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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH PBP612B80E. You'll find the answers to all your questions on the BOSCH PBP612B80E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH PBP612B80E
User guide BOSCH PBP612B80E
Operating instructions BOSCH PBP612B80E
Instructions for use BOSCH PBP612B80E
Instruction manual BOSCH PBP612B80E



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[Your user manual](#)
[BOSCH PBP612B80E](#)

Manual abstract:

2. Release the control knob. 3. Turn the control knob to the required setting. 7 If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds). 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. 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). Intense and prolonged use of the appliance may mean additional ventilation is required (for example, opening a window) or more effective ventilation (for example, increasing the hob's ventilation, if possible). If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

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. Due to the plastic covering used to protect the stainless steel on this appliance,

you may find remains of adhesive on engraved areas. Remove them using a damp cloth. m Risk of deflagration! If after 15 seconds 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 Depending on the

model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off. ,JQLWLRQ 7KHUPRFRXSOH

VSDUNHU To ensure that this device is active: 1. Switch on the burner as usual. 2. Without releasing the control knob, press and hold it down firmly for 4

seconds after lighting the flame.

Switching off a burner Turn the corresponding control knob clockwise to the 0 setting. Power levels The progressive control knobs can be used to control the power needed, from minimum to maximum power. Setting High flame Low flame Ū ,, Control knob off Maximum capacity or aperture and electricity on

Minimum capacity or aperture Warnings It is normal to hear a soft whistling noise while the burner is operating. 8 Cooking guidelines Burner Very high -

High Medium Low Double-flame burner Boiling, steaming, griddling, toasting, paellas, Asian food (wok). Rapid burner Semi-rapid burner Reheating and

keeping things hot: cooked and pre-cooked dishes Steaming: fish, vegetables Escalopes, steaks, omelettes, Rice, white sauce, ragout frying Steamed potatoes,

fresh vegetables, vegetable stews, pasta Cooking: casseroles, rice pudding, caramel Reheating, keeping things hot and making tasty casseroles Auxiliary

burner Defrosting and slow cooking: vegetables, fruits and frozen products Melting: butter, chocolate, jelly Cooking pans Suitable pans Burner Double-flame

burner Rapid burner Semi-rapid burner Minimum pan diameter 22 cm 22 cm 14 cm 26 cm 20 cm 16 cm Maximum pan diameter Auxiliary burner 12 cm 9

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 must 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. This wastes energy. Always place the pan right over the burner, not to one side.

Otherwise it could tip over. Do not place large pans on the burners near the control knobs.

These may be damaged by the very high temperatures. Place the pans on the pan supports, never directly on the burner. Make sure that the pan supports and

burner caps are correctly positioned before using the appliance. Pans should be placed on the hob carefully..



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