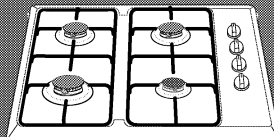




NGU 4151 DB



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Instruction for use

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Table of Contents

Environment-conscious Disposal	4
Disposing of your old appliance	4
Disposing of the packaging	4
Safety information	5
Your new appliance	6
Please observe	6
Control panel and hotplates	6
Appliance placement	7
Installation and connection	7
The hotplates	8
Using the hotplates	8
Cleaning, Care and Maintenance	9
Technische Daten-Gas	10

Environment-conscious Disposal

Disposing of your old appliance

Make sure that your old appliance is unusable by removing the connecting cable and gas tube.

To dispose of your old appliance in an environmentally compatible manner, it may be possible to return it to your dealer or a recycling centre.

The address of your nearest recycling centre can be obtained from your local authority.

Please observe!

Processing and recycling helps save raw materials and reduce waste. This preserves our raw material resources and protects the environment. Please inquire at your local authority about all possible means of environmental protection.

Disposing of the packaging

Dispose of packaging materials in an environmentally compatible manner. Our products require effective protective packaging when they are being transported. We keep packaging to the necessary minimum, however. All packaging materials used are environmentally compatible and recyclable. The wooden parts have not been treated with chemicals. The cardboard boxes are made up of 80 to 100% of recycled paper. The packaging films are made out of polyethylene (PE), the banding out of polypropylene (PP) and the packing cushions out of CFC-free polystyrene foam (PS). The materials comprise pure hydrocarbon compounds and are recyclable.

Safety information

Please read the following information before using your appliance for the first time:

1. The appliance is preset to 220-240 V. If your mains connection provides anything else, e.g. 110 V, please contact our after-sales service.
2. Do not lead the connecting cable over hot parts. Do not allow the connecting cable to come into the contact with the back of the appliance.
3. To connect the appliance to the power supply, use a socket outlet with appropriate earthing contact. If you do not have a suitable socket, please contact our after-sales service.
4. The gas pipe or gas hose of the appliance must not come into contact with hot parts or the hotplates of the appliance. Please check that these pipes or hoses are tight (e.g. using soapy water).
5. Having connected the gas hose to the appliance, tighten the respective hose clamp fitting and check that the connection is tight (e.g. using soapy water). When doing so, make sure that the hotplates on the hob are switched off.
6. The type of gas which the appliance has been set to use can be found on the rating plate (see underside of the appliance and packaging). Further information on the types of gas suitable for your appliance and the appropriate gas nozzles can be found in a table with technical specifications at the end of these operating instructions. If the type of gas supplied to your property differs from the type of gas which the appliance has been set to use, please contact customer service to change the setting on your appliance.
7. For the connection of the appliance to the gas bottle, the connection piece should be as short and thick as possible. For safety reasons, the length of the plastic connecting cable must be no more than 1.25 m.
8. Only install the appliance in conformity with applicable regulations. Use it in well ventilated rooms only. Read the instructions before installation and commencing operation.
9. Ensure sufficient ventilation at the installation site (e.g. kitchen). Use natural forms of ventilation or, if this is not possible, provide an artificial form of ventilation (appropriate air-extraction hood above the appliance).
10. If the appliance is subjected to uninterrupted operation for an extended period of time, it may be necessary to provide additional ventilation.
In this case: Open a window or switch the air-extraction hood to a higher setting.
11. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a responsible for their safety.
12. Children should be supervised to ensure that they do not play with the appliance.

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- 13. Caution: Accessible parts may be hot when in use. Keep children away.**
- 14.** This appliance has been designed for domestic use only. Use the appliance for cooking only.
- 15.** Incorrect repairs are dangerous. There is a risk of electrocution. Repairs may only be carried out by one of our experienced after-sales engineers.
- 16.** If the appliance is faulty, disconnect the fuse in the fuse box. Call the after-sales service.
- 17.** Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.
- 18.** Never place unstable pans on the hob or the burners, as they may accidentally tip over.

Tip

The information about gas types and the nozzles to be used can be found in the table "Specifications - Gas" at the end of this instruction manual.

Your new appliance

Please observe ...

These operating instructions are intended to help you use your new appliance, which complies with the latest technical requirements, as effectively as possible. The appliance is designed for a service life of 10 years.

Please study the diagrams at the back of the instruction manual without fail when reading your instruction manual.

Fig. 1

1. Control panel
2. Pan supports
3. Hotplates
4. Hob

Control panel and hotplates

Fig. 2

1. Additional hotplate control
2. Standard hotplate control
3. Standard hotplate control
4. Intensive hotplate control
5. Additional hotplate
6. Standard hotplate
7. Standard hotplate
8. Intensive hotplate

Appliance placement

Installation must be carried out by an authorised service employee. All warranty rights will be invalidated if damage occurs due to incorrect connection and installation.

Once the appliance has been connected, it must be possible to reach the connection point easily so that it can be disconnected.

While your appliance is working, bottom side of your appliance may become hot, therefore a board has to be installed underneath your hob.

(see assembly instructions)

Installation and connection

Electrical connection

The appliance must be connected to the mains by a licensed expert. The regulations of your electricity supplier must be observed. Any damage arising from the appliance being connected incorrectly will invalidate the guarantee.

For the installer

The mains voltage must correspond to the voltage specified on the rating plate.

Caution.

All appliances with a three-wire cable must be earthed.

Connect the wires in the power cord according to the colour coding:

Green and yellow earth wire ⊕
 Blue (null) neutral wire
 Brown phase (external conductor)

If the power cord is replaced: Only connect it to the appliance as shown in the connection diagram.

Safety precautions

An all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. This is not necessary if the appliance is connected by a plug that is accessible to the user.

Appliances with plugs must only be connected to properly installed earthed sockets.

Electrical safety: The appliance corresponds to safety class I and may only be used in conjunction with a safety earth terminal.

A type H 05 VV-F or equal-rated lead must be used to connect the appliance.

The hotplates

Using the hotplates

Fig. 3

To switch on a gas hotplate, press the selected control and simultaneously turn it to the left up to the ignition point "🔥". This results in all ignitions being triggered automatically. Hold down the control for approx. 1-3 seconds. This enables the burner system to warm up and the respective hotplate to burn continuously.

If the hotplate flame extinguishes for any reason, the gas protection system is activated and the gas supply is disconnected.

The ignition mechanism should not be used for more than 15 seconds. If the burner is not ignited after 15 seconds, turn the mechanism off and wait at least for 1 minute before you try to light that burner again.

Please check that the hotplate flame is burning!

If it is not burning, please repeat the ignition process.

Off



When the dot on the control is aligned with the dot on the control panel, the control is in the "OFF" position.

Large flame



When the control is pushed down and turned to the left to the large flame, the control is in the „Fully open" position.

Small flame



When the control is turned to the small flame, the flame will become smaller. This means that the control is in the "Half open" position.

In order to use the hotplates effectively, the following pan sizes (diameter in cm) should be used:

For the additional hotplate – 12–18 cm

For the standard hotplate – 18–24 cm

For the intensive hotplate – 24–28 cm

Fig. 4

The heating values of the hotplates:

Intensive hotplate	3.00 kW
Standard hotplate:	1.75 kW
Additional hotplate:	1.00 kW

Cleaning, Care and Maintenance

Please observe the following information about cleaning, care and maintenance:

1. For safety reasons, the gas supply must be cut off via the flow rate regulator before all operations. If your appliance has been converted to natural gas, please turn off the respective gas tap.
2. Remove the mains plug from the socket.
3. If the appliance is still warm, wait until it has cooled down.
4. Do not use high pressure cleaning equipment or a steam jet.
5. Any acidic substances, such as lemon juice and oil, which gets onto the appliance must be carefully removed.
6. When cleaning, never use flammable substances such as thinner, petroleum ether, benzene or acid.
7. Do not use abrasive cleaning agents to clean the control panel. Otherwise scratches will appear and the labelling could be rubbed off.
8. Clean removable burner parts with a hot soap solution. Do not clean in the dishwasher!
Do not use scouring or abrasive cleaners/implements.
9. **Stainless steel surfaces**
wipe with a cloth that has been dampened with water and washing up liquid. Wipe the stainless steel surfaces in horizontal strokes. Otherwise, they may become scratched. Dry with a soft cloth. Do not use corrosive cleaning equipment, hard foam rubber or corrosive cleaning cloths. You can polish the surfaces using stainless steel maintenance equipment. Pay attention to the manufacturer's instructions. You can obtain the equipment from our after-sales service.

Cleaning information:

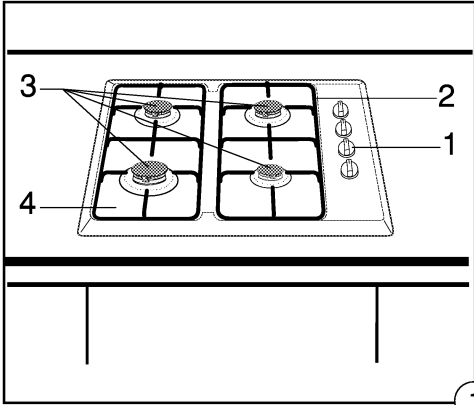
1. The control panel, hob and all other enamel surfaces should be wiped clean using a damp cloth and subsequently rubbed dry.
2. Remove the grill and clean with washing up liquid, a sponge and hot water.
3. Remove burner body and cover. Clean with sponge, washing up liquid and hot water. Make sure that the gas outflow holes on the burner body are clean and not blocked.
4. Spark plugs must be cleaned with a small, soft brush. The gas burners will only work if the spark plugs are clean.
5. Food residue on the burners must be cleaned off with a cloth that has been dampened with hot water and washing up liquid. Only a small amount of water must be used. Water must not reach the interior parts of the appliance. Make sure that the spark plug hole is not blocked and is not damaged during cleaning.
6. Dry all parts after cleaning and make sure that the burner body and covers are fitted correctly. If they are fitted incorrectly, igniting the burners will be difficult.
7. The burner cover is black enamel-coated. This colour may change over time due to high temperatures. This will not affect the operation of the burners.
8. Refit the grill in its original location.

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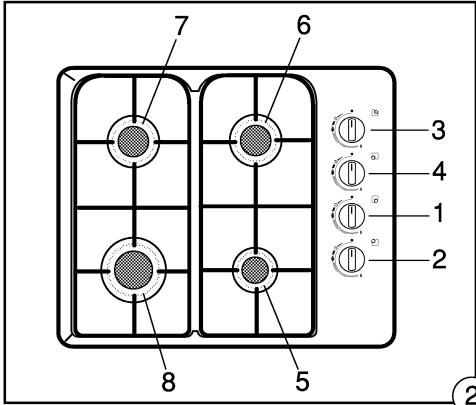
Specifications – Gas

Burner		Gas types									
		G-20	G-20	G-25	G-25	G-30	G-30	*G20/G25	G25.1		
This table shows the types of gas you may use together with the values for the different burners.											
Gas pressure	mbar	20	25	20	25	29	50	20/25	25		
Burner, large gas hotplate	Nozzle	mm	1.16	1.10	1.34	1.21	0.85	0.75	1.16	1.21	
	Bypass nozzle	mm	0.67	0.57	0.67	0.67	0.42	0.42	0.67	0.75	
	Input	max.	kW	3	3	3	3	3	3	3	
		min.		≤0.9	≤0.9	≤0.9	≤0.9	≤0.9	≤1.3	≤0.9	≤1.3
	Gas flow rate at 15 °C and 1013 mbar	m ³ /h		0.285	0.331	0.332	0.332	–	–	0.285 0.332	0.332
g/h			–	–	–	–	218	218	–	–	
Burner, normal gas hotplate	Nozzle	mm	0.97	0.91	1	0.94	0.65	0.58	0.97	0.94	
	Bypass nozzle	mm	0.55	0.5	0.55	0.55	0.35	0.35	0.55	0.58	
	Input	max.	kW	1.75	1.75	1.75	1.75	1.75	1.75	1.75	1.75
		min.		≤0.6	≤0.6	≤0.6	≤0.6	≤0.6	≤0.7	≤0.6	≤0.9
	Gas flow rate at 15 °C and 1013 mbar	m ³ /h		0.167	0.193	0.194	0.194	–	–	0.167 0.194	0.194
g/h			–	–	–	–	127	127	–	–	
Burner, small gas hotplate	Nozzle	mm	0.72	0.68	0.77	0.72	0.50	0.43	0.72	0.72	
	Bypass nozzle	mm	0.45	0.42	0.45	0.45	0.28	0.28	0.45	0.50	
	Input	max.	kW	1	1	1	1	1	1	1	1
		min.		≤0.35	≤0.35	≤0.35	≤0.35	≤0.35	≤0.40	≤0.35	≤0.55
	Gas flow rate at 15 °C and 1013 mbar	m ³ /h		0.095	0.11	0.111	0.111	–	–	0.095 0.111	0.111
g/h			–	–	–	–	73	73	–	–	

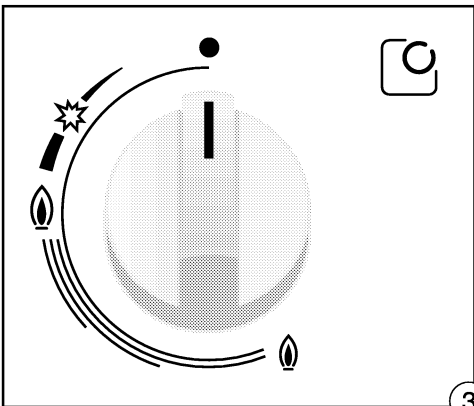
* For France and Belgium



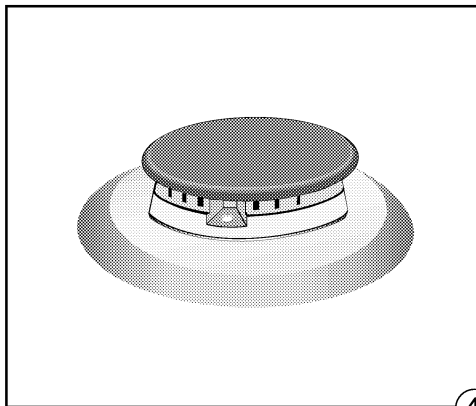
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EN This appliance is labelled in accordance with European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU

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