

# Built-in Ovens

Use and Care Manual

**BENCHMARK™ SERIES**  
HBLP45, HBLP65, HBLP75, HSLP75



**BOSCH**  
Invented for life





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This Bosch Appliance is made by  
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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 Definitions

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### **▲ WARNING**

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

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### **▲ CAUTION**

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

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

**Note:** This alerts you to important information and/or tips.

# IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

## Safety

### WARNING

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.
- 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.

# IMPORTANT SAFETY INSTRUCTIONS

## READ AND SAVE THESE INSTRUCTIONS

### 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.
- 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.

### WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

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### WARNING

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

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### Child Safety

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

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### 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.

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### 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.

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### WARNING

#### State of California Proposition 65 Warnings:

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

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# **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.

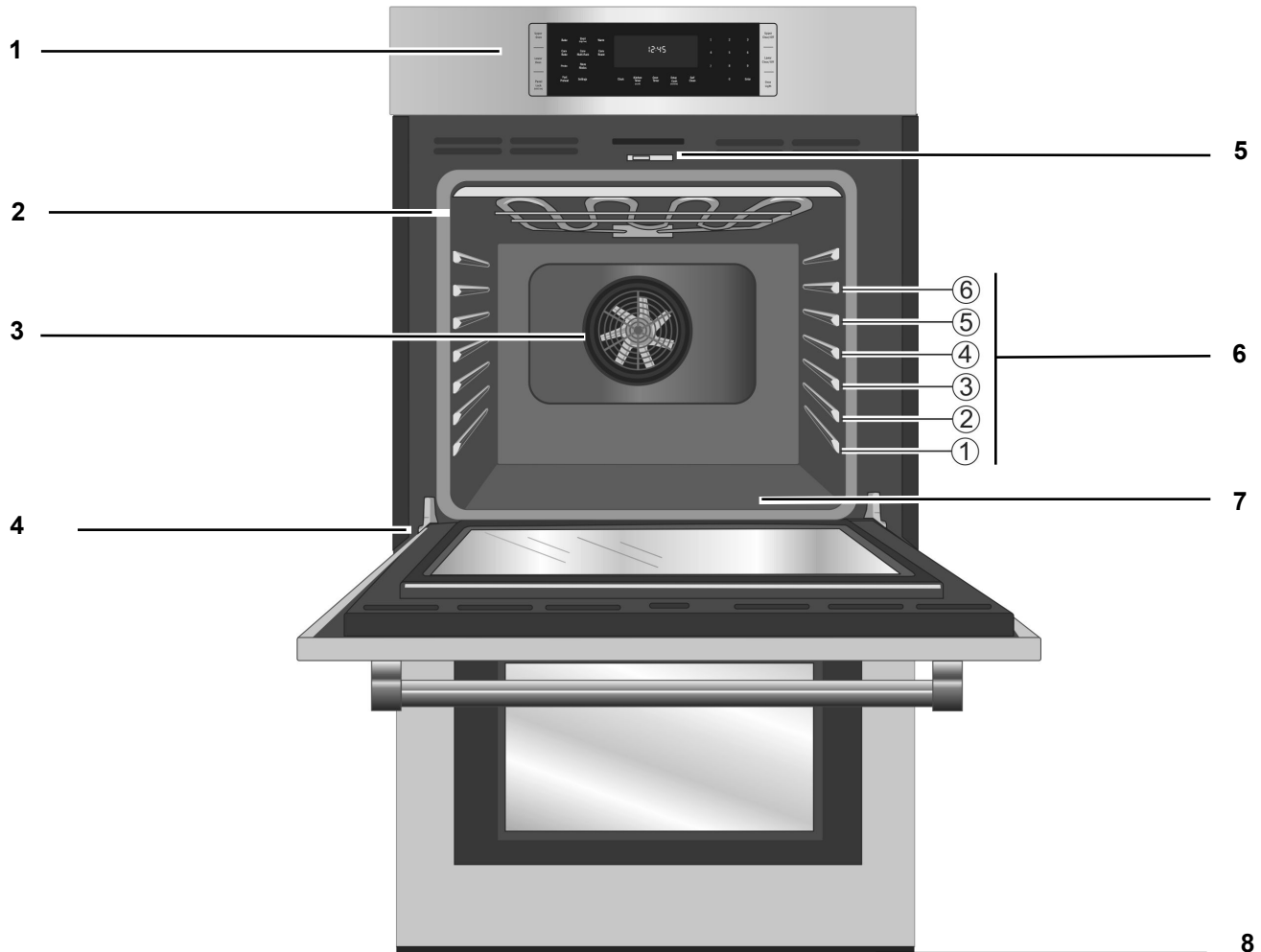
### **Cookware Safety**

- Do not place food or bakeware 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

Picture shows a double oven. Your appliance may vary slightly.



- |   |  |
|---|--|
| 1 | Control Panel                              |
| 2 | Door Gasket                                |
| 3 | Convection Fan                             |
| 4 | Door Hinge                                 |
| 5 | Door Latch                                 |
| 6 | Rack Position Guides with 6 rack positions |
| 7 | Oven Bottom                                |
| 8 | Oven Bottom Vent                           |

### 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.



## 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.

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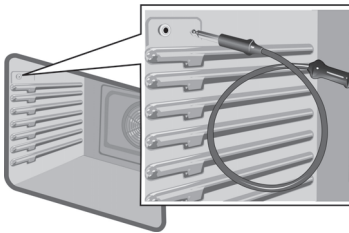
### ⚠ CAUTION

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.

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## Accessories

### Probe

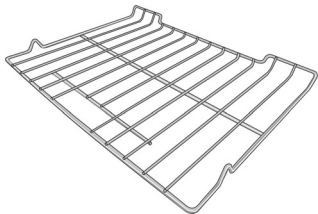


The probe can be used to determine the internal doneness or the end temperature of many foods, especially meats and poultry.

Do not clean in the Self Clean oven or dishwasher.

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### Flat Rack



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

Do not clean in the Self Clean oven.

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### Telescopic Rack (some models)



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

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

Do not clean in the Self Clean oven.

## Broiling Pan and Grill

Use for broiling and roasting.

Do not clean in the Self Clean oven.



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## Inserting Racks

### ⚠ CAUTION

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

Use caution when removing an oven rack from the lowest rack position to avoid contact with the hot oven door.

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

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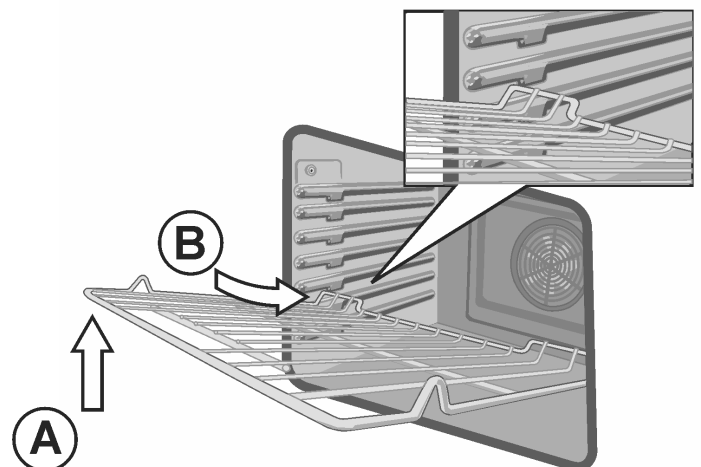
## Flat Rack

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

### To insert the flat rack into the oven:

**Note:** Avoid pushing the rack back forcefully, impacting the rear of the oven cavity. This can cause risk of damage to porcelain coating or to glass covers over light fixtures.

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



3. Tilt rack up (A) to allow the upwardly sloped rear of the rack to slide under the stop molded into the front portion of the rack guide above.
4. When the back of the rack is past this stop, lower the front of the rack to a horizontal position (B) and push it the rest of the way in.  
The rack should be straight and flat, not crooked.

**To remove the flat rack from the oven:**

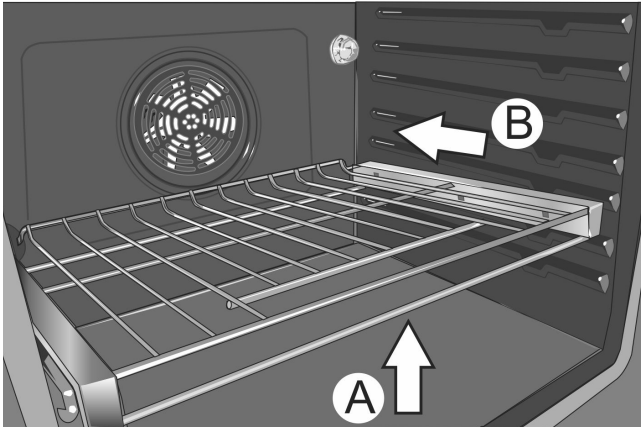
1. Grasp rack firmly on both sides and pull rack toward you.
2. When the stop is reached, tilt rack up so that the upwardly sloped back of the rack can pass under the stop. Pull the rack the rest of the way out.

**Telescopic Rack**

**To insert the telescopic rack into the oven:**

1. Slide the rack in evenly until the rear of the rack is about 2 inches from the back of the oven.
2. Tilt the front of the rack up about three-quarters of an inch (A) and finish pushing the rack all the way back (B).

**Note:** Avoid striking the oven light cover glass or the back of the oven when pushing the rack into position.



3. The back of the telescopic rack drops into place.
4. Pull the rack forward to engage the bottom of the rack onto the rear of the rack position guide.

5. Lower the front of the rack to finish seating it on the rack guide. The rack should feel stable when properly seated.
6. Slide the movable part of the telescopic rack in and out a few times to make sure it is able to move freely and that the non-moving part of the telescopic rack is securely anchored.

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**▲ CAUTION**

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

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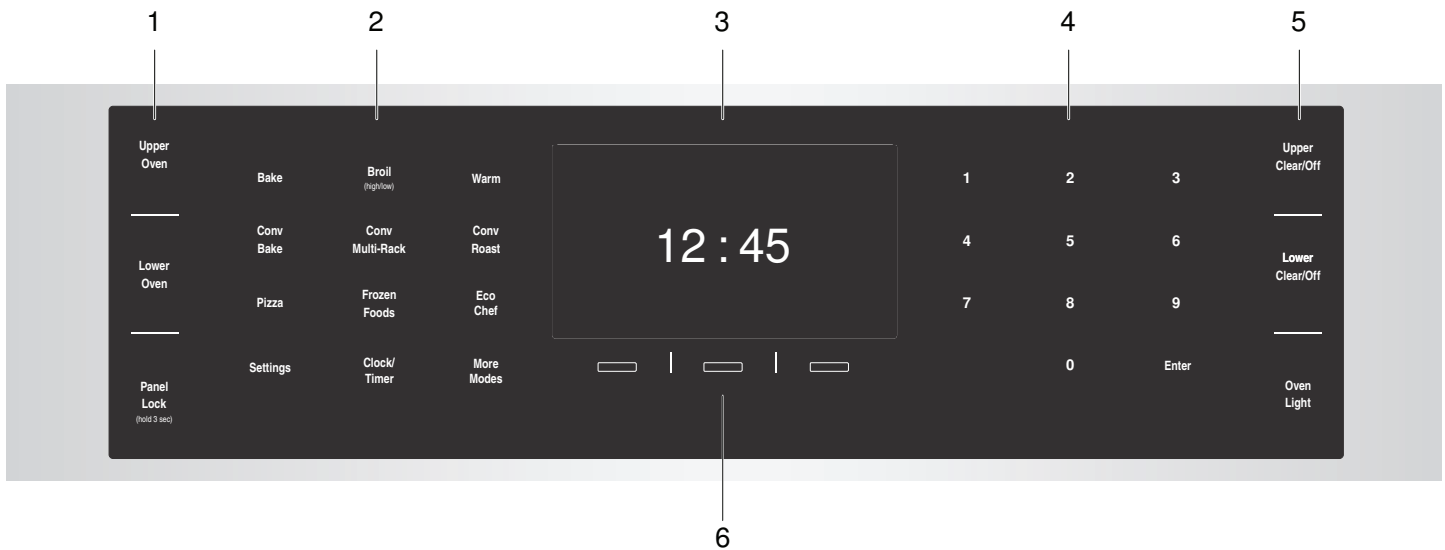
**To remove the telescopic rack from the oven:**

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

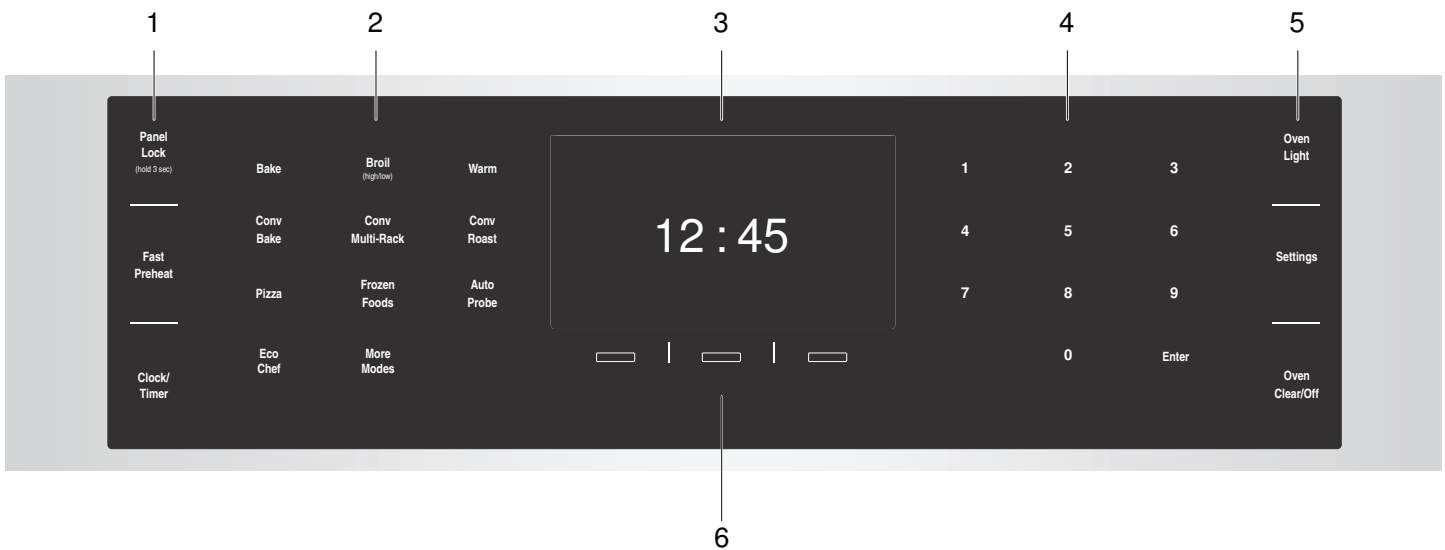
**Note:** Take care to avoid pulling the rack unevenly which will cause it to bind during removal, catching on the oven walls.

# Control

## BENCHMARK™ Series Double Oven Control Panel



## BENCHMARK™ Series Single Oven Control Panel



- 1 Left Outer buttons
- 2 Mode Selection buttons
- 3 Display
- 4 Numeric Keypad buttons
- 5 Right Outer buttons
- 6 Special Function buttons

### Buttons

**Note:** You only need to press lightly on the buttons to operate them. The buttons will not have any affect if you press several of them at once, such as when cleaning the control panel by wiping across it.

## Button Descriptions

Upper Oven	Switches to the upper oven in double oven models. Press before selecting or changing settings in the upper oven.
Lower Oven	Switches to the lower oven in double oven models. Press before selecting or changing settings in the lower oven.
Panel Lock <small>(hold 3 sec)</small>	Turns Panel Lock mode on and off. Panel Lock prevents oven settings from being changed.
Upper Clear/Off	Press to clear cooking modes, press and hold to turn upper oven off. Clears some settings.
Lower Clear/Off	Press to clear cooking modes, press and hold to turn lower oven off. Clears some settings.
Oven Light	Turns the oven light on and off for the selected oven.
Clock/ Timer	Updates the display to allow the clock to be set or a kitchen timer to be started or adjusted.
Settings	Provides access to user settings to allow customization of basic display, language and other features.
Self Clean	Activates Self Clean mode.
More Modes	Allows access to cooking/heating modes that do not have a direct access button.

## More Modes

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

Self Clean is also located in this list.

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

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

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

---

## 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 bakeware being used.
- Read and understand all safety precautions and Use and Care Manual information prior to operating.

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## Basic Features

### Using buttons and Entering Numeric Values

The oven interface is easy to use but requires some awareness of how entries must be made. Follow the procedures below.

Button Type	Description of Use
Standard buttons and Numeric Keypad Digits	Press the center of the button to activate it. Buttons are electrostatically sensitive and require only light pressure. If <b>Panel Lock</b> is activated, the buttons will not respond to touch. <b>Note:</b> Press and hold the “Panel Lock” button (located on the left side of the display) for 3 seconds to activate/deactivate the panel lock.
Soft Keys	Soft keys are rounded rectangular buttons (A) below the three ∨ symbols on the oven display. The function of these buttons changes for different contexts. To use a soft key, press the rounded rectangular button below the display, not the screen text above the ∨ symbols. The display is not a touch screen.



1, 2 and 3 (left to right)

Entering a numeric value using the numeric buttons

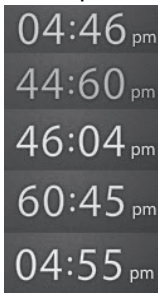
Example Entry: 4:55 pm  
Initial Time:

Enter: 0

Enter: 4

Enter: 5

Enter: 5



Values are entered in four digits for time and three digits for temperature. When entering a value with fewer digits, such as a time that is less than 10 hours, and the first digit of the current value is not zero, add a leading zero. To enter 4:55 pm, enter 0,4,5,5 and select “pm”. As digits are entered they appear from the right, “pushing” the original digits to the left as each new digit is entered.

## Setting the Clock

The oven includes time functions that require the current time to be set. It is therefore important to set the clock before beginning to use the oven. The oven can not be in a cooking mode when setting the clock (oven must be on but with no cooking mode selected).

In the event of a power outage, “12:00” appears in the display. The correct time will need to reset.

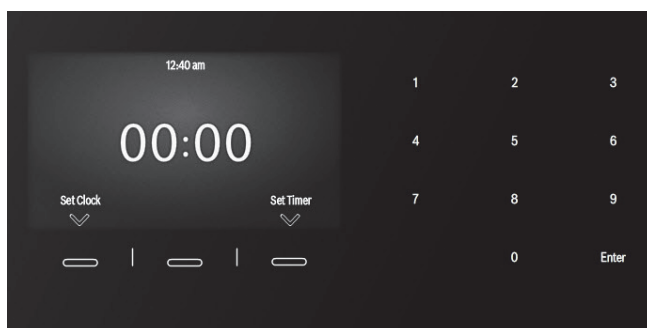
### To set the clock:

1. The oven must be in Standby mode (oven is powered on, but no cooking mode or timer in operation).
2. To access the clock set mode:

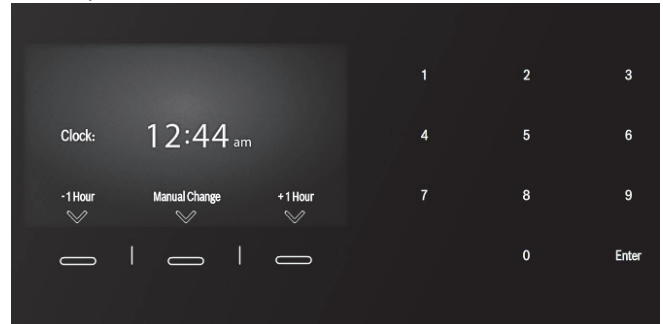
Press the **Clock/Timer** button. The display shows the option to Set Clock or Set Timer. The “00:00” blinks in the display.

Press the soft key (the small horizontal white outlined rectangle) marked “Set Clock” underneath the down pointing arrow icon (∨).

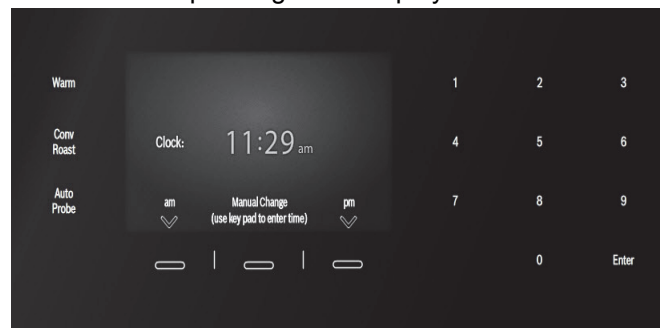
**Hint:** Pressing the “Set Clock ∨” area of the display will have no effect. Press the small horizontal white outlined rectangle below the prompt.



3. The left and right soft keys allow the user to adjust 1 hour +/- (such as for Daylight Savings Time). Press the center button “Manual Change” to allow the numeric keypad to be used to enter a specific time and to select am or pm.

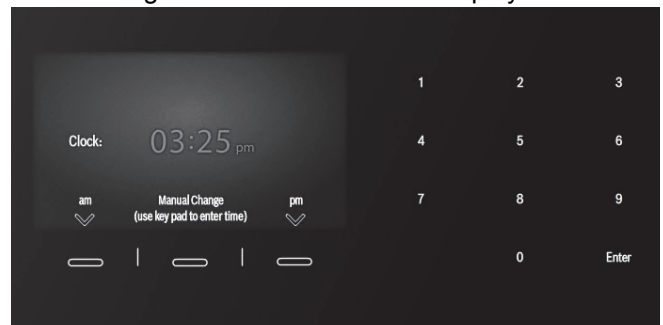


4. The display shows the reassignment of the soft keys. The left and right buttons show “am” and “pm”. Use the numeric keypad to enter the time in hh:mm, starting with a leading “0” if the hour is less than 10. Note the digits fill from the right, “pushing” the original digits off to the left as new digits are entered. Press the button for “am” or “pm” to complete the time entry and return to the normal operating clock display.

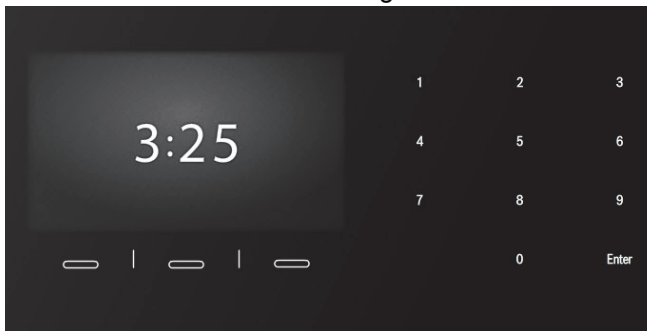


For example, to enter 3:25 pm, press the numeric keypad digits 0,3,2,5 and press the “pm” button. The display returns to the normal clock display.

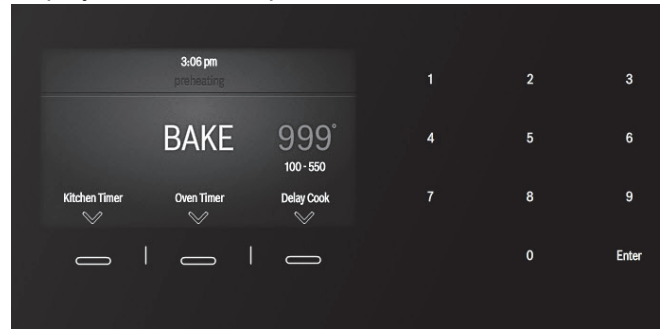
Hint: If the am/pm setting is already shown correctly, pressing **Enter** on the numeric button will also save the clock setting and return to the clock display.



- The clock is now set and running.

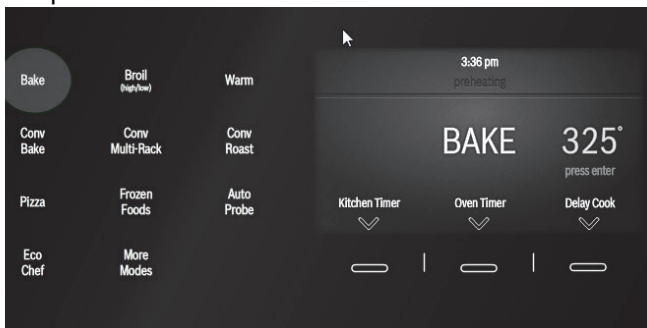


**Note:** If a temperature is entered that is not within the allowed range for the mode an error tone will sound and the acceptable temperature range for the mode will display below the temperature entered.

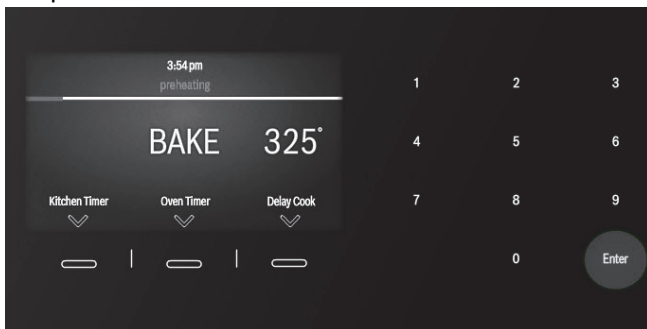


## Setting the Cooking Mode and Temperature

- For double oven models, the particular oven must be selected before the cooking mode can be selected. Press the **Upper Oven** or **Lower Oven** button to select an oven.
- Press the desired **Cooking Mode** button. For example, press the “Bake” button. The cooking mode and default temperature are displayed. The temperature blinks to show it can be edited.



- Press **Enter** to start the mode using the default temperature. For modes that require preheating, the preheat indicator progresses until the target temperature is reached.



Using the numeric keypad, enter a temperature within the acceptable temperature range. Press **Enter** to start the mode using the temperature entered.

## 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 **Oven Timer** or **Delay Cook**.

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

## Timers

Your new oven is equipped with two types of timers.

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

**Oven Timer** - is a countdown timer which upon reaching 00:00 turns the oven off, stopping the current mode. The oven timer is used to set how long a mode will run.

To access either type of timer, first select a cooking mode using one of the mode selection buttons.



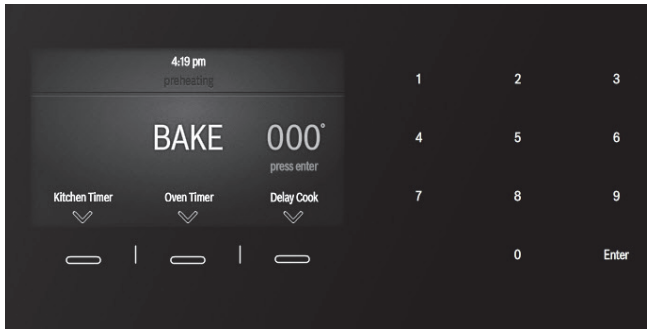
## To set a kitchen timer:

(without a cooking mode)

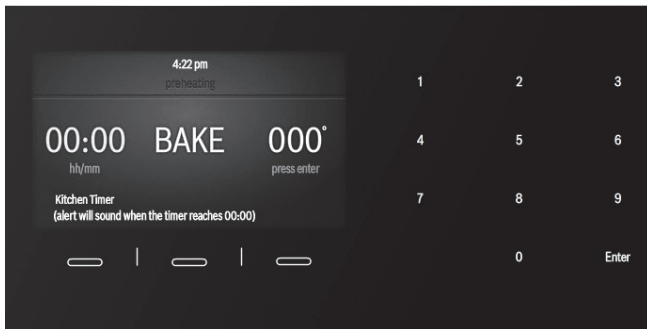
This is for general kitchen timing needs that do not need to affect oven operation.

For double ovens, first select the Upper or Lower oven. This does not have any affect on the oven stop time. It assigns a position for the kitchen timer in memory so a second kitchen timer can later be started if desired.

1. Select a cooking mode and adjust temperature as desired. Begin cooking mode by pressing Enter. The soft keys at the bottom of the display show **Kitchen Timer**, **Oven Timer** and **Delay Cook**. Select **Kitchen Timer**.



2. "00:00" is displayed blinking to the left of the mode name. Use the numeric keypad to replace "00:00" with the desired timer value.



3. Press **Enter** to save the timer setting. The kitchen timer starts.
4. When the kitchen timer has counted down to zero an alarm tone sounds every 10 seconds for 2 minutes.

**Cancel the kitchen timer** - by pressing the **Oven Clear/Off** button or by opening the oven door.

The kitchen timer can also be set by pressing the **Clock/Timer** button at the left of the control panel. The timer input "00:00" value blinks in the center of the display. Enter the desired timer value with the numeric buttons and press **Enter** to start the timer.



### Note

- The timer does not change when other settings are changed.
- The indicator on the display depends on what is set in the Settings. The standard display setting shows the clock while the timer is running. In this case, press **Timer** to view the running timer.

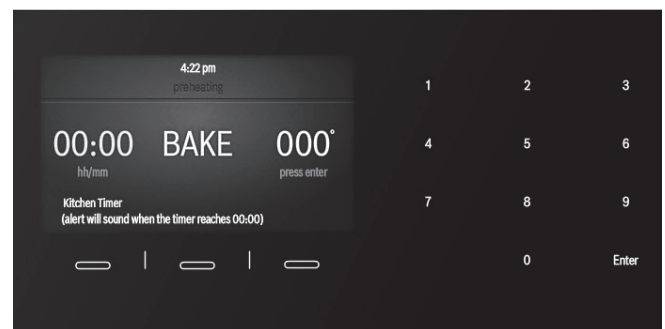
## To set an oven timer:

(for setting a timer to turn the oven off)

1. For double ovens, first select the Upper or Lower oven. The oven must be running a cooking mode in order to set an oven timer.

**Note:** An oven timer can not run during Self Clean.

2. Select a cooking mode. The soft keys at the bottom of the display show **Kitchen Timer** and **Oven Timer**. Select **Oven Timer**.
3. "00:00" is displayed blinking to the left of the mode name. Use the numeric keypad to replace "00:00" with the desired timer value.



4. Press **Enter** to save the oven timer setting.

The oven timer starts. The oven timer counts down to 0:00.

5. When the timer reaches :00 the cooking mode ends. The oven alarm tone sounds every 10 seconds for 2 minutes.



## Fast Preheat

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

### To set Fast Preheat:

1. For double ovens, first select the Upper or Lower oven. Set the cooking mode (from the modes for which Fast Preheat is available) and temperature.
2. Press **Fast Preheat**.
3. Press **Start**.  
Fast Preheat can be turned off by pressing **Fast Preheat** again.

### Note:

- The temperature must be set to at least 200° F (100° C) to use **Fast Preheat**.
- **Fast Preheat** remains on even if the cooking mode is changed after Fast Preheat is started. If Fast Preheat is not available for the new mode, Standard preheat is activated for models that have Standard preheat.

## Special Features

The special features provide you with additional conveniences when cooking.

Learn more about these special features in the following sections:

- Delay Cook
- Auto Probe
- Sabbath Mode
- Panel Lock

### Delay Cook

The Delay Cook (End Time) feature allows the oven to be programmed to finish a timed cooking mode at a predetermined time.

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#### **⚠ CAUTION**

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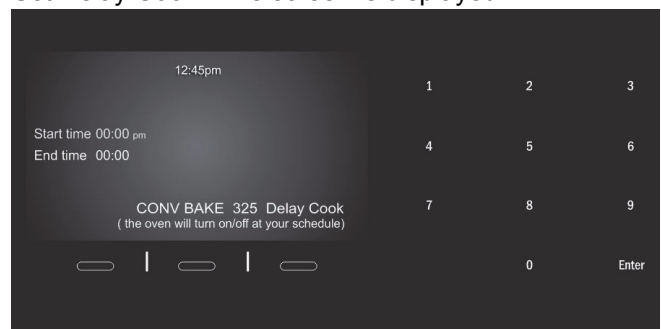
To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

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The Delay Cook timer can only be set from Standby mode or while a cooking mode is running.

### To set the Delay Cook Time:

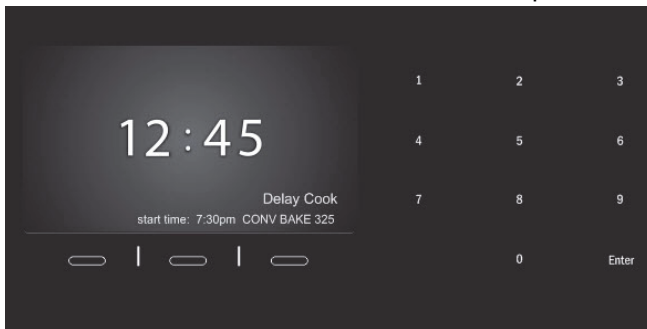
1. For double ovens, first select the Upper or Lower oven.
2. Set the cooking mode and temperature. Press **Enter** to start the mode.
3. Press the context sensitive **Delay Cook** button. The Set Delay Cook Time screen is displayed.



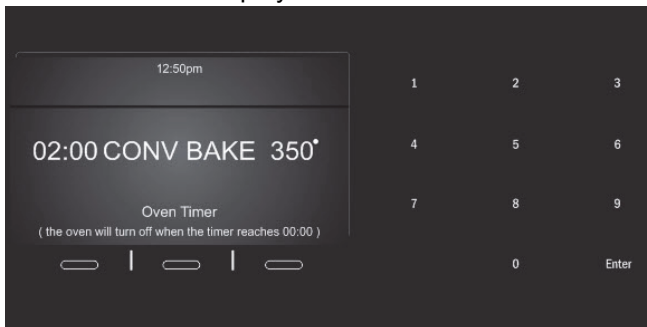
4. Enter the start time and the end time. Press **Enter** to begin Delay Cook.



5. If the start time set is later than the current time, the display shows the current time with the Delay Cook notification and the start time, mode and temperature.



6. When the Delay Cook timer starts the mode the timer time remaining, mode and temperature are shown in the center of the display.



At this point, Delay Cook acts exactly like an oven timer. At the end of the timer countdown, the oven will sound a signal and the mode will end. Press **Timer Off** or open oven door to silence the alarm.

**Note:**

- To cancel **Delay Cook**, press the **Oven Clear/Off** button (for double ovens, first select the upper or lower oven).

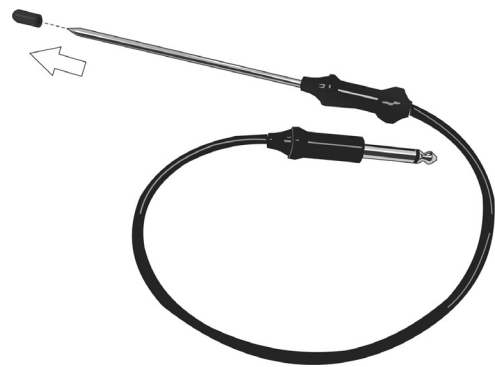
## Auto Probe

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

### Remove Safety Cap before Using Probe

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

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



### Inserting the probe:

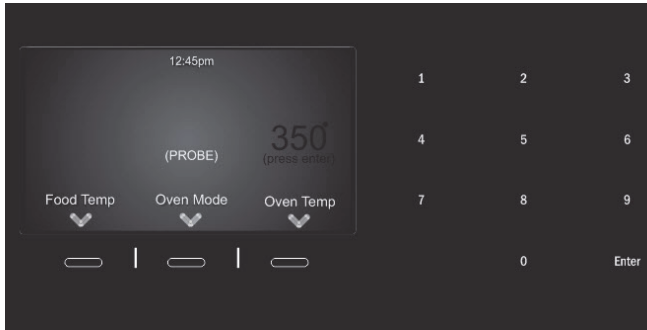
Insert the tip of the probe in the middle and thickest part of the meat or the breast for poultry. Make sure the probe is not touching fat, bone, or parts of the oven or the pan.

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

### To use the probe:

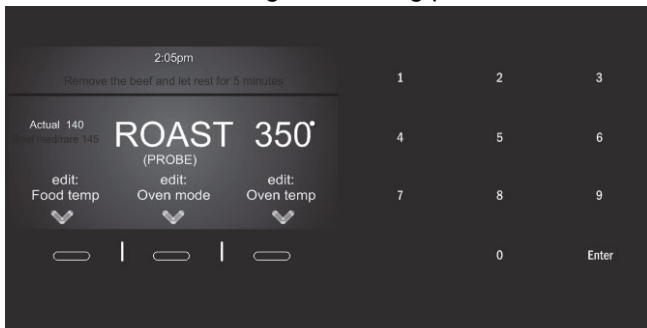
1. Insert the probe into the meat as described above.
2. Connect the probe to the oven. If the probe is not connected to the oven prior to starting Probe mode, an error tone sounds.
3. Press the **Auto Probe** button. The Set Probe and OvenTemp screen is displayed. Use the soft keys at the bottom of the display to select screens to enter the desired food temperature, the oven mode to use and the oven temperature. Use the numeric keypad to enter the desired values. Press **Enter** on the numeric keypad to confirm the settings and to start the probe mode.

#### 4. Set the cooking mode and temperature..



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

The displayed probe temperature is updated in increments of 5° during the cooking process.



When the probe temperature reaches the set temperature, the cooking mode turns off. The current time is displayed. An alarm tone sounds every 10 seconds for 2 minutes.

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

The probe is only available for the upper oven in double oven units.

#### **Note:**

- Probe is not available when an Oven Timer has been set.
- To change the probe temperature press the **Probe** button. The display enters probe temperature editing mode and displays the message “SET PROBE TEMP”. Enter the new probe temperature and press **Enter** to accept the new value.
- Do not store the probe in the oven.
- Always use the handle of the probe for inserting and removing.
- Always use a potholder to remove the probe since it becomes hot.
- The probe is only available for the upper oven in double oven units.

## Sabbath Mode

The Sabbath Mode enables those of particular faiths to use their ovens on the Sabbath. Sabbath Mode must be activated in the Settings menu (the default setting for Sabbath Mode is “Yes”).

### The Sabbath Mode can be entered in a bake cycle only

The bake temperature must be within the Sabbath Mode temperature range of 100° to 450° F. Once the Sabbath Mode has been started the cooking temperature can be changed (within the Sabbath Mode allowable temperature range) by using the numeric keypad and pressing Enter to confirm the new temperature. There is no visual or audible response to input and there is a 30 second delay before the new temperature is activated.

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

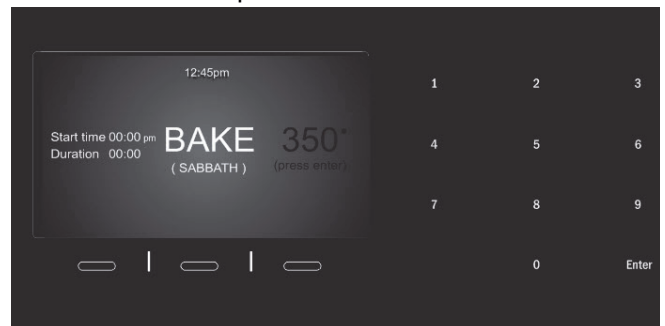
### To set the Sabbath Mode:

1. No kitchen timers or oven timers may be running when Sabbath Mode is entered. The probe must not be inserted.

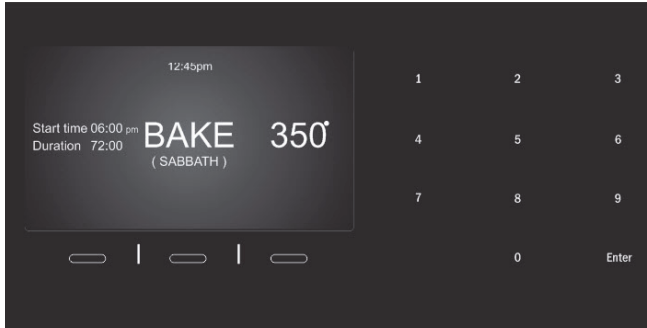
The Bake mode must be running (or in the process of being set up to run). Press the **Oven Timer** soft key for five seconds.

If a timer is running or the probe is inserted or the temperature set is outside the acceptable Sabbath Mode range when Sabbath Mode attempts to start, the display blinks the message: “SABBATH NOT AVAILABLE” for 5 seconds.

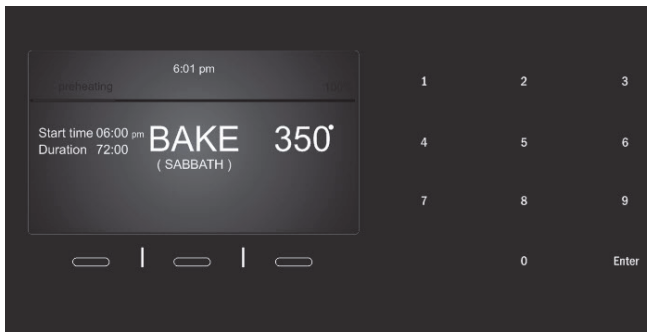
If no timers are running, the Sabbath Mode display is shown. The oven temperature (in red) blinks to indicate it can be changed. Use the numeric buttons to enter a new temperature if desired. The acceptable range for Sabbath Mode temperatures is 100° to 450° F.



- Enter the duration (amount of time that Sabbath Mode is to run), shown on the display blinking in red, indicating it can be changed. The start time is set to 6:00 pm. The start time for Sabbath Mode can be delayed using the Bake mode soft key "Delay Cook".



- When the start time is reached Sabbath Mode begins, the display shows the oven preheating in Sabbath Mode.



#### Note:

- Double ovens are capable of running **Sabbath Mode** on both the upper and the lower oven, individually or both at the same time.
- The temperature in Sabbath Mode is 100° to 450° F.
- The Sabbath Mode timer can be set between 0:01 and 74 hours.
- A "Holiday Cook Time" option can be added to the Sabbath cooking instructions by pressing the edit Holiday soft key and entering the desired Holiday information as prompted.

## Panel Lock

Allows the user to disable all buttons on the control panel. Panel Lock can only be enabled in standby mode (oven is turned on, but no cooking mode or oven timer is running).

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

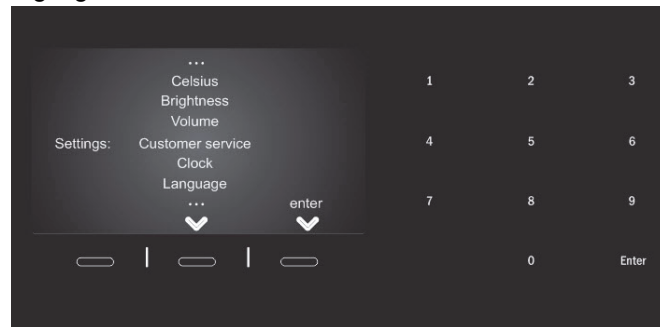
## Settings

The Settings menu is used to customize certain oven settings.

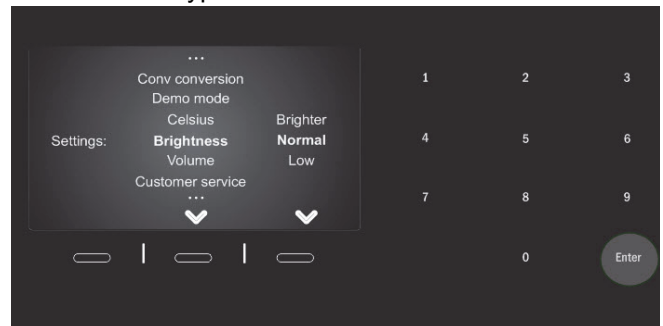
The oven must be in Standby mode (no cooking mode or oven timer running) in order to access the Settings menu.

### To make changes to Settings Menu Items:

- Press the **Settings** button.
- The list of Settings items is displayed. Scroll through the list using the center soft key. Each Settings item is highlighted as it is selected.



- To edit a Settings item, when it is highlighted, press the left hand soft key labeled "enter". For a description of each item see the table following.
- To change the value for the displayed setting press the rightmost soft key to scroll through the list. With the desired setting highlighted, press the **Enter** button on the numeric keypad.



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

### To exit the Settings menu:

Press the **Clear/Off** button.

## Oven Temperature Offset

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

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

## Settings Menu Options

	<b>Menu Item</b>	<b>Description</b>	<b>Default</b>
1	Temperature Units	Fahrenheit (°F) or Celsius (°C)	°F
2	Brightness	High, Medium, Low	High
3	Volume	High, Medium, Low, Off	High
4	Clock mode	12-hour or 24-hour display mode. 12HR, 24HR.	12HR
5	Auto Convection Conversion	Decreases oven temperature by 25° F set for Convection Bake and Convection Multi-Rack cooking modes. ON, OFF.	OFF
6	Standby Clock Display	Clock displays when no cooking mode or timer is in use. ON, OFF.	ON
7	Language	Language setting: EN (English), FR (French)	EN
8	Temperature Offset	Sets the temperature offset value for Convection Bake, Convection Roast and Convection Multi-Rack. When an offset value is entered, the actual oven temperature is increased or decreased by this value. This feature is useful if food is consistently either too brown or too light. The range for changing the offset is between +/- 35° F (+/- 19 °C) in 1° increments. For double ovens: You can set the Oven Temperature Offset for each oven separately. The default value is 0.	0

	<b>Menu Item</b>	<b>Description</b>	<b>Default</b>
9	Customer Service	Shows customer service contact information.	n/a
10	Demo Mode	Cycles through six screen images at timed intervals. The interface works, but does not operate the oven modes. To exit Demo Mode, access settings and turn Demo Mode to Off. Demo mode stays on otherwise, including through power outage. “On”, “Off”	Off

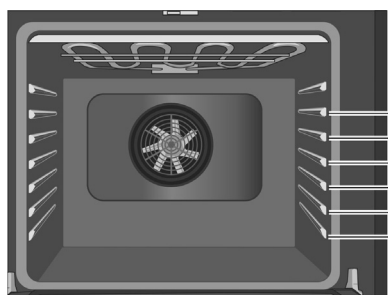
# Getting the Most Out of Your Appliance

## 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.

### Rack Position



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

The top rack guide is not used with the cooking racks. Use rack positions 1 through 6 only. The top guide is there only to bracket the rack and prevent it from tipping when inserted in position 6. Inserting a rack onto the top guide would not be stable, since there is no guide above it to prevent tipping. DO NOT attempt to use the top guide to support a rack.

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

## Aluminum Foil

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

## Preheating the Oven

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

## Preheat Reminders

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

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

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

## For Best Results

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

## Baking Pans and Dishes

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

## High Altitude Baking

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

## Condensation

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

## Temperature Range (°F) by Cooking Mode

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



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# Cooking Modes

## Bake



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

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

### Tips

- Preheat the oven if the recipe recommends it.
- Baking time will vary with the size, shape and finish of the bakeware. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cook time for most foods.
- **For best results, bake food on a single rack** with at least 1 1/2" space between pans or dishes and oven walls.
- Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door.

## Convection Bake



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

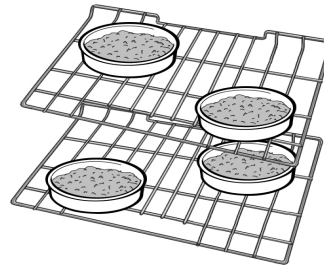
The Convection Bake mode is well suited for cakes, bar cookies and breads to take advantage of the bottom heat, yielding a better crust on baked items.

The benefits of Convection Bake include:

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

### Tips

- Reduce recipe temperature by 25° F if Auto Convection Conversion is not activated.
- Place food in shallow, uncovered pans such as a cookie sheet without sides.
- For cakes use rack positions 2 and 5.
- If baking more than one pan on a rack, allow at least 1" to 1 1/2" of air space around the pan. Stagger pans so that one is not directly above the other (see following graphic).



## Auto Convection Conversion

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

The Auto Convection Conversion feature can be turned off to allow for manual temperature adjustments. See "Auto Convection Conversion" in the *Settings* section for details.

## Convection Multi-Rack



**Convection Multi-Rack** mode cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.

The Convection Multi-Rack mode is well suited for cooking individual serving-sized foods such as cookies and biscuits. It is also good for cooking on multiple racks (2 or 3) at the same time. Baking cookies is possible on 6 racks simultaneously. In this case, the baking time increases slightly.

The benefits of Multi-Rack include:

- Even browning.
- Time savings as a result of using multiple racks at one time.

### Tips

- Reduce recipe temperature by 25° F if Auto Convection Conversion is not activated.
- Place food in low-sided, uncovered pans such as a cookie sheet without sides.
- If baking more than one pan on a rack, allow at least 1" to 1 1/2" of air space around the pan.



## Pizza



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

Use the Pizza mode for fresh or frozen pizza.

### Tips

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

## Roast



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

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

### Tips:

- Preheating the oven is not necessary.
- Use a high-sided broil pan or roasting pan. Cover dish with a lid or foil for less tender cuts of meat.

- For less tender cuts of meat, add liquids such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags and using a lid are suitable for use in this mode.
- When roasting whole chicken or turkey, tuck wings behind back and loosely tie legs with kitchen string.

## Convection Roast



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

The Convection Roast mode is well suited for preparing tender cuts of meat and poultry. It is also suitable for roasting vegetables.

The benefits of Convection Roast include:

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

### Tips:

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

## Broil



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

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

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

#### Tips:

- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least  $\frac{3}{4}$ " thick.
- Brush fish and poultry with butter or oil to prevent sticking.
- Use a broil pan and grid or a deep pan with a metal rack for broiling.
- Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats once during the recommended cook time. Fish does not need to be turned.
- When top browning casseroles, use only metal or glass ceramic dishes such as Corningware®.
- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.
- For broil times, refer to the Meat/Poultry Cooking Chart.

## Convection Broil



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

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

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

#### Tips:

- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 1 1/2" thick.
- Use a broil pan and grid or a deep pan with a metal rack for broiling.
- Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats once during the recommended cook time.

- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.
- For Convection Broil times, refer to the Meat/Poultry Cooking Chart.

## EcoChef



**EcoChef** uses residual heat to reduce energy consumption during cooking. The probe is always used to monitor internal food temperature and cook the food.

The mode is well suited for cooking tender cuts of meat and poultry. Always use **EcoChef** with the door closed.

#### Note:

- The probe must be inserted into the meat and plugged into the oven for **EcoChef** to operate.
- Food must be completely thawed before inserting the probe into the meat.
- Insert probe into the thickest part of the meat, not touching a bone or fat. For whole poultry, insert probe into the thickest part of the breast.
- Only foods and probe temperatures in the list of foods can be used for **EcoChef**.
- The maximum weight allowed is 12 pounds for turkey.
- Do not cover meat or use cooking bags.
- Refer to cooking chart for recommended rack position.
- After the oven has shut off and is in residual heat mode, keep the door closed. Opening the door will affect the overall cooking result of the meat.
- Use a potholder to remove the probe from the oven since it becomes hot.
- Let pork, beef and lamb stand covered with foil for 5-10 minutes after removing from the oven to reach serving temperature.

#### To set EcoChef:

1. Insert the probe into the meat as described above.
2. Place meat in oven. Connect the probe to the oven. If the probe is not connected to the oven, **EcoChef** will not function.
3. Press the **EcoChef** button. Use the soft keys at the bottom of the display to select screens to enter the desired food internal temperature and oven temperature.
4. To set the food temperature, touch the **Food Temp** soft key until the desired food temperature is highlighted.

- To set the oven temperature, touch the **Oven Temp** key and use the numeric keypads to set the temperature. Mode is automatically set.
- Press **Enter** to start the oven and monitor food temperature. The display shows actual and target meat temperatures.
- During the heating time, oven temperature and probe temperature can be changed.
- The cooking time is automatically set when the oven will shut off and “residual heat (keep the door closed)” is displayed. Food temperature continues to rise until set temperature is reached. The oven sounds a beep when the meat has reached temperature. Open door and remove food.

#### To change food temperature and/or oven temperature during the heating time:

- Touch soft key under edit: ecoCHEF.
- For changing food temperature, touch soft key under Food Temp until new probe temperature is shown.
- For changing oven temperature, touch soft key under Oven Temp and numeric keypads to set a new temperature.
- Press enter. New temperature(s) will show in display.

**Note:** Probe temperature cannot be changed while oven is in residual heat mode.

#### If door is opened during residual heat

- for less than 15 seconds: the program will return to EcoChef using set probe and oven temperatures.
- for more than 15 seconds: the oven will cancel EcoChef and continue cooking the food with Convection Roast and the same oven temperature until meat reaches desired temperature.

## Frozen Foods



**Frozen Foods** uses all heating elements as well as the convection fan to evenly distribute heat throughout the oven cavity. The main difference between Frozen Foods and other convection modes is that it does not require preheating.

Frozen Foods is well suited for frozen convenience foods such as fish sticks and chicken nuggets. The benefits of Frozen Foods include:

- Decrease in cook time since **preheating is not necessary**.
- Crispy and evenly browned frozen foods.

#### Tips:

- Begin cooking all frozen convenience products in a cold, non-preheated oven. The food will still be done in package time.
- Follow package instructions for time and temperature.
- Flipping of food halfway through recommended cook time is not necessary.
- Frozen foods that are sold in microwaveable plastic containers should not be used in this mode.
- Cook food items on rack position 3 unless directed otherwise by the product manufacturer.
- Evenly space food items on pan.
- For two rack baking, use positions 2 and 4.

## Proof



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

- No preheat is necessary.
- Proofing is the rising of yeast dough.
- The Proof mode temperature range is 85° F to 110° F.
- The default temperature in the Proof mode is 100° F.
- Loosely cover the the bowl or pan and use any rack that accommodates the size of the container.
- Keep the oven door closed and use the oven light to check the rising of the dough.

## Warm



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

- Use the Warm mode to keep cooked foods hot until ready to serve.
- Warm mode temperatures are 140° F to 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.

# Cleaning and Maintenance

## Cleaning

### Self Clean

#### **WARNING**

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

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

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

#### **NOTICE:**

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

#### **To set the Self Clean mode:**

1. Remove all accessories and racks from the oven.
2. Select the oven to be Self Cleaned (for double ovens). If there is a cooking mode on for the selected oven, press **Oven Clear/Off** to end the running mode.
3. Press the **More Modes** button.

Self Clean appears in the display. The Self Clean timer default (3:00) hours blinks to indicate it can be accepted or changed.


To accept the (3:00) hour default Self Clean time, press **Enter** on the numeric keypad.

To enter a different number of hours or to schedule a delayed start Self Clean, press the appropriate soft key and follow prompts. Self Clean can be run for 2, 3 or 4 hours. Entering a value less than 2:00 or greater than 4:00 results in an error tone and message.

Use a longer setting for a heavily soiled oven.

4. When the desired Self Clean time is displayed press **Enter** on the numeric keypad.

#### **The oven door locks prior to starting Self Clean.**

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

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

**Note:** The door remains locked until the oven has cooled down after self-cleaning. The door can be opened again only after “**Finished**” appears on the display.

5. When door is securely locked, the Self Clean process begins and the oven Self Clean timer begins its countdown.

#### **To Cancel Self Clean**

Press the **Oven Clear/Off** button to cancel Self Clean. When the Self Clean timer ends, for safety the unit must cool down before the door can unlock. During this period the message “COOLING DOWN” is displayed.

6. When the cool down is complete, the message “SELF CLEAN FINISHED” is displayed.
7. Press **Oven Clear/Off** to clear the display when Self Clean is finished.
8. After the oven has cooled down and the door is unlocked, wipe remaining ash from the oven using a moist cloth.

#### **Note:**

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

Do not use flammable cleansers such as lighter fluid or WD-40.

Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.

## Cleaning Guide

Part	Recommendations
Flat Rack	<p>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.</p> <p>If flat racks are cleaned in the oven during the Self Clean mode, they will lose their shiny finish and may not glide smoothly. If this happens wipe the rack edges with a small amount of vegetable oil. Then wipe off excess.</p>
Telescopic Rack	<p>Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. Avoid getting cleansing powder in the telescopic slides. Re-lubrication may become necessary. Use only high-temperature food-grade lubricants to re-lubricate slides.</p> <p>DO NOT clean the rack in the self-cleaning oven. DO NOT leave the rack in the oven during Self Clean.</p> <p>If the telescopic rack is cleaned in the oven during the Self Clean mode it will lose its shiny finish and will not glide smoothly.</p>
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.

Part	Recommendations
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	<p>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. Do not use any abrasives such as steel wool pads, SoftScrub®, or Bon Ami®.</p> <p>Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.</p>
Plastic & Controls	When cool, clean with soapy water, rinse and dry. Do not use any abrasives such as steel wool pads, SoftScrub®, or Bon Ami®.
Probe	Wipe with soapy water. Do not submerge. Do not wash in the dishwasher.
Printed Areas (Words and Numbers)	Do not use abrasive cleansers. When cool, clean with soapy water, rinse, dry.

# Maintenance

## Replacing an Oven Light

### ⚠ WARNING

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

### Bulb specifications:

Bulb Description

Bulb Image

120 volt, 25 watt, halogen bulb,  
G9 base

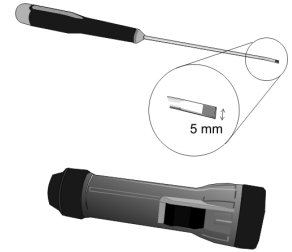


## Replacing the halogen bulb on the oven sidewall:

### Tools Required

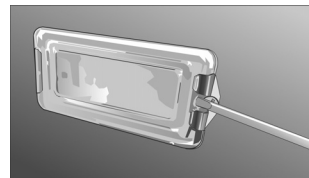
Narrow flat blade screwdriver (blade tip width 1/5" (5mm) or less to fit in slot)

Flashlight (to see socket holes to plug in bulb prongs)

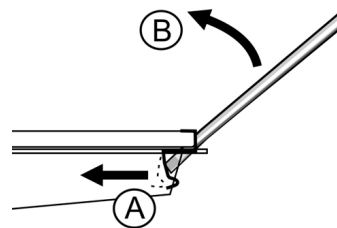
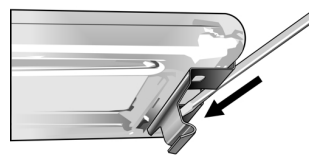


1. Turn off power to the oven at the main power supply (fuse box or breaker box).
2. Remove oven racks if necessary to provide access to the bulb housing.
3. Optional: remove oven door to provide easier access and visibility.

4. Insert the tip of a narrow flat blade screwdriver between the metal clips at about a 40° angle.



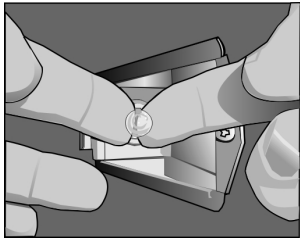
Hint: The screwdriver blade must be able to pass between the metal clips to reach the inner catch.



(A) Push the screwdriver blade inward to disengage the catch from the slot in the light housing.

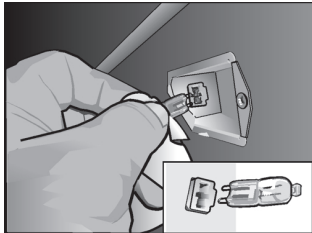
Support the glass lens cover to prevent it from falling.

(B) Gently pry the lens off by moving the screwdriver handle away from the oven wall. The lens should detach easily. Do not attempt to force it.



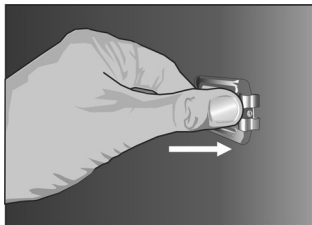
5. Pull the halogen bulb from its socket.

Hint: If it is difficult to grasp the bulb using one hand, use both forefingers to pinch behind the rounded part of the bulb, then pull the bulb out using both hands.



6. Replace the halogen bulb. Grasp the new bulb with a clean, dry cloth. Align the bulb prongs with the socket holes and press into place.

Hint: Direct finger contact with the bulb may cause premature bulb failure.



7. Put the glass cover back on by inserting it into the mounting clip and pressing the end nearest you into the housing until it locks into place.

8. Turn power back on at the main power supply (fuse or breaker box).

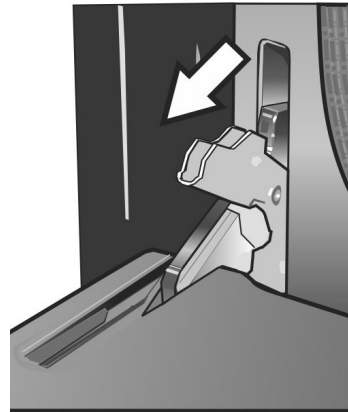
## Removing the Oven Door

### ▲ WARNING

When removing the door:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed—the hinge could be damaged and injury could result.
- Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

### To remove the oven door:



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

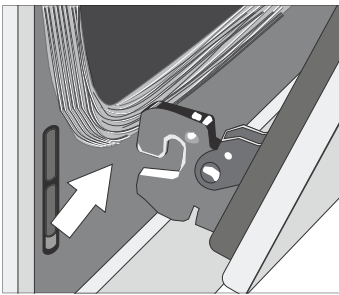
1. Open the oven door to its fully open, horizontal position.
2. Flip levers on hinges toward you.

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

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



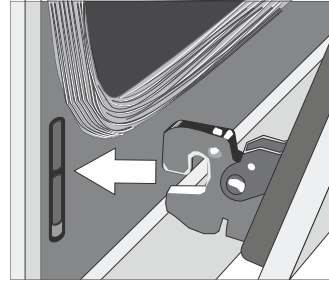
4. Close the oven door until it catches on the hinge stop levers, locking the hinges at the proper angle for door removal. The door will be open about 7 inches at the top. This takes the spring tension off the hinges so the door can be easily lifted out.



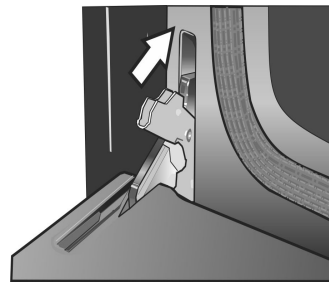
5. The door is heavy. Use both hands to firmly grip it by the sides. Do not grip the door by the handle. Maintaining the door angle, lift the door straight up approximately 3/4" to unhook the hinges from the slots and then pull it out towards you until the hinges are clear of the oven housing.
6. Place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

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### To replace the oven door:



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



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



# Service

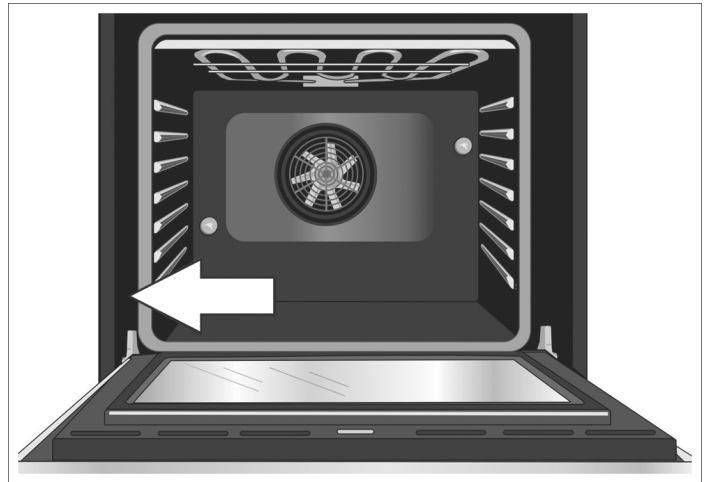
## How to Obtain Service or Parts

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

## Product Data Plate

The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate location varies based on the oven model and door hinge type:

- Single oven with bottom hinge: left hand side of door trim.
- Single oven with side hinge: side opposite the door hinge.
- Double oven with bottom hinge: left hand side of door trim of the lower oven cavity.
- Double oven with side hinge: side opposite the door hinge of the lower oven cavity.



# Self Help

## Troubleshooting Chart

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

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>"Settings Menu Options"</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>"Settings Menu Options"</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>"Settings Menu Options"</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 Problem	Possible Causes and Suggested Solutions
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 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.
Control does not react when a key is touched.	Be sure that surface is clean and dry. Touch the center of the button. Use the flat part of your finger.
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.

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# Statement of Limited Product Warranty

## What this Warranty Covers & Who it Applies to

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

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

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

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

## How Long the Warranty Lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of three hundred and sixty-five (365) days from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

This Product is also warranted to be free from *cosmetic* defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chip, dents, or other damage to the finish of the Product), for a period of thirty (30) days from the date of purchase or closing date for new construction. This *cosmetic* warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This *cosmetic* warranty specifically excludes any display, floor, “As Is”, or “B” stock appliances.

## Repair/Replace as Your Exclusive Remedy

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

## Out of Warranty Product

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

## Warranty Exclusions

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

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

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

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

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

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

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

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

# Cooking Charts

## BAKED GOODS/ENTREES

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

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

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

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

## BAKED GOODS/ENTREES

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

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

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

## MEATS

Food	Recommended Cooking Mode	Oven Temperature	Rack Position	Internal Temperature	Cooking Time min. unless otherwise specified	Food Covered	Stand Time
Beef							
Chuck Roast, 2-3 lbs	Roast	350°F	2	Well, 170°F	1 1/2-2 hours	Yes	none
Hamburgers, 3/4-1inch thick	Broil	High	6	Medium, 160°F	Side 1: 5-8 Side 2: 4-6	No	none
Rib Eye, Boneless, 3-3.5 lbs.	Convection Roast	325°F	2	Medium-rare, 145°F	27-31 min./lb.	No	10-15 min.
Rib Eye, Boneless, 3-3.5 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-38 min./lb.	No	10-15 min.
Rump, Eye, Sirloin, Boneless, 3-5.5 lbs.	Convection Roast	325°F	2	Medium-rare, 145°F	18-33 min./lb.	No	10-15 min.

## MEATS

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

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

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

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

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

## MEATS

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

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

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**BOSCH**

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