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Gas cooker

POP6C6O12M

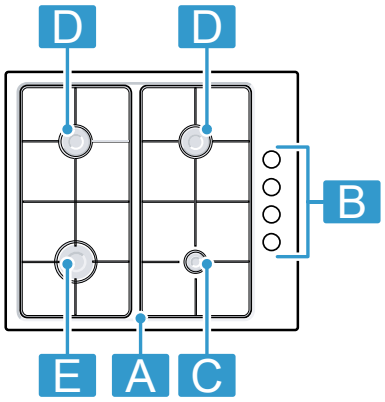
[en] Information for Use

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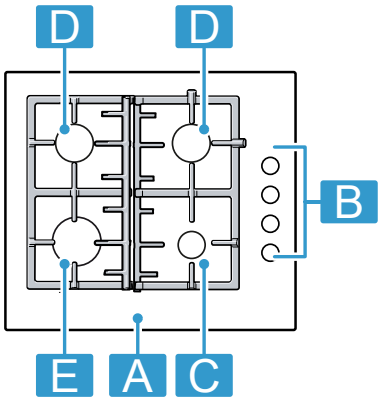
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1 General view

PBP6C2B82O, PBP6C5B82L, PBP6C5B82O, PBP6C6B82O, PBP6C6B82Q, PBP6C5B93R



PBP6C5B62Q, POP6C2O92O, POP6C6O92O, POP6C9O92O, POP6C6O92R, POP6C2O92R



	Component	Power level
A	The grill	-
B	Control panel	-
C	Economy burner	1 kW
D	Standard-output burner	1,7 kW
E	High-output burner	3 kW

2 Safety

Observe the following safety instructions.

2.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual 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.

2.2 Intended use

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.
Only use this appliance:

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

Do not use the appliance:
- On boats or in vehicles.
- as a room heater.
- with an external timer or a remote control.
- Outdoors.

Call the after-sales service if you want to convert your appliance to a different type of gas.

2.3 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.

2.4 Safe use

⚠ WARNING – Risk of explosion!
Escaping gas may cause an explosion. WHAT TO DO IF YOU SMELL GAS OR IF THERE ARE 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 operate any light switches or appliance switches.
- ▸ Do not pull any plugs out of any 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.

Escaping gas may cause an explosion. Small amounts of gas can collect over a longer period of time and ignite.
- ▸ Close the safety valve for the gas supply when the appliance is out of use for prolonged periods.

Escaping gas may cause an explosion. If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably.
- ▸ Always use liquefied gas bottles in an upright position.

⚠ WARNING – Risk of suffocation!
Using the gas cooking appliance leads to a build-up of heat, moisture and combustion products in the room where the appliance is installed.
- ▸ Ensure that the kitchen is sufficiently ventilated, in particular when operating the gas cooking appliance.
- ▸ If the appliance is used intensively and for prolonged periods, ensure that there is additional ventilation so that the combustion products are safely fed to the outside, e.g. if using existing ventilation equipment, set a higher performance level and, at the same time, ensure that the air is replaced with fresh air in the room where the appliance is installed.
- ▸ Consult specialist personnel when installing additional ventilation equipment.

⚠ 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 appliance becomes very hot.
- ▸ Never place flammable objects on the cooktop or in its immediate vicinity.
- ▸ Never store any objects on the cooktop.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.
- ▸ Do not use hob covers.

When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. The extractor hood above it may become damaged or catch fire.
- ▸ Only operate the gas burners with cookware on them.

The appliance becomes very hot, fabrics and other objects may ignite.
- ▸ Keep fabrics (e.g. garments or curtains) away from the flames.
- ▸ Never reach over the flames.
- ▸ Do not place combustible objects (e.g. tea towels or newspapers) on, next to or behind the appliance.

Escaping gas may ignite.
- ▸ If the burner does not ignite after 15 seconds, turn the control knob to the "Off" position and open the door or window in the room. Wait at least one minute before igniting the burner again.
- ▸ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Food may catch fire.
- ▸ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The accessible parts can become hot during operation.
- ▸ Small children should be kept away from the appliance.

Hob protective grilles may cause accidents.
- ▸ Never use hob protective grilles.

Empty cookware becomes extremely hot when set on gas burners that are operating.
- ▸ Never heat up empty cookware.

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.
- ▸ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▸ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box and turn off the gas supply.
- ▸ Call customer services. → *Page 11*

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!

Faults or damage to the appliance and repairs that have not been carried out correctly are dangerous.
- ▸ Never switch on the appliance if there is a fault with it.
- ▸ If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply and call the after sales service.
- ▸ Always have repairs carried out to the appliance and damaged gas lines replaced by trained, specialist personnel.

Cracks or fractures in the glass surface are dangerous.
- ▸ All of the burners and each electrical heating element switch off immediately and disconnect the appliance from the power supply.
- ▸ Shut off the gas supply.
- ▸ Do not touch the surface of the appliance
- ▸ Do not use the appliance.
- ▸ Call the customer service.

Strong temperature fluctuations may cause the glass to break.
- ▸ When using the hob, avoid draughts and spilling cold liquids.

Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries.
- ▸ See the notes on cookware.

When switching on the burner, sparks are generated in the ignition plugs.
- ▸ Never touch the ignition plugs while the burner is being lit.

An appliance with a cracked or broken surface can cause cuts.
- ▸ Do not use the appliance if it has a cracked or broken surface.

⚠ 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.

3 Preventing material damage

ATTENTION!
Heat can cause damage to adjacent appliances or kitchen units. If the appliance is in operation for an extended period, heat and moisture will be generated.
- ▸ Open a window or switch on an extractor hood leading to the outside.

A build-up of heat may damage the appliance.
- ▸ Do not use two burners or heat sources to heat one single item of cookware.
- ▸ Do not use griddle plates, clay pots, etc. for a long time at full power.

If a control knob is in the wrong position, this could lead to malfunctions.
- ▸ Always turn the control knob to the "Off" position when the appliance is not being used.

Moving the cookware may scratch the glass.
- ▸ Lift the cookware when moving it.

Damage may occur if hard or pointed objects fall on the hob.
- ▸ Do not let hard or pointed objects fall onto the hob.
- ▸ Do not bump into any of the edges of the hob.

Salt, sugar or sand that may fall from the vegetables will scratch the glass.
- ▸ Do not use the hob as a work surface or storage space.

Melted sugar or food with a high sugar content may damage the glass.
- ▸ Remove boiled-over food immediately with a glass scraper.

4 Causes of damage

Causes of damage to the hotplate

4.1 Causes of damage

⚠ 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.

1. Only use hobs when cookware has been placed on top of them. Do not heat up empty cookware. This will damage the bottom of the pot.
2. Only use cookware with an even base.
3. Position the cookware precisely in the centre of the steel grid of the burner. This enables the heat from the burner flame to be transferred optimally to the underside of the cookware. The handle or grip does not become damaged, and greater energy savings are guaranteed.
4. Ensure that the burner parts are clean and dry. The burner cup and burner cover must be in exactly the right position.
5. If you operate your appliance with a gas cylinder, stand the gas cylinder upright. If a gas cylinder is used when it is laying on its side, internal parts of the appliance may be damaged and this may result in a gas leak.
6. Do not place hot cookware on the display or the frame.
7. Salt, sugar and sand may cause scratches on the glass. Do not use the hob as a work surface, kitchen worktop or storage space.
8. Damage may occur if hard or pointed objects fall on the hob. Do not store such objects above the hob.
9. Sugar or food with a high sugar content may damage the hob. Remove boiled-over food immediately with a glass scraper. Caution: The scraper is pointed. Food remnants that have not been removed may damage the surface of the appliance and other components.
10. The area around the appliance must be clean and dry. Always keep the appliance and the area around it clean and dry after cleaning. Ensure that there are no cleaning materials, cleaning products or water marks on any of the appliance's surfaces.

11. Bleaching agents or similar chemicals which get into the gas components below the hobs or on the burner seat may lead to problems with the gas components. When removing food remnants or residual liquids from the burner seat, do not use bleaching agents or similarly effective chemicals.
12. Cookware such as ceramic pans, casserole dishes and frying pans absorb heat. Do not expose this cookware to the flame for an extended period. This may cause damage to the surface of the hotplate.
13. Never heat the cookware with more than one burner at a time.

5 Environmental protection and saving energy

5.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

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

5.2 Saving energy

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

Choose a burner roughly the same size as your pan. Centre the cookware on the hob.

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 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.

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

6 Your new appliance

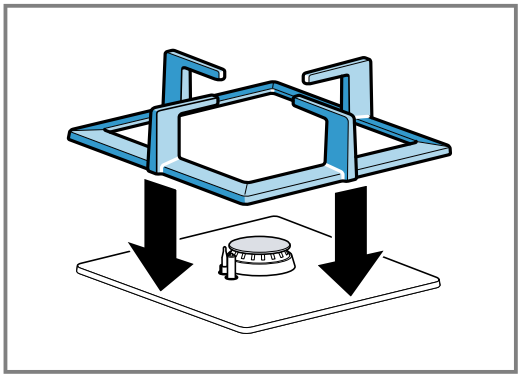
In this section, you will find information about your new appliance.

6.1 Gas burner button

- There are indicators on the buttons to show which burner is operated by which control knob. Use the appropriate button.

6.2 Setting up the grill

- Make that the grill is inserted correctly in order to ensure the functionality of the appliance. Set up according to the appliance type.



6.3 Gas cooking zone selector

Use the gas cooking zone selector to set the heat setting for the cooking zones.

Position	Function	Description
	Zero setting	The hob is switched off.
	Control panel	Large flame = highest setting Small flame = lowest setting

There is a limit stop at the end of the settings range. Do not turn the selector beyond this point.

6.4 Espresso pot trivet

Use the supplied coffee pot trivet for the economy burner when making Turkish coffee using pans that have a base less than 12 cm in diameter or coffee pots.

1. Place the coffee pot trivet on the economy burner's pan support.
2. Do not use the coffee pot trivet with pans with a base that is more than 12 cm in diameter.
3. The coffee pot trivet is suitable for the economy burner only.

7 Before first use

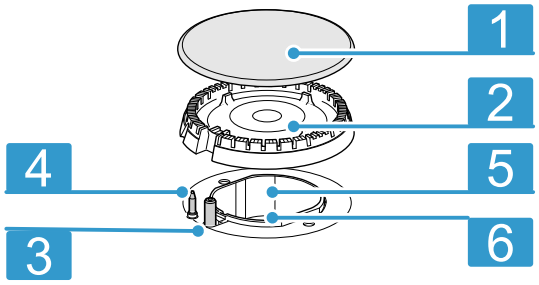
This is where you can find out how to clean your hob before the first use.

7.1 Cleaning the accessories

- Before you use the accessory for the first time, clean it thoroughly with hot soapy water and a soft dish cloth.

7.2 Precleaning burner lids and burner cups

1. Clean the burner lids (1) and the burner cups (2) using water and washing-up liquid. Carefully dry the individual parts.
2. Place the burner cups and the burner lids on the burner plate (5). Ensure that the igniter (3) and the flame safety pin (4) are not damaged.
3. Keep the nozzle (6) dry and clean. Ensure that the burner lid is positioned precisely in the centre on the burner cup.



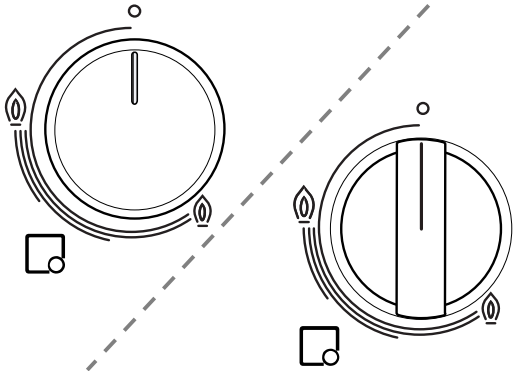
8 Setting the hob

Your hob is equipped with four gas burners. The following information explains how to light the gas burners and set the size of flame.

8.1 Igniting the gas burners

Ensure that the burner lid is positioned precisely in the centre on the burner cup. Keep the slots in the burner cup free from obstructions. All parts must be dry.

1. Press the burner knob of the selected burner in and turn it anti-clockwise to the highest power level. When pressing the burner knob, press and hold
2. for approx. 3-5 seconds for all burners. Gas begins to flow out and the gas burner ignites. The safety pilot is activated. If the gas flame goes out, the gas supply is automatically shut off by the safety pilot.



3. Set the required flame size. The flame is not stable between the Off position and the highest power level. For this reason, select a setting between the highest and lowest power level.
4. Check whether the flame is burning. If the flame is not burning, repeat the process from step 1 onwards.
5. 5. To finish cooking, turn the burner knob clockwise to the Off position.

8.2 No ignition

If there is a power cut or if the ignition plugs are damp, you can light the gas burners with a gas lighter or a match.

⚠ WARNING – !

If, after switching the gas hob off, you turn the burner knob while the gas hob is still hot, gas will escape. If you do not press the burner knob, the gas is not ignited and the gas supply is shut off within 90 seconds.

- If you do not press the burner knob, the gas is not ignited and the gas supply is shut off within 90 seconds.

8.3 Important information about the gas hob

Follow these instructions when using your gas hob.

- A slight whistling when operating the burner is normal.
- Odour formation during the first uses is normal. This does not indicate a risk or malfunction. It will stop after a while.
- An orange flame is normal. This is caused by dust in the air, overflowing liquids, etc.
- If the burner's flame accidentally goes out, switch off the burner's selector and wait at least 1 minute before igniting the burner again.
- A few seconds after switching off the hob, you may hear noises, such as a slight clicking, from the burner. This is not unusual, but shows that the pilot is deactivated.

- Keep the ignition plugs clean. If the ignition plugs are dirty, the igniter is damaged. Clean the ignition plugs regularly with a small, metal-free brush. Ensure that the ignition plugs are not exposed to any heavy knocks.

9 Table – Cooking

Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible. You yourself can best judge the optimal cooking time.
Select the right pot size for each cooking zone. The diameter of the saucepan or pan base should be the same as that of the cooking zone.

Note: Vitamins and minerals in the food can easily be lost. You should therefore use as little water as possible when cooking, so that the food retains its vitamins and minerals. Select short cooking times so that the vegetables remain firm and full of nutrients.

Example	Food	Cooking zone	Power level
Melting	Chocolate, butter, margarine	Economy burner Electric hotplate**	Small flame 1-2
Heating	Stock, tinned vegetables	Standard-output burner Electric hotplate**	Small flame 2-3-4-5
Heating and keeping warm	Soups	Economy burner Electric hotplate**	Small flame 2-3
Steaming*	Fish	Standard-output burner Electric hotplate**	Between large and small flame 5
Braising*	Potatoes and miscellaneous vegetables, meat	Standard-output burner Electric hotplate**	Between large and small flame 6-7-8
Cooking*	Rice, vegetables, meat dish (with sauces)	Standard-output burner Electric hotplate**	Large flame 7-8
Frying	Pancakes, potatoes, schnitzel, fish fingers	Large burner** Wok burner** Electric hotplate**	Between large and small flame Between large and small flame 9

Notes

- * If you are using a pan with a lid, turn the flame down as soon as the food starts to boil.
- ** Optional. Available for some appliances. Depending on the appliance model. (For frying on the wok burner, we recommend that you use a wok.)

10 Cookware

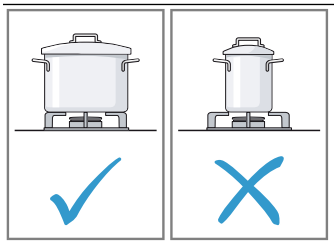
This information has been provided to help you save energy and avoid damaging your cookware.

10.1 Using cookware

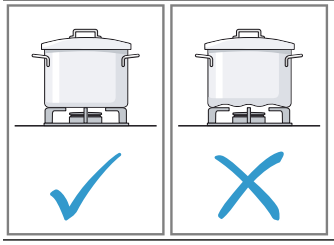
The selection and positioning of the cookware affects the safety and energy efficiency of your appliance.

⚠ WARNING – Risk of fire!
Flammable objects may ignite.
- ▸ Maintain a distance of at least 50 mm between the cookware and flammable objects.

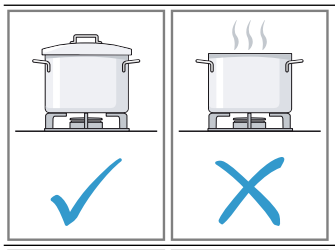
⚠ WARNING – Risk of injury!
An incorrectly positioned wok may cause injuries. The wok is not stable and may overturn.
- ▸ Use the wok only on the wok burner and the wok ring. Never set the wok ring and wok on the standard output burner and high-output burner.



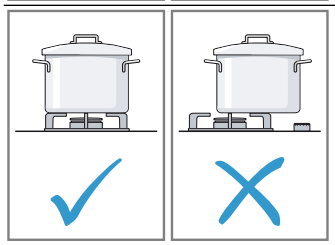
- Ensure that the size of the cookware is suitable for the burner size.
- Never use small items of cookware on large burners.
- Ensure that the flame does not touch the sides of the cookware.



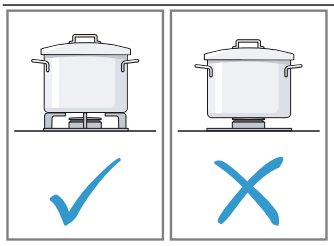
- Do not use deformed cookware.
- Deformed cookware is not stable on the hob and may tip over.
- Use cookware with a thick, flat base.



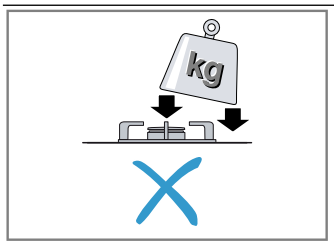
- Do not cook without a lid.
- Ensure that the lid does not move.
- When cooking without a lid, a large amount of the energy escapes.



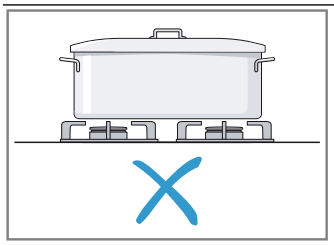
- Position the cookware in the middle of the burner, otherwise it may tip over.
- Do not position large cookware on the burners close to the controls.
- The controls may be damaged due to overheating.



- Place the cookware on the pan supports.
- Never place the cookware directly on the burner.
- Before using the appliance, ensure that the pan supports and the gas burner covers are positioned correctly.



- Handle the cookware that is on the cooktop carefully.
- Do not bang on the hob.
- Do not place heavy weights on the cooktop.



- Never use multiple burners to heat up cookware. The build-up of heat that results from this will damage the appliance.
- Do not heat grill stones or paella pans.
- Only use cookware up to the maximum permissible diameter.

10.2 Suitable cookware

Only use cookware with a suitable diameter. The cookware must not protrude over the edge of the hob. Never use small cookware on large burners. The flames must not touch the sides of the cookware.

Burner	Minimum diameter of the cookware base	Maximum diameter of the cookware base
High-output burner	20 cm	26 cm
Standard-output burner	14 cm	22 cm
Economy burner	12 cm	16 cm

Only use cookware with a rounded base on the multi-crown burner.

- The hob must have a multi-crown burner and additional wok grid.
- The additional wok grid must be correctly inserted.

11 Cleaning and care

With careful cleaning and good care, your appliance will remain fully functioning for a long time to come.
To be safe, close the gas supply on the gas regulator. (If your cooking zone is set to natural gas, close the natural gas tap).
Disconnect the appliance from the mains power supply.
If required, wait until the cooking zone has cooled down.
Damage to the various surfaces caused by using the wrong cleaning agent can be avoided by observing the following instructions.

- Do not use any high-pressure cleaners or steam jets.
- Do not use flammable materials such as acids, dilution, petrol or benzene.
- Do not use abrasive cleaning agents or cleaning materials.

If you clean your cooking zone

- Do not use undiluted washing-up liquid or dishwasher detergent,
- Do not use cleaning products with a high alcohol content,
- Do not use hard scouring pads or cleaning sponges,
- Do not use abrasive cleaning agents such as oven cleaner or stain remover,
- And do not use harsh or abrasive cleaning products.
- Do not clean individual parts in the dishwasher.
- Wash new sponge cloths thoroughly before use.

11.1 Cleaning

Observe the following instructions for cleaning.

Area	Cleaning instructions
Glass hob	Care: Protective/care products for glass Cleaning: Cleaning agents for glass. Follow the cleaning instructions on the packaging. Glass scraper for heavy soiling: Unlock this and clean using the blade only. Caution, the blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
Enamel, painted surfaces and screen-printed surfaces	Wipe the appliance with hot water and some washing-up liquid. Dry with a soft cloth.
Gas hob burners and steel grids	Do not clean in the dishwasher. Remove the steel grids and clean with a sponge, washing-up liquid and some hot water. Remove the burner casing and burner cap. Clean with a sponge, washing-up liquid and some hot water. Ensure that the gas openings on the burner casing are clean and are not blocked. Clean the igniters with a small, soft brush. The gas burners only work properly when the igniters are clean. Use a cloth and some hot soapy water to remove the food remains from the burner casing. Only use a little water for this. Water must not be allowed to enter the appliance. Ensure that the nozzle opening is not blocked or damaged during the cleaning process. Dry all of the parts thoroughly after they are cleaned, and place the burner caps exactly onto the burner casings. Individual parts that are not correctly positioned make it difficult for the burner to ignite. Fit the steel grids. The cleaning agent that we recommend for cleaning the steel grids is available from our after-sales service or specialist retailers.
Electric hotplate (depending on the appliance model)	Clean with the hard side of a scouring sponge and some liquid scouring agent. After cleaning, switch the hob on briefly to dry it. Wet hobs rust over time. Then apply a care product. Always remove spilt liquids and food residue immediately.
Metal ring on the electric hotplate* (depending on the appliance model)	Over time, discolourations may occur, which can no longer be removed. This can be used to remove discolouration. Clean the ring with the hard side of a scouring sponge and some liquid scouring agent. In doing so, do not touch the adjacent surfaces. The surfaces may be damaged. The recommended cleaning agents for the metal ring on the electric hotplate is available from our after-sales service or specialist retailers.
Rotary knobs	Wipe the appliance with hot water and some washing-up liquid. Dry with a soft cloth.
the accessories	Soak in warm soapy water. Clean with a non-metallic brush or sponge.
Upper glass cover (depending on the appliance model)	Glass cleaner: Clean with a soft cloth. You can remove the upper glass cover for cleaning. To do this, refer to the section "Upper glass cover".

If the steel grids are provided with a rubber plug, take care when cleaning. The plug may come loose and the steel grid may scratch the hotplate.
After cleaning and drying the steel grids, ensure that they are positioned correctly on the hotplate.

11.2 Care

In order to retain the functionality of your device, observe the following instructions for care.

- Always clean off any liquid that boils over immediately. This prevents food remains from sticking and prevents the need for unnecessary force.
- After each use, clean the surfaces of the burner once it has cooled down. Residues on the surface, such as boiled-over food or splashes of fat, form a coating and make subsequent cleaning difficult. To ensure that the flame can burn correctly, the openings and channels must be clean.
- When moved, some cookware may leave metal marks on the steel grid.
- Clean the burners and steel grids with hot, soapy water and brush with a non-metallic brush.
- Do not clean parts of the appliance in the dishwasher.
- Keep the burners and steel grids clean. Water droplets or damp patches at the start of cooking may damage the enamel.
- Do not use stainless-steel cleaning agents close to the selector. The screen-printed symbols may be smudged.
- Carefully clean acidic agents, such as spilled oil or lemon juice.
- Do not use abrasive cleaning agents to clean the control panel. Otherwise, the label may be destroyed.
- The burner cap is coated in black enamel. The high temperatures may cause discolouration. The hotplate function is not affected by this.
- Due to the risk of scratches, do not move pans on the surface. Do not let heavy or hard objects fall onto the glass. Do not bump into it with any part of the pots.
- Grains of sand from washed fruit or vegetables may scratch the glass surface.
- Use a glass scraper to remove melted sugar or food with a high sugar content on the hotplate.
- Remove salt from the electric hotplate.

12 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ WARNING – Risk of injury!
Improper repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ If the appliance is defective, call Customer Service.

⚠ 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.

12.1 Malfunctions

Fault	Cause and troubleshooting
The general electrical operation is impaired.	The circuit breaker is faulty. ▸ Check the circuit breaker in the fuse box.
	The circuit breaker or one of the residual-current circuit breakers has been triggered. ▸ In the fuse box, check whether the circuit breaker or one of the residual-current circuit breakers has been triggered.
	The mains plug of the power cord is not plugged in. ▸ Connect the appliance to the power supply.
	There has been a power cut. ▸ Check whether the lighting in your kitchen or other appliances are working.
The burner flame is not uniform.	The burner parts are positioned incorrectly. ▸ Correctly position the burner parts.
	Openings on the burner are soiled.
The gas does not appear to be flowing normally or there is no gas being produced at all.	The gas supply has been shut off by the intermediate valves. ▸ Open the intermediate valves.
	The gas cylinder is empty.
There is a smell of gas in the kitchen.	The control knob is open. ▸ Close the control knob.
	The gas cylinder has not been connected correctly. ▸ Ensure that the gas cylinder has been connected correctly.
	The gas pipe to the appliance is leaking. **1.** Close the main gas tap. **2.** Ventilate the room. **3.** Immediately call an authorised installer, who can inspect the gas system and issue an installation certificate. **4.** Do not use the appliance until you are sure that gas is not leaking from the installation or the appliance.
The burner switches off as soon as you release the control knob.	Control knob not pressed down long enough.
	Openings on the burner are soiled.

13 Customer Service

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.

13.1 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.

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

14 Disposal

14.1 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.

Thank you for buying a Bosch Home Appliance!

Register your new device on MyBosch now and profit directly from:

- **Expert tips & tricks for your appliance**
- **Warranty extension options**
- **Discounts for accessories & spare-parts**
- **Digital manual and all appliance data at hand**
- **Easy access to Bosch Home Appliances Service**

Free and easy registration – also on mobile phones:
www.bosch-home.com/welcome

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.

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