



BOSCH



EN

Operating instructions

PRA326B92X

to be used with Town Gas

Table of contents

Safety precautions	5
Your new appliance	8
The gas burner	9
Switching on manually	9
Switching on automatically	9
Safety system	10
Switching off the burner	10
Power levels	10
Warnings	10
Suitable pans	11
Accessories	12
Cooking recommendations	12
Precautions for use	13
Cleaning and maintenance	14
Cleaning	14
Unsuitable products	14
Maintenance	14
Faults	15
Technical Assistance Service	16
Warranty conditions	16
Used appliances and packaging	16

Dear customer,

Congratulations on your choice and thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict Quality Control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results. Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety.

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).

IMPORTANT:

In the unlikely event that the appliance should be damaged or 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.

Attention!

According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

Safety precautions

Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively.

Connection of Town Gas rubber tube

Use approved gas tubing bearing EMSD approval marking (such as: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.

Connection of stainless steel flexible hose BSP MALE

Use approved gas tubing bearing EMSD approval marking (example: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.

HK Town Gas connection

-Governor Beckley 2300 or Elitre EL-130 should be installed, the operating pressure is 12.5mbar.

Attention! According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.

The panel of this built-in hob is made of ceramic glass which is safer than normal glass for this application. However, the following safety precautions for using gas hob with glass top panel should also be noted in order to prevent the glass top panel from breaking :

- 1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.**
- 2. Turn off the gas appliance immediately if abnormal noise propagates from the gas**

appliance and contact an gas supply company or gas hob importer for inspection.

3. Do not use oversized utensils for cooking.

4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

Please do not use additional fitting, such as aluminum cover.

All operations relating to installation and regulation must be carried out by an authorised installation engineer, respecting applicable regulations, standards and the specifications of the local gas and electricity providers.

Before installing your new hob, ensure that it is being installed according to the assembly instructions.

This appliance can only be installed in a well ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

This appliance has been designed for home use only, not for commercial or professional use. This appliance cannot be installed on yachts or in caravans. The warranty will only be valid if the appliance is used for the purpose for which it was designed.

The place in which the appliance is installed must have fully- functioning ventilation, in accordance with the regulations.

Do not subject the appliance to draughts. These might blow out the burner.

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. It must not be changed to another type of gas.

Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.

These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.

Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

The surface of cooking appliances heat up during

use. Care must be taken when using these appliances. Keep children well away from the appliance.

This appliance is only intended for cooking purposes, not as a heating system.

Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.

In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.

If one of the controls will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair or replace it.

Never place unstable pans on the hob or the burners, as they may accidentally tip over.

Do not clean the hob using a steam cleaner. Risk of electrocution!

This appliance is class 3 type, according to EN 30-1-1 standard for gas appliances: built-in appliance.

Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Never let children play with the appliance.

Never leave the appliance unattended during operation.

The graphics in this instruction manual are given as a guide only.

The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with.

Your new appliance

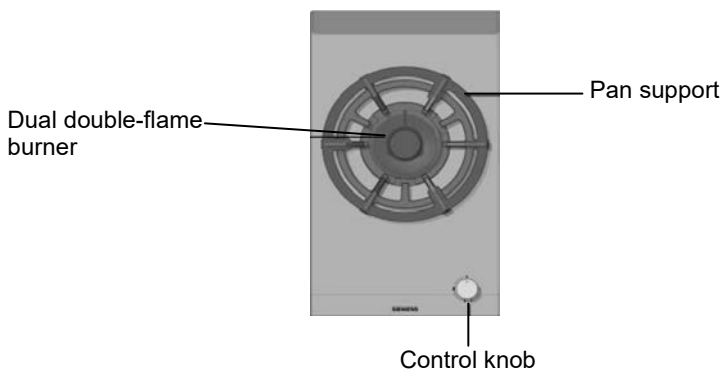
Product description: Double-flame burner town gas hob with flame sensor safety device.

Heat input: 6.0 kW (with Hong Kong town gas at 12.5 mbar)

Product dimension: 527 x 306 x 87 mm (D x W x H)

Net weight: 8,0 kg

Operating gas pressure/
outlet pressure of
governor: 12.5 mbar (Hong Kong town gas)



This individual appliance can be combined and/or with conventional hobs of the same make, using the joint accessory. See the catalogue for details.

The gas burner

Operation

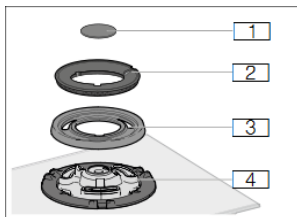


Fig. 1

It is essential to ensure that all the burner parts and the pan supports are correctly installed for the appliance to work correctly. Fig. 1 + 2.

- 1 burner cover
- 2 outer burner spreader
- 3 intermediary ring
- 4 flame diffuser

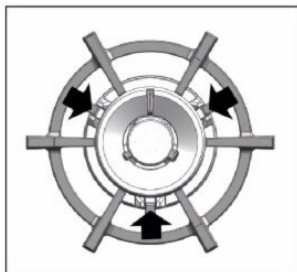


Fig. 2

Switching on manually

1. Press the burner control and turn it anticlockwise to the ignition position $\frac{1}{2}$.
2. Use any type of lighter or flame (cigarette lighter, matches, etc.) and bring it close to the burner.

Switching on automatically

1. Press the burner control and turn it anticlockwise to the ignition position $\frac{1}{2}$.
While the control is still pressed down, sparks are produced on the burner. The flame ignites (it is no longer necessary to press down the control).
2. Turn the control to the required setting.

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

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

Safety system

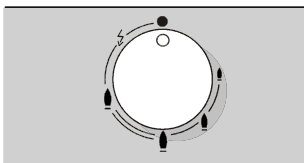
Your hob has a safety system (thermocouple) that prevents the flow of gas if the burner accidentally switches off. To ensure that this device is active, switch on the burner as usual and, without releasing the control, press and hold it down firmly for 4 seconds after lighting the flame.

Switching off the burner

Turn the control clockwise to the off setting.

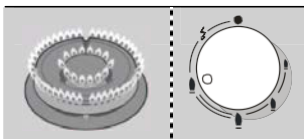
Power levels

The progressive controls can be used to control the power needed, from minimum to maximum power.

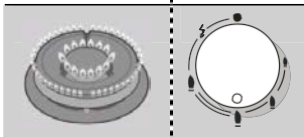


For dual double flame burners, the inner and outer flames can be controlled separately.

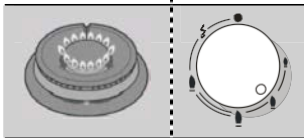
The available power levels are as follows:



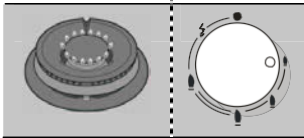
Inner and outer flame on full power.



Outer flame on minimum, inner flame on full power.



Inner flame on full power.



Inner flame on minimum power.

Warnings

It is normal to hear a slight whistling noise while the burner is operating.

When it is 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.

A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault – this means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty, they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.

The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well ventilated: either keep the natural ventilation apertures open, or install a ventilation system (extractor hood).

If using the appliance intensively for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the hob's ventilation, if possible).

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

Suitable pans

Minimum pan diameter



22 cm

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.

Accessories

The hob includes the following accessories. These are also available from the Technical Assistance Service.

Additional wok pan support



Only for use with pans which are more than 26 cm in diameter (roasting dishes, earthenware pots, etc.) and with pans with a concave base.

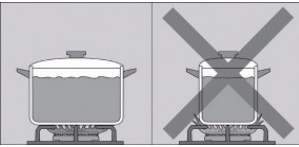
The manufacturer accepts no liability if these additional pan supports are not used or are used incorrectly.

Cooking recommendations

Very high	High	Medium	Low
Boiling, steaming, griddling, toasting, paellas, Asian food (wok).		Reheating and keeping things hot: cooked and pre-cooked dishes.	

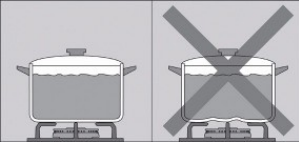
Precautions for use

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



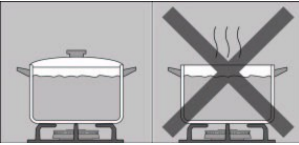
Use pans which are the right size for each burner.

Do not use small pans on large burners. The flame should not touch the sides of the pan.

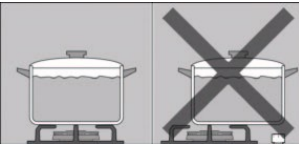


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

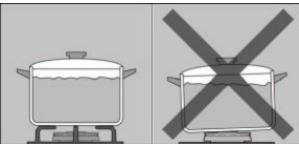
Only use pans with a thick, flat base.



Do not cook without using a lid and make sure the lid is properly fitted to avoid wasting energy.

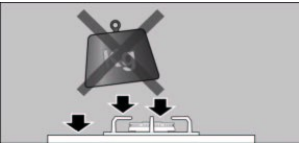


Always place the pan right over the burner, not to one side. Otherwise it could tip over.



Place the pans on the pan supports, never directly on the burner.

Pans should be placed on the hob carefully.



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

Make sure that the pan supports and burner covers are correctly positioned before using the appliance.

Cleaning and maintenance

Cleaning



Once the appliance is cool, use a sponge to clean it with soap and water.

After each use, clean the surface of the respective burner parts once they have cooled down. If any bits are left (overcooked food, drops of grease etc.), however few, they will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.

The movement of some pans may leave metal residue on the pan supports.

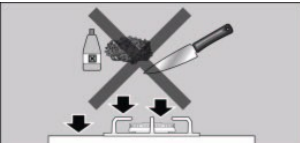
Clean the burner and pan supports using soapy water and scrub with a non-wire brush.

If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

Always dry the burner and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

After cleaning and drying the burner, make sure the burner covers are correctly placed on the burner flame diffuser.

Unsuitable products



Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.

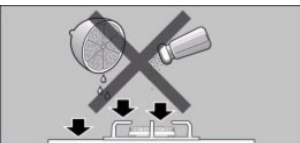
Do not use steam cleaners. This could damage the hob.

Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.

If your hob is fitted with a glass or aluminium panel, never use a knife, scraper or similar to clean the point where it joins the metal.

Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminium panels, if fitted.

Maintenance



Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort.

Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface.

Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

Faults

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

Fault	Possible cause	Solution
The general electrical system is malfunctioning.	Defective fuse. The automatic safety switch or circuit breaker has tripped.	Contact an electrical installer. Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic on function does not work.	There may be food or cleaning products stuck between the ignition sparker and the burner. The burner is wet. The burner covers are not correctly positioned. The appliance is not earthed, is not correctly connected or the earth wire is faulty.	The space between the ignition sparker and the burner must be clean. Dry the burner covers carefully. Check that the covers are correctly positioned. Contact an electrical installer.
The burner flame is not uniform.	The burner components are not correctly positioned. The grooves on diffuser are dirty.	Ensure the components are correctly positioned. Clean the grooves on the diffuser.
The flow of gas does not appear normal or no gas comes out.	The gas supply is blocked via intermediary valves. If the gas is supplied from a gas cylinder, check that this is not empty.	Open all intermediary valves. Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on. There may be a leak in the tube connection. There may be a leak of gas.	Turn off the gas taps. Contact an electrical installer. Turn off the gas, do ventilation. Contact an electrical installer. Don't use the appliance until it is checked.
The safety valve on the burner is not working.	The control knob was not held down for long enough. The grooves on the diffuser are dirty.	Once the burner is lit, hold the control knob down a few seconds longer. Clean the grooves on the diffuser.

Technical Assistance 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.

Warranty conditions

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.

Used appliances and packaging

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

Environmentally-friendly waste management

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

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.

www.bosch-home.com

Robert Bosch Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München, GERMANY

1039582 - 05.2017

BOSCH