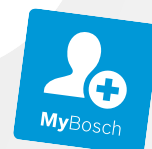




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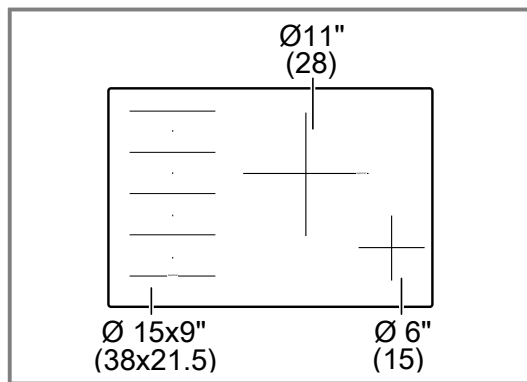
# Cooktop

**NITP060SUC    NITP060UC**

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<b>[fr-ca]</b>	Manuel d'utilisation	Surface de cuisson	34

( ) = cm

NITP060SUC, NITP060UC



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# IMPORTANT SAFETY INSTRUCTIONS

## READ AND SAVE THESE INSTRUCTIONS

Read all instructions carefully before use. These precautions will reduce the risk of electrical shock, fire and injury to persons. When using kitchen appliances, basic safety precautions must be followed including those in the following pages.

### 1.1 Safety definitions

Here you can find explanations of the safety signal words used in this manual.

#### **WARNING**

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

#### **CAUTION**

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

#### **NOTICE:**

This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

**Note:** This alerts you to important information and/or tips.

### 1.2 General information

- Read this manual carefully.
- Keep the instructions, the appliance pass 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.

### 1.3 Intended use

Only a qualified professional may connect appliances without plugs. The manufacturer is not responsible for damage caused by incorrect connections. Please see the Statement of Limited Product Warranty → *Page 32*.

The appliance can only be used safely if it is correctly installed according to the installation 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 residential environment.

- up to an altitude of 13,100 ft (4000 m) above sea level.

Do not use the appliance:

- With an external timer or a separate remote control.

### 1.4 Restriction on user group

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

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

Do not let children play with the appliance.

### 1.5 Safe use

#### **WARNING**

When properly cared for, your new appliance has been designed to be safe and reliable.

- ▶ Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons.
- ▶ When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

#### **WARNING**

Overheated materials can cause fire or burns.

- ▶ Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface element, burner or grate.

- ▶ Do not allow pans to boil dry.

Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.

- ▶ Do not leave the cooktop unattended when in use.

Never leave the cooktop unattended when in use.

- ▶ Boilovers cause smoking and greasy spillovers may ignite.

A fire could occur during cooking.

- ▶ Always have a working smoke detector near the kitchen.



# IMPORTANT SAFETY INSTRUCTIONS

## READ AND SAVE THESE INSTRUCTIONS

- ▶ Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance. If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or heating elements.

- ▶ They could catch on fire.

Cooking fires can spread if extinguished incorrectly.

- ▶ Never use water on cooking fires.

### WARNING - TO REDUCE THE RISK OF A GREASE FIRE

- ▶ Never Leave Surface Units Unattended at High Settings - Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- ▶ Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- ▶ Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- ▶ Use proper pan size. Always use cookware appropriate for the size of the surface element.
- ▶ Do not flambé under the extractor hood or work with a naked flame. When switched on, the extractor hood draws flames into the filter. There is a risk of fire due to deposits on the grease filter!

Flames can be drawn into the ventilation system.

- ▶ Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

Cookware Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units.

- ▶ To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the handle of a cookware should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Wear Proper Apparel. Loose-fitting or hanging garments, such as ties, scarves, jewelry, or dangling sleeves, should never be worn while using the appliance.

- ▶ Tie long hair so that it does not hang loose.
- ▶ Secure all loose garments, etc. before beginning.

Use Proper Pan Size. This appliance is equipped with one or more surface units of different size.

- ▶ Select cookware having flat bottoms large enough to cover the surface unit heating element.

- ▶ The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element or burner will also improve efficiency.

Controls may be operated unintentionally by spills covering the control panel.

- ▶ Never use the appliance if liquids or foods have spilled around the control panel.
- ▶ Always turn off the cooktop and dry the control panel. Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.
- ▶ When using a timer, always supervise the cooktop.
- ▶ Do not allow anything to boil over or burn.

WARNING - If the frying sensor is not working properly, overheating may result causing smoke and damage to the pan or fire. WHEN COOKING WITH THE FRYING SENSOR FUNCTION OBSERVE THE FOLLOWING

- ▶ Always use a sensor frying pan.
- ▶ Always put the pan in the center of the cooking zone.
- ▶ Do not place a lid on the pan.
- ▶ Never leave hot fat or oil unattended.

If the cooktop turns off automatically and can no longer be operated, it may turn itself on unintentionally at a later point.

- ▶ Switch off the circuit breaker in the fuse box.
- ▶ Contact Customer Service for support.

If the display does not work when a cooking area is heating up

- ▶ disconnect the circuit breaker or fuse in the electrical panel.
- ▶ contact an authorized service provider.

Do not store items on the cooking surfaces.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Do Not Use Water on Grease Fires.

- ▶ Smother fire or flame or use dry chemical or foam-type extinguisher.

### CAUTION

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

### WARNING

Use Only Dry Potholders. Moist or damp potholders on hot surfaces may result in burns from steam.

- ▶ Do not let potholders touch hot heating elements.



# IMPORTANT SAFETY INSTRUCTIONS

## READ AND SAVE THESE INSTRUCTIONS

- ▶ Do not use a towel or other bulky cloth.

Hot oil is capable of causing extreme burns and injury.

- ▶ Use high heat settings on the cooktop only when necessary.
- ▶ To avoid bubbling and splattering, heat oil slowly on no more than a low-medium setting.
- ▶ Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

Spills of hot food may cause burns.

- ▶ Hold the handle of the pan when stirring or turning food.

This helps prevent spills and movement of the pan.

**DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.

- ▶ During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

**WARNING - DO NOT PLACE METALLIC OBJECTS SUCH AS KNIVES, FORKS, SPOONS, AND LIDS ON THE COOKTOP SURFACE SINCE THEY CAN GET HOT.**

Clean Cooktop With Caution.

- ▶ If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- ▶ Some cleaners can produce noxious fumes if applied to a hot surface.
- ▶ Do not clean the appliance while it is still hot.

**WARNING -** The pan detection shut-off feature may not turn off the cooking zone due to spilled food or objects placed on the cooktop.

- ▶ Keep the cooktop clean and do not store objects on the cooking zones.

### WARNING

Storage in or on Appliance - The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

- ▶ Flammable materials, corrosive chemicals, vapors or non-food products should not be stored or used in an oven or on or near surface units.
- ▶ The appliance is specifically designed for use when heating or cooking food.

This appliance is intended for normal family household use only.

- ▶ It is not approved for outdoor use.
- ▶ See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

**WARNING -** Using this appliance other than for its intended use can cause fire or injury to persons.

- ▶ Use this appliance only for its intended use as described in this manual.
- ▶ **NEVER** use your appliances as a space heater for warming or heating the room. Doing so may result in overheating the appliance.
- ▶ Never use the appliance for storage.

**WARNING - TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING.**

- ▶ **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- ▶ **NEVER PICK UP A FLAMING PAN** – You may be burned.
- ▶ **DO NOT USE WATER**, including wet dishcloths or towels – a violent steam explosion will result.
- ▶ Use an extinguisher **ONLY** if:
  - You know you have a Class ABC extinguisher, and you already know how to operate it.
  - The fire is small and contained in the area where it started.
  - The fire department is being called.
  - You can fight the fire with your back to an exit.

Do not heat or warm unopened food containers.

- ▶ Build-up of pressure may cause the container to burst and cause injury.

Liquid between the pot base and the cooktop may build up steam pressure. This may cause the pot to jump suddenly causing injury.

- ▶ Always keep the cooktop and bases of pots dry.
- When cooking with a double-boiler, the cooktop and cooking vessel may crack due to overheating.
- ▶ The cooking vessel in the double-boiler must not come in direct contact with the bottom of the pot filled with water.
  - ▶ Use only heat-resistant cookware.



# IMPORTANT SAFETY INSTRUCTIONS

## READ AND SAVE THESE INSTRUCTIONS

Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or range-top service without breaking due to the sudden change in temperature.

- ▶ Use only pans that are appropriate for ceramic cooktops.
- ▶ Cookware not approved for use with ceramic cooktops may break with sudden temperature changes.

Injury and damage to the appliance may occur if control elements are not used properly.

### WARNING

Moisture intrusion may cause an electric shock.

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

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

- ▶ Never operate a damaged appliance.
- ▶ Never operate an appliance with a cracked or broken surface.
- ▶ Call Customer Service. → *Page 31*

WARNING - If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Do Not Cook on a Broken Cooktop - If the cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock.

- ▶ Contact an authorized service provider immediately.

## 1.6 Child safety

Do not let children play with the appliance.

### CAUTION

Do not store items of interest to children in cabinets above an appliance or on the backguard of an appliance. Children climbing on the appliance to reach items could be seriously injured.

Do Not Leave Children Alone.

- ▶ Children should not be left alone or unattended in the area where the appliance is in use.
- ▶ They should never be allowed to sit or stand on any part of the appliance.

### WARNING

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer.

- ▶ This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult.

- ▶ Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

## 1.7 Electromagnetic interference

### WARNING

This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by

- ▶ Relocating the receiving antenna of the radio or television.
- ▶ Increasing the distance between the cooktop and the receiver.
- ▶ Connecting the receiver into an outlet different than the cooktop.
- ▶ It is the user's responsibility to correct any interference.

### CAUTION

Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use.

- ▶ Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

## 1.8 Proper installation and maintenance

### WARNING

In the event of a malfunction, it might become necessary to turn off the power supply.

- ▶ Have the installer show you the circuit breaker or fuse. Mark it for easy reference.

To avoid electrical shock hazard, before servicing the appliance, turn power off at the service panel and lock the panel to prevent the power from being switched on accidentally.





# IMPORTANT SAFETY INSTRUCTIONS

## READ AND SAVE THESE INSTRUCTIONS

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Proper Installation - Improper installation or grounding can cause electric shock.

- ▶ This appliance must be properly installed and grounded by a qualified technician.
- ▶ Connect only to properly grounded outlet.
- ▶ Refer to installation instructions for details.

User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual.

- ▶ All other servicing should be referred to an authorized service provider.

If the supply cord is damaged, it must be replaced by the manufacturer, its authorized service provider or similar qualified persons in order to avoid hazard.

### CAUTION

The cooktop is equipped with a cooling fan on its underside. Materials may be sucked into the fan and compromise the cooling of the appliance or damage the fan.

- ▶ If the cooktop is installed above a drawer, the drawer must not contain any objects or paper.
- ▶ There must be a minimum distance of  $\frac{3}{4}$ " (20 mm) between the content of the drawer and the fan input.

### WARNING

Malfunctions can cause injuries.

- ▶ Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized service provider.

## 1.9 State of California Proposition 65 Warnings

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

**STATE OF CALIFORNIA PROPOSITION 65 WARNING:**



**WARNING**

Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## 2 Preventing material damage

### NOTICE:

Cookware with rough bottoms scratch the glass ceramic surface.

- ▶ Check the bottom of the cookware before setting it down.

Salt, sugar or grains of sand scratch the glass ceramic surface.

- ▶ Never use the cooktop as a working surface or for setting things down.

Overheating can damage the cookware.

- ▶ Do not heat empty pots or pans.

Hot cookware can cause the electronics to overheat.

- ▶ Never set down hot pans and pots on the control panel or the cooktop frame.

When hard or sharp objects fall on the cooktop, they can cause damage.

- ▶ Do not let hard or pointed objects fall on the cooktop.

Aluminum foil and plastic melt on hot cooking zones.

- ▶ Do not let aluminum foil or plastic come into contact with hot cooking zones.

- ▶ Do not use cooktop protective film.

Unsuitable cleaning agents can cause shimmering metallic discolorations on the glass ceramic surface.

- ▶ Refer to the cleaning recommendations in this manual.

→ "Cleaning and maintenance", Page 26

### 2.1 Overview of the most common types of damage

Here you can find an overview of the most common types of damage and suggestions how to avoid them.

#### Stains

Cause	Remedy
Boiled-over food	Remove boiled-over food immediately with a glass scraper.
Unsuitable cleaning agents	Use cleaning agents that are suitable for glass ceramic cooktops.

#### Scratches

Cause	Remedy
Salt, sugar and sand	Do not use the cooktop as a work surface or storage space.
Cookware with rough bases	Check the cookware.

#### Discolorations

Cause	Remedy
Unsuitable cleaning agents	Use cleaning agents that are suitable for glass ceramic cooktops.
Pot abrasion (e.g. aluminum)	Lift pots and pans when moving them.

#### Blisters

Cause	Remedy
Sugar, food with a high sugar content	Remove boiled-over food immediately with a glass scraper.

## 3 Environmental protection and energy-saving

### 3.1 Disposal 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 tips, your appliance consumes less energy.

Select a cookware diameter that matches the cooking zone. Center the cookware on the cooking zone.

**Tip:** Cookware manufacturers usually state the top diameter of the cookware. The diameter of the cookware base is usually smaller.

- ✓ The energy is targeted at the cookware.  
If you use cookware that is too small, energy is wasted.  
If the cookware is too large, much energy is used to heat up the cookware.

Close cookware with a fitting lid.

- ✓ Cooking without a lid consumes more energy.

Only lift the lid when necessary.

- ✓ If you lift the lid, a lot of energy can escape.

Use a glass lid.

- ✓ If you use a glass lid, you can look inside the cookware without lifting the lid.

Use cookware with a solid flat bottom.

- ✓ Curved cookware bases increase energy consumption.

Use a cookware size that matches the amount of food you want to cook.

- ✓ Cookware with little content consumes a lot of energy.

Cook with a small amount of water.

- ✓ More water requires more energy to heat it up.

Select a lower power level as soon as possible. Select a suitable power level to continue cooking.

- ✓ For ongoing cooking a lower power level is sufficient.

## 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 cooktop increases or decreases the heat supply as soon as the user changes the setting. The induction cooking zone stops the heat supply when you remove the cookware from the cooking zone without you having to switch it off first.

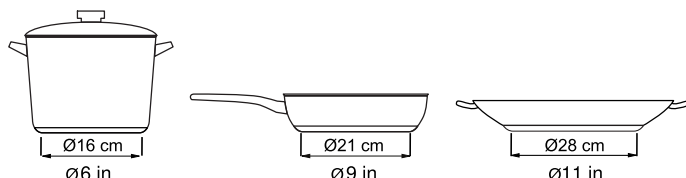
## 4.2 Cookware

Only ferromagnetic cookware is suitable for induction cooking.

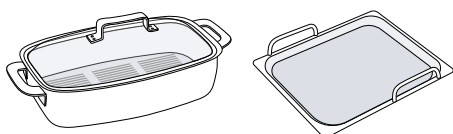
For example:

- Enameled 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 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.

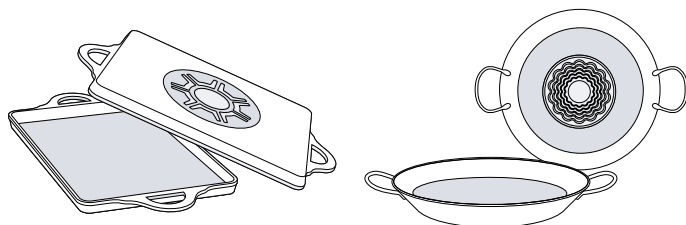


If you use the FlexZone as a single cooking zone, you can use larger cookware that is particularly suited to this zone. You can find additional information about the positioning of the appliances under .

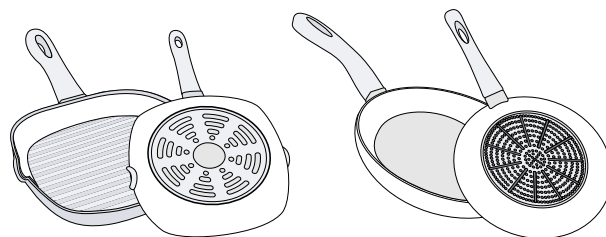


The base of many items of induction cookware is not fully ferromagnetic:

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 aluminum 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

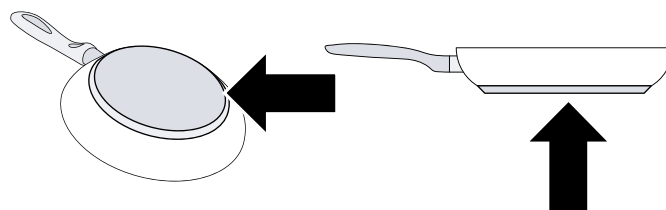
Never use flow plates or cookware made of the following:

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

### Composition of the cookware base

The material(s) from which the base of the cookware is made may 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

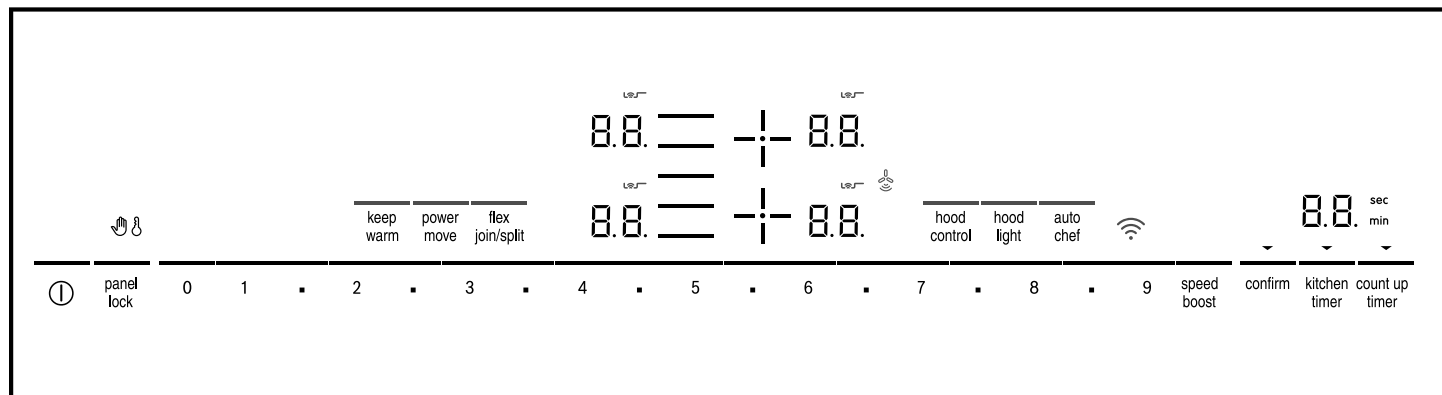
Do not heat empty cookware and do not use cookware with a thin base. The cooktop is equipped with an internal safety system. However, empty cookware may heat up so quickly that the "Automatic switch-off" function does not respond in good time and an excessive temperature is reached. As a result, the base of the cookware may melt and damage the glass plate. In this case, do not touch the cookware; 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 Familiarizing yourself with your appliance

### 5.1 Control panel



#### Touch keys

Touch keys are touch sensitive areas. Touch a symbol to activate the corresponding function.

- The indicators above the touch keys that currently can be selected light up.
- The touch keys for functions that currently cannot be selected do not light up.
- The indicators for selected functions or cooking zones light up brighter.

Touch key	Function
①	Main switch
0 1 2 3 ... 9	Settings area
⌂/+	Select cooking zone
panel lock	Wipe protection / Panel lock
speed boost	SpeedBoost® and ShortBoost function
power move	PowerMove® function
auto chef	AutoChef® function
flex join/split	FlexInduction™ flexible cooking zone
kitchen timer	Kitchen timer
count up timer	Count-up timer
keep warm	Keep warm function
confirm	Home Connect™ confirmation key
hood control	Hood control function
hood light	Hood light control

### 5.2 Cooking zones

Here you can find an overview of the cooking zones available on your cooktop. Place the cookware on the cooking zone that best matches its size.

When a cooking zone is active, the corresponding displays light up.

Symbol	Cooking zone	Function
⌂/○	Single cooking zone	Use cookware that matches the size of the cooking zone.

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

The control panel image is representative. Your appliance may vary slightly.

#### Notes

- Keep the controls clean and dry. Moisture can impair the function of the controls.
- Do not place cookware close to the displays and sensors. The electronics may overheat.

#### Displays

The displays show active settings and functions.

When you select a cooking zone, the settings for this cooking zone light up brighter.

Display	Name
0.0	Cooktop ready
1 - 9	Power levels
H/ h	Residual heat indicator
b.	SpeedBoost® function active
Pb.	Short Boost function active
⌂/+	AutoChef® active
00	Timer value
Lo	Keep warm function active
⌂/○	Wipe protection active
○	Panel lock active
Wi-Fi	Wi-Fi
⌂/+	Automatic hood control active

Only use cookware that is suitable for induction cooking.

→ "Induction cooking", Page 8

Symbol	Cooking zone	Function
	Flexible cooking zone	→ "FlexInduction™ cooking zone", Page 12

## 6 Operation

Here you will find everything you need to know about operating your appliance.

### 6.1 Turning the cooktop on

- ▶ Press ①.
  - When you first switch on the cooktop, lights up for a few seconds. This means that you have not set up Home Connect™, yet. This behavior will occur every time you turn on the cooktop, until you connect the cooktop to your home network, or if the connection has been interrupted.
    - "Home Connect™", Page 22
  - Press and follow the instructions for Home Connect™ setup.
  - To exit the initial set-up, press any touch key.
- ✓ The indicator above ① turns on.
- ✓ The symbols for the cooking zones and functions available at this time light up.
- ✓ lights up in the cooking zone displays.

### 6.2 Turning the cooktop off

- ▶ Press and hold ① until all indicators go out.
- ✓ All cooking zones are turned off.
- ✓ The residual heat indicators remain lit until the cooking zones have cooled off sufficiently.

**Note:** The cooktop turns off automatically when all the cooking zones have been turned off for more than 20 seconds.

### 6.3 Cooking zone settings

In order to make settings on a cooking zone, the cooking zone has to be selected.  
Set the desired power level for each cooking zone in the settings area.

Setting	Power level
1	lowest power level
9	highest power level
	Intermediate setting for all power levels

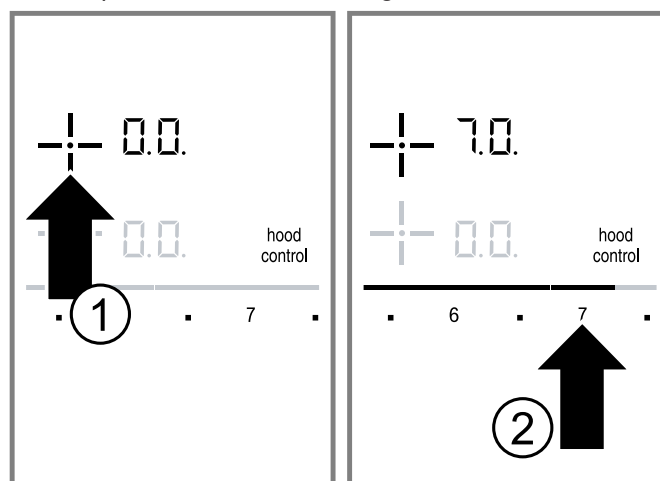
**Note:** The cooktop may temporarily reduce the power automatically to protect the fragile parts of your appliance and to prevent the appliance from producing excess noise.

#### Setting the power level

**Requirement:** The cooktop is turned on.

1. Place the cookware on the cooking zone.
  2. Press or to select a cooking zone ①.
- ✓ lights up brighter on the cooking zone display.

3. Set the power level in the settings area ②.



Press to set an intermediate level.

#### Notes

- If there is no cookware on the cooking zone, the cooking zone display blinks. This means that the cooking zone tries to detect the cookware. Place cookware on the cooking zone within 30 seconds, or the cooking zone will switch itself off.
- If the indicators blink while cookware is present on the cooking zone, check whether the cookware is suitable for induction cooking.
  - "Testing cookware suitability", Page 29
- If there is cookware on the cooking zone before switching the cooktop on, it is detected within 20 seconds after touching the main switch and the cooking zone is selected automatically. Set the power level within 10 seconds. Otherwise, the cooking zone switches off after 20 seconds.
- If there are several pieces of cookware on the cooktop when it is switched on, only one piece of cookware is detected.
- Place cookware on the flexible cooking zone in the correct position according to size.
  - "FlexInduction™ cooking zone", Page 12

#### Changing the power level

1. Press or to select a cooking zone.
2. Set the power level in the settings area.

#### Turning the cooking zone off

1. Press or to select a cooking zone.
  2. Select 0 in the settings area.
- ✓ The residual heat indicator lights up after approximately 10 seconds.

**Note:** You can also switch off the cooking zone directly by touching the cooking zone symbol for longer than 3 seconds.

### 6.4 Recommended cooking settings

Here you can find recommendations on cooking and an overview of various dishes with suitable heat levels.

- Select heat level 8 or 9 for bringing to a boil or initial frying.

- Stir thick liquids occasionally.
- Food that needs to be seared quickly, or food which loses a lot of liquid during initial frying, is best seared in several small portions.
- When you cook with a lid on, turn the heat setting down as soon as steam escapes between lid and cookware.
- Keep the lid on the cookware after cooking until you serve the food.
- When you cook with a pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long or in too much water. Otherwise the nutrients will be lost. You can use the kitchen timer to set the optimum cooking time.
- Do not heat oil or grease until it smokes. You will achieve healthier cooking results.
- When you brown food, fry small portions one after the other.
- Cookware may become very hot during cooking. We recommend the use of pot holders.
- → "Saving energy", Page 8

### Cooking charts

The cooking chart shows which power level is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

#### ⚠ CAUTION

Stews or liquids can heat up very quickly during cooking and may overflow or spatter, e.g. soups, sauces or drinks.

- Stir continuously.
- Heat the food at a suitable power level.

#### Melting

Type of food	Power level
Chocolate	1.5
Butter	1.0 - 2.0

#### Heating

Frozen vegetables, e. g. spinach	2.5 - 3.5
Broth	7.0 - 8.0
Thick soup	1.5 - 2.5
Milk <sup>1</sup>	1.0 - 2.0

<sup>1</sup> Cook without lid

#### Simmering

Delicate sauce, e. g. Béchamel sauce	4.0 - 5.0
Spaghetti sauce	2.0 - 3.0
Pot roast	4.0 - 5.0
Fish <sup>1</sup>	4.0 - 5.0

<sup>1</sup> Ongoing cooking without lid

#### Cooking

Rice, with double amount of water	2.0 - 3.0
Potatoes boiled in their skins, with 1-2 cups of water	4.0 - 5.0
Boiled potatoes, with 1-2 cups of water	4.0 - 5.0
Fresh vegetables, with 1-2 cups of water	2.0 - 3.5

<sup>1</sup> Ongoing cooking without lid

<sup>2</sup> Cook without lid

Frozen vegetables, with 1-2 cups of water	3.5 - 4.5
Pasta, with 2-4 qt. water <sup>1</sup>	6.0 - 7.0
Pudding <sup>2</sup>	1.0 - 2.0
Cereals	2.0 - 3.0

<sup>1</sup> Ongoing cooking without lid

<sup>2</sup> Cook without lid

#### Frying

Pork chop <sup>1</sup>	5.5 - 6.5
Chicken breast <sup>1</sup>	5.0 - 6.0
Bacon	6.0 - 7.0
Eggs	5.0 - 6.0
Fish	5.0 - 6.0
Pancakes	6.0 - 7.0

<sup>1</sup> Turn the food several times.

#### Deep-fat frying

Fry in 1-2 qt. oil without a lid.

Deep-frozen foods, e. g. chicken nuggets (0.5 lb per serving)	8.0 - 9.0
Other, e. g. doughnuts (0.5 lb per serving)	4.5 - 5.5

#### Keep warm

Tomato sauce	1.5
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## 6.5 FlexInduction™ cooking zone

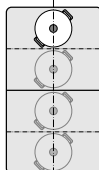
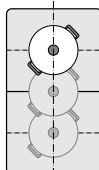
You can use the flexible cooking zone as one large cooking zone, or as two separate cooking zones.

The flexible cooking zone has 4 induction elements, which are controlled independently from each other. When you use the FlexInduction™ function, only the area that is covered by cookware is activated.

#### Cookware recommendations for the flexible cooking zone

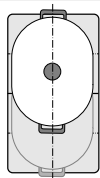
Place the cookware in the middle of the cooking zone. This assures optimal pot detection and heat distribution.

#### Flexible cooking zone as one large cooking zone

Possible cookware positions	Explanation
	The cookware diameter is smaller than or equal to 5 1/8" (13 cm). Place the cookware on one of the four positions shown in the illustration.
	The cookware diameter is larger than 5 1/8" (13 cm). Place the cookware on one of the three positions shown in the illustration.

### Possible cookware positions

#### Explanation

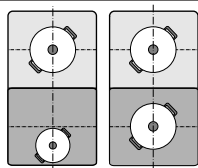


The cookware takes up more than one of the positions shown above. Position the cookware starting on the upper or lower edge of the flexible cooking zone.

### Flexible cooking zone as two separate cooking zones

#### Possible cookware positions

#### Explanation



The front and rear cooking zones each have two induction elements. They can be used independently of each other. Use only one item of cookware on each cooking zone. Select the required heat setting for each of the cooking zones.

### Using the flexible zone as two separate cooking zones

- Make the settings for each cooking zone independently.  
→ "Cooking zone settings", Page 11

**Note:** The flexible cooking zone operates as two separate cooking zones as a default. If you want the FlexInduction™ function to be activated automatically you can adjust the basic settings.

→ "Basic settings", Page 21

### Activating the FlexInduction™ function

1. Place the cookware on the flexible cooking zone.
2. Select one of the two cooking zones that belong to the flexible cooking zone.
3. Press **flex join/split**.  
✓ lights up.
4. Set the power level.  
✓ The power level is displayed on both cooking zone displays.

**Note:** If both cooking zones are set to different power levels before being linked, both cooking zones switch to 0.

### Changing the power level for the flexible cooking zone

1. Select one of the two cooking zones of the flexible cooking zone.
2. Change the power level in the settings area.

### Adding cookware to the flexible cooking zone

You can add a piece of cookware while you are cooking on the flexible cooking zone.

1. Place the additional piece of cookware on the flexible cooking zone.
2. Select one of the two cooking zones of the flexible cooking zone.
3. Press **flex join/split** twice.  
✓ The additional cookware is detected.  
✓ The power level stays the same.

**Note:** If you remove the cookware from the cooking zone, or lift it up, the cooking zone begins to search for the cookware. The power level stays the same.

### Deactivating the FlexInduction™ function

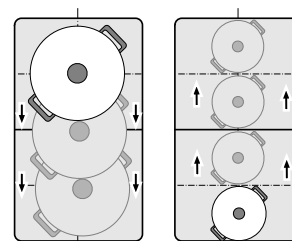
1. Select one of the two cooking zones of the flexible cooking zone.
2. Press **flex join/split**.  
✓ The flexible cooking zone is split into two separate cooking zones.

**Note:** If the cooking zone is switched off, and then switched back on again later, the flexible cooking zone is reset to function as two independent cooking zones.

## 6.6 PowerMove® function

This function activates the entire flexible cooking zone, and divides it into three cooking areas with different preset power levels.

You can move an item of cookware during the cooking process to another cooking area with a different power level without making any settings.



#### Preset power levels

- Front area = power level 9
- Middle area = power level 5
- Back area = power level 1.5

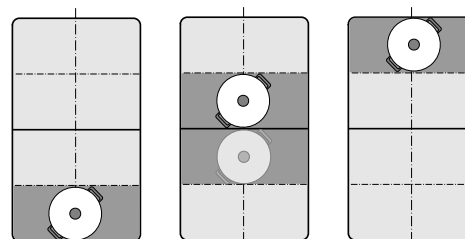
#### General information for using this function:

- You can preset different power levels for each cooking zone in the basic settings.  
→ "Basic settings", Page 21
- Only use one item of cookware.
- If more than one item of cookware is detected on the flexible cooking zone, the function is deactivated.
- When you move or lift up the cookware, the cooktop automatically starts searching and the power level of the area in which the cookware was detected is set.

### Cooking areas for PowerMove® function

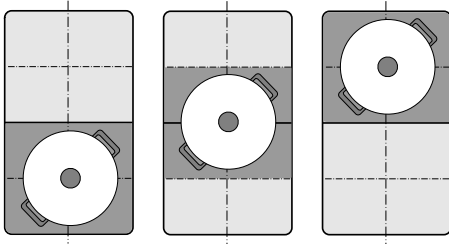
The size of the cooking area depends on the cookware used and whether it is positioned correctly.

#### Cooking areas for small pans





## Cooking areas for large pans



### Activating PowerMove®

1. Select one of the two cooking zones in the flexible cooking zone.
2. Press **power move**.
  - ✓ The indicator above **power move** lights up.
  - ✓ The flexible cooking zone is activated as a joined cooking zone.
  - ✓ The power level in the area in which the cookware is located lights up in the cooking zone display.

### Changing the power level for PowerMove®

You can change the power levels for the individual cooking areas during the cooking process.

1. Set the cookware down on the cooking area.
  2. Change the power level in the settings area.
- ✓ Only the power level for the cooking area on which the cookware is located is changed.

### Deactivating PowerMove®

- ▶ Press **power move**.
- ✓ The indicator above **power move** goes out.

#### Notes

- If you set one of the cooking areas to **0**, the function is deactivated after a few seconds.
- When the function is deactivated, the power levels for the three cooking areas are reset to the preset values.

## 6.7 Kitchen timer

You can use the Kitchen timer to set a time of up to 99 minutes.

The Kitchen timer is independent from other settings and does not switch off a cooking zone.

You can also use the Kitchen timer when the cooktop is turned off or the panel lock is activated.

### Setting the Kitchen timer

#### ⚠ WARNING

Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.

- ▶ When using a timer, always supervise the cooktop.
- ▶ Do not allow anything to boil over or burn.

1. Press **kitchen timer**.
  - ✓ **00** lights up in the timer display.
  - ✓ The indicator above **kitchen timer** lights up.
2. Set the desired time in the settings area.
3. Press **kitchen timer** to confirm.
  - ✓ The time starts to count down after a few seconds.
  - ✓ When the time has elapsed, a beep sounds. **00** blinks in the timer display.
  - ✓ The indicator above **kitchen timer** blinks.

4. Press any key to turn off the signals. After 10 seconds the signals stop automatically.

### Changing or canceling the kitchen timer

1. Press **kitchen timer**.
2. Set the desired time in the settings area.
 

To cancel the kitchen timer, set the time to **00**.
3. Press **kitchen timer** to confirm.

## 6.8 Count-up timer

The Count-up timer displays the time that has elapsed since activating the function.

The Count-up timer works independently from the cooking zones and from other settings. This function does not automatically switch off a cooking zone.

### Starting the Count-up timer

#### ⚠ WARNING

Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.

- ▶ When using a timer, always supervise the cooktop.
- ▶ Do not allow anything to boil over or burn.

- ▶ Press **count up timer**.
- ✓ **00** lights up on the timer display.
- ✓ The indicator above **count up timer** lights up.

### Canceling the Count-up timer

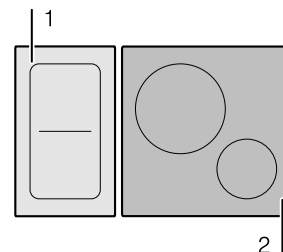
1. Press **count up timer**.
  - ✓ The timer stops running.
2. Press **count up timer** again.
  - ✓ The timer is cleared and turns off.

## 6.9 SpeedBoost®

With this function you can heat larger quantities of water faster than with power level 9. This function temporarily increases the top output of the selected cooking zone. You can also use this function on the flexible cooking zone if it is used as a joined cooking zone.

### Restrictions for using the SpeedBoost® function

- This function can only be used on one cooking zone of the same cooktop segment at a time. The illustration shows these segments of your cooktop.
- If the function is not available, **b** and **9** blink on the display of the selected cooking zone. The power level **9** is set automatically.



### Activating SpeedBoost®

1. Press **+** or **9** to select a cooking zone.
2. Touch **speed boost**.
  - ✓ **b** lights up in the cooking zone display.



## Deactivating SpeedBoost®

The function may be deactivated automatically to avoid overheating. This serves to protect the internal electronic components of the cooktop.

1. Press **+** or **≡** to select a cooking zone.
  2. Press **speed boost**.
- ✓ **b** goes out.
  - ✓ The cooking zone switches to power level **9**.

### Notes

- In certain circumstances, this function may switch off automatically in order to protect the electronic elements inside the cooktop.
- If you have set a power level before activating the function, this power level is used automatically after the function has been deactivated.

## 6.10 ShortBoost

With this function you can heat cookware faster than with power level **9**.

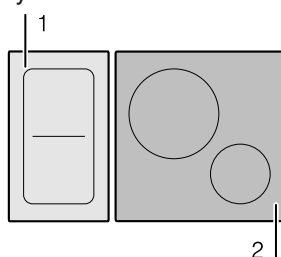
You can also use this function on the flexible cooking zone if it is used as a joined cooking zone.

Recommendations for using this function:

- Always use cookware that has not been pre-heated.
- Use cookware with a flat base.
- Do not use cookware with a thin base.
- Never leave empty cookware, oil, butter or lard to heat up unattended.
- Do not place a lid on the cookware.
- Place the cookware on the center of the cooking zone.
- Ensure that the diameter of the base of the cookware matches the size of the cooking zone.
- Refer to the information on cooking with induction for information on the type, size and positioning of the cookware. → Page 8

### Restrictions for using the ShortBoost function

- This function can only be used on one cooking zone of the same cooktop segment at a time. The illustration shows these segments of your cooktop.
- If the function is not available, **b** and **9** blink on the display of the selected cooking zone. The power level **9** is set automatically.



### Activating ShortBoost

#### ⚠ WARNING

Oil and fat heat up quickly with the ShortBoost function. Overheated oil and fat may ignite.

- ▶ Never leave the cooktop unattended during cooking.

1. Press **+** or **≡** to select a cooking zone.
  2. Press **speed boost** twice.
- ✓ **P.b** lights up on the cooking zone display.

## Deactivating ShortBoost

The function is turned off automatically after 30 seconds. You can turn it off manually before that.

1. Press **+** or **≡** to select a cooking zone.
  2. Press **speed boost**.
- ✓ **P.b** goes out.
  - ✓ The cooking zone switches to power level **9**.

## 6.11 Keep warm

This function is suitable for melting chocolate or butter and for keeping food warm.

### Activating the keep warm function

1. Select the cooking zone.
  2. Press **keep warm**.
- ✓ **Ld** lights up on the cooking zone display.

### Deactivating the keep warm function

1. Select the cooking zone.
  2. Press **keep warm**.
- ✓ **Ld** goes out.
  - ✓ The cooking zone turns off and the residual heat indicator lights up.

## 6.12 AutoChef®

With the AutoChef® function, a sensor controls the temperature of the pan. You can fry while the pan maintains the selected temperature.

### Advantages when using the AutoChef® function:

- The cooking zone only continues heating for as long as this is necessary to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The frying function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

### General notes for using the AutoChef® function:

- Do not place a lid on the frying pan. This will prevent the function from activating correctly. Use a splatter guard to prevent fat from spitting out.
- Use suitable oil or fat. If you are using butter, margarine, cold-pressed olive oil or lard, use temperature setting 1 or 2.
- Never leave fat or oil unattended while you are heating it.
- If the cooking zone is a higher temperature than the cookware or vice versa, the cooking sensor is not activated correctly.
- If you are frying with a large amount of oil, always use the following cooking sensor functions: Deep-fat frying with a large amount of oil in a saucepan, set the temperature to 320 - 355° F (160 - 180 °C).

### Suitable pans for AutoChef®

A suitable sensor frying pan for the AutoChef® function is available as an optional accessory.

You can purchase suitable sensor frying pans from Customer Service, in our online shop [www.bosch-home.com/us/shop](http://www.bosch-home.com/us/shop) or in specialized stores. Always indicate the relevant reference number.

Reference number	Special accessory
HEZ390210	Sensor frying pan Ø 6" (15 cm)
HEZ390220	Sensor frying pan Ø 7" (18 cm)
HEZ390230	Sensor frying pan Ø 8¼" (21 cm)
HEZ390512	Teppan yaki Recommended for FlexInduction™ cooking zone only

The sensor frying pans have a non-stick coating, which means that very little oil is needed for frying.

## Frying levels

The AutoChef® function offers 5 frying levels.

Frying level	Temperature	Suitable for
1	Very low	Preparing and reducing sauces, sweating vegetables and frying food in extra virgin olive oil, butter or margarine.
2	Low	Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes, French toast, hash browns.
3	Medium-low	Frying fish, pancakes and thick food such as Hamburgers or pork chops.
4	Medium-high	Frying ground meat, vegetables or thin slices of meat, e.g. veal cutlet.
5	High	Frying food at high temperatures, e.g. steaks medium rare or fried cooked potatoes.

## Setting AutoChef®

### ⚠ CAUTION

Hot oil or fat may ignite.

- ▶ Never leave hot fat or oil unattended.
- ▶ When you cover the pan with a lid, the automatic regulation will not work. You can use a mash splatter guard, it will not affect the automatic regulation.
- ▶ Only use fat or oil that is suitable for frying.
- ▶ When you are using butter, margarine, olive oil or lard, select frying level 1 or 2.
- ▶ Do not use AutoChef® for boiling.

### Notes

- If AutoChef® is fitted on the dual cooking zone of your cooktop, the additional heating ring automatically turns on when you select AutoChef®  
The outer ring of the triple cooking zone is not available with AutoChef®. The triple cooking zone will automatically be operated as a dual cooking zone.
- If the size of the pan is unsuitable or the pan is poorly positioned on the flexible cooking zones the AutoChef® may not be activated.  
→ "FlexInduction™ cooking zone", Page 12

## Frying recommendations

Here you can find recommendations which frying level is best used for particular foods. The frying time depends on the type, weight, thickness and quality of the food.





## Conventional frying pans

### ⚠ CAUTION

When using a conventional frying pan observe the following notes.

- ▶ The AutoChef® function has been configured specifically for our system pans.
- ▶ Other frying pans may overheat. They may reach a temperature above or below the selected frying level. Try the lowest frying level first and then change it according to your requirements.
- ▶ Make sure that the diameter of the base of the frying pan corresponds to the size of the cooking zone. Place the pan in the center of the cooking zone.

## Requirements

- The cooktop is turned on.
  - You have selected a suitable frying level from the chart.  
→ Page 16
1. Place the frying sensor pan in the center of the cooking zone with the AutoChef® feature.
  2. Select the cooking zone.
  3. Press **auto chef**.  
✓  and  light up in the cooking zone display.  
✓ The frying levels 1 - 5 light up in the settings area.
  4. Select the desired frying level with the number keys in the settings area.  
✓  blinks.  
✓ When the set frying temperature is reached a beep sounds and  stops blinking.
  5. Add the frying oil to the pan.
  6. Add the ingredients.  
Turn the food over as usual to avoid burning.

## Turning AutoChef® off

1. Select the cooking zone.
2. Touch **auto chef**.

## Cooking tips

- The frying levels stated here are for cooking with the system pan. The frying levels may vary when you use other frying pans.
- First heat the empty pan. Add the fat and the food to the pan when the signal sounds.

**Meat**

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with a little oil</b>		
Escalope, plain	4	6-10
Escalope, breaded	4	6-10
Fillet	4	6-10
Chops	3	10-15
Cordon bleu	4	10-15
Viennese schnitzel	4	10-15
Steak, rare, 1 1/4" (3 cm) thick	5	6-8
Steak, medium, 1 1/4" (3 cm) thick	5	8-12
Steak, well done, 1 1/4" (3 cm) thick	4	8-12
Poultry breast, 3/4" (2 cm) thick	3	10-20
Meat cut into strips	4	7-12
Gyros	4	7-12
Bacon	4	5-8
Ground meat	4	6-10
Hamburgers, 1/2" (1.5 cm) thick	3	6-15
Rissoles, 3/4" (2 cm) thick	3	10-20
Filled rissoles	3	10-20
Boiled sausages	3	8-20
Raw sausages	3	8-20

**Fish**

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with little oil</b>		
Fish fillet, plain	4	10-20
Fish fillet, breaded	3	10-20
Scampi	4	4-8
Shrimp	4	4-8
Fried whole fish	3	10-20

**Egg dishes**

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with little oil</b>		
Fried eggs in butter	2	2-6
Fried eggs	4	2-6
Scrambled eggs	2	4-9
Omelettes	2	3-6
Crêpes	5	1,5-2,5
French toast	3	4-8
Shredded raisin pancake	3	10-15

**Vegetables and legumes**

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with a little oil</b>		
Garlic	2	2-10
Onions, sautéed	2	2-10

Food	Frying sensor level	Total cooking time from sound signal
Onion rings	3	5-10
Zucchini	3	4-12
Eggplant	3	4-12
Peppers	3	4-15
Frying green asparagus	3	4-15
Mushrooms	4	10-15
Sautéing vegetables in oil	1	10-20
Glazed vegetables	3	6-10

### Potatoes

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with a little oil</b>		
Fried potatoes, made from unpeeled boiled potatoes	5	6-12
French fries, made from raw potatoes	4	15-25
Potato pancakes	5	2,5-3,5
Swiss rösti	2	50-55
Glazed potatoes	3	10-15

### Sauces

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with a little oil</b>		
Tomato sauce with vegetables	1	25-35
Béchamel sauce	1	10-20
Cheese sauce	1	10-20
Reducing sauces	1	25-35
Sweet sauces	1	15-25

### Frozen products


Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with a little oil</b>		
Escalope	4	15-20
Cordon bleu	4	10-30
Poultry breast	4	10-30
Chicken nuggets	4	10-15
Gyros	4	10-15
Kebab	4	10-15
Fish fillet, plain	3	10-20
Fish fillet, breaded	3	10-20
Fish sticks	4	8-12
Frying French fries	5	4-6
Stir-fries	3	6-10
Spring rolls	4	10-30
Camembert	3	10-15

## Miscellaneous

Food	Frying sensor level	Total cooking time from sound signal
<b>Frying with a little oil</b>		
Camembert	3	6-10
Croutons	3	6-10
Dried ready meals	1	5-10
Toasting almonds	4	3-15
Toasting nuts	4	3-15
Toasting pine nuts	4	3-15

## Teppan Yaki for the flexible cooking zone

The Teppan Yaki accessories are ideal for the flexible cooking zone and are optimal cookware for using the frying sensor function.














With Teppan Yaki  you can cook meat, fish, seafood, vegetables, desserts and bread with very little oil, easily and healthily. The Teppan Yaki adapts perfectly to the flexible cooking zone. Direct contact with the plate and

uniform heat transfer make it possible to retain the consistency, color and succulence of the food when searing and browning.





The following table shows a selection of dishes and is arranged by food type. The temperature and the cooking time depend on the amount, the condition and the quality of the food.

**Note:** Set up the flexible cooking zone as a joined cooking zone to ensure the function is activated correctly.

## Meat









Food	Cookware	Frying sensor level	Total frying time after the signal (min)
Escalope, plain		4	6 - 10
Fillet		4	4
Chops		3	3
Steak, rare, 1 1/4" (3 cm) thick		5	5
Steak, medium, 1 1/4" (3 cm) thick		5	8 - 12
Steak, well done, 1 1/4" (3 cm) thick		4	4
Poultry breast, 3/4 (2 cm) thick		3	10 - 20
Bacon		3	3
Hamburgers		3	6 - 15
Boiled sausages		4	8 - 20
Raw sausages		4	8 - 20
Gyros		4	7 - 12
Ground meat		4	6 - 10

## Fish and seafood




Food	Cookware	Frying sensor level	Total frying time after the signal (min)
Fish fillet, plain		4	10 - 20
Scampi		4	4 - 8
Prawns		4	4 - 8
Fried fish, whole		3	15 - 30

## Verduras








**Vegetables**

Food	Cookware	Frying sensor level	Total frying time after the signal (min)
Zucchini		3	4 - 12
Eggplant		3	4 - 12
Peppers		3	4 - 15
Frying green asparagus		3	4 - 15
Mushrooms		4	10 - 15
Garlic		2	2 - 10
Sweating onions		2	2 - 10
Glazing vegetables		3	6 - 10






**Potatoes**

Food	Cookware	Frying sensor level	Total frying time after the signal (min)
Fried potatoes, made from unpeeled boiled potatoes		5	6 - 12
Potato pancakes		5	2,5 - 3,5
Glazed potatoes		3	10 - 15

**Egg dishes**

Food	Cookware	Frying sensor level	Total frying time after the signal (min)
Fried eggs in butter		2	2 - 6
Fried eggs in oil		4	2 - 6
Scrambled eggs		2	4 - 9
Omelettes		2	3 - 6
Pancakes		5	1,5 - 2,5
French toast		3	4 - 8
Shredded raisin pancake		3	10 - 15

**Miscellaneous**

Food	Cookware	Frying sensor level	Total frying time after the signal (min)
Toasting		4	4 - 6
Croûtons		3	6 - 10
Toasting almonds		4	4
Toasting nuts		4	3 - 15
Toasting pine nuts		4	3 - 15

**6.13 Panel lock**

You can use the panel lock to prevent the cooktop from being turned on accidentally.

**⚠ CAUTION**

The panel lock may be turned on and off accidentally due to:

- ▶ water spilled during cleaning
- ▶ food that has overflowed
- ▶ objects being placed on the panel lock touch key.

**Activating the panel lock**

**Requirement:** The cooktop is turned off.

- ▶ Touch **panel lock** for 4 seconds.
- ✓ The indicator over **panel lock** lights up for 10 seconds.
- ✓ The control panel is locked.

**Deactivating the panel lock**

You can turn off the wipe protection manually.

- ▶ Touch **panel lock** for 4 seconds.
- ✓ The control panel is unlocked.



## Automatic panel lock

This function automatically activates the panel lock when you switch off the cooktop.  
The automatic panel lock can be activated in the basic settings → *Page 21*.

## 6.14 Wipe protection

With this function you can avoid changing the settings while cleaning the control panel during cooking.  
This function does not lock the main switch. You can turn the cooktop off at any time.

### Activating wipe protection

- ▶ Touch **panel lock**.
- ✓ The indicator above **panel lock** lights up.
- ✓ The control panel is locked for 35 seconds.
- ✓ After 30 seconds a beep indicates that the wipe protection is about to turn off.

### Deactivating wipe protection

- ▶ Touch **panel lock**.
- ✓ The indicator above **panel lock** goes out.

## 6.15 Basic settings

You can configure your appliance to meet your needs.

### Basic settings overview

Here you can find an overview of the basic settings and the preset factory settings.

Display	Function
$\epsilon 1$	Panel lock $\emptyset$ – Manual <sup>1</sup> $1$ – Automatic $2$ – Function deactivated
$\epsilon 2$	Signal tones $\emptyset$ – Confirmation signal and error signal are off. The main switch signal remains on. $1$ – Only error signal is on. $2$ – Only confirmation signal is on. $3$ – Confirmation signal and error signal are on. <sup>1</sup>
$\epsilon 3$	Display energy consumption $\emptyset$ – Deactivated. <sup>1</sup> $1$ – Activated.
$\epsilon 6$	Duration of timer end signal $1$ – 10 seconds <sup>1</sup> $2$ – 30 seconds $3$ – 1 minute

<sup>1</sup> Factory setting (may vary according to model)

<sup>2</sup> The cooktop's maximum power output is shown on the rating plate

Display	Function
$\epsilon 7$	Power management function. Limiting the total power of the cooktop. The available settings depend on the maximum power of the cooktop. $\emptyset$ – Deactivated <sup>1, 2</sup> $1$ – 1.000 W minimum power $2$ – 1.500 W $3$ – 3.000 W recommended for 13 A $3$ – 3.500 W recommended for 16 A $4$ – 4.000 W $4$ – 4.500 W recommended for 20 A $5$ or $9$ – Maximum power of the cooktop <sup>2</sup>
$\epsilon 11$	Changing the preset power levels for Power-Move® $9$ – Preset power level for the front cooking zone. $5$ – Preset power level for the middle cooking zone. $1$ – Preset power level for the rear cooking zone.
$\epsilon 12$	Results for suitability test for cookware $\emptyset$ – Not suitable. $1$ – Not ideal. $2$ – Suitable.
$\epsilon 13$	Configuring status of FlexInduction™ cooking zone when the cooktop is turned on $\emptyset$ – As two independent cooking zones <sup>1</sup> $1$ – As a joined cooking zone.
$\epsilon \emptyset$	Restore factory settings $\emptyset$ – Off <sup>1</sup> $1$ – Restore appliance to factory settings

<sup>1</sup> Factory setting (may vary according to model)

<sup>2</sup> The cooktop's maximum power output is shown on the rating plate

## Changing the basic settings

**Requirement:** The cooktop is turned off.

1. Turn on the cooktop.
2. Within the next 10 seconds, press **kitchen timer** for about 4 seconds.

The first four displays provide the product information. To call up the individual displays, touch the control panel.

Product information	Display
Customer Support index (CI)	$\emptyset 1$
Production number	$Fd$
Production number 1	$99$
Production number 2	$\emptyset.5$

3. Press **kitchen timer** to access the basic settings.
  - ✓ In the left display  $\epsilon$  and  $1$  flash alternately.
  - ✓ In the timer display  $\emptyset$  lights up.
4. Press **kitchen timer** repeatedly until the desired setting lights up in the left display.
5. Set the desired option in the settings area.
6. Press **kitchen timer** for about 4 seconds.
  - ✓ The setting is saved.

**Tip:** Press **On/Off** to leave the basic settings and turn off the cooktop.

## 6.16 Energy consumption display

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

Once cooktop is turned off, the energy consumption is displayed in kWh for 10 seconds, e.g. 1.08 kWh. The accuracy of the display depends on various factors such as the voltage quality of the power supply.

You can activate or deactivate this function in the basic settings menu. → *Page 21*

## 6.17 PowerManager function

You can use the PowerManager function to set the total power of the cooktop.

The cooktop is set at the factory; the cooktop's maximum power is shown on the rating label. You can use this function to adjust the configuration to the requirements of each electrical installation.

In order to not exceed this set value, the cooktop automatically distributes the available power as needed between the cooking zones that are switched on.

While the PowerManager function is activated, the output of a cooking zone may temporarily fall below the nominal value. In order to not exceed this set value, the cooktop automatically distributes the available power as needed between the cooking zones that are switched on. The appliance regulates and selects the highest power level automatically.

For more information, go to

→ *"Basic settings", Page 21*

## 7 Home Connect™

This appliance is network-capable. Connecting your appliance to a mobile device lets you control its functions via the Home Connect™ app, adjust its basic settings and monitor its operating status.

The Home Connect™ services are not available in every country. The availability of the Home Connect™ function depends on the availability of Home Connect™ services in your country. You can find information on this at: [www.home-connect.com](http://www.home-connect.com).

The Home Connect™ app guides you through the entire registration process. Follow the instructions in the Home Connect™ app to implement the settings.

### Tips

- Consult the Home Connect™ documents supplied.

## 7.2 Overview of the Home Connect™ settings

You can adjust the settings and network settings for Home Connect™ in the basic settings for your appliance.

Setting	Selection or display	Description and additional information
HC 1	<ul style="list-style-type: none"> <li>0 – Not connected/disconnect network</li> <li>1 – Connect automatically</li> <li>2 – Connect manually</li> <li>3 – Connected</li> </ul>	Log the appliance on in the home network (Wi-Fi) or disconnect from the network.
HC 2	<ul style="list-style-type: none"> <li>0 – Not connected</li> <li>1 – Connect</li> </ul>	Connecting to the app The setting is only displayed if the appliance is connected to the home network.

- Follow the instructions in the Home Connect™ app as well.

### Notes

- Also note the safety information in this instruction manual and ensure that it is also observed when operating the appliance using the Home Connect™ app.
- Cooktops are not designed to be left unattended. Always monitor the cooking process.
- Operating the appliance on the appliance itself always takes priority. It is not possible to operate the appliance using the Home Connect™ app during this time.
- In networked standby mode, the appliance requires a maximum of 2 W.

## 7.1 Setting up Home Connect™

### Requirements

- The appliance is connected to the power supply and is switched on.
- You have a mobile device with a current version of the iOS or Android operating system, e.g. a smartphone.
- The mobile device and the appliance are within range of your home network's Wi-Fi signal.

1. Download the Home Connect™ app.



2. Open the Home Connect™ app and scan the following QR code.



3. Follow the instructions in the Home Connect™ app.

Setting	Selection or display	Description and additional information
H C 3	0 – Wireless module switched off 1 – Wireless module switched on	Connection to the (Wi-Fi) If (Wi-Fi) has been activated, you can use the Home Connect™ functions. In networked standby mode, your appliance requires a maximum of 2 W. The setting is only displayed if the appliance has been previously connected to a network.
H C 4	0 – Switched off 1 – Switched on	Set using the app If the setting is switched off, only the cooktop's operating statuses will be displayed in the Home Connect™ app.
H C 5	1 – Update available and ready for installation 2 – Start installation starten	Software update The setting is only displayed if a software update is available.
H C 6	0 – Not authorized 1 – Authorized	Controlling remote access by Customer Support The setting is only displayed if after-sales service is attempting to connect to the appliance. You can end this at any time after granting access.
H C 7	0 – Not connected to the home network (Wi-Fi) 1 – Signal strength 1 (poor) 2 – Signal strength 2 (moderate) 3 – Signal strength 3 (good)	Display Wi-Fi signal strength The setting is only displayed if there is a connection to the home network (Wi-Fi).
H C 8	0 – Not connected 1 – Connected	Connection to Home Connect™ server The setting is only displayed if there is a connection to the home network (Wi-Fi).

### 7.3 Changing settings via the Home Connect™ app

You can use the Home Connect™ app to change the settings for the cooking zones and send them to the cooktop.

#### Requirements

- The appliance is connected to the home network and to the Home Connect™ app.
- In order to set the hob via the app, the basic setting H C 4 must be switched on.
- The hob is switched on.

1. Select the setting in the Home Connect™ app and send it to the cooktop.

Follow the instructions in the Home Connect™ app.

2. If the setting was previously 0, two steps are required:
  - If **confirm** flashes, touch **confirm**.
  - If the cooking zone display alternately flashes the old and new value, select the cooking zone.
3. If the setting was not previously 0, the old and new value alternately flash directly on the cooking zone display.
  - To accept the setting for the cooking zone, select the cooking zone.
4. To discard the setting, touch any other button on the cooktop.

### 7.4 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimization, troubleshooting or security updates.

To do this, you must be a registered Home Connect™ user, have installed the app on your mobile device and be connected to the Home Connect™ server.

As soon as a software update is available, you will be informed via the Home Connect™ app and will be able to start the software update via the app. Once the update has been successfully downloaded, you can start installing it via the Home Connect™ app if you are in your local area network. The Home Connect™ app will inform you once installation is successful.

#### Notes

- You can continue to use your appliance as normal while updates are downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.
- We recommend that you install security updates as soon as possible.

### 7.5 Remote diagnostics

The Customer Service can access your appliance via Remote Diagnostics if you ask them to do so, if your appliance is connected to the Home Connect™ server and if Remote Diagnostics is available in the country where you are using the appliance.

**Tip:** Further information and details about the availability of Remote Diagnostics in your country can be found in the Service/Support section of your local website: [www.home-connect.com](http://www.home-connect.com)

### 7.6 Data Protection

Please see the information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect™ server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).

- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous reset to factory settings.

This initial registration prepares the Home Connect™ functions for use and is only required when you want to use the Home Connect™ functions for the first time.

**Note:** Please note that the Home Connect™ functions can be utilized only with the Home Connect™ app. Information on data protection can be called up in the Home Connect™ app.

## 7.7 Wi-Fi module

### FCC/IC Statements

Model:	COM2
FCC ID:	2AHES-COM2
IC ID:	21152-COM2

The Home Connect™ Wi-Fi module is a communication device designed to provide communication between appliances and smart devices.

This module is integrated at the factory, under direct control of BSH Home Appliances Corporation, and is not user serviceable or upgradable. At least 7 7/8 inch (20 cm) separation distance should be maintained from device to user.

### FCC COMPLIANCE STATEMENT

#### ⚠ CAUTION

Changes or modifications not expressly approved could void your authority to use this equipment.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- This device may not cause harmful interference, and
- This device must accept any interference received, including interference that may cause undesired operation.

### INDUSTRY CANADA STATEMENT

This device complies with Industry Canada license exempt RSS standard(s).

Operation is subject to the following two conditions:

- This device may not cause interference, and
- This device must accept any interference, including interference that may cause undesired operation of the device.

## 8 Cooktop-based hood control

You can connect your appliance to a hood and, in this way, control the functions of your appliance via the cooktop.

If both appliances are Home Connect™ compatible, the easiest way to connect the appliances is in the Home Connect™ app. To do this, connect the two appliances to Home Connect™ and follow the instructions in the app. Alternatively, you have the following options for connecting the appliances together:

- Connecting the appliances directly.
- Connecting the appliances via your home network.

### Notes

- Make sure you follow the safety instructions in the Assembly Instructions for your hood and that these are complied with even when operating the appliance via the hood controls on the cooktop.
- If the appliance is being operated by means of the controls on the hood, this mode of operation always has priority. It is not possible to use the hood controls on the cooktop during this time.
- In networked standby mode, your appliance requires a maximum of 2 W.

### 8.1 Connecting appliances directly

Connect the appliance directly to your hood to control the hood via the cooktop. If you connect your cooktop directly to the hood, it cannot be connected to your home network as well and you will not be able to use Home Connect™.

**Note:** Note the information for connecting the cooktop in the Assembly Instructions for your hood.

**Requirement:** The hood is switched off.

1. Turn on the cooktop.
2. Press and hold **kitchen timer** for 4 seconds.
  - ✓ The product information is displayed.
3. Press **kitchen timer** repeatedly until **c** and **15** are displayed alternately.
  - ✓ **1** lights up on the cooking zone display.
4. Select the settings value **1** in the settings area.
  - ✓ **1** is blinking on the cooking zone display.
5. Within 2 minutes, initiate the connection process on the hood. Refer to the operating instructions of your hood.
  - ✓ When the connection is completed **3** lights up on the cooking zone display.
  - ✓ The hood control icons light up on the control panel.
6. Exit the basic settings.

**Note:** You can change the settings anytime in the basic settings menu.

### 8.2 Connecting appliances via your home network (Wi-Fi)

If the appliances are connected to each other via your home network, you can operate the hood via the cooktop controls or with Home Connect™.

**Note:** The appliances can only be connected when both are connected to the home network and are simultaneously engaged in connecting. If the time allowed for connecting has already expired for one of the two appliances, start the connection process again.

#### Requirements

- Your router has a WPS button. You will find information about this in the manual for your router.
- The hood is connected to the same home network (Wi-Fi).

1. Turn on the cooktop.
2. Press and hold **kitchen timer** for 4 seconds.
  - ✓ The product information is displayed.
3. Press **kitchen timer** repeatedly until **c** and **15** are displayed alternately.
  - ✓ **1** (not connected) or **2** (connected to home network) lights up on the cooking zone display.

4. Select the settings value **1** in the settings area.
- ✓ **1** is blinking on the cooking zone display.
5. If the appliance is not yet connected to your home network, press the WPS button on the router within the next 2 minutes.
- ✓ The cooktop is connected to your home network. **2** lights up on the cooking zone display.
6. Initiate the connection process on the hood within the next 2 minutes.
- ✓ When the connection is completed **3** lights up on the cooking zone display.
- ✓ The hood control icons light up on the control panel.

### 8.3 Resetting the connection

If you have problems connecting your appliance to your home network (Wi-Fi) or if you want to log your appliance onto a different home network (Wi-Fi), you can reset the Home Connect™ settings.

**Note:** If you reset the Home Connect™ settings, the connection to any hood will also be terminated.

1. Turn on the cooktop.
2. Press and hold **kitchen timer** for 4 seconds.
- ✓ The product information is displayed.
3. Press **kitchen timer** repeatedly until **4** and **15** are displayed alternately.
4. Set the settings value to **0** in the settings area.

### 8.4 Controlling the hood via the cooktop

In the basic settings menu, you can configure what the hood should do when the cooktop or individual cooking zones are switched on or off.

You can select other settings using the control panel.

### 8.5 Overview of the hood control settings

You can adjust the cooktop based hood controls to suit your requirements at any time.

**Note:** The settings will only be displayed if the appliance is connected to a hood. Some of these settings may not be available.

Setting	Values	Description
<b>4 15</b>	<ul style="list-style-type: none"> <li>■ <b>0</b> - Not connected<sup>1</sup>/disconnect</li> <li>■ <b>1</b> - Start connection process</li> <li>■ <b>2</b> - Connected to home network (Wi-Fi)</li> <li>■ <b>3</b> - Connected to hood</li> </ul>	Connection between cooktop and hood
<b>4 18</b>	<ul style="list-style-type: none"> <li>■ <b>0</b> - Deactivated The hood must be switched on manually, if required.</li> <li>■ <b>1</b> - Switched on in automatic mode.<sup>1</sup> In automatic mode, the hood switches itself on when one of the cooking zones is switched on.</li> <li>■ <b>2</b> - Switched on in manual mode. The hood switches itself on at the default level when one of the cooking zones is switched on.</li> </ul>	Automatic fan switch-on The display shows this setting only when the appliance has been connected to the hood.

<sup>1</sup> Factory setting (may vary according to model)

### Setting the fan

1. Touch **hood control**.
2. Select the fan level.

You can choose between the levels 1, 2 and 3. To select the levels Boost and PowerBoost, press 4 or 5 in the settings area, or press **speed boost** repeatedly until the required intensive level is set.

### Turning off the fan

1. Touch **kitchen timer**.
2. Select fan setting **0**.

### Setting automatic mode

- ▶ Touch **hood control** repeatedly until **0** lights up.
- ✓ Depending on the configuration of the hood sensor, the fan will start automatically when steam is produced. Refer to the operating instructions of your hood.

### Deactivating automatic mode

- ▶ Touch **hood control** repeatedly until **0** goes out or Select a different fan setting.

### Setting the hood lighting

You can switch the hood light on and off via the control panel of the cooktop.

- ▶ Press **hood light**.

**Note:** Depending on the basic settings you have selected, the light will automatically be switched on or off when the cooktop is switched on or off.



Setting	Values	Description
c20	<ul style="list-style-type: none"> <li>0 - Deactivated The fan switches off when the cooktop is turned off.</li> <li>1 - Switched on in automatic mode<sup>1</sup></li> <li>2 - Switched on with standard delayd shut-off</li> <li>3 - No change to the settings</li> </ul>	<p>Delay shut-off</p> <p>Setting for whether/how the fan is to run on after the cooktop is turned off.</p> <p>The display shows this setting only when the appliance has been connected to the hood.</p>
c21	<ul style="list-style-type: none"> <li>0 - Turned off</li> <li>1 - Turned on<sup>1</sup> The light turns on automatically when you turn on the cooktop.</li> </ul>	<p>Turn light on automatically</p> <p>The display shows this setting only when the appliance has been connected to the hood.</p>
c22	<ul style="list-style-type: none"> <li>0 - Turned off<sup>1</sup></li> <li>1 - Turned on The light turns off automatically when you turn off the cooktop.</li> </ul>	Turn off the light automatically

<sup>1</sup> Factory setting (may vary according to model)

## 9 Cleaning and maintenance

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

### 9.1 Cleaning agents

You can purchase suitable cleaners and glass scrapers from Customer Support or in our online shop [www.bosch-home.com/us/shop](http://www.bosch-home.com/us/shop).

**Tip:** Bosch cleaners have been tested and approved for use on Bosch appliances. Other recommended cleaners do not constitute an endorsement of a specific brand.

#### Recommended cleaning agents

- Glass ceramic cooktop cleaner
- BonAmi®<sup>1</sup>
- Soft Scrub®<sup>1</sup> (without bleach)
- White vinegar

#### Unsuitable cleaning agents

- Glass cleaners which contain ammonia or chlorine bleach. These cleaners may damage or permanently stain the cooktop.
- Caustic cleaners such as Easy Off®<sup>1</sup>. These cleaners may stain the cooktop surface.
- Abrasive cleaners.
- Metal scouring pads and scrub sponges such as Scotch Brite®<sup>1</sup>. These cleaners may scratch the cooktop surface and/or leave metal marks.
- Soap-filled scouring pads such as SOS®<sup>1</sup>. These cleaners may scratch the cooktop surface.
- Powdery cleaners containing chlorine bleach. These cleaners may permanently stain the cooktop surface.
- Flammable cleaners such as lighter fluid or WD-40.

### 9.2 Cleaning the glass ceramic cooktop

#### ⚠ WARNING

Clean Cooktop With Caution.

- ▶ If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.

- ▶ Some cleaners can produce noxious fumes if applied to a hot surface.
- ▶ Do not clean the appliance while it is still hot.

#### ⚠ CAUTION

Do not use any kind of cleaner on the glass while the surface is hot; use only the glass scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

#### Requirements

- The cooktop has cooled off.
- Exception: Remove dry sugar, sugar syrup, milk and tomato products immediately.

→ "Cleaning recommendations", Page 27

1. Wipe off spatters with a clean, damp sponge or a paper towel.
2. Rinse and dry.
3. If a smudge remains use white vinegar.
4. Rinse and dry again.
5. Apply a small amount of cooktop cleaner with a clean paper towel or cloth and let it dry.
6. Buff the surface with a clean paper towel or cloth.

### 9.3 Cleaning the cooktop frame

#### Notes

- Wipe the cooktop frame with the grain.
- For moderate to heavy soil, use BonAmi®<sup>1</sup> or Soft Scrub®<sup>1</sup> (no bleach).

1. Wipe using a damp sponge or cloth.
2. Rinse and dry.

<sup>1</sup> These marks are registered trademarks of their respective owners. All other trademarks are trademarks of BSH Home Appliances Corporation or its affiliated companies.



## 9.4 Cleaning recommendations

Follow these cleaning instructions for removing common soiling.

### WARNING

The blade of the glass scraper is extremely sharp. You can cut yourself.

- ▶ Replace the blade immediately, when you see any imperfections.
- ▶ Follow the manufacturer's instructions.

### NOTICE:

Diamond rings may scratch the ceramic cooktop surface.

- ▶ Take off any rings before you clean the ceramic cooktop surface.

Type of soil	Recommendation
<ul style="list-style-type: none"> <li>■ Dry sugar</li> <li>■ Sugar syrup</li> <li>■ Milk</li> <li>■ Tomato spills</li> <li>■ Melted plastic film or foil</li> </ul>	<p>REMOVE IMMEDIATELY. Failure to remove these substances immediately can permanently damage the ceramic cooktop surface.</p> <p>Remove the soil with the glass scraper while the cooktop surface is still hot.</p> <p>Use a new, sharp razor in the glass scraper.</p> <ul style="list-style-type: none"> <li>■ Remove the cookware and turn off the cooking zone.</li> <li>■ Put on an oven mitt.</li> <li>■ Hold the glass scraper at 30° angle and scrape off the soil. Be careful not to gouge or scratch the glass ceramic surface.</li> <li>■ Push the soil off the heated area.</li> <li>■ Let the surface cool.</li> <li>■ Remove the residue and apply glass ceramic cooktop cleaner.</li> </ul>
<ul style="list-style-type: none"> <li>■ Burned-on food soil</li> <li>■ Dark streaks</li> <li>■ Dark specks</li> </ul>	<ul style="list-style-type: none"> <li>■ Lay a damp paper towel or sponge on top of the soil for 30 minutes to soften the soil.</li> <li>■ Remove the soil with a plastic scrubber and glass ceramic cooktop cleaner or with the glass scraper.</li> <li>■ Rinse the cooktop surface and dry it.</li> </ul>
Greasy spatters	<ul style="list-style-type: none"> <li>■ Remove grease with a soapy sponge or cloth.</li> <li>■ Rinse the cooktop surface thoroughly and dry it.</li> <li>■ Apply glass ceramic cooktop cleaner.</li> </ul>

Type of soil	Recommendation
Metal marks: iridescent stain	<p>Pans with aluminum, copper or stainless steel bases may leave marks.</p> <p>Treat metal marks immediately after the cooktop surface has cooled off. Failure to do so makes removal very difficult.</p> <ul style="list-style-type: none"> <li>■ Clean the cooktop surface with glass ceramic cooktop cleaner.</li> <li>■ If this does not remove the marks, clean the cooktop surface with a damp paper towel and a mild abrasive (Bon Ami®, Soft Scrub® without bleach).</li> <li>■ Rinse the cooktop surface and apply glass ceramic cooktop cleaner.</li> </ul>
Hard water spots	<p>Hot cooking liquids may drip or spill on the cooktop surface. The minerals in some water can be transferred onto the surface and cause stains.</p> <p>Remove boilovers and stains before using the cooktop again.</p> <ul style="list-style-type: none"> <li>■ Clean the cooktop surface with undiluted white vinegar.</li> <li>■ Rinse the cooktop surface and dry it.</li> <li>■ Apply glass ceramic cooktop cleaner.</li> </ul>
Surface scratches	<p>Small scratches are common and do not affect cooking. They become smoother and less noticeable with daily use of the glass ceramic cooktop cleaner.</p> <ul style="list-style-type: none"> <li>■ Apply glass ceramic cooktop cleaner before cooking, to remove sand-like grains and grit such as salt and seasoning.</li> <li>■ Scratches can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily.</li> </ul>

## 9.5 Maintenance

This appliance requires no maintenance other than daily cleaning.

For best results, apply cooktop cleaning cream daily.

## 10 Troubleshooting

You can eliminate minor issues on your appliance yourself. Please read the information on eliminating issues before contacting Customer Service. This may avoid unnecessary repair costs.

### WARNING

Improper repairs are dangerous.

- ▶ Only authorized service providers should repair the appliance.

- ▶ If the appliance has an issue, call Customer Support.

### WARNING

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be performed by authorized service providers.
- ▶ Only original spare parts may be used to repair the appliance.

Issue	Cause and troubleshooting
None	<p>The power supply has been disconnected.</p> <ul style="list-style-type: none"> <li>▶ Check whether the lighting in your kitchen or other appliances in the room are working.</li> </ul> <p>The appliance has not been connected as shown in the circuit diagram.</p> <ol style="list-style-type: none"> <li>1. Disconnect the appliance from the power supply.</li> <li>2. Make sure the appliance has been connected as shown in the circuit diagram.</li> </ol> <p>There is an electronics fault</p> <ul style="list-style-type: none"> <li>▶ If the fault cannot be eliminated, call Customer Service.</li> </ul>
All displays flash	<p>Controls are wet or objects are lying on top of them.</p> <ul style="list-style-type: none"> <li>▶ Dry the controls or remove the object.</li> </ul>
_ is flashing in the cooking zone displays.	<p>There is an electronics fault</p> <ul style="list-style-type: none"> <li>▶ Briefly cover the control panel with your hand to acknowledge the fault.</li> </ul>
<i>F 2 / E7015</i>	<p>The electronics have overheated. The corresponding cooking zone has switched off.</p> <ol style="list-style-type: none"> <li>1. Wait until the electronics have cooled down sufficiently.</li> <li>2. Touch any control element.</li> </ol> <ul style="list-style-type: none"> <li>✓ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook.</li> </ul>
<i>F 4 / E7015</i>	<p>The electronics have overheated. All cooking zones have switched off.</p> <ol style="list-style-type: none"> <li>1. Wait until the electronics have cooled down sufficiently.</li> <li>2. Touch any control element.</li> </ol> <ul style="list-style-type: none"> <li>✓ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook.</li> </ul>
<i>F 5</i> and the power level flash alternately. A signal tone sounds.	<p>There is hot cookware near the control panel. The electronics are at risk of overheating.</p> <ul style="list-style-type: none"> <li>▶ Remove the cookware from the control panel.</li> <li>✓ You can continue to cook.</li> </ul>
<i>F 5</i> and audible signal	<p>There is hot cookware near the control panel. The cooking zone has switched off to protect the electronics.</p> <ol style="list-style-type: none"> <li>1. Remove the cookware from the control panel.</li> <li>2. Wait a few seconds.</li> <li>3. Touch any control element.</li> </ol> <ul style="list-style-type: none"> <li>✓ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook.</li> </ul>
<i>F 1 / F6</i>	<p>The cooking zone has overheated. It has switched off to protect the work surface.</p> <ol style="list-style-type: none"> <li>1. Wait until the electronics have cooled down sufficiently.</li> <li>2. Switch the cooking zone back on.</li> </ol> <ul style="list-style-type: none"> <li>✓ You can continue to cook.</li> </ul>
<i>F 8 + H / h</i> and cooking zones not heating	<p>The cooking zone has been operating continuously for an extended period of time without interaction. The automatic time limitation has been triggered.</p> <ul style="list-style-type: none"> <li>▶ Touch any control element.</li> <li>✓ You can set the cooking zone and continue to cook.</li> </ul>
<i>U400</i>	<p>The supply voltage is incorrect. It is outside the normal operating range.</p> <ul style="list-style-type: none"> <li>▶ Contact your electrical utility provider.</li> </ul>

Issue	Cause and troubleshooting
<b>E70 10</b> is displayed.	The cooktop is unable to connect to your home network or to the hood. 1. Switch the appliance off and on again. ✓ If the fault was a one-off occurrence, the message disappears. 2. If the message appears again, call after-sales service. Please specify the exact error message when calling. → "Customer service", Page 31
<b>E90 00 / E90 10</b>	The supply voltage is incorrect. It is outside the normal operating range. ► Contact your electrical utility provider.
<b>dE</b> and cooking zones do not heat up	Demo mode is activated. 1. Disconnect the appliance from the power supply for 30 seconds by briefly switching off the circuit breaker in the fuse box. 2. Touch any control within the next three minutes.

## 10.1 Additional information

### Notes

- If **E** lights up on the display, press and hold the touch key for the cooking zone in question, in order to read the fault code.
- If the fault code is not listed in the table, disconnect the cooktop from the power supply, wait 30 seconds, and then reconnect it again. If the display appears again, contact Customer Support and tell them the precise fault code.
- If a fault occurs, the appliance will not switch to standby mode.

## 10.2 Testing cookware suitability

With this function you can check the speed and quality of the cooking process for individual pieces of cookware.

### Requirements

- The cookware is cold.
  - You have read the recommendations for induction cooking → Page 8.
1. Fill the cookware with approximately 8 oz. (200 ml) of water.
  2. Place the cookware on the cooking zone that best matches the base of the cookware. Center the cookware on the cooking zone.

If the diameter of the cooking zone is much smaller than the diameter of the cookware, only the middle of the cookware will heat up. This may have a negative effect on the cooking results.

3. Select **c 12** in the basic settings.  
→ "Changing the basic settings", Page 21
4. Touch any control element in the settings range.  
✓ **\_** flashes in the cooking zone display.  
✓ The result of the test appears in the cooking zone display after 10 seconds.  
→ "Possible Results for Cookware Suitability Test", Page 29

**Note:** The flexible cooking zone only counts as a single cooking zone; place no more than one item of cookware on it.

## Possible Results for Cookware Suitability Test

There are three possible outcomes for the cookware suitability test.

Display	Meaning
<b>0</b>	The cookware is not suitable for the cooking zone. It will not heat up. If possible, test the cookware again on a smaller cooking zone.
<b>1</b>	The cookware takes longer than expected to heat up. The cooking process is not ideal. If possible, test the cookware again on a smaller cooking zone.
<b>2</b>	The cookware heats up correctly. The cooking process is good.

## 11 FAQs

### 11.1 Using the appliance

Question	Answer
Why can't I switch on the cooktop and why is the panel lock symbol lit?	<ul style="list-style-type: none"> <li>The panel lock is activated. You can find further information about this function under → <i>"Panel lock", Page 20</i></li> </ul>
Why are the illuminated displays flashing and why is a signal sounding?	<ul style="list-style-type: none"> <li>Clean any the surface of the control panel of any liquids or food residue. Remove any objects that may cover the control panel. You can find further information about deactivating the signal tone under → <i>"Basic settings", Page 21.</i></li> </ul>
Why can I not activate the frying sensor?	<ul style="list-style-type: none"> <li>The appliance has reached its maximum power consumption or the power manager function has been activated. Switch off or reduce the power levels of the active cooking zones. You can find further information about this function under → <i>"PowerManager function", Page 22.</i></li> </ul>

### 11.2 Noises

Question	Answer
Why I can hear noises while I'm cooking?	<ul style="list-style-type: none"> <li>Noises may be generated while using the cooktop depending on the properties of the base of the cookware. These noises are normal for induction technology. They do not indicate that there is a fault.</li> </ul>
Possible noises	<ul style="list-style-type: none"> <li><b>A deep humming noise similar to a transformer:</b> Occurs when cooking at a high power level. This noise disappears or becomes quieter when you reduce the power level.</li> <li><b>A quiet whistling noise:</b> This can be heard when the cookware is empty. This noise disappears when you add water or food to the cookware.</li> <li><b>Crackling:</b> This noise occurs when the cookware is made from different multilayer materials, or if you use cookware of different sizes and different materials. The volume of the noise can vary depending on the quantity of food being cooked or the cooking method.</li> <li><b>Loud whistling noises:</b> These may arise if you are operating two cooking zones at the same time and at the maximum power level. These whistling noises disappear or become quieter when you reduce the power level.</li> <li><b>Fan noises:</b> The cooktop is equipped with a fan that switches on automatically at high temperatures. The fan may also continue to run after you have switched the cooktop off if the temperature measured is still too high.</li> </ul>

### 11.3 Items of cookware

Question	Answer
Which cookware is suitable for the induction cooktop?	<ul style="list-style-type: none"> <li>You can find additional information on which items of cookware are suitable for the induction cooking under → <i>"Induction cooking", Page 8.</i></li> </ul>
Why is the cooking zone not heating up and why is the power level flashing?	<ul style="list-style-type: none"> <li>The cookware is on a different cooking zone to the one that has been switched on. Ensure that you have switched on the correct cooking zone for the cookware.</li> <li>The cookware is too small for the cooking zone that is switched on or it is not suitable for induction cooking. Ensure that the cookware is suitable for induction cooking and that it is placed on the cooking zone which best corresponds to its size. You can find more information about this under → <i>"Induction cooking", Page 8</i> → <i>"FlexInduction™ cooking zone", Page 12</i> → <i>"PowerMove® function", Page 13</i></li> </ul>

Question	Answer
Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high power setting?	<ul style="list-style-type: none"> <li>■ The cookware is too small for the cooking zone that is switched on or it is not suitable for induction cooking. Ensure that the cookware is suitable for induction cooking and that it is placed on the cooking zone which best corresponds to its size. You can find more information about this under <ul style="list-style-type: none"> <li>→ "Induction cooking", Page 8</li> <li>→ "FlexInduction™ cooking zone", Page 12</li> <li>→ "PowerMove® function", Page 13</li> </ul> </li> </ul>

## 11.4 Cleaning

Question	Answer
How can I clean the cooktop?	<ul style="list-style-type: none"> <li>■ You can achieve the best results by using special glass-ceramic cleaning products. Do not use harsh or abrasive cleaning products, dishwasher detergent (concentrated) or scouring pads. You can find more information about this under <ul style="list-style-type: none"> <li>→ "Cleaning and maintenance", Page 26.</li> </ul> </li> </ul>

## 12 Disposal

Find out here how to dispose of old appliances correctly.

### 12.1 Disposal of your old appliance

Environmentally compatible disposal allows valuable raw materials to be recycled.

- ▶ Dispose of the appliance in an environmentally responsible manner.

Information about current disposal methods can be obtained from your specialist dealer or local authority.

## 13 Customer service

If you have any questions on use, are unable to eliminate an issue in the appliance yourself, or the appliance needs to be repaired, please contact our Customer Service.

We will work to find an appropriate solution for you thereby avoiding unnecessary visits by a service provider.

With any warranty repair, we will make sure your appliance is repaired by a trained authorized service provider using genuine replacement parts. We use only genuine replacement parts for all repairs.

Detailed information on the warranty period and terms of warranty can be found in the Statement of Limited Product Warranty, from your retailer, or on our website.

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

USA:

1-800-944-2904

[www.bosch-home.com/us/owner-support/get-support](http://www.bosch-home.com/us/owner-support/get-support)

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

CA:

1-800-944-2904

[www.bosch-home.ca/en/service/get-support](http://www.bosch-home.ca/en/service/get-support)

[www.bosch-home.ca/en/service/cleaners-and-accessories](http://www.bosch-home.ca/en/service/cleaners-and-accessories)

For assistance with connecting to Home Connect™, you can also view instructions here:

[www.home-connect.com/us/en/help-support/set-up](http://www.home-connect.com/us/en/help-support/set-up)

### 13.1 Model number (E-Nr.) and production number (FD)

You can find the model number (E-Nr.) and the production number (FD) on the appliance's rating plate.

The rating plate can be found:

- On the appliance certificate.
- on the underside of the cooktop.

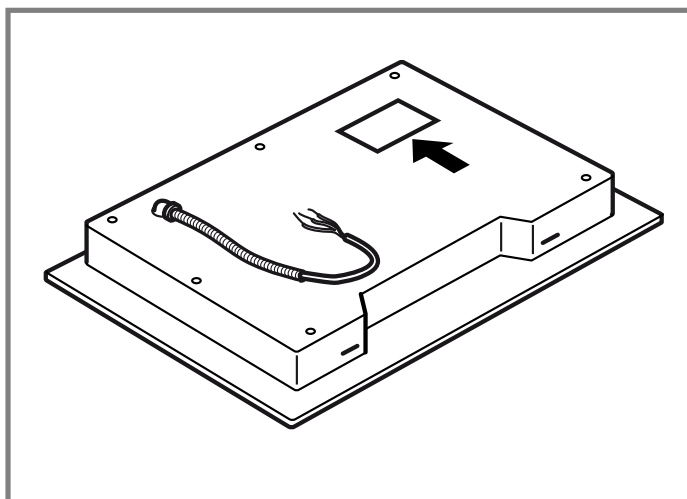
The model number (E-Nr.) can also be found on the glass ceramic. You can also display the customer service index (KI) and the production number (FD) in the Basic settings  
→ Page 21.

Making a note of your appliance's details and the Customer Service telephone number will enable you to find them again quickly.

### 13.2 Rating plate location

Refer to this section to see where the rating plate of your appliance is located.

- on the underside of the appliance
- in the appliance pass
- You can also check the Customer Service Index (CSI) and the FD number in the basic settings.  
→ "Changing the basic settings", Page 21





## 14 STATEMENT OF LIMITED PRODUCT WARRANTY

### 14.1 What this warranty covers & Who it applies to

The limited warranty provided by BSH Home Appliances ("Bosch") in this Statement of Limited Product Warranty applies only to the Bosch appliance sold to you ("Product"), provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Bosch to notify you in the unlikely event of a safety notice or product recall.

### 14.2 How long the warranty lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of three hundred sixty-five (365) days from the date of the original purchase. The foregoing timeline begins to run upon the date of the original purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever. This Product is also warranted to be free from **cosmetic** defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chip, dents, or other damage to the finish) of the Product, for a period of thirty (30) days from the date of purchase or closing date for new construction. This **cosmetic** warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This **cosmetic** warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

### 14.3 Repair/replace as your exclusive remedy

During this warranty period, Bosch or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Bosch will replace your Product (upgraded models may be available to you, in Bosch's sole discretion, for an additional charge). Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original part. All removed parts and components shall become the property of Bosch at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Bosch's sole liability and responsibility hereunder

is to repair manufacturer-defective Product only, using a Bosch authorized service provider during normal business hours. For safety and property damage concerns, Bosch highly recommends that you do not attempt to repair the Product yourself, or use a non-authorized service provider; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized service provider. Authorized service providers are those persons or companies that have been specially trained on Bosch products, and who possess, in Bosch's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Bosch). Notwithstanding the foregoing, Bosch will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Bosch would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

### 14.4 Out of warranty product

Bosch is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or Product replacement, once this warranty has expired.

### 14.5 Warranty exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Bosch, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including selfperformed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.
- Service calls to correct the installation of your Product, to instruct you how to use your Product, to replace house fuses or correct house wiring or plumbing.

In no event shall Bosch have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects



around the Product. Also excluded from this warranty are Products, on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY BOSCH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

## **14.6 Obtaining warranty service**

To obtain warranty service for your product, you should contact Bosch Customer Support at 1-800-944-2904 to schedule a repair.