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Gas hob











PRA3B6B70K

[en]

Instruction manual

Gas hob

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Intended use

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 allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use and the household environment only. This appliance must only be used to prepare food and drinks and must never be used as a heater. Do not leave the appliance unattended during operation. Only use the appliance indoors.

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 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 15 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.

Close the safety valve on the gas supply line if the cooker will not be used for a prolonged period.

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

Warning – Risk of death!

Harmful gases may develop. Covering of the air inlet on the back strip may cause incomplete combustion. Always ensure that the air inlet on the back strip is not covered!

Warning – WHAT TO DO IF YOU SMELL GAS!

Escaping gas may cause an explosion.

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the after-sales service or the gas supplier.

Warning – Risk of asphyxiation!

The use of a gas cooker leads to a build-up of heat, moisture and products of combustion in the room where the appliance is installed. Ensure that the installation room is well ventilated. The natural ventilation openings must be kept open or a mechanical ventilation device must be provided (e.g. an extractor hood). Intensive and persistent use of the appliance may mean that it is necessary to have additional ventilation (e.g. opening a window), or more effective ventilation (e.g. operating the existing mechanical ventilation device at a higher setting).

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 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.
- When gas hotplates are in operation without any cookware placed on them, they can build up a lot of heat. The appliance and the extractor hood above it may become damaged or be set on fire. Grease residue in the filter of the extractor hood may ignite. Only operate the gas burners with cookware on them.

Warning

Risk of burns!

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- Empty cookware becomes extremely hot when set on a gas hotplate that is in operation. Never heat up empty cookware.

Warning

Risk of injury!

- Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power and gas lines replaced, by an after-sales engineer trained by us. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Faults or damage to the appliance are dangerous. Never switch on a faulty appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Unsuitable pan sizes, damaged or incorrectly positioned pans can cause serious injury. Observe the instructions which accompany the cookware.

Warning

Risk of electric shock and serious injury!

- 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.
- 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.

Causes of damage

Caution!

- **Heat damage to adjacent appliances or kitchen units:** Heat and moisture are produced if the appliance is operated over a prolonged period. Additional ventilation is required. Open windows and switch on an extraction hood which conducts into the open air.
- **Malfunction:** Always turn control knob to the OFF position when the appliance is not in operation.
- **Damage to glass surface:** Do not impact the glass surface with hard objects or place heavy objects on the glass surface.
- **Damage to appliance:** –Heat will accumulate if the appliance is covered. Do not cover any part of the appliance.
 - Do not exceed the maximum load of 10 kg or 8 litres, respectively.

Environmental protection

Tips for saving energy

- Use pots or pans which are the right size for the burner.
- Always centre the pot or pan over the burner.
- Do not cook without using a lid and make sure the lid is properly fitted.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

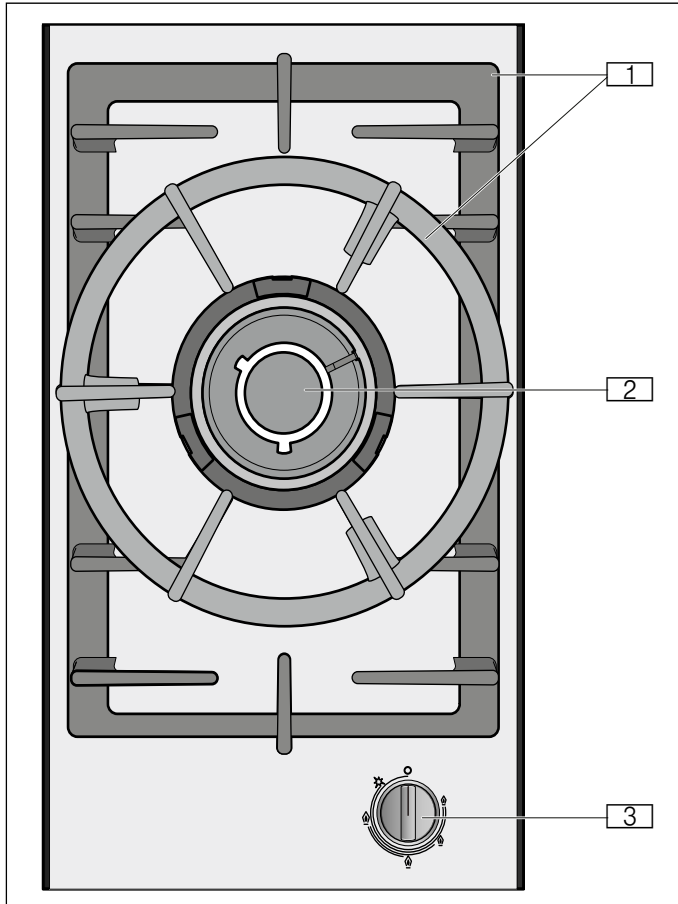


This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Getting to know your appliance

In this chapter you will get to know your new appliance and find further information on the range of accessories.

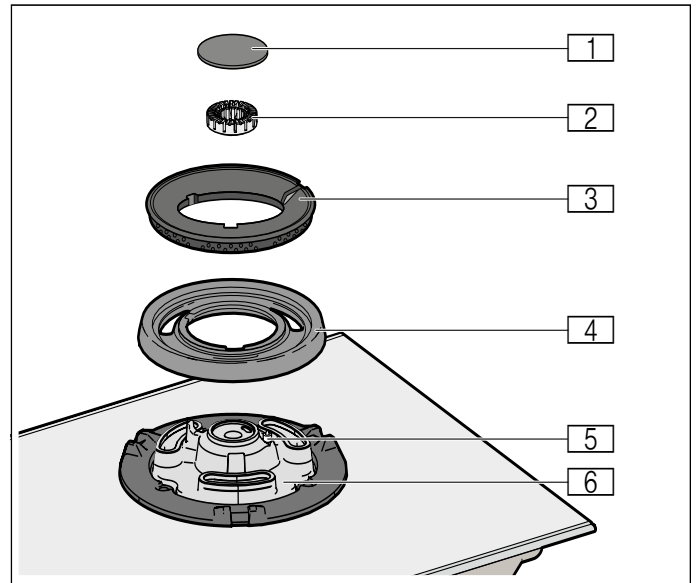
Gas cooker



Nr.	Bezeichnung
1	Pan support
2	Dual double-flame burner 0,35 - 5,5 kW
3	Control knob

Burner assembly

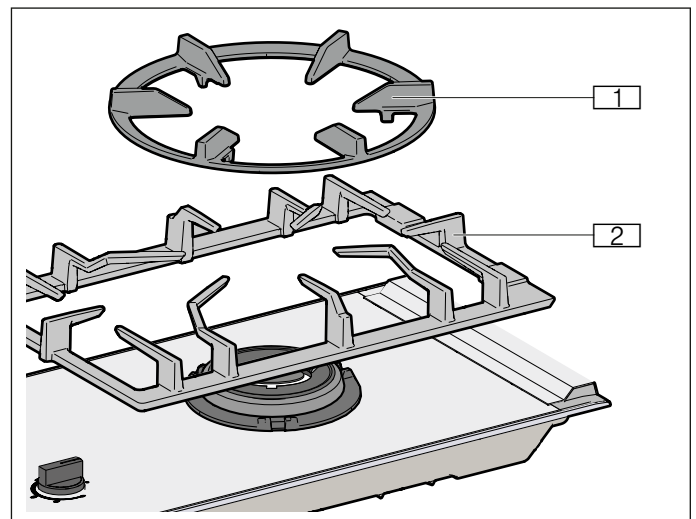
Always assemble the burner parts correctly and evenly to avoid faults during ignition or during use. The catching pins must fit in the corresponding grooves.



No.	Part
1	Inner burner cover
2	Inner burner ring
3	Outer burner ring
4	Intermediary ring
5	Ignition sparker
6	Flame diffuser

Pan support assembly

Place the back edge of the pan support in the mounting bracket. Then lower the front edge onto the cooktop.

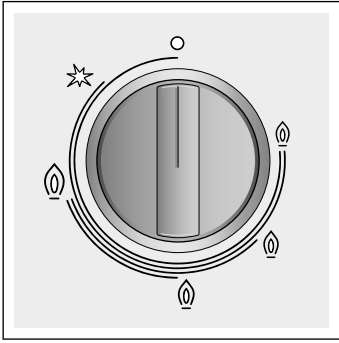


No.	Parts
1	Wok ring
2	Pan support

Wok ring assembly

Place the wok ring on top of the pan support.

Control knob



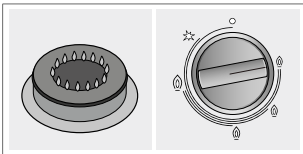
Symbol	Explanation
o	Off
☆	Ignition position
🔥	Flame setting

The flame setting is infinitely variable between high and low.

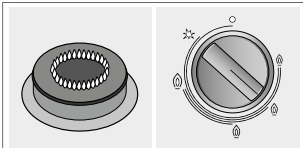
Flame settings

The flame settings are infinitely adjustable between the minimum and maximum setting. For dual double-flame burners, the inner and outer flames can be controlled separately.

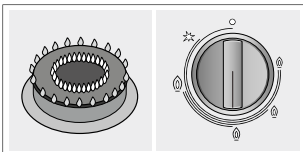
The available flame settings are as follows:



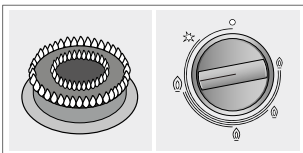
Inner flame on minimum power.
Lowest flame setting.



Inner flame on full power.



Outer flame on minimum,
inner flame on full power.



Inner and outer flame on
full power.
Highest flame setting.

Operating the gas hob

Warnings

Note: It is normal to hear a soft whistling noise while the burner is operating.

When first used, it is normal for the burner to give off odours. This does not pose any risk and does not indicate a malfunction. They will disappear in time. An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.

If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least 1 minute.

Do not cover the cooktop base (e.g. with aluminium foil).

Switching on automatically

Your cooktop features automatic ignition.

1. Place a suitable pot or pan on the burner.
2. Firmly press the control knob and turn it anticlockwise to the ignition position.
The burner lights automatically.
3. Turn the control knob to the required flame setting.
4. Hold for several seconds.

If it does not come on, turn the control knob to the off setting o and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

⚠ Warning – Risk of deflagration!

If the flame does not ignite after 15 seconds, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner back on.

Switching on manually

In case of a power cut you can also turn the burner on manually.

1. Place a suitable pot or pan on the burner.
2. Press the control knob firmly and turn it anticlockwise to the ignition position.
3. Hold an igniter or a naked flame (such as a lighter or a match) against the burner.
4. Hold for several seconds.

Note: appliance is fitted with a safety device, the knob must be pushed firmly down in order for the flame to hold.

Safety system

Your hob is equipped with a safety system (thermocouple) that cuts off the gas when the burners are accidentally switched off.

To ensure that this device is active:

1. Switch on the burner as usual.
2. Without releasing the control knob, press and hold it down firmly for several seconds after lighting the flame to make sure the safety system has been activated.

Turning off

Turn the control knob clockwise to the off setting o.



Cookware recommendations

The following tips can help you save energy and avoid damage to your cookware.

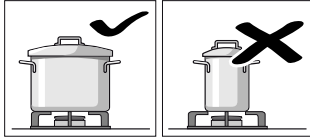
Suitable cooking vessels

Burner	Recommended pan diameter	Minimum pan diameter
Wok burner	220 - 320 mm	220 mm

Wok pan

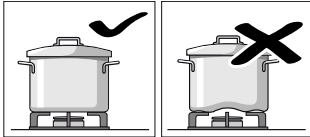
A wok is a cooking vessel originating in China; it is a kind of deep, round, lightweight pan with handles and a flat or concave base. Food can be prepared in various ways in a wok: it can be stewed, stir-fried, cooked on a low heat, pan-fried or steamed. It could be said that woks serve as both as a saucepan and a frying pan and, owing to their shape and size, they can be used to cook quite large ingredients. When cooking with a wok, heat is diffused more uniformly and gently; the intense heat which accumulates means that food takes less time to cook and also requires less oil, making it one of the quickest and healthiest ways of cooking. Always follow the manufacturer's instructions when cooking with a wok pan. Always use the wok ring when cooking with a wok pan.

Precautions for use



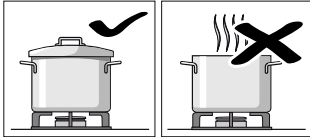
Use pots or pans which are the right size for the burner.

Do not use a too small pot. The flame should not touch the sides of the pot.

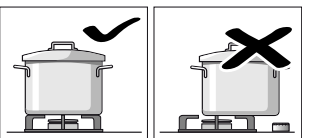


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

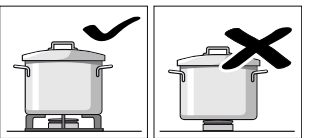
Only use pots or pans with a thick, flat base.



Do not cook without using a lid and make sure the lid is properly fitted. This saves energy.



Always centre the pot or pan over the burner, otherwise it could tip over. Do not place large pots near the control knob. It may get damaged by the high temperatures.



Place the pots or pans on the pan support, never directly on the burner. Make sure that the burner parts are correctly positioned before using the appliance.



Pots or pans should be placed on the cooktop carefully. Do not strike the cooktop and do not place excessive weight on it. Do not place more than 10kg or 8 litres on the pan support.



Cleaning and maintenance

The following tips give information on how to properly maintain and care for your application. This can help keep it in good condition and fully functioning.

⚠ Warning – Risk of burns!

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

⚠ Warning – Risk of electric shock!

Do not use a high-pressure cleaner or steam cleaner to clean your appliance.

Do not use the following cleaning agents:

- Abrasive or rough cleaners
- Acidic cleaners (e.g. vinegar, citric acid, etc.)
- Chlorinated cleaners or cleaners with a high alcohol content
- Oven spray
- Hard, scratchy sponges, brushes or scouring pads
- Wash new sponge cloths thoroughly before use.

Clean appliance

Part	Recommended cleaning method
Pan support	Carefully take off pan support for cleaning. Soak in soapy water. Clean with a brush and some detergent or put into the dishwasher. Be careful when cleaning around the rubber rests to ensure they do not come loose.
Control knobs	Clean with a soft, moist cloth and some soapy water; do not use too much water. Caution! Damage to the appliance Do not pull off the control knobs to clean them.
Burner parts	Take burner parts off for cleaning. Clean in soapy water with a cloth and detergent. Use brass polish to retain the original shiny surface of the burner ring and the burner cover. Rinse with clear water and dry carefully before placing them on the burner.
Ignition sparker	Clean carefully with a small brush, if required.

Clean the hob after every use, once it has cooled down. Remove any spilt liquids immediately, don't let food burn onto the hob.

1. Replace burner parts and pan supports once they have been cleaned and dried.
2. Make sure all the burner parts are in the correct position.

Note: Burner ring and burner cover need to click into place and sit firmly.

Burnt-on dirt

For hard-to-remove, burnt-on dirt, you can order a hob cleaner from your specialist retailer or our after-sales service (item number 00311502 or 00311499). It is suitable for pan supports and the stainless-steel recess. If necessary, let the dirt soak overnight. Follow the instructions on the cleaning agent.

Caution!

Do not use the hob cleaner on the burner parts.

Trouble shooting

Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice:

Fault	Possible cause	Solution
Malfunction of the general electrical system.	The household fuse has tripped.	Contact an electrical installer.
The electric ignition does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the burner caps are correctly positioned.
The burner flame is not uniform.	Power cut	Ignite the burner with a lighter or a match.
	The burner components are not correctly positioned.	Ensure the components are correctly positioned.
The gas flow is not normal or there is no gas.	The grooves on the burner are dirty.	Clean the grooves on the burner.
	The gas supply is blocked via gas taps.	Open all gas taps.
The kitchen smells of gas.	If the gas is supplied from a gas cylinder, check that this is not empty.	Change the gas cylinder.
	There may be a leak in the tube connection.	Contact an electrical installer.
The burner goes off after ignition.	There may be a leak of gas.	Turn off the gas, do ventilation. Contact an electrical installer. Do not use the appliance until it is checked.
	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer. Fully press control knob.
	The control knob was not pushed hard enough.	Once the burner is on, press the control knob in completely for approximately 4 seconds. Make sure to press firmly.
The burner flame will not hold after ignition.	The grooves on the burner are dirty.	Clean the grooves on the burner.
	The control knob was not pushed down hard enough.	Ensure knob is firmly pushed down when lighting the burner.
	The control knob was not pushed down long enough.	Once the burner is lit, hold the control knob firmly down a few seconds longer.
	The grooves on the diffuser are dirty.	Clean the grooves on the diffuser.

 **Customer service**

When contacting our Technical Assistance Service, please provide the product number (E-Nr.) and production number (FD) of the appliance. This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

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

Warranty conditions

In the unlikely event that the appliance is damaged or does not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.

We reserve the right to introduce changes.



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Contact data of all countries are listed in the attached service directory.

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