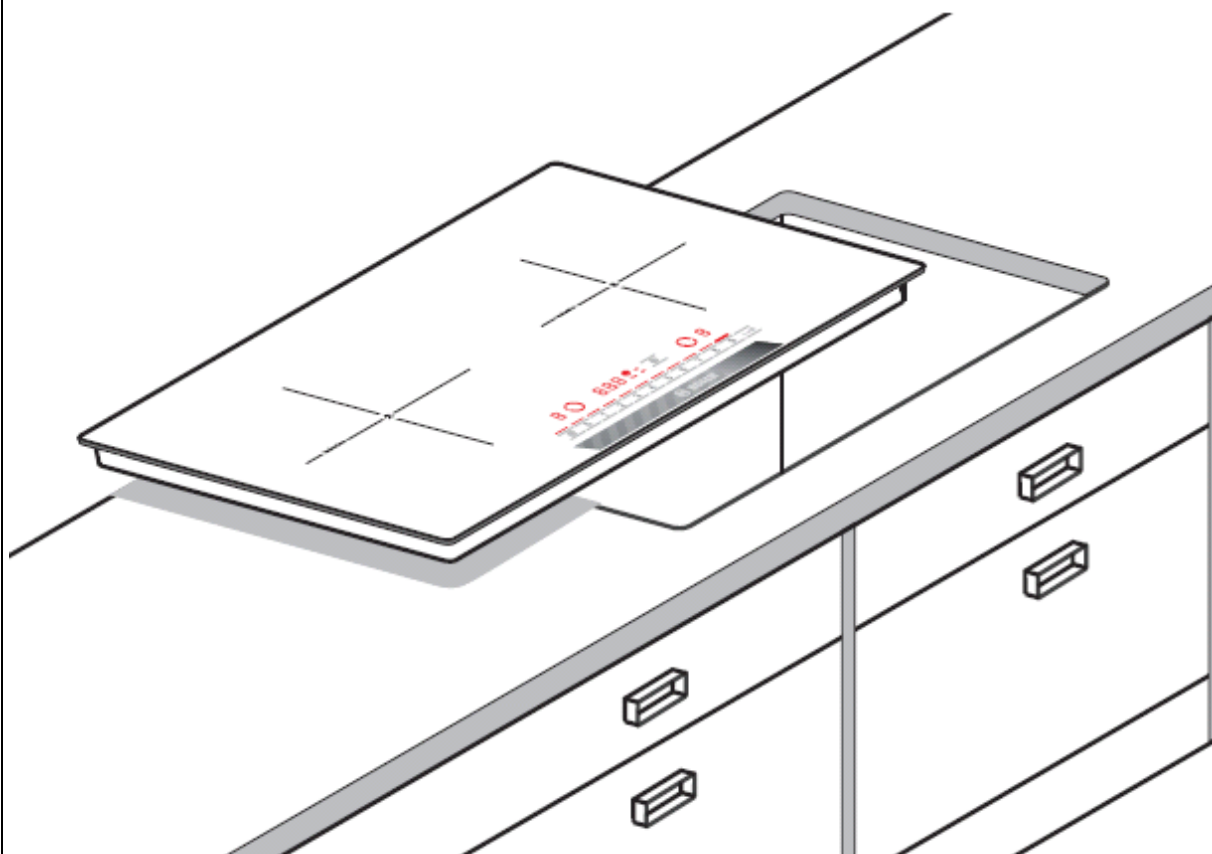


EN



# BOSCH

**BUILT-IN INDUCTION HOB  
INSTALLATION AND OPERATION INSTRUCTION**



**PMI968MS**

## **Preface**

Thank you for choosing Bosch cooking appliances.

Please read this User manual carefully before you use the product.

Any defects and losses caused by ignoring the mentioned items and cautions mentioned in the operation and installation instruction are not covered by our warranty and any liability. Please keep all document in a safety place for future reference. If you have any doubt, please contact our local customer service center or dealer.

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**Attention:**

BSH Home Appliances (Jiangsu) Co., Ltd. reserves the right of final explanation of all the contents in the Operation and Installation Instruction. The contents of this user manual are subject to change without notice.

Read this instructions carefully. Only after doing this will you be able to operate your appliance properly.

Keep this Instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Check the appliance after removing it from the packaging. If you find the induction hob (built-in) is visibly damaged, do not use it. Contact your local Customer Service or dealer immediately.

### Safety Instructions

- The induction hob (built-in) is designed for domestic use only. Only use the induction hob for food preparation so that it should be installed in the kitchen.

- Safe operation:

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



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

are not capable of using this appliance should not do.

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

- Overheated oil, butter or margarine:

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire!

Ensure that you keep a constant watch when cooking foods with oil or butter.

In the event that the oil or butter catches fire, never use water to put it out. Put the fire out quickly by covering the pan with a cover or dish. Switch off the hotplate.

- Not to add additional timer or remote control to control the hob.

## Safety Instructions

- Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance. The residual heat Indicator tells you if the hotplates are hot (See “Residual heat warning light” section ).

It may cause a fire! Never rest flammable objects on the cooking hob.

It may cause a fire! If there is a drawer below the induction hob, this should not be used to store any flammable objects or sprays.

- Wet hotplates and pan bases



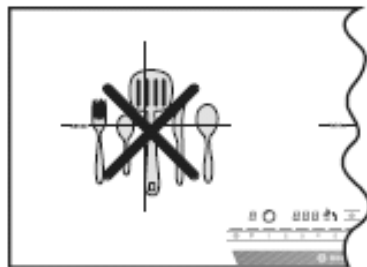
Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly. Always ensure that the hotplate and the base of the pan are kept dry.

- Cracks in the hob



Risk of electrocution! Disconnect the appliance from the mains if the induction hob is broken or cracked. Contact Local Customer Service or Dealer.

- The hotplate heats up but the visual indication does not work



Risk of burns! Disconnect the hotplate if the indicator does not work. Contact Local Customer Service or dealer.

- Do not place metal objects on the Induction hob

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

## Safety Instructions

- Taking care of the cooling fan

This induction hob is fitted with a fan in the lower section. Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system.

Please, note: there should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

- Incorrect repairs

Risk of electric shock! Incorrect repairs can be dangerous. Repairs may only be carried out by the Customer Service.

- Power cable

Any work on the appliance, including replacing the power cable must be carried out by the Customer Service.

The power cable of the appliance must not touch the hot areas of the hob. The cable insulation and hob can be damaged.

This appliance complies with current safety regulations and electromagnetic compatibility regulations.

Nevertheless, people with a peacemaker should not use this appliance.

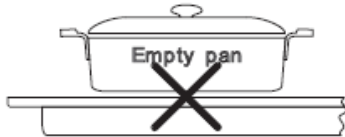


It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as hearing aid, could experience some discomfort.

- Switching the hob off

Always switch the hob using the main switch of the Control panel after each use. Do not wait until the hob switches off automatically when the pan is removed.

## Causes of damage



- The base of the pans

The rough bases of pans may scratch the hob.

When the Induction hob is switched on, avoid leaving empty pans on the hotplates for long time. These may cause damage.

- Hot pans

Never rest hot pans on the control panel, the indicator area or the hob surround.

- Salt, sugar and sand

salt, sugar and sand may scratch the ceran glass. Do not lean on the hob or use it as work surface.

- Hard and pointed objects

Hard or pointed objects may cause damage if they fall onto the hob.

Glass scraper



- Spilt food

Sugar and other similar products may damage the hob. These products should be removed immediately using a glass scraper.

- Inappropriate cleaning products

Discolorations in the metal are caused by using unsuitable cleaning products and wear as a result of contact with pans. Contact with our customer service to check suitable cleaning products.

- Plastic and foil

Aluminum foil and plastic containers will melt if placed on the hot areas of the hob

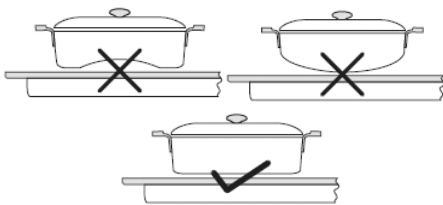




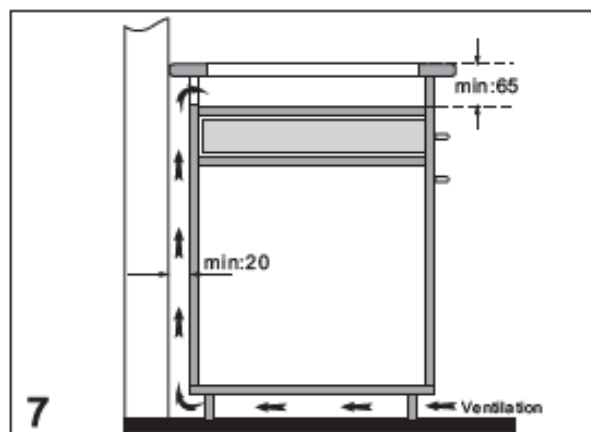
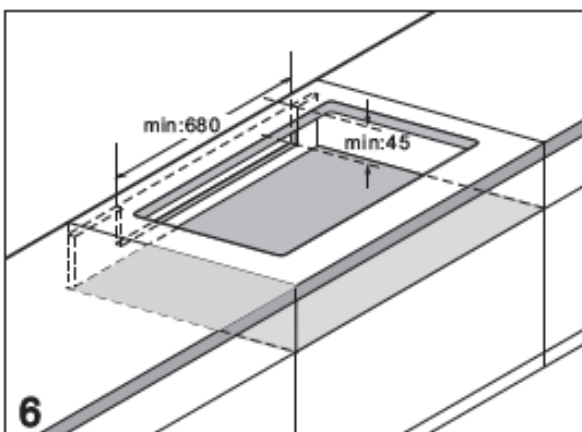
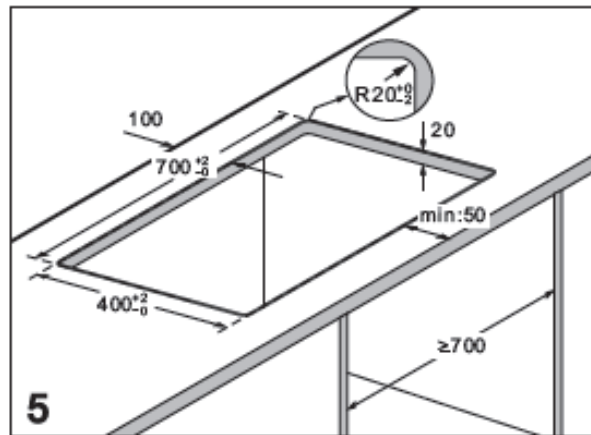
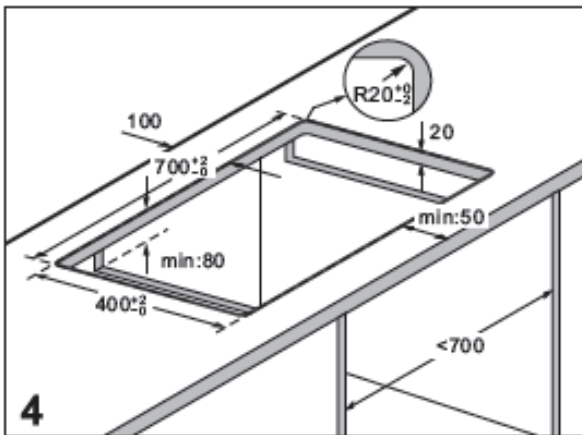
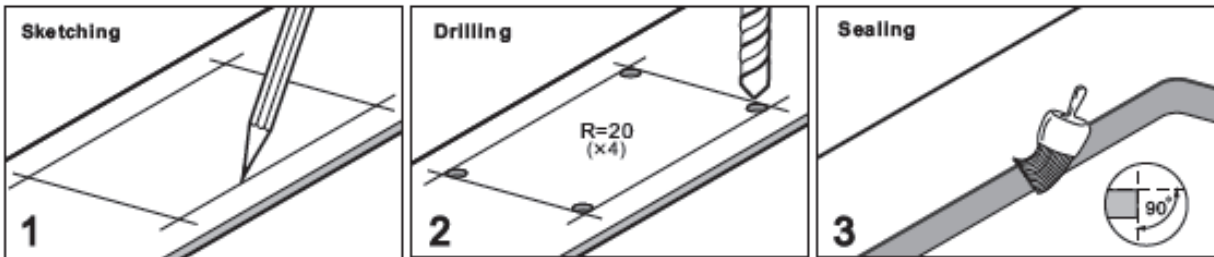
## Environmentally-friendly waste management

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

## Advice on saving energy

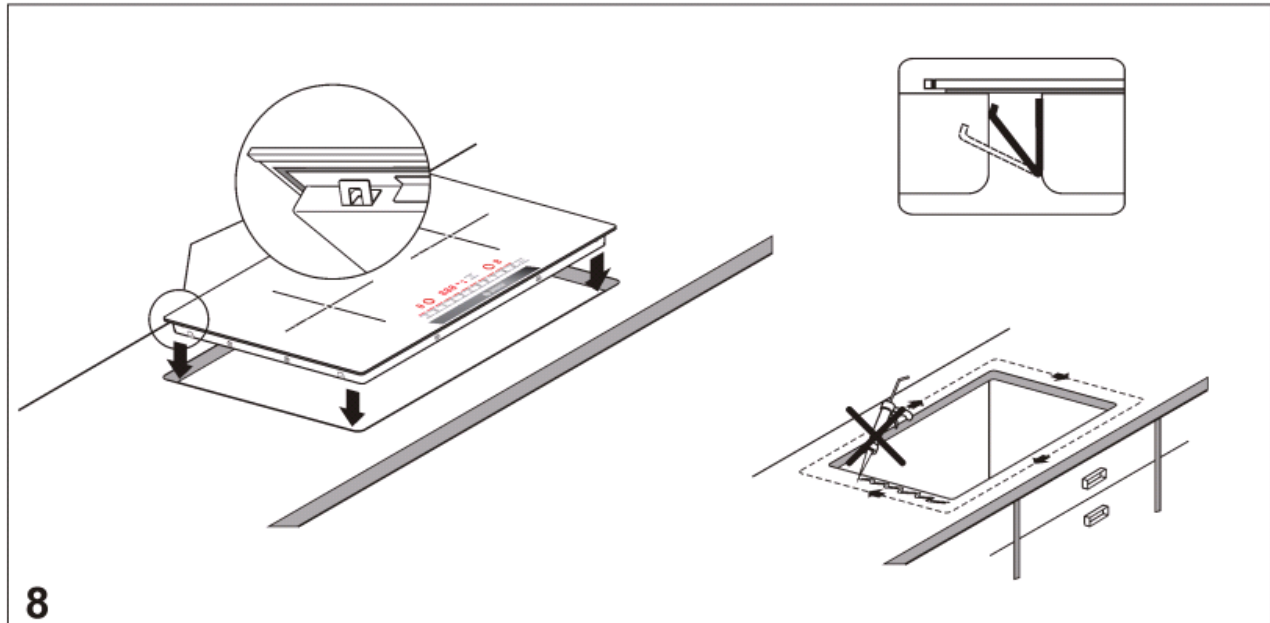


- Use a pan with thick flat base. Curved bases increase energy consumption. Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.
- The diameter of the base of the pan should fit the size of the hotplate. Check if the manufacturer has indicated the upper diameter of the pan. In general, this is greater than the diameter of the base of the pan. If the diameter of the pan does not fit the diameter of the hotplate, you are recommended to use a pan which is larger than the size of the hotplate, or else about half the energy will be lost.
- Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.
- Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid quadruples energy consumption.
- Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.
- During their cooking, food such as stews, soups may heat up too quickly without any indication, spilling out of the cookware. It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.
- We recommend not to use for Induction hob pots that have been used in a gas hob ( fire can deform the flatness of bottom). In case of use, check that bottom is flat.



## Preparing the Kitchen Units - Figure 1-7

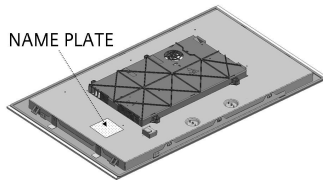
- Taking into account the hob ventilation:
  - An aperture must be cut in the top section of the back of the kitchen unit, 680 mm wide and 45 mm high (figure 6).
  - there must be a gap of 20 mm between the back of the kitchen unit and the kitchen wall (figure 7).
  - if the hob is installed above a drawer, allow a gap of 65 mm between the drawer and the top section of the worktop.
- The worktop should be flat and horizontal. The aperture should be cut before the appliance is installed. Remove any shavings, as these can affect the operation of the electrical components. When the cutting has been completed, the unit's stability should be checked again.
- Surfaces which have been cut should be sealed so that they are heat resistant and so that they do not swell when moist.
- The kitchen units to be fitted must resist temperatures of up to 90°C.
- The gap between the aperture and the side wall must be at least: 40 mm  
It is not recommended that the hob be placed between two side walls but, if this is the case, a gap of at least 200 mm should also be left on one side.
- If the induction hob is installed above a sterilizer there must be a gap of 70 mm from the top of worktop to the top of the sterilizer.
- If the induction hob is installed without sterilizer or above a drawer, the worktop thick around the hob must be 20mm as minimum.
- If the interior width of the kitchen unit is less than 700 mm, a 80 mm – long cut must be made in the side walls from the top section of the hob (figure 4).



## Important notes

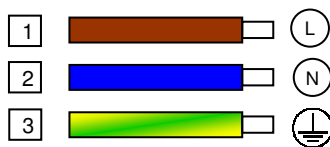
- Safety in use is only guaranteed if the technical installation of the hob has been carried out correctly and in accordance with the installation instructions. The installation technician shall be liable for any damage caused as a result of incorrect installation
- Only an authorized technician is able to connect the appliance. The guidelines set out by the electricity provider must be observed.
- This appliance should only be used with an earthed connection.
- Using this appliance without an earth connection or after it has been incorrectly installed may, in very rare cases, cause serious harm.
- The manufacturer accepts no responsibility for any malfunction or damage which is caused by incorrect electrical installation.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The power cable must be positioned so that it does not touch any of the hot parts of the hob.

## Installing and connecting the hob Figure 8



### Connection diagram

220V-240V~50HZ



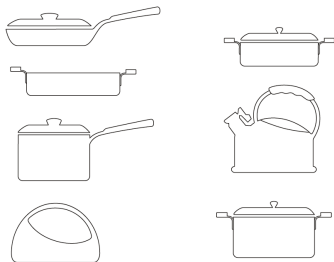
- See the name plate (see figure) for the voltage.
- **Connection diagram ( see figure)**
  1. Brown
  2. Blue
  3. Green and Yellow
- Is required 16A electrical installation at customer's house (electrical circuit, socket and fuse ).
- Do not trap the lead during installation and do not guide it over sharp edges.
- The hob and the worktop should not be sealed with silicone as the hob itself has a seal which serves this function.
- Do not install this induction hob above a refrigerator, dishwasher, washing machine or oven.
- Removing the hob

Disconnect the cooker from the power supply.  
Push out the hob from below

## Advantages of induction cooking

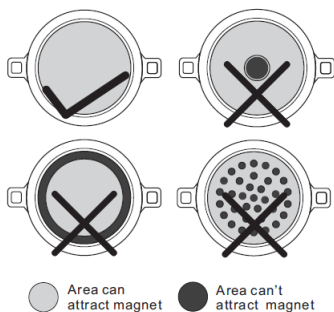
- Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the pan. For this reason, it offers a number of advantages:
  - Greater speed in cooking and frying; as the pan is heated directly.
  - Reduced energy consumption
  - Cleaner and easier to use; spilt food does not burn as much on the hob.
  - Cooking control and safety; the hob supplies or cuts off the heat as soon as the controls are operated. The Induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

## Suitable pans



- Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:
  - enameled steel
  - cast iron
  - specially designed cookware for induction cooking made from stainless steel
- Special pans for induction cooking.

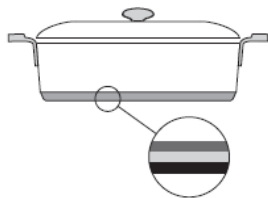
Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.



- Checking pans using a magnet.

To find out whether the pans are suitable, check that they are attracted to a magnet. The manufacturer will usually indicate if their pans are suitable for induction cooking.

## Suitable pans



Sandwich pans

- Unsuitable pans. Never use pans made from:
  - standard, high quality steel
  - glass
  - earthenware
  - copper
  - aluminum

- Characteristics of the base of the pan

The characteristics of the base of the pan can affect the evenness of the cooking.

Pans which are made from heat-diffusing materials ( such as “sandwich” pans made from stainless steel) distribute the heat evenly, saving time and energy.

- No pan or incorrect size pan

If no pan is place on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash.

Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

- Empty pans or pans with a thin base



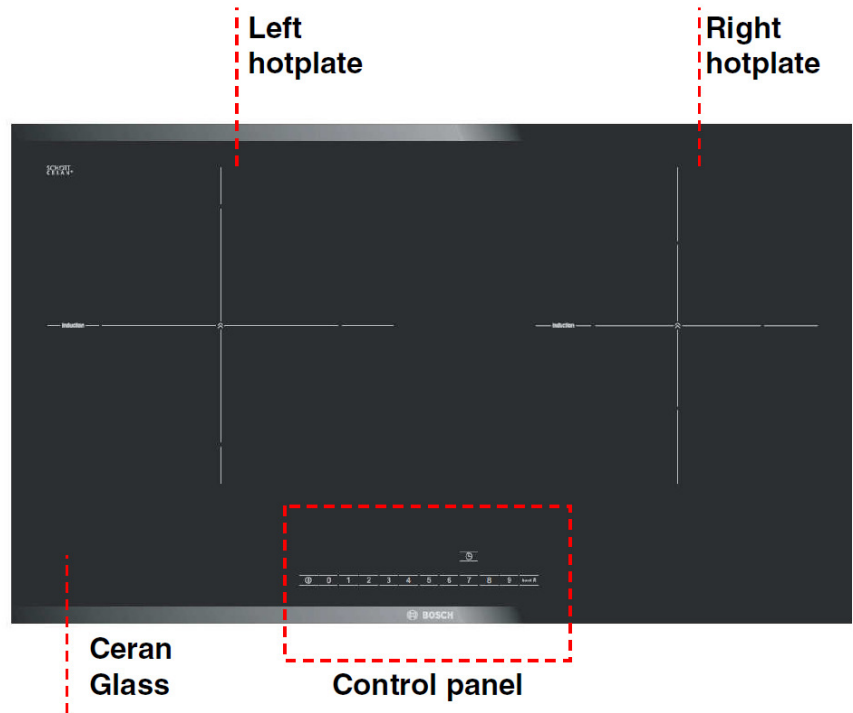
Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the “automatic OFF” function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob’s glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our Local Service Center or dealer.

- Pan detection

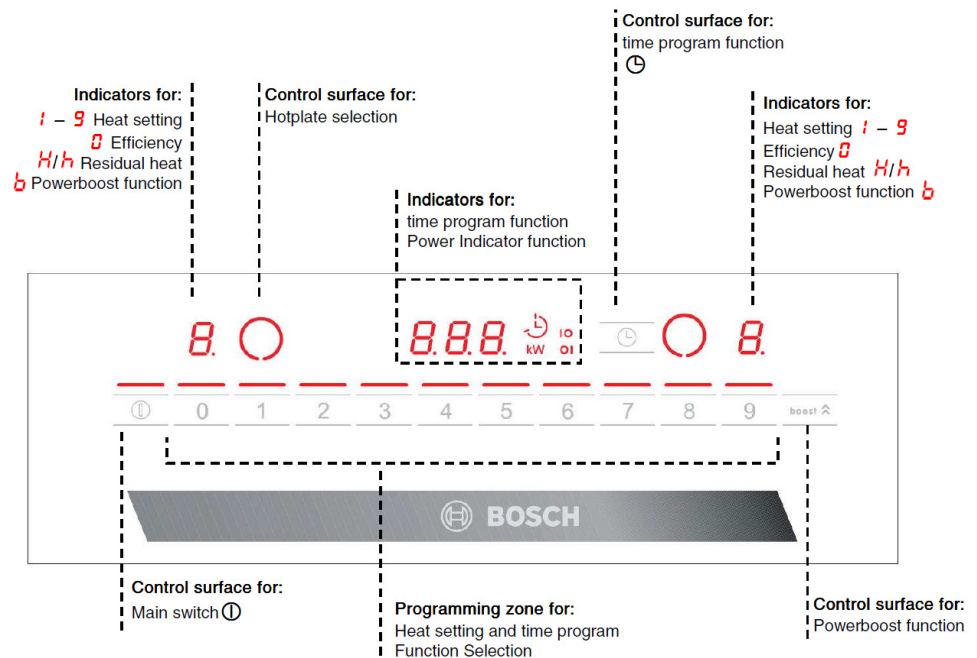
Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason you are recommended to use a hotplate which matches the diameter of the pan.

## Getting familiar with your new hob

- Top view of product



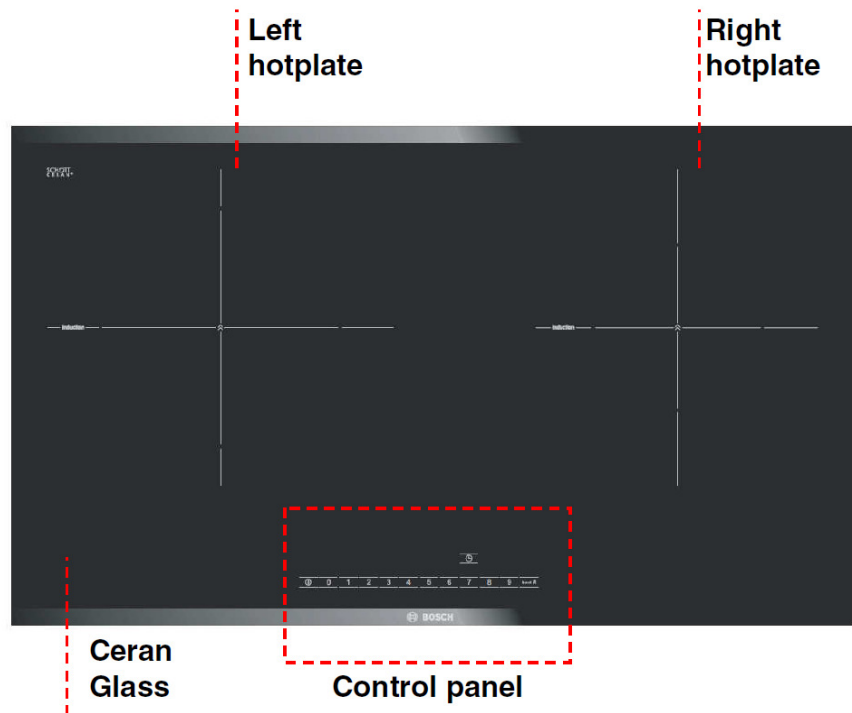
- Control Panel





## Getting familiar with your new hob

- The hotplates




- Cooking zones

This hob has two hotplates.  
Internal crosses indicates Induction cooking zone.  
External lines to help centering the pots over the crosses.

Only use pans which are suitable for induction cooking, see the section on “Suitable pans”.

## Getting familiar with your new hob

Product Code	<b>PMI968MS</b>
Specification	
Product Appearance	
Model	CS35-PMI968MS
Voltage	220 V ~ 240 V
Frequency	50 Hz
Individual Induction power (kW) Left hotplate	3.3 kW (rated) / 2.2 kW (Power level 9)
Individual Induction power (kW) Right hotplate	1.8 kW (rated) / 1.4 kW (Power level 9)
Induction total rated power (KW)	3.5 kW
Dimension (W×D×H) mm	760×450 ×55.9
Height above installation table mm	6
Cut-out size (W×D) mm	700 ×400 Fillet 4×R20
Minimum thickness of installation table mm	20
Installation method	Patented design EasyFix™ spring clip type
Net weight kg	8.9
Gross weight kg	12
Faceplate	Full Schott Ceram Glass

### Residual heat warning light

- The hob has a residual heat warning light for each hotplate to show those which are still hot. Avoid touching the hotplate when this warning light is on.

Although the hob is switched off, the warning light will stay lit while the hotplate is hot.

When the pan is removed before the hotplate is turned off, the **J/–** indicator and the selected heat setting will be displayed alternately.

### Programming the hob

#### Switching the hob on and off

- Switch the hob on and off using the main switch.
- To switch on

Touch the **G** symbol. A beep sounds.

The indicator above the main switch and the hotplates indicators light up. The hob is ready.

- To Switch off

Touch the **G** symbol until the indicator above the main switch and the hotplates indicators go out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

- Note


The hob switches off automatically when all hotplates have been switched off for a set period of time.

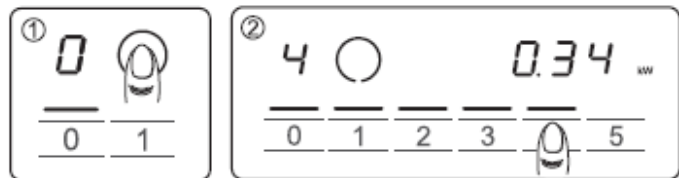
## Adjusting the hotplate

- Select the required heat setting using symbols 1 to 9.

Heat setting 1 = minimum  
Heat setting 9 = maximum

Adjusting the heat setting:

1. Press the symbol  on the corresponding hotplate. The **P** indicator lights up.
2. Within next 10 seconds, press the symbol for the required heat setting. The power (kilowatts) will be shown simultaneously in power indicator zone for your reference according to the heating setting selected.



3. To change the heat setting:  
select the hotplate and press the symbol for the required heat setting. The slim indicator will light up step by step to the selected power level. Meanwhile, the corresponding power watts will be shown for 10 seconds in power indicator zone.  
Warning:  
The selected heat setting will flash if no pan is placed on the induction hotplate.  
After a certain time, the hotplate switches off.

- Switching off the hotplate  
Select the hotplate and then press the symbol for heat setting **P**.

The hotplate is switched off and the residual heat indicator is displayed.

## Cooking table

- Some examples are given in the following table. The cooking times depend on the type, weight and quality of the food being cooked. For these reason, results may vary. We suggest to do a pre-heating at heat setting 9 or at powerboost, then use the bellow settings.

	Slow cooking level recommended after pre-heating	Duration of cooking in minutes
<b>Melting***</b>		
Chocolate, butter, honey	1-2	-
Gelatin	1-2	-
<b>Heating and keeping warm***</b>		
Vegetable and pulse stew (e.g. lentils)	1-2	-
Milk**	1-2	-
Sausages boiled in water**	3-4	-
<b>Defrosting and heating</b>		
Frozen spinach	2-3	5-15 min
Frozen goulash	2-3	20-30 min
<b>Simmering, bringing to the boil over a low heat</b>		
Potato dumplings	4-5*	20-30 min
Fish	4-5*	10-15 min
White sauces, e.g. béchamel	1-2	3-6 min
Emulsions, e.g. Béarnaise, Hollandaise	3-4	8-12 min
<b>Boiling, steaming, sautéing</b>		
Rice (with double the amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Potatoes (unpeeled)	4-5	25-30 min
Potatoes (peeled in salted water)	4-5	15-25 min
Pasta	6-7*	6-10 min
Stew, soup	3-4	15-60 min
Vegetables (fresh)	2-3	10-20 min
Vegetables (frozen)	3-4	7-20 min
Stews (in pressure cooker)	4-5	-
<b>Roasting</b>		
sliced meat with soy sauce	4-5	50-60 min
Meat stews	4-5	60-100 min
Goulash	3-4	50-60 min

## Cooking table

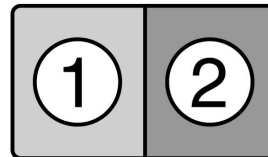
	Slow cooking level recommended after pre-heating	Duration of slow cooking in minutes
<b>Pan-frying</b>		
Fillets, with or without pastry or breadcrumb coating	6–7	6–10 min
Frozen fillets	6–7	8–12 min
Chops, with or without breadcrumb coating	6–7	8–12 min
Steak (3 cm thick)	7–8	8–12 min
Breast (2 cm thick)	5–6	10–20 min
Breast (frozen)	5–6	10–30 min
Whole fish and fish fillets (without breadcrumb coating)	5–6	8–20 min
Whole fish and fish fillets (breaded)	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. sauté	6–7	6–10 min
Pancakes	6–7	fry individually
Omelet	3–4	fry individually
Fried eggs	5–6	3–6 min
<b>Frying**</b> (150 g – 200 g per portion in 1–2 l of oil)		
Frozen food, e.g. chips, chicken nuggets	8–9	fry in batches
Frozen croquettes	7–8	
Dumplings	7–8	
Meat, e.g. chicken pieces	6–7	
Fish (breaded or beer-battered)	6–7	
Green vegetables, mushrooms, (breaded or beer-battered, e.g. mushrooms)	6–7	
Sweet pastries, e.g. doughnuts, battered fruit	4–5	
* Pre-heating covered, then recommended level uncovered		
** Uncovered		
*** Without pre-heating		

## The Powerboost function

Using this function to heat the contents of the pan faster than by using heat setting **O**.  
This function allows you to increase the maximum power level of the hotplate in use.

## Restrictions when using the powerboost function

- All the hotplates have this function. The power boost function will be available provided the other hotplate is not working. (See figure)  
For example, if you want to activate this function on hotplate 1, number 2 must be switched off, and vice versa. If this hotplate is not off, the letter **b** and heat setting **O** will flash alternately in the hotplate indicator; then it will return to heat setting **O** without activating the function.



## How to activate it

- Follow the steps below:
  1. Select a hotplate by symbol **O**.
  2. Press the **boost** symbol. You have now activated the function. And by power indicator zone, we know the power (kilowatts) of powerboost function.

## How to deactivate it

- There are two ways to deactivate after selected a hotplate :
  1. Select lower heat setting in programming zone, the slim indicator will go out step by step to the selected heat setting.
  2. or Press the **boost** symbol, the heat setting reduced to **O**.


## Time program function

This function is used to switch a hotplate off automatically

## Switching a Hotplate off automatically

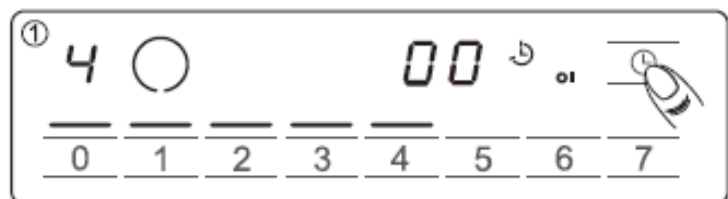
- Enter the time period for the required hotplate. The hotplate will switch off automatically once this time has elapsed.

- The hob must be switched on.

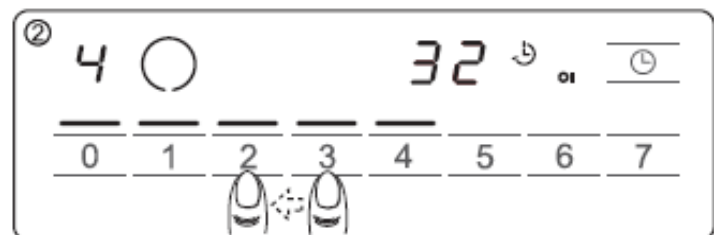
1. Select the hotplate and heat setting required and corresponding power (kilowatts) are displayed. Then press , the power (kilowatts) information will disappear when timer is selected.

The **PP** and **j** indicators light up on the time program function display.

Indicator **oi** shows the left CZ timer is active and selected. And indicator **io** for the right CZ.




2. Select the required cooking time in the programming zone. program the time using symbols 1 to 9.



- After few seconds, the programmed time will start to count down.




## Switching a Hotplate off automatically

- The cooking time for the selected hotplate will be shown on display.
- The shorter time will be shown on the time program function display when both timer of hotplate are selected.
- The cooking time for the selected hotplate can be checked and modified by press the symbol  .


- Once the time has elapsed

The hotplate switched off once this time has elapsed.  
A warning beep sounds.


**P** will be displayed on the hotplate and **PP** will appear on the time program function display.



When the  symbol is pressed, the indicators go out and beep stops.

- Correcting the time

Select the hotplate and then press the  symbol.  
The cooking time can be modified using the programming zone.

- Cancelling the automatic OFF function

Select the hotplate and press the  symbol.

Then select the time **PP** in the programming zone. The indicator (  or  ) goes out.

- Suggestions and warnings

Select a hotplate and press  timer key to check the remaining cooking time.

Any cooking time can be programmed up to **00** minutes.  
After a power cut, the time program function will no longer be activated.

## Basic settings



The hob offers various basic settings. Some of these settings can be modified.

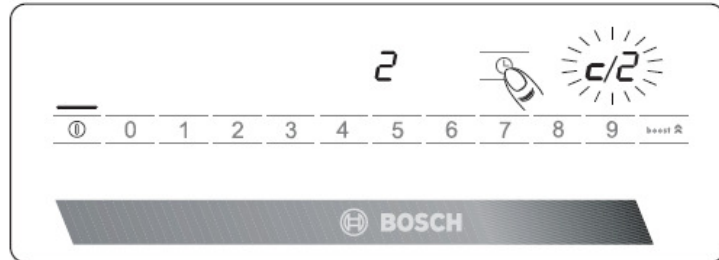
c2	<p><b>Deactivating the beep</b> Short beep to confirm that a symbol button has been pressed or long beep to warn that an incorrect operation has been performed.</p>	<p><b>P</b> majority of beeps deactivated <b>Q</b> some beeps deactivated <b>W</b> all beeps activated*</p>
c5	<p><b>Hotplate automatic OFF function</b> The hotplate always switches off automatically once the time set on the timer has elapsed.</p>	<p><b>P</b> automatic OFF deactivated* <b>Q</b> minute = minimum time</p>
c6	<p><b>Alarm duration of time programming function</b> An alarm sounds once the period set on the timer elapses or after the time elapses for an area to be automatically switched off.</p>	<p><b>Q</b> minutes = maximum time <b>W</b> 30 seconds <b>E</b> 1 minute</p>
c7	<p><b>Power Management Function</b> This limits the total power of the hob. Increasing the setting level increases the power of the hob by 1000 W. By default, no power limit is activated (3500 W maximum power)</p>	<p><b>Q</b> = 1000 W minimum power <b>W</b> = 2000W <b>E</b> = 3000W</p>
c8	<p><b>Restoring the default hob settings</b> This clears all the customized settings</p>	<p><b>P</b> customized settings <b>Q</b> restore default settings*</p>


\* Basic settings

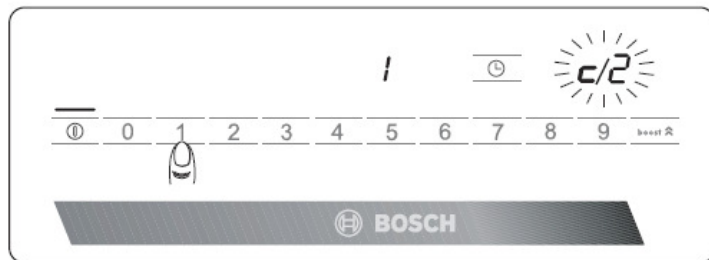
## Basic settings


### Accessing the basic settings

- Follow the steps bellow
  1. Switch on the hob using the main switch.
  2. Press the  within the next 10 seconds until a beep sounds to confirm this and  lights up on the hotplate display on the left-hand side of the programming zone (see diagram).



- Selecting the required setting
  3. Press the  symbol until the required function is displayed.
  4. Then select the required setting using symbols 0 to 9. The new setting will appear on the time program function display.



5. Press and hold the  symbol again for more than 4 seconds, until a beep sounds to confirm this. The settings have been correctly stored.

## Automatic time limitation

- The automatic time limitation function is activated if the hotplate is used for prolonged periods without any modifications being made (from 1 to 2 hours depending on the heat setting).

The hotplate stops heating.

Indicators **KI** and residual heat warning light **J/ –** flash alternately on the hotplate display.

The indicator goes out when any symbol is pressed.  
The hotplate can now be reset.

## Care and cleaning

The recommendations and warnings given in this section are designed to help you clean and maintain your cooking hob in optimum condition.

## Cooking hob

### ■ Cleaning

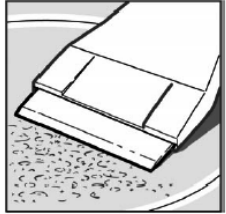
Clean the hob after each use. This will prevent spillages from burning.

- Only use cleaning products which are recommended for cooking hobs. Follow the instructions provided on the product packaging.
- Never use:
  - Abrasive products.
  - Aggressive cleaning products, such as stain removers and oven.
  - Sprays.
  - Sponges which may scratch.
  - High-pressure cleaners or steam cleaners.

## Care and cleaning

### Cooking hob

#### Glass scraper



- Glass scrapers

Remove stubborn dirt with a glass scraper.

1. Remove the guard from the scraper
2. Clean the surface of the cooking hob with the blade.

Do not use the scraper cover to clean the surface of the cooking hob as this could scratch the surface.



The blade is very sharp. Danger of cuts. Protect the blade when it is not in use. Replace the blade immediately when it shows signs of imperfections.

### Hob surround

- To prevent damage to the hob surround, follow the advice below:

- Only use warm water with a little soap.
- Never use sharp or abrasive products.
- Do not use the glass scraper

## Fixing malfunctions

Malfunctions are generally caused by minor faults. Before contacting Customer Service, ensure you have read the following recommendations and warnings.

Display	Malfunction	Measure
none	The electric power supply has been interrupted.	Use other electrical appliances to check if there has been a break in the electric power supply.
	The appliance has not been correctly connected.	Check that the appliance has been connected correctly.
	Electronic system malfunction.	If the checks above do not remedy the malfunction, contact Customer Service.
<b>E</b> flashes	The control panel is damp or an object is resting on it	Dry the control panel area or remove the object.
<b>E r</b> number/ <b>d</b> + number/ <b>e</b> + number/	Electronic system malfunction	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the Customer Service.
<b>F0/F9</b>	There is an internal error in the system	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the Customer Service.
<b>F2</b>	The electronic system has overheated and the corresponding hotplate has been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the Customer Service.
<b>F4</b>	The electronic system has overheated and all the hotplates have been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the Customer Service.
<b>U1</b>	Incorrect supply voltage, outside normal operating limits	Please contact the local electricity board.
<b>U2/U3</b>	The hotplate has overheated and has switched off in order to protect the hob	Wait until the electronic system has cooled down sufficiently before switching the hob back on.

**Do not rest hot pans on the control panel.**

### Normal noises heard during appliance operation


Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:

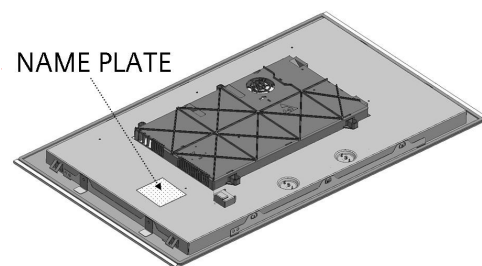
- **A low buzzing noise, like a transformer**  
This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.
- **A low whistle**  
This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan.
- **Sizzling**  
This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary the noise.
- **High-pitched whistling**  
This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.
- **Noise from the fan**  
To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high. The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

## Tips with good intention

- Only technicians that have received professional training and have a qualification for hob maintenance may carry out maintenance operations for the hob. No other person should maintain the hob, to avoid serious consequences.
- When your hob is not working properly, before contacting our Customer Service, please refer to “Fixing malfunctions” Section first. If technicians visit your house and find there is nothing wrong with your hob, you will have to pay the relevant cost, even if it is during the warranty period.
- If you can not find solution to a problem, switch off the appliance and contact our Customer Service Center.
- When you contact our Customer Service, please state the product code ( E-Number ) , the production date ( FD ) and the serial number ( SER No. ) . These information can help us to offer better service, and save you unnecessary cost.

You will find this information on the nameplate of the induction hob, as illustrated below.

 <b>BOSCH</b> BSH Electrical Appliances (Jiangsu) Co. Ltd			
Appl. Name	Induction hob	Type	CS35-PMI968MS
E-number	PMI968MS	Serial No.	xxxxx
Voltage	220-240V	Frequency	50Hz
Color/Material	Ceran Glass	Total rated Power	3500W
FD No.	xxxx	Left Individual Power	3300W
Origin	Nanjing, China	Right Individual Power	1800W





Material Number : 9000\*\*\*\*\*

Version : 01

Revised date : 2010-10

**Guarantee:** The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.



**BOSCH**