



PIU8..K17E
Full surface induction cooktop



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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

This appliance must be installed according to the installation instructions included.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Electromagnetic hazards!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers or insulin pumps must refrain from using this appliance. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or

paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

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.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

Damage	Cause	Measure
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Unsuitable cleaning products	Only use cleaning products specifically designed for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or working surface.
	Pans with rough bottoms may scratch the glass ceramic	Check pans.
Fading	Unsuitable cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Tips for saving energy

- Use pots and pans with even bases. Using cookware with uneven bases increases energy consumption.
- Use a small pan for small quantities of food. A larger, less full saucepan requires more energy.
- Always cover pans with a closely fitting lid. Cooking without the lid requires four times as much energy.
- Use only a little water when cooking. This saves energy. It also preserves vitamins and minerals in vegetables.
- Switch to a lower power level in good time.

Induction cooking

Advantages

With induction cooking, the heat is generated directly in the pan base. This has many advantages:

- **Time saved when cooking and roasting.** The cookware is heated up directly.
- **Energy-saving.**
- **Easier care and cleaning.** Food which has overflowed does not burn on as quickly.
- **Controlled heat supply and safety.** The induction generates or interrupts the heat supply immediately after each use. The heating is interrupted when you remove the cookware from the cooking position, even if the cooking position is still switched on.

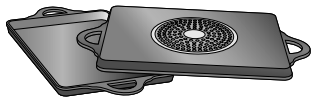
Cookware

Suitable cookware

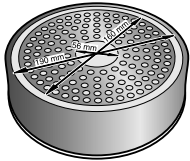
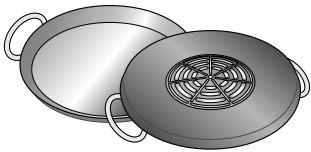
Only use ferromagnetic cookware made of enamelled steel, cast iron or special induction cookware made of rust-free stainless steel.

Other cookware for induction

There are other types of cookware especially made for induction cooking whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.



Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.

Unsuitable cookware

Never use cookware made of conventional steel, glass, ceramic, copper or aluminium.

Checking the cookware

Your cookware is suitable if the pan base can attract a magnet. Saucepan manufacturers usually indicate cookware that is suitable for induction cooking.

Cookware base

The properties of the cookware base can influence the cooking result. The material of the cookware base should distribute the heat evenly. A sandwich base of stainless steel is a good example.

Empty cooking containers or cookware with a thin base

⚠ Risk of burning!

Do not heat up any empty cooking containers or cookware with a thin base. An empty cooking container can heat up so quickly that the safety shut-down is not activated on time and a high temperature can be reached. The base of the container could melt and damage the glass ceramic of the cooktop. Do not touch the hot cooking container and switch the cooking position off. If the cooktop does not work after the cooking position has cooled down, contact the after-sales service.

Pot detection

The position, size and shape of the cookware used is automatically detected by the cooktop. Sizes with a diameter of 90 to 340 mm are suitable.

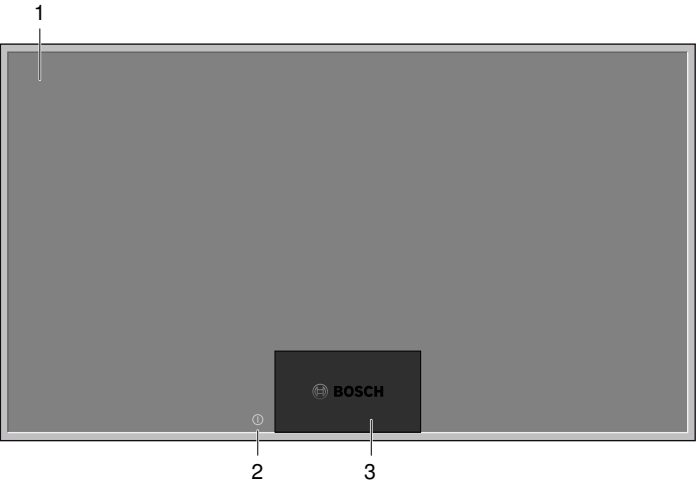
Note: The cooking position indicators may differ from the actual size and shape of the cookware. This is normal and does not adversely affect the correct operation of the cooktop.

Getting to know your appliance

Hob

The hob has full area induction. You can place the cookware anywhere on the entire usable cooking surface. The position, size and shape of the cookware used is automatically detected.

Note: Only 2 hotplates may be used at the same time on each side of the hob.

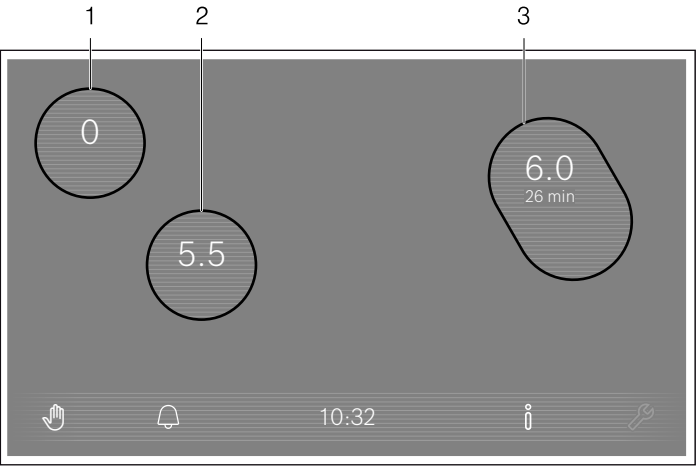


- | |
|--------------------------|
| 1 Usable cooking surface |
| 2 Main switch |
| 3 Touch display |

Touch display

The Touch display can be operated easily with your fingers. Activate the desired function by briefly touching the corresponding display area or areas within the display.

Note: The relevant function is activated only after you take your finger away.



Operating controls and displays

- | |
|---|
| 1 Detected hotplate |
| 2 Hotplate switched on |
| 3 Hotplate switched on with activated timer |
| Lock functions |
| Wipe protection function for cleaning |
| child lock |
| Short-term timer |
| Information |
| Options menu |
| Timer display |

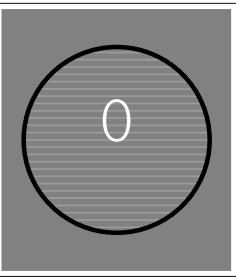
Caution!

Never place hot cookware in the Touch display area. The electronics could overheat.

Note: Always keep the display dry. Moisture adversely affects correct operation.

Cooking position displays

Detected hotplate



The displayed hotplate has been detected. To make the setting, touch the power level in the middle of the cookware symbol.

Selected cooking position



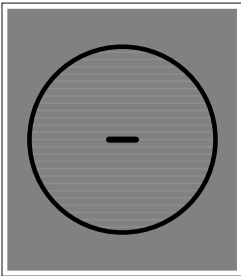
The displayed cooking position has been selected. You can set the power level.

Cooking position switched on



The displayed cooking position has been switched on. The set power level lights up in the display.

Other displays



The displayed cooking position cannot be set.

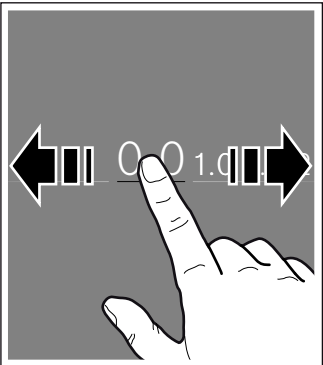
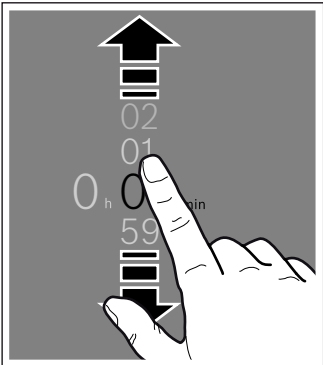
The possible causes may be:

- Only 2 cooking positions may be used at the same time on each side of the hob.
- The cookware is not suitable for induction cooking.

Scroll function

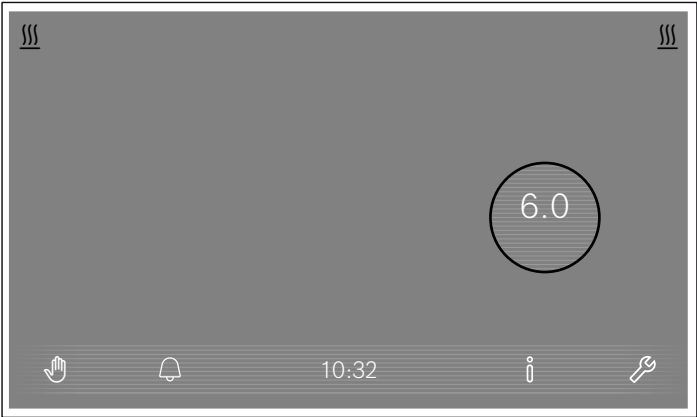
With the scroll function, you can change different adjustment values such as power levels, cooking duration and time, as well as other values in the Options menu.

First select the value you wish to adjust. Then touch the display area and slide your finger up or down or to the left or right.



Residual heat indicator

The cooktop has a residual heat indicator  for each side of the cooktop, which indicates any cooking positions that are still hot. Do not touch the cooking positions or the side of the cooktop with this display. Even if the cooktop is already off,  will stay lit for as long as the cooking positions are still hot.



Setting the cooktop

This section informs you how to set the cooking positions. The settings table shows power levels and cooking times for various meals.

Switching the cooktop on and off

Use the main switch to switch the cooktop on and off.

To switch on: touch the  symbol. The indicator above the main switch lights up. After a short activation time, the cooktop is ready for operation.

To switch off: touch the  symbol. The indicator in the display switches off. All cooking positions are switched off. Hibernate mode is activated. See section *Hibernate mode*.

The heat indicator remains lit until the cooking positions have cooled down sufficiently.

Note: The cooktop switches off automatically if all cooking positions have been switched off for more than 60 seconds and you do not make any settings on the touch display.

Hibernate mode

As soon as you switch off the hob, Hibernate mode is activated for a set duration. The lamp above the main switch flashes. Only after this duration has passed does the hob switch off completely. During Hibernate mode, you can switch the appliance on again using the main switch. The appliance is immediately ready for use.

Note: To find out how to change the duration of the Hibernate mode, see section *Options menu*.

Setting a cooking position

Use the scroll function to set the desired power level.

Power level 1.0	= Lowest power
Power level 9.0	= Highest power

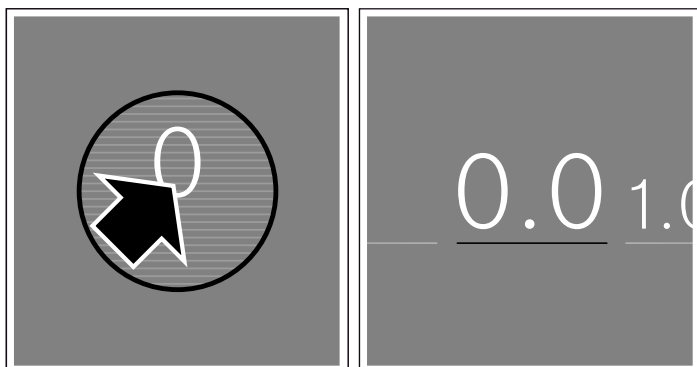
Each power level has an intermediate level. This is identified with x.5.

Note: To find out how to deactivate the intermediate levels, see section *Options menu*.

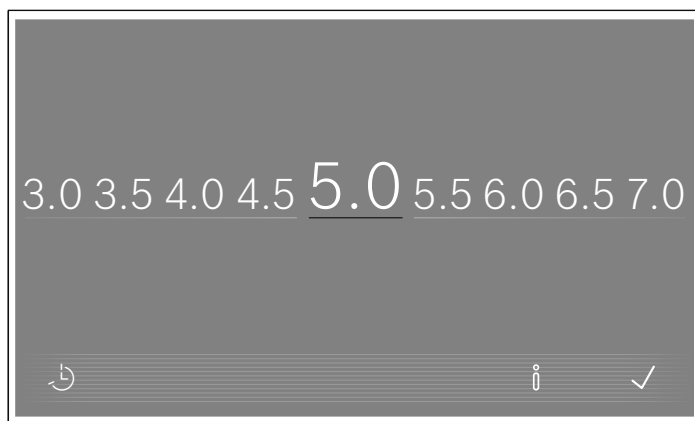
Setting the power level

The hob must be switched on.

1. Place cookware on the cooking surface.
2. Touch the cookware symbol in the display. **0.0** lights up in the display.



3. In the next 3 seconds, slide your finger to the left and set the desired power level. Touch the ✓ symbol.



Settings table

The following table provides some examples. Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

Note: During cooking, stews or liquid meals such as soups, sauces or drinks can heat up too quickly unnoticed and overflow or spatter. For this reason, we recommend that you stir continuously, gradually heating the food at a suitable power level.

	Power level	Ongoing cooking time in minutes
Melting		
Chocolate, cooking chocolate, butter, honey	1.0	-
Gelatine	1.0 - 2.0	-
Heating and keeping warm		
Stew (e.g. lentil stew)	1.0 - 2.0	-
Milk**	1.5 - 2.5	-
Heating sausages in water**	3.0 - 4.0	-
Defrosting and heating		
Frozen spinach	2.5 - 3.5	5 - 15 min.
Frozen goulash	2.5 - 3.5	20 - 30 min.
Poaching, simmering		
Dumplings	4.5 - 5.5*	20 - 30 min.
Fish	4.0 - 5.0	10 - 15 min.
White sauces, e.g. béchamel sauce	1.0 - 2.0	3 - 6 min.
Emulsified sauces, e.g. béarnaise sauce, hollandaise sauce	3.0 - 4.0	8 - 12 min.
Boiling, steaming, stewing		
Rice	2.0 - 3.0	15 - 30 min.
Rice pudding	2.0 - 3.0	25 - 35 min.
Unpeeled boiled potatoes	4.0 - 5.0	25 - 30 min.
Boiled potatoes	4.0 - 5.0	15 - 25 min.
Pasta, noodles	6.0 - 7.0*	6 - 10 min.
Stew, soups	3.5 - 4.5	15 - 60 min.
Vegetables	2.5 - 3.5	10 - 20 min.
Vegetables, frozen	3.5 - 4.5	7 - 20 min.
Cooking in a pressure cooker	4.5 - 5.5	-
Braising		
Roulades	4.0 - 5.0	50 - 60 min.
Pot roasts	4.0 - 5.0	60 - 100 min.
Goulash	3.5 - 4.5	50 - 60 min.
Frying**		

	Power level	Ongoing cooking time in minutes
Escalope, plain or breaded	6.0 - 7.0	6 - 10 min.
Escalope, frozen	6.0 - 7.0	8 - 12 min.
Cutlet, plain or breaded	6.0 - 7.0	8 - 12 min.
Steak (3 cm thick)	7.0 - 8.0	8 - 12 min.
Poultry breast (2 cm thick)	5.0 - 6.0	10 - 20 min.
Chicken breast, frozen	5.0 - 6.0	10 - 30 min.
Fish and fish fillet, plain	5.0 - 6.0	8 - 20 min.
Fish and fish fillet, breaded	6.0 - 7.0	8 - 20 min.
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6.0 - 7.0	8 - 12 min.
Scampi and prawns	7.0 - 8.0	4 - 10 min.
Frozen ready meals	6.0 - 7.0	6 - 10 min.
Pancakes	6.0 - 7.0	continuous frying
Omelette	3.5 - 4.5	continuous frying
Fried eggs	5.0 - 6.0	3 - 6 min.
Deep-fat frying** (fry 150 g - 200 g per portion in 1-2 litres of cooking oil)		
Frozen products, e.g. chips, chicken nuggets	8.0 - 9.0	Deep fry continuously
Croquettes	7.0 - 8.0	-
Meat balls	7.0 - 8.0	-
Meat, e.g. chicken portions	6.0 - 7.0	-
Fish, breaded or battered	6.0 - 7.0	-
Vegetables, mushrooms, breaded or battered	6.0 - 7.0	-
Small items, e.g. doughnuts, fruit in batter	4.0 - 5.0	-

* Continue cooking without a lid

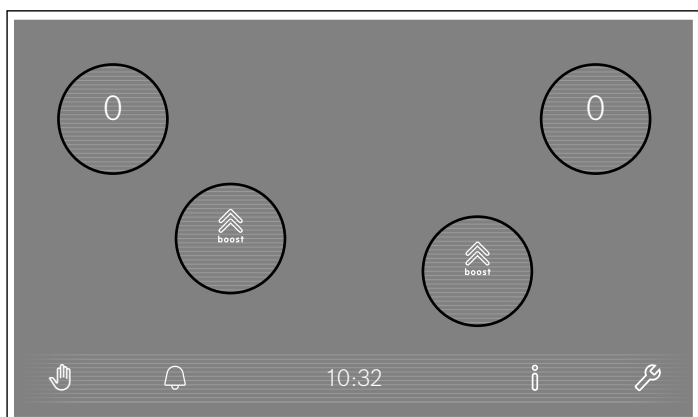
** Without lid

powerBoost function

The powerBoost function allows you to heat food more quickly. The powerBoost function briefly increases the power of the selected hotplate.

Usage restrictions for the powerBoost function

You can only activate the powerBoost function once on the right and left halves of the cooktop. If a second cooking position is switched on or is already in operation, the powerBoost function will not be available or is deactivated and the cooking position returns to power level **9.0**.



Switching the powerBoost function on and off

The hotplate must have been selected.

Switching on: Slide your finger to the left until the powerBoost function **boost** is set. Touch the **✓** symbol. The function has been activated.

Switching off: Slide your finger to the right and select another power level. The function is deactivated. To switch the hotplate off completely, slide your finger to the right until **0.0** appears in the display.

Note: Under certain circumstances, the powerBoost function may switch off automatically to protect electronic components of the hob against overheating.

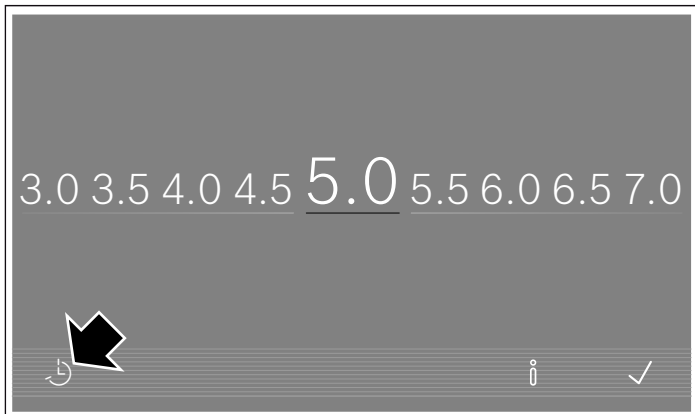
Timer

With the timer, you can switch a cooking position off automatically after a set cooking time.

Setting a cooking time

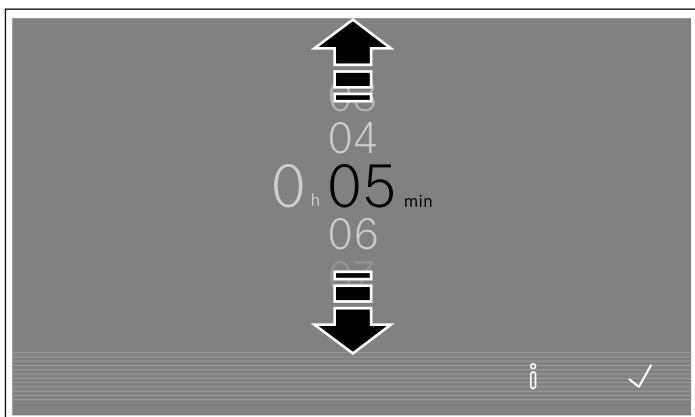
The cooking position must be selected and the power level set.

1. Touch the  symbol.

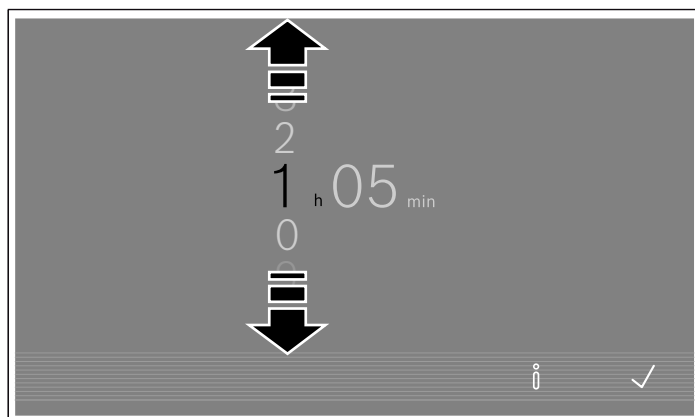


0_h 00_{min} lights up in the cooking position display.

2. In the next 4 seconds, slide your finger up or down and set the desired cooking time in minutes.



3. Select hours. Slide your finger up or down and set the desired cooking time in hours.



The set cooking time has been applied. The cooking time starts counting down in the display.



When the cooking time has elapsed

When the cooking time has elapsed, the hotplate switches off. A signal sounds. 00_{sec} and power level 0 light up in the hotplate display.

Note: You can set a cooking time of up to 9 hours and 59 minutes. Depending on the power level set, the hotplate may also switch off before the cooking time has elapsed. See section *Automatic safety switch-off*.

To correct the cooking time: touch the cooking time in the hotplate display and reset the cooking time.

To cancel the cooking time: touch the cooking time in the hotplate display and reset to 0_h 00_{min}.

Safety shut-down

If a cooking position is in use for a long time without the settings being changed, the safety shut-down is activated.

The cooking position switches off. "Cooking position in use for too long" appears in the display. Touch the  symbol. The display goes out. You can make new settings.

When the safety shut-down is activated depends on the power level which has been set. For more information, see section *Resolving malfunctions*.

Transferring settings

Short-term memory

As soon as you lift the cookware or move it on the cooktop, all settings of the cooking position are saved for a short time (10-90 seconds). The cooking position does not heat.



Note: For the duration of the short-term memory, you can change the settings of the cooking position (exception: powerBoost function and timer).

Place the cookware back onto the same position within the duration of the short-term memory. The settings are automatically applied. The cooking position heats up.

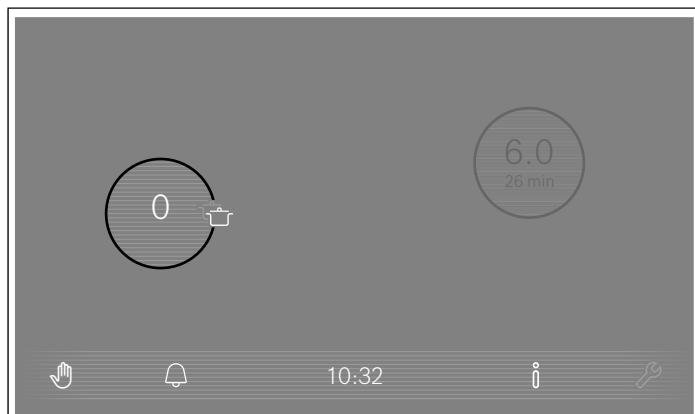
Notes

- If the position differs significantly from the original position, use the transfer function
- To find out how to change the duration of the short-term memory, see section *Options menu*.

Transfer function

With this function, you can transfer the settings of one hotplate to another cooking position.

1. Place the cookware at another position on the cooking surface within the duration of the short-term memory. The new cooking position is detected.



Note: The transfer function is no longer available if you:

- make a setting in the meantime (exception: settings on the cooking position with short-term memory)
- move the cookware again

2. Touch the  symbol. The settings have been transferred.



Clock

Setting the clock

The hob must be switched on.

1. Touch the  symbol. The Options menu is displayed.
2. Slide your finger up or down and select the option **"Clock"**. The set time appears in the display.

3. Select the time format (hours or minutes) and set the clock with the scroll function.
4. Touch the  display area at the bottom right. The clock is set.

Wipe protection function for cleaning

If you wipe over the display while the hob is switched on, settings may be altered. To prevent this from happening, your hob has a wipe protection function.

To switch on: touch the  symbol. A signal sounds. The display is locked for 20 seconds. The remaining duration appears in the display. You can now wipe over the display without altering any settings.

Switching off: in order to switch off the wipe protection function before the time elapses, touch the  symbol and then the **"switch off"** display area.

Note: The main switch is excluded from the wipe protection function. You can switch off the hob at any time.

Child lock

You can use the child lock to prevent children from adjusting the cooktop.

Note: If a cooking position is switched on, the child lock is not available.

Switching the child lock on and off

The hob must be switched on. No hotplates must have been set.

To switch on: Touch the  symbol and then the  “child lock” display area. The hob is locked.

To switch off: Touch the  symbol and then the “Switch off” display area. The hob is unlocked.

Note: There are different settings available for the child lock (automatic, manual, off). To find out how to change the settings, see section *Options menu*.

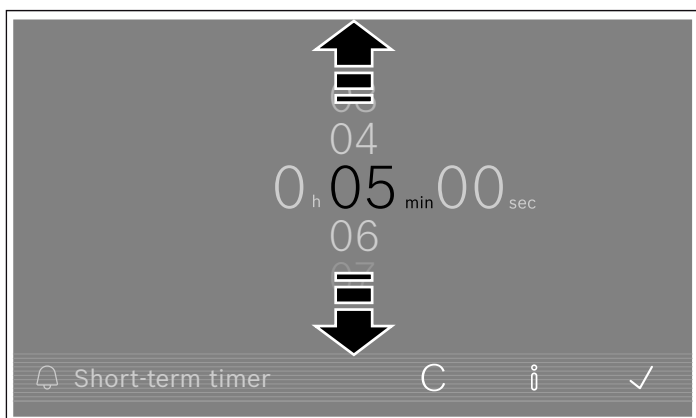
Short-term timer

With the short-term timer, you can set a cooking time of up to 9 hours, 59 minutes and 59 seconds. It runs independently of the cooktop.

This function does not automatically switch off a hotplate.

Setting a cooking time

1. Touch the  symbol. **0 h 00 min 00 sec** appears in the display.
2. In the next 4 seconds, slide your finger up or down and set the desired cooking time in minutes.



3. Select hours and seconds. Slide your finger up or down and set the desired cooking time.

The cooking time starts counting down in the display.



When the cooking time has elapsed

An audible signal sounds when the cooking time has elapsed. **00.00 min** appears in the display. Touch the  symbol. The short-term timer is switched off.

To correct the cooking time: Touch the  symbol and reset the cooking time.

To delete the cooking time: Touch the  symbol and then touch the C symbol.

Options menu

Your appliance has various presettings. You can adapt these presettings to your own needs.

Note: If a hotplate is switched on, the Options menu is not available.

Setting	Description / Options
Display Brightness	You can change the brightness of the display. Brightness (medium*)
Display Calibration	You can optimise the display's responsiveness to touch.
Clock	You can set the clock.
Time format	You can choose a time format. ■ 12 h ■ 24 h
Signal tone	You can switch the signal tones of the appliance on and off. ■ Signal tones on* ■ Operation error signal tone on ■ Signal tones off

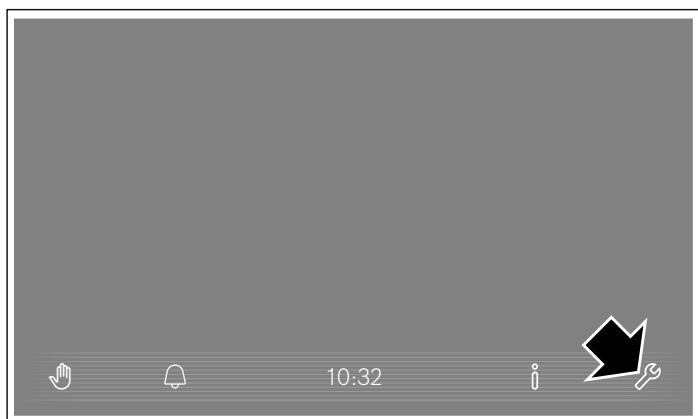
Setting	Description / Options
Child lock	Using the child lock, you can lock the hob, thus preventing children from using it without permission. ■ Manual* - The child lock must always be switched on and off manually ■ Automatic - The child lock is always activated automatically when you switch the hob off ■ Off - The child lock is not available
Power levels	You can choose 9 or 17 power levels. If there are 17 power levels, you can also select additional intermediate settings for a more precise setting. ■ 17 power levels* ■ 9 power levels
Short-term memory	You can set the duration of the short-term memory. As soon as you lift or move the cookware, all of the settings for the hotplate are saved for this amount of time. 10-90 seconds (30 seconds*)
Hibernate mode	You can set the duration of the hibernate mode. After the specified period, the appliance will switch off completely. While in hibernate mode, the appliance is ready to operate immediately. 0.5 h - 72 h (1.0 h*)
Power management	You can limit the total power of the hob and adjust it to match your local mains connection. To make this adjustment, contact your fitter. 600-7200 Watts (7200 Watts*)
Language	You can choose between 19 languages (English*).
Demo mode	You can use the appliance for demonstration purposes without the heating function. Set the demo mode within three minutes of switching the appliance on. ■ Off* ■ On
Presetting	You can reset all settings to the factory default setting. (exception: Language, Clock, Display Calibration)

* Presetting

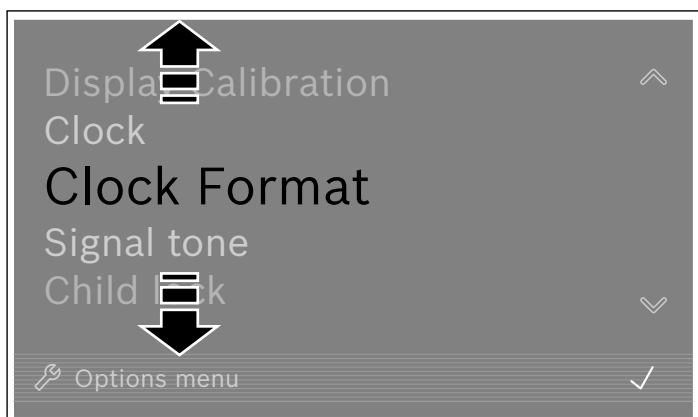
Changing settings

The hob must be switched on.

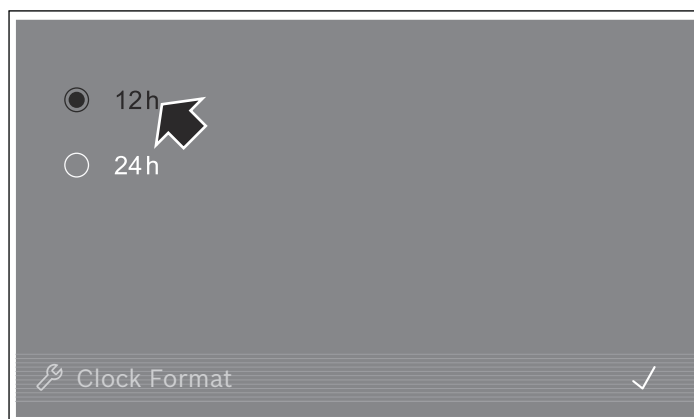
1. Touch the  symbol. The Options menu is displayed.



2. Slide your finger up or down and select the desired option using the scroll function.



3. Set the desired value or option.



4. Touch the  symbol. The setting has been saved.

5. Touch the  symbol in the Options menu. All settings have been saved.

Display Calibration

With this function, you can adapt the precision of your finger pressure for inputs on the display.

Note: The Touch display is precalibrated ex works. However, recalibration may be necessary to improve the precision of the inputs on the Touch display.

1. Touch the  symbol. The Options menu is displayed.

2. Select the option "**Display Calibration**" using the scroll function.

3. Follow the instructions on the display.

The Touch display has been calibrated.

Setting the Display Brightness

With this option, you can change the brightness of the Touch display.

1. Touch the  symbol. The Options menu is displayed.
2. Slide your finger up or down and select the option “**Display Brightness**” using the scroll function.
The display to set the brightness of the Touch display appears.
3. Touch the **+** or **-** symbol and set the desired brightness.



4. Touch the  symbol. The setting has been saved.

Cleaning and care

The information in this section provides help on how best to care for your cooktop. Suitable cleaning products can be purchased from the after-sales service or in our e-Shop.

Glass ceramic

Clean the cooktop after each use. This will prevent spills from burning onto the ceramic.

Only clean the cooktop when it has cooled down sufficiently.

Use only cleaning agents which are suitable for ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover

- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Heavy deposits of dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Use only hot soapy water.
- Wash new sponge cloths thoroughly before use.
- Do not use any sharp or abrasive agents.
- Do not use the glass scraper.

Resolving malfunctions

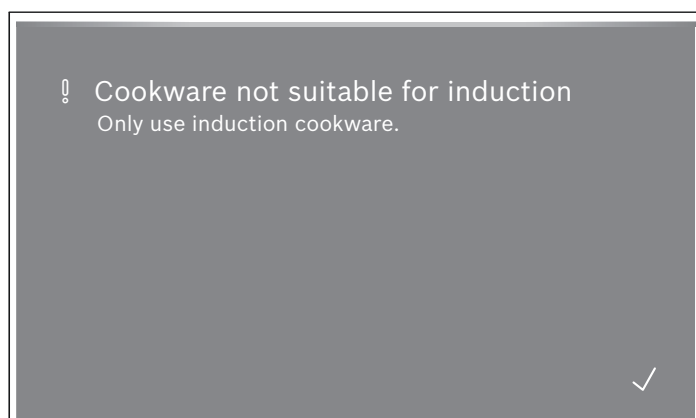
Malfunctions often have simple explanations. Please read the following notes and tips before calling the after-sales service.

Notes, warnings and error messages

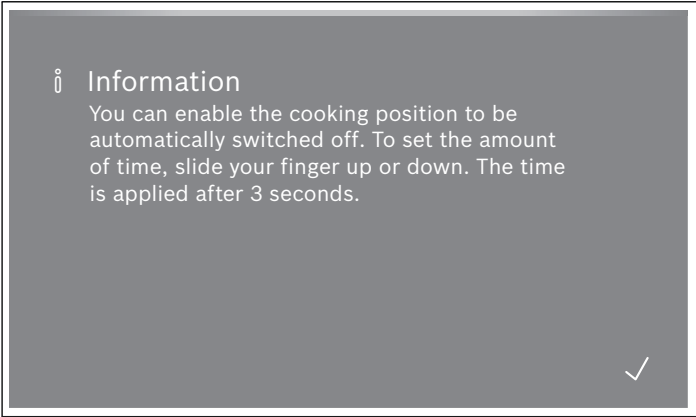
If a problem occurs, notes, warnings or error messages are automatically shown in the display.

Notes

Notes are displayed if the hob requires a change of the current cooking situation. However, users themselves can also call up notes. See section *Info button*.

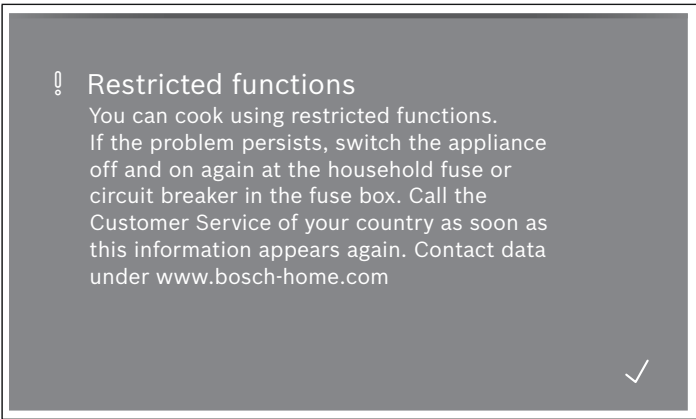


To close the notes, touch the ✓ display area.



Warnings

Warnings are displayed if an error occurs within the appliance which means you can only continue to use the cooktop with limitations. Follow the instructions on the display and touch the ✓ display area to close the warning.



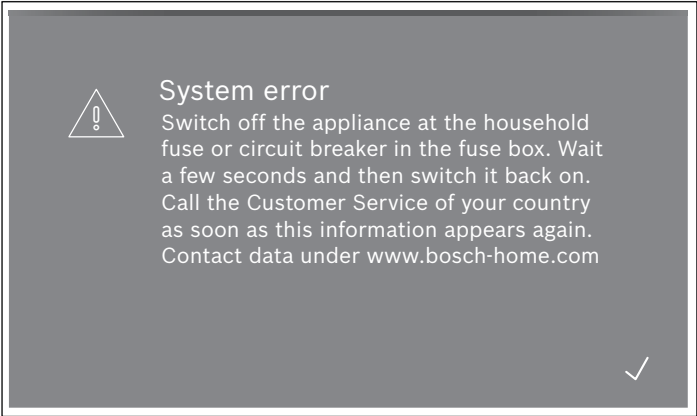
Notes

- Warnings are displayed with a red line.
 - For some warnings, an error code is displayed (e.g.: [C3])
- If necessary, specify the error code when you contact the after-sales service.

Error messages

Error messages are displayed if errors or malfunctions occur within the appliance with the result that you cannot continue to use the cooktop.

Disconnect the appliance from the power supply. Wait a few seconds and reconnect it. If the display appears again, call the after-sales service.



Notes

- Error messages are displayed with a red line.
 - For some error messages, an error code is displayed (e.g.: [C0])
- If necessary, specify the error code when you contact the after-sales service.

Tips

Problem	Remedy
The size or shape of the cookware is not displayed correctly on the Touch display.	Differences in how the cookware is shown on the display are normal and do not adversely affect the correct operation of the hob (particularly small cookware is shown as a round hotplate). Two hotplates that are quite close to each other may be displayed as one hotplate. Redistribute the cookware. Never place the cookware outside of the usable cooking surface.
The hotplate power level cannot be increased.	The overall output of the hob has been limited. Adjust the overall output under “ Power management ” in the Options menu. Very large cookware may affect the maximum power level of other hotplates on the same half of the hob. Redistribute the cookware.
The powerBoost function has been deactivated or cannot be activated.	You can only activate the powerBoost function once on the right and left-hand halves of the hob. If a second hotplate is switched on or is already in operation, the powerBoost function will not be available or is deactivated and the hotplate returns to power level 9.0 . The overall output of the hob has been limited. Adapt the overall output under “ Power management ” in the Options menu.
An audible signal sounds if there is an object on the touch display.	Remove the object and acknowledge the indicator on the display. You can now reset the hob.
The cookware is not detected.	The cookware is outside the appropriate size. Sizes with a diameter of 90 to 340 mm are suitable. There may be liquid under the cookware. Ensure that the base of the cookware is dry. The cookware may not be suitable for induction cooking.
The hob switches off automatically	If no hotplate is in operation on the hob and you do not change the settings for a prolonged period of time, the hob will automatically switch off.

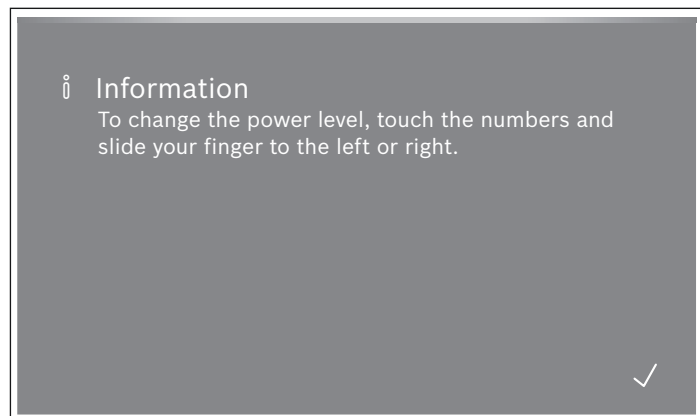
Problem	Remedy
The hotplate cannot be adjusted.	Only 2 hotplates can be in operation on each side of the hob. An item of cookware in the centre of the hob occupies one hotplate on each side of the hob. You can only set one other hotplate for each side of the hob. The cookware may not be suitable for induction cooking.
The hotplate settings are not transferred when the cookware is moved.	Move the cooking container more slowly over the hob or use the transfer function.
The hob responds unusually or can no longer be operated correctly.	Switch off the appliance at the household fuse or circuit breaker in the fuse box. Wait a few seconds and then switch it back on.

Demo mode

If the  symbol appears in the display, the demo mode is activated. The appliance does not heat up. Disconnect the appliance from the power supply. Wait a few seconds and reconnect it. Then switch off the Demo mode in the Options menu within the first 3 minutes.

Info button

With the Info button, you can request important additional information on the function currently being used. To call up the information, touch the  display area. The information appears. To close the Information, touch the  display area.



Normal operating noise of the cooktop

Induction technology is based on the generation of electromagnetic fields. These allow heat to be generated directly on the base of the cookware. Pots or pans can cause

different noises or vibrations depending on the manufacturing method. These noises are described as follows:

Deep buzzing (as from a transformer)

This noise occurs when cooking on higher power levels. It is due to the volume of energy transferred from the cooktop to the cookware. The noise stops or reduces when the power level is reduced.

Low whistling

This noise occurs if the cooking container is empty. It stops when water or food is placed in the container.

Crackling

This noise occurs with cookware made of different multilayer materials. It occurs because of vibrations at the areas at which the different materials contact each other. The noise occurs on the cookware and can vary according to the volume and preparation method of the food.

Loud whistling

This noise occurs for cookware made of different multilayer materials if they are also used on the maximum power level and on two cooking positions at the same time. The noise stops or reduces when the power level is reduced.

Fan noises

For correct operation of the electronic system, the cooktop temperature must be regulated. To do this, the cooktop is equipped with a cooling fan which is operated to reduce and regulate the temperature of the electronic system. The fan can also continue to run when the appliance is switched off, if the temperature measured after switching the cooktop off is still too hot.

The above-mentioned noises are a normal part of induction technology and should not be considered as a defect.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

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

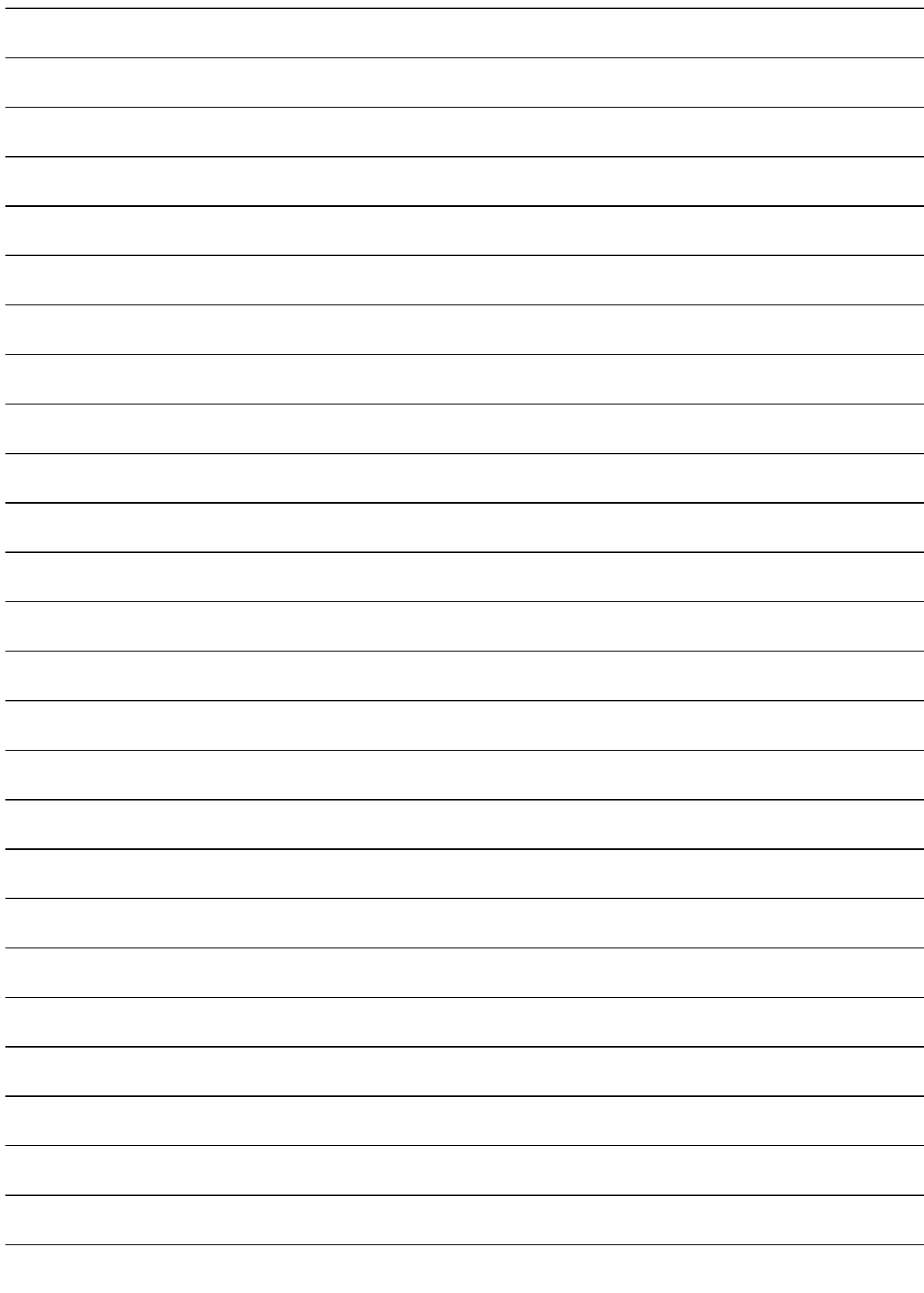
Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

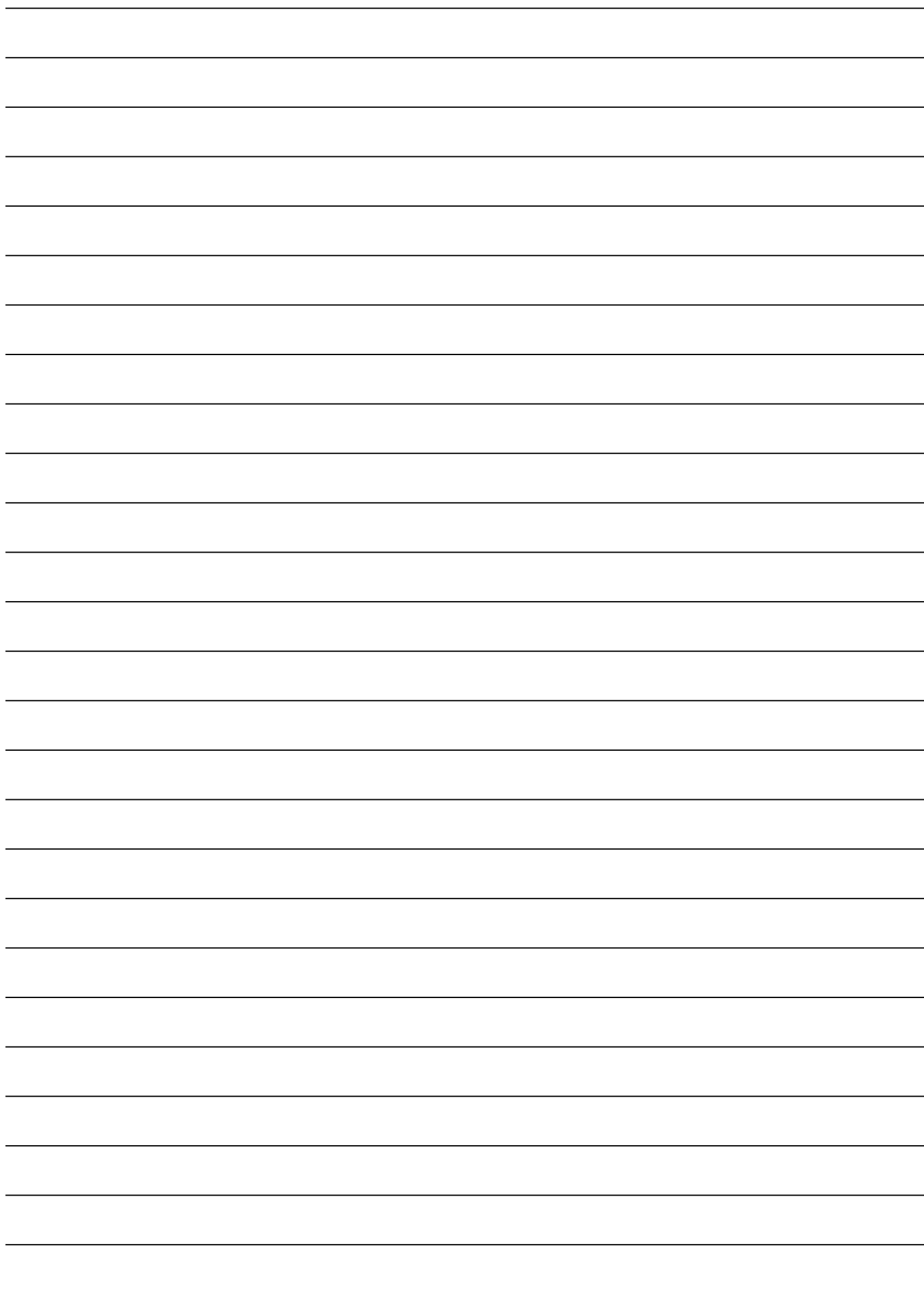
Please find the contact data of all countries in the enclosed customer service list.

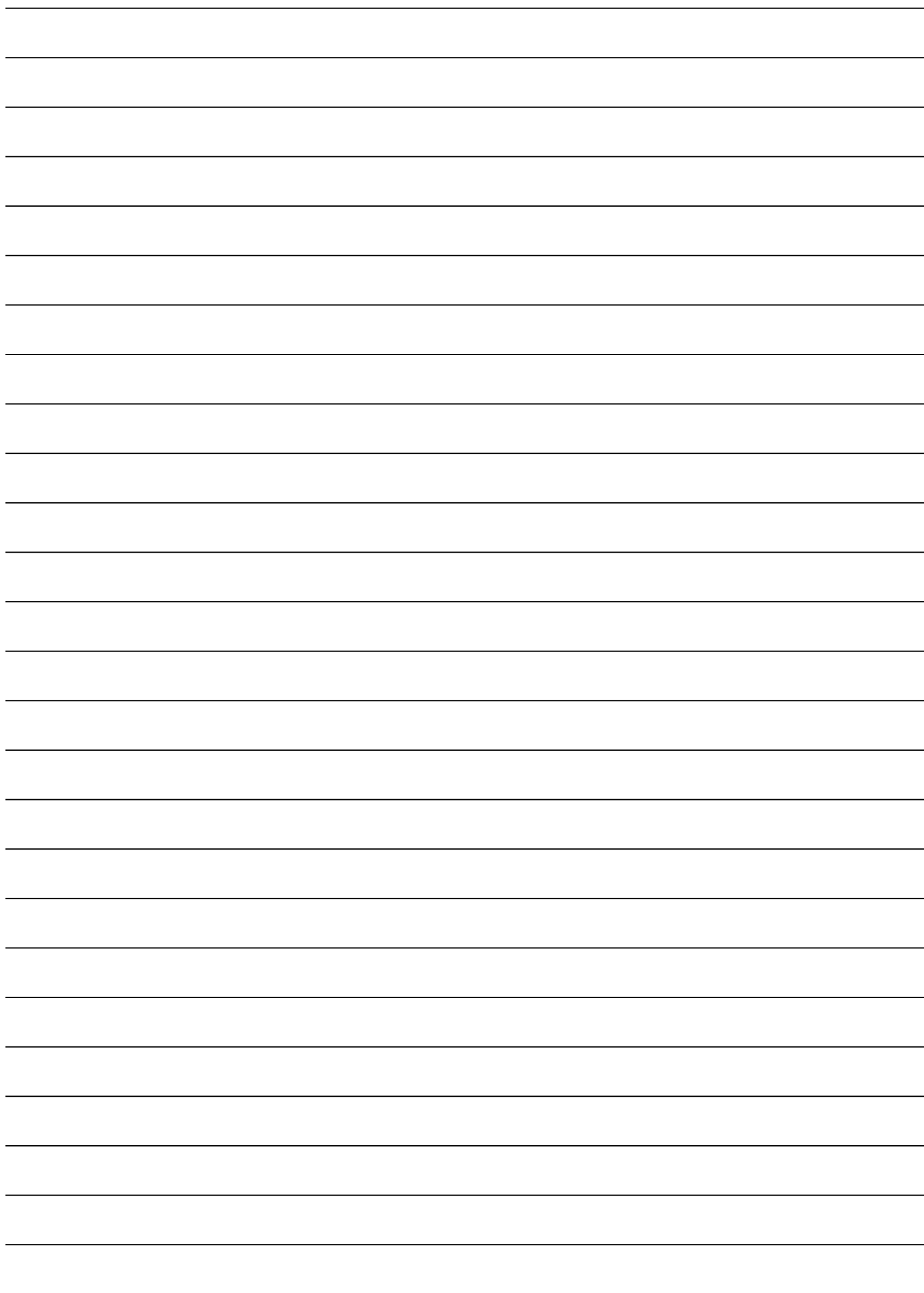
To book an engineer visit and product advice

- GB** 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.









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