

PKU375V14E
Electric grill



BOSCH

[en] Instruction manual

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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

Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance must be installed according to the installation instructions included.

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 domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

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

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.

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 appliance becomes very hot and flammable materials could catch fire. Never store or use flammable objects (e.g. spray cans, cleaning agents) under the appliance or in its immediate vicinity. Never place flammable items on or in the appliance.
- The appliance becomes very hot and flammable materials could catch fire. Do not use any charcoal or similar fuels in this appliance.

Risk of burns!

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- Dripping fat can catch fire quickly during grilling. Do not bend over the appliance. Keep a safe distance away.
- The grill remains hot for a long time after being switched off. Do not touch the grill for 30 - 45 minutes after switching it off.
- When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with

the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.

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.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring

electrical appliance cables into contact with hot parts of the appliance.

- 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.

Causes of damage

Caution!

- Damage from unsuitable accessories: only use designated original accessories. Do not use grilling trays or aluminium containers. This will damage the cast grill.
- If hard or sharp objects fall on the glass ceramic panel or the glass ceramic cover, damage could occur.

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

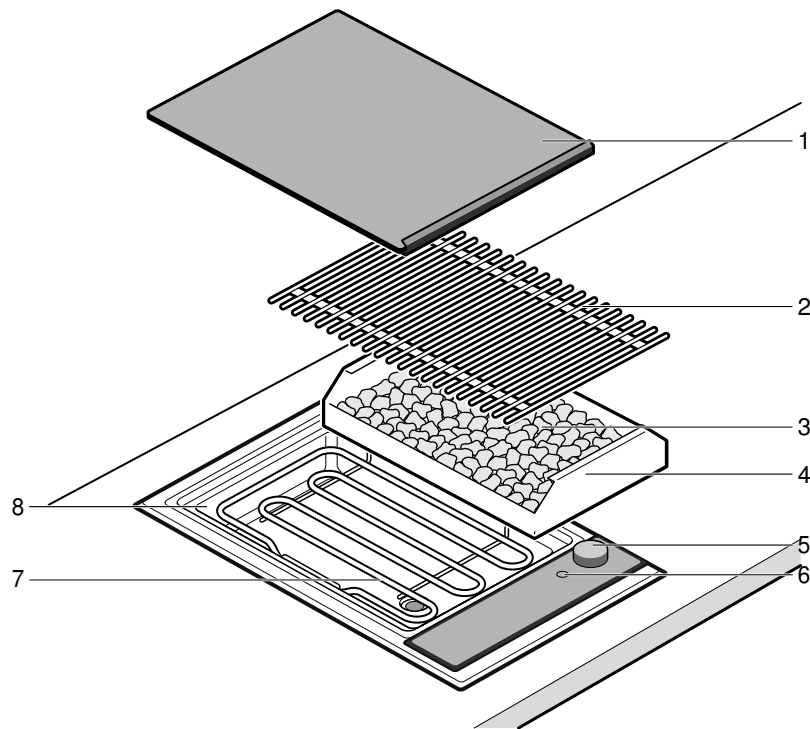


This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Getting to know the appliance

Here you can gain an overview of your new appliance's components and functions.

Your new lava stone grill



No.	Designation
1	Glass ceramic cover
2	Wire grilling rack
3	Lava stones
4	Lava stone container
5	Switch
6	Indicator light
7	Grill element
8	Grill container (water bath)

Switch and indicator light

Use the switch to set the heat output of the grill. You can adjust the heat output infinitely variably. After grilling, turn the switch to 0 to switch the appliance off.

The indicator light lights up when the grill is switched on.

Note: The grill is regulated by the grill element being switched on and off. Even at maximum power, the grill element can switch on and off.

Overheating protection

The overheating protection switches the grill heating off when the grill overheats. When the grill has cooled down sufficiently, grill heating switches on again automatically.

Before using for the first time

In this section, you can find out what you must do before using your grill to prepare food for the first time. Read the *Safety information* section beforehand.

Cleaning

Clean the grill and accessories thoroughly before first use using lukewarm soapy water.

Heating the grill

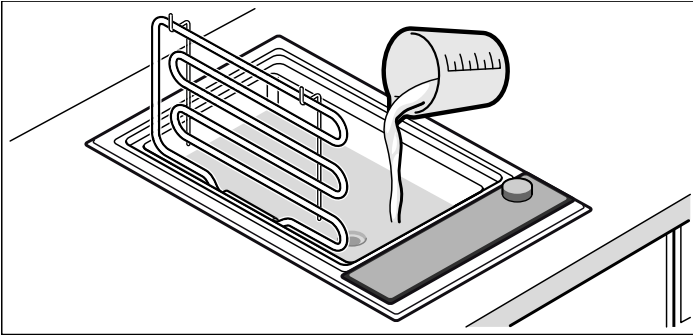
Heat the empty grill for a few minutes at the highest setting. This will eliminate the new odour. A slight development of smoke is normal when the grill is used for the first time.

Grilling with water and lava stones

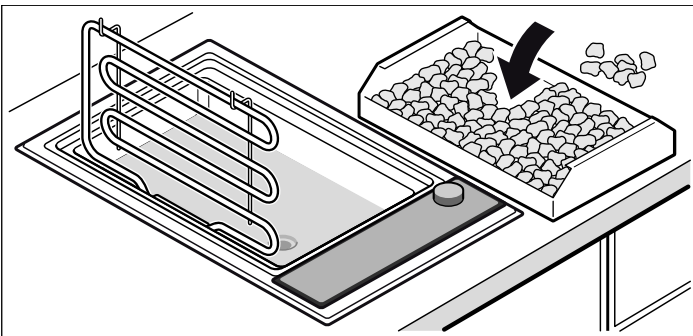
Fill the grill container with water before each use. The amount of water depends on whether or not you wish to use lava stones. The lava stones store the heat of the grill element and thus ensure intensive radiation of heat and even distribution of heat.

Filling with water and lava stones

1. Remove the wire rack and fold up the grill heating element.
Take the lava stone container out of the appliance.
2. Fill water into the grill container.
Grilling with lava stones: 0.7 litres (bottom mark)
Grilling without lava stones: 2.5 litres (top mark)



3. To grill with lava stones: Remove the lava stones from the packaging and place them in the lava stone container. Insert the lava stone container in the appliance.



4. Fold down the grill heating element, replace the wire rack.
The grill is ready for operation.

Topping up the water

If there is too little water in the grill container, the overheating protection switches the appliance off. Therefore, while grilling, monitor the water level in the grill container and top it up as necessary.

Grilling with lava stones: bottom mark

Grilling without lava stones: top mark

Risk of scalding!

If water touches the hot wire grilling rack or grill element during topping up, hot steam will be generated. Do not reach over the grill while topping up and do not pour water over the hot components.

Grilling table

The details given in the tables are guidelines and apply to a preheated grill. The values may vary depending on the type and amount of items to be grilled.

Only place the food on the grill when the preheating time has elapsed.

Turn the food on the grill at least once.

Grilled food	Preheating time to setting 9, in minutes	Switch setting for grilling over lava stones	Switch setting for grilling over water bath	Grilling time in minutes
Beef steak, medium, 2-3 cm	12	8 - 9	8 - 9	8 - 10
T-bone steak, rare, 3 cm	10	7 - 8	8 - 9	10 - 15
Pork neck steak, boned	10	8 - 9	8 - 9	12 - 16
Pork chops*, 2 cm	8	7 - 8	8 - 9	15 - 20
Lamb cutlets, rare, 2 cm	10	7 - 8	8 - 9	8 - 12
Chicken breast, 2 cm	10	7 - 8	8 - 9	15 - 20
Chicken wings, 100 g each	10	7 - 8	8 - 9	15 - 20
Turkey escalope, plain, 2 cm	10	7 - 8	8 - 9	12 - 15
Salmon steak**, 3 cm	8	7 - 8	8 - 9	20 - 25
Tuna steak**, 2 cm	8	7 - 8	8 - 9	10 - 15
Trout***, whole, 200 g	10	7 - 8	8 - 9	12 - 15
King prawns, 30 g each	10	7 - 8	8 - 9	12 - 15
Hamburgers / meatballs, 1 cm	10	7 - 8	8 - 9	12 - 17
Shish kebabs****, 100 g each	8	7 - 8	8 - 9	17 - 25
Grilled sausage, 100 g each	10	7 - 8	8 - 9	10 - 20
Vegetables*****	8	7 - 8	8 - 9	8 - 12

* Cut along the bone

** Oil the wire grilling rack

*** Oil the skin well, oil again before turning

**** Turn frequently

***** E.g. aubergines, courgettes in 1 cm thick slices, peppers in quarters

After grilling

Only close the glass ceramic cover after the grill has cooled down completely. Leave damp lava stones to dry completely before you close the glass ceramic cover or else mould could develop.

If the water is still hot when being drained, first add cold water to cool it down! To drain the water, place a heat-resistant container underneath the drain tap. Open the tap by turning the lever 90° downwards. Then close the tap by turning the lever upwards to the stop.

Tips and tricks

- Always preheat the grill. In this way, due to the intensive heat radiation, a crust can form quickly and prevent the meat juices from escaping.
- You can brush or marinate the food with heat-resistant oil (e.g. peanut oil) before grilling. This will improve the flavour. Ensure that you do not use too much oil/marinade, as this could cause the food to catch fire and generate thick smoke.
- Do not salt meat before grilling. Otherwise, soluble nutrients and meat juices could be lost.
- Place the food directly on the wire rack. Do not use any aluminium foil or grill linings.
- Only turn the food when it can be easily removed from the wire rack. If meat sticks to the wire rack, the fibres will be destroyed and the meat juices will escape.
- Do not prick meat during grilling or the meat juices will escape.
- Cured meat, such as ham or smoked pork chops, is not suitable for grilling. A harmful compound can be produced.
- Score chops several times at the bone and in the fat layer so that they do not bend during grilling.
- We recommend removing the fat layer after grilling rather than before, as otherwise the meat will lose juice and flavour.
- Poultry pieces will turn out particularly crispy and brown if you baste them towards the end of the grilling time with butter, salted water or orange juice.
- After grilling, fruit can be seasoned to taste with honey, maple syrup or lemon juice.
- Before grilling, you can precook vegetables which take a long time to cook (e.g. corn on the cob).
- Grill fish fillets skin side up first. Brush the skin with oil so that it does not stick to the wire rack.
- Serve grilled food hot. Do not keep it warm or it will become tough.
- Dripping fat can catch fire on the heating elements and can result in brief formation of flames and smoke. To reduce this, very fatty foods should be grilled over a water bath.

Care and cleaning

In this chapter you will find tips on how to maintain and clean your appliance correctly.

Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

Risk of electric shock!

Do not use high pressure washers or steam cleaners to clean the appliance.

Cleaning the appliance

Clean the appliance after each use, once it has cooled down. This will help prevent residues from burning on. Once residues have burned on several times, they become more difficult to remove.

Do not scrape burnt-on residues off, but leave them to soak in soapy water.

Remove the wire rack and swivel the heating element upwards. Remove the lava stone tray with the lava stones.

Appliance part/ surface	Recommended cleaning
Wire grilling rack	Remove rough residues with a washing-up brush. Soak the wire rack in the sink. Clean with a washing-up brush and washing-up liquid and dry thoroughly. Brush stubborn dirt with our grill cleaner gel (order no. 463582) and leave to act for at least 2 hours, or overnight in severe cases. Then rinse thoroughly and dry. Note the packaging instructions of the cleaner. Do not clean in the dishwasher!

Appliance part/ surface	Recommended cleaning
Lava stone tray and grill container	Remove lava stones or drain water. Clean in the sink with water and washing-up liquid using a washing-up brush; dry with a soft cloth. Leave stubborn dirt to soak or remove with our grill cleaner gel (order no. 463582).
Lava stones	Dry very damp lava stones occasionally in the oven at 200°C. This can help prevent the formation of mould. Replace lava stones when they become black. The lava stones may be fully saturated with fat and could generate a lot of smoke during use or the fat could catch fire. You can obtain the correct lava stones from your specialist retailer (order no. LV 030 000). When topping up, ensure that the grill element does not lie directly on top of the lava stones.
Control panel and glass ceramic cover	Clean with a soft, damp cloth and some washing-up liquid; the cloth should not be too wet. Dry off with a soft cloth.

Do not use these cleaning agents

- Scouring or chemically aggressive cleaners
- Acidic cleaners (e.g. vinegar, citric acid, etc)
- Cleaners containing chlorine or with a high content of alcohol
- Oven cleaner
- Hard and scratchy sponges, brushes or scouring pads
- Thoroughly wash out new sponge cloths before using them.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

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, 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** 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- 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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