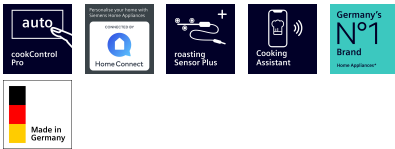


iQ700, Built-in oven with steam function, 60 x 60 cm, Black HS958GDD1



The intelligent fullSteam Plus oven with Cooking Assistant for intuitive programme setting and tap water connection for excellent results.

- ✓ cookControl Pro – Excellent results, whatever the recipe or circumstances.
- ✓ fullSteam Plus with sous-vide and tap water connection - Easy steam cooking without refilling the water tank.
- ✓ Home Connect with Remote Control and Monitoring – Unlock the full potential of your smart oven.
- ✓ bakingSensor Plus and roastingSensor Plus – Perfect baking and roasting results.
- ✓ Cooking Assistant – Intuitively set the right programme.

Color / Material Front: Black
 Built-in / Free-standing: Built-in
 Door opening: Drop down
 Cleaning : ecoClean® self-cleaning function (rear, sides and ceiling), Hydrolytic
 Control Panel Material: Glass
 Door Material: Glass
 Dimensions (HxWxD): 595x594x548 mm
 Dimensions of the packed product: 670x660x690 mm
 Required niche size for installation (HxWxD): ..585-595 x 560-568 x 550 mm
 Cavity dimensions: 355 x 480 x 415 mm
 Usable volume of cavity: 71 l
 Number of interior lights: 1
 Net weight: 41.6 kg
 Gross weight: 44.3 kg
 EAN code: 4242003902714
 Power supply: 3600 W
 Fuse protection: 16 A
 Voltage: 220-240 V
 Frequency: 50; 60 Hz
 Length electrical supply cord: 120 cm



HZ638D00	Full ext rails, level independent, steam inlet and outlet hose extension 2 m
SZ72010	
HZ629070	Air Fry & Grill tray
HZ631070	Baking tray, enamelled

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Heating Functions

- Combi-steam oven with 25 heating methods: 4D hotAir, Top/ bottom heating, Hot air grilling, Full width grill, Half width grill, Pizza setting, coolStart (deep-frozen food special), Bottom heating, Intensive heat, Low temperature cooking, Plate warming setting, Drying, Keep Warm, hotAir gentle, Conventional heat gentle, Air fry, FullSteam, Reheating, Dough Proving, Defrost, sous-vide cooking, hotair grilling + steam, keep warm + steam, 4D hotAir + steam, Top/bottom heat + steam
- Temperature range 30 °C - 250 °C.
- fullSteam Plus 120 °C
- Cavity volume: 71 net usable litres

Racks and Rails

- Number of shelf levels: 5
- varioClip rails Plus, full extension, with Stop function

Design

- studioLine Black Steel Design
- Touch control
- studioLine Glass handle
- Cavity inner surface: enamel

Cleaning

- ecoClean: coating of ceiling, back panel, side liners
- humidClean Plus program - easy cleaning of a lightly soiled cooking cavity
- Full glass inner door

Convenience

- Cooking Assistant
- TFT-Touchdisplay Pro
- Electronic clock and timer
- Temperature proposal, Residual heat indicator, Actual temperature display, Meat probe function
- Drop down door
- Oven door with SoftOpen and SoftClose door
- cookControl Pro
- roastingSensor Plus multipoint meat probe
- bakingSensor Plus
- Automatic rapid heat up
- coolStart - eliminates preheating for frozen foods
- steamBoost - add for 3min intensive steam with a touch of a button.
- There are different steam intensities selectable: steam level high, steam level middle, steam level low
- LED light
- Water inlet system: Fixed connection
- Location of the steam generator is outside of the cavity
- Integrated cooling fan
- HomeConnect

Accessories

- 1 x enamel baking tray, 1 x steam container, punched, size M, 1 x

steam container, punched, size XL, 1 x steam container, unpunched, size M, 1 x grid, 1 x sponge, 1 x universal pan

Safety Features

- Door temperature 40 degrees
- Triple glazed door with heat reflective glass
- Child lock , Automatic safety switch-off function, Residual heat indicator, Start button, Door contact switch

Technical Information

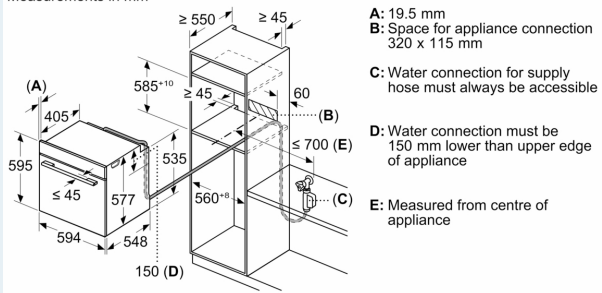
- Length of mains cable: 120 cm
- Usable length of water hose outside the appliance: 700mm
- Nominal voltage: 220 - 240 V
- Total connected load electric: 3.6 KW
- Energy efficiency rating (acc. EU Nr. 65/2014): A+(at a range of energy efficiency classes from A+++ to D)
- Energy consumption per cycle in conventional mode: 0.87 kWh
- Energy consumption per cycle in fan-forced convection mode: 0.69 kWh
- Number of cavities: 1
- Heat source: electrical
- Cavity volume: 71 net usable litres

Dimensions

- Appliance dimensions (HxWxD): 595 mm x 594 mm x 548 mm
- Installation dimensions (HxWxD): 585 mm - 595 mm x 560 mm - 568 mm x 550 mm
- Please reference the built-in dimensions provided in the installation drawing

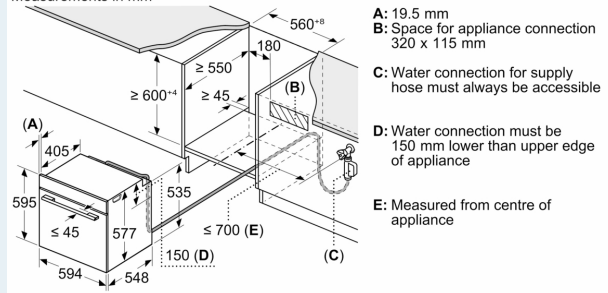
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Measurements in mm



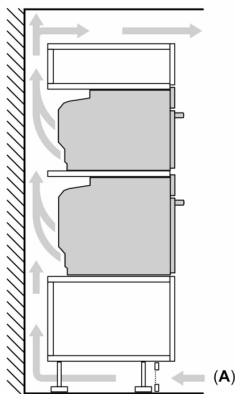
- A:** 19.5 mm
- B:** Space for appliance connection 320 x 115 mm
- C:** Water connection for supply hose must always be accessible
- D:** Water connection must be 150 mm lower than upper edge of appliance
- E:** Measured from centre of appliance

Measurements in mm

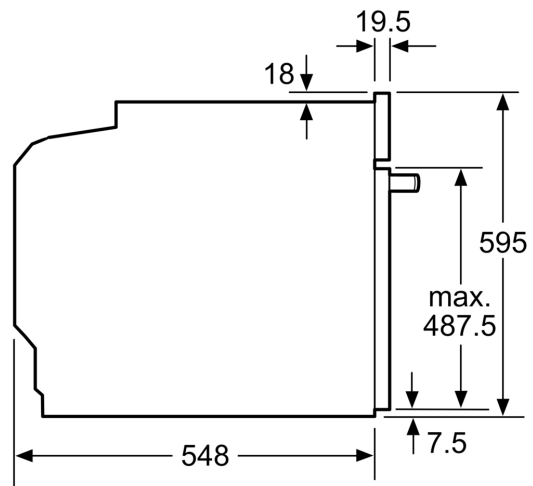


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**Installing two appliances on top of each other
Air exchange**



A: Air inlet $\geq 200 \text{ cm}^2$



measurements in mm

If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm