

Cooktop

Use and Care Manual

NET5466SC



BOSCH

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NET5466SC

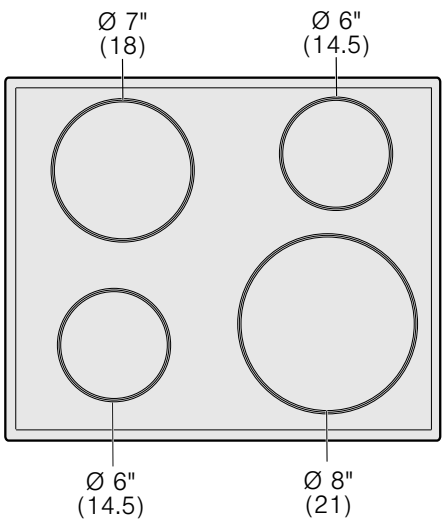


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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-home.com/us/store**

▲ Safety Definitions

▲ WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

▲ CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information and/or tips.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Examine the appliance after unpacking it. In the event of transport damage, do not plug it in.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Fire Safety

Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface element, burner or grate. Do not allow pans to boil dry.

If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.

Always have a working smoke detector near the kitchen.

Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.

WARNING

TO REDUCE THE RISK OF A GREASE FIRE:

- a.** Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- b.** Always turn hood ON when cooking at high heat.
- c.** Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d.** Use proper pan size. Always use cookware appropriate for the size of the surface element.

Do not flambé under the extractor hood or work with a naked flame. When switched on, the extractor hood draws flames into the filter. There is a risk of fire due to deposits on the grease filter!

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- a.** SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b.** NEVER PICK UP A FLAMING PAN – You may be burned.
- c.** DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
- d.** Use an extinguisher ONLY if:
 - You know you have a Class ABC extinguisher, and you already know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department is being called.
 - You can fight the fire with your back to an exit.

Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

Cooking Safety

WARNING

Use this appliance only for its intended use as described in this manual. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating the appliance. Never use the appliance for storage.

When using the timer, always supervise the cooktop and do not allow anything to boil over or burn. Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.

Never use the appliance if liquids or foods have spilled around the control panel. Always turn off the cooktop and dry the control panel.

Injury and damage to the appliance may occur if control elements are not used properly.

If the cooktop turns off automatically and can no longer be operated, it may turn itself on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact Customer Support for service.

WARNING

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Burn Prevention

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Use high heat settings on the cooktop only when necessary. To avoid bubbling and splattering, heat oil slowly, on no more than a low-medium setting. Hot oil is capable of causing extreme burns and injury.

Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

Secure all loose garments, etc., before beginning. Tie long hair so that it does not hang loose, and do not wear loose-fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

If the display does not work when a cooking area is heating up, disconnect the circuit breaker or fuse in the electrical panel. Contact an authorized servicer.

Child Safety

When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

CAUTION

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes and sponges can cause burns from steam.

Do not use steam cleaners to clean the appliance.

Cookware Safety

Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.

Use Proper Pan Size.

The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing. Select cookware having flat bottoms large enough to cover the surface heating unit. This appliance is equipped with one or more surface units of different sizes. Proper relationship of cookware to heating element or burner will also improve efficiency.

Cookware not approved for use with ceramic cooktops may break with sudden temperature changes. Use only pans that are appropriate for ceramic cooktops (only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils are suitable).

Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop. This reduces the risk of fires, spills and burns.

Always keep the cooktop and bases of pots dry. Liquid between the potbase and the cooktop may build up steam pressure, causing the pot to jump suddenly and causing injury.

Proper Installation and Maintenance

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products on or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not cook on a broken cooktop. Cleaning solutions and spills may create a risk of electric shock.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

To avoid electrical shock hazard, before servicing the appliance, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

Proposition 65 Warning:

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:



WARNING

Cancer and Reproductive Harm - www.P65Warnings.ca.gov

Causes of damage

NOTICES

- **Scratches on glass ceramic surface:** Cookware with rough bottoms will scratch the glass ceramic surface.
- **Salt, sugar and sand:** Salt, sugar or grains of sand will scratch the glass ceramic surface. Never use the cooktop as a working surface or for setting things down.
- **Overheated cookware:** Avoid heating pots or pans that are empty.
- **Hot cookware:** Never set down hot pans and pots on the control panel or frame. This may cause damage.
- **Hard and sharp objects:** Hard or sharp objects falling on the cooktop may damage it.
- **Boiled-over food:** Sugar and products containing sugar may damage the cooktop. Immediately eliminate spills of these products with a glass scraper.
- **Foils and plastics:** Aluminum foil and plastic will melt on the hot cooking zones. Stove protective film isn't suitable for your cooktop.
- **Unsuitable cleaning agent:** Shimmering metallic discolorations on the glass ceramic surface result from the use of inappropriate cleaning agents and abrasion from cookware.

Protecting the Environment

Energy-saving advice

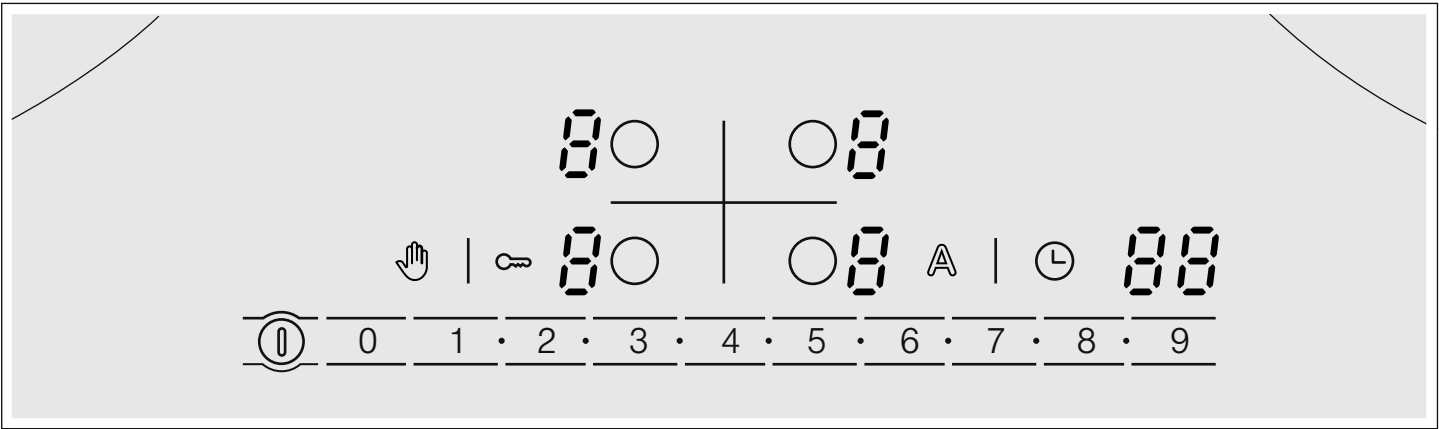
- Always place a fitting lid on cookware. Cooking with an uncovered pan will increase energy consumption considerably. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the element. If not, energy may be wasted.
- Choose cookware 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 lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain a larger percentage of their vitamins and minerals.
- Select a lower power level.

Getting familiar with the appliance

In this section we describe the control panel, elements and displays.

Page 2 contains a list of models and dimensions.

Control Panel



Displays	
1-9	Power levels
H/h	Residual heat indicator
A	Power Start
88	Timer

Touch keys	
ⓘ	Main power switch
✋	Cleaning protection
🔑	Child safety
○	Select cooking zone
1•2•3•4•	Temperature levels
A	Power Start
🕒	Timer

Touch control zone

When you touch a symbol, the corresponding function will be activated.

NOTICE: Always keep the touch control zones clean and dry. Moisture and dirt can affect proper functioning.

Residual heat indicator

The cooktop is equipped with a residual heat indicator for each element. It shows you which elements are still hot. Avoid touching the indicated elements.

If an **H** is shown on the display, the element is still hot. You could use it, for example, to keep a small quantity of food warm or to melt a chocolate coating. As the element continues to cool, the display changes to **h**. The display goes out once the element has cooled sufficiently.

The residual heat indicator will automatically come on after a power failure. The display lights up for approximately 30 minutes.

Operation

Turning the cooktop on and off

The main switch is used to turn the cooktop on and off.

To switch on: touch the ① symbol. A signal sounds. The display light above the main switch and the  indicators light up. The cooking zones are ready for use.

To switch off: Touch the ① symbol until the display light above the main switch and the displays go out. All cooking zones are switched off. The residual heat indicator remains lit up until the cooking zones are sufficiently cooled off.

Notes

- The cooktop turns off automatically if all cooking zones have been switched off for more than 20 seconds.
- The settings remain stored for 4 seconds after the cooktop has been switched off. If you switch it back on in this time, the cooktop starts up with the previous settings.

Setting the cooktop

This section will show you how to set the elements. The table contains details on the heat settings for a variety of dishes.

Setting a cooking zone

Set the desired heat setting on the control panel.

Heat setting 1 = lowest power

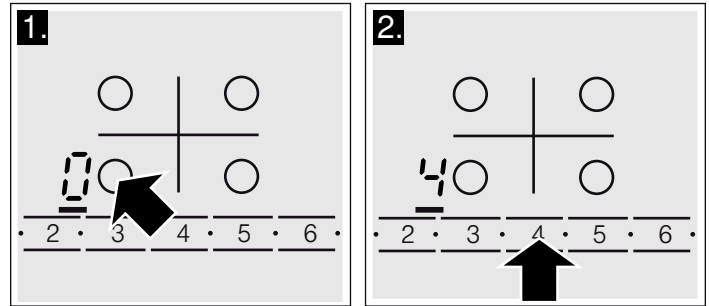
Heat setting 9 = highest power

Every heat setting has an intermediate setting. This is marked in the control panel with the • symbol.

Selecting the heat level

The cooking zone must be turned on.

1. Touch the ○ symbol to select the cooking zone.
 lights up in the heat setting display,  lights up under the heat setting display.
2. Set the required heat setting on the control panel.



Changing the heat level

Select the cooking zone and set the required heat setting on the control panel.

Turning off the cooking zone

Use the ○ symbol to select the cooking zone. Set the control panel from 0. After approximately 10 seconds, the residual heat indicator appears.

Notes

- The last selected cooking zone remains activated. You can set the cooking zone without selecting it again.
- Cooking zone temperature is regulated by the heat switching on and off. The heating can switch on and off even at high power.

Note: The heat is turned on and off to regulate the temperature of the element; this means that the red glow below the element is not always visible. When you select a low heat setting, the element turns off for longer intervals, while at a higher setting these intervals are very short. Even at the highest level, the element turns on and off.

Settings table

The following table provides some examples. Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

Set the element to heat setting 9 for bringing to the boil or initial frying, then switch back to appropriate setting (not for melting).

CAUTION

During cooking, stews or liquid meals such as soups, sauces or drinks can heat up too quickly unnoticed and overflow or spatter. For this reason we recommend that you stir continuously, gradually heating the food at a suitable power level.

	Power levels
Melting	
chocolate	1 - 2
butter	1 - 2
Heating	
frozen vegetables (e.g. spinach)	2. - 3.
broth	7 - 8
thick soup	1. - 2.
milk**	1 - 2
Simmering	
delicate sauce e.g. Béchamel sauce	4 - 5
spaghetti sauce	2 - 3
pot roast	4 - 5
fish*	4 - 5
Cooking	
rice (with double amount of water)	2 - 3
potatoes boiled in their skins with 1-2 cups of water	4 - 5
boiled potatoes with 1-2 cups of water	4 - 5
fresh vegetables with 1-2 cups of water	2. - 3.
frozen vegetables with 1-2 cups of water	3. - 4.
pasta (2-4 qt. water)*	6 - 7
pudding**	1 - 2
cereals	2 - 3
Frying	
pork chop***	5. - 6.
chicken breast***	5 - 6
bacon	6 - 7
eggs	5 - 6
fish	5 - 6
pancakes	5. - 6.
Deep fat frying** (in 1-2 qt. oil)	
deepfrozen foods, e.g. chicken nuggets (0.5 lb per serving)	8 - 9
other e.g. doughnuts (0.5 lb per serving)	4. - 5.

* ongoing cooking without lid

** without lid

*** turn several times

PowerStart® feature

All heating elements are equipped with PowerStart® circuits. This feature heats up the element using the highest power and then switches back to the continuous cooking setting that you have selected.

How long it will take the element to heat up will depend on the continuous cooking setting that you have selected.

Cooking table for the PowerStart™ feature

Refer to the following table to see the foods for which PowerStart™ is suitable. The smaller amount refers to the smaller heating elements, the larger amount refers to the

Setting the PowerStart™ feature

The PowerStart™ feature can only be activated in the first 30 seconds after the cooktop has been turned on:

1. Select the continuous cooking setting you want to use for the cooking zone.
2. Touch the  symbol.

PowerStart™ is activated.  and the ongoing cooking setting flash alternately on the display.

After the food has been brought to a boil, only the ongoing cooking setting remains lit on the display.

larger heating elements. The values stated in the table are guideline values.

Foods for which PowerStart™ is appropriate	Quantity	Heat setting
Heating		
frozen vegetables like spinach	10 oz - 16 oz	2. - 3. PS
broth	2-4 cups	7 - 8 PS
thick soups	2-4 cups	1. - 2. PS
milk*	1-2 cups	1 - 2 PS
Simmering		
pot roast	2 lb.	4 - 5 PS
fish**	1 lb. - 1.5 lb.	4 - 5 PS
Boiling		
rice (with double amount of water)	3/4 cup - 2 cups	2 - 3 PS
potatoes boiled in their skins with 1-2 cups of water	5 - 14 medium potatoes	4 - 5 PS
boiled peeled potatoes with 1-2 cups of water	5 - 14 medium potatoes	4 - 5 PS
fresh vegetables with 1-2 cups of water	1 lb. - 2 lb.	2. - 3. PS
Frying		
pork chop	1 - 2 servings	5. - 6. PS
pancakes		5. - 6. PS

* without lid

** ongoing cooking without lid

Tips for using PowerStart®

The PowerStart™ feature does not bring foods to a boil	It is designed to conserve the food's nutritional value while using little water for cooking. Add only about 2 cups of water to the food for the large elements and about ¾ - 1 cup of water for the small elements. Cook rice in double the quantity of liquid. The PowerStart™ feature is not suited for foods that are cooked in a large quantity of water (e.g. pasta).
Milk and foods that produce a lot of froth will boil over	Use a tall pot.
Milk will stick	Rinse the pan with cold water before filling it.
When frying, the food may stick to the pan	Preheat the frying pan and oil before adding food. Do not turn the food too soon. Food will separate from the bottom of the pan after cooking a short time.

Timer

The timer can be used in two different ways:

- A cooking zone should switch off automatically.
- As a kitchen timer.

Cook time

You can use the timer function to set a cook time for any element. The element will turn off automatically once the set time has elapsed.

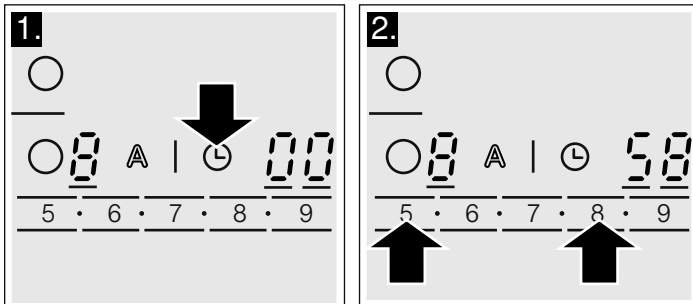
▲ CAUTION

- When using the timer, always keep an eye on the cooktop and do not allow anything to boil over or burn. Boilovers can cause smoke and foods and oils may catch on fire if left on high temperature settings.
- This function should not be used for long periods of time, especially at high heat settings.
- Make sure the cooktop is turned off with the main power switch after each use.

Setting the cook time

The cooking zone must be selected and set.

1. Touch the ⌚ symbol. The I→I indicator for the desired cooking zone lights up. 00 lights up on the timer display.
2. Within the next 10 seconds, set the desired cooking time on the control panel.



The cook time counts down. If you have set a cook time for more than one cooking zone, the cook time of the selected cooking zone is always displayed.

Once the cook time has elapsed

When the cook time has elapsed, the cooking zone turns off. You will hear a beep and on the indicator, 00 will light up for 10 seconds. The I→I lights up. Touch any indicator. The indicators go out and the audible signal ceases.

Changing or canceling the cook time

Select the cooking zone and touch the ⌚ symbol. The I→I indicator lights up. On the control panel, change the cook time or set to 00.

Note: You can set a cooking time of up to 99 minutes.

Automatic timer

You can use this function to pre-select a cook time for all cooking zones. Each time a cooking zone is turned on, the pre-selected cook time then counts down. When the cook time has elapsed, the cooking zone switches off automatically.

You can find out how to turn on the automatic timer in the *Basic settings* section.

Note: You can change the cook time for a cooking zone or switch off the automatic timer for the cooking zones. Select the cooking zone and touch the ⌚ symbol. The desired indicator I→I lights up. Change the cook time or set to 00 on the control panel.

Kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings.

Switching on the kitchen timer

You can switch the kitchen timer on in 2 different ways:

- If a cooking zone has been selected, touch the ⌚ symbol twice within 10 seconds.
- If a cooking zone has not been selected, touch the ⌚ symbol.

The 🔔 indicator lights up.

Setting the kitchen timer

Set the desired time on the control panel.

Once the time has elapsed

After the time has elapsed, you will hear an audible signal. 00 lights up in the timer display. The 🔔 indicator for the kitchen timer lights up. After 10 seconds, the indicator switches off.

Displaying the time

Use the ⌚ symbol to select the kitchen timer. The time is displayed for 10 seconds.

Setting the correct time

Use the ⌚ symbol to select the kitchen timer and reset the time.

Child lock

You can use the child lock to prevent children from turning on the cooktop.

Turning the child lock on and off

The cooktop must be turned off.

To turn on: Touch the 🔒 symbol for approx. 4 seconds. The indicator light above the 🔒 symbol lights up for 10 seconds. The cooktop is locked.

To turn off: Touch the 🔒 symbol for approx. 4 seconds. The cooktop is unlocked.

Automatic panel lock

With this function, the panel lock is automatically activated whenever you switch off the cooktop.

Turning on and off

See "Basic settings" section.

Clean lock

If you wipe over the control panel while the cooking zone is turned on, settings may be altered.

To prevent this from happening, your cooktop has a clean lock function. Touch the  symbol. A signal sounds and the indicator light above the  symbol lights up. The control panel is locked for 30 seconds. You can now wipe over the control panel without altering any settings.

Note: The main switch is excluded from the clean lock function. You can turn off the cooktop at any time.

Basic Settings

The appliance has various basic settings. You can adjust these settings to the way you usually cook.

Display	Function
 1	Automatic child lock  Off*  On
 2	Sound signals  Confirmation beep and error signal off  Only error signal on  Only confirmation beep on  All signals on*
 5	Automatic timer  Off*  1-99 Automatic shut-off time
 6	Duration of timer end signal  10 seconds*  30 seconds  1 minute
 9	Selection time for heating element  Unlimited*: You can adjust the settings of the last heating element used at any time without having to select it again.  Restricted: You can adjust the settings for the last heating element used within 10 seconds after selecting it. After that you will have to reselect the heating element before setting it.
 0	Reset to basic settings  Off*  Reset the appliance to basic settings
*factory settings	

Automatic time limitation

If the element is used for prolonged periods of time without changes in the settings being made, the automatic time limitation function is triggered.

The element stops heating. **FS** and the residual heat indicator **H/h** flash alternately in the display.

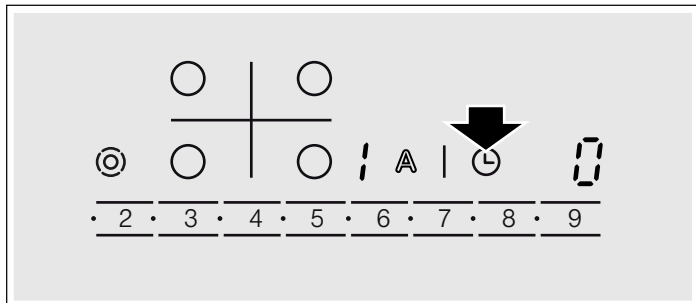
The indicator goes out when any symbol is pressed. The element can now be reset.

When the automatic time limitation is activated depends on the selected heat level (from 1 to 10 hours).

Changing the basic settings

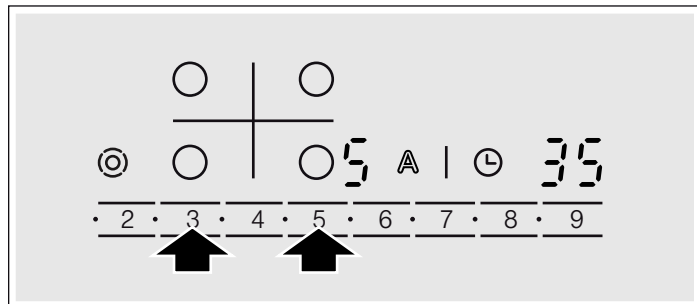
The cooktop must be turned off.

1. Turn on the cooktop.
2. Within the next 10 seconds, touch the ⌚ symbol for 4 seconds.



⊙ and + flash alternately in the left-hand display; 0 lights up in the right-hand display.

3. Touch the ⌚ symbol repeatedly until the required indicator appears in the left-hand display.
4. Set the required value on the control panel.



5. Touch the ⌚ symbol for 4 seconds.
The setting is activated.

Switching off

To exit the basic setting, turn off the cooktop with the main switch and make new settings.

Cleaning and Maintenance

Daily Cleaning

Note: Recommended cleaners indicate a type of cleaner and do not constitute an endorsement of a specific brand.

Glass ceramic cooktop

⚠ CAUTION

Do not use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

Clean the surface when it is completely cool, with the following exception: remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (see cleaning chart).

Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse.

Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

Stainless steel side trim

Wipe with the grain when cleaning. For moderate/heavy soil, use BonAmi® or Soft Scrub® (no bleach).

Wipe using a damp sponge or cloth, rinse and dry.

Cleaning guidelines

When using a cleaner, use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.

For best results, use cleaners such as glass ceramic cooktop cleaner, BonAmi®, Soft Scrub® (without bleach), and white vinegar.

Avoid these cleaners

- Glass cleaners which contain ammonia or chlorine bleach. These ingredients may damage or permanently stain the cooktop.
- Caustic cleaners - cleaners such as Easy Off® may stain the cooktop surface.
- Abrasive cleaners.
- Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/or leave metal marks.
- Soap-filled scouring pads such as SOS® can scratch the surface.
- Powdery cleaners containing chlorine bleach can permanently stain the cooktop.
- Flammable cleaners such as lighter fluid or WD-40.

Cleaning chart

Type of Soil	Possible Solution
Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediatly can permanently damage the surface.	Remove these types of spills while the surface is hot using the razor blade scraper. Use a new, sharp razor in the scraper. Remove pan and turn off the element. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.
▲ WARNING RISK OF INJURY The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found. Follow manufacturer's instructions.	
Burned-on food soil, dark streaks, and specks	Soften by laying a damp paper towel or sponge on top of soil for 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.
Greasy spatters	Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.
Metal marks: Iridescent stain	Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a damp paper towel. Rinse and reapply glass ceramic cooktop cleaner. Failure to remove metal marks before the next heating makes removal very difficult.
Hard water spots: Hot cooking liquids dripped on surface	Minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner. Remove boilovers and stains before using the cooktop again.
Surface scratches: Small scratches are common and do not affect cooking. They become smoother and less noticeable with daily use of the glass ceramic cooktop cleaner.	Apply glass ceramic cooktop cleaner before using to remove sand-like grains and grit such as salt and seasoning. Scratches can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily. NOTICE: Diamond rings may scratch the surface.

Maintenance

This appliance requires no maintenance other than daily cleaning. For best results, apply cooktop cleaning cream daily.

Service

Before Calling for Service

Before calling Customer Service, consider the suggestions and instructions below:

⚠ CAUTION

Repairs should only be done by an authorized servicer.

Improper repair of your appliance may result in risk of severe physical injury or death.

The electronics of your cooktop are underneath the control panel. For various reasons, the temperature in this area may rise sharply.

In order that the electronics do not overheat, the cooking zones are switched off as and when necessary. The **F2**, **F4** or **F5** indicator appears alternately with the **H** or **h** residual heat indicator.

Indicator	Error	Task
None	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power outage by trying other electronic appliances.
All indicators flash	The touch controls are wet or an object is resting on them.	Dry the controls or remove the object.
F2	Several cooking zones have been used over a prolonged period at high power settings. To protect the electronics, the cooking zone has been switched off.	Wait a while. Touch any control. When F2 goes out, the electronics have cooled down sufficiently. You can continue cooking.
F4	Despite the switch-off by F2 , the electronics have become hot again. All cooking zones have therefore been switched off.	Wait a while. Touch any control. When F4 goes out, you can continue cooking.
F5 and the heat setting flash alternately. An audible signal can be heard	Warning: There is a hot pot in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pot. The fault display goes out shortly afterwards. You can continue cooking.
F5 and audible signal	There is a hot pot in the area of the control panel. To protect the electronics, the cooking zone has been switched off.	Remove the pot. Wait a while. Touch any control. When F5 goes out, you can continue cooking.
F8	The cooking zone was in operation for too long and has switched itself off.	You can switch the cooking zone back on again immediately.

Notes

- The cooktop regulates the heating element temperature by turning the heat source on and off; this means that the reddish glow of the heat source beneath the heating element may not always be visible. If you select a low heat setting, the heat source is frequently off; at higher settings it is seldom off. The source turns on and off even at the highest settings.
- You may hear a quiet hum when the heating elements are in the heating phase. The heating elements may glow with different levels of brightness. Depending on the angle from which you are looking at the heating element, this glow may be visible over the marked edge of the heating element. These are technical

characteristics. They have no effect on quality and function.

- Glass ceramic may have uneven areas on the surface due to the nature of the material itself. Because of the mirror-like finish on the cooking surface, even extremely small bubbles less than 1 mm in diameter may be visible. These bubbles will not have any adverse effect on the operation of the cooktop nor on the durability of the glass ceramic cooking surface.
- Depending on the countertop that is present in the kitchen, an uneven gap between the cooktop unit and the countertop can occur. For this reason, a flexible seal is provided around the entire cooktop unit.

How to Obtain Warranty Service

To obtain warranty service for your Product, you should contact the nearest Bosch authorized servicer.

E number and FD number:

When you contact Service, please have the Model (E) number and the FD number for your appliance available. You can find the identification plate with these numbers on the underside of the appliance and in the appliance booklet. To avoid having to search for a long time when you need it, you can enter your appliance data and the customer support telephone number here.

E-Nr.	FD-Nr.
Customer Service 	

Questions? Please contact us. We look forward to hearing from you!

800-944-2904

www.bosch-home.com

1901 Main Street, Suite 600
Irvine, CA 92614

STATEMENT OF LIMITED PRODUCT WARRANTY

What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Corporation ("BSH") in this Statement of Limited Product Warranty applies only to the Bosch appliance ("Product") sold to you, the first using purchaser, provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply only to the first purchaser of the Product and are not transferable.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for BSH to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts

BSH warrants that the Product is free from defects in materials and workmanship for a period of three hundred sixty-five (365) days from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

This Product is also warranted to be free from *cosmetic* defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chip, dents, or other damage to the finish of the Product), for a period of thirty (30) days from the date of purchase or closing date for new construction. This *cosmetic* warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as

differences caused by kitchen lighting, product location, or other similar factors. This *cosmetic* warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

Repair/Replace as Your Exclusive Remedy

During this warranty period, BSH or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then BSH will replace your Product (upgraded models may be available to you, in BSH's sole discretion, for an additional charge). All removed parts and components shall become the property of BSH at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. BSH's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a BSH-authorized service provider during normal business hours. For safety and property damage concerns, BSH highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; BSH will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized service providers are those persons or companies that have been specially trained on BSH products, and who possess, in BSH's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of BSH). Notwithstanding the foregoing, BSH will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service

provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, BSH would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of Warranty Product

BSH is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or Product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of BSH, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall BSH have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH

RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY BSH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.