

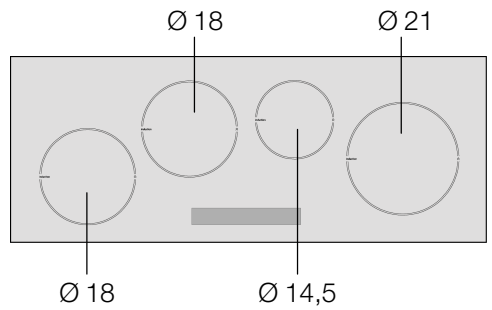
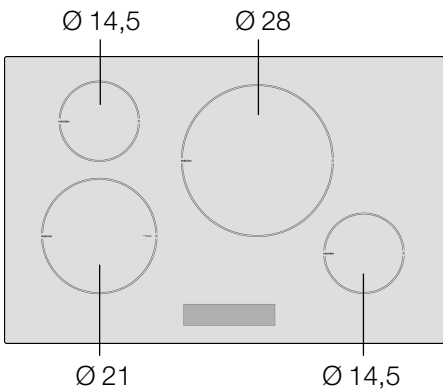
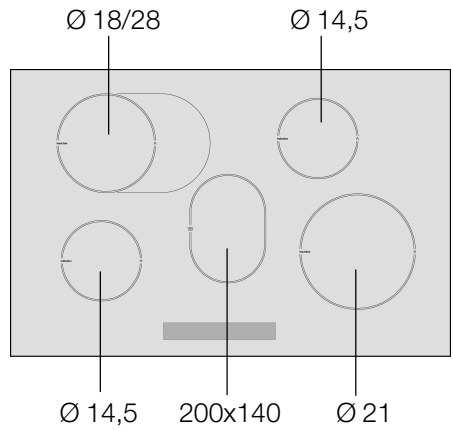
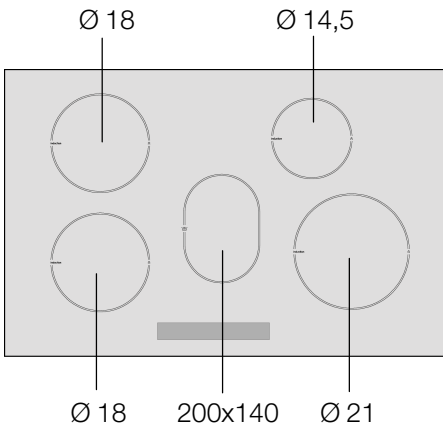
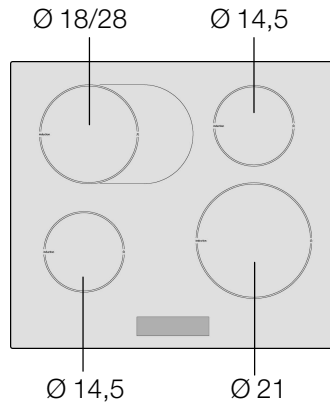
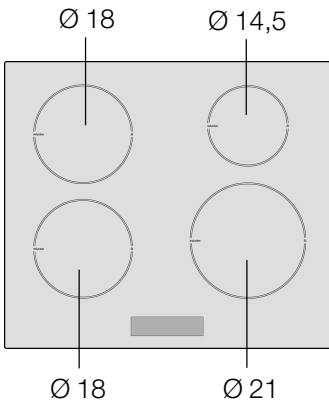


BOSCH
Invented for life



EN Instruction manual

PIB.675L34E



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Safety information

Read these instructions carefully. Only after doing this will you be able to operate your appliance properly.

Keep the operating and assembly instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Check the appliance after removing it from the packaging. If it has suffered any damage during transport, do not connect the appliance, contact the After-Sales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation.

Safety instructions

This appliance is designed for domestic use only. Only use the cooking hob for food preparation. Never leave the appliance unattended during operation.

Safe operation

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability
- or lack of experience or knowledge

are not capable of using this appliance should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

Overheated oil, butter or margarine

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire!

Ensure that you keep a constant watch when cooking foods with oil and butter. In the event that the oil or butter catches fire, never use water to put it out. Put the fire out quickly by covering the pan with a cover or dish.

Switch off the hotplate.

Cooking using a water bath

Cooking using a water bath involves cooking food inside a pot which is in turn placed in another larger pan which contains water. In this way, the food is heated gently and constantly and it is the hot water, not the direct heat of the hotplate, which cooks the food.

When cooking food using a water bath, avoid resting tins, glass jars or containers made from other materials directly on the base of the pan which contains the water, to avoid breaking the glass in both the hob and the container as a result of the hotplate reheating.

Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance.

It may cause a fire! Never rest flammable objects on the cooking hob.

It may cause a fire! If there is a drawer below the cooking hob, this should not be used to store any flammable objects or sprays.

Wet hotplates and pan bases

Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly.

Always ensure that the hotplate and the base of the pan are kept dry.

Cracks in the hob

Risk of electrocution! Disconnect the appliance from the mains if the cooking hob is broken or cracked.

Notify the After-Sales Service.

The hotplate heats up but the visual indication does not work

Risk of burns! Disconnect the hotplate if the indicator does not work.

Notify the After-Sales Service.

The hob switches off automatically

Risk of fire. If the hob switches itself off and can then no longer be used, it may unexpectedly switch itself on later. In order to prevent this, disconnect the hob from the power supply. To do so, switch off the circuit breaker in the fuse box. Call the after-sales service.

Do not place metal objects on the induction hob

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

Taking care of the cooling fan

This hob is fitted with a fan in the lower section. Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system.

Please note: There should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

Incorrect repairs

Risk of electric shock! Incorrect repairs can be dangerous. Switch off the circuit breaker in the fuse box, if the appliance is faulty. Call the after-sales service. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after-sales engineers.

Connection cable

Any work on the appliance, including replacing or fitting the power cable must be carried out by the technical assistance service.

The connection cables of the electric appliances must not touch the hot areas of the hob. The cable insulation and hob can be damaged.



This appliance complies with current safety regulations and electromagnetic compatibility regulations.

Nevertheless, people with a **pacemaker** should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

Switching the hob off

Always switch the hob off using the main switch after each use. Do not wait until the hob switches off automatically when the pan is removed.

Causes of damage

Bases of pots and pans

Rough pot and pan bases scratch the ceramic.
Avoid boiling pots dry. This may cause damage.

Hot pots and pans

Never place hot pots or pans on the control panel, the display area or the surround.
This may cause damage.

Hard and pointed objects

Damage can occur if hard or pointed objects fall on the hob.

Foil and plastic

Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Discolouration	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
	Pan abrasion	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Environmental protection

Environmentally-friendly disposal



Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive provides a framework for the collection and recycling of old appliances, which is valid across the EU.

Tips for saving energy

- Always use the right lid for the pan in question. Cooking without the lid requires four times as much energy.
- Use pots and pans with even bases. Using cookware with uneven bases increases energy consumption.
- The diameter of the base of your pot or pan should match the size of the hotplate. In particular, if pots that are too small are placed on the hotplate, energy is wasted.
Please note: Cookware manufacturers often specify the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.
- Use a small pan for small quantities of food. A larger, less full saucepan requires more energy.
- Use only a little water when cooking. This saves energy. It also preserves vitamins and minerals in vegetables.
- Switch to a lower heat setting as soon as possible.

Induction cooking

Advantages of induction cooking

Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the pan. For this reason, it offers a number of advantages:

- **Greater speed in cooking and frying;** as the pan is heated directly.
- **Reduced energy consumption**
- **Cleaner and easier to use;** spilt food does not burn as much on the hob.
- **Cooking control and safety;** the hob supplies or cuts off the heat as soon as the controls are operated. The induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

Suitable pans

Ferromagnetic pans

Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:

- enamelled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel.

Special pans for induction cooking

Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.

Checking pans using a magnet

To find out whether the pans are suitable, check that they are attracted to a magnet. The manufacturer will usually indicate if their pans are suitable for induction cooking.

Unsuitable pans

Never use pans made from:

- standard, high quality steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the base of the pan

The characteristics of the base of the pan can affect the evenness of the cooking.

Pans which are made from heat-diffusing materials (such as "sandwich" pans made from stainless steel) distribute the heat evenly, saving time and energy.

No pan or incorrect size pan

If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash.

Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

Empty pans or pans with a thin base

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the "automatic OFF" function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob's glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our After-Sales Service.

Pan detection

Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason that you are recommended to use a hotplate which matches the diameter of the pan.

Double or triple hotplate

These areas can detect pans of different sizes. The area will automatically adapt, depending on the pan material and its properties, activating only a single area or an entire area and supplying the right level of power for best cooking results.

Getting to know your appliance

An overview of the models with their dimensions is given on *page 2*.

The control panel

Control surface for

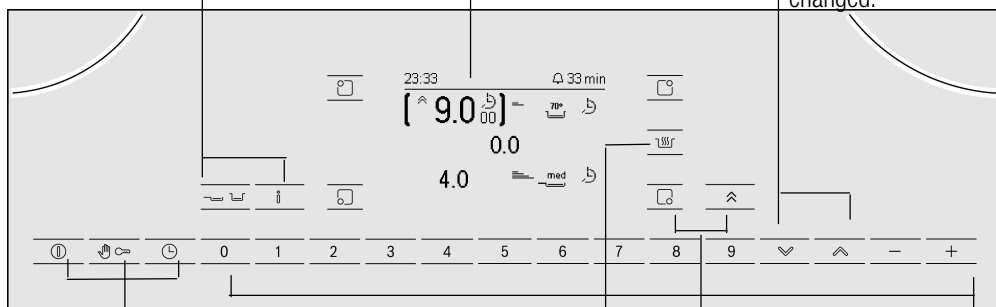
i pressed briefly:
accessing information
pressed for a long time:
accessing basic settings
Frying Sensor
and Cooking Sensor

Indicators for

heat setting 1–9
efficiency 0.0
residual heat /
Powerboost function
time program function

Navigation sensors for

moving from one
line to another.
The line selected
will appear
between square
brackets and the
value can be
changed.



Control surfaces for
heat setting selection

Control surfaces for
selecting plate-warming
zones

Control surface for

main switch
 childproof lock
and
control panel pause
 time program
function

Control surfaces for

Powerboost function
 cooking zone
selection

Controls





When you touch a symbol, the respective function is activated.

Notes

The settings will remain unchanged if you touch several symbols at once. This allows you to wipe up spills on the control panel.

Always keep the controls dry. Moisture reduces their effectiveness.

The cooking zones


Cooking zone	Activating and deactivating
○ Single cooking zone	Use the correct sized pan.
⊕ Extended cooking zone	The cooking zone is switched on automatically by using a pan with a base which matches the size of the outer area.
☐ Resistive plate-warming zone	Switching on: Press the  sensor  will appear on the display Switching off: Press the  sensor again The  symbol will disappear from the display*


*The residual heat indicator comes on.

Only use pans which are suitable for induction cooking, see the section on “Suitable pans”.

Residual heat indicator

The hob has a residual heat indicator for each cooking zone to show those which are still hot. Avoid touching the cooking zone when this indicator is shown.

Although the hob is switched off, the  indicator remains lit while the cooking zone is still hot.

If the pan is removed before the cooking zone is switched off, the  indicator and the selected heat setting will appear alternatively.

Programming the hob

This section shows how to adjust a hotplate. The table gives the settings and cooking times for various dishes.

Switching the hob on and off

The hob is switched on and off using the main switch ①.

To switch the hob on: press the ① symbol. The indicator above the main switch comes on. The hob is switched on.

To switch the hob off: press the ① symbol. The hob is switched off.

The residual heat indicator stays on until the cooking zones have cooled down completely.

Indicators

The hob switches off automatically when all the cooking zones are switched off for more than 20 seconds.

Adjusting the cooking zone

Select the required heat setting using the symbols 1 to 9 or + and –.

+ symbol = heat setting 9

– symbol = heat setting 4



Heat setting 1 = minimum

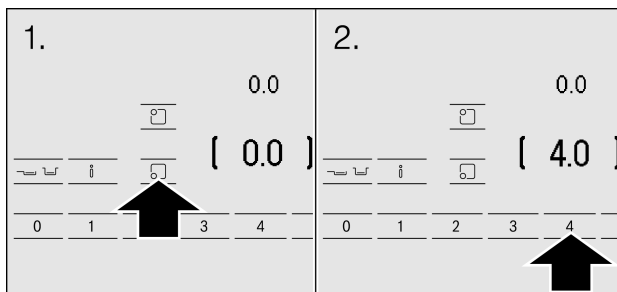
Heat setting 9 = maximum

Each heat setting has an intermediate step. This is shown by the .5 indicator (e.g. 1.5).

Selecting the heat setting:


The hob must be switched on.

1. Press the  symbol for the required cooking zone. If you then press the  sensor, instructions on how to select the heat setting will appear on the display.
2. Next select the required heat setting using the symbols 1 to 9 or the + and – symbols.



Changing the heat setting

Select the cooking zone and change the heat setting using the symbols 1 to 9 or the + and – symbols.

When the  sensor is pressed, the length of time that the cooking zone has been switched on will appear.

Switching off the cooking zone

Select the cooking zone. Next press heat setting symbol 0 or press the + and – symbols until you reach 0.0.

Warning

The selected heat setting will flash if no pan is placed on the induction cooking zone. If the cooking zone is selected, an alert will appear on the display. After a certain time, the cooking zone switches off.

Cooking table

Some examples are given in the following table.

The cooking times depend on the type, weight and quality of the food being cooked. For these reason, results may vary.

For bringing liquids to the boil, use heat setting 9.

	Slow cooking level	Duration of slow cooking in minutes
Melting		
Chocolate, ganache, butter, honey	1-2	-
Gelatin	1-2	-
Heating and keeping warm		
Vegetable and pulse stew (e.g. lentils)	1-2	-
Milk**	1.-2.	-
Sausages boiled in water**	3-4	-
Defrosting and heating		
Frozen spinach	2.-3.	5-15 min
Frozen goulash	2.-3.	20-30 min
Simmering, bringing to the boil over a low heat		
Potato dumplings	4.-5.*	20-30 min
Fish	4-5*	10-15 min
White sauces, e.g. béchamel	1-2	3-6 min
Emulsions, e.g. Béarnaise, Hollandaise	3-4	8-12 min
Boiling, steaming, sautéing		
Rice (with double the amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Potatoes (unpeeled)	4-5	25-30 min
Potatoes (peeled in salted water)	4-5	15-25 min
Pasta	6-7*	6-10 min
Stew, soup	3.-4.	15-60 min
Vegetables (fresh)	2.-3.	10-20 min
Vegetables (frozen)	3.-4.	7-20 min
Stews (in pressure cooker)	4.-5.	-

	Slow cooking level	Duration of slow cooking in minutes
Roasting		
Joints of meat	4-5	50-60 min
Meat stews	4-5	60-100 min
Goulash	3.-4.	50-60 min
Pan-frying		
Filletts, with or without pastry or breadcrumb coating	6-7	6-10 min
Frozen filletts	6-7	8-12 min
Chops, with or without breadcrumb coating	6-7	8-12 min
Steak (3 cm thick)	7-8	8-12 min
Breast (2 cm thick)	5-6	10-20 min
Breast (frozen)	5-6	10-30 min
Whole fish and fish filletts (without breadcrumb coating)	5-6	8-20 min
Whole fish and fish filletts (breaded)	6-7	8-20 min
Frozen breaded fish, e.g. fish fingers	6-7	8-12 min
Prawns and shrimps	7-8	4-10 min
Frozen meals, e.g. sauté	6-7	6-10 min
Pancakes	6-7	fry individually
Omelette	3.-4.	fry individually
Fried eggs	5-6	3-6 min
Frying** (150 g - 200 g per portion in 1-2 l of oil)		
Frozen food, e.g. chips, chicken nuggets	8-9	fry in batches
Frozen croquettes	7-8	
Dumplings	7-8	
Meat, e.g. chicken pieces	6-7	
Fish (breaded or beer-battered)	6-7	
Green vegetables, mushrooms, (breaded or beer-battered, e.g. mushrooms)	6-7	
Sweet pastries, e.g. doughnuts, battered fruit	4-5	
* Slow cook, uncovered		
** Uncovered		

Cooking Sensor

This function is for cooking in the rear cooking areas. This is most suitable for cooking food heated in water, with considerable oil or fat suitable for frying.

Note

The cooking sensor function must not be used to roast or to fry without plenty of oil

It is programmed as follows

The pans which contain hot food give off heat. The cooking sensor detects this heat and the cooking plate automatically sets the temperature.

Cooking advice

- The cooking zone only heats up when necessary. This saves energy.
- The oil and fat do not overheat.
- The temperature is constantly regulated. This means that the food does not boil over, avoiding the need to continuously adjust the power.

Saucepans for the sensor cooking system

Sensor-compatible saucepans have a surface which dissipates heat to the sensor particularly well. If saucepans are used that are unsuitable, the adjustment function does not work. The food could boil over or burn.

Suitable saucepans

You can use suitable enamelled saucepans. The base of the saucepan must be large enough to completely cover the hotplate. Use the supplied sensor strips with stainless steel and aluminium saucepans.

Sensor strips

The sensor strips enclosed can also be obtained as a special accessory from your specialist electrical store. Please specify the HEZ numbers: HEZ 390001

Temperature ranges

If you are cooking with the sensor cooking system, you set temperatures rather than a heat setting. Temperature ranges for various cooking methods are listed in the table.

Temperature range	Suitable for
170–180°C	Frying
110–120°C	Cooking with a pressure cooker
90–100°C	heat, boil
80–90°C	Cooking with a low flame, rising
60–70°C	Defrosting, heating, keeping hot

The temperature range 90°C–100°C is sufficient for cooking, although water will not boil with as much force as normal.


Adjusting the temperature

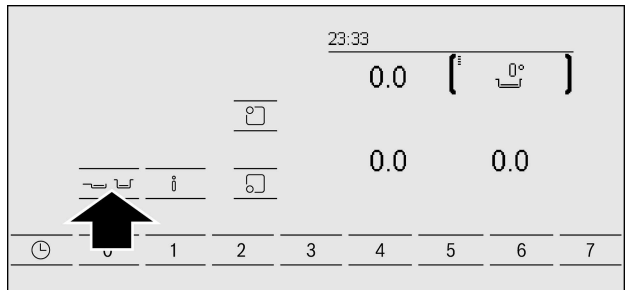
The exact temperature at which water boils depends on the height above sea level. If a dish is boiling too much or not enough then the cooking temperature may be changed.


It is programmed as follows

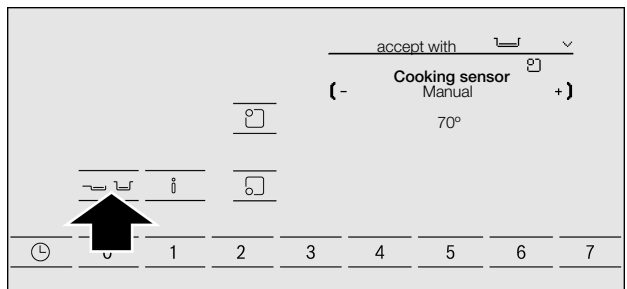
The hob must be switched on.

1. Place the food in the pan and add liquid, just two fingers is enough.
2. Place the pan in the centre of the cooking zone and cover it.
3. Select the required cooking zone.
0.0 will appear on the cooking zone display.

- Press the corresponding cooking sensor first. Cooking Sensor is activated. If the  symbol is pressed before the cooking sensor, an alert will appear on the display.



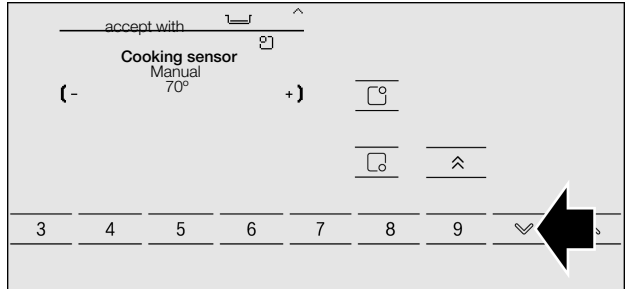
- Change the temperature using the symbols 1 to 9 or the + and – symbols. The temperature can be set between 60 and 180 °C. If you try to enter a different temperature, a signal sounds and the instruction is ignored.
- Press the  symbol to access the function menu. In the next 10 seconds, select the Manual option using the + and – symbols.



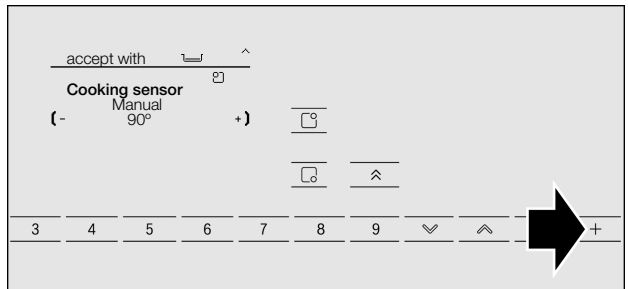
Warning




If no setting is selected, after a certain time, the menu will close without starting the function.

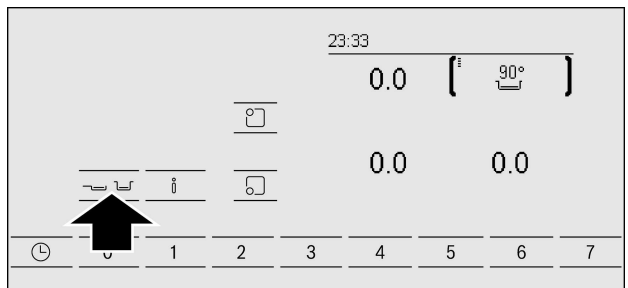
7. Move to the next line using navigation sensor .



8. Select the required temperature using the + and - symbols.



9. Activate the function by pressing .
The  symbol and the selected temperature will appear.
You have now activated the function.
If you press the  sensor you can check whether the function has started.



The temperature symbol remains lit until the set temperature is reached.

A signal will then sound and the temperature symbol will go out.

The Cooking Sensor will maintain the pan within the set temperature range.

Switching off the Cooking Sensor

Switch off the cooking zone. Cover the cooking sensor so that the lens remains clean.

Note

Food may be added when the liquid is hot:

Fill the recipient with only liquid.

Program the hob as described in points 3 and 4.

As soon as the required temperature has been reached and the sound indication is given, add the food.



The cooking sensor cover heats up when a nearby cooking zone is switched on.

Table showing cooking times for the cooking sensor

The table shows the best temperature range for each dish. The cooking times depend on the type, weight and quality of the food.

		Temperature range	Cooking time from buzzer
Soups	Meat stocks	95–100°C	60–90 min
	Stew	95–100°C	45–60 min
	Vegetable soups	95–100°C	60–90 min
Side dishes	Potatoes	95–100°C	30–40 min
	Dumplings/potato balls	85–90°C	30–40 min
	Pasta	95–100°C	7–10 min
	Polenta	85–90°C	5–10 min
	Rice	85–90°C	25–35 min
Eggs	Boiled eggs (in cold water)	95–100°C	2–8 min
Fish	Sautéed fish	85–90°C	15–20 min

		Temperature range	Cooking time from buzzer
Meat	Dumplings	95–100°C	20–30 min
	Filled pasta, ravioli	95–100°C	10–15 min
	Consommé	95–100°C	60–90 min
	Viennese boiled beef	95–100°C	90–120 min
	Sausages	85–90°C	5–10 min
Vegetables	Fresh vegetables, e.g. broccoli	95–100°C	10–20 min
	Fresh vegetables, e.g. Brussels sprouts	95–100°C	30–40 min
	Frozen vegetables: e.g. Brussels sprouts, beans*	95–100°C	15–30 min
	Creamy vegetables, frozen: e.g. creamy spinach*	65–70°C	20–30 min
Pulses and legumes	Lentils, peas, chickpeas	95–100°C	30–60 min
Sweet foods	Semolina mash	85–90°C	10–15 min
	Compote	85–90°C	10–20 min
	Rice pudding	85–90°C	35–45 min
	Chocolate flan	85–90°C	3–5 min
Pre-cooked dishes	Cans, e.g. goulash soup	65–70°C	10–15 min
	Instant soups, e.g. noodle soup	95–100°C	5–10 min
	Instant soups, e.g. creamed soups	85–90°C	10–15 min
Drinks	Milk	85–90°C	
	Mulled wine	65–70°C	
Dishes cooked using pressure cooker	Chicken	110–120°C	20–25 min
	Rice	110–120°C	6–8 min
	Potatoes	110–120°C	10–12 min
	Stew	110–120°C	15–20 min
Fried food**	Pastries, e.g. fritters, berlinese cakes, fried fruit fritters	165–175°C	Frying on a low heat
	Meat, e.g. chicken pieces, dumplings	165–175°C	
	Vegetables, breaded	165–175°C	

*Add liquid according to the manufacturer's instructions.

** Follow advice on frying

The control automatically selects the minimum value for the selected temperature range.

The temperature can be changed using the + and – symbols.

Deep frying food

Never leave fat heating unattended - risk of fire.

Deep-frying fat

Only use a suitable oil or fat for deep frying, e.g. vegetable oil.

Break blocks of fat into small pieces. Make sure that there is enough fat in the pan. The minimum level is the width of two fingers.

Unsuitable fat

Mixtures of fat, e.g. oil and fat or various types of fat, are not suitable. The hot fat may froth up.

Heating the fat

1. Heat the fat in a pan with a lid. When the signal sounds, the fat is hot. You can then deep fry the food.

Deep frying

Always deep fry without a lid on the pan.

2. Add the first portion and deep fry.

3. Take it out.

If the temperature symbol does not light up, the fat is hot enough for the next portion.

If it does light up, do not add the next portion until the signal sounds and the temperature symbol goes out.

4. Deep fry the next portion.

Note

Deep fry frozen food in small portions. The fat would otherwise cool too quickly. Example: frozen chips: 1.5 l fat, approx. 150 g chips per portion.

Cooking in a pressure cooker

Add liquid according to the manufacturer's instructions.

Bring pulses to the boil in the 95–100 °C temperature range. Skim off the froth and seal the pressure cooker. Continue to cook in the 110–120 °C temperature range.

Cooking programs

The cooking programs can be used to prepare the following groups of dishes:

Food

Soups

Side dishes

Eggs

Fish

Meat

Vegetables

Pulses and legumes

Sweet foods

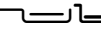
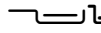


Drinks

Pressure cooker

Fried food

Selecting the required cooking program

Select the cooking zone.

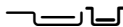

1. Place the food in the pan and add liquid, just two fingers is enough.
2. Place the pan in the centre of the cooking zone and cover it.
3. Select the required cooking zone.
0.0 will appear on the cooking zone display.
4. Press the corresponding cooking sensor first.
Cooking Sensor is activated.
If the  sensor is pressed before the cooking sensor, an alert will appear on the display.
5. Press the  symbol to access the menu.
In the next 10 seconds, select the Programmes option using the + and – symbols.
6. Move to the next line using navigation sensor  and select the required group of dishes using the + and – symbols.
7. Then move to the next line using navigation sensor  and select the required dish using the + and – symbols.

8. Activate the function by pressing .

The temperature symbol remains lit until the required temperature is reached. A signal will then sound. The temperature symbol will go out and an alert will appear on the display.

The Cooking Sensor will maintain the pan within the set temperature range.

Select the cooking zone.

Return to the function menu using the  symbol. Then move to the next line using navigation sensor  and select the required dish using the + and – symbols.

Switch off the cooking zone. Cover the cooking sensor so that the lens remains clean.

Changing the selected program

Switching off the Cooking Sensor

Cooking advice

Food frozen in a block

Place the frozen food in the recipient, for example, spinach.. Add liquid according to the manufacturer's instructions. Cover the recipient. Select the temperature range of 70 °C. Remove from time to time.

Preparing food that releases a lot of water (for example, fillets of fish)

When cooking with a small amount of liquid, two fingers deep is sufficient Always cover of the recipient.

To prepare food that creates a lot of foam (for example pasta)

When cooking food that releases foam, cover the recipient This will save energy.

Thickening food

Cook food at the recommended temperature When thickened, allow humidity to evaporate at 90°C

Food, for example potatoes, cooked irregularly

Use more water.

The beep does not sound

Always cover the recipient. In this way, the automatic control will function normally.

Oil temperature control

This function is used for frying on the front cooking zones, regulating the temperature of the pan.

Advantages to frying

The cooking zone only heats up when necessary. This saves energy.

The oil and fat do not overheat.

Notes

Never leave fat heating unattended.

Put the pan in the centre of the hotplate. Make sure that the base of the pan has the correct diameter.

Do not place a lid on the pan, otherwise the regulator will not work. You can use a splatter guard; it will not prevent the regulator from working.

Only use fat that is suitable for frying. For butter, margarine, olive oil or lard, select the **min** frying setting.

Pans for oil temperature control

Pans are available which are best suited to this function. Only use this type of pan. The temperature control will not work with other pans. These pans may overheat.

Special pans can be purchased at a later date as an optional accessory from specialist outlets or from our Technical Assistance Service. Always quote the corresponding reference HEZ390210, HEZ390220, HEZ390230.

These pans are non-stick. Food can also be fried in a small amount of oil.

Temperature settings

Power level	Temperature	Suitable for
max	high	e.g. potato dishes, sautéed potatoes and rare steaks.
med	medium–high	e.g. lightly fried food such as breaded frozen ingredients, escalopes, ragout, vegetables.
low	medium–low	e.g. thick food, such as rissoles and sausages, fish.
min	low	e.g. omelettes, using butter, olive oil or margarine.

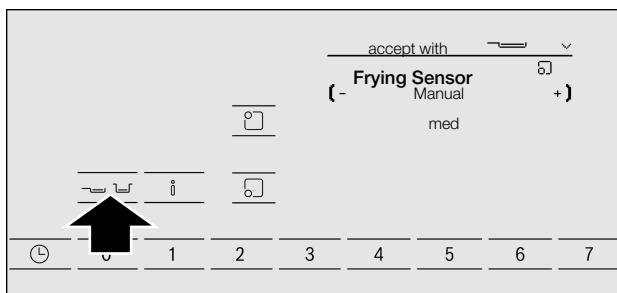
It is programmed as follows

Select the right temperature setting from the table.
Place the pan on the cooking zone.

The hob must be switched on.

Select the required cooking zone.
0.0 will appear on the cooking zone display.

1. Press the  symbol.

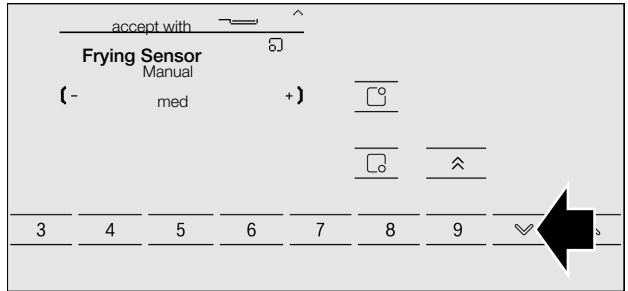


2. In the next 10 seconds, select the Manual option using the + and – symbols.

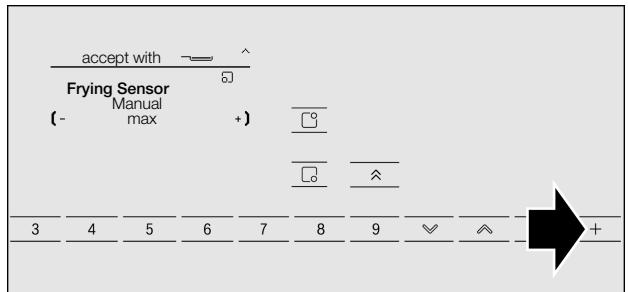
Warning




If no setting is selected, after a certain time, the menu will close without starting the function.

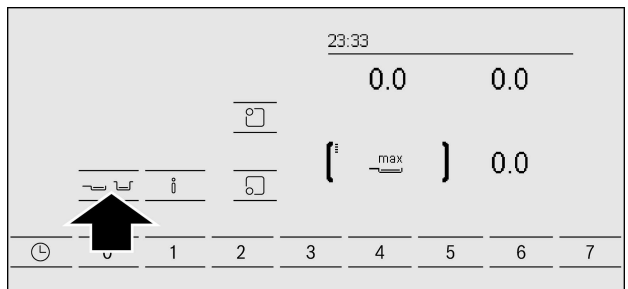
3. Move to the next line using navigation sensor .



4. Select the required temperature setting using the + and – symbols.



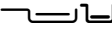

5. Activate the function by pressing the  symbol. The  symbol and the selected power level will appear. The oil temperature control will be activated. If you press the  sensor you can check whether the function has started.



The temperature symbol remains lit until the frying temperature is reached. A signal will then sound. The temperature symbol will go out and an alert will appear on the display.

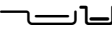
Changing the selected temperature

Select the cooking zone. Next change the temperature by pressing the + and – sensors. The temperature can also be changed by returning to the function menu:

Press the  symbol. Then move to the next line using navigation sensor  and select the required temperature setting using the + and – symbols.

6. Add oil to the pan, then add the other ingredients. As usual, toss the food in the pan to prevent it from burning.

Exiting the function early

Return to the function menu using the  symbol. Next select the Exit option using the + and – symbols.

You can also exit the function by pressing the 0 symbol or the + and – symbols until 0.0 appears on the selected cooking zone display.

Frying table

The table shows which frying setting is suitable for which dish. The frying time may depend on the type, weight, thickness and quality of the food.

The frying settings given are for the system pans. The frying settings may vary if you use different pans.

		Frying setting	Total frying time after the signal sounds
Meat	Escalope, plain or breaded	med	6-10 mins
	Fillet	med	6-10 mins
	Cutlet	low	10-17 mins
	Cordon bleu	low	15-20 mins
	Steaks, rare (3 cm thick)	max	6-8 mins
	Steaks, medium or well done (3 cm thick)	med	8-12 mins
	Chicken breast (2 cm thick)	low	10-20 mins
	Sausages, boiled or raw	low	8-20 mins
	Hamburgers / rissoles	low	6-30 mins
	Meat loaf	min	6-9 mins
	Strips of meat, gyros	med	7-12 mins
	Mince	med	6-10 mins
	Bacon	min	5-8 mins
Fish	Fish, fried	low	10-20 mins
	Fish fillet, plain or breaded	low / med	10-20 mins
	Scampi, prawns	med	4-8 mins
Egg dishes	Pancakes	med	continuous frying
	Omelettes	min	continuous frying
	Fried egg	min / med	2-6 mins
	Scrambled egg	min	2-4 mins
	Raisin pancake	low	10-15 mins
	French toast	low	continuous frying
Potatoes	Sautéed potatoes, pre-boiled	max	6-12 mins
	Sautéed potatoes, from raw*	low	15-25 mins
	Potato fritters	max	continuous frying
	Glazed potatoes	med	10-15 mins
Vegetables	Garlic/onions	min	2-10 mins
	Courgettes, aubergines	low	4-12 mins
	Pepper, green asparagus	low	4-15 mins
	Mushrooms	med	10-15 mins
	Glazed vegetables	med	6-10 mins

		Frying setting	Total frying time after the signal sounds
Frozen products	Escalope	med	15-20 mins
	Cordon bleu	low	10-30 mins
	Chicken breast	min	10-30 mins
	Nuggets	med	10-15 mins
	Gyros, kebab	med	10-15 mins
	Fish fillet, plain or breaded	low	10-20 mins
	Fish fingers	med	8-12 mins
	Chips	med / max	4-6 mins
	Stir fry/mixed vegetables	min	8-15 mins
	Spring rolls	low	10-30 mins
	Camembert/cheese	low	10-15 mins
Miscellaneous	Camembert / cheese	low	7-10 mins
	Dried ready meals to which you add water e.g. pasta with sauce	min	4-6 mins
	Croutons	low	6-10 mins
	Toasting almonds / other nuts / pine nuts*	min	3-7 mins

* Place in a cold pan

Frying programs

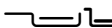



Only use these programs with pans recommended for oil temperature control.

The following dishes may be prepared with these programs:

Dish
Meat
Fish
Egg dishes
Potatoes
Vegetables
Deep-frozen products
Miscellaneous

Selecting the required program

Select the cooking zone.
0.0 will appear on the cooking zone display.

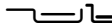

1. Press the  symbol.
2. In the next 10 seconds, select the Programmes option using the + and – symbols.
3. Move to the next line using navigation sensor  and select the required group of dishes using the + and – symbols.
4. Then move to the next line using navigation sensor  and select the required dish using the + and – symbols.
5. Activate the function by pressing .

The program is now selected.

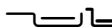
The temperature symbol remains lit until the frying temperature is reached. A signal will then sound. The temperature symbol will go out and an alert will appear on the display.

Add oil to the pan, then add the other ingredients. As usual, toss the food in the pan to prevent it from burning.

Changing the selected program

Select the cooking zone.
Return to the function menu using the  symbol. Then move to the next line using navigation sensor  and select the required dish using the + and – symbols.

Exiting the function early


Return to the function menu using the  symbol. Next select the Exit option using the + and – sensors.
If the cooking zone is selected, you can also exit the function by pressing the 0 sensor or the + and – sensors until 0.0 appears on the selected cooking zone display.

Childproof lock


The cooktop can be protected against being accidentally turned on to ensure that children do not switch on the elements.

Switching the temporary childproof lock on and off

The hob must be off.

Switching on: Hold down the  symbol for 4 seconds. The hob is now locked.

If a control surface is pressed when the lock is switched on an alert appears on the display.

Switching off: Hold down the  symbol for 4 seconds. The temporary childproof lock is switched off.

Switching the permanent childproof lock on and off

This function activates the childproof lock automatically when the hob is switched off.


Switching the permanent childproof lock on and off

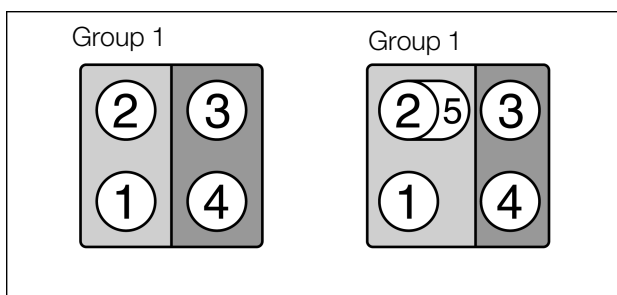
See “Settings”.

The Powerboost Function

The Powerboost function can be used to heat food more quickly than heat setting 9.



Restrictions when using

The Powerboost function may be used for all cooking zones, provided that the other cooking zone in the same group is not switched on. (see figure). Otherwise,  and 9.0 will flash on the selected cooking zone display and it will be automatically set to heat setting 9.0.





How to activate

Follow the steps below:

1. Switch on the hob and select the required cooking zone by pressing the corresponding symbol .
2. Press the  symbol. You have now activated the function.

How to deactivate

Select the cooking zone by pressing the corresponding  symbol and then press the  symbol. The function will be deactivated.



In certain circumstances, the Powerboost function may be switched off automatically to protect the hob's internal electronic components.

Timer function

This function can be used in two different ways:

- to switch a hotplate off automatically
- as a cooking timer





Switching a cooking zone off automatically

It is programmed as follows

Enter the time period for the required cooking zone. The cooking zone will switch off automatically once this time has elapsed.

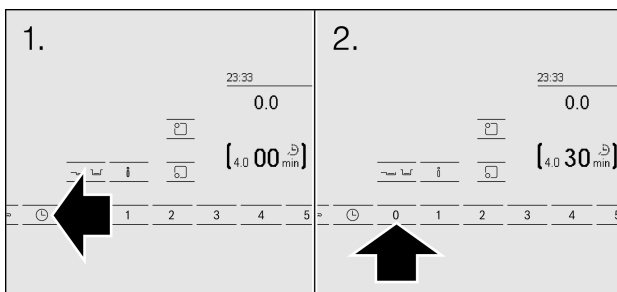
The hob must be switched on.

Select the cooking zone and the required heat setting.

1. Press the  symbol twice.
The indicators **0.0, min** and  light up on the selected cooking zone display.
If you press the  sensor, instructions on how to select the time will appear on the display.
2. In the next 10 seconds, program the time using the symbols 0 to 9 or the + and – symbols. Next press the  symbol to activate the function.

+ symbol = 30 minutes

– symbol = 10 minutes



After a few seconds, the timer will start to count down.

The cooking time for the selected cooking zone will be shown on the display.



Once the time has elapsed	<p>The cooking zone switches off once this time has elapsed. You will hear a beep.</p> <p>0.0 will appear on the cooking zone display and 00 will appear for 10 seconds on the time program function display. When the ⊖ symbol is pressed, the indicators go out and the buzzer stops.</p>
Correcting the time	<p>Select the cooking zone and then press the ⊖ symbol twice. Change the cooking time using the symbols 0 to 9 symbols or the + and – symbols.</p>
Switching off the automatic OFF function	<p>Program it to zero using the 0 symbol or by pressing the – symbol until 00 appears.</p>
Switching a cooking zone off automatically using the Cooking Sensor	<p>When cooking using the Cooking Sensor, the programmed cooking time starts to count down once the selected cooking zone has reached the required temperature.</p>
Switching a cooking zone off automatically using the Frying Sensor	<p>When cooking using the Frying Sensor, the programmed cooking time starts to count down once the cooking zone has reached the required temperature.</p>
Suggestions and warnings	<p>Select a cooking zone to check the remaining cooking time.</p> <p>Any cooking time can be programmed up to 99 minutes.</p> <p>After a power cut, the time program function will no longer be activated.</p> <p>When the i symbol is pressed and the time has not been programmed, an alert will appear on the display.</p>

Egg timer

How to program the timer

The egg timer allows you to program a time of up to 99 minutes. It is independent of the other settings.

The hob must be switched on.


1. Press the  symbol, , 00:00, **min** and **sec** will appear on the time program function display.
2. Set the required time using the symbols 0 to 9 or the + and – symbols.
On the display, the setting will be programmed from right to left.

+ symbol = 10 minutes


– symbol = 5 minutes

The timer starts to count down after a few seconds.

Once the time has elapsed

A buzzer sounds. 00:00 appears on the time program function display. Press the  symbol. The indicators go out and the buzzer stops.

Correcting the time


Press the  symbol and change the time using the symbols 0 to 9 or the + and – symbols.

Switching the egg timer off

Set it to 0 using the symbols 0 to 9 or the + and – symbols.

Suggestions and warnings


After a power cut, the time program function will no longer be activated.

When the  symbol is pressed and the time has not been programmed, an alert will appear on the display.

Time limitation

The automatic time limitation function is activated if the cooking zone is used for prolonged periods without any changes being made.

The cooking zone stops heating.


The **FB** and residual heat indicator  flash alternately on the cooking zone display.

The indicator goes out when any symbol is pressed. The cooking zone can now be reset.

When the automatic time limitation function is activated, this is controlled by the selected heat setting (from 1 to 10 hours).

Control panel pause function

Cleaning the control panel while the hob is on may change the settings.

To avoid this, the hob has a control panel pause function. Press the  symbol. An alert will appear on the display. The control panel is locked for 20 seconds. The surface of the control panel can now be cleaned without risk of changing the settings.

Note

The lock does not affect the main switch. The hob may be switched off when you like.

Settings

The hob offers various settings. Some of these can be changed.

Language	English* German French Dutch Italian Portuguese Spanish Danish Swedish Norwegian Finnish Russian Polish Turkish Greek
Power levels	9 17*
Buzzer	On* Off
Power limit	from 1000 W to 9500 W. Increasing the setting increases the power of the hob by 500 W.
Childproof lock	Manual* Automatic Off
Brightness	The brightness of the display can be adjusted.
Clock	The time can be set.

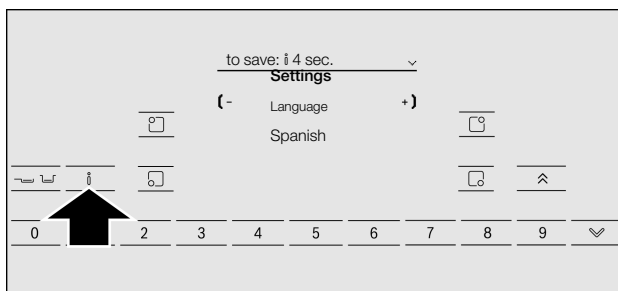
Egg timer	On*. To activate the egg timer press the ☹ sensor once. To activate the automatic shut-off for a cooking zone, press the ☹ sensor twice. Off. The automatic shut-off for a cooking zone is activated by pressing the ☹ sensor once.
Timer end signal	Duration of the buzzer corresponding to the time program function: 10 sec* 30 sec 60 sec
Basic settings	Yes No*

* Basic settings
Saving some settings takes time. The ⌚ symbol will appear on the display.

Changing the settings

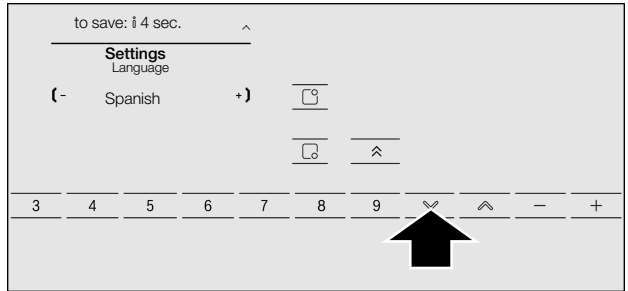
The cooking zone must be off.

1. Switch on the hob.
2. In the next 10 seconds, hold down the ⓘ symbol for 4 seconds.
The first setting will appear between square brackets on the display.

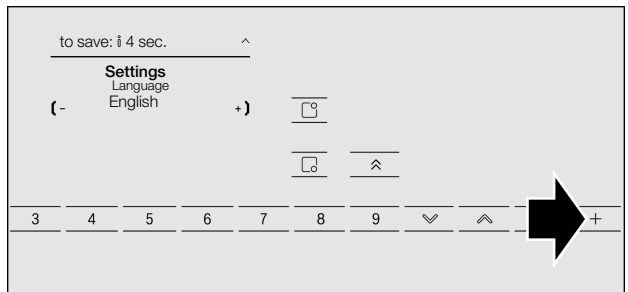


3. Press the + and – symbols until the required function appears on the display.

4. Move to the next line using navigation sensor .



5. Select the required value using the + and – symbols.



6. Hold down the *i* symbol again for 4 seconds.
The settings have been correctly stored.

Exiting the function without saving the settings

To exit the settings, switch off the hob at the main switch and select the required settings again.

Care and cleaning

The recommendations and warnings given in this section are designed to help you clean and maintain your cooking hob in optimum condition

Cooking hob

Cleaning

Clean the hob after each use. This will prevent spillages from burning.

Only clean the hob when it has cooled down sufficiently.

Only use cleaning products which are recommended for cooking hobs. Follow the instructions provided on the product packaging.

Never use:

- Abrasive products
- Aggressive cleaning products, such as stain removers and oven sprays
- Sponges which may scratch
- High-pressure cleaners or steam cleaners

Glass scrapers

Remove stubborn dirt with a glass scraper.

1. Remove the guard from the scraper
2. Clean the surface of the cooking hob with the blade.

Do not use the scraper cover to clean the surface of the cooking hob as this could scratch the surface.



The blade is very sharp. Danger of cuts. Protect the blade when it is not in use. Replace the blade immediately when it shows signs of imperfections.

Care

Apply an additive to preserve and protect your cooking hob. Observe the recommendations and warnings given in this pack.

Hob surround

To prevent damage to the hob surround, follow the advice below:

- Only use warm water with a little soap
- Never use sharp or abrasive products
- Do not use the glass scraper

Cooking sensors

The sensor window on the cooking sensor must always be clean. Remove flecks of fat and dirt regularly. To do so, use cotton buds or a soft cloth with soapy water and glass cleaner.

Unsuitable cleaning agents

Do not use:

- Scratchy objects, such as scourers and scrubbing brushes
- Cream cleaner

Fixing malfunctions

Malfunctions are generally caused by minor faults. Before contacting the Technical Assistance Service, ensure you have read the following recommendations and warnings.

Display	Malfunction	Measure
none	The electric power supply has been switched off.	Use other electrical appliances to check if there has been a power cut.
	The appliance has not been correctly connected according to the connection drawing.	Check that the appliance has been connected correctly according to the connection drawing.
	Electronic system malfunction.	If the checks above do not remedy the malfunction, contact the Technical Assistance Service.
Data memory error – See user manual	There is an internal error in the system	Notify the Technical Assistance Service.
<i>E</i> flashes	The control panel is damp or an object is resting on it	Dry the control panel area or remove the object.
<i>E</i> + number/ <i>d</i> + number/ <i>e</i> + number/	Electronic system malfunction	Disconnect the hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the Technical Assistance Service.
<i>F0/F9</i>	There is an internal error in the system	Disconnect the hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the Technical Assistance Service.
<i>F2</i>	The electronic system has overheated and the corresponding cooking zone has been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the Technical Assistance Service.

Display	Malfunction	Measure
<i>F4</i>	The electronic system has overheated and all the cooking zones have been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the Technical Assistance Service.
<i>U1</i>	Incorrect supply voltage, outside normal operating limits	Please contact the local electricity board.
<i>U2/U3</i>	The cooking zone has overheated and has switched off in order to protect the hob	Wait until the electronic system has cooled down sufficiently before switching the hob back on.

Do not rest hot pans on the control panel.

Normal noises heard during appliance operation

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:

A low buzzing noise, like a transformer

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

A low whistle

This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan.

Sizzling

This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary.

High-pitched whistling

This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

Noise from the fan

To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

DE <http://www.bosch-hausgeraete.de>
GB <http://www.boschappliances.co.uk>
FR <http://www.bosch-electromenager.com>
NL <http://www.bosch-huishoudelijke-apparaten.nl>
FI <http://www.bosch-kodinkoneet.com>
DK <http://www.bosch-hvidevarer.com>
ES <http://www.bosch-ed.com>
PT <http://www.bosch.pt>
BE <http://www.electro.bosch.be>
AU <http://www.bosch.com.au>
AT <http://www.bosch-hausgeraete.at>
BR <http://www.boschelectrodomesticos.com.br>
GR <http://www.bosch-home.gr>
US <http://www.bosch-appliances.com>