

PKC8..N..



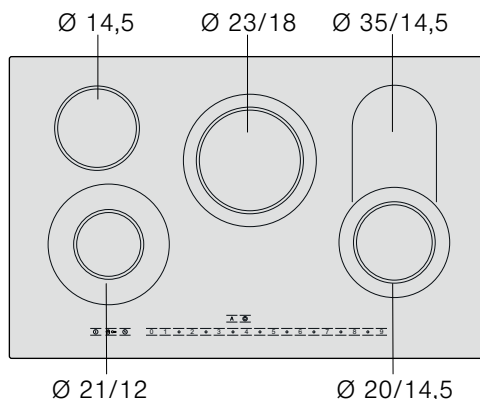
**BOSCH**

[en] Instruction manual .....2



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PKC8..N..



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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 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.

### 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:

- they do not have the physical or mental ability,

- or they lack the knowledge and experience required to operate the appliance correctly.

#### 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!

- Never place combustible items on the hob.
- Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

## 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.

### 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.
- Never place hot pots or pans on the control panel, the display area or the surround. 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. Oven protective foil is not suitable for your hob.

## Overview

The following table provides an overview of the most frequent kinds of damage:

| Damage         | Cause                                        | Action                                                  |
|----------------|----------------------------------------------|---------------------------------------------------------|
| Stains         | Food spills                                  | Remove spills immediately with a glass scraper.         |
|                | Unsuitable cleaning agents                   | Only use cleaning agents which are suitable for ceramic |
| Scratches      | Salt, sugar and sand                         | Do not use the hob as a work surface or storage space.  |
|                | Rough pot and pan bases scratch the ceramic. | Check your cookware.                                    |
| Discolouration | Unsuitable cleaning agents                   | Only use cleaning agents which are suitable for ceramic |
|                | Pan abrasion (e.g. aluminium)                | Lift the pots and pans when moving them.                |
| Blisters       | 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.

### 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.

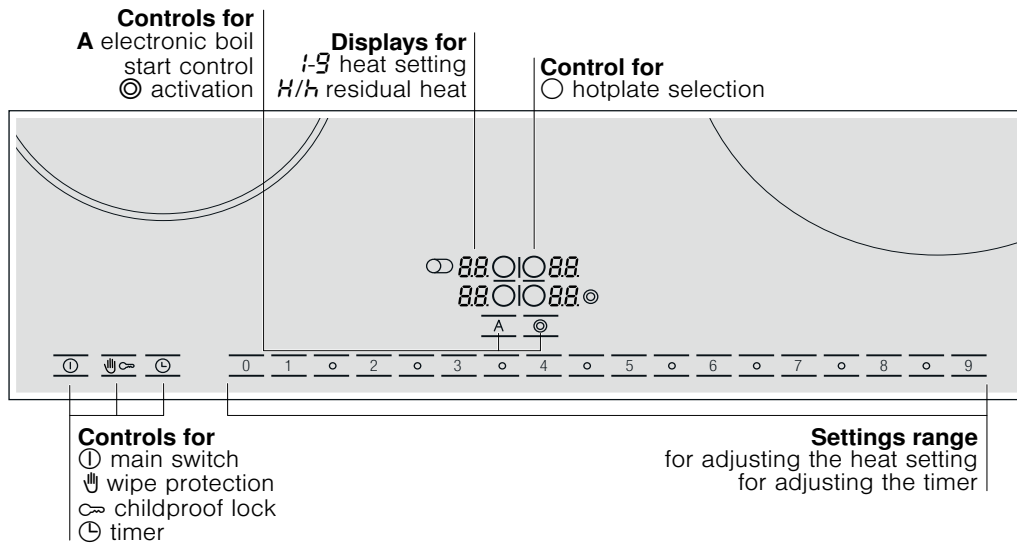
### Tips for saving energy

- 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. In particular, if pots that are too small are placed on the hotplate, energy is wasted. Please note: Cookware manufacturers often specify the diameter of the top of the pan. 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. For longer cooking times, you can switch the hotplate off 5 - 10 minutes before the end of the cooking time.

# Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on page 2.

## The control panel



### Controls

When you touch a symbol, the respective function is activated.

### Notes

- The settings will remain unchanged if you touch several symbols at once. This allows you to wipe up spills on the control panel.
- Always keep the controls dry. Moisture reduces their effectiveness.

## The hotplates

| Hotplate                                                     | Activating and deactivating                                                                                                                                       |
|--------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ○ Single-circuit hotplate                                    |                                                                                                                                                                   |
| ⊙ Dual-circuit hotplate                                      | Select the hotplate and touch the ⊙ activation symbol.                                                                                                            |
| ⊙ Dual-circuit hotplate, hotplate with extended cooking zone | Select the hotplate, touch the ⊙ activation symbol, the 2nd filament circuit is activated. Touch the ⊙ activation symbol; the extended cooking zone is activated. |

When the hotplate is activated: the corresponding display lights up.

When the hotplate is switched on: the last selected size is automatically selected again

### Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate.

If **H** appears in the display the hob is still hot. It may be used, for example, to keep a small meal warm or to melt cooking

chocolate. As the hotplate cools down further, the display changes to **h**. The display remains lit until the hotplate has cooled sufficiently.

## Setting the hob

This section informs you how to set the hotplates. The table shows heat settings and cooking times for various meals.

are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

### Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: touch the ⓪ symbol. The indicator above the main switch and the ○ hotplate indicator light up. The hob is ready for use.

To switch off: touch the ⓪ symbol until the display above the main switch and the hotplate indicators ○ go out. All hotplates

**Note:** The hob switches off automatically if all hotplates have been switched off for more than 15 seconds.

## Setting a hotplate

Set the required heat setting in the settings range.

Heat setting 1 = lowest setting

Heat setting 9 = highest setting

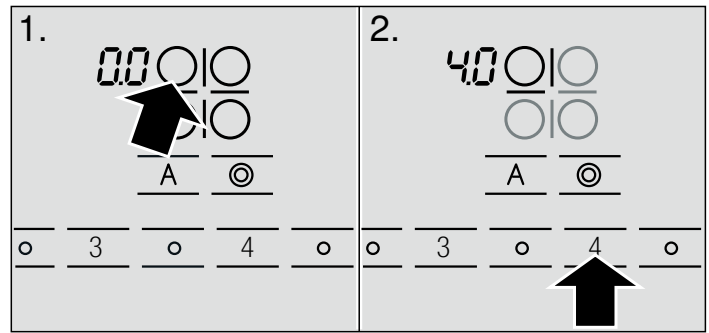
There is an intermediate setting between each heat setting. This is marked in the control panel with the ○ symbol.

### Set the heat setting

1. Touch the ○ symbol to select the hotplate.

0.0 lights up on the heat setting display and the ○ symbol for the selected hotplate lights up brightly.

2. Set the desired heat setting on the control panel.



**Note:** Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.

### To change the heat setting:

Select the hotplate and set the desired ongoing cooking setting in the settings range.

### To switch off the hotplate:

Select the hotplate and set to 0 in the settings range.

## 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 | Ongoing cooking time in minutes |
|------------------------------------------------------------|-------------------------|---------------------------------|
| <b>Melting</b>                                             |                         |                                 |
| Chocolate, cooking chocolate, butter, honey                | 1-2                     | -                               |
| Gelatine                                                   | 1-2                     | -                               |
| <b>Heating and keeping warm</b>                            |                         |                                 |
| Stew (e.g. lentil stew)                                    | 1-2                     | -                               |
| Milk**                                                     | 1.5-2.5                 | -                               |
| Heating sausages in water**                                | 3-4                     | -                               |
| <b>Defrosting and heating</b>                              |                         |                                 |
| Frozen spinach                                             | 2.5-3.5                 | 20-30 mins                      |
| Frozen goulash                                             | 2.5-3.5                 | 10-15 mins                      |
| <b>Poaching, simmering</b>                                 |                         |                                 |
| Dumplings                                                  | 4.5-5.5                 | 20-30 mins                      |
| Fish                                                       | 4-5*                    | 10-15 mins                      |
| White sauces, e.g. béchamel sauce                          | 1-2                     | 3-6 mins                        |
| Emulsified sauces, e.g. béarnaise sauce, hollandaise sauce | 3-4                     | 8-12 mins                       |
| <b>Boiling, steaming, stewing</b>                          |                         |                                 |
| Rice (with double the quantity of water)                   | 2-3                     | 15-30 mins                      |
| Rice pudding                                               | 1.5-2.5                 | 25-35 mins                      |
| Unpeeled boiled potatoes                                   | 4-5                     | 25-30 mins                      |
| Boiled potatoes                                            | 4-5                     | 15-25 mins                      |
| Pasta, noodles                                             | 6-7*                    | 6-10 mins                       |
| Stew, soups                                                | 3.5-4.5                 | 15-60 mins                      |
| Vegetables                                                 | 2.5-3.5                 | 10-20 mins                      |
| Vegetables, frozen                                         | 3.5-4.5                 | 10-20 mins                      |
| Cooking in a pressure cooker                               | 4-5                     | -                               |

\* Continue cooking without a lid

\*\* Without lid

|                                                                                    | Ongoing cooking setting | Ongoing cooking time in minutes |
|------------------------------------------------------------------------------------|-------------------------|---------------------------------|
| <b>Braising</b>                                                                    |                         |                                 |
| Roulades                                                                           | 4-5                     | 50-60 mins                      |
| Pot roasts                                                                         | 4-5                     | 60-100 mins                     |
| Goulash                                                                            | 2.5-3.5                 | 50-60 mins                      |
| <b>Frying**</b>                                                                    |                         |                                 |
| Escalope, plain or breaded                                                         | 6-7                     | 6-10 mins                       |
| Escalope, frozen                                                                   | 6-7                     | 8-12 mins                       |
| Cutlet, plain or breaded                                                           | 6-7                     | 8-12 mins                       |
| Steak (3 cm thick)                                                                 | 7-8                     | 8-12 mins                       |
| Poultry breast (2 cm thick)                                                        | 5-6                     | 10-20 mins                      |
| Chicken breast, frozen                                                             | 5-6                     | 10-30 mins                      |
| Fish and fish fillet, plain                                                        | 5-6                     | 8-20 mins                       |
| Fish and fish fillet, breaded                                                      | 6-7                     | 8-20 mins                       |
| Fish and fish fillet, breaded and frozen, e.g. fish fingers                        | 6-7                     | 8-12 mins                       |
| Scampi and prawns                                                                  | 7-8                     | 4-10 mins                       |
| Stir fry, frozen                                                                   | 6-7                     | 6-10 mins                       |
| Pancakes                                                                           | 6-7                     | continuous                      |
| Omelette                                                                           | 3.5-4.5                 | continuous                      |
| Fried eggs                                                                         | 5-6                     | 3-6 mins                        |
| <b>Deep-fat frying (fry 150-200g per portion continuously in 1-2 litres oil**)</b> |                         |                                 |
| Frozen products, e.g. chips, chicken nuggets                                       | 8-9                     | -                               |
| Croquettes                                                                         | 7-8                     | -                               |
| Meat balls                                                                         | 7-8                     | -                               |
| Meat, e.g. chicken portions                                                        | 6-7                     | -                               |
| Fish, breaded or battered                                                          | 5-6                     | -                               |
| Vegetables, mushrooms, breaded or battered                                         | 5-6                     | -                               |
| Small items, e.g. doughnuts, fruit in batter                                       | 4-5                     | -                               |

\* Continue cooking without a lid

\*\* Without lid

## Electronic boil start control

The electronic boil start control heats the hotplate using the highest heat setting and then switches down to the simmer setting you have selected.

The time taken for the hotplate to heat up depends on the simmer setting selected.

### Setting the electronic boil start control

The electronic boil start control can only be activated in the first 30 seconds after you have switched on the hotplate:

1. Set the desired simmer setting for the hotplate.

2. Touch the **R** symbol.

The electronic boil start control is activated. **R** and the ongoing cooking setting flash alternately.

After the food has been brought to the boil, only the simmer setting remains lit in the display.

## Table of cooking times for electronic boil start control

The table below shows which dishes electronic boil start control can be used for.

The smaller quantities specified are for the smaller hotplates and the larger quantities are for the larger hotplates. The values given are guidelines.

| Dish with electronic boil start control                     | Quantity       | Heat setting | Total cooking time in minutes |
|-------------------------------------------------------------|----------------|--------------|-------------------------------|
| <b>Heating</b>                                              |                |              |                               |
| Stock                                                       | 500 ml-1 litre | A 7-8        | 4-7 mins                      |
| Thick soups                                                 | 500 ml-1 litre | A 2-3        | 3-6 mins                      |
| Milk**                                                      | 200-400 ml     | A 1-2        | 4-7 mins                      |
| <b>Heating and keeping warm</b>                             |                |              |                               |
| Stew (e.g. lentil stew)                                     | 400-800 g      | A 1-2        | -                             |
| <b>Defrosting and heating</b>                               |                |              |                               |
| Frozen spinach                                              | 300-600 g      | A 2.5-3.5    | 10-20 mins                    |
| Frozen goulash                                              | 500g-1 kg      | A 2.5-3.5    | 20-30 mins                    |
| <b>Poaching</b>                                             |                |              |                               |
| Fish                                                        | 300-600 g      | A 4-5*       | 20-25 mins                    |
| <b>Boiling</b>                                              |                |              |                               |
| Rice (with double the quantity of water)                    | 125-250 g      | A 2-3        | 20-25 mins                    |
| Unpeeled boiled potatoes with 1-3 cups of water             | 750 g-1.5 kg   | A 4-5        | 30-40 mins                    |
| Boiled potatoes with 1-3 cups of water                      | 750 g-1.5 kg   | A 4-5        | 20-30 mins                    |
| Vegetables with 1-3 cups of water                           | 500g-1 kg      | A 2.5-3.5    | 15-20 mins                    |
| Frozen vegetables with 1-3 cups of water                    | 500g-1 kg      | A 4.5-5.5    | 15-20 mins                    |
| <b>Braising</b>                                             |                |              |                               |
| Roulades                                                    | 4 pieces       | A 4-5        | 50-60 mins                    |
| Pot roasts                                                  | 1 kg           | A 4-5        | 80-100 mins                   |
| <b>Frying**</b>                                             |                |              |                               |
| Escalope, plain or breaded                                  | 1-2            | A 6-7        | 8-12 mins                     |
| Cutlet, plain or breaded                                    | 1-2            | A 6-7        | 8-12 mins                     |
| Steak (3 cm thick)                                          | 1-2            | A 7-8        | 8-12 mins                     |
| Fish and fish fillet, breaded                               | 1-2            | A 6-7        | 8-12 mins                     |
| Fish and fish fillet, breaded and frozen, e.g. fish fingers | 200-300 g      | A 6-7        | 8-12 mins                     |
| Pancakes                                                    |                | A 6-7        | continuous frying             |

\* Continue cooking without a lid

\*\* Without lid

## Tips for the electronic boil start control

Electronic boil start control is designed to conserve food's nutritional value while using little water for cooking.



- Add only approximately 3 cups of water to the food for large hotplates and approximately 2 cups of water for small hotplates.
- Place a lid on the saucepan.
- Electronic boil start control is not suitable for food that is cooked in a large volume of water (e.g. pasta).


## Childproof lock

You can use the childproof lock to prevent children from switching on the hotplates.

### Switching the childproof lock on and off

The hob must be switched off.

To switch on: touch the  symbol for approx. 4 seconds. The  symbol lights up for 4 seconds. The hob is locked.

To switch off: touch the  symbol for approx. 4 seconds. The hob is unlocked.

### Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

#### Switching on and off

You can find out how to switch the automatic childproof lock on and off in the Basic settings section.

# Timer

The timer can be used in two different ways:

- To switch a hotplate off automatically
- As a kitchen timer

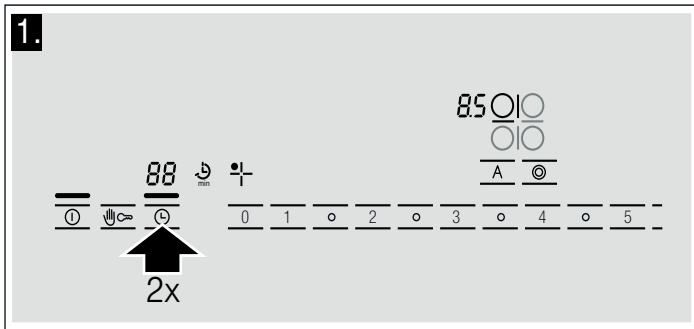
## Automatic hotplate switch-off

Enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

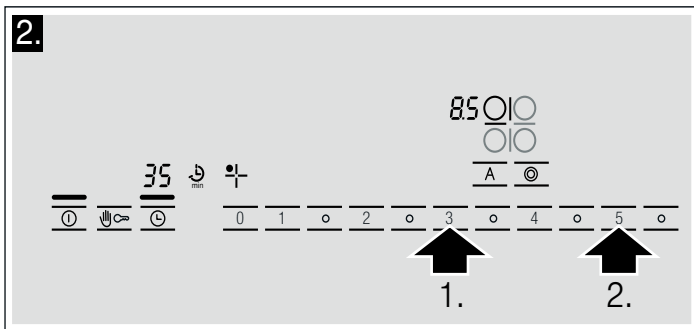
### Setting the cooking time

The hotplate must be selected and set.

1. Touch the symbol twice. The indicator for the desired hotplate lights up. The symbol appears and lights up in the timer display.



2. Within the next 10 seconds, set the desired cooking time from the range of settings.



The cooking time counts down.

### When the cooking time has elapsed

When the cooking time has elapsed, the hotplate switches off. lights up on the hotplate indicator. A signal sounds.

lights up on the timer display for 10 seconds. Touch the symbol. The displays go out and the acoustic signal ceases.

### Changing or cancelling the cooking time

Select the hotplate and touch the symbol twice. Change the cooking time or set to in the settings area.

### Notes

- If you have set the kitchen timer, the time on the kitchen timer will always be shown on the timer display. To call up the cooking time for a hotplate, select the hotplate and touch the symbol twice. The cooking time appears for 10 seconds in the timer display.
- If you have set cooking times for several hotplates, the cooking time for the selected hotplate always appears in the timer display.
- You can set a cooking time of up to 99 minutes.

## Automatic timer

You can use this function to preselect a cooking time for all hotplates. Each time a hotplate is switched on, the preselected cooking time then counts down. When the cooking time has elapsed, the hotplate switches off automatically.

You can find out how to switch on the automatic timer in the Basic settings section.

**Note:** You can change the cooking time for a hotplate or switch off the automatic timer for the hotplates.

Select the hotplate and touch the symbol twice. Change the cooking time or set to in the settings area.

## Kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings.

### Setting procedure

1. Touch the symbol, the indicator for the kitchen timer lights up. lights up on the timer display.
2. Set the desired time in the settings range.

The timer starts counting down after a few seconds.

### When the time has elapsed

A signal sounds once the time has elapsed. lights up on the timer display. The indicator for the kitchen timer lights up. After 10 seconds, the indicator switches off.

### Changing the time

Touch the symbol, the indicator for the kitchen timer lights up. Set the desired time in the settings range.

# Automatic time limit

If a hotplate is in use for a long time without the setting being changed, the automatic time limit is activated.

The hotplate stops heating. lights up in the hotplate indicator.

The display goes out when you touch any control. You can make new settings.


When the time limit is activated depends on the heat setting selected (1 to 10 hours).



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# Wipe protection

If you wipe over the control panel while the hob is switched on, settings may be altered.

To prevent this from happening, your hob has a wipe protection function. Touch the  symbol. A signal sounds. The control

























panel is locked for 30 seconds. You can now wipe over the control panel without altering any settings.

**Note:** The main switch is excluded from the wipe protection function. You can switch off the hob at any time.

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# Basic settings

Your appliance has various basic settings. You can adapt these settings to your needs.

| Indicator                                                                          | Function                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | <b>Automatic childproof lock</b><br> Switched off.*<br> Switched on.                                                                                                                                                                                                                            |
|    | <b>Audible signal</b><br> Confirmation signal and operation error signal switched off.<br> Only operation error signal switched on.<br> Confirmation signal and operation error signal switched on.*           |
|    | <b>Automatic timer</b><br> Switched off.<br> Duration after which the hotplates switch off                                                                                                                                                                                                      |
|  | <b>Duration of the timer end signal</b><br> 10 seconds.*<br> 30 seconds<br> 1 minute.                                                                                                                    |
|  | <b>Activation of the filament circuits</b><br> Switched off.<br> Switched on.<br> Last setting before the hotplate was switched off.*                                                                    |
|  | <b>Time for selecting the hotplate</b><br> Unlimited: The last selected hotplate can always be adjusted without having to select it again.<br> Once you select a hotplate, you have 10 seconds to adjust it, after which you will have to select it again in order to be able to adjust it. |
|  | <b>Reset to basic setting</b><br> Switched off.<br> Switched on.                                                                                                                                                                                                                            |


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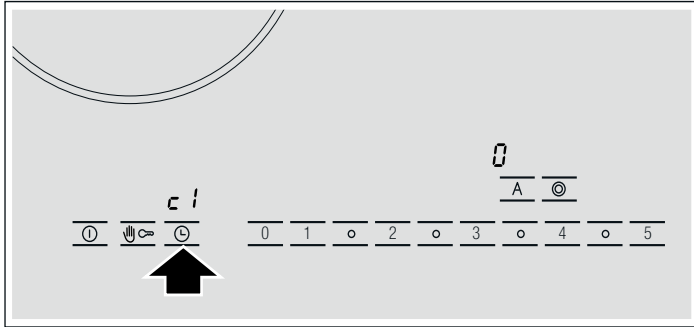
\*Basic setting

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
## Changing basic settings

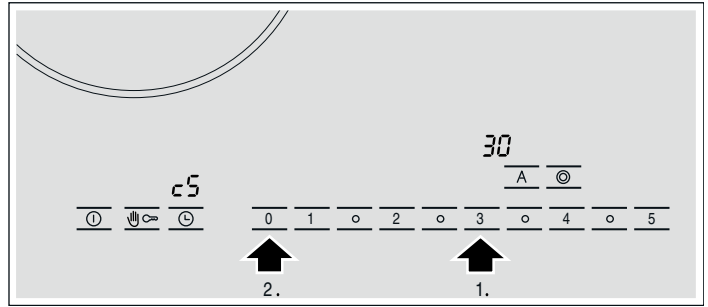
The hob must be switched on.


1. Switch on the hob.
2. Within the next 10 seconds, touch the  symbol for 4 seconds.



**c i** appears on the left-hand display and **0** on the right-hand display.

3. Touch the  symbol repeatedly until the desired symbol appears on the left-hand display.
4. Set the desired value on the control panel.



5. Touch the  symbol for 4 seconds.  
The setting is activated.

### Switching off

To exit the basic setting, switch off the hob with the main switch and make new settings.

## Cleaning and care

The information in this section provides help on how best to care for your hob.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

### Ceramic

Clean the hob after each use. 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.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents

- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Ground-in dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

### Hob surround

To prevent damage to the hob surround, please observe the following instructions:

- 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            | Fault                                                                             | Action                                                                                                                                                                                                          |
|----------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Blank                | There is no power supply.                                                         | Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.                                                                                           |
| <b>E</b> is flashing | The controls are damp or an object is resting on them.                            | Dry the controls or remove the object.                                                                                                                                                                          |
| <b>Er</b> + number   | Electronic fault.                                                                 | Switch the appliance off and back on again after about 30 seconds using either the household fuse or the circuit breaker in the fuse box. Contact the after-sales service if this appears in the display again. |
| <b>F2</b>            | The electronics have overheated and have switched off the corresponding hotplate. | Wait until the electronics have cooled down sufficiently. Then touch a control for the hotplate.*                                                                                                               |

\* Do not place hot pans close to or on the control panel

| Indicator | Fault                                                                   | Action                                                                             |
|-----------|-------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <i>F4</i> | The electronics have overheated and have switched off all hotplates.    | Wait until the electronics have cooled down sufficiently. Then touch any control.* |
| <i>F8</i> | The hotplate was in operation for too long and has switched itself off. | You can switch the hotplate back on again immediately.                             |

\* Do not place hot pans close to or on the control panel

## After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

### **E number and FD number:**

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. 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.



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