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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PKE611E14E. You'll find the answers to all your questions on the BOSCH PKE611E14E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual BOSCH PKE611E14E**  
**User guide BOSCH PKE611E14E**  
**Operating instructions BOSCH PKE611E14E**  
**Instructions for use BOSCH PKE611E14E**  
**Instruction manual BOSCH PKE611E14E**



[en] Instruction manual



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*.... 5 The control panel .....*

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*....5 The hotplates .*

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*.5 Residual heat indicator ....*

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*.5 Setting the hob .....*

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*..... 5 Switching the hob on and off ....*

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.....5 Setting a hotplate.....

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.....5 Table of cooking times .....

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.....6 Electronic boil start control.....

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@@@8 Automatic childproof lock .....

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..... 8 Automatic time limit .....

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.. 9 Basic settings...

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..... @@@@ @ 10 Hob surround .

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.. 10 Rectifying faults .....

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... 10 After-sales service .....

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11 Produktinfo Additional information on products, accessories, replacement parts and services can be found at [www.bosch-home.com](http://www.bosch-home.com) and in the online shop [www.bosch-eshop.com](http://www.bosch-eshop.com) =Safety precautions Please read this manual 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. @@This appliance must only be used for food preparation. Do not leave the appliance unattended during operation.

@@Never let children play with the appliance. @@Risk of fire! □ □ The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob. The appliance gets hot. @@The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service. The hotplates and surrounding area become very hot.

Never touch the hot surfaces. @@The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. @@@@Switch off the circuit breaker in the fuse box. Contact the after-sales service. Risk of electric shock! 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.

□ Cleaning the appliance with steam may cause electric shocks. Do not use steam cleaners. Incorrect repairs are dangerous. Repairs must only be carried out by a trained after-sales engineer. If the appliance is defective, switch off the circuit breaker in the fuse box.

Risk of electric shock! □ Risk of fire! 3 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. Causes of damage Caution! □ □ □ □ Damage can occur if hard or pointed objects fall on the hob. Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Rough pot and pan bases scratch the ceramic. Avoid boiling pots dry. This may cause damage. Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage. Overview The following table provides an overview of the most frequent kinds of damage: Damage Stains Scratches Cause Food spills Unsuitable cleaning agents Salt, sugar and sand Action Remove spills immediately with a glass scraper. Only use cleaning agents which are suitable for ceramic Do not use the hob as a work surface or storage space. Rough pot and pan bases scratch the Check your cookware. ceramic. Discolouration Blisters Unsuitable cleaning agents Pan abrasion (e.

g. aluminium) Only use cleaning agents which are suitable for ceramic Lift the pots and pans when moving them. Sugar, food with a high sugar content

Remove spills immediately with a glass scraper. Environmental protection Unpack the appliance and dispose of the packaging in an environmentally-responsible manner. Tips for saving energy □ Environmental protection This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable. Always use the right lid for the pan in question. Cooking without the lid requires four times as much

energy. Use pots and pans with even bases. Using cookware with uneven bases increases energy consumption.

The diameter of the base of your pot or pan should match the size of the hotplate. @@@@This is usually bigger than the diameter of the base of the pan. Use a small pan for small quantities of food. A larger, less full saucepan requires more energy. Use only a little water when cooking.

This saves energy. It also preserves vitamins and minerals in vegetables. Switch to a lower heat setting as soon as possible. Use the residual heat of the hob.

@@@This allows you to wipe up spills on the control panel.

Always keep the controls dry. @@@@As the hotplate cools down further, the display changes to æ. @@The table shows heat settings and cooking times for various meals. @@To switch on: touch the # symbol. A signal sounds. The indicator above the main switch lights up. The hob is ready for use. @@All hotplates are switched off. @@@@Touch the + or - symbol. 3.

@@Touch the + or - symbol within the next 10 seconds. The Note. Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting. @@@@Deviations are therefore possible. When heating thick liquids, stir regularly. @@@@béchamel sauce Emulsified sauces, e.g. @4-5 4-5 6-7\* 3.-4.

2.-3. 3.-4. 4-5 4.

-5. 4-5\* 1-2 3-4 2.-3. 2.-3.

1-2 1.-2. @@@@” and % flash alternately in the hotplate indicator. The display goes out when you touch any control. You can make new settings. @@You can adapt these settings to your needs. @@™ Audible signal < Confirmation signal and operation error signal switched off. , Only operation error signal switched on. f Confirmation signal and operation error signal switched on.\*™ Activation of the filament circuits < Switched off.

, Switched on. f Last setting before the hotplate was switched off.\*™ Reset to basic setting < Switched off. , Switched on. \*Basic setting Changing the basic settings The hob must be switched off. 1. Switch on the hob. 2. Within the next 10 seconds, touch the @ symbol for 4 4. Touch the + symbol repeatedly until the desired setting appears in the right-hand display.

seconds 5. Touch the @ symbol for 4 seconds. The setting is activated. Switching off™ and , flash alternately in the left-hand display; < lights up in the right-hand display. 3.

Touch the @ symbol repeatedly until the desired indicator To exit the basic setting, switch off the hob with the main switch and make new settings.



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appears in the left-hand display. 9 Cleaning and care The information in this section provides help on how best to care for your hob. @@This will prevent spills from burning onto the ceramic. Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for ceramic. Follow the cleaning instructions on the packaging. @@Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our aftersales service or from the e-Shop. Hob surround To prevent damage to the hob surround, please observe the following instructions: □ □ □ Undiluted washing-up liquid Detergent intended for dishwashers Scouring agents Use only warm, soapy water. Do not use harsh or abrasive agents. Do not use the glass scraper. Rectifying faults Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service. Indicator Blank Fault There is no power supply.

The controls are damp or an object is resting on them. Electronic fault. Action Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances. Dry the controls or remove the object. Switch the appliance off and back on again .



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