



## Freestanding Electric Range

Cuisinière électrique amovible

Estufa eléctrica autoestable

### Use and Care Manual

Guide d'utilisation et d'entretien

Manual de uso y cuidado

for Models: HES242U, HES245U, HES246U,  
HES247U, HES252U, HES255U, HES256U

**PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.**

**IMPORTANT:** Save these instructions.

**INSTALLER:** Please leave these instructions with this unit for the owner.

**OWNER:** Please retain these instructions for future reference.

Household Appliances

**BOSCH**

# *A Special Message to Our Customers*

Dear Bosch Range Owner:

Thank you and congratulations on the purchase of your Bosch Electric Range. Whether you are an expert chef or an aspiring cook, we know that your new range will exceed your expectations. Decades of knowledge and experience are built into this range making it among the highest quality, most versatile and most efficient available.

We ask that you read this manual thoroughly before using your new range. Please pay particular attention to the safety precautions printed at the front of this book and the numerous safety hints and cautions placed throughout. Also, be sure to familiarize yourself with the proper operation of the range and its cleaning and maintenance procedures. Adherence to these instructions and procedures will assure that you realize the full potential of your new Bosch range as well as maintain it for years of dependable use.

Thank you and good cooking,

BSH Home Appliances Corporation



## **WARNING**

When properly cared for, your new Bosch range has been designed to be a safe, reliable appliance. Read all instructions carefully before using this range. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. Do not operate the oven or cooktop controls if the glass is broken. Food splatter or cleaning solution may penetrate a broken control panel and create a risk of electric shock. Contact a qualified technician immediately should your glass control panel become broken. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

## **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 elimination of soil during self-cleaning generates some by-products which are on the list.

The fiberglass insulation in self-clean ovens gives off very small amounts of formaldehyde during the first several cleaning cycles.

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.

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## Important Safety Instructions

Please read all instructions before using this appliance.

### APPLIANCE SAFETY

- This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.
- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the range unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Use this appliance only for its intended use as described in this manual. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of range is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- 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 sit or stand on any part of the appliance.



### PERSONAL SAFETY WARNING

To reduce the risk of injury to persons, in the event of a grease fire, observe the following:

- In the event of a grease fire **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or other metal tray, then turn off the elements. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.
- **SMOTHER FLAMES** from other types of food fires with baking soda. **NEVER** use water on cooking fires.
- **NEVER PICK UP A FLAMING PAN.** You may be burned.
- **ALWAYS** have a working **SMOKE DETECTOR** near the kitchen.
- **LEAVE THE HOOD VENTILATOR ON** when flambéing food.
- **Use an extinguisher ONLY IF:**
  - You know you have a Class ABC extinguisher, and you already know how to operate it.
  - The fire is small and contained in the area where it started.
  - The fire department is being called.
  - You can fight the fire with your back to an exit.

### RANGE SAFETY

- Tie long hair so that it does not hang loose.
- The heating elements may be hot even though they are not red in color. Interior surfaces of an oven become hot enough to cause burns.
- Do not touch heating elements or interior surfaces of oven during operation.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- The trim on the sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat 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 hot heating elements.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Keep the oven free from grease build up.
- Do not place food directly on oven bottom.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.
- To avoid electric shock, do not operate the oven without the light bulb cover in place.

### COOKTOP SAFETY

- Do not cook on a cooktop in which the glass top has broken. If the cooktop glass should break, do not use it or attempt to clean or fix it. Cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Turn off electric circuit to the cooktop and call an authorized service agency immediately.
- When using the cooktop, **DO NOT TOUCH THE HOT COOKING AREA OR THE IMMEDIATE SURROUNDING AREA.** Even though dark in color, these areas may be hot. Areas adjacent to the elements may become hot enough to cause burns. Never let clothing, potholders, or other flammable materials come in contact with a cooking area until it has cooled.
- Use high heat settings on the cooktop only when necessary. Use low to medium settings to heat oil slowly.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.



## Important Safety Instructions

Please read all instructions before using this appliance.

### COOKTOP SAFETY (cont'd)

- Never leave the cooktop unattended. Boilovers can cause smoke and possibly damage the cooktop.
- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
- Other than the use of metal pans, only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop use. Other types of utensils may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.

### OVEN SAFETY

#### To reduce the risk of fire:

- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- Have an appropriate fire extinguisher available and highly visible near any cooking appliance.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- If materials inside the oven should ignite, keep oven door closed. Turn off oven and disconnect the circuit at the circuit breaker box.
- Do not block any vent openings.
- Never use the oven to warm or heat a room. This can damage the oven parts.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Do not allow anyone to climb, stand or hang on the oven door, warming drawer door, storage drawer or cooktop. This can damage the range and even tip it over, causing severe personal injury.
- Have the installer show the location of the circuit breaker or fuse. Mark it for easy reference.

### WARMING DRAWER SAFETY

#### To reduce the risk of fire, electric shock, or injury to persons:

- **Do not store flammable materials** in the warming drawer.
- Use care when opening the warming drawer. Open door slightly and **let hot air or steam escape** before removing or replacing food.
- **Do not place food in unopened containers in the warming drawer.** Pressure could build up and cause container to burst.

### SELF-CLEANING SAFETY

- Confirm that the door locks and will not open once the door lock indicator icon appears. If the door does not lock, touch **OFF** and do not run Self-Clean. Phone 800/944-2904 for service.
- **Note:** During a normal Self-Clean cycle, the door will not lock until the oven reaches 450° F. In a Delayed Self-Clean cycle, the door locks immediately.
- Do not clean the oven gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the oven gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual.
- Before self-cleaning the oven, **remove the broiler pan, oven racks, oven probe, other utensils and wipe out excess soft spillage.**

### REGARDING PET BIRDS:

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.

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### CAUTION

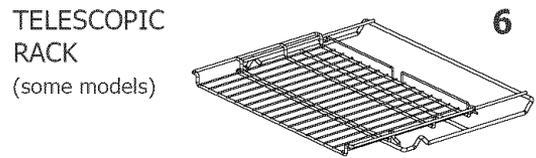
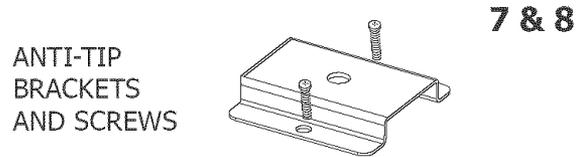
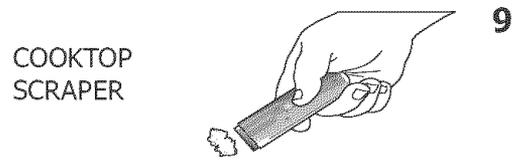
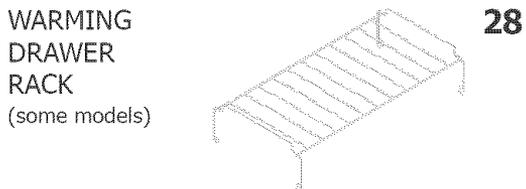
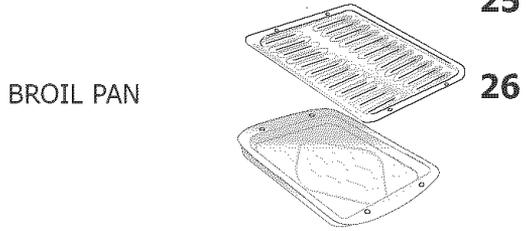
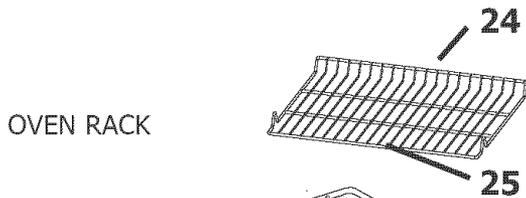
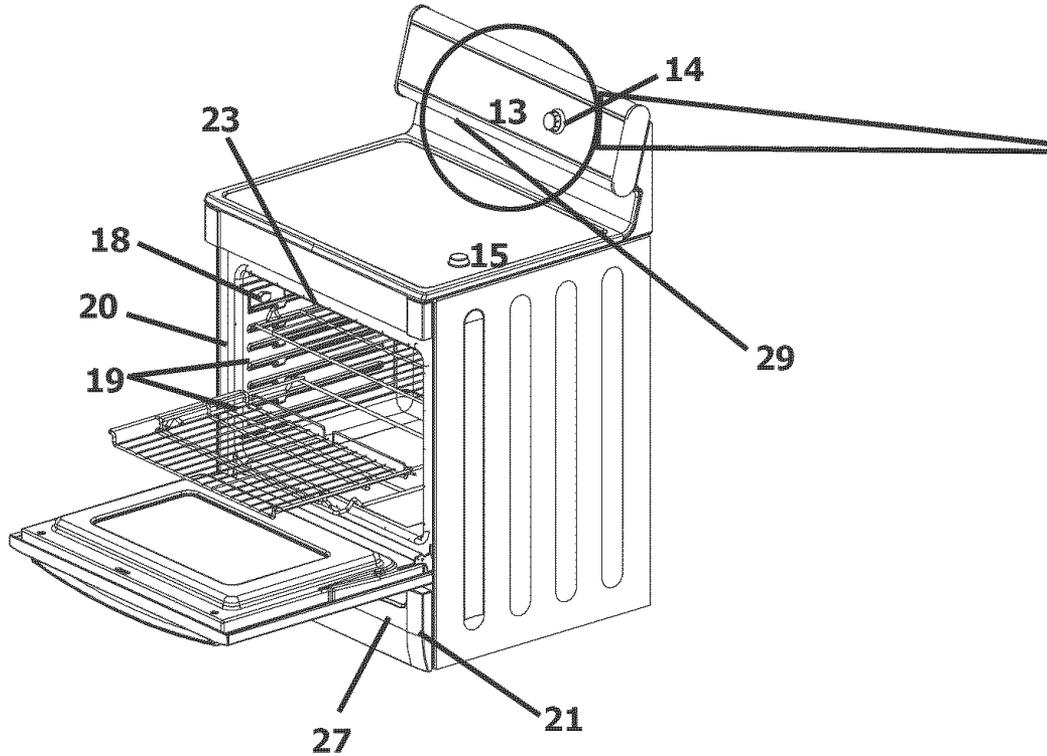
Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range. Children climbing on the range to reach items could be seriously injured.

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# Getting Familiar with Your Range

## Parts Included with Your Electric Range:

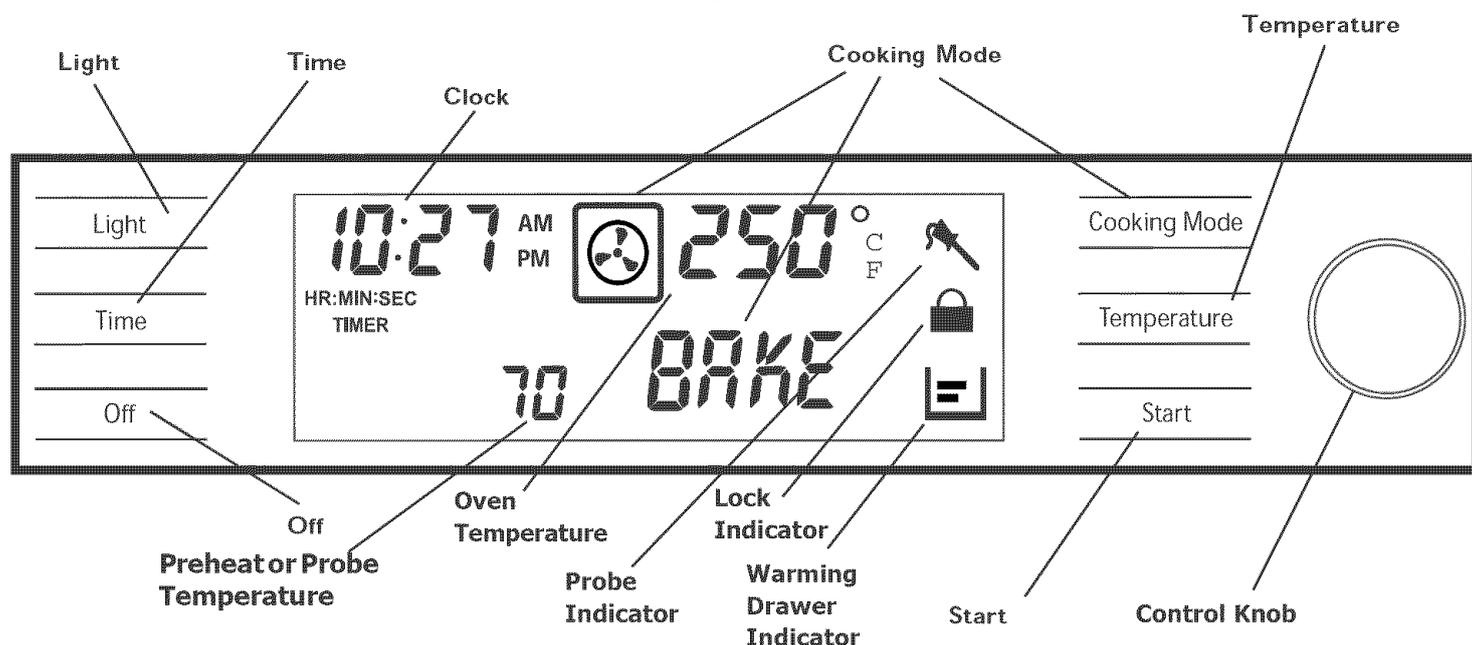
1. Use & Care Manual
2. Installation Instructions
3. AHAM Anti-Tip Brochure
4. Bosch Cookbook
5. Probe (some models)
6. Telescopic Racks (some models)
7. Anti-Tip Bracket
8. Screws for Anti-Tip Bracket
9. Ceran Cooktop Scraper
10. Cooktop Cleaning Solution (not visible)
11. Registration Card
12. Incandescent Lights (not visible)
13. Oven Control
14. Panel and Knob
15. mTwisT Dial
16. Broil Element (not visible)
17. Convection Fan and Element (not visible)
18. Probe Receptacle (some models)
19. Rack Positions
20. Door Gasket
21. Model & Serial # Plate
22. Bake Element (not visible)
23. Door Lock (not visible)
24. Oven Rack Back
25. Oven Rack Front
26. Broiler Pan
27. Warming Drawer
28. Warming Drawer Rack (some models)
29. Oven Vent



Actual parts are larger than depicted in above graphics.

# Getting Familiar with Your Range

## The Oven Control Panel



### Display Window Features

**CLOCK**– Shows the time of day with a 12-hour or 24-hour clock option.

**COOKING MODE** - Touch pad to display cooking mode.

**COOKING OR TIMED MODE** – Shows the number of hours and minutes the oven will be “on.” Cooking Mode Icon is also displayed when cooking mode is selected.

**CONTROL KNOB** - Used to set the clock, timers, select cooking mode and temperature. Turn clockwise to increase and turn counterclockwise to decrease.

**ELEMENTS** – Displays which element(s) are active during a cooking mode.

**LIGHT** - Touch pad to turn oven light on or off.

**DOOR LOCK INDICATOR** - icon is displayed during the self-clean mode when the door is locked. DO NOT attempt to open the door until the lock symbol is no longer present.

**OFF** - Touch pad to turn off oven and/or warming drawer.

**OVEN TEMPERATURE** - Shows the oven temperature selected.

**PREHEAT** - Displays temperature of oven during preheat mode. Also displays internal temperature of meat when probe is in use.

**PROBE INDICATOR** - Indicates the probe is installed in oven. The internal temperature of the meat is displayed in place of the preheat temperature.

**START** - Touch pad to complete an entry.

**TEMPERATURE** - Touch pad to select cooking temperature.

**TIMER** – There are two timers- TIMER 1 AND TIMER 2; Each counts down the time in hours and minutes. With less than 60 minutes remaining, the timer also displays seconds.

**WARMING DRAWER INDICATOR** - Icon displays when warming drawer is in use. Indicates warming drawer setting.

### Other Indicators and Features

**BEEP** - Signals that more information must be entered or confirms the receipt of an entry. A Beep also signals the end of a program or an oven error.

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

**FLASHING SYMBOL OR NUMBER** - Signals an incomplete setting and calls for another step or START to be touched.

**F NUMBER CODES** - These codes are displayed when there is a problem with the signal sent to the electronic control board.

**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 except when in the dehydrate mode. The convection fan will also run during the preheat time for specific modes.

## Setting Up Your Range

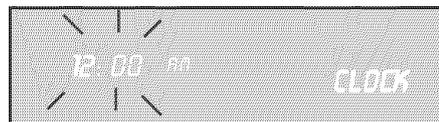
### Setting the Clock (after power to the range has been off)

- Always set the clock after installation or after a power failure. Once power returns to the oven, the clock defaults to 12:00 am.
- The time of day is displayed in hours and minutes.
- The clock time will appear during all oven operations except when the timer or a timed cooking operation is running.
- The oven is preset to a 12-hour clock and indicates AM and PM.

**Note:** To switch to a 24 hr. clock, see "Select Function" section.

1. **CLOCK** will be displayed and the hour digits will flash.

**Turn knob** to select hour and AM or PM. Turning to the right increases by 1 hour increments; turning to the left decreases by 1 hour increments.



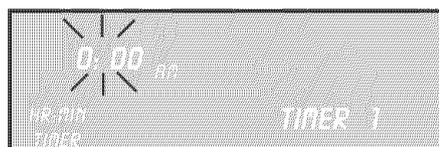
2. **Touch TIME.** **CLOCK** will still be displayed and the minute digits will flash.
3. **Turn knob.** Set minutes.
4. **Touch TIME** and the clock is now set.

### BEEP REMINDER

If operation is not completed, the oven will beep periodically as a reminder to set clock time. Push **OFF**.

### Changing the Clock Time

1. **Touch Time.** **TIMER 1** will flash in display.
2. **Turn knob** to select **CLOCK**.
3. **Touch TIME** again and hour digits will flash.
4. **Turn knob** to change hours.
5. **Touch TIME** again and minute digits will flash.
6. **Turn knob** clockwise or counter-clockwise to change minutes.
7. **Touch TIME** again and the clock is set.



### Helpful Hint

To cancel the **TIME** selection when setting the clock, touch **OFF** at any time while in the clock mode.

## Setting Up Your Range

**SELECT FUNCTIONS** is the section of the menu where you can set or change the following features on your range:



**VOLUME** (decrease or increase loudness of control beeps)



**TEMPERATURE FORMAT** (switch temperature scale to Fahrenheit or Celsius)



**TIME FORMAT** (12 hr or 24 hr)



**LOCK KEYS** (oven control pad lockout)



**LANGUAGE OPTION** (for display; select English, Spanish, or French)



**CLOCK DISPLAY** (yes or no)



**OVEN TEMPERATURE OFFSET** (used to calibrate the oven temperature)



**DEMO MODE** (used by appliance stores)



**RESET DEFAULTS** (change *all* function settings back to original factory settings)



**SABBATH FEATURE** (for religious faiths with "no work" requirements on the Sabbath)

**NOTE:** In the event of a power failure, the functions return to the factory settings and will need to be reset.

### Accessing and Using the Select Functions Menu

To access the **SELECT FUNCTIONS** menu, **touch and hold COOKING MODE** touch pad for five (5) seconds.

**SELECT FUNCTION** is displayed.

1. **Turn knob** to desired feature.
2. **Press START** to choose any function, and turn knob to choose any sub-functions.
3. After selecting feature, **touch OFF**.
4. **Touch OFF** again to exit the select functions menu.

#### TIPS on Using Functions

- There will be a slight delay before each message (or feature) can be seen in the display.
- Turn knob slowly, and wait approximately one second for display to show next feature.
- To move through the feature menu, slowly turn the knob clockwise one click after each feature appears.

#### BEEPS

To indicate when a mode is done, 3 consecutive beeps will sound.

## Setting Up Your Range



### BEEP VOLUME

- The volume of the control beep can be changed from **LOW** (softest) to **HIGH** (loudest).
- The control default for beep volume is **Medium**.

#### Changing the beep volume

1. **Access SELECT FUNCTION** Menu.
2. **Turn knob** clockwise slowly until **VOLUME** is displayed.
3. **Touch START**.
4. **Turn knob** to select volume level Low, Medium or High.
5. **Touch START**.



### CHANGE TEMPERATURE

- The oven has been preset to the Fahrenheit temperature scale.
- The feature allows you to switch between Fahrenheit and Celsius temperature.

#### Changing the Temperature Scale

1. **Access SELECT FUNCTION** Menu.
2. **Turn knob** clockwise slowly until **SELECT TEMP F-C** is displayed.
3. **Touch START**.
4. **Turn knob** to select Fahrenheit (F) or Celsius (C).
5. **Touch START** to accept new selection.



### TIME FORMAT

- The clock can be set to a 12-hr or 24-hr format.
- The oven default for clock format is 12-hr.

#### Changing the TIME FORMAT

1. **Access SELECT FUNCTION** Menu.
2. **Turn knob** clockwise slowly until **TIME FORMAT** is displayed.
3. **Touch START**.
4. **Turn knob** to select 12 hr or 24 hr format.
5. **Touch START** to accept new selection.



### LOCK KEYS

- The keypad can be locked for safety purposes.
- This feature can be used to prevent changes to the oven function.

#### Locking or Unlocking the Oven Control Panel

1. **Access SELECT FUNCTION** Menu.
2. **Turn knob** clockwise slowly until **LOCK KEYS** is flashing.
3. **Touch START**. **KEY PAD LOCKED** is displayed. The display will beep if a key is pressed to indicate that the keypad is locked.
4. **To unlock** keypads, touch **COOKING MODE** and hold for 5 seconds. Display will read **UNLOCKING KEY PAD**.
5. When unlocked, the clock will again appear in the display.

**Note:** This function **DOES NOT** lock oven door.

### ABC LANGUAGE DISPLAY

- Language choices are English, Spanish, and French.
- English is the default language.

#### Changing the Language Display

1. **Access SELECT FUNCTION** Menu.
2. **Turn knob** clockwise slowly until desired language is displayed.
3. **Touch START**.
4. **Turn knob** clockwise to select a different language
5. **Touch START** to accept a language change.

#### NOTE

The **SELECT FUNCTION** menu is displayed in English only, regardless of language selected.

## Setting Up Your Range



### CLOCK DISPLAY(ON or OFF)

- Clock time display can be turned off.
- The default display is on.

#### Turning the Clock Display ON or OFF

1. Access **SELECT FUNCTION** Menu.
2. Turn knob clockwise slowly until **CLOCK DISPLAY** is displayed.
3. Touch **START**.
4. Turn knob once and **ON** or **OFF** will appear in display.
5. Touch **START** to accept new selection.



### RESET DEFAULTS

- This feature is used to change all the "Select Functions" settings back to the original factory settings (or defaults).

#### Resetting the factory settings.

1. Access **SELECT FUNCTIONS** Menu.
2. Turn knob clockwise slowly until **RESET DEFAULTS** is displayed.
3. Touch **START**. Display reads **SELECT FUNCTIONS**.



### OVEN TEMPERATURE OFFSET

#### Changing the Oven Temp Offset

1. Access **SELECT FUNCTION** Menu.
2. Turn knob clockwise slowly until **OVEN TEMP OFFSET** is displayed.
3. Touch **START**. 0° F is displayed.
4. Turn the knob to the right to increase temperature +25°F and to the left to decrease -25° temperature.
5. Touch **START** to accept a temperature change.



### SABBATH FEATURE

- The oven will bake for 48 hours before automatically turning off.
- Oven or warming drawer cannot be operating to set the Sabbath Feature.

#### Setting the Sabbath Feature

1. Access **SELECT FUNCTIONS** Menu.
2. Turn knob clockwise until **SABBATH OPTION** appears.
3. Touch **START**. **BAKE** will show in display and temperature will flash.
4. Turn knob to set oven temperature.
5. Turn oven light **on** if desired (touch **LIGHT**).  
**Note:** The light cannot be changed after this point. It will stay on or off, as selected, during the entire Sabbath mode.
6. Touch **START**. Oven starts after 5 seconds.  
**Note:** The probe **CANNOT** be used during the Sabbath mode.

### DEMO DEMO MODE

The demo mode is for appliance store use only.

While baking in Sabbath mode, the display will show **SABBATH** and the **BAKE** icon will be displayed. The clock will be off and no temperature will show in the display.

During the Sabbath mode, only the off key will operate. **Press Off at any time during the Sabbath mode to end the mode and turn off the oven.**

At end of 48 hours, the oven will turn **OFF** automatically and the display will show **SABBATH END**. Touch **OFF** to return to time of day.

# Cooktop Features

## Before Using the Cooktop

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

## Precautions for Long Life and Good Appearance of the Surface

- Regular, daily care using the Cooktop Cleaning Creme will protect the surface and make it easier to remove food soil and water spots.
- The ceramic glass 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 the 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.

## 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 Limiters

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 size of the element.
- The pan has boiled dry.
- The material or shape of the pan is slow to transfer the heat.

## Radiant Elements

Bosch UltraSpeed™ radiant elements use a wire ribbon located under the ceramic glass surface to provide the heat for cooking. These radiant elements will cycle on and off by design (see *Temperature Limiters* at left.) There are 9 heat setting positions from 9 (high) to 1 (low) and a special setting for keep warm.

## Dual Element

The dual element consists of two radiant ribbon elements within the same heating area. Either the small inner element or both the inner and outer elements may be selected for use, depending on the size of cookware.

## Triple Element (Some Models)

The Triple Element, located in the left front position, consists of three radiant ribbon elements within the same heating area, one, two or three elements can be selected.

- Defaults to largest element.
- Touch POT SIZING once for medium size.
- Touch POT SIZING twice for small size.

Use this chart as a guide for heat settings:

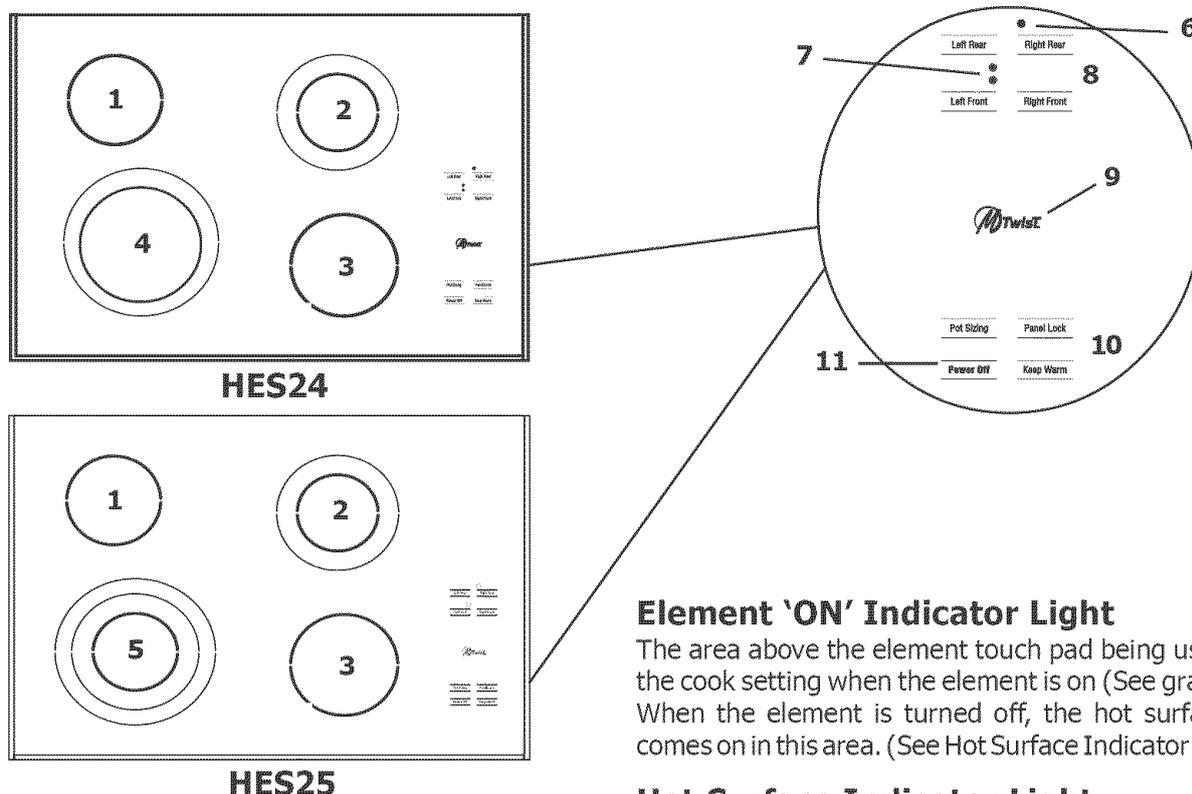
Uses	Heat Settings
Bringing water to boil	9 High
Pan frying, sauteing, browning meat, deep fat frying	6-8 Med-High
Most frying, eggs, pancakes, slow boil	4-5 Med
Simmering, finish cooking covered foods, steaming	2-3 Med Low
Melting butter and chocolate	1 Low
Keeping food warm	Keep Warm

A range of heat settings are listed because the actual setting depends on:

- 1) type and quality of pan (See "Selecting Cookware", Page 28).
- 2) type, quantity and temperature of the food
- 3) element used
- 4) the cook's preference.

**208/240 Volt Connection:** The Heat Settings recommended on this page 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.

If you have the Bosch HES24 Range, the mTwisT Cooktop has two (2) single elements (small and medium) and two (2) double elements. The Bosch HES25 Range has two (2) single elements, one (1) double element and one (1) triple element. The mTwisT dial is a magnetic removable dial, which allows for easy cleaning of the smooth Ceran cooktop.



**Element 'ON' Indicator Light**

The area above the element touch pad being used will show the cook setting when the element is on (See graphic above). When the element is turned off, the hot surface indicator comes on in this area. (See Hot Surface Indicator Light below).

**Hot Surface Indicator Light**

Each element features a hot indicator light to show when the cooking surface is too hot to touch. A letter **H** will appear above the element touch pad.

The light remains on until the cooking area has cooled to a safe-to-touch temperature.

If a hot surface light is on, use caution when working or cleaning around the cooktop as the cooktop is still hot.

**Keep Warm**

Each element has a keep warm setting to keep hot, cooked foods at serving temperatures.

To set Keep Warm feature:

1. Touch element pad for desired element.
2. Touch KEEP WARM pad. **L** is displayed above selected element and element comes on.

**Keep Warm Guidelines**

Use pans/utensils with flat bases. Plates and casseroles with shallow ridges around the base can be used provided they are made of heat-safe materials.

Keep dish covered to keep foods hot. Avoid paper or plastic.

Choose pans and cookware that may be safely used on a hot surface. Example: Use CorningWare® "Safe for Rangetop" rather than Pyrex® which is not recommended for cooktop use.

Use a trivet or steamer inside a pan when necessary to raise food off bottom of pan.

NO.	TYPE/SIZE	WATTAGE
1.	Single 7"	1500
2.	Dual 5"/ 8"	800/ 1900
3.	Single 6"	1200
4.	Dual 5"/ 9"	1100/ 2500
5.	Triple 5"/ 7"/ 9"	800/ 1600/ 2500
6.	Dual Element ON Indicator Light <b>one light:</b> inner and outer elements are on <b>no light:</b> inner element is on	
7.	Triple Element ON Indicator Lights <b>two lights:</b> all three elements are on <b>one light:</b> middle and inner elements are on <b>no lights:</b> inner element is on	
8.	Heating Elements Selector Pads	
9.	mTwisT Dial Location	
10.	Function Pads	
11.	POWER OFF Pad	

**mTwisT Dial**

The cooktop uses an mTwisT magnetic dial to select the desired heat setting. The mTwisT dial is held onto the cooktop by a strong magnet and automatically positions itself in the center of the dial location when placed on the cooktop.

**Note:** If the dial is removed from the cooktop when in use, all elements will be turned off **after 10 seconds**. The cooktop is locked and the Panel Lock light comes on. (See Setting Panel Lock on Page 11.)

## General Operation of Cooktop

The range has touch pads and a magnetic dial to operate the cooktop. When touching the glass of a touch pad, such as an element or function pad, use the flat part of the finger and touch the center of the pad. A beep will sound when touching any of these pads.

## Setting the Controls

1. **Place pan** on element.
2. **Touch element pad** for desired element. Display will show a **0**.
3. For **single** elements, proceed to step 4.  
For **dual or triple elements**, touch **POT SIZING** pad. The control defaults to largest size element.  
**Touch** the **POT SIZING** element pad again to select a smaller element. Touching the **POT SIZING** pad repeatedly alternates between the element sizes.  
When a **dual element** is selected, **one light** is displayed above the corresponding element touch pad.  
When a **triple element** is selected, **2 lights** are displayed above the corresponding element touch pad.
4. **Turn the mTwisT dial** to the desired setting.  
To the right (clockwise) starts with heat setting **1** (low).  
To the left (counterclockwise) starts with heat setting **9** (high).  
**Turn the dial** until the desired heat setting is displayed.

## Changing Heat Setting While Cooking

1. **Touch element pad** for element desired. Display will show **0**.
2. **Turn dial**. The first turn of the mTwisT dial will display the current cook setting.
3. **Turn dial left or right** to new cook setting. The new cook setting is displayed.

## To Turn Off One Surface Element

1. **Touch element pad** for desired element.
2. Display shows **0**. After 5 seconds the element shuts off. The element shuts off right away if the pad is touched a second time.

## To Turn Off All Elements at the Same Time

1. **Touch POWER OFF** pad or remove mTwisT dial from cooktop. Once removed, the cooktop controls are locked after 10 seconds.
2. **Replace mTwisT dial then touch and hold PANEL LOCK** pad for three seconds to unlock control.

## Operation Without mTwisT Dial

- The cooktop can be operated without the mTwisT dial.
1. **Turn off** Panel Lock (see next column).
  2. **Touch element pad** for desired element. Display shows **0**.
  3. **Choose the POT SIZING pad** (if using dual or triple element).
  4. **Touch element pad** repeatedly until desired heat setting is displayed.



## 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.

## Change Heat Setting

1. **Select element pad** for desired element.
2. Each touch of the element pad changes setting. Continue touching repeatedly until desired heat setting is displayed.

## Change Pot Size - (for dual and triple elements only)

1. **Select element pad** for desired element.
2. **Touch POT SIZING** pad for desired pad.
3. **Touch element pad** until desired heat setting is displayed.

## Turn Off Element

1. **Touch element pad**.
2. **Touch element pad** until **0** is displayed. For several elements, **select POWER OFF** pad.

## Cooktop Function Pads

### Power Off

Turns off **all** elements at the same time. The indicator light above the **POWER OFF** pad is lit when at least one element is on. The light will turn off when the **POWER OFF** pad is touched or all elements are turned off.

### Panel Lock

The panel lock is selected to prevent the cooktop from being turned on, such as for cleaning. The elements will not function when Panel Lock is turned on.

### Setting Panel Lock

1. **Touch and hold PANEL LOCK** pad for three seconds. A light above the pad stays lit when the panel is locked.
2. To unlock **touch the PANEL LOCK** pad and hold for three seconds. The light above the pad will disappear.

The cooktop cannot be locked when a surface element is operating. **It is recommended to lock the cooktop before cleaning.**

### Pot Sizing

Use this pad to choose the pot size on dual and triple elements.

1. **Touch element pad**. Control defaults to larger element. Dual or triple element light comes on above element pad indicating large size is selected.
2. **Touch POT SIZING** pad to change to smaller element. Dual or triple element light will turn off.
3. **Turn mTwisT dial** to desired heat setting. To change element size for different size cooking pot when the element is on:
  1. **Touch element pad**. Display will show **0**.
  2. **Touch POT SIZING** pad to change element size chosen, element turns off.
  3. **Turn mTwisT dial** to desired heat setting.

# Oven Features

## Oven Racks

Your oven has three racks: 2 flat and one telescopic or three flat. They are designed with a stop so they will stop before coming completely out and not tilt.

**CAUTION: TO AVOID POSSIBLE BURNS, PLACE OVEN RACKS IN DESIRED POSITIONS BEFORE TURNING THE OVEN ON. ALWAYS USE OVEN MITTS WHEN THE OVEN IS WARM.**

**Removing from oven:** Grasp rack firmly on both sides and pull rack toward you. When the stop is reached, tilt rack up and pull the rest of the way out.

**Replacing in oven:** Grasp rack firmly on both sides. Tilt rack up to allow stop into rack holder. Bring rack to a horizontal position and push the rest of the way in. Rack should be straight and flat, not crooked.

**Telescopic Rack:** The telescopic rack allows for easier access to cooking food. To use, pull out both sections first. When stop is reached, pull out top section until stop is reached.

**To remove telescopic rack,** with top section in closed position, grasp entire rack (both sections) firmly on both sides. When the stop is reached, tilt rack up and pull the rest of the way out.

## Rack Position

(see graphic at right for further details)

**RACK 6** (highest position) – Use for melting cheese, broiling thin foods

**RACK 5** – Use for broiling most meats, toasting bread

**RACK 4** – Use for broiling thicker meats

**RACK 3** – Use for most baked goods when baking on one rack, such as on a cookie sheet or baking pan, cakes, frozen convenience foods, biscuits, brownies, muffins

**RACK 2** – Used for pies, casseroles, breads, bundt or pound cakes, small roasts or poultry,

**RACK 1** (lowest position) – Use for angel food cake, large roasts, turkey.

## Multiple Rack Cooking

When using multiple racks, follow the placement recommendations below.

**Two rack:** Use rack positions 2 and 5. The rack in position 2 can be telescopic if desired.

To allow for best baking results for cakes, place items on back of upper rack and front of lower rack (see graphic at right).

**Three rack:** (for convection bake): Use positions 1, 3 and 6. The rack in position 3 can be telescopic if desired.

## Preheating

Preheat the oven if the recipe recommends it.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. When using the probe preheating is not recommended. Setting a higher temperature does not shorten preheat time. Place oven racks in proper position before preheating. A beep will confirm that the oven is preheated and the selected oven temperature will be displayed.

## 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 1/2" of air space around the pan. When baking four cake layers at the same time, place pans on two racks so that one pan is not directly above the other. Do not place food directly on oven bottom.

## Baking Pans

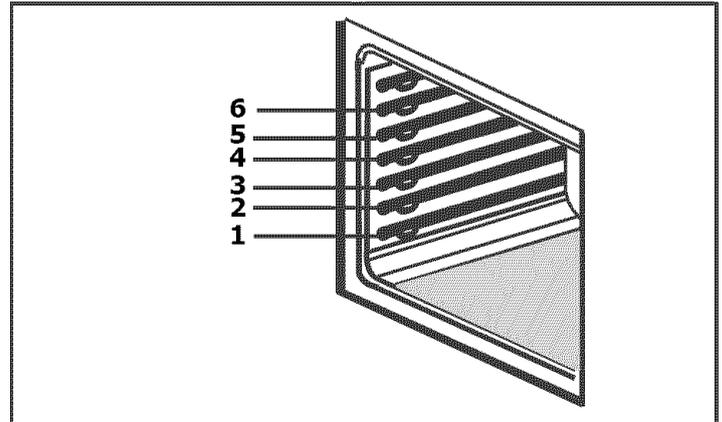
Glass baking dishes absorb heat, therefore reduce oven temperature 25°F when baking in glass.

Shiny, smooth metal reflects heat resulting in lighter, more delicate browning.

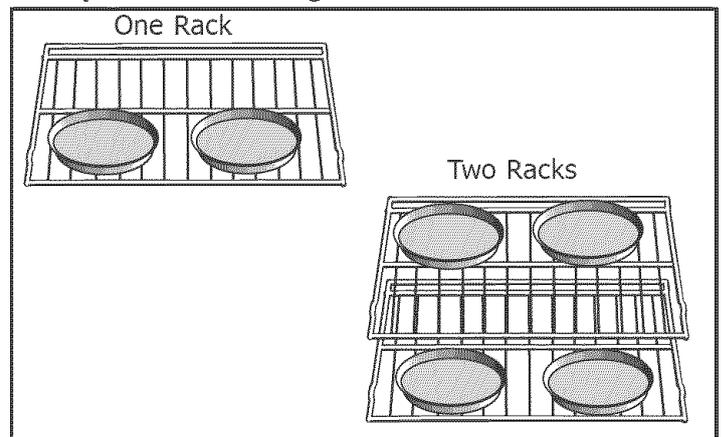
Dark, rough or dull pans will absorb heat resulting in browner, crisper crust. Some manufacturers recommended reducing temperature 25° F when using this type of pan. Follow manufacturer recommendations. Use glass or dark metal pans for pies.

Insulated baking pans may increase the length of the recommended baking time.

## Rack Position



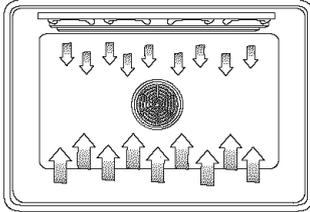
## Multiple Rack Cooking - Pan Placement



## Oven Modes - Bake and Convection Bake

### **BAKE, PROOF (some models) and WARM**

**Baking** is cooking with dry, heated air. Both the upper and lower element cycle to maintain the oven temperature:



The Bake mode can be used to prepare a variety of food items, from pastries to casseroles. It can also be used to roast meats.

In the **Warming** mode, the oven uses the upper and lower element to maintain a low temperature to keep food at serving temperature.

- Use the Warming setting on the oven to keep foods hot until ready to serve.
- The Warming mode temperatures are 140° - 220° F. The default temperature is 170°.
- Foods that need to be kept moist should be covered with a lid or aluminum foil.

In the **Proofing** mode, the oven will use the upper and lower element to maintain a low temperature to proof bread. Proofing is the rising of a yeast dough.

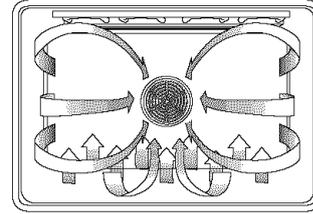
- The Proofing mode temperatures are 85° to 105° F. The default temperature is 100°.
- Loosely cover the bowl or pan and use any rack that accommodates the size of the container.
- **Keep the door closed** and use the oven light to check the rising of the dough.

\*The convection bake temperature is 25°F less than recommended on packages or recipes. The temperature in this chart has been reduced 25°F.

\*\*This chart is a guide. Actual times depend on the mixes or recipes baked. Follow recipe or package directions and reduce temperature appropriately.

### **CONVECTION BAKE**

**Convection Baking** is similar to Baking. In this case, heat comes from the lower heating element and a third element behind the backwall. 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 baking large quantities of food on multiple racks. It can be used to prepare cookies, pies, cupcakes, pastries, breads, snack foods and appetizers among other items.

The benefits of Convection Baking include:

- Slight decrease in cooking time
- Three rack cooking (more even browning)
- Higher Volume (yeast items rise higher)
- Cook more items at once

For Best Results:

- Reduce recipe temperature by 25° F. Refer to the Convection Baking chart for examples.
- Place food in low-sided, uncovered pans such as cookie sheets without sides.
- Center baking pans side to side on the oven rack.

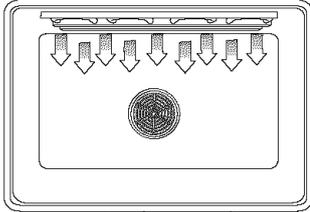
Convection Bake Chart

Food Item	Rack Position	Temp.* (preheated oven) (F°)	Convection Bake Time ** (min)
<b>Cake</b>			
Cupcakes	3	325	17 - 19
Bundt Cake	2	325	37 - 43
Angel Food	1	325	35 - 39
<b>Pie</b>			
2 crust, fresh, 9"	2	350 - 400	45 - 55
2 crust, frozen fruit, 9"	2	350	68 - 78
<b>Cookies</b>			
Sugar	3	325 - 350	6 - 11
Chocolate Chip	3	325 - 350	8 - 13
Brownies	3	325	29 - 36
<b>Breads</b>			
Yeast bread, loaf, 9x5	2	350	18 - 22
Yeast rolls	3	350 - 375	12 - 15
Quick Bread, loaf, 8x4	2	325 - 350	45 - 55
Biscuits	3	350 - 375	11 - 15
Muffins	3	400	15 - 19
<b>Pizza</b>			
Frozen	3	375 - 425	23 - 26
Fresh	3	400 - 425	12 - 15

## Oven Modes - Broil and Convection Broil

### BROIL

Broiling uses intense heat radiated from the upper element:



The Broil mode is best suited to cooking thin, tender cuts of meat (1" or less), poultry and fish. It can also be used to brown breads and casseroles.

The benefits of Broiling include:

- Fast and efficient cooking
- Cooking without the addition of fats or liquids
- Browning as the food cooks

For Best Results:

- Preheat oven 3-4 minutes
- Steaks and Chops should be at least 3/4" thick
- Brush fish and poultry with butter or oil to prevent sticking
- Use the broil pan and grid included with your range
- Do not cover the broiler grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering
- Turn meats once halfway through the recommended cooking time (see Broil Chart for examples).
- When top browning casseroles, use only metal or glass ceramic dishes such as Corningware®.
- Never use heat-proof glass (Pyrex®); they cannot tolerate the high temperature.

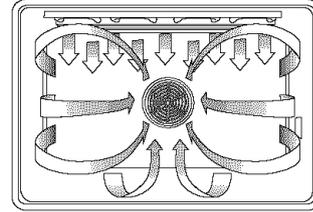
ALWAYS **BROIL** WITH THE DOOR **CLOSED**

Broil Chart

Food and Thickness	Rack Position	Broil Setting	Internal Temp. (°F)	Time Side 1 (min)*	Time Side 2 (min)*
<b>Beef</b> Steak (3/4" - 1")	5	High*	145	7-8	6-7
Medium Rare	5	High	160	8-9	6-9
Medium	5	High	170	9-11	7-10
Well					
Hamburgers (3/4" - 1")					
Well	4	High	160	12-15	7-8
<b>Poultry</b> Breast (bone-in)	4	Low*	170	18-20	18-19
<b>Pork</b> Pork Chops (1")	4	High	160	9-10	8-9
Sausage - fresh	3	High	160	8-10	7-9
Ham Slice (1/2")	5	High	160	3-4	2-3
<b>Seafood</b> Fish Filets, 1" Buttered	4	Low	Cook until opaque & flakes easily with fork	6-7	<b>DO NOT TURN</b>
<b>Lamb</b> Chops (1")					
Medium Rare	5	High	145	5-7	6-7
Medium	5	High	160	8-9	6-8
Well	5	High	170	9-11	8-9
<b>Bread</b> Garlic Bread, 1" slices	5	High		2-4	

### CONVECTION BROIL

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



The Convection Broil mode is well suited for cooking thicker, tender cuts of meat, poultry and fish. Convection Broil is typically not recommended for browning breads, casseroles and other foods.

The benefits of Convection Broiling, in addition to the benefits of standard broiling, include:

- Faster cooking than standard Broiling

For Best Results:

- Preheat oven 3-4 minutes
- Meats should be at least 1 1/2" thick
- Turn meats once halfway through the cooking time (See Convection Broil Chart for examples)
- Use the broil pan and grid included with your range
- Do not cover the broiler grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering
- Salt after cooking

ALWAYS **CONVECTION BROIL** WITH THE DOOR **CLOSED**

Convection Broil Chart

Food and Thickness	Rack Position	Broil Setting	Internal Temp. (°F)	Time Side 1 (min)*	Time Side 2 (min)*
<b>Beef</b> Steak (1-1/2" or more)					
Medium Rare	4	High*	145	8-9	7-8
Medium	4	High	160	10-11	9-10
Well	4	High	170	12-13	11-12
Hamburgers (more than 1")					
Well	4	High	160	9-11	7-9
<b>Poultry</b> Chicken Quarters	4	High	180 (thigh) 170 (breast)	12-15	9-11
<b>Pork</b> Pork Chops (1 1/4" or more)	4	High	160	8-10	7-9
Sausage - fresh	4	High	160	6-7	4-5

\*(Broiling and Convection broiling times are approximate and may vary slightly. Times are based on cooking with a preheated broil element.

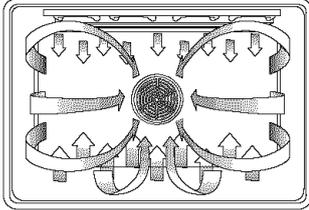
**Note:** The only heat setting for the Convection Broil setting is High  
Page 14

## Oven Modes - Convection Roast



### 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 to preparing tender cuts of meat and poultry.

The benefits of Convection Roasting, include:

- As much as 25% faster cooking than standard Roasting/ Baking
- Rich, golden browning

For Best Results:

- Use the same temperature as indicated in the recipe.
- Check doneness early as roasting time may decrease by as much as 25%. Refer to Convection Roast Chart for examples.
- Do not cover meat or use cooking bags.
- Use the broil pan and grid provided with the range for roasting. A low-sided, uncovered pan can also be used.
- Use the probe (some models) or 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 breast to prevent overbrowning.
- Let meat stand covered with foil 10-15 minutes after removing from the oven.

Convection Roast Chart

Meats	Weight (lb)	Oven Temp. (°F)	Roasting Time* (min per lb)	Internal Temp. (°F)
<b>Beef</b>				
Rib Roast	4 - 6	325	25-32 28-32	145 (med/rare) 160 (medium)
Rib Eye Roast, (boneless)	4 - 6	325	24-32 27-32	145 (med/rare) 160 (medium)
Rump, Eye, Tip, Sirloin (boneless)	3 - 6	325	25-30 28-32	145 (med/rare) 160 (medium)
Tenderloin Roast	2 - 3	425	15-25	145 (med/rare)
<b>Pork</b>				
Loin Roast (boneless or bone-in)	5 - 8	350	15-25	160
Shoulder	3 - 6	350	20-30	160
<b>Poultry</b>				
Chicken - whole	3 - 4	375	14-20	180
Turkey, unstuffed**	12-15	325	10-14	180
Turkey, unstuffed**	16-20	325	9-13	180
Turkey, unstuffed**	21-25	325	6-10	180
Turkey Breast	3 - 8	325	20-25	170
Cornish Hen	1 - 1 ½	350	45-75 (total time)	180
<b>Lamb</b>				
Half Leg	3 - 4	325	30-35 25-30	160 (medium) 170 (well)
Whole Leg	6 - 8	325	25-30 30-35	160 (medium) 170 (well)

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

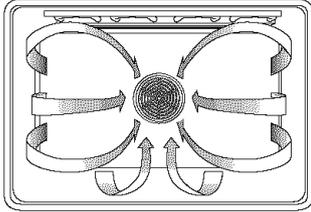
\*\*Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

## Oven Modes - Dehydrate



### DEHYDRATE

Dehydrate dries with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.



Dehydrating is used to dry and/or preserve foods such as fruits, vegetables and herbs. This mode holds an optimum low temperature (100° F - 160° F) while circulating the heated air to slowly remove moisture.

For Best Results:

- Dry most fruits and vegetables at 140° F. Dry herbs at 100° F. (Refer to the Dehydrate Chart for examples).
- Drying times vary depending on the moisture and sugar content of the food, the size of the pieces, the amount being dried and the humidity in the air. Check food at the minimum drying time.
- Multiple racks can be used simultaneously. Contact your Bosch dealer for drying racks.
- Treat fruits with antioxidants to avoid discoloration.
- Consult a food preservation book, county Cooperative Extension Office or library for additional information.

**The door must be open during the Dehydrate mode.** Prop the door open at least 1" by placing an object (i.e.; wooden spoon) in the upper corner between the door and the side panel. Be careful that the object does not touch the oven gasket.

Dehydrate Chart

Food	Preparation	Approximate Drying Time*(hrs)	Test for Doneness
<b>Fruit</b>			
Apples	Dipped in ¼ cup lemon juice and 2 cups water; ¼" slices	11-15	Slightly pliable
Apples	Dipped in ¼ cup lemon juice and 2 cups water; ¼" slices	11-15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10-15	Pliable, leathery, chewy
Orange Peels and slices	¼" slices of orange; orange part of skin thinly peeled from oranges	Peels: 2-4 Slices: 12-16	Orange peel: dry and brittle. Orange slices: skins are dry and brittle, fruit is slightly moist
Pineapple rings	Towel dried	Canned: 9-13 Fresh: 8-12	Soft and pliable
Strawberries	Wash and towel dry. Sliced ½" thick, skin (outside) down on rack	12-17	Dry, brittle
<b>Vegetables</b>			
Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut off stem end. Cut into 1/8" slices	7-12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/8" thick, drain well.	16-23	Dry, brick red color
<b>Herbs</b>			
Oregano, sage parsley and thyme, and fennel	Rinse and dry with paper towel	Dry at 100°F 3-5hrs	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	Dry at 100°F 3-5hrs	Crisp and brittle

\* Oven will stay on for 48 hours before shutting off automatically

## Selecting the Oven Mode

### Setting the Cooking Mode

1. **Touch COOKING MODE.**
2. **BAKE** will flash in the display.  
If no further setting is made within 5 seconds, control will beep and flash. If this occurs, **press START**.
3. To change the cooking mode, **turn knob**.
4. **Push START.**  
The selected mode will appear in the display, along with the default temperature for that mode, which will be blinking.
5. To select a different temperature, **turn knob** to the right or left (in 5° increments) to desired temperature.
6. **Touch START.** If **START** is not touched, oven will automatically turn on in 5 seconds.
7. The display alternates between the cooking mode and preheat.  
The preheated temperature is also displayed, starting at 100°F. The actual temperature increases until set temperature is reached, at which point the **oven will beep**.
8. To change temperature during cooking, simply touch **Temperature.** **Turn the knob** to select new Temperature and **press START.**
9. Once cooking has been completed, touch **OFF** to turn off oven.

**Note:** After the oven has been turned off, HOT appears in the display where the cooking mode was. This is to indicate that the oven is off but still hot. When the oven temperature drops below 176° F, HOT is no longer seen in the display.

### Oven Operation Time

The oven will automatically shut off after 12 hours (24 hours if the time format is set for 24 hour in the **SELECT FUNCTION** section).

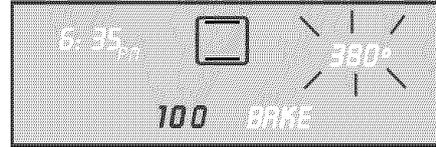
### Oven Vent

The oven vent is located below the display above the rear left cooktop element.

It is normal to see steam escaping from the vent and condensation may collect on the backguard and cooktop.

This area may become hot when the oven is in use.

Do not block the vent as it is important for air circulation.



### HELPFUL TIP

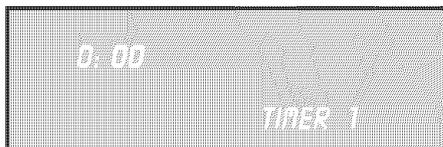
To back out of a current mode, push **OFF**.

Selecting **OFF** when not in a setting up mode will stop oven function.

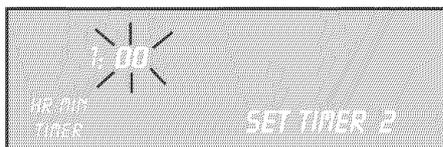
## Using the Timer/s

### Setting the Timer/s

1. Touch **TIME** and **TIMER 1** will be displayed.



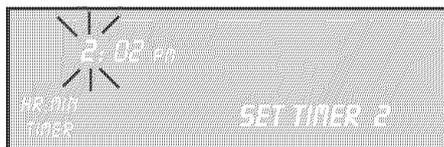
2. Turn counterclockwise and **TIMER 2** will be displayed. Select **TIMER 1** or **2**, then push **TIME**. **SET TIMER 1 (2)** appears in display. Minutes flash.



3. Turn knob to the right to increase by 1 minute increments or left to decrease by 1 minute increments. Continue to rotate knob until desired minutes are displayed.

If setting only minutes, press **START**. Otherwise, continue to **step 4**.

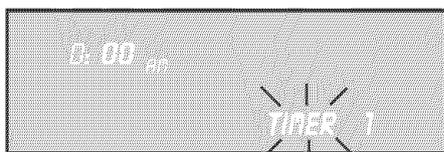
4. Touch **TIME** again and the hours will flash.



5. Turn knob to the right to increase by 1 hour increments or left to decrease by 1 hour increments until desired hours are displayed.
6. Touch **TIME** again. The **TIMER** is now set.
7. If **TIME** or **START** is not touched, oven will begin beeping and timer display will begin flashing.

### Changing the Timer/s

1. Touch **Time**. **TIMER 1** will appear in display. Select either **TIMER 1** or **2**.



2. Push **TIME**. **RESET TIMER 1 (2)** appears in the display. Minute digits flash.
3. Turn knob clockwise or counter-clockwise to change minutes.
4. Touch **TIME** again and hour digits will flash.
5. Turn knob clockwise or counter-clockwise to change hours.
6. Touch **TIME** and new time is set.

### Clearing the Timer/s

1. Touch **TIME** once.
2. Turn knob to select the appropriate timer. Touch **TIME**.
3. Turn knob once in clockwise direction and **CLEAR TIMER** will flash in display.
4. Push **TIME**.



5. Touch **Time** pad. **TIMER 1 (2)** will flash in display.
6. Turn knob to clear **TIMER 1 (2)**.
7. To clear **TIMER 1 (2)**, push **Time**.
8. If **TIME** pad is not touched, oven will beep and display will continue flashing.

When the specified time has elapsed, the control beeps. **TIMER 1 (2) END** flashes in the display.

1. Touch **TIME** to return to main screen.

### CANCELLING

If operation is not completed, the oven will beep periodically as a reminder to set time. Push **OFF** to exit the **TIMER** mode.

Selecting **OFF** when not in a setting mode will stop oven function.

## Using Timed Cook

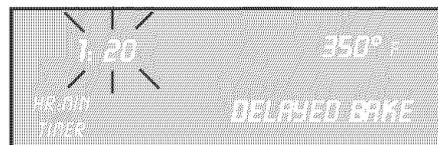
The **TIMED COOK** feature sets the oven to a cooking mode for a set period of time and then turns it off. The **TIMED COOK** feature is available for each of the following oven modes: Bake, Convection Bake and Convection Roast.

**Be sure that the time-of-day clock displays the correct time before beginning. See "Changing the Clock Time" to adjust the time.**

### Setting a Timed Mode

1. **Touch COOKING MODE.**
2. **BAKE** will be displayed. To select a different cooking mode, turn the knob.
3. **Touch START.**
4. **Turn knob** to select desired temperature.  
*Note: time required for the oven to reach temperature must be included in the set cooking time.*
5. **Touch TIME.** **TIMED BAKE** appears in the display.
6. **Touch TIME.** **SET BAKE TIME** appears in the display and minutes flash. **Set minutes.** **Touch TIME.**
7. Hours Flash. **Set hours.** **Touch START.**
8. **TIMEDBAKE** appears in display and the oven begins to preheat.

After cooking is complete, display flashes **TIME COOK END.**



### NOTE

At the end of the programmed cooking time, the oven will automatically turn off. The Display will show the mode and **END.**

### Delaying the Start of a Timed Mode

1. Follow steps **1** through **5** above.
2. **Turn knob** until **DELAYED BAKE** appears in display.
3. **Touch Time.** **SET BAKE TIME** appears in the display and minutes flash. **Set minutes.** **Touch TIME.**
4. Hours Flash. **Set hours.** **Touch TIME.**
5. **SET BAKE END** appears in the display. **Touch TIME.**
6. Use knob to **enter the time of day the oven will stop cooking or turn off:**  
**Set hours.** **Touch TIME.**  
**Set minutes.** **Touch TIME.**  
The clock automatically calculates the time of day at which the cooking mode starts and stops. The displayed cooking time counts down by the minute.
7. At the end of the programmed cooking time, the oven will automatically turn off. Display will show **TIME COOK END** and the oven will beep. **Reminder beeps will sound for up to fifteen minutes until any pad is touched.**



### NOTE

Delayed cooking is **not recommended** for foods that need to rise (i.e., cookies, cakes, breads, souffles, etc.)

**Note: Remove food from oven immediately** after cycle has finished to prevent overcooking. Food left in the oven will continue to cook even after the cycle is complete.

To check the cooking time and stop time after a delay has been set, **touch TIME.** **Turn knob to BAKE END or BAKE TIME.** **Touch TIME .**

## Using the Probe (some models)

- The probe can be used to determine the internal doneness or the "END" temperature of many foods, especially meats and poultry.
- The temperature range for the probe is 135°F to 200°F (57°C to 93°C).
- Preheating the oven is not recommended when using the probe. A hot oven will impair your ability to easily connect the probe to the receptacle and into the meat.
- Oven temperature can be set for 100°F up to 450°F (38°C up to 232°C).
- **To change only the oven temperature, touch TEMPERATURE. OVEN TEMP** will flash in the display. **Turn the knob** to desired temperature and **press START** twice.
- **To change the probe temperature, touch TEMPERATURE.** The oven temperature will flash. **Press START** and the **PROBE TEMP** will flash. Turn the knob to desired temperature and **press START** again.

### INSERTING THE PROBE

Insert the probe tip into the food item.

- For meats, insert the probe tip into the thickest part and not touch bone, fat, or gristle.
- For large poultry products and turkeys, insert the probe in the thickest part of the inner thigh.
- For other foods, such as a meatloaf, the probe tip should be located in the center of the thickest part of the food.

### USING THE PROBE

1. Prepare meat and place in roasting pan (or on rack in roasting pan as recipe specifies). Insert the probe into the meat (See "Inserting the Probe", above).
2. Make sure the probe is not touching gristle, fat, bone, the roast rack or the pan.
3. Place roasting pan with meat in cold oven on recommended oven rack. **Plug probe into the probe receptacle.** The probe symbol will appear in display.

**Note: The probe temperature can only be set when the probe is installed in the oven.**

4. **Touch COOKING MODE** and **select BAKE, CONVECTION BAKE** or **CONVECTION ROAST.** The default oven temperature will appear.
  5. **Turn knob** to change temperature if necessary.
  6. **Touch START.**
  7. **Turn knob** to set the probe temperature (desired end temperature of the food).
  8. **Touch START.**
- The chosen oven temperature is displayed in the upper right hand corner of the display.
  - The probe temperature is displayed in the center to the left of the cooking mode. It increases in 5°F increments until the chosen temperature is reached.
  - The oven is preheated when the beep signals once.
  - When the set probe temperature is reached, **END** appears in display and oven turns off.

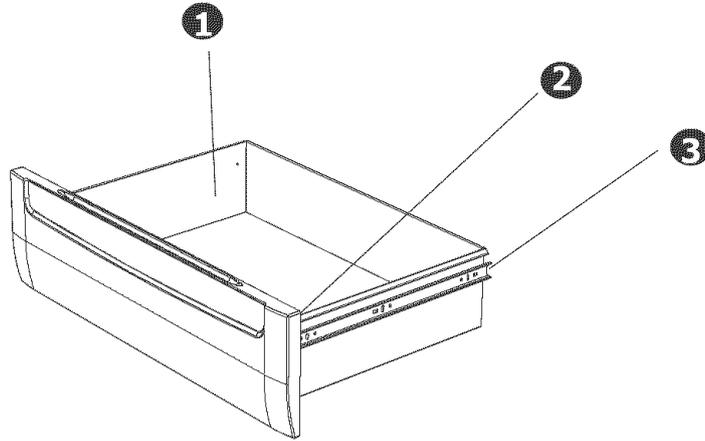
### PROBE USE TIPS

- The oven is well insulated and the retained heat will continue to cook the meat after the oven has shut off. For this reason, remove the meat from the oven as soon as the control beeps.
- 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. Allow "standing time" (10 - 20 minutes) before carving the meat.
- Always use the handle of the probe for inserting and removing. Use a potholder to remove since the probe becomes hot.
- Remove the probe from the oven when it is not being used.
- The probe cannot be used with frozen meats. For best results, completely thaw meats before using the probe.

**Note:** Always remove probe from oven when cooking is complete. The probe symbol will remain in the display until the probe is removed. Do not leave probe attachment in oven during self-clean. Oven will not self-clean with the probe installed in the oven.

# The Warming Drawer

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



## Parts Key:

1. Stainless Steel  
Drawer Interior
2. Gasket
3. Rail Lock

## Packaged Inside Drawer:

- Reversible Rack (some models)

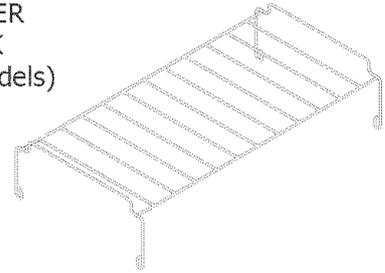
## Usable Space and Utensil Sizes

Drawer Interior:  
25"W x 17"D x 5" H

### Utensil 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
- Large 14" pizza, in box.

WARMING  
DRAWER  
RACK  
(some models)



Contact your dealer to order a warming drawer rack.

The warming drawer has three settings: Low, Medium and High. The icons below are seen in the display when the corresponding setting is selected:



See the Warming Drawer Chart (next page) for recommended settings.

## Using Your Warming Drawer

### Using Your Warming Drawer

Food should be a serving temperature (above 140° F) before being placed in the warming drawer.

The warming drawer can be used with or without a rack.

- Preheat with rack in place if using that arrangement. It fits side to side.
- Preheat empty serving dish while preheating drawer.
- Add cooked, hot food in cooking utensil or to heat-safe serving dishes.
- Food may be kept hot in its cooking container or transferred to a heat-safe serving dish.
- Aluminum foil may be used to cover food.

### Setting the Temperature

#### Set Temp with Oven Control

Warming drawer settings are Low, Medium, and High.

The temperatures range from

132-149°F on Low

150-180°F on Medium

181 to 200°F on High

To keep several different foods hot, set the temperature to the food needing the highest setting. Place item needing the highest setting toward the side of the drawer and item needing less heat on the rack or in the center of the drawer bottom.

### Warming Empty Serving Bowls and Plates

- Use only heat-safe dishes.
- May use reversible rack, in low position to raise utensil from direct contact with bottom of drawer.
- Warm on setting appropriate for utensil.
- Check dish temperature during warming period.
- Place empty plates or dishes in a cold warming drawer. Do not preheat.

### Crisping Stale Items

- Place food in low sided dishes or pans.
- Preheat on Low.
- Check crispness after 45 minutes. Add time as needed.

### Preheating

- For best results, always preheat warming drawer when warming food.
- Preheat times are as follows:
  - Low:** 10 minutes
  - Medium:** 15 minutes
  - High:** 20 minutes

**DO NOT LINE DRAWER WITH ALUMINUM FOIL.**



#### **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.

### Warming Drawer Guide

Food	Temperature	Covered/ Uncovered
Bacon	Hi	Uncovered
Beef, medium and well done	Med	Covered
Beef, rare	Low	Covered
Bread, Hard Rolls	Med	Uncovered
Bread, Soft Rolls, Coffee Cakes	Med	Covered
Buscuits	Med	Covered
Casseroles	Med	Covered
Eggs	Med	Covered
Fish, Seafood	Med	Covered
Fried Foods	Hi	Uncovered
Gravy, Cream Sauces	Med	Covered
Ham	Med	Covered
Pancakes	Hi	Covered
Pies, One Crust	Med	Covered
Pies, Two Crusts	Med	Uncovered
Pizza	Hi	Covered
Pork	Med	Covered
Potatoes, Baked	Hi	Covered
Potatoes, Mashed	Med	Covered
Poultry, Roasted	Med	Covered
Vegetables	Med	Covered
Plates	Low	Uncovered
Plate of Food	Med	Covered

## Care and Cleaning - Glass Cooktop

### Before Use Care

Care is easy when preventative steps are taken. For example, apply a small amount of Cooktop Cleaning Creme (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 Cooktop Cleaning Creme 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 it is completely cool** with the **Cooktop Cleaning Crème**.

**Exception:** Remove **Dry Sugar, Sugar Syrup, Tomato Products and Milk** *immediately* with the razor blade scraper (See Care and Cleaning 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.

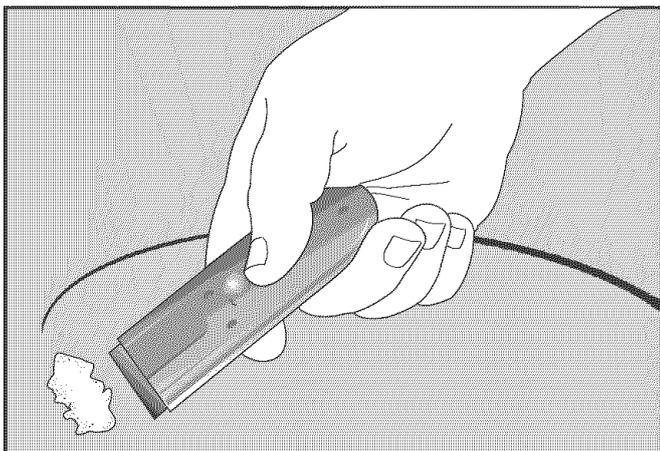
3. **Apply a small amount of the Cooktop Cleaning Cream.** When dry, buff surface with a clean paper towel or cloth.

### Cleaning the *M*Twist Dial

Remove from cooktop. Wipe with hot, soapy cloth, rinse and dry. The dial can also be washed in the dishwasher. **Do not soak or wash in dishwasher.**

### Using the Razor Blade Scraper

Use the scraper to remove dried or baked on foods. Hold the scraper at a 45° angle. Move it over the soil to lift it off of the cooktop. Finish with a clean, damp sponge or paper towel. Apply vinegar if smudge remains and rinse.



### 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 bleach** can permanently stain the cooktop.  
**Flammable cleaners** such as lighter fluid or WD-40.

### CAUTION

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

## Care and Cleaning - Glass Cooktop

### Cooktop Care Chart

TYPE OF SOIL	POSSIBLE SOLUTION
<p><b>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.</b>  <i>Be sure to use a new, sharp razor in your scraper.</i></p>	<p><b>Failure to remove these soils immediately can permanently damage the surface.</b></p> <ul style="list-style-type: none"> <li>• Remove pan and turn off the element.</li> <li>• Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area.</li> <li>• After the surface has cooled, remove the residue and apply the Cooktop Cleaning Creme.</li> </ul>
<p><b>Burned-on food soil, dark streaks, and specks</b></p>	<ul style="list-style-type: none"> <li>• Soften by laying a damp paper towel or sponge on top of soil for about 30 minutes.</li> <li>• Use a plastic scrubber and Cooktop Cleaning Creme or use the razor blade scraper. Rinse and dry.</li> </ul>
<p><b>Greasy spatters</b></p>	<ul style="list-style-type: none"> <li>• Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply Cooktop Cleaning Creme.</li> </ul>
<p><b>Metal marks: Iridescent stain</b></p>	<ul style="list-style-type: none"> <li>• Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately, after surface has cooled, with the Cooktop Cleaning Creme. If this does not remove the metal marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a dampened paper towel. Rinse and reapply creme.  <b>Failure to remove metal marks before the next heating makes removal very difficult.</b></li> </ul>
<p><b>Hard water spots</b>  Hot cooking liquids dripped on surface</p>	<ul style="list-style-type: none"> <li>• The minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with Cooktop Cleaning Creme.  <b>Remove boilovers and stains, before using the cooktop again.</b></li> </ul>
<p><b>Surface scratches</b></p>	<ul style="list-style-type: none"> <li>• Apply Cleaning Creme before using to remove sand-like grains and grit such as salt and seasoning.</li> <li>• Can be reduced by using pans with bases that are smooth, clean, and dry before use. Use Cooktop Cleaning Creme daily on the cooktop.</li> </ul>



### Self Cleaning the Oven

Bosch ovens feature a self-cleaning function that eliminates the manual labor involved with cleaning your oven. During self-cleaning, the oven uses a very high temperature to burn away food soil and grease.

- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- In the Self-Clean Mode, the door latch is automatically activated when the oven reaches 350° F. This ensures that the door cannot be opened while the oven interior is at high clean temperatures. The door lock symbol will appear in the display at this point. **The door will not lock until the oven reaches 450° F. When the lock symbol appears in the display, gently pull on the door to confirm that it is locked.**
- The oven light does not operate during this mode.
- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean. Odors will lessen with use.
- Four hours is the preset length of cleaning. The range can also be set to clean for 3 or 5 hours.
- The mode automatically stops at the end of the clean hours.
- When the oven heat returns to 350° F after cleaning, the automatic door lock will release and the door can be opened.

### Preparing the Oven for Self Clean

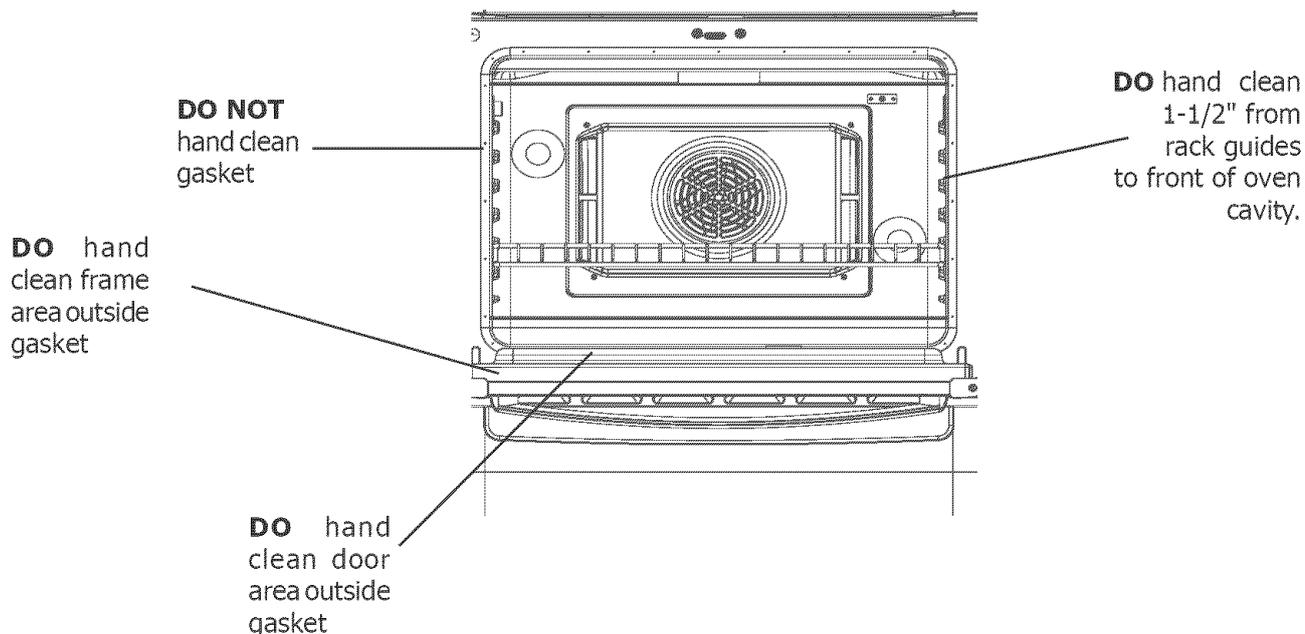
1. Remove all utensils and bakeware.
2. Remove oven racks. If oven racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care.
3. Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
4. Review illustration below. Some areas of the oven must be cleaned by hand before the cycle begins. Use a soapy sponge or plastic scrubber or a detergent-filled S.O.S.® pad. Hand-clean the oven door edge, oven front frame and up to 1-1/2 inches inside the frame with detergent and hot water. Do not clean or rub the gasket on the oven. The gasket is designed to hold in heat during the self-clean cycle. Rinse all areas thoroughly then dry.
5. Be sure oven light is turned off and the light bulbs and lens covers are in place. **Do not operate oven without lightbulb and cover in place.**

**Commercial Oven Cleaners are not to be used on the self-clean oven or any part because they will damage the finish or part.**



### WARNING

To avoid a burn hazard, keep the oven gasket flexible, not hard.



### Setting the Self-Clean Mode

1. **Touch COOKING MODE.**
2. **Rotate knob** until **SELF CLEAN** mode appears. Press **START.**
3. The default cleaning time is 4 hours. To change cleaning time, turn knob to change number of hours. Otherwise, continue to **step 4.**
4. **Touch START.** **SELF CLEAN** flashes. **Press START.**
5. **REMOVE RACKS** appears in the display as a reminder to remove oven racks.
6. **Touch START** again to begin the self clean.

**Note: In the Self Clean Mode, the door latch is automatically activated when the oven reaches 350°.** This ensures that the door cannot be opened while the oven interior is at high clean temperatures. The door lock symbol will appear in the display at this point. **The door will not lock until the oven reaches 450°.**

**When the lock symbol appears in the display, gently pull on the door to confirm that it is locked close.**

### Delaying the Start of the Self-Clean

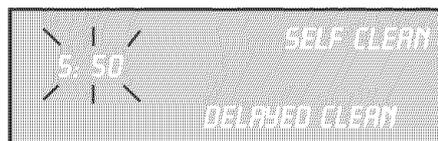
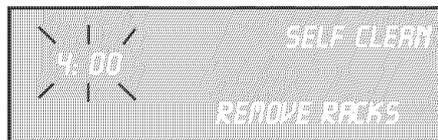
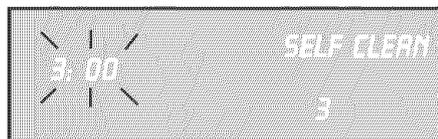
**Note: The time of day must be correctly set for this option to work properly.** See section "Setting the Clock" in "Setting Up Your Range", Page 5.

1. **Touch COOKING MODE.**
2. **Rotate knob** until **SELF CLEAN** mode appears. Press **START.**
3. The default cleaning time is 4 hours. To change cleaning time, turn knob to change number of hours. Otherwise, continue to **step 4.**
4. **Touch START.**
5. **Rotate knob** until **DELAYED CLEAN** mode appears. **Press START.**
6. **SELF CLEAN END** appears in the display.
7. **Turn knob** to enter the time of day you want the self-clean to end: Set hours, touch time, set minutes.
8. **Touch START.** The display will remind you to remove oven racks.
9. **Touch START.** The display shows **DELAYED CLEAN.** The self-clean will automatically start at the appropriate time.

**Note: In the Delayed Self Clean Mode, the door latch is automatically activated when the display reads DELAYED CLEAN.** This ensures that the door cannot be opened while the oven interior is at high clean temperatures. The door lock symbol will appear in the display at this point. **When the lock symbol appears in the display, gently pull on the door to confirm that it is locked close.**

#### NOTE

If door does not lock, press **Cancel** and do not self-clean; phone 800/944-2904 for service.



#### NOTE

The oven lights do not operate in the Self Clean mode.

### After Self-Cleaning:

1. At the end of the programmed cleaning time, the oven will automatically turn off. **SELF CLEAN END** appears in the display. Press **OFF** to clear.  
**Note:** To cancel or stop while the mode is operating, **touch OFF.** The door will not unlock until the oven reaches a safe temperature
2. The self-clean mode may produce ash which will settle in the bottom of the oven. If this happens, remove ash with a damp cloth before using the oven.
3. Wipe rack edges with cooking oil to allow for proper glide. Wipe off excess.

## Care and Cleaning - Oven

After self-cleaning, the entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will remove the soil.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

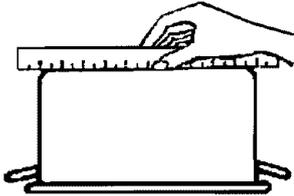
PART	CLEANING METHOD
<b>Racks (Oven, Warming Drawer)</b>	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with cleansing powder or soap filled pads as directed. If racks are cleaned in the oven during the self-clean mode, they will lose their shiny finish and may not glide smoothly. If this happens, wipe the rack edges with a small amount of vegetable oil, then wipe off excess.
<b>Fiberglass Gasket</b>	DO NOT HAND CLEAN GASKET.
<b>Glass</b>	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease spatters and stubborn stains.
<b>Painted</b>	Clean with hot sudsy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. <u>Avoid using powdered cleansers, steel wool pads and oven cleaners.</u>
<b>Porcelain</b>	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a <u>dry</u> towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use soap filled pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
<b>Stainless Steel</b>	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto 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 Zud®, Cameo® or Bar Keeper's Friend® to remove heat discoloration.
<b>Probe</b>	Clean probe by hand with detergent and hot water. Then rinse and dry. <b>Do not soak or clean in dishwasher.</b>
<b>Plastic &amp; Controls</b>	When cool, clean with soapy water, rinse and dry.
<b>Drawers (Warming &amp; Storage)</b>	When cool, wash with hot soapy water, rinse and dry.

## Cookware Selection Guide

### Cookware Characteristics

The choice of pans directly affects the cooking speed and uniformity. For best results select pans with the following features:

**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" 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.

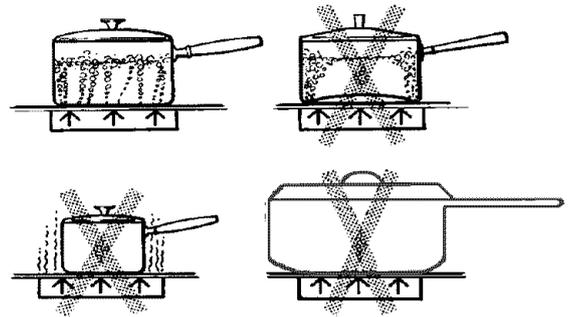
**Matching Diameters** – The base of the pan should cover or match the diameter of the element being used. Pans may overhang the element area by 1" all around.

**Tight Fitting Lids** – A lid shortens cooking time and water boils faster by holding the heat inside the pan.

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-bottom wok.) Never place a support ring, such as a wok ring or trivet, on the cooking surface.

### Cookware Tips

- Use of pots and pans with rounded (either concave or convex) warped or dented bottoms should be avoided. See drawings below.
- 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.

## Removing the Door

### **WARNING**

- 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 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.

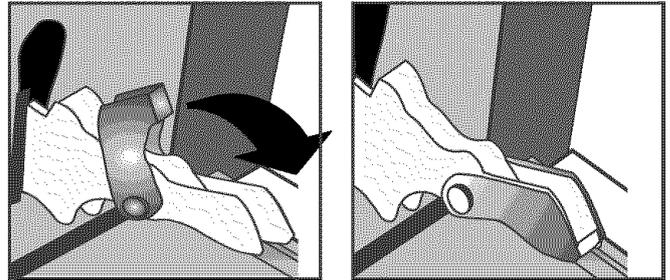


Figure A

1. Be sure to read the above **WARNING** before attempting to remove oven door.
2. Open the door completely.
3. Flip lever on hinge toward you. (see Figure A).
4. Close the door to approximately halfway open.
5. Holding the door firmly on both sides using both hands, pull the door straight out of the hinge slots. Hold firmly, the door is heavy (See Figure B).
6. Place the door in a convenient and stable location for cleaning.

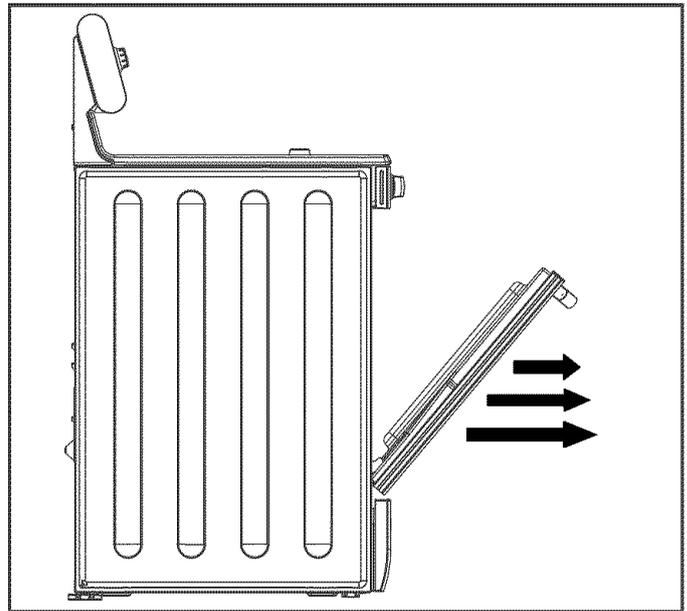


Figure B

## Replacing the Oven Door

- The door can be replaced by reversing the above procedure.
- After moving the hinge brackets back down into position, be sure to close and open the door slowly to assure that it is correctly and securely in place.
- Door should be straight, not crooked.

## Replacing an Oven Light

1. Read **WARNING** at right.
  2. Turn off power at the main power supply (fuse or breaker box).
  3. Remove the lens by unscrewing it.
  4. Remove the light bulb from its socket by unscrewing it.
  5. Replace the bulb with a new one. Use a 40Watt approved appliance bulb. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
  6. Screw the lens back on.
  7. Turn power back on at the main power supply (fuse or breaker box).
- Your range has two oven lights.
  - Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place.

### **WARNING**

- Make sure the oven and lights are cool and power to the oven 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 oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

## Self Help - Cooktop

To avoid unnecessary service charges, check these suggestions before calling for service.

QUESTION	SUGGESTED SOLUTIONS
Element cycles on the highest setting	<ul style="list-style-type: none"> <li>• This is normal. The temperature limiter operates automatically to protect the glass ceramic surface from extreme high temperature damage.</li> </ul>
Element cycles more than usual	<ul style="list-style-type: none"> <li>• Pan base is warped and not making full contact with the heating surface.</li> <li>• Base diameter of pan is too small for the size of the element.</li> <li>• Pan ingredients have boiled dry.</li> <li>• Material of pan is a poor heat conductor; heat transfers too slowly.</li> </ul>
A slight odor is noticeable when an element is turned on	<ul style="list-style-type: none"> <li>• This is normal with new cooktops and will disappear after several uses.</li> </ul>
Cooktop controls will not turn on	<ul style="list-style-type: none"> <li>• Check the power source to see if a fuse has blown or if the circuit breaker tripped.</li> <li>• Check power supply.</li> <li>• Cooktop panel is locked. Touch and hold PANEL LOCK pad until indicator light turns off.</li> </ul>
Replacement razor blades for the scraper	<ul style="list-style-type: none"> <li>• The scraper is packaged with single-edge, stainless steel blades. Use a standard single-edge blade for replacement.</li> </ul>
Cooking results are not what was expected	<ul style="list-style-type: none"> <li>• The cooktop is not level.</li> <li>• Cooking pan does not fit the surface being used.</li> <li>• Cookware is not the type or size recommended.</li> </ul>
Replacement mTwisT dial for cooktop	<ul style="list-style-type: none"> <li>• If an additional dial is required, call 1-800-944-2904 and order replacement part #5060003783.</li> </ul>

## Self Help - Oven

OVEN PROBLEM	PROBLEM SOLVING STEPS
The oven mode or temperature selected or the numbers selected do not appear in the display	The knob was turned too rapidly. Turn knob slower until correct wording or temperature appears. 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 the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Check oven calibration. Adjust calibration if necessary (see Oven Temperature Offset). Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 25°F when baking with Convection Bake mode.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Oven Temperature Offset.
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 stays on	Check for obstruction in oven door. Check to see if hinge is bent.
Cannot remove lens cover on light	There may be a 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 five-hour Self-Clean. See Preparing the Oven to Self-Clean.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the 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. If a "F" code flashes, 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 servicer.
With a new range there is 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.

## Statement of Limited Warranty

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

### **Standard Limited Warranty**

BSH warrants that its Range is free from defects in materials and workmanship for a period of twelve (12) months from the Date of Installation. During the warranty period, BSH or its authorized service center will repair or replace, at its sole option, any Range that proves to have been defective under conditions of normal use without charge. All removed parts and components shall become the property of BSH, at BSH's option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts.

### **Extended Limited Warranty**

BSH further warrants that the electric heating elements and controls of the Range and the ceramic glass of the Range shall be free from defects in materials for a period of time beginning on the twelfth (12th) month from the Date of Installation and continuing until the sixtieth (60th) month from the Date of Installation ("extended warranty period"). During the extended warranty period, BSH will replace any electric heating elements, electric controls, or ceramic glass of the Range that proves to have been defective under normal conditions of use without charge, excluding any labor (including but not limited to labor charges incurred in the removal and reinstallation of any Range ), transportation, and/or shipping costs incurred in the performance of this extended warranty. All replaced parts covered under this paragraph shall assume the identity of the original for purposes of this extended warranty and this warranty shall not be extended with respect to such parts.

### **Other Conditions of the Limited Warranties**

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

To the extent allowed by law, this warranty sets out your exclusive remedies with respect to products covered by it, whether the claim arises in contract or tort (including strict liability and negligence) or otherwise. BSH will not be liable for consequential or incidental damages, losses, or expenses. THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESS WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS WARRANTY IS EFFECTIVE. No attempt to alter, modify, or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

### **How to Obtain Warranty Service**

To obtain warranty service for the Range , you should contact the nearest BSH authorized service center or the BSH Customer Support Call Center, 5551 McFadden Avenue, Huntington Beach, CA 92649, 800/944-2904.

### **NOTICE TO CALIFORNIA OWNERS**

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

BSH reserves the right to change specifications or design without notice. Some models are certified for use in Canada. BSH is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer. BSH Home Appliances, Corporation, 5551 McFadden Avenue, Huntington Beach, CA 92649.

For the most up to date critical installation dimensions by fax, use your fax handset and call 702/833-3600. Use code #8030.

**BOSCH**

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