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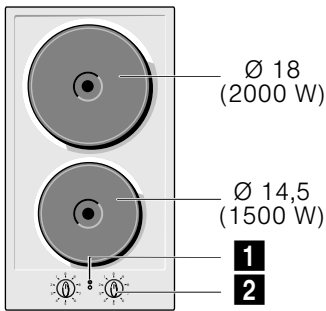
# Hob

**PEE38.CA1., PEE38.CF1**

**[en]** Instruction manual

Hob

**PEE38.CA1.**  
**PEE38.CF1**



**1** Operation indicator

**2** Control knobs

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

## Intended use

Read these instructions carefully. Please keep the instruction and installation manual, as well as the appliance certificate, in a safe place for later use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

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

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

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.

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.

## Important safety information

### 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 gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- Do not use hob covers here. They can cause accidents, for example due to overheating, catching fire or materials shattering.

### Warning – Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- It is only allowed to use safety devices, e.g. hob guards, which have been approved by ourselves. Unsuitable safety devices or hob guards may result in accidents.

### Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- 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.

### Warning – Risk of injury!

Saucepans may suddenly jump due to liquid between the pan base and the hotplate.

Always keep the hotplate and saucepan bases dry.

**⚠ Warning – Risk of harm to health!**

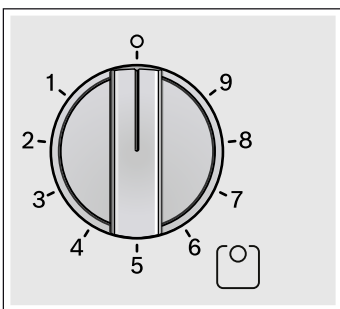
When heating up the hotplate for the first time, vapour is released which may lead to irritation of the mucous membranes. During this process, ensure that the kitchen is well ventilated. Keep children, pets and particularly vulnerable people away from the room.

## 👁 Getting to know your appliance

You can find the hob dimensions in the overview of models. → Page 2

### The control panel

Each control knob shows the hotplate that it controls.



Indicators	
	Hotplate controlled by control knob
	Hotplate off
9	Highest power setting
1	Lowest power setting

### Accessories

The following accessories can be purchased from the Technical Assistance Service:

**Code**

NEZ34VLA Coupling profile

The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

## 🔌 Electric hobs

### Before using for the first time

To eliminate the new-appliance smell, switch all of the cooking zones to position 4 one after the other and without cookware for 15 minutes each. Only ever switch on one hotplate. During initial operation, smoke and odours may be released but these will disappear over time.

**⚠ Warning – Risk of harm to health!**

When heating up the hotplate for the first time, vapour is released which may lead to irritation of the mucous membranes. During this process, ensure that the kitchen is well ventilated. Keep children, pets and particularly vulnerable people away from the room.

**Caution!**

Do not operate the hotplates without placing pans on top, except during this initial heating phase.

### Operation

#### Switching on

Turn the control knob anticlockwise to the required setting. The operation indicator will light up.

Setting 1: low power.

Setting 9: full power.

**Note:** It is recommended to start cooking on full power and then to use intermediate power levels after a few minutes.

#### Switching off

Turn the control knob clockwise to the off setting. The operation indicator will switch off.

#### Residual heat

The electric hob can be switched off slightly before the end of the cooking time. The residual heat will enable you to continue cooking for several minutes, thus saving energy.

### Precautions for use

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

- Use pans which are suitably sized for the hotplate. The diameter of the base of the pan should match that of the hotplate, and should not be smaller.
- Use a pan with thick flat base.
- Do not use damaged pans that do not sit on the hotplate in a stable manner.
- Place the pan in the centre of the hotplate. Otherwise it could tip over.
- Always use the pan lids when cooking.
- Do not strike the hob and do not place excessive weight on it.
- Pans should be placed on the hob carefully.
- Do not cover the hob with aluminium foil or similar products when cooking. This could damage the hob.

- Do not allow liquids to boil over onto the hob and hotplates. Use deep pans when cooking with large quantities of liquid.
- The hob must be kept dry. Salt water and wet pans can damage the hob. Do not cook with wet pans.

## Cooking guidelines

The following suggestions are intended as a guide only. Increase the power for:

- large quantities of liquid,
- preparation of large dishes,
- uncovered pans.

Cooking:	Setting
<b>Melting:</b> chocolate, butter, gelatine.	1-2
<b>Cooking:</b> rice, white sauce and ragout.	2-3
<b>Cooking:</b> potatoes, pasta, vegetables.	4-5
<b>Light frying:</b> stews, roast joints.	4-5
<b>Steaming:</b> fish.	5
<b>Heating, keeping things warm:</b> ready meals.	2-3-4-5
<b>Grilling:</b> escalopes, steaks, omelettes.	6-7-8
<b>Cooking and browning</b>	9

## Cleaning and maintenance

Any food which spills onto the hob must be cleaned off immediately with a dishcloth.

The hotplates should be cleaned with soap and water when they have cooled.

Dry the hob. Moisture may cause the hotplates to rust over time. Wet hotplates should be dried quickly.

To protect the surface of the hotplates, treat them with oil or any other protective product available on the market.

### Stainless steel surfaces

Over time, bluish or yellowish stains may appear on the hob and around the edges of the hotplates. Use stainless steel cleaners.

It is recommended that the cleaning product available from our Technical Assistance Service (code 311499) is used regularly.

Avoid using this type of product in areas with screen printed indications. The indications could be erased.

Do not use abrasive cleaning products.

### Enamel surfaces

Clean the cooking hob using a damp cloth.

Do not use abrasive cleaning products or scouring sponges. This could cause the hob to lose its shine.

### Preventing damage

#### Caution!

- Do not remove the control knobs when cleaning the appliance. The appliance may be damaged if moisture finds its way inside.
- The hob must be kept dry. Salt water and wet pans can damage the hob.
- Try not to spill salt on the surface of the hob.
- Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.
- Do not use steam cleaners. This could damage the hob.

## 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.

### To book an engineer visit and product advice

**GB** 0344 892 8979  
Calls charged at local or mobile rate.

**IE** 01450 2655  
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.


## 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.

## Environmental protection

If the  symbol is shown on the specifications plate, bear in mind the following instructions:

### 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.

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment by following the advice below:

- Dispose of the packaging in the appropriate recycling bin.
- Before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.
- Do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water).





## Thank you for buying a Bosch Home Appliance!

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**[www.bosch-home.com/welcome](http://www.bosch-home.com/welcome)**



## Looking for help? You 'll find it here.

Expert advice for your Bosch home appliances, need 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](http://www.bosch-home.com/service)**

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

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