



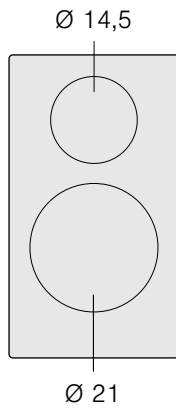
PIE3..C1..
Hob



BOSCH

[en] Instruction manual

PIE3..C1..



	g*	b*
$\text{Ø } 14,5$	1.400 W	1.800 W
$\text{Ø } 21$	2.200 W	3.700 W

*  IEC 60335-2-6

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

Safety precautions

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

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

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

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

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

Do not use inappropriate child safety shields or hob guards. These can cause 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 8 years old and are being supervised.

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

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,

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.

Risk of burns!

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

Risk of electric shock!

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

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

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

Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

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

Overview

The following table presents the most common damage caused:

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

Protecting the environment

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.

Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.

- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

Induction cooking

Advantages of induction cooking

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

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

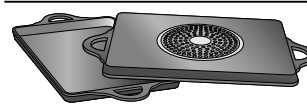
Cookware

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

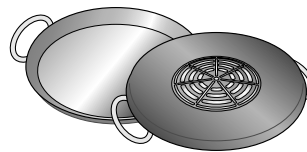
- enamelled steel
- cast iron
- special stainless steel induction pans.

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

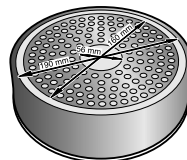
There are other types of cookware for induction whose base is not entirely ferromagnetic.



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



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



For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use diffuser hobs or pans made from:

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

Characteristics of the pan base

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

Absence of pan or unsuitable size

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

Empty pans or those with a thin base

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

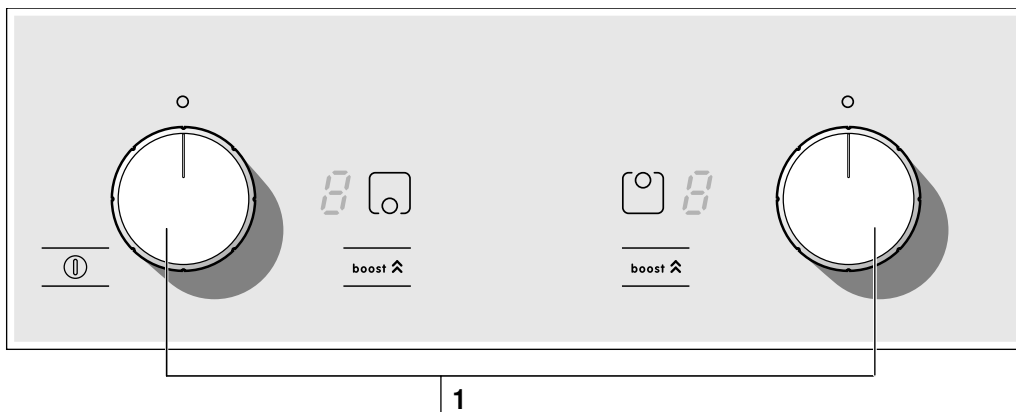
Pan detection

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

Getting to know your appliance

On *page 2*, you will find information on the dimensions and power of the hotplates.

The control panel



Use	
1	Selecting power level
Controls	
ⓘ	Main switch
Boost ⤴	Powerboost function

Displays	
0	Operating condition
1-9	Heat settings
b	Powerboost function
H/h	Residual heat

Control panels

Pressing a symbol activates its corresponding function.

Note: Always keep the control surfaces dry. Moisture can affect proper working.

The hotplates

Hotplate	
○ Single hotplate	Always use cookware of a suitable size.
Use only cookware suitable for induction cooking; see the section on suitable cookware.	

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching them when this indicator is lit.

Although the hob is switched off, the indicator *h* or *H* will remain on for as long as the hotplate is hot.

If the pan is removed before the hotplate is turned off, the indicator *h* or *H* and the selected power level will appear alternately.

Programming the hob

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

Switching the hob on and off

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

To switch on: Touch the ① symbol. The indicator above the main switch lights up. The hob is now ready for use.

To switch off: Touch the ① symbol until the indicator above the main switch goes out. All of the hotplates are now switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Notes

- The hob switches off automatically if all hotplates have been switched off for longer than 20 seconds.
- If the control elements are not set to 0 when you touch the ① symbol, the ② indicator flashes in the area of the hotplate display. The hob remains switched off.

Set the hotplate

Use the controls to set the desired power level.

0 = hotplate switched off.

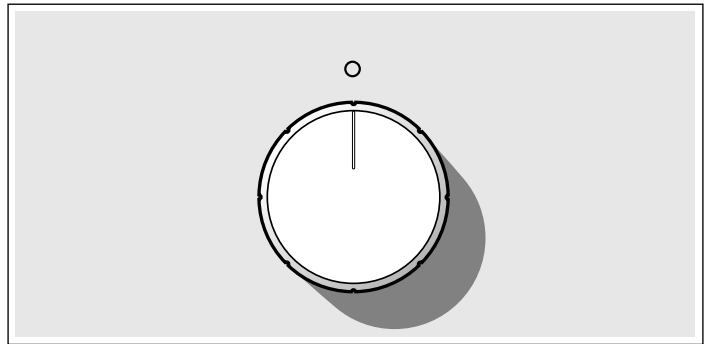
Power level 1 = minimum power.

Power level 9 = maximum power.

Selecting the power level

Turn the control to the right until reaching the desired powered level.

The selected power level lights up on the indicator.



Switch off the hotplate

Turn the control to the left until reaching level 0. The hotplate turns off and the residual heat indicator appears.

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

Cooking guidelines table

The table below contains some examples.

Cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

When heating purées, creams and thick sauces, stir occasionally.

Use power level 9 to begin cooking.

	Power level	Cooking time
Melting		
Chocolate, chocolate coating	1-2	-
Butter, honey, gelatin	1-2	-
Heating and keeping warm		
Stew (e.g., lentils)	1-2	-
Milk**	1-2	-
Sausages heated in water**	3-4	-
Defrosting and heating		
Frozen spinach	3-4	15-25 min.
Frozen goulash	3-4	30-40 min.
Slow cooking, simmering		
Potato dumplings*	4-5	20-30 min.
Fish*	4-5	10-15 min.
White sauces (e.g., bechamel)	1-2	3-6 min.
Whipped sauces (e.g., Bearnaise, Hollandaise)	3-4	8-12 min.

* Uncovered cooking

** Uncovered

*** Turn frequently

	Power level	Cooking time
Boiling, steaming, sautéing		
Rice (with a double amount of water)	2-3	15-30 min.
Rice pudding	2-3	30-40 min.
Unpeeled potatoes	4-5	25-30 min.
Peeled potatoes with salt	4-5	15-25 min.
Pasta	6-7*	6-10 min.
Soups	3-4	15-60 min.
Vegetables	3-4	10-20 min.
Greens, frozen foods	3-4	7-20 min.
Cooked in a pressure cooker	4-5	-
Stewing		
Meat roll	4-5	50-60 min.
Stew	4-5	60-100 min.
Goulash	3-4	50-60 min.
Bake / Fry with a little oil**		
Steaks, plain or breaded	6-7	6-10 min.
Frozen steaks	6-7	8-12 min.
Chops, plain or breaded***	6-7	8-12 min.
Beefsteak (3 cm thick)	7-8	8-12 min.
Chicken breast (2 cm thick)***	5-6	10-20 min.
Frozen chicken breast***	5-6	10-30 min.
Hamburgers, meatballs (3 cm thick)***	4-5	30-40 min.
Plain fish and fish fillet	5-6	8-20 min.
Breaded fish and fish fillet	6-7	8-20 min.
Frozen breaded fish (e.g., fish fingers)	6-7	8-12 min.
Prawns and shrimps	7-8	4-10 min.
Frozen meals (e.g., stir-fries)	6-7	6-10 min.
Pancakes	6-7	fry individually
Omelette	4-5	fry individually
Fried eggs	5-6	3-6 min.
Frying** (150-200 g per serving with 1-2 l. of oil)		
Frozen foods (e.g., French fries, chicken nuggets)	8-9	fry one portion at a time
Frozen croquettes	7-8	
Meat (e.g., chicken pieces)	6-7	
Fish, in breadcrumbs or batter	6-7	
Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms)	6-7	
Confectionery products (e.g., fritters, fruit in batter)	4-5	

* Uncovered cooking

** Uncovered

*** Turn frequently

Powerboost function


The Powerboost function can be used to heat large amounts of water more quickly than the power level 3.

Usage restrictions


This function is always available for all hotplates, provided the other hotplate in the same group is not in use (see illustration). If you want to activate this function for hotplate 1, for example, hotplate 2 must then be switched off, and vice-versa. Otherwise, the letter **b** and the heat setting flash alternately in the display. The previously selected heat setting is then automatically set.



To turn on:

1. Select the required power level.
2. Press the **boost**  symbol of the selected hotplate. The **b** indicator lights up. The function has been turned on.


To deactivate

Press the **boost**  symbol. The display **b** goes out. The function will be deactivated.

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

Automatic time limitation

If the hotplate is used for prolonged periods and the settings are not adjusted, the automatic time limitation function is activated.

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


When the control is turned to setting 0, the indicator goes off. The hotplate can now be reset.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Deactivating the warning signal

A short beep sounds to confirm that a symbol has been touched. Depending on the model, this signal can be switched off.

1. Set the hotplates to the power level 3.
2. Switch the hotplates off individually, starting with the hotplate which is controlled by the knob on the right-hand side of the control panel.

3. Press the **boost**  symbol of the left hotplate for at least 5 seconds. After 5 seconds has elapsed a beep will sound to confirm this.

The warning signal can be reactivated. To do this, follow the same procedure as for deactivating the warning signal.

Care and cleaning

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

Hob

Cleaning

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

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

Do not use:

- Undiluted washing-up liquid
- Dishwasher detergent
- Abrasive products

- Corrosive products such as oven sprays or stain removers
- Sponges that may scratch
- High-pressure or steam cleaners

The best way to remove stubborn stains is to use a glass scraper. Follow the manufacturer's instructions.

Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop.

Hob frame

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

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

Fixing malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

Indicator	Malfunction	Solution
none	The electric power supply has been cut off. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction.	Use other electrical appliances to check whether there has been a power cut. Check that the appliance has been connected correctly according to the connection diagram. If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
E flashes	The control panel is damp or an object is resting on it.	Dry the control panel area or remove the object.
E_r + number / d + number / E + number	Electronic system malfunction.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.*
$F0$	There is an internal error in the operation.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.*
$F2$	The electronic system has overheated and the corresponding hotplate has been switched off.	Turn the control to the 0 setting. Wait until the electronic system has cooled down sufficiently before switching the hotplate back on.*
$F4$	The electronic system has overheated and all hotplates have been switched off.	Wait until the electronic system has cooled down sufficiently before switching it back on.*
$c 1$	Supply voltage outside normal operating limits.	Please contact your local electricity company.
$c2 / c3$	The hotplate has overheated and has switched off in order to protect its cooking surface.	Wait until the electronic system has cooled down sufficiently before switching it back on.

* If the warning persists call the Technical Assistance Service.

Do not rest hot pans on the control panel.

Normal noise while the appliance is working

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

A deep humming sound as in a transformer

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

A low whistling sound

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

A crackling sound

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

A high-pitched whistling sound

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

Noise from the fan

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

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

After-sales service

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

E number and FD number:

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

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

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

To book an engineer visit and product advice

GB 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.



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