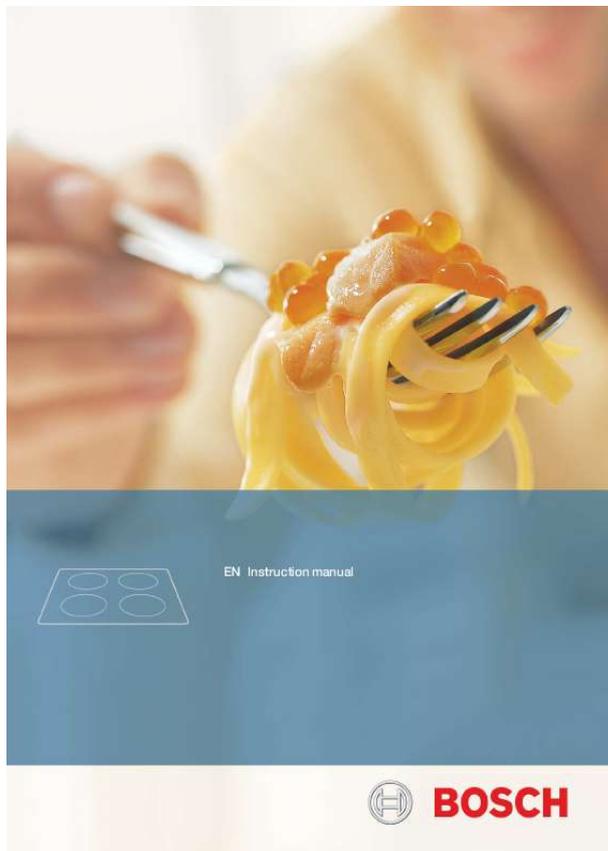




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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PIL615R14E. You'll find the answers to all your questions on the BOSCH PIL615R14E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH PIL615R14E
User guide BOSCH PIL615R14E
Operating instructions BOSCH PIL615R14E
Instructions for use BOSCH PIL615R14E
Instruction manual BOSCH PIL615R14E



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. . 29 4 Safety information Read these instructions carefully. Only after doing this will you be able to operate your appliance properly. Keep the operating and assembly 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 it has suffered any damage during transport, do not connect the appliance, contact the AfterSales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation. Safety instructions This appliance is designed for domestic use only.

Only use the cooking hob for food preparation. Safe operation To use this appliance safely, adults and children who, as a result of H physical, sensory or mental disability H 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. 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 and 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. @@@@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.

It may cause a fire! Never rest flammable objects on the cooking hob. It may cause a fire! @@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. Risk of electrocution! Disconnect the appliance from the mains if the cooking hob is broken or cracked. Notify the After-Sales Service. Cracks in the hob The hotplate heats up but the visual indication does not work Risk of burns! Disconnect the hotplate if the indicator does not work. Notify the After-Sales

Service. 6 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. This 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. Risk of electric shock! Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the technical assistance service. Any work on the appliance, including replacing or fitting the power cable must be carried out by the technical assistance service.

The connection cables of the electric appliances must not touch the hot areas of the hob. The cable insulation and hob can be damaged. Taking care of the cooling fan Incorrect repairs Connection cable d This appliance complies with current safety regulations and electromagnetic compatibility regulations.

Nevertheless, people with a pacemaker 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 a hearing aid, could experience some discomfort. 7 Causes of damage The base of the pans The rough bases of pans may scratch the hob. Avoid leaving empty pans on the hotplates. These may cause damage. Hot pans Salt, sugar and sand Never rest hot pans on the control panel, the indicator area or the hob surround. Salt, sugar and grains of sand may scratch the hob. Do not lean on the hob or use it as a work surface. Hard and pointed objects Spilt food Hard or pointed objects may cause damage if they fall onto the hob. Sugar and other similar products may damage the hob. These products should be removed immediately using a glass scraper.

Discolourations in the metal are caused by using unsuitable cleaning products and wear as a result of contact with pans. Aluminium foil and plastic containers will melt if placed on the hot areas of the hob. Inappropriate cleaning products Plastic and foil 8 Environmental protection Environmentally-friendly waste management Unpack the appliance and dispose of the packaging by environmentally-friendly means. This appliance complies with Directive WEEE 2002/96/CE on Waste Electrical and Electronic Equipment. This directive defines the framework for the recycling and reuse of used appliances throughout Europe. Advice on saving energy H 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. H 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 half the energy will be lost.



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H 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. H Always centre the pan on the hotplate and always cover the pan with the matching lid.

Cooking without using the lid quadruples energy consumption. H Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals. 9 H During their cooking, food such as stews, soups, sauces or drinks 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.

Induction cooking 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: H Greater speed in cooking and frying; as the pan is heated directly. H Reduced energy consumption H Cleaner and easier to use; spilt food does not burn as much on the hob. H 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. 10 Suitable pans Ferromagnetic pans Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of: H enamelled steel H cast iron H 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. 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. @@@@Place a suitable pan on the hotplate to stop the indicator flashing. @@@@If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our After-Sales Service.

@@@These areas can detect pans of different sizes. @@A general overview of the models is provided on page 2. The control panel Indications for heat setting 1 9 efficiency 0 residual heat H Powerboost function n Indication for r time program function Control surface for r time program function Control surface for P hotplate selection Control surfaces for mps Frozen meals, e.g. @@chips, chicken nuggets Frozen croquettes Dumplings Meat, e.g.

@@mushrooms Sweet pastries, e.g. @@4. @@The hotplate must be off. @@The hob is now locked.

After some time the F indicator will go out. Press the D until the beep sounds and the F indicator goes out. The temporary childproof lock is switched off. The hob can now be switched on. @@@@The permanent childproof lock is deactivated.

@@@@@Moreover, one of these two hotplates has to be switched off. @@@@Select a hotplate. 2. Select the heat setting j and then press the + symbol. The letter n will appear in the indicator. You have now activated the function. How to deactivate it Follow the steps below: 1. Select a hotplate. 2. Press the symbol -.

The n will no longer be displayed and the hotplate will return to the heat setting j. The Powerboost function has been deactivated. In certain circumstances, the Powerboost function may be deactivated automatically to protect the internal electronic components of the hob. d Time program function Use this function to switch the hotplate off automatically, setting a time period for each area required. The area will switch off once this time has elapsed. It is programmed as follows The hotplate must be switched on. 1. Select the hotplate and heat setting required. Then press the r symbol until the kk indicator lights up. The ĩ indicator lights up on the corresponding hotplate.

2 2. Set the time using the + or - symbols. + symbol 30 minutes - symbol 10 minutes After a few seconds, the timer will start to count down. Once the time has elapsed The hotplate switches off. A 0 is displayed on the hotplate and a beep sounds.

When the r symbol is pressed, the indicators go out and the beep stops. Select the hotplate and then press the r symbol. Modify the cooking time using the + or - symbols. Deactivating automatic switch off before the time has elapsed Select the hotplate and press the r symbol. Then press the - symbol until kk is displayed.

The ĩ indicator goes out on the corresponding hotplate. Any cooking time can be programmed up to 99 minutes. After a power cut, the time program function will no longer be activated. Correcting the time Suggestions and warnings 22 Basic settings The hob offers various basic settings. Some of these settings can be modified. ob Permanent childproof lock The hob is automatically locked once switched off. k childproof lock deactivated* b childproof lock activated oc Deactivating the beep k majority of beeps Short beep to confirm deactivated that a symbol button has been pressed or b some beeps deactivated long beep to warn that an incorrect c all beeps activated* operation has been performed. Automatic time limit The hob switches off automatically when it is used for prolonged periods without any modifications being made. The basic time setting can be changed. It is governed by the selected heat setting (from 1 to 10 hours).

Alarm duration of time programming function An alarm sounds once the period set on the timer elapses or after the time elapses for an area to be automatically switched off. k basic setting* b the basic time setting is halved c the basic time setting is quartered of og b 10 seconds c 30 seconds d 1 minute 23 oh Power Management Function This limits the total power of the hob. There are 18 setting levels. Increasing the setting level increases the power of the hob by 500 W. Restoring the default hob settings This clears all the customised settings b = 1000 W minimum power b. - j = from 1500 to 9000w j. = 9500W maximum power ok k customised settings b restore default settings* * Basic settings Accessing the basic Follow the steps below: settings 1. Switch on the hob using the main switch. 2. In the next 10 seconds, press the D symbol until a beep sounds to confirm this and the o b indicator lights up in the lower display (see diagram).

Selecting the required setting 3. Press the D symbol until the required function appears in the lower display on the right-hand side. 4. Then select the required setting using the + and - symbols. The new setting appears in the upper display on the right-hand side.

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



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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: H Dishwashers H Abrasive products H Aggressive cleaning products, such as stain removers and oven sprays H Sponges which may scratch H High-pressure cleaners or steam cleaners 25 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. d Care 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. Apply an additive to preserve and protect your cooking hob. Observe the recommendations and warnings given in this pack. Hob surround To prevent damage to the hob surround, follow the advice below: H Only use warm water with a little soap H Never use sharp or abrasive products H Do not use the glass scraper 26 Fixing malfunctions Malfunctions are generally caused by minor faults. Before contacting Technical assistance, ensure you have read the following recommendations and warnings. Display none Malfunction The electric power supply has been interrupted. The appliance has not been correctly connected according to the connection drawing. Electronic system malfunction. E flashes Measure Use other electrical appliances to check if there has been a break in the electric power supply. Check that the appliance has been connected correctly according to the connection drawing.

If the checks above do not remedy the malfunction, contact technical assistance. The control panel is damp Dry the control panel area or remove the object. or an object is resting on it Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.

Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service. Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob.

If the indication continues, notify the technical assistance service. Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service. EÖ + Electronic system number/ malfunction p + number/ + number/ F0/F9 There is an internal error in the system F2 The electronic system has overheated and the corresponding hotplate has been switched off The electronic system has overheated and all the hotplates have been switched off F4 27 Display F and 8 flash alternately {b Malfunction Measure The hotplate has been The automatic time limitation has been activated. working too long non-stop Press any symbol on the control panel. The indicator will at a high power level. go out. The hob can now be switched back on. Incorrect supply voltage, outside normal operating limits The hotplate has overheated and has switched off in order to protect the hob Please contact the local electricity board.

{c/{d 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:

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. This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan. This noise is produced by pans which are composed of different superimposed materials. @@This noise comes from the cookware.

@@This whistling disappears or lessens as soon as the power is reduced. @@@@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. Noise from the fan After-Sales Service Contact our After-Sales Service for appliance repairs, to purchase accessories and parts, or regarding any queries relating to our products and services.

Contact details for our After-Sales Service can be found in the documentation enclosed. When contacting our After-Sales Service, please provide the product number (E-No.) and production number (FD-No.) of the appliance. This information can be found on the specifications label affixed to the lower section of the cooking hob and in the documentation pack.

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