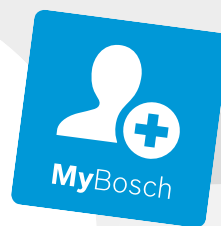




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# Induction hob (Built-in)

**PPI8256...**

**PMI8256...**

**PPI82560MS**

[en] User manual and installation instructions

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## 1 Safety

Observe the following safety instructions.

### 1.1 General information

- Read this instruction manual carefully.
- Keep the instructions, the appliance and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

### 1.2 Intended use

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- in private households and in enclosed spaces in a domestic environment.
- up to an altitude of max. 4000 m above sea level.

Do not use the appliance:

- With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.

When using the cooking functions, set the hot-plate on which you have placed the saucepan with the temperature sensor.

If you wear an active implantable medical device (e.g. a pacemaker or defibrillator), check with your doctor that it complies with Council Directive 90/385/EEC of 20th June 1990, EN 45502-2-1 and EN 45502-2-2, and that it has been chosen, implanted and programmed in accordance with VDE-AR-E 2750-10. If these conditions are satisfied, and if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this induction hob as intended.

### 1.3 Restriction on user group

This appliance may be used by children aged 15 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

## 1.4 Safe use

### **⚠ WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

### **⚠ WARNING – Risk of fire!**

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ▶ Never place flammable objects on the cooking surface or in its immediate vicinity.
- ▶ Never place objects on the cooking surface.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

After every use, switch off the hob using the main switch.

- ▶ Do not wait until the hob turns off automatically as there are no longer any pots and pans on it.

### **⚠ WARNING – Risk of electric shock!**

Incorrect repairs are dangerous.

- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.

- ▶ If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the fuse in the fuse box rather than at the main switch.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cable is damaged, immediately switch off the fuse in the fuse box.
- ▶ Call customer services. → *Page 15*

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

If metallic objects come into contact with the fan that is located on the underside of the hob, this may cause an electric shock.

- ▶ Do not store long, pointed metallic objects in the drawers below the hob.

### **⚠ WARNING – Risk of burns!**

The hob becomes hot during use.

- ▶ Care should be taken to avoid touching the heating elements.
- ▶ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob as they can become hot.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

### **⚠ WARNING – Risk of injury!**

When cooking in a bain marie, the hob and cooking container could shatter due to overheating.

- ▶ The cooking container in the bain marie must not directly touch the bottom of the water-filled pot.
- ▶ Only use heat-resistant cookware.

An appliance with a cracked or broken surface can cause cuts.

- ▶ Do not use the appliance if it has a cracked or broken surface.

Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.

- ▶ Always keep hotplates and saucepan bases dry.
- ▶ Never use icy-cold cookware that has been in the freezer.

## ATTENTION!

After use, switch off the hob by its control – do not rely on the pan detector.

## 2 Preventing material damage

### ATTENTION!

A fan is located on the underside of this hob.

- ▶ If a drawer is located on the underside of the hob, do not store any small or pointed objects, paper or tea towels in it. These objects may be sucked in and damage the fan or impair the cooling.
- ▶ There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point. Rough pot and pan bases will scratch the ceramic.
- ▶ Check your cookware.

Boiling pans dry may damage cookware or the appliance.

- ▶ Never place empty pans on a heated hotplate or allow to boil dry.

Incorrectly positioned cookware can cause the appliance to overheat.

- ▶ Never place hot pots or pans on the controls or the hob surround.

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

- ▶ Do not let hard or pointed objects fall onto the hob. Non heat-resistant materials will melt on heated hotplates.

- ▶ Do not use oven protective foil.
- ▶ Do not use aluminium foil or plastic containers.

### 2.1 Overview of the most common damage

Here you can find the most common types of damage and tips on how to avoid them.

Damage	Cause	Measure
Stains	Food boiling over	Remove boiled-over food immediately with a glass scraper.
Stains	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.
Scratches	Salt, sugar or sand	Do not use the hob as a work surface or storage space.

Damage	Cause	Measure
Scratches	Rough pot or pan bases	Check your cookware.
Discolouration	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.
Discolouration	Pan abrasion, e.g. aluminium	Lift pots and pans to move on the hob.
Blisters	Sugar or food with a high sugar content	Remove boiled-over food immediately with a glass scraper.

## 3 Environmental protection and saving energy

### 3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

### 3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.

Use cookware whose base diameter is the same diameter as the hotplate.

**Tip:** Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- Uneven bases increase energy consumption.

Use cookware that is suitable for the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in the cookware, the more energy is required to heat it up.

Turn down to a lower power level early on.

- If you use an ongoing power level that is too high, you will waste energy.

## 4 Induction cooking

### 4.1 Advantages of induction cooking

Induction cooking is fundamentally different from traditional cooking methods, since the heat builds up directly in the cookware. This offers numerous advantages:

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Controlling the heat supply and safety; the hob increases or decreases the heat supply as soon as the user changes the setting. The induction cooking zone stops the heat supply if you remove the cookware from the cooking zone without you having to switch it off first.

### 4.2 Cookware

Only ferromagnetic cookware is suitable for induction cooking.

For example:

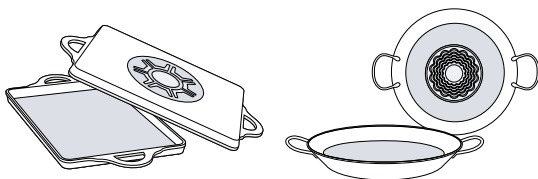
- Enamelled steel cookware
- Cast iron cookware
- Special stainless steel cookware that is suitable for induction cooking

You can find additional information on which items of cookware are suitable for the induction cooking under → "Cookware test", Page 13

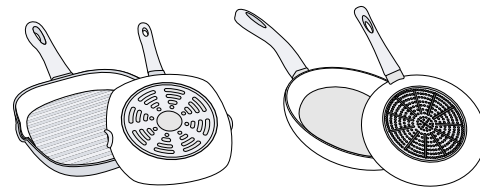
In order to achieve a good cooking result, ensure that the ferromagnetic area of the cookware base corresponds to the size of the cooking zone. If the cookware is not detected on a cooking zone, place it on a cooking zone with a smaller diameter.

The base of many items of induction cookware is not fully ferromagnetic:

If you use large cookware with a smaller ferromagnetic base, only the area that is ferromagnetic heats up. As a result, the heat is not distributed evenly. The temperature of the non-ferromagnetic area may therefore be too low for cooking.



Cookware bases that contain aluminium reduce the ferromagnetic area. This may reduce the output and the cookware will not be detected sufficiently or at all, and will therefore not be heated sufficiently.



### Unsuitable cookware

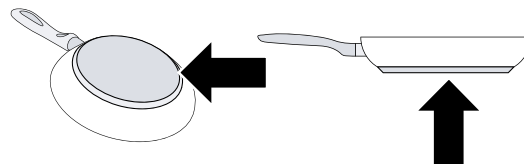
Never use flow plates or cookware made of the following:

- Thin-walled normal steel
- Glass
- Clay
- Copper
- Aluminium

### Composition of the cookware base

The material(s) from which the base of the cookware is made can affect the cooking result. Cookware made of materials that distribute heat evenly in the pot, such as saucepans with a stainless steel sandwich base, save time and energy.

You should preferably use cookware with a flat base because uneven cookware bases impair the heat supply.



### No cookware/cookware of an unsuitable size

If you do not place cookware on the selected cooking zone or the cookware is made of an unsuitable material or is not the right size for the cooking zone, the display for the cooking zone flashes. To make the display go out, place a suitable item of cookware on the cooking zone. If you do not place a suitable item of cookware on the cooking zone within 90 seconds, it automatically switches off.

### Empty cookware or cookware with a thin base

Do not heat empty cookware and do not use cookware with a thin base. The hob is equipped with an internal safety system. However, empty cookware may heat up so quickly that the "Automatic switch-off" function does not respond in good time and an excessive temperat-

ure is reached. As a result, the base of the cookware may melt and damage the glass plate. In this case, do not touch the cookware and switch off the cooking zone. If the cooking zone no longer works after cooling down, contact the technical after-sales service.

### **Cookware detection**

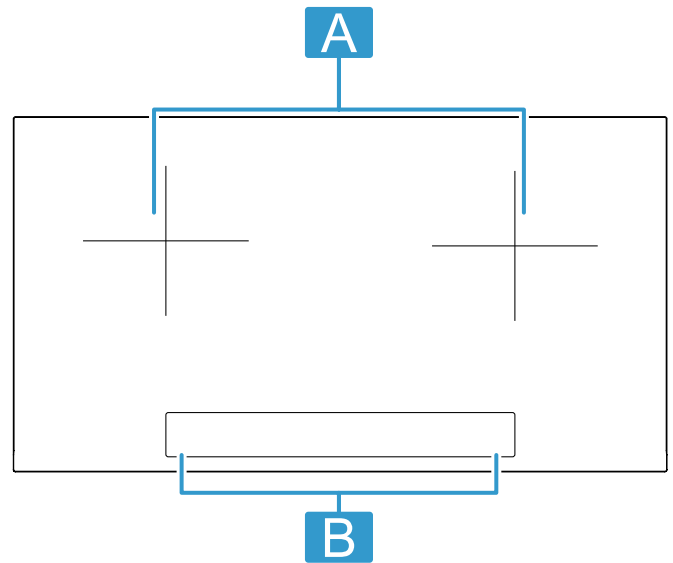
Each cooking zone has a minimum limit for the cookware detection and this depends on the ferromagnetic diameter and the material of the base of the cookware. Therefore, use the cooking zone that best corresponds to the diameter of the pan base.

## 5 Familiarising yourself with your appliance

### 5.1 Appliance

You can find an overview of the parts of your appliance here.

Image below is for illustration purposes only. Actual product may vary.

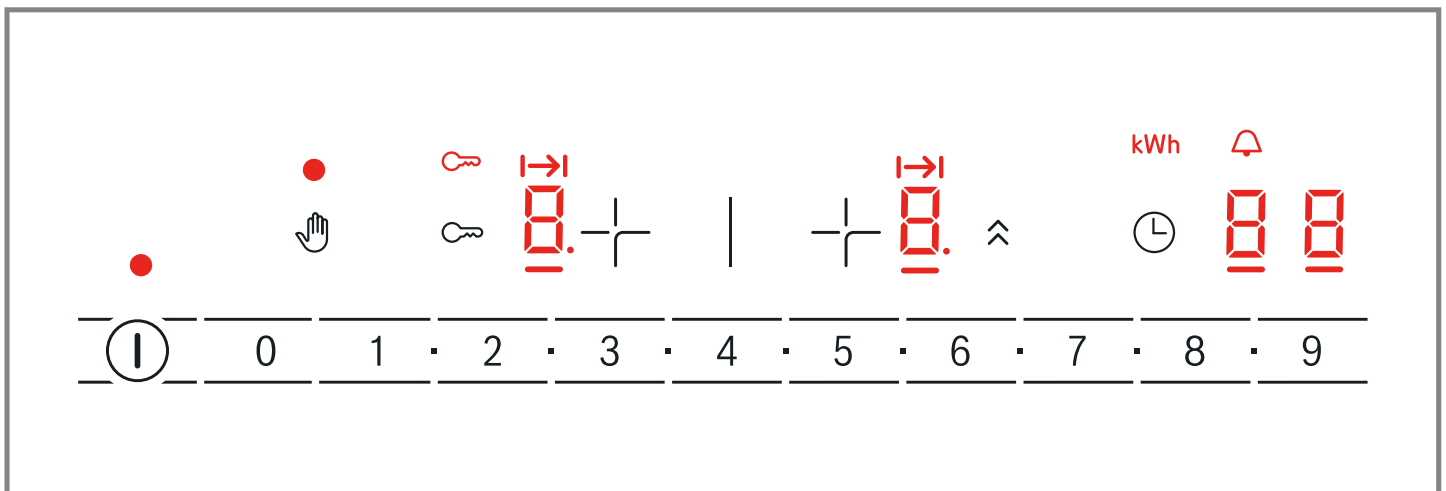


**A** Cooking zone

**B** Control panel

### 5.2 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



①	Power Switch
🔑	Childproof lock
👤	Cleaning lock
⊕	Select cooking zone: Left / Right cooking zone
🕒	Timer
0 1 2 3 4 5 6 7 8 9	Setting area
⏏	powerBoost

### 5.3 Touch fields and displays

The symbols for the touch fields that are currently available light up when the hob is switched on.

The display for the selected cooking zones or function lights up brighter.

Touch a symbol to activate the function it represents.

- Always keep the control panel clean and dry. Moisture impairs the function.
- Do not place any cookware near the indicators or sensors. The electronics may overheat.

## 5.4 Residual heat indicator

The hob has a residual heat indicator for each cooking zone. This indicates that a cooking zone is still hot. Do not touch the cooking zone immediately after switching it off or while the residual heat indicator is lit. Depending on the amount of residual heat, the following is shown:

- **H** display: High temperature

- **h** display: Low temperature

If you remove the cookware from the cooking zone during cooking, the residual heat indicator and the selected power level flash alternately.

If you switch off the cooking zone, the residual heat indicator lights up. If the hob has been switched off, the residual heat indicator remains lit for as long as the cooking zone remains warm.

## 5.5 Technical Specifications

Product number	PPI82566VN	PPI8256EVN	PPI82560MS
Product model	CS35-PPI82566VN	CS35-PPI8256EVN	CS35-PPI82560MS
External dimensions (Lx-WxD)	780 x 450 x 65 mm	780 x 450 x 65 mm	780 x 450 x 65 mm
Cut-out dimensions (WxD)	700 x 400 mm Rounded corners 4 x R20 mm	700 x 400 mm Rounded corners 4 x R20 mm	700 x 400 mm Rounded corners 4 x R20 mm
Appliance height above the worktop	5.5 mm	5.5 mm	5.5 mm
Panel	Black ceramic glass	Black ceramic glass	Black ceramic glass
Net weight	10.5 kg	10.5 kg	10.5 kg
Gross weight	13 kg	13 kg	13 kg
Rated voltage	220-240 V~	220-240 V~	220-240 V~
Rated frequency	50/60 Hz	50/60 Hz	50/60 Hz
Rated power input (Left)	3100 W ( Heat setting 9: 1800 W)	3100 W ( Heat setting 9: 1800 W)	3100 W ( Heat setting 9: 1800 W )
Rated power input (Right)	3100 W ( Heat setting 9: 1800 W)	3100 W ( Heat setting 9: 1800 W)	3100 W ( Heat setting 9: 1800 W )
Rated power consumption	3500 W	3500 W	3500 W

Product number	PPI82569VN	PPI8256XVN	PMI82560VN
Product model	CS35-PPI82569VN	CS35-PPI8256XVN	CS28-PMI82560VN
External dimensions (Lx-WxD)	780 x 450 x 65 mm	780 x 450 x 65 mm	780 x 450 x 65 mm
Cut-out dimensions (WxD)	700 x 400 mm Rounded corners 4 x R20 mm	700 x 400 mm Rounded corners 4 x R20 mm	700 x 400 mm Rounded corners 4 x R20 mm
Appliance height above the worktop	5.5 mm	5.5 mm	5.5 mm
Panel	Black ceramic glass	Black ceramic glass	Black ceramic glass
Net weight	10.5 kg	10.5 kg	10.5 kg
Gross weight	13 kg	13 kg	13 kg
Rated voltage	220-240 V~	220-240 V~	220-240 V~
Rated frequency	50/60 Hz	50/60 Hz	50/60 Hz
Rated power input (Left)	3100 W ( Heat setting 9: 1800 W)	3100 W ( Heat setting 9: 1800 W)	2800 W ( Heat setting 9: 1800 W )
Rated power input (Right)	3100 W ( Heat setting 9: 1800 W)	3100 W ( Heat setting 9: 1800 W)	2800 W ( Heat setting 9: 1800 W )
Rated power consumption	3500 W	3500 W	2800 W

Product number	PMI82566VN	PMI8256EVN
Product model	CS28-PMI82566VN	CS28-PMI8256EVN
External dimensions (LxWxD)	780 x 450 x 65 mm	780 x 450 x 65 mm
Cut-out dimensions (WxD)	700 x 400 mm Rounded corners 4 x R20 mm	700 x 400 mm Rounded corners 4 x R20 mm



Product number	PMI82566VN	PMI8256EVN
Appliance height above the worktop	5.5 mm	5.5 mm
Panel	Black ceramic glass	Black ceramic glass
Net weight	10.5 kg	10.5 kg
Gross weight	13 kg	13 kg
Rated voltage	220-240 V~	220-240 V~
Rated frequency	50/60 Hz	50/60 Hz
Rated power input (Left)	2800 W ( Heat setting 9 : 1800 W)	2800 W ( Heat setting 9 : 1800 W)
Rated power input (Right)	2800 W ( Heat setting 9 : 1800 W)	2800 W ( Heat setting 9 : 1800 W)
Rated power consumption	2800 W	2800 W

## 6 Basic operation

### 6.1 Switch on your hob.

- ▶ Touch ①.
- ✓ Audible sounds, ① indicator on, display of cooking zone 9 lights up.

### 6.2 Switch off your hob.

- ▶ Touch ①.
- ✓ ① indicator off, all cooking zones switch off.
- ✓ The residual heat indicator will remain lit until the cooking zones have cooled down sufficiently.

**Note:** The hob is automatically switched off when all the cooking zones have been switched off for a set period of time.  
If the hob is switched on again within 4 seconds after it was switched off, the hob will start with the previously stored settings.

### 6.3 Select cooking zone and the required power setting

1. Touch + select a cooking zone.
- ✓ Display of the corresponding cooking zone 9 lights up.
2. Touch setting area 0 1 ■ 2 ■ ... 8 ■ 9, select the required power setting.

Display	Explanation
1	minimum power
9	maximum power

Each power level has an intermediate level •.

**Note:** If no pan has been placed on the cooking zone, the selected power level flashes. After a certain period of time, the cooking zone automatic switches off.

### 6.4 Switch off the cooking zone.

1. Touch + select a cooking zone.
2. Touch the setting area 0 1 ■ 2 ■ ... 8 ■ 9, set the power setting to 9.
- ✓ The cooking zone switches itself off and the residual heat indicators light up.

## 7 Cooking tips

- When heating up puree, cream soups or thick sauces, stir occasionally.
- To preheat, set the power level 8-9.
- When cooking with the lid on, reduce the power level as soon as you see steam escaping. The cooking result is not affected by the steam escaping.
- After cooking, place a lid on the cookware until you serve the dish.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise nutrients will be lost. The kitchen timer enables you to set the optimal cooking time.

- Ensure that the oil does not smoke.
- To brown the food, fry it in small portions, one after the other.
- Some items of cookware may reach high temperatures while the food is cooking. You should therefore use oven gloves.
- You can find recommendations for energy-efficient cooking under  
→ "Saving energy", Page 4

### 7.1 Cooking recommendations

The table shows which power level (■) is suitable for which food. The cooking time (⌚ min) may vary depending on the type, weight, thickness and quality of the food.

		⌚ min
<b>Melting</b>		
Chocolate, cooking chocolate	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
<b>Heating and keeping warm</b>		
Stew, e.g. lentil stew	1. - 2	-
Milk <sup>1</sup>	1. - 2.	-
Boiled sausages <sup>1</sup>	3 - 4	-
<b>Defrosting and heating</b>		
Spinach, frozen	3 - 4	15 - 25
Goulash, frozen	3 - 4	35 - 55
<b>Poaching, simmering</b>		
Potato dumplings <sup>1</sup>	4. - 5.	20 - 30
Fish <sup>1</sup>	4 - 5	10 - 15
White sauces, e.g. Béchamel sauce	1 - 2	3 - 6
Whisked sauces, e.g. Béarnaise sauce, Hollandaise sauce	3 - 4	8 - 12
<b>Boiling, steaming, braising</b>		
Rice, with double the volume of water	2. - 3.	15 - 30
Rice pudding <sup>2</sup>	2 - 3	30 - 40
Potatoes boiled in their skin	4. - 5.	25 - 35
Boiled potatoes	4. - 5.	15 - 30
Pasta <sup>1</sup>	6 - 7	6 - 10
Stew	3. - 4.	120 - 180
Soups	3. - 4.	15 - 60
Vegetables	2. - 3.	10 - 20
Vegetables, frozen	3. - 4.	7 - 20
Stew in a pressure cooker	4. - 5.	-
<b>Braising</b>		
Rolled roasting joint	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash <sup>2</sup>	3 - 4	50 - 60

<sup>1</sup> Without lid<sup>2</sup> Preheat to power level 8 - 8.5

		⌚ min
<b>Braising/frying with a small amount of fat<sup>1</sup></b>		
Escalope, plain or breaded	6 - 7	6 - 10
Escalope, frozen	6 - 7	6 - 12
Chops, plain or breaded	6 - 7	8 - 12
Steak (3 cm thick)	7 - 8	8 - 12
Poultry breast, 2 cm thick	5 - 6	10 - 20
Poultry breast, frozen	5 - 6	10 - 30
Rissoles (3 cm thick)	4. - 5.	20 - 30
Hamburgers (2 cm thick)	6 - 7	10 - 20
Fish and fish fillet, plain	5 - 6	8 - 20
Fish and fish fillet, breaded	6 - 7	8 - 20
Fish, breaded and frozen, e.g. fish fingers	6 - 7	8 - 15
Prawns and scampi	7 - 8	4 - 10
Sautéing fresh vegetables and mushrooms	7 - 8	10 - 20
Stir-fry, vegetables, meat cut in strips Asian-style	7 - 8	15 - 20
Frozen dishes, e.g. stir-fries	6 - 7	6 - 10
Pancakes, cooked one after the other	6. - 7.	-
Omelette (cooked one after the other)	3. - 4.	3 - 10
Fried eggs in oil	5 - 6	3 - 6
<b>Deep-frying, 150–200 g per portion in 1–2 l oil, deep-fat fried in portions<sup>1</sup></b>		
Frozen products, e.g. chips, chicken nuggets	8 - 9	-
Croquettes, frozen	7 - 8	-
Meat, e.g. chicken portions	6 - 7	-
Fish, breaded or battered	6 - 7	-
Vegetables, mushrooms, breaded, beer-battered or tempura	6 - 7	-
Small baked items, e.g. doughnuts, battered fruit	4 - 5	-

<sup>1</sup> Without lid<sup>2</sup> Preheat to power level 8 - 8.5

## 8 Timer

Your hob has 2 timer functions:

- Programming the cooking time
- Kitchen timer

### 8.1 Programming the cooking time

The cooking zone automatically switches off after the time that is set has elapsed. You can set a cooking time of up to 99 minutes.

#### Setting the cooking time

1. Select cooking zone and the required power setting

2. Touch .

✓ Cooking zone display lights up.

✓ Timer display lights up.



3. Within the next 10 seconds, set the required cooking time in the setting range.

✓ The time begins to elapse.


#### Notes

- To check the remaining cooking time, select the corresponding cooking zone, and touch .
- If a cooking time was programmed for several cooking zones, the time information for the selected cooking zone is shown in the timer display.

### Changing or deleting the time

1. Select the cooking zone , and touch .
2. Change the cooking time or set to  in the setting area.

### The cooking time has elapsed




Cooking zone switches off. An audible signal sounds. The timer display  for 10 seconds and disappears.

- ▶ Touch any key.
- ✓ The indicators go out and the audible signal ceases.




## 8.2 Kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes. This functions independently from the cooking zones and from other settings. This function does not automatically switch off a cooking zone.


### Set the timer

1. Touch  repeatedly until  lights up.
- ✓ Timer display  lights up.
2. Set the required time in the setting area.
- ✓ The time begins to elapse.

### Changing or cancelling the timer


1. Touch  repeatedly until  lights up.
2. Change the cooking time in the setting area or set  .

### The time has elapsed

A warning signal sounds.  lights up. The timer display  for 10 seconds and disappears.



- ▶ Touch any key.
- ✓ The indicators go out and the audible signal ceases.



## 9 powerBoost function




The powerBoost function enables you to heat up food faster than using power setting .

### 9.1 Activate the powerBoost function




**Requirement:** This function can be activated for any cooking zone, but under condition of only one cooking was in use.

1. Selecting a cooking zone.
2. Touch .
- ✓ Cooking zone displays  , the function has been activated.

**Note:** The powerBoost function automatically runs for 10 minutes. After 10 minutes , the cooking zone will be automatically return to the , and display .

After the powerBoost function is activated , if another cooking zone is turned on , the powerBoost function of the previous cooking zone will be automatically turned off, and the display zone will alternately flash  and  , and display .

### 9.2 Deactivate the powerBoost function


1. Selecting a cooking zone
2. Touch .
- ✓ Cooking zone displays  , cooking zone switches back to heat setting .

## 10 Childproof lock


You can use the childproof lock to prevent children from switching on the hob.

### 10.1 Activate childproof lock

**Requirement:** Hob is switched off.

- ▶ Touch and hold  for approx. 5 seconds.
- ✓ Childproof lock indicator lights up, the hob is locked.

### 10.2 Deactivate childproof lock

- ▶ Touch and hold  for approx. 5 seconds.
- ✓ Childproof lock indicator off, the hob can now be used.

### 10.3 Automatic childproof lock


Automatic childproof lock can prevent children from switching on the hob.

You can change the childproof lock setting in basic settings → Page 12.

## 11 Cleaning lock function



With this fuction, the surface of the control panel can be cleaned without risk of changing the settings.

### 11.1 Activate cleaning lock

- ▶ Touch .
- ✓ The control panel is locked for approximately 35 seconds.

- ✓ After the time has elapsed, the function is deactivated.

### 11.2 Deactivate cleaning lock

- ▶ Touch  or .
- ✓ The control panel is unlocked.

## 12 Individual safety switch-off
































If a cooking zone operates for an extended period and no settings are changed, the automatic safety switch-off is activated. The time until switching off depends on the power setting, from 1 to 10 hours.














An audible sounds, residual heat indicator *H/h* lights up , cooking zone stops heating.

## 13 Basic settings












You can configure the basic settings for your appliance to meet your needs.


### 13.1 Overview of the basic settings

Display	Function
 	<b>Childproof lock</b>  Manual. <sup>1</sup>  Automatic.  Function deactivated.
 	<b>Audible signals</b>  Confirmation and fault signals are deactivated.  Only the fault signal activated.  Only the confirmation signal is activated.  All signal tones are activated. <sup>1</sup>
 	<b>Display energy consumption</b>  Deactivated. <sup>1</sup>  Activated.
 	<b>Automatic switch-off of the cooking zones</b>  Switched off. <sup>1</sup>  01-99 Time until automatic switch-off.
 	<b>Duration of the timer end signal tone</b>  10 seconds. <sup>1</sup>  30 seconds.  1 minute.
 	<b>Power limitation. Limiting the total power of the hob.</b>  Switched off. <sup>1</sup>  1000 W minimum power  1. 1500 W  2. 2000 W  3. 2500 W ... Increasing each setting level increases the power of the hob by 500W, maximum setting equals to the total rated power of the hob.

Display	Function
 	<b>Time for selecting the cooking zone</b>  Unlimited : The cooking zone that was set last remains selected. <sup>1</sup>  Limited: The cooking zone only remains selected for a few seconds.
 	<b>Cookware test, result</b>  Not suitable.  Not optimal.  Suitable.
 	<b>Restoring factory settings</b>  Individual settings. <sup>1</sup>  Factory settings.
<sup>1</sup> Factory setting	

### 13.2 To access the basic settings:

1. Touch . Switch on the hob.
2. Within the next 10 seconds, touch and hold  for 5 seconds.  
 Audible sounds, timer display -- .
3. Touch  .  
 Right cooking zone indicator alternately flashes  /  .
4. Touch  repeatedly until the required function is displayed.
5. Select the required setting from the setting area.  
 The indicator light shows the corresponding setting value.
6. Touch and hold  until audible sounds.  
 The setting is saved.

**Note:** If you touch  during setting to leave, then the new setting will not be saved.

<sup>1</sup> Factory setting

## 14 Energy consumption display

This function indicates the total amount of energy consumed between switching the hob on and switching it off again.

Once switched off, the energy consumption is displayed in kilowatt hours, e.g. 1.08 kWh, for 10 seconds.

The accuracy of the display depends on various factors such as the voltage quality of the power supply. The display can be activated in the basic settings.

→ Page 12

## 15 Cookware test

This function can be used to check the speed and quality of the cooking process depending on the cookware.




The result is a reference value and depends on the properties of the cookware and the cooking zone being used.

### 15.1 Cookware detection

1. Place the cookware at room temperature with small amount of water, correctly positioned on the most suitable cooking zone for the diameter of the bottom of the cookware.
2. Go to basic settings and select **12**.
  - ✓ Cookware detection activates, - flashes.
  - ✓ After 10 seconds the result will appear on the cooking zone's display.

### 15.2 Detection result

- ▶ Check the result using the following table.

Display	Results
	The cookware is not suitable for the cooking zone and will therefore not heat up.
	The cookware will be heated more slowly than expected and the result of the cooking process will not be optimal.
	The cookware is heating up correctly and the cooking process is going well.

## 16 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### 16.1 Cleaning products

You can obtain suitable cleaning products and glass scrapers from customer service, the online shop or a retailer.

#### ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Never use unsuitable cleaning products.
- ▶ Do not use cleaning products while the hob is still hot. This may cause marks on the surface.

#### Unsuitable cleaning products

- Undiluted detergent
- Detergent intended for dishwashers
- Abrasive cleaners

- Aggressive cleaning products such as oven spray or stain remover
- Abrasive sponges
- High-pressure or steam jet cleaners

### 16.2 Cleaning ceramic glass

Clean the hob after every use to stop cooking residues from getting burnt on.

**Note:** Note the information on unsuitable cleaning products. → Page 13

**Requirement:** The hob has cooled down.

1. Remove heavy soiling using a glass scraper.
2. Clean using glass cleaner.

#### Notes

- Follow the cleaning instructions on the packaging.
- You can obtain a suitable glass scraper from customer services or through our online shop.

# 17 Troubleshooting

## **WARNING – Risk of electric shock!**

Improper repairs are dangerous.

- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

## 17.1 Error code / Fault display / Signal

Fault	Cause and troubleshooting
No displays light up.	<p>The power supply has been disconnected.</p> <ul style="list-style-type: none"> <li>▶ Use other electrical appliances to check whether there has been a power failure.</li> </ul> <p>The appliance has not been connected as shown in the circuit diagram.</p> <ul style="list-style-type: none"> <li>▶ Connect the appliance in accordance with the circuit diagram.</li> </ul> <p>The electronics have detected a fault.</p> <ol style="list-style-type: none"> <li>1. Switch the appliance off and on again.</li> <li>✓ If the fault was a one-off, the message disappears.</li> <li>2. If the message appears again, please call customer service and mention error code. → "Customer Service", Page 15</li> </ol>
The displays flash.	<p>The control panel is wet or an object is covering it.</p> <ul style="list-style-type: none"> <li>▶ Dry the control panel or remove the object.</li> </ul>
<i>F2</i>	<p>The electronics have overheated and have switched off the affected cooking zone.</p> <ul style="list-style-type: none"> <li>▶ Wait until the electronics have cooled down sufficiently. Then touch any button on the control panel.</li> </ul>
<i>F4</i>	<p>The electronics have overheated and all of the cooking zones have been switched off.</p> <ul style="list-style-type: none"> <li>▶ Wait until the electronics have cooled down sufficiently. Then touch any button on the control panel.</li> </ul>
<i>F5</i> and signal tone	<p>There is hot cookware in the vicinity of the control panel. The cooking zone has been switched off to protect the electronics.</p> <ul style="list-style-type: none"> <li>▶ Remove the cookware. Wait a few seconds. Touch any button. When the fault display goes out, you can continue cooking.</li> </ul>
<i>F1/F6</i>	<p>The cooking zone has overheated and has been switched off to protect the work surface.</p> <ul style="list-style-type: none"> <li>▶ Wait until the electronics have cooled down sufficiently before switching the cooking zone back on.</li> </ul>
<i>F8</i>	<p>The cooking zone has been operating continuously for an extended period.</p> <ul style="list-style-type: none"> <li>▶ Individual safety switch-off is switched on. Touch any button to switch off the display so that you can set the cooking zone.</li> </ul>
<i>E 9000/E9010</i>	<p>The operating voltage is incorrect and outside of the normal operating range.</p> <ul style="list-style-type: none"> <li>▶ Contact your energy supplier.</li> </ul>
<i>E2030/ E2031/ E2032 / E2130/ E2131/ E2132</i>	<p>The electronics have detected a fault.</p> <ol style="list-style-type: none"> <li>1. Switch the appliance off and on again.</li> <li>✓ If the fault was a one-off, the message disappears.</li> <li>2. If the message appears again, please call customer service and mention error code. → "Customer Service", Page 15</li> </ol>

## 17.2 Warnings

### Notes

- If *E* appears in the displays, press and hold the sensor for the respective cooking zone and read the fault code.

- If the fault code is not listed in the table, disconnect the hob from the power supply and wait 30 seconds before reconnecting it. If this display appears again, contact the technical after-sales service and specify the exact fault code.
- If an error occurs, the appliance does not switch to standby mode.

- In order to protect the appliance's electronic parts from overheating or surge currents, the hob may temporarily reduce the power level.

## 17.3 Normal noises from your appliance

An induction hob may sometimes cause noises or vibrations, such as buzzing, crackling, hissing noises, fan noises or rhythmic noises.

# 18 Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

## 18.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

# 19 Disposing of your old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.

2. Cut through the power cord.

3. Dispose your old appliance in compliance with local environmental regulations.

# 20 Installation instructions

Observe this information when installing the appliance.



## 20.1 Safe installation

Follow these safety instructions when installing the appliance.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

### **WARNING – Risk of injury!**

Parts that are accessible during installation may have sharp edges and may lead to cutting injuries.

- ▶ Wear protective gloves

### **WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

### **WARNING – Risk of electric shock!**

Incorrect installation is dangerous.

- ▶ Connect and operate the appliance only in accordance with the specifications on the rating plate.
- ▶ Connect the appliance to a power supply with alternating current only via a properly installed socket with earthing.

- ▶ The protective conductor system of the domestic electrical installation must be properly installed.
- ▶ Never equip the appliance with an external switching device, e.g. a timer or remote control.
- ▶ When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access is not possible, an all-pole isolating switch must be installed in the permanent electrical installation according to the installation regulations.
- ▶ When installing the appliance, check that the power cable is not trapped or damaged.

## Warranty

### ATTENTION!

Any measure on the inside of the appliance, including replacing the mains cable, must only be carried out by specially trained personnel from the technical customer service. Improper installation, connection or assembly may lead to a loss of validity of the product warranty.

## 20.2 Preparing the installation

Bear in mind the following notes:



### Installation surface

- The installation surface must resist temperature of up to 90 °C.
- It must be flat, horizontal and stable, and suitable for weights of approx. 60 kg.

## Extractor hood

- The clearance between the extractor hood and the hob must correspond at least to the clearance specified in the installation instructions for the extractor hood.

## Ventilation

- To guarantee that the appliance works correctly, the hob must be sufficiently ventilated.
- The ventilation in the lower section of the appliance requires a sufficient supply of fresh air. Therefore, if required, adjust the units for this purpose.
- Keep an area of at least 10 cm around the hob free to ensure appropriate ventilation.

## Storage

- When the appliance is removed, store it in a horizontal position.

## 20.3 Electrical connection

- The appliance must be connected to a fixed installation and appropriate isolating switches must be set up in accordance with the installation instructions.
- If you do not fully understand the instructions for the earthing connection or if you have any questions regarding the correct earthing of the appliance, contact an electrician.

## Connection type

- The appliance fulfils the requirements of protection class I and must only be operated in conjunction with an earth conductor.
- The manufacturer is not liable for any damage resulting from improper operation and incorrect electrical installations.

## Power cord

- Use only the cable that is supplied with the appliance or is supplied by the after-sales service.
- The connection point, the socket and the plug must be accessible at all times.
- Ensure that the mains cable is not trapped or pinched and do not route it over sharp edges.
- Route the mains cable in such a way that it does not come into contact with any hot parts with a temperature above 70 °C.
- Do not secure the mains cable and do not route it over places that are accessible for children.
- Never switch off the appliance by pulling out the plug.

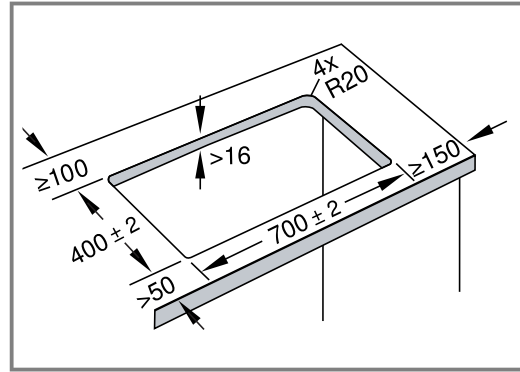
## 20.4 Checking the unit

- ▶ Check whether the kitchen unit worktop is strong and level.  
Worktop thickness >16mm, width ≥550mm.

## 20.5 Preparing kitchen unit

**Requirement:** The unit is suitable for installation.

1. Make a cut-out in the worktop, depending on the installation position, unit: mm.



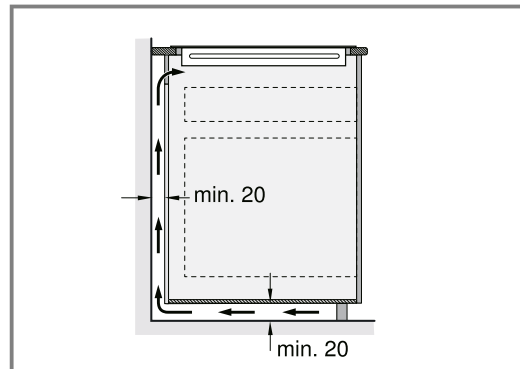
The angle between the cut surface and the worktop must be 90°.

2. Ensure that the worktop has sufficient load-bearing capacity and stability.  
Use a heat- and humidity-resistant reinforcing material for any substructure.
3. Ensure that the fitted unit is still stable after the cut-outs have been made.
4. Remove any shavings.

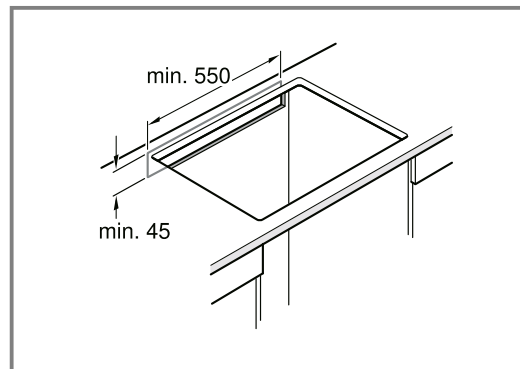
## Ventilation

To guarantee that the appliance works correctly, the hob must be sufficiently ventilated. The ventilation in the lower section of the appliance requires a sufficient supply of fresh air. Therefore, if required, adjust the units for this purpose.

1. Maintain a minimum clearance between the rear of the unit and the kitchen wall.

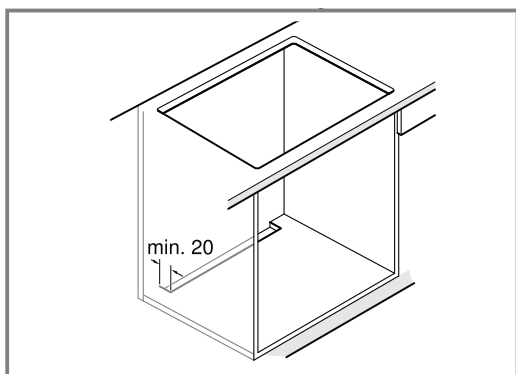


2. Ensure that an opening at the top of the rear of the unit is unobstructed.





3. If the clearance from the back wall of the unit is less than 20 mm, create an opening on the underside.

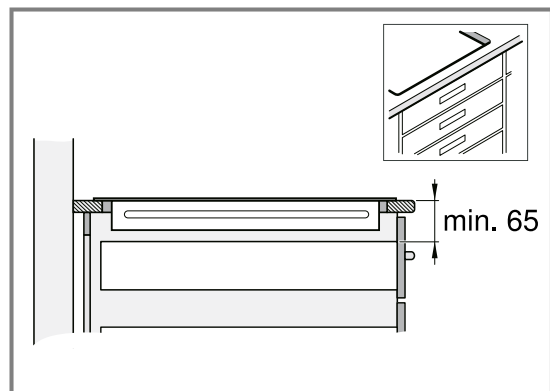


4. Do not hermetically seal the lower base.

**Note:** If the appliance is installed in an island unit or in another location that is not described here, guarantee that the hob is ventilated appropriately.

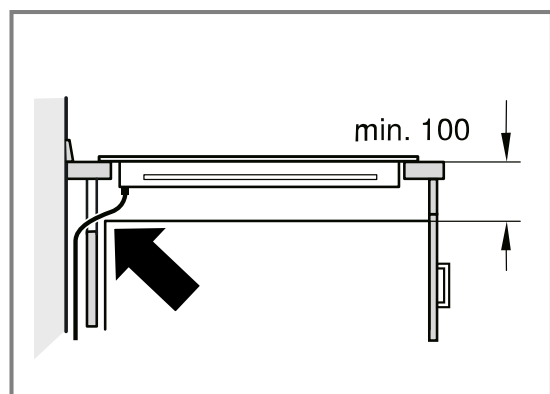
### Installation above a drawer

- In order to guarantee good ventilation, the clearance between the surface of the worktop and the upper area of the drawer must be 65 mm.



### Installation on built-in units

- In order to guarantee good ventilation, the clearance between the surface of the worktop and the upper area of the unit must be 100 mm.



## 20.6 Included in delivery

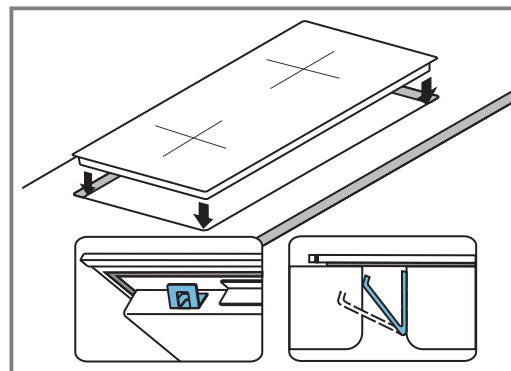
After unpacking all parts, check for any damage in transit and completeness of the delivery.

Name	Amount
Induction hob	1 unit

Name	Amount
Instructions for installation and use	1 copy
Attaching spacers	1 set

## 20.7 Installing the appliance

- Select any side of the induction hob, and snap the installation shrapnel into the slot on the side.



- Lift the hob horizontally and slowly place it into the opening in the worktop until the edge of the hob is fully in contact with the worktop.

## 20.8 Installation and connection

See the nameplate (side of induction hob) for rated voltage

- Make sure the electrical circuit, socket and fuse at user's house complies with required 16A electrical installation.

220V-240V~50/60Hz



- Connect according to the connector diagram (see figure) only. The earth wire (green and yellow [3]) should be connected first and disconnected last. It should also be longer than the others, so that even if the hob is moving the other wires can be disconnected before the earth wire.
- Do not kink or trap the power cable, or route it over sharp edges.
- To remove the hob, disconnect the hob from the power supply and push out the hob from below. Disconnection from the mains power can be realised by a touchable power plug or by incorporating a switch in the fixed wiring according to the wiring rules. The switch to ensure that all poles of the induction hob are disconnected must be directly connected to the power line terminal, and all poles must have an electric shock distance, and be completely disconnectable under the condition of overvoltage category III.



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### **BSH Hausgeräte GmbH**

Carl-Wery-Straße 34

81739 München, GERMANY

[www.bosch-home.com](http://www.bosch-home.com)

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**8001284517** (030706) 01

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