



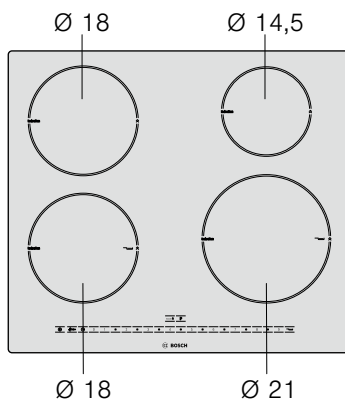
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Hob



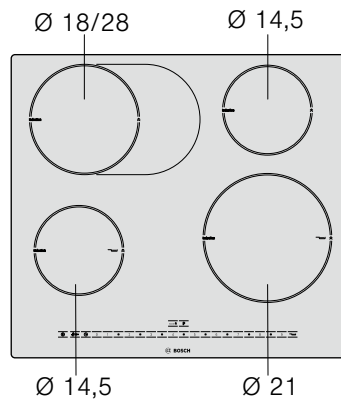
BOSCH

[en] Instruction manual

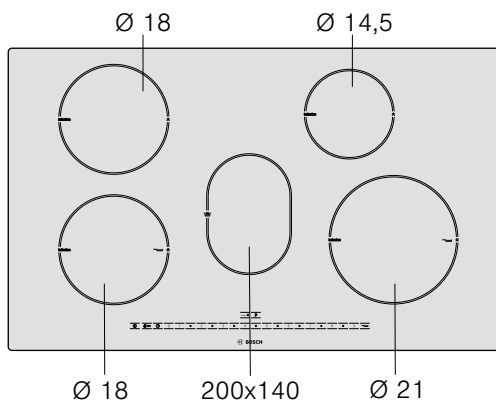
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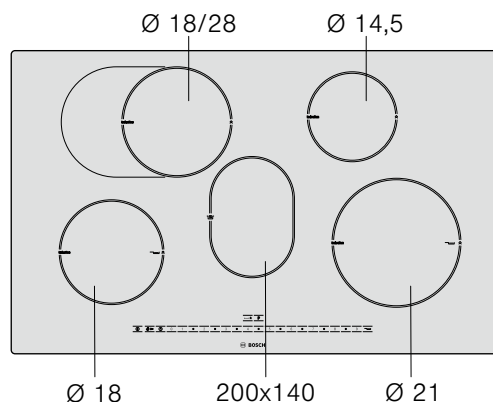
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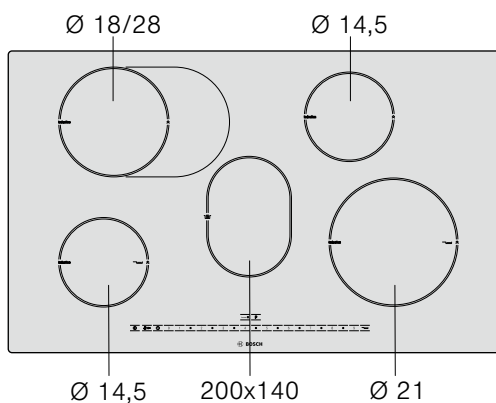
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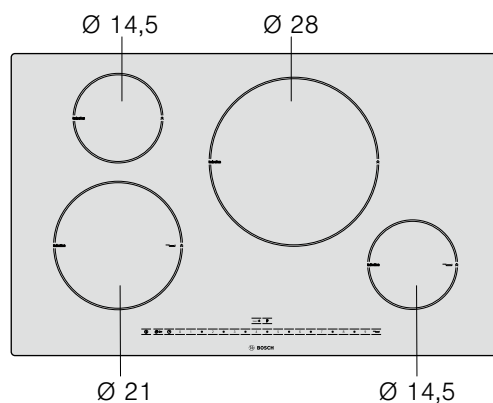
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Additional information on products, accessories, replacement parts and services can be found at www.bosch-home.com and in the online shop www.bosch-eshop.com

Safety warnings and advice

Please read these instructions carefully. We advise you not to use the appliance until you have read them.

Keep the operation and installation instructions. If the appliance is passed on to another user, please ensure that the documentation is also passed on with it.

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.

Safety instructions

This device has been designed exclusively for home use. Only use the hob for food preparation. The appliance must not be left unsupervised while in use.

Safe operation

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

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

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

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

Oil and fat too hot

Risk of fire!!

Oil or fat that is too hot quickly catches fire. Do not leave overheated oil or fat unwatched. If the oil or fat catches fire, never use water to put it out. Extinguish the flames with a lid or a plate. Switch off the hotplate.

Cooking food using the bain-marie method

The bain-marie method allows you to cook food in a saucepan submerged in a larger pan containing water. The water cooks the food with a gentle and constant heat, rather than directly from the heat of the hotplate. When cooking food in bain-marie, you must prevent tins, glass containers or other material from resting directly on the base of the pan containing the water, to prevent the glass on the hob and the pan from breaking due to hotplate reheating.

Hot hob

Risk of burns!!

Do not touch hot hotplates. Keep children away from the hob.

Risk of fire!!

- Never place flammable objects on the hob
- Do not keep flammable items or aerosols in the drawers beneath the hob.

Wet hotplates and pan bases

Risk of injury!!

Liquid between the bottom of the pan and the hob can produce steam pressure. Which may cause the pan to jump. Always ensure that the hotplate and the base of the pan are kept dry.

Cracks in the hob

Risk of electric shock!!

Disconnect the appliance from the mains if the hob is broken or cracked.

Contact the Technical Assistance Service.

The hotplate heats up, but the display does not work

Risk of burns!!

Turn off the hotplate if the indicator does not work. Contact the Technical Assistance Service.

The hob switches off

Risk of fire!!

If the hob switches off automatically and cannot be used, it can subsequently switch on by itself. To avoid this the hob must be disconnected from the mains. Please contact the Technical Assistance Service.

Do not place metal objects on the induction hotplate

Risk of burns!!

Do not leave knives, forks, spoons, lids or other metal objects that can heat up very quickly on the hob.

Fan care

Malfunction risk!

The bottom of the hob is equipped with a fan. 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.

Caution!

There should be a minimum distance of 2 cm between the drawer and the fan entrance.

Incorrect repairs

Risk of electric shock!!

Poor repairs are dangerous. Switch off the appliance if it is faulty. Contact the Technical Assistance Service. Repairs and the replacement of faulty connection cables may only be performed by qualified personnel from the Technical Assistance Service.

Caution!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers must refrain from approaching the appliance when in use. 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.

Switching off 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.

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.

Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

Environmentally-friendly disposal of waste products



This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

Energy-saving advice

- Always place the correct lid on the pan. Cooking with an uncovered pan will result in a four-fold increase in energy use.

- Use pans equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must coincide with the diameter of the hotplate. This generally means the pan base diameter is greater than that of the hotplate. If the diameter of the pan is not the same as the diameter of the hotplate, it is preferable to use a pan with a bottom that is larger in diameter than the hotplate, otherwise half the energy will be wasted. Please note: Whether the cookware manufacturer has indicated the diameter of the top of the pan.
- Choose pans of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a great amount of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals.
- Select a lower power level.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Suitable pans

Ferromagnetic pans

Only ferromagnetic pans are suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

To determine whether a pan is suitable, check to see if a magnet will stick to it.

Special induction pans

There is another type of pan specially made for induction, the base of which is not entirely ferromagnetic. Check the diameter, since this could affect detection of the pan, as well as the cooking results.

Unsuitable pans

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

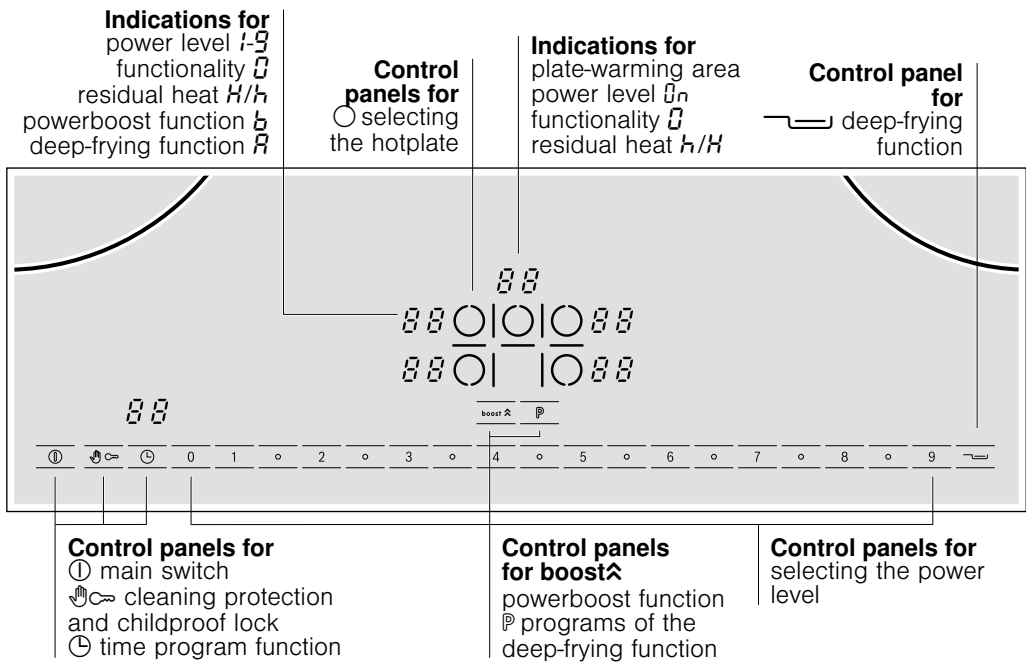
Double or triple hotplate

These hotplates can detect pans of different sizes. Depending on the material and properties of the pan, the hotplate will adapt automatically, switching on part or all of the hotplate and supplying sufficient power to obtain good cooking results.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On page 2 an overview of the models is provided, along with information on measurements.

The control panel



The hotplates

Hotplate	Turning on and off
$\bigcirc$ Single hotplate	Use a correctly sized pan.
∞ Grill plate	The hotplate turns on automatically when a pan the same size as its outer edges is placed on it.
$\bigcirc$ Resistive plate-warming plate*	To turn on: press the $\bigcirc$ symbol for the plate-warming area and the display shows $\bigcirc_n$ To turn off: press the $\bigcirc$ symbol again and $\square$ appears in the display.*

* The residual heat indicator lights up.

Only use pans suitable for induction cooking, see the "Appropriate cookware" section.

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching a hotplate that displays this.

Even when switched off, the H/h light will remain on as long as the hotplate remains hot.

If the pan is removed before the hotplate is turned off the H/h indicators and the selected power level will appear alternately.

Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Switching the hob on and off

The hob is turned on and off using the main switch.

To switch on: press the $\textcircled{1}$ symbol. The main switch display and the hotplate displays $\bigcirc$ light up. The hob is ready for use.

To switch off: press the $\textcircled{1}$ symbol. The main switch display and the hotplate displays $\bigcirc$ turn off. The hob is switched off. The

residual heat indicator will remain lit until the hotplates have cooled down sufficiently.

Note: The range turns off automatically when all of the hotplates are off for over 15 seconds.

Set the hotplate

Select the power level required with the 1 to 9 symbols.

Power level 1 = minimum power

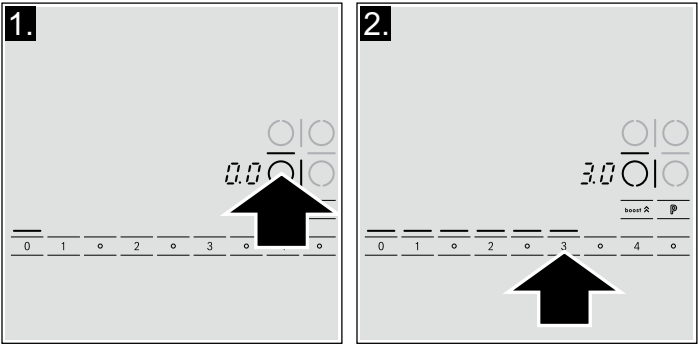
Power level 9 = maximum power

Each power level has an intermediate level. This level is marked with the $\circ$ symbol in the programming area.

Selecting the power level

The hob must be switched on.

- 1. Press the  symbol on the hotplate. Indicator  will come on.
- 2. Then press the required power level symbol.



- 3. To change the power level: select the hotplate and then press the symbol of the required power level. To select an

intermediate level, press the  symbol that is between the power level symbols.

Switch off the hotplate

Select the hotplate and then press the power level symbol 0.

Note: If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time, the hotplate switches off.

Frying function

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

Deep-frying features

The hotplate only heats when necessary. This way energy is saved. The oil and fat do not overheat.

Notes

- Never leave oil or fat cooking unattended.
- Place the pan at the centre of the hotplate. Ensure that the base of the pan is the right diameter.
- Do not cover the pan with a lid. Doing so will cause the automatic regulation not to function. A protective screen may be used without affecting the automatic regulation
- Only use oil which is suitable for frying. If using butter, margarine, olive oil or pork lard, select the **min** temperature setting.

Pans to use with the frying function

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

These pans may be purchased later, as optional accessories, in specialized stores or through our Technical Assistance Service. Always indicate the related reference code.

- **HEZ390210** small pan (15 cm in diameter).
- **HEZ390220** medium pan (19 cm)
- **HEZ390230** large pan (21cm)

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

Temperature settings

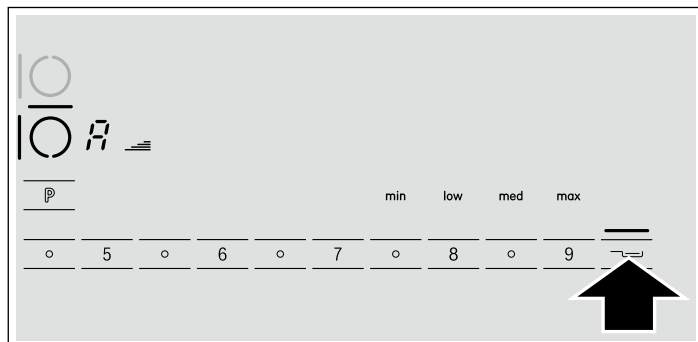
Power level	Temperature	Suitable for
max	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
med	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
low	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
min	low	e.g. omelettes, using butter, olive oil or margarine

How to program

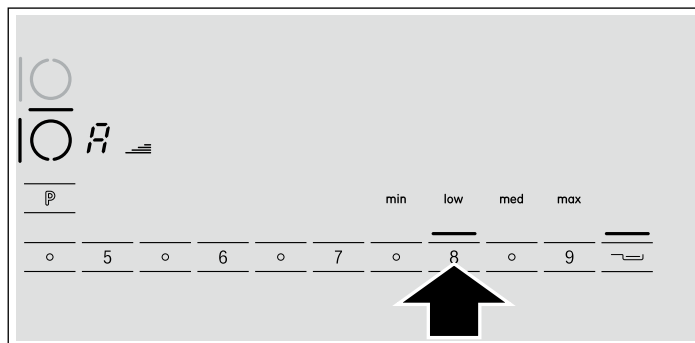
Select the suitable temperature setting from the table. Put a pan on the hotplate.

The hob must be switched on.

1. Select the hotplate: Press the  symbol. The **A** indicator lights up on the hotplate display. The possible temperature settings are shown above the power level control panel.



2. In the next 10 seconds, select the required temperature setting using the relevant power level symbol. (see picture). The deep-frying function will have been activated.



The temperature symbol stays lit until the frying temperature is reached.

3. Add oil to the pan, then add the ingredients. As usual, turn the food over to avoid burning.

Turning off the frying function

Press the  symbol.

Table

The table shows which temperature setting is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

The heat setting selected depends on the type of pan used.

		Temperature setting	Total cooking time after audible signal sounds
Meat	Escalope with or without breading	med	6-10 min
	Beef	med	6-10 min
	Chops	low	10-17 min
	Cordon bleu	low	15-20 min
	Beefsteak rare (3 cm thick)	max	6-8 min
	Beefsteak medium or well done (3 cm thick).	med	8-12 min
	Chicken breast (2 cm thick)	low	10-20 min
	Sausages, cooked or raw	low	8-20 min
	Hamburgers / Russian fillets	low	6-30 min
	Leberkäse	min	6-9 min
	Ragu, gyros	med	7-12 min
	Ground beef	med	6-10 min
	Bacon	min	5-8 min
Fish	Fried fish	low	10-20 min
	Fish filer, plain or breaded	low / med	10-20 min
	Prawns and shrimps	med	4-8 min
Egg-based dishes	Crepes	med	fry individually
	Omelettes	min	fry individually
	Fried eggs	min / med	2-6 min
	Scrambled eggs	min	2-4 min
	Kaiserschmarm (pancakes with raisins)	low	10-15 min
	Sweet fried bread / french toast	low	fry individually
Potatoes	Sautéed potatoes prepared with boiled unpeeled potatoes	max	6-12 min
	Sautéed potatoes prepared with raw potatoes*	low	15-25 min
	Potato pancakes	max	fry individually
	Glazed potatoes	med	10-15 min

* In a cold pan.

		Temperature setting	Total cooking time after audible signal sounds
Vegetables	Garlic, onion	min	2-10 min
	Courgette, aubergine	low	4-12 min
	Pepper, green asparagus	low	4-15 min
	Mushrooms	med	10-15 min
	Glazed vegetables	med	6-10 min
Frozen products	Escalope	med	15-20 min
	Cordon bleu	low	10-30 min
	Chicken breast	min	10-30 min
	Nuggets	med	10-15 min
	"Gyros", "Kebab"	med	10-15 min
	Fish fillet, plain or breaded	low	10-20 min
	Fish fingers	med	8-12 min
	French fries	med / max	4-6 min
	Pan-fried vegetables and other ingredients	min	8-15 min
	Spring rolls	low	10-30 min
	Camembert / cheese	low	10-15 min
Others	Camembert / cheese	low	7-10 min
	Pre-cooked dishes prepared by boiling in water (e.g., pasta)	min	4-6 min
	Sweet fried bread	low	6-10 min
	Almonds/nuts/pine nuts*	min	3-7 min

* In a cold pan.

Frying programmes

These programmes should only be used with pans recommended for the frying function.

The following food can be prepared using these programmes:

Programme	Dish
P1	Escalope
P2	Breast meat (poultry), cordon bleu
P3	Rare steak
P4	Medium or well-cooked steak
P5	Fish
P6	Pan-fried frozen vegetables and other ingredients
P7	Oven-style - potato chips (frozen)
P8	Pancakes
P9	Omelette, eggs

Select the desired program

Select the hotplate:

1. Press the **P** symbol. The **P** indicator lights up on the hotplate display.
2. In the next 10 seconds, select the required program using symbols **1** to **9**.

The program is now selected.

The temperature symbol stays lit until the set temperature is reached. Once reached, the signal sounds and the temperature symbol light goes out.

Add oil or butter to the pan and then the food. As usual, turn the food over to avoid burning.

Switching off the program

Press the **P** symbol.

Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

Turning on and off the childproof lock.

The hob should be switched off.

To turn on: press and hold the  symbol for approx. 4 seconds. The  symbol lights up for 4 seconds. The hob is locked.

To turn off: press and hold the  symbol for approx. 4 seconds. The lock is now deactivated.

Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Activating and deactivating

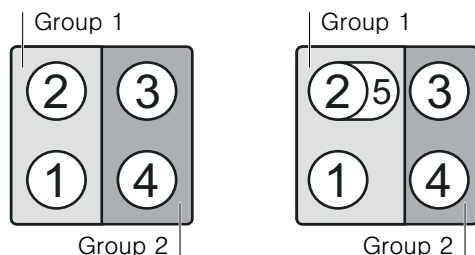
See the "Basic Settings" section.

The Powerboost Function

The Powerboost function can be used to heat food more quickly than using the power level **9**.

Restrictions when using

This function is available for all hotplates, provided that the other zone of the same group is not operating (see image). Otherwise, in the visual display of the selected hotplate **b** and **9** will flash; then the power level will automatically set itself to **9**.



How to activate

1. Select a hotplate.
2. Press the **boost**  symbol. The function has been turned on.

To deactivate

1. Select a hotplate.
2. Press the **boost**  symbol. The Powerboost function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Time programming function

This function may be used in two different ways:

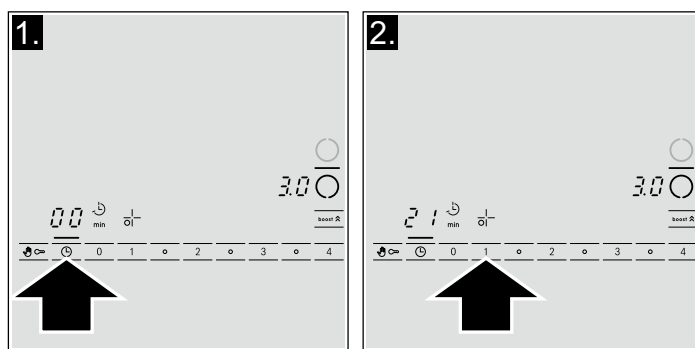
- to automatically switch off a hotplate.
- as a timer.

Turning off a hotplate automatically

Enter the time period for the hotplate. The hotplate turns off automatically once the time has elapsed.

How to program

1. Select the required hotplate and power level.
2. Press the  symbol twice. **00** light up on the time function program display.
3. In the next 10 seconds, program the required time using symbols **1** to **9**.



The cooking time starts to count.

Once the time has elapsed

The hotplate switches off once this time has elapsed. A beep is heard and **0.0** appears in the hotplate and the time programming function display shows **00** for 10 seconds.

When the  symbol is pressed, the displays turn off and the beep goes off.

Correct or cancel the time

Select the hotplate and then press the  symbol twice.

Indicators  and  appear

Change the cooking time using symbols **1** to **9**.

Automatically switch off a hotplate with the deep-frying function

When cooking using the deep-frying function, the programmed cooking time begins to count down once the selected hotplate reaches the desired temperature.

Notes

- If a cooking time has been programmed, the display always shows the time of this function. To check the cooking time remaining in a hotplate, select a hotplate and press the  symbol twice.
- If a time has been programmed for several hotplates, the time of the selected hotplate is always shown.
- Any cooking time can be programmed for up to 99 minutes.

Automatic timer

With this function you may select a cooking time for all hotplates. Once a hotplate is switched on, the selected time will begin to count down. The hotplate will automatically switch off when the cooking time has elapsed.

Instructions on activating the timer are found in the chapter entitled "Basic settings".

Note: The cooking time of a hotplate can be modified or the automatic timer can be turned off.

Press the  symbol, several times until the required display  lights up. Change the time of the cooking cycle with the **1** to **9** symbols, or turn off with **0**.

The timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate.

How to program

1. Press the  symbol. The  indicator lights up. **00** lights up in the time program function display.
2. Set the required time using symbols **1** to **9**.
The time starts again after a few seconds.

Once the time has elapsed

Once the time has elapsed, a beep will sound.  and  are displayed in the time program function display. After pressing the  symbol, the indications turn off.

Changing or cancelling the time

Press the  symbol, the  indicator lights up.
Change the time using the **1** to **9** symbols or press **0** to cancel.

Cleaning protection

Cleaning the control panel while the hob is on may change the settings.
In order to avoid this, the hob has a cleaning protection function.
Press the  symbol. The control panel is locked for approximately 35 seconds.

The surface of the control panel can now be cleaned without risk of changing the settings.
After the time has elapsed, a warning beep will sound and after a few seconds the function is deactivated. The control panel lock has been deactivated.
Note: The cleaning protection function does not include the  symbol or the main switch. The hotplate may be switched off when required.

Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.
The hotplate stops heating. On the hotplate display, **F** and **B** flash alternately.

The indicator goes out when any symbol is pressed. The hotplate can now be reset.
When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Basic settings

The device has several basic settings. These settings may be adapted to the needs of the user.

Indicator	Function
 1	Childproof lock  Off.*  On.
 2	Beeps  Most signals deactivated.  Some beeps deactivated.  All beeps activated.*
 5	Automatic timer  Switched off.*  99 Automatic shut-off time
 6	Duration of the time program function warning signal  10 seconds*.  30 seconds.  1 minute.
 7	Power-Management function  = Deactivated.*  = 1,000 W minimum power.  = 1,500 W.  = 2,000 W. etc.  or  = maximum power of the hob.

*Factory settings

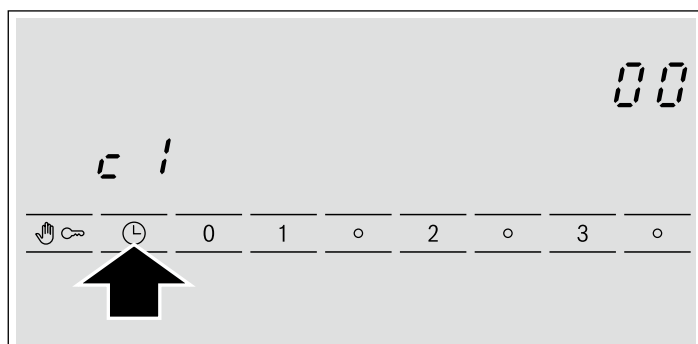
Indicator	Function
	Hotplate time selection Unlimited: the last hotplate programmed remains selected.* limited: The hotplate will only remain selected for 10 seconds.
	Return to default settings Personal settings.* Return to factory settings.

*Factory settings

Accessing the basic settings

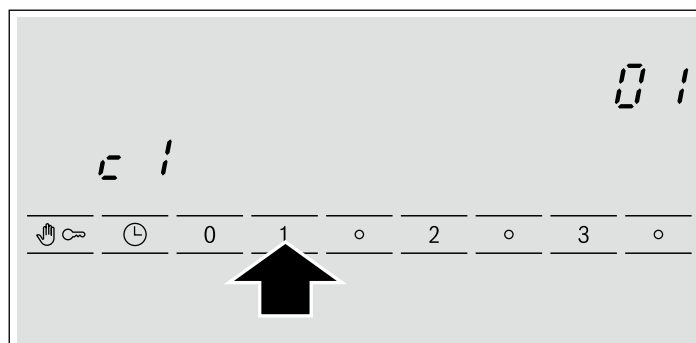
The hob should be switched off.

1. Turn on the hob with the main switch.
2. In the next 10 seconds, hold down the symbol for 4 seconds.



is displayed on the left of the screen and on the right.

3. Press the symbol until the indicator for the required function is displayed.
4. Next select the setting required with symbols **0** to **9**.



5. Press the symbol for 4 seconds.
The settings will have been properly saved.

Leaving the basic settings

Turn off the hob with the main switch.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers
- Pads that may scratch
- High-pressure or steam cleaners

Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch
2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

Fixing malfunctions

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

Indicator	Malfunction	Measure
none	The electric power supply has been interrupted. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction.	Use other electrical appliances to check if there has been a power cut. Make sure that the appliance has been connected correctly. If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
E flashing	The control panel is wet or an object is resting on it.	Dry the control panel area or remove the object.
E + number / d + number / E + number	Electronic system malfunction.	Disconnect the hob from the mains. Wait 30 seconds or so, then connect it again.*
F0 / F9	There is an internal error in the system.	Disconnect the hob from the mains. Wait 30 seconds or so, then connect it again.*
F2	The electronic system has overheated and the corresponding hotplate has been switched off.	Wait until the electronic system has cooled down completely. Then press any symbol on the hob.*
F4	The electronic system has overheated and all hotplates have been switched off.	
U1	Supply voltage outside normal operating limits.	Please contact the local electricity board.
U2 / U3	The hotplate has overheated and switched off to protect its working surface.	Wait until the electronic system has cooled down sufficiently before switching it back on.

* If the warning persists call the Technical Assistance Service.

Do not place hot pans on the control panel.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

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.

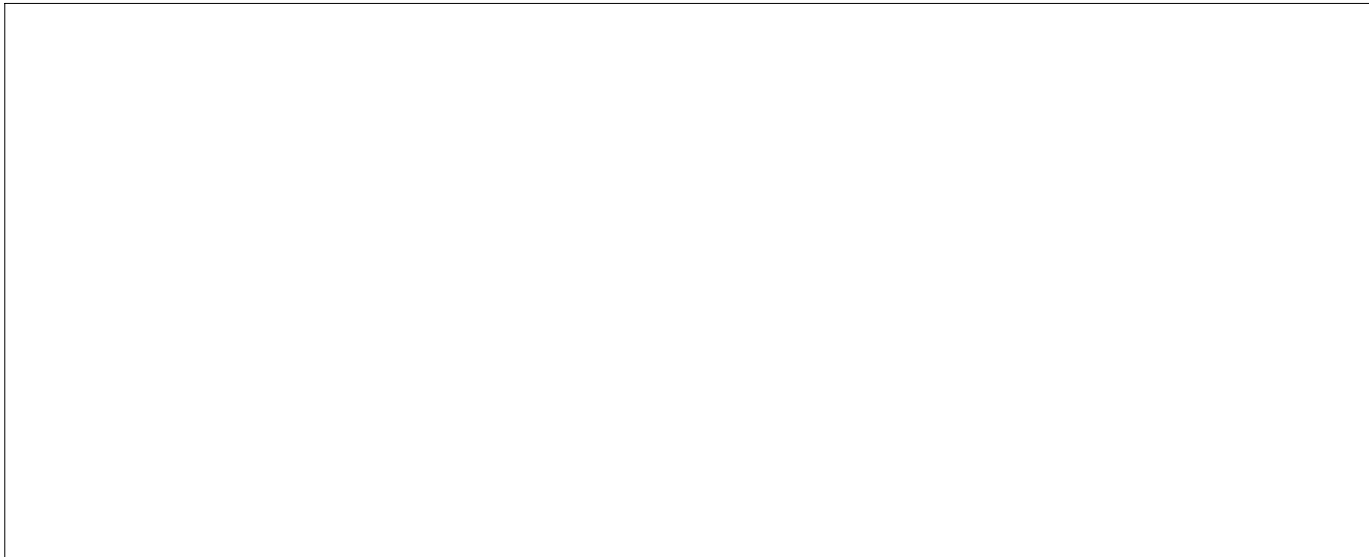
To book an engineer visit and product advice

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

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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