

Bosch Induction Cooktops Quick Tips and Tricks



• Only use cookware that is safe and approved for an induction cooktop. Does a magnet stick to a pan's bottom? If so, your cookware is compatible with induction.



- Watch our video on What Cookware to use with Induction Cooktops here to learn what cookware is safe and how to test yours today.
- Looking for new induction-safe cookware? Find cooking accessories at bosch-home.com/us/shop.
- Always avoid heating stews, soups, sauces, or drinks too quickly. We also recommend stirring continuously to avoid overflow or spatter.
- Your cooktop is equipped with a residual heat indicator that lights up when a cooking zone is turned off, but the area is still hot. Do not touch the cooking zone when the residual heat indicator is lit.
- No pan on the cooking zone? Your cooking zone display will start to blink as it tries to detect cookware. Place cookware on the zone within thirty seconds or it will switch itself off.
- The Panel Lock prevents your cooktop from being turned on accidentally. Press the Clean Lock / Child Lock button for four seconds to turn on and off.



- Bosch induction cooktops offer a range of features to maximize performance. **Some features may only apply to select models**:
 - O Select the SpeedBoost® function when heating large amounts of water for faster boiling.
 - FlexInduction® combines two cooking zones into one large cooking zone, for griddles or large pans. When using this function, only the areas covered by cookware are turned on.
 - On The PowerMove® function activates the entire flexible cooking zone into three cooking areas, each with a different power level. Easily move your pan throughout the cooking process as different power levels are needed, without changing any settings. If more than one item of cookware is detected on the flexible cooking zone, the feature is deactivated.
 - O Select AutoChef® to control the temperature of the pan through a sensor. Your cooktop will only heat when necessary, saving energy and avoiding overheating.

Cleaning and Care

- Always wait until your cooktop has fully cooled to begin cleaning.
- Before cleaning, wipe away any spatter with a clean, damp cloth and remove any remaining food residue with a glass cooktop scraper. Always scrape at a low angle (20-30 degrees) as using the scraper at a higher angle may scratch your appliance. Then, apply glass cooktop cleaner with a soft cloth and wipe away any excess.
 - DO NOT use abrasive cleaners or scouring pads, harsh cleaners, dirty sponges or dirty cloths to clean your induction cooktop.



- OPlastic or foods with high sugar content should be removed immediately if spilled or melted to avoid damage to your appliance. After turning your cooktop off and letting cool, use a glass cooktop scraper at a low angle (20-30 degrees) to remove and buff the surface clean with a soft cloth.
- For more in-depth cleaning instructions, check out our How-To Clean Electric & Induction Cooktops video here.
- Bosch Induction & Electric Cooktop Cleaner (# 12010030) and Bosch Glass Scraper for Induction & Electric Cooktops (# 17000334) sold separately. Visit bosch-home.com/us/shop to purchase.



- Leftover grease and grime after cleaning? Apply the Bosch Degreaser to your appliance, waiting 3 to 5 minutes. For stubborn stains, rub in with a soft cloth, like the Bosch Microfiber Cleaning Cloth, after waiting the allotted time. Wipe away any excess degreaser with water and a soft cloth.
 - Bosch Degreaser (00312207) and Bosch Microfiber Cleaning Cloth (00312289) sold separately. Visit bosch-home.com/us/shop to purchase.





Need Assistance?

For additional assistance or questions, check out our Owner Support Resources at: **bosch-home.com/us/owner-support**

For complete product information, refer to the Owner Manual available online at: bosch-home.com/us/owner-support/get-support/owner-manuals

Can't find what you're looking for?

Reach the Bosch Customer Support Team at 1-800-944-2904

