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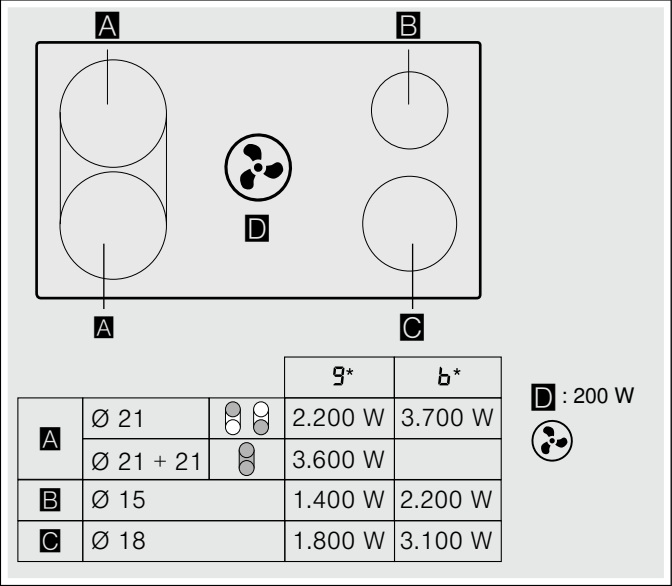
# Induction hob with integrated ventilation system

**PVS8..F21E**

**[en]**

Instruction manual

Induction hob with integrated ventilation system





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

## **Intended use**

Read these instructions carefully. Please keep the instruction and installation manual, as well as the appliance certificate, in a safe place for later use or for subsequent owners.

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

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

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

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

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

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

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

We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities,

## Important safety information

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

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

Dangerous or explosive materials and vapours must not be extracted.

Ensure that no small parts or liquids get into the appliance.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

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

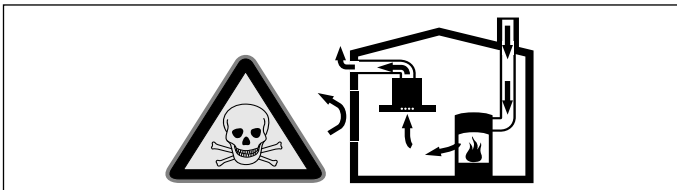
### **Warning – Danger of suffocation!**

Packaging material is dangerous to children. Never allow children to play with packaging material.

### **Warning – Danger of death!**

Risk of poisoning from flue gases being drawn back in.

Always ensure that there is an adequate supply of fresh air to the room if the appliance is being operated in air extraction mode at the same time as a non-room-sealed heating appliance is being operated.



Non-room-sealed heating appliances (e.g. gas-, oil-, wood- or coal-burning heaters, continuous flow heaters or water heaters) draw in combustion air from the room in which they are installed and discharge the exhaust gases outdoors through an exhaust gas system (e.g. a chimney).

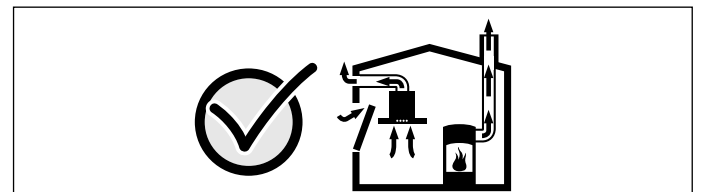
With the extractor hood switched on, air is extracted from the kitchen and the adjacent rooms – without an adequate supply of air, the air pressure falls below atmospheric pressure. Toxic gases from the chimney or the extraction shaft are sucked backed into the living space.

- There must therefore always be an adequate supply of air.
- A supply-air/air-extraction duct alone is not sufficient to ensure compliance with the limit.

It is only possible to safely operate the appliance if the pressure in the room in which the heating appliance is installed does not drop more than 4 Pa (0.04 mbar) below atmospheric pressure. This can be achieved if the air needed for combustion is able to enter through openings that cannot be sealed, for example through doors, windows, by means of a supply-air/air-extraction duct or by other technical means.

The exhaust air must not be conveyed into a functioning smoke or exhaust gas flue or into a shaft that is used to ventilate rooms in which heating appliances are installed.

If the exhaust air is to be conveyed into a non-functioning smoke or exhaust gas flue, you must obtain the consent of the heating engineer responsible.



Always consult the heating engineer responsible. They will be able to assess the house's entire ventilation setup and suggest the most appropriate ventilation measures. Unrestricted operation is possible if the extractor hood is operated exclusively in air recirculation mode.

**⚠ Warning – Risk of fire!**

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

**Clean the grease filter at least once a month.**

Never operate the appliance without the grease filter.

- Fatty deposits in the filters may catch fire. Clean the appliance as described. Comply with the cleaning intervals. Never operate the appliance without the grease filter.
- When the ventilation system is switched on, fatty deposits in the grease filter may catch fire. Never work with naked flames close to the appliance (e.g. flambéing). Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless a sealed, non-removable cover is fitted. There must be no flying sparks.

**⚠ Warning – Risk of burns!**

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- The filter cover will get very hot very quickly if left on the hob. Never place the filter cover on the hob. Do not place pots, pans or other hot objects on the filter cover.

- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- The appliance will become hot during operation. If hot liquids penetrate the appliance, leave the appliance to cool for at least two hours before removing the filter cover, the metal grease filter, the container, the overflow reservoir or the appliance housing.

**⚠ Warning – Risk of electric shock!**

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

**⚠ Warning – Electromagnetic hazards!**

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

**⚠ Warning – Risk of injury!**

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.
- Cookware and cooktops become very hot. Never reach across the hot cooktop or take hold of hot cookware.
- Unsuitable woks may cause accidents. Only use woks supplied by the manufacturer (available as optional accessories).

**⚠ Warning – Risk of fault!**

A fan is located on the underside of this hob. If a drawer is located on the underside of the hob, do not store any small or sharp objects, paper or tea towels in it. These may be sucked in and damage the fan or impair the cooling. There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point.

**Causes of damage****Caution!**

- Objects that are hard or sharp may damage the hob. Do not allow hard or sharp objects to fall on the hob.
- Heating cookware when empty may cause surface damage. Never leave empty cookware on the heat.
- Hot pots or pans may damage the hob. Never place hot pots or pans on the control panel, the displays/indicators, the hob surround or the filter cover.
- Never leave aluminium foil or plastic containers on hot hotplates as this may damage the hob. Do not use oven liners.
- Risk of damage: Risk of breaking the filter cover. Take the filter cover off with care. Do not drop the filter cover.
- Using unsuitable cleaning products may cause surface damage, discolouration and stains. Only use cleaning products that are suitable for this type of hob.
- Friction from pots and pans may cause surface damage and discolouration. Always lift pots and pans up before repositioning them; do not slide them across the surface of the hob.
- Burnt-on food may cause surface damage and staining. Immediately remove any food that has boiled over using a glass scraper.
- Salt, sugar and sand may cause surface damage. Do not use the hob as a work surface or storage space.
- Using cookware with a rough base may cause surface damage. Check all cookware before use.
- Sugar and foods with a high sugar content may cause surface damage or conchoidal fracturing. Immediately remove any food that has boiled over using a glass scraper.



## Environmental protection

In this section, you can find information about saving energy and disposing of the appliance.

### Saving energy

- Always place suitable lids on saucepans. Cooking without a lid consumes significantly more energy. Use a glass lid so that you can see into the pan without having to lift the lid.
- Use pots and pans with flat bases. Uneven bases increase the energy consumption.
- The base diameter of pots and pans should be the same size as the hotplate. Please note: Cookware manufacturers often specify the diameter of the top of the saucepan, which is usually larger than the diameter of the base of the saucepan.
- Use small saucepans for small quantities. Using a large saucepan with little in it consumes a lot of energy.
- Cook with only a little water. This will save energy and preserve the vitamins and minerals in vegetables.
- Switch back to a lower heat setting in good time. This will save energy.
- During cooking, ensure that there is a sufficient supply of air to enable the ventilation system to work efficiently and with a low level of operating noise.
- Adjust the fan speed to the amount of steam produced during cooking. Only use intensive mode when required. The lower the fan speed, the less energy is consumed.
- If cooking produces large amounts of steam, select a higher fan speed in good time. If the cooking steam has already spread around the kitchen, the ventilation system will need to be operated for longer.
- Switch the appliance off when you are not using it.
- Clean and (if required) replace the filter at regular intervals in order to increase the effectiveness of the ventilation system and to prevent the risk of fire.

### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

## Induction cooking

### Advantages of induction cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of 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.
- Heat control and safety – the hob increases or decreases the heat supply as soon as the user changes the setting. The induction hotplate stops the heat supply as soon as the cookware is removed from the hotplate, without having to switch it off first.

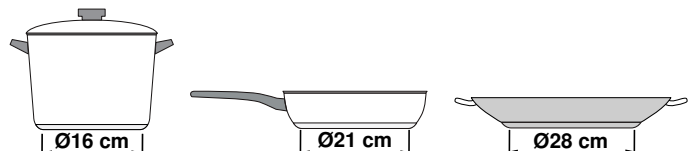
### Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

To check whether your cookware is suitable for induction cooking, refer to the section entitled → *"Cookware check"*.

To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the hotplate. If a hotplate does not detect an item of cookware, try placing it on another hotplate with a smaller diameter.

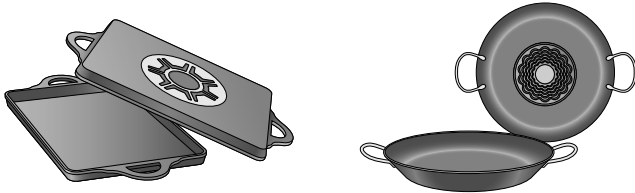


If the flexible cooking zone is being used as a single hotplate, larger items of cookware can be used as these are particularly suited to this area. You can find information on positioning cookware in the section entitled → *"CombiZone function"* on page 18.

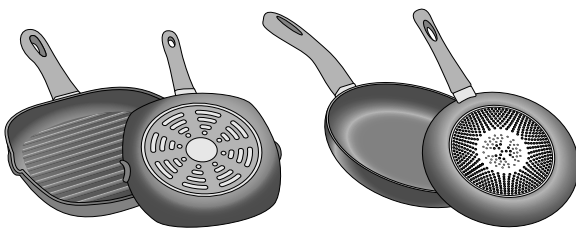


Some induction cookware does not have a fully ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



- The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminium, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



### Unsuitable pans

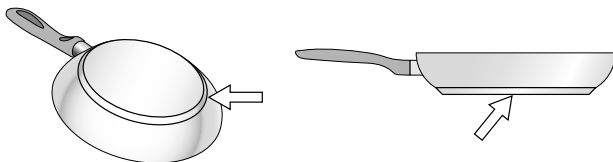
Never use diffuser hobs or pans made from:

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

### Properties of the base of the cookware

The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy.

Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



### Absence of pan or unsuitable size

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

### Empty pans or those with a thin base

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

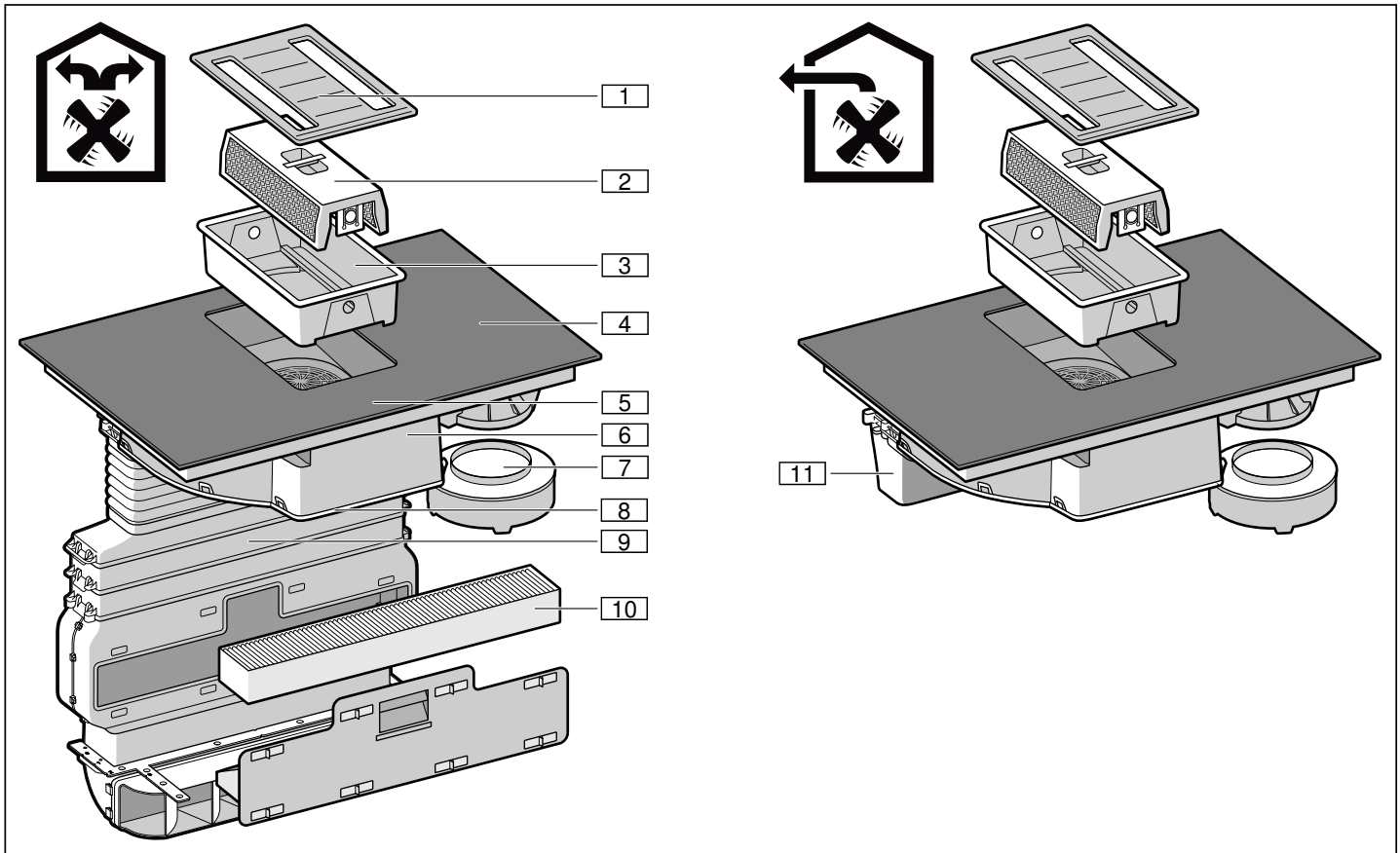
### Pan detection

Each hotplate has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material from which its base is made. For this reason, you should always use the hotplate that best matches the diameter of the base of the pan.

## Getting to know your appliance

You can find information on the dimensions and power of the hotplates in

### Your new appliance



No.	Name
1	Filter cover
2	Metal grease filter
3	Container
4	Hob
5	Control panel
6	Fan housing
7	Overflow container
8	Housing cover
9	Piping*
10	Activated charcoal filter*
11	Exhaust pipe**

\* in air recirculation mode only

\*\* in air extraction mode only

In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

### Special accessories

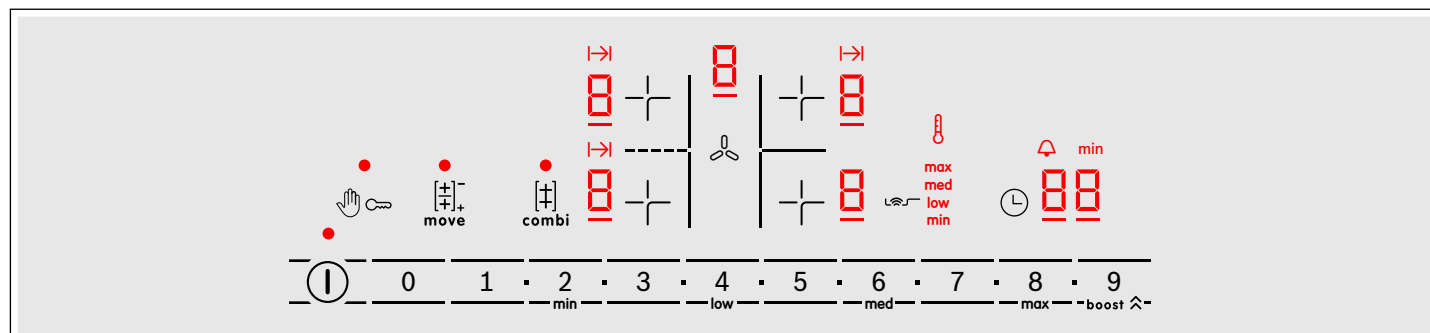
Air extraction set	HEZ381400
Air recirculation set	HEZ381500
Activated charcoal filter	HEZ381700

### Suitable cookware

There are pans that are optimally suited for the frying sensor function. They can be purchased from specialist retailers or through our technical after-sales service. Always quote the relevant reference number.

15 cm diameter frying pan	HZ390210
19 cm diameter frying pan	HZ390220
21 cm diameter frying pan	HZ390230

## The control panel



### Touch controls

	Switch the appliance on and off
	Lock the control panel for cleaning
	Activate the childproof lock
	Select a hotplate
0 1 2 3 4 5 6 7 8 9	Set the heat settings/set the ventilation system
	Switch between the setting areas for the hob and the ventilation system/reset the saturation indicators
	Activate the Move function
	Activate the Combi zone function
	Switch on the frying sensor
<b>min, low, med, max</b>	Set the temperature settings
<b>boost</b>	Switch on the PowerBoost function for heat settings/switch on intensive mode for the ventilation system
	Program the cooking time and kitchen timer

### Indicators/symbols

	Operating status
	Heat settings/fan settings
	Residual heat
	Frying sensor temperature
<b>min, low, med, max</b>	Temperature settings
	Kitchen timer
	Automatic hotplate switch-off/automatic timer
	Timer function
<b>min</b>	Timer time units
	Metal grease filter saturation indicator
	Activated charcoal filter saturation indicator

### Touch controls

Touching a symbol activates the associated function.

### Notes

- Always keep the control panel clean and dry. Moisture reduces its effectiveness.
- Do not place any cookware near the indicators or sensors. The electronics could overheat.

## Residual heat indicator

The hob has a residual heat indicator for each hotplate. This indicates that a hotplate is still hot. Do not touch a hotplate while the residual heat indicator is lit up.

The following indicators are shown depending on the amount of residual heat:

- Display **H**: High temperature
- Display **h**: Low temperature

If you remove the cookware from the hotplate during cooking, the residual heat indicator and the selected heat setting will flash alternately.

When the hotplate is switched off, the residual heat indicator will light up. Even after the hob has been switched off, the residual heat indicator will stay lit for as long as the hotplate is still warm.

## Ventilation modes

This appliance can be used in air extraction or air recirculation mode.

### Exhaust air mode



The air which is drawn in is cleaned by the grease filters and conveyed to the exterior by a pipe system.

If the exhaust air is conveyed through the external wall, a telescopic duct should be used.

### Air recirculation mode



The air that is drawn in is cleaned by the grease filters and an activated carbon filter and conveyed back into the kitchen.

**Note:** To bind odours in air recirculation mode, you must install an activated carbon filter. The different options for operating the appliance in air recirculation mode can be found in the brochure. Alternatively, ask your specialist dealer. The required accessories are available from specialist retailers, from our after-sales service or from our online shop.



## Before using for the first time

Please read the following information before using the appliance for the first time:





Clean the appliance and all accessory parts thoroughly.

Before you can use your new appliance, you must apply certain settings.

### Initial use

**Note:** When it is delivered, the appliance is preset to air recirculation mode.

Possible settings:

- In air recirculation mode, if  is displayed, the value  (factory setting) is set.
- In air extraction mode, if  is displayed, the value  is set.

To switch the appliance to air extraction mode, see  
→ "Basic settings" on page 25.



## Operating the appliance

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.



### Warning – Risk of burns!



The filter cover will get very hot very quickly if left on the hob. Never place the filter cover on the hob. Do not place pots, pans or other hot objects on the filter cover.


**Note:** Switch on the ventilation system when you start cooking and switch it off again a few minutes after you have finished cooking. This is the most effective way of removing steam from the kitchen.

**Note:** Never use the appliance without the container, metal grease filter or filter cover.

### Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch the hob on: Touch the  symbol. An audible signal will sound. The indicator above the main switch and the hotplate indicators  will light up. The hob is ready to use.

To switch the hob off: Touch the  symbol until the indicator goes out. All hotplates are now off. The residual heat indicator will remain lit until the hotplates have cooled down sufficiently.

### Notes


- The hob will automatically switch itself off if all hotplates have been switched off for more than 30 seconds and the ventilation system is off.
- The selected settings are stored for 4 seconds after the hob has been switched off. If you switch it back on during this time, the hob will operate using the stored settings.

### Setting a hotplate

Set the required heat setting using symbols **1** to **9**.

Heat setting **1** = lowest setting.

Heat setting **9** = highest setting.




Every heat setting has an intermediate setting. This intermediate setting is marked in the control panel with the  symbol.

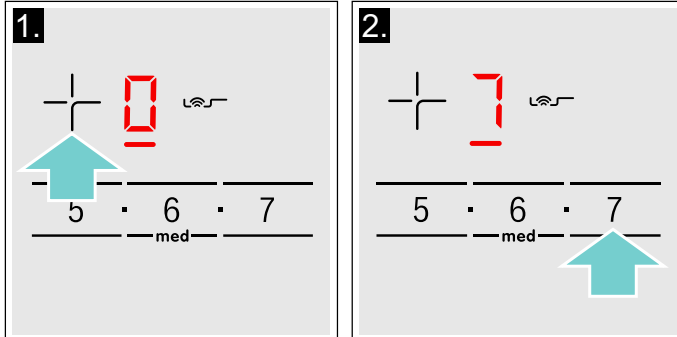
### Notes

- In order to protect the delicate parts of the appliance from overheating or surge currents, the hob may temporarily reduce the heat setting.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the heat setting.

## Selecting a hotplate and heat setting

The hob must be switched on.

1. Touch the  symbol for the required hotplate.  
The  symbol lights up and the  symbol underneath.
2. Then select the required heat setting from the settings range.




The heat setting is set.

## Changing the heat setting

Select the hotplate and then set the required heat setting in the control panel.

## Switch off the hotplate

Select the hotplate and set it to  in the programming panel. The hotplate turns off and the residual heat indicator appears.

### Notes

- If no pan has been placed on the hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.
- If a pan has been placed on the hotplate before switching on the hob, it will be detected within 20 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 20 seconds or the hotplate will switch off. If more than one pan is placed on the hob, only one will be detected when switching it on.
- The ventilation system must be switched off separately. → "Switching off the ventilation system" on page 14



## Switching the ventilation system on and off

### Notes

- Always adjust the setting according to the current conditions. To eliminate strong cooking smells, select a high fan setting.
- If no metal grease filter is available, the ventilation system cannot be switched on. Insert the metal grease filter. The hob functions are also available if there is no metal grease filter. → "Cleaning" on page 28
- Do not obstruct the ventilation openings. Do not place objects on the filter cover, as this will reduce the power of the ventilation system.
- Using tall items of cookware may prevent the extraction system from working at optimum power. The extraction power can be improved by placing a lid on the cookware at an angle.

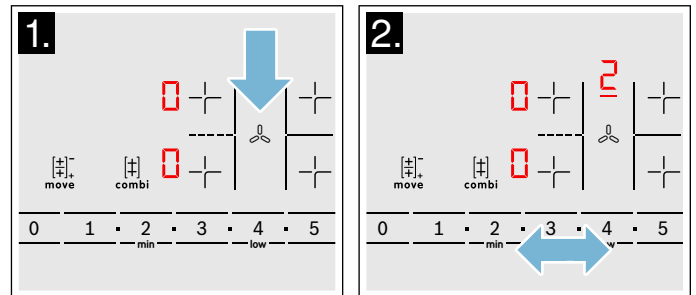
## Switching on the ventilation system


If the ventilation system cannot be switched on, make sure that the metal grease filter is correctly inserted.

1. Touch the  symbol.  
The ventilation system will start at fan setting . The fan setting that is selected will be displayed.


### Notes




- Heat settings cannot be changed while the setting is being applied for the ventilation system.
  - During a period of a few seconds, a fan setting for the ventilation system can be selected. The setting area can then be used for selecting the heat settings again.
2. Select the required setting from the setting area.  
The setting that is selected will be displayed.



3. To set a different setting, touch the  symbol and select the required setting from the setting area.  
The setting that is selected will be displayed.

## Switching off the ventilation system

If you want to switch off the appliance, touch the  symbol. If you only want to switch off the ventilation system, proceed as follows:

1. Touch the  symbol.
2. Select the  symbol in the settings area.
3. Touch the  symbol to switch to the setting area for the hob.



**Note:** The run-on will start once the appliance has been switched off (depending on the basic settings selected).

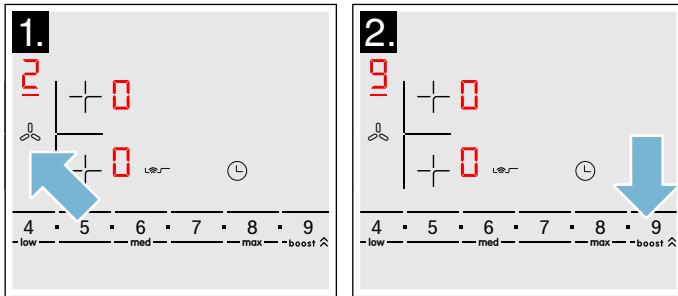



## Intensive setting

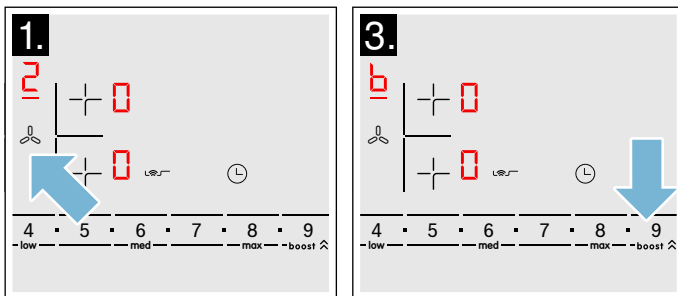
Activate intensive mode if strong odours or large amounts of steam are produced. In this mode, the ventilation system briefly operates at maximum power. It automatically switches back to a low setting after a short time.

### Switching on

1. Touch the  symbol.  
2 is shown in the display panel and the line below the power setting 2 lights up.
2. Touch the **boost**  symbol.  
9 is shown in the display panel. The line below the 9 symbol lights up. Fan setting 9 is active.





3. Alternatively: Touch the **boost**  symbol twice.  
b will be shown on the display panel. The line below the b symbol will be lit. Intensive mode is now activated.



**Note:** After eight minutes, the appliance automatically switches back to fan setting 9.

### Switching off

1. Touch the  symbol.
2. Set the power setting  or a different power setting in the settings area.

## Automatic start

Depending on the basic settings selected, the following options will be available once you have selected the fan setting for a cooking zone:

- The ventilation system will not start.
- The ventilation system will start at a specified fan setting.

Select the option you want to use in the basic settings.  
→ "Basic settings" on page 25

## Run-on function


The run-on function leaves the ventilation system running for a few minutes after it has been switched off. This eliminates any remaining cooking smells. The ventilation system will switch off automatically afterwards.

In the basic settings (→ Page 25), you can select the following options for the run-on:

- Deactivate the run-on
- Activate the run-on for a specified period at a specified fan setting

**Note:** The run-on function will only switch on if at least one cooking zone has been switched on for at least 1 minute.

### Switching off

Touch the  symbol.

This will deactivate the run-on function immediately.

If one of the following conditions is present, the run-on function will be switched off:

- The run-on time has expired.
- The appliance is being switched back on.

## Chef's recommendations

### Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. Steam does not need to escape for a good cooking result.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.
- You can find recommendations for energy-efficient cooking in section → "Environmental protection"

## Cooking table

The table shows which heat setting is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

	Heat setting	Cooking time (mins)
<b>Melting</b>		
Chocolate coating	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
<b>Heating and keeping warm</b>		
Stew, e.g. lentil stew	1. - 2	-
Milk*	1. - 2.	-
Heating sausages in water*	3 - 4	-
<b>Defrosting and heating</b>		
Spinach, frozen	3 - 4	15 - 25
Goulash, frozen	3 - 4	35 - 55
<b>Poaching, simmering</b>		
Potato dumplings*	4. - 5.	20 - 30
Fish*	4 - 5	10 - 15
White sauces, e.g. Béchamel sauce	1 - 2	3 - 6
Whisked sauces, e.g. sauce béarnaise, hollandaise	3 - 4	8 - 12
<b>Boiling, steaming, braising</b>		
Rice (with double the volume of water)	2. - 3.	15 - 30
Rice pudding***	2 - 3	30 - 40
Unpeeled boiled potatoes	4. - 5.	25 - 35
Boiled potatoes	4. - 5.	15 - 30
Pasta, noodles*	6 - 7	6 - 10
Stew	3. - 4.	120 - 180
Soups	3. - 4.	15 - 60
Vegetables	2. - 3.	10 - 20
Vegetables, frozen	3. - 4.	7 - 20
Cooking in a pressure cooker	4. - 5.	-
<b>Braising</b>		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash***	3 - 4	50 - 60
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		



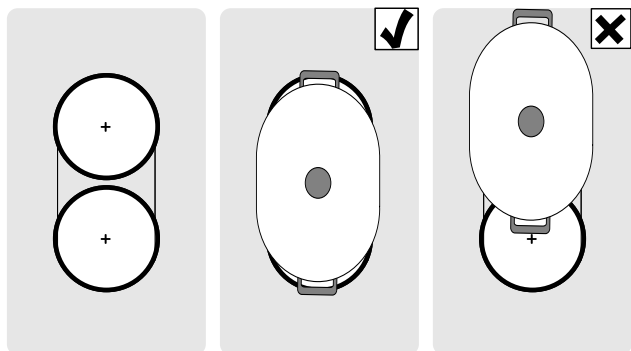
	Heat setting	Cooking time (mins)
<b>Roasting/frying with little oil*</b>		
Escalope, plain or breaded	6 - 7	6 - 10
Escalope, frozen	6 - 7	6 - 12
Chop, plain or breaded**	6 - 7	8 - 12
Steak (3 cm thick)	7 - 8	8 - 12
Poultry breast (2 cm thick)**	5 - 6	10 - 20
Poultry breast, frozen**	5 - 6	10 - 30
Rissoles (3 cm thick)**	4. - 5.	20 - 30
Hamburgers (2 cm thick)**	6 - 7	10 - 20
Fish and fish fillet, plain	5 - 6	8 - 20
Fish and fish fillet, breaded	6 - 7	8 - 20
Fish, breaded and frozen, e.g. fish fingers	6 - 7	8 - 15
Scampi, prawns	7 - 8	4 - 10
Sautéing fresh vegetables and mushrooms	7 - 8	10 - 20
Stir-fry, vegetables, meat cut in Asian-style strips	7 - 8	15 - 20
Frozen dishes, e.g. roasted dishes	6 - 7	6 - 10
Pancakes (baked in succession)	6. - 7.	-
Omelette (cooked in succession)	3. - 4.	3 - 10
Fried eggs	5 - 6	3 - 6
<b>Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)</b>		
Frozen products, e.g. chips, chicken nuggets	8 - 9	-
Croquettes, frozen	7 - 8	-
Meat, e.g. chicken portions	6 - 7	-
Fish, breaded or in beer batter	6 - 7	-
Vegetables, mushrooms, breaded or battered, tempura	6 - 7	-
Small baked items, e.g. doughnuts, fruit in batter	4 - 5	-
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		

## CombiZone function

Using this function, the two left hotplates, which are the same size, can be linked together. When doing this, the same heat setting is set for both hotplates. This is especially suitable for cooking with elongated cookware.

### Notes regarding cookware


To achieve the best results, use suitable, oval cookware in the area of both hotplates. Position the cookware in the middle of the hotplates.



When you are using cookware on just one of the two hotplates, it can be moved to the second hotplate. In this case, the heat setting and the selected settings are transferred.

### Activation

The hob must be switched on.


1. Select one of the two hotplates which are included in the combi zone and set the heat setting.
2. Touch the  symbol. The ● indicator lights up. The heat setting appears in the display for the lower hotplate.

The function is activated.

### Changing the heat setting

Select one of the two hotplates in the Combi zone and change the heat setting in the setting range.

### Deactivating

Select one of the two hotplates assigned to this function and touch the  symbol.

The function has been deactivated. The two hotplates will now function independently.

## Move function

You can use this function to link the two left hotplates, which are the same size, and select a different heat setting for each hotplate. Preset heat settings:

Front hotplate = heat setting 9

Rear hotplate = heat setting 1.

The heat settings can be changed independently of one another for each hotplate.

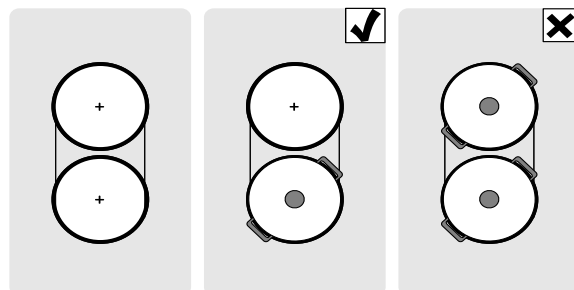
### Notes

- Only place cookware on one of the hotplates. The function will not be activated if there is cookware on each of the two hotplates.
- The heat setting is less brightly lit on the display for the hotplate on which there is no cookware. It will not be activated until the cookware is moved to this hotplate and is detected.
- If the function has already been activated and a second piece of cookware is placed on the free hotplate, the display lights up less brightly, as before. The hotplate is not active. The hotplate is activated when the first piece of cookware is removed.

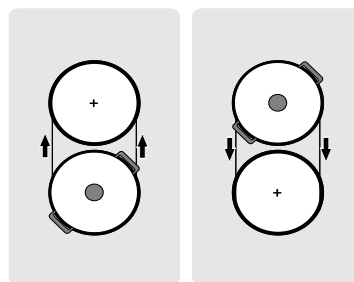
### Advice on using cookware

To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware:

Only use one piece of cookware which only covers one hotplate.




Moving the cookware from one hotplate to another:




## Activation

Combine the two hotplates which each have different heat settings.

1. Select one of the two hotplates which are included in the move function.
2. Touch the  symbol. The ● indicator lights up. The heat settings appear in the displays for the two hotplates.

The function is activated.

### Notes

- The display for the hotplate on which the cookware is placed lights up more brightly.
- The  indicator lights up on the display for the hotplate that is still selected.

## Changing the heat setting


Select one of the two hotplates which are included in the move function and change the heat setting in the settings range.

**Note:** If the function is deactivated, the heat settings return to the preset values

## Deactivation

Touch the  symbol.

The function is deactivated.

**Note:** When one of the two hotplates is set to , the function is deactivated within approx. 10 seconds.



## Time-setting options




Your hob has two timer functions:

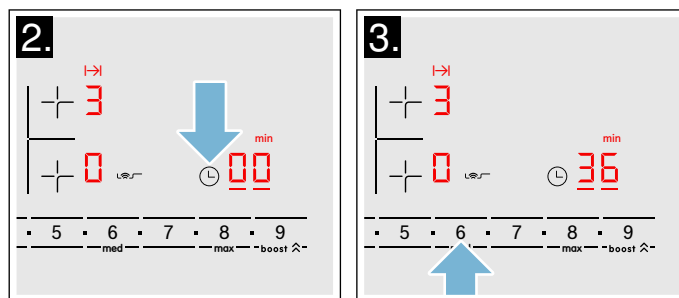
- Programming the cooking time
- Kitchen timer

## Programming the cooking time

The hotplate automatically switches off after the time that is set has elapsed.

### Setting procedure:

1. Select the hotplate and the required heat setting.
2. Touch the  symbol.  lights up on the display for the hotplate.  lights up on the timer display.
3. Within the next 10 seconds, set the required cooking time in the settings range.



After a few seconds, the time begins to elapse.


### Notes


- The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently. You can find information on automatically programming the cooking time in section → "Basic settings"
- If the CombiZone function is selected for the combined hotplate, the set time for both hotplates is the same.

## Frying sensor


If a cooking time has been programmed for a hotplate and the frying sensor has been activated, the cooking time will not begin to count down until the selected temperature setting has been reached.


## Changing or cancelling the time

Select the hotplate and then press the  symbol.

Change the cooking time using the programming zone or set to  in order to cancel the time.

## Once the time has elapsed

The hotplate switches off. A warning signal sounds. The time program function lights up  for 10 seconds in the display.

When the  symbol is pressed, the indications turn off and the beeping stops.

### Notes



- To set a cooking time of under 10 minutes, always touch **0** before you select the required value.
- If a cooking time was programmed for several hotplates, the time information for the selected hotplate is shown in the timer display.
- Select the relevant hotplate to call up the remaining cooking time.
- You can set a cooking time of up to **99** minutes.

### The kitchen timer



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

This functions independently from the hotplates and from other settings. This function does not automatically switch off a hotplate.

### Setting


1. Touch the  symbol repeatedly until the  indicator lights up. **00** lights up on the timer display.
2. Set the desired time in the settings area. After a few seconds, the time begins to elapse.


### Changing or deleting the time

Touch the  symbol repeatedly until the  indicator lights up.

Change the time in the settings area or set **00** in order to delete the programmed time.

### When the time has elapsed

An audible signal sounds. **00** appears on the timer display and the  indicator lights up. The displays go out after 10 seconds.

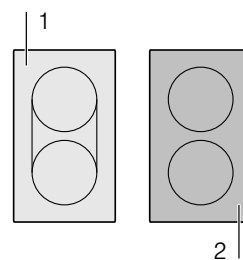
When the  symbol is touched, the displays go out and the audible signal ceases.



## PowerBoost function


The PowerBoost function enables you to heat up large quantities of water faster than when using heat setting **9**.

This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration). Otherwise, **b** and **9** will flash in the display for the selected hotplate; the **9** heat setting will then be set automatically without activating the function.




**Note:** In the combi zone, the PowerBoost function can only be activated if the two hotplates are used independently of each other.

### Activating

1. Select a hotplate.
2. Touch the  symbol twice. **b** will light up on the display. The function has now been activated.

### Deactivation

1. Select the hotplate.
2. Touch the  symbol. The **b** display goes out and the hotplate switches back to the **9** heat setting. The function is deactivated.

**Note:** In certain circumstances, the PowerBoost function can switch itself off automatically in order to protect the electronic elements inside the hob.

## Frying Sensor

This function can be used to fry food while maintaining the suitable frying pan temperature.

The cooking zones that have this function are identified by the roasting function symbol.

### Advantages when frying

- The hotplate only heats up if this is required 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.

### Notes

- Do not place a lid on the pan. Otherwise, the function does not activate correctly. You can use a splash guard to prevent splashes of grease.
- Use suitable oil or fat for frying. If butter, margarine, extra virgin olive oil or lard is used, set heat setting **min.**
- Never leave a frying pan, with or without food, unattended when it is being heated.
- If the hotplate is at a higher temperature than the cookware or vice versa, the frying sensor will not be activated correctly.

### Temperature settings

Temperature setting		Suitable for
<b>min.</b>	Low	Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.
<b>Low</b>	Medium - low	Frying fish and Thick food, e.g. meatballs and sausages.
<b>Med.</b>	Medium - high	Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.
<b>Max.</b>	High	Frying food at high temperatures, e.g. steaks, bloody, potato fritter and Frozen French fries.

### Frying pans for the frying sensor

Special frying pans are also available for this function. This optional accessory can be purchased from specialist retailers or through our technical after-sales service. Always quote the relevant reference number.

- HZ390210 15 cm frying pan.
- HZ390220 19 cm frying pan.
- HZ390230 21 cm frying pan.

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

### Notes

- The roasting function was set especially for this type of frying pan.
- Other frying pans may overheat. The temperature can be set higher or lower. Try the lowest heat setting first and then change this according to your requirements.
- Ensure that the diameter of the base of the frying pan corresponds to the size of the hotplate. Put the pan in the centre of the hotplate.

## Table

The table shows which heat setting is suitable for each type of food. The roasting time may vary depending on the type, weight, size and quality of the food.

The set heat setting varies depending on the frying pan that is used.

Preheat the empty pan; add oil and food after the acoustic signal has sounded.


	Temperature setting	Total frying time after the signal sounds (mins.)
<b>Meat</b>		
Escalope, plain or breaded	med	6 - 10
Fillet	med	6 - 10
Chops*	low	10 - 15
Cordon bleu, Wiener Schnitzel*	med	10 - 15
Steak, rare (3 cm thick)	max	6 - 8
Steak, medium or well-done (3 cm thick)	med	8 - 12
Poultry breast (2 cm thick)*	low	10 - 20
Sausages, pre-boiled or raw*	low	8 - 20
Hamburger, meatballs, rissoles*	low	6 - 30
Ragout, gyros	med	7 - 12
Ground meat	med	6 - 10
Bacon	min	5 - 8
<b>Fish</b>		
Fish, fried, whole, e.g. trout	low	10 - 20
Fish fillet, plain or breaded	low - med	10 - 20
Prawns, scampi	med	4 - 8
<b>Egg dishes</b>		
Pancakes**	max	-
Omelette**	min	3 - 6
Fried eggs	min - med	2 - 6
Scrambled egg	min	4 - 9
Raisin pancake	low	10 - 15
French toast**	low	4 - 8
<b>Potatoes</b>		
Fried potatoes (boiled in their skin)	max	6 - 12
French fries (made from raw potatoes)	med	15 - 25
Potato fritter**	max	2,5 - 3,5
Glazed potatoes	low	15 - 20
<b>Vegetables</b>		
Garlic, onions	min	2 - 10
Courgettes, aubergines	low	4 - 12
Peppers, green asparagus	low	4 - 15
Mushrooms	med	10 - 15
Glazed vegetables	low	6 - 10
* Turn several times.		
** Total cooking time per portion. Fry in succession.		

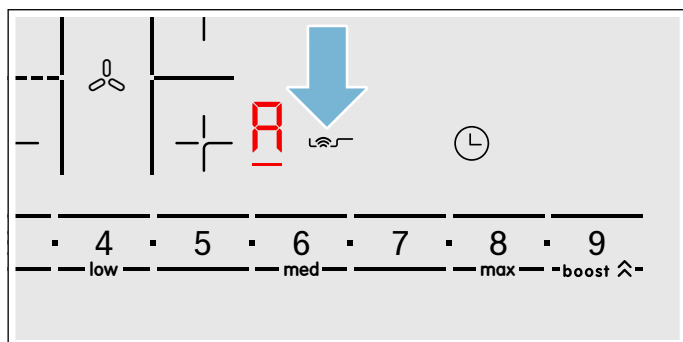
	Temperature setting	Total frying time after the signal sounds (mins.)
<b>Frozen products</b>		
Escalope	med	15 - 20
Cordon bleu*	med	10 - 30
Poultry breast*	med	10 - 30
Chicken nuggets	med	10 - 15
Gyros, kebab	low	5 - 10
Fish fillet, plain or breaded	low	10 - 20
Fish fingers	med	8 - 12
French fries	max	4 - 6
Stir-fries meals, e.g. fried vegetables with chicken	low	6 - 10
Spring rolls	med	10 - 30
Camembert/cheese	low	10 - 15
<b>Miscellaneous</b>		
Camembert/cheese	low	7 - 10
Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
Croutons	low	6 - 10
Almonds/walnuts/pine nuts	med	3 - 15

\* Turn several times.  
 \*\* Total cooking time per portion. Fry in succession.

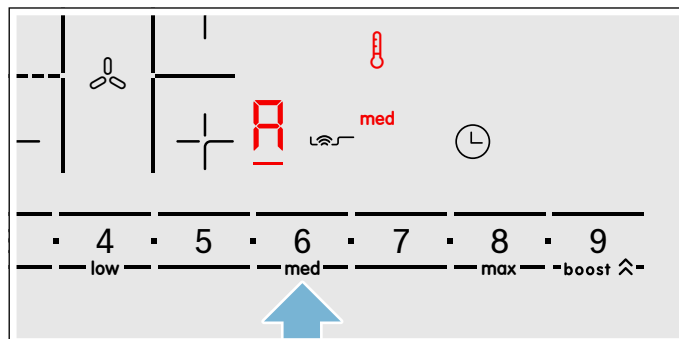
## Setting procedure


Select the appropriate temperature level from the table. Set an empty item of cookware down on the cooking zone.

1. Select a hotplate. Touch the  symbol. **A** lights up in the hotplate display.




2. Within the next 10 seconds, select the required temperature setting from the settings range.




The function has now been activated. The  temperature symbol will remain lit until the frying temperature has been reached. Then a signal sounds and the temperature symbol goes out.

### Notes

- Turn the food so that it does not burn.
- A hotplate must be selected in order to display the temperature indicator  and the temperature setting.

### Switching off the frying sensor



Select the hotplate and touch the  symbol. The function is deactivated.


## Childproof lock

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

### Activating and deactivating the childproof lock

The hob should be turned off.

To activate: press the symbol  for approximately 4 seconds. The indicator next to the symbol  lights up for 10 seconds. The hob is locked.

To deactivate: press the symbol  for approximately 4 seconds. The lock is now deactivated.

### Childproof lock


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


#### Switching on and off

You can find out how to switch the automatic childproof lock on in the → "Basic settings" section

## Wipe protection

If you wipe over the control panel while the hob is switched on, settings may be altered. To avoid doing this, you can use the hob's "Lock control panel for cleaning" function.

To switch on: Touch the  symbol. An audible signal sounds. The control panel is locked for 35 seconds. You can now wipe over the surface of the control panel without altering any settings.

To deactivate: The control panel will be unlocked once 35 seconds have elapsed. To release the function early, touch the  symbol.

#### Notes

- An audible signal sounds 30 seconds after activation. This indicates that the function is about to finish.
- The cleaning lock does not lock the main switch. The hob can be switched off at any time.

## Automatic safety cut-out

If a hotplate operates for an extended period and no settings are changed, the automatic safety shut-off is activated.

The hotplate stops heating. **F**, **B** and the residual heat indicator **h** or **H** flash alternately in the hotplate display.

When you touch any symbol, the display switches off. The hotplate can now be set again.

The point at which the safety shut-off becomes active depends on which heat setting has been set (after 1 to 10 hours).



## Basic settings

The appliance has various basic settings. You can adapt these to suit your cooking habits.

Display	Function
c 1	<b>Automatic childproof lock</b> 0 Manual*. 1 Automatic. 2 Function deactivated.
c 2	<b>Audible signals</b> 0 Confirmation and fault signals are switched off. 1 Only the fault signal is switched on. 2 Only the confirmation signal is switched on. 3 All signal tones are switched on.*
c 3	<b>Display energy consumption</b> 0 Switched off.* 1 Switched on.
c 5	<b>Automatic cooking time programming</b> 00 Switched off.* 0 1-99 Time until automatic switch-off.
c 6	<b>Duration of the timer end signal tone</b> 1 10 seconds.* 2 30 seconds. 3 1 minute.
c 7	<b>Power management function. Limiting the total power of the hob</b> 0 Switched off.* 1 1000 W minimum power. 1. 1500 W. 2 2000 W. ... 9 or 9. Maximum power of the hob.
c 9	<b>Time allowed for selecting the hotplate</b> 0 Unlimited: The hotplate that was set last remains selected.* 1 Limited: The hotplate only remains selected for a few seconds.
c 12	<b>Check cookware; cooking results</b> 0 Not suitable 1 Not perfect 2 Suitable
c 17	<b>Set air recirculation mode or air extraction mode</b> 0 Air recirculation mode has been set.* 1 Air extraction mode has been set.
c 18	<b>Setting automatic start</b> 0 Switched off. 1 Switched on: The ventilation system starts at a specified fan setting.*

\* Factory settings

Display	Function
c20	<b>Setting the run-on</b> 0 Switched off. ! Switched on: The ventilation system runs in air extraction mode for approx. 6 minutes at fan setting 3 and in air recirculation mode for approx. 30 minutes at fan setting !, and automatically switches off once this time has elapsed.*
c0	<b>Restore factory settings</b> 0 Individual settings.* ! Restore factory settings.

\* Factory settings

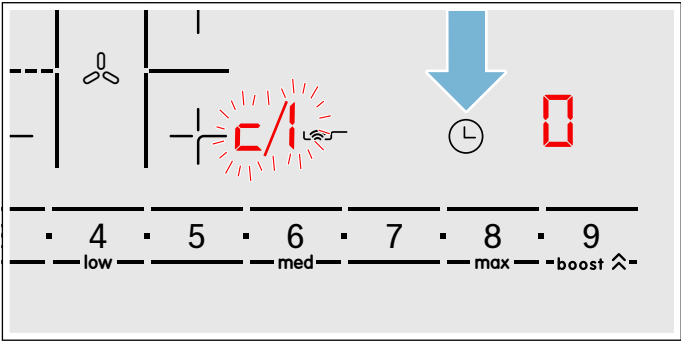
To access the basic settings:

The hob must be off.

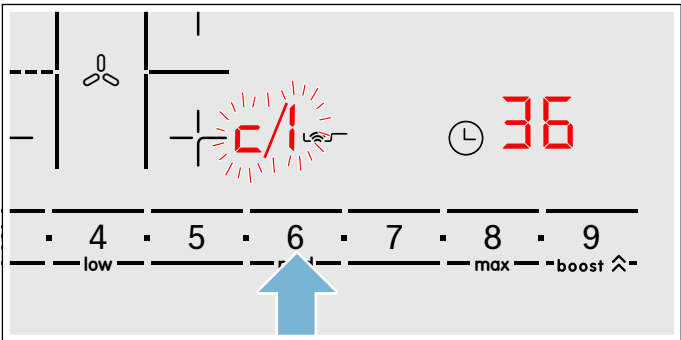
- 1. Switch on the hob.
- 2. Within ten seconds, touch and hold the ⌚ symbol for approximately four seconds.  
The first four displays provide product information.  
Touch the settings area to view the individual displays.

Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95.
Production number 2	05

- 3. Touching the ⌚ symbol again takes you to the basic settings.  
c and ! flash alternately on the displays and 0 appears as a presetting.



- 4. Touch the ⌚ symbol repeatedly until the required function is displayed.
- 5. Then select the required setting from the settings area.



- 6. Touch the ⌚ symbol for at least four seconds.  
The settings have been saved.

Leaving the basic settings

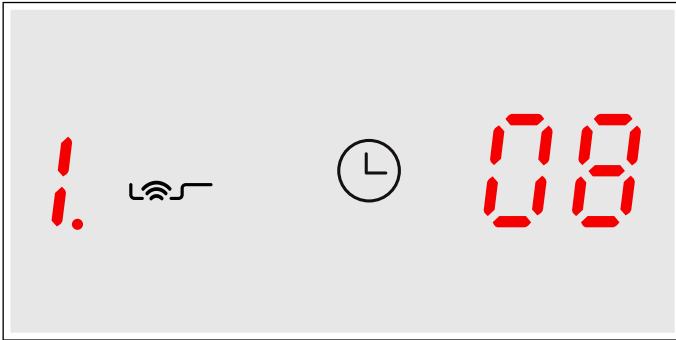
Turn off the hob with the main switch.

## Energy consumption indicator

This function indicates the total amount of energy consumed by this hob the last time it was used for cooking.

Once switched off, the energy consumption in kWh is displayed for 10 seconds.

The picture shows an example with an energy consumption of **1.08 kWh**.



You can find out how to switch this function on in the section on → *"Basic settings"*

## Cookware check

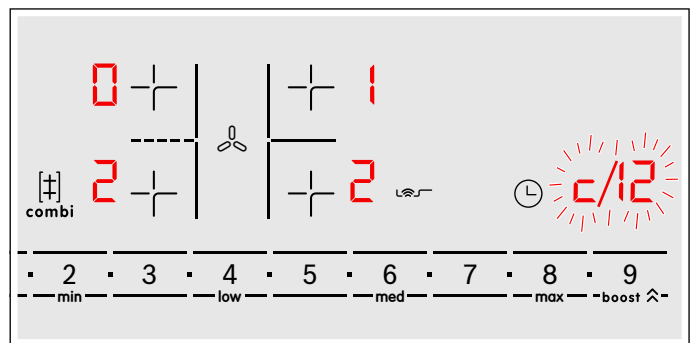
This function can be used to check the speed and quality of the cooking process depending on the cookware.

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

1. With the cookware still cold, fill it with approx. 200 ml of water and place it on the centre of the hotplate with the diameter that most closely matches that of the base of the cookware.
2. Go to the basic settings and select the **c 12** setting.
3. Touch the settings range. **—** will flash on the hotplate display.

The function has now been activated.

After 10 seconds, the result for the quality and speed of the cooking process will appear on the hotplate display.



Check the result using the following table:

Result	
0	The cookware is not suitable for the hotplate and will therefore not heat up.*
1	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
2	The cookware is heating up correctly and the cooking process is going well.
* If there is a smaller hotplate available, test the cookware again on the smaller hotplate.	

To reactivate this function, touch the settings range.

### Notes

- If the diameter of the hotplate used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- You can find information on this function in the section on → *"Basic settings"*.
- You can find information on the type, size and positioning of the cookware in the section on → *"Induction cooking"*.



## Cleaning

### **Warning – Risk of burns!**

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

### **Warning – Risk of burns!**

The appliance will become hot during operation. If hot liquids penetrate the appliance, leave the appliance to cool for at least two hours before removing the filter cover, the metal grease filter, the container, the overflow reservoir or the appliance housing.

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

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

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

Penetrating moisture may result in an electric shock. Clean the appliance using a damp cloth only. Before cleaning, pull out the mains plug or switch off the circuit breaker in the fuse box.

### **Warning – Risk of injury!**

Components inside the appliance may have sharp edges. Wear protective gloves.

**Note:** Only use a minimal amount of water when cleaning so that no water enters the appliance.

#### Notes

- Before cleaning the appliance, remove any jewellery you are wearing on your arms and hands.
- Do not use any cleaning agents while the hob is still hot. This may mark the surface. Ensure that any residue left by cleaning agents is removed.

## Cleaning agents

Only use cleaning products that are suitable for this type of hob. Follow the manufacturer's instructions on the product packaging.

Follow all instructions and warnings included with the cleaning products.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

### **Caution!**

#### **Beware of causing surface damage**

Do not use:

- Undiluted washing-up liquid
- Cleaning products designed for dishwashers
- Abrasive cleaning products
- Pressure washers or steam jet cleaners
- Oven cleaners
- Corrosive or aggressive cleaners, or those containing chlorine
- Cleaners containing a large percentage of alcohol
- Hard, scratchy sponges, brushes or scouring pads

### **Caution!**

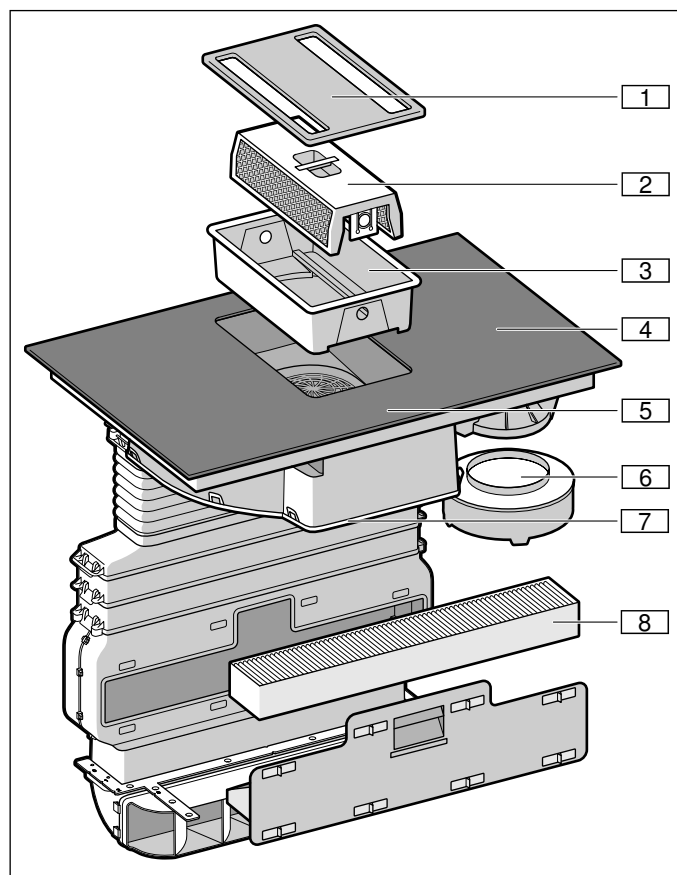
#### **Beware of causing surface damage**

Always wash new sponge cloths thoroughly before use.

To ensure that the different surfaces are not damaged by using the wrong cleaning product, follow the instructions in the table.

Area	Cleaning product
Glass ceramic	<p>Glass cleaner for stains caused by limescale and residual water: Clean the hob as soon as it has cooled down. You can use a cleaning product that is suitable for glass-ceramic hobs or glass cleaner (article no. 00311499).</p> <p>Glass scraper (article no. 00087670) for stains caused by sugar, rice starch or plastic: Clean immediately. Caution: Risk of burns. Then clean with a damp dish cloth and then dry with a cloth or towel.</p> <p><b>Note:</b> Do not use cleaning products designed for dishwashers.</p>
Stainless steel	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.</p> <p>Use a minimal amount of water when cleaning to prevent water from penetrating the appliance.</p> <p>Leave dried-on remnants to soak in a small amount of soapy water; do not scour.</p> <p>Always clean stainless steel surfaces in the direction of the grain.</p> <p>Special stainless steel cleaning products (article no. 00311499) are available from our after-sales service, through our online shop or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.</p> <p><b>Note:</b> Do not use a glass scraper to clean the hob surround.</p>
Plastic	<p>Hot soapy water: Clean with a soft cloth or in the dishwasher.</p>
Controls	<p>Hot soapy water or an appropriate glass cleaner (article no. 00311499): Clean using a damp dish cloth and then dry with a soft cloth.</p>
Filter cover	<p>Hot soapy water: Clean using a damp dish cloth and then dry with a soft cloth.</p>

## Components to clean



No.	Name
1	Filter cover
2	Metal grease filter
3	Container
4	Hob
5	Control panel
6	Overflow container
7	Housing cover
8	Activated charcoal filter (only in air recirculation mode)

## Hob surround (only on appliances with hob surrounds)

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

- Only use warm soapy water
- Wash new dish cloths thoroughly before use.
- Do not use harsh or abrasive cleaning agents.
- Do not use a glass scraper or sharp objects.

## Hob

Clean the hob each time you use it. This will prevent food remnants from becoming burned on. Do not clean the hob until the residual heat indicator has gone out. Remove boiled-over liquids immediately and do not allow any food remains to dry on.

Clean the hob with a damp dish cloth and dry it with a cloth or towel to prevent limescale build-up.

Stubborn dirt is best removed with a glass scraper or glass ceramic cleaner (available from retailers). Follow the manufacturer's instructions.

You can obtain a suitable glass scraper (article no. 00087670) from our after-sales service or through our online shop.

Using a special sponge for cleaning glass-ceramic hobs achieves great cleaning results.

## Ventilation system

The filter must be regularly cleaned or replaced in order to guarantee efficient filtration of odours and grease.

### Metal grease filter

The metal grease filters should be cleaned every 30 operating hours or at least once a month.

### Warning – Risk of fire!

Grease deposits in the grease filter may catch fire.

**Clean the grease filter at least once a month.**

Never operate the appliance without the grease filter.

### Activated charcoal filters

The activated charcoal filter should be replaced regularly. The saturation indicator on your appliance will tell you how frequently this needs to be done.

### Saturation display

If the metal grease filter or activated charcoal filter becomes saturated, a signal will sound once the appliance has been switched off.



The following symbols will light up in the display panel:

- **Metal grease filter:** *F 10* lights up
- **Activated charcoal filter:** *F 11* lights up
- **Metal grease filter and activated charcoal filter:** *F 10* and *F 11* light up alternately

Do not wait any longer to clean the metal grease filter or replace the activated charcoal filter.

Once you have cleaned or replaced the relevant filters, reset the saturation indicator so that the *F 10* and *F 11* indicators go out.

After the appliance has been switched off, *F 10* or *F 11* lights up.

1. Touch the  symbol.  
A signal tone will sound. The metal grease filter saturation indicator has now been reset.
2. If *F 11* is lit, touch the  symbol again.  
A signal tone will sound. The activated charcoal filter saturation indicator has now been reset.

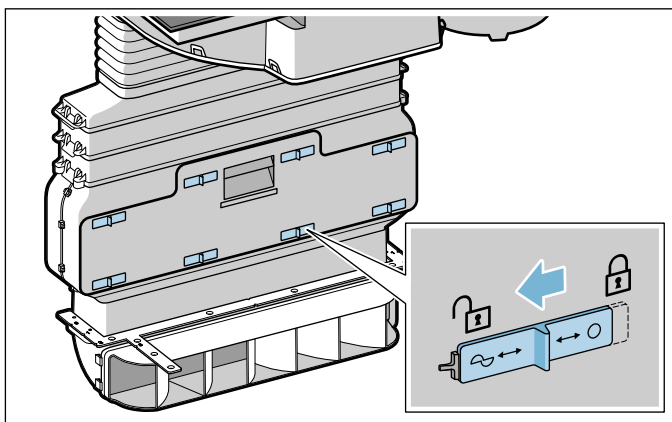
## Changing the activated charcoal filter (only in circulating-air mode)

Activated charcoal filters trap the odour-causing compounds in cooking smells. They are only used for circulating-air mode.

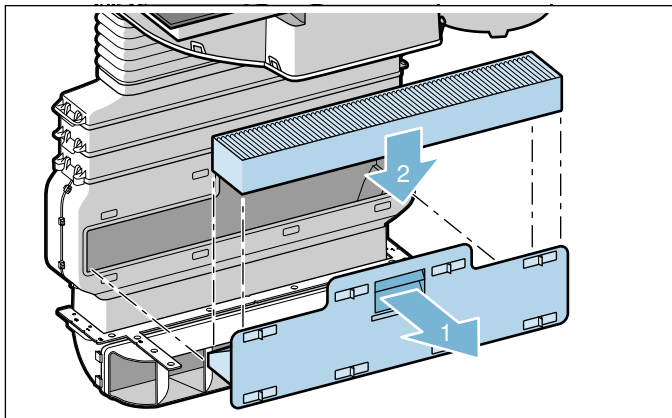
### Notes

- The activated charcoal filter is not included with the appliance. The activated charcoal filter (article no. HEZ381700) is available from specialist retailers, from our after-sales service or from our online shop.
- The activated charcoal filter cannot be cleaned or reactivated.
- Only use genuine replacement filters. This will ensure that the appliance performs optimally.

1. Unlock all of the closing elements on the drawer in the flat duct of the fitted unit.



2. Open the drawer in the flat duct and remove the activated charcoal filter.



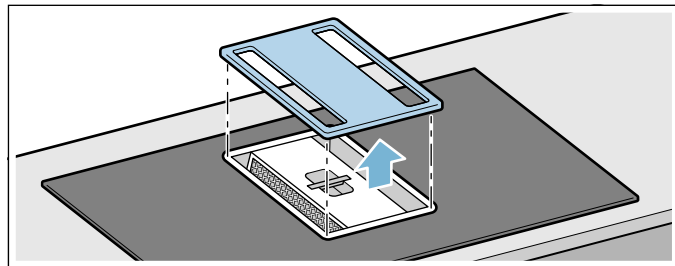
3. Insert the new activated charcoal filter.
4. Close the drawer in the flat duct and lock all of the closing elements.

**Note:** Make sure that all of the closing elements have been locked correctly. Otherwise noises may be generated and the power of the ventilation system may be reduced.

## Removing metal grease filter

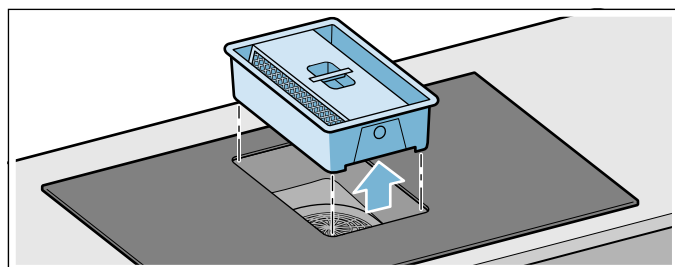
The metal grease filters filter the grease out of kitchen steam. To keep them in good working order, the filters should be cleaned at least once a month.

1. Take the filter cover off.



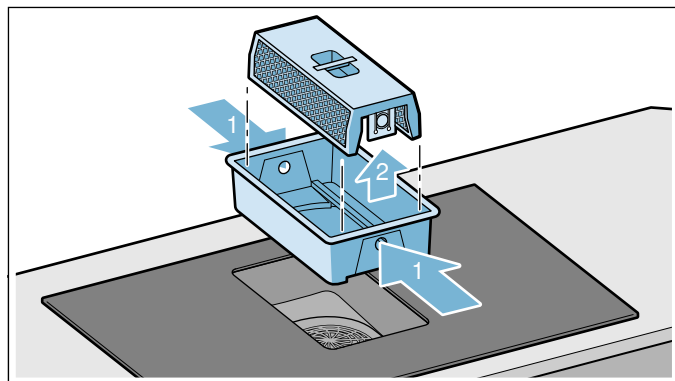
**Note:** Make sure that the filter cover does not fall and damage the hob.

2. Take the metal grease filter and the container out.



**Note:** Fat may accumulate in the bottom of the container. Hold the metal grease filter level to prevent fat from dripping out.

3. Press down on the two catches on either side of the container to separate the metal grease filter from the container.



4. Empty the container if necessary.
5. Clean the metal grease filter and filter cover.
6. After removing the metal grease filter, clean the inside of the appliance.

**Note:** Droplets of water may form on the fan wheel. This is normal and occurs as a result of the cooking vapours condensing. It is not a safety hazard and there is no risk of damage. The electronic components in the appliance are protected.



## Cleaning the metal mesh grease filters

### Notes

- Do not use aggressive, acidic or alkaline cleaning products.
- The metal grease filter can be cleaned in the dishwasher or by hand.

### By hand:

**Note:** You can use a special degreaser to remove stubborn dirt (article no. 00311297). This can be ordered through our online shop.

- Soak the metal grease filter in hot soapy water.
- Clean the metal grease filter with a brush and then rinse it thoroughly.
- Leave the metal grease filter to drain.

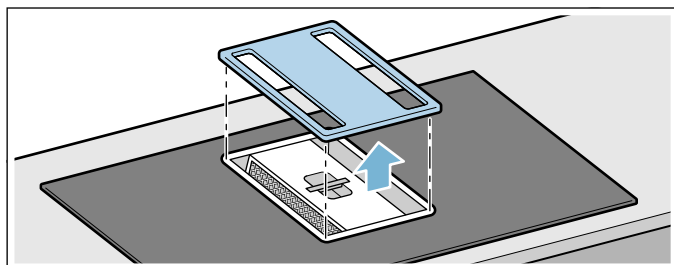
### In the dishwasher:

- Do not clean the metal grease filter together with cookware if heavily soiled.
- Place the metal grease filter in the dishwasher, leaving plenty of space around it. Do not trap the metal grease filter.
- For best results, place the metal grease filter in the dishwasher filter side down.

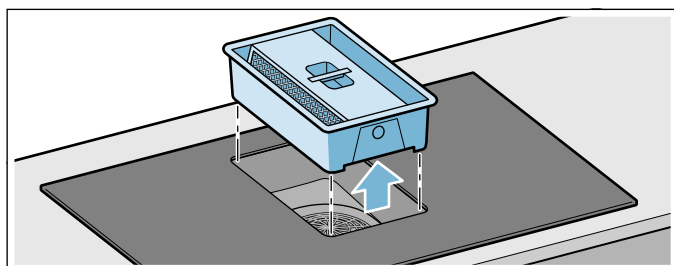
## Fitting and cleaning other appliance components

Also clean the inside of the hob extractor system regularly. You can use a special degreaser to remove stubborn dirt (article no. 00311297).

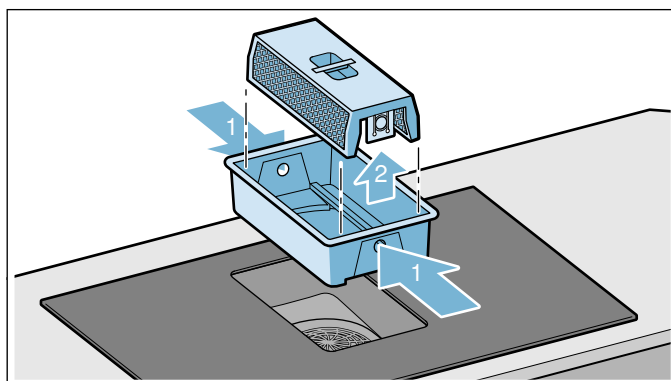
1. Remove the filter cover and clean it with a damp cloth.



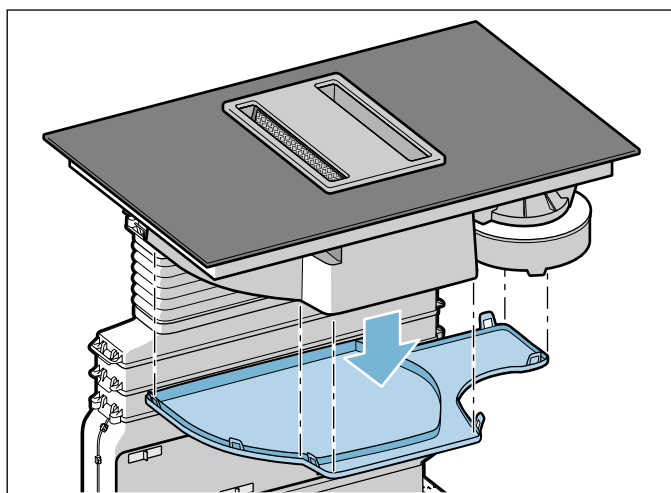
2. Remove the metal grease filter and container.



3. Press down on the two catches on either side of the container to separate the metal grease filter from the container.



4. Empty the container if necessary.
5. Clean the metal grease filter and the container in the dishwasher.
6. If required, take off the housing cover underneath the appliance and clean it.



7. Clean the parts and dry them before refitting them.

## Inserting the metal grease filters

1. Insert the container.
2. Insert the metal grease filter.



**Note:** Ensure that the metal grease filter has been inserted correctly. Otherwise, the ventilation system does not work.

3. Put the filter cover on.

## Resetting the saturation displays

Once you have cleaned or replaced the relevant filters, reset the saturation indicator so that the **F 10** and **F 11** indicators go out.

After the appliance has been switched off, **F 10** or **F 11** lights up.

1. Touch the  symbol.  
A signal tone will sound. The metal grease filter saturation indicator has now been reset.
2. If **F 11** is lit, touch the  symbol again.  
A signal tone will sound. The activated charcoal filter saturation indicator has now been reset.

## Cleaning the overflow container

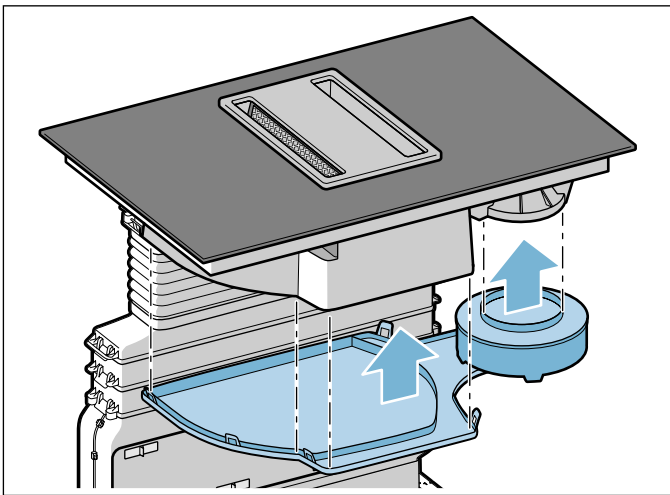
### Notes

- Make sure that the supply to the overflow container is not blocked. Remove any objects that have entered the appliance once it has cooled down. To do this, take the filter cover off and take the metal grease filter and the container out.
- Any liquid entering the appliance from above will be collected in the overflow container. Unscrew the overflow container and empty it. Take the housing cover off if necessary.

1. Unscrew the overflow container with both hands.

### Notes

- Hold the overflow container level to prevent liquid from leaking out.
- If the metal grease filter and the container have been removed and liquid finds its way into the appliance through the fan grille, you will need to remove the housing cover.



2. Empty the overflow container, as well as the housing cover if necessary, and rinse it/them out.
3. Clean the overflow container before screwing it back into place.
4. Refit the housing cover.



## Frequently Asked Questions (FAQ)

### Using the appliance

#### Why can't I switch on the hob and why is the childproof lock symbol lit?

The childproof lock is activated.  
You can find information on this function in the section on → *"Childproof lock"*

#### Why are the displays flashing and why can I hear an audible signal?

Remove any liquid or food remains from the control panel. Remove any objects from the control panel.  
You can find instructions on how to deactivate the audible signal in the section on → *"Basic settings"*

### Noises

#### Why I can hear noises while I'm cooking?

Noises may be generated while using the hob depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

#### Possible noises:

##### A low humming noise like the one a transformer makes:

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

##### Low whistling noise:

Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware.

##### Crackling:

Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The loudness of the noise can vary depending on the quantity of food being cooked or the cooking method.

##### High-pitched whistling noises:

Can occur when two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

##### Fan noise:

The hob is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

### Cookware

#### Which types of cookware can be used with an induction hob?

You can find information on which types of cookware can be used with an induction hob in the section on → *"Induction cooking"*.

#### Why is the hotplate not heating up and why is the heat setting flashing?

The hotplate on which the cookware is standing is not switched on.  
Check that you have switched on the correct hotplate.

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.  
Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of cookware in the sections on → *"Induction cooking"* and → *"Move function"*.

#### 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 heat setting?

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.  
Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of cookware in the sections on → *"Induction cooking"* and → *"Move function"*.

## Cleaning

### How do I clean the hob?

Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dish-water detergent (concentrated) or scouring pads.

You can find more information on cleaning and caring for your hob in the section on → *"Cleaning"*

## Trouble shooting

Usually, faults are small matters that are easy to eliminate. Please read the information in the table before calling the after-sales service.

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

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Fault/indicator or symbol	Possible cause	Solution
The appliance is not working	The plug is not plugged into the mains	Connect the appliance to the mains electricity supply
	Power failure	Check whether other kitchen appliances are working
	The fuse/circuit breaker is faulty	Check in the fuse box to make sure that the fuse/circuit breaker for the appliance is in working order
The symbol lighting is not working.	The control unit is faulty.	Call the after-sales service.
The ventilation system is not working.	The metal grease filter is not inserted correctly.	Insert the metal grease filter correctly.
	The filter detection sensor is not working	Call the after-sales service.
<b>F 10</b>	The metal grease filter is saturated.	Clean the metal grease filter. → "Cleaning" on page 28
<b>F 11</b>	The activated charcoal filter is saturated.	Replace the activated charcoal filter. → "Cleaning" on page 28
<b>F 10 / F 11</b>	The saturation indicator is lit even though the filter has been cleaned or replaced.	Reset the saturation indicator. → "Resetting the saturation displays" on page 31
Nothing on the display	The power supply has been disconnected.	Use other electrical appliances to check whether a short circuit has occurred in the power supply.
	The appliance has not been connected as shown in the circuit diagram.	Make sure that the appliance has been connected as shown in the circuit diagram.
	Electronics fault.	If you are unable to rectify the fault, contact the technical after-sales service.
The indicators are flashing	The control panel is wet or an object is covering it.	Dry the control panel or remove the object.
The — indicator is flashing on the hotplate displays	A fault has occurred in the electronics.	To acknowledge the fault, briefly cover the control panel with your hand.
<b>F 2</b>	The electronics have overheated and switched off the affected hotplate.	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
<b>F 4</b>	The electronics have overheated and all the hotplates have been switched off.	
<b>F 5</b> + heat setting and signal tone	There is a hot pan near the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault code will go out shortly afterwards. You can resume cooking.
<b>F 5</b> and signal tone	There is a hot pan near the control panel. The hotplate has been switched off to protect the electronics.	Remove the pan. Wait a few seconds. Touch any touch control. When the fault code on the display goes out, you can resume cooking.
<b>F 1 / F 6</b>	The hotplate has overheated and has been switched off to protect your work surface.	Wait until the electronics have cooled down sufficiently before switching the hotplate on again.
<b>F 8</b>	The hotplate has been operating continuously for an extended period.	The automatic safety switch-off function has been activated. See the section entitled → "Automatic safety cut-out"
<b>E 9000</b> <b>E 90 10</b>	The operating voltage is incorrect/outside of the normal operating range.	Contact your electricity supplier.
<b>U 400</b>	The hob is not connected properly	Disconnect the hob from the power supply. Make sure that it has been connected as shown in the circuit diagram.

Do not place hot pans on the control panel.

### Notes

- If **E** appears on the display, press and hold the button for the relevant cooking zone in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the mains power supply and wait 30 seconds before reconnecting it. If this code is displayed again, contact the technical after-sales service and specify which fault code has appeared.
- If a fault occurs, the appliance will not switch to standby mode.

## Customer service

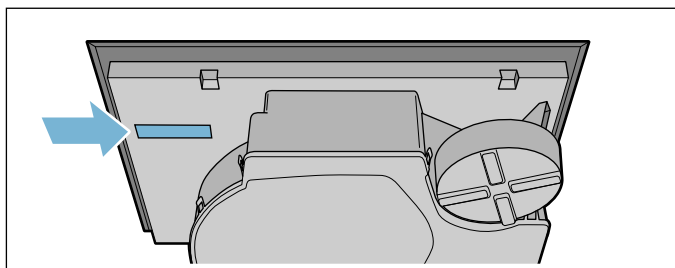
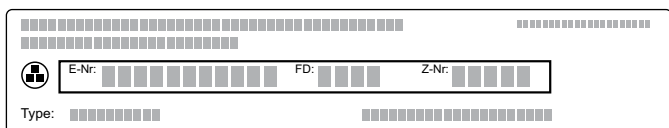
Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

### E number and FD number

Please quote the E-number (product number) and the FD number (production number) of your appliance when contacting our after-sales service.

The rating plate bearing these numbers can be found:

- On the appliance certificate.
- On the underside of the hob.



The E number can also be found on the hob's glass ceramic surface. You can check the after-sales service index (KI) and FD number by going to the basic settings. Refer to the section entitled → *"Basic settings"* to find out how to do this.

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

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

### To book an engineer visit and product advice

**GB** 0344 892 8979

Calls charged at local or mobile rate.

**IE** 01450 2655

0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

## Test dishes

This table has been produced for test institutes to facilitate the testing of our appliances.

The data in the table refers to our Schulte-Ufer cookware accessories (4 piece cookware set for the HEZ 390042 induction hob) with the following measurements:

- Saucepan Ø 16 cm, 1.2 l for hotplates of Ø 14.5 cm
- Pot Ø 16 cm, 1.7 l for hotplates of Ø 14.5 cm
- Pot Ø 22 cm, 4.2 l for hotplates of Ø 18 cm
- Frying pan Ø 24 cm, for hotplates of Ø 18 cm

Test dishes		Cookware	Heat setting	Preheating Cooking time (min:sec)	Lid	Cooking Heat setting	Lid
<b>Melting chocolate</b>							
Chocolate coating (e.g. Dr. Oetker brand, dark chocolate 55% cocoa, 150 g)		Saucepan, 16 cm diameter	-	-	-	1.	No
<b>Heating and keeping lentil stew warm</b>							
Lentil stew*							
Initial temperature 20 °C							
Amount: 450 g	Cooking pot, 16 cm diameter	9	1:30 (without stirring)	Yes	1.	Yes	
Amount: 800 g	Saucepan, 22 cm diameter	9	2:30 (without stirring)	Yes	1.	Yes	
Lentil stew from a tin							
E.g lentils with Erasco sausages.							
Initial temperature 20 °C							
Amount: 500 g	Cooking pot, 16 cm diameter	9	Approx. 1:30 (stir after approx. 1 minute)	Yes	1.	Yes	
Amount: 1 kg	Saucepan, 22 cm diameter	9	Approx. 2:30 (stir after approx. 1 minute)	Yes	1.	Yes	
<b>Preparing Béchamel sauce</b>							
Temperature of the milk: 7 °C							
Ingredients: 40 g butter, 40 g flour, 0.5 l milk (3.5% fat content) and a pinch of salt							
1. Melt the butter, stir in the flour and salt, and heat up the mixture.	Saucepan, 16 cm diameter	2	Approx. 6:00	No	-	-	
2 Add the milk to the roux and bring to the boil, stirring continuously.		7	Approx. 6:30	No	-	-	
3. Once the Béchamel sauce comes to the boil, leave it on the hot-plate for a further two minutes, stirring continuously.		-	-	-	2	No	

\*Recipe in accordance with DIN 44550

\*\*Recipe in accordance with DIN EN 60350-2

Test dishes		Cookware	Heat setting	Preheating Cooking time (min:sec)	Lid	Cooking Heat setting	Lid
<b>Cooking rice pudding</b>							
Rice pudding, cooked with the lid on Temperature of the milk: 7 °C Heat the milk until it starts to rise up. Set the recommended heat setting and add rice, sugar and salt to the milk. The cooking time, including preheating, is approx. 45 minutes.							
	Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% fat content) and 1 g salt	Cooking pot, 16 cm diameter	8.	Approx. 5:30	No	3 (stir after 10 minutes)	Yes
	Ingredients: 250 g short-grain rice, 120 g sugar, 1 l milk (3.5% fat content) and 1.5 g salt	Saucepan, 22 cm diameter	8.	Approx. 5:30	No	3 (stir after 10 minutes)	Yes
Rice pudding, cooked without lid Temperature of the milk: 7 °C Add the ingredients to the milk and heat the mixture up while stirring continuously. Once the milk has reached approx. 90 °C, select the recommended heat setting and leave it to simmer on a low heat for approx. 50 minutes.							
	Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% fat content) and 1 g salt	Cooking pot, 16 cm diameter	8.	Approx. 5:30	No	3	No
	Ingredients: 250 g short-grain rice, 120 g sugar, 1 l milk (3.5% fat content) and 1.5 g salt	Saucepan, 22 cm diameter	8.	Approx. 5:30	No	2.	No
<b>Cooking rice*</b>							
Water temperature: 20 °C							
	Ingredients: 125 g long grain rice, 300 g water and a pinch of salt	Cooking pot, 16 cm diameter	9	Approx. 2:30	Yes	2	Yes
	Ingredients: 250 g long grain rice, 600 g water and a pinch of salt	Saucepan, 22 cm diameter	9	Approx. 2:30	Yes	2.	Yes
<b>Roasting a pork loin</b>							
Initial temperature of the loin: 7 °C							
	Amount: 3 pork loins (total weight approx. 300 g, 1 cm thick) and 15 ml sunflower oil	Frying pan, 24 cm diameter	9	Approx. 1:30	No	7	No
<b>Preparing pancakes**</b>							
	Amount: 55 ml batter for each pancake	Frying pan, 24 cm diameter	9	Approx. 1:30	No	7	No
<b>Deep-fat frying chips</b>							
	Amount: 2 l sunflower oil, per portion: 200 g frozen chips (e.g. McCain 123 Original fries)	Saucepan, 22 cm diameter	9	Until the oil temperature reaches 180 °C	No	9	No
*Recipe in accordance with DIN 44550							
**Recipe in accordance with DIN EN 60350-2							



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**Robert Bosch Hausgeräte GmbH**

Carl-Wery-Straße 34

81739 München

Germany

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



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