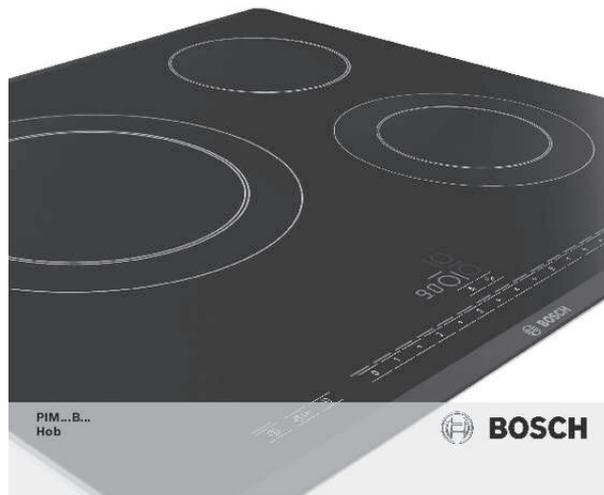




# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PIM611B18E. You'll find the answers to all your questions on the BOSCH PIM611B18E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual BOSCH PIM611B18E**  
**User guide BOSCH PIM611B18E**  
**Operating instructions BOSCH PIM611B18E**  
**Instructions for use BOSCH PIM611B18E**  
**Instruction manual BOSCH PIM611B18E**



[en] Instructions for installation and use



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**Manual abstract:**

*..B... @@@@ @@@@10 Getting to know your appliance.....*

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*..11 The control panel ...*

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*..... 11 The hotplates .*

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*... 11 Residual heat indicator ..*

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*11 Programming the hob.....*

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*...12 Turning the hob on and off ..*

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*... @@@@ @@@@13 Powerboost function ..*

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*..14 To activate ...*

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*..... 14 To deactivate .....*

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*.... 14 Time programming function .....*

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*.14 Turning off a hotplate automatically ....*

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*. 14 The timer.....*

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*... 14 Automatic time limitation ..*

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*15 Basic settings.....*

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*.15 Accessing the basic settings.....*

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*... 16 Care and cleaning ..*

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*..16 Hob ...*

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*... 16 Hob frame .....*

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*.. 16 Fixing malfunctions ...*

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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. The selected connection current will have been properly saved.

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. 7 INSTRUCTION MANUAL Produktinfo Additional information on products, accessories, replacement parts and services can be found at [www.bosch-home.com](http://www.bosch-home.com) and in the online shop [www.bosch-eshop.com](http://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. Contact the after-sales service.



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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. Contact the after-sales service. □ Cracks or fractures in plate 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 pan. □ Cookware Only ferromagnetic pans are suitable at the required hotplate and power level. 2.

Press the 0 symbol. The U indicator on the hotplate lights up. 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. @@@@Switch on the hob. 2. Within the next 10 seconds, press and hold the D symbol 3. @@Then select the required setting with the + and - symbols.

for 4 seconds approximately. 5. Press the D symbol again for approximately 4 seconds. The settings should be correctly saved In the display ™ and , alternately light up and < lights up as a 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. The indicators flash The indicator - flashes on the hotplate indicators Solution Use other electrical appliances to check whether there has been a power cut.



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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 —, — / —, 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 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 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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