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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PIE775N14E. You'll find the answers to all your questions on the BOSCH PIE775N14E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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Manual abstract:

.N1., PIE7..N1., PIL8..N1.

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@ @ @ @ @ @ @ @ 6 The control panel

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.....6 The hotplates

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..6 Residual heat indicator

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..6 Programming the hob ...

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. 6 Switching the hob on and off

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6 Set the hotplate

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.....7 Cooking guidelines..

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.....7 Childproof lock

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8 Turning on and off the childproof lock.

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...8 Activating and deactivating the childproof lock

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.8 The Powerboost Function

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.....8 How to activate ...

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8 To deactivate

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.. 9 Time programming function ...

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9 Turning off a hotplate automatically

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..... 9 Automatic timer ..

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. 9 The timer

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..... 12 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 warnings and advice Please read these instructions carefully.

We advise you not to use the appliance until you have read them. Keep the operation and installation instructions. If the appliance is passed on to another user, please ensure that the documentation is also passed on with it. 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. Safety instructions This device has been designed exclusively for home use. Only use the hob for food preparation. The appliance must not be left unsupervised while in use. 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 so without the supervision of a responsible adult. Children must be supervised to ensure that they do not play with the appliance.

Oil and fat too hot Risk of fire!! Oil or fat that is too hot quickly catches fire. Do not leave overheated oil or fat unwatched. If the oil or fat catches fire, never use water to put it out. Extinguish the flames with a lid or a plate. Switch off the hotplate.

Cooking food using the bain-marie method The bain-marie method allows you to cook food in a saucepan submerged in a larger pan containing water. The water cooks the food with a gentle and constant heat, rather than directly from the heat of the hotplate. When cooking food in bain-marie, you must prevent tins, glass containers or other material from resting directly on the base of the pan containing the water, to prevent the glass on the hob and the pan from breaking due to hotplate reheating. Hot hob Risk of burns!! Do not touch hot hotplates. Keep children away from the hob.

3 Risk of fire!! Never place flammable objects on the hob Caution! There should be a minimum distance of 2 cm between the drawer and the fan entrance. Incorrect repairs Risk of electric shock!! Poor repairs are dangerous. Switch off the appliance if it is faulty. Contact the Technical Assistance Service. Repairs and the replacement of faulty connection cables may only be performed by qualified personnel from the Technical Assistance Service. Caution! This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers must refrain from approaching the appliance when in use. 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. @@@@ Which may cause the pan to jump.

Always ensure that the hotplate and the base of the pan are kept dry. Cracks in the hob Risk of electric shock!! @@ Contact the Technical Assistance Service.

The hotplate heats up, but the display does not work Risk of burns!! Turn off the hotplate if the indicator does not work. Contact the Technical Assistance Service. The hob switches off Risk of fire!! @@ To avoid this the hob must be disconnected from the mains. Please contact the Technical Assistance Service.

Do not place metal objects on the induction hotplate Risk of burns!! @@ Fan care Malfunction risk! The bottom of the hob is equipped with a fan. @@@@ Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage. @@ Doing so may cause damage.

Hard or pointed objects dropped on the hob may damage it. @@@@ Only use cleaning products specifically designed for glass-ceramic hobs. Do not use the hob as a tray or working surface. Pans with rough bottoms may scratch Check pans. the glass ceramic Fading Chips Unsuitable cleaning products Contact with pans Only use cleaning products specifically produced for glass-ceramic hobs.

Lift pots and pans before moving them around. Sugar, substances with a high sugar Immediately remove spilt food using a glass scraper. content 4 Protecting the environment Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment. Use pans equipped with a solid, flat bottom. Curved pan bases increase energy consumption.

The diameter of the pan base must coincide with the diameter of the hotplate. This generally means the pan base diameter is greater than that of the hotplate. If the diameter of the pan is not the same as the diameter of the hotplate, it is preferable to use a pan with a bottom that is larger in diameter than the hotplate, otherwise half the energy will be wasted. Please note: Whether the cookware manufacturer has indicated the diameter of the top of the pan. Choose pans of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a great amount of energy. Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals. Select a lower power level. Environmentally-friendly disposal of waste products This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC.

This directive defines the framework for recycling used appliances within European territory Energy-saving advice Always place the correct lid on the pan. Cooking with an uncovered pan will result in a four-fold increase in energy use. 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: 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.



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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.

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.

Energy is saved. Care and cleaning are simpler. Foods that have spilled do not burn as quickly.

The table below contains some examples. As such they are approximate. Power levels influence the cooking results. 1-1. 1-2 1.

To turn off: press and hold the >D symbol for approx. 4 seconds. To turn on: press and hold the >D symbol for approx. 4 seconds. The D symbol lights up for 4 seconds. Select a hotplate. *URXS 2. Press the boost G symbol. The function has been turned on.

To deactivate 1. Select a hotplate. 2. Press the Gboost symbol. The hotplate turns off automatically once the time has elapsed. How to program 1. Select the required hotplate and power level. 2. Press the 0 symbol twice. Instructions on activating the timer are found in the chapter entitled "Basic settings".

It is independent of the other settings. This function does not automatically switch off a hotplate. The cooking time starts to count.

How to program 1. Press the 0 symbol.

The V indicator lights up. lights up in the time program function to protect and preserve the hob. Indicator none Malfunction The electric power supply has been interrupted. Measure Use other electrical appliances to check if there has been a power cut. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction. If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service. * If the warning persists call the Technical Assistance Service. Do not place hot pans on the control panel. 11 Indicator Malfunction The control panel is wet or an object is resting on it. Measure Dry the control panel area or remove the object. Disconnect the hob from the mains. Wait 30 seconds or so, then connect it again. * Disconnect the hob from the mains.

Wait 30 seconds or so, then connect it again. * flashing "§ + number / Electronic system malfunction. Supply voltage outside normal operating limits. switching it back on. * If the warning persists call the Technical Assistance Service. Do not place 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 at adjoining surfaces of the different superimposed materials. The noise comes from the pan.

The amount of food and cooking method can vary. 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 0844 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 Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. 12 Robert Bosch Hausgeräte GmbH Carl-Wery-Straße 34 81739 München Germany www.bosch-home.com

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