BOSCH



Free-standing range

HDS8057U

[en-us] Use and Care Manual

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IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

Read all of the instructions carefully before using the appliance. In order to reduce the risk of fire, electric shocks and personal injuries when using the appliance, follow the basic safety precautions, including the following safety instructions.

⚠ WARNING: If the information in these instructions is not followed exactly, a fire or explosion can result causing property damage, personal injury or death.

– Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

– WHAT TO DO IF YOU SMELL GAS
- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

– Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.

- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

1.1 Safety definitions

Here you can find explanations of the safety signal words used in this manual.

⚠ WARNING
This indicates that death or serious injuries may occur as a result of non-observance of this warning.

⚠ CAUTION
This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE
This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information.

1.2 General information

- Read this manual carefully.
- Do not connect the appliance if it has been damaged in transit.

1.3 Intended use

Only use this appliance:
- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- for normal household use and in enclosed spaces in a residential environment.

Do not use the appliance:
- On boats or in vehicles.
- as a room heater.
- This appliance is not intended for operation with an external time switch or external remote control.

Call Customer Service if you want to convert your appliance to a different type of gas.

1.4 Restriction on user group

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.
Children should be supervised to ensure that they do not play with the appliance.
Do not let children play with the appliance.

1.5 Safe use

WARNING
When properly cared for, your new appliance has been designed to be safe and reliable.
- ▶ Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons.
- ▶ When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

WARNING
Cooking with gas can release small amounts of certain by-products, such as carbon monoxide, benzene, formaldehyde, nitrogen oxides (including nitrogen dioxide), and particulate matter / soot. To minimize exposure to these substances:
- ▶ Always ensure proper ventilation by using an appropriate ventilation fan or hood vented to the outside and/or an open window.
- ▶ Always operate the unit according to the instructions in this manual.
- ▶ If applicable, the burners should be verified by a certified installer or agency to ensure proper combustion.

WARNING
Overheated materials can cause fire or burns and may produce potentially harmful smoke or fumes.
- ▶ To prevent overheating, turn ventilation hood ON when heating grease, fats or frying using medium to high heat settings.
- ▶ Avoid heating empty pots and pans.
- ▶ Do not allow pans to boil dry.
- ▶ Do not allow aluminum foil, plastic, paper, or cloth to come in contact with a hot surface element, burner, or grate.

WARNING
To avoid risk of fire, do not leave the cooktop unattended while in use. Unattended cooking can lead to fire hazards, property damage, and injury. Always supervise cooking, especially when using high heat with oils and fats. Boilovers may cause smoking and greasy spillovers may ignite.

WARNING
Set the burner control so that the flame does not extend beyond the bottom of the pan.
Take care that drafts like those from fans or forced air vents do not push the flames so that they extend beyond the edges of the pan.
If materials inside an oven or warming drawer should ignite, keep door closed.
- ▶ Turn off the appliance and disconnect the circuit at the circuit breaker box.

A fire could occur during cooking.
- ▶ Always have a working smoke detector near the kitchen.
- ▶ Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil.

- Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.
- Aluminum foil linings may also trap heat, causing a fire hazard.

If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or heating elements. They could catch on fire.

Cooking fires can spread if extinguished incorrectly.

- Never use water on cooking fires.

WARNING

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE

- Never Leave Surface Units Unattended at High Settings - Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.

WARNING

Flames can be drawn into the ventilation system.

- Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

Cookware Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units.

- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the handle of a cookware should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Wear Proper Apparel.

Loose-fitting or hanging garments, such as ties, scarves, jewelry, or dangling sleeves, should never be worn while using the appliance.

- Tie long hair so that it does not hang loose.
- Secure all loose garments, etc. before beginning.

Use Proper Pan Size - This appliance is equipped with one or more surface units of different sizes.

- Select cookware having flat bottoms large enough to cover the surface unit burner.
- The use of undersized cookware will expose a portion of the burner to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.

CAUTION

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

WARNING

To avoid risk of fire do not store items on the cooking surfaces.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Do Not Use Water on Grease Fires.

- Smother fire or flame or use dry chemical or foam-type extinguisher.

Adjust burner flame size so that it does not extend beyond the edge of the cookware. Proper relationship of cookware to burner flame reduces safety risks.

CAUTION

The oven vents are important for air circulation. Covering the oven vents will cause the oven to overheat.

Refer to the appliance overview for the location of the oven vents. →*Page 11*

- Do not obstruct the front oven vent or rear vent trim.

WARNING

Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam.

- Do not let potholders touch hot heating elements.
- Do not use a towel or other bulky cloth.

Hot oil is capable of causing extreme burns and injury.

- Use high heat settings on the cooktop only when necessary.
- To avoid bubbling and splattering, heat oil slowly on no more than a low-medium setting.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

Spills of hot food may cause burns.

- Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.

- During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.

- During and after use, do not touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance.

- Standing to the side, open the door (or drawer) slowly and slightly to let hot air and/or steam escape.
- Keep your face clear of the opening and make sure there are no children or pets near the unit.
- After the release of hot air and/or steam, proceed with your cooking.

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

- Keep doors shut unless necessary for cooking or cleaning purposes.
- Do not leave open doors unattended.

Clean Cooktop With Caution.

- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not clean the appliance while it is still hot.

After a spill or boilover, turn off the burner and allow the cooktop to cool.

- Clean around the burner and burner ports.
- After cleaning, check for proper operation.

Inspect your cookware for damage or excessive wear before using it.

CAUTION
Use caution when cooking foods with high alcohol content (e.g. rum, brandy, bourbon) in the oven. Alcohol evaporates at high temperatures. There is a risk of burning as the alcohol vapors may catch fire in the oven.

- Use only small quantities of alcohol in foods, and open the oven door carefully.

The oven racks and the oven cavity surfaces become very hot during cooking.

- Place oven racks in the desired positions before turning oven on.
- Always use oven mitts when the oven is warm.
- If a rack must be moved while the oven is hot, do not let oven mitts contact hot heating elements.
- Use caution when removing oven racks from the lowest rack position to avoid contact with the hot oven door.

WARNING
Avoid reaching or leaning over the appliance.

- Be aware that certain clothing and hair sprays may contain flammable chemicals that could be ignited if brought in to contact with hot surface units or heating elements and may cause severe burns.

WARNING
Storage in or on Appliance - The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

- Flammable materials, corrosive chemicals, vapors or non-food products should not be stored or used in an oven or on or near surface units.
- The appliance is specifically designed for use when heating or cooking food.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

WARNING
Using this appliance other than for its intended use can cause fire or injury to persons.

- Use this appliance only for its intended use as described in this manual.
- NEVER use your appliances as a space heater for warming or heating the room. Doing so may result in overheating the appliance.
- Never use the appliance for storage.

WARNING
TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING.

- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN – You may be burned.
- DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
- Use an extinguisher ONLY if:
  - You know you have a Class ABC extinguisher, and you already know how to operate it.
  - The fire is small and contained in the area where it started.
  - The fire department is being called.
  - You can fight the fire with your back to an exit.

WARNING
Do not heat or warm unopened food containers.
Build-up of pressure may cause the container to burst and cause injury.
Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or range-top service without breaking due to the sudden change in temperature.
Cooking or roasting bags might explode.

- Follow the manufacturer's directions when using cooking or roasting bags.

CAUTION
To avoid possible injury or damage to the appliance, ensure oven rack is installed exactly per installation instructions and not backwards or upside down.
Do not place anything on the oven cavity bottom. Do not cover it with aluminum foil. A build-up of heat could damage the appliance or cause injury.

WARNING
Moisture intrusion may cause an electric shock.

- Do not use any steam cleaners or high-pressure cleaners to clean the appliance.

To avoid risk of injury from a damaged appliance or power cord, observe the following.

- Do not turn the power on if the appliance or the power cord is damaged. Doing so may cause injury.
- Never operate a damaged appliance.
- Never pull on the power cord to unplug the appliance. Always unplug the appliance at the power outlet.
- If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the breaker in the circuit breaker box and turn off the gas supply.
- Call Customer Service. →*Page 41*
- Repairs to the appliance should only be performed by an authorized service provider.

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

WARNING
Scratched glass in the appliance door may develop into a crack.
- Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

WARNING
To avoid food contamination, fire, or personal injury:
- Do not place food directly on the burner grates.
- Use only cookware that is suitable for gas cooktops and is stable on the grates.
- Always monitor cooking to prevent boil-over, spillage, or flame contact with food.

CAUTION
To reduce the risk of contamination and damage:
- Always clean baking trays and wire racks before placing food on them.
- Inspect accessories for surface damage prior to use.

1.6 Safe use of the meat probe

WARNING
The oven interior and the meat probe become very hot.
- Use oven mitts to plug and unplug the meat probe.

WARNING
Use of a wrong meat probe can damage the insulation. Use only the meat probe intended for this appliance.

1.7 Child safety

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

WARNING
Do not allow children to use this appliance unless closely supervised by an adult.
- Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer.
- This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not let children play with the appliance.

CAUTION
Do not store items of interest to children in cabinets above a range or on the backguard of a range.
Children climbing on the range to reach items could be seriously injured.
Do Not Leave Children Alone.
- Children should not be left alone or unattended in the area where the appliance is in use.
- They should never be allowed to sit or stand on any part of the appliance.
- Always check inside the oven before turning it on.

WARNING
To avoid the risk of suffocation:
- Do not allow children to play with packaging material.
- Store small parts safely as they can be a choke hazard.

1.8 Gas safety

WARNING
To prevent carbon monoxide build-up, do not block appliance air vents.

WARNING
Have the installer show you where the gas shut-off valve is located.
If a burner goes out and gas escapes, open windows and doors. Wait until gas dissipates before using the appliance.
If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and, therefore, a faint smell. If you smell gas, immediately shut off the unit and contact an authorized service provider to diagnose the issue. Read the WARNING about gas smell.
→*Page 3*

WARNING
Keep the igniter ports clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic igniters click.
For proper burner performance, keep igniters clean and dry.

CAUTION
All igniters spark when any single burner is turned on.
- Do not touch any of the burners when the cooktop is in use.

WARNING
To prevent flare-ups all grates must be properly positioned on the cooktop whenever the cooktop is in use. Each of the feet must be placed into the corresponding dimples in the cooktop.
- Do not use a grate if the rubber feet are missing or damaged.

WARNING
Do not clean or touch any of the burners when an extra low burner (if equipped) is in use.
When the extra low burner automatically reignites the ignitor at the burner will spark.

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

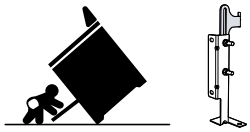
WARNING
To prevent flare-ups do not use the cooktop without all burner caps and all burner grates properly positioned.

WARNING
Use this appliance only for its intended use as described in this manual.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating the appliance.
- Never use the appliance for storage.

1.9 Food safety

1.10 Proper installation and maintenance

WARNING
TIP OVER HAZARD!
A child or adult can tip the range over and be killed.



- Install the anti-tip device to the structure and/or the range.
- Verify the anti-tip device has been properly installed and engaged.
- Engage the range to the anti-tip device. Ensure the anti-tip device is re-engaged when the range is moved.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to follow the instructions in this manual can result in death or serious burns to children and adults.
- Check for proper installation and use of the anti-tip bracket. Carefully tip the range forward pulling from the back to ensure that the anti-tip bracket engages the range leg and prevents tip-over. The range should not move more than 1" (2.5 cm).

WARNING
In the event of a malfunction, it might become necessary to turn off the power supply.
- Have the installer show you the circuit breaker or fuse. Mark it for easy reference.

To avoid electrical shock hazard, before servicing the appliance, turn power off at the service panel and lock the panel to prevent the power from being switched on accidentally.
Proper Installation - Improper installation or grounding can cause electric shock.
- This appliance must be properly installed and grounded by a qualified technician.
- Connect only to properly grounded outlet.
- Refer to installation instructions for details.

User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual.
- All other servicing should be referred to an authorized service provider.

Light socket is live when door is open if main power supply is not turned off.
- Turn off main power supply at the service panel before changing the light bulbs.

WARNING
Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s).
Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the appliance.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

Failure to follow these instructions when removing the oven door may lead to personal injury or product damage.
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door.
- The door front is glass. Handle it carefully to avoid breakage.
- Grasp only the side of the oven door. Do not grasp the handle. It may swing in your hand and cause damage or injury. Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure both levers are securely locked in place before removing the door.
- Do not force the door open or closed to avoid damaging the hinge and risking injury.
- Do not place the removed door on sharp or pointed surfaces or objects to avoid breaking the glass or damaging the door. Lay on a flat, smooth surface where it is securely positioned to prevent it from moving or falling.

WARNING
Grease and fat can ignite when heated.
- Keep the oven free from grease build up.

CAUTION
In the event of an error the display flashes and beeps continuously.
- Disconnect appliance from the power supply and call an authorized service provider.

WARNING
Malfunctions can cause injuries.
- Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized service provider.

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

1.11 Conversion to Liquified Petroleum gas

WARNING
Personal injury or death from electrical shock may occur, if the range is not installed by a qualified installer or electrician.
Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.
Your gas range model is designed to allow for LP conversion by a qualified service technician.

- Before installing the kit, be sure to follow the LP Installation Instructions carefully.

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

1.12 High altitude installation

This appliance has been tested for operation up to an altitude of 10,000 ft (3,048 m) elevation above sea level.
If desired, for altitudes above 2,000 ft (610 m) elevation above sea level, adjustments may be made. Burners should be checked at the lowest setting, if the flame is not stable the simmer should be increased until the flame is stable. This can be done by adjusting the bypass screw in the valve. If flame performance is satisfactory, adjustment will not be required. It is required that a Certified Professional make the high altitude adjustments during installation. High altitude nozzle sets for natural gas and propane gas are available for installations at 2,000-6,500 ft (610-1,981 m) or 6,501-10,000 ft (1,982-3,048 m) if the adjustments using the bypass screw don’t resolve performance issues.

1.13 State of California Proposition 65 Warnings

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:

⚠ WARNING
Cancer and Reproductive Harm - **www.P65Warnings.ca.gov**

2 Preventing material damage

2.1 Preventing oven cavity damage

NOTICE

The presence of objects on the oven cavity bottom will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▸ Do not cover the oven cavity bottom with any sort of foil or greaseproof paper.
- ▸ Do not place accessories on the oven cavity bottom.

Do not allow aluminum foil in the oven cavity to come into contact with the door glass, it could cause permanent discoloration.

Never pour water into the oven cavity when it is still hot. Never place cookware containing water on the oven cavity bottom.

The prolonged presence of moisture in the appliance cavity leads to corrosion.

- ▸ Allow the appliance cavity to dry after use.
- ▸ Do not keep moist food in the appliance cavity for a long time with the door closed.
- ▸ Do not store food in the appliance cavity.

Leaving the appliance to cool down with the door open will damage the front of neighboring kitchen units over time.

- ▸ Always allow the appliance cavity to cool down with the door closed after cooking at high temperatures. Only leave the appliance cavity to dry with the door open if a lot of moisture was produced during operation.
- ▸ Take care not to trap anything in the appliance door.

Fruit juice dripping from the baking tray leaves stains that cannot be removed.

- ▸ When baking very juicy fruit pies, do not pack too much on the baking tray.

If the seal is very dirty, the appliance door will not close properly when the appliance is in operation. This may damage the front of adjacent kitchen units.

- ▸ Keep the seal clean at all times.
- ▸ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▸ Do not place or hang objects on the appliance door.
- ▸ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door glass when closing the appliance door.

- ▸ Always push accessories fully into the appliance cavity.

Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

- ▸ Do not carry or hold the appliance by the door handle.

2.2 Preventing cooktop damage

NOTICE

OPERATIONAL FAULT.

- ▸ Always turn the control knob to the **off** position when the appliance is not being used.

Overheating can damage the cookware.

- ▸ Do not heat empty pots or pans.

Aluminum foil and plastic melt on hot burners.

- ▸ Do not let aluminum foil or plastic come into contact with hot burners.

A build-up of heat may damage the appliance.

- ▸ Never cover the cooktop, for example with aluminum foil or oven protectors.
- ▸ Do not place roasters, frying pans or grill stones on more than one burner at a time.
- ▸ Only use the accessories specified.

Acidic liquids such as lemon juice or vinegar may damage the surface finish of the appliance.

- ▸ Remove spilled liquids immediately. Use caution while the burners are still hot.

Heat may cause damage to adjacent appliances or furniture.

If the appliance is in operation for an extended period, heat and moisture will be generated. Additional ventilation is required.

- ▸ Open the window or switch on an extractor hood that discharges the extracted air and moisture outside the building.

3 Environmental protection and energy-saving

3.1 Disposal of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▸ Sort the individual components by type and dispose of them separately.

3.2 Saving energy when using the oven

If you follow these tips, your appliance consumes less energy.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.

- ✔ Not preheating the appliance can reduce the energy used.

Use dark-colored, black-coated or enameled baking pans.

- ✔ These types of baking pans absorb the heat particularly well.

Open the appliance door as little as possible during operation.

- This will maintain the temperature in the appliance cavity and eliminate the need for the appliance to reheat.

When baking multiple dishes, do so in succession or at the same time.
- The oven cavity is heated after baking the first dish. This reduces the baking time for the second dish.

If the cooking time is relatively long, you can switch the appliance off 10 minutes before the cooking time ends.
- There will be enough residual heat to finish cooking the dish.

Remove any accessories that are not being used from the oven cavity.
- An extra pan without food affects the browning and cooking.

Allow frozen food to defrost before cooking.
- This will save the energy that would otherwise be required to defrost it.

3.3 Saving energy when using the cooktop

If you follow these tips, your appliance consumes less energy.

Select a cookware diameter that matches the burner. Center the cookware on the burner.

Tip: Cookware manufacturers usually state the top diameter of the cookware. The diameter of the cookware base is usually smaller.
- The energy is targeted at the cookware.
- If you use cookware that is too small, energy is wasted. If the cookware is too large, much energy is used to heat up the cookware.

Close cookware with a fitting lid.
- Cooking without a lid consumes more energy.

Only lift the lid when necessary.
- If you lift the lid, a lot of energy can escape.

Use a glass lid.
- If you use a glass lid, you can look inside the cookware without lifting the lid.

Use cookware with a solid flat bottom.
- Curved cookware bases increase energy consumption.

Use a cookware size that matches the amount of food you want to cook.
- Cookware with little content consumes a lot of energy.

Cook with a small amount of water.
- More water requires more energy to heat it up.

Select a lower power level as soon as possible. Select a suitable power level to continue cooking.
- For ongoing cooking a lower power level is sufficient.

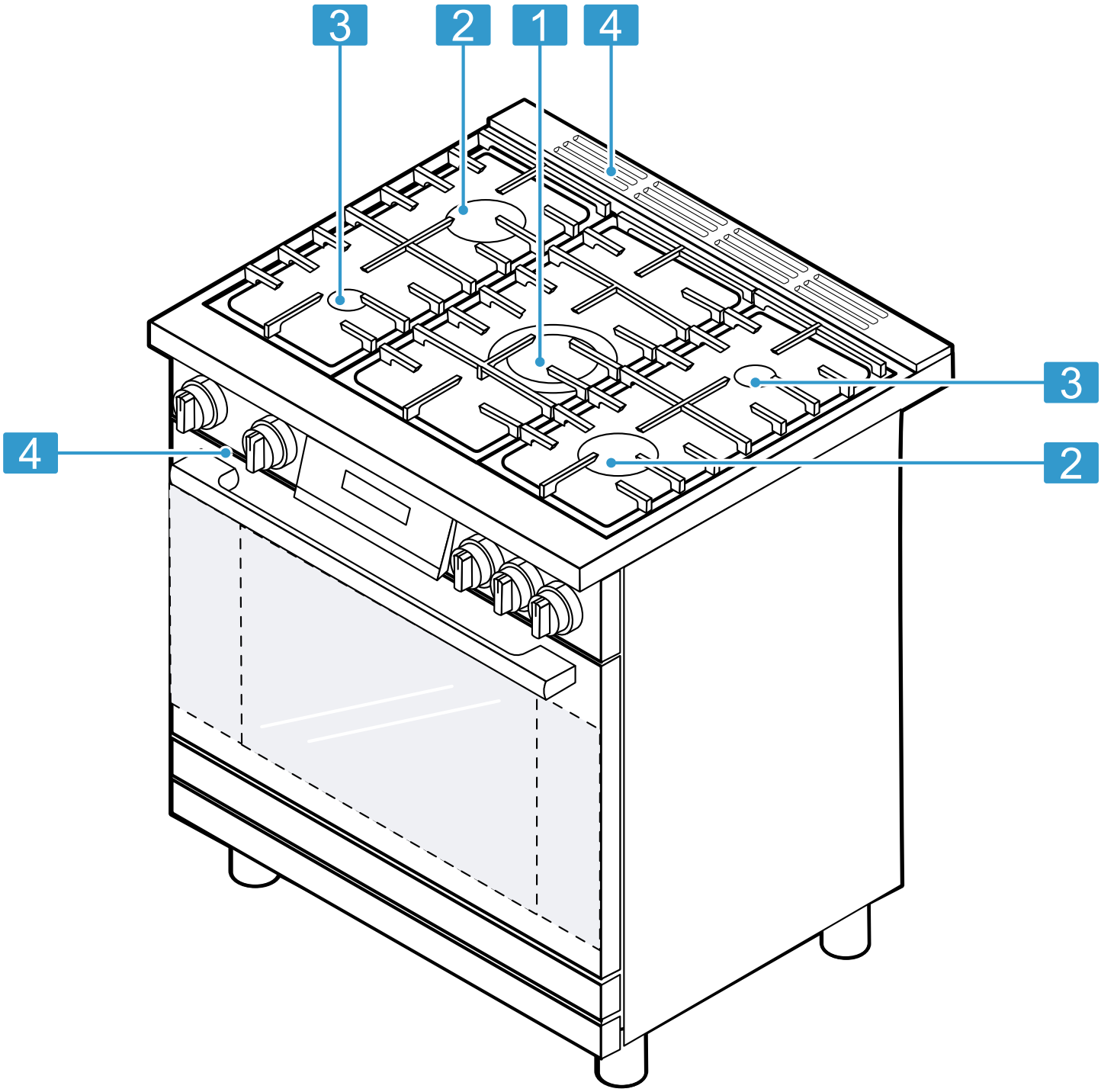
4 Familiarizing yourself with your appliance

This Use and Care Manual covers several models. Your model may have some but not all of the features listed.

4.1 Appliance

Here you can find an overview of the parts of your appliance.

30" Range



No.	Designation
1	Dual-flame burner (20,000 BTU / 5.9 kW)
2	Rapid burner (12,000 BTU / 3.5 kW)
3	Small burner (5,000 BTU / 1.5 kW)
4	Oven vent

Temperature indicator

The temperature indicator bars show the heating-up phases or residual heat in the oven cavity.

4.2 Oven features

Cooling fan

The cooling fan runs during all cooking modes.
The fan can be heard when it is running, and warm air may be felt as it is released from the appliance vent.
The fan may also run after the appliance is off.

Heating-up indicator	The temperature indicator shows the progress of pre-heat in the oven cavity. When all bars are filled, the optimal time for placing the food in the oven has been reached. In the broiling and cleaning settings, the bars are all already filled at the start. The bars are not filled for the gentle top/bottom heating type.
Residual heat indicator	When the appliance is switched off, the temperature indicator shows the residual heat in the oven cavity. Once the temperature has dropped to approximately 140 °F (60 °C), the indicator goes out.

Oven light

Your appliance is equipped with an oven light.
You can turn the oven light on and off by pressing ☼.

Surfaces in the oven cavity

The back wall and side parts in the oven cavity are self-cleaning. You can tell this from the rough surface.
The oven cavity floor and ceiling are enameled and have smooth surfaces.

Self-cleaning surfaces

The self-cleaning surfaces are coated with a porous, matte ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the appliance is in operation.

NOTICE
Do not use oven cleaner on the self-cleaning surfaces. These will damage the surfaces.
- ▸ If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth.
- ▸ Do not rub the surface and do not use abrasive cleaning aids.

4.3 Burner assembly

Sealed burners

Your cooktop has sealed gas burners.
There are no burner parts under the cooktop to clean, disassemble or adjust. Your cooktop has three different burner sizes: small, large and dual-flame.

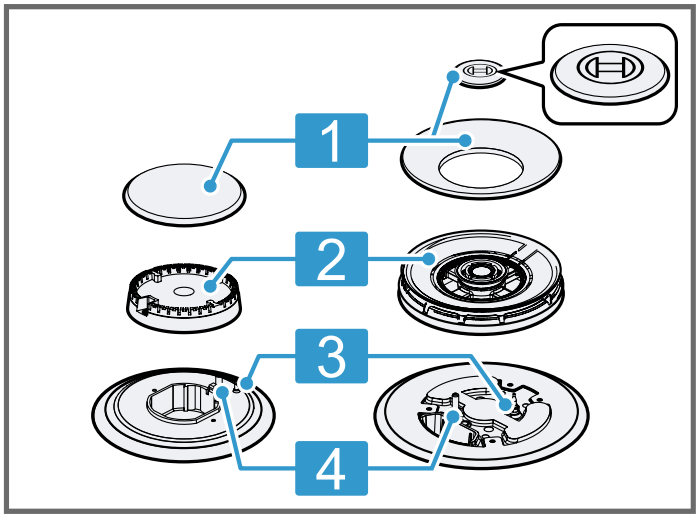
⚠ WARNING
To prevent flare-ups do not use the cooktop without all burner caps and all burner grates properly positioned.

⚠ CAUTION
To prevent burns, do not touch burner caps or grates while hot.
- ▸ Turn the cooktop off and allow the burners to cool.

Notes
- The burner caps must be properly placed for the cooktop to function properly.
- If the burner cap is not properly placed, one or more of the following may occur:
  - Burner flames are too high
  - Flames shoot out of the burners
  - Stainless steel discolorations
  - Burners do not ignite
  - Burner flames light unevenly
  - Burner emits gas odor

Burner parts

The burner caps must be properly placed for the cooktop to function properly.



1	Burner cap
2	Burner base
3	Thermocouple
4	Igniter

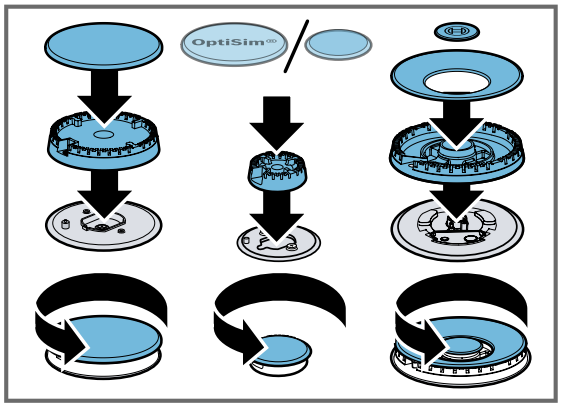
Burner cap and burner base placement

After electrical connection is complete, place each burner base on the corresponding location on the cooktop.
One of the three bars on the burner base should line up with the notch and prevent the base from rotating. The small hole or cutout near the edge should also line up with the igniter. Pay special attention to avoid damaging the igniter during installation of the base. See Illustration below.
Once each base is located and resting evenly, place each burner cap on its correct burner base. See Illustration.

Note: Do not swap burner caps. These will affect the stability of the flame and make the burner impossible or difficult to light. The smallest burner cap marked with Ⓗ is to be used exclusively on the Dual-flame burner. Do not put it on the small burner.

Place burner cap gently on top of base so that the prongs of the burner base fit snugly into the groove of the burner cap.
If the maintop is removed by a certified installer (for example to check electrical or gas connection) the pan-

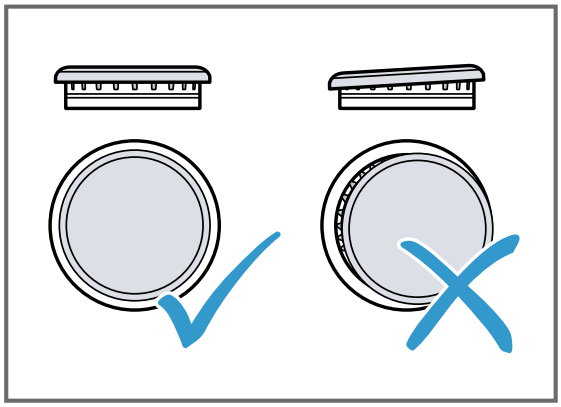
head screws that were removed must be re-installed to ensure proper functionality of burners.



Burner	Burner cap dimensions
Dual-flame burner	Inner dual: $1^{3}/_{4}$" (45 mm) Ring: $5^{5}/_{16}$" (135 mm)
Small burner [1]	$2^{3}/_{16}$" (55 mm)
OptiSim® burner [1]	$3^{3}/_{4}$" (95 mm)
Large burner	$3^{15}/_{16}$" (100 mm)

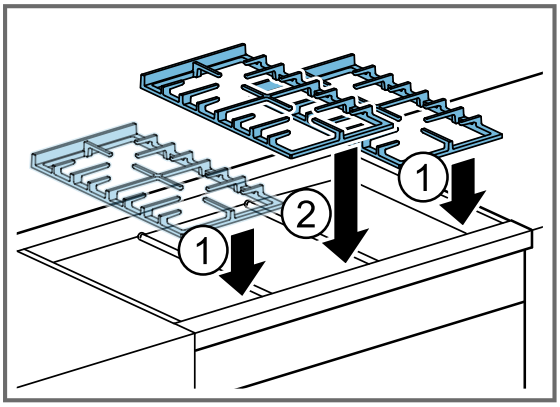
Checking burner cap placement

Check to make sure that there is no gap between the burner cap and burner base.
See illustration for correct and incorrect placements of the burner cap.
You may gently try to move the burner cap from side to side to check if it is properly placed. If properly placed, the cap will click from side to side as the prongs hit the groove ridge.



Install grates

First position the outer grates, followed by the center grate.

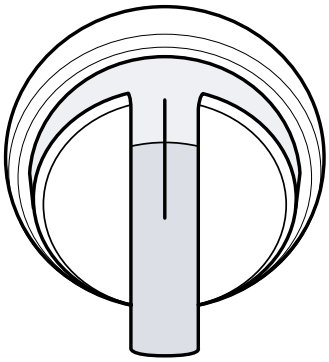


4.4 Control panels

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

Cooktop control panel

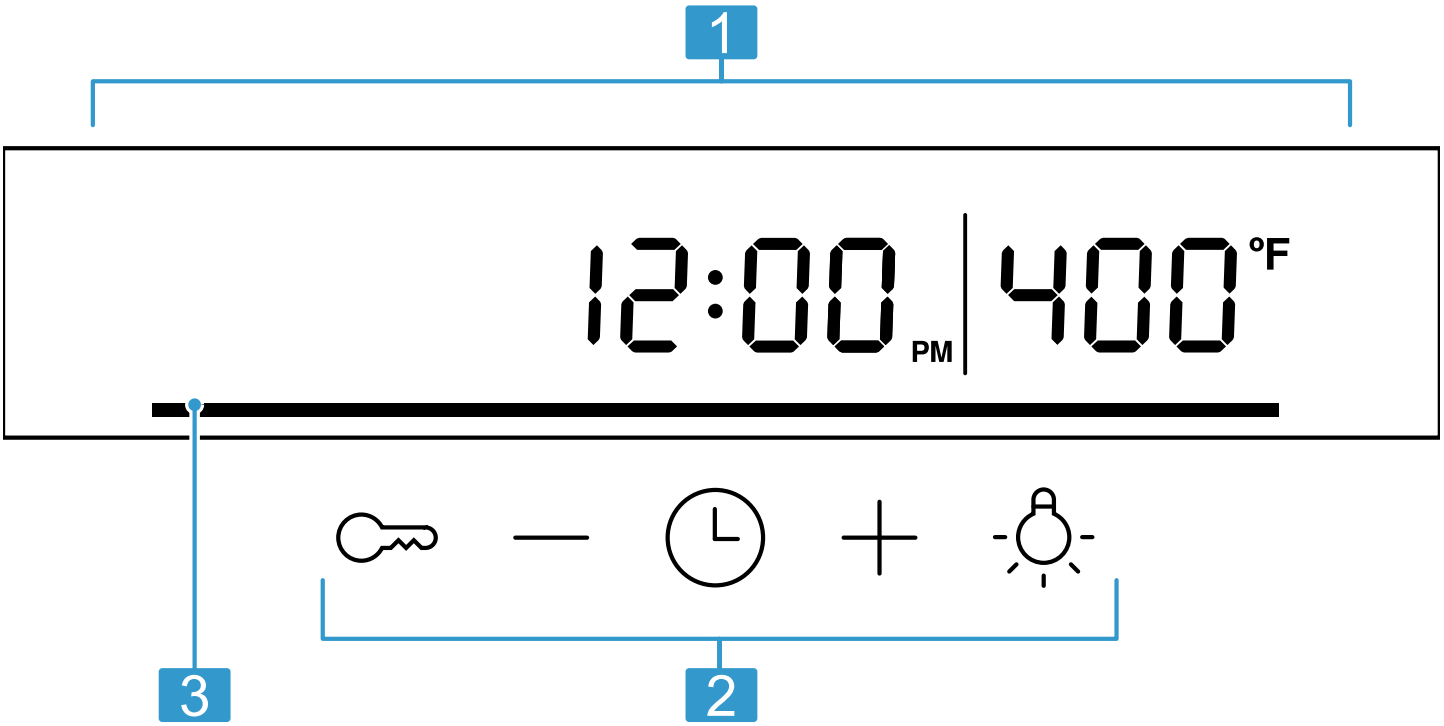
The cooktop has one control knob for each burner. Push in and turn to the left to light and set the desired heat setting. Once the flame appears, keep the knob pressed in fully for 2-3 seconds before releasing and adjusting the flame.
The cooktop has standard burner controls.



Symbol	Meaning
off	Cooking zone switched off
min	Minimum power
max	Maximum power
○	Inner flame switched on
◎	Inner and outer flame switched on
⚡	Recommended ignition position

[1] Depending on the appliance specifications

Oven control panel



1	Display
2	Touch keys
3	Temperature indicator

Buttons

Symbol	Meaning
⊶	Panel lock or settings
—	Minus
◷	Time functions
+	Plus
☼	Oven light

Note: You only need to press lightly on the touch keys to operate them.

Display

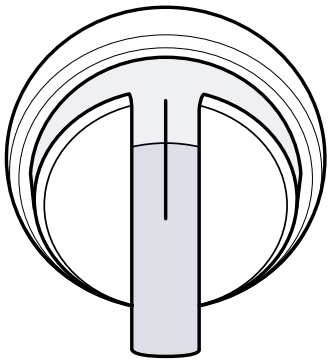
Symbol	Meaning
⊶	Panel lock
◷	Clock
⧖	Kitchen timer
◷	End time
◷	Duration
	Sabbath mode
	Meat probe
h:min	Time in hours and minutes
min:sec	Time in minutes and seconds
AM/PM	Time

Control knobs

⚠ WARNING
Failure to operate knobs properly may result in personal injury and damage to the appliance.

Oven

Set the required type of heating using the rotary selector for the oven.



Knob position	Function
off	Oven switched off
bake	Switching on Bake
conv bake	Switching on Convection Bake
broil	Switching on Broiling
conv broil	Switching on Convection Broil
conv roast	Switching on Convection Roast
pizza	Switching on Pizza mode
proof	Switching on Proofing
multi rack	Switching on Multi Rack mode
air fry	Switching on Air Fry
steam clean	Switching on Steam clean

5 Accessories

Only use genuine accessories. These are designed especially for your appliance.
The accessories supplied may differ depending on the appliance model.

Accessories	Use
Wire rack	Inserting cake pans, baking dishes, cookware, meat and frozen meals.
Meat probe	Determining the degree of cooking and the temperature in food items such as meat and poultry.

5.1 Other accessories

You can purchase other accessories from our Customer Service, specialist retailers or online.
You will find a comprehensive range of products for your appliance in our brochures and online:
www.bosch-home.com
Accessories are appliance-specific. When purchasing, always check for compatibility with your appliance model number (E-Nr).
You can find out which accessories are available for your appliance in our online shop or from our Customer Service.

Other accessories	Use
Telescopic rail	Pull wire rack out further without tipping. Order number: 12029918
Wire rack	Inserting cake pans, baking dishes, cookware, meat and frozen meals. Order number: 11068085
Toe kick plate	Toe kick plate to conceal the appliance feet. Order number: HEZ9TK30UC
Metal range feet	Set (4 pcs.) of premium range feet. Order number: HEZ9LMUC
Island installation kit	Island installation kit composed from rear Vent trim extension and special back-trim. Order number: HEZ90H30UC
Low back guard	Cover for the wall behind the cooktop. Order numbers: ▪ 30": HEZ90K30UC ▪ 36": HEZ90K36UC

5.2 Fitting the telescopic rail set

Instructions on fitting the telescopic rail set are enclosed with the set.

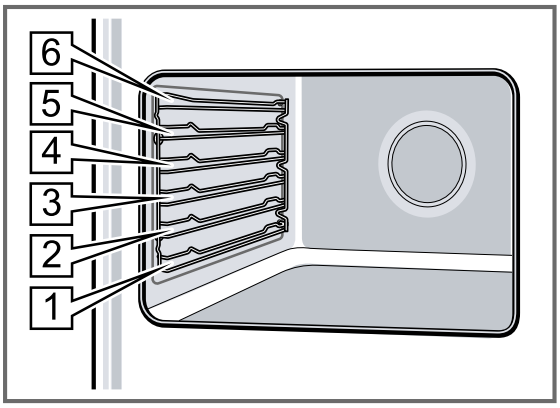
5.3 Inserting racks

The wire rack can be inserted into the oven cavity at 6 different levels.

⚠ CAUTION
The oven racks and the oven cavity surfaces become very hot during cooking.
- ▸ Place oven racks in the desired positions before turning oven on.
- ▸ Always use oven mitts when the oven is warm.
- ▸ If a rack must be moved while the oven is hot, do not let oven mitts contact hot heating elements.
- ▸ Use caution when removing oven racks from the lowest rack position to avoid contact with the hot oven door.

⚠ CAUTION
To avoid possible injury or damage to the appliance, ensure oven rack is installed exactly per installation instructions and not backwards or upside down.

Always push racks in fully so that they do not touch the door panel. Make sure that you always insert the racks into the oven cavity the right way, and not backwards or upside down.

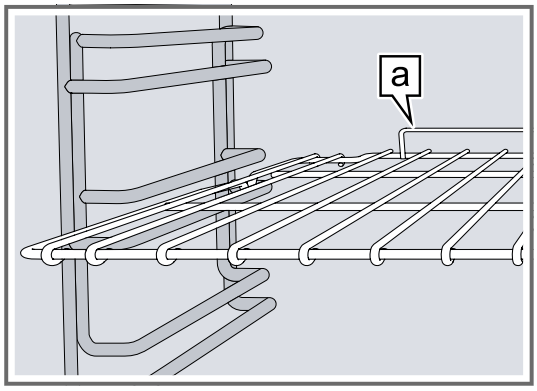


Flat rack

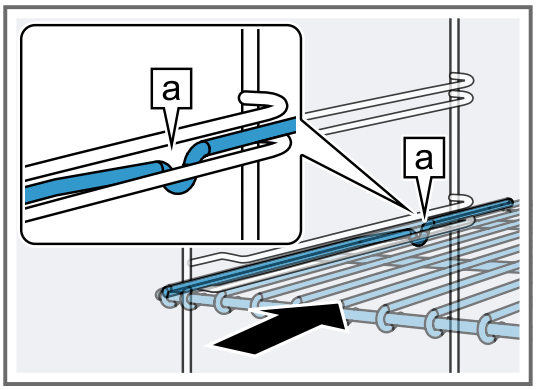
The rack is designed with a stop so it will stop before coming completely out of the oven.

Inserting the wire rack into oven

1. Grasp the rack firmly on both sides.
2. Do not insert the rack front and back inverted. a need to be in the back.



3. Insert the rack.



4. Tilt the rack up to allow the stop to slide onto the rack guide.
5. Bring the rack to a horizontal position and push it in the rest of the way.
   The rack should be straight and level.

Removing the flat rack from the oven

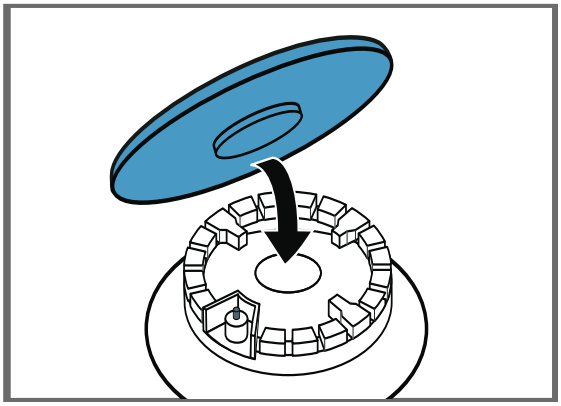
1. Grasp the rack firmly on both sides and pull it toward you.
2. When the stop is reached, tilt the rack up and pull it out fully.

5.4 OptiSim® Feature

OptiSim® has been designed to work with the small burner and is used to provide optimal simmering for delicate sauces while minimizing the risk of scorching.

Installing the OptiSim®

The OptiSim® must be installed on the small burner. If you have 2 small burners, you can choose one.



The OptiSim® cap is marked with OptiSim®. When properly installed the cap will extend beyond the burner base and raised surface.

6 Before using for the first time

Carry out these steps before using your appliance.

- The appliance must be properly installed by a qualified service provider before use.
- Read and understand all safety precautions →*Page 3* and information in the Use and Care Manual prior to operating.
- This Use and Care Manual covers several models. Not all features are available on all models.

6.1 Before using the oven for the first time

- Remove all packing materials and literature from the cooktop surface.
- Wipe with a clean, damp sponge and dry.
- There may be a slight odor during the first several uses. This is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used. See “Choosing Cookware - Cookware Recommendations”.
- Read and understand all safety precautions and information in the Use and Care Manual prior to operating.

Setting the time

Once the appliance is connected to a power supply, *12:0 0* flashes on the display. Set the time.

1. Use the − and + buttons to set the time.
2. Press the ◷ button.

✔ The time has now been set.

Note: Once the period allowed for setting the time on the clock has elapsed, the time will automatically be saved.

Prepping the oven

1. Remove the accessories and the rack guides from the oven cavity.
2. Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the oven cavity.
3. Remove protection film from parts.
4. Clean the outside of the appliance with a soft, damp cloth.
5. Clean the oven cavity with hot soapy water.

Pre-cleaning the oven

1. Remove the accessories and the hook-in rack guides from the oven cavity.
2. Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the oven cavity.
3. Some parts are covered with a protective film. Remove this scratch protection film.
4. Clean the outside of the appliance with a soft, damp cloth.
5. Clean the oven cavity with hot soapy water.

Initial start up

In order to prevent excess smoke and odor from manufacturing oils, heat up the oven for the first time when it is empty and closed.

Note: Make sure that there is no leftover packaging, such as polystyrene pellets, in the oven cavity. Before heating the appliance, wipe the smooth surfaces in the oven cavity with a soft, damp cloth. Keep the kitchen ventilated while the appliance is heating.

1. Turn the function selector to **bake**.
2. Use + to set the maximum temperature.

3. Switch the oven off after one hour.
4. Once oven has cooled wipe out with hot soapy water and replace rack guides.

Note: When the appliance is heating up for the first time, you may hear crackling noises coming from the oven.

Re-cleaning the oven

1. Clean the oven cavity with hot soapy water.
2. Reinstall the rack guides.
3. If necessary, clean the door panels.

Cleaning the accessories

- Before using the accessories, clean them thoroughly using a cloth and warm soapy water.

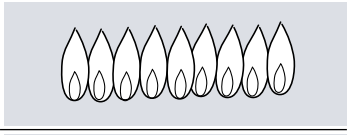
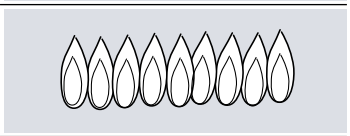
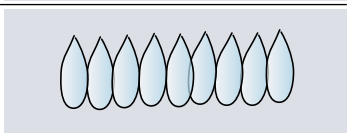
6.2 Before using the cooktop for the first time

- Remove all packing materials and literature from the cooktop surface.
- Wipe with a clean, damp sponge and dry.
- There may be a slight odor during the first several uses. This is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used.
  → *"Cookware recommendations", Page 22*
- Read and understand all safety precautions and information in the Use and Care Manual prior to operating.

Typical flame characteristics

The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

Checking the flame characteristics:

Yellow flames: Further adjustment is required.	
Yellow tips on outer cones: Normal for propane gas.	
Soft blue flames: Normal for natural gas. Orange flames: Can be normal if certain types of humidifiers are used in the home. Flames should return to blue without the humidifier running.	

Note

- If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. Retest after adjustment.
- Some yellow streaking is normal during the initial startup. Allow the appliance to operate for 4–5 minutes and reevaluate before making adjustments.
- Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use. Check the burner to make sure that port holes are not obstructed. If the ports are clogged.
- An audible "pop" may be heard when the burner is turned off manually. The "popping" may be louder with propane gas than with natural gas. This is normal.

7 Cooktop operation

Here you will find out everything you need to know about operating your cooktop.

7.1 About the appliance

Use the cooktop for surface cooking applications such as boiling, frying, simmering, steaming and sautéing.

⚠ WARNING

Cooking with gas can release small amounts of certain byproducts, such as Carbon Monoxide, Benzene, Formaldehyde, Nitrogen Oxides (including Nitrogen Dioxide), and Particulate Matter / Soot. To minimize exposure to these substances:

- Always ensure proper ventilation by using an appropriate ventilation fan or hood and/or an open window.
- Always operate the appliance according to the instructions in this manual.
- The burners should be adjusted by a certified installer or agency to ensure proper combustion.

7.2 To operate

Select the appropriate control knob, push in and turn counterclockwise to the desired flame setting.

With this motion, burner sparking and gas flow will be initiated. Keep the knob pressed and once the flame appears keep the knob pressed in fully for 2-3 seconds before releasing and adjusting the flame.
Turn off by turning the control knob clockwise to off.

Notes

- It is normal that sparks will appear at all burners.
- The symbol ϟ on the control knobs indicates the position recommended for igniting the burner.

7.3 In case of power failure

In the event of a power failure, the burners may be lit by an alternate flame source.
Hold a lit flame source next to the burner gas exit ports, turn corresponding knob to max position, and remove flame source immediately upon burner lighting.

7.4 Flame failure safety system

Your cooktop is equipped with a safety system that cuts off the gas flow in case the flame extinguishes by accident, (i.e. because of a strong draft or high amount of spillage), preventing an escape of unburned gas.

This system requires that the knob has to be pressed in completely for 2-3 seconds until the thermocouple is heated up by the flame and keeps the gas flowing.

7.5 Normal operation - electronic ignition

The cooktop uses electronic igniters to light the burners. There is no pilot light. Each burner has its own igniter. All igniters are activated when a control knob is pushed.

⚠ CAUTION
To avoid possible injury or damage to the appliance, ensure grates are installed exactly per installation instructions and not backwards or upside down.

The igniter should be clean and dry for proper operation.

- Avoid getting water or food on the igniter.
- If the igniter is wet or soiled, it may spark without igniting the burner, or even spark continuously when a flame is present.

Note: If the burner does not light within 4 seconds, turn the burner off. Check to see that the burner cap is positioned correctly. Check that the igniter is clean and dry. Wait at least 5 minutes before igniting the burner again. If a burner still fails to ignite, see “Before Calling for Service”.

7.6 Getting the most out of your appliance

Cooking suggestions for best results

- Boil water in covered pot on High using largest burner for best results. If water boils over, turn to a lower setting.
- When melting chocolate or butter, use smallest burner with a water bath for best results.
- When simmering, bring food to a boil first. Stir well to be sure all the food is boiling, then cover and reduce the flame to the desired setting to simmer.
- There should be steam and slight quivering of the liquid’s surface while simmering.
- Use a lid to keep a more constant cooking temperature and heat food faster.
- Check the food occasionally to see if the control knob should be turned to a lower or higher setting.
- It is normal to stir food occasionally.
- Center the pan over the burner before turning the burner on.
- Use proper cookware.
- Refer to the settings recommendations in the following chart for suggested settings.

7.7 Settings recommendations

Here you can find recommendations on cooking and an overview of various dishes with suitable heat levels.

Uses	Heat setting
Boiling (i.e. water, stock, etc.)	High
Pan frying, sautéing, browning meat, deep frying	Medium High
Shallow frying, eggs, pancakes, bacon	Medium
Steaming, braising	Medium Low
Melting chocolate, melting butter, simmering sauces, soups and stews (i.e. tomato sauce, alfredo sauce, beef stew, etc.)	Low

7.8 Standard burner cooking table

The table lists the optimal heating setting for various dishes.
The temperature and cooking time depend on the amount, composition and temperature of the food. Setting ranges are indicated for this reason. Try using the lower values at first. During cooking heat may be increased.

Beverages

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Mulled Cider	Dual Flame Large	High	Medium Low
Hot Chocolate	Dual Flame Large	Medium High	Low
Tea	Small	High	Low

Breads

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
French toast	Dual Flame Large	Medium	Medium-Medium Low
Pancakes	Dual Flame Large	Medium	Medium-Medium Low
Grilled Sandwiches	Dual Flame Large	Medium	Medium-Medium Low

Cereals

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Beans	Dual Flame Large	High	Medium-Medium Low
Cornmeal/Polenta	Large	High	Medium-Medium Low
Grits	Large	High	Medium-Medium Low
Oatmeal	Large	High	Medium-Medium Low

Deep Frying

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
French Fries	Dual Flame	Medium High	Medium High
Donuts	Dual Flame	Medium High	Medium High

Desserts

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Pie Filling, Fruit Compote	Small	Medium Low	Medium-Medium Low
Pudding	Small	Medium Low	Medium-Medium Low
Poached Fruit	Dual Flame Large	High-Medium High	Medium-Medium Low

Eggs

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Fried	Dual Flame Large	Medium High	Medium Low
Scrambled	Dual Flame Large	Medium High	Medium Low-Low

Meat, Fish, Poultry

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Bacon, Sausage Patties	Dual Flame	Medium High	Medium-Medium Low
Braising: Swiss Steak, Pot Roast, Stew Meat	Dual Flame	Medium High	Low
Shallow Frying: Chicken, Fish	Dual Flame	Medium	Medium-Medium Low
Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage	Dual Flame	Medium High	Medium
Simmering: Stewed Chicken, Corned Beef, Poaching Fish	Dual Flame	High	Medium Low

Pasta

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
All types	Dual Flame Large	High	High

Rice

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
White Rice	Large	High	Low
Brown Rice	Large	High	Low

Sauces

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Tomato Sauce: Marinara, Bolognese	Dual Flame	High	Low
Cream Sauce: Alfredo, Queso	Dual Flame	Medium	Low
Butter Sauce: Bearnaise, Hollandaise	Large Small	Medium	Low

Soups and Stocks

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Cream Soup	Dual Flame Large	Medium	Low
Broth Soup	Dual Flame Large	High	Low
Stock: Beef, Chicken, Vegetable	Dual Flame Large	High	Low

Vegetables

Food	Burner	Heat Level Start Cooking (boil, melt, brown. fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
Fresh	Large Small	High	Medium
Frozen	Large Small	High	Medium

7.9 Notes regarding cookware

The following information and tips have been provided to help you save energy and avoid damaging your cookware.

Suitable cookware

Burner	Recommended pan base diameter
Small burner	5" - 8" (127 - 203 mm)
Large burner	7" - 9½" (178 - 240 mm)
Dual-flame burner	7" - 11" (178 - 280 mm)

Pans with a diameter of less than 4.7" (120 mm) or more than 11.0" (280 mm) should not be used. If you do use larger pans, these should not protrude beyond the edges of the appliance.

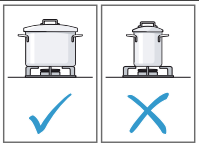
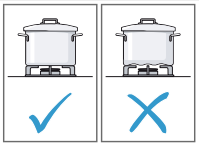
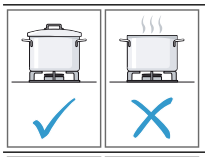
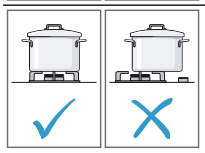
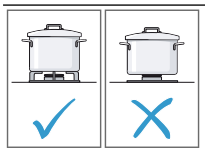
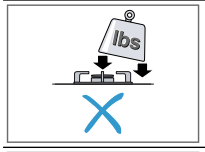
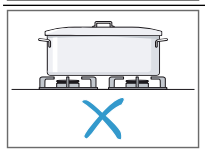
Cookware recommendations

Note: When using certain pots or pans, a slight and temporary deformation of the steel cooking surface may occur. This is normal and does not affect the functionality of the appliance.

Proper Cookware

- Aluminum or copper bottomed pans conduct heat evenly.
- Steel pans, if not combined with other metals, may cook unevenly.
- Cast-iron cookware absorbs heat slowly and cooks more evenly at low-to-medium settings.
- Flat heavy bottom pans provide even heat and stability.
- DO NOT USE pans that are thin, warped, dented or ridged as they heat unevenly.

Information for use

	Use cooking vessels of appropriate size for the particular burner. Don't use small cooking vessels on large burners. The flame shouldn't come in contact with the sides of the cooking vessel.
	Don't use any deformed cooking vessels that don't stand solidly on the cooktop. The vessels could tip over.
	Only use cooking vessels with flat and thick bottoms.
	Don't cook without a lid or if the lid is not on all the way. The majority of the heat is lost.
	Place the cooking vessel in the center of the burner, otherwise it may tip over. Don't place large pots on the burners near the stove controls. They could overheat and become damaged.
	Place the pots on the pan supports, never directly onto the burners. Prior to use, ensure that the pan supports and lids of the gas burners are positioned correctly.
	Handle vessels carefully on the cooktop. Don't bang the cooktop and don't place any heavy weight on it.
	Never heat a cooking vessel (e.g. roasting tin, pan, cooking stone) with multiple burners, except for the griddle plate. The resulting accumulation of heat causes damage to the appliance.

8 Oven operation

Here you will find out everything you need to know about operating your oven.

8.1 Switching on the oven

Note: Always keep the appliance door closed when it is in operation.

1. Turn the function selector to the desired operating mode.
✔ A default value for the temperature or grill setting is displayed.
2. Use + or − to set the desired temperature or grill setting.
✔ The oven switches on.

8.2 Grill settings

You must set a grill setting for the "broil" and "conv boil" types of heating.
You can choose from the following grill settings:

▬	Minimum
▬▬	Medium
▬▬▬	Maximum

8.3 Switching off the oven

▸ Turn the function selector to "off".

8.4 Time-setting options

Setting the electronic clock

You can alter the clock if you need to (e.g. for daylight savings time). To do this, the oven must be switched off.

1. Press the ◷ button twice.
✔ ◷ lights up in the display.
2. Change the time using the + and − buttons.
✔ The time is saved automatically.

Setting the kitchen timer

The kitchen timer is a countdown timer that has no affect on oven heating. The duration of the kitchen timer can be set from 30 seconds to 23 hours and 59 minutes.

1. Press the ◷ button.
✔ ⧖ lights up.
2. Use the + and − buttons to set the desired time for the timer.
✔ An audible signal sounds once the time has elapsed.

Notes

- To change the remaining time, press the ◷ button. Then use the + and − buttons to change the remaining time.
- To cancel the kitchen timer, press the ◷ button. Then set the remaining time to zero using the + and − buttons.

- The kitchen timer will be deleted if the meat probe is inserted.

Switching off the signal tone

▸ Press any button to switch off the audible signal.

Note: You can change the duration of the audible signal in the basic settings.

Setting the cooking time

The cooking timer automatically ends a heating mode after a set period of time.

1. Set the required type of heating and temperature.
✔ The oven starts.
2. Press the ◷ button twice.
✔ ◷ lights up in the display.
3. Use the + and − buttons to set the operating time duration.
   The operating time duration can be set from 1 minute to 13 hours. The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.
✔ The cooking time counts down in the display.

Notes

- Press the ◷ button twice and use the + and − buttons to change the remaining time.
- The cooking time will be deleted if the meat probe is inserted.

The cooking time has elapsed

An audible signal sounds. The appliance stops heating up.

1. To switch the signal off, press any button or open the appliance door.
   After a short time, the audible signal stops automatically.
2. Turn the function selector to the zero setting.

Setting the end time

With this feature you can program your oven to finish a heating mode at a predetermined time.

1. Set the required type of heating and temperature.
✔ The oven starts.
2. Press the ◷ button twice.
✔ ◷ lights up in the display.
3. Use the + and − buttons to set the operating time duration.
   The operating time duration can be set from 1 minute to 13 hours. The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.
✔ The cooking time has been set.
4. Press the ◷ button.
   When the button is first pressed, a value is suggested on the display. This suggested value is calculated using the current time on the clock and the cooking time.
✔ ◷ lights up in the display.
5. Use the + and − buttons to set the required end time.
✔ The display shows the end time. The appliance switches to standby mode until programmed starting time.

Note: The end time will be deleted if the meat probe is inserted.

The cooking time has elapsed

An audible signal sounds. The appliance stops heating up.

1. To switch the signal off, press any button or open the appliance door.
   After a short time, the audible signal stops automatically.
2. Turn the function selector to the zero setting.

8.5 Core temperature meat probe

The meat probe measures the internal temperature of the food. You can set a core temperature and the heating mode turns off automatically as soon as the set temperature is reached.

Setting the core temperature

1. Insert the probe into the meat as described below.
2. Connect the probe to the socket in the upper left of the oven cavity.
3. Close the oven door.
✔ 🌡 appears in the display.
4. Turn the function selector to “bake”, “conv bake”, “multi rack” or “conv roast”.
5. Set the cooking temperature with + or −.
6. Press ⊶ to switch to the meat probe target temperature.
7. Set the meat probe target temperature with + or − (70 °F (20 °C) - 195 °F (90 °C)).

Note: If a duration time is set and the meat probe is inserted after, the cooking ends when the meat probe reaches the desired temperature.

Tip

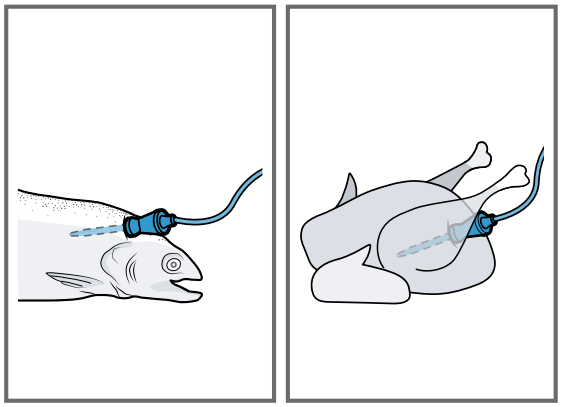
- The range for the probe temperature is between 70 °F (20 °C) and 195 °F (90 °C).
- Do not store the probe in the oven.
- Always use the handle of the probe for inserting and removing.
- Always use a potholder to remove the probe since it becomes hot.
- Since meat continues to cook after being removed from the oven, set the internal (probe) temperature 5 - 10 degrees below the desired final internal temperature (exception poultry).

Insert the meat probe in the food to be cooked

Insert the meat probe in the food to be cooked before you place it in the oven interior.

- Insert the metal tip at the thickest point in the food you are cooking.
- Make sure that the end of the tip is approximately in the center.
- It must not be placed in the fat and must not touch any cookware or bones.
- If there are several pieces, insert the meat probe in the middle of the thickest piece.
- Insert the meat probe completely, if possible. In the case of poultry, make sure that the tip of the meat

probe is not in the center cavity, but in the meat between the belly and upper leg.



Core temperature guideline values

The following overview provides you with guideline values for the core temperature. The guideline values depend on the quality and composition of the food.
Only use fresh food that has not been frozen. For hygiene reasons, ensure that critical foods such as fish and game reach a core temperature of at least 140-160 °F (62-70 °C) and poultry and minced meat 180-195 °F (80-90 °C).

Food	Core temperature guideline value in °F (°C)
Beef	
Sirloin, fillet of beef, entrecôte, roast beef, rare	118 (48)
Sirloin, fillet of beef, entrecôte, roast beef, medium rare	120-127 (49-53)
Sirloin, fillet of beef, entrecôte, roast beef, medium	128-135 (54-57)
Sirloin, fillet of beef, entrecôte, roast beef, well done	>137 (>58)
Pork	
Joint of pork	154-163 (68-73)
Loin of pork, medium	154-163 (68-73)
Loin of pork, well done	>163 (>73)
Meatloaf	167-185 (75-80)
Fillet of pork, medium	154-163 (68-73)
Veal	
Joint of veal, well done	>149 (>65)
Breast of veal, well done	>149 (>65)
Saddle of veal, medium	140-149 (60-65)
Saddle of veal, well done	>149 (>65)
Fillet of veal, rare	122-129 (50-54)
Fillet of veal, medium rare	131-138 (55-59)
Fillet of veal, medium	140-147 (60-64)
Fillet of veal, well done	>149 (>65)
Game	
Saddle of venison	124-131 (52-55)
Leg of venison	140-147 (60-64)
Venison loin steaks	129-136 (54-58)
Poultry	
Chicken	176-185 (80-85)
Guinea fowl	176-185 (80-85)
Goose, turkey, duck	185-194 (85-90)
Duck breast, medium rare	122-128 (50-53)
Duck breast, medium	129-136 (54-58)
Duck breast, well done	>136 (>58)
Ostrich steak	122-130 (50-55)
Lamb	
Leg of lamb, medium	149-156 (65-69)
Leg of lamb, well done	158-176 (70-80)
Saddle of lamb, medium rare	122-131 (50-55)
Saddle of lamb, medium	131-140 (55-60)
Saddle of lamb, well done	>149 (>65)
Fish	
Fillet, whole, medium	131-140 (55-60)
Fillet, whole, well done	141-149 (60-65)
Terrine	144-149 (62-65)

8.6 Sabbath mode

Sabbath mode enables those of particular faiths to use their ovens on the Sabbath. In Sabbath mode, the oven continues to operate for a maximum of 74 hours.

Setting the Sabbath mode

1. Make sure the Sabbath mode is activated in the basic settings.
2. Turn the function selector to "bake".
3. Press ⊶ four times.

✔ appears in the display during Sabbath mode.

4. Set the temperature − or + (100 °F (40 °C) – 450 °F (230 °C)).
5. Press ⊶.
6. Set duration with − or +.
7. Press ◷.

✔ Sabbath mode is set. appears in the display, all other display symbols are off. The oven light is off.

Tip: Turn the function selector to "off" to cancel Sabbath mode.

8.7 Panel lock

The oven has a panel lock to prevent the oven from being switched on accidentally.
When the panel lock is activated, the panel is locked and the oven function selector is deactivated.

Note: If the cooktop is being used, it will not be affected by the panel lock on the oven.

Activating the panel lock

The appliance must be switched off.

- ▸ Press and hold the button for approx. four seconds.
- ✔ The symbol appears on the display. The panel lock has now been activated.

Deactivating the panel lock

- ▸ Press and hold the button for approx. four seconds.
- ✔ The symbol on the display goes out. The panel lock has now been deactivated.

8.8 Getting the most out of your appliance

Aluminum foil

⚠ WARNING
Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.

Preheating the oven

- Place oven racks in the required position before heating the oven.
- Always preheat the oven.
- Allow the oven to preheat while preparing recipe ingredients or food items.
- Increasing the oven temperature will require a longer preheat time.
- The heating-up indicator displays the rising temperature in the oven cavity.
- When the oven has preheated a beep indicator will sound for 2 seconds.
- Once the oven is preheated, place the food in the oven as quickly as possible to minimize the loss of heat and reduction of oven temperature.

Baking pans and dishes

- Glass baking dishes absorb heat. Some cookware manufacturers recommend reducing the temperature by 25 °F (14 °C) when using this type of dish. Follow the manufacturers' recommendations.
- Cookie sheets should have at least 1" clearance on all sides.
- Use pans that provide the desired level of browning. For tender, light, golden brown crusts, use light, anodized or shiny metal bakeware.
- Dark, rough or dull pans (nonstick or anodized) will absorb heat and result in a browner, crisper crust. Some manufacturers recommend reducing the temperature by 25 °F (14 °C) when using this type of pan. Follow the manufacturers' recommendations.
- Insulated cookie sheets or bakeware may increase the length of cooking time.
- Do not place broil pans or any other heavy objects down on the open oven door.
- Do not store empty pans or pizza stones in the oven during cooking as this changes the cooking performance. Store pans outside of the oven.

Opening the oven door

Open and close the appliance door only by holding the door handle.
To avoid risk of burns, do not touch any other parts of the door. Open the door as briefly as possible to avoid temperature reduction. Use the interior oven light to view the food through the oven window rather than opening the door frequently.

High altitude baking

When cooking at high altitudes, recipes and cooking times will vary.
For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the guides. Specify which high altitude food preparation guide you prefer: general information, cakes, cookies, breads, etc.

Condensation

It is normal for certain amount of moisture to evaporate from the food during any cooking process.
The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.

Bake

Bake is cooking with dry, heated air.
Both the upper and lower elements cycle to maintain the oven temperature. Bake mode can be used to prepare a variety of food items, from pastries to casseroles. Refer to recipe or package directions for oven temperature and baking time.

Tip

- Preheat the oven if the recipe recommends it.
- Baking time will vary with the size, shape and finish of the bakeware. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cooking time for most foods.
- For best results, bake food on a single rack with at least 1–1½" space between pans or dishes and oven walls.
- Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door.

Convection bake

Convection Bake is similar to Bake.
Heat comes from the upper and lower heating elements. The main difference in convection baking is that the heat is circulated throughout the appliance by the convection fan. Convection Bake mode is well suited for cakes, bar cookies and breads to take advantage of the bottom heat, yielding a better crust on baked items.

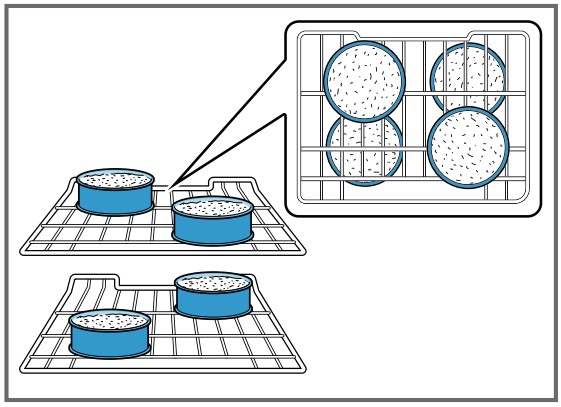
The benefits of Convection Bake include:

- Slight decrease in cooking time.
- Higher volume (yeast items rise higher).

Tip

- Place food in shallow, uncovered pans, such as cookie sheets without sides.
- If baking more than one pan on a rack, allow at least 1–1½" of air space around the pan.

- For cakes, use rack positions 2 and 5. Stagger pans so that one is not directly above the other (see following graphic).



Multi-Rack

Convection Multi-Rack cooks with heat from a third element behind the back wall of the oven.
The heat is circulated throughout the oven by the convection fan. Convection Multi-Rack is well suited for cooking individual serving-sized foods such as cookies and biscuits. It is also good for cooking on multiple racks (2 or 3) at the same time. Baking cookies is possible on 5 racks simultaneously. In this case, the baking time increases slightly.

The benefits of Convection Multi-Rack include:
- Even browning.
- Time savings as a result of using multiple racks at one time.

Tip
- Place food in low-sided, uncovered pans such as cookie sheets without sides.
- If baking more than one pan on a rack, allow at least 1" to 1½" of air space around the pan. Stagger pans so that one is not directly above the other.

Proof

In Proof mode, the appliance uses the lower elements to maintain a low temperature to proof bread or other yeast doughs.
- No preheating is necessary.
- Proofing is the rising of yeast dough.
- In Proof mode, the temperature is 85 °F (30 °C) to 125 °F (50 °C).
- Loosely cover the bowl or pan and use any rack that accommodates the size of the container.
- Keep the door closed and use the oven light to check the rising of the dough.

Pizza

In Pizza mode, heat from the upper and lower elements is circulated throughout the oven by the convection fan. Use Pizza mode for fresh or frozen pizza.

Tip
- When baking a frozen pizza: For a crispy crust, place directly on the rack. For a softer crust, use a pizza pan.
- When proofing pizza dough, coat dough with olive oil and cover it in a bowl tightly with plastic wrap to prevent crust formation.
- Sprinkle cornmeal on the pizza pan to prevent sticking.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the pan.
- If par baking handmade pizza dough, prick the dough with a fork before baking.
- If using a pizza pan, choose a dark, perforated pan for a more crisp crust and a non-perforated pan for a softer crust.
- Preheat baking stones following manufacturer's recommendations while the oven is preheating.
- Bake homemade pizzas on rack position 2 in the center of the rack.
- Follow manufacturer's directions for frozen pizza.

Convection roast

Convection Roast uses heat from the lower elements as well as heat circulated by the convection fan.
Convection Roast mode is well suited for preparing tender cuts of meat and poultry. It is also suitable for roasting vegetables.

The benefits of Convection Roast mode include:
- As much as 25 % faster cooking than non-convection modes.
- Rich, golden browning.

Tip
- Preheating the oven is not necessary.
- Use the same temperature as indicated in the recipe.
- Check doneness early, since roasting time may decrease.
- Do not cover meat or use cooking bags.
- Use a broil pan with a rack and grid or a shallow, uncovered pan with a rack for roasting.
- Use a meat thermometer to determine the internal temperature of the meat.
- If the meat is browned to your liking, but is not yet done, foil can be placed over the meat to prevent overbrowning.
- Let meat stand covered with foil for 10–15 minutes after removing it from the oven.

Convection broil

Convection Broil is similar to Broil.
It combines intense heat from the upper element with heat circulated by a convection fan. Convection Broil mode is well suited for cooking thick, tender cuts of meat, poultry and fish. Convection Broil is not recommended for browning breads, casseroles and other foods. Always use Convection Broil with the door closed. In addition to the benefits of standard broiling, convection broiling is faster.

Tip
- Preheat oven for 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 1–1½" thick.
- Use the broil pan and grid or a deep pan with a metal rack for broiling.
- Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats (other than fish) once during the recommended cooking time. Fish does not need to be turned.

- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.

Broil

Broil uses intense heat radiated from the upper element. Broil mode is best suited for cooking thin, tender cuts of meat (1" or less), poultry and fish. It can also be used to brown breads and casseroles. Always broil with the door closed.

The benefits of broiling include:
- Fast and efficient cooking.
- Cooking without the addition of fats or liquids.

Tip
- Preheat oven for 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 3/4" thick.
- Brush fish and poultry with butter or oil to prevent sticking.
- Use broiler pan with grid when broiling.
- Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats (other than fish) once during the recommended cooking time. Fish does not need to be turned.
- When browning the top of casseroles, use only metal or glass ceramic dishes.
- Never use heat-proof glass; it cannot tolerate the high temperature.

Air Fry

This mode uses hot air for crispy results without all the oil. For packaged and convenience foods such as hot wings or French fries.

Notes
- Allow the oven to preheat for 5 minutes before placing the food in the oven.
- When using Air Fry, use dark bakeware with low or no sides and place food on rack position 3 for best results for foods like chicken wings or vegetables.
- Make sure there is no over-crowding of food on the pan.
- Air fry mode is not recommended for two rack cooking.
- Cook food items on rack position 4 for frozen foods, unless directed otherwise by the product manufacturer.
- Spritz food with olive oil for overall better crispiness of foods.
- Follow package instructions for time and temperature.

Keep warm

Use the keep warm to keep hot, cooked foods at serving temperature.

⚠ CAUTION
Food may spoil when kept warm for too long.
- ▸ Do not use the warm mode to heat cold food.
- ▸ Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140°F (60 °C) or warmer.
- ▸ DO NOT warm food longer than one hour.

To keep warm foods, set bake mode to 140°F (60 °C).

Tip
- ALWAYS start with hot food. DO NOT use this mode to heat cold food other than for crisping crackers, chips, and dry cereal.
- Serving dishes, plates, and cups may be kept warm with this mode.
- Foods that must be kept moist should be covered with a lid or aluminum foil.
- Aluminum foil may be used to cover food. Use only heat-safe dishes.
- DO NOT open the oven door unnecessarily. Opening the door will reduce the temperature of the oven.
- When keeping cooked food warm, allow time for the oven to preheat before placing the item in the oven.

Slow cook

Gentle slow cooking for a particularly tender result. To slow cook foods, set bake mode between 140°F (60 °C) and 200°F (95 °C).

Tip
- No preheating is necessary.
- Foods that must be kept moist should be covered with a lid or aluminum foil.
- Do not open the oven door unnecessarily. Opening the door will reduce the temperature of the oven.

8.9 Basic settings

You can configure the basic settings for your appliance to meet your needs.

List of basic settings

Depending on the features of your appliance, not all basic settings will be available.

Display	Function	Options
SOUnd	Signal duration upon completion of a cooking time or timer duration	10 SEC = approx. 10 seconds 30 SEC = approx. 30 seconds [1] 120 SEC = approx. 2 minutes
t IME OUt	Waiting time until a setting is applied	3 SEC = approx. 3 seconds [1] 6 SEC = approx. 6 seconds 10 SEC = approx. 10 seconds
tONE	Button tone that sounds when a button is touched	nO = off YES= on [1]

[1] Factory setting (may vary according to model)

Display	Function	Options
dISPLAY	Brightness of the display illumination	1 = dim 2 = medium [1] 3 = bright
CLOCK	Displays the clock time	nO = hide the clock 12 hR ES = display the 12-hour clock [1] 24 hR ES = display the 24-hour clock
LIGHt	Interior lighting on when appliance in operation	OFF = no On = yes [1]
COOL FAN	Cooling fan run-on time	284 °F / 140 °C = At over 284 °F/ 140 °C [1] 230 °F / 110 °C = At over 230 °F/ 110 °C 176 °F / 80 °C = At over 176 °F/ 80 °C 140 °F / 60 °C = At over 140 °F/ 60 °C
FACtOrY	Reset all values to factory settings	nO = no [1] YES= yes
dEMO	Activate demo mode. Demo mode is used for demonstration purposes – the oven does not actually heat in demo mode. Demo mode can only be activated within 5 minutes of connecting the appliance to the mains power supply.	OFF = no [1] On = yes
tEMPInd	Set the temperature unit.	FAHrEnH = Fahrenheit (°F) [1] CELSIUS = Celsius (°C)
SAbbAtH	Sabbath mode available	OFF = no On = yes [1]

Changing the basic settings

The function selector must be set to the "Off" position.

1. Press and hold the ◷ button for approx. 4 seconds. The first basic setting appears on the display, e.g., SOUNd.
2. Press the ◷ button again to change the selected basic setting.
3. Use the − or + button to change the basic setting.
4. Press the ◷ button again to save the basic setting.
5. Use the +button to navigate to the next basic setting.
6. Use the − or + button to continue going through all of the basic settings as described above and use the ◷ button to select and change the settings if necessary.
7. When you have finished, press and hold the ◷ button again for approx. 4 seconds to confirm the settings. This applies all the basic settings.

✔ This applies all the basic settings.

Note

- You can change the basic settings again at any time. Demo mode can only be activated within 5 minutes of connecting the appliance to the mains power supply.
- Your changes to the basic settings will be retained even after a power failure.

9 Cleaning and maintenance

Note: The Statement of Limited Product Warranty covers defects in materials and workmanship. Cleaning and maintenance is not covered by the warranty and a charge will apply. See the Statement of Limited Product Warranty for more details.

9.1 Cleaning and maintenance - cooktop

The entire cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

Cleaning recommendations:

- Always keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Before cleaning, be certain the burners are turned off and the grates and burners are cool.
- Do not clean removable cooktop parts in any self cleaning oven or dishwasher.

[1] Factory setting (may vary according to model)

- Do not obstruct air flow around cooktop burners, range backguard and door area.
- After cleaning, place all parts in their proper positions before using cooktop.
- For proper burner performance, keep igniters clean and dry.
- Keep the igniter ports clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic igniters click.
- Do not use flammable cleansers such as lighter fluid.
- Do not use chlorine based cleaners.
- Always test cleaners on a small inconspicuous area first.

⚠ CAUTION
All igniters spark when any single burner is turned on.
▸ Do not touch any of the burners when the cooktop is in use.

Cleaning guidelines

The cleaners recommended below and on the following page indicate a type and do not constitute an endorsement of a particular brand. Use all products according to package directions.

⚠ WARNING
Be sure the entire appliance (including the light bulb) has cooled and grease has solidified before attempting to clean any part of the appliance.
Do not clean the cooktop while it is in operation.

Cooktop part / material	Suggested cleaners	Recommendations
Burner base / aluminum alloy	▪ Detergent and hot water; rinse and dry thoroughly. ▪ Stiff nylon bristle tooth brush to clean port openings. ▪ Abrasive cleansers: Brillo®[1], or S.O.S.®[1] pads. Rinse and dry.	▪ Do not scratch or gouge the port openings. ▪ Clean ports with a wire or straightened paper clip. ▪ Do not use a toothpick that may break off. ▪ Do not soak burner bases.
Burner cap / porcelain enamel	▪ Detergent and hot water; rinse and dry thoroughly. ▪ Nonabrasive Cleansers: Omit ammonia, Fantastic®[1], Formula 409®[1]. ▪ Mild Abrasive Cleansers: Bon Ami®[1], Ajax®[1], Comet®[1]. ▪ Liquid cleaners: Bar Keeper's Friend®[1], Soft Scrub®[1]. ▪ Bar Keeper's Friend Soft Cleanser Liquid ®[1]. ▪ Reassemble, make sure that the cap is seated on the base.	▪ Acidic and sugar-laden spills deteriorate the porcelain enamel. ▪ Remove soil immediately after unit has cooled enough to touch. ▪ Do not use wet sponge or towel on hot porcelain. ▪ Do not soak burner caps. ▪ Always apply minimal pressure with abrasive cleaners. ▪ Dry thoroughly after cleaning.
Control knobs and bezels	▪ Detergent and hot water; rinse and dry thoroughly. ▪ To remove knobs, pull outward.	▪ Do not soak knobs. ▪ Do not use abrasive scrubbers or cleansers, such as Bon Ami®[1], Ajax®[1], or Comet®[1]. They may permanently damage the finish or remove graphics.

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Cooktop part / material	Suggested cleaners	Recommendations
Exterior finish / stainless steel	▪ Nonabrasive Cleaners: Hot water and detergent, Fantastic®[1], Formula 409®[1]. Rinse and dry immediately. ▪ Bosch Stainless Steel Conditioner (Order number: 00576696) ▪ Cleaner Polish: Stainless Steel Magic®[1] to protect the finish from staining and pitting; enhances appearance. ▪ Hard water spots: Household white vinegar. ▪ Mild Abrasive Cleaners: Bon Ami®[1]. ▪ Heat discoloration: Bar Keepers Friend®[1]	▪ Do not use steel wool pads. They will scratch the surface. ▪ Stainless steel resists most food stains and pit marks providing the surface is kept clean and protected. ▪ Never allow food stains or salt to remain on stainless steel for any length of time. ▪ Rub lightly in the direction of the grain. ▪ Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.
Grates and grate bridge / porcelain enamel on cast iron	▪ Nonabrasive cleaners: Hot water and detergent, Fantastic®, Formula 409®[1]. Rinse and dry immediately. ▪ Mild abrasive cleaners: Bon Ami®[1], and Soft Scrub®[1]. ▪ Abrasive cleaners for stubborn stains: soap-filled steel wool pad. ▪ You may also clean the burner grates in the dishwasher. Remove any burnton food prior to placing the burner grates in the dishwasher. Place them on the lowest rack of dishwasher and use the dishwasher manufacturer's recommended detergent.	▪ The grates are heavy; use care when lifting. Place on a protected surface for cleaning. ▪ Blisters/ crazing/ chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. ▪ Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately after unit has cooled enough to touch. ▪ Abrasive cleaners, used too vigorously or too often can eventually mar the enamel. ▪ Do not clean in a self-cleaning oven.
Igniters / ceramic	▪ Carefully wipe with a cotton swab dampened with water or Formula 409®[1]. ▪ Gently scrape soil off with a toothpick.	▪ Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. ▪ Remove any lint that may remain after cleaning.
Griddle grease tray	▪ Remove the grease tray after the grease has cooled. ▪ Discard grease into a grease resistant container for disposal. ▪ Rinse and dry immediately.	**Recommended cleaners:** ▪ Non-abrasive cleaners: Dish soap and hot water ▪ The grease tray is dishwasher-safe. **Important notes:** ▪ Clean the grease tray after each use. ▪ Do not let the grease tray fill up so far that tipping it spills the grease.

Burnt-on dirt

For hard-to-remove, burnt-on dirt, you can order a cleaning gel from our online shop, from your specialist retailer or our Customer Service (item number 00311859). It is suitable for pan supports and the stainless steel recess. If necessary, let the dirt soak overnight. Follow the instructions on the cleaning agent.

NOTICE

DAMAGE TO THE SURFACE

▸ Do not use the cleaning gel on the burner parts.

9.2 Cleaning and maintenance - oven

To avoid electrical shock hazard, before servicing the appliance, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

Cleaning the oven

Avoid These Cleaners

Do not use commercial oven cleaners such as Easy Off®. They may damage the oven finish or parts.

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Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label. Never use scouring pads or abrasive cleaners.

Oven cleaning guide

The cleaners recommended below and on the following page indicate a type and do not constitute an endorsement of a particular brand. Use all products according to package directions.

Part	Recommendations
Flat rack	Clean with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed.
Telescopic rail	Clean with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. Avoid getting cleansing powder in the telescopic slides. Re-lubrication may become necessary. Use only high-temperature food-grade lubricants to re-lubricate slides.
Door seal	The seal should be soft and elastic. To keep the door seal clean, use a non-abrasive sponge and wash with lukewarm water.
Glass	Clean with soapy water or glass cleaner. Apply Fantastik®[1], or Formula 409®[1] to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Painted surfaces	Clean with soapy water or apply Fantastik®[1], or Formula 409®[1] to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Porcelain surfaces	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry cloth when surface is cool enough to touch. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with soapy water or apply Bon-Ami®[1], or Soft Scrub®[1] to a damp sponge. Rinse and dry. For stubborn stains, use soap-filled pads. It is normal for porcelain to show fine lines with age due to exposure to heat and food soil.
Stainless steel surfaces	Never allow food stains or salt to remain on stainless steel for any length of time. Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik®[1], or Formula 409®[1], sprayed onto a paper towel. Protect and polish with Stainless Steel Magic®[1], and a soft cloth. Protect and condition with the Bosch Stainless Steel Conditioner (order no. 00576696) and a soft cloth. Do not apply to logos and labeling. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper´s Friend®[1] to remove heat discoloration. Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check the ingredients on the label.
Black stainless surfaces (HGS8.47.., HDS8.47., HIS8.47.)	For black stainless steel and antifingerprint surfaces, use a soft, dry towel. For stubborn dirt, use warm water diluted with a nonabrasive, mild cleansing soap. Never use stainless steel polish.
Plastic & controls	When cool, clean with soapy water, rinse and dry.
Meat probe	Wipe with soapy water. Do not submerge. Do not wash in the dishwasher.
Printed areas (words & numbers)	Do not use abrasive cleaners or petroleum based solvents.

Cleaning self-cleaning surfaces

NOTICE

Do not use oven cleaner on the self-cleaning surfaces. These will damage the surfaces.

- If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth.
- Do not rub the surface and do not use abrasive cleaning aids.

1. Use a microfiber cloth with soapy water to clean the upper and lower part of the self-cleaning surfaces.
2. Select Multi-Rack, and set the temperature to 550 °F (290 °C).
3. Switch off the appliance after one hour.
4. **Note:** The self-cleaning surface on the back panel must remain in the oven cavity.
   If the side, self-cleaning surfaces are particularly dirty, remove these from the oven cavity.
5. Wash the self-cleaning surfaces with hot soapy water.
6. Rinse and dry the self-cleaning surfaces.
7. Insert the self-cleaning surfaces into the oven cavity.
8. Select Multi-Rack, and set the temperature to 350 °F (175 °C).
9. Switch off the appliance after one hour.

Steam clean

This function makes it easier to clean the bottom of the oven cavity. Food and food spills are soaked and can then be removed more easily.

Setting steam clean

⚠ CAUTION

Hot steam can arise due to water in the hot oven cavity.

- Never pour water into the hot oven cavity.

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Requirement: The oven cavity has cooled off.

1. Remove any food residues or large spills from previous cooking operations from the inside of the oven.
2. Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.
3. Pour approximately 60 cc of water onto the bottom of the oven. Make sure it does not overflow out of the cavity.
4. Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray towards the side walls, upwards, downwards and towards the deflector. We recommend spraying approx. 20 times at the most.
5. Close the door.
6. Turn the function knob to the steam clean position and the temperature.
7. Set a cooking time of 18 minutes using the programmer clock.
8. At the end of the cooking time, the timer will switch the oven heating elements off and the buzzer will start to sound.

End of steam clean

1. Open the door and wipe away the less stubborn dirt with a damp cloth.
2. Use a non-scratch sponge with brass filaments to remove hard deposits.
3. In case of grease residues, use specific oven cleaning products.
4. Remove the water left inside the oven..

Maintenance

How to remove the rack guides and self-cleaning surfaces

The rack guides are fixed to the side panels of the oven cavity at three points. The self-cleaning surfaces are fixed with the rack guides.

⚠ WARNING

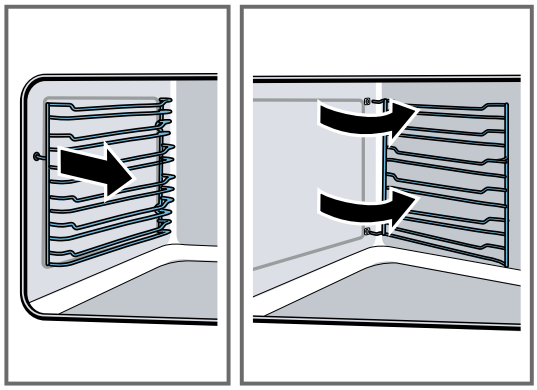
The rack guides and self-cleaning surfaces get very hot.

- Never touch the rack guides and self-cleaning surfaces when they are hot.
- Always allow the appliance to cool down.
- Keep children at a safe distance.

1. When the oven is cool, grip the front of the rack guide and pull it round to the middle of the oven cavity.

✔ The front hook of the rack guide will come out of the hole.

2. Swing the rack guide round further and pull it out of the rear holes in the side panel.
3. Remove the rack guides from the oven cavity.



4. Replace the self-cleaning surfaces and rack guides in the reverse order in which they were removed.

How to remove the oven door glass

For easier cleaning the internal glass panes of the door can be removed.

⚠ WARNING

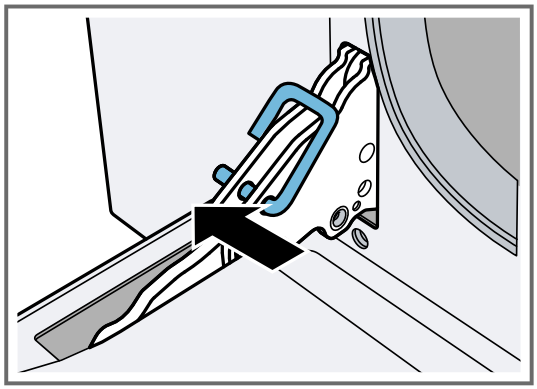
The glass panels are big, heavy and parts are fragile. Failure to grasp the glass firmly and properly could result in personal injury or product damage.

- Use both hands to remove the glass.
- Handle carefully to avoid breakage.
- Do not place the glass on sharp or pointed objects as this could break the glass.
- Lay on a flat, smooth surface, positioned so that the glass cannot fall over.

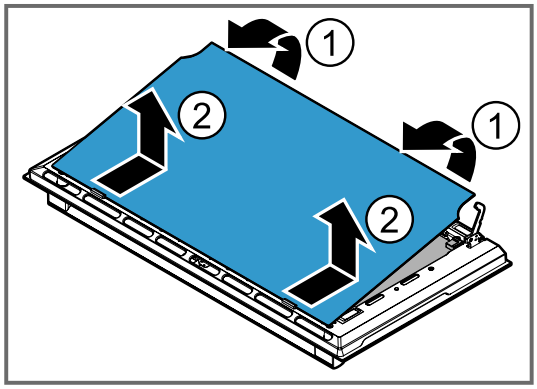
⚠ CAUTION

Wear gloves to avoid cutting fingers on broken glass.

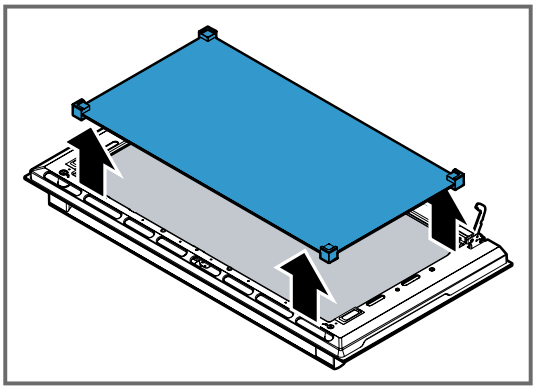
1. Open the oven door fully.
2. Lock the two hinges on the left and right using the locking pin. The locking pins must be fully inserted into the holes in the hinges.



3. **NOTICE:** Move the glass pane slowly to avoid damage to the glass and the oven cavity frame. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows ①. This way, the first 2 pins attached to the rear of the glass detach from their housings in the oven door. Then, push the glass pane slightly towards the oven cavity and pull it upwards ②. This way, the other 2 pins attached to the front of the glass detach from their housings in the oven door.



4. Remove the intermediate glass pane by lifting it upwards.



5. Clean the external glass pane and the panes removed previously.
   Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
6. Reinsert the middle panel.
   Make sure that the panel is seated correctly. All rubber mounts must lay flat against the outer panel.

✔ If the Low-E symbol can be read, the middle panel is inserted correctly.

7. **NOTICE:** Do not use with intermediate glass pane not correctly re-fitted.
   Reposition the internal glass pane. First insert the front part into the two clips and the 2 pins in the front into their housings. Then insert the 2 pins in the rear into their housings in the oven door by applying slight pressure.
8. Remove the locking pins and close the oven door.

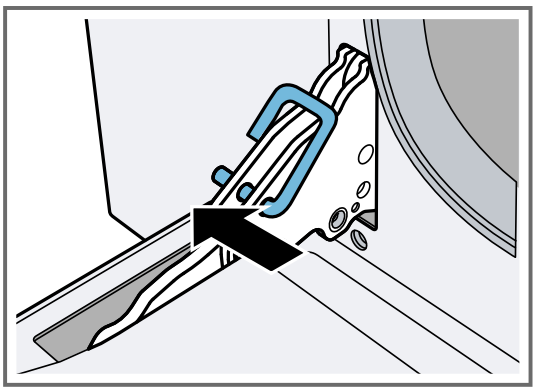
How to remove the oven door

⚠ WARNING
Failure to follow these instructions when removing the oven door may lead to personal injury or product damage.

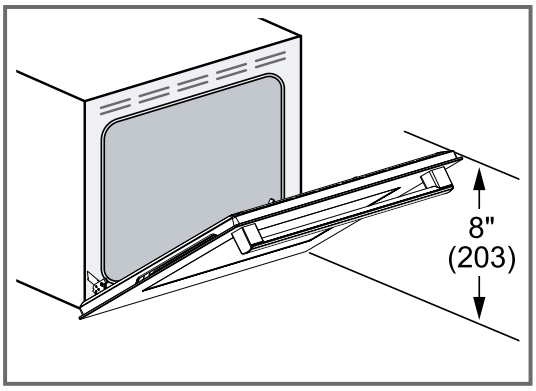
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door.
- The door front is glass. Handle it carefully to avoid breakage.
- Grasp only the side of the oven door. Do not grasp the handle. It may swing in your hand and cause damage or injury. Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure both levers are securely locked in place before removing the door.
- Do not force the door open or closed to avoid damaging the hinge and risking injury.
- Do not place the removed door on sharp or pointed surfaces or objects to avoid breaking the glass or damaging the door. Lay on a flat, smooth surface where it is securely positioned to prevent it from moving or falling.

Note: To avoid injury or damage, make sure that you read the above WARNING before attempting to remove the oven door.

1. Open the oven door to its fully open position.
2. Lock the two hinges on the left and right using the locking pin. The locking pins must be fully inserted into the holes in the hinges.



3. **⚠ CAUTION**
   Closing the door by 8" (203 mm) takes the pressure off the spring. If this is not done, the door can still be removed but the latch will now slam shut and may pinch or cut your hand.
   Close the oven door until it catches on the hinge stop levers, locking the hinges at the correct angle for door removal. The door can be removed when it is pulled up from the open position by about 8 inches (203 mm). This takes the tension off the spring-loaded hinges so that the door can be easily lifted out.



4. The door is heavy. Use both hands to firmly grip it by the sides. Do not grip the door by the handle. Keeping the angle of the door the same, lift the door straight up approximately 3/4" (19 mm) to unhook the hinges from the slots. Pull the door out towards you until the hinges are clear of the oven housing.
5. Place the door in a convenient and stable location for cleaning.
6. Refit the door in the reverse order in which it was removed.

Note: Do not throw away the locking pins. Keep them in a safe place. They will be needed anytime the door is removed from the appliance.

Replacing an oven light

⚠ WARNING
WHEN REPLACING AN OVEN LIGHT:

- Make sure the appliance and lights are cool and that the power to the appliance has been turned off before replacing the light bulb(s). Failure to do so may result in electrical shock or burns.
- Wear gloves.

- The lenses must be in place when using the appliance.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breaking. Broken glass may cause an injury.
- The light socket is live when the door is open.

Light socket is live when door is open if main power supply is not turned off.

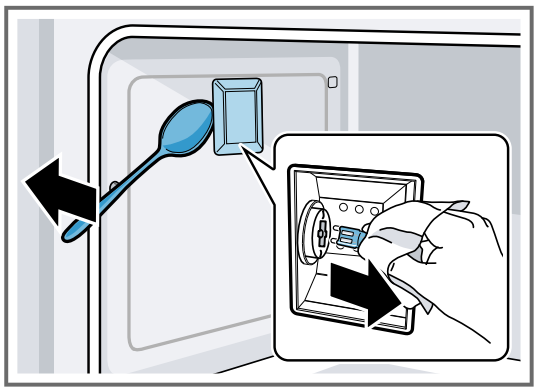
- Turn off main power supply at the service panel before changing the light bulbs.

Bulb specifications:

- Voltage: 120 V
- Power: 40 W
- Fitting: G9
- Temperature resistance: 575°F (300°C)

To change the bulb

1. Allow the oven cavity to cool down.
2. Open the appliance door.
3. Place a cloth in the oven cavity to prevent damage.
4. Remove the racks and rack guides.
5. Remove the glass cover.
   To do this, open the glass cover at the front with your hand. Should you experience difficulties removing the glass cover, use a spoon to help.
6. Remove the oven light bulb.



7. Replace the oven light bulb with a bulb of the same type.
8. Replace the glass cover for the oven light bulb.
9. Replace rack guides and racks.
10. Remove the cloth.
11. Switch the circuit breaker back on.
12. Check that the oven light is working again.

10 Cooking charts

The charts can be used as a guide. Follow the package or recipe directions.

10.1 Baked goods/entrees

The charts can be used as a guide. Follow package or recipe directions.

Cakes

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Angel food	bake	350 (175)	Yes	Single	2, 3	45-55	10" tube
Angel food	conv bake	325 (160)	Yes	Single	2, 3	45-55	10" tube
Bundt® [1]	bake	350 (175)	Yes	Single	2	55-65	12-cup Bundt® [1]
Bundt® [1]	conv bake	325 (160)	Yes	Single	2	60-65	12-cup Bundt® [1]
White cake	bake	350 (175)	Yes	Single	3	30-35	cake mold 8" x 2"
White cake layers	bake	350 (175)	Yes [2]	Multiple	1 & 4	30-35	cake mold 8" x 2"
White cake layers	multi rack	350 (175)	Yes	Multiple	2 & 4	35-40	cake mold 8" x 2"
Cupcakes	bake	375 (190)	Yes	Single	3	12-15	12-cup muffin pan
Cupcakes	conv bake	350 (175)	Yes	Single	2, 3	12-15	12-cup muffin pan
Cupcakes	multi rack	350 (175)	Yes	Multiple	2 & 4	17-20	12-cup muffin pan
Round layers	bake	350 (175)	Yes	Single	2, 3	25-35	8" or 9" round

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[2] Preheat for 20 minutes

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
4 Round layers	multi rack	325 (160)	Yes	Multiple	2 & 4	25-35	8" or 9" round
Yellow flat cake	bake	350 (175)	Yes	Single	2	35-40	12" x 17"
Apple Pie	bake	375 (190)	Yes	Single	2, 3	50-55	9" pie dish

Cookies

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Brownies	bake	350 (175)	Yes	Single	2	35-40	Cake mold 13" x 9"
Chocolate chips	bake multi rack	350 (175) 350 (175)	Yes Yes	Single Single	3 2, 4	13-15 13-15	Cookie sheet
Chocolate chips	multi rack	350 (175)	Yes	Multiple	2 & 5	13-15	Cookie sheet
Chocolate chips	multi rack	350 (175)	Yes	Multiple	1 & 3 & 5	13-15	Cookie sheet
Cookie bars	conv bake	350 (175)	Yes	Single	2, 3	20-35	8" or 9" square
Sugar cookies	bake multi rack	375 (190) 350 (175)	Yes Yes	Single Single	2 4	9-11 9-11	Cookie sheet
Sugar cookies	multi rack multi rack	350 (175) 350 (175)	Yes Yes	Multiple Multiple	2 & 4 1 & 3 & 5	9-11 11-12	Cookie sheet

Entrées

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Casseroles	bake	recipe temp.	Yes	Single	2, 3	recipe time	Casserole dish
Quiche	bake	375 (190)	Yes	Single	2	35-40	Quiche dish
Soufflé	bake	350 (175)	Yes	Single	2, 3	35-50	Soufflé dish
Vegetables	conv bake	recipe temp.	No	Single	2, 3	recipe time	Casserole dish

Pastries

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Cream puffs	multi rack	350 (175)	Yes	Single	2, 3	30-40	Cookie sheet
Cream puffs	multi rack	350 (175)	Yes	Multiple	2 & 4	35-45	Cookie sheet
Puff pastry	conv bake	375 (190)	Yes	Single	2, 3	15-25	Cookie sheet

Pies

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
1 Crust shell	bake	450 (230)	Yes	Single	2, 3	10-20	9" pie pan
1 Crust shell	conv bake	425 (220)	Yes	Single	2, 3	10-20	9" pie pan
2 Crust, fruit	bake	375 (190)	Yes	Single	2, 3	45-60	9" pie pan

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
2 Crust, fruit	conv bake	350 (175)	Yes	Single	2, 3	45-60	9" pie pan
Frozen	bake	400 (205)	Yes	Single	2, 3	package time	Package directions
Pecan	bake	350 (175)	Yes	Single	2, 3	45-60	9" pie pan
Pumpkin	bake	350 (175)	Yes	Single	2, 3	40-60	9" pie pan

Pizza

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Baking stone	bake pizza	500 (260)	Yes	Single	2	recipe time	Baking stone
Fresh	pizza	500 (260)	Yes	Single	2	6-8	Pizza pan
Thick crust, frozen	pizza	on package	Yes	Single	on package	recipe time	Package directions
Thin crust, frozen	pizza	on package	Yes	Single	on package	recipe time	Package directions

Quick breads

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Biscuits	bake	375 (190)	Yes	Single	2	10-15	Cookie sheet
Biscuits	multi rack	325 (160)	Yes	Multiple	2 & 4	15-20	Cookie sheet
Loaf	bake	375 (190)	Yes	Single	2, 3	50-60	8" x 4" loaf pan
Muffins	bake	375 (190)	Yes	Single	2, 3	18-30	12-cup muffin pan
Muffins	conv bake	350 (175)	Yes	Single	2, 3	18-30	12-cup muffin pan
Muffins	multi rack	350 (175)	Yes	Multiple	2 & 4	20-35	12-cup muffin pan
Toast	broil	High	Yes [1]	Single	5	1-6	Broil Pan & Grid or Cookie Sheet

Yeast breads

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Dinner rolls	bake	350 (175)	Yes	Single	2, 3	15-30	Cookie sheet
Dinner rolls	multi rack	325 (160)	Yes	Multiple	2 & 4	20-35	Cookie sheet
Loaf	conv bake	400 (205)	Yes	Single	2, 3	25-40	9" x 5" loaf pan
Cornbread	bake	350 (175)	Yes	Single	2	35	10" x 7" baking tray
Sweet rolls	conv bake	350 (175)	Yes	Single	2, 3	20-30	Cookie sheet
Crescent rolls	bake	350 (175) 375 (190)	Yes Yes	Single Single	3 3	25 10-12	Cookie sheet

[1] Preheat for 5 minutes

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Focaccia bread	bake	450 (230)	Yes	Single	2, 3	10-20	Cookie sheet

Frozen food

Food	Recommended cooking mode	Oven temperature in °F (°C)	Preheat oven	Number of racks	Rack position	Time in min.	Pan size and type
Lasagne	bake	400 (205)	Yes	Single	1	package time	Package directions
Frozen turnovers	bake	400 (205)	Yes	Single	3	30	Package directions

10.2 Meats

The charts can be used as a guide. Follow package or recipe directions.

Roasting times are approximate and may vary depending on the shape of the meat.

Note: Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Beef

Food	Recommended cooking mode	Oven temperature in °F (°C)	Rack position	Doneness, internal temperature in °F (°C)	Time in min.	Food covered	Stand time in min.
Hamburgers, 0.3 lbs each	broil	High	5	Medium-rare, 140 (60)	Side 1: 8; Side 2: 7	No	none
Rib eye, boneless, 3-3.5 lbs	conv roast	325 (160) [1]	2, 3	Medium-rare, 145 (63)	27-31 min/lb	No	10-15
Rib eye, boneless, 3-3.5 lbs	conv roast	325 (160) [1]	2, 3	Medium, 160 (71)	30-38 min/lb	No	10-15
Rump, eye, sirloin, boneless, 3-4 lbs	conv roast	325 (160)	2, 3	Medium-rare, 145 (63)	18-33 min/lb	No	10-15
Steak, 1" thick	broil	High	5	Medium-rare, 145 (63)	Side 1: 5-8; Side 2: 4-6	No	none
Tenderloin, 3-4 lbs	conv roast	425 (220)	2, 3	Medium-rare, 145 (63)	15-24 min/lb	No	10-15

[1] Preheat for 10 minutes

Lamb

Food	Recommended cooking mode	Oven temperature in °F (°C)	Rack position	Doneness, internal temperature in °F (°C)	Time in min.	Food covered	Stand time in min.
Leg, boneless, 2-4.5 lbs	conv roast	325 (160) [1]	2, 3	Medium-rare, 145 (63)	25-30 min/lb	No	10-15
Leg, boneless, 2-4.5 lbs	conv roast	325 (160) [1]	2, 3	Medium, 160 (71)	30-35 min/lb	No	10-15
Chops, 1" thick	broil	500 (260) [1]	5	Medium-rare, 145 (63)	Side 1: 4-6; Side 2: 4-5	No	none

Pork

Food	Recommended cooking mode	Oven temperature in °F (°C)	Rack position	Doneness, internal temperature in °F (°C)	Time in min.	Food covered	Stand time in min.
Loin roast, 2.2-6.5 lbs	conv roast	350 (175) [1]	2	Medium, 160 (71)	16-25 min/lb	No	none
Chops, 0.3-0.4 lbs	broil	High	5	160 (71)	Side 1: 8-12; Side 2: 6-10	No	none
Sausage, fresh	broil	High	5	170 (75)	Side 1: 5-7; Side 2: 4-6	No	none
Tenderloin, 2-3 lbs	conv roast	425 (220)	2	Medium, 160 (71)	15-28 min/lb	No	none

Poultry

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165 °F (75 °C).

Food	Recommended cooking mode	Oven temperature in °F (°C)	Rack position	Doneness, internal temperature in °F (°C)	Time in min.	Food covered	Stand time in min.
Chicken breasts, bone-in	broil	High	5	170 (75)	Side 1: 22; Side 2: 17	No	none
Chicken thighs, bone-in	broil	High	4	180 (82)	Side 1: 12-15; Side 2: 9-11	No	none
Chicken, whole, 3-6.6 lbs	conv roast	375 (190)	2	180 (82)	115	No	none

[1] Preheat for 10 minutes

Food	Recommended cooking mode	Oven temperature in °F (°C)	Rack position	Doneness, internal temperature in °F (°C)	Time in min.	Food covered	Stand time in min.
Cornish game hens, 1-1½" lbs	conv roast	350 (175)	2	180 (82)	45-75 min total time	No	none
Turkey breast, 4-8 lbs	conv roast	325 (160) [1]	2, 3	180 (82)	17-25 min/lb	Foil to prevent over-browning	none
Turkey, unstuffed, 12-19 lbs	conv roast	325 (160) [1]	2	180 (82)	7-15 min/lb	Foil to prevent over-browning	none
Turkey, unstuffed, 20-30 lbs	conv roast	325 (160) [1]	2	180 (82)	7-15 min/lb	Foil to prevent over-browning	none

Seafood

Food	Recommended cooking mode	Oven temperature in °F (°C)	Rack position	Doneness, internal temperature in °F (°C)	Time in min.	Food covered	Stand time in min.
Whole fish	conv roast	400 (205)	2	145 (60)	30	No	none
Whole salmon fillet 2.2 lbs	broil	High	5	145 (60)	Side 1: 13; Side 2: 10-11	No	none

11 Troubleshooting

You can eliminate minor issues on your appliance yourself. Please read the information on eliminating issues before contacting Customer Service. This may avoid unnecessary repair costs.

⚠ WARNING
To avoid risk of injury from improper repairs, observe the following.
- Only qualified technicians or authorized service providers should perform repairs.
- Only genuine spare parts may be used to repair the appliance.

11.1 Malfunctions

Fault	Cause and troubleshooting
Burner(s) do not light or igniters do not spark.	The gas shut-off valve is not in the “ON” position or the gas supply to the house is shut off. ▸ Ensure that the gas shut-off valve is in the “ON” position and the gas supply to the house is not shut off.
	The burner caps, burner bases or burner ports are clogged. **1.** Ensure that the burner caps and burner bases and the burner ports are not clogged. **2.** Clear ports with a wire or straightened paper clip if clogged.

[1] Preheat for 10 minutes

Fault	Cause and troubleshooting
Burner(s) do not light or igniters do not spark.	The igniters are dirty or wet. ▸ Make sure the igniters are clean and dry.
	The power supply is not properly grounded or has the wrong polarity. ▸ Check the power supply. It should be properly grounded with the correct polarity.
	The unit's power cord is not fully plugged into the power outlet or the circuit breaker has tripped. ▸ Ensure that the unit's power cord is fully plugged into the power outlet and the circuit breaker has not tripped.
The burner flame goes out unexpectedly.	There is a draft in the room. ▸ Ensure that there is no draft in the room.
Cooktop burner(s) does not start correctly or flame extinguishes at burner as soon as knob is released.	The pushing time was too short or the pushing was too soft. **1.** Use the recommended lighting position ϟ. **2.** Push the knob completely. **3.** Keep it fully pushed during the whole lighting procedure. **4.** Release the knob after min. 3-5 seconds.
	The burner cap not well positioned. ▸ Check the correct placement of the burner caps. → *"Burner assembly", Page 13*
	Dirt or moisture on burner, spark plug or thermocouple. ▸ Clean and dry these parts.
	Not enough gas in pipe. ▸ Check main gas valves and pressure regulator and make sure that pipes are purged from air.
The small burner or the dual-flame burner does not light properly or is not stable or extinguishes.	The small burner caps are swapped. ▸ Check the correct placement of the burner caps. → *"Burner assembly", Page 13* ▸ The burner cap with the smallest diameter must always be placed in the middle of the dual-flame burner. ▸ If one of your burner caps is marked with "DUAL", it has to be placed in the middle of the dual-flame burner.
Sparks appear on the wrong burner.	No fault: On starting one burner on all burners sparks will be generated.
The igniters spark even though the knobs are in the off position.	The electrical power connection has been activated at the first power-up or reconnected after an outage. ▸ The igniters may spark once or twice, even though all burner knobs are in the “OFF” position. This is normal.
Cooking results are not as expected.	The cooktop burner is not properly levelled. ▸ Check the level of the cooktop burner during installation.
	The cookware does not fit on the surface being used. ▸ Choose a different surface or a different piece of cookware.
	The cookware is not the recommended type or size. ▸ See "Notes regarding cookware" and "Baking pans and dishes".
The oven door feels hotter than before, after the oven door glass has been removed for cleaning.	The oven door glass is not inserted the right way round. ▸ Check if the oven door glass is inserted the right way round (low-E symbol can be read).
The oven door is not balanced.	The inner door glass is missing or has not been inserted during reassembly. ▸ Check if the inner door glass is present or has been inserted during reassembly.
Cooling fan continues to run when the oven is switched off.	No fault: The cooling fan will cool down until the oven temperature has reached the temperature chosen in the settings.

12 Disposal

12.1 Disposal of your old appliance

Environmentally compatible disposal allows valuable raw materials to be recycled.

1. Unplug the appliance from the power supply.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally responsible manner.
   Information about current disposal methods can be obtained from your specialist dealer or local authority.

13 Customer Service

With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts. We use only genuine replacement parts for all repairs.
You can obtain function-relevant and storable genuine spare parts from our Customer Service for up to 15 years from the date on which your appliance was placed on the market.
For more information, please contact our Customer Service team.
Detailed information on the warranty period and terms of warranty can be found in the Statement of Limited Product Warranty, from your retailer, or on our website.
USA:
1-800-944-2904
www.bosch-home.com/us/owner-support/get-support
www.bosch-home.com/us/shop
CA:
1-800-944-2904
www.bosch-home.ca/en/service/get-support
www.bosch-home.ca/en/service/cleaners-and-accessories

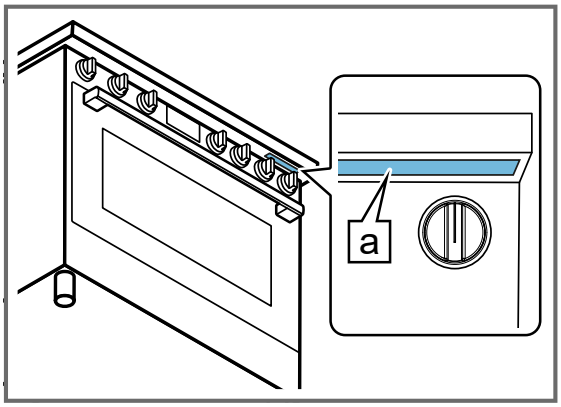
13.1 Model number (E-Nr.) and production number (FD)

If you contact Customer Service, you will need the product number (E-Nr.) and production number (FD), which you can find on the appliance's rating label.

Making a note of your appliance's details and the Customer Service telephone number will enable you to find them again quickly.

13.2 Rating plate location

You can find the rating plate of your appliance:
- on the underside of the projecting control panel.
- on the rear of the appliance.



a Rating plate

14 STATEMENT OF LIMITED PRODUCT WARRANTY

14.1 What this warranty covers & Who it applies to

The limited warranty provided by BSH Home Appliances (“Bosch“) in this Statement of Limited Product Warranty applies only to the Bosch appliance sold to you (“Product“), provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail from a BSH authorized dealer or directly from BSH (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.
Please make sure to register your Product; while not necessary to effectuate warranty coverage, it is the best way for Bosch to notify you in the unlikely event of a safety notice or product recall.

14.2 How long the warranty lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of three hundred and sixty-five (365) days from the date of the original delivery. The foregoing timeline begins to run upon the date of the original delivery, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever. This Product is also warranted to be free from **cosmetic** defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes,

chips, dents, or other damage to the finish) of the Product, for a period of thirty (30) days from the date of delivery or closing date for new construction. This **cosmetic** warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This **cosmetic** warranty specifically excludes any display, floor, “As Is”, or “B” stock appliances.

14.3 Repair/replace as your exclusive remedy

During this warranty period, Bosch or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Bosch will replace your Product (upgraded models may be available to you, in Bosch’s sole discretion, for an additional charge). Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original part. All removed parts and components shall become the property of Bosch at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Bosch's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Bosch authorized service provider during normal business hours. For safety and property damage concerns, Bosch highly recommends that you do not attempt to repair the Product yourself, or use a non-authorized service provider; Bosch will have no responsibility or liability for damage resulting from repairs or work performed by a non-authorized service provider. Authorized service providers are those persons or companies that have been specially trained on Bosch products, and who possess, in Bosch's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Bosch). Nevertheless, taking your product to be serviced by a repair shop that is not affiliated with or an authorized dealer of Bosch will not void this warranty. Also, using third-party parts will not void this warranty. Notwithstanding the foregoing, Bosch will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Bosch would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call. Further, to the extent you have installed the Product in a difficult-to-access location or have otherwise installed temporary or permanent fixtures that create barriers to accessing or removing the Product, Bosch will not incur any liability for, or have responsibility, for work or costs associated with moving the Product or otherwise creating access to the Product in order to repair or replace it. All such costs shall be your sole responsibility.

14.4 Out of warranty product

Bosch is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or Product replacement, once this warranty has expired.

14.5 Warranty exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Bosch, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including selfperformed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.
- Service calls to correct the installation of your Product, to instruct you how to use your Product, to replace house fuses or correct house wiring or plumbing.
- Removal and replacement of trim or decorative panels that interfere with servicing the Product.
- Damage or defects caused by labor or parts installed by any non-authorized service provider, unless approved by Bosch before service is performed.

In no event shall Bosch have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products, on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITIVELY CAUSED EXCLUSIVELY BY BOSCH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.
No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

14.6 Obtaining warranty service

To obtain warranty service for your product, you should contact Bosch Customer Support at 1-800-944-2904 to schedule a repair.

14.7 Product information

For handy reference, copy the information below from the rating plate. Keep your invoice and/or delivery documents for warranty validation.

Model number (E-Nr.)
Production number (FD)
Date of delivery

Recursos y ayuda en línea en español

Muchos manuales están disponibles en línea en inglés, francés y español.
Para acceder a manuales de modelos específicos y otros documentos en español:

- Visite *www.bosch-home.com/us/owner-support/owner-manuals* o escanee el código QR.



- Introduzca el número de producto (E-Nr.) que encontrará en la placa de características del aparato.
- Seleccione o descargue el manual o documento que desee.

Register your appliance to enjoy customized benefits.

Thank you for being a Bosch customer!
Simply create a MyBosch account, then register your appliance.
You'll find a variety of customized information in MyBosch such as:

- **Discounts for filters, cleaners, accessories & parts**
- **Easy access to manuals & appliance specifications**
- **Easy access to part lists**
- **Customized offer for the Bosch Appliance Service Plan (sent by mail after appliance registration)**

Register here:
www.bosch-home.com/us/owner-support/mybosch

Looking for help? You'll find it here.

No matter what, no matter when: Bosch is here to support you.
We're here to assist with usage instructions, cleaning tips, accessories & parts, troubleshooting, and repairs.
Find online resources such as FAQs, how-to-videos, manuals, warranties and authorized Bosch servicers at:
www.bosch-home.com/us/owner-support/get-support

Contact us:
Please have your model Number (E-Nr) ready when contacting us.
1-800-944-2904
www.bosch-home.com/us/owner-support/contact-us

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