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Built-in gas hob
PBD7331TH



BOSCH

en Operation and installation
instruction

Preface



- Thanks for your choosing Bosch cooking appliances. Please read this instruction carefully before you use the product and keep it properly for future reference. If you have any question, please contact local service center or dealer.


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Important Safety Information

Packaging of new appliance

- All the packing materials are environmental friendly and recyclable. When you are disposing of these materials, please do so in such a way that protects the environment and minimizes waste.

 **Warning** – Do not allow children to play with the thin film or packing case to avoid suffocation or accidents!

Disposal of old cooking appliances

- The old and useless hob should be discarded. Before discarding, make sure that the hob cannot be reused.
- Old hobs contain useful materials that can be recycled. They can be disposed of in a way which protects the environment.

Before using the new appliance

- The gas hob is specially designed for the purpose of home cooking, so that it should be installed in the kitchen for personal use.
- If you find the gas hob is visibly damaged, do not connect it to the gas. Contact our local service center or the retailer immediately.
- Please check the nameplate on your gas hob carefully, and make sure that the gas type you intend to use corresponds with that specified on the nameplate (which is located at the back of the gas hob). If you have any doubts, please contact our local service center.

Safety precautions

Warning – Gas Poisoning Warning!

When using the hob, make sure to open the windows or turn on the exhaust fan of the range hood so as to keep good ventilation around the gas hob. The gas hob may cause carbon monoxide poisoning if you are using the gas hob in a closed kitchen without ventilation for an extended time.

Warning – Explosion Warning!

If you detect a gas leakage while operating the gas hob, you should turn off the main indoor gas valve immediately, and then open windows and doors for ventilation. Do not use matches or any lighters at this time. Creating a flame at this time may ignite the residual gas in the room and, cause an explosion. In the case of a leak, please contact our local service center immediately.

Warning – Fire Warning!

Do not ignite the gas hob for heating when no pan is placed on it or there is no food in the pan. This may cause the range hood over the gas hob to be damaged by overheating, or cause a fire if the residual grease in the range hood is ignited.

Warning – Scald Warning!


Do not let unattended children use or stand close to the gas hob while it is in use. Once the gas hob has been turned off, do not touch the hot burners, supports and the faceplate around the burners with your hands or other part of your body to avoid scald.


Before first use:


- Please clean the hob and its accessories thoroughly. This will remove the "new" smell of the hob.
- Before using, ensure the gas pipeline, knob, burner heads, caps, and supports have been mounted correctly. Then open the indoor gas valve.
- The first ignition (or ignition after it has been left unused for a long time) may be difficult, as there is residual air in the gas tube, hence it may be difficult to light the burner. This is a normal phenomenon. Please repeat the igniting operations, until the hob has ignited properly.

When in use:

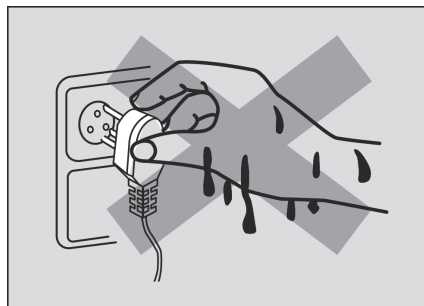
- Do not leave the gas hob unattended during cooking.
- When using the gas hob, please protect it from strong wind, which may cause uneven heating or even extinguish the flame.
- If fire is caused by overheated oil, immediately use an iron pot lid or other large metal objects to cover the fire to cut off the air needed for burning, and then turn off the indoor gas valve.


 **Warning** – In order to avoid accidents, never use water to put out oil or grease fire.

 **Warning** – When using gas hob, please careful do not touch the heat thing. Do not put metallic things on the hob. Ex. knife, fork, scoop, lids...

 **Warning** – Whenever the burners are extinguished for any reason, you should turn it off and wait for at least 1 minute before re-igniting the burner.

- Normal operation of gas hob should not cause any unusual noises. If you have any doubts, please contact our local service center.
- Please do not plug or pull out the power flashboard when your hands are wet.
- Please do not draw the wire with strength to pull out the plug.



 **Warning** – Remember to turn off the valve on the indoor pipelines when you finish using the gas hob, go out or go to bed.

Your new appliance

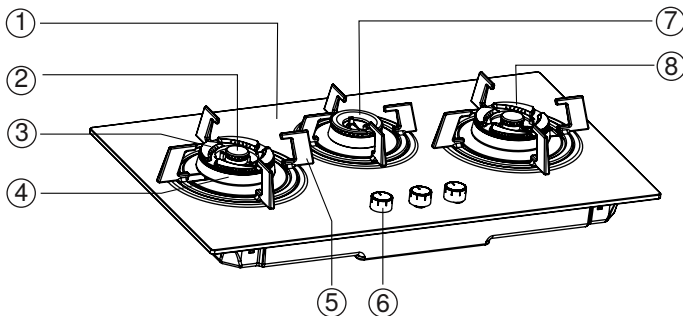
Technical parameters

E- number	PBD7331TH
Applicable gas	LPG
Rated gas pressure (kPa)	2.9
Dimension (WxDxH) (mm)	785x450x155
Size of tapping (WxD) (mm)	700x400 Fillet 4x20
Height above installation table (mm)	70
Material of top sheet	Tempered glass
Supports	Black enamel
Net Weight (kg)	18
Gross Weight (kg)	20
Rated heat input (left /right) (kW)	4.0
Rated heat input (mid) (kW)	1.7
Rated voltage	220V ~

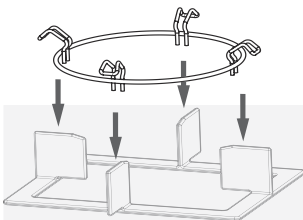
Each burner of the gas hob is equipped with a safety device for quick cut-off of the gas. In case of a flameout while cooking, the safety device will be engaged immediately to cut off gas supply, thus avoiding any accidents.

View of new appliance

PBD7331TH



1. Faceplate
2. Inner burner cap
3. Outer burner cap
4. Burner head base
5. Pan support
6. Knob
7. Double-ring cap
8. Three-ring cap
9. Wok trivet (please use it according to the actual shape of pan, to avoid contacting the burner.)



Products feature

- Safety design

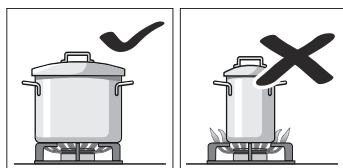
Cooking Pans

Suitable pans

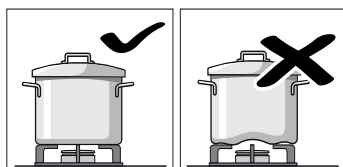
Burner	Minimum pan diameter	Maximum pan diameter
Rapid burner	22cm	26cm
Auxiliary burner	12cm	16cm

Precautions for use

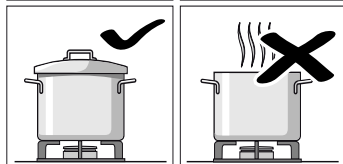
The following advice is intended to help you save energy and prevent pan damage:



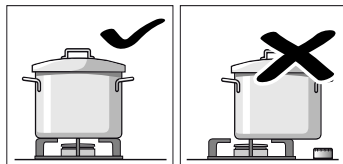
Use pans which are the right size for each burner. Do not use small pans on large burners. The flame must not touch the sides of the pan.



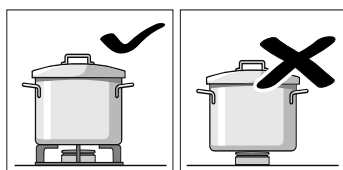
Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over. Only use pans with a thick, flat base.



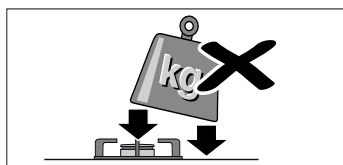
Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



Always centre the pan over the burner, not to one side. Otherwise it could tip over. Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



Place the pans on the pan supports, never directly on the burner. Make sure that the pan supports and burner caps are correctly positioned before using the appliance. Pans should be placed on the hob carefully.



Do not strike the hob and do not place excessive weight on it.

Operation Instruction

Caution!

A pan with a thick base can improve heat distribution, especially for small flames when the gas is on a low setting. The bigger size the pan has, the higher efficiency the gas hob achieves. This can save more energy.

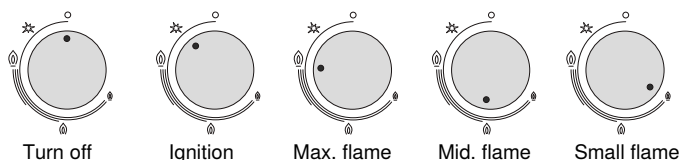
Turn the burner to the small-flame position when you move the pan away for a short time. In this way, when you approach the gas hob for other operations, you can reduce the risk of burning, save gas, and reduce pollution.

Caution!

When you use a big pot, make sure that there is a distance of at least 25mm between the pot and the surrounding combustible materials. In addition, the distance between the knob and the pot should be no less than 50mm.

Flame power adjustment

- According to the following five-stage flame power indication chart and function descriptions, please choose the flame you want.



- When the knob is turned off, press it down and then turn it to the ignition position. Hold it down for 3-5 seconds before release your hands, the flame is ignited. If the flame goes out after your releasing, repeat the above ignition operations.
- When the knob is turned counterclockwise from the ignition position to the max. flame position, the flame will be transferred from the internal ring to the external ring rapidly.
- When the knob is turned counterclockwise from the Max. flame position to the Mid. flame position, the small flame of the internal ring will remain unchanged, but the flame of the external ring will gradually be extinguished. When you turn the knob counterclockwise from the Mid. flame position to the Small flame position, the small flame of the internal ring will be reduced to the minimum.
- After using the gas hob, turn the knob clockwise to the turn off position, the flame will then go out.



Care and Cleaning

⚠ Warning – Before cleaning the gas hob, you must switch off the indoor gas valve, and wait until the gas hob is cooled. When cleaning, do not dismantle the safety device or sealed parts of the hob.

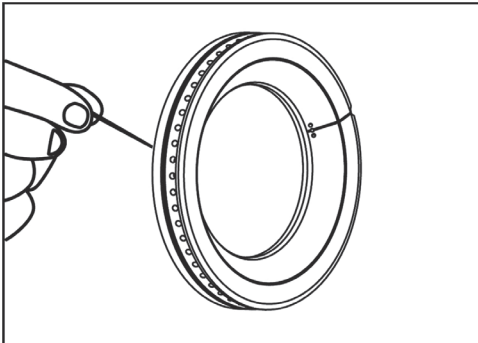
⚠ Warning – Do not impact the ignition electrode when you remove the burner cap, to avoid cracking the ceramics ignition electrode.

Cleaning Faceplate and Pan Support

- Please use soft cloth and soap suds (or special cleansers) to clean and maintain the hob faceplate and pan support.
- Do not use a granular cleanser (e.g. scrubbing powder) or steel wool to clean the faceplate. This may damage and cause scratches on the surface of the hob.
- Do not use acid substances (e.g. lemon, vinegar, etc.) to clean enamel surfaces (e.g. pan supports, etc).

Cleaning Burner Cap

- Cleaning the surface and hole of caps each month, especially when you find the flame is not uniform or some burner openings have no flame. In such cases, after the hob has cooled down, take down the cap and use a steel needle to remove the dirt and carbon blocked in the burner openings.



Do not wash the cap directly with water, and ensure the cap is dry before you reinstall it.

Cleaning Ignition electrodes and Thermal couples

- Clean the dirt on the surfaces of ignition electrodes and thermal couples with a soft brush. Do not impact the ignition electrodes when cleaning.
- After cleaning, ensure all parts are dry then re-install the support, burner heads and caps in accordance with the correct method (as shown in installation instruction). Any permanent scratch on the faceplate surface or deformation of caps caused by incorrect installation is not covered by the warranty.

Maintenance and Service

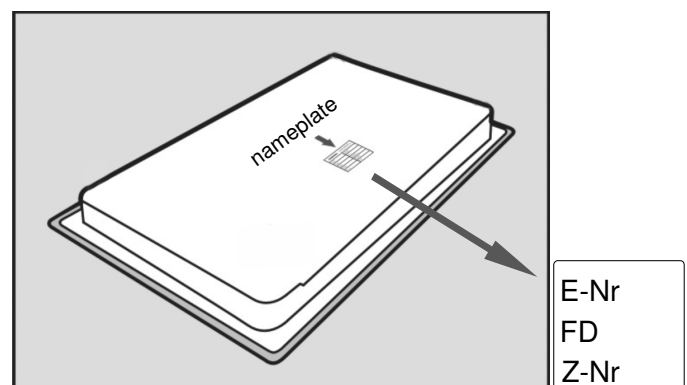
Faults Analysis and Troubleshooting

Symptom	Cause	Solution
Ignition electrode does not spark	The power supply is not connected or has a poor contact	Re-install correctly
	Burner was not installed properly	Re-install correctly
	The ignition is wet, or blocked by food residues	Use a dry, soft cloth to dry the ignition electrode.
Flame goes out when the ignition knob is released	The pressing and holding time was too short for the safety solenoid valve to work properly	Ignite again and hold the knob down for 3-5 seconds after the flame has ignited
When you are using the electric spark ignition, the hob is not ignited or is difficult to be ignited	Gas valve was not open or not open completely	Ensure the gas valve is fully open
	There is air in the gas pipeline	Ignite repeatedly until the flame is ignited
	Burner, caps or other components are not installed correctly	Re-install these components correctly
	The burner holes on the cap are blocked so that the gas cannot flow out normally	Clean the dirt out of the burner holes
	Ignition electrode is wet, or dirty due to the overflowing food	Dry the ignition electrode and remove all dirt
	The gas connecting hose is flattened or blocked	Adjust or replace the gas connecting hose
A loud noise when igniting/burning	Cap was not installed properly	Re-install correctly
Flame out when using	The protection sensor of thermal couple is dirty	Clean thermal couple
	Power supply is shut off	Re-connected
Short and weak flame	Gas in gas cylinder is used up; the opening angle of the pressure-reducing valve is too small	Replace the gas cylinder; Make sure use the right pressure-reducing valve
Long and yellow flames	Some flame holes of cap are blocked	Clean out the dirt in the flame holes
Unstable burning	cap was not installed properly	Re-install correctly
Smell	The gas rubber hose is aging, cracked, fractured or falling off	Replace the gas connecting hose
	The main burner is not ignited	Re-ignite the burner after the smell disappears
Can not ignite and buzzer beep alarm signal	The station of knob is not right	Re-adjust the knob station

Tips with Good Intention

⚠ Warning – Only technicians who have received professional training and obtained related qualification can maintain the hob. No other persons should maintain the hob without permission, to avoid serious consequences.

- Tempered glass on the products has strict quality control, but there is a minimal probability blew phenomenon because of the production process and its characteristics.
- When your hob is malfunctioning, please refer to “Faults Analysis and Troubleshooting” first. If you cannot find a solution to the fault, turn off the gas valve and contact local service center.
- When you contact our customer service staff, please state the product code (E-Nr), the manufacturing code (FD), the serial number (Z-Nr). This information can help us to offer better service. You will find this information on the nameplate of your gas hob, as illustrated below.



Installation Instruction

Safety Precautions

⚠ Warning – Only the technicians with the proper qualifications for gas hob maintenance can perform the installation, commissioning and gas replacement for the gas hob.

⚠ Warning – The hob using liquefied petroleum gas must be equipped with a qualified pressure reducing valve. Its rating pressure is 2800Pa and its type is "JYTxx". Please purchase it from our customer service center or local gas company.

⚠ Warning – Install a special gas valve between the indoor gas connecting hose and the gas hob to daily connect and cut off the gas. The valve can also be used to cut off the gas immediately if an accident occurs during operation. Please make sure the valve is accessible at all times.

⚠ Warning – The gas hob has received a strict gas leakage performance test before leaving the factory. Do not dismantle the faceplate or inner parts when installing the gas hob to avoid later gas poisoning and fires resulting from gas leakage during operation.

⚠ Warning – Please make sure the gas hose connected to the gas hob does not touch any movable part in the cupboard, e.g. drawer, roller...

⚠ Warning – If you find your power wires are damaged, please contact the customer service center to replace it.

- If you intend to use the gas hob in your new house, please check whether the gas supplied for your new house is consistent with the gas specified on the nameplate. If it is not consistent, please call up service hot line to adjust your gas hob.

Placement Location

⚠ Warning – The gas hob can be installed only in the home kitchen. Do not use it in other rooms.

⚠ Warning – Do not put flammable and corrosive materials surrounding the gas hob, such as curtains, sprays, shoe polish and so on.

⚠ Warning – Please ensure there is a good ventilation in the kitchen. Do not cover natural ventilation openings. To achieve good ventilation, you may open windows, doors or use an efficient range hood.

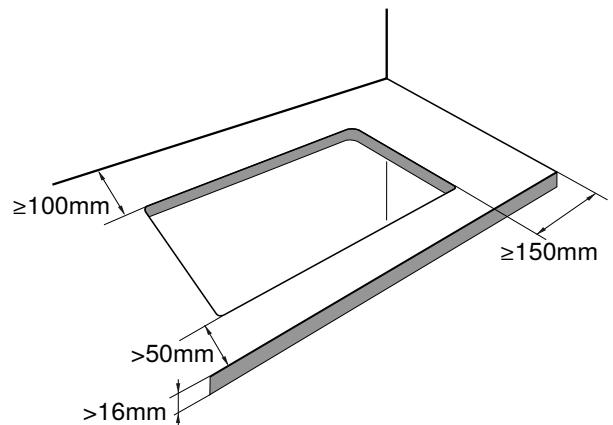
⚠ Warning – The cupboard should have a tapping whose size meets the ventilation requirements and which is open to the air. The area of the ventilation opening should be no less than 100c m². Otherwise, it is likely to cause an explosion resulting from gas leakage.

⚠ Warning – Drawers set under the gas hob must be made of fireproof materials. Do not put any heat-sensitive or flammable objects into the drawers.

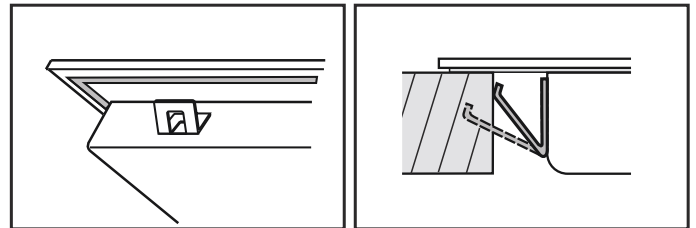
- The gas hob should be installed on a solid and flat countertop. The minimum thickness of the countertop should be more than 16mm. The minimum width of the countertop should be more than 550mm

Countertop tapping

- As shown in the attached tapping template, perform the tapping on the countertop. To ensure the stable placement of the gas hob, please make sure the vertical surfaces of the installation site are smooth.



- According to the method shown in below figure, clamp the four spring sheets attached to the product to the corresponding four installation positions on the back shell.



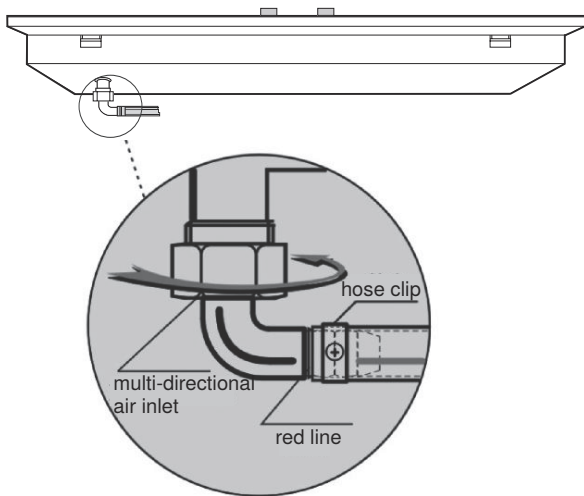
- After installing the spring sheets, push the entire gas hob firmly into the cutout openings on the countertop, until the outside rim of the gas hob is seated closely to the countertop.
- To ensure the proper connection of the gas hose, a height of 100mm below the gas hob should be kept available.

Connecting the gas pipeline

Caution!

You can use the metal bellows or the rubber hose to connect between the gas meter and the gas hobs, and the length should not exceed 1.5m. Only the metal bellows can be used when the other appliances (such as disinfecting cabinets, backing ovens, microwave oven...) are installed under the hob, and it should be fixed.

- The gas hob which use the cylinder liquefied petroleum, gas rubber hose should be used to connect.
 - Connecting the gas with a rubber hose need use the multi-directional air inlet.
 - The two ends of the gas hose are respectively connected to the gas hob and the indoor gas valve (the inside diameter of the gas hose is 9.5mm).
 - When connecting the gas hose, you must insert the gas hose until it reaches the red line on the multi-directional air inlet, and then fix it firmly with a hose clip.
 - After the connection is completed, please make sure that the gas hose is not flattened, twisted or bent by any other objects. Then do gas leak detection.
 - Do not leave the gas hose in a high temperature area.
 - We recommend that you conduct an airtight test for the gas hob you use, or replace the gas hose annually.



Gas leak detection

- **Suds detection:**
Smear the suds on each connection part with a soft brush, and then pen the gas valve to check carefully whether bubbles appear. If there are bubbles, close the gas valve immediately, and adjust the gas inlet connection until no bubbles appear.

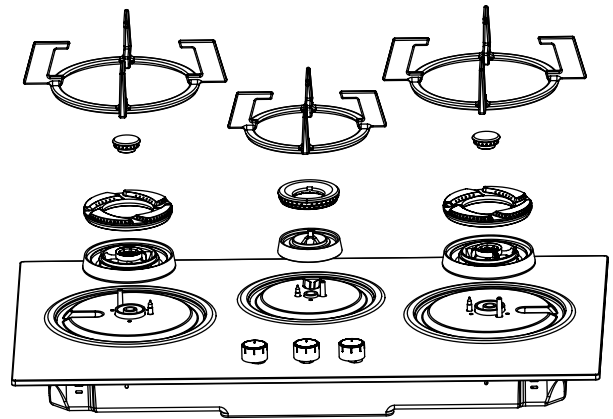
Connecting power supply

- The power supply is fixed in the middle of bottom. When you use it, please make sure it is safe and grounded.
- Please make sure the hob wires are grounded. The gas hob has a three-pin plug. The plug must be connected to the grounded socket. Grounding can prevent human from getting electric shocks.
- It is suggested that the socket be fixed on the bottom right of the gas hob and be far away from the gas source and air inlets.

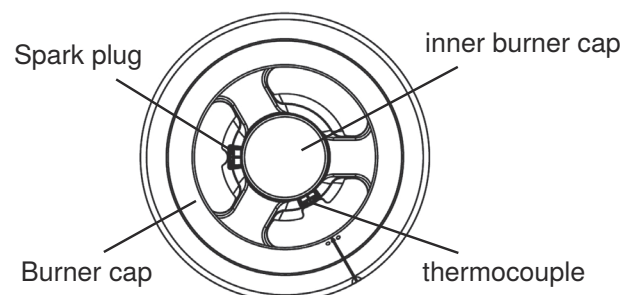
Installing supports, caps and burners

- As shown in the below figure, please make sure that the knobs, burner heads, caps and supports have been installed correctly. Incorrect installation will seriously affect the normal use of the product and shorten its service life.

PBD7331TH



- When installing the burner, the user should align the installation hole on the burner with the ignition electrode and thermocouple on the hybrid pipelines. If you place the components randomly or rotate them for hob placement, it is probable to break the electrode. Any loss caused by this is not covered by our warranty.



 **Package List**

No.	Component Name	Quantity	Unit	Remark
1	Gas hob	1	PC	
2	Operation and installation instruction manual	1	Set	
3	Installation template instruction	1	PC	
4	Wok trivet	1	PC	
5	Spring sheet	4	PC	
6	Inlet elbow	1	PC	
7	Worm clip	2	PC	



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Post Code: 210046



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