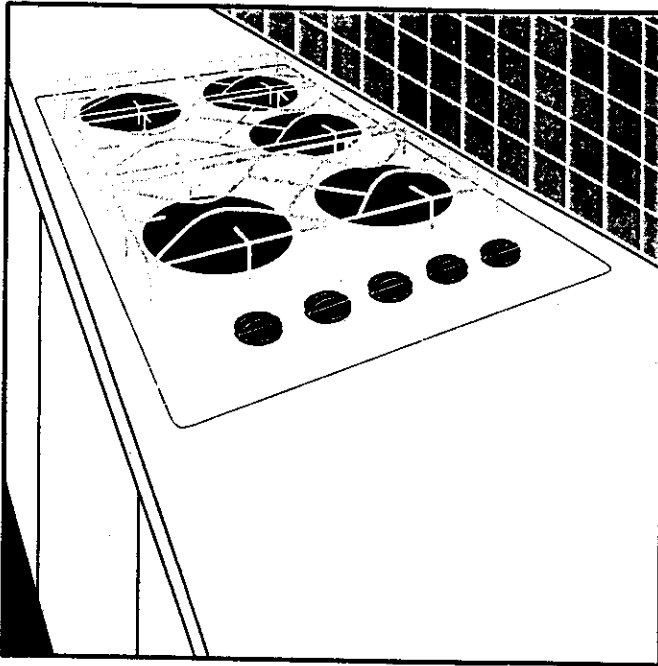




BOSCH



Use and Care Manual
for
Bosch Gas Built-In Cook-Tops
Models NHT 72... and NHT 92...

WARNING: If the information in this manual is not followed exactly, a fire or explosion may 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.

INSTALLER: Please leave this manual with owner.

OWNER: Please keep this manual for future reference.

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.

Dear Bosch Cook-Top Owner:

Thank you and congratulations on your choice and purchase of a Bosch cook-top. Whether you are an expert chef or a beginning cook we believe that you will find your Bosch cook-top meets and exceeds your expectations for a modern gas sealed burner cook-top. And you may take great pride in the quality of construction of these fine cook-tops.

We ask that you read this manual thoroughly before using your new cook-top. This is especially important if you have never before used a gas sealed burner cook-top. Please pay particular attention to the Safety Instructions printed at the front of the book and the numerous safety hints and cautions placed throughout this manual. Also, be sure to familiarize yourself with the proper operation of the cook-top and its cleaning and maintenance procedures. Adherence to these instructions and procedures will assure that you realize the full potential of your new cook-top.

BSH Home Appliances

Model Information

The model/rating plate, located on the bottom surface of the cook-top, shows the model number and serial number of your cook-top. This is information you will need if your cook-top should ever need service.

As a handy reference, copy the information from the model/rating plate in space provided below. Also keep your invoice. The invoice as well as the information listed below will be required for warranty validation.

Model No.		Dealer's Name	
Serial No.			
Date of Purchase		Dealer's Phone	
Bosch Authorized Service Contractor			
Contractor's Phone			

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IMPORTANT SAFETY INSTRUCTIONS

WARNING - When using this appliance, basic safety precautions should always be followed to reduce the risk of fire, explosion, electric shock and/or injury to persons, including the following.

- 1. Proper Installation** - Be sure your appliance has been properly installed by a qualified technician, that the cook-top has been connected to the type of gas as marked on the rating plate and that the cook-top has been checked for leaks and properly grounded in accordance with local codes or, in the United States, the NATIONAL ELECTRICAL CODE, ANSI/NFPA 70; in Canada, CSA Standard C22.1, the CANADIAN ELECTRICAL CODE. Have the installer show you where the gas shut-off valve is located so that you know where to turn off the gas supply. Also, have the installer show you the location of the breaker or fuse box that supplies electrical power to the cook-top. Leak testing of the appliance shall be conducted according to the manufacturer's instructions.
- 2. Never Use Your Appliance for Warming or Heating the Room.**
- 3. Do Not Leave Children Alone** - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 4. Wear Proper Apparel** - Loose-fitting or hanging garments should never be worn while using the appliance. Never let clothing, potholders or other flammable materials come in contact with the burners while in operation. Fabric may ignite and result in personal injury.
- 5. User Servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other service should be referred to a qualified technician.
- 6. Storage in or on Appliance** - Do not store flammable materials on or near this appliance. The flammable vapors can create an explosion and/or fire hazard.
- 7. Do Not Use Water on Grease Fires** - Smother fire or flame or use dry chemical or foam type extinguisher.
- 8. Use Only Dry Potholders** - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- 9. Use Proper Pan Size** - Select utensils of the proper size. Choose flat bottomed cookware; the pot or pan should never rock on the grates. An unstable pan can result in spills and uneven cooking. The pan should be large enough to hold the desired quantity of food without spilling or boiling over. Choose a pan with a well-designed handle that provides suitable grasping area for its weight. Do not use utensils with loose handles. The utensil chosen should be of adequate size to assure that the flame size does not extend beyond the bottom edge of the pan.
- 10. Never Leave Cook-Top Unattended at High Heat Settings** - Boil over causes smoking and greasy spillovers that may ignite.
- 11. Glazed Cooking Utensils** - Because of the potential for breaking due to the sudden change in temperature, only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top use.

IMPORTANT SAFETY INSTRUCTIONS (continued)

12. **Caution when Deep Frying** - When deep frying be sure to use a pan that is large enough to hold the food to be fried without overflowing. Never leave a deep fryer unattended. To avoid excessive splattering of hot oil, never deep fry moist or frost-covered foods. Be sure to use a deep frying thermometer to avoid overheating the oil. Most foods should be fried at about 375°F, while large solid pieces should be fried at 340°F.
13. **Utensil 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 utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
14. **Do Not Touch Grates, Burner Caps or Burner Bases or Other Parts Close to the Burner Flames** - Grates, burner caps, burner bases and other parts close to the flame may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact these items or areas until they have had sufficient time to cool.
15. **Do Not Cook on Broken Cook-Top** - If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock; contact a qualified technician immediately.
16. **Clean Cook-Top 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.
17. **Check for Off When Done** - Always check the position of the cook-top control knobs when you have finished cooking to make sure they are all in the off positions.
18. **"CAUTION"** - Do not store items of interest to children in cabinets above the cook-top - children climbing on the cook-top to reach items could be seriously injured.
19. **Do Not cover the Burners and Grates** - Do not cover the burners or grates with anything other than properly selected pots or pans. Decorative covers, cutting blocks, etc. should not be used on the grates or burners.
20. **Do not Heat Sealed Containers** - Do not heat unopened food containers, such as bottles or cans of sauce, baby food, etc. Pressure build up in a sealed container may cause the container to fail catastrophically causing injury.
21. **Conversions** - Any additions, changes, or conversions required in order for the appliance to satisfactorily meet the application needs must be made by a Bosch distributor, qualified service technician, installer, service agency or the gas supplier using factory specified and approved parts.
22. **Exposure warning** - Gas fuels and their use in appliances can cause minor exposure to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with blue, rather than a yellow flame, will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

Product Features

The cooking surface of your Bosch gas cook-top is either stainless steel or tempered glass. And whether glass or stainless steel, the cook-top surface provides a smooth and non-porous surface that is easily cleaned.

In addition, all Bosch gas cook-tops are equipped with sealed burners that spread the flame evenly across the bottom of your pots and/or pans. The burners all incorporate spark ignition with auto-reignition that will automatically spark in an attempt to relight a burner that has gone out. Gaskets at the burner base prevent any spilled liquid from entering the body of the cook-top.

The Parts of Your Cook-Top

Below you will find an illustration of a Bosch cook-top identifying the various parts.

The models NHT 722 AUC, NHT 725 AUC and NHT 726 AUC are 30 inch wide cook-tops having 4 sealed gas burners, 2 large burners and 2 medium burners with auto-reignition.

The models NHT 922 AUC, NHT 925 AUC and NHT 926 UC are 36 inch wide cook-tops having 5 sealed burners, 2 large and 3 medium burners with auto-reignition.

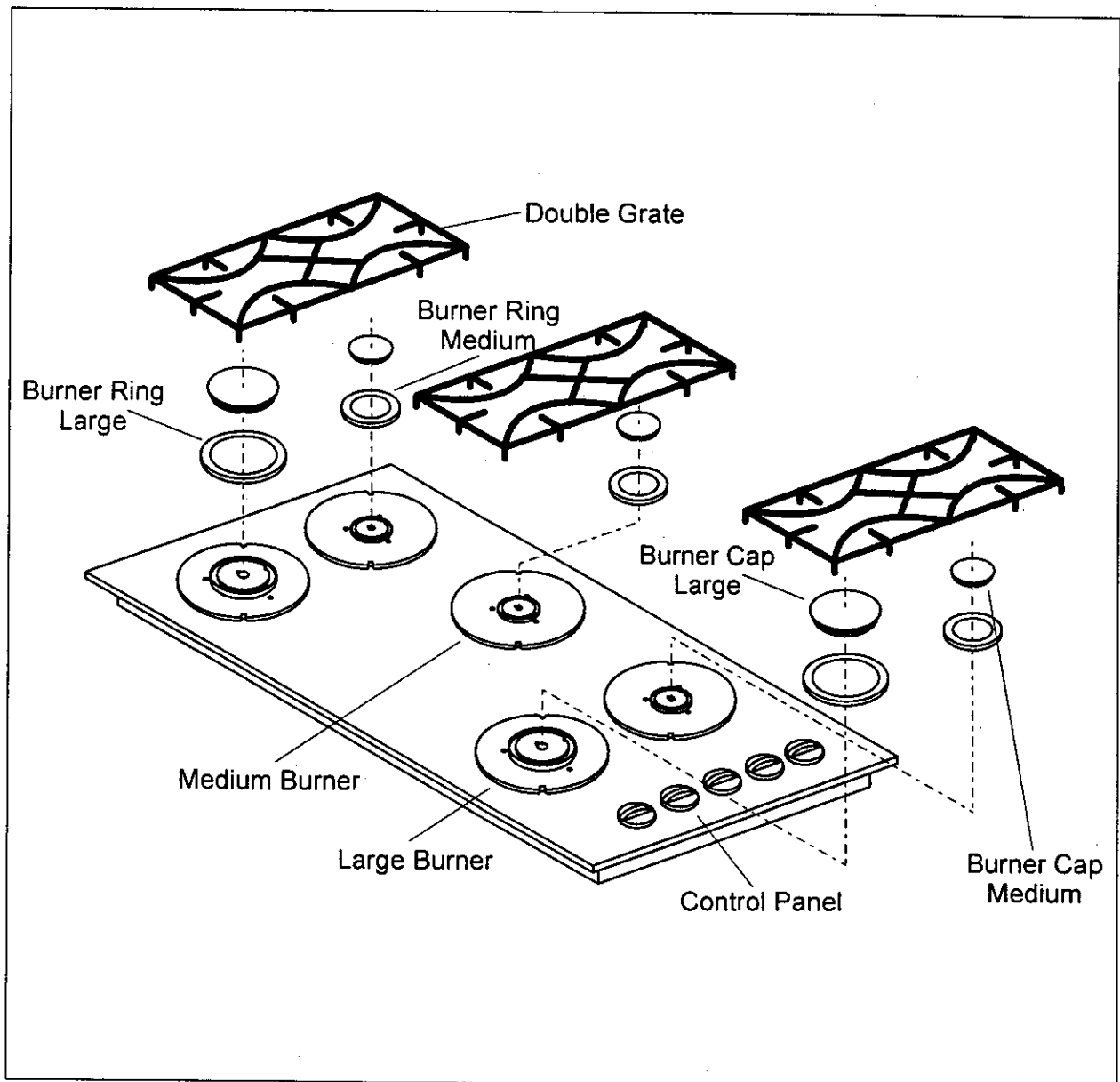


Figure 1. Parts Identification, NHT 92 shown

Grates and Burner Caps

The top surface of the grates and the burner caps are covered with a porcelain enamel coating. This coating not only serves to protect the grates and burner caps from oxidation, but also provides ferrous components an attractive finish.

The porcelain enamel coating on the burners and grates undergo extreme thermal and mechanical conditions; far more severe than experienced by any other porcelain enamel surface in your kitchen. This means that over time, due to these severe conditions, the porcelain enamel coating of these components will inevitably undergo a change in appearance. This is in addition to any damage they may receive from the utensils that may be used on them. Special attention to the care and cleaning of the grates and burner caps will slow the changes in appearance, but will not eliminate them. See the **Care and Cleaning** section of this manual for recommendations for maintaining the appearance of your cook-top.

Sealed Burners

The cook-top has sealed gas burners designed to spread the heat evenly across the bottom of your cooking utensils. Each burner is equipped with a spark igniter to light the burner and each burner incorporates auto-reignition in case a flame is blown out. The burners on the Bosch cook-tops have been set at the factory for use in Natural Gas. The cook-top can be converted for use on LP/Propane, but such a conversion should only be performed by a qualified service technician. LP/Propane conversion kits can be ordered from your dealer

The Bosch gas cook-top comes in two basic sizes:

- The 30 inch, 4 burner, models:
 - ▶ NHT 722 AUC
 - ▶ NHT 725 AUC
 - ▶ NHT 726 AUC

have four sealed burners: two large burners rated at 12,500 BTU/Hr maximum input and two medium burners rated at 6,000 BTU/Hr maximum input. The two large burners are located at the front of the cook-top, while the two medium burners are located at the rear.

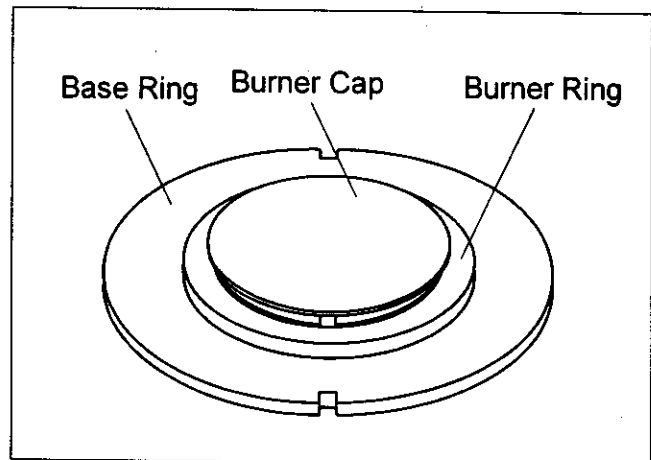
- The 36 inch, 5 burner, models:
 - ▶ NHT 922 AUC
 - ▶ NHT 925 AUC
 - ▶ NHT 926 AUC

have five sealed burners: two large burners rated at 12,500 BTU/Hr maximum input and three medium burners rated at 6,000 BTU/Hr maximum input. The two large burners are located at the front of the cook-top, while the three medium burners are located at the rear. See **Figure 1** on page 6.

The large burners are intended to be used for cooking large quantities of food, deep frying and/or cooking with large diameter pots or pans. The medium burners are to be used for simmering, for cooking smaller quantities of food, or when using smaller diameter pots or pans.

The burners used are of the sealed type, meaning that the bottom of the burners, where they meet the cook-top surface, are provided with gaskets (seals) to prevent any spilled liquid from entering the body of the cook-top. In this way any spilled liquids are kept out of the cook-top and on the surface for easy cleaning.

Figure 2. Sealed burner assembly



Cookware Tips

Good utensils and the use of proper procedures are essential for good cooking. Cooking performance is greatly effected by the type of pots and pans used. For best results we recommend the following:

- Use pots and pans of heavy gauge metal with flat, thick, smooth bottoms. Glass or ceramic cookware should only be used as recommended by the cookware manufacturer.
- For best results and greater efficiency use only flat-bottomed cookware. Pots and pans with rounded, either concave or convex, warped, or dented bottoms should be avoided. Rounded and uneven utensils are unstable when placed on the grates and may scorch or burn food due to uneven heating. The bottom of the utensil should touch all grate support fingers evenly. Utensils, whether full or empty, should never rock on the grates.
- Choose pots and pans with handles made of sturdy, heat resistant material that are securely attached. Never use a pot or pan with a loose handle.
- When possible be sure to cover the pots or pans with a suitable lid. Proper fitting lids will help shorten the cooking time and allow food to cook in a minimum amount of liquid.
- Turn handles of pots and/or pans inward, but not over other burners. This will help reduce the chance of burns and spills due to bumping the handle.
- Try to match the pot or pan size to the cooking process.
- Select a pot or pan such that the flame height required for the cooking process being used does not extend beyond the edge of the pot or pan. Flames that extend beyond the edge of a pot or pan waste energy and can cause fires.
- Make sure that the bottom of the utensil being used is clean and dry.
- When choosing or using specialty cookware, such as pressure cookers, deep fat fryers, woks or canning modules, be sure they meet all the safety notices contained in this manual.

SPECIAL NOTES REGARDING COOKWARE:

1. Do not use undersized pots or pans with large handles that may overbalance the pot or pan as these can easily tip causing spills.
2. Do not use utensils with rough bottoms as these can cause permanent damage to the porcelain coating on the grates.
3. Do not leave any empty pot or pan unattended. Boil overs can cause smoking and greasy spillovers that may ignite. Also pot or pans can overheat causing smoking and may ignite grease left in the pot or pan and damage the pot or pan, grate and/or surface of the cook-top.

SPECIAL NOTES REGARDING CANNING:

The high temperatures encountered for long periods of time when using water bath or pressure canners can damage the cook-top if they are used improperly. To protect the cook-top we recommend the following:

1. Center the canner/pan over the burner being used. Large diameter canners/pans can trap heat and cause damage to the cook-top if not properly centered.
2. Do not attempt to use two burners at the same time with the canner/pan. The cook-top will become too hot and could become damaged.
3. Start the process with hot water. This will reduce the amount of time that the burner is on high. Then reduce the setting once water is boiling, to the lowest position that will keep the water boiling.

Cook-Top Operation

Before beginning to operate your Bosch gas, built-in cook-top make sure:

- The cook-top has been installed by a qualified technician who has tested for leaks and has tested the operation of the cook-top.
- The burner rings, burner caps, grates, spill protector grommets and knobs are in position.
- All packing materials have been removed from the cook-top.
- All cook-top components are clean.
- That the gas and electrical power supplies to the cook-top are operational and that there are no leaks prior to operation.

Be sure to read this Use and Care manual completely before operating the cook-top.

WARNING

Burn, Fire and Explosion Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and can cause poor cooking result.
- Be sure all controls are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left on.
- If the flame should go out while cooking or if there is a strong gas odor, turn the burners OFF. Wait five (5) minutes for the gas odor to dissipate before relighting the burner. If gas odor is still present, see safety note on manual cover. Failure to follow these precautions could result in explosion or fire.
- Do not leave cook-top unattended when cooking during a power failure. The auto-reignition feature of your cook-top will not operate during a power failure. Unignited gas could result in a fire or explosion.

Control Knobs and Valve Operation

The controls on the Bosch gas cook-tops each have a mark to the right of the knob, referred to as the “Burner Designation” in Figure 3, showing which burner they control. Each burner is equipped with an electronic igniter. When a control knob is turned more than 90° counter-clockwise the igniter at each burner will begin to spark and will continue sparking until the gas ignites at the burner you have selected. To activate the gas control, first depress the knob, then rotate the knob 90° counter-clockwise to the HI position. The igniters may spark a number of times before the burner lights. This is normal.

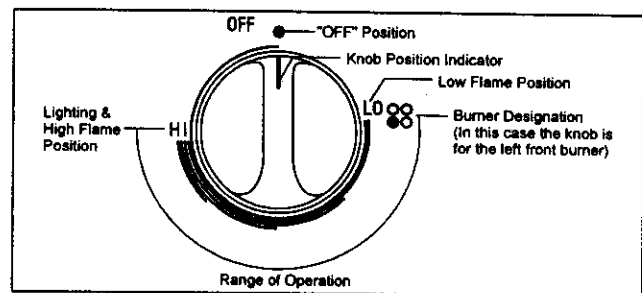


Figure 3. Gas Burner Control Knob

Visually check that the burner has been lit. If the burner does not ignite, listen for the sparking of the igniters (a clicking sound). Turn the control knob to the OFF position. Check to make sure that the electrical cord for the cook-top is firmly plugged into the wall receptacle and check that the fuse has not blown or the circuit breaker tripped for the circuit the cook-top is plugged into.

If the burner has been properly lit, the flames should be blue in color, carry completely around the burner cap and should not flutter. You can then adjust the flame to desired height. For lower flame, continue turning counter-clockwise to desired flame height. The flame height adjustment range is designated in figure 3 by heading “Range of Operation”.

If the gas does not ignite after four (4) seconds, turn the valve to the “Off” position. Wait 5 minutes for any gas to dissipate and then repeat the lighting procedure.

The burners of the Bosch cook-top also incorporate auto-reignition. This means that in the event that the flame is blown out or distorted by a draft the igniters will begin to spark automatically in an attempt to relight the burner(s).

Note: If the igniters are wet or dirty they may spark continuously even if a flame is present. Please see **Care and Cleaning** section of this manual for proper cleaning.

Burner Flame Adjustment and Suggested Settings

Below you will find a table of recommended settings for various purposes. This **Table 1** is merely a guide. When reviewing the table please also consider:

- The settings should be increased for larger quantities.
- The settings should be reduced for smaller quantities.
- Reduce the flame if it is extending beyond the edge of the pot or pan. A flame that extends beyond the edge wastes energy, may heat the handle and has the potential of causing a fire.
- When using pots or pans that are made from poor conductors of heat, such as glass, ceramic or cast iron, use low or medium flame heights that only cover approximately 1/3 of the utensil bottom. This will reduce the likelihood of scorching.

Suggested Flame Settings	
Settings	Recommended Usage
LO	Melting small quantities, or to maintain serving temperatures.
Medium-Lo	Simmering small quantities or melting large quantities.
Medium	Sautéing and browning. Braising. Pan frying. Simmering larger quantities.
Medium-Hi	High temperature frying, Pan broiling.
HI	Boiling water quickly.

Table 1.

In Case of Power Failure

In case of a prolonged power failure it is possible to light the burner(s) you wish to use by using a match. To light the burner during a power failure:

1. Hold a lighted match at the ports of the burner that you wish to use
2. Turn the control knob to the HI position until the flame is burning all the way around the burner cap, then adjust the flame to the height desired.

During a power failure it would be necessary to light each burner separately, each time it is used. Also please note that the auto-reignition feature does not function during a power failure. Be sure to check that all burner control knobs are in the OFF position when you are finished.

Energy Saving Tips

Although the energy used for cooking is only a very small percentage of the total energy used in a typical home, there are nevertheless a number of things that can be done to ensure efficient use of your cook-top:

- Use pots and pans with thick, smooth metal bottoms.
- Always use a lid.
- Minimize the amount of liquid or fat to reduce cooking times.
- Use the lowest possible flame height to complete the cooking process.
- Adjust the flame height to fit the size of the pot or pan.
- After a boil has been attained, reduce the flame height to maintain a simmer rather than a rolling boil.
- Thaw foods prior to cooking.

Care and Cleaning

Your cook-top will remain looking good and easy to clean for a long time if cared for properly. To keep the cook-top looking its best, clean it after every use as soon as all components are cool enough to safely touch. Cleaning the cook-top whenever spills or soiling occurs, and being careful to avoid hot areas, will help to keep your cook-top looking like new. Spills of certain foods, such as tomatoes, citrus juice, vinegar, alcohol and milk can be very harmful if allowed to stand for any length of time.



WARNING

Burn, Electrical Shock, Fire, Explosion and Product Damage Hazard

- Make sure all controls are in the OFF position and the cook-top is cool before cleaning.
- Do not use oven cleaners, bleach or rust removers to clean the cook-top.
- Do not obstruct the flow of combustion and/or ventilation air.
- If control knobs are removed while cleaning, be careful not to spill liquids through the openings in the control panel.
- Be careful not to allow moisture to collect in control area. Moisture can cause igniter switches to fail.
- Keep appliance area clear and free of combustible materials, gasoline and other flammable vapors and liquids.
- After cleaning, reassemble all components to the cook-top before attempting to operate.
- Always disconnect the electrical supply before servicing and cleaning this appliance.

Failure to follow these guidelines could result in burns, electrical shock, fire, explosion or product damage.

Before Using for the First Time

Before using the cook-top for the first time the cook-top should be cleaned thoroughly. For initial and everyday cleaning use a soft cloth or sponge lightly dampened with a solution of warm water and hand dishwashing liquid to clean all components. Do not use abrasive cleaners or pads such as steel wool pads as these will permanently scratch the cook-top surface and will damage the porcelain enamel coating on the grates and burner caps.

Grates and Cook-Top Surface

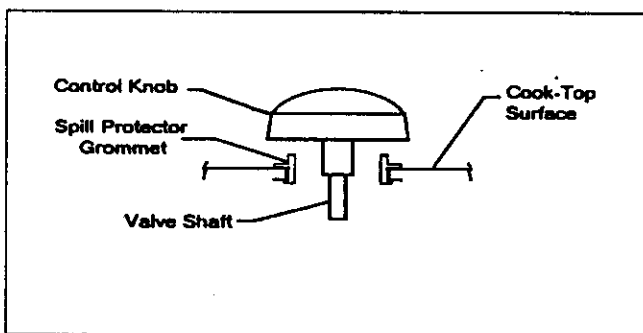
The top surface of the grates and burner caps are covered with a porcelain enamel coating. Treating these enamel components with care will slow the natural deterioration that takes place with cook-top use. Also, the cook-top surface itself, whether glass or stainless steel, requires special care to keep it looking good over the years. To keep the enamel parts and the cook-top surface looking their best the following is recommended:

- Do not use pots or pans having rough bottoms. Rough bottomed cookware can cause permanent damage to the top surface of the grates as well as the cook-top surface.
- Do not drop heavy pots or pans onto the grates or the cook-top surface.
- Do not drag heavy pots or pans across the grates or the cook-top surface.
- Place the grates carefully when placing or replacing them on the cook-top surface. Do not drop the grates into place.
- Do not clean the grates or burner caps in the dishwasher.
- Use caution when cooking to avoid spills as much as possible. Enamel is acid resistant, but not acid proof. High acid foods can cause permanent damage if allowed to remain on enamel surfaces.

Knobs and Spill Protector Grommets

The control knobs and spill protector grommets should be washed regularly in warm soapy water. Hand dishwashing liquid is excellent for this task. The knobs should be removed by gently pulling them straight up and off the valve shafts. The spill protector grommets should be cleaned in place. Use caution to avoid introduction of moisture into the control panel below the spill protectors. Moisture in the control area can cause the igniter switches to fail. To replace the knobs, align the "D" shaped opening at the bottom of the knob with the "D" shaped valve shaft, then carefully press the knob onto the valve shaft.

Figure 4. Control Knob and Spill Protector



When cleaning the control knobs and spill protector grommets please keep in mind the following:

1. Turn the knobs to the "OFF" position prior to removing them from the valve shafts.
2. Never operate the cook-top without the knobs and spill protector grommets in place.
3. Do not soak the knobs and spill protector rings in water or place them in the dishwasher.
4. Do not expose the knobs or spill protector grommets to direct flame, hot utensils or other sources of heat.
5. Do not use abrasive cleaners or pads such as steel wool to clean the control knobs or spill protector grommets.
6. If spill protector grommets are ever removed, be sure that they are reinstalled in the same opening from which they were removed.
7. Do not block or restrict the opening between the knob and spill protector ring as this serves as the air inlet for the sealed burners.

Sealed Burners

The burner caps of the sealed burners should, on a regular basis, be removed and cleaned. The burner caps should always be cleaned immediately after a spill or boil over. — **BE SURE to let the burners cool before touching.**— Keeping the burner caps clean prevents improper ignition and uneven flames. Clean the burner cap with warm soapy water and a sponge or non-abrasive scrubbing pad. Do not clean the burner cap in a dishwasher. If the gas tube opening or the orifice, located within the gas tube opening, have become soiled or clogged, use a cotton swab or soft cloth to clean.

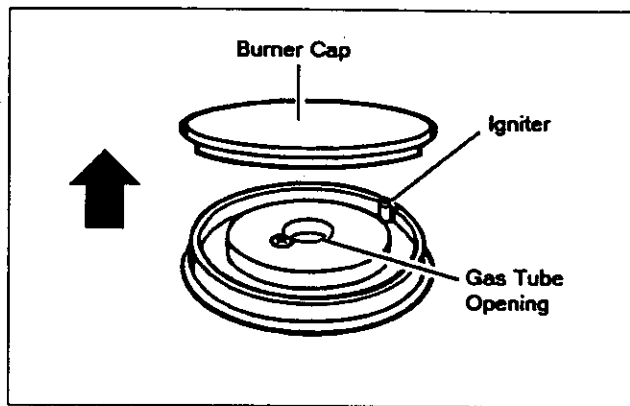


Figure 5. Removing Burner Cap for Cleaning

If any ports in the burner cap are still clogged after cleaning, use a straightened paper clip, wire or needle to dislodge the clog. Do not use a toothpick to remove clogs, as it could break off and become lodged in a port.

The igniters should be thoroughly cleaned and then dried. This will prevent constant sparking of the auto-reignition system.

After cleaning and drying replace the burner cap, making sure that the burner cap is properly aligned and fully seated in the burner base. Be sure to check the burner after cleaning for proper lighting.

Problem Solving

Before Calling for Service

Cook-tops may exhibit problems that are unrelated to a malfunction of the cook-top itself. Service calls for such items, not covered by the warranty, must be paid for by you. The following table, Table 2, may serve to answer your questions about a problem you are having without having to call a service person.

PROBLEM	POSSIBLE CAUSE
Igniters do not spark	Burner cap is not resting correctly on the burner base.
	Power cord is not plugged into wall receptacle.
	A fuse may have blown or a circuit breaker is tripped.
	Ground fault circuit interrupter (GFCI) is tripped.
	There is no electricity to the wall receptacle. Have a qualified electrician check the house power supply.
There is sparking at the burners, but no flame ignition.	At initial use there may be air in the gas lines, especially if new gas piping had been run.
	Manual gas shut-off valve is in the "OFF" position.
	Gas supply is interrupted. Contact your gas company.
Burner(s) ignite but flame is yellow and lazy or very large	At initial use, foreign particles in the gas line may cause an orange flame. If this is the cause the flame discoloration will disappear with use.
	Burner cap is not resting correctly on the burner base.
	Air intake openings around the control knobs are obstructed.
	Some burner ports may be clogged.
	Cook-top is being operated on the wrong type of gas.
	Regulator is not installed, is faulty, or is set for the wrong type of gas.
Burner flame goes out at low setting	Low gas supply pressure. Contact gas company
	Air intake openings around the control knobs are obstructed.
Igniters spark continuously after flame ignition	Power supply is not grounded.
	Power supply polarity is reversed
	Igniters are wet or dirty.

Table 2.

Service and Repair

The Bosch cook-top requires no special care other than the care and cleaning noted above. If service becomes necessary, contact your dealer or installer or the Bosch Authorized Service Contractor in your area. Do not attempt to repair the appliance yourself. Any service work performed by unauthorized personnel may void the warranty.

If you are having a problem with your BOSCH cook-top and are not pleased with the service you have received:

- First, please contact your installer or the Bosch Authorized Service Contractor in your area and explain to them why you are not satisfied. This will usually correct the problem.
- If after working with your installer or service person the problem still has not been resolved to your satisfaction, please let us know by either writing to us at,

BSH Home Appliances
Dept. BSH/SC
2800 South 25th Avenue
Broadview, IL 60153

or,
calling us at,

1-800/944-2904.

Please be sure to include, if writing, or have available, if calling, the following information:

- Model Number
- Serial Number
- Date of Original Purchase
- Date Problem Originated
- Explanation of Problem

Also, if writing, please be sure to include a daytime phone number.

You will find the model number and serial number information on the rating plate located on the bottom surface of the cook-top. Please refer to page 2 for a sample of the rating plate and an explanation of its various parts.

Statement of Limited Warranty

The warranties provided by BSH Home Appliances ("Bosch") in this Statement of Limited Warranty apply only to the Bosch Gas Cook Tops ("Cook Top") sold to you, the first using purchaser, provided that the Cook Top was purchased (1) for your use and not for resale and (2) in the United States or Canada and is located in the country of purchase. As used in this Statement of Limited Warranty, the term "Date of Installation" shall refer to the earlier of the date the Cook Top is installed or ten (10) business days after the date the Cook Top is sold to the first using purchaser. The warranties stated herein apply only to the first using purchaser and are not transferable.

Standard Limited Warranty

Bosch warrants that its Cook Top is free from defects in materials and workmanship for a period of twelve (12) months from the Date of Installation. During the warranty period, Bosch or its authorized service center will repair or replace, at its sole option, any Cook Top that proves to have been defective under conditions of normal use without charge. All removed parts and components shall become the property of Bosch, at Bosch's 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.

Extended Limited Warranty

Bosch further warrants that the gas burner assemblies, gas taps, igniter switches and spark module of the Cook Top shall be free from defects in materials for a period of time beginning on the twelfth (12th) month from the Date of Installation and continuing until the twenty-fourth (24th) month from the Date of Installation ("extended warranty period"). During the extended warranty period, Bosch will replace any gas burner assembly, gas tap, igniter switches or spark module of the Cook Top that proves to have been defective under normal conditions of use without charge, excluding any labor (including but not limited to labor charges incurred in the removal and reinstallation of any Cook Top), transportation, and/or shipping costs incurred in the performance of this extended warranty. All replaced parts covered under this paragraph shall assume the identity of the original for purposes of this extended warranty and this warranty shall not be extended with respect to such parts.

In addition, the glass cook-top surface (for non-stainless steel models) is warranted against breakage due to thermal shock for a period of thirty-six (36) months from the date of installation of the Cook-Top. During this warranty period BOSCH will supply a new glass top, but will not reimburse any other costs or expenses, including but not limited to labor and installation costs.

Other Conditions of the Limited Warranties

The warranties provided in this Statement of Limited Warranty exclude defects or damage resulting from (1) use of the Cook Top in other than its normal and customary manner (commercial use of the Cook Top shall not be deemed normal or customary), (2) misuse, abuse, accidents or neglect, (3) improper operation, maintenance, installation or unauthorized service, (4) adjustment or alteration or modification of any kind, (5) a failure to comply with applicable state, local, city, and county electrical and/or building codes, (6) spills of food or liquid, and (7) external forces such as floods, fires, acts of God or other circumstances beyond Bosch's control. Also excluded from this warranty are scratches and damages on external surfaces and exposed parts or Cook Tops on which the serial numbers have been altered, defaced or removed.

To the extent allowed by law, this warranty sets out your exclusive remedies with respect to products covered by it, whether the claim arises in contract or tort (including strict liability and negligence) or otherwise. Bosch will not be liable for consequential or incidental damages, losses, or expenses. THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESS WARRANTIES. 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 WARRANTY IS EFFECTIVE. No attempt to alter, modify, or amend this warranty shall be effective unless authorized in writing by an officer of the Robert Bosch Corporation.

How to Obtain Warranty Service

To obtain warranty service for the Cook Top, you should contact the nearest Bosch authorized service center or BSH Home Appliances Sales Group at 2800 South 25th Avenue, Broadview, Illinois 60153. Attn: Department BSH/SC.

NOTICE TO CALIFORNIA OWNERS

If your Cook Top needs warranty service and there is no authorized Bosch service center reasonably close to you, you may notify the Bosch reseller from whom you purchased the Cook Top. If the Bosch reseller fails to repair or replace the defective parts, or partially refund your purchase price (where applicable), you may have the Cook Top repaired at any large appliance repair shop or center and you will be reimbursed for all reasonable expenses provided the costs are substantiated in writing and the work performed is covered by this warranty. Bosch shall not reimburse any repair costs hereunder which exceed the depreciated value of the Cook Top.

