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**Making every  
day taste better**

Built-in Kitchen Appliances 2022



Electrolux 10/21/2k



For more information, please visit  
[www.electrolux.com.hk](http://www.electrolux.com.hk)

Swedish thinking.  
Better living.



## For better living. Designed in Sweden.

We are Electrolux. Born in Sweden, in 1919. For over 100 years our innovation has made everyday living easier.

Now we're looking forwards, and aiming even higher. We're a forward thinking brand for people who want to live a richer, more effortless and sustainable life.

We assist those who like to create more. We serve those who ask for the most. Delivering excellence for the most demanding chefs and hotels equips us to really deliver for people in their homes. Well thought through appliances and services for high quality experiences.

The finest salmon, kept fresher and steamed juicier. The softest silk shirt, washed with greatest care, worn with joy. Breathing easier knowing that the kids are breathing healthier at home. Everything working for you and everything working together.

Because we know how much home life matters.

Home is the stage for much of life's drama. So we don't just help people cook, clean and be comfortable.

We design to help people live better, every day.



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Always at the forefront of change, we choose materials and finishes based on their function, quality and minimal environmental impact, which is why for thirteen consecutive years Electrolux has been named Industry Leader\* in the Dow Jones Sustainability World Index and has been recognised with the Silver Class Sustainability Award; given to only 5% of the top performing companies within each industry.



\* Household Durables category, 2006-2019

## Making cooking experiences more enjoyable and sustainable

We believe that few things in life are better than enjoying a home cooked meal with loved ones. That's why we are committed to creating new ways and tools making it possible for you to eat tastier, healthier and more sustainably, together with family and friends.

A rich history of partnership with professional chefs has given us an expertise we place into our kitchen products so that you can get the most out of your kitchen.

Fridges that keep your ingredients fresh for longer.  
Hobs that not only know the exact temperature to cook at, but also work in harmony with a silent hood.  
A dishwasher that lifts the lower basket to a higher level making loading and unloading convenient.  
And ovens that add the right amount of steam to make your dishes juicier, crispier and tastier.

Beyond the creation of better taste experiences, we are determined to do everything we can for the health of our planet. By sharing new technologies and techniques that are both sustainable and innovative we offer a commitment to taste that makes no compromise. Simultaneously helping you to create delicious dishes that are better for you and the world we live in.

**A more modern and mindful way to eat.**





## A century of professional expertise, in your kitchen

For generations of professional chefs, Electrolux has been the supplier of choice, so it's no surprise to learn that our appliances are used in almost half of the Michelin-starred restaurants across Europe.

Our professional connection provides a unique insight into the requirements and preferences of some of the most demanding kitchens in the world, which in turn influences the development of our domestic kitchen appliances.

The result? Timeless and intuitive kitchen appliances enabling you to taste and experience more with food at home.



Conventional Cooking



10:50   
200°C   
START 

## Effortless, enriching and intuitive, to every last touch

Our Swedish approach to human-centric, intuitive design, means that every interaction with an Electrolux appliance of the new UltimateTaste kitchen range has been created to be effortless and enriching, allowing you to taste and experience more with food.

Always at the forefront of change, we choose materials and finishes based on their function, quality and minimal environment impact.

Our Scandinavian design make experiences more human and memorable, timeless yet experimental. We take great care to design solutions supporting the everyday home life of our consumers, allowing them to do more with their loved ones and in a sustainable manner.



## Introducing the UltimateTaste kitchen range

In Sweden, we design products so intuitive you don't have to think. You can just enjoy.

Enjoy cooking.  
Enjoy great tasting food.  
Enjoy a sustainable lifestyle.

Our fridges provide the ideal environment to keep your food at its best for longer, reducing food waste. Our hoods work silently above hobs that know the ideal temperature for your recipe. Our ovens know when to add the right amount of steam to make cooking time shorter and every meal nutritious. And our dishwashers have a liftable basket so you can easily load and unload, with features that gently guide you towards the most eco-friendly cycle.

That's intuitive, sustainable eating.

**Swedish thinking. Better living.**

# Ovens

The kitchen essential  
for tastier dishes



# Steam ovens? We invented them

It's a simple idea that professional chefs have used for decades: just add steam to the way you normally cook. By adding steam to the heat in your oven, you can keep food moist and prevent dishes from drying out. You can cook faster, too. Heat is transferred more quickly to the food, penetrating deep down rapidly and evenly.



## Sous-vide

A method of cooking in vacuum sealed plastic pouches at low temperatures. Flavours are sealed in, whilst nutrients and vitamins are preserved throughout cooking.



## Full steam (100%)

For steaming vegetables, side dishes or fish.



## High steam (80%)

Suitable for stewing.



## Medium steam (50%)

For gentle crisping.



## Low steam (25%)

Suitable for baking, roasting or cooking meat, poultry, oven dishes and casseroles.



Scan QR code to watch  
steam cooking videos



# Steamify®, your steam assistant

The Steamify® function makes creating delicious dishes even easier. Enter the cooking temperature that you would usually use and the oven automatically adjusts settings, meaning your food is steamed to perfection.



## Bring out the full taste of food with steam

Our range of ovens with steam functionality ensure the right combination of humidity and heat to bring out the fullest tastes and textures every time you cook.



50 - 95°C  
For steaming



100 - 125°C  
For stewing



130 - 145°C  
For gentle crisping



150 - 230°C  
For baking and roasting

**How does the Steamify® function work?**  
Once you have chosen the steam cooking mode, simply use the touch interface to adjust your cooking temperature within 5°C intervals.

As you adjust the temperature, Steamify® will advise the cooking method that your selection is ideal for, whilst automatically adjusting the steam settings.

- 50 - 95°C Steam for steaming
- 100 - 125°C Steam for stewing
- 130 - 145°C Steam for gentle crisping
- 150 - 230°C Steam for baking and roasting

At any time, you can press the information button to display more information and details of what can be cooked within each temperature range.



Scan QR code to watch Steamify® videos



## Seal in exceptional flavour with Sous-vide



Ever wondered how top restaurants create such pure, powerful flavours? Now you can use the same technique at home that gives professional kitchens their advantage – Sous-vide.

### Taste buds at the ready

The most chickeny chicken, the beefiest steak... Imagine dishes with a flavour so clear, so pure, so powerful that it's like tasting them for the very first time. Food so delicious, your guests could think they're eating in a first class restaurant.

### The secret is Sous-vide

It's long used by the very best Michelin-starred restaurants to achieve superb results consistently for the fussiest diners. With 100 years of experience working with professional chefs, Electrolux brings that experience to your kitchen.

### Seal, steam and savour

With Sous-vide cooking, ingredients are vacuum-sealed with a few herbs and flavourings in a vacuum bag, then steam-cooked. With no air to get in the way, the special chemistry between flavours is maximised. Steamed at low temperature, the result is incredibly tender too. And once cooking is underway, you can relax and enjoy entertaining your guests, safe in the knowledge you'll astonish them with an amazing dish.

Sous-vide also gives you real flexibility and convenience as you can prepare gourmet and delicious meals in advance, then vacuum seal and store them in the fridge or freezer.

### Sous-vide in four simple steps

- 01 Clean, chop and season your ingredients
- 02 Seal in all the flavours in the vacuum bag
- 03 Place in your steam oven, select Sous-vide cooking function and sit back
- 04 Serve up a tender, intensely-flavoured taste revelation



Sous-vide cooking



18 / 19



## SteamBake

Add steam into the oven, creating the ideal conditions for bakery-style results



Regular oven

With SteamBake



## AirFry

The mesh design of the AirFry tray allows super-heated air to crisp the surface of food to deliver that delightful fried taste and texture, without the need for oil



## Fast heat up

Our Fast heat up function makes sure the oven is ready when you are. With a shorter pre-heating time compared to conventional heating, you can turn those spare moments into more memorable meals

Oven features



## Even cooking

Unlike standard ovens, the advanced fan technology ensures that every part of your dish is getting exactly the heat it needs. Evenly. Consistently. Wherever it's placed. Whether it's one dish or several. No more turning dishes halfway through cooking. Just the results that meet your expectations. Every time.



## Food Sensor

The Food Sensor allows you to precisely monitor the cooking process and achieve the perfect results according to your personal taste



## Pyrolytic Cleaning

Convert food residue into ash that you can easily remove with a paper towel



## Catalytic Cleaning

This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue



## Aqua Clean

Keep your oven naturally clean with steam, created by humidity inside the oven



Before

After



**KOAAS31X**  
HK\$42,800

#### Features

- 8 Steam modes + 16 cooking functions
- Steamify® - Your steam assistant
- SousVide - Cooking in a vacuum-sealed bag using precise temperature
- Food Sensor - Monitors core temperatures
- 260 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Quadruple glazed VelvetClosing® door
- Country of origin: Germany

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 569 x 567 mm (HxWxD)  
Capacity: 70L  
Optional accessory: KBV4X



**KVAAS21WX**  
HK\$36,800

#### Features

- 8 Steam modes + 16 cooking functions
- Steamify® - Your steam assistant
- SousVide - Cooking in a vacuum-sealed bag using precise temperature
- Food Sensor - Monitors core temperatures
- 260 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Quadruple glazed VelvetClosing® door
- Country of origin: Poland

#### Tech info:

Built-in:  
450 x 560 x 550 mm (HxWxD)  
Dimensions:  
455 x 595 x 567 mm (HxWxD)  
Capacity: 43L  
Optional accessory: KBV4X



**KOBAS31X**  
HK\$33,800

#### Features

- 6 Steam modes + 15 cooking functions
- Steamify® - Your steam assistant
- SteamBoost - 3 levels of steam to deliver the best result
- Food Sensor - Monitors core temperatures
- 230 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Triple glazed VelvetClosing® door
- Country of origin: Germany

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 569 x 567 mm (HxWxD)  
Capacity: 70L



**KVBAS21WX**  
HK\$29,800

#### Features

- 6 Steam modes + 15 cooking functions
- Steamify® - Your steam assistant
- SteamBoost - 3 levels of steam to deliver the best result
- Food Sensor - Monitors core temperatures
- 230 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Quadruple glazed VelvetClosing® door
- Country of origin: Poland

#### Tech info:

Built-in:  
450 x 560 x 550 mm (HxWxD)  
Dimensions:  
455 x 595 x 567 mm (HxWxD)  
Capacity: 43L





**KOCBP21XA**  
HK\$19,800

#### Features

- 4 Steam modes + 15 cooking functions
- SteamRoast - Combines steam and traditional heat
- Food Sensor - Monitors core temperatures
- 88 Recipes/ automatic programmes
- Pyrolytic cleaning
- LCD Touch control display
- Triple glazed VelvetClosing® door
- Country of origin: Italy

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 595 x 569 mm (HxWxD)  
Capacity: 72 L



**KODDP71XA**  
HK\$16,800

#### Features

- PlusSteam + 9 cooking functions
- SteamBake - Create bakery-style by adding steam with a push of a button
- Fast heat up - Save up to 40% of the time for heating up
- Food Sensor - Monitors core temperatures
- Pyrolytic cleaning
- LED Timer display with touch fields
- Triple glazed VelvetClosing® door
- Country of origin: Italy

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 595 x 569 mm (HxWxD)  
Capacity: 72 L



**KODEC75X**  
HK\$14,800

#### Features

- PlusSteam + 8 cooking functions
- SteamBake - Create bakery-style by adding steam with a push of a button
- Food Sensor - Monitors core temperatures
- Catalytic cleaning
- LED Timer display with touch fields
- Triple glazed VelvetClosing® door
- Country of origin: Germany

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 595 x 569 mm (HxWxD)  
Capacity: 71 L



**KODGH70TXA**  
HK\$12,800

#### Features

- PlusSteam + 8 cooking functions
- SteamBake - Create bakery-style by adding steam with a push of a button
- AquaClean - Easy Cleaning with steam
- LED timer display
- Double glazed VelvetClosing® door
- Country of origin: Italy

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 595 x 569 mm (HxWxD)  
Capacity: 72 L



**KOMGH60TXA**  
HK\$12,800

#### Features

- 9 Cooking functions
- AirFry - Super-heated air for a fried taste without oil
- AquaClean - Easy Cleaning with steam
- LED timer display
- Double glazed VelvetClosing® door
- Country of origin: Italy

#### Tech info:

Built-in:  
590 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 595 x 569 mm (HxWxD)  
Capacity: 72 L



**KOHGH00XA**  
HK\$11,800

#### Features

- 9 Cooking functions
- AquaClean - Easy Cleaning with steam
- LED timer display
- Double glazed door
- Country of origin: Italy

#### Tech info:

Built-in:  
600 x 560 x 550 mm (HxWxD)  
Dimensions:  
594 x 595 x 569 mm (HxWxD)  
Capacity: 72 L



# CombiSteam Ovens



Models	KOAAS31X 60cm SousVide & CombiSteam	KOBAS31X 60cm CombiSteam	KVAAS21WX 45cm SousVide & CombiSteam	KVBAS21WX 45cm CombiSteam
<b>Oven Features</b>				
Steamify	o	o	o	o
Assist Cooking Programs	260	230	260	230
Digital Display	TFT	TFT	TFT	TFT
Touch Control	o	o	o	o
Oven Door (Q=quadruple, T=triple, D=double)	Q	T	Q	Q
Interior Lights (Position)	Top & side	Top & side	Top & side	Top & side
<b>Cleaning</b>				
Steam Cleaning	2 levels	2 levels	2 levels	2 levels
Cleaning Reminder	o	o	o	o
Drying Function	o	o	o	o
Diamond Glazed Enamel Interior	o	o	o	o
Removable Inner Door Glasses	o	o	o	o
<b>Equipment Supplied</b>				
Food Sensor	o	o	o	o
Telescopic Runners	o	o	o	o
Grid Runners	o	o	o	o
Grill/meat Pan	o	o	o	o
Baking Tray	o	o	o	o
Wire Shelf	o	o	o	o
Steam Set	o	o	o	o
<b>Safety Functions</b>				
Childlock	o	o	o	o
Residual Heat Indication	o	o	o	o
Automatic Switch Off	o	o	o	o
<b>Energy Information</b>				
Oven Temperature Range (°C)	30-230	30-230	30-230	30-230
Energy Class	A++	A++	A++	A++
<b>Electrical Connection</b>				
Connected Load (kW)	3.5	3.5	3	3
Fuse Rating (A)	20	20	20	20
Oven/grill Power (max) (kW)	3.5/2.3	3.5/2.3	3/1.9	3/1.9
<b>Appliance Specification</b>				
Volume (usage) Litres	70	70	43	43
Height (mm)	594	594	455	455
Width (mm)	595	595	595	595
Depth (mm)	567	567	567	567
Net weight (kg)	40.5	40.5	35.8	35.8
<b>Aperture Dimensions</b>				
Height (mm)	590	590	450	450
Width (mm)	560	560	560	560
Depth (mm)	550	550	550	550
Country Of Origin	Germany	Germany	Poland	Poland

# Single Ovens



Model	KOCBP21XA 60cm SteamRoast Pyrolytic Oven	KODDP71XA 60cm SteamBake Pyrolytic Oven	KODEC75X 60cm SteamBake Catalytic Oven	KODGH70TXA 60cm SteamBake Oven	KOMGH60TXA 60cm AirFry Oven	KOHGH00XA 60cm Multifunction Oven
<b>Steam Heating Functions</b>						
Humidity Low	o	-	-	-	-	-
Steam Regenerating	o	-	-	-	-	-
Bread Baking	o	-	-	-	-	-
Dough Proving	o	-	-	-	-	-
Plus Steam	-	o	o	o	-	-
<b>Oven Features</b>						
Water Drawer	o	-	-	-	-	-
Recipes/Automatic Programmes	88	-	-	-	-	-
Display	LCD	LED	LED	LED	LED	LED
Control	Touch	Touch + Rotary	Touch + Rotary	Rotary	Rotary	Rotary
Oven Door (Q=quadruple, T=triple, D=double)	T	T	T	D	D	D
Interior Lights (Position)	Back	Back	Top	Back	Back	Back
<b>Cleaning</b>						
Cleaning Mode	Pyrolytic	Pyrolytic	Catalytic	Aqua Clean	Aqua Clean	Aqua Clean
Cleaning Reminder	o	o	-	-	-	-
Diamond Glazed Enamel Interior	o	o	Bottom	o	o	o
Removable Inner Door Glasses	o	o	o	o	o	o
<b>Equipment Supplied</b>						
Food Sensor	o	o	o	-	-	-
Telescopic Runners	-	o	o	o	-	-
Grid Runners	o	o	o	o	o	o
Grill/Roasting/Dripping pan	o	o	o	o	o	o
Baking Tray	o	o	o	o	-	-
Wire Shelf	2	o	o	o	o	o
AirFry Tray	-	-	-	-	o	-
<b>Safety Functions</b>						
Childlock	o	o	-	-	-	-
Residual Heat Indication	o	o	-	-	-	-
Automatic Switch Off	o	o	o	o	o	o
<b>Energy Information</b>						
Oven Temperature Range (°C)	30-300	30-300	50-275	50-275	50-275	50-275
EU Energy Class	A+	A+	A+	A	A	A
<b>Electrical Connection</b>						
Connected Load (kW)	3.38	3.49	3.5	2.98	2.79	2.79
Fuse Rating (A)	20	20	20	13	13	13
Oven/grill Power (max) (kW)	3.28/2.3	3.49/2.3	3.5/2.95	2.98/2.7	2.79/2.7	2.79/2.7
<b>Appliance Specification</b>						
Volume (usage) Litres	72	72	71	72	72	72
Height (mm)	594	594	594	594	594	594
Width (mm)	595	595	595	595	595	595
Depth (mm)	569	569	569	569	569	569
Net weight (kg)	34.9	33.8	34	30.5	30	30
<b>Aperture Dimensions</b>						
Height (mm)	590	590	590	590	590	590
Width (mm)	560	560	560	560	560	560
Depth (mm)	550	550	550	550	550	550
<b>Country Of Origin</b>						
	Italy	Italy	Germany	Italy	Italy	Italy



Keep dishes warm, reheat meals and heat plates. Meaning you can focus on your guests, knowing that another delicious dinner is taken care of



Warming Drawer



**KBD4X**  
HK\$8,800

**Features**

- Keep warm from 30 - 80°C
- Warming functions: Crockery warming, Defrost, Food Warming, Proving Dough
- Load capacity for maximum 6 persons serving
- Keep dishes warm and heat plate to serve.
- Defrost food carefully, preserving taste and texture
- Gentle heat and prove the dough
- Timer display, control time precisely
- Anti-fringerprint stainless steel finishing
- Country of origin: Italy

**Tech info:**

Built-in:  
139 x 560 x 550 mm (HxWxD)  
Dimensions:  
133 x 595 x 551 mm (HxWxD)

Vacuum Sealer Drawer



**KBV4X**  
HK\$32,800

**Features**

- 3 programs: Vacuum, Sealing, Marinate/ Infusion
- 4 vacuum levels available
- 3 sealing time setting for different bag thickness
- Sous-vide cooking: Lock in moisture and enhances flavours
- Marinate the food in less than 10 minutes to seal in
- Preservation: Remove air, keeping ingredients fresh for longer.
- Touch control user interface
- Provided with SousVide cooking bags
- Country of origin: Italy

**Tech info:**

Built-in:  
139 x 560 x 550 mm (HxWxD)  
Dimensions:  
133 x 595 x 531 mm (HxWxD)

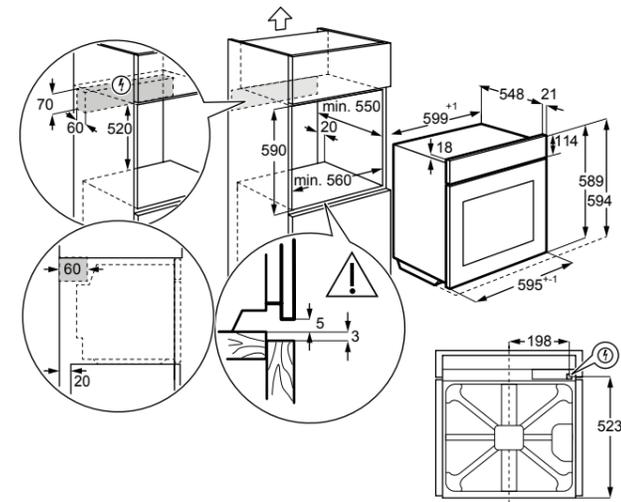
Vacuum-sealing ingredients removes the air, which holds in moisture and intensifies flavours. Your food retains its texture, taste and even Nutrients



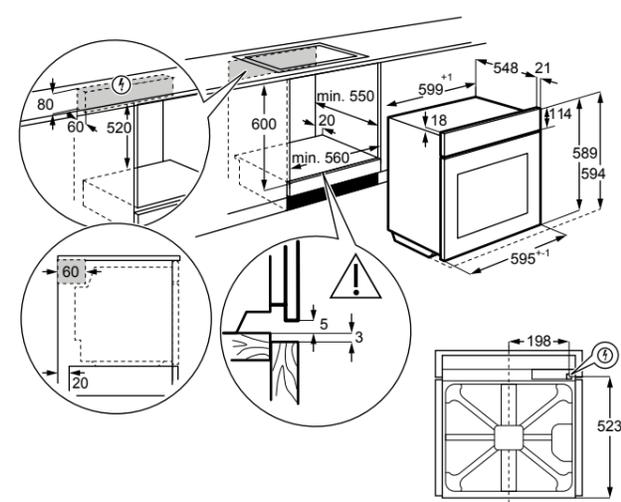
### 60cm Ovens

**KOAAS31X/ KOBAS31X/ KOCBP21X/ KODDP71XA/ KODEC75X/  
KODGH70XA/ KOMGH60TXA/ KOHGH00XA**

#### Wall Mount



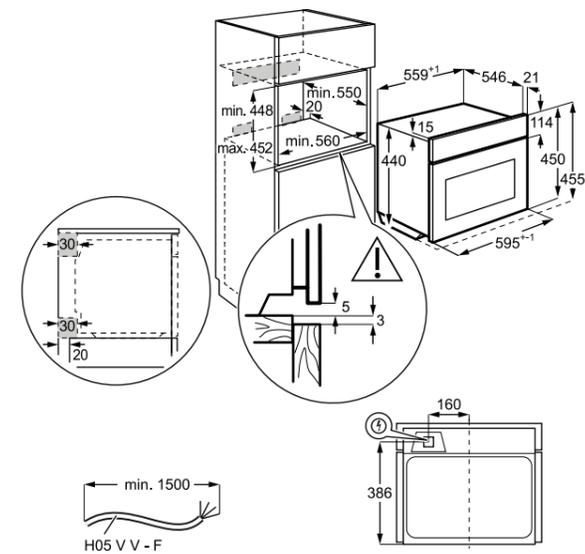
#### Underbench



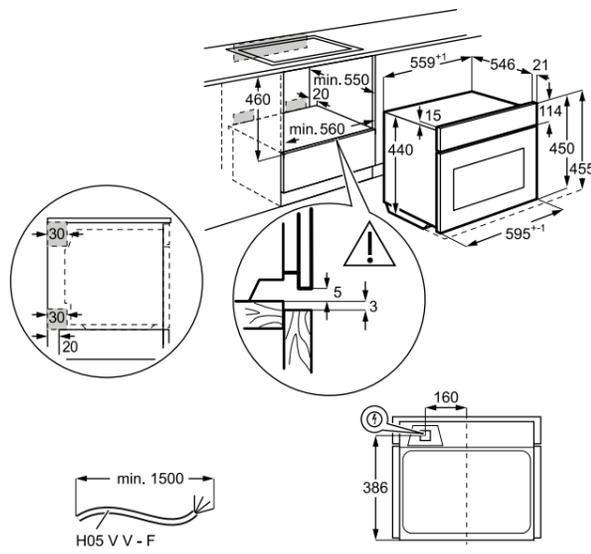
### 45cm Ovens

**KVAAS21WX/ KVBAS21WX**

#### Wall Mount

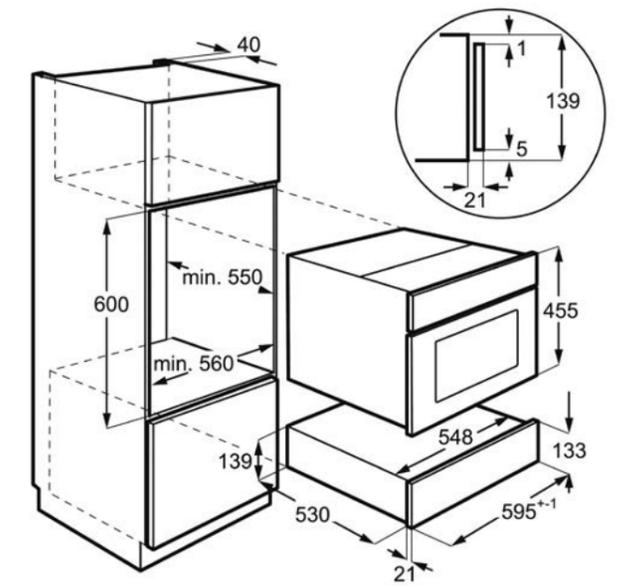
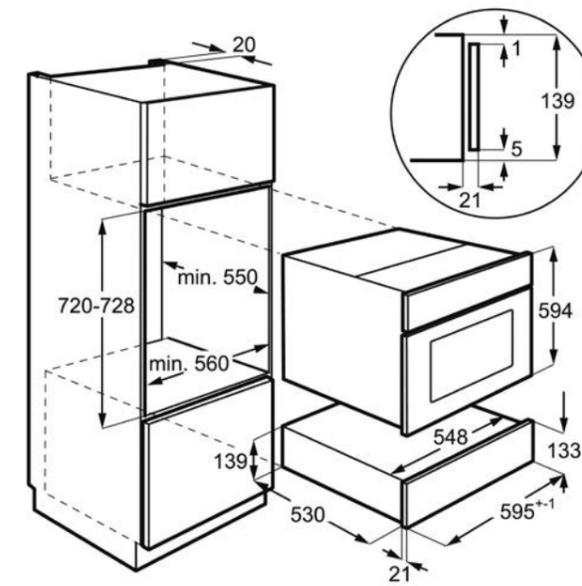


#### Underbench



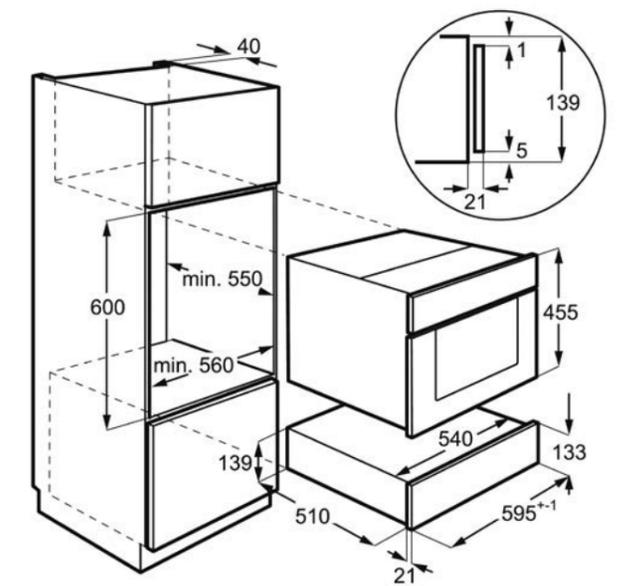
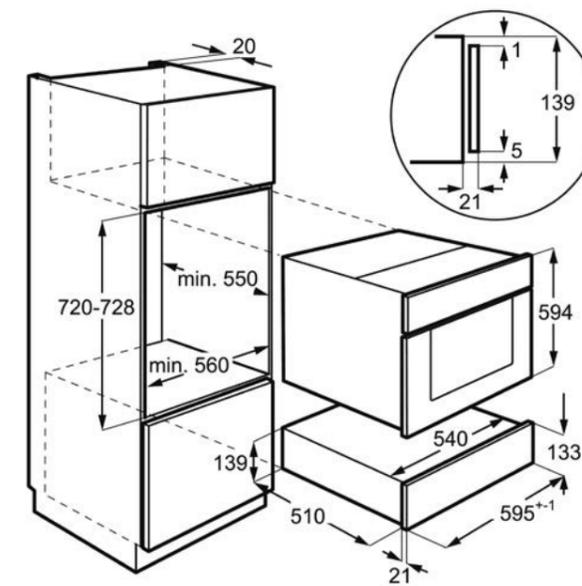
### Warming Drawer with Ovens

**KBD4X**



### Combi Vacuum Sealer Drawer with SousVide Ovens

**KBV4X**





# Induction hobs

Heat on  
demand, for  
impeccable  
taste

# SENSE Induction hob range

Consistent results for great dishes, made easy.

Our SENSE induction hob range takes the guesswork out of cooking, with innovative sensor technologies offering a range of assisted cooking techniques, meaning you can create delicious food every time.



## Effortless precision cooking with the SensePro® Induction Hob.

It lets you cook sous-vide, selecting the temperature accurately to the degree. But also it lets you choose rare, medium, well-done while sizzling a steak on in the pan.



Scan QR code to learn about SensePro® cooking



The world's first hob with wireless and battery-less Food Sensor.

The SensePro® Induction Hob's wireless Food Sensor measures the core temperature for precise cooking.





### Boil Sensor

The SenseBoil® Induction Hob detects when the water in your pan reaches boiling point and adjusts the temperature to a controlled simmer

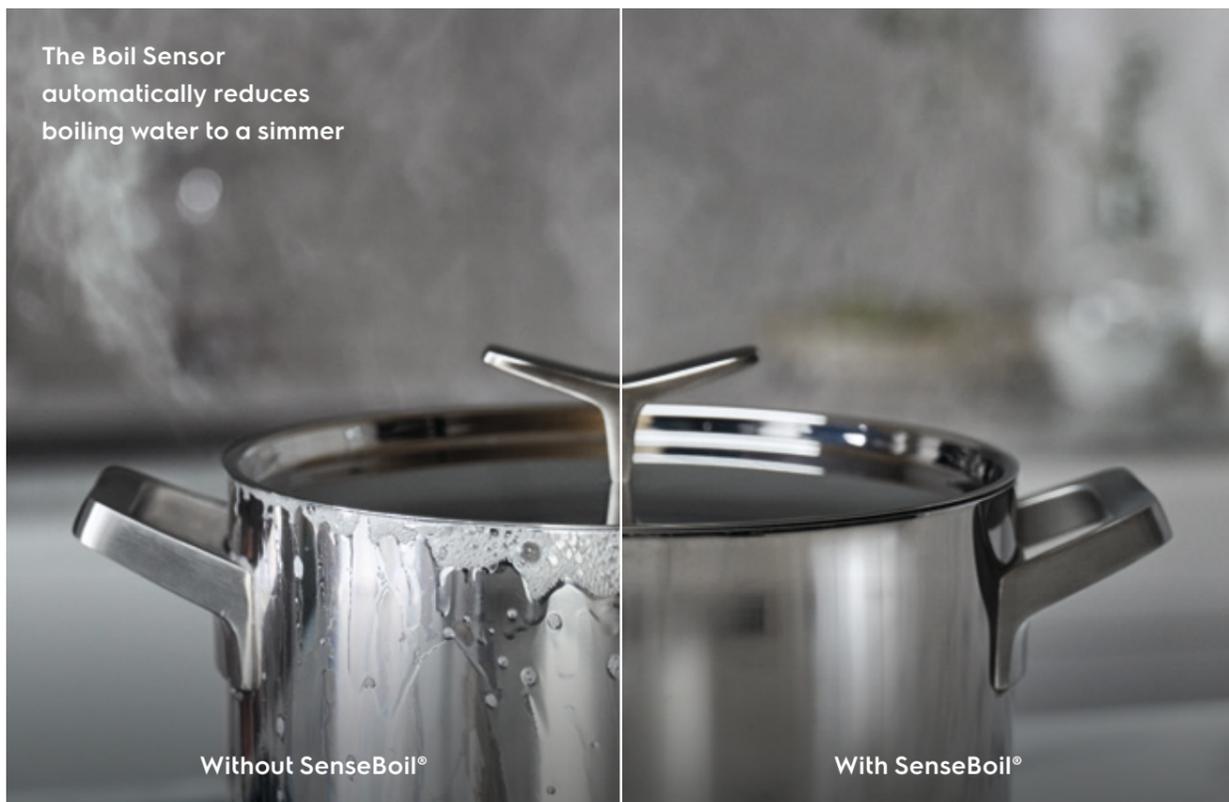


### Bridge/ MultiBridge.

With the Bridge Induction Hob, you can create several large areas to cook on with the Multiple Bridge function in our induction hob. Combined cooking zones share the same temperature and time settings. So you can use a variety of cookware, from planchas to roasting pots, at the same time.



The Boil Sensor automatically reduces boiling water to a simmer



### Infsight™ controls with color display

A total control with the easy-to-use touchscreens.





**Hob2Hood®**  
Wirelessly links the hob to the hood, for automatic extraction

AUTO



**Infinite cooking zones**  
Cleverly recognise different pan sizes and shapes and send heat into the base of each pan



**Direct access**  
Provide easy control over the hob



**PowerBoost**  
Get cooking faster with the PowerBoost function. It gives you an extra burst of energy for instantly reaching the highest temperatures



**Child lock**  
Parents and carers can apply the child lock function to prevent little hands from operating the induction hob



Watch our induction cooking overview video



**Individual zone timers**  
Individual zone timers deliver accurate results for every meal

🔔 9min

🔔 2min



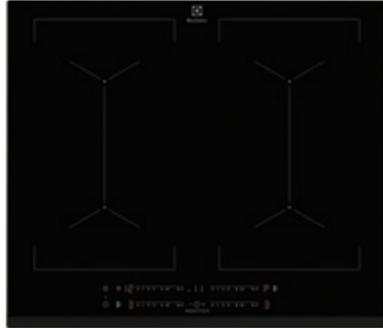
**EIS8648**  
HK\$24,800

#### Features

- Wireless food sensor - measures the core temperature
- 4 infinite cooking zones
- Bridge function
- Hob2Hood® - based on the power selected on the hob, the hood will automatically adjust the extraction settings
- InfSight™ controls with colour display
- Precise heat setting with 9 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Total connected load: 7,350W
- Country of origin: Germany

#### Tech info:

Built-in:  
144 x 756 x 490 mm (HxWxD)  
Dimensions:  
44 x 780 x 520 mm (HxWxD)



**EIV744**  
HK\$17,800

#### Features

- MultiBridge function
- 4 infinite cooking zones
- Hob2Hood® - based on the power selected on the hob, the hood will automatically adjust the extraction settings
- Direct Access - sliding touch control technology
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 7,350W
- Country of origin: Germany

#### Tech info:

Built-in:  
144 x 686 x 490 mm (HxWxD)  
Dimensions:  
44 x 710 x 520 mm (HxWxD)



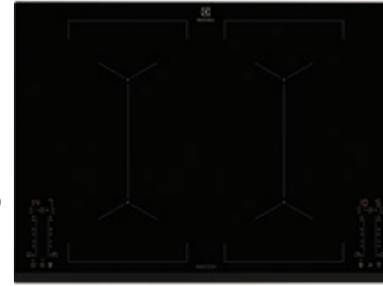
**EIS62341**  
HK\$14,800

#### Features

- SenseBoil® - boil-to-simmer function automatically adjusts the temperature
- 3 infinite cooking zones
- Bridge function
- Hob2Hood® - based on the power selected on the hob, the hood will automatically adjust the extraction settings
- Direct Access - sliding touch control technology
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Total connected load: 7,350W
- Country of origin: Germany

#### Tech info:

Built-in:  
144 x 566 x 490 mm (HxWxD)  
Dimensions:  
44 x 590 x 520 mm (HxWxD)



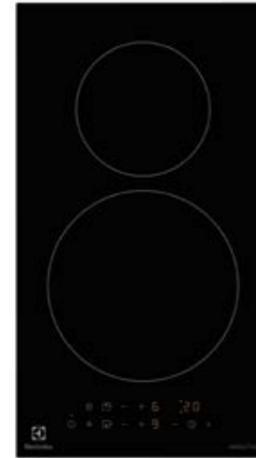
**EIV644**  
HK\$12,800

#### Features

- MultiBridge function
- 4 infinite cooking zones
- Direct Access - sliding touch control technology
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 7,350W
- Country of origin: Germany

#### Tech info:

Built-in:  
144 x 566 x 490 mm (HxWxD)  
Dimensions:  
44 x 590 x 520 mm (HxWxD)



**LIT30230C**  
HK\$9,980

#### Features

- 2 cooking zones
- Direct touch control
- Precise heat setting with 9 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 3,400W
- Country of origin: Italy



#### Tech info:

Built-in:  
144 x 276 x 490 mm (HxWxD)  
Dimensions:  
44 x 290 x 520 mm (HxWxD)



**EHI7280BB**  
HK\$7,980

#### Features

- 2 cooking zones
- Direct touch control
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 3,400W
- Country of origin: Asia



#### Tech info:

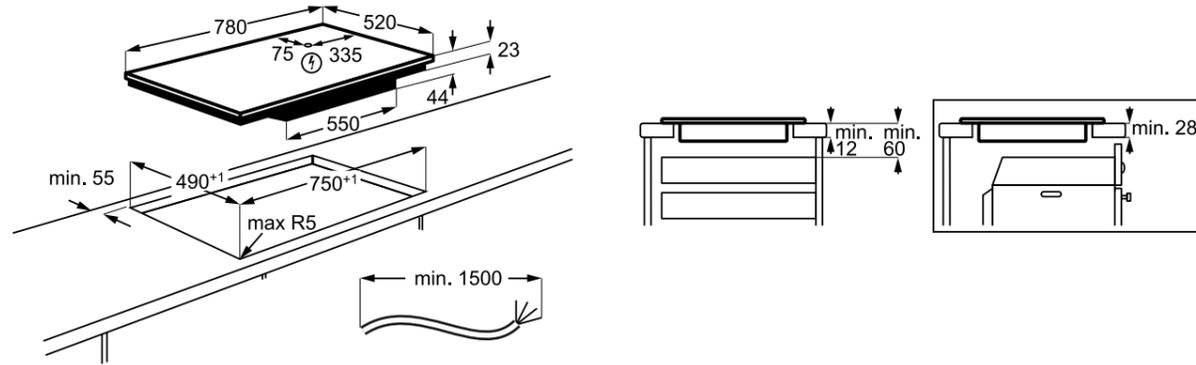
Built-in:  
155 x 680 x 400 mm (HxWxD)  
Dimensions:  
55 x 700 x 420 mm (HxWxD)

# Induction Hobs

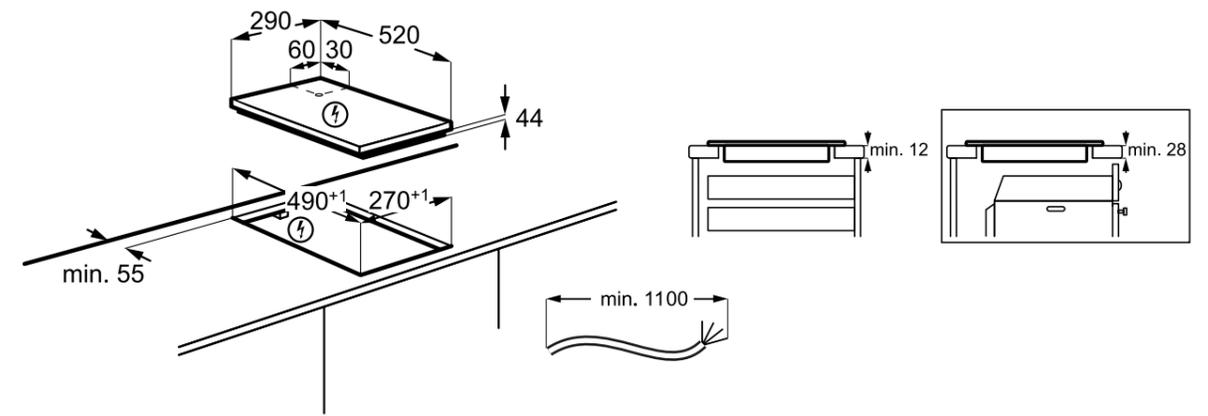


Model	EIS8648 80cm SensePro® Induction Hob	EIV744 70cm MultiBridge H2H Induction Hob	EIS62341 60cm SenseBoil® Induction Hob	EIV644 60cm MultiBridge Induction Hob	LIT30230C 29cm Touch Control Domino Hob	EHI7280BB 70cm Built-in Induction Hob
<b>Hob Features</b>						
Number Of Cooking Zones	4	4	3	4	2	2
Control Position	Front Right	Right/Left	Front Right	Front Middle	Front Middle	Front Middle
Control Type	TFT Slider	Slider Touch	Slider Touch	Slider Touch	Touch	Touch
Residual Heat/ Indicators	o / 3 Steps	o / 3 Steps	o / 3 Steps	o / 3 Steps	o / 3 Steps	o / 3 Steps
Electronic Timer	1-99 Mins	1-99 Mins	1-99 Mins	1-99 Mins	1-99 Mins	1-99 Mins
Hob-Hood Connection	o	o	o	-	-	-
Food Sensor	o	-	-	-	-	-
Child Lock	o	o	o	o	o	o
Auto Cutoff	o	o	o	o	o	o
No of Booster Zones	4	4	3	4	2	2
Power Level	9	14	14	14	9	14
Automatic Heat Up	o	o	o	o	o	o
Pot Sensors	o	o	o	o	o	o
<b>Zone Specification</b>						
Front Middle Spec	I/Booster	-	-	-	-	-
Front Middle Rating (kW)	1.4/2.5	-	-	-	-	-
Front Middle Diameter (mm)	145	-	-	-	-	-
Front Spec	-	-	-	-	I/Booster	-
Front Rating (kW)	-	-	-	-	2.3/3.4	-
Front Diameter (mm)	-	-	-	-	210	-
Rear Spec	-	-	-	-	I/Booster	-
Rear Rating (kW)	-	-	-	-	1.4/2.5	-
Rear Diameter (mm)	-	-	-	-	145	-
Front Left Spec	I/Booster	I/Booster	I/Booster	I/Booster	-	-
Front Left Rating (kW)	2.3/3.2	2.3/3.2	2.3/3.2	2.3/3.2	-	-
Front Left Diameter (mm)	210	210	210	180x210	-	-
Front Right Spec	-	I/Booster	I/Booster	I/Booster	-	-
Front Right Rating (kW)	-	2.3/3.2	1.8/2.8/3.5/3.7	2.3/3.2	-	-
Front Right Diameter (mm)	-	210	180/280	180x210	-	-
Rear Left Spec	I/Booster	I/Booster	I/Booster	I/Booster	-	-
Rear Left Rating (kW)	2.3/3.2	2.3/3.2	2.3/3.2	2.3/3.2	-	-
Rear Left Diameter (mm)	210	210	210	180x210	-	-
Rear Right Spec	I/Booster	I/Booster	-	I/Booster	-	-
Rear Right Rating (kW)	2.3/3.6	2.3/3.2	-	2.3/3.2	-	-
Rear Right Diameter (mm)	240	210	-	210	-	-
Left Spec	-	-	-	-	-	I/Booster
Left Rating (kW)	-	-	-	-	-	2.0/3.2
Left Diameter (mm)	-	-	-	-	-	210
Right Spec	-	-	-	-	-	I/Booster
Right Rating (kW)	-	-	-	-	-	2.0/3.2
Right Diameter (mm)	-	-	-	-	-	210
<b>Electrical Connection</b>						
Total Rating (Max.) (kW)	7.35	7.35	7.35	7.35	3.4	3.4
Voltage (V)	220-240	220-240	220-240	220-240	220	220
Cord Length (M)	1.5	1.5	1.5	1.5	1.1	1.5
Fuse Rating (A)	32 (Single Phase)	32 (Single Phase)	32 (Single Phase)	32 (Single Phase)	20 (Single Phase)	20 (Single Phase)
<b>Appliance Dimensions</b>						
Height (mm)	44	44	44	44	44	55
Width (mm)	780	710	590	590	290	700
Depth (mm)	520	520	520	520	520	420
Net Weight (kg)	12.1	12.3	11.2	11.5	5.5	8
<b>Aperture Dimensions</b>						
Height (mm)	44+100	44+100	44+100	44+100	44+100	55+100
Width (mm)	756 With Corner Radius	686 With Corner Radius	566 With Corner Radius	566 With Corner Radius	276 With Corner Radius	680 With Corner Radius
Depth (mm)	490 With Corner Radius	490 With Corner Radius	490 With Corner Radius	490 With Corner Radius	490 With Corner Radius	400 With Corner Radius
<b>Colour Options</b>						
Bevelled	Y/Side	Y/Side	Y/Side	Y/Side	Y/Side	-
Glass Color	Dark Gray	Black	Black	Black	Black	Black
Country Of Origin	Germany	Germany	Germany	Germany	Italy	Asia

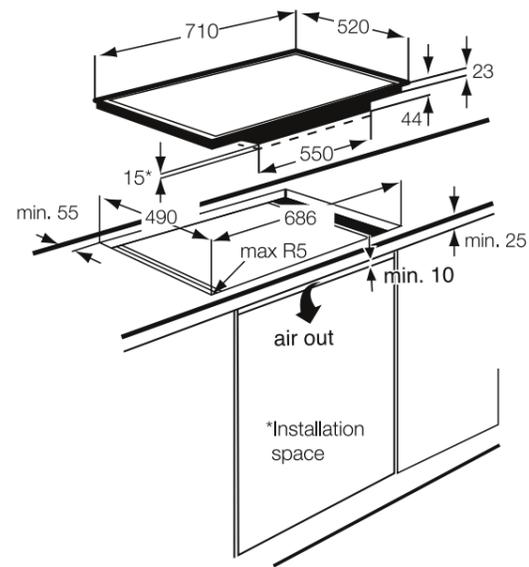
**EIS8648**



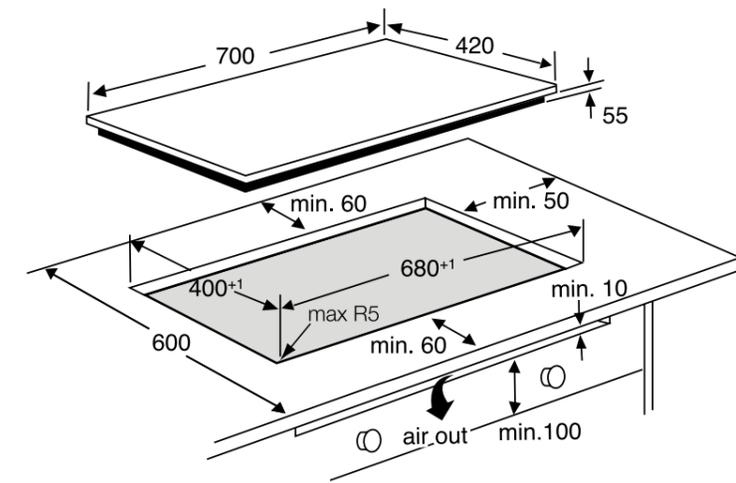
**LIT30230C**



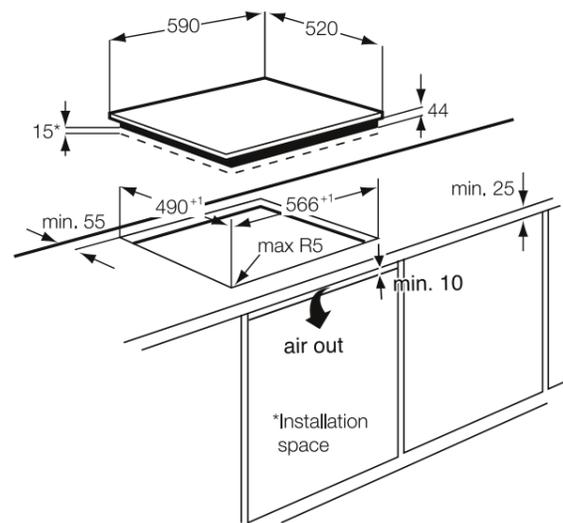
**EIV744**



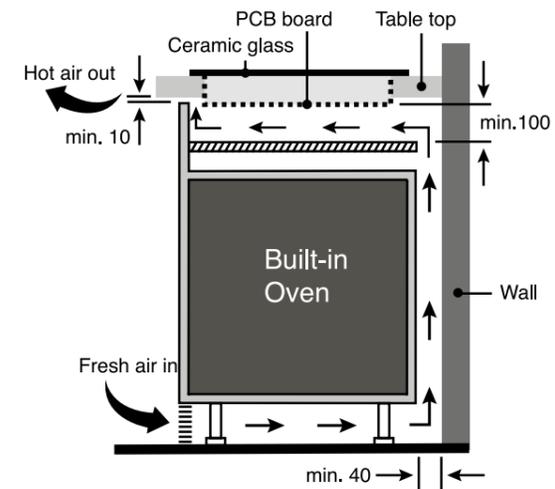
**EHI7280BB**



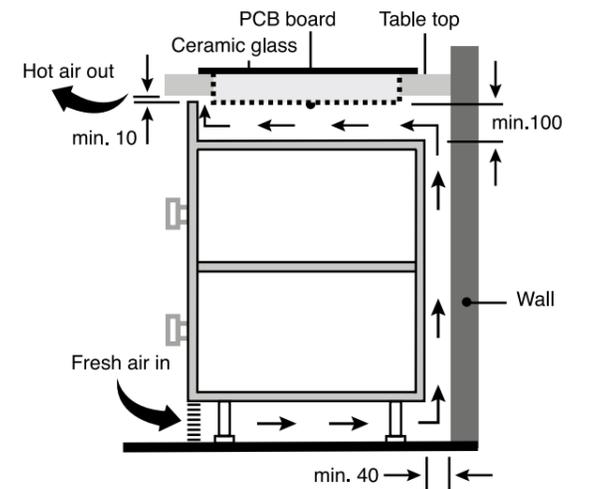
**EIS62341 / EIV644**



**Induction hob over an oven**



**Induction hob over a drawer**



# Electrolux and the environment

Our approach to sustainability is integrated into our company purpose 'Shape living for the better'. Our purpose reinforces the fact that sustainability is a top priority throughout Electrolux, along with creating more sustainable and enjoyable experiences for our customers.

Electrolux has been named Industry Leader in the Household Durables category in the Dow Jones Sustainability World Index (DJSI World). 2018 not only marked the twelfth consecutive year that Electrolux gained this recognition, but we also received the Gold Class award, given to only 1% of the top performing companies within each industry.

Follow our journey at [electroluxgroup.com/sustainability](https://electroluxgroup.com/sustainability)



This catalogue is printed on Cocoon, a recycled stock made from 100% post-consumer waste paper, and the manufacturer operates an environmental management system certified to the EU Ecolabel standard.

