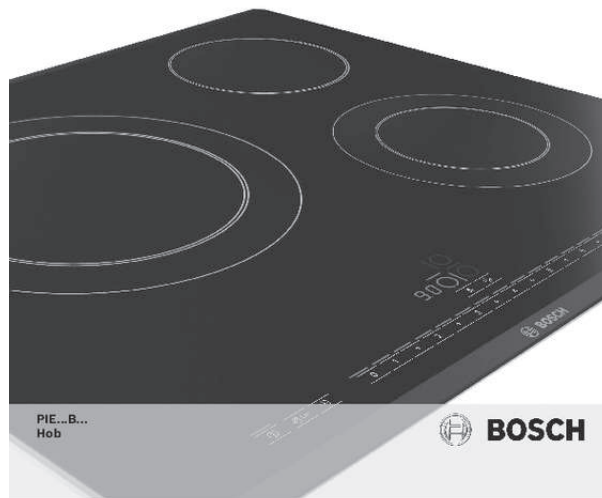




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PIE611B18E. You'll find the answers to all your questions on the BOSCH PIE611B18E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH PIE611B18E
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[en] Instructions for installation and use



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Manual abstract:

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.....18 3 INSTALLATION INSTRUCTIONS Assembly 4 5 Important notes Safety: Safety in use is only guaranteed if the technical installation of the hob has been carried out correctly and in accordance with the assembly instructions. The installation technician shall be liable for any damage caused as a result of unsuitable installation. Electric connection: Only by an authorised specialist technician. The guidelines set out by the local electricity provider must be observed.

Type of connection: The appliance falls under protection class I and can only be used in combination with a grounding conductor connection. The manufacturer accepts no responsibility for any malfunction or damage caused by incorrect electrical installations. Installation: The appliance must be connected to a fixed installation and the means of disconnecting it from the fixed installation must be installed according to the installation instructions. Built-in assembly under worktop: The induction hobs may only be installed over a drawer, ovens with forced ventilation from the same brand and dishwashers from the same brand. Refrigerators, unventilated ovens and washing machines may not be installed beneath the hob. Power cable: Do not tie the power cable or pass it along sharp edges. If there is an oven installed below, pass the cable along the rear corners of the oven to the connection box. It must be positioned so that it does not touch any of the hot parts of the hob or the oven. Hob: flat, horizontal, stable. Follow the hob manufacturer's instructions.

Warranty: an unsuitable installation, connection or assembly will invalidate the product warranty. Note: Any change to the appliance's interior, including changing the power cable, must only be performed by specially trained members of the Technical Assistance Service. Preparation of assembly kitchen units, figures 1/2/3/4 Built-in kitchen units: Minimum temperature resistance of 90°C. Gap: Remove any shavings after performing cutting work. Cut surfaces: Seal with heat resistant material.

Assembly over drawer, figure 2a Metal objects stored inside the drawer could become very hot due to the air recirculating from the hob ventilation system. If this occurs, an intermediate support is recommended. Intermediate support: A wooden panel can be used (figure 3) or you may order a suitable accessory from our Technical Assistance Service. The reference code for this accessory is 686002. Worktop: Must have a minimum thickness of 20 mm.

The distance between the top of the working surface and the top of the drawer must be 65 mm. 6 Assembly over oven, figure 2b Hob: must have a minimum thickness of 30 mm. Note: If the distance between the hob and oven must be increased, refer to the installation instructions for the oven. Ventilation: The distance between the oven and the hob must be at least 5 mm. Installation above the dishwasher An intermediate accessory must be installed. The accessory may be ordered from our Technical Assistance Service. The reference code for this accessory is 686002. Worktop: Must have a minimum thickness of 20 mm and maximum thickness of 40 mm. The space between the top of the working surface and the top of the dishwasher must be: □ □ Changing the intensity of the 13 / 16 / 20 Amp connection current, figure 7 Before using the hob for the first time, the intensity of the hob connection must be tested. Follow the steps below to change the current of the hob: 1.

Turn on the hob with the main switch. Do not place any pans on the hotplates 2. Within the following 60 seconds, adjust all hotplates to the desired power level according to the required connection current (see table). Connection current in amperes 20 A 16 A 13 A Power level , f ,, 60 mm if installed over a compact dishwasher. 65 mm if installed over a full-size dishwasher. 3. Turn off all the hotplates in sequence, starting from the lower Ventilation, figure 4 Ventilating the hob requires: □ right and continuing counter-clockwise. the right-hand lateral hotplates. 4. The selected connection current is indicated in the display of 5.

Turn off the hob with the main switch. An opening on the upper part of the kitchen unit's rear wall (figure 4a). A separation between the rear part of the

kitchen unit and kitchen wall (figure 4b). □ The selected connection current will have been properly saved. Installing the appliance, figures 5/6 Note: Wear protective gloves to fit the hob.

The non-visible surfaces may have sharp edges. Connect the appliance to the mains to check its working. □ □ Uninstalling the appliance Disconnect the appliance from the mains. Push the hob upwards from below to remove it. Caution! Damage to the appliance! Do not try to remove the appliance by prying it out from above.

Voltage, see specifications plate. Connect only according to the connection drawing (figure 6). 1. Brown 2. Blue 3. Yellow and green 7 INSTRUCTION MANUAL Produktinfo 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. @@Do not use inappropriate child safety shields or hob guards.

These can cause accidents. @@@@Children must not play with, on, or around the appliance. @@@@@ □ 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. @@ □ The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob. □ The appliance gets hot.

@@ □ 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.



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Contact the after-sales service. Risk of burns! @@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.

@@ □ After each use, always turn off the hob at the main switch. @@Risk of fire! Risk of fire! Risk of burns! Risk of burns! Risk of fire!! 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. Contaoon as the control knob is turned on.

The induction hotplate stops supplying heat if the pan is removed without having previously switched it off. □ □ 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 pamatically once the selected time has elapsed. Programming the cooking time. The hob must be switched on: 1. Select the required hotplate and power level. 2. Press the 0 symbol. The U indicator on the hotplate lights Any cooking time can be programmed for up to 99 minutes.

The timer The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate. How to program 1. The timer can be selected in two different ways: □ up. << is displayed on the time program function display. + symbol: 30 minutes. - symbol: 10 minutes. 3. Press the + or - symbol.

The basic setting appears: If you have selected the hotplate: press the 0 symbol twice. If you have not selected the hotplate: press the 0 symbol. □ The U indicator next to the U symbol lights up. << is displayed on the time program function display. 2. Press the + or - symbol. The basic setting appears. + symbol: 10 minutes. - symbol: 5 minutes. 3.

Set the desired time using the + or - symbols. 4. Press the + or - symbol until the required cooking time After a few seconds, the time will start to elapse. Changing or cancelling the time Press the 0 symbol various times until the U indicator next to the U symbol lights up. Change the time or set to << with the + or - symbols. Once the time has elapsed A warning signal sounds. << is displayed on the time program function display. After 10 seconds the indicators turn off. Pressing the 0 symbol turns off the indicators and stops the beeping. appears.

After a few seconds, the cooking time begins to count down. Note: The same cooking time can be automatically programmed for the all the hotplates. The programmed time passes independently for each of the hotplates. The Basic settings chapter provides information on automatically programming the cooking time. Changing or cancelling the time Select the hotplate. Press the 0 symbol and change the cooking time with the + or - symbols, or set to <<. 14 Automatic time limitation If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered. The hotplate stops heating. @@The indicator goes out when any symbol is pressed. The hotplate can now be reset.

@@These settings may be adapted to the user's individual needs. @@@@, Only error signal activated. f Only confirmation signal activated. @@@@f 30 seconds. ,, 1 minute.

@@minimum power. ., = 1,500 W. f = 2,000 W. etc.

Š or Š. @@@@ Turn on the hob. 2. Within the next 10 seconds, press the symbol D for 3. @@Then select the required setting with the + and - symbols. approximately 4 seconds. 5. Press the symbol D for approximately 4 seconds. The settings will have been correctly saved In the display, the settings ™and , light up alternately with < as the default setting. Quit To leave the basic settings, turn off the hob at the main switch.

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 □ □ □ Corrosive products such as oven sprays or stain removers Sponges that may scratch High-pressure or steam cleaners 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: □ □ □ 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: □ □ □ Undiluted washing-up liquid Dishwasher detergent Abrasive products 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 bear in mind the following advice and warnings.

Indicator none Malfunction The electric power supply has been cut off. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction.



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The indicators flash The indicator - flashes on the hotplate indicators Solution 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 none of the above checks resolve the malfunction, contact the Technical Assistance Service. The control panel is damp or an object is resting on it. Dry the control panel area or remove the object. A fault has occurred in the electronic system. Briefly cover the control panel with your hand to confirm the malfunction.

* If the warning persists call the Technical Assistance Service. Do not rest hot pans on the control panel. 16 Indicator Malfunction Electronic system malfunction. There is an internal operating error. The electronic system has overheated and the corresponding hotplate has been switched off. The electronic system has overheated and all hotplates have been switched off. There is a hot pan on the control panel. It is highly likely that the electronic system will overheat. There is a hot pan on the control panel. The hotplate has switched off to protect the electronic system.

Solution Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.* Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.* Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. * “§ + number / § + number / j + number” / “§” “f” ... “† + power level and beep” “† and beep —, —f/ —, Remove that pan. The malfunction indicator will switch off shortly afterwards. You can carry on cooking. Remove that pan.

Wait a few seconds. Press any control panel. @ @ @ @ @ @ @ @ @ @ @ @ Depending on how the pan has been manufactured, certain noises or vibrations may be produced 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. The noise 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. @ @ The noise comes from the pan.

@ @ @ @ @ @ To do this, the hob has a fan which turns on when a high temperature is detected. The fan may also work by inertia after the hob has been switched off, if the temperature detected is still too high. Rhythmic sounds similar to the hands of a clock This noise is only produced when 3 or more hotplates are working and disappears or is reduced when one of the hotplates is switched off. 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 8928979 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply. 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. 17 Tested dishes This table has been prepared for assessment institutions to provide controls for 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 Preheating Cooking Cover Power level Cover Tested dishes Melting chocolate Cookware: saucepan Chocolate coating (e.g. Dr. Oetker brand, dark 55%, 150 g.) Heating lentil stew and keeping it heated Cookware: Pot Initial temperature 20 °C Lentil stew* Amount 450 g. Amount: 800 g.

Canned lentil stew, e.g. Erasco lentils with chorizo Amount 500 g. Amount 1 kg. Making bechamel sauce Cookware: Saucepan Milk temperature: 7 °C Ingredients: 40 g of butter, 40 g of flour, 0.5 l of milk (3.5% fat) and a pinch of salt 1. Melt butter, mix in flour and salt and heat everything together 2. Add milk and bring the sauce to a boil, stirring continuously 3. Keep the bechamel sauce at a boil for two more minutes, stirring continuously Cooking rice pudding Cookware: Pot Milk temperature: 7 °C Heat milk until it begins to bubble.

Change the recommended heating level and add rice, sugar and salt to the milk Ingredients: 190 g. of short-grain rice, 23 g. of sugar, 750 ml. of milk (3.5% fat) and a pinch of salt Ingredients: 250 g. of short-grain rice, 30 g. of sugar, 1 l. of milk (3.5% fat) and a pinch of salt Cooking rice* Cookware: Pot Water temperature 20 °C Ingredients: 125 g of short-grain rice, 300 g of water and a pinch of salt Ingredients: 250 g of short-grain rice, 600 g of water and a pinch of salt *Recipe according to DIN 44550 ***Recipe according to DIN EN 60350-2 Hotplate Power level Time (Min:S) Ø 14.5 cm - - - 1 - 1.

No Ø 14.5 cm Ø 18 cm 9 9 1:30 without stirring 2:30 without stirring 1:30 stir after approx. 1:00 2:30 stir after approx. 1:00 Yes Yes 1. 1. Yes Yes Ø 14.5 cm Ø 18 cm 9 9 Yes Yes 1. 1. Yes Yes Ø 14.5 cm 1 7 approx.

3:00 approx. 5:20 No No 1 No Ø 14.5 cm 8. Ø 18 cm approx. 6:30 No 2 stir after approx. 10:00 Yes Ø 14.5 cm Ø 18 cm 9 9 approx. 2:30 approx. 2:30 Yes Yes 2 2. Yes Yes 18 Preheating Tested dishes Pan-frying pork sirloin Cookware: Frying pan Sirloin initial temperature: 7 °C 2 pieces of sirloin (total weight approx.

200 g, 1 cm thick) Frying crêpes** Cookware: Frying pan 55 ml of crêpe batter Frying frozen potato chips Cookware: Pot Ingredients: 1.8 kg of sunflower oil, for cooking: 200 g of frozen potato chips (e.g. McCain 123 Frites Original) *Recipe according to DIN 44550 ***Recipe according to DIN EN 60350-2 Ø 18 cm 9 Until the temperature of the oil reaches 180 °C No Ø 18 cm 9 1:30 No Ø 18 cm 9 1:30 No Hotplate Power level Time (Min:S) Cover Cooking Power level Cover 7 No 7 No 9 No 19 Robert Bosch Hausgeräte GmbH Carl-Wery-Straße 34 81739 München Germany www.



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