	ZUB ABS				X
Air recirculation sets						
Recirculation set Diamant 1004 Rubin 802 with plinth panel	950 000 0372	ZUB UMDROB	х		Х	
Recirculation set Diamant 1004 Rubin 802 in plinth	950 000 0371	ZUB UMDROS	х		х	
Recirculation set Kristall 804 in plinth	950 000 0396	ZUB UMKR		Х		
Recirculation set Kristall 804 with plinth panel	950 000 0397	ZUB UMKRSB		Х		
Recirculation set Saphir 802 in plinth	950 000 0380	ZUB UMS				Х
Recirculation set Saphir 802 with plinth panel	950 000 0379	ZUB UMSB				Х
Filter						
Replacement carbon filter mat for carbon filter plinth	950 000 0096	ZUB EKS	X	Х	х	x
Replacement carbon filter mat for plinth panel	950 000 0382	ZUB EKSB	Х	Х	Х	Х
Replacement pleated filter for rear panel spigot	950 000 0401	ZUB PLFRZ			Х	
Honeycomb carbon filter battery set Diamant 1004KS/KE	950 000 0385	ZUB WAB2	х			
Honeycomb carbon filter battery Rubin 802	950 000 0384	ZUB WAB3			Х	
Frame						
Frame 803 × 523 mm	400 000 0502	ZUB BL803			Х	Х
Frame 833 × 518 mm	400 000 0503	ZUB BL833		Х		
Window contact switch						
Window contact switch	950 000 0381	ZUB FKDRS	Х	Х	Х	Х
Wall boxes						
Stainless steel wall box for exhaust air	400 000 0017	ZUB MAB	Х	Х	Х	Х
Rear wall spigot						
ZUB RWROZ	950 000 0365	ZUB RWROZ			Х	
			-			

## **Accessories overview Studio**

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	Item no.	Product name	Diamant 1004	Wisks of the	NS HOOS SERO!
Exhaust air sets					
Exhaust air set Diamant 1004KS/KE Onyx 802KS/KE	950 000 0370	ZUB ABDRO	х	х	
Recirculation sets					
Recirculation set Diamant 1004KS/KE Onyx 802KS/KE with plinth panel	950 000 0372	ZUB UMDROB	Х	х	
Recirculation set Diamant 1004KS/KE Onyx 802KS/KE in plinth	950 000 0371	ZUB UMDROS	x	X	
Filter					
Replacement carbon filter mat for carbon filter plinth	950 000 0096	ZUB EKS	Х	Х	
Replacement carbon filter mat for plinth panel	950 000 0382	ZUB EKSB	Х	Х	
Honeycomb carbon filter battery set Diamant 1004KS/KE	950 000 0385	ZUB WAB2	Х		
Honeycomb carbon filter battery Onyx 8O2KS/KE	950 000 0384	ZUB WAB3		Х	
Frame					
Frame 803 × 523 mm	400 000 0502	ZUB BL803		Х	
Frame 903 × 523 mm	400 000 0504	ZUB BL903			Х
Window contact switch					
Window contact switch	950 000 0381	ZUB FKDRS	х	Х	·
Wall boxes					
Stainless steel wall box for exhaust air	400 000 0017	ZUB MAB	Х	Х	
Rear wall spigot					
ZUB RWROZ	950 000 0365	ZUB RWROZ		Х	







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