

EN
CN



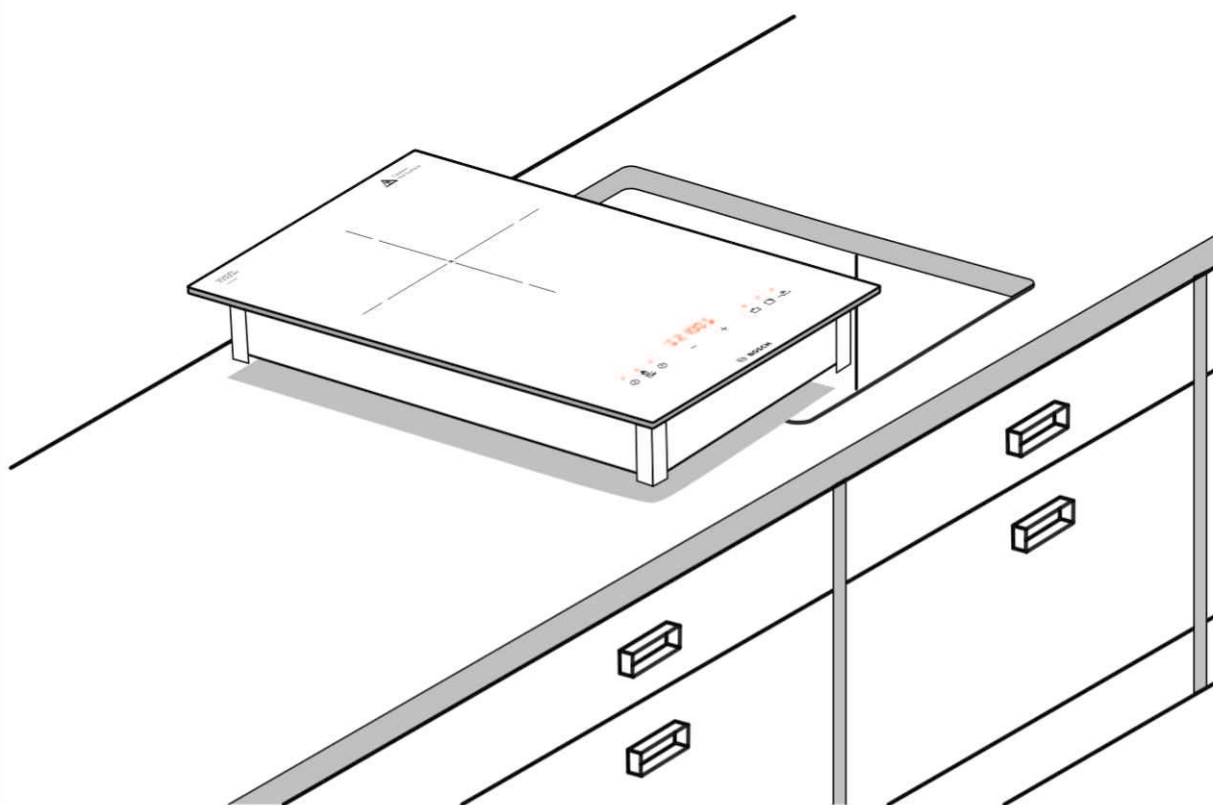
BOSCH

INDUCTION HOB

博世電磁爐

INSTALLATION AND OPERATION INSTRUCTION

使用及安裝說明書



PDI313HK

Preface/前言

Thank you for choosing Bosch cooking appliances.

Please read this user manual carefully before you use the product.

Any defects and losses caused by ignoring the mentioned items and cautions in the operation and installation instruction are not covered by our warranty and any liability. Please keep all document in a safe place for future reference. If you have any doubt, please contact our local customer service centre or dealer.

非常感謝您選購博世家電的廚房電器產品。

在使用本產品前，請您仔細閱讀本使用說明書。

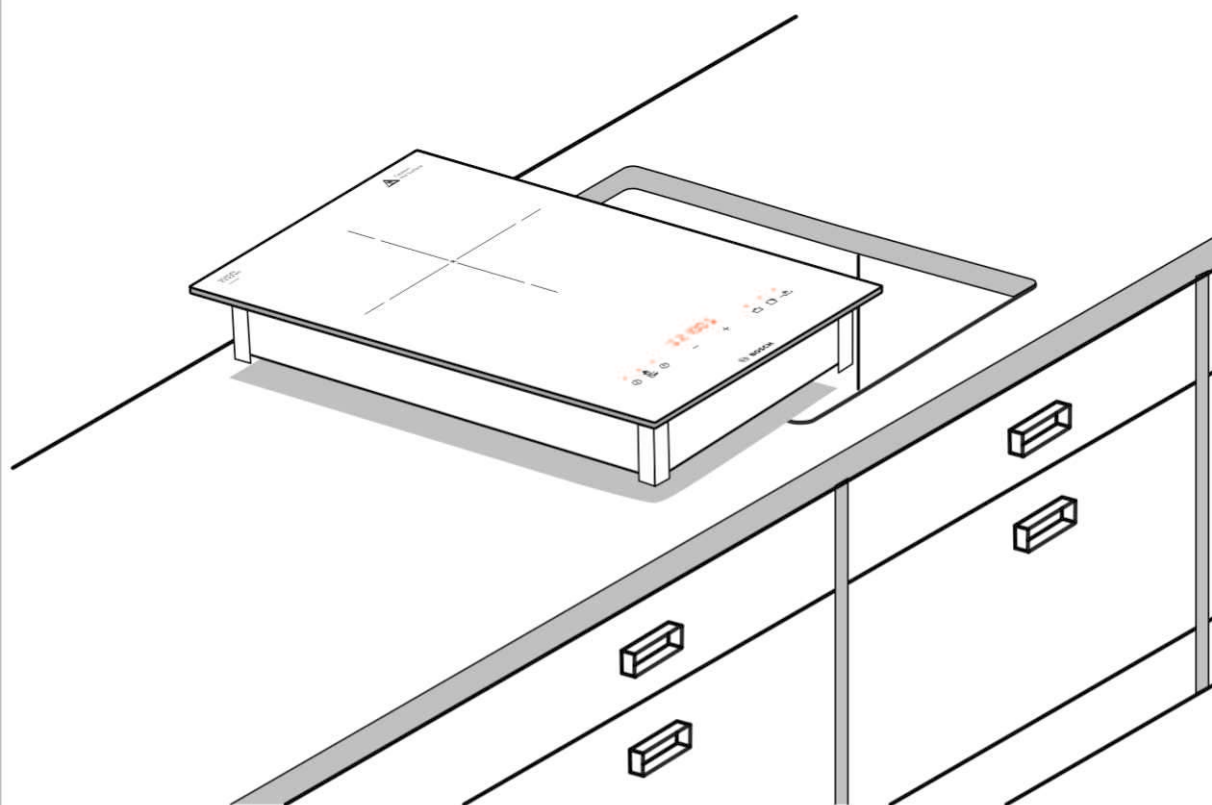
由於不遵守該使用及安裝說明書中規定的注意事項，所引起的任何故障和損失均不在廠家的保修範圍內，廠家亦不承擔任何相關責任。請妥善保管好所有文件。如有疑問，請與當地的博世家電客戶服務中心或經銷商聯繫。

EN



BOSCH

INDUCTION HOB INSTALLATION AND OPERATION INSTRUCTION



PDI313HK

Preface

Thank you for choosing Bosch cooking appliances.

Please read this user manual carefully before you use the product.

Any defects and losses caused by ignoring the mentioned items and cautions in the operation and installation instruction are not covered by our warranty and any liability. Please keep all document in a safe place for future reference. If you have any doubt, please contact our local customer service centre or dealer.



Contents

5

Safety Information

Safety instructions	7
Causes of damage	10

Environmental Protection

Advice on saving energy	11
-------------------------	----

Installation Instructions

Preparing the kitchen cabinet	13
Installing and connecting the induction hob	14
Multiple installation and installation strips	14
Important notes	15

Induction Cooking

Advantages of induction cooking	16
Suitable pans	16

Operation instructions

Getting familiar with your new hob	18
Residual heat indicator	21
Programming the induction hob	21
Switching the hob on and off	21
Adjusting the hotplate	22
The Powerboost function	23
How to activate the Powerboost function	23
How to deactivate it	24
Timer function	24
Switching off the hotplate automatically	25
Alarm function	25
Basic settings	26
Accessing the basic settings	27
Childproof lock	28
Switching the temporary childproof lock on and off	28
Switching the permanent childproof lock on and off	28
Cleaning lock function	29
Automatic off function	29
Maintenance and cleaning	30
Induction hob	30
Induction hob surround	30

Contents

Operation instructions

Troubleshooting - - - - -31

Normal noise while the appliance is working - -32

Customer service

Friendly reminders - - - - -33

Attention:
BSH Home Appliances (Jiangsu) Co., Ltd.
reserves the right of final explanation of all the
contents in the Operation and Installation
Instruction manual. The contents of this user
manual are subject to change without prior notice.

- Read this user manual carefully before you use the product and keep it in a safe place.
- If the appliance is given to another person, please hand over this user manual as well.
- Please inspect the appliance after removing it from the packaging, if you find the built-in induction hob is visibly damaged, do not use it, please contact your local Bosch Home Appliances Customer Service Centre immediately.

Safety Instructions

- This product is designed for domestic use only, it is suitable for food preparation in the kitchen only.

- Safe operation:

To use this appliance safely, adults and children who, as a result of the following conditions, are not capable of using this appliance, should not do so without the guidance or supervision of a responsible person:

- Patient with physical, sensory or mental disability
- Lack of experience or knowledge
- Please supervise the children to ensure they do not play with the appliance.

- Avoid overheating the oil

Overheated oil can ignite and cause a fire!

Keep a constant watch when cooking;
In the event that the oil catches fire, never use water to put it off, switch off the induction hob immediately;
You may put off the fire quickly by covering the cookware with a cover or dish.

- Do not control the induction hob with an external timer or an independent remote control system.



Safety Instructions

■ Beware of high temperature

Risk of burns!

Do not touch the hot areas of the induction hob. The induction hob continues to heat up while cooking, it is imperative that children below 8 years old keep away from this appliance, unless being supervised by a family member.

The residual heat indicator tells you if the hotplates have cooled down (See "Residual heat indicator" section).

It may cause a fire!

Never place flammable objects on the induction hob. If there is a drawer below the induction hob, this should not be used to store any flammable objects.

■ Keep the hotplates and pan bases dry

Risk of injuries! If there is any liquid between the pan bases and the hotplates, this could generate steam pressure while the induction hob is in use, this could cause the pan to shake abnormally.

Always ensure that the hotplates and pan bases are dry.

■ Cracks in the induction hob

Risk of electrocution! Disconnect the appliance if there is a crack in the glass surface of the induction hob to prevent an electric shock. Contact local Bosch Home Appliances Customer Service Centre.

■ The hotplate has started to heat up but the indicator is not working

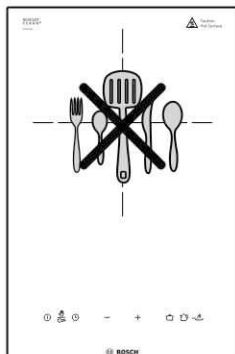
Risk of burns!

If the indicator is not working, please switch off the induction hob and contact local Bosch Home Appliances Customer Service Centre.

■ Do not place metal objects on the induction hob

Risk of burns!

Do not place cutlery, lids or other metal objects on the surface of induction hob as they can heat up.



Safety Instructions

■ The cooling fan

This induction hob is fitted with a fan at the lower section.

Risk of malfunction!

If a drawer is fitted under the induction hob, do not keep small objects or paper in it, as if these small objects or paper 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.

■ Improper repairs

Risk of electrocution! Improper repairs can be dangerous.

Repairs may only be carried out by technicians from or authorised by Bosch Home Appliances Customer Service Centre.

■ Power cable

If you found the power cable of the induction hob is damaged, it must be replaced with specified power cable or that bought from the customer service centre of the manufacturer, the replacement of power cable must be carried out by qualified personnel from the manufacturer or its maintenance department or equivalent.

The power cable of the appliance must not touch the hot areas of the induction hob as the cable insulation and induction hob can be damaged.

Although this induction hob complies with current safety regulations and electromagnetic compatibility regulations, 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 hearing aid, could experience some discomfort.

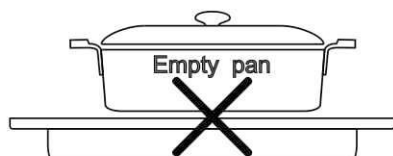
■ Switching the induction hob off

Always switch off the induction hob using the main switch of the control panel after each use.

Do not wait until the hob switches off automatically when the pan is removed.



Causes of damage



■ The base of the pans

The rough bases of pans may scratch the induction hob.

When the induction hob is switched on, avoid leaving empty pans on the hotplates. These may cause damage.

■ Hot pans

Never place hot pan on the control panel, the indicator area or the induction hob surround.

■ Salt, sugar and sand

Salt, sugar and sand may scratch the ceramic glass control panel of the induction hob.

Do not place these objects near this appliance or use the crystallized glass control panel of the induction hob as work surface.

■ Hard and sharp objects

Hard or sharp objects may cause damage if they fall onto the induction hob.

■ Spilt food

Sugar and other similar products may damage the induction hob.

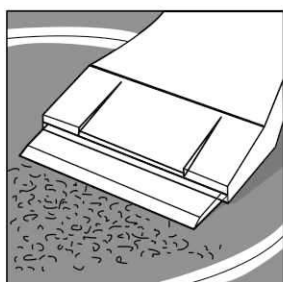
These products should be removed immediately using a glass scraper.

■ Unsuitable cleaning products

Unsuitable cleaning products may cause metal discoloration and damage on cookware. Contact Bosch Home Appliances Customer Service Centre if you have any doubt on suitable cleaning products.

■ Plastic and foil

Aluminium foil and plastic containers will melt if placed on the hot areas of the induction hob.

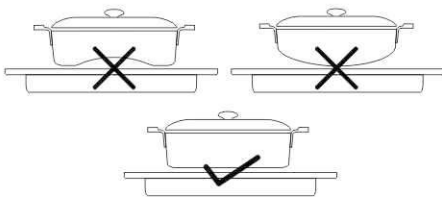




■ Environmentally-friendly waste disposal

After you have unpacked this appliance, please dispose of the packaging materials via environmentally-friendly means to conserve an ideal environment.

Advice on saving energy



■ Use a pan with thick flat base. Curved bases increase energy consumption. Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.

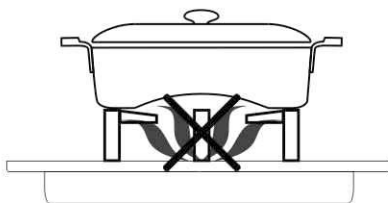
■ The diameter of the base of the pan should fit the size of the hotplate.

Check if the cookware manufacturer has indicated the upper diameter of the pan. Generally, this is greater than the diameter of the base of the pan.

■ Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.

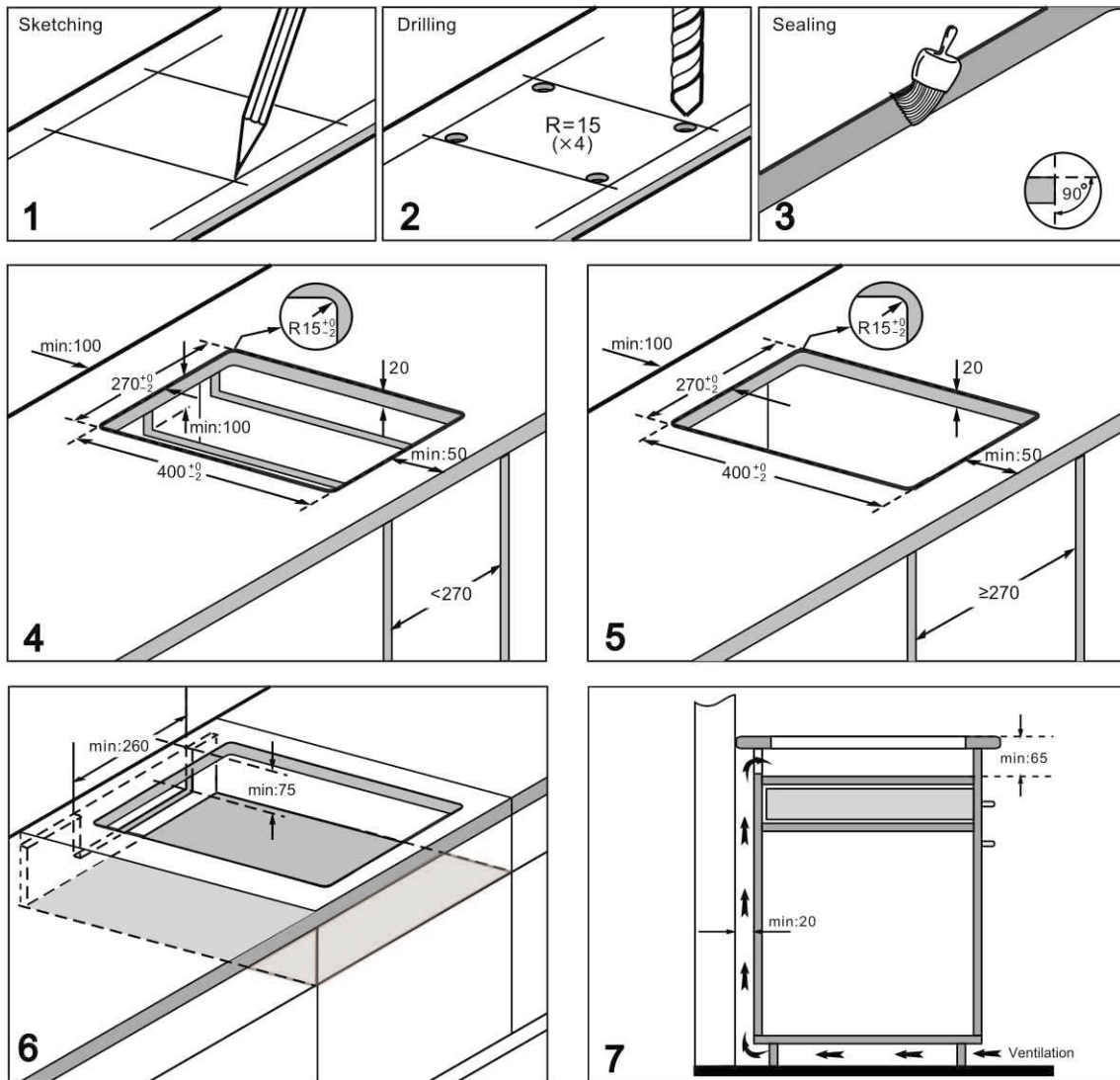
■ Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid will consume more energy.

■ Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.

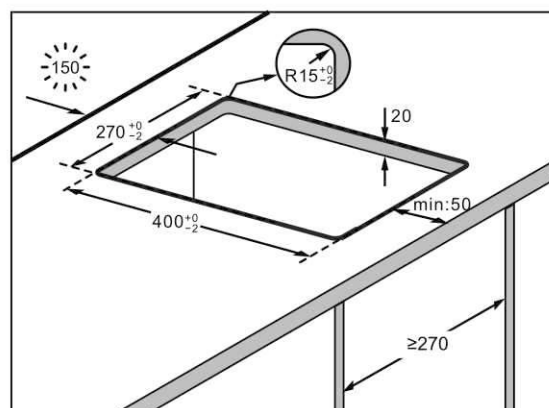


■ During cooking, food such as stews, soups may spill out of the cookware. Therefore we advise to heat this type of food gently, selecting a suitable power rating and stirring the contents before and during cooking.

■ We recommend not to place pans that have been used on a gas hob on the induction hob (The flame can deform the flatness of bottom). In case you have to use them, please check that bottom is flat.



If the width of the worktop is $\geq 600\text{mm}$, the recommended installation dimensions are as follow:



Preparing the kitchen cabinet

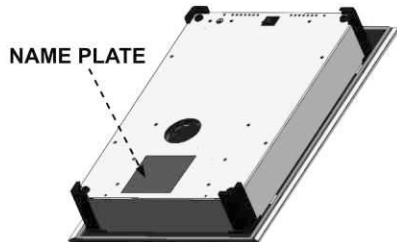
- The worktop should be flat, horizontal and firm. An aperture should be cut before the appliance is installed. Remove any shavings, as these can affect the operation of the electrical components. When the cutting has been completed, the kitchen cabinet's stability should be checked again.
- Wooden worktop which have been cut should be sealed so that they are heat resistant and so that they do not swell when moist.
- The kitchen cabinet to be fitted must resist temperatures of up to 90°C.
- Recommended thickness of worktop min. 20mm
Recommended width of worktop > 600mm

The gap between the aperture and the side wall must be at least: 40 mm.

It is not recommended that the induction hob be placed between two side walls but, if this is the case, a gap of at least 200 mm should also be left on one side.

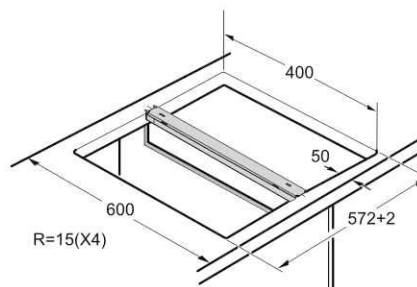
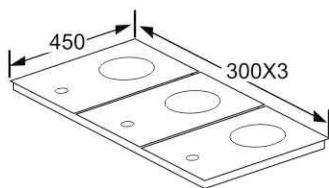
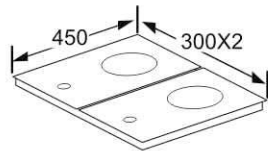
- If the induction hob is installed above a sterilizer there must be a gap of 90 mm from the top of worktop to the top of the sterilizer.
- If the induction hob is installed above a drawer, the minimum worktop thickness around the hob must be 20mm.
- If the gap between the two side panels of the kitchen cabinet is less than 270 mm, an aperture must be cut 100mm from the top of worktop between the two side panels (See picture 4).
- Take the hob ventilation into consideration:
 - A 260 mm wide and 75 mm high aperture must be cut at the top section at the back of the kitchen cabinet (See picture 6).
 - There must be a gap of 20 mm between the back of the kitchen cabinet and the kitchen wall (See picture 7).
- If the induction hob is installed above a drawer, allow a gap of 85 mm between the drawer and the top section of the hob.

Installing and connecting the induction hob

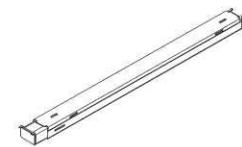


- See the Name Plate (See picture on the left) for the voltage.
- The power cable must be connected to the right socket.
- Do not trap the power cable during installation and do not guide it over sharp edges.
- As there are sealing strips below the induction hob's control panel, there is no need to seal the induction hob and worktop with silicone sealant.
- **Removing the induction hob**
Disconnect the appliance from the power supply. Push out the induction hob from below.
- During the continuous assembly and installation of multiple gas or induction hob, the dimensions of cookware and worktop aperture, and the installation strips are as follow:

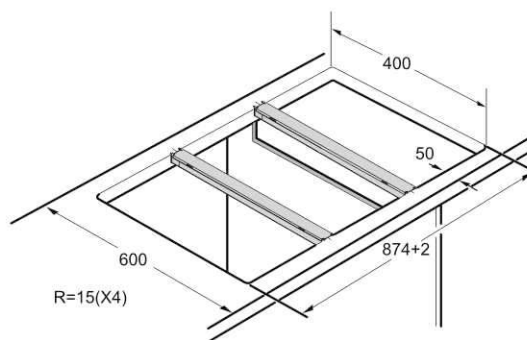
Multiple installation and installation strips



■ Other optional accessories

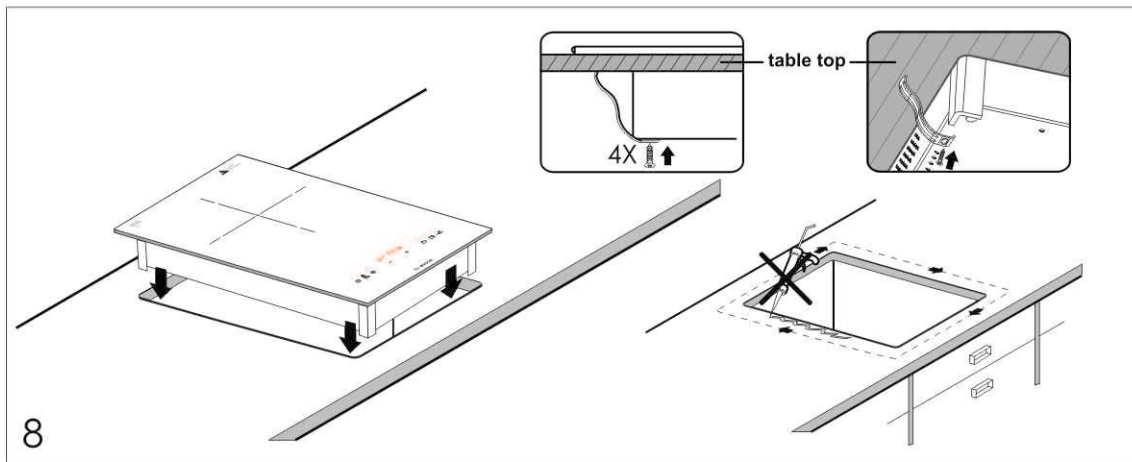


Combination connectors



This is a schematic diagram, for multiple installation, please refer to installation strips and multiple installation user manual.

- For multiple installation and the installation and usage instruction of installation strips, you may refer to the installation strips and multiple installation user manual provided during the purchase of installation strips.



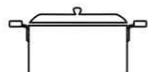
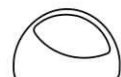
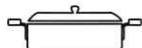
Important notes

- The installation must be carried out by technicians from or authorised by Bosch Home Appliances Customer Service Centre, the manufacturer shall not be liable for any injury and damage caused as a result of improper installation.
- Although this induction hob is stand alone /embedded dual purpose type, you are not advised to detach the embedded hob, if necessary, please contact technicians from or authorised by Bosch Home Appliances Customer Service Centre.
- Only an authorised technician is able to connect the appliance. The guidelines set out by the electricity provider must be followed.
- This appliance should only be used with an earthed connection.
- Using this appliance without an earth connection or after it has been incorrectly installed may, in very rare cases, cause serious harm.
- The manufacturer accepts no responsibility for any malfunction or damage which is caused by incorrect electrical installation.
- The power cable must be positioned so that it does not touch any of the hot parts of the induction hob.
- Do not install the induction hob on top of a fridge, dishwasher, microwave oven, washing machine or similar appliances.
- Any alteration on the internal device of this appliance must be carried out by technicians from or authorised by Bosch Home Appliances Customer Service Centre.

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.**
- **Reduced energy consumption.**
- **Cleaner and easier to use;** Spilt food does not burn as much on the induction hob.
- **Cooking control and safety;** The induction 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

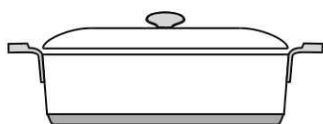


- **Please use the special induction hob cookware with the material and size that meet the requirements.**
- **Ferromagnetic pans are the only pans which are suitable for induction cooking (Pans as shown are recommended).**

The diameter of the base must be between 10cm to 26cm, it depends on the pan base material, which can be made of:

- Enamelled steel
- Cast iron
- Specially designed cookware for induction cooking made from special stainless steel
- **Other pans are available for induction cooking.** Pans made of composite materials are available for induction cooking, However, this could affect their effective diameters, you must check if the effective diameter of pan base and ferromagnetic area meet the requirement, otherwise, the hotplate is unable to identify the pan or may affect the cooking effect, thus, it is not recommended to use pans made of composite materials.
- **Checking pans using a magnet.** To find out whether the pans are suitable, check that they are attracted to a magnet. Please note that, some pans are made of materials like copper and are unsuitable for induction cooking regardless of they are attracted to a magnet or not. Pan manufacturers will usually indicate if their pans are suitable for induction cooking.

Suitable pans



■ Unsuitable pans.

Never use pans made of the following materials:

- Glass
- Earthenware
- Copper
- Aluminium

■ Characteristics of the base of pan

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

Pans made of heat-diffusing materials can distribute the heat evenly, saving time and energy.

■ No pan or incorrect pan size

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 energy consumption indicator of induction hob will flash.

Place a suitable pan on the hotplate to stop the indicator from flashing.

If there is a delay of more than 90 seconds, the hotplate will switch 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 induction 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.

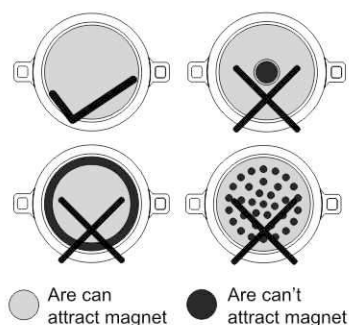
The base of the pan could melt and damage the induction hob's surface. If this happens, do not touch the pan, switch off the hotplate. If it does not work after cooling, contact your local Bosch Home Appliances Customer Service Centre or distributor.



■ Pan detection

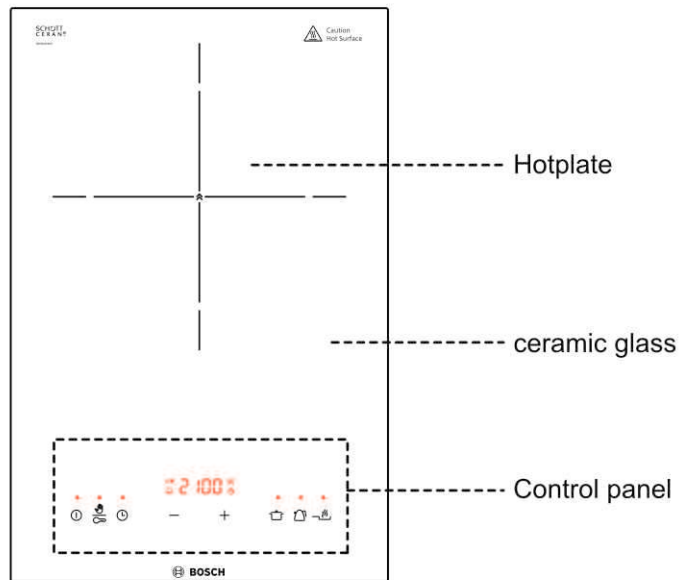
Each hotplate has a pan detection device to detect the minimum diameter, and the minimum diameter varies according to the pan base material. Thus, you are recommended to use a pan which matches the diameter of the hotplate.

As the base material of some pans are not completely ferromagnetic, please use the magnet in the package to determine if the size of the ferromagnetic part has met the requirements specified in this user manual.

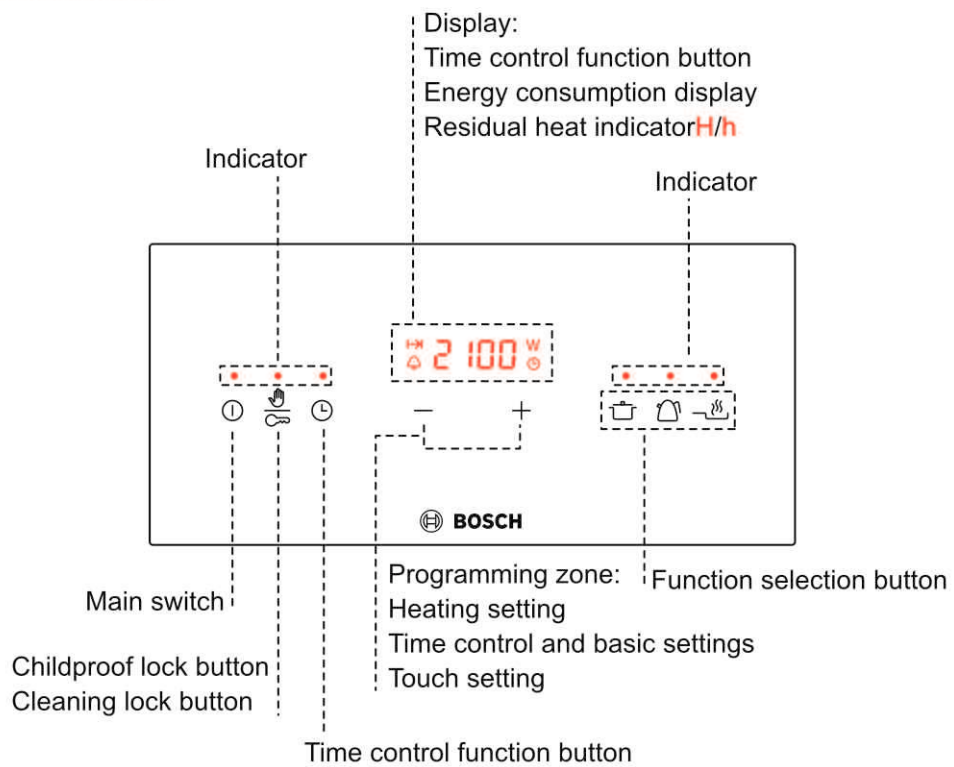


Getting familiar with your new hob

■ Top view of product

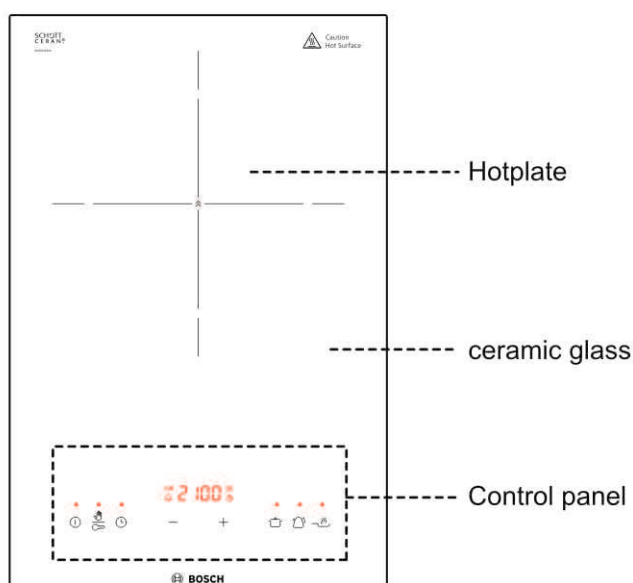


■ Control Panel



Getting familiar with your new hob

- Induction hob



- **Cooking zones**

This hob has one hotplate.

- **Effective cooking zones**


The area within these two internal crosses are the effective cooking zones

- **Central position**

You can ascertain whether the pan has been placed at the centre of the hotplate according to the extended line of the crosses.

Please use pans which are suitable for induction cooking, read the section on "Suitable pans" for further details.

Getting familiar with your new hob

Product code	PDI313HK
Specification	
Product Appearance	
Product model	C21-PDI
Working voltage	220 V ~
Frequency	50 Hz
hotplate rated power (kW)	2.1 (Rated power) / (Level 10)
Total rated power (kW)	2.1
Dimension (W x D x H) mm	300 x 450 x 73
Height above installation table mm	5.5
Size of aperture (W x D) mm	270 x 400 Round corner 4 x R15
Recommended thickness of worktop where an aperture was cut mm	>16
Installation method	Spring clip
Net weight (kg)	4.4
Gross weight (kg)	5
Panel	ceramic glass

Getting familiar with your new hob

Residual heat indicator

- The hob has a residual heat indicator for each hotplate to show the hotplate which are still hot. Avoid touching the hotplate when this indicator is on.

Although the hob is switched off, the indicator will stay lit while the hotplate is hot.

When the pan is removed before the hotplate is turned off, the **H/h** indicator and the selected heat setting will be displayed alternately. **H** will be on when the temperature is very high, a while later **h** will be on, this indicates that the temperature has gone down, the residual heat indicator will go off after the induction hob has cooled down completely.

Programming the induction hob

Switching the hob on and off

- Switch the hob on and off using the main switch on the control panel.


- **To switch on**

Press the  symbol.

A beep sounds.

The indicator above  lights up.

- **To switch off**

Press the  symbol.

A beep sounds. The indicator go off.

Switch off the hob.

The residual heat indicator will go off after the induction hob has cooled down completely.

- **Indicator**

The hob will switch off automatically when all hotplates have been switched off for some time. If there is residual heat after the induction hob was switched off, the residual heat indicator **H/h** will appear on the display of the hotplate of the induction hob.



Adjusting the hotplate

- **The required heat setting can be adjusted at the programming zone**

Programming zone “-” Decrease power

Programming zone “+” Increase power

After the induction hob was switched on

Press “-” for the first time, the power will be 1250 W directly

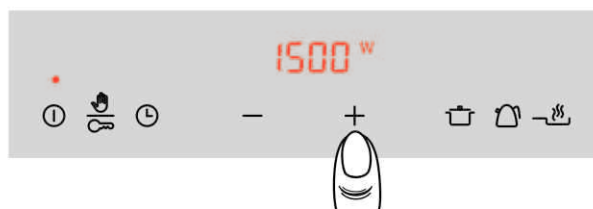
Press “+” for the first time, the power will be 2100 W directly

- **Adjusting the heat setting:**

1. Press the on/off button, the **0** and **W** indicator lights up.



2. Within next 10 seconds, press “-” or “+” button many times until the required heat setting is displayed, the corresponding power rating will be shown simultaneously in power display zone. The power rating is the theoretical value when using the standard cookware.



3. The max. heat setting :

It can get the max. heat power 2100W in a long time by setting the heat as 2100W.

- **Switching off the hotplate**

Press the on/off button to switch off the hotplate and the residual heat indicator lights up If the top of hotplate is hot.

The powerboost function


- This function allows you to perform the following three tasks according to procedures directly.
1. Making soup 2. Boiling water 3. Stir fry




This function can make your cooking more convenient and faster. Through displaying the power, timing, all functions and corresponding power are clear at a glance.

- Cautions. All powerboost functions are set in accordance to standard cookware complying with dimensions of hotplate and the standard contents, specific usage depend on your actual cooking needs and cookware.
 1. Basic setting for making soup: The diameter of the base of soup pot is 235mm containing 2 litres of water, bring the water to boil in about 8 minutes under this programme.
 2. Basic setting for boiling water: The diameter of the base of Chinese iron kettle is 200mm containing 2.5 litres of water, bring the water to boil in about 8 minutes under this programme.
 3. Basic setting for stir frying: The diameter of the base of composite drying pan is 140mm, pour 300g of oil under this programme, the oil temperature can reach 180°C in 3 minutes.

How to active the powerboost function

- Follow the following steps:
 1. Press the button for corresponding function, a beep sounds. The indicator above the button lights up, at the same time, the cooking setting programme will appear on the power display zone.
 2. Press the make soup button  to select the make soup function, the display zone will flash to display “1500 W 007 ☺, 1000 W 005 ☺, 250 W 108 ☺” which mean the induction hob will first automatically cook with 1500 W quick fire for 7 minutes, followed by 1000 W for 5 minutes, finally with 250 W slow fire for 108 minutes.

Similarly:

When the boil water button  was pressed, the display zone will flash to display “2000 W 008 ☺, 750 W 007 ☺” which mean the induction hob will first automatically boil with 2000 W for 8 minutes, followed by 750 W for 7 minutes.

When the stir fry button  was pressed, the display zone will flash to display “2100 W 003 ☺, 1500 W 060 ☺” which mean the induction hob will first automatically stir fry with 2100 W for 3 minutes, followed by keep warm at 1500 W for 60 minutes.






How to deactivate it

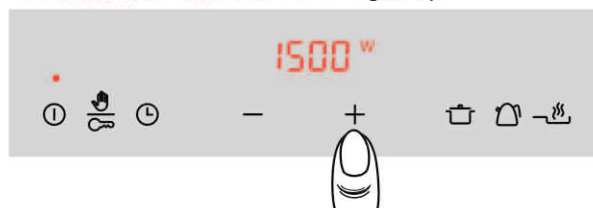
- Follow the following steps:
Press the button for corresponding powerboost function can terminate the ongoing cooking programme.
The indicator above the function button will go off and the hotplate will return to 0 W.

Timer function

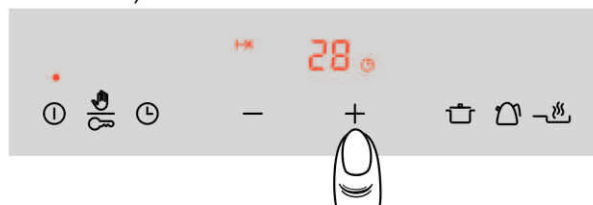
- This function can be used in two ways as follow: :
Switch off the hotplate automatically
Alarm function (Will not switch off the hotplate automatically)

Switch off a hotplate automatically

- Setting the time for the required hotplate. The hotplate will switch off automatically once this time has elapsed.
- Follow the following steps to set the time:
 - Select the hotplate and heat setting required and the corresponding power is displayed.
Then press .
The power rating will disappear.
The  and  indicators light up







- Select the required cooking time by pressing the "-" or "+" button at the programming zone. Hold on the "+" button can increase rapidly (The unit of time is minutes).















- After a few seconds, the programmed time will start to count down.
- The cooking time for the selected hotplate will be shown on display zone.

Switch off a hotplate automatically

- Once the time has elapsed
The hotplate stop heating once the time has elapsed, the warning beep sounds.
00 will be displayed on the display zone of hotplate.
When  is pressed, the indicators go out and beep stops.
- Correcting the time
Press 
The cooking time can be modified via the "+" or "-" button at the programming zone.
- Cancelling the automatic off function
Press 
Then adjust the time in the programming zone until **00** is displayed. The  indicator will go off.
- Suggestions and warnings
Ascertain the remaining cooking time.
Any cooking time can be programmed up to **99** minutes.
In the event of power cut, the automatic switch off function will lapse.

Alarm function

- The alarm can be set for up to **99** minutes. It is independent of the other functions.
- How to programme:
 1. Press  button a few times until the  indicator lights up.
00 and  appear in the timer display.
 2. Set the required time in the programming zone.
After a few seconds, the alarm clock will start to count down.
 - Once the set time has elapsed
Once the set time has elapsed, a beep sounds.
00 and  will appear on the timer display.
When  is pressed, the indicators go out and beep stops.
 - Changing the time
Press  button a few times until the  indicator lights up, change the alarm time in the programming zone.
 - Switch off the alarm function
Press  button a few times until the  indicator lights up, select the time as **00** in the programming zone.
 the indicators go out
 - Suggestions and warnings
If the set time is not displayed, press  button a few times until the  indicator in the timer display lights up.
The alarm function will be deactivated in the event of a power failure.
The automatic switch off function and the alarm function of induction hob can be turned on simultaneously.

Basic settings



- This appliance offers various basic settings. Some of these settings can be modified.

<p>c 1</p>	<p>Permanent childproof lock Auto locked once the induction hob is switched off</p>	<p>0 Auto lock function deactivated* 1 Auto lock function activated</p>
<p>c 2</p>	<p>Deactivating the beep Short beep to confirm that a symbol button has been pressed; Long beep to warn that an incorrect operation has been performed</p>	<p>0 Most beeps deactivated 1 Some beeps deactivated 2 All beeps activated*</p>
<p>c 5</p>	<p>Hotplate automatic off function The hotplate always switches off automatically once the time set on the timer has elapsed.</p>	<p>0 Automatic off deactivated* 1 Minute = Minimum time 99 Minutes = Maximum time</p>
<p>c 6</p>	<p>Alarm duration of time programming function An alarm sounds once the period set on the timer elapses or after the time elapses for a hotplate to be automatically switched off.</p>	<p>1 10 seconds* 2 30 seconds 3 1 minute</p>
<p>c 7</p>	<p>Power Management Function This function limits the maximum power of the induction hob.</p>	<p>0 = Default value, maximum power 2100 W 1 Maximum power limits at 1000 W 2 Maximum power limits at 1750 W</p>
<p>c 0</p>	<p>Restoring the default induction hob settings This clears all the customized settings</p>	<p>0 Customized settings 1 Restore default settings*</p>

* Basic settings


Basic settings

Accessing the basic settings ■ Follow the following steps:

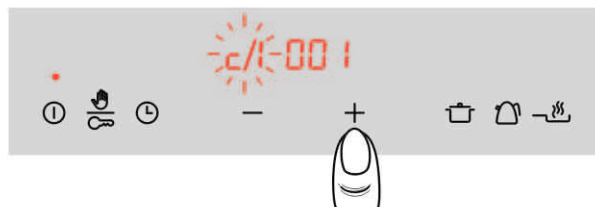
1. Switch on the induction hob using the main switch.
2. Press  within the next 10 seconds until a beep sounds, the display zone will show  (See picture).




■ Select the required setting

3. Press  a few times to search amongst basic settings until the indicator for the required setting is displayed.
4. Change the setting by pressing the “+” or “-” button.

The new setting will appear in the display.



5. Press  and hold for 4 seconds until a beep sounds and the the setting has been stored successfully.

Childproof lock


The childproof lock is to protect against the heating zone being accidentally turned on, say by children.

Switching the temporary childproof lock on and off

You can use this function when children pay you a visit.


- Switch on the childproof lock

Switch off the induction hob

Press  until the beep sounds and the indicator ● lights up, the induction hob is now locked.

After a while, the indicator ● goes off.

- Switch off the childproof lock

Press  until the beep sounds and the indicator ● goes off, the childproof lock is now off and the induction hob can be used.

- Cautions :

The childproof lock may be accidentally switched on and off, if:


- Water is spilt on the button when cleaning
- Food is spilt on the button
- Or objects are placed on the button

Switching the permanent childproof lock on and off

This function can be used to activate the childproof lock automatically when the induction hob is switched off.

- Switch on and off the childproof lock
For details, please refer to “Basic settings”


- Switch on the induction hob

Press  until the beep sounds and the indicator ● goes off, the childproof lock is now unlocked and the induction hob can be used.

Cleaning lock function

- Cleaning the control panel while the induction hob is on may accidentally touch certain buttons and change the settings.


To avoid this, the induction hob has a cleaning lock function.

Press the  button and the control panel is locked for about 35 seconds.

During this time, the control panel can be cleaned without a risk of changing the settings.

After the time has elapsed, a beep sounds and the function is deactivated.

- Cautions

This function does not apply to the  button and the main switch. This function will be deactivated automatically as and when the induction hob is switched off.

Automatic off function

- In the event that the induction hob continues to heat up cookware for 1 to 2 hours with no one handling it, the induction hob will be switched off automatically (The specific switch off time will depend on the heating value at that time).

The hotplate stops heating.

The **F,8** and residual heat indicators **H/h** of the hotplate display flash alternatively.

The indicator will go off when any button is pressed, the induction hob can be used again.

Maintenance and cleaning

- In this section, we are going to guide you on how to maintain and clean your induction hob properly, so that it remain in the best working condition.

Induction hob

Cleaning

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

- Only use cleaning products which are recommended for ceran glass. Please follow the instructions provided on the product packaging.

- **Never use:**

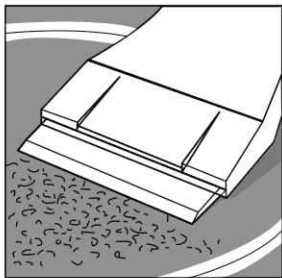
- Abrasive products.
- Corrosive cleaning products, such as stain removers and oven spray.
- Aerosol sprays.
- Sponges which may scratch.
- High-pressure cleaners or steam cleaners.

- **Glass scrapers**

Remove stubborn stains with a glass scraper.

1. Push out the blades of the scraper
2. Clean the surface of the induction hob with the blade.

Do not clean the surface of the induction hob with the scraper cover as this could scratch the surface. The blade is very sharp, beware of cuts. Keep in a safe place after use.



Induction hob surround

- **To prevent damage to the decorative strips of induction hob, please follow the following recommendations:**

- Only use slightly soapy warm water
- Never use sharp or abrasive products
- Do not use the glass scraper

Troubleshooting

- Malfunctions are generally caused by minor faults. Before contacting the Customer Service, make sure you have read the following.

Display	Malfunction	Solution
No indication	Power supply was disconnected The appliance has not been correctly connected Electronic system error	Use other electrical device to check if the power supply was disconnected. Check if the appliance has been connected correctly. If the checks above do not remedy the malfunction, contact the After Sales Service Centre.
EE Flashes	The control panel is wet or an object is resting on it	Dry the control panel area or remove the object.
d + number	Electronic system error	Disconnect the induction hob from the mains. Wait a few seconds before reconnecting it. If the malfunction is not solved, contact the After Sales Service Centre.
F0/F9	Internal error in the system	Disconnect the induction hob from the mains. Wait a few seconds before reconnecting it. If the malfunction is not solved, contact the After Sales Service Centre.
F2/F4	Overheating of electronic system, corresponding hotplate has switched off	Wait until the electronic system has cooled down, then press any button. If the indication continues, contact the After Sales Service Centre.
U1	Voltage incorrect, outside normal operating limits	Please contact the local power supply board
U2/U3	Hotplate overheated and was switched off to protect the hob	Wait until the hotplate has cooled down and switch on the hob again.

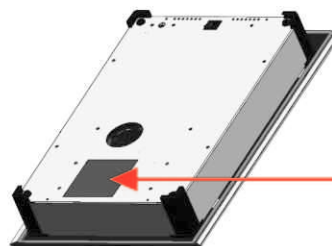
Do not place hot pan on the control panel.

Normal noise while the appliance is working

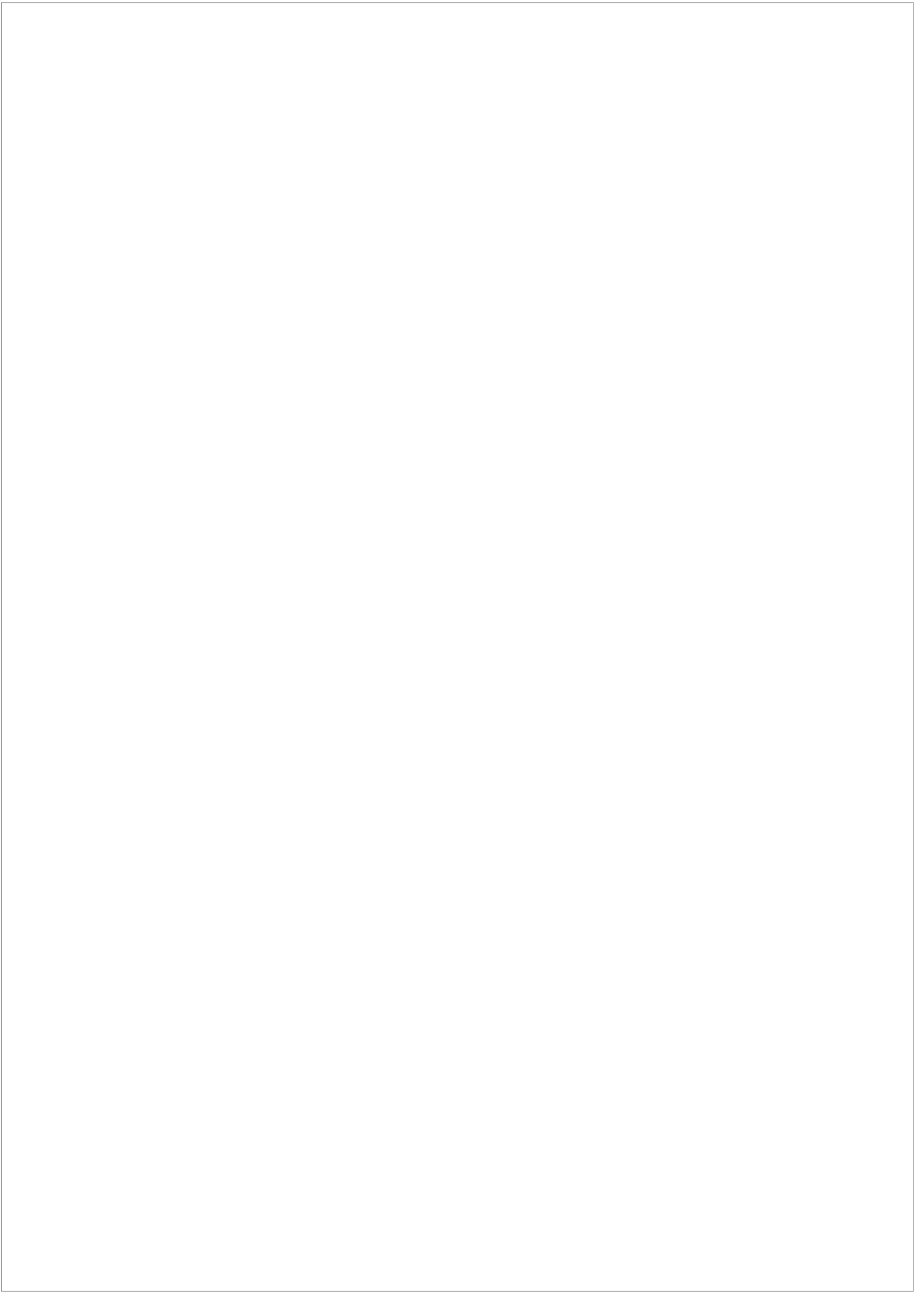
- Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly on the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:
- **A low buzzing noise, like a transformer**
This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the induction 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 made of composite materials. The noise is caused by the vibration of the contact surfaces. This noise comes from the cookware and may vary with the quantity of food and method of cooking.
- **High-pitched whistling**
This noise is mostly produced by pans made of composite materials whenever they are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens when the power is reduced.
- **Noise from the fan**
For the electronic system to run properly, the induction hob must operate under controlled temperatures. Thus, the induction hob is fitted with a fan which starts working after detecting the temperatures at different power levels. If the temperature detected is still too high, the fan will continue to work even after the induction hob has been switched off.
The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

Friendly reminders

- Only technicians that have received professional training and have a qualification for hob maintenance may carry out maintenance of this appliance. Other unauthorised persons are not allowed to maintain the appliance to avoid serious consequences.
- When your induction hob is not working properly, before contacting our Customer Service, please refer to “Troubleshooting” section first. If technicians visit your house and find there is nothing wrong with your hob, you will have to pay the relevant cost, even if it is during the warranty period.
- If you cannot find solution to a problem, switch off the appliance and contact our Customer Service Centre.
- When you contact our Customer Service, please state the product code (E-Number), the manufacturing date (FD) and the serial number (Serial No.). These information can help us to eliminate unnecessary hassles and save you unnecessary cost. You will find this information on the nameplate of the induction hob.



E-Number
FD
Serial No.

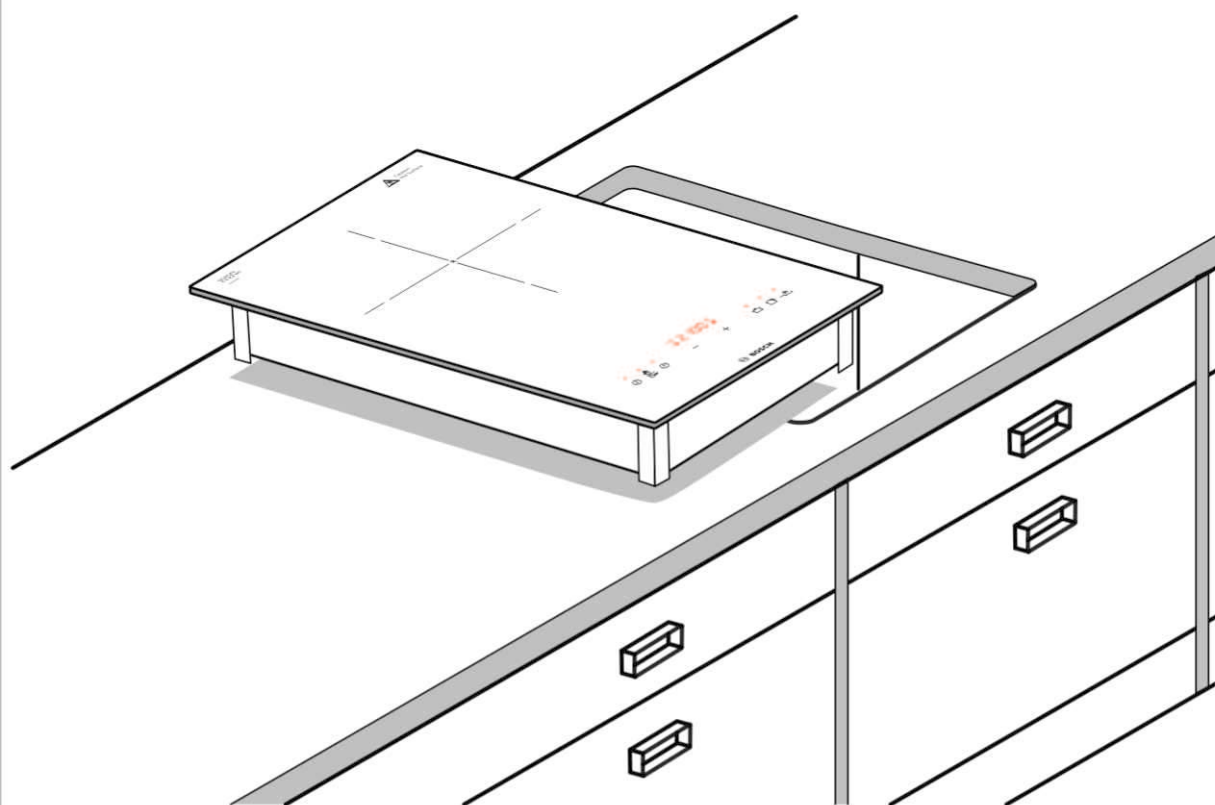


CN



BOSCH

博世電磁爐 使用及安裝說明書



PDI313HK

前言

非常感謝您選購博世家電的廚房電器產品。

在使用本產品前，請您仔細閱讀本使用說明書。

由於不遵守該使用及安裝說明書中規定的注意事項，所引起的任何故障和損失均不在廠家的保修範圍內，廠家亦不承擔任何相關責任。請妥善保管好所有文件。如有疑問，請與當地的博世家電客戶服務中心或經銷商聯繫。

安全資訊	安全說明 - - - - -	38
	損壞原因 - - - - -	41
環境保護	節能建議 - - - - -	42
安裝說明	廚具準備 - - - - -	44
	安裝和連接電磁爐 - - - - -	45
	多台安裝及安裝條 - - - - -	46
	重要提示 - - - - -	46
電磁爐烹飪	電磁爐烹飪的優勢 - - - - -	47
	合適的鍋具 - - - - -	47
操作說明	瞭解您的新爐具 - - - - -	49
	餘熱警示燈 - - - - -	52
	電磁爐程式設計 - - - - -	52
	打開和關閉電磁爐 - - - - -	52
	調節電磁爐頭 - - - - -	53
	快捷烹飪功能 - - - - -	54
	如何使用快捷烹飪功能 - - - - -	54
	如何停用 - - - - -	54
	時間控制功能 - - - - -	55
	自動關閉電磁爐頭 - - - - -	55
	鬧鐘功能 - - - - -	56
	基本設置 - - - - -	57
	訪問基本設置 - - - - -	58
	童鎖功能 - - - - -	59
	暫時童鎖鍵的開啟和關閉 - - - - -	59
	永久童鎖鍵的開啟和關閉 - - - - -	59
	清潔鎖定功能 - - - - -	60
	自動關機功能 - - - - -	60
	維護和清潔 - - - - -	61
	電磁爐 - - - - -	61
	電磁爐側裝飾條 - - - - -	61

操作說明

排除故障 ----- 62

電器工作過程中發出的正常雜訊 ----- 63

客戶服務

善意提示 ----- 64

請您注意：

博西華電器（江蘇）有限公司保留對該使用及安裝說明書中所有內容的最終解釋權。如有變更，請恕不另行通知。

- 使用產品前請仔細閱讀本使用說明書，請妥善保管。
- 如果將電器交付他人，請一併移交本說明書。
- 從包裝中取出電器後請進行檢查，如果您發現該電磁爐有明顯的損傷，請不要使用，並立即與當地的博世家電客戶服務中心取得聯繫。

安全說明

- 本產品僅供家庭使用，只適用於廚房內烹飪食物。
- 安全操作：

為了安全使用本電器，具有以下情況的成人或兒童不應使用本電器，除非在他們安全責任人的監護或者指導下使用：

- 患有身體、感官或精神疾患
- 缺乏經驗或知識

- 請監管兒童，避免他們隨意觸摸本電器。
- 避免油溫過高：

油溫過高會起火引發火災！

在烹飪的過程中，請不要離開；
一旦油著火，切勿用水撲滅，請立刻關閉電磁爐；可用蓋子或盤子蓋住鍋具迅速將火撲滅。

- 使用時不可以通過一個外置計時器或單獨遠端遙控系統來操作爐具。

安全說明

■ 注意高溫

有灼傷危險！
不要觸摸電磁爐的高溫部位。
電磁爐在使用過程中持續發熱，小於8歲的兒童要遠離本電器，除非有家人在旁邊看護。
餘熱指示燈（見“餘熱指示燈”一節）將提示您電磁爐頭是否已冷卻。

可能引起火災！
切勿將易燃物體放在電磁爐上。
如果電磁爐下方有抽屜，請勿在抽屜中存放任何易燃物品。

■ 保持烹飪區和鍋底的乾燥

有受傷危險！
鍋底和烹飪區之間若存在液體，則會在電磁爐工作過程中產生壓力蒸汽，這將導致鍋具異常抖動。

一定要保證烹飪區和鍋底的乾燥。

■ 電磁爐的裂痕

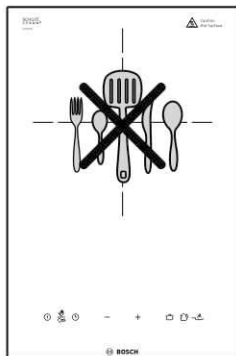
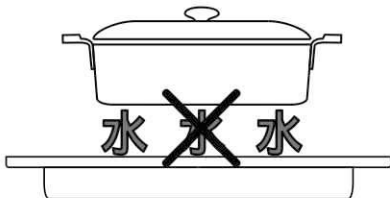
有觸電傷亡的危險！如果玻璃表面有裂紋，請關掉器具以避免可能出現的電擊，並與當地的博世家電客戶服務中心取得聯繫。

■ 電磁爐頭已開始加熱，但指示燈不工作

有灼傷危險！
如果指示燈不工作，請關閉電磁爐，並與當地的博世家電客戶服務中心取得聯繫。

■ 不要將金屬物品放置在電磁爐上

有灼傷危險！
金屬物體如刀、叉、勺和蓋不應放在爐台表面，因為它們有可能變熱。



安全說明

■ 冷卻風扇

本電磁爐底部裝有一個冷卻風扇。

有發生故障危險！

如果電磁爐下方裝有抽屜，切勿在裡面放置小物品或紙製品。一旦這些小物品或紙張被吸起，將會損壞冷卻風扇或影響冷卻系統。

請注意：抽屜中的物品和冷卻風扇之間應該有2cm的最小距離。

■ 修理不當

電擊危險！不當的維修是很危險的。

只能由博世家電客戶服務中心或其授權的服務人員進行維修。

■ 電源線

如果您發現本電磁爐的電源線已經損壞，那麼必須使用專用的電源線或從廠家的客戶服務中心處購買專用的電源線，並由製造廠或其維修部或類似的專職人員進行更換。

電源線不得接觸電磁爐的高溫部位，否則會損壞電源線的絕緣皮和電磁爐本身。

雖然本電磁爐符合當前的安全規定和電磁相容性規定，但是帶有起搏器的人員不應使用本電器。

我們不能保證市場上所有這類裝置都符合當前的安全規定和電磁爐容性規定，也無法保證不出現幹擾的危險，因此佩戴起搏器、助聽器以及類似裝置的人員請勿使用本電磁爐，使用本電磁爐可能會使使用者有不適的感覺。

■ 關閉電磁爐

在每次使用完畢後，請務必使用控制台上的主開關關閉電磁爐。

不要通過無鍋保護功能來關閉電磁爐。

損壞原因



■ 鍋底

粗糙的鍋底可能會劃傷電磁爐。

避免將空的鍋具放在電磁爐爐頭上，這可能導致損壞。

■ 熱鍋具

切勿將熱的鍋具放在控制台、指示燈區域或電磁爐邊緣。

■ 鹽、糖和沙子

鹽、糖和沙子會刮傷電磁爐的微晶玻璃面板。

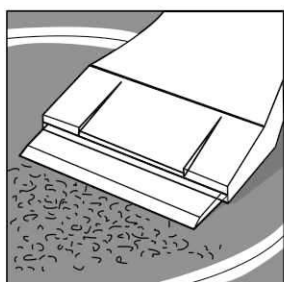
請不要將此類物品擺放在爐具附近或將該電磁爐微晶玻璃面板作為工作臺。

■ 硬物和帶尖銳物品

硬物或帶尖銳物品落到電磁爐上會導致損壞。

■ 食物殘渣

糖和其它類似物品會損壞電磁爐。
應立即使用玻璃刮刀清除。



■ 不適當的清潔用品

使用不適當的清潔用品會導致金屬變色以及鍋具損傷。

■ 塑膠和鋁箔

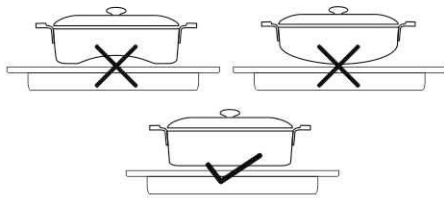
如果將鋁箔和塑膠容器放在電磁爐的發熱部位，將會使其熔化。

■ 環保的態度處置廢棄物



打開電器包裝後，請以環保的態度處置這些包裝材料以保持一個良好的環境。

節能建議



- 使用平整厚實的平底鍋。不平整的鍋底將會增加能量的損耗。將一把尺子放置在平底鍋底部，如果其間沒有間隙，則說明該鍋底平整。

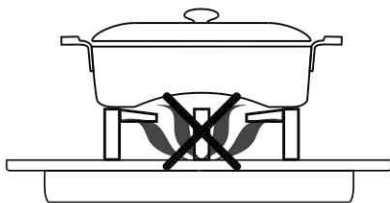
- 平底鍋底的直徑應與電磁爐頭的尺寸相匹配。請確認鍋具製造商是否已指明平底鍋的上沿直徑，通常情況下，它會大於平底鍋的底部直徑。

- 根據烹飪食物的份量，選擇正確尺寸的平底鍋。裝至半滿的大號平底鍋將損耗大量的能量。

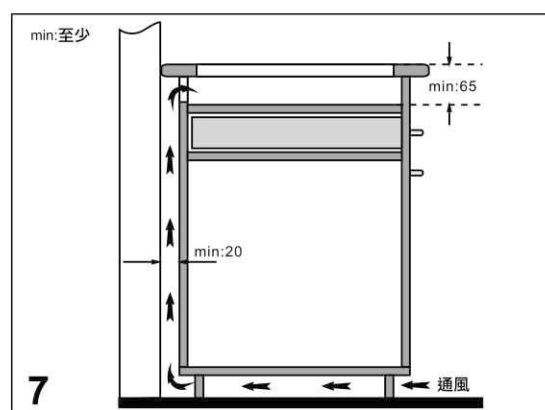
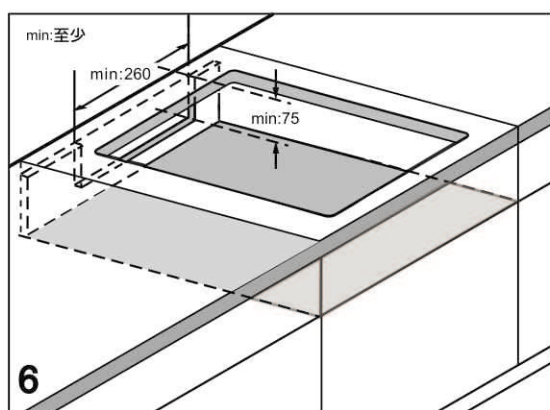
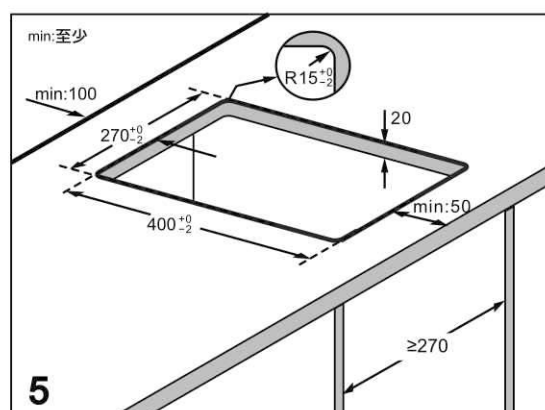
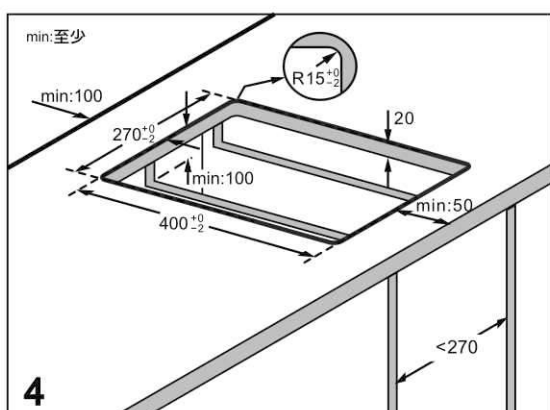
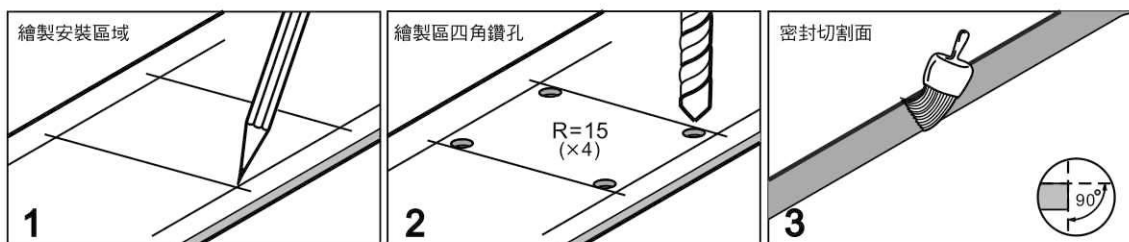
- 務必將平底鍋居中放置在電磁爐頭上，並使用配套的鍋蓋蓋好平底鍋，敞蓋烹飪會消耗更多的能量。

- 烹飪過程中請使用少量的水。這樣不僅節能並且還有助於鎖住綠色蔬菜中的維生素及礦物質。

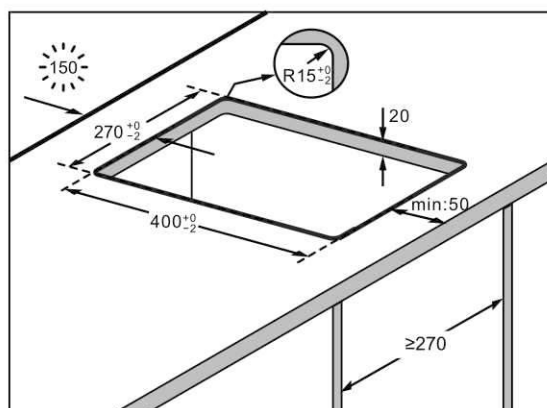
- 在煮、燉等烹飪過程中，食物可能會突然溢出鍋具。因此我們建議您在這類烹飪中採用文火加熱，選擇合適的功率等級，並在烹飪前和烹飪過程中加以攪拌。



- 請不要將煤氣爐上使用過的平底鍋置於電磁爐上使用（火焰會損傷平底鍋底部的平整度）。如若使用，請預先檢查鍋底的平整度。



當檯面寬度 $\geq 600\text{mm}$ 時，推薦安裝尺寸如下：



廚具準備

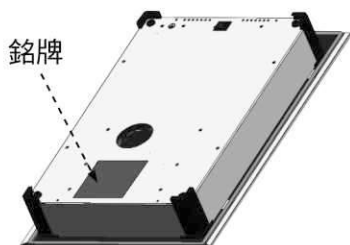
- 櫥柜台板必須保持平整、水準並且結實。安裝爐具前必須先對櫥柜台板開孔。由於廢屑有可能會影響到爐具部件的運行，因此安裝前要清除工作臺上各種廢屑。完成開孔後，請再次確認櫥櫃的穩定性。
- 木質台板在開孔後應對切割面進行密封，確保其耐熱，並在受潮時不膨脹。
- 安裝電器的櫥櫃應選擇能承受高達90°C的材料。
- 推薦台板厚度至少 20mm
推薦台板寬度 > 600mm

孔口和側牆間隔至少為：40mm。

我們不推薦您將電磁爐置於兩面牆體之中，但如果此類情況出現，請確保在其中一面牆體與開孔邊緣有200mm的間距。

- 如需在台板下方安裝消毒櫃，請確保消毒櫃的頂部到台板頂部的距離達到90mm。
- 如果在台板下方安裝抽屜，應保證台板開孔處厚度至少為20mm。
- 如果櫥櫃內兩側板之間距離小於270mm，必須在兩側板的頂部開距台板頂部100mm的切口（如圖4）。
- 考慮爐具的通風性：
 - 必須在櫥櫃後部頂端開一個寬260mm高75mm的孔（如圖6）。
 - 櫥櫃後部和廚房牆壁之間必須保持20mm的間隔（如圖7）。
- 如果電磁爐安放在抽屜上方，請確認抽屜和工作臺面頂部保持85mm的距離。

安裝和連接電磁灶

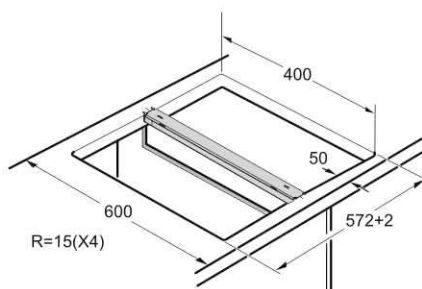
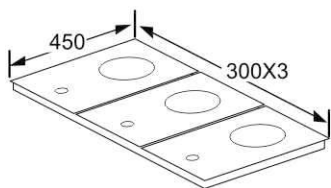
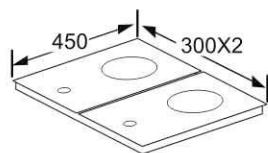


- 額定電壓參見銘牌(如左圖)。
- 電源線應連接至正確的插座。
- 安裝過程中避免卡住電源線，也不要讓電源線跨過鋒利的邊緣。
- 因為電磁爐面板下配有密封條，所以不需要使用矽膠密封電磁爐和櫥櫃台板。
- 拆除電磁爐

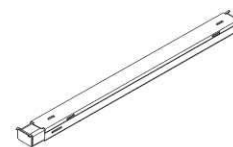
切斷灶具電源。
從下方推出電磁爐。

- 當使用多台燃氣或電磁爐組合連續拼接安裝時，灶具尺寸和檯面開孔尺寸以及安裝嵌條如下圖所示：

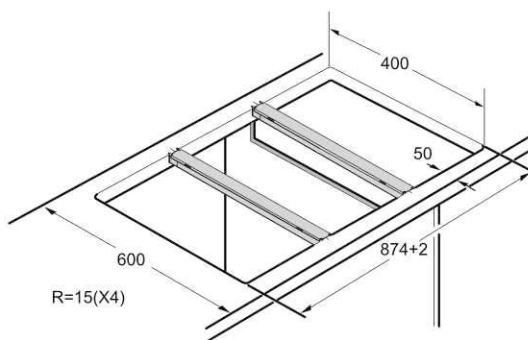
多台安裝及安裝條



■ 其他可選用的附件

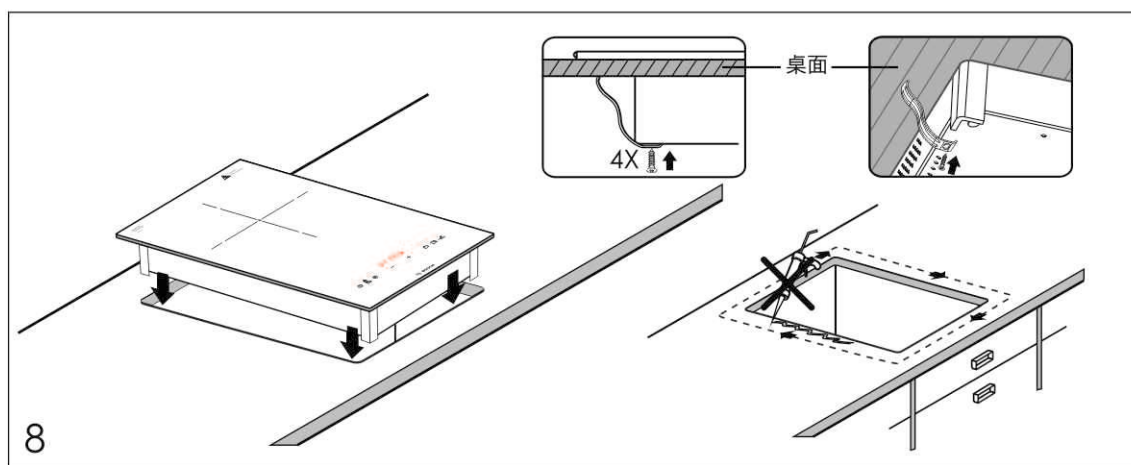


組合鏈接件



此為示意圖，多台安裝 請遵照安裝嵌條及多台安裝使用手冊

- 關於多台安裝以及安裝嵌條的安裝和使用說明，您可以在購買安裝嵌條時參照閱讀其中的安裝嵌條及多台安裝使用手冊。



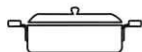
重要提示

- 只能由博世家電客戶服務中心或其授權的服務人員進行安裝。對任何不正確安裝所造成的損傷和故障，廠家不承擔任何相關責任。
- 儘管本電磁爐為獨立/嵌入兩用型，但不推薦您將已嵌入安裝的爐具拆離使用。如有必要，請聯繫上述博世家電客戶服務中心或其授權的服務人員。
- 只有經過授權的技術人員才可進行電器連接。相關安裝技術必須遵守當地電力供應方的相關規定。
- 該產品使用時必須使用帶有可靠接地的電源插座。
- 雖然以下情況發生幾率很小，但未接地或不正確的安裝都將可能導致嚴重損害。
- 對由於不正確的電氣安裝所造成的故障及損傷，廠家不承擔任何相關責任。
- 確保電源線不碰觸到電磁爐的任何發熱部位。
- 請勿將電磁爐安裝於電冰箱、洗碗機、微波爐、洗衣機或其它同類廚具的上方。
- 對該產品內部設備的任何更改都必須由博世家電客戶服務中心或其授權的服務人員進行。

電磁爐烹飪的優勢

- 由於電磁爐烹飪中熱量直接在底鍋中產生，和傳統加熱方法相比發生了根本的改變。因此，它具有許多優勢。
 - 烹飪和煎炸的速度更快。
 - 能量消耗更少。
 - 更清潔，更簡便地使用；在電磁爐上的食物殘渣不會像傳統爐具那樣被加熱或烤焦。
 - 易操作和安全的烹飪；只要操作相關控制按鍵，電磁爐就可以方便地啟動或停止。若在關閉前取走鍋具，磁爐會自動停止工作。

合適的鍋具



- 請使用材料尺寸均符合要求的電磁爐專用鍋具。
- 鐵磁性平底鍋具是唯一適合電磁爐烹飪的鍋具(推薦如圖鍋具)。爐頭鍋具底部直徑必須在10cm-26cm之間，這與鍋具底部的材料有關，可由下列材料製成：

- 搪瓷鋼
- 鑄鐵
- 用特種不銹鋼製造的電磁爐專用烹飪炊具

- 其他可用於電磁爐烹飪的平底鍋。

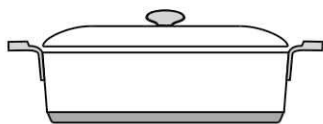
“複合”平底鍋具也可用於電磁爐烹飪，但因複合材質鍋底材質結構各異可能會影響實際的有效直徑，須事先檢查鍋底的有效直徑以及鐵磁性區域是否滿足要求，否則電磁爐頭將無法識別鍋具或可能影響到烹飪的效果。故不推薦使用“複合”平底鍋。

- 使用磁鐵檢查平底鍋
確認鍋具能否被磁鐵吸附是一種有效的檢測方法。

請注意，有些鍋具由例如銅等材料製造而成，不論它們是否能夠被磁鐵吸附，都不適用於電磁爐烹飪。(詳見不合適鍋具)

鍋具製造商通常會說明其是否適用於電磁爐烹飪。

合適的鍋具



■ 不合適的鍋具。

切勿使用以下材料的鍋具：

- 玻璃
- 陶瓷
- 銅
- 鋁

■ 鍋底的特性

鍋底的特性將會影響到加熱的均勻性。

用熱擴散材料製造的平底鍋熱量均勻分配、省時省電。

■ 無鍋或平底鍋尺寸不正確

如果電磁爐頭上沒有放置平底鍋，或是平底鍋的材料或尺寸不當，則電磁爐上的參考功率指示燈閃爍。

將合適的平底鍋放在電磁爐頭上，令參考功率指示燈停止閃爍。90秒內沒有放合適的鍋具，之後電磁爐將自動關閉。

■ 空平底鍋或薄底平底鍋

不要加熱空平底鍋，也不要加熱薄底平底鍋。雖然電磁爐內部裝有安全保護措施，但由於空的鍋具加熱過快會導致“自動關閉”功能來不及響應，因而可能產生非常高的溫度。這樣可能使鍋底熔化並損壞電磁爐表面。如果此類情況出現，請勿碰觸平底鍋，關閉電磁爐。如果在冷卻之後不再工作，請與當地的博世家電客戶服務中心或經銷商聯繫。



■ 平底鍋的檢測

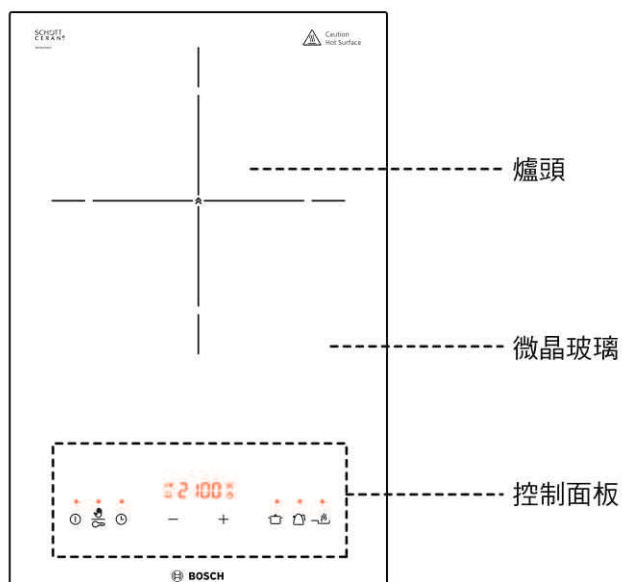
每個電磁爐頭都帶有鍋具探測裝置，它們都有最小直徑的要求，且此最小直徑因鍋底材料的不同而有所差別。因此，建議您使用與電磁爐頭直徑相匹配的平底鍋。

對於有些鍋具，鍋底材料並非處處具有鐵磁性，請用包裝中所附的磁鐵來確定該鍋具實際具有鐵磁性的尺寸滿足本說明書中提及的要求。

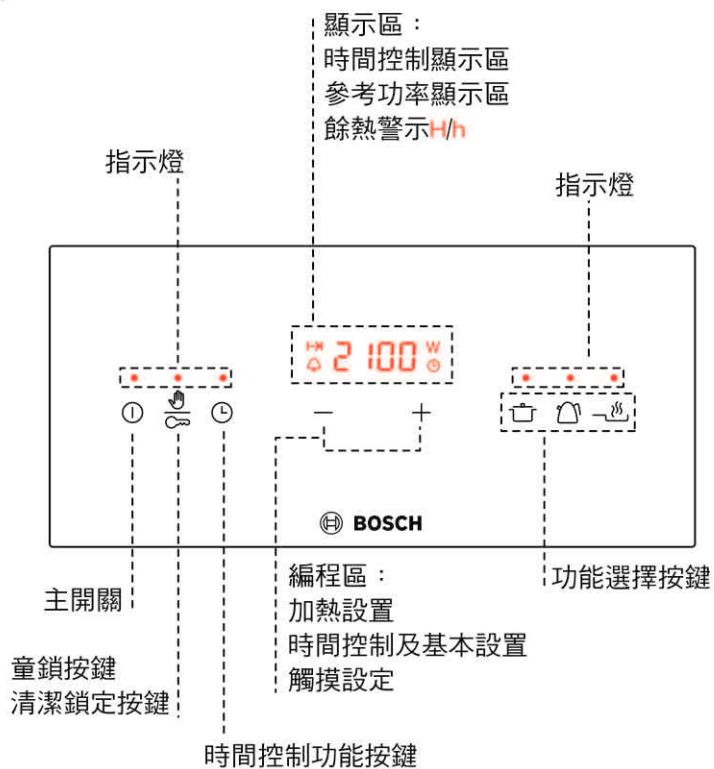


瞭解您的新爐具

■ 產品上部視圖

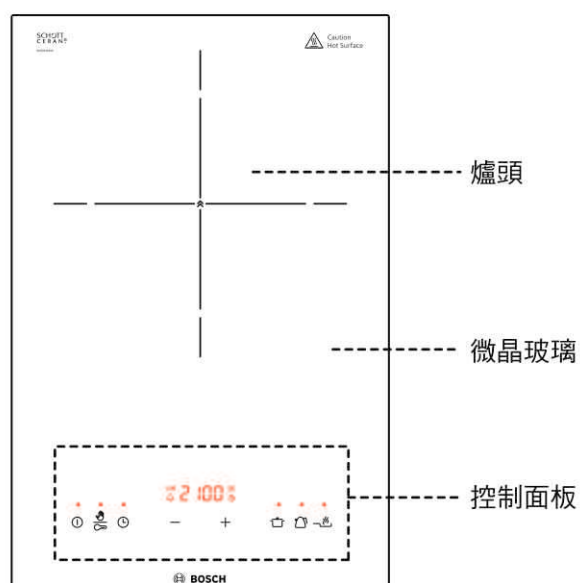


■ 控制面板



瞭解您的新爐具

■ 電磁爐



■ 烹飪區

該爐具配有一個電磁爐頭。

■ 有效烹飪區

交叉直線區域內為有效烹飪區。

■ 中心定位

您可以根據十字間斷後的延長線判斷鍋具是否已放置在爐頭中心。

請使用合適的鍋具進行烹飪，詳細介紹參見“合適的鍋具”一節。

瞭解您的新爐具

規格	產品代碼 PDI313HK
產品外觀	
產品型號	C21-PDI
工作電壓	220 V ~
頻率	50 Hz
灶頭功率 (kW)	2.1 (額定功率) / (10檔)
總額定功率 (kW)	2.1
尺寸 (W×D×H) mm	300×450×73
安裝檯面上的高度 mm	5.5
開孔尺寸 (W×D) mm	270×400 圓角 4×R15
台板開孔處最小厚度 mm	>16
安裝方式	夾扣式
淨重 kg	4.4
毛重 kg	5
面板	微晶玻璃面板

瞭解您的新爐具

餘熱警示燈

- 該爐具灶頭具有餘熱警示燈，該燈顯示爐頭是否還有餘熱。當警示燈亮起的時候請勿觸碰電磁爐頭。

即使電磁爐被關閉後，玻璃表面也可能比較燙，這時餘熱警示燈仍亮著。

在關閉電磁爐之前取走鍋具，**H/h**指示燈和選定的功率值將交替顯示。溫度很高時會顯示**H**，一段時間後會顯示**h**，說明溫度較之前有所降低，直到電磁爐頭完全冷卻，餘熱警示燈才會熄滅。

電磁爐程式設計

打開和關閉電磁爐

- 請使用控制台上的主開關打開和關閉電磁爐。

- 打開

按下 ①。

蜂鳴聲響起。

① 頂部的指示燈亮起。

- 關閉

按下 ①。

蜂鳴聲響起。指示燈熄滅。

關閉電磁爐。

直到電磁爐頭完全冷卻，餘熱警示燈熄滅。

- 指示燈

當所有的爐頭關閉一段時間後，電磁爐自動關閉。如果在電磁爐關閉後，仍有餘熱，餘熱指示燈**H/h**將出現在電磁爐頭顯示幕上。



調節電磁爐頭

- 可以在程式設計區調節所需的加熱功率值。
程式設計區“-”號：降低功率
程式設計區“+”號：增大功率

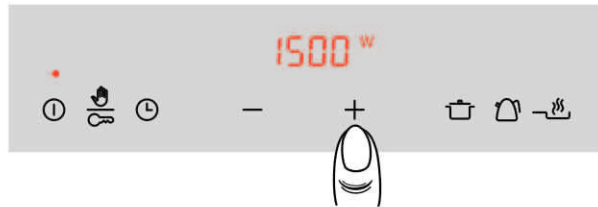
打開電磁爐後，
首次按“-”鍵，功率直接到達設定值1250 W；
首次按“+”鍵，功率直接到達設定值2100 W。

- 調節加熱功率值：

1. 按下開關按鍵後，**0** 和 **W** 指示燈亮起。



2. 在接下來的10秒內，多次按“-”或“+”按鍵，直到顯示所要求的加熱功率值。增減功率時，對應的參考功率便會同時顯示在功率顯示區內。
參考功率為使用標準鍋具時候的理論值。



3. 設定最大加熱功率

設定加熱功率值2100W，可在較長時間內得到2100W最大加熱功率。

- 關閉電磁爐頭
按開關鍵將電磁灶頭關閉，如果玻璃表面仍有餘熱，餘熱警示燈亮起。

快捷烹飪功能

- 使用該功能可直接按程式實現以下三種功能：
 1. 煲湯
 2. 燒水
 3. 旺火煸炒



該功能讓您的烹飪過程更加省心便捷。通過顯示功率、時間、各功能的烹飪過程與相應功率便可了然於胸。











- 請注意，各快捷功能的程式是基於符合爐頭尺寸的標準鍋具與標準內容物含量而設定的，具體使用請考慮您的實際烹飪需求與實際鍋具情況。

1. 煲湯程式設定基礎：鍋底直徑為235mm的湯鍋，內含2升水，在該程式下約8分鐘達到沸騰狀態。

2. 燒水程式設定基礎：鍋底直徑為200mm的鐵制中式燒水壺，內含2.5kg水，在該程式下約8分鐘達到沸騰狀態。

3. 旺火煸炒程式設定基礎：鍋底直徑為140mm的複合底炒鍋，在該程式下愛倒入300g油之後，油溫在3分鐘內達到180°C。

如何使用快捷烹飪功能

- 請按以下步驟操作：
 1. 按下所需功能相應的按鍵，蜂鳴聲響起，按鍵上方指示燈亮起，同時該烹飪設定程式會在功率顯示區顯示。
 2. 步驟說明：
 - 如選擇煲湯功能，按下煲湯按鍵 ，則顯示區依次閃爍顯示“1500 W 007 、1000 W 005 、250 W 108 ”意為電磁爐將自動按照先以1500 W大火煮7分鐘，接著以1000 W煮5分鐘，最後以250 W小火燉108分鐘的程式煲湯。同理：
 - 當按下  燒水功能鍵時，顯示區將閃爍顯示“2000 W 008 、750 W 007 ”意為電磁爐將自動地先以2000 W燒水8分鐘，接著以750 W燒水7分鐘。
 - 按下  旺火煸炒功能鍵時，顯示區將依次閃爍顯示“2100 W 003、、1500 W 060 ”意為電磁爐將自動地先以2100 W旺火煸炒3分鐘，接著以1500 W加熱60分鐘。




如何停用

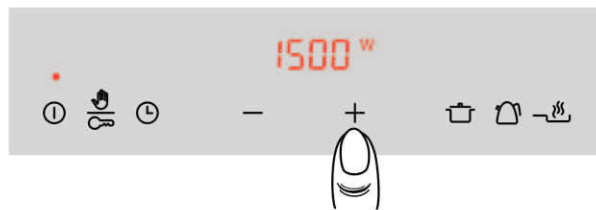
- 請按以下步驟操作：
 - 按下相應快捷烹飪功能鍵即可中斷正在進行的烹飪程式。
 - 該功能按鍵上方指示燈將熄滅，電磁爐頭返回0W。

時間控制功能

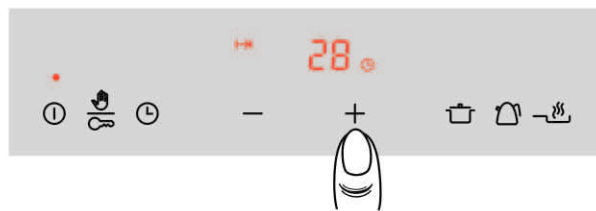
- 該功能有以下兩種方式：
自動關閉電磁爐頭
鬧鐘功能(不會自動關閉爐頭)



自動關閉電磁爐頭

- 設定電磁爐頭的定時時間。一旦定時結束，電磁爐頭將自動關閉。
- 請按下列步驟進行定時：
 1. 選擇所需要的加熱功率值，顯示區顯示參考功率。然後按下 。
參考功率不再顯示。
 和  指示燈亮起。






2. 在程式設計區中按“+”或“-”調整數位選擇所需的烹飪時間。按住“+”鍵可快速增加(定時時間單位為分鐘)。
















- 幾秒鐘後，程式設計設定的時間將開始倒計時。
- 電磁爐頭的烹飪時間將在顯示區顯示。
- 一旦定時結束
一旦定時結束，電磁爐頭將停止加熱。
警告蜂鳴聲響起。
電磁爐頭顯示區顯示 。
當按下 ，指示燈熄滅，蜂鳴聲停止。

自動關閉電磁爐頭

- 更正時間
按下 
使用程式設計區的“+”或“-”鍵修改烹飪時間。
- 取消自動關閉功能
按下 
然後在程式設計區中調節時間直至顯示為 **00**， 指示燈熄滅。
- 建議和警告
確認剩餘的烹飪時間。

定時最多可設置 **99** 分鐘。
當電源切斷後，自動關閉功能失效。

鬧鐘功能

- 鬧鐘設置最長時間為 **99** 分鐘。它獨立於其他功能。
- 程式設計方法如下：
 1. 按  鍵幾次直至  指示燈亮起。
00 和  顯示在時間控制顯示區。
 2. 在程式設計區設置所需的時間。
設置完畢後幾秒鐘鬧鐘開始倒計時。
- 到達鬧鐘設定時間
一旦到達鬧鐘設定時間，蜂鳴聲響起。
 和  出現在時間控制器顯示區。
當按下 ，指示燈熄滅，蜂鳴聲停止。
- 更正時間
按  數次直到  指示燈亮起，在程式設計區中更改鬧鐘設定時間。
- 關閉鬧鐘功能
按  數次直到  指示燈亮起。
在程式設計區域選擇時間為 **00**。
 指示燈熄滅。
- 建議和警告
如果設置的時間沒有顯示，多按幾次  直到時間控制顯示區中的  指示燈亮起。
當電源被切斷後鬧鐘功能停止。
電磁爐自動關閉功能和鬧鐘功能可以同時使用。

基本設置

■ 該爐具提供多種基本設置，您可以修改其中部分設置。

<p>c1</p>	<p>永久童鎖鍵 一旦電磁爐關閉，自動鎖機。</p>	<p>0 停用自動鎖機功能* 1 啟用自動鎖機功能</p>
<p>c2</p>	<p>停用蜂鳴器 短蜂鳴聲表示已按下一個按鍵； 長蜂鳴聲警告執行了不正確的操作</p>	<p>0 停用大部分按鍵的蜂鳴聲 1 停用某些按鍵的蜂鳴聲 2 啟用所有的蜂鳴聲*</p>
<p>c5</p>	<p>電磁爐頭自動關閉功能 一旦定時時間到達，電磁爐頭將關閉</p>	<p>0 停用自動關閉功能* 1 分鐘=最小時間 99 分鐘=最大時間</p>
<p>c6</p>	<p>時間控制功能的報警持續時間 一旦鬧鐘設定時間到達或某個爐頭的自動關閉時間到時後，報警聲響起。</p>	<p>1 10秒* 2 30秒 3 1分鐘</p>
<p>c7</p>	<p>功率管理功能 該功能限制電磁爐的總功率。</p>	<p>0 預設值，最大功率2100W* 1 最大功率限制在1000W 2 最大功率限制在1750W</p>
<p>c0</p>	<p>恢復電磁爐缺省設置 清除所有定制設置</p>	<p>0 定制設置 1 恢復缺省設置*</p>

* 基本設置

基本設置


訪問基本設置

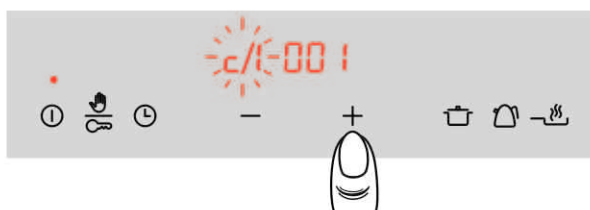
■ 請遵循以下步驟：


1. 使用主開關打開電磁爐。
2. 在接下來的10秒鐘內按住  直至蜂鳴聲響起，並且顯示區顯示  (如圖)。



■ 選擇所需的設置

3. 多次按  切換設置項至所需功能的指示燈顯示。
4. 通過按“-”或“+”鍵改變設置。
新的設置將在顯示區中顯示。



5. 按住  保持4秒鐘直到蜂鳴聲響起。這時該設置已被成功保存。

童鎖功能

童鎖功能是用來保護防止因意外操作而打開加熱區，比如兒童。

暫時童鎖鍵的開啟和關閉

您可以使用該功能，比如當有兒童拜訪您家

- 打開童鎖鍵


關閉電磁爐頭。

按下  直到蜂鳴聲響起，● 指示燈亮。

該爐具現被鎖機。

過段時間後 ● 指示燈熄滅。

- 關閉童鎖鍵

按下  直到蜂鳴聲響起，● 指示燈熄滅。

當前童鎖鍵被關閉，爐具可使用。

- 請注意：

童鎖鍵會因以下情況而被意外打開或關閉，如果：

- 清洗過程中水被潑灑到按鍵上
- 食物被潑灑到按鍵上
- 或在按鍵上放置物品


永久童鎖鍵的開啟和關閉

該功能可在電磁爐關閉時，自動啟動童鎖功能。

- 永久童鎖鍵的開啟和關閉

詳見“基本設置”


- 打開爐具

按下  直到蜂鳴聲響起，● 指示燈熄滅。


童鎖功能被解除，爐具可使用。

清潔鎖定功能

- 當爐具被開啟後，如對爐具檯面進行清潔會因不小心碰觸某些按鍵而改變設置。

為了避免此類情況的發生，該爐具具有清潔鎖定功能。按下  按鍵，控制台將被鎖定約35秒。此時，對控制台進行清潔，無需擔心爐具的設置會被更改。

當時間到達後，蜂鳴聲響起，該功能解除。

- 注意
該功能對  按鍵和主開關無效。在任何時候當爐具被關閉後此功能自動解除。

自動關機功能

- 如果電磁爐一直在無人對其進行任何操作的情況下持續對鍋具加熱的時間達到1~2小時，爐具將自動關機(關閉的具體時間取決於實際情況下的加熱檔位值)。

電磁爐頭停止加熱後：

F,8 和餘熱警示燈 **H/h** 在電磁爐頭顯示幕上交替閃爍。

此時按下任何按鍵，顯示燈即熄滅。
電磁爐可繼續使用。

維護和清潔

電磁爐

- 在本節中我們將指導您如何正確地清潔和維護您的電磁爐，以便讓它保持最佳的工作狀態

清潔

請在每次使用後清潔您的電磁爐。這將防止電磁爐上的食物殘渣被加熱或烤焦。

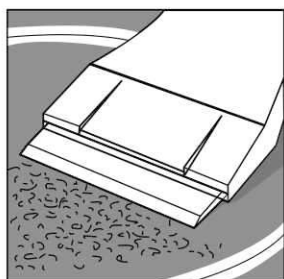
- 只能使用推薦用於微晶玻璃的清潔用品。請遵守產品包裝上的說明。
- 切勿使用
 - 研磨性產品
 - 侵蝕性產品，如去污劑和烤箱噴劑
 - 噴霧類產品
 - 可能造成劃傷的海綿
 - 高壓清潔劑或蒸汽清潔器

玻璃刮刀

請用玻璃刮刀去除頑固污漬。

1. 推出刮刀上的刀片
2. 使用刀片清潔電磁爐表面

不要使用刮刀蓋清潔電磁爐表面，這可能劃傷表面。刀片非常鋒利，有割傷的危險。使用後請妥善保管。



電磁爐側裝飾條

- 為了防止電磁爐側裝飾條損傷，請遵守以下建議：
 - 使用溶解少量肥皂的溫水
 - 切勿使用鋒利或研磨性的產品
 - 切勿使用玻璃刮刀

排除故障

- 故障通常是由小問題引起的，在聯繫客戶服之前請確保您已經閱讀了下列的相關事項。

顯示	故障	措施
無任何顯示	<p>電源被切斷</p> <p>未按照接線圖正確連接電器。</p> <p>電子系統故障。</p>	<p>使用其它的電源設備檢查電源是否被切斷。</p> <p>請根據連線圖確認是否正確連接該電器。</p> <p>如果上述檢查依舊無法修復故障，請聯繫售後服務中心。</p>
EE 閃爍	<p>控制台受潮或有物品放在上面。</p> <p>電子系統故障</p>	<p>保持控制台區域乾燥或移開物品。</p> <p>斷開電磁爐主電源。等待幾秒鐘後，重新連接。</p> <p>如果故障依然存在，請聯繫售後服務中心。</p>
d + 編號	<p>系統內部錯誤</p>	<p>斷開電磁爐主電源。等待幾秒鐘後，重新連接。</p> <p>如果故障依然存在，請聯繫售後服務中心。</p>
F0/F9	<p>電子系統過熱，電磁爐頭已經關閉</p>	<p>等待電子系統充分冷卻，然後按下電磁爐上任一按鍵。如果指示符號依舊出現，請通知售後服務中心。</p>
F2/F4	<p>電子系統過熱，電磁爐頭已經關閉</p>	<p>等待電子系統充分冷卻，然後按下電磁爐上任一按鍵。如果指示符號依舊出現，請通知售後服務中心。</p>
U1	<p>電源電壓不正確，超出正常使用限制</p>	<p>請聯繫當地供電主管部門。</p>
U2/U3	<p>電磁爐頭過熱，實行自我關斷保護</p>	<p>等待電磁爐頭充分冷卻，然後重新打開電磁爐</p>

請勿將熱的平底鍋放置在控制台上

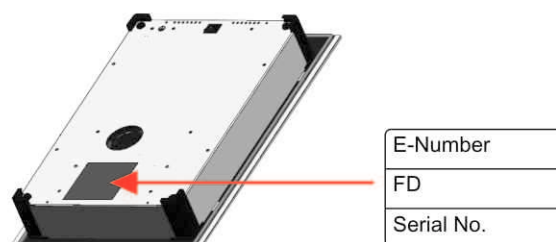
電器工作過程中發出的正常雜訊

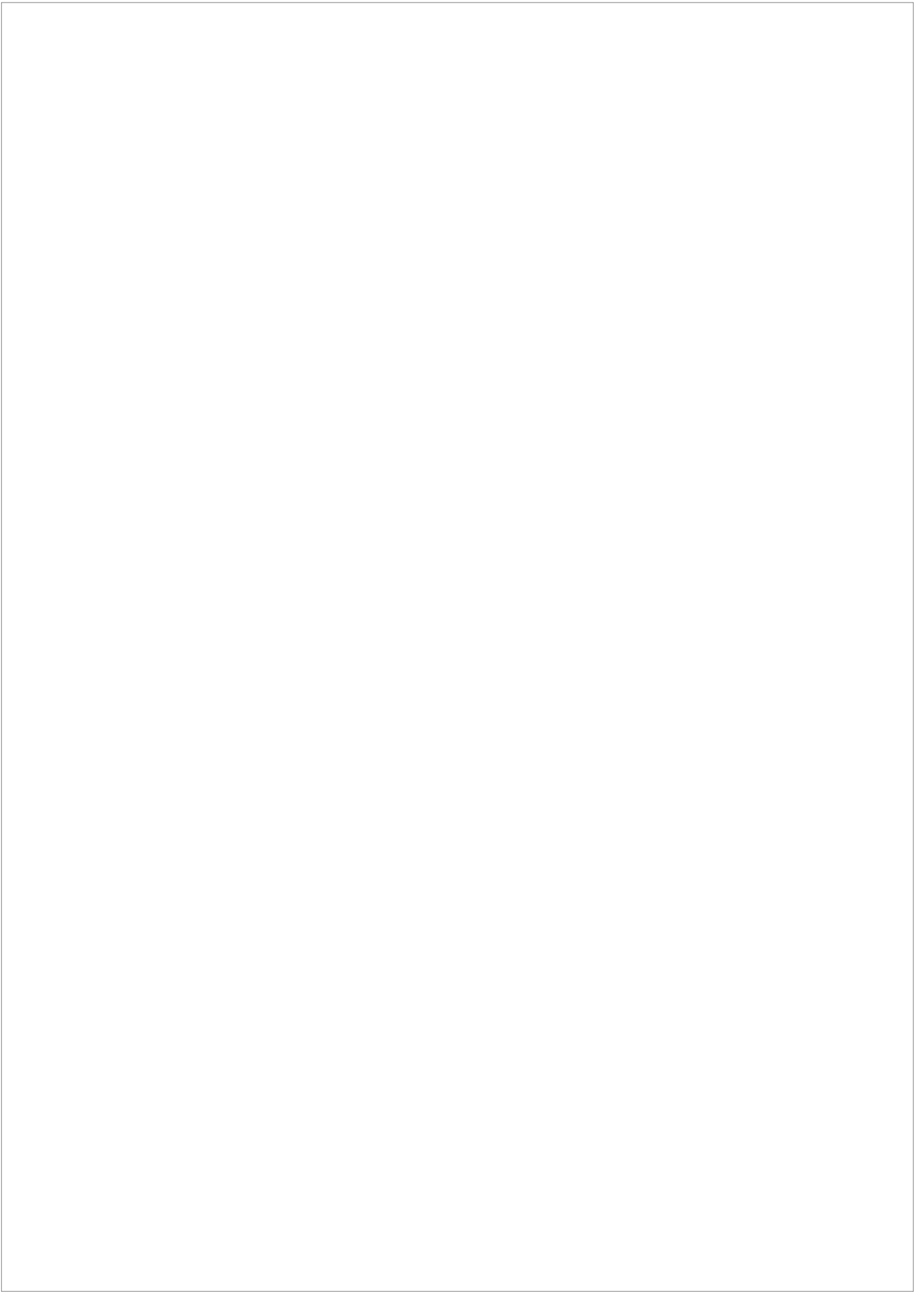
電磁爐加熱技術的基礎是利用電磁場，使熱量能夠直接在鍋底中產生。根據鍋底的結構，這些電磁場會產生一定的噪音或振動，詳述如下：

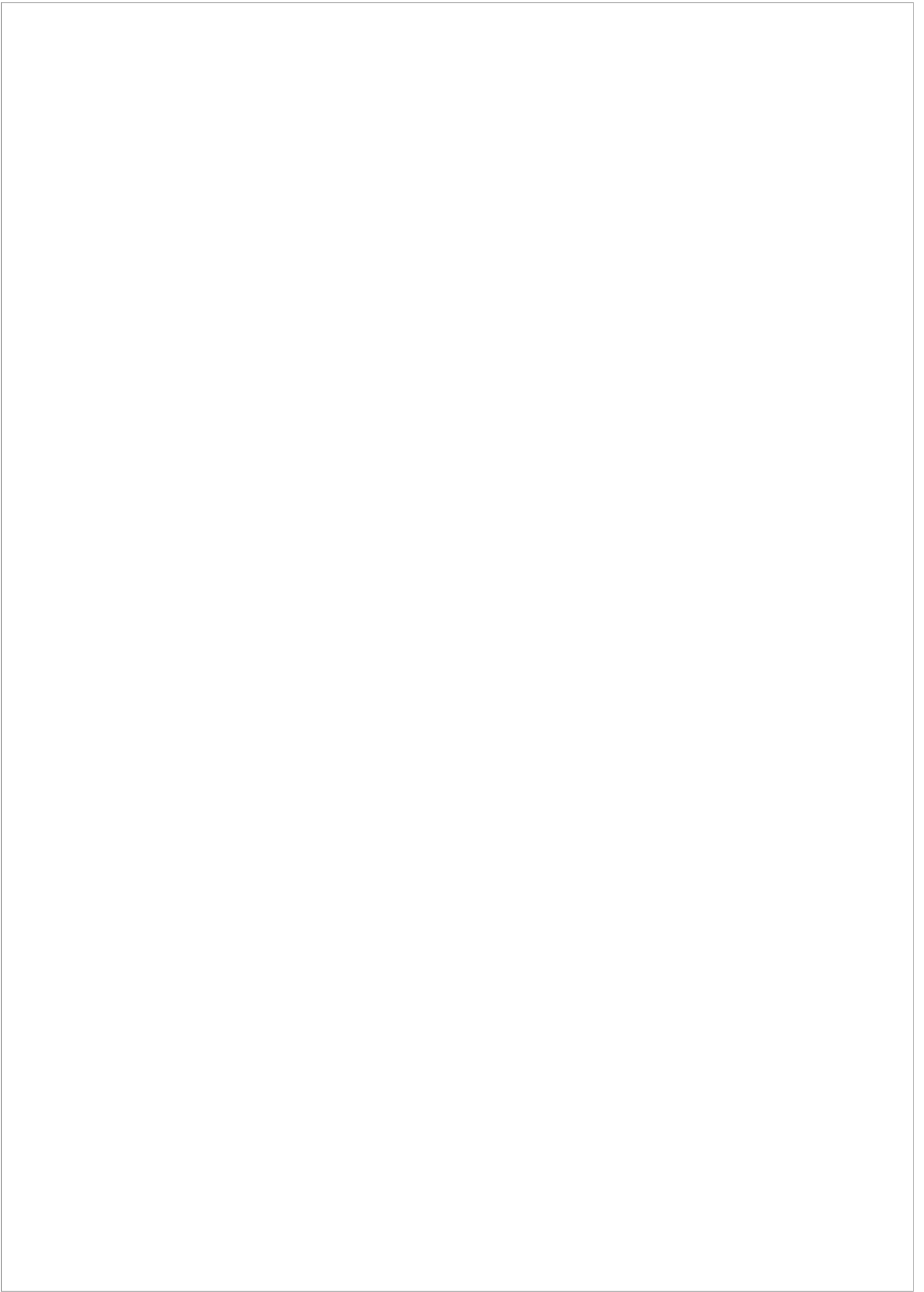
- **輕微的嗡嗡聲，類似變壓器**
使用大功率檔位烹飪時會發出此類雜訊。導致雜訊的是從電磁爐傳遞到鍋底的能量。隨著功率檔位的降低，這種雜訊將減小或消失。
- **輕微的哨聲**
這類雜訊的產生是因為放置了空的鍋具。只要往鍋具中放入食物或水，這類雜訊便會消失。
- **噝噝聲**
這類雜訊是由複合平底鍋產生的。複合材料接觸面的振動產生此類雜訊，該雜訊來源於炊具。根據食物的份量和烹飪的方式而有所不同。
- **高音哨聲**
此類雜訊通常是由複合平底鍋產生，只要在全加熱功率下並同時在兩個電磁爐頭上使用就會產生。當功率降低時哨聲消失或減小。
- **風扇雜訊**
為了正確運行電子系統，電磁灶必須在可控溫度下操作。為此，電磁爐內裝有一個風扇，在檢測到不同功率下的溫度後，該風扇啟動。在電磁爐關閉後，如果檢測到溫度仍然過高，風扇也將繼續工作。
本節中所描述的雜訊均屬正常現象，它們都是電磁爐加熱技術的一部分，無需視為故障。

善意提示

- 只有經過專業培訓並取得相應維修資格的維修人員才能對該爐具進行維修。其他人員未經允許，不得擅自維修該爐具，以免造成嚴重後果。
- 當您的爐具出現異常時，請在聯繫客戶服務之前，先參考“排除故障”一節。如果維修人員上門後發現機器並無故障，那麼即使是在保修期內，您也必須負擔相關的費用。
- 如果您無法排除故障，那麼請關閉電器，並聯繫我們的客戶服務中心。
- 當您與客戶服務聯繫時，請指明您的爐具的產品代碼(E-Number)，生產日期(FD)和機號(Serial No.)。這樣在我們省去不必要麻煩的同時，也為您省去了不必要的相關開支。在爐具的銘牌上，您可找到以上資訊。







Material Number: 9000945850

Version: 02

Guarantee: The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.



BOSCH