

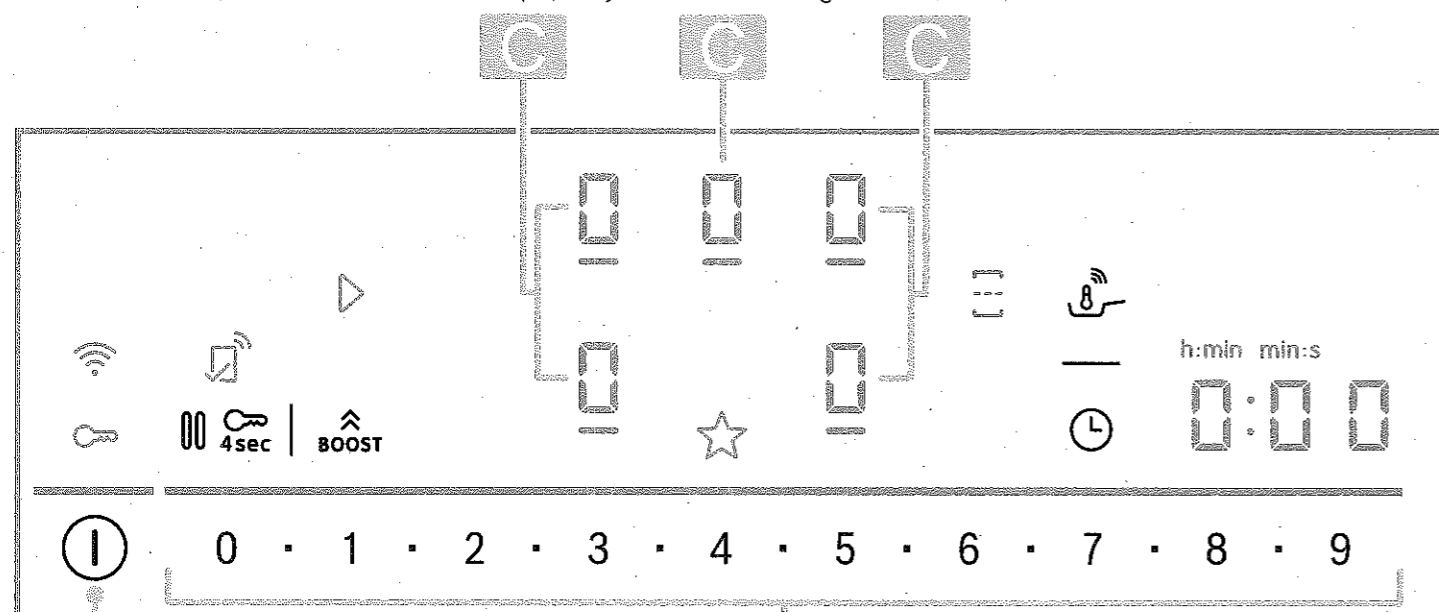
Cookware	Materials	Properties
Not suitable	Cookware made from normal thin steel, glass, clay, copper or aluminium.	

- Notes**
- Do not use adapter plates between the hob and the cookware.
  - Do not heat up empty cookware and do not use cookware with a thin base, as this may become very hot.

## 5 Familiarising yourself with your appliance

### 5.1 Control panel

Individual details, such as colour and shape, may differ from the figure.



Letters	Designation
A	Main switch
B	Control panel
C	Cooking zone

**Note:** Always keep the control panel clean and dry.

**Tip:** Do not place any cookware near the displays or buttons. The electronics may overheat.

#### Touch fields

When you switch on the hob, the symbols for the controls available at this time light up.

Sensor	Function
ⓘ	Main switch
□	Select a cooking zone
0#1#2#...8#9	Settings area
PowerBoost	PowerBoost
≡	Automatic linking/separating of cooking zones
PerfectFry	PerfectFry Sensor
⌚	Timer functions

Sensor	Function
🔒	Childproof lock
⏸	Pause
★	Favourite button
📶	Connectivity

#### Indicators/symbols

Display	Function
⏸	Switch-off timer
🔥	PerfectFry Sensor
1-9	Power levels
🔒	Childproof lock

#### Buttons in connection with Home Connect

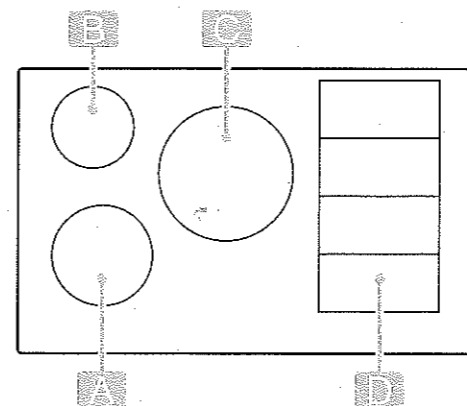
As soon as the connection to Home Connect has been established, the following buttons and displays are available:

Sensor	Function
▶	Accept settings from another appliance

If lights up, search for further information in the Home Connect app.

### 5.2 Distribution of the cooking zones

The specified power has been measured with the standard pots which are described in IEC/EN 60335-2-6. The power may vary depending on the size of the cookware or cookware material.



Area	Highest setting	
18 cm diameter	Power level 9	2000 W
	PowerBoost	3100 W
Ø 14.5 cm	Power level 9	1600 W
	PowerBoost	2200 W
24 cm diameter	Power level 9	2500 W
	PowerBoost	3700 W

## 6 Before using for the first time

Observe the following recommendations.

### 6.1 Initial cleaning

Remove any leftover packaging from the hob surface and wipe the surface with a damp cloth. You can find a list of recommended detergents on the official website [www.bosch-home.com](http://www.bosch-home.com).

More information on care and cleaning. → Page 17

### 6.2 Cooking with induction

In comparison to conventional hobs, induction technology brings with it a series of changes and has a number of benefits such as time savings when cooking and frying, energy savings as well as greater ease of cleaning and care. It also offers improved heat control as the heat is generated directly in the cookware.

## 7 Software update

If the appliance is connected to Home Connect, some functions may be available with a software update.

Area	Highest setting	
2200 W	Power level 9	2200 W
3700 W	PowerBoost	3700 W
3300 W	Power level 9	3300 W
3700 W	PowerBoost	3700 W

At power level 9, the hob reaches the power indicated in the table in order to reduce the preheating times and keeps them running for a certain time, provided the other cooking zone on the same side is not in use.

### 5.3 Cooking zone

Before you start cooking, check whether the size of the cookware fits the cooking zone that you want to use for cooking:

Area	Cooking zone type
○/□	Single-circuit cooking zone
□	Flex Zone → "FlexInduction", Page 9

### 5.4 Residual heat indicator

The hob has a residual heat indicator for each cooking zone. Do not touch the cooking zone if the residual heat indicator is lit.

Display	Meaning
H	The cooking zone is hot.
h	The cooking zone is warm.

### 6.3 Cookware

You can find a list of recommended cookware on the official website [www.bosch-home.com](http://www.bosch-home.com).

Further information on suitable cookware. → Page 5

### 6.4 Setting Home Connect

When you first switch on the appliance, you will be prompted to set your home network. lights up for a few seconds on the display panel.

To begin the connection to Home Connect, touch and proceed in accordance with the information in the section .

To end the setting, switch off the hob.

You can also adjust the Home Connect setting at a different time.

More information on the availability of additional functions can be found on the website [www.bosch-home.com](http://www.bosch-home.com)

## 8 Basic operation

### 8.1 Switching on the hob

- ▶ Touch  $\odot$ .  
A signal sounds. The symbols for the cooking zones and the currently available functions light up.  $\square$  lights up in the cooking zone displays.
- ✓ The hob is ready to use.

### ReStart

- ▶ If you switch the appliance on within four seconds of switching it off, the hob operates with the settings that were previously set.

### 8.2 Switching the hob off

- ▶ Touch  $\odot$  until the displays go out.
- ✓ All cooking zones are switched off.

**Note:** If all of the cooking zones are switched off for longer than 59 seconds, the hob is automatically switched off.

### 8.3 Setting the power level in the cooking zones

The cooking zone has 17 power levels, which are displayed from 1 to 9 with intermediate values. Select the best power level for the food and the planned cooking process.

1. Touch the required cooking zone display  $\square$
- ✓  $\square$  and  $\square$  light up.
2. Select the required power level in the settings area.
- ✓ The power level has been set.

### Notes

- If no cookware is placed on the cooking zone or the pot is not suitable, the selected power level flashes. After a certain period of time, the cooking zone switches itself off.
- If the hob is switched on and you place a suitable item of cookware on one of the flexible cooking zones, this zone is selected automatically. You need to select non-flexible cooking zones manually.

### QuickStart

- ▶ If you set one or more items of cookware on any cooking zone before switching on the appliance, the hob detects this and automatically selects the cooking zone for one of the items of cookware. Then select the power level in the next 59 seconds, or the hob will switch off.

### Changing the power level and switching off the cooking zone

1. Select the cooking zone.
2. Select the required power level or set it to  $\square$
- ✓ The cooking zone's power level is changed or the cooking zone is switched off.

### 8.4 Cooking recommendations

The table shows which power level ( $\square$ ) is suitable for which food. The cooking time ( $\ominus$  min) may vary depending on the type, weight, thickness and quality of the food. To preheat, set power level 8-9.

	$\square$	$\ominus$ min
<b>Melting</b>		
Butter, honey, gelatine	1 - 2	-
<b>Heating and keeping warm</b>		
Boiled sausages <sup>1</sup>	3 - 4	-
<b>Defrosting and heating</b>		
Spinach, frozen	3 - 4	15 - 25
<b>Poaching, simmering</b>		
Potato dumplings <sup>1</sup>	4.5 - 5.5	20 - 30
Whisked sauces, e.g. Béarnaise sauce, Hollandaise sauce	3 - 4	8 - 12
<b>Boiling, steaming, braising</b>		
Rice, with double the volume of water	2.5 - 3.5	15 - 30
Unpeeled potatoes	4.5 - 5.5	25 - 35
Pasta <sup>1</sup>	6 - 7	6 - 10
Soups	3.5 - 4.5	15 - 60
Vegetables	2.5 - 3.5	10 - 20
Stew in a pressure cooker	4.5 - 5.5	-
<b>Braising</b>		
Pot roast	4 - 5	60 - 100
Goulash <sup>2</sup>	3 - 4	50 - 60
<b>Roasting/frying with a small amount of fat<sup>1</sup></b>		
Escalope, plain or breaded	6 - 7	6 - 10
Steak, 3 cm thick	7 - 8	8 - 12
Poultry breast, 2 cm thick	5 - 6	10 - 20
Hamburgers (2 cm thick)	6 - 7	10 - 20
Fish and fish fillet, breaded	6 - 7	8 - 20
Prawns and scampi	7 - 8	4 - 10
Sautéing fresh vegetables and mushrooms	7 - 8	10 - 20
Frozen dishes, e.g. stir-fries	6 - 7	6 - 10
Omelette (cooked one after the other)	3.5 - 4.5	3 - 10
<b>Frying (150 to 200 g per batch in 1 to 2 l oil, deep-fried in batches)<sup>1</sup></b>		
Frozen products, e.g. chips, chicken nuggets	8 - 9	-

<sup>1</sup> Without lid

<sup>2</sup> Preheat to power level 8 - 8.5

	$\square$	$\ominus$ min
Vegetables, mushrooms, breaded, beer-battered or tempura	6 - 7	-

	$\square$	$\ominus$ min
Small baked items, e.g. dough-nuts, battered fruit	4 - 5	-

## 9 Favourite button

You can use the function to select two functions or cooking settings which can then be quickly accessed on  $\star$ .

### 9.1 Assigning Favourite button functions

**Requirement:** Connect the appliance to Home Connect. You can find more information about this under Home Connect

1. To assign  $\star$  functions, open the Home Connect app and follow the instructions.
  2. As soon as you have assigned the functions, you can use them:
    - ✓ Function 1: Press  $\star$  briefly.
    - ✓ Function 2: Press and hold  $\star$ .
- Note:** If you have not assigned any functions,  $\star$  switches off once the hob is switched on.

## 10 FlexInduction

The flexible cooking zone allows you to position cookware of any shape or size any way you like. It consists of four inductors that work independently of each other. When the flexible cooking zone is in use, only the area that is covered by cookware is activated.

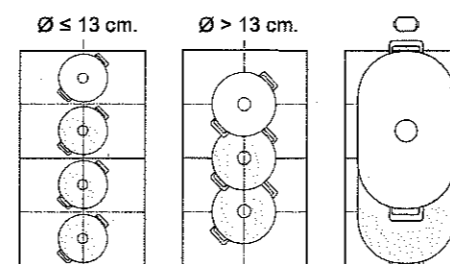
### 10.1 Positioning the cookware

The flexible cooking zone can be configured in two ways, depending on which cookware is used. In order to guarantee good thermal detection and heat distribution, we recommend positioning the cookware in the centre, as shown in the figures.

### As a connected cooking zone

Recommended for cooking with just one item of cookware.

- Position the cookware depending on the size:

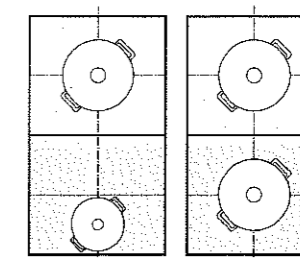


- Recommended oblong cookware  $\square$ :



### As two separate cooking zones

Recommended for cooking with two items of cookware. You can use the front and rear zone independently of one another, and set a separate power level for each zone.



### 10.2 Switching on FlexInduction

1. Place the cookware on the cooking zone.
2. The appliance detects the cookware and selects the cooking zone.
  - ✓ The cooking zones split or connect automatically depending on the size and position of the cookware.
  - ✓ When the flexible zone is connected,  $\square$  lights up more brightly.


### Notes

- By pressing  $\square$ , you can manually change the settings for the cooking zones.
- If you move or lift the cookware from an active connected cooking zone, an automatic search starts. Each item of cookware that is found within the cooking zone during this search is heated at the previously selected power level.

## 11 Time-setting options

Your hob has various functions for setting the cooking time:






- Switch-off timer
- Timer

The  button is assigned to the Switch-off timer function by default. However, you can also assign one of the above-mentioned functions to the sensor. You can change these settings via the Home Connect app or in the basic settings → Page 13.

### 11.1 Switch-off timer

Allows you to programme a cooking time for one or more cooking zones and their automatic switch-off once the time set has elapsed.



#### Switching on Switch-off timer

1. Select the cooking zone and the required power level.
2. Touch .
- ✓  and  light up.
3. Within the next 10 seconds, set the required cooking time in the settings area.
  - ▶ You can set intermediate values between 1 minute and 9 minutes in increments of 30 seconds. To do this, use  to select the intermediate values.
  - ▶ To select a time in hours, e.g. 1 h 30 mins, press the numerical sequence 1 - 3 - 0 in the settings area. If you select a time of more than 60 minutes, the time is automatically displayed in hours.
4. Touch  to confirm.
- ✓ The cooking time begins to elapse. An audible signal sounds 1 minute before the selected time elapses. You can check the status of the food and, if required, extend the cooking time.
- ✓ Once the cooking time has elapsed, the cooking zone is switched off and a signal sounds.

#### Notes

- If a cooking time has been programmed in a cooking zone in which the PerfectFry Sensor is activated, the programmed cooking time will start to count down as soon as the selected temperature level has been reached.
- To switch the display between the operating temperature PerfectFry Sensor and the programmed cooking time, press the selected temperature.

#### Changing or switching off Switch-off timer


1. Select the cooking zone and then touch .
2. To switch off the function, change the cooking time or set it to .

### 11.2 Timer



Enables a clock to be activated. This function operates independently of the cooking zones and other settings. It does not automatically switch off the cooking zones.

#### Switching on Timer





**Requirement:** Assign the function to .

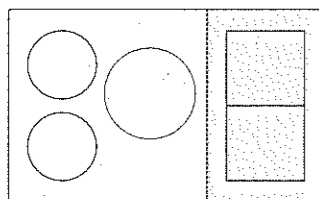
1. Press .
2. Select the required time.
- ✓ The time starts to elapse.
- ✓ A signal tone sounds and the displays flash once the time has elapsed.

#### Changing or switching off the Timer



1. Press .
2. To switch off the function, change the cooking time or set it to .

## 12 PowerBoost

The PowerBoost function enables you to heat up large quantities of water faster than when using . This function is available for all cooking zones, provided the other cooking zone on the same side is not in use. Otherwise,  and  flash on the display for the selected cooking zone.  is then set automatically without activating the function.






### 12.1 Switching on PowerBoost

1. Select the cooking zone.
2. Touch .
- ✓ The  display lights up.
- ✓ The function is activated.


**Note:** You can also switch on this function when cooking with a connected FlexZone.

### 12.2 Switching off PowerBoost




1. Select the cooking zone.
2. Touch .
- ✓ The  display goes out and the cooking zone switches back to power level .
- ✓ The function is switched off.

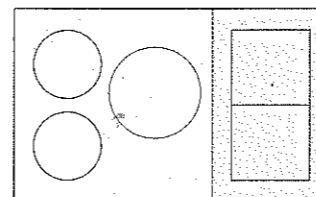
**Note:** In certain circumstances, the appliance switches this function off to protect the electronic elements inside the hob.

## 13 PanBoost

You can use this function to heat up pans more quickly than with . Do not use the PowerBoost function with frying pans – this may damage the coating.

You can activate the function via Home Connect or Favourite button.

This function is available for all cooking zones, provided the other cooking zone on the same side is not in use. Otherwise,  and  flash on the display for the selected cooking zone.  then switches on automatically.



### 13.1 Recommended applications

- Do not place a lid on the pan.
- Never leave pans unattended when they are heating up.
- Only use cold pans.

## 14 Keep-warm function

You can use this function to melt chocolate or butter, and to keep meals warm.

You can activate the function via Home Connect or Favourite button.

### 14.1 Switching on Keep-warm function

**Requirement:** Assign the function to .



→ "Favourite button", Page 9

- Use pans with a completely flat base. Do not use pans with a thin base.

### 13.2 Switching on PanBoost


**Requirement:** Assign the function to .

→ "Favourite button", Page 9



1. Select the cooking zone.
2. Touch .
- ✓  lights up.
- ✓ The function is activated.

**Note:** You can also switch on this function when cooking with a connected FlexZone.



### 13.3 Switching off PanBoost

1. Select the cooking zone.
2. Select the power level.
- ✓  goes out
- ✓ The function is switched off.

**Note:** To avoid high temperatures, this function automatically switches itself off after 30 seconds.

1. Select the required cooking zone.
2. Touch .
- ✓  lights up.
- ✓ The function is switched on.

### 14.2 Switching off Keep-warm function

1. Select the cooking zone.
2. Set to .
- ✓  goes out.
- ✓ The function is switched off.

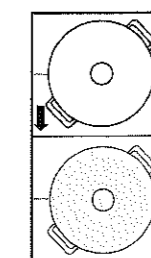
## 15 Transfer settings



You can use this function in the flexible cooking zone to transfer the programmed power level and cooking time from one cooking zone to another.

### 15.1 Transfer settings

**Requirement:** Move the cookware to a cooking zone which is not switched on, which you have not yet preset or on which no other cookware has been previously placed.

1. Move the cookware.




- ✓ The cookware is detected.
  - ✓ The previously selected power level and  flash alternately on the display for the new cooking zone.
2. Select the new cooking zone to implement the settings.
    - ✓ The original cooking zone is set to .
    - ✓ The settings are transferred to the new cooking zone.

**Note:** If you place a new item of cookware on a different cooking zone before you have confirmed the settings, you can use this function for the new item of cookware.

## 16 PerfectFry Sensor

This function allows you to melt, prepare sauces, sauté, deep fry or fry while keeping the temperature under control.

Instead of constantly adjusting the power level during cooking, select the required target temperature once at the start. The sensors under the glass ceramic measure the temperature of the cookware and keep this constant throughout the entire cooking process.

This function is available on all cooking zones marked with this symbol .

Functions	Temperature
Melting	70 - 80 °C
Preparing sauces	110 - 120 °C
Frying	140 °C
Frying	160 °C
Frying	180 - 200 °C
Frying	220 °C

### 16.1 Recommended cookware

Special cookware has been developed for this function, which delivers the best results.

The recommended cookware is available from customer service, specialist retailers or our online shop [www.bosch-home.com](http://www.bosch-home.com).



**Note:** You can also use other cookware. Depending on the composition of the cookware, the achieved temperature may differ from the selected temperature level.

## 17 Childproof lock

The hob is equipped with a childproof lock. You can use this to prevent children from switching on the hob.

### 17.1 Switching on Childproof lock






**Requirement:** The hob must be switched off.

- ▶ Touch and hold  for 4 seconds.
- ✓  lights up for 10 seconds.
- ✓ The hob is locked

## 18 Pause


You can use the function to pause and resume active cooking processes for up to 10 minutes without changing the settings you have selected.

### 16.2 Switching on the PerfectFry Sensor

1. Place the empty cookware on a cooking zone.
2. Select the cooking zone.
3. Press .
- ✓ ,  and the preset temperature light up on the display for the selected cooking zone.
4. Select the temperature by swiping your finger over the settings area.
- ✓  flashes until the set temperature is reached again.
- ✓ The selected temperature and the development of the temperature reached in the pan flash alternately until the selected temperature has been reached.
- ✓ The temperature shown on the displays is approximate and may differ from the actual temperature in the frying pan.
- ✓ Once the temperature has been reached, a signal tone sounds and  as well as the temperature symbol stop flashing.
5. Add the frying fat and then the food to the frying pan.

**Note:** If you need to cook with more than 250 ml oil, add the oil and wait a few seconds before you add the food.



### 16.3 Switching off PerfectFry Sensor

- ▶ Select the cooking zone and touch .

### 16.4 Recommendations for cooking with PerfectFry Sensor

The enclosed documentation contains a table with recommendations for cooking with PerfectFry Sensor.

### 17.2 Deactivating the childproof lock



1. To switch on the hob, touch .
2. Touch and hold  for 4 seconds.
- ✓ The lock is released.

### 17.3 Automatic childproof lock


You can also activate the childproof lock automatically every time the hob is switched off. You can find out how to switch the function on and off in the "Basic settings" section → *Page 13*.

You can switch the function on to clean the control panel, for example.

### 18.1 Activating the Pause function

- ▶ Press .
- ✓  lights up in the cooking zone displays.
- ✓ All active cooking processes are stopped. The settings are retained.
- ✓ The function is activated.

### 18.2 Deactivating the Pause function

- ▶ Touch .
- ✓ The function is switched off. The cooking processes continue.

**Note:** After approximately 10 minutes, the cooking zone automatically switches off.

## 19 Individual safety switch-off

Activate the safety function if one cooking zone is in operation for an extended period and you do not change any settings. The cooking zone displays **FB** and switches itself off.

The time depends on the selected power level.

Power level	Time
1.0 - 1.5	10 hours


Power level	Time
2.0 - 3.5	5 hours
4.0 - 5.0	4 hours
5.5 - 6.5	3 hours
7.0 - 7.5	2 hours
8.0 - 9.0	1 hour

Press any button to switch on the cooking zone.

## 20 Basic settings

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

### 20.1 Overview of the basic settings

Display	Setting	Value
c 1	Childproof lock → "Childproof lock", Page 12	0 - Manual. <sup>1</sup> 1 - Automatic. 2 - Function switched off.
c 2	Audible signals	0 - The confirmation signal, the fault signal and the signal for incorrect use are deactivated. 1 - The fault signal is activated. 2 - The confirmation signal and the signal for incorrect use are activated. 3 - All signal tones are switched on. <sup>1</sup>
c 3	Volume of the audible signals	1 - Quiet. 2 - Medium. <sup>1</sup> 3 - Loud.
c 5	Assign one of the time-setting programme functions to  on the control panel. → "Time-setting options", Page 10	1 - Switch-off timer. <sup>1</sup> 2 - Timer.
c 7	Power limitation This enables you to limit the total power of the hob, if required, due to the circumstances of your electrical installation. Observe the regulations of the local electricity suppliers. The available settings depend on the maximum power of the hob. You can find more information on the rating plate. If the function is switched on and the hob has reached the set power limit, the required and permitted power level flashes and you cannot select a higher power level.	The power is increased by 500 W with each level. 0 - Switched off. Maximum power of the hob. <sup>1</sup> 1 - 1000 W. Lowest power setting. 1.5 - 1500 W. ... 3 - 3000 W. 3.5 - 3500 W. 4 - 4000 W. 4.5 - 4500 W. ... 9 - Maximum power of the hob.
c 8	Demo mode	0 - Switched off. <sup>1</sup> 1 - Switched on.

<sup>1</sup> Factory setting