

Electric Ranges

Use and Care Manual

Slide-In Ranges

HEI8054U, HEI8054C, HEIP054U, HEIP054C



BOSCH

Invented for life



Table of Contents

About This Manual	1	Avoid These Cleaners	32
Safety Definitions	1	Oven Cleaning Guide	32
Safety	2	Cleaning the Warming Drawer	33
Getting Started	6	Oven Maintenance	34
Accessories	8	Replacing an Oven Light	34
Before Using the Appliance for the First Time	9	Removing the Oven Door	35
Operation - Cooktop	10	Removing the Drawer	36
About the Cooktop	10	Replacing the Drawer	36
Setting the Element Heat Level	10	Service	37
Operation - Oven	12	How to obtain Service or parts	37
Oven Control Panel	12	Self Help	37
Before Using the Oven for the First Time	13	Use these suggestions before calling for service to avoid service charges.	37
Operation	13	Statement of Limited Product Warranty	40
Setting the Clock	13	Cooking Charts	42
Setting the Cooking Mode and Temperature	14		
Heating time limitation	15		
Timer	15		
Fast Preheat	16		
Probe (some models)	16		
Sabbath Mode	17		
Panel Lock	18		
Settings	18		
Settings Menu Options	19		
Operation - Warming Drawer	20		
About the Warming Drawer	20		
Operation	20		
Getting the Most Out of Your Cooktop	21		
Getting the Most Out of Your Oven	22		
Cooking modes	23		
Getting the Most Out of Your Warming Drawer	27		
Cleaning and Maintenance	29		
Cleaning the Cooktop	29		
Cooktop Care Chart	30		
Cleaning the Oven	31		
Self Clean	31		

This Bosch Appliance is made by
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Questions?

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www.bosch-home.com/us

We look forward to hearing from you!

About This Manual

How This Manual Is Organized

This manual contains several sections:

- The *Safety* section describes important procedures that can ensure your safety while using the appliance.
- The *Getting Started* section describes the features and functionality of the appliance, including a description of how to set it up and operate it.
- The *Operation* section describes how to operate and get the best performance out of each component.
- The *Cleaning and Maintenance* section describes how to clean and maintain the appliance.
- The *Service* section includes troubleshooting tips and your warranty.
- Before using your appliance, be sure to read this manual. Pay special attention to the *Important Safety Instructions* located at the beginning of the manual.

Safety Definitions

▲ 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 and/or tips.

⚠ IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Safety

⚠ WARNING

TIP OVER HAZARD!

A child or adult can tip the range over and be killed. Verify that the anti-tip bracket is securely installed. Ensure the anti-tip bracket is engaged whenever the range is moved to a new location.



Do not operate the range without the anti-tip bracket in place. 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).

Proper Installation and Maintenance

- **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.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to Installation Instructions for details.
- 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.

- Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.
- Do not cook on a broken cooktop. Cleaning solutions and spillovers may create a risk of electric shock.
- Do not obstruct oven vents.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.
- In the event of an error the display flashes and beeps continuously. If this happens during Self Clean, disconnect appliance from the power supply and call a qualified technician.
- In the event of an error the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.

Fire Safety

- Do not use aluminum foil or protective liners to line any part of an appliance, especially the oven bottom. Installation of these liners may result in a risk of electric shock or fire.
- 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.
- Use this appliance only for its intended use as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- 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 elements. They could catch on fire.
- Always have a working smoke detector near the kitchen.
- Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING

TO REDUCE THE RISK OF PERSONAL INJURY IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. EXERCISE CAUTION 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 rags or towels—a violent steam explosion will result.
 - Use an extinguisher ONLY if:
 - 1) You know you have a CLASS ABC extinguisher and you already know how to operate it.
 - 2) The fire is small and contained in the area where it started.
 - 3) The fire department is being called.
 - You can fight the fire with your back to an exit.
-
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
 - Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.
 - Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.
 - Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.
- ### Burn Prevention
- DO NOT TOUCH COOKTOP ELEMENTS OR AREAS NEAR COOKTOP ELEMENTS - Cooktop elements may be hot even though they are dark in color. Areas near cooktop elements may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact cooktop elements or areas near them 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. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.
 - Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
 - Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.
 - Always use 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.
 - Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
 - 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. Hot oil is capable of causing extreme burns and injury.
 - Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.
 - Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
 - 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 contact with hot surface units or heating elements and may cause severe burns.
 - Do not touch interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns. Allow drawer and rack (if equipped) to cool before handling.
 - **WARNING:** To prevent burns, do not remove drawer while hot. Be sure drawer is empty before removing.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

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.

WARNING

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.

- 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.

Child 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.
- 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 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.

CAUTION

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

WARNING

State of California Proposition 65 Warnings:

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

- **IMPORTANT SAFETY NOTICE:** The California Safe Drinking and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate small amounts of carbon monoxide. The fiberglass insulation in Self Clean ovens gives off very small amounts of formaldehyde during the first several cleaning cycles. California lists formaldehyde as a potential cause of cancer. Carbon monoxide is a potential cause of reproductive toxicity. Exposure to these substances can be minimized by:
 - 1) Providing good ventilation when cooking with gas.
 - 2) Providing good ventilation during and immediately after self-cleaning the oven.
 - 3) Operating the unit according to the instructions in this manual.
- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.
- When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run Self Clean. Contact service.
- Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During Self Clean, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.
- Keep oven free from grease build up.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Cookware Safety

- Do not place food directly on oven bottom.
- Follow the manufacturer's directions when using cooking or roasting bags.
- Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.
- Use Proper Pan Size. The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing. Select cookware having flat bottoms large enough to cover the surface heating unit. This appliance is equipped with one or more surface units of different size. Proper relationship of cookware to heating element or burner will also improve efficiency.
- Cookware not approved for use with glass ceramic cooktops may break with sudden temperature changes. Use only pans that are appropriate for glass ceramic cooktops (only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils are suitable). See Cookware Selection Guide for further details.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop. This reduces the risk of fires, spills and burns.
- **CAUTION:** Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

WARNING

RISK OF INJURY

When cooking with a bain-marie, the cooktop and cooking vessel may crack due to overheating. The cooking vessel in the bain-marie must not come in direct contact with the bottom of the pot filled with water. Use only heat-resistant cookware.

WARNING

DANGER OF INJURY

Cookware may jump upward due to fluid trapped between the cookware bottom and cooking zone. Always keep cooking zone and cookware bottom dry.

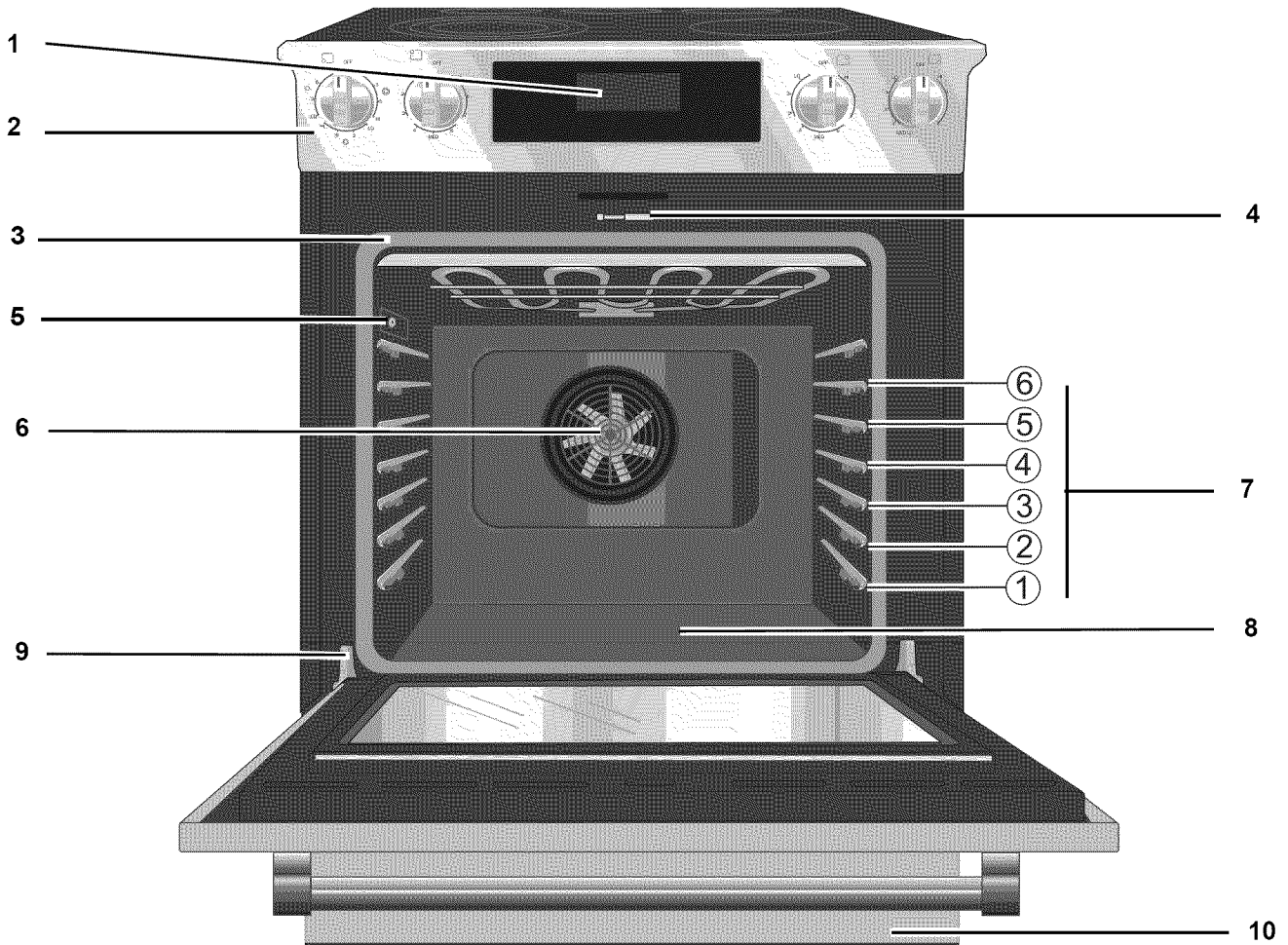
Food Safety

- **CAUTION:** To maintain food safety, follow these guidelines:
 - 1) **DO NOT** use a warming drawer to heat cold food (exception: it is safe to use the drawer to crisp crackers, chips or dry cereal and to warm plates.
 - 2) Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140° F or warmer.
 - 3) **DO NOT** warm food for longer than one hour.

Getting Started

Parts and Accessories

Your appliance may vary slightly.



Range Parts Key

1	Oven Control Panel
2	Cooktop Control Knobs
3	Door Gasket
4	Door Latch
5	Probe Jack
6	Convection Fan
7	Rack Position Guides with 6 rack positions

8	Oven Bottom
9	Door Hinge
10	Warming Drawer

Range Features

Radiant Elements

The radiant element uses a wire ribbon located under the glass ceramic surface to provide the heat for cooking. The radiant element will cycle on and off by design (see Temperature Limiter).

Single Element

The single element consists of only one radiant element in the heating area. The unit temperature can be adjusted from Hi to Lo to provide the desired cooking performance.

Double Element (some models)

The dual element consists of two (a small and a large) radiant element within the same heating area. Either the small element, or both elements may be selected for use.

Triple Element (some models)

The triple element consists of three (small, medium and large) radiant ribbon elements within the same heating area. Either the small element, the small and medium element or all three elements may be selected for use, in order to better match the size of cookware.

Power Element (some models)

This element is used for faster time to boil and low simmer, all in one element. There are two elements that are the full size of the cooking zone.

Warming Zone

The warming element consists of one radiant element. The temperature is preset to the warming temperature set by the oven control panel.

Retained Heat

The glass cooking surface retains heat and stays hot after the element(s) have been turned off. The retained heat may be used to hold foods at serving temperatures for a short time. If a hot surface light is on, use caution when working or cleaning around the cooktop as the cooktop is still hot.

Temperature Limiter

Each radiant heating element has its own sensor to protect the glass cooking surface from extreme high temperatures. The limiters will operate automatically by cycling the element off regardless of the cook setting.

Although cycling is normal, any one of the following conditions can activate the limiter and cause it to cycle on and off more than usual:

- The base of the pan is not making full contact with the heating surface (due to a warped or uneven base).
- The pan is too small for the element.
- The pan has boiled dry.
- The material or shape of the pan is slow to transfer the heat.

Hot Surface Indicator

The cooktop displays a hot indicator light to show when the cooking surface is too hot to touch. If a hot surface light is on, use caution when working or cleaning around the cooktop as the cooktop is still hot.

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 oven vent. The fan may also run after the oven is off.

Convection Fan

The convection fan operates during any convection mode. When the oven is operating in the convection mode, the fan will turn off automatically when the door is opened. The convection fan does run during Self Clean, although not at the beginning of the mode.

Note: On some models, the convection fan also runs during preheat for the bake mode.

Oven Bottom

The oven bottom conceals the lower heating element. As a result the element is protected from damage and spills.

Note:

Do not place food directly on the oven bottom.

Oven Vent

The oven vent is located at the top back of the range. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from the vent and condensation may collect in this area. This area may be hot when the oven is in use. Do not block the vent as it is important for air circulation.

▲ CAUTION

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

Automatic Shutoff

The oven will automatically shut off after 24 hours.

Self-Cleaning

The oven features a self-cleaning function that eliminates the manual labor involved with cleaning your oven.

Indicators and Other Features

Default Settings - The cooking modes automatically select the default temperature. These can be changed when a different one is needed.

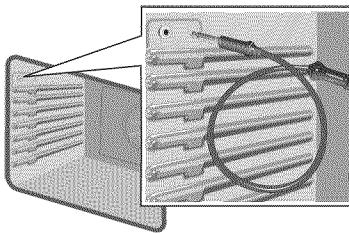
E Number Codes - These codes display when there is a problem with the range.

Standby Mode

Standby mode means that the oven has power but no cooking mode or timer is running.

Accessories

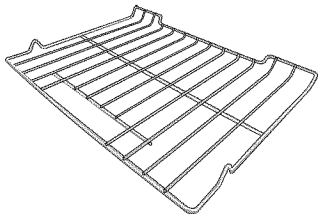
Probe (some models)



The probe can be used to determine the internal doneness or the end temperature of many foods, especially meats and poultry.

Do not clean in the Self Clean oven or dishwasher.

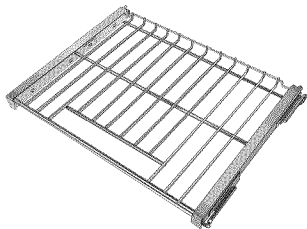
Flat Rack



Use for most cooking. Can use multiple racks in some modes.

Do not clean in the Self Clean oven.

Telescopic Rack (some models)



additional 30-inch racks available from e-Shop # HEZTR301

Use with heavier dishes to make it easier to place dishes into the oven, check on food while cooking and remove dishes from oven when done.

Do not clean in the Self Clean oven.

Broiling Pan (available via eShop)



Pan: #00449757

Grill(top):#00449756

Inserting Racks

⚠ CAUTION

To avoid burns, place oven racks in 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 an oven rack from the lowest rack position to avoid contact with the hot oven door.

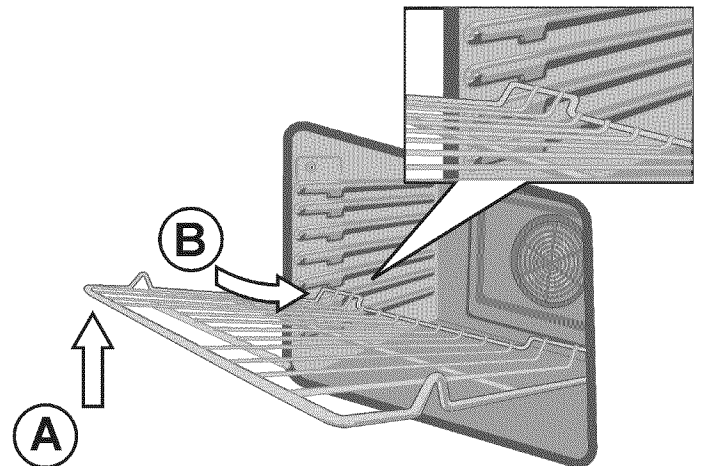
To avoid possible injury or damage to the appliance, ensure racks are installed exactly per installation instructions and not backwards or upside down.

Flat Rack

The rack is designed with a stop so it will stop before coming completely out of the oven and not tilt.

To insert the flat rack into the oven:

1. Grasp rack firmly on both sides.
2. Insert rack (see picture).



3. Tilt rack up (A) to allow the upwardly sloped rear of the rack to slide under the stop molded into the front portion of the rack guide above.
4. When the back of the rack is past this stop, lower the front of the rack to a horizontal position (B) and push it the rest of the way in.

The rack should be straight and flat, not crooked.

To remove the flat rack from the oven:

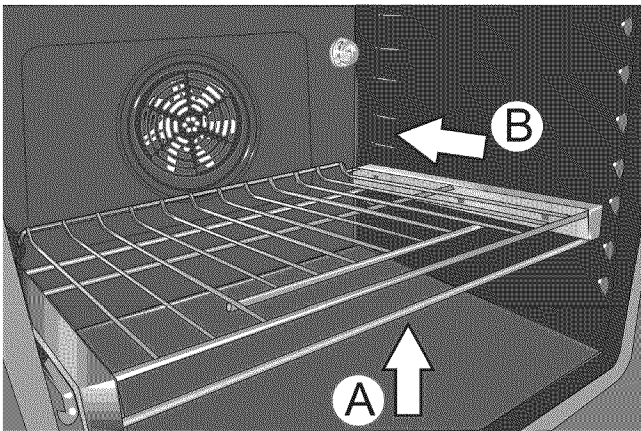
1. Grasp rack firmly on both sides and pull rack toward you.
2. When the stop is reached, tilt rack up so that the upwardly sloped back of the rack can pass under the stop. Pull the rack the rest of the way out.

Telescopic Rack (some models)

To insert the telescopic rack into the oven:

1. Slide the rack in evenly until the rear of the rack is about 2 inches from the back of the oven.
2. Tilt the front of the rack up about 3/4's of an inch (A) and finish pushing the rack all the way back (B)

Note: Avoid striking the oven light cover glass when pushing the rack into position.



3. The back of the telescopic rack drops into place.
4. Pull the rack forward to engage the bottom of the rack onto the rear of the rack position guide.
5. Lower the front of the rack to finish seating it on the rack guide. The rack should feel stable when properly seated.
6. Slide the movable part of the telescopic rack in and out a few times to make sure it is able to move freely and that the non-moving part of the telescopic rack is securely anchored.

⚠ CAUTION

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

To remove the telescopic rack from the oven:

1. Lift the front of the telescopic rack assembly about 1/2 inch and push the rack to the rear about 3/4 inch. This allows the rack to disengage from the rack position guide.
2. Lift the rear of the telescopic rack assembly so it clears the rack position guide and gently pull the rack from the oven.

Note: Take care to avoid pulling the rack unevenly which will cause it to bind during removal, catching on the oven walls.

Before Using the Appliance for the First Time

- Remove all packing materials and labels from range. Remove packing materials from inside the oven and inside the drawer.
- While cool, wipe with a clean, damp sponge and dry.
- Apply the glass ceramic cooktop cleaner to the glass ceramic cooktop. Buff with a clean cloth. See Care and Cleaning Section.
- There may be a slight odor during first uses; this is normal and will disappear.
- Optimum cooking results depend on proper cookware and bakeware being used.
- The cooking surface will hold the heat and remain hot up to 30 minutes after the elements have been turned off.
- While cool, wipe with a clean, damp cloth and dry.
- Read and understand all safety precautions and Use and Care Manual information prior to operating.

Operation - Cooktop

This section explains how to operate the cooktop. See “Getting the Most Out of Your Cooktop” for guidelines to improve cooktop results.

About the Cooktop

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

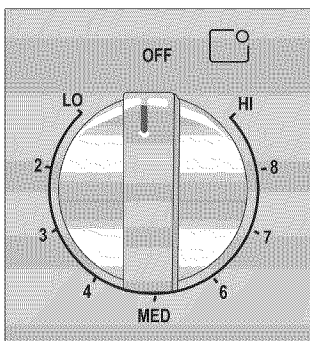
⚠ CAUTION

- Foods packaged in aluminum foil should not be placed directly on the glass ceramic surface for cooking. Aluminum foil can melt and cause permanent damage.
- Plastic, paper and cloth can melt or burn when in contact with a hot surface. Do not let these items come in contact with the hot glass ceramic surface.
- Do not allow pans to boil dry. This can permanently damage the pan, the element and the cooktop glass.
- Failure to operate knobs properly may result in personal injury and damage to the appliance.

Setting the Element Heat Level

Single Element Control Knob

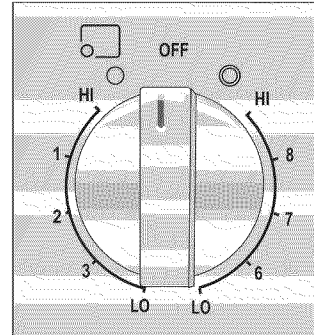
To turn on a single element, push in on the control knob and turn in either direction to the desired heat setting. The small icon above the control knob shows the location of the element controlled by the knob.



Double Element Control Knob

To turn ON the small inner element, push in on the control knob and turn it counterclockwise to the desired heat setting. To turn ON both the inner and the outer elements together, push in on the control knob and turn it clockwise

to the desired heat setting. The small icon above the control knob shows the location of the burner controlled by the knob.



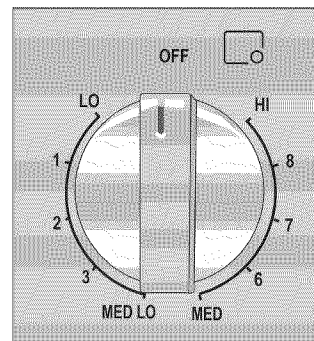
Power Element Control Knob (some models)

This element is used for faster time to boil and low simmer, all in one element. There are two elements that are the full size of the cooking zone.

To turn ON the lower heating element, push in on the control knob and turn it counterclockwise. Set to desired heat setting from Lo to Med Lo.

To use both elements, push in on the control knob and turn it clockwise. Set to desired heat setting from Hi to Med.


On the High setting, you may see part of the element cycling on and off.



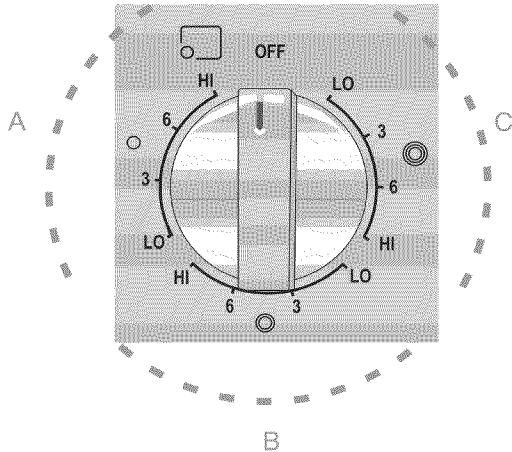
Triple Element Control Knob (some models)

To turn on the small inner element only, push in on the control knob and turn it to the ○ symbol (counterclockwise). Turn knob left or right to set the heat level.

To turn on the inner and middle elements, push in and turn the control knob to the ⊙ symbol. Turn knob left or right to set the heat level.

To turn on all three elements, push in and turn the control knob to the  icon. Turn knob left or right to set the heat level.

For each of the three element sets (A,B,C) the unit temperature can be adjusted from LO to HI to provide a more precise temperature setting.



Warming Zone

The warming zone is controlled through the oven control panel.

To turn on the warming zone

1. Press the **Warming Zone** button.
2. Press **Enter**.

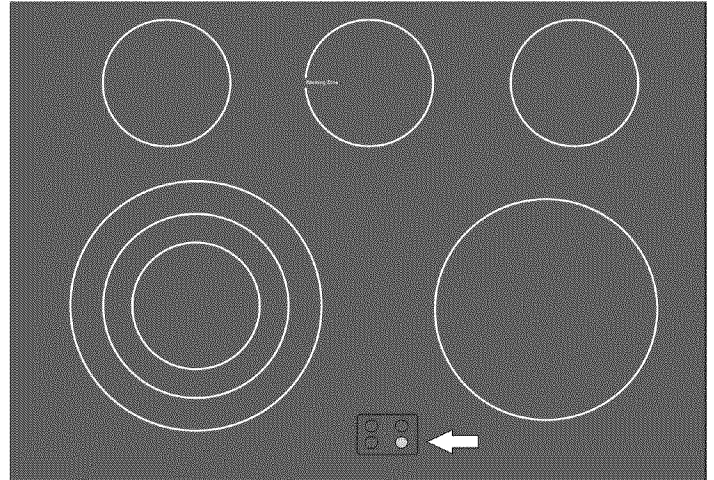
To turn off the warming zone

1. Press the **Warming Zone** button.

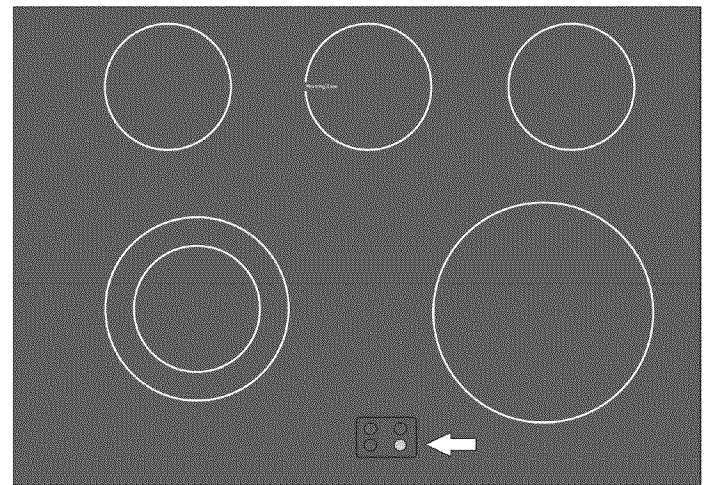
Surface Element On/Hot Indicators

There is an embedded panel near the front of the cooktop with individual lights representing each element. These lights are illuminated when an element is "on". The light remains on as long as the element is hot. When the element is sufficiently cooled down, the light goes out.

Cooktops with a triple front element



Cooktops with a double front element



Surface Elements Disabled During Self Clean

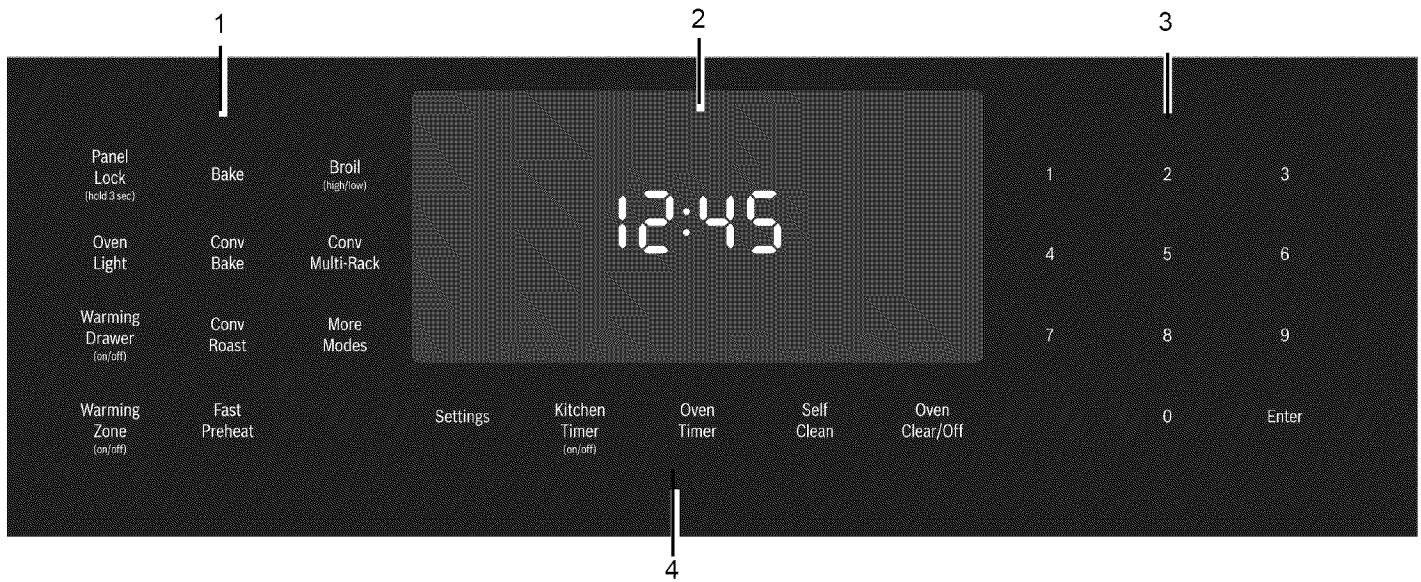
WARNING

To avoid risk of personal injury, while the Self Clean cycle is operating, do not operate the cooktop and ensure that all surface controls are turned off.

All surface elements are automatically disabled during Self Clean Operation only. This is normal. Once the Self Clean cycle is complete and the oven has cooled, the elements become operable once again.

Operation - Oven

Oven Control Panel



800 Series Oven Control Panel

1 Mode Selection Buttons

2 Display

3 Numeric Keypad Buttons

4 Special Function Buttons

Button Descriptions

Panel Lock (hold 3 sec)	Turns Panel Lock mode on and off.
Oven Light	Turns the oven lights on or off.
Kitchen Timer (on/off)	Starts and stops the kitchen timer(s). Press to edit a timer.
Oven Timer	Press to edit the oven timer for the selected oven. Turns off the oven at the end of the specified time.

Buttons

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






Settings	Provides access to user settings to allow customization of basic display, language and other features. Use also to set the clock.
Probe	Sets probe target temperature. Probe allows monitoring of internal meat temperature during cooking.
Fast Preheat	Enables Fast Preheat option.
Self Clean	Activates Self Clean mode.

Warming Drawer (on/off)	Turns the warming drawer on or off.
Warming Zone (on/off)	Activates Warming Zone on cooktop.
More Modes	Allows access to cooking/heating modes that do not have a direct access button.

More Modes

Additional modes are available by pressing the **More Modes** button. These modes include Convection Broil, Warm, Pizza, Proof and Roast. These are discussed in the *Getting the Most Out of Your Appliance* section later in this manual.

Display Symbols

	Door Lock - Is displayed when the oven door is locked.
	Fast Preheat Symbol - Is displayed when Fast Preheat is active.
	Probe Symbol - Appears when a probe is detected.
	Panel Lock - Is displayed when the control panel is locked.
	Self Clean - Is displayed when Self Clean is active.

Before Using the Oven for the First Time

- Oven must be properly installed by a qualified technician before use.
- Remove all packing materials from inside and outside the oven.
- While cool, wipe with a clean, damp cloth and dry.
- There may be a slight odor during first uses; this is normal and will disappear.
- Optimum cooking results depend on proper cookware and bakeware being used.
- Read and understand all safety precautions and Use and Care Manual information prior to operating.

Operation

About the Oven

Your new oven combines premium cooking results and simple operation.

The oven design has been optimized to improve heat distribution in the oven cavity. The result is even browning, shorter cooking times and lower energy consumption.

Thanks to the Self Clean mode, hours of scrubbing into the darkest corners of the oven is a thing of the past. The oven burns off soil simply and easily. All that is left to do is to remove a few ashes from the oven when Self Clean is done.

Clear labeling of the touch pads makes operating the oven very easy. This manual includes all instructions for operating the oven.

Please call us if you ever have any questions. Our telephone number is located at the beginning of this manual. We welcome your comments and suggestions!

Basic Features

Setting the Clock

The oven includes time functions that require the current time to be set. It is therefore important to set the clock before beginning to use the oven. The oven cannot be in a cooking mode to access the clock set mode.

To set the clock

1. The oven must be in Standby mode (oven is powered on, but no cooking mode or timer in operation).
2. To access the clock set mode:
Press the **Settings** button. The display shows "SET CLOCK". Press **Enter** to edit the clock.
3. Use the numeric keypad to enter the desired time. Each number pressed is entered at the right and moving previously entered digits to the left. To set "12:45 pm", press 1, 2, 4, 5.
4. When the desired time is entered, set the time by pressing **Enter**.

The clock is now set and running.

Setting the Cooking Mode and Temperature

There are two alternate methods to set cooking mode and temperature.

To set the Cooking Mode first, then the temperature

1. Press the desired Cooking Mode button. The cooking mode and default temperature are displayed. The temperature flashes to show it can be edited.



2. Press **Enter** to start the mode using the default temperature.
3. To change the temperature, enter the new temperature using the numeric buttons. 375° is used for this example. Press **Enter** to set the updated temperature.
Note: The new temperature is automatically set after 10 seconds if **Enter** is not pressed.
4. Preheating starts.



Note: If a temperature is entered that is not within the allowed range for the mode, an error tone will sound and

the lower part of the screen will display "TEMP NOT ALLOWED".

To set the Temperature first and then the Cooking Mode (not for Broil or Convection Broil)

1. Press the numeric keys to enter the desired temperature setting. The temperature entered is displayed beside the current time.
2. Select a cooking mode that is compatible with the temperature entered. If no cooking mode is selected within 5 seconds of setting the temperature, an error tone sounds and a SELECT MODE message is displayed and blinks.



3. Press a Mode Selection button to select a cooking mode.

The new mode and temperature set automatically after 10 seconds if **Enter** is not pressed.



Note: If a temperature is entered that is not within the allowed range for the mode selected an error tone will sound and the lower part of the screen will display "TEMP NOT ALLOWED".

To change the Oven Temperature

1. Press the Cooking Mode button.
2. The current temperature flashes. Use the numeric buttons to enter a new temperature. Press **Enter**.

Heating Time Limitation

The maximum heating time is limited. If you forget to turn off the oven, it turns off automatically after a set period of time.

The maximum time for Sabbath Mode is 74 hours; for all other cooking modes the maximum allowed time is 24 hours.

Temperature in °F	Temperature in °C	Max. time allowed without activity
100–200	30–120	24 hours
201–550	121–300	12 hours

Timer

Your new oven is equipped with two types of timers.

Kitchen Timer - is a countdown timer that has no affect on oven heating. The kitchen timer is used for general kitchen timing needs.

Oven Timer - is a countdown timer which upon reaching 00:00 turns the oven off, stopping the current mode. The oven timer is used to set how long a mode will run. Not available for Broil, Convection Broil, or Proof.

To set a kitchen timer

(for general kitchen timer needs)

1. Press the **Kitchen Timer On/Off** button.
0:00 is displayed and blinks in the display. Enter the desired timer value in H/MM format using the numeric keypad.



2. Press **Enter**.
The kitchen timer starts.
3. When the kitchen timer has counted down to zero an alarm tone sounds every 10 seconds for 2 minutes and the message "TIMER END" is displayed.

Cancel the kitchen timer - by pressing the **Kitchen Timer On/Off** button.

Note

- The timer does not change when other settings are changed.

To edit a kitchen timer

1. Press the **Kitchen Timer On/Off** button.
2. The current time value blinks and can be edited.

To set an oven timer

(for setting a timer to turn the oven off)

Note: An oven timer cannot be run during Self Clean.

1. Press the **Oven Timer** button.
2. Select mode, press **Enter**.
0:00 is displayed and blinks in the display. Enter the desired timer value in H/MM format using the numeric keypad.



Press the **Enter** button. The oven timer counts down to 0:00.



3. When the timer reaches :00 the cooking mode ends and the message "OVEN TIMER FINISHED" is displayed. The oven alarm tone sounds every 10 seconds for 2 minutes.

Editing the oven timer


1. If the oven timer is running and the time remaining needs to be changed, enter the oven timer mode by pressing the **Oven Timer** button.
2. The temperature blinks, indicating it can be edited. Input a new temperature or press **Enter** for no change.
3. The timer value blinks, indicating it can be edited. Input the new time and restart the timer by pressing the **Enter** button.

The oven timer may be cleared by entering 0:00.

Fast Preheat

Fast Preheat heats the oven quicker than standard preheat. It is available for Bake, Convection Multi Rack, Convection Bake, Convection Roast, Roast, and Pizza (Roast is found in the "More Modes" menu). If Fast Preheat is not allowed for the selected cooking mode an error tone sounds. Fast Preheat is not available for Broil, Convection Broil, Proof or Warm.

To set Fast Preheat

1. Press **Fast Preheat**.
The fast preheat icon  appears in the display just above the mode name.
2. Press **Start**.

Fast Preheat can be turned off by pressing **Fast Preheat** again.

Special Features

The special features provide you with additional conveniences when cooking.

Learn more about these special features in the following sections:

- Probe (some models)
- Sabbath Mode
- Panel Lock

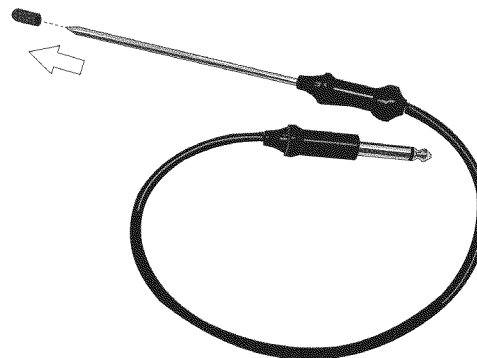
Probe (some models)

The probe measures the internal temperature of the food. The probe is available for Bake, Roast and all convection cooking modes except Convection Broil.

Remove Safety Cap before Using Probe

Some models include a temperature probe used to sense internal temperature of meats during cooking.

The probe ships with a black plastic safety cap over the pointed metal end of the probe. The cap must be removed prior to use.



Inserting the probe:

Insert the tip of the probe in the middle and thickest part of the meat or the breast for poultry. Make sure the probe is not touching fat, bone, or parts of the oven or the pan.

Note: Food must be completely thawed before inserting the probe into the meat.

To use the probe:

1. Insert the probe into the meat as described above. The probe symbol is displayed.
2. Connect the probe to the oven. If the probe is not connected to the oven prior to starting Probe mode, an error tone sounds and the message "INSERT PROBE" is displayed.
3. Set the cooking mode and temperature.
4. The Set Probe Temp screen is displayed. A three digit input prompt "- - -" blinks in the lower right corner. Use the numeric keypad to enter the desired probe temperature and press **Enter**.

Note: The minimum probe temperature that can be set is 100° F (40° C) and the maximum is 200° F (100° C). If the probe temperature entered is outside this range, an error is displayed.



- The probe current temperature and target temperature are both displayed in the format "105 / 180" at the lower right corner of the display. The actual temperature will display < 80 until the food temperature reaches 80° F. The displayed probe temperature is updated in increments of 5° F during the cooking process.



- When the probe temperature reaches the set temperature, the cooking mode turns off. The current time is displayed and the message "COOKING COMPLETE" blinks at the bottom left of the display. An alarm tone sounds every 10 seconds for 2 minutes.



This screen remains in the display until it is cleared by pressing the **Oven Clear/Off** button or until the probe is removed. The display then goes back to Standby mode.

Note:

- Probe is not available when an oven timer has been set.
- To change the probe temperature press the **Probe** button. The display enters probe temperature editing mode and displays the message "SET PROBE TEMP". Enter the new probe temperature and press **Enter** to accept the new value.
- 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).

Sabbath Mode

The Sabbath Mode enables those of particular faiths to use their ovens on the Sabbath.

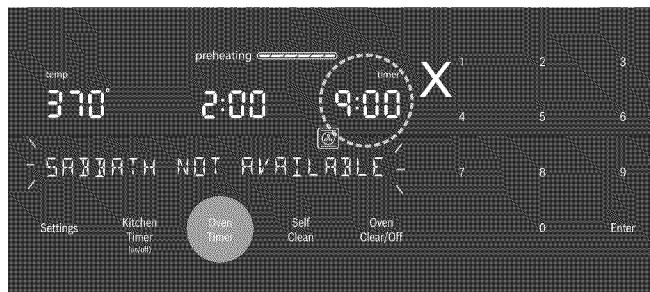
The Sabbath Mode can be entered in a Bake mode only. The bake temperature must be within the Sabbath Mode temperature range of 100° to 450° F.

If the oven light is on during setup, it remains on throughout the Sabbath Mode operation. If the oven light is off during setup, it remains off throughout the Sabbath Mode operation.

To set the Sabbath Mode:

No kitchen timers or oven timers may be running when Sabbath Mode is entered.

- Begin a Bake operation. While Bake is running, press and hold the **Oven Timer** button for five seconds. If a timer is running when Sabbath Mode attempts to start, the display blinks the message: "SABBATH NOT AVAILABLE".



If no timers are running, the Sabbath Mode settings appear in the display. The Sabbath Mode timer blinks showing the value can be edited. The default value is 74:00 (the maximum number of hours for which Sabbath Mode can be set).



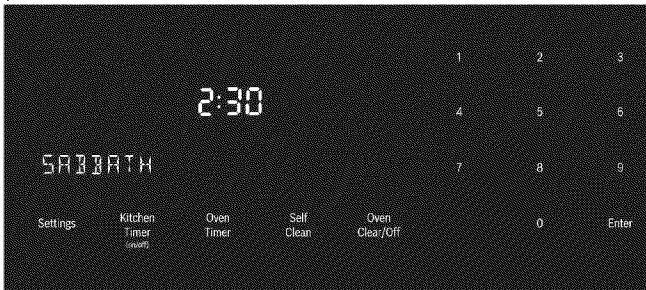
- Press **Enter** to accept the default 74:00 hours and start Sabbath Mode, or use the numeric keypad to enter the desired Sabbath Mode timer value. Timer values between 0:01 and 74:00 can be entered.

Note: If no changes are made within 10 seconds, Sabbath Mode auto starts.

- Once Sabbath Mode has begun, the display changes to show the message “SABBATH ON”.



- After the Sabbath Mode countdown reaches zero, the oven displays the current time and the message “SABBATH”. No changes can be made at this point. To end the Sabbath Mode and return to normal function, press the **Oven Clear/Off** button.



Note:

- The temperature range in Sabbath Mode is 100° F to 450° F.
- The Sabbath Mode timer can be set between 0:01 and 74 hours.

To edit the Sabbath Temperature

While editing the temperature in Sabbath Mode, there is no feedback from the control. If an invalid temperature is set, the oven will default back to the previous running temperature.

- Press the **Bake** button.
- Enter the new desired set temperature.
- Press **Enter**.

The oven will adjust its set temperature after a randomized delay.

Panel Lock

Allows the user to disable all buttons on the control panel. Panel Lock can only be enabled in Standby mode

- To enable Panel Lock, press and hold the **Panel Lock** button for 3 seconds (in Standby mode).
- To disable Panel Lock, press and hold the **Panel Lock** button for 3 seconds. The display returns to Standby mode.

Sabbath Mode

The oven setup menu is used to customize certain oven settings.

The oven must be in Standby mode (no cooking mode or timer running) in order to access the setup menu.

To make changes to Settings Menu Items

- Press the **Settings** button.
- The first setup item is displayed. The display shows “SET CLOCK”. Press **Settings** again to access the settings menu.
- To display a different setup item, press the number corresponding to that setting (see table following or press the **Settings** button to cycle through available options).
- To change the value for the displayed setting press the **Enter** button to enter the edit mode. Use the numeric keypad to change the setting value. The corresponding setting value is shown in the table following.

For the temperature offset, with the item in edit mode, press “-” or “+” first, then the numeric offset value.

The new value is automatically accepted as the display reverts from edit mode back to display mode.

To exit the Settings menu

Press the **Oven Clear/Off** button.

Oven Temperature Offset

The oven is calibrated to provide accurate results. This feature is useful if you prefer your foods lighter or darker. When an offset temperature is selected, the actual oven temperature is raised or lowered by this value.

The oven must be turned off in order to set an offset value. Refer to “*Temperature Offset*” in “*Settings Menu Options*” for setting.

Settings Menu Options

	Menu Item	Description	Default
1	Temperature Mode	Fahrenheit (° F) or Celsius (°C)	° F
2	Brightness	High, Medium, Low	High
3	Volume	High, Medium, Low	High
4	Clock mode	12-hour or 24-hour display mode. 12HR, 24HR.	12HR
5	Auto Convection Conversion	Decreases oven temperature by 25° F for Convection Bake and Convection Multi-Rack cooking modes. ON, OFF.	OFF
6	Button Beep	Tone when button is pressed. ON, OFF.	ON
7	Standby Clock Display	Clock displays when no cooking mode or timer is in use. ON, OFF.	ON
8	Language	Language setting: English, (EN), French, (FR)	EN
9	Temperature Offset	Sets the temperature offset value for Bake, Convection Bake, Roast, Convection Roast and Convection Multi-Rack. When an offset value is entered, the actual oven temperature is increased or decreased by this value. This feature is useful if food is consistently either too brown or too light.	0
	Note:		
	Temperature offsets must always be entered as 2 digits.		
	Example:		
	5° F is entered as 05.	The range for changing the offset is between +/- 35° F (+/- 19 °C) in 1° increments. The default value is 0.	

Operation - Warming Drawer

This section explains how to operate the warming drawer. See *“Getting the Most Out of Your Warming Drawer”* on page 27 for guidelines to improve warming drawer results.

About the Warming Drawer

The warming drawer will keep hot, cooked foods at serving temperature. Warming drawer settings are Low, Medium, and High.

Warming Drawer Specifications

Drawer Interior: 25" W x 17" D x 3" H

Dish sizes:

- 2 -9 x 13" Pyrex 3-quart dishes, side by side
- 2 -9 1/2 x 15" Pyrex 4-quart dishes, side by side
- 4 -10 1/2" plates, single or stacked
- 3 -11" plates, single or stacked

Operation

CAUTION

To maintain food safety, follow these guidelines:

- DO NOT use the warming drawer to heat cold food (exception: it is safe to use the drawer to crisp crackers, chips or dry cereal and to warm plates).
 - Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140° F or warmer.
 - DO NOT warm food for longer than one hour.
 - Plastic containers, plastic wrap or aluminum foil can melt if in direct contact with the drawer or a hot cooking container. If it melts onto the drawer, it may not be removable.
-

Preheating

For best results, preheat the warming drawer when warming food.

Preheat Times

- Low: 10 minutes
- Medium: 15 minutes
- High: 20 minutes

Turning Warming Drawer On and Off

1. Press the **Warming Drawer** button.
2. “WARMING DRAWER” will be displayed with the default setting “MED”. The warming drawer amber icon is displayed below the clock.
3. To accept the “MED” setting, press **Enter**. The setting is accepted and the warming drawer icon remains illuminated. If enter is not pressed, the warming drawer setting is not accepted and the warming drawer turns off.
4. To change the setting, when “MED” is displayed, press the **Warming Drawer** button again. The setting changes to “HIGH”. Press the **Warming Drawer** button again to change the setting to “LOW”. To accept a setting, press **Enter**. The displayed setting will be accepted and the warming drawer icon is illuminated below the clock, indicating that the warming drawer is active.
5. To turn the warming drawer off, press the **Warming Drawer** button and the warming drawer will turn off. The warming drawer icon will no longer appear under the clock.

Warming Empty Serving Bowls and Plates

- Use only heat-safe dishes.
- Warm on low setting for cooking containers.
- Check dish temperature during warming period.
- Place empty plates or dishes in a cold warming drawer. Do not preheat drawer prior to placing dishes.

Getting the Most Out of Your Cooktop

Cooktop Cooking Guide

Boiling Water

Time to boil can vary greatly depending on environmental conditions. Try the following tips to decrease boil time:

- Use a lid.
- Use a pan that is appropriately sized for the amount of water and the size of the element.
- Select a pan with a flat base (See “Cookware Selection Guide” in the next column for details).
- Choose a medium-weight pan (rather than a heavy-weight one).
- Make sure that the pan is positioned so that the entire base is in contact with the element.
- Start with water that is already warm.
- Boil the smallest amount of water necessary. Smaller volumes will boil faster than larger volumes.

Recommended Settings

Use this chart as a guide for heat settings. A range of heat settings are listed because the actual setting depends on:

- type and quality of pan (See “Selecting Cookware”),
- type, quantity and temperature of the food,
- element used and
- the cook’s preference.

The Heat Settings recommended are based on a 240 volt power source. If your cooktop is connected to 208 volts, the same heat settings apply but foods may take a little longer to finish cooking.

Table 1: Cooking Guide

Uses	Heat Settings
Bringing water to boil	High
Pan frying, sautéing, browning meat, deep fat frying	Medium High
Most frying, eggs, pancakes, slow boil	Medium
Simmering, finish cooking, covered foods, steaming	Medium Low
Melting butter and chocolate	Low

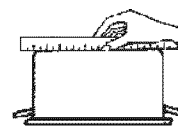
Cookware Selection Guide

Cookware Characteristics

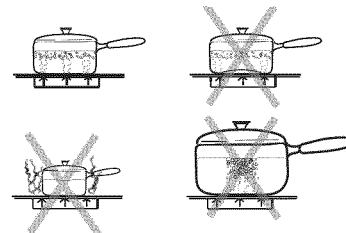
Pan selection directly affects cooking speed and uniformity. For best results select pans with flat bases. When a pan is hot, the base (pan bottom) should rest evenly on the surface without wobbling (rocking). Flat, medium-to-heavy-weight pans are best.

To Test the Flatness of Your Pans

Turn the pan upside down on the countertop and place a ruler flat against the bottom of the pan. The bottom of the pan and the straight edge of the ruler should be flush against each other.



Another simple test to determine even heat distribution across the cookware bottom is to place 1” (25.4 mm) of water in the pan. Bring the water to a boil and observe the location of the bubbles as the water starts to boil. Good, flat cookware will have an even distribution of bubbles over the bottom surface area.



Matching Diameters – The base of the pan should cover or match the diameter of the element being used. Pans may overhang the element area by 1” (25.4 mm) all around.

Tight Fitting Lids – A lid shortens cooking/boiling time by holding heat inside the pot.

Cookware Tips

- Use of pots and pans with rounded (either concave or convex) warped or dented bottoms should be avoided.
- Make sure the bottom of the pot or pan being used is clean and dry.
- Use pots and pans with thick, smooth metal bottoms.
- Do not slide metal pots across the cooktop. Pans may leave marks which need to be removed immediately. See Care and Cleaning Section.
- Do not use glass pans as they may scratch the surface.

Specialty Pans

Specialty pans such as griddles, roasters, pressure cookers, woks, water bath canners and pressure canners

must have the same features as described above. Use only a flat-bottomed wok. Never place a support ring, such as a wok ring or trivet, on the cooking surface.

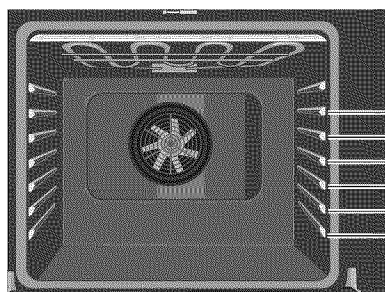
Getting the Most Out of Your Oven

General Tips

Pan Placement

Baking results are better if pans are placed in the center of the oven. If baking more than one pan on a rack, allow at least 1" to 1 ½" of air space around the pan. When baking four cake layers at the same time, stagger pans on two racks so that one pan is not directly above the other.

Rack Position



Rack positions are numbered from 1 to 6, from bottom to top. Consult the food cooking charts at the back of this manual for recommended rack positions.

The rail at the top of the oven is used as the guide for the top rack (position 6). Use rack positions 1 through 6 only. DO NOT attempt to use the top guide to support an oven rack.

Rack Position	Best For
6 (highest usable position)	hamburgers, steaks
5	toasting bread, broiling most meats, melting cheese
4	thicker meats
3	broiling poultry, most baked goods on a cookie sheet or baking pan using a single rack, includes frozen convenience foods, cakes, casseroles, frozen pizza
2	small roasts or poultry, bundt cakes, pies, breads
1 (lowest position)	large roasts, turkey, angel food cake

Aluminum Foil

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 desired position before heating the oven.
- Preheat the oven when using the Bake, Convection Bake, Convection Multi Rack, Pizza, Broil, Convection Broil, and Warm modes.
- Preheat is not used for Roast, Convection Roast and Proof modes.
- Allow oven to preheat while preparing recipe ingredients or food items.
- Setting a higher temperature does not shorten preheat time.
- Once oven is preheated, place food in the oven as quickly as possible to minimize the loss of heat and reduction of oven temperature.
- Use Fast Preheat to speed up preheating time.

Preheat Reminders

Your oven has one of the fastest preheat times in the market using a concealed bake element. The lower element is hidden under the oven bottom. It is normal that the preheat time is different than your previous oven that had an exposed element on the bottom.

- Cleaning the oven is easier because there is no cleaning around a coil element showing on the bottom of the oven. The hidden lower element is protected from food soils and spills. Wiping up excess spills is easy.
- Preheating is not necessary for meats, poultry, casseroles and some frozen foods.
- Preheat time will be longer when the electrical supply to your house is less than 240 volts.
- Increasing the oven temperature will require a longer preheat time. For example, the preheat time for 425° F is longer than the preheat time for 350° F.

When broiling, preheat the oven 3-4 minutes. Do not preheat for more than 5 minutes.

For Best Results

- Use the cooking recommendations as a guide.
- 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.
- Use the Kitchen Timer to keep track of cooking times.

Baking Pans and Dishes

- Glass baking dishes absorb heat. Reduce oven temperature 25° F when baking using glass dishes.
- Preheat the oven before adding glass baking dishes.
- Use pans that provide the desired 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 25° F when using this type of pan. Follow manufacturers' recommendations.
- Insulated cookie sheets or bakeware will increase the length of cooking time.
- Do not set any heavy object on the open oven door.
- Do not keep empty pans or pizza stones in the oven during cooking as this could change the cooking performance. Store pans outside 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.

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 a 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.

Temperature Range (°F) by Cooking Mode

Mode	Lowest	Highest
Bake	100	550
Roast	100	550
Broil (Low, High)	450	550
Warm	150	225
Proof	85	125
Convection Bake	100	550
Convection Multi-Rack	100	550
Convection Roast	100	550
Pizza	100	550
Convection Broil (Low,High)	450	550

Cooking Modes

Bake



Bake is cooking with dry, heated air. Both the upper and lower elements cycle to maintain the oven temperature.

The 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.

Tips

- When using the Bake mode, 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 cook time for most foods.
- **For best results, bake food on a single rack** with at least 1 1/2" 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.

Auto Convection Conversion

Convection Bake and Convection Multi-Rack modes require a 25° F reduction in temperature. Auto Convection Conversion reduces the temperature you enter automatically. Simply enter the package or recipe temperature when setting the mode. The control calculates the correct temperature and it is shown in the display.

- The Auto Convection Conversion feature can be turned on to allow for automatic temperature adjustments. See “Auto Convection Conversion” in the “Settings” section for details

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 oven by the convection fan.

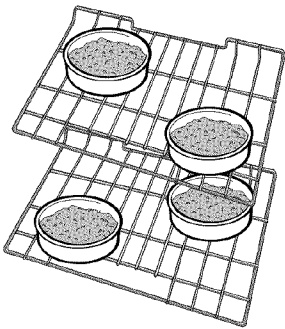
The Convection Bake mode is well suited for cakes, bar cookies and breads to take advantage of the bottom heat, yielding a better crust on baked items.

The benefits of Convection Bake include:

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

Tips

- Place food in shallow, uncovered pans such as cookie sheet without sides.
- For cakes use rack positions 2 and 5.
- If baking more than one pan on a rack, allow at least 1” to 1 1/2” of air space around the pan. Stagger pans so that one is not directly above the other (see graphic below). Use these rack positions.



Convection Multi-Rack



Convection Multi-Rack mode 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.

The Convection Multi-rack mode 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 6 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.

Tips

- Reduce recipe temperature by 25° F if Auto Convection Conversion is not activated.
- 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 1 1/2” of air space around the pan. Stagger pans so that one is not directly above the other.

Pizza



In the **Pizza** mode, heat from the upper and lower elements is circulated throughout the oven by the convection fan.

Use the Pizza mode for fresh or frozen pizza.

Tips

- There might be a slight decrease in baking time. Check before minimum package time.
- When baking a frozen pizza:
For a crispy crust, place pizza 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.
- The convection fan cycles on and off when using pizza mode.

Roast



Roast uses both the upper and lower elements to maintain the oven temperature. Roasting uses more intense heat from the upper element than the lower element. This results in more browning of the exterior while the inside remains especially moist.

Roast is best suited for meat and poultry and less tender cuts of meat.

Tips:

- Preheating the oven is not necessary.
- Use a high-sided broil pan or roasting pan. Cover dish with a lid or foil for less tender cuts of meat.
- For less tender cuts of meat, add liquids such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags and using a lid are suitable for use in this mode.
- When roasting whole chicken or turkey, tuck wings behind back and loosely tie legs with kitchen string.

Convection Roast



Convection Roast uses heat from the top and bottom elements as well as heat circulated by the convection fan.

The 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 include:

- As much as 25% faster cooking than non-convection modes.
- Rich, golden browning.

Tips:

- Preheating the oven is not necessary.
- Use the same temperature as indicated in the recipe.

- Check doneness early, since roasting time may decrease. Refer to the Meat/Poultry cooking chart for examples.
- 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, a small strip of foil can be placed over the meat to prevent overbrowning.
- Let meat stand covered with foil for 10 to 15 minutes after removing it from the oven.
- Refer to the Meat/Poultry Cooking Chart for recommended rack positions.

Broil



Broil uses intense heat radiated from the upper element.

The 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.

Tips:

- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least ¾" thick.
- Brush fish and poultry with butter or oil to prevent sticking.
- Use a 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 cook time. Fish does not need to be turned.
- When top browning casseroles, use only metal or glass ceramic dishes such as CorningWare®.
- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.
- For broil times, refer to the Meat/Poultry Cooking Chart.

Convection Broil



Convection Broil is similar to Broil. It combines intense heat from the upper element with heat circulated by a convection fan.

The 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.

Tips:

- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 1 1/2" thick.
- Use a 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 once during the recommended cook time. Fish does not need to be turned.
- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.
- For Convection Broil times, refer to the Meat/Poultry Cooking Chart.

Proof



In **Proof**, the oven uses the lower element to maintain a low temperature to proof bread or other yeast doughs.

- No preheat is necessary.
- Proofing is the rising of yeast dough.
- The Proof mode temperature range is 85° F to 125° F.
- The default temperature in the Proof mode is 100° F.
- Loosely cover the bowl or pan and use any rack that accommodates the size of the container.
- Keep the oven door closed and use the oven light to check the rising of the dough.

Warm



In **Warm**, the upper and lower elements maintain a low temperature in the oven cavity in order to keep food at serving temperature.

- Use the Warm mode to keep cooked foods hot (for up to one hour) until ready to serve.
- Warm mode temperatures are 150° F to 225° F.
- The default temperature in the Warm mode is 170° F.
- Foods that must be kept moist should be covered with a lid or aluminum foil.

▲ CAUTION

When using Warm mode, follow these guidelines:

- 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 or warmer.
 - DO NOT warm food longer than one hour.
-

Getting the Most Out of Your Warming Drawer

About the Appliance

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. **DO NOT** use to heat cold food, crisping crackers, chips, dry cereal, warming breads and biscuits, or warming dishes or plates.

The warming drawer has a push-to-open feature. Push in on the front of the drawer to cause the drawer to open.

General Tips

Refer to the Warming Drawer Chart for recommended settings.

- To keep several different foods hot, set the temperature for the food needing the highest setting.
- Place items needing the highest setting toward the side of the drawer and items needing less heat in the center of the drawer.
- Food should be at serving temperature (above 140° F) before being placed in the warming drawer. **DO NOT** use to heat cold food other than crisping crackers, chips, and dry cereal, or warming dishes or plates.
- Preheat empty serving dish while preheating drawer if desired.
- Place cooked, hot food in warming drawer in its original cooking container or in a heat-safe serving dish.
- Aluminum foil may be used to cover food; However, **DO NOT** line the warming drawer with aluminum foil.
- Do not use the warming drawer for storage.

Use of Your Appliance

CAUTION

To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

IMPORTANT:

Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

Note:

Use heat-safe dishes only.

Preheating the Warming Drawer

Preheat the warming drawer when warming food. For best results, preheat for the following times:

Setting	Preheat Time
LOW	10 minutes
MED	15 minutes
HIGH	20 minutes

Warming Food

1. Preheat warming drawer.
2. Place cooked, hot food in the drawer.

It is okay to leave food in the cookware it was prepared. Alternatively, you can transfer food to a heat-safe serving dish before placing it in the warming drawer.

Aluminum foil or lid may be used to cover food.

Warming Plates and Bowls

Use only heat-safe dishes. Place empty dishes or plates in a cold warming drawer. No need to preheat.

Select **LOW**.

Crisping Stale Items

Place food in low sided dishes or pans.

1. Press **LOW**.
2. Preheat for 10 minutes, then place dish in drawer.
3. Set the warming timer.
4. Check crispness after 45 minutes. Add time as needed.

Temperature Recommendations

Food/Cookware	Setting	Cover Dish
Bacon	HIGH	No
Beef, medium and well done	MED	No
Beef, medium rare	LOW	No
Bread, hard rolls	MED	No
Bread, soft rolls, coffe cakes	MED	Yes
Biscuits	MED	Yes
Casseroles	MED	Yes
Eggs	MED	Yes
Fish, seafood	MED	Yes
Fried foods	HIGH	No
Gravy, cream sauces	MED	Yes
Ham	MED	Yes

Pancakes	HIGH	Yes
Pies, one crust	MED	Yes
Pies, two crusts	MED	No
Pizza	HIGH	No
Pork	MED	Yes
Potatoes, baked	HIGH	Yes
Potatoes, mashed	MED	Yes
Poultry, roasted	MED	Yes
Vegetables	MED	Yes
Plates	LOW	No
Plate of food	MED	Yes

Cleaning and Maintenance

Care and Cleaning

Cleaning the Cooktop

⚠ CAUTION

Do not use any cleaner on the glass while the surface is hot. The resulting fumes can be hazardous to your health. Heated cleaner can chemically attack and damage surface. Use only the razor blade scraper.

Precautions for Long Life and Good Appearance of the Surface

- Regular, daily care using the glass ceramic cooktop cleaner will protect the surface and make it easier to remove food soil and water spots.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Never cook food directly on the glass.
- Avoid placing a wok support ring, trivet or other metal stand on glass surface.
- Do not use the glass surface as a cutting board.
- Do not slide cookware across the cooking surface; it may scratch the glass.
- Do not place wet pans on the glass surface.

Before Use Care

Care is easy when preventative steps are taken. For example, apply a small amount of glass ceramic cooktop cleaner (packaged with range) on a daily basis. This provides a protective film that makes it easy to remove water spots or food spatters. The temperature of the cooking surface reduces the protective qualities of this cleaner. It must be reapplied before each use. Use a clean cloth and apply glass ceramic cooktop cleaner before each use to remove dust or metal marks that can occur on the counter level surface between uses.

Daily Cleaning Techniques

1. Clean the surface when completely cool with the glass ceramic cooktop cleaner.
Exception: Remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (See Cooktop Care Chart, next page).

2. Wipe off spatters with a clean, damp sponge or paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse.
3. Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

Using the Razor Blade Scraper

Use the scraper to remove dried or baked on foods. Hold the scraper at a 30° angle. Move it over the soil to lift it off of the cooktop. Finish with a clean, damp sponge or paper towel. Apply white vinegar if smudge remains and rinse.

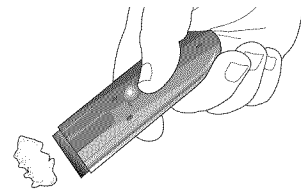


Figure 1: Scraper

⚠ WARNING

RISK OF INJURY

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found. Follow manufacturer's instructions.

Cleaning the Control Knobs

1. Pull out and off to remove both knob. Wipe with hot, soapy cloth, rinse and dry. Do not soak.
2. To replace, push knob straight onto shaft.

Do Not Use the Following Cleaners

- Glass cleaners which contain ammonia or chlorine bleach. These ingredients may permanently etch or stain the cooktop.
- Caustic Cleaners
- Oven cleaners such as Easy Off® may etch the cooktop surface.
- Abrasive Cleaners

- Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/or leave metal marks.
- Soap-filled scouring pads such as SOS® can scratch the surface.
- Powdery cleaners containing chlorine compounds can permanently stain cooktop.
- Flammable cleaners such as lighter fluid or WD-40.

Cooktop Care Chart

Type of Soil	Possible Solution
Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items require immediate removal. Remove only these types of spills while the surface is hot using the razor blade scraper. Be sure to use a new, sharp razor in your scraper.	Remove pan and turn off the element. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.
Burned-on food soil, dark streaks, and specks	Soften by laying a damp paper towel or sponge on top of soil for about 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.
Greasy spatters	Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.
Metal marks: Iridescent stain	Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach), Bar Keeper's Friend® with a dampened paper towel. Rinse and reapply creme. Failure to remove metal marks before the next heating makes removal very difficult.

Type of Soil	Possible Solution
Hard Water Spots - Hot cooking liquids dripped on surface	The minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner.
Surface scratches - Small scratches are to be expected on the glass surface, but do not affect cooking. In time, small scratches will become smoother and much less noticeable with daily use of the glass ceramic cooktop cleaner.	Apply Cleaning Creme before using to remove sand-like grains and grit such as salt and seasoning. Can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily on the cooktop.

Cleaning the Oven

⚠ WARNING

Children should not be left alone or unattended in an area where appliances are in use. During the Self Clean cycle, parts of the appliance may become potentially harmful to persons who lack adult knowledge of appliances and adult reactions to potentially harmful conditions.

During the elimination of soil during self-cleaning, small amounts of carbon monoxide can be created. Fiberglass insulation could give off very small amounts of formaldehyde during the first several cleansing cycles. To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.

Self Clean


During Self Clean, the oven is heated to a very high temperature. Soil is burned off at this temperature.

NOTICE:

- Wipe out excessive spillage before self-cleaning the oven.
- Do not clean parts or accessories in the Self Clean oven. Remove all baking dishes and oven racks from the oven prior to running Self Clean.

To set the Self Clean mode

1. Remove all accessories and racks from the oven.
2. If there is a cooking mode on, press **Oven Clear/Off** to end the running mode.
3. Press the **Self Clean** button below the display.

The Self Clean icon  appears in the display. The Self Clean timer default (4:00) hours blinks to indicate it can be accepted or changed.


To accept the 4:00 hour default Self Clean time, press **Enter** on the numeric keypad.

To enter a different number of hours use the numeric keypad. The value entered must be within the range of 2:00 to 4:00 hours. Entering a value less than 2:00 or greater than 4:00 results in an error tone and message. Use a longer setting for a heavily soiled oven.



4. When the desired Self Clean time is displayed, press **Enter**.

The oven door locks prior to starting Self Clean.

The door lock symbol  is displayed and blinks while the door is being locked. Once locked, the door lock symbol is continuously illuminated (not blinking).



The door lock symbol remains illuminated as long as the Self Clean mode is running.

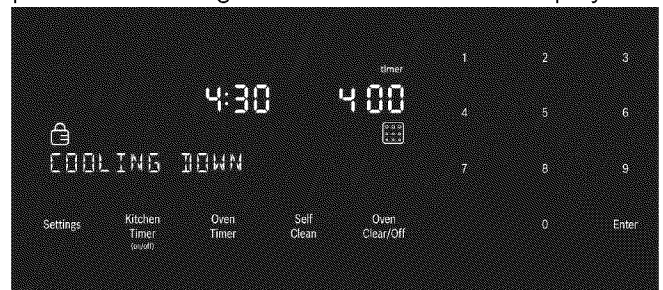
Note: The door remains locked until the oven has cooled down after self-cleaning. The door can be opened again only after "SELF CLEAN" disappears from the display.

5. **Self Clean** starts and the oven Self Clean timer begins its countdown.

To Cancel Self Clean

Press the **Oven Clear/Off** button to cancel Self Clean.

When the Self Clean timer ends, for safety the unit must cool down before the door can unlock. During this period the message "COOLING DOWN" is displayed.



6. When the cool down is complete, the message “SELF CLEAN FINISHED” is displayed. Continue to use caution when opening the oven door.



7. Press **Oven Clear/Off** to clear the display when Self Clean is finished.
8. After the oven has cooled down and the door is unlocked, wipe remaining ash from the oven using a moist cloth.

Note:

- The oven light cannot be turned on during self-cleaning.
- The special heat-resistant enamel and the polished components in the oven can become discolored over time. This is normal and does not affect operation. Do not use scouring pads or abrasive cleaners to treat discolorations.

Avoid These Cleaners

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

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

Part	Recommendations
Flat Rack	Wash with hot soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. DO NOT clean the rack in the self-cleaning oven. If flat racks are cleaned in the oven during the Self Clean mode, they will lose their shiny finish and may not glide smoothly. If this happens wipe the rack edges with a small amount of vegetable oil. Then wipe off excess.

Part	Recommendations
Telescopic Rack	Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled 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. DO NOT clean the rack in the self-cleaning oven. DO NOT leave the rack in the oven during Self Clean. If the telescopic rack is cleaned in the oven during the Self Clean mode it will lose its shiny finish and will not glide smoothly.
Fiberglass Gasket	DO NOT CLEAN GASKET.
Glass	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease splatters and stubborn stains.
Painted Surfaces	Clean with hot soapy water or apply Fantastik® or Formula 409® 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. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with hot soapy water or apply Bon-Ami® or Soft Scrub® 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.

Cleaning the Warming Drawer

Part	Recommendations
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® or Formula 409® sprayed on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper's Friend® to remove heat discoloration. Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label.
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Probe	Wipe with soapy water. Do not submerge. Do not wash in the dishwasher.
Printed Areas (Words and Numbers)	Do not use abrasive cleansers.

Part	Recommendations
Drawer interior (polished stainless steel)	Use dish detergent. Wash, rinse well and dry. For hard water spots or scale, use white vinegar. Apply with a sponge or cloth, rinse, and dry. Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label.
Painted surfaces	Use hot soapy water or mild cleaners such as Fantastik® or Formula 409®. Wash, rinse well and dry. Avoid using abrasive cleaning agents, steel wool pads and oven cleaners.
Drawer exterior frame (brushed stainless steel)	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprayed on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper's Friend® to remove heat discoloration. Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label.

Maintenance

Cooktop Maintenance

Glass Ceramic Cooktop Models

- Regular, daily care using the glass ceramic cooktop cleaner will protect the surface and make it easier to remove food soil and water spots.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Avoid placing a wok support ring, trivet or other metal stand on the glass surface.

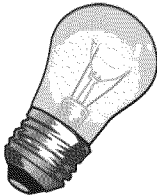
Oven Maintenance

Replacing an Oven Light

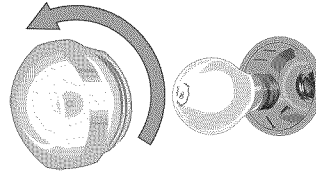
▲ WARNING

- 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 could cause an injury.
- Light socket is live when door is open.

Bulb specifications

Bulb Description	Bulb Image
40 watt, appliance bulb, standard Edison base	

To change the bulb



1. Turn off power to the oven at the main power supply (fuse or breaker box).
2. Remove the glass cover by unscrewing it. Turn the glass counterclockwise to remove it.
3. Remove the bulb. The bulb unscrews counterclockwise.
4. Grasp the new bulb with a clean, dry cloth to prevent depositing skin oils on the glass which could lead to premature bulb failure. Replace the bulb by screwing it in turning the bulb clockwise.
5. Screw the glass cover back on.
6. Turn power back on at the main power supply (fuse or breaker box).

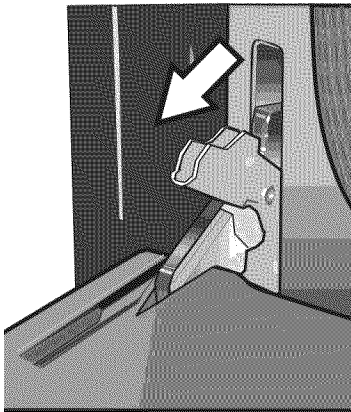
Removing the Oven Door

⚠ WARNING

When removing the door:

- 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 carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as 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 that both levers are securely in place before removing the door. Also, do not force door open or closed—the hinge could be damaged and injury could result.
- Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

To remove the oven door

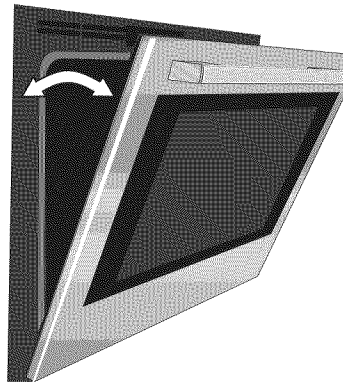


To help avoid injury or damage be sure to read the above **WARNING** before attempting to remove the oven door.

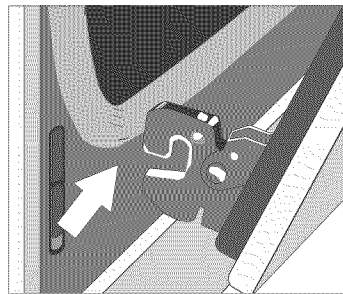
1. Open the oven door to its fully open, horizontal position.
2. Flip levers on hinges toward you.

Note: It may be necessary to use a tool, such as a screwdriver, to gently pry the upper part of the lever away from the housing. Take care to avoid scratching the housing.

3. Bring both door hinge levers to their fullest down position as shown in the illustration. The left and right door hinges may differ slightly but operate in the same manner.

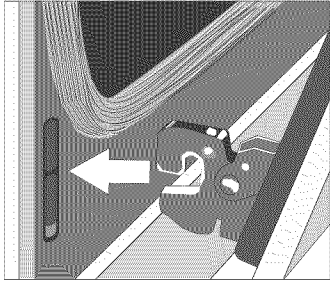


4. Close the oven door until it catches on the hinge stop levers, locking the hinges at the proper angle for door removal. The door will be open about 7 inches at the top. This takes the spring tension off the hinges so the door can be easily lifted out.

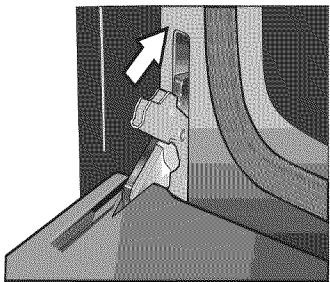


5. The door is heavy. Use both hands to firmly grip it by the sides. Do not grip the door by the handle. Maintaining the door angle, lift the door straight up approximately 3/4" to unhook the hinges from the slots and then pull it out towards you until the hinges are clear of the oven housing.
6. Place the door in a convenient and stable location for cleaning.

To replace the oven door



1. Holding the door firmly in both hands, grip it on either side, not by the handle.
2. Tilt the door back slightly towards you until it opens about 7" at the top.
3. Slide the hinges into the slots as far as they will go and then lower the door straight down. The angle of the door may need to be adjusted slightly to allow the hinges to engage properly and the door to lower into place. The door should lower about 3/4" and stop. If not, the hinges have not engaged properly and the door could fall if it is released.
4. Once both hinges are fully engaged as described in Step 3, gently open the door until it is fully open.



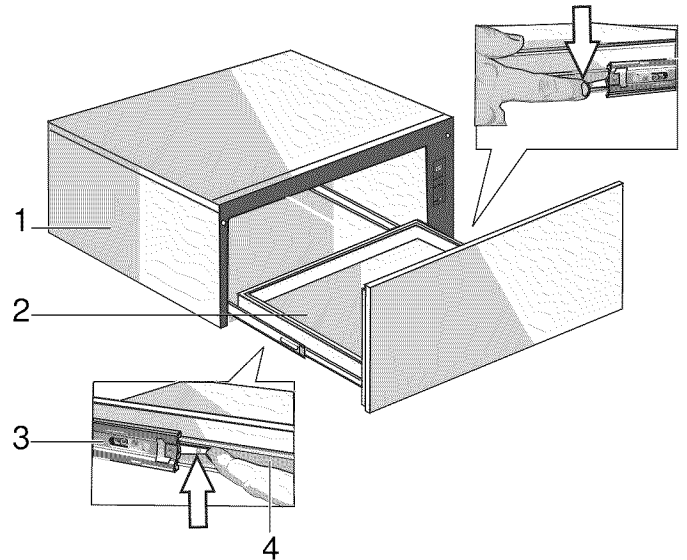
5. Push the levers on both the hinges up and forward until they are locked into the slot, flush with the front of the oven body.
6. Close and open door slowly to be sure it is correctly and securely in place.

Warming Drawer Maintenance

Removing the Drawer

▲ CAUTION

To prevent burns, do not remove drawer while hot. Be sure drawer is empty before removing.



Parts

- | | |
|---|---------------|
| 1 | Housing |
| 2 | Drawer |
| 3 | Housing slide |
| 4 | Drawer rail |

1. Pull drawer to fully open position.
2. Press down right drawer clip.
3. Lift up left drawer clip.
4. Firmly pull the drawer straight out. Retract cabinet rails while drawer is removed.

Replacing the Drawer

1. Be sure housing slides are pushed inside housing.
2. Align the drawer rails with the housing slides attached to the drawer housing.
3. Firmly push the drawer straight into the drawer housing until the drawer clicks into place. **Note:** The drawer has a "push-to-open" operation. Pressing the lower center front of the drawer causes the drawer to self-open.
4. Open and close drawer to test operation. **Note:** if the drawer will not close, verify that the rails on the drawer are properly aligned to housing slides and that the rail release levers are properly positioned.

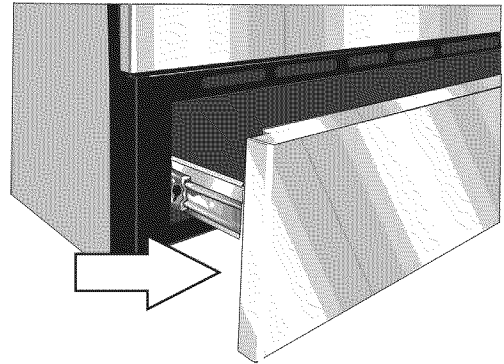
Service

How to Obtain Service or Parts

To reach a service representative, see the contact information at the front of the manual. Please be prepared with the information printed on your product data plate when calling.

Product Data Plate

The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate is located on the back side of the drawer front. Open the drawer to view it.



Self Help

Cooktop Troubleshooting

Use these suggestions before calling for service to avoid service charges.

Cooktop Problem	Possible Causes and Suggested Solutions
Element cycles more than usual	Pan base is warped and not making full contact with heating surface. Base diameter of pan is too small for the size of the element. Pan ingredients have boiled dry. Material of pan is a poor heat conductor; heat transfers too slowly.
A slight odor is noticeable when an element is turned on	This is normal with new cooktops and will disappear after several uses.
Cooktop controls will not turn on	Range is not receiving power. Check the power source to see if a fuse has blown or if the circuit breaker tripped. Check cord to see if it is inserted completely into outlet. Cooktop panel is locked. Press and hold Panel Lock until indicator light turns off.
Scraper is not working properly.	The scraper blade is dull. The scraper is packaged with single-edge, stainless steel blades. Replace with a standard single-edge blade.
Cooking results are not what was expected.	The cooktop is not level. Adjust leveling legs on bottom of range. Cooking pan is not the appropriate size or type. See "Cookware Selection Guide".
Element cycles on the highest setting	This is normal. The temperature limiter operates automatically to protect the glass ceramic surface from extreme high temperature damage.
Water takes too long to boil	Time to boil can vary greatly depending on environmental conditions. See "Boiling Water" in this manual for tips to decrease time to boil.

Oven Troubleshooting

Use these suggestions before calling for service to avoid service charges.

Oven Problem	Possible Causes and Suggested Solutions
The oven mode or temperature selected or the numbers selected do not appear in the display	Review manual instructions when setting clock, timer, or Self Clean.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait 5 minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Be sure oven temperature has been selected.
Oven is not cooking evenly	Adjust oven calibration if necessary (see "Change the Oven Temperature Offset" in this manual). Refer to cooking charts for recommended rack position.
Baking results are not as expected	Refer to cooking charts for recommended rack position. Check "Getting the Most out of Your Oven" for tips and suggestions. Adjust oven calibration if necessary (see "Oven Temperature Offset" on page 18).
Food takes longer to cook than expected	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See "Oven Temperature Offset" on page 18.
Food is overcooked	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See "Oven Temperature Offset" on page 18.
Convection Bake or Convection Multi-Rack Results are not as Expected	If the Automatic Convection Conversion Feature is turned off, the temperature must be manually reduced by 25° F. If the feature is active, the temperature is automatically adjusted. See "Turn Automatic Convection Conversion ON or OFF" for more information. Refer to cooking charts and tips for rack positions, cooking times and pan selection. Adjust oven calibration if necessary. See "Oven Temperature Offset" on page 18.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See "Oven Temperature Offset" on page 18.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out.
Oven light will not turn off	Check for obstruction in oven door. Check to see if hinge is bent. When the Sabbath feature is activated, the oven light will stay on or off (as selected during set-up) during the entire Sabbath Mode.
Cannot remove lens cover on light	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self Clean properly	Allow the oven to cool before running Self Clean. Always wipe out loose soils or heavy spillovers before running Self Clean. If oven is badly soiled, set oven for a four-hour Self Clean. See Preparing the Oven to Self Clean.
Clock and timer are not working properly	Make sure there is electrical power to oven. See Clock and Timer sections.
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.
"F" and a number appears in display and control beeps	This is a fault code. Press Off to clear the display and stop beeping. Reset oven if necessary. If fault code remains and beep continues, record fault code, cancel oven and call authorized service technician.

Oven Problem	Possible Causes and Suggested Solutions
With a new range there is a strong odor when oven is turned on	This is normal with a new range and will disappear after a few uses. Operating the Self Clean cycle will also “burn-off” the smell more quickly.
Control does not react when the pad is touched	Be sure that pad is clean. Touch the center of the button. Use the flat part of your finger.
Fan is running during modes that don't use convection	On some models, the convection fan will run while the oven is preheating for the bake mode. This is normal. Slide-in models also have a cooling fan that runs during every cooking mode.
Warm air or steam escapes from oven vent	It is normal to see or feel steam or warm air escaping from the oven vent. Do not block the vent.
Cooling fan runs after oven is turned off (Slide-in ranges only)	This is normal. When the oven has cooled to a pre-determined temperature, the cooling fan turns off.
The cooktop does not operate during Self Clean	This is normal for some models. Operation will return once Self Clean is complete.

Statement of Limited Product Warranty

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, the first using purchaser, 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 (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 only to the first purchaser of the Product and are not transferable.

Please make sure to return your registration card; 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.

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 purchase. The foregoing timeline begins to run upon the date of purchase, 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, chip, dents, or other damage to the finish of the Product), for a period of thirty (30) days from the date of purchase 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.

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). 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 an un-authorized service provider; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized service provider. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. 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). 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.

Out of Warranty Product

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

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 self-performed "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.

In no event shall BSH 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 DEFINITELY 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 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.

How to Obtain Warranty Service:

To obtain warranty service for your Product, you should contact the nearest Bosch authorized service center.

BSH Home Appliances - 1901 Main Street, Suite 600, Irvine, CA 92614 / 800-944-2904.

Cooking Charts

BAKED GOODS/ENTREES

Food	Recommended Cooking Mode	Oven Temperature	Pre-heat Oven	Number of Racks	Rack Position	Time (min.)	Pan Size & Type
Cakes							
Angel Food	Convect.Bake	325° F	Yes	Single	1	35-50	10" tube
Bundt	Convect.Bake	325° F	Yes	Single	2	45-65	12-cup bundt
Cupcakes	Conv. Multi-Rack	325° F	Yes	Single	3	17-27	12-cup muffin pan
	Conv. Multi-Rack	325° F	Yes	Multiple	2 & 5	17-27	12-cup muffin pan
	Conv. Multi-Rack	325° F	Yes	Multiple	1, 3, & 5	17-27	12-cup muffin pan
Round Layers	Convect.Bake	325° F	Yes	Single	3	28-40	8" or 9" round
	Convect.Bake	325° F	Yes	Multiple	2 & 5	28-40	8" or 9" round
Sheet Cake	Convect.Bake	325° F	Yes	Single	3	45-60	13"X9"X2"
Cookies							
Brownies	Convect.Bake	325° F	Yes	Single	3	33-40	8" or 9" square
Chocolate Chip	Conv. Multi-Rack	325° F	Yes	Single	3	8-17	cookie sheet
	Conv. Multi-Rack	325° F	Yes	Multiple	2 & 5	8-17	cookie sheet
	Conv. Multi-Rack	325° F	Yes	Multiple	1,3, & 5	8-17	cookie sheet
Cookie Bars	Convect.Bake	325° F	Yes	Single	3	23-33	8" or 9" square
Sugar	Conv. Multi-Rack	325° F	Yes	Single	3	8-10	cookie sheet
	Conv. Multi-Rack	325° F	Yes	Multiple	2 & 5	8-10	cookie sheet
	Conv. Multi-Rack	325° F	Yes	Multiple	1,3, & 5	8-10	cookie sheet
Entrees/Vegetables							
Casseroles	Bake	recipe temp.	Yes	Single	3	recipe time	casserole dish
Quiche	Bake	375° F	Yes	Single	2	30-40	quiche dish
Soufflé	Bake	325° F	Yes	Single	3	45-55	soufflé dish
Vegetables	Conv. Roast	recipe	No	Single	3	recipe	cookie sheet

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

The convection temperatures have been reduced 25° F from the recipe or package directions.

Pastries							
Cream Puffs	Conv. Multi-Rack	400° F	Yes	Single	3	23-33	cookie sheet
	Conv. Multi-Rack	400° F	Yes	Multiple	2 & 5	23-33	cookie sheet
	Conv. Multi-Rack	400° F	Yes	Multiple	1,3, & 5	23-33	cookie sheet
Puff Pastry	Conv. Multi-Rack	375° F	Yes	Single	3	10-12	cookie sheet
Pies							
1 Crust Shell	Convect.Bake	475° F	Yes	Single	2	8-12	9" pie pan
2 Crust, Fruit	Convect.Bake	375° F	Yes	Single	2	45-60	9" pie pan
Frozen	Convect.Bake	375° F	Yes	Single	3	70-85	9" pie pan
Meringue	Bake	350° F	Yes	Single	2	10-15	9" pie pan
Pecan	Bake	350° F	Yes	Single	2	45-60	9" pie pan

BAKED GOODS/ENTREES

Food	Recommended Cooking Mode	Oven Temperature	Pre-heat Oven	Number of Racks	Rack Position	Time (min.)	Pan Size & Type
Pumpkin	Bake	425° F/350° F	Yes	Single	2	15/35-45	9" pie pan
Pizza							
Baking Stone	Pizza	425° F	Yes	Single	2	recipe time	baking stone
Fresh	Pizza	425° F	Yes	Single	2	recipe time	pizza pan
Thick Crust, Frozen	Pizza	on package	Yes	Single	on package	package time	package directions
Thin Crust, Frozen	Pizza	on package	Yes	Single	on package	package time	package directions
Quick Breads							
Biscuits	Conv. Multi-Rack	325° F	Yes	Single	3	10-20	cookie sheet
	Conv. Multi-Rack	325° F	Yes	Multiple	2 & 5	10-20	cookie sheet
Loaf	Convect.Bake	350° F	Yes	Single	2	48-60	8" x 4" loaf pan
Muffins	Conv. Multi-Rack	400° F	Yes	Single	3	14-25	12-cup muffin pan
	Conv. Multi-Rack	400° F	Yes	Multiple	2 & 5	14-25	12-cup muffin pan
Yeast Breads							
Dinner Rolls	Conv. Multi-Rack	375° F	Yes	Single	3	10-20	cookie sheet
	Conv. Multi-Rack	375° F	Yes	Multiple	2 & 5	10-20	cookie sheet
	Conv. Multi-Rack	375° F	Yes	Multiple	1, 3, & 5	10-20	cookie sheet
Loaf	Convect.Bake	400° F	Yes	Single	2	22-35	9" x 5" loaf pan
Sweet Rolls	Conv. Multi-Rack	325° F	Yes	Single	3	20-25	cookie sheet

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

The convection temperatures have been reduced 25° F from the recipe or package directions.

MEATS

Food	Recommended Cooking Mode	Oven Temperature	Rack Position	Internal Temperature	Cooking Time min. unless otherwise specified	Food Covered	Stand Time
Beef							
Chuck Roast, 2-3 lbs	Roast	350°F	2	Well, 170°F	1 1/2-2 hours	Yes	none
Hamburgers, 3/4-1-inch thick	Broil	High	6	Medium, 160°F	Side 1: 5-8 Side 2: 4-6	No	none
Rib Eye, Boneless, 3-3.5 lbs.	Convection Roast	325°F	2	Medium-rare, 145°F	27-31 min./lb.	No	10-15 min.
Rib Eye, Boneless, 3-3.5 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-38 min./lb.	No	10-15 min.
Rump, Eye, Sirloin, Boneless, 3-5.5 lbs.	Convection Roast	325°F	2	Medium-rare, 145°F	18-33 min./lb.	No	10-15 min.
Rump, Eye, Sirloin, Boneless, 3-5.5 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-35 min/lb.	No	10-15 min.
Steaks, 1-inch thick	Broil	High	6	Medium-rare, 145°F	Side 1: 5-8 Side 2: 4-6	No	none
Steaks, 1-inch thick	Broil	High	6	Medium, 160°F	Side 1: 8-9 Side 2: 5-7	No	none
Steaks 1 1/2-inch thick	Convection Broil	High	4	Medium-rare, 145°F	Side 1: 11-14 Side 2: 9-13	No	none
Steaks 1 1/2-inch thick	Convection Broil	High	4	Medium, 160°F	Side 1: 13-18 Side 2: 11-14	No	none
Tenderloin, 2-3 lbs.	Convection Roast	425°F	2	Medium-rare, 145°F	15-24 min./lb.	No	5 min.
Lamb							
Leg, Boneless, 2-3 lbs.	Convection Roast	325°F	2	Medium, 145°F	25-30 min./lb.	No	10-15 min.
Leg, Boneless, 4-6 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-35 min./lb.	No	10-15 min.
Chops, 1-inch thick	Broil	3 - High	4	Medium-rare, 145°F	Side 1: 4-6 Side 2: 4-5	No	none
Chops, 1-inch thick	Broil	3 - High	4	Medium, 160°F	Side 1: 5-7 Side 2: 5-6	No	none
Pork							
Ham Slice 1/2-inch thick	Broil	3 - High	5	160°F	Side 1: 4-5 Side 2: 3-4	No	none
Loin Roast, 1/2 - 3 lbs.	Convection Roast	350°F	2	145°F 160°F	16-30 min./lb. 19-36 min./lb.	No	30 min. 10-15 min.
Loin Roast, 3 - 6 lbs.	Convection Roast	350°F	2	145°F 160°F	16-30 min./lb. 14-23 min./lb.	No	30 min. 10-15 min.

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.

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

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

MEATS

Food	Recommended Cooking Mode	Oven Temperature	Rack Position	Internal Temperature	Cooking Time min. unless otherwise specified	Food Covered	Stand Time
Pork							
Chops, 1-inch thick	Broil	Low	3	145°F	Side 1: 5-9 Side 2: 8-11	No	3 min.
		Low		160°F	Side 1: 8-10 Side 2: 8-9		
Chops, 1 1/2-inch thick	Convection Broil	High	4	160°F	Side 1: 9-11 Side 2: 8-10	No	none
Sausage, Fresh	Broil	High	4	170°F	Side 1: 3-6 Side 2: 2-4	No	none
Tenderloin, 2-3 lbs.	Convection Roast	425°F	3	145°F	18-28 min./lb.	No	5-10 min.
				160°F	20-27 min./lb.		
Poultry							
Chicken							
Bone-in Breasts	Convection Broil	Low	3	170°F	Side 1: 20-28 Side 2: 17-22	No	none
Bone-in Thighs	Broil	Low	3	180°F in thigh	Side 1: 14-16 Side 2: 12-14	No	none
Whole. 3.5-8 lbs.	Convection Roast	375°F	2	180°F in thigh	13-20 min./lb.	No	none
Cornish Game Hens, 1-1 1/2 lbs.	Convection Roast	350°F	2	180°F in thigh	45-75 min. total time	No	none
Turkey							
Breast, 4-8 lbs.	Convection Roast	325°F	2	170°F	19-23 min. /lb.	No	15-20 min. for easy carv- ing
Unstuffed, 12-19 lbs.	Convection Roast	325°F	1	180°F in thigh	9-14 min./lb.	Foil to prevent over- browning	15-20 min. for easy carv- ing
Unstuffed, 20-30 lbs.	Convection Roast	325°F	1	180°F in thigh	6-12 min./lb.	Foil to prevent over- browning	15-20 min. for easy carv- ing
Seafood							
Fish Filets, 3/4-1- inch thick	Broil	Low	3	145°F	11-15 min.	No	none

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.

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

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



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Invented for life