

Use and Care Manual  
Guide d'utilisation et d'entretien  
Manual de uso y cuidado

## Built-In Ovens



Models:  
HBL34, HBN34, HBL35, HBN35



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**Questions?**

1-800-944-2904

[www.boschappliances.com](http://www.boschappliances.com)

**We look forward to hearing from you!**

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# About This Manual

## How This Manual is Organized

You can get the most out of your new oven by reading this manual from beginning to end. This way, you will systematically get to know your appliance and become familiar with its operation and features.

The manual consists of the following sections:

- The "Safety" section provides information on how to safely operate your oven.
- "Getting Started" introduces you to the oven components and features.
- The "Operation" section offers you step-by-step instructions on how to operate your oven.
- In "Getting the Most Out of Your Appliance" you can find a list of many common foods with the appropriate oven mode, temperature, rack position and bake time. This section also provides you with several bakeware and preparation tips.
- "Cleaning and Maintenance" provides you with information on how to clean and care for the various oven parts.
- The "Service" section includes your warranty and do-it-yourself troubleshooting tips.
- Pay special attention to the important safety instructions in the "Safety" section.

# Safety

	<b>Important Safety Instructions</b>
	READ AND SAVE THESE INSTRUCTIONS

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

## Proper Installation and Maintenance

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to the Installation Instructions for details.

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

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not obstruct oven vents.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

In the event of an error, the display flashes and beeps continuously. If this happens during self-clean, disconnect appliance from the power supply and call a qualified technician.

In the event of an error, the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.

## Fire Safety

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

If materials inside an oven should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.



## Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Use this appliance only for its intended purpose as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.

Always have a working smoke detector near the kitchen.

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

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.

### **WARNING:**

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

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

### **Burn Prevention**

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN — Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.



## Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

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

Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

### Child Safety

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.

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

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

### **CAUTION:**

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

### Cleaning Safety

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.



## Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

**IMPORTANT SAFETY NOTICE:** The California Safe Drinking and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate small amounts of Carbon Monoxide. The fiberglass insulation in self-clean ovens gives off very small amounts of formaldehyde during the first several cleaning cycles. California lists formaldehyde as a potential cause of cancer. Carbon Monoxide is a potential cause of reproductive toxicity. Exposure to these substances can be minimized by:

1. Providing good ventilation when cooking with gas.
2. Providing good ventilation during and immediately after self-cleaning the oven.
3. Operating the unit according to the instructions in this manual.

When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run Self-Clean. Contact service.

Wipe out excessive spillage before self-cleaning the oven.

Birds have very sensitive respiratory systems . Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.

Keep oven free from grease build up.

### Cookware Safety

Do not place food directly on oven bottom.

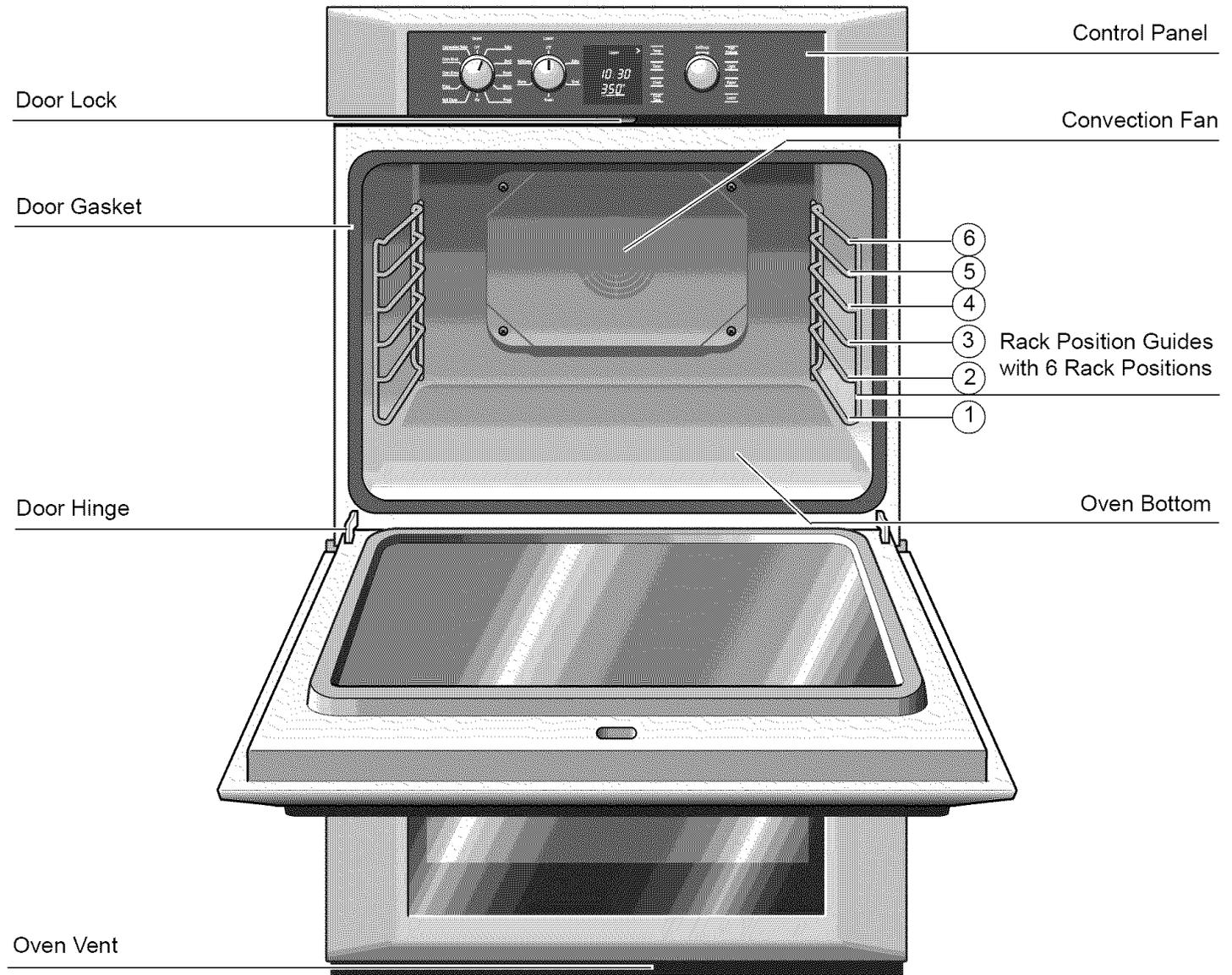
Follow the manufacturer's directions when using cooking or roasting bags.

Do not clean parts or accessories in the self-clean oven.

# Getting Started

## Parts and Accessories

### Parts\*



\* Picture shows double oven. Your appliance may vary slightly.

### Cooling Fan

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

### Oven Vent

The oven vent is located at the bottom of the unit. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from

the vent, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vent, since it is important for air circulation.

### Convection Fan

The convection fan operates during all convection modes. When the oven is operating in a convection mode, the fan turns off automatically when the door is opened. The convection fan may also run during Fast Preheat and self-clean.

### Oven Bottom

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

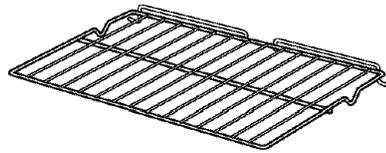
**Note:** Do not place food directly on the oven bottom.



#### WARNING:

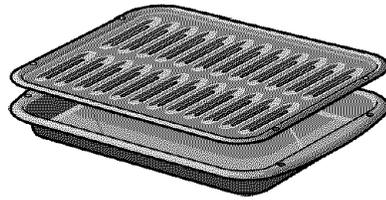
Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installation of these liners may result in a risk of electric shock or fire.

## Accessories



#### Flat Rack

Do not clean in the self-clean oven.



#### Broil Pan and Grid

Use for broiling and roasting. Do not clean in the self-clean oven.

## Inserting Rack



#### CAUTION:

To avoid burns, place oven racks in desired positions before turning oven on. Always use oven mitts when the oven is warm. If a rack must be moved while the oven is hot, do not let oven mitts contact hot heating elements.



#### CAUTION:

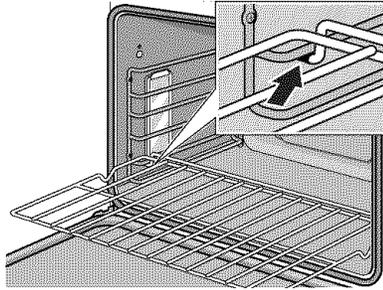
To avoid possible injury or damage to the appliance, ensure flat rack is installed exactly per installation instructions and not backwards or upside down.

### Flat Rack

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

### Inserting Flat Rack into Oven:

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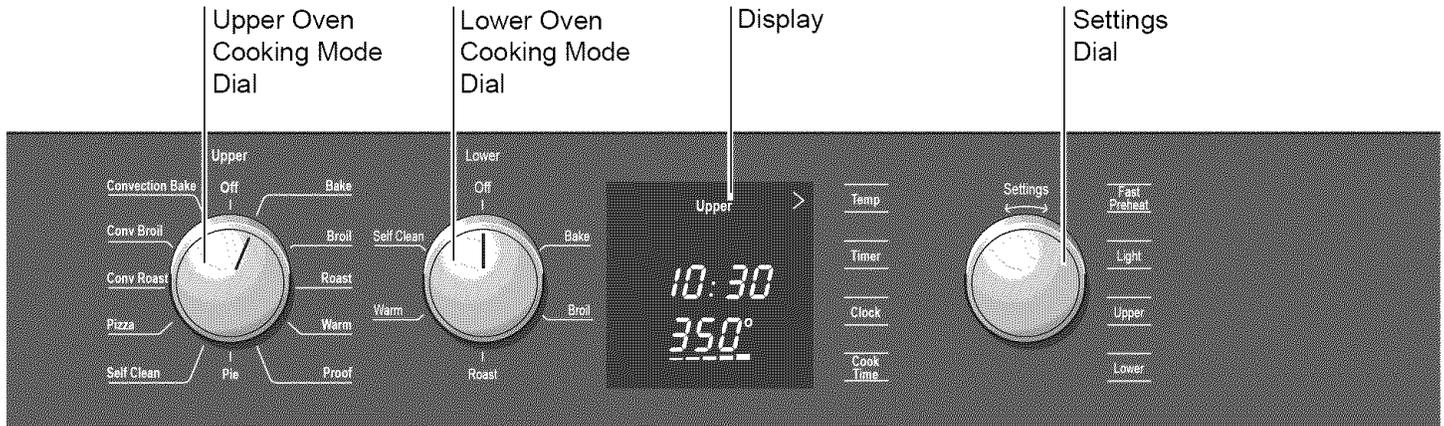


1. Grasp rack firmly on both sides.
  2. Insert rack (see picture).
  3. Tilt rack up to allow stop into rack guide.
  4. Bring rack to a horizontal position and push the rest of the way in. Rack should be straight and flat, not crooked.
- 

### Removing Flat Rack from Oven:

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

# Control\*



\*This is a double oven control panel. Your control panel may vary slightly.

**Touchpads:** You only have to press lightly on the touchpads to operate them. The touchpads will not work if you press several of them at once, such as when cleaning them.

<u>Temp</u>	Activates setting mode for the oven temperature. Activates and exits Customer Settings menu.
<u>Timer</u>	Sets and displays the timer. Stops beep after time is up.
<u>Clock</u>	Sets and displays the clock.
<u>Cook Time</u>	Sets and displays the cook time.
<u>Fast Preheat</u>	Turns Fast Preheat on and off (not possible for all cooking modes; not available for lower oven in double oven models).
<u>Light</u>	Turns oven light on or off. Not possible in self-clean mode.
<u>Upper</u>	Switches to the upper oven in double oven models. Press before selecting or changing settings in the upper oven.
<u>Lower</u>	Switches to the lower oven in double oven models. Press before selecting or changing settings in the lower oven.

## Before Using the Oven for the First Time

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

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# Operation

## About the Appliance

Your new oven combines premium cooking results and simple operation.

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

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

Clear labeling of the touch keys and knobs make operating the oven very easy. This manual includes all instructions for operating the oven.

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

## Basic Features

### Setting the Clock

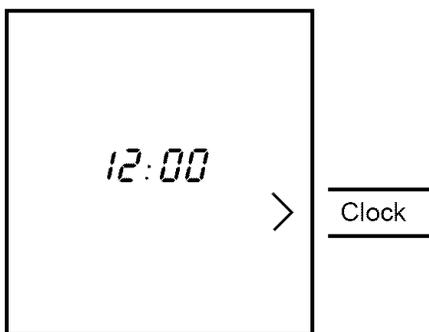
This new oven includes time functions that require the current time to be set. It is therefore important to set the clock first. The oven must be turned off in order to access the menu.

The menu for setting the clock appears automatically after a power outage. In this case, proceed directly to step 3.

#### To set the clock:

1. Turn the **Cooking Mode** dial to "Off".
2. Press **Clock**.

The time and the arrow next to **Clock** appear in the display:



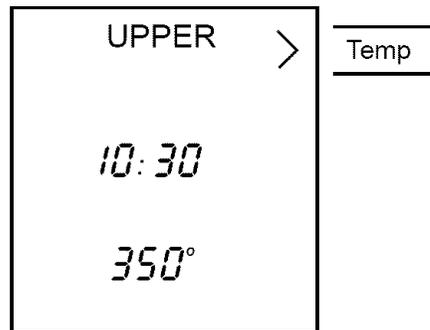
3. Use the **Settings** dial to set the current time.
4. Press **Clock**.

The arrow next to "**Clock**" disappears. The clock is now set and running.

## Setting the Cooking Mode and Temperature

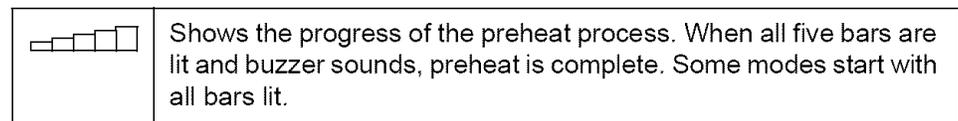
### To set the Cooking Mode and Temperature:

1. Turn the **Cooking Mode** dial to the preferred cooking mode.  
The default temperature and the arrow next to **Temp** appear in the display:



2. Turn the **Settings** dial to set the temperature.  
The oven starts after a few seconds.  
While the oven is preheating, either the current or programmed oven temperature is displayed, depending on what is set in the Customer Settings.

### Preheat monitor:



- Note:**
- Press **Temp** to switch between the programmed and current temperature.
  - The temperature can always be changed when the arrow next to **Temp** is illuminated. Press **Temp** to activate the arrow.
  - In Broil mode, adjust the broil setting between 1 and 3 (1=low, 2=medium, 3=high).
  - For double oven models, the particular oven must be selected before the temperature can be changed. Press **Upper** or **Lower** to select an oven.

## Heating Time Limitation

The maximum heating time is limited. If you forget to turn off the oven, it turns off automatically after a set period of time (see table below), unless using Cook Time.

The maximum time allowed depends on the temperature:

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

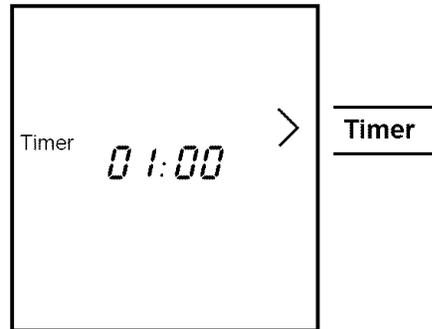
Heating stops until a setting is changed.

## Timer

### To set the timer:

1. Press **Timer**.

The arrow and "**Timer**" appear in the display:



2. Turn the **Settings** dial to set the amount of time.
3. Press **Timer**.  
The timer starts.

A beep sounds when the timer ends. Press **Timer**. The timer and beep signal are canceled.

Press **Timer** to change a running timer and set a new time.

To cancel a running timer, set it to zero and confirm with **Timer**.

- Note:**
- The timer can be set for a maximum of 99:59 minutes (min:sec).
  - The timer does not change when other settings are changed.
  - The indicator on the display depends on what is set in the Customer Settings. The standard display setting shows the clock while the timer is running. In this case, press **Timer** to view the running timer.

## Special Features

The special features provide you with additional conveniences when cooking.

Learn more about these special features in the following sections:

- Fast Preheat
- Cook Time

## Fast Preheat

Fast Preheat heats the oven quicker than standard preheat. It is available in the upper oven for Bake, Roast, Pie, Convection Bake, Convection Roast and Pizza modes.

### To set Fast Preheat:

1. Set the cooking mode and temperature.
2. Press **Fast Preheat**.  
Fast Preheat starts.

The oven heats up until it reaches the specified temperature. Then a beep sounds, and "**Fast Preheat**" disappears from the display.

- Note:**
- The temperature must be set to at least 200 °F (100 °C) to use Fast Preheat.
  - Fast Preheat can still be turned on even if the oven is already in use.
  - Fast Preheat will NOT remain on if the cooking mode is changed after Fast Preheat is started.

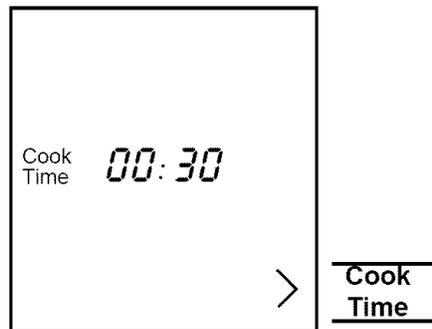
## Cook Time

Use Cook Time to set the cook time for food. The oven turns off automatically at the end of the programmed cook time.

	<b>CAUTION:</b>
	To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

### To set the Cook Time:

1. Set the cooking mode and temperature.
2. Press **Cook Time**.  
**"Cook Time"**, the corresponding arrow, and the default time (30 minutes) appear in the display.



3. Turn the **Settings** dial to change the default time as necessary.  
 The oven starts after a few seconds. The oven can also be started by pressing **Cook Time**.  
 The oven turns off and a beep sounds at the end of the programmed time. **"End"** will appear in the display. Open the oven door or turn the **Cooking Mode** dial to **"Off"** position to turn off the beep sound.

- Note:**
- Cook Time can also be adjusted while the oven is running.
  - Cook Time may be adjusted when the arrow next to Cook Time is lit.
  - The maximum Cook Time setting is 23:59 hours.
  - To cancel Cook Time, set it to zero.

## Customer Settings

The Customer Settings menu is used to customize the oven settings.

The following settings can be adjusted:

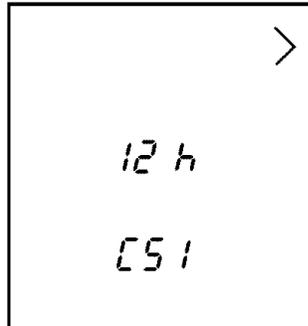
Menu item	Description	Default
CS1: Clock Mode	12-hour or 24-hour display mode	12h
CS2: Buzzer Duration	1 = Short (10 seconds) 2 = Medium (2 minutes) 3 = Long (5 minutes)	2
CS3: Temperature Unit	F = Fahrenheit C = Celsius	F
CS4: Displayed Temperature	Display during Preheat mode: C = Current Temperature S = Set Temperature	S
CS5: Preferred Time	This is where the time displayed can be adjusted if several times are running simultaneously. To display the other times, press the corresponding touchpad. 1 = Clock is always displayed 2 = A running timer is always displayed 3 = A running cook time is always displayed	1
CS6: Buzzer at Each Push of a Key	Touchpad sound: Yes or No.	Yes
CS7: Oven Temperature Offset (for single and upper ovens only)	Sets the offset value. When an offset value is selected, the actual oven temperature is raised or lowered by this value. This feature is useful if food is consistently either too brown or too light. The range for changing the offset is between +/- 35°F (+/- 19°C). The temperature changes by 1° increments.	0
CS8: Oven Temperature Offset (for lower ovens only)	Sets the offset value. When an offset value is selected, the actual oven temperature is raised or lowered by this value. This feature is useful if food is consistently either too brown or too light. The range for changing the offset is between +/- 35°F (+/- 19°C). The temperature changes by 1° increments.	0

### To Change Settings:

The oven must be turned off with no timer running in order to access the "Customer Settings" menu.

1. Press **Temp** for two seconds to access the Customer Settings menu.

The first menu item, CS1 = "**Clock Mode**", appears in the display:



2. Use the settings dial to set the desired value.
3. Confirm by pressing **Timer**.

The next menu item, CS2 = "**Setting of Buzzer Duration**", appears in the display.

Always set the values as described in steps 2 and 3. Press **Temp** to leave the menu.

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# Getting the Most Out of Your Appliance

## General Tips

### Pan Placement

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

### Aluminum Foil

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

### Preheating the Oven

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

### For Best Results

- Use the cooking recommendations as a guide.
- Open the door as briefly as possible to avoid temperature reduction.
- Use the interior oven light to view the food through the oven window rather than opening the door frequently.
- Use the Timer to keep track of cooking times.

### Baking Pans and Dishes

- Glass baking dishes absorb heat. Therefore, reduce oven temperature 25 °F when baking in glass.
- Use pans that provide the desired browning. For tender, light, golden, brown crusts, use light, anodized or shiny metal bakeware.
- Dark, rough or dull pans (nonstick or anodized) will absorb heat and result in a browner, crisper crust. Some manufacturers recommend reducing the temperature 25 °F when using this type of pan. Follow manufacturers' recommendations.
- Insulated cookie sheets or bakeware may increase the length of cooking time.
- Do not set broil pan or any other heavy object on the open oven door.
- Do not keep the empty broil pan in the oven during cooking as this changes cooking performance. Store the broil pan outside the oven.

### High Altitude Baking

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

## Condensation

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

## Bake

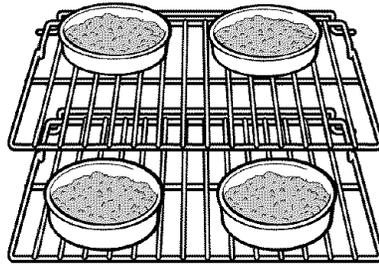


**Bake** is cooking with dry, heated air. Both the upper and lower elements cycle to maintain the oven temperature.

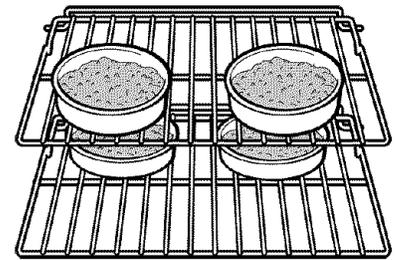
The Bake mode can be used to prepare a variety of food items, from pastries to casseroles. Refer to recipe or package directions for oven temperature and baking time.

- Tips:**
- Preheat the oven if the recipe recommends it.
  - Baking time will vary with the size, shape and finish of the bakeware. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cook time for most foods.
  - For best results, bake food on a single rack with at least 1–1½" space between pans or dishes and oven walls.
  - Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door.
  - If multiple racks are necessary, use a maximum of 2 racks. For cakes, use rack positions 3 and 5. For cookies, use rack positions 1 and 4. Stagger pans so that one is not directly above the other (see graphic below). You may also consider using a convection mode.

**27" appliances:**



**30" appliances:**



# Convection Bake



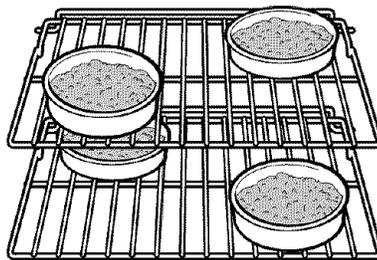
**Convection Bake** is similar to Bake. Heat comes from the upper and lower heating elements. The main difference in convection baking is that the heat is circulated throughout the oven by the convection fan.

The Convection Bake mode is well suited for baked goods such as cookies, biscuits, breads and cakes. It is also good for cooking on multiple racks (2 or 3) at the same time. The benefits of Convection Bake include:

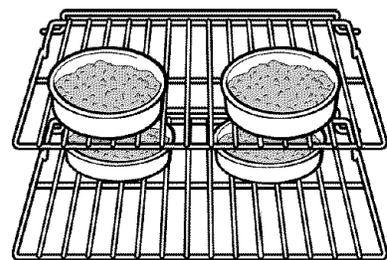
- Use of multiple racks at one time.
- Slight decrease in cook time.
- Higher volume (yeast items rise higher).
- Even browning.

- Tips**
- Reduce recipe temperature by 25 °F. Refer to Convection Bake chart.
  - If baking more than one pan on a rack, allow at least 1" to 1 ½" of air space around the pan. Stagger pans so that one is not directly above the other (see graphic below).

**27" appliances:**



**30" appliances:**



## Convection Bake Chart

Food Item	Rack Position			Temp.	Time
	1 rack	2 racks	3 racks		
<b>Cakes</b>					
Cupcakes	3	2+5		325	17–27
Bundt Cake	2			325	45–65
Angel Food	1			325	40–50
Layers (8" or 9")	3	2+5		325	25–35
Rectangle (9x13)	3			325	30–37
<b>Cookies</b>					
Sugar	3	1+4	1+3+5	350	6–10
Chocolate Chip	3	1+4	1+3+5	325	8–17
<b>Bar Cookies</b>					
Lemon	3			325	30–40
Brownie	3			325	30–45

Food Item	Rack Position			Temp.	Time
	1 rack	2 racks	3 racks		
<b>Breads</b>					
Yeast Bread, loaf, 9x5	2			400	23–33
Dinner Rolls	3	2+5		375	10–17
Quick Bread, loaf, 8x4	2			350	48–62
Biscuits	2	2+5		325	12–19
Muffins	3	2+5		400	14–21
<b>Cream Puffs</b>					
Fresh	3	2+5	1+3+5	400	23-33

## Pie

	In the <b>Pie</b> mode, heat from the upper and lower element is circulated throughout the oven by the convection fan.
---	--

Use Pie to cook fresh or frozen pies.

- Tips:**
- Baking times may slightly decrease when using this mode. Check pies earlier.
  - To prevent over browning, the pie edge may need to be covered with foil or a pie ring.
  - Use bleached all purpose flour or pastry flour for crusts. Cake or bread flour may yield weak or tough crusts.
  - For tender crusts, substitute a small amount of vinegar for part of the liquid.
  - For a flaky crust, make sure that ingredients are cold during preparation.
  - To prevent dough from shrinking during cooking, place crust in pie pan, wrap in plastic wrap and rest in refrigerator for 30 minutes before adding filling. Note: dough can be stored like this for up to two days.
  - The convection fan cycles on and off when using pie mode.

## Pie Chart

Food	Rack	Temperature	Time
<b>2 Crust Fruit Pie</b> scratch frozen	2 3	375 375	45–60 75–85
<b>Custard Pie</b> scratch	2	425 350	12–15 35–48
<b>Pie Shell</b> scratch	2	475	8–12
<b>Meringue Topping Pie</b> scratch	2	350	12–18
<b>Nut Pie</b> scratch	2	350	45–60

## Pizza



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

Use the Pizza mode for fresh or frozen pizza.

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

# Roast



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

Roast is best suited for large cuts of meat and poultry.

- Tips:**
- Use a high-sided broil pan, or cover dish with a lid or foil.
  - Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture.
  - Roasting bags are suitable for use in this mode.
  - When roasting whole chicken or turkey, tuck wings behind back and loosely tie legs with kitchen string.

# Convection Roast



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

The Convection Roast mode is well suited for preparing tender cuts of meat and poultry.

The benefits of Convection Roast mode include:

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

- Tips:**
- Use the same temperature as indicated in the recipe.
  - Check doneness early, since roasting time may decrease. Refer to Convection Roast chart for examples.
  - Do not cover meat or use cooking bags.
  - Use the broil pan and grid provided with the oven for roasting. A shallow, uncovered pan can also be used.
  - Use a meat thermometer to determine the internal temperature of the meat.
  - If the meat is browned to your liking, but is not yet done, a small strip of foil can be placed over the meat to prevent overbrowning.
  - Let meat stand covered with foil 10–15 minutes after removing it from the oven.
  - Refer to chart for recommended rack positions.

## Convection Roast Chart

Food Item	Rack Pos.	Weight (lbs)	Oven Temp.	Time (min/lb)*	Internal Temp.
<b>Beef</b>					
Rib Eye Roast (boneless)					
Medium rare	2	3.0–5.5	325	27–31	145
Medium	2	3.0–5.5	325	30–38	160
Rump, eye, tip, sirloin (boneless)					
Medium rare	2	3.0–6.0	325	18–33	145
Medium	2	3.0–6.0	325	30–35	160
Tenderloin Roast (medium rare)	2	2.0–3.0	425	15–24	145
<b>Pork</b>					
Loin Roast (boneless or bone in)	2	1.5–2.9	350	19–36	160
Loin Roast (boneless or bone in)	2	3.0–6.0	350	14–23	160
Tenderloin	2	2.0–3.0	425	18–28	160
<b>Poultry</b>					
Chicken, whole	2	3.5–8.0	375	13–20	180
Turkey, unstuffed**	1	12.0–15.0	325	10–14	180
Turkey, unstuffed**	1	16.0–20.0	325	9–13	180
Turkey, unstuffed**	1	21.0–25.0	325	6–12	180
Turkey Breast	2	4.0–8.0	325	19–23	170
Cornish Hen	2	1.0–1.5	350	45–75 (total time)	180
<b>Lamb</b>					
Leg, bone-in					
Medium	2	4.0–6.0	325	30–35	160

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

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

# Broil



**Broil** uses intense heat radiated from the upper element.

The Broil mode is best suited for cooking thin, tender cuts of meat (1" or less), poultry and fish. It can also be used to brown breads and casseroles. Always broil with the door closed. The benefits of broiling include:

- Fast and efficient cooking.
- Cooking without the addition of fats or liquids.

- Tips:**
- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
  - Steaks and chops should be at least ¾" thick.
  - Brush fish and poultry with butter or oil to prevent sticking.
  - Use the broil pan and grid included with the oven.
  - Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
  - Turn meats once during the recommended cook time (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®); it cannot tolerate the high temperature.

## Broil Chart

Food Item	Rack Pos.	Broil Setting	Internal Temp.	Time side 1*	Time side 2*
<b>Beef</b>					
Steak, ¾" to 1"					
Medium Rare	6	3	145	5–7	4–6
Medium	5	3	160	8–9	5–7
Well	5	3	170	10–11	7–9
Hamburger, ¾" to 1"					
Medium	6	3	160	5–8	4–6
<b>Poultry</b>					
Chicken Thighs	3	1	180	14–15	12–13
<b>Pork</b>					
Pork Chops, 1"	4	2	160	8–10	8–9
Sausage - fresh	4	3	180	3–5	2–4
Ham Slice, ½"	5	3	160	4–5	3–4
<b>Seafood</b>					
Fish Filets, ¾" to 1"					
Buttered	3	1	145	11–15	Do not turn

Food Item	Rack Pos.	Broil Setting	Internal Temp.	Time side 1*	Time side 2*
<b>Lamb</b>					
Chops, 1"					
Medium Rare	4	3	145	4–6	4–5
Medium	4	3	160	5–7	5–6
Well	4	3	170	6–8	6–7

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

## Convection Broil



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

Convection Broil mode is well suited for cooking thick, tender cuts of meat, poultry and fish. Convection Broil is not recommended for browning breads, casseroles and other foods. Always use convection broil with the door closed.

In addition to the benefits of standard broiling, convection broiling is faster.

- Tips:**
- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
  - Steaks and chops should be at least 1½" thick.
  - Use the broil pan and grid included with your oven.
  - Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
  - Turn meats once during the recommended cook time (see Convection Broil Chart for examples).
  - Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.

## Convection Broil Chart

Food Item	Rack Pos.	Broil Setting	Internal Temp.	Time side 1*	Time side 2*
<b>Beef</b>					
Steak, 1½" or more					
Medium Rare	3	550	145	10–12	8–10
Medium	3	550	160	13–15	11–13
Well	3	550	170	15–17	13–15
Hamburger, 1" or more					
Medium	4	550	160	11–14	8–11
<b>Poultry</b>					
Chicken Breast, bone-in	3	450	170	18–22	17–20
<b>Pork</b>					
Chops, 1¼" or more	4	550	160	9–11	8–10
Sausage, fresh	4	550	180	5–7	3–5

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

# Proof



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

- Proofing is the rising of yeast dough.
- The Proof mode temperature range is 85 °F to 110 °F.
- The default temperature in the Proof mode is 100 °F.
- Loosely cover the bowl or pan and use any rack that accommodates the size of the container.
- Keep the door closed and use the oven light to check the rising of the dough.

# Warm



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

- Use the Warm mode to keep cooked foods hot until ready to serve.
- Warm mode temperatures are 140 °F–220 °F.
- The default temperature in the Warm mode is 170 °F.
- Foods that must be kept moist should be covered with a lid or aluminum foil.



## CAUTION:

When using Warm mode, follow these guidelines:

- Do not use the Warm mode to heat cold food.
- Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140 °F or warmer.
- DO NOT warm food longer than one hour.

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# Cleaning and Maintenance

## Cleaning

### Self-Clean

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

**IMPORTANT:**

Wipe out excessive spillage before self-cleaning the oven.

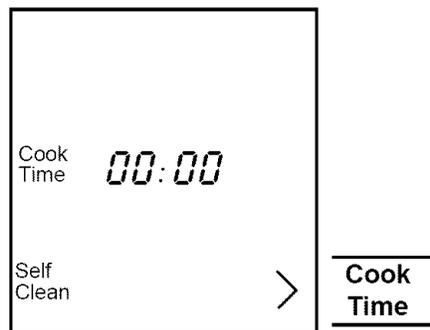
**IMPORTANT:**

Do not clean parts or accessories in the Self-Clean oven.

**To set the self-clean mode:**

1. Remove all accessories and racks from the oven.
2. Turn the **Heating Mode Dial** to **Self Clean**.

"**Self Clean**", "**Cook Time**" and the corresponding arrow appear in the display:



3. Turn the settings dial to set the cleaning time. Select 2:30 hours for a heavily soiled oven. Select 1:30 hours for a lightly soiled oven.  
Self-Clean starts after a few seconds. The arrow next to **Cook Time** disappears and the oven door is locked.  
To cancel Self-Clean, turn **Cooking Mode Dial** to "**Off**".

Once the oven is cool, "**Self Clean**" disappears and the arrow next to **Cook Time** reappears. The oven door is unlocked when "**End**" appears in the display.

Wipe remaining ash from the oven using a moist cloth.

- Note:**
- The oven light cannot be turned on during self-cleaning.
  - The special heat-resistant enamel and the polished components in the oven can become discolored over time. This is normal and does not affect operation. Do not use scouring pads or abrasive cleaners to treat discolorations.
  - In double oven models, Self Clean is only available for one oven at a time, and the other oven must be turned off.

### Avoid These Cleaners

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

Never use scouring pads or abrasive cleaners.

## Cleaning Guide

Part	Recommendations
Broil Pan and Grid	Wash with hot soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. DO NOT clean broil pan and grid in the self-cleaning oven.
Flat Rack	Wash with hot soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. DO NOT clean the rack in the self-cleaning oven.  If flat racks are cleaned in the oven during the self clean mode, they will loose 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.
Fiberglass Gasket	DO NOT CLEAN GASKET.
Glass	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease splatters and stubborn stains.
Painted Surfaces	Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Porcelain Surfaces	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry cloth. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with hot soapy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, use soap-filled pads. It is normal for porcelain to show fine lines with age due to exposure to heat and food soil.
Stainless Steel Surfaces	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprayed on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper's Friend® to remove heat discoloration.
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Printed areas (words and numbers)	Do not use abrasive cleansers.

# Maintenance

## Replacing an Oven Light

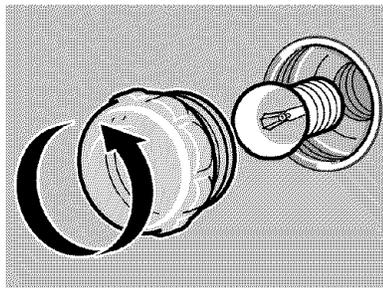


### WARNING:

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

Use only 40 Watt light bulbs.

### To change the bulb:



1. Turn off power to the oven at the main power supply (fuse or breaker box).
2. Remove the glass cover by unscrewing it.
3. Remove the bulb.
4. Grasp new bulb with a clean, dry cloth and replace the bulb.
5. Screw the glass cover back on.
6. Turn power back on at the main power supply (fuse or breaker box).

## Removing the Oven Door

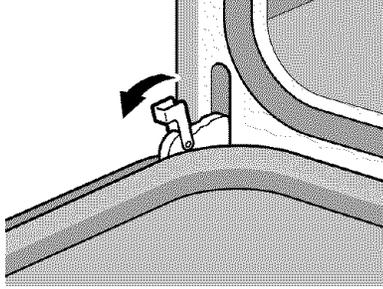


### WARNING:

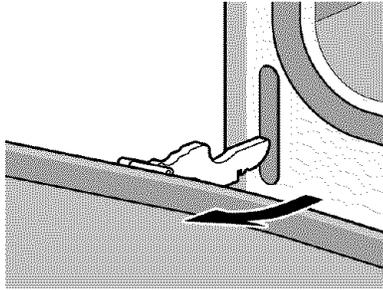
When removing the door:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed—the hinge could be damaged and injury could result.

**To remove the oven door:**

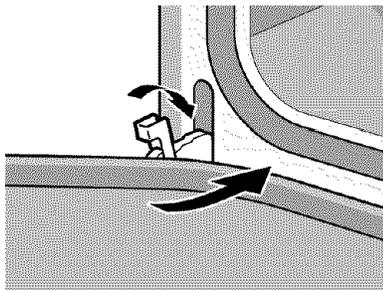


1. Be sure to read the above WARNING before attempting to remove the door.
2. Open the door completely.
3. Flip levers on hinges toward you.



1. Close door carefully until it stops. It will be about half way closed.
2. Holding the door firmly on both sides using both hands, pull the door up and out of the hinge slots. Hold firmly; the door is heavy.
3. Place the door in a convenient and stable location for cleaning.

**To replace the oven door:**



1. Holding the door firmly in both hands, place hinges in hinge slots.
2. Open door all the way to expose hinges and slots.
3. Push lever down and away from you until flush with the bracket.
4. Close and open door slowly to be sure it is correctly and securely in place. Door must be straight, not crooked.

# Service

## Before Calling Service

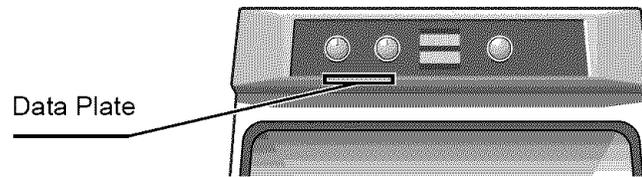
### Troubleshooting Chart

Oven Problem	Possible Causes and Suggested Solutions
Oven door is locked and will not open, even after cooling.	Turn the oven off at the circuit breaker and wait five minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating.	Check circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Be sure oven temperature has been selected.
Oven is not cooking evenly.	Refer to cooking charts for recommended rack position. Check " <i>Getting the Most Out of Your Appliance</i> " for tips and suggestions.
Baking results are not as expected.	Refer to cooking charts for recommended rack position. Check " <i>Getting the Most Out of Your Appliance</i> " for tips and suggestions. Adjust oven calibration if necessary. See " <i>Oven Temperature Offset</i> " under " <i>Customer Settings</i> ".
Food takes longer to cook than expected.	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See " <i>Oven Temperature Offset</i> " under " <i>Customer Settings</i> ".
Food is overcooked.	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See " <i>Oven Temperature Offset</i> " under " <i>Customer Settings</i> ".
Convection Bake results are not as expected.	The oven temperature must be manually reduced by 25 °F. Refer to cooking charts and tips for rack positions, cooking times and pan selection. Adjust oven calibration if necessary. See " <i>Oven Temperature Offset</i> " under " <i>Customer Settings</i> ".
Oven temperature is too hot or too cold.	The oven thermostat needs adjustment. See " <i>Oven Temperature Offset</i> " under " <i>Customer Settings</i> ".
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 does not turn off.	Check for obstruction in oven door. Check to see if hinge is bent.
Cannot remove lens cover on light.	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven is not self-cleaning 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 the maximum self-clean time.
Clock and timer are not working properly.	Make sure there is electrical power to oven.
"E" and a number appears in display and control beeps.	This is a fault code. Press any key or turn knob to stop beeping. Reset oven if necessary. If fault code remains, record fault code, cancel oven and call authorized service technician.
With a new oven there is a strong odor when oven is turned on.	This is normal with a new oven and will disappear after a few uses. Operating the self-clean cycle also "burns-off" the smell more quickly.

Oven Problem	Possible Causes and Suggested Solutions
Control does not react when a key is touched.	Be sure that surface is clean and dry. Touch the center of the touch key. Use the flat part of your finger.
Fan is running during modes that do not use convection	On some models, the convection fan runs while the oven is preheating. This is normal.
Warm air or steam escapes from oven vent.	It is normal to see or feel steam or warm air escaping from the oven vent. Do not block the vent.
Cooling fan runs even when the oven is turned off.	This is normal. The cooling fan will continue to run, even after the oven has been turned off, until the oven has cooled sufficiently.

## Data Plate

The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate is located on the underside of the control panel:



## How to Obtain Service or Parts

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

# STATEMENT OF LIMITED PRODUCT WARRANTY

## What this Warranty Covers & Who it Applies to

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

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

The warranties stated herein apply only to the first purchaser of the Product and are not transferable.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Bosch to notify you in the unlikely event of a safety notice or product recall.

## How Long the Warranty Lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of twelve (12) months from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

## Repair/Replace as Your Exclusive Remedy

During this warranty period, Bosch or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Bosch will replace your Product (upgraded models may be available to you, in Bosch's sole discretion, for an additional charge). All removed parts and components shall become the property of Bosch at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Bosch's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Bosch-authorized service provider during normal business hours. For safety and property damage concerns, Bosch highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized service providers are those persons or companies that have been specially trained on Bosch products, and who possess, in Bosch's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Bosch). Notwithstanding the foregoing, Bosch will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Bosch would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

## Out of Warranty Product

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

## Warranty Exclusions

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

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

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

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

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.



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