



BOSCH PVQ Induction Hob Instruction Manual

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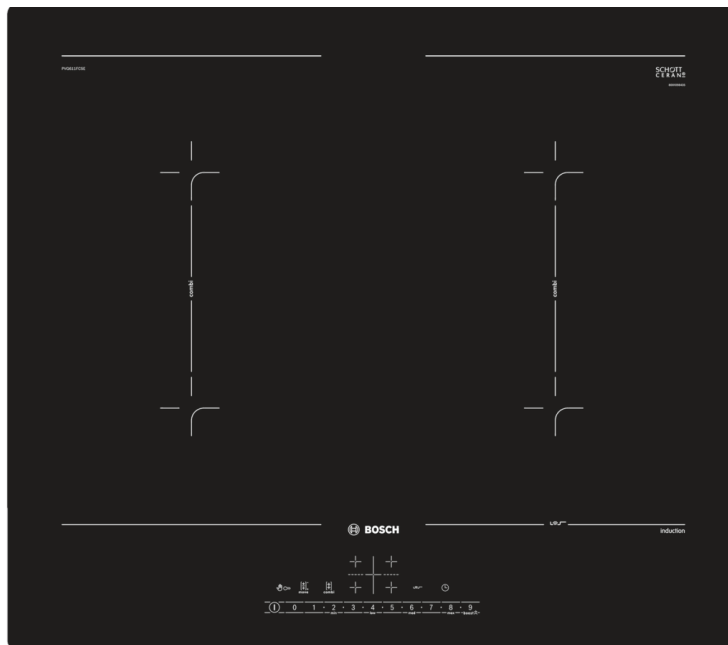
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BOSCH

BOSCH PVQ Induction Hob



Product Information

Induction Hob PVQ...HB..

The induction hob is a cooking appliance that uses electromagnetic fields to heat the cookware placed on its surface. It offers precise temperature control and quick heating, making it efficient and safe to use.

Product Usage Instructions

Safety:

Observe the following safety instructions:

1. **WARNING – Risk of fire!** Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires. Never leave hot oil or fat unattended. Never attempt to extinguish a fire using water.
2. **WARNING – Risk of burns!** The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted. Caution should be exercised here to avoid touching heating elements. Young children under 8 years of age must be kept away from the appliance. Hob protective grilles may cause accidents. Never use hob protective grilles. The appliance becomes hot during operation. Allow the appliance to cool down before cleaning. Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons, and lids) on the hob.
3. **WARNING – Risk of electric shock!** Incorrect repairs are dangerous. Repairs to the appliance should only be carried out by trained specialist staff. Only use genuine spare parts when repairing the appliance. If the power cord or the appliance power is damaged, it should be replaced by a qualified technician.

Avoiding Material Damage:

The following tips will help you avoid material damage:

- The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- If metallic objects come into contact with the fan located on the underside of the hob, this may cause an electric shock. Do not store long, pointed metallic objects in the drawers below the hob.
- Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate. Always keep

hotplates and saucepan bases dry. Never use icy-cold cookware that has been in the freezer.

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- An appliance with a cracked or broken surface can cause cuts. Do not use the appliance if it has a cracked or broken surface.
- Children may put packaging material over their heads or wrap themselves up in it and suffocate. Keep packaging material away from children. Do not let children play with packaging material.
- Children may breathe in or swallow small parts, causing them to suffocate. Keep small parts away from children. Do not let children play with small parts.



1 Safety

Observe the following safety instructions.

1.1 General information

- ¡ Read this instruction manual carefully.
- ¡ Keep the instructions, the appliance and the product information safe for future reference or for the next owner.
- ¡ Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only use this appliance:

- ¡ To prepare meals and drinks.
- ¡ Under supervision. Never leave the appliance unattended when cooking for short periods.
- ¡ in private households and in enclosed spaces in a domestic environment.
- ¡ up to an altitude of max. 4000 m above sea level.

Do not use the appliance:

- ¡ With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.

If you wear an active implantable medical device (e.g. a pacemaker or defibrillator), check with your doctor that it complies with Council Directive 90/385/EEC of 20th June 1990, EN 45502-2-1 and EN 45502-2-2, and that it has been chosen, implanted and programmed in accordance with VDE-AR-E 2750-10. If these conditions are satisfied, and

if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this

induction hob as intended.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ► Never leave hot oil or fat unattended.
 - Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ► Never place flammable objects on the cooking surface or in its immediate vicinity.
 - Never place objects on the cooking surface.

The appliance will become hot.

-Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ► Do not use hob covers.
 - After every use, switch off the hob using the main switch.
 - Do not wait until the hob turns off automatically as there are no longer any pots and pans on it.
- **Food may catch fire.**
- The cooking process must be monitored. A short process must be monitored continuously.

WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted.

- ► Caution should be exercised here in order to avoid touching heating elements.
 - Young children under 8 years of age must be kept away from the appliance.

Hob protective grilles may cause accidents.

- ► Never use hob protective grilles.
 - The appliance becomes hot during operation.
 - Allow the appliance to cool down before cleaning.

Metal objects on the hob quickly become very hot.- Never place metal objects (such as knives, forks, spoons and lids) on the hob.

WARNING – Risk of electric shock!Incorrect repairs are dangerous.

- ► Repairs to the appliance should only be carried out by trained specialist staff.
- Only use genuine spare parts when repair-ing the appliance.
- If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.

If the appliance or the power cord is damaged, this is dangerous.

- ► Never operate a damaged appliance.
 - If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the fuse in the fuse box rather than at the main switch.
 - Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
 - If the appliance or the power cable is damaged, immediately switch off the fuse in the fuse box.
 - Call customer services. → Page 19
- An ingress of moisture can cause an electric shock.
- Do not use steam- or high-pressure cleaners to clean the appliance.

en Avoiding material damage

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- Never bring electrical appliance cables into contact with hot parts of the appliance.

If metallic objects come into contact with the fan that is located on the underside of the hob, this may cause an electric shock.

- Do not store long, pointed metallic objects in the drawers below the hob.

WARNING – Risk of injury!

Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.

- ► Always keep hotplates and saucepan bases dry.
- Never use icy-cold cookware that has been in the freezer.

When cooking in a bain marie, the hob and cooking container could shatter due to over-heating.

- ► The cooking container in the bain marie must not directly touch the bottom of the water-filled pot.
 - Only use heat-resistant cookware.
- An appliance with a cracked or broken surface can cause cuts.
- Do not use the appliance if it has a cracked or broken surface.

WARNING – Risk of suffocation!Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- Keep packaging material away from children.
- Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- Keep small parts away from children.
- Do not let children play with small parts.

Avoiding material damage

This is where you can find the most common causes of damage and tips on how to avoid them.

Damage	Cause	Measure
Stains	Unsupervised cooking process.	Monitor the cooking process.
Stains, blisters	Spilled food, especially food with a high sugar content.	Remove immediately with a glass scraper.
Stains, blisters or fractures in the glass	Defective cookware, cookware with melted enamel or cookware with copper or aluminium base.	Use suitable cookware that is in a good condition.
Stains, discolouration	Unsuitable cleaning methods.	Only use cleaning agents that are suitable for glass ceramic, and only clean the hob when it is cold.
Blisters or fractures in the glass	Knocks or falling cookware, cooking accessories or other hard or pointed objects.	When cooking, do not hit the glass or let objects fall onto the hob.
Scratches, discolouration	Rough cookware bases or moving the cookware on the hob.	Check the cookware. Lift the cookware when moving it.
Scratches	Salt, sugar or sand.	Do not use the hob as a work surface or storage space.
Damage to the appliance	Cooking with frozen cookware.	Never use frozen cookware.
Damage to the cookware or the appliance	Cooking without contents.	Never place or heat empty cookware on a hot cooking zone.
Glass damage	Melted material on the hot cooking zone or hot pot lid on the glass.	Do not place greaseproof paper or aluminium foil nor plastic containers or pot lids on the hob.
Overheating	Hot cookware on the control panel or on the frame.	Never place hot cookware on these areas.

ATTENTION!

A fan is located on the underside of this hob.

- If a drawer is located on the underside of the hob, do not store any small or pointed objects, paper or tea towels in it. These objects may be sucked in and damage the fan or impair the cooling.
- There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point.

Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.

Use cookware whose base diameter is the same diameter as the hotplate.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

! Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

! Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

! When you lift the lid, a lot of energy escapes.

Use a glass lid.

! You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

! Uneven bases increase energy consumption.

Use cookware that is suitable for the quantity of food. ! Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

! The more water that is contained in the cookware, the more energy is required to heat it up.

Turn down to a lower power level early on.

! If you use an ongoing power level that is too high, you will waste energy.

Product Information according (EU) 66/2014 can be found on the attached appliance pass and online on the product page for your appliance.




Suitable cookware

Cookware that is suitable for induction cooking must have a ferromagnetic base, i.e. it must be attracted by a magnet. The base must also match the size of the cooking zone. If cookware is not detected on a cooking zone, place this on the cooking zone with the next smallest diameter.

Size and characteristics of the cookware

To correctly detect the cookware, take the size and the material of the cookware into consideration. All cookware bases must be perfectly flat and smooth.

You can use Cookware test to check whether your cookware is suitable. You can find more information about this under "Cookware test", Page 14.

Cookware	Materials	Properties
	Recommended cookware Stainless steel cookware in a sandwich design that distributes the heat well.	This cookware distributes the heat evenly, heats up quickly, and ensures that it can be detected easily.
	Ferromagnetic cookware made of enamelled steel, cast iron or special induction cookware made of stainless steel.	This cookware heats up quickly and ensures that it can be detected easily.
 	Suitable The base is not fully ferromagnetic.	If the ferromagnetic area is smaller than the base of the cookware, only the area that is ferromagnetic heats up. As a result, the heat is not distributed evenly.
	Cookware bases with aluminium content.	These reduce the ferromagnetic area, which means that less power is emitted to the cookware. This cookware may not be sufficiently detected or may not be detected at all, and therefore does not heat sufficiently.
Not suitable	Cookware made from normal thin steel, glass, clay, copper or aluminium.	

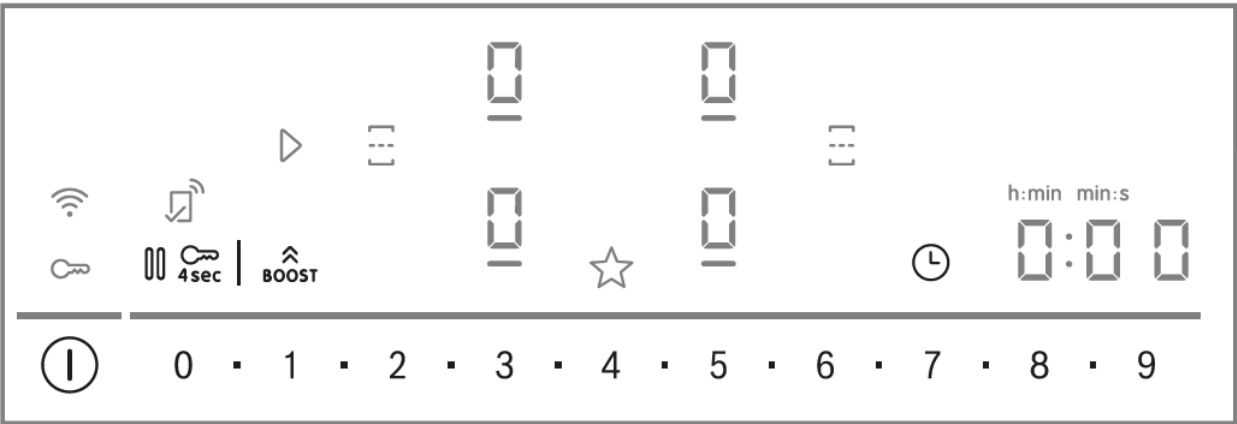
Notes

- Do not use adapter plates between the hob and the cookware.
- Do not heat up empty cookware and do not use cookware with a thin base, as this may become very hot.

Familiarizing yourself with your appliance

Control panel

Individual details, such as colour and shape, may differ from the figure.



- Note:** Always keep the control panel clean and dry.
- Tip:** Do not place any cookware near the displays or buttons. The electronics may overheat.

Touch fields

When you switch on the hob, the symbols for the con-trols available at this time light up.

Sensor	Function
ⓘ	Main switch
	Select a cooking zone
0■1■2■...8■9	Settings area
	PowerBoost
	Automatic linking/separating of cooking zones
	Timer functions
	Childproof lock
	Pause
	Favourite button
	Connectivity

Indicators/symbols

Display	Function
	Switch-off timer
	Power levels
	Childproof lock

Buttons in connection with Home Connect

As soon as the connection to Home Connect has been established, the following buttons and displays are

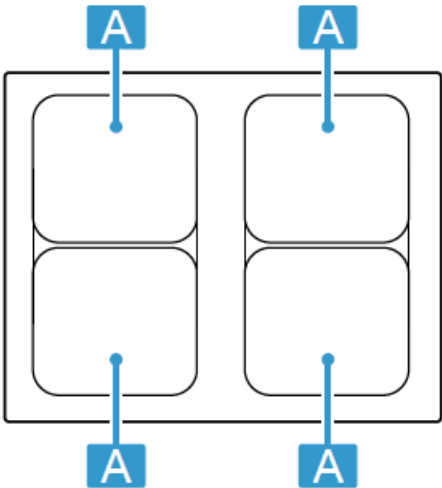
available:

Sensor	Function
▷	Accept settings from another appliance

If lights up, search for further information in the Home Connect app.

Distribution of the cooking zones

The specified power has been measured with the standard pots which are described in IEC/EN 60335-2-6. The power may vary depending on the size of the cookware or cookware material.



Area	Highest setting
A 21 cm diameter	Power level 9 2500 W
	PowerBoost 3700 W
A 21 x 38 cm	Power level 9 3600 W

At power level 9, the hob reaches the power indicated in the table in order to reduce the preheating times and keeps them running for a certain time, provided the other cooking zone on the same side is not in use.

Cooking zone

Before you start cooking, check whether the size of the cookware fits the cooking zone that you want to use for cooking:

Area	Cooking zone type
	Single-circuit cooking zone
	Combi cooking zone → <i>Page 10</i>

Residual heat indicator

The hob has a residual heat indicator for each cooking zone. Do not touch the cooking zone if the residual heat indicator is lit.

Display	Meaning
H	The cooking zone is hot.
h	The cooking zone is warm.

Before using for the first time

Observe the following recommendations.

Initial cleaning

Remove any leftover packaging from the hob surface and wipe the surface with a damp cloth. You can find a list of recommended detergents on the official website

www.bosch-home.com.

More information on care and cleaning. → Page 17

Cooking with induction

In comparison to conventional hobs, induction technology brings with it a series of changes and has a number of benefits such as time savings when cooking and frying, energy savings as well as greater ease of cleaning and care. It also offers improved heat control as the heat is generated directly in the cookware.

Cookware

You can find a list of recommended cookware on the official website www.bosch-home.com.

Further information on suitable cookware. → Page 5

Setting Home Connect

When you first switch on the appliance, you will be prompted to set your home network. lights up for a few seconds on the display panel.

To begin the connection to Home Connect, touch and proceed in accordance with the information in the section "Home Connect ", Page 14.

To end the setting, switch off the hob.

You can also adjust the Home Connect setting at a different time.

Software update

If the appliance is connected to Home Connect, some functions may be available with a software update. More information on the availability of additional functions can be found on the website www.bosch-home.com

Basic operation

Switching on the hob

- Touch .

A signal sounds. The symbols for the cooking zones and the currently available functions light up. lights up in the cooking zone displays.

- a The hob is ready to use.

ReStart

- If you switch the appliance on within four seconds of switching it off, the hob operates with the settings that were previously set.

8.2 Switching the hob off

- Touch until the displays go out.
- All cooking zones are switched off.

Note: If all of the cooking zones are switched off for longer than 59 seconds, the hob is automatically switched off.

Setting the power level in the cooking zones

The cooking zone has 17 power levels, which are displayed from 1 to 17 with intermediate values. Select the best power level for the food and the planned cooking process.

1. Touch the required cooking zone display and light up.
2. Select the required power level in the settings area. a The power level has been set.

Note: If no cookware is placed on the cooking zone or the pot is not suitable, the selected power level flashes. After a certain period of time, the cooking zone switches itself off.

QuickStart

- If you set one or more items of cookware on any cooking zone before switching on the appliance, the hob detects this and automatically selects the cooking zone for one of the items of cookware. Then select the power level in the next 59 seconds, or the hob will switch off.

8.4 Cooking tips

⌋ When heating up puree, cream soups or thick sauces, stir occasionally.

⌋ To preheat, set the power level 8-9.

⌋ When cooking with the lid on, reduce the power level as soon as you see steam escaping. The cooking result is not affected by the steam escaping.

⌋ After cooking, place a lid on the cookware until you serve the dish.

⌋ To cook with the pressure cooker, observe the manufacturer's instructions.

⌋ Do not cook food for too long, otherwise nutrients will be lost. The kitchen timer enables you to set the optimal cooking time.

⌋ Ensure that the oil does not smoke.

⌋ To brown the food, fry it in small portions, one after the other.

⌋ Some items of cookware may reach high temperatures while the food is cooking. You should therefore use oven gloves.

⌋ You can find recommendations for energy-efficient cooking under "Saving energy", Page 5



(🕒 min)

	⏮	🕒 min
Melting		
Chocolate, cooking chocolate	1 - 1.5	-
Butter, honey, gelatine	1 - 2	-
Heating and keeping warm		
Stew, e.g. lentil stew	1.5 - 2	-
Milk ¹	1.5 - 2.5	-
Boiled sausages ¹	3 - 4	-
Defrosting and heating		
Spinach, frozen	3 - 4	15 - 25
Goulash, frozen	3 - 4	35 - 55
Poaching, simmering		
Potato dumplings ¹	4.5 - 5.5	20 - 30
Fish ¹	4 - 5	10 - 15
White sauces, e.g. Béchamel sauce	1 - 2	3 - 6
Whisked sauces, e.g. Béarnaise sauce, Hollandaise sauce	3 - 4	8 - 12
¹ Without lid		
² Preheat to power level 8 - 8.5		
	⏮	🕒 min
Boiling, steaming, braising		
Rice, with double the volume of water	2.5 - 3.5	15 - 30
Rice pudding ²	2 - 3	30 - 40
Potatoes boiled in their skin	4.5 - 5.5	25 - 35
Boiled potatoes	4.5 - 5.5	15 - 30
Pasta ¹	6 - 7	6 - 10
Stew	3.5 - 4.5	120 - 180
Soups	3.5 - 4.5	15 - 60
Vegetables	2.5 - 3.5	10 - 20
Vegetables, frozen	3.5 - 4.5	7 - 20
Stew in a pressure cooker	4.5 - 5.5	-
Braising		
Rolled roasting joint	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash ²	3 - 4	50 - 60

Braising/frying with a small amount of fat¹

Escalope, plain or breaded	6 - 7	6 - 10
Escalope, frozen	6 - 7	6 - 12
Chops, plain or breaded	6 - 7	8 - 12
Steak (3 cm thick)	7 - 8	8 - 12
Poultry breast, 2 cm thick	5 - 6	10 - 20
Poultry breast, frozen	5 - 6	10 - 30
Rissoles (3 cm thick)	4.5 - 5.5	20 - 30
Hamburgers (2 cm thick)	6 - 7	10 - 20
Fish and fish fillet, plain	5 - 6	8 - 20
Fish and fish fillet, breaded	6 - 7	8 - 20
Fish, breaded and frozen, e.g. fish fingers	6 - 7	8 - 15
Prawns and scampi	7 - 8	4 - 10
Sautéing fresh vegetables and mushrooms	7 - 8	10 - 20
Stir-fry, vegetables, meat cut in strips Asian-style	7 - 8	15 - 20
Frozen dishes, e.g. stir-fries	6 - 7	6 - 10
Pancakes, cooked one after the other	6.5 - 7.5	-
Omelette (cooked one after the other)	3.5 - 4.5	3 - 10
Fried eggs in oil	5 - 6	3 - 6

¹ Without lid² Preheat to power level 8 - 8.5

⌚ min

Deep-frying, 150–200 g per portion in 1–2 l oil, deep-fat fried in portions¹

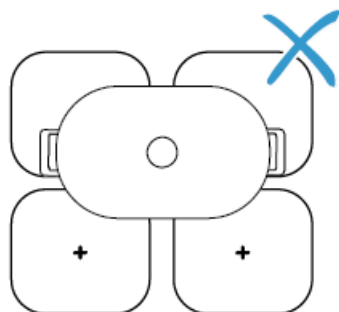
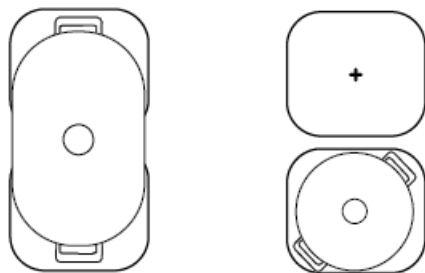
Frozen products, e.g. chips, chicken nuggets	8 - 9	-
Croquettes, frozen	7 - 8	-
Meat, e.g. chicken portions	6 - 7	-

¹ Without lid² Preheat to power level 8 - 8.5

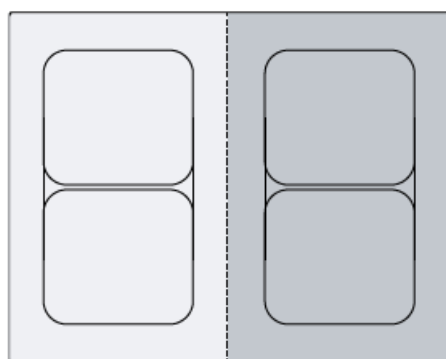
⌚ min

Fish, breaded or battered	6 - 7	-
Vegetables, mushrooms, breaded, beer-battered or tempura	6 - 7	-
Small baked items, e.g. doughnuts, battered fruit	4 - 5	-

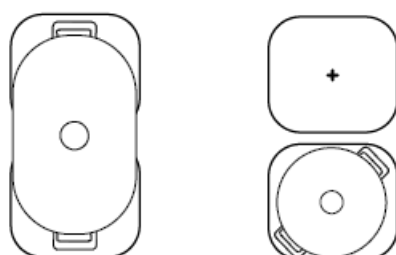
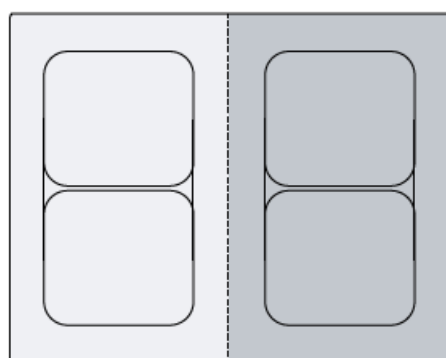
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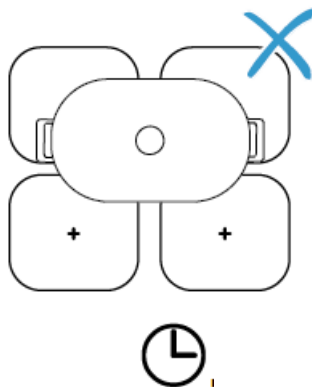


⌚
0:00



⧗
BOOST





Power level	Time
1.0 - 1.5	10 hours
2.0 - 3.5	5 hours
4.0 - 5.0	4 hours
5.5 - 6.5	3 hours
7.0 - 7.5	2 hours
8.0 - 9.0	1 hour

Display	Setting	Value
c 1	Childproof lock → "Childproof lock", Page 12	0 - Manual. ¹ 1 - Automatic. 2 - Function switched off.
c 2	Audible signals	0 - The confirmation signal, the fault signal and the signal for incorrect use are deactivated. 1 - The fault signal is activated. 2 - The confirmation signal and the signal for incorrect use are activated. 3 - All signal tones are switched on. ¹
c 3	Volume of the audible signals	1 - Quiet. 2 - Medium. 3 - Loud. ¹
c 5	Assign one of the time-setting programme functions to 9 on the control panel. → "Time-setting options", Page 10	1 - Switch-off timer. ¹ 2 - Timer.
c 7	Power limitation This enables you to limit the total power of the hob, if required, due to the circumstances of your electrical installation. Observe the regulations of the local electricity suppliers. The available settings depend on the maximum power of the hob. You can find more information on the rating plate. If the function is switched on and the hob has reached the set power limit, the required and permitted power level flashes and you cannot select a higher power level.	The power is increased by 500 W with each level. 0 - Switched off. Maximum power of the hob. ¹ 1 - 1000 W. Lowest power setting. 1.5 - 1500 W. ... 3 - 3000 W. 3.5 - 3500 W. 4 - 4000 W. 4.5 - 4500 W. ... 9 - Maximum power of the hob.
c 8	Demo mode Demonstration mode for the hob: When you switch on the hob, dE lights up for a few seconds and the cooking zones do not heat up.	0 - Switched off. ¹ 1 - Switched on.

¹ Factory setting

Display	Setting	Value
c 12	Cookware test You can use this function to test the quality of the cookware. → "Cookware test", Page 14	0 - Not suitable. 1 - Not optimal. 2 - Suitable.
c 18 - c 22	Hob-based hood control The settings are configured based on the extractor hood model.	→ "Overview of the hood control settings", Page 17
c 0	Restoring factory settings	0 - Individual settings. ¹ 1 - Factory settings.

¹ Factory setting

Product information	Display
Customer service directory	0 1 ,
Production number	Fd
Production number 1	02-
Production number 2	05


Result


- 0 The cookware is not suitable for the cooking zone and therefore does not heat up.
- 1 The cookware is taking longer to heat up than expected and cooking is not progressing as well as it ought to.
- 2 The cookware is heating up correctly and cooking is progressing well.








1



 status	Description
Lights up steadily at half brightness.	No network connection saved.
Flashes at full brightness.	Network connection is being established.

 status	Description
Lights up steadily at full brightness.	Network connection saved and Wi-Fi active.
Flashes.	Network settings are reset.
Switched off.	Network not active.

Wi-Fi home network status	Action
No Wi-Fi home network stored.	To add the Wi-Fi home network, briefly press  .
The Wi-Fi home network has now been saved.	To pair another appliance, press and hold  .
The Wi-Fi home network has now been saved.	To reset the Wi-Fi home network settings, press and hold  . If  flashes, press and hold  again.

H00	Fan off
H01	Fan setting 1
H02	Fan setting 2
H03	Fan setting 3
HP1	Intensive mode 1
HP2	Intensive mode 2
H-R	Automatic mode

Indicator	Setting	Value
c18	Setting for whether and how the fan switches on automatically.	Automatic fan start-up 0 – Switched off. The extractor hood must be switched on manually, if required. 1 – Switched on in manual mode. The extractor hood is switched on at a specified setting when a cooking zone is switched on. 2 ¹ – Switched on in automatic mode. In automatic mode, the extractor hood switches itself on when one of the cooking zones is switched on. ²
c20	Setting for whether and how the fan is to run on after switching off the hob.	Fan run-on 0 – Fan switches off when the hob is switched off 1 – Switched on with standard fan run-on 2 – No change to the settings 3 ¹ – Switched on in automatic mode ²
c21	The lighting switches itself on when the hob is switched on.	Switching the lighting on automatically 0 – Switched off 1 ¹ – Switched on
c22	The lighting switches itself off when the hob is switched off.	Switching the lighting off automatically 0 ¹ – Switched off 1 – Switched on

¹ Factory setting

² Depending on the appliance specifications

Fault	Cause and troubleshooting
No displays light up.	The power supply has been disconnected. ▶ Use other electrical appliances to check whether there has been a power failure. The appliance has not been connected as shown in the circuit diagram. ▶ Connect the appliance in accordance with the circuit diagram. Electronics fault ▶ If you are unable to rectify the fault, inform the technical after-sales service.
The displays flash.	The control panel is wet or an object is covering it. ▶ Dry the control panel or remove the object.
F2, F4, E 7015, E 8207, E 8208	The electronics have overheated and one or all of the cooking zones have been switched off. ▶ Wait until the electronics have cooled down sufficiently. Then touch any button on the control panel.
F5 + power level and audible signal	There is hot cookware in the vicinity of the control panel. This may cause the electronics to overheat. ▶ Remove the cookware. The fault display goes out shortly afterwards. You can continue to cook.
F5 and signal tone	There is hot cookware in the vicinity of the control panel. The cooking zone has been switched off to protect the electronics. ▶ Remove the cookware. Wait a few seconds. Touch any button. When the fault display goes out, you can continue cooking.
F1/F6	The cooking zone has overheated and has been switched off to protect the work surface. ▶ Wait until the electronics have cooled down sufficiently before switching the cooking zone back on.

Fault	Cause and troubleshooting
FB	The cooking zone has been operating continuously for an extended period. ► Individual safety switch-off is switched on. Touch any button to switch off the display so that you can set the cooking zone.
E 9000/E9010	The operating voltage is incorrect and outside of the normal operating range. ► Contact your energy supplier.
U400/E9011	The hob is not connected correctly. ► Disconnect the hob from the mains. Connect the hob in accordance with the circuit diagram.
d E	Demo mode is activated. ► Switch off demo mode in the basic settings.
Home Connect is not working properly.	Different causes are possible. ► Go to www.home-connect.com .
The hood control is not working properly.	The hood control functions do not switch on. ► Resetting and re-pairing the settings of the Wi-Fi home network
Animations on the 00 displays	In certain circumstances, the hob can perform self-maintenance tasks, e.g. a firmware update, optimisation or troubleshooting. ► Wait until the process is complete and only then switch the hob on.



BE	BG	CZ	DK	DE	EE	IE	EL	ES
FR	HR	IT	CY	LI	LV	LT	LU	HU
MT	NL	AT	PL	PT	RO	SI	SK	FI
SE	NO	CH	TR	IS	UK (NI)			

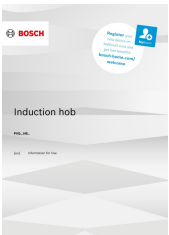
5 GHz WLAN (Wi-Fi): For indoor use only.

AL	BA	MD	ME	MK	RS	UK	UA
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5 GHz WLAN (Wi-Fi): For indoor use only.



Documents / Resources

	BOSCH PVQ Induction Hob [pdf] Instruction Manual PVQ Induction Hob, PVQ, Induction Hob, Hob
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References

- [Home Appliances Global Website | Bosch](#)
- [Fairway Independent Mortgage Corporation](#)
- [Bosch home appliances: Experience quality, reliability and precision | Bosch UK](#)
- [Home Appliances Global Website | Bosch](#)
- [BOSCH Service | Service worldwide](#)
- [Welcome to MyBosch](#)
- [Connect your household | Home Connect](#)