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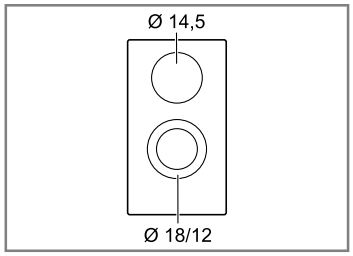
MyBosch

Hob

PKF375CA2E

[en] User manual

PKF375CA2E



Ø = cm

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⚠ 1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instructions, the appliance pass and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In private households and in enclosed spaces in a domestic environment.
- Up to an altitude of max. 2000 m above sea level.

Do not use the appliance:

- With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance.

Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

⚠ WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▸ Never leave hot oil or fat unattended.
- ▸ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ▸ Never place flammable objects on the cooking surface or in its immediate vicinity.
- ▸ Never place objects on the cooking surface.

The appliance will become hot.

- ▸ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▸ Do not use hob covers.

Food may catch fire.

- ▸ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted.

- ▸ Caution should be exercised here in order to avoid touching heating elements.
- ▸ Young children under 8 years of age must be kept away from the appliance.

Hob protective grilles may cause accidents.

- ▸ Never use hob protective grilles.

The appliance becomes hot during operation.

- ▸ Allow the appliance to cool down before cleaning.

⚠ WARNING – Risk of electric shock!
Incorrect repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ Only use genuine spare parts when repairing the appliance.
- ▸ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.
- ▸ Never operate a damaged appliance.
- ▸ If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the fuse in the fuse box rather than at the main switch.
- ▸ If the appliance or the power cable is damaged, immediately switch off the fuse in the fuse box.
- ▸ Call customer services. → *Page 8*

An ingress of moisture can cause an electric shock.
- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.
- ▸ Never bring electrical appliance cables into contact with hot parts of the appliance.

⚠ WARNING – Risk of injury!
Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.
- ▸ Always keep hotplates and saucepan bases dry.

⚠ WARNING – Risk of suffocation!
Children may put packaging material over their heads or wrap themselves up in it and suffocate.
- ▸ Keep packaging material away from children.
- ▸ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.
- ▸ Keep small parts away from children.
- ▸ Do not let children play with small parts.

2 Preventing material damage

ATTENTION!
Rough pot and pan bases will scratch the ceramic.
- ▸ Check your cookware.

Boiling pans dry may damage cookware or the appliance.
- ▸ Never place empty pans on a heated hotplate or allow to boil dry.

Incorrectly positioned cookware can cause the appliance to overheat.
- ▸ Never place hot pots or pans on the controls or the hob surround.

Damage can occur if hard or pointed objects fall onto the hob.
- ▸ Do not let hard or pointed objects fall onto the hob.

Non heat-resistant materials will melt on heated hotplates.
- ▸ Do not use oven protective foil.
- ▸ Do not use aluminium foil or plastic containers.

2.1 Overview of the most common damage

Here you can find the most common types of damage and tips on how to avoid them.

Damage	Cause	Measure
Stains	Food boiling over	Remove boiled-over food immediately with a glass scraper.
Stains	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.
Scratches	Salt, sugar or sand	Do not use the hob as a work surface or storage space.
Scratches	Rough pot or pan bases	Check your cookware.
Discolouration	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.
Discolouration	Pan abrasion, e.g. aluminium	Lift pots and pans to move on the hob.
Blisters	Sugar or food with a high sugar content	Remove boiled-over food immediately with a glass scraper.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▸ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.
Use cookware whose base diameter is the same diameter as the hotplate.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- Uneven bases increase energy consumption.

Use cookware that is suitable for the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in the cookware, the more energy is required to heat it up.

Turn down to a lower power level early on.

- If you use an ongoing power level that is too high, you will waste energy.

Take advantage of the hob's residual heat. With longer cooking times switch off the hotplate 5-10 minutes before the end of cooking.

- Unused residual heat increases energy consumption.

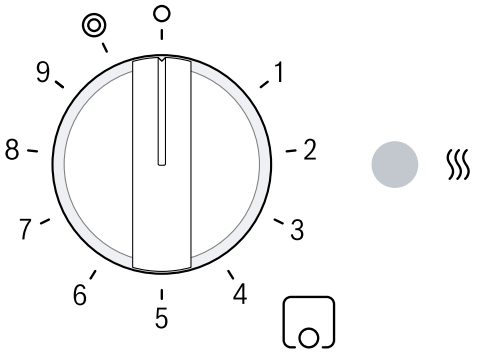
Product Information according (EU) 66/2014 can be found on the attached appliance pass and online on the product page for your appliance.

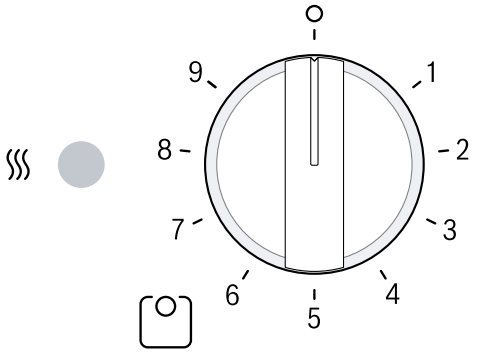
4 Familiarising yourself with your appliance

The instruction manual is the same for various different hobs. You can find the hob dimensions in the overview of models. → *Page 2*

4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.





Hotplate switch

You can adjust the heat setting of the hotplates using the hotplate switches. The hotplate switches are marked with symbols, which provide information about the corresponding hotplate.

Symbol	Name
⏻	Operation indicator
≋	Hotplate display and residual heat indicator

Symbol	Name
⌽	Front hotplate
⌾	Rear hotplate

4.2 Hotplates

You can find an overview of the different connections for the hotplates here.
If you activate the connections, the relevant displays light up.

	Hotplate	Activating and deactivating
○	Single-circuit hotplate	
◎	Dual-circuit hotplate	Activating: Turn the hotplate switch to the right until ◎. Select the heat setting. Switching off: Turn the hotplate switch to 0 and reset. Never turn the hotplate switch past the ◎ symbol to 0.

4.3 Hotplate display and residual heat indicator

The hob has a hotplate display and a residual heat indicator. The display lights up when a hotplate is warm.

Display	Meaning
Hotplate display	Lights up during operation, shortly after switching on.
Residual heat indicator	Lit up after cooking when the hotplate is still warm. **Note:** You can keep small dishes warm or melt cooking chocolate.

5 Basic operation

5.1 Switching the hob on and off

You can use the hotplate switch to switch the hob on and off.

5.2 Setting the hotplates

You can use the hotplate switch to set the heat setting for the hotplate.

Power level	
1	Lowest setting
9	Highest setting

Notes
- Dark areas in the glow pattern of the hotplate are part of the technical design. They do not affect the functionality of the hotplate.
- The hotplate regulates the temperature by switching the heat on and off. The heat may also switch on and off when at the highest setting.
  - This protects easily damaged components from overheating.
  - The appliance is protected against electrical overload.
  - Better cooking results are achieved.
- With multi-circuit hotplates, the heating of the inner filament circuits and the heating of the connections may switch on and off at different times.

5.3 Recommended cooking settings

You can find an overview of different foods with appropriate power levels here.
The cooking time varies depending on the type, weight, thickness and quality of the food. The ongoing power level depends on the cookware used.

Cooking tips
- To bring food to the boil, use heat setting 9.
- Stir thick liquids occasionally.
- Food that needs to be seared quickly or that initially loses a lot of liquid during frying should be fried in small portions.
- Tips for saving energy when cooking. → *Page 5*

Melting

Food	Ongoing cooking setting	Ongoing cooking time in minutes
Butter, gelatine	1	-

Heating or keeping warm

Stew, e.g. lentil stew	1	-
Milk[1]	1-2	-

[1] Prepare the dish without the lid.

Poaching or simmering

Dumplings[1, 2]	3-4	20-30
Fish[1, 2]	3	10-15
White sauce, e.g. béchamel	1	3-6

[1] Bring the water to the boil with the lid on.
[2] Continue to cook the dish without a lid.

Boiling, steaming or stewing

Rice with double the volume of water	3	15-30
Unpeeled boiled potatoes	3-4	25-30

[1] Bring the water to the boil with the lid on.
[2] Continue to cook the dish without a lid.

Boiled potatoes	3-4	15-25
Pasta, noodles[1, 2]	5	6-10
Stew, soup	3-4	15-60
Vegetables, fresh or frozen	3-4	10-20
Food in a pressure cooker	3-4	-

[1] Bring the water to the boil with the lid on.
[2] Continue to cook the dish without a lid.

Braising

Roulades	3-4	50-60
Pot roast	3-4	60-100
Goulash	3-4	50-60

Frying with a little oil
Fry food without a lid.

Escalope, plain or breaded	6-7	6-10
Chops, plain or breaded[1]	6-7	8-12
Steak, 3 cm thick	7-8	8-12
Fish or fish fillet, plain or breaded	4-5	8-20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12
Stir fry, frozen	6-7	6-10
Pancakes	5-6	One by one

[1] Turn the dish several times.

6 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

6.1 Cleaning products

You can obtain suitable cleaning products and glass scrapers from customer service, the online shop or a retailer.

ATTENTION!
Unsuitable cleaning products may damage the surfaces of the appliance.
- Never use unsuitable cleaning products.

Unsuitable cleaning products
- Undiluted detergent
- Detergent intended for dishwashers
- Abrasive cleaners
- Aggressive cleaning products such as oven spray or stain remover
- Abrasive sponges
- High-pressure or steam jet cleaners

6.2 Cleaning the glass ceramic

Clean the hob after every use to stop cooking residues from getting burnt on.

Note: Note the information on unsuitable cleaning products. → *Page 7*

Requirement: The hob has cooled down.

1. Remove heavy soiling using a glass scraper.
2. Clean the hob with a cleaning product for glass ceramic.
   Follow the cleaning instructions on the product packaging.
   Tip: You can achieve good cleaning results using a special sponge for glass ceramic.

6.3 Cleaning the hob surround

Clean the hob frame after use if dirty or stained.

Notes
- Note the information on unsuitable cleaning products. → *Page 7*
- Do not use the glass scraper.

1. Clean the hob frame with hot soapy water and a soft cloth.
   Wash new sponge cloths thoroughly before use.
2. Dry with a soft cloth.

7 Disposal

Find out here how to dispose of old appliances correctly.

7.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.
   Information about current disposal methods are available from your specialist dealer or local authority.



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.

8 Customer Service

If you have any queries on use, are unable to rectify faults on the appliance yourself or if your appliance needs to be repaired, contact Customer Service. Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.
If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.
The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

8.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. The rating plate can be found:

- on the appliance certificate.
- on the lower section of the hob.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

Thank you for buying a Bosch Home Appliance!

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Looking for help? You'll find it here.

Expert advice for your Bosch home appliances, help with problems or a repair from Bosch experts.
Find out everything about the many ways Bosch can support you:
www.bosch-home.com/service
Contact data of all countries are listed in the attached service directory.

Robert Bosch Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
GERMANY
www.bosch-home.com

9001618323 (011221)
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Grand Union House
Old Wolverton Road
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United Kingdom