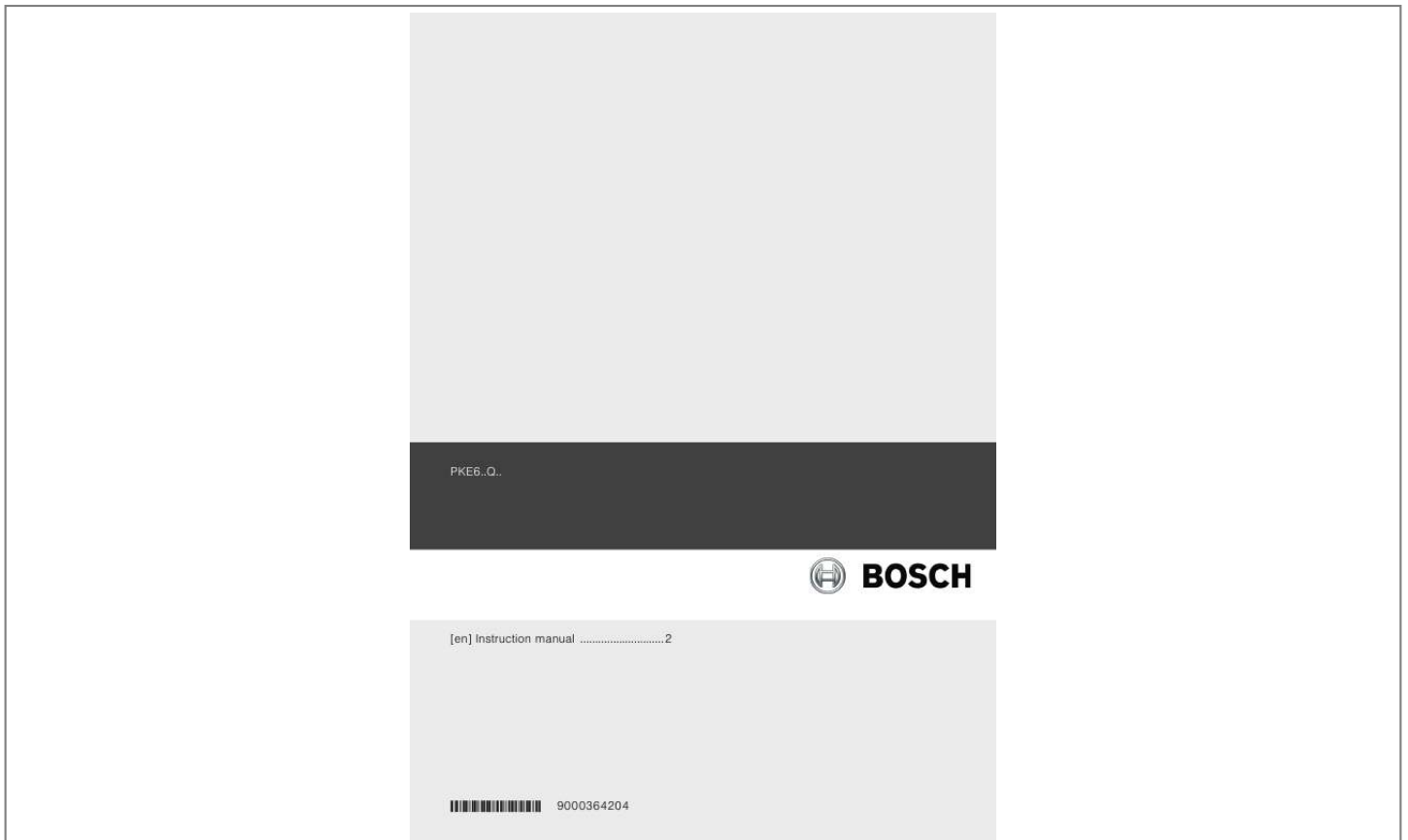




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PKE645Q14E. You'll find the answers to all your questions on the BOSCH PKE645Q14E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH PKE645Q14E
User guide BOSCH PKE645Q14E
Operating instructions BOSCH PKE645Q14E
Instructions for use BOSCH PKE645Q14E
Instruction manual BOSCH PKE645Q14E



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Manual abstract:

.Q.. [en] Instruction manual

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..... @@@@8 Produktinfo 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 ~Safety information Please read this instruction manual carefully. This will enable you to operate your hob safely and correctly.

Please keep the instruction manual, installation instructions and the appliance certificate in a safe place. If the appliance changes owners, this documentation should always be included. Check the appliance for damage after unpacking it. Do not switch on the appliance if it is damaged. Overheated oil and fat Risk of fire! Overheated oil or fat can ignite very quickly.

Never leave hot oil or fat unattended. Never attempt to extinguish burning fat or oil with water. Extinguish the flames with a lid or a plate. Switch the hotplate off. Hot hotplates Risk of burning! Never touch hot hotplates. Small children must be kept at a safe distance from the hob. Risk of fire! Safety information for this appliance This appliance is intended for domestic use only. This appliance must only be used for food preparation. Do not leave the appliance unattended during operation. Safe operation Adults and children must not operate the appliance without supervision if: Never place combustible items on the hob.

Do not keep combustible objects or aerosol cans in drawers directly underneath the hob. they do not have the physical or mental ability, or they lack the knowledge and experience required Wet saucepan bases and hotplates Risk of injury! Steam pressure may build up if there is liquid between the saucepan base and the hotplate. This may cause the pan to jump suddenly. Always keep the hotplate and saucepan bases dry. to operate the appliance correctly. 2 Ø = cm Cracks in the ceramic Risk of electric shock.! Switch off the circuit breaker in the fuse box if the ceramic has fractures, flaws or cracks. Call the after-sales service. The hotplate heats up but the display does not work Risk of burning! Switch off the hotplate if the display is not working. Call the after-sales service. The hob switches off automatically Risk of fire! If the hob switches itself off and can then no longer be used, it may unexpectedly switch itself on later. In order to prevent this, disconnect the hob from the power supply. To do so, switch off the circuit breaker in the fuse box. Call the after-sales service. Incorrect repairs Risk of electric shock.

! Incorrect repairs are dangerous. Switch off the circuit breaker in the fuse box, if the appliance is faulty. Call the after-sales service. Repairs may only be carried out by one of our qualified after-sales engineers. Causes of damage Caution! Rough pot and pan bases scratch the ceramic.

Avoid boiling pots dry. This may cause damage. @@@This may cause damage. Damage can occur if hard or pointed objects fall on the hob. Aluminium foil and plastic containers melt on hot hotplates. @@@@ceramic. Discolouration Blisters Unsuitable cleaning agents Pan abrasion (e.g. @@@@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. @@@@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. @@@@If · appears in the display the hob is still hot.

@@@@@Touch the + or - symbol within the next 10 seconds. @@To switch on; touch the % symbol. The lamp next to the main switch and the < displays light up. The hob is ready for use. @@All hotplates are switched off.

@@@@@This is identified by a dot. Set the heat setting The hob must be switched on. 1. @@Changing the heat setting: touch the + or - symbol until the desired heat setting appears. Switching off the hotplate Use the § symbol to select the hotplate.

Touch the + or symbol until < appears. After about five seconds, the residual heat indicator appears. Notes Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting. desired hotplate lights up brightly. If only one hotplate is in use, you can control it without preselecting it. 4 Table of cooking times The following table provides some examples. Cooking times and heat settings may vary depending on the type of food, its weight and quality. Deviations are therefore possible. When heating thick liquids, stir regularly.

For bringing liquids to the boil, use heat setting 9. Ongoing cooking setting Melting Chocolate, cooking chocolate, butter, honey Gelatine Heating and keeping warm Stew (e.g. lentil stew) Milk** Heating sausages in water** Defrosting and heating Frozen spinach Frozen goulash Poaching, simmering Dumplings Fish White sauces, e.g. béchamel sauce Emulsified sauces, e.g. béarnaise sauce, hollandaise sauce Boiling, steaming, stewing Rice (with double

the quantity of water) Rice pudding Unpeeled boiled potatoes Boiled potatoes Pasta, noodles Stew, soups Vegetables Vegetables, frozen Cooking in a pressure
 cooker Braising Roulades Pot roasts Goulash Frying** Escalope, plain or breaded Escalope, frozen Cutlet, plain or breaded Steak (3 cm thick) Poultry
 breast (2 cm thick) Chicken breast, frozen Fish and fish fillet, plain Fish and fish fillet, breaded Fish and fish fillet, breaded and frozen, e.g. fish fingers
 Scampi and prawns Stir fry, frozen Pancakes Omelette Fried eggs * Continue cooking without a lid ** Without lid 6-7 6-7 6-7 7-8 5-6 5-6 5-6 6-7 6-7 7-8 6-7
 6-7 3.
 -4. 5-6 4-5 4-5 2.-3. 2-3 1.-2.
 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. 3-4 1-2 1-2 Ongoing cooking time in minutes 20-30 mins 10-15 mins 20-30 mins 10-15 mins 3-6 mins 8-12 mins
 15-30 mins 25-35 mins 25-30 mins 15-25 mins 6-10 mins 15-60 mins 10-20 mins 10-20 mins 50-60 mins 60-100 mins 50-60 mins 6-10 mins 8-12 mins 8-12
 mins 8-12 mins 10-20 mins 10-30 mins 8-20 mins 8-20 mins 8-12 mins 4-10 mins 6-10 mins continuous continuous 3-6 mins 5 Ongoing cooking setting Deep-
 fat frying (fry 150-200g per portion continuously in 1-2 litres oil**) Frozen products, e.
 g. chips, chicken nuggets Croquettes Meat balls Meat, e.



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*g. chicken portions Fish, breaded or battered Vegetables, mushrooms, breaded or battered Small items, e.g. doughnuts, fruit in batter * Continue cooking without a lid ** Without lid 8-9 7-8 7-8 6-7 5-6 5-6 4-5 Ongoing cooking time in minutes - Childproof lock You can use the childproof lock to prevent children from switching on the hotplates. Automatic childproof lock This function automatically activates the childproof lock every time you switch the hob off. @@To switch on: touch the D symbol for approx. 4 seconds. The lamp next to the D symbol lights up for 10 seconds.*

The hob is locked. To switch off: touch the D symbol on the control panel If - flashes in the hotplate indicators: If - flashes in the hotplate indicators when the appliance is connected to the mains or following a power cut, the electronics are malfunctioning. @@@@The rating plate bearing these numbers can be found on the appliance certificate. Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice GB 0844 8928979 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply. IE 01450 2655 Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. 8 Robert Bosch Hausgeräte GmbH Carl-Wery-Straße 34 81739 München

DEUTSCHLAND (900529) .



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