



BOSCH NKE6 Built in Induction Hob Instruction Manual

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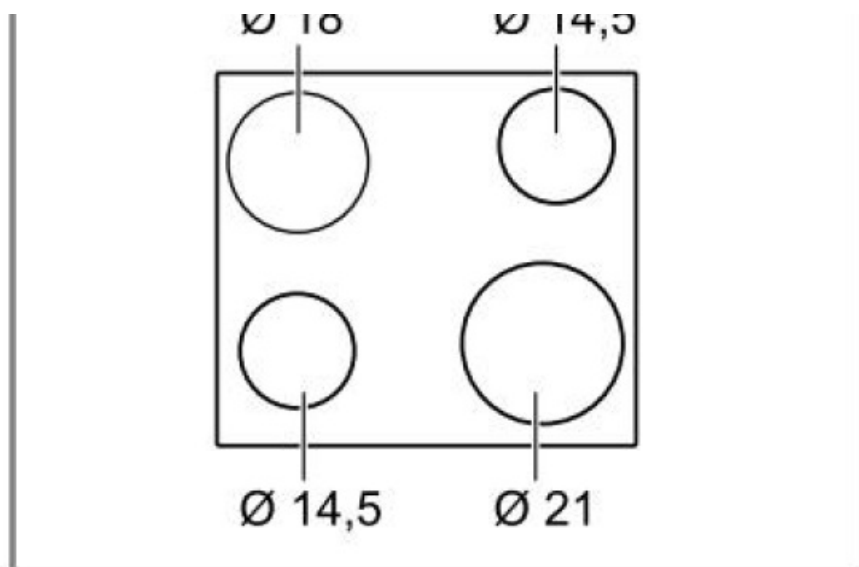
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BOSCH NKE6 Built in Induction Hob

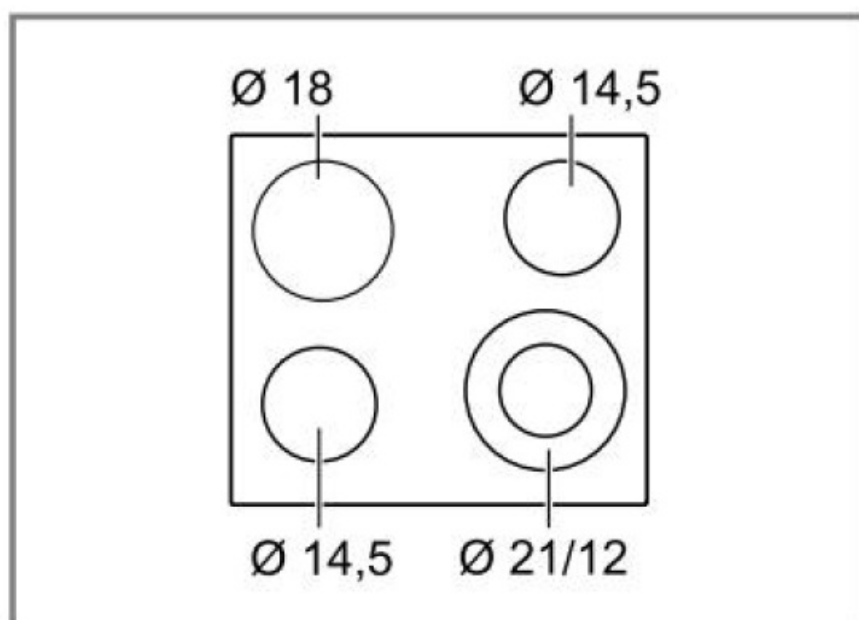
INSTRUCTION MANUAL

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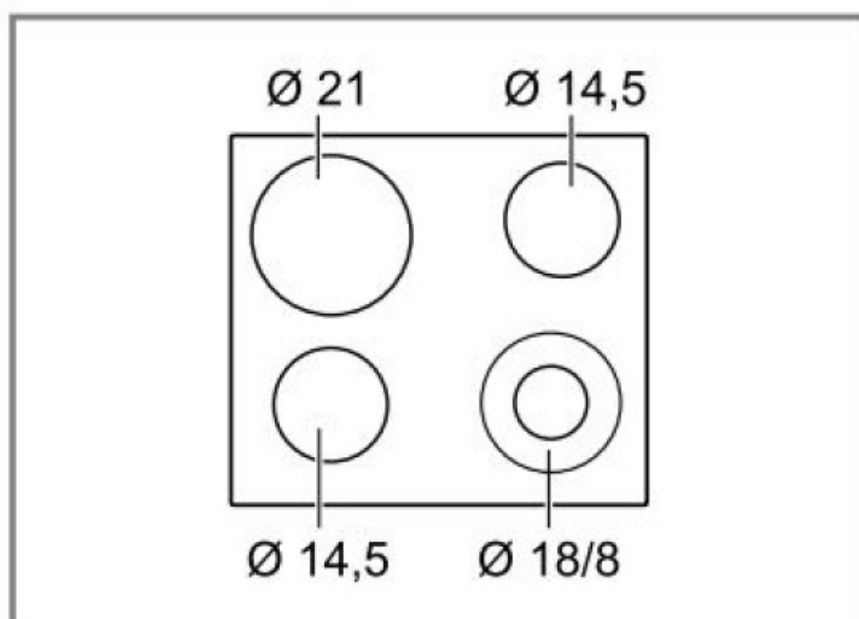




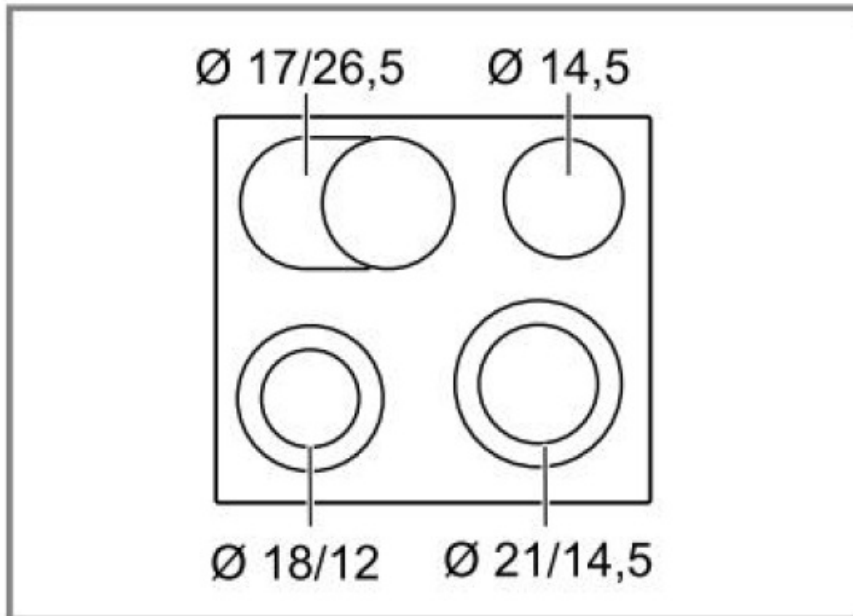
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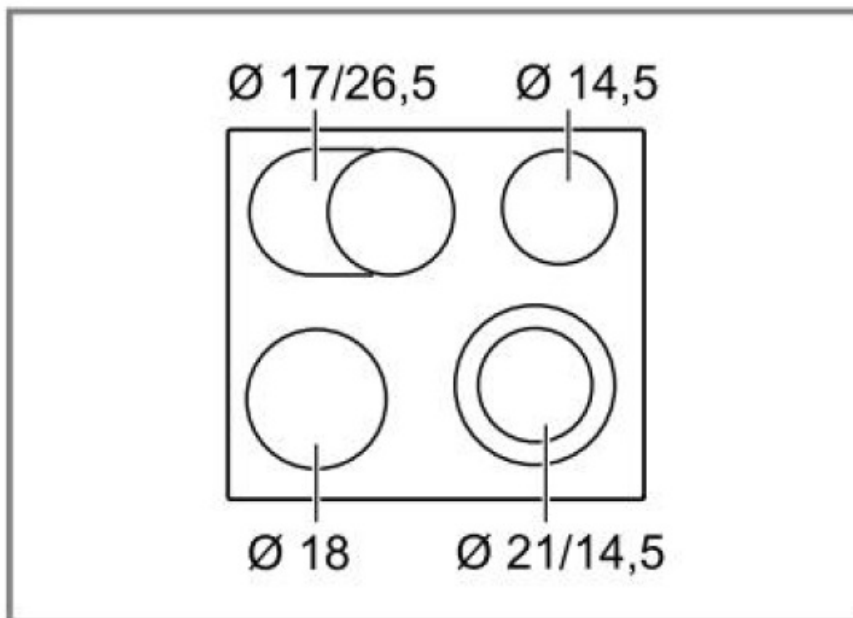
NKF6..GA.G, NKF..GA..E



NKH6..GA..



NKN6..GA..



Further information and explanations can be found online:



1. Security

Please note the following safety instructions.

1.1 General information

- Read these instructions carefully.
- Keep the instructions, the device pass and the product information for future use or for the next owner.
- When transporting the device, connect port damage does not apply.

1.2 Intended use Only licensed specialist personnel may connect devices without a plug.

Damage caused by incorrect connection is not covered by the guarantee.

Only use the appliance:

- to prepare food and drinks.
- under supervision. Supervise short-term cooking processes continuously.
- in private households and in enclosed spaces in the home.
- up to an altitude of 2000 m above sea level.

Do not use the device:

- with an external timer or a separate remote control.
- This does not apply if the operation is switched off with the devices covered by EN 50615.

1.3 Restriction of users

This device can be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they are supervised or have been instructed on how to use the device safely and have understood the resulting hazards.

Children must not play with the device.

Cleaning and user maintenance shall not be performed by children unless they are 15 years or older and are supervised.

Keep children younger than 8 years away from the device and the connecting cable.

1.4 Safe use

WARNING

Fire hazard!

Unattended cooking on hobs containing fat or oil can be dangerous and lead to fires.

- Never leave hot oils and fats unattended.
- Never try to put out a fire with water

Instead of extinguishing the fire, switch off the device and then cover the flames with a lid or fire blanket, for example.

The cooking surface becomes very hot.

- Never place flammable objects on the cooking surface or in the immediate vicinity.
- Never place objects on the cooking surface store.

Hob covers can cause accidents, e.g. due to overheating, ignition or materials breaking. Do not use hob covers.

Food can catch fire.

- The cooking process must be monitored. A short process must be constantly monitored.

WARNING

Risk of burns!

During use, the appliance and its touchable parts become hot, especially any hob frame.

- Care must be taken to avoid touching To avoid heating elements.
- Young children, younger than 8 years, must be kept away.

Hob guards can cause accidents.

- Never use hob guards.

The device becomes hot during operation.

- Allow the device to cool down before cleaning.

WARNING

Risk of electric shock!

Improper repairs are dangerous.

- Only trained personnel may carry out repairs on the device.

- Only original spare parts may be used to repair the device.
- If the power cable or the device connection cable of this device is damaged, it must be replaced with a special power cable or special device connection cable, which is available from the manufacturer or its customer service department.

A damaged device is dangerous

- Never operate a damaged device.
- If the surface is cracked, switch off the device to avoid a possible electric shock.

To do this, Switch off the device using the fuse in the fuse box.

- Set the hotplate switch to zero.
- Call customer service.
- Only trained personnel may carry out repairs on the appliance.

Penetrating moisture can cause an electric shock.

- Do not use a steam cleaner or high-pressure cleaner to clean the device.

The cable insulation of electrical devices can melt on hot parts of the device.

- Never allow the connecting cable of electrical devices to come into contact with hot parts of the device.

WARNING

Risk of injury!

Cooking pots can suddenly jump up if there is liquid between the bottom of the pot and the cooking area.

- Always keep the cooking area and bottom of the pot dry hold.

WARNING

Danger of suffocation!

Children can pull packaging material over their heads or become wrapped in it and suffocate. • Keep packaging material away from children.

- Do not let children play with packaging material.

Children can inhale or swallow small parts and thereby suffocate.

- Keep small parts away from children.
- Do not let children play with small parts.

WARNING

Risk of burns!

The handles of the cookware can become hot during operation. If the handles are exposed to the heat from the heating zone, the handles can become particularly hot.

- Always cover the entire heating zone with the cookware.
- Use a pot holder.

2. Avoid property damage

DANGER!

Rough pot or pan bases scratch the glass ceramic.

- Check the cookware.

Boiling until empty can damage the cookware or the appliance.

- Never place empty pots on a hot hob

Incorrectly placed cookware can cause the appliance to overheat.

- Never place hot pans or pots on the controls or the hob frame.

If hard or sharp objects fall onto the hob, damage may occur. • Do not allow hard or sharp objects to fall onto the hob.

Non-heat-resistant materials melt on the hot cooking areas.

- Do not use stove protection foil.
- Do not use aluminium foil or plastic containers.

2.1 Overview of the most common damages

Here you will find the most common damages and tips on how You can avoid them.

Damage Cause	measure
Stains Overflowing Food	Spilled food Remove immediately with a glass scraper.
Stains Unsuitable Cleaning agents	Use cleaning agents that are suitable for glass ceramic are suitable.

Damage Cause	measure
Scratches Salt, Sugar or sand	Do not use the hob as a work surface or as a storage surface.
Scratches Rough pot or pan bottoms	Check the dishes.
Unsuitable DiscolorationCleaning agents	Use cleaning agents that are suitable for glass ceramic are suitable.
Pot abrasion, DiscolorationAluminium	Pots or pans when Move lift.
Dis- Sugar or Foods high in sugar embedding	Spilled food Remove immediately with a glass scraper.

3. Environmental protection and saving

3.1 Dispose of packaging

The packaging materials are environmentally friendly and recyclable.

- The individual components are separated according to type

3.2 Save energy

If you follow these instructions, your device will consume less energy.
Choose the cooking zone that matches the size of the pot. Place cookware centrally.

Use cookware with a base diameter matches the diameter of the cooking area.

Tip: Cookware manufacturers often give the upper Pot diameter. It is often larger than the base diameter.

- Inappropriate cookware or incomplete

Covered cooking zones consume a lot of energy.
Close pots with a suitable lid.

- If you cook without a lid, the appliance requires significantly more energy.

Lift the lid as rarely as possible.

When you lift the lid, a lot of energy escapes went

Use glass lid.

- The glass lid allows you to see into the pot without lifting the lid.

Use pots and pans with flat bottoms.

- Uneven floors increase energy consumption.

Use cookware appropriate for the amount of food.

- Large cookware with little content required more energy to heat up.

Cook with little water.

- The more water there is in the cookware, the more energy is

Switch back to a lower power level early.

- If you set the cooking level too high, you will waste Energy.

Use the residual heat of the hob. For longer Turn off the cooking zone 5-10 minutes before the end of the cooking time.

- Unused residual heat increases energy consumption needs








Product information according to (EU) 66/2014 can be found on the enclosed device pass and on the Internet at the product page of your device.

4. Getting to know each other

The user manual applies to various hobs. The dimensions of the hobs can be found in the type overview.  Page 2

4.1 Cooking areas

Here you will find an overview of the different cooking zone activations.

	Cooking area	Switching on and off
	Single-circuit cooking area	
	Two-circuit Cooking area	<p>To switch on: Turn the cooking zone switch to  Turn right. Cooking level set.</p> <p>To switch off: Turn the cooking zone switch to 0 and reset.</p> <p>Never turn the hotplate switch via the symbol to 0  turn.</p>
	Roasting zone	<p>To switch on: Turn the cooking zone switch to  Turn right. Cooking level set.</p> <p>To switch off: Turn the cooking zone switch to 0 and reset.</p> <p>Never turn the hotplate switch rotate over the symbol.  to 0</p>

Notes

Dark areas in the glow image of the cooking area are for technical reasons. You have no influence on the Function of the cooking area.

The cooking zone regulates the temperature by switching on and off the heating. Even with highest power, the

heating can switch on and turn off.

- Sensitive components are protected from overheating.
- The device is protected against electrical overload protects.

4.2 Cooking zone display and Residual heat indicator

The hob has a cooking zone indicator and a Residual heat indicator. The indicator lights up when a Cooking area is warm.

Advertisement	Meaning
Cooking zone	Lights up during operation, short Time after switching on.
display	Lights up after cooking when the Cooking area is still warm.
Residual heat indicator	Note: You can make small dishes Keep warm or melt chocolate coating.

5. Basic operation

5.1 Switching the hob on or off

You can switch the hob on and off using the hob switch.

5.2 Setting the cooking zones

Use the cooking zone switch to adjust the heating power of the cooking zone.

Cooking level

1. lowest performance

9. highest performance

5.3 Recommended settings for cooking

Here you will find an overview of different dishes with corresponding cooking levels.

The cooking time varies depending on the type, weight, thickness and Quality of the food. The cooking level depends from the cookware used.

Preparation instructions

- To bring to the boil, use heat setting 9.
- Stir thick foods occasionally.
- Foods that are seared or where a lot of liquid is released during frying Fry in small portions.

- Tips for energy-saving cooking.
- Page 5 Melt

Melt

Targeted	Continue cooking stage	Cooking time in Minutes
Butter, Gelatine	1	.

Warming or keeping warm

Stew, e.g. lentil stew milk ¹	1	.
	1-2	.

¹ Prepare the dish without a lid.

Cooking or simmering

dumplings, dumplings ^{1, 2}	3-4	20-30
--------------------------------------	-----	-------

¹ Bring the water to the boil with the lid closed.

² Continue cooking the dish without a lid.

Fish ¹ , ²	3	10-15
White sauce, e.g. Béchamel sauce	¹	3-6

¹ Bring the water to the boil with the lid closed.

² Continue cooking the dish without a lid.

Cooking, steaming or stewing

Rice with double the amount of water	3	15-30
Jacket potatoes	3-4	25-30
Boiled potatoes	3-4	15-25
Pasta, noodles ¹ , stew, ²	5	6-10
soup 3-4 Vegetables, fresh or frozen 3-4 Food		15-60
in a pressure cooker 3-4 Bring the water to the		10-20
boil with the lid closed.		

¹

Braising

Roulades	3-4	50-60
Braised meat	3-4	60-100
goulash	3-4	50-60

Frying with little oil
Fry the dishes without a lid.

Schnitzel, plain or breaded Cutlets,	6-7	6-10
plain or breaded ¹	6-7	8-12
Steak, 3cm thick	7-8	8-12
Fish or fish fillet, natural or breaded	4-5	8-20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12
Pan-fried dishes, frozen	6-7	6-10
pancake	5-6	ongoing

¹ Turn the dish several times.

6. Cleaning and care

To ensure that your device remains functional for a long time, clean and maintain it carefully.

6.1 Cleaning agents

Get suitable cleaning agents and glass scrapers
You can contact customer service, the online shop or the retailer.

DANGER!

Unsuitable cleaning agents can damage the surfaces damage the device.

- Never use unsuitable cleaning agents.

Unsuitable cleaning agents

- Undiluted detergent
- Dishwasher cleaner
- Scheuermittel
- Aggressive cleaning agents, e.g. oven spray or stain remover
- Scratching sponges
- High pressure cleaners and steam cleaners

6.2 Cleaning glass ceramic

Clean the hob after each use to prevent cooking residues from burning on.

Note: Please note the information on unsuitable cleaning agents.

- Page 7 Prerequisite: The hob has cooled down.
1. Remove heavy dirt with a glass scraper.
 2. Clean the hob with a glass ceramic cleaning agent.

Please follow the cleaning instructions on the cleaner packaging.

Tip: With a special sponge for glass ceramic you can achieve good cleaning results.

7. Disposal

7.1 Dispose of old equipment

Environmentally friendly disposal can save valuable Raw materials are reused.

- Dispose of the device in an environmentally friendly manner.

Information about current disposal methods is available from your specialist dealer or your local or municipal administration.



This device is in accordance with European Directive 2012/19/EU on waste electrical and electronic equipment (waste electrical and electronic equipment – WEEE) gekennzeichnet.

The directive provides the framework for an EU-wide return and Recycling of old equipment.

8. Customer service

Functionally relevant original spare parts in accordance with the relevant Ecodesign Regulation are available from our customer service for a period of at least

10 years from the date your device is placed on the market within the European Economic Area.

Note: Customer service is free of charge within the framework of the manufacturer's warranty conditions.

Detailed information about the warranty period and the warranty conditions in your country you will receive from our customer service, your dealer or on our website.

If you contact customer service, you will need

You will find the product number (E-No.) and the production number (FD) of your device.

The contact details of the customer service can be found in the enclosed customer service directory or on our Website.

8.1 Product number (E-No.) and Production number (FD)

The product number (E-No.) and the production number (FD) can be found on the device's rating plate.

You can find the type plate:

- on the device pass.
- on the underside of the hob.

To quickly find your device data and the customer service telephone number, you can note.

9. Assembly instructions



9.2 Prepare furniture

The worktop must be flat, horizontal and stable. | The built-in furniture including wall trims must be heat resistant to at least 90°C.

- A niche panel within the 50 mm

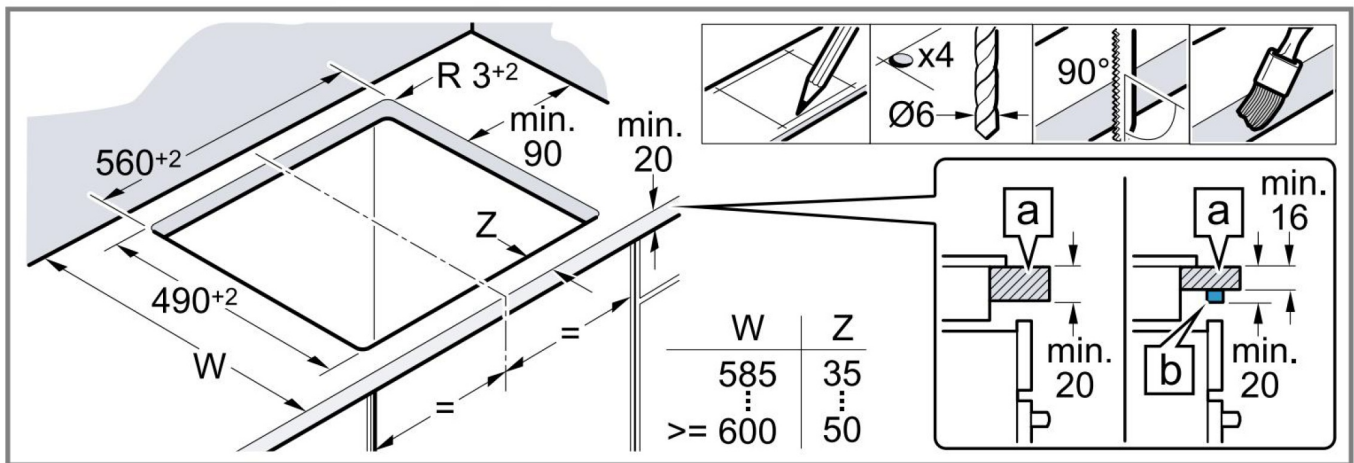
Distance to the rear wall must not be flammable (e.g. tiles, stone).

- Only professional installation according to this The installer is liable for correct installation. | Hob and stove only from the same Brand and with the same combination point.
- The contact protection must be provided by the construction must be guaranteed.
- Follow the stove's installation instructions.

With the appropriate substructure, worktops up to 16mm can also be used.

Seal the cut surfaces with heat-resistant sealant to prevent

Swelling of the worktop due to moisture impede.



9.3 Connecting the hob

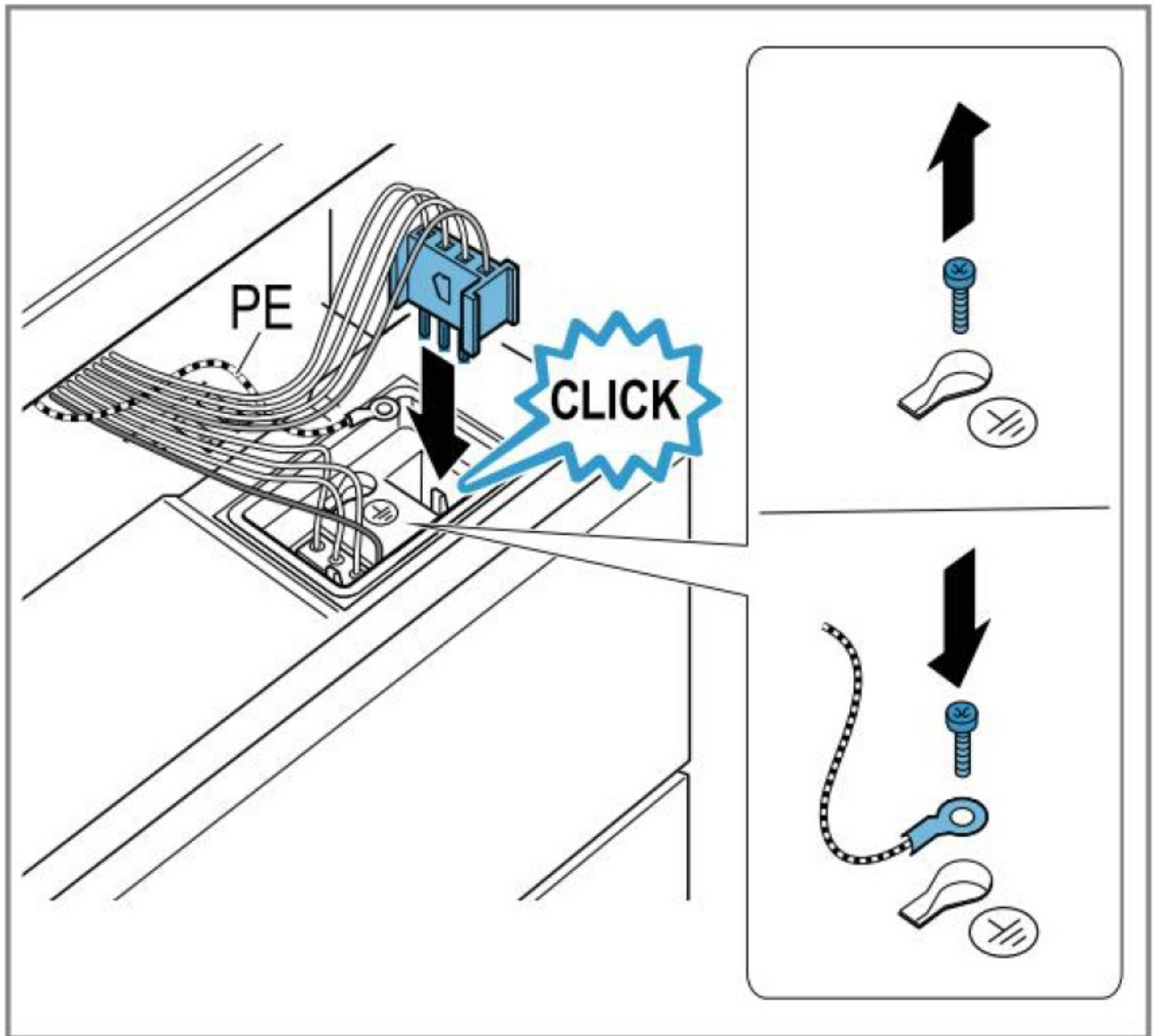
Requirement: The stove must be connected to the mains but de-energized.

1. Connect the protective conductor PE (green/yellow) of the hob to screw the earthing point of the stove.
2. Plug the hotplate plug into the stove.

The color of the front cable must match the color marking on the sticker.

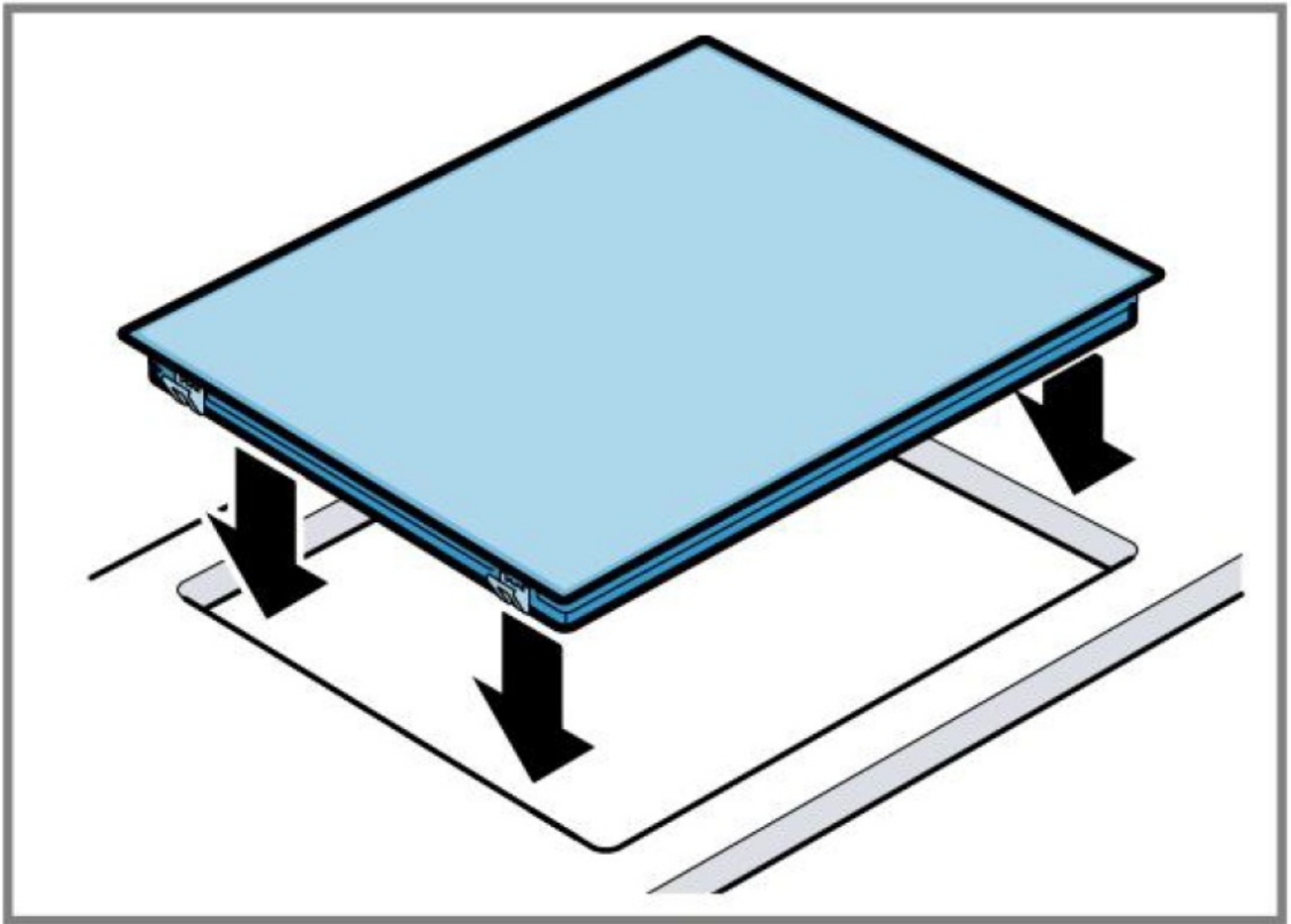
9.5 Removing the hob

1. Disconnect the device from the power supply.
2. Pull out the cooker until the cooking zone plugs and finally the protective conductor PE (green/ yellow) can be removed from the earthing screw. If necessary, place the stove on a pedestal in front of the furniture.
3. Push the hob out from below.

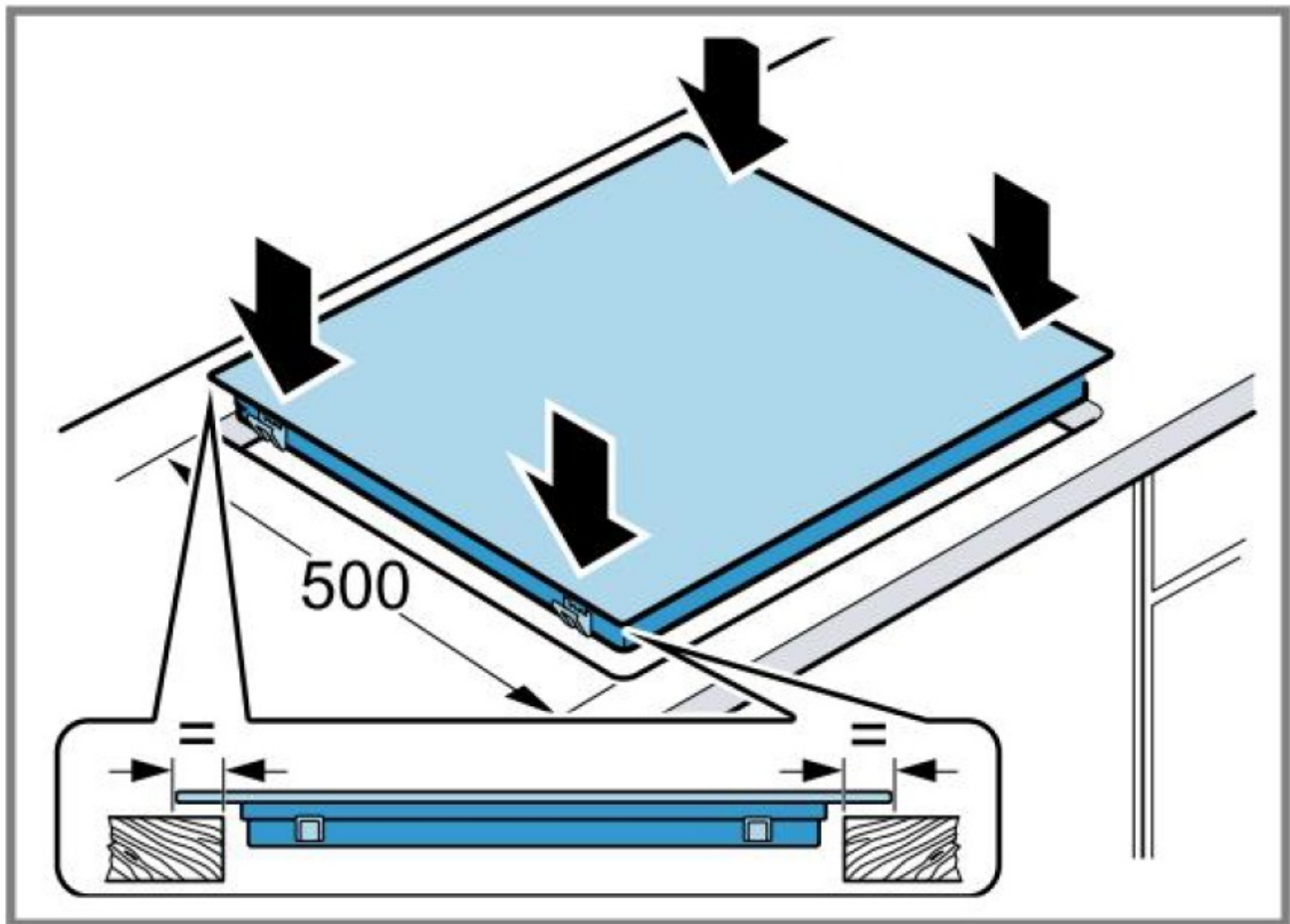


9.4 Inserting the hob

Do not pinch the cables and do not run them over sharp edges.



- ¡ The hob can also be installed in an existing 500mm deep cutout.
- ¡ It must protrude the same amount at the front and back.



Specifications:

- Model: NKE6..GA.., NKN6..GA.., NKF6..GA..
- Power: NKF6..GA.G, NKF6..GA.E, NKF6..GA.., NKF6..GA..E, NKE6..GA.., NKN6..GA..

Thank you for buying a Bosch Home Appliance!

Register your new device on MyBosch now and profit directly from:

- Expert tips & tricks for your appliance
- Warranty extension options
- Discounts for accessories & spare-parts
- Digital manual and all appliance data at hand
- Easy access to Bosch Home Appliances Service

Free and easy registration – also on mobile phones: www.bosch-home.com/welcome

Looking for help? You'll find it here.

Expert advice for your Bosch home appliances, 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 Contact data of all

countries are listed in the attached service directory.
BSH Hausgeräte GmbH Carl-
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A Bosch Company
9001918721 9001918721
(040116) de, fr, it, nl

FAQ:


Q: How do I clean the glass ceramic surface?

A: Use a specialized glass cleaner to clean the surface. Avoid abrasive materials that may scratch the glass.





Q: Where can I find customer service contact information?

A: You can find the contact details for customer service in the provided service directory or on the manufacturer's website.

Documents / Resources

	<p>BOSCH NKE6 Built in Induction Hob [pdf] Instruction Manual NKE6..GA., NKF6..GA., NKF6..GA.G, NKE6 Built in Induction Hob, NKE6, Built in Induction Hob</p>
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References

-  [Home Appliances Global Website | Bosch](#)
-  [Home Appliances Global Website | Bosch](#)
-  [Bosch Service | Service worldwide](#)
-  [Welcome to MyBosch](#)
- [User Manual](#)

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