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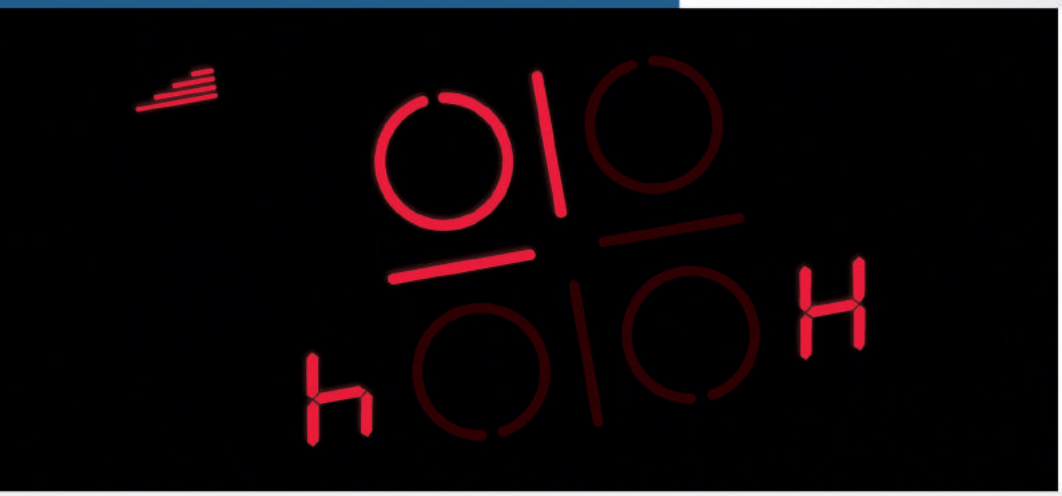
www.bosch-home.com/welcome

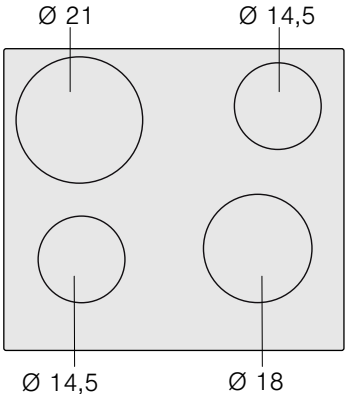


Hob
PKE6..CA1., PKF6..CA1.

BOSCH

[en] Instruction manual

PKE6..CA1.



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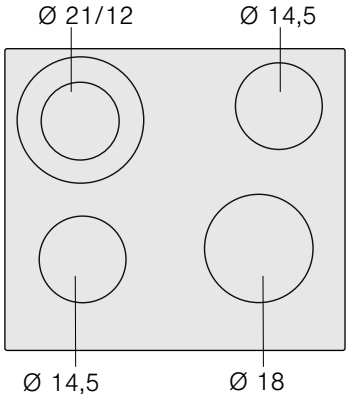


Table of contents

Intended use 3

Important safety information 3

Causes of damage 4
Overview 4

Environmental protection 4
Energy-saving tips 4
Environmentally-friendly disposal 4

Getting to know your appliance 5
The control panel 5
The hotplates 5
Hotplate and residual heat indicators. 5

Operating the appliance 5
Switching the hob on and off 5
Setting a hotplate 5
Table of cooking times. 6

Cleaning 6
Ceramic 6
Hob surround 6

Customer service 7
E number and FD number 7

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

Intended use

Read these instructions carefully. Please keep the instruction and installation manual, as well as the appliance certificate, in a safe place for later use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

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

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

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

Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

Do not use inappropriate child safety shields or hob guards. These can cause accidents.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Important safety information

⚠ Warning – Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

⚠ Warning – Risk of burns!

The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.

⚠ Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

⚠ Warning – Risk of injury!

Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage

Caution!

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

You will find the most frequently caused damage in the following table.

Damage	Cause	Measure
Stains	Boiled over food	Remove boiled over food immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for glass ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Discolouration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for glass ceramic.
	Pan abrasion (e.g. aluminium)	Lift pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove boiled over food immediately with a glass scraper.

Environmental protection

In this section, you can find information about saving energy and disposing of the appliance.

Energy-saving tips

- Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required. A glass lid means that you can see inside without having to lift the lid.
- Use pots and pans with even bases. Uneven bases increase energy consumption.
- The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses. Please note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.
- Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.
- Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.
- Always cover as large an area of the hotplate as possible with your saucepan.
- Switch to a lower heat setting in good time.
- Select a suitable ongoing cooking setting. You will waste energy by using an ongoing cooking setting which is too high.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5-10 minutes before the end of the cooking time.

Environmentally-friendly disposal

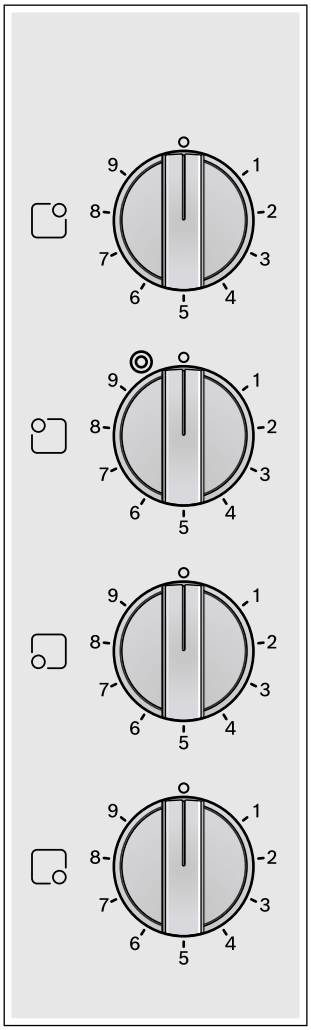
Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Getting to know your appliance

The instruction manual is the same for various different hobs. You can find the hob dimensions in the overview of models. ⟶ *Page 2*

The control panel



Hotplate controls

The hotplate controls are permanently fixed. They must not be removed. Forcibly removing the hotplate controls leads to them being destroyed.

The hotplates

Hotplate	Activating and deactivating
◯ Single-circuit hotplate	
◎ Dual-circuit hotplate	Activation: turn hotplate switch to the right as far as ◎. Setting the heat setting. Switching off: Turn the hotplate switch to 0 and reset. Never turn the hotplate switch past the symbol ◎ to 0.

Notes

- Any dark areas in the glow pattern of the hotplate are due to technical reasons. The function of the hotplate is not affected.
- Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.
- With multi-circuit hotplates the heater elements of the inner filament circuits and the heater element of the activations may switch on and off at different times.

Hotplate and residual heat indicators

The hotplate and residual heat indicators light up when a hotplate is warm:

- Hotplate indicator - during operation, shortly after you have switched on a hotplate.
- Residual heat indicator - after cooking, when the hotplate is still warm.

You can use the residual heat to save energy, e.g. to keep a small dish warm or to melt chocolate.

Operating the appliance

In this section, you can find out how to set the hotplates. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

You can switch the hob on and off with the hotplate controls.

Setting a hotplate

Adjust the heat setting of the hotplates using the hotplate controls.

Heat setting 1 = Lowest setting

Heat setting 9 = Highest setting

The symbol in the display panel indicates the hotplate which the display refers to, e.g. ◱ for the right rear hotplate.

Table of cooking times

You can find a few examples in the following table.

Cooking times and heat settings may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

For bringing liquids to the boil, use heat setting 9.

Stir thick liquids occasionally.

Food that needs to be seared quickly or food which loses a lot of liquid during initial frying is best seared in several small portions.

Tips for energy-saving cooking can be found in the "Environmental protection" section.⟶ *Page 4*

	Ongoing cooking setting	Ongoing cooking time in minutes
Melting		
Butter, gelatine	1	-
Heating and keeping warm		
Stew (e.g. lentil stew)	1	-
Milk**	1-2	-
Poaching, simmering		
Dumplings	3-4*	20-30 min.
Fish	3*	10-15 min.
White sauces, e.g. Béchamel sauce	1	3-6 min.
Boiling, steaming, stewing		
Rice (with twice the water quantity)	3	15-30 min.
Unpeeled boiled potatoes	3-4	25-30 min.
Boiled potatoes	3-4	15-25 min.
Pasta, noodles	5*	6-10 min.
Stew, soups	3-4	15-60 min.
Vegetables and frozen vegetables	3-4	10-20 min.
Cooking in a pressure cooker	3-4	-
Braising		
Roulades	3-4	50-60 min.
Pot roast	3-4	60-100 min.
Goulash	3-4	50-60 min.
Frying**		
Escalope, plain or breaded	6-7	6-10 min.
Chop, plain or breaded	6-7	8-12 min.
Steak (3 cm thick)	7-8	8-12 min.
Fish and fish fillet, plain or breaded	4-5	8-20 min.
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 min.
Stir fry, frozen	6-7	6-10 min.
Pancakes	5-6	consecutively

* Ongoing cooking without the lid

** Without lid

Cleaning

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

Ceramic

Clean the hob after each use. This will prevent spills from burning onto the ceramic.

Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for glass ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Ground-in dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

Using special sponges to clean glass ceramic achieves great cleaning results.

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Use only hot soapy water.
- Wash new sponge cloths thoroughly before use.
- Do not use any sharp or abrasive agents.
- Do not use the glass scraper.

Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

Please quote the E-number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge in the event of misuse of the appliance, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0344 892 8979
Calls charged at local or mobile rate.

IE 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

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