

# Cooktop

Use and Care Manual

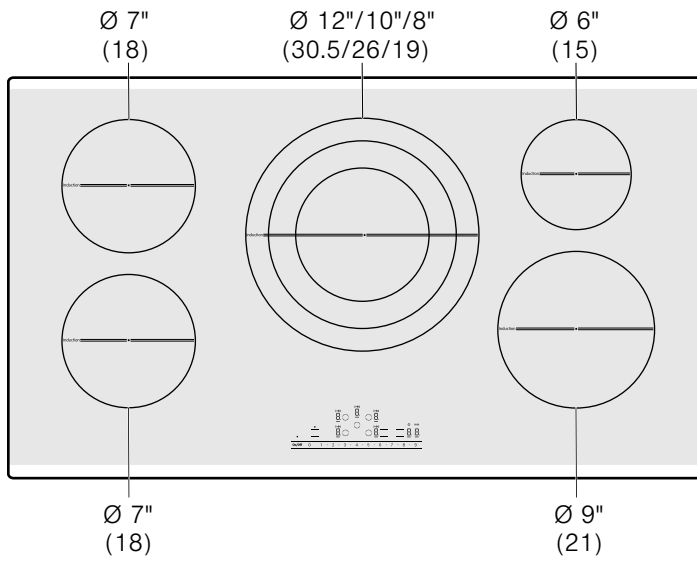
NIT8668SUC NIT8668UC



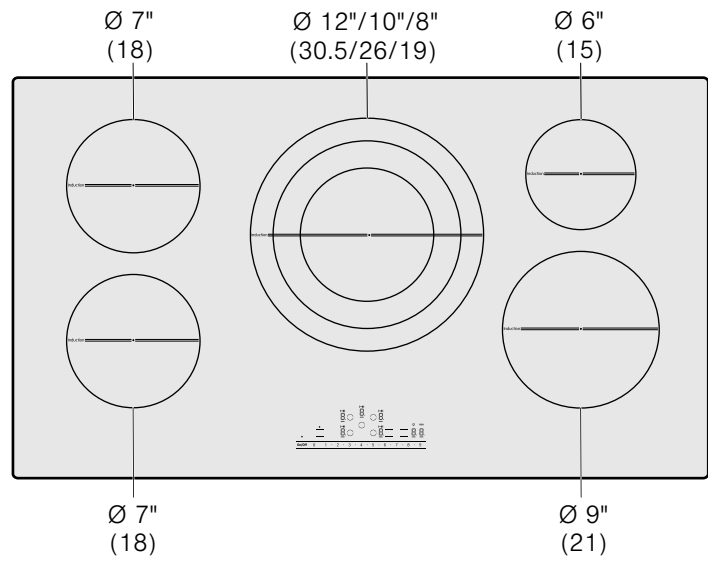
**BOSCH**  
Invented for life



**NIT8668SUC**



**NIT8668UC**



# Table of Contents

<b>Safety Definitions</b> .....	<b>4</b>
<b>IMPORTANT SAFETY INSTRUCTIONS</b> .....	<b>5</b>
Fire Safety .....	5
Cooking Safety .....	5
Burn Prevention .....	6
Child Safety .....	6
Cleaning Safety .....	6
Cookware Safety .....	6
Proper Installation and Maintenance .....	7
Electromagnetic interference .....	7
Cooling fan .....	7
State of California Proposition 65 Warnings .....	7
<b>Causes of damage</b> .....	<b>8</b>
<b>Protecting the environment</b> .....	<b>8</b>
Energy-saving advice .....	8
<b>Cooking with Induction</b> .....	<b>8</b>
Advantages of induction cooking .....	8
Cookware .....	8
<b>Getting familiar with the appliance</b> .....	<b>10</b>
Control panel .....	10
The elements .....	10
Residual heat indicator .....	11
<b>Operation</b> .....	<b>11</b>
Main power switch .....	11
Setting the cooktop .....	11
Cook time .....	13
Kitchen timer .....	14
SpeedBoost® function .....	14
AutoChef® .....	14
Panel lock .....	17
Wipe Protection .....	17
Automatic time limitation .....	17
Basic settings .....	18
<b>Cleaning and Maintenance</b> .....	<b>19</b>
Daily Cleaning .....	19
Cleaning guidelines .....	19
Cleaning charts .....	20
Maintenance .....	20
<b>Service</b> .....	<b>21</b>
Frequently-asked questions and answers (FAQ) .....	21
Fixing Malfunctions .....	22
How to Obtain Warranty Service .....	23
<b>STATEMENT OF LIMITED PRODUCT WARRANTY</b> ...	<b>24</b>
What this Warranty Covers & Who it Applies to .....	24
How Long the Warranty Lasts .....	24
Repair/Replace as Your Exclusive Remedy .....	24
Out of Warranty Product .....	24
Warranty Exclusions .....	24

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# Safety Definitions

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## **▲ WARNING**

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

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## **▲ CAUTION**

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

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**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

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### WARNING

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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.

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

### 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.

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### WARNING

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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 or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
  - 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.
- 

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.

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### WARNING

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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

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#### WARNING

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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.

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#### WARNING

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If AutoChef® is not working properly, overheating may result causing smoke and damage to the pan.

WHEN COOKING WITH AUTOCHEF® OBSERVE THE FOLLOWING:

- Use a system pan only
  - Always put the pan in the centre of the heating element
  - Do not place a lid on the pan
  - Never leave frying fat unattended
- 

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.

# **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.

Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambe).

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.

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### **WARNING**

#### **RISK OF BURNS**

Metallic objects become hot very quickly on the cooktop. Never set down metallic objects, such as knives, forks, spoons and lids on the cooktop.

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### **WARNING**

#### **RISK OF BURNS**

The pan detection may potentially fail to turn off the cooking zone due to spilled food or objects placed upon the cooktop. After each use, turn off the cooktop using the main switch.

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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.

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### **CAUTION**

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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.

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### **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 size. 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 induction cooktops.

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.

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### **WARNING**

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#### **RISK OF INJURY**

When cooking with a bain-marie, the cooktop and cooking vessel may crack due to overheating. The cooking vessel in the bain-marie must not come in direct contact with the bottom of the pot filled with water. Use only heat-resistant cookware.

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# **IMPORTANT SAFETY INSTRUCTIONS**

READ AND SAVE THESE INSTRUCTIONS

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## **WARNING**

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### **DANGER OF INJURY**

Cookware may jump upward due to fluid trapped between the cookware bottom and cooking zone. Always keep cooking zone and cookware bottom dry.

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## **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 use up to a maximum height of 13,100 feet (4,000 meters) above sea level.

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 spillovers 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.

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.

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## **Electromagnetic interference**

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### **WARNING**

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This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:

- Relocating the receiving antenna of the radio or television.
  - Increasing the distance between the cooktop and the receiver.
  - Connecting the receiver into an outlet different than the receiver.
- 

It is the user's responsibility to correct any interference.

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### **CAUTION**

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Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

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## **Cooling fan**

The cooktop is equipped with a cooling fan on its underside. Should the cooktop lie above a drawer, there must be no objects or paper in it. They may be sucked in and compromise the cooling of the appliance or damage the fan.

There must be a minimum distance of 3/4" (20mm) between the content of the drawer and the fan input.

## **State of California Proposition 65 Warnings**

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### **WARNING**

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This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

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# 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 result in a four-fold increase in energy use. 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. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- 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.

# Cooking with Induction

## Advantages of induction cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware. This offers numerous advantages:

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Heat control and safety – the cooktop increases or decreases the heat supply as soon as the user changes the setting. The induction element stops the heat supply as soon as the cookware is removed from the element, without having to switch it off first.

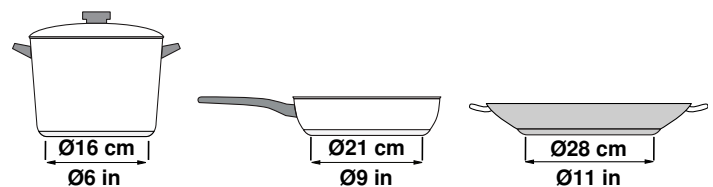
## Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enameled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

To check whether your cookware is suitable for induction cooking, refer to the section on → "Suitability test of cookware".

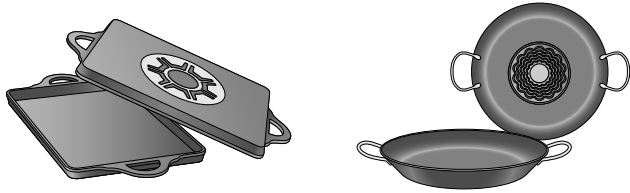
To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the element. If a element does not detect an item of cookware, try placing it on another element with a smaller diameter.



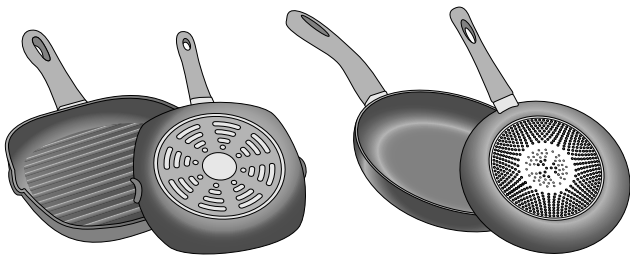


Some induction cookware does not have a fully ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



- The ferromagnetic area will also be reduced if the material of which the base of the cookware is made contains aluminum, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



### Unsuitable cookware

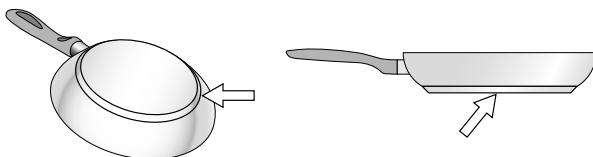
Do not ever use adapter plates for induction or cookware made of:

- Traditional stainless steel
- Glass
- Clay
- Copper
- Aluminum

### Properties of the base of the cookware

The material(s) of which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy.

Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



### No pan or improper size

If no pan is placed on the selected element, or if it is made of unsuitable material or is not the correct size, the power level displayed on the element indicator will flash. Place a suitable pan on the element to stop the flashing. If you take longer than 90 seconds to place a suitable pan on the element, it will automatically turn off.

### Empty pans or pans with a thin base

Do not heat up empty pans, or use pans with a thin base. The cooktop 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 pan base could melt and damage the cooktop glass. In this case, do not touch the pan and switch the cooktop off. If the cooktop fails to work after it has cooled down, please contact the technical service.

### Pan detection

Each element has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material of which its base is made. For this reason, you should always use the element that best matches the diameter of the base of the pan.

### Automatic detection in double and triple cooking zones

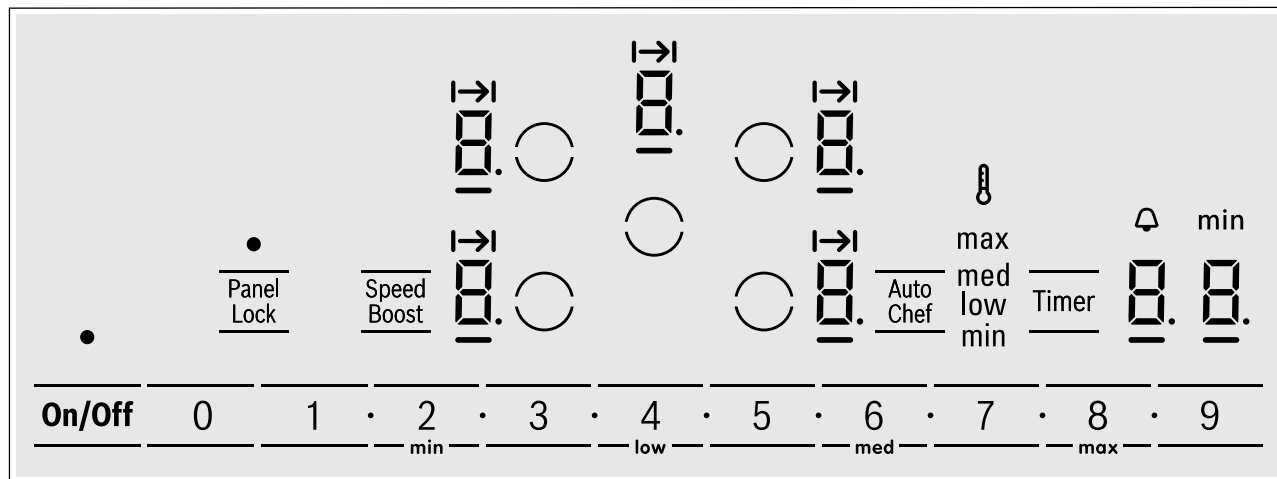
These cooking zones can detect cookware of different sizes. Depending on the material and the properties of the cookware, the cooking zone automatically activates the single, double or triple cooking zone, supplying the proper power to obtain good cooking results.

# 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



Touch keys	
On/Off	Main switch
○	Select cooking element
0 1 • 2 • ... 8 • 9	Settings area
Panel Lock	Child safety panel lock / Wipe protection
Speed Boost	SpeedBoost® function
Auto Chef	AutoChef® frying function
Timer	Timer functions
min / low / med / max	Select power level for AutoChef®

Display icons	
	Cooktop ready
●	Indicated function active
→	Cook time set
—	Indicates selected element
00	Timer value
1-9	Power level

Display icons	
H/h	Residual heat
b	SpeedBoost® function
R	AutoChef® function
min	Time display
	AutoChef® temperature
max, med, low, min	Temperature settings
	min Timer function

### Touch control zone

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

### Notes

- When you touch several symbols at once the settings will not change. This enables you to clean the touch control zone when food has spilled over.
- Always keep the touch control zone clean and dry. Moisture and dirt can affect proper functioning.

## The elements

Element	
○ Single element	Always use cookware of a suitable size.
◎ Dual element	This element is turned on automatically when using cookware with a base the same size as the outer zone.
⊙ Triple element	This element is turned on automatically when using cookware with a base that matches the size of the outer area ( ◎ or ⊙ ) selected for use.

Use only cookware suitable for induction cooking; see the section → "Cooking with Induction"

## Residual heat indicator

The cooktop has a residual heat indicator for each element. This indicates that an element is still hot. Do not touch an element while the residual heat indicator is lit up.

The following indicators are shown depending on the amount of residual heat:


- Display **H**: High temperature
- Display **h**: Low temperature

## Operation


### Main power switch

Use the main switch to turn on the electronic circuitry for the control panel. The cooktop is now ready to use.

### Turning the cooktop on

Touch the **On/Off** touch key until the indicator above the main switch and the temperature level indicators  next to the heating elements turn on.

### Turning the cooktop off

Touch the **On/Off** touch key. The  indicator goes out. The cooktop is switched off. The residual heat indicators will remain on until the elements have cooled off sufficiently.

**Note:** The cooktop switches off automatically when all the elements have been switched off for more than 20 seconds.

The residual heat indicator remains lit until the elements have cooled down sufficiently. **H/h** is displayed next to the corresponding element symbol.

If you remove the cookware from the element during cooking, the residual heat indicator and the selected heat setting will flash alternately.

When the element is switched off, the residual heat indicator will light up. Even after the cooktop has been switched off, the residual heat indicator will stay lit for as long as the element is still warm.

### 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 the element

Select the desired heat level using the number keys 1 to 9.




Heat level 1 = minimum power

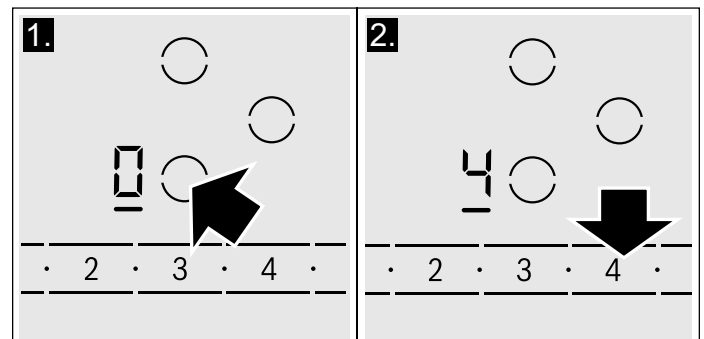
Heat level 9 = maximum power


Each heat setting has an intermediate level. This level is indicated by  in the element display and is set by touching the  symbols between the number keys.

### Selecting the heat level

The cooktop must be turned on.

1. Select the desired element with by touching the  symbol on the control panel. In the element display  and the  indicator light up.
2. Within the following 10 seconds, set the desired power level using the number keys.



3. To change the power level, select the element and set the desired power level using the number keys. To set an intermediate level touch the  symbols between the number keys.

## Turning off the element

Select the element and set the heat level to 0. The element is turned off and the residual heat indicator is displayed.

## Notes

- If there is no cookware on the induction cooking zone, the heat setting display blinks. After a while, the cooking zone will switch itself off.
- If cookware has been placed on the cooking zone before you turn on the cooktop, it will be detected within 20 seconds after you have touched the main switch and the cooking zone will be selected automatically. Once detected, set the power level within the next 20 seconds, otherwise the cooking zone will turn off.

Even if there are several pots and pans on the cooktop when it is switched on, only one piece of cookware is detected.

## 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.

## Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen timer can be used to set the optimum cooking time.
- For healthier cooking results, oil or grease should not be heated until it smokes.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use pot holders.
- You can find recommendations for energy-efficient cooking in section → "Protecting the environment"

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### ⚠ CAUTION

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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.

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	Power levels
<b>Melting</b>	
chocolate	1.
butter	1 - 2
<b>Heating</b>	
frozen vegetables (e.g. spinach)	2. - 3.
broth	7 - 8
thick soup	1. - 2.
milk**	1 - 2
<b>Simmering</b>	
delicate sauce e.g. Béchamel sauce	4 - 5
spaghetti sauce	2 - 3
pot roast	4 - 5
fish**	4 - 5
<b>Cooking</b>	
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

	Power levels
cereals	2 - 3
<b>Frying</b>	
pork chop	5. - 6.
chicken breast	5 - 6
bacon	6 - 7
eggs	5 - 6
fish	5 - 6
pancakes	6 - 7
<b>Deep fat frying**</b> (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.
<b>Keep warm</b>	
tomato sauce	1.

\* ongoing cooking without lid

\*\* without lid

## 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.

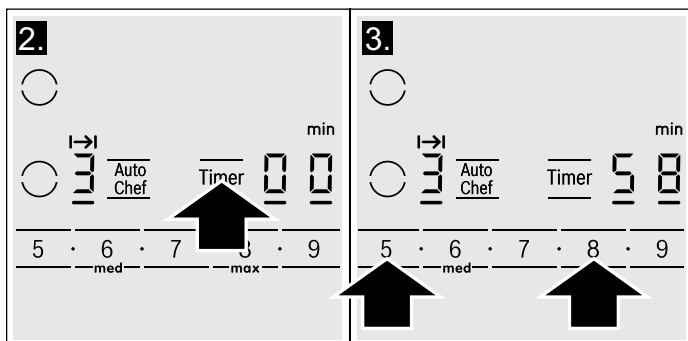
### ⚠ CAUTION

- 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 a cook time

The cooktop must be turned on.

1. Select the desired element and power level.
2. Touch the **Timer** key. The I→I indicator lights up in the element display and 00 is shown in the timer display.
3. Within 10 seconds enter the desired cook time using the number keys.



After a few seconds the timer will start to count down.


### AutoChef®

If a cooking time has been programmed for an element and AutoChef® has been activated, the cooking time will not begin to count down until the selected temperature setting has been reached.

### Changing or cancelling cook time

1. Select the desired element and touch the **Timer** key.
2. Adjust the cook time using the number keys. To cancel cook time set the timer to 00.

### Once the cook time has elapsed

The element turns off once the set cook time has elapsed. You will hear a beep. The indicator  appears in the element display and the timer display shows 00 for 10 seconds. The I→I indicator in the element display stays on.

Touch the **Timer** key, to turn the indicators and the beep off.

### Notes

- To set a cooking time of under 10 minutes, always touch 0 before you select the required value.
- If a cooking time was set for several elements, the time information for the selected element is shown in the timer display.
- Select the relevant element to call up the remaining cooking time.
- You can set a cooking time of up to 99 minutes.

## Automatic timer

With this function you may select a cook time for all elements. Once an element is turned on, the selected time will begin to count down. The element will automatically turn off when the cook time has elapsed. Instructions on activating the automatic timer are found in the section on → "Basic settings"


**Note:** The cook time can be changed or cancelled for any element:

Select the desired element and touch the **Timer** key twice. The remaining cook time for the element is displayed. Adjust the cook time using the number keys, or deactivate it by setting the the timer value to **00**.


## Kitchen timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. You can also use the kitchen timer when the cooktop is turned off or locked. This function does not automatically switch off an element.

### Setting the kitchen timer


1. Touch the **Timer** key until the  indicator lights up. **00** and **min** appear on the timer display.
2. Set the desired time using the number keys.  
The timer start to count down after a few seconds.

### Changing or deleting the time

Touch the **Timer** key repeatedly until the  indicator lights up.

Change the time using number keys, or set **00** in order to delete the programmed time.

### When the time has elapsed

A beep sounds. **00** appears on the timer display and the  indicator lights up. The displays go out after 10 seconds.

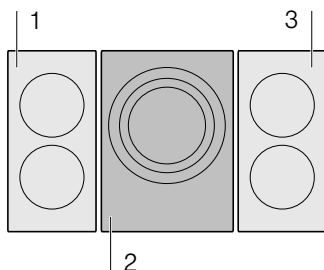
When the **Timer** key is touched, the displays go out and the beep stops.

## SpeedBoost® function

The SpeedBoost® function can be used to heat large amounts of water faster than by using heat level **9**.

### Limitation on use

This function can always be activated for an element, provided the other element in the same group is not in use (see illustration). Otherwise, **b** and **9** will flash in the display for the selected element; heat setting **9** will then be set automatically without activating the function.



## Activation

1. Select an element.
2. Touch the **Speed Boost** key.  
**b** lights up on the display.  
The function is activated.

## Deactivation

1. Select the element on which SpeedBoost® is set.
2. Touch the **Speed Boost** key.  
**b** goes out on the display and the element switched back to heat setting **9**.  
The function is deactivated.

**Note:** In certain circumstances, the function may be deactivated automatically to protect the internal electronic components of the cooktop.

## AutoChef®

When you are using AutoChef® to operate the heating element, a sensor controls the temperature of the pan.

### Advantages when frying

- The element only heats up if this is required to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The AutoChef® function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

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### CAUTION

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- Never leave oil or fat cooking unattended.
  - Place the pan in the centre of the element. Make sure that the base of the pan has the proper diameter.
  - Do not cover the pan with a lid. The automatic regulation will not work. A splash guard can be used without affecting the automatic regulation.
  - Only use fat or oil that is suitable for frying. When you are using butter, margarine, olive oil or pork lard, select the **min** temperature setting.
  - AutoChef® is not suitable for boiling.
-

## Suitable pans for AutoChef®

Suitable frying pans for use with AutoChef® are available as optional accessory. Only use pans that are suitable for use with AutoChef®. You can buy our system pans in specialized stores, or through our Technical Assistance Service. Always indicate the related reference code.

- **HEZ390210** (Small)
- **HEZ390220** (Medium)
- **HEZ390230** (Large)

The frying pans have a non-stick coating, which means that very little oil is needed for frying.

## ▲ CAUTION

- The AutoChef® function was set especially for this type of frying pan.
- Other frying pans may overheat. The temperature can be set higher or lower. Try the lowest heat setting first and then change it according to your requirements.
- Make sure that the diameter of the base of the frying pan corresponds to the size of the element. Place the pan in the centre of the element.
- If a different type of pan is used, try it first at the lowest frying level, adjusting it as required. The pans may overheat.

## Frying levels

Power level	Temperature	Suitable for
<b>max</b>	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
<b>med</b>	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
<b>low</b>	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
<b>min</b>	low	e.g. omelettes, using butter, olive oil or margarine

## Frying chart

The chart lists which heat setting is suitable for each type of food. The frying time may vary depending on the type, weight, size and quality of the food.

The set heat setting varies depending on the frying pan that is used.

Preheat the empty pan; add oil and food after the acoustic signal has sounded.

	Temperature setting	Total frying time from signal (mins.)
<b>Meat</b>		
Escalope, plain or breaded	med	6 - 10
Fillet	med	6 - 10
Chops*	low	10 - 15
Cordon bleu, Wiener Schnitzel*	med	10 - 15
Steak, rare; 1¼" (3 cm) thick	max	6 - 8
Steak, medium or well-done; 1¼" (3 cm) thick	med	8 - 12
Poultry breast; ¾" (2 cm) thick*	low	10 - 20
Sausages, pre-boiled or raw*	low	8 - 20
Hamburger, meatballs, rissoles*	low	6 - 30
Meat loaf	min	6 - 9
Gyros	med	7 - 12
Ground meat	med	6 - 10
Bacon	min	5 - 8
<b>Fish</b>		
Fish, fried, whole, e.g. trout	low	10 - 20
Fish fillet, with or without breadcrumbs	low - med	10 - 20
Shrimp	med	4 - 8

\* Turn several times.

\*\* Total cooking time per portion. Fry in succession.

	Temperature setting	Total frying time from signal (mins.)
<b>Egg dishes</b>		
Pancakes**	max	-
Omelette**	min	3 - 6
Fried eggs	min - med	2 - 6
Scrambled eggs	min	4 - 9
Raisin pancake	low	10 - 15
French toast**	low	4 - 8
<b>Potatoes</b>		
Fried potatoes; boiled in their skin	max	6 - 12
French fries; made from raw potatoes	med	15 - 25
Potato fritter**	max	2,5 - 3,5
Glazed potatoes	low	15 - 20
<b>Vegetables</b>		
Garlic, onions	min	2 - 10
Squash, egg plant	low	4 - 12
Peppers, green asparagus	low	4 - 15
Mushrooms	med	10 - 15
Glazed vegetables	low	6 - 10
<b>Frozen products</b>		
Escalope	med	15 - 20
Cordon bleu*	med	10 - 30
Poultry breast*	med	10 - 30
Chicken nuggets	med	10 - 15
Gyros, kebab	low	5 - 10
Fish fillet, with or without breadcrumbs	low	10 - 20
Fish sticks	med	8 - 12
French fries	max	4 - 6
Stir-fried meals, e.g. fried vegetables with chicken	low	6 - 10
Spring rolls	med	10 - 30
Camembert/cheese	low	10 - 15
<b>Miscellaneous</b>		
Camembert/cheese	low	7 - 10
Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
Croutons	low	6 - 10
Almonds/walnuts/pine nuts	med	3 - 15

\* Turn several times.

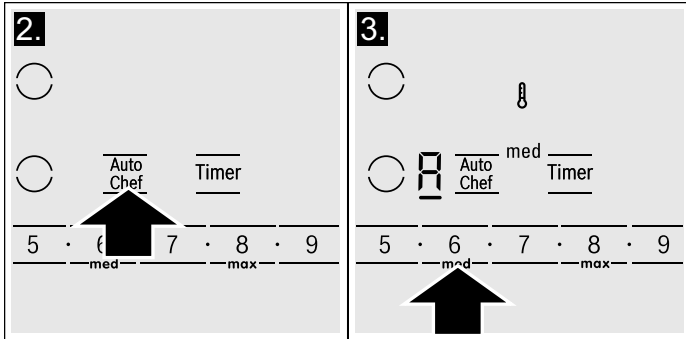
\*\* Total cooking time per portion. Fry in succession.



## Setting the AutoChef® feature

Select the appropriate frying level from the chart. Place the system pan in the center of the element. The cooktop must be on.

1. Select the element.
2. Touch the **AutoChef** key. The **⌘** lights up on the element display.
3. Select the desired frying level using the number keys. The **⌘** symbol lights up on the display. The selected frying level is displayed.



The temperature symbol **⌘** stays lit until the temperature is reached. Then a beep sounds, **⌘** disappears.

4. Add the frying oil to the pan, then add the ingredients. Turn the food over as usual to avoid burning.

### Turning off AutoChef®

Select the heating element and touch **AutoChef**.

## Panel lock

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

### Turning the panel lock on

The cooktop must be turned off.

Touch **Panel Lock** for 4 seconds. The **●** indicator over **Panel Lock** lights up for 10 seconds. The cooktop is now locked.

### Turning the panel lock off

Touch **Panel Lock** for 4 seconds. The child lock is now deactivated.

### ⚠ CAUTION

The child lock may be accidentally turned on and off due to:

- water spilled during cleaning
- food that has overflowed
- objects being placed on the **Panel Lock** key.

### Automatic panel lock

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

Switching on and off: You can find out how to switch the automatic panel lock on in the section → "Basic settings"

## Wipe Protection

Cleaning the control panel while the cooktop is on may change the settings. In order to avoid this the cooktop has a wipe protection function.

To activate: Touch the **Panel Lock** key. The **●** indicator above the key lights up. The control panel is locked for 35 seconds.

You can now clean the surface of the control panel without risk of changing the settings.

To deactivate: To deactivate the function before the time has elapsed, touch the **Panel Lock** key. The **●** indicator above the key turns off, the function is deactivated.

### Notes

- An acoustic signal sounds 30 seconds after activation. This indicates that the function is about to finish.
- The wipe protection function does not lock the main switch. The cooktop can be switched off at any time.

## 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. **FB** 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).

## Basic settings

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

Display	Function
<i>c 1</i>	<b>Automatic child lock/panel lock</b> <i>0</i> Off* <i>1</i> On
<i>c 2</i>	<b>Audible signals</b> <i>0</i> Confirmation signal and error signals deactivated <i>1</i> Only error signals activated <i>2</i> Only confirmation signals activated <i>3</i> All signals activated*
<i>c 5</i>	<b>Automatic timer</b> <i>0</i> Off* <i>1-99</i> Automatic shut-off time
<i>c 6</i>	<b>Length of timer end signal</b> <i>1</i> 10 seconds* <i>2</i> 30 seconds <i>3</i> 1 minute
<i>c 7</i>	<b>Power Management function</b> <i>0</i> = Off* <i>1</i> = 1.000 W. minimum power <i>1.</i> = 1.500 W <i>2</i> = 2.000 W etc. <i>9</i> or <i>9.</i> = maximum power of the element
<i>c 9</i>	<b>Selection time for heating element</b> <i>0</i> Unlimited*: You can adjust the settings of the last heating element used at any time without having to select it again. <i>1</i> 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.
<i>c 12</i>	<b>Cookware, Checking result of cooking process</b> <i>0</i> Not suitable <i>1</i> Not perfect <i>2</i> Suitable
<i>c 0</i>	<b>Reset to basic settings</b> <i>0</i> Off* <i>1</i> Reset the appliance to basic settings

\*factory settings

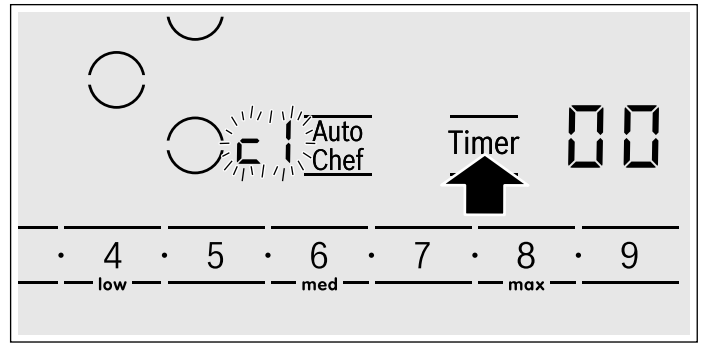
## Changing the basic settings

The cooktop must be turned off.

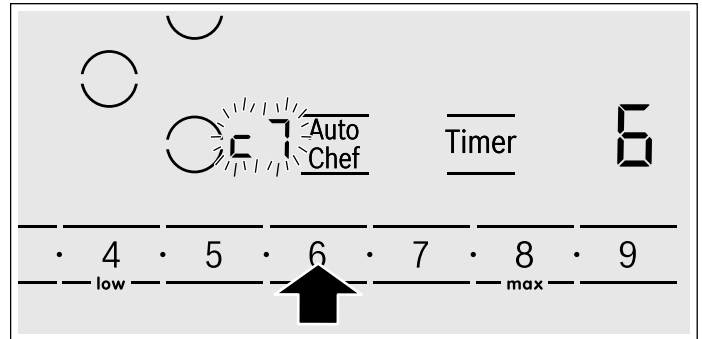
1. Turn on the cooktop with the main switch.
2. Within 10 seconds, touch the **Timer** key for about 4 seconds.  
The first four displays provide product information.  
Touch the settings area to view the individual displays.

Product information	Display
Directory for the Customer Service Index (TK)	01
FD number	Fd
FD number 1	95
FD number 2	05

3. Touching the **Timer** key again takes you to the basic settings.  
In the display **E** and **I** light up alternately and in the timer display **0** lights up as a default setting.



4. Touch **Timer** repeatedly until the indicator for the desired function appears in the element display.
5. Select the desired setting using the number keys.



6. Touch **Timer** again for 4 seconds. The setting is stored.

### Quit basic settings

Turn the cooktop off with the main switch.

## Cleaning and Maintenance

### Daily Cleaning

**Note:** : Bosch cleaners have been tested and approved for use on Bosch appliances. Other recommended cleaners 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 special care 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 a glass cooktop cleaner such as the Bosch Glass Cooktop Cleaner (part number 12010030), which can be ordered online at [www.bosch-home.com/us/store](http://www.bosch-home.com/us/store) (for U.S. customers only). Other cleaners include Bon Ami®, 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 charts

Type of Soil	Possible Solution
<b>Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediately can permanently damage the surface.</b>	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. <hr/> <b>▲ WARNING</b>  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.
<b>Burned-on food soil, dark streaks, and specks</b>	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.
<b>Greasy spatters</b>	Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.
<b>Metal marks: Iridescent stain</b>	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.
<b>Hard water spots:</b> 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.
<b>Surface scratches:</b> 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. <b>NOTICE:</b> Diamond rings may scratch the surface.

## Maintenance

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

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# Service

## Frequently-asked questions and answers (FAQ)

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### Using the appliance

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#### Why can't I switch on the cooktop and why is the child lock symbol lit?

The child lock is activated.

You can find information about this function in section → "*Panel lock*"

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#### Why are the displays flashing and why can I hear an acoustic signal?

Remove any liquid or food remains from the control panel. Remove any objects from the control panel.

You can find instructions on how to deactivate the audible signal in the section on → "*Basic settings*"

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### Noises

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#### Why I can hear noises while I'm cooking?

Noises may be generated while using the cooktop depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

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#### Possible noises:

##### **A low humming noise like the one a transformer makes:**

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

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##### **Low whistling noise:**

Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware.

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##### **Crackling:**

Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The volume of the noise can vary depending on the quantity of food being cooked or the cooking method.

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##### **High-pitched whistling noises:**

Can occur when two elements are used on the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

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##### **Fan noise:**

The cooktop is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the cooktop if the temperature detected is still too high.

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### Cleaning

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#### How do I clean the cooktop?

Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwasher detergent (concentrated) or scouring pads.

You can find more information about cleaning and caring for your cooktop in the section on

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## Fixing Malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

### ⚠ 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.

Display	Possible cause	Solution
None	The power supply has been disconnected. The device has not been connected in accordance with the connection diagram. Electronics error.	Use other electrical devices to check whether a short-circuit has occurred in the power supply. Ensure that the device has been connected in accordance with the connection diagram. If the error cannot be eliminated, inform the technical after-sales service.
The displays flash	The control panel is damp or an object is covering it.	Dry the control panel or remove the object.
The – indicator flashes in the element displays	An error has occurred in the electronics.	To confirm the error, cover the control panel with your hand.
<i>F2</i>	The electronics have overheated and have switched off the corresponding element.	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the cooktop. If the warning persists, call the Technical Assistance Service.
<i>F4</i>	The electronics have overheated and have switched off all elements.	
<i>F5</i> + heat setting and acoustic signal	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The error display goes out shortly afterwards. You can continue to cook.
<i>F5</i> and acoustic signal	There is a hot pan in the area of the control panel. To protect the electronics, the element has been switched off.	Remove the pan. Wait for a few seconds. Touch any control. If the error display goes out, you can continue to cook.
<i>F1/F6</i>	The element has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the element on again.
<i>F8</i>	The element was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section “Automatic time limitation”
<i>E9000</i> <i>E9010</i>	The supply voltage is incorrect; outside of the normal operating range.	Contact your electrical utility provider.
<i>E9011</i>	The cooktop is not connected properly.	Disconnect the cooktop from the power supply. Ensure that it has been connected in accordance with the connection diagram.

Do not place hot pans on the control panel.

### Notes

- If *E* appears on the display, the sensor for the element in question must be held down in order to be able to read off the fault code.
- If the fault code is not listed in the table, disconnect the cooktop from the power supply, wait 30 seconds, and then reconnect it again. If the display appears again, contact Technical Assistance Service and tell them the precise fault code.

## Suitability test of cookware

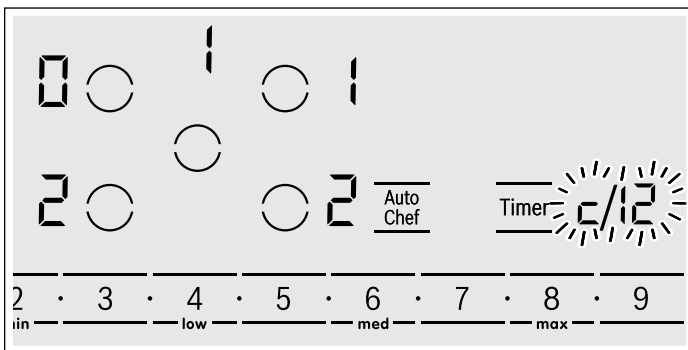
This function can be used to check the speed and quality of the cooking process depending on the cookware.

The result is a reference value and depends on the properties of the cookware and the element being used.

1. With the cookware still cold, fill it with approx. 8 oz. (200 ml) of water and place it on the center of the cooking zone with the diameter that most closely matches that of the base of the cookware.
2. Go to the basic settings and select the **c 12** setting.
3. Touch the settings range. **—** will flash on the cooking zone display.

The function has now been activated.

After 10 seconds, the result for the quality and speed of the cooking process will appear on the cooking zone display.



Check the result using the table below:

Result	
	The cookware is not suitable for the element and will therefore not heat up.*
	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it ought to.*
	The cookware is heating up correctly and cooking is progressing well.
* If there is a smaller element available, try the cookware again on the smaller element.	

To reactivate this function, touch the settings range.

## Notes

- If the diameter of the used cooking zone is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- You can find information on this function in the section → "Basic settings"
- You can find information on the type, size and positioning of the cookware in the section → "Cooking with Induction"

## 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 our service, please have the Model (E) number and the FD number for your appliance available.

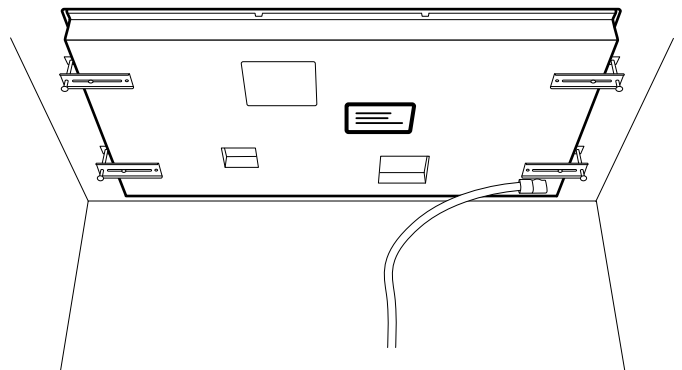
You can find the identification plate with these numbers:

- in the appliance booklet
- on the underside of the appliance

You can also find the (E) number on the glass ceramic of your cooktop. You can check the Customer Service Index (TK) and the FD number in the basic settings.

Please refer to the section on → "Basic settings"

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.



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Invented for life

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