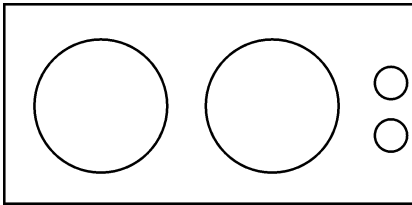


Bosch Hob

Users Manual



PKF375FP1.

- 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.

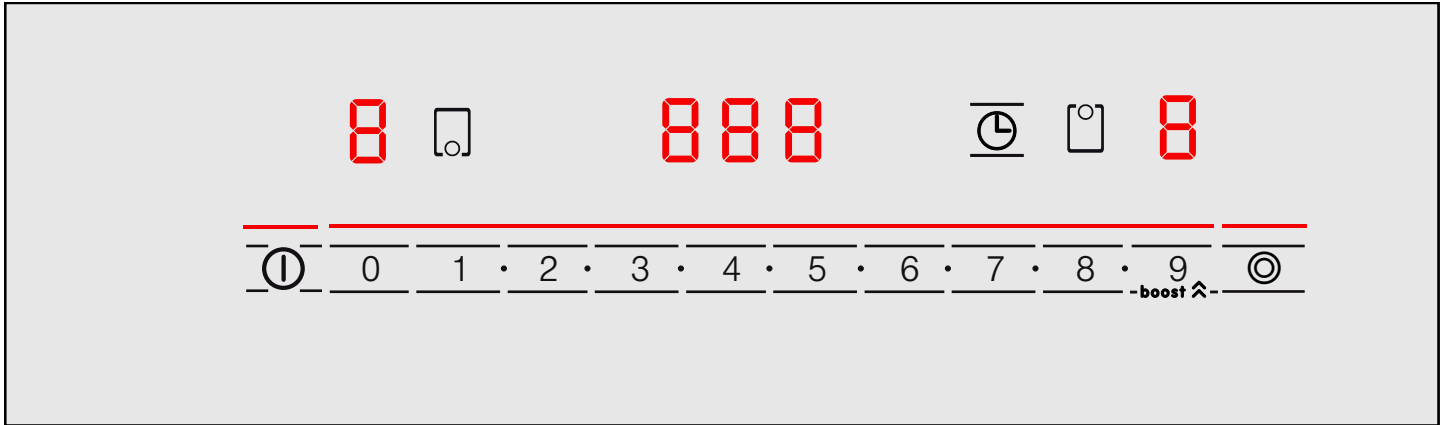


This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Getting to know your appliance

You can find the hob dimensions in the overview of models.

The control panel



Displays

1-9	Heat settings
H/h	Residual heat
b	PowerBoost function
88	Timer

Controls

ⓘ	Main switch
□	Hotplate selection
1•2•3•4•	Settings range
⊙	Activating the dual-circuit hotplate
⌚	Time-setting options / Childproof lock
boost ^	PowerBoost function

Notes

- When you touch a symbol, the respective function is activated.
- Always keep the controls dry. Moisture reduces their effectiveness.
- Do not pull pans close to the displays and sensors. The electronics could overheat.

The hotplates

Burner	Activating and deactivating
○ Single-circuit hotplate	
⊙ Dual-circuit hotplate	Select the hotplate and touch the ⊙ symbol

When the hotplate is activated: the corresponding indicator lights up

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. This ensures e.g.:
 - sensitive components are protected from overheating
 - the appliance is protected from electrical overload
 - better cooking results are achieved
- 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.

Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate.

If **H** appears in the display the hob is still hot. It may be used, for example, to keep a small meal warm or to melt cooking chocolate. As the hotplate cools down further, the display changes to **h**. The display remains lit until the hotplate has cooled sufficiently.



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

The main switch is used to switch the hob on and off.

Switching on

Touch the  symbol. An audible signal sounds. The illuminated bar above the main switch lights up. The displays for the controls and the heat settings  light up. The hob is ready to use.

Switching off

Touch the  symbol until the illuminated bar above the main switch and the displays go out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Notes

- The hob will switch itself off automatically once all hotplates have been switched off for a while (10-60 seconds).
- The settings remain stored for 4 seconds after the hob has been switched off. If you switch it on again during this time, the hob will operate using the previously stored settings.

Setting a hotplate

Set the desired heat setting on the control panel.



Heat setting 1 = Lowest power

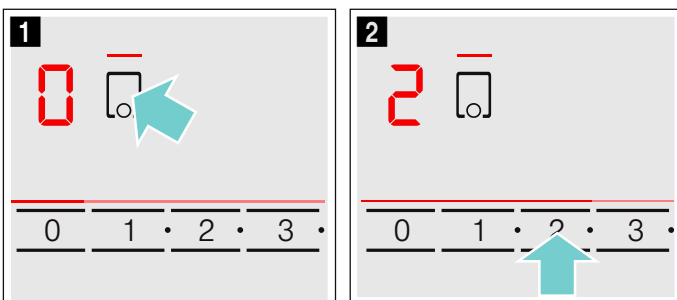
Heat setting 9 = Highest power

Every heat setting has an intermediate setting. This is identified by a dot.


Setting the heat setting

The hob must be switched on.

1. Touch the  symbol to select the hotplate.  lights up brightly on the heat setting display.
2. Set the required heat setting in the control panel.



The hotplate is switched on.

Changing the heat setting:
Select the hotplate and set the required heat setting in the  control panel.

Switching off the hotplate

Select the hotplate. Set the control panel to 0. After about 10 seconds, the residual heat indicator appears.

Note: The last selected hotplate remains activated. You can set the hotplate without selecting it again.

Table of cooking times

The following table provides some examples.

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.

	Ongoing cooking setting	Ongoing cooking time in minutes
Melting		
Chocolate coating	1-1.	-
Butter, honey, gelatine	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	1-2	-
Milk**	1-2.	-
Heating sausages in water**	3-4	-
Defrosting and heating		
Frozen spinach	2-3.	10-20 min
Frozen goulash	2-3.	20-30 min
Poaching, simmering		
Dumplings	4-5.*	20-30 min
Fish	4-5*	10-15 min
White sauces, e.g. béchamel sauce	1-2	3-6 min
Whisked sauces, e.g. sauce Béarnaise, hollandaise	3-4	8-12 min
Boiling, steaming, braising		
Rice (with double the quantity of water)	2-3	15-30 min
Rice pudding	1-2.	35-45 min
Unpeeled boiled potatoes	4-5	25-30 min
Boiled potatoes	4-5	15-25 min
Pasta, noodles	6-7*	6-10 min
Stew, soups	3-4.	15-60 min

* Ongoing cooking without a lid

** Without lid

*** Turn frequently

	Ongoing cooking setting	Ongoing cooking time in minutes
Vegetables	2-3.	10-20 min
Frozen vegetables	3-4.	10-20 min
Cooking in a pressure cooker	4-5	-
Braising		
Roulades	4-5	50-60 min
Pot roast	4-5	60-100 min
Goulash	2-3.	50-60 min
Frying with little oil**		
Escalope, plain or breaded	6-7	6-10 min
Escalope, frozen	6-7	8-12 min
Chop, plain or breaded***	6-7	8-12 min
Steak (3 cm thick)	7-8	8-12 min
Hamburger, rissoles (3 cm thick)***	4-5.	30-40 min
Poultry breast (2 cm thick)***	5-6	10-20 min
Poultry breast, frozen***	5-6	10-30 min
Fish and fish fillet, plain	5-6	8-20 min
Fish and fish fillet, breaded	6-7	8-20 min
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 min
Scampi and prawns	7-8	4-10 min
Sautéing vegetables, fresh mushrooms	7-8	10-20 min
Vegetables, meat in Asian-style strips	7-8.	15-20 min
Stir fry, frozen	6-7	6-10 min
Pancakes	6-7	consecutively
Omelette	3-4.	consecutively
Fried eggs	5-6	3-6 min
Deep-fat frying (150-200 g per portion continuously in 1-2 litres oil**)		
Frozen products, e.g. chips, chicken nuggets	8-9	-
Croquettes, frozen	7-8	-
Meat, e.g. chicken portions	6-7	-
Fish, breaded or battered	5-6	-
Vegetables, mushrooms, breaded or battered, tempura	5-6	-
Small baked items, e.g. ring doughnuts/jam-filled doughnuts, fruit in batter	4-5	-

* Ongoing cooking without a lid


** Without lid

*** Turn frequently




PowerBoost function

PowerBoost lets you heat up large volumes of water even faster than on heat setting 9.


PowerBoost is only available on hotplates marked with the **boost** and the  symbols.

With dual-circuit hotplates the second filament circuit has to be activated for use with the PowerBoost function.

Switching on PowerBoost

1. Select the hotplate.
2. Select heat setting 9, touch 9 again. The  display lights up.
The PowerBoost function is switched on.

Switch off PowerBoost

1. Select the cooking zone.
2. Select any ongoing cooking setting. The  display goes out.
PowerBoost is switched off.

Notes

- If you do not turn off the PowerBoost function, it switches off automatically after a certain period of time. The hotplate switches back to the heat setting 9.
- Please remember that oil and fat heat up quickly with PowerBoost. Never leave the hob unattended. Oil and fat that have overheated will catch fire quickly, see section "Important safety information".






Childproof lock

You can use the childproof lock to prevent children from switching on the hob.

Switching the childproof lock on and off

The hob must be switched off.

To switch on: Touch the  symbol for approx. 4 seconds. The  display lights up for 10 seconds. The hob is locked.

To switch off: Touch the  symbol for approx. 4 seconds. The lock is released.

Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

Switching on and off

Find out how to switch the automatic childproof lock on and off in the Basic settings section.

Time-setting options

There are 3 different time-setting options:



- A hotplate should switch off automatically
- Kitchen timer
- Stopwatch

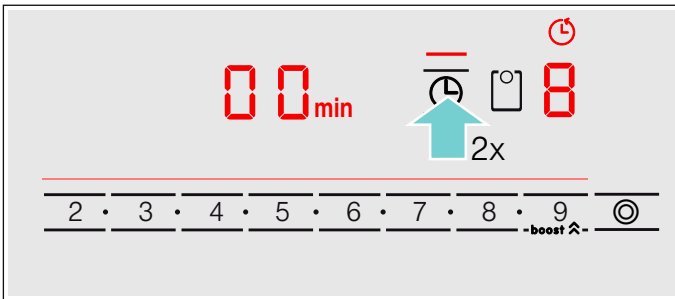
Automatic hotplate switch-off

Enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

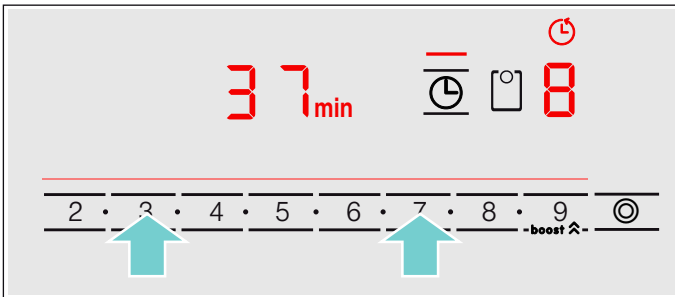
Setting the cooking time

The hotplate must be switched on.

1. Set the heat setting.
2. Touch the  symbol twice. The  indicator lights up. **00 min** lights up in the timer display.




3. Within the next 10 seconds, set the desired cooking time on the control panel.




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

When the time has elapsed,

When the cooking time has elapsed, the hotplate switches off. You will hear an audible signal and **00** lights up in the display for 10 seconds. The indicator  flashes. Touch any symbol. The displays go out and the audible signal ceases.

Changing or cancelling the cooking time

Select the hotplate and then touch the  symbol twice. Change the cooking time or set to **00** in the settings range.


Notes

- You can set a cooking time of up to 99 minutes.
- If the cooking time has counted down to the last minute, the timer display changes from minutes to seconds.

Automatic timer

You can use this function to preselect a cooking time for all hotplates. Each time a hotplate is switched on, the pre-selected cooking time then counts down. When the cooking time has elapsed, the hotplate switches off automatically.



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

Note: You can change the cooking time for a hotplate or switch off the automatic timer for the hotplates: Select the hotplate and then touch the  symbol twice. Change the cooking time or set to **00** in the settings range.


Kitchen timer

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



Setting the kitchen timer

1. Touch the  symbol repeatedly until the  indicator lights up. **00** lights up in the timer display **min**.
2. Set the desired time in the settings range. The timer starts counting down after a few seconds.

When the time has elapsed,

When the time has elapsed, you will hear an audible signal and **00** lights up in the display for 10 seconds. The indicator  flashes. Touch any symbol. The displays go out and the audible signal ceases.



Setting the correct time



Touch the  symbol repeatedly until the  indicator lights up. Re-set in the control panel.

Stopwatch function

The stopwatch function displays the time which has passed since activating the function.

The stopwatch function only works when the hob is switched on. When the hob is switched off, the stopwatch function is switched off as well.

To switch on: Touch the  symbol repeatedly until the  indicator lights up. **00** appears in the timer display. Touch the control panel at any point to start the time measurement. Seconds are displayed during the first minute, then minutes.

To switch off: Touch the  symbol repeatedly until the  indicator lights up. Touch the control panel again at any point. The timer display goes out.

Automatic safety cut-out

If a hotplate has been switched on for a long time without the setting being changed, the automatic time limit is activated.

The hotplate stops heating. *F8* and the *H/h* residual heat indicator flash alternately on the hotplate display.

The display goes out when you touch any control. You can make new settings.

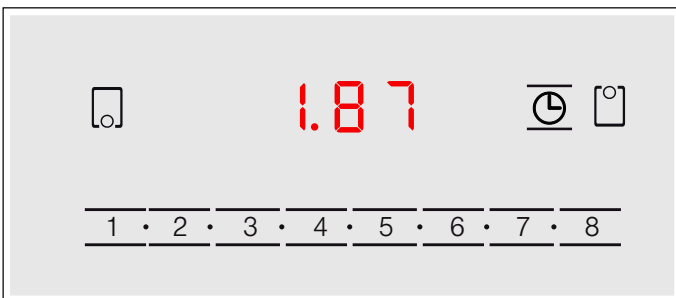
When the time limit is activated depends on the heat setting selected (1 to 10 hours).

Energy consumption indicator

You can use this function to have the total energy consumption between switching the hob on and off displayed.

Once switched off, the consumption in kilowatt hours (e.g. 1.87 kWh) is displayed for 10 seconds

The accuracy of the display depends, amongst other things, on the voltage quality of the power supply.



The display has not been activated. You can find out how to activate the display in the Basic settings section.

Basic settings

Your appliance has various basic settings. You can adapt these settings to suit your own needs.

Display screen	Function
<i>c 1</i>	Automatic childproof lock
0	Switched off.*
1	Switched on.
2	Manual and automatic childproof lock switched off.
<i>c 2</i>	Audible signal
0	Confirmation signal and operation error signal are switched off (main switch signal always remains).
1	Only the operation error signal is switched on.
2	Only the confirmation signal is switched on.
3	Confirmation signal and operation error signal switched on.*
<i>c 3</i>	Energy consumption display (Ask your electricity supply company what the mains voltage is)
0	Consumption display switched off.*
1	Consumption display with mains voltage at 230 V.
3	Consumption display with mains voltage at 220 V.
4	Consumption display with mains voltage at 240 V.
<i>c 5</i>	Automatic timer
00	Switched off.*
0 1-99	Cooking time, after which the hotplates switch off.
<i>c 6</i>	Duration of the timer end signal
1	10 seconds.*
2	30 seconds
3	1 minute.
<i>c 7</i>	Activation of the heating elements
0	Switched off.
1	Switched on.
2	Last setting before the hotplate was switched off.*
<i>c 9</i>	Time for selecting the hotplate
0	Unlimited: the last selected hotplate can always be adjusted without having to select it again.*
1	Once you select a hotplate, you have 10 seconds to adjust it, after which you will have to select it again in order to be able to adjust it.
<i>c 0</i>	Reset the basic settings
0	Switched off.*
1	Switched on.

*Basic setting