

Built-in Ovens

Use and Care Manual

**Note: This is a condensed version of the manual.
To see the full manual, please visit concordpacific.com/customer-care/**

500 Series

HBL5351UC HBL5451UC HBL5551UC HBL5651UC
HBN5451UC HBN5651UC



BOSCH

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Questions?

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www.bosch-home.com/us

We look forward to hearing from you!



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.
- 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.
- 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.

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.

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.

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

Child Safety

- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

CAUTION

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



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Cleaning Safety

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

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

Cookware Safety

- Do not place food directly on oven bottom.
- Follow the manufacturer's directions when using cooking or roasting bags.
- Do not clean parts or accessories in the Self Clean oven.

Proposition 65 Warning:

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:

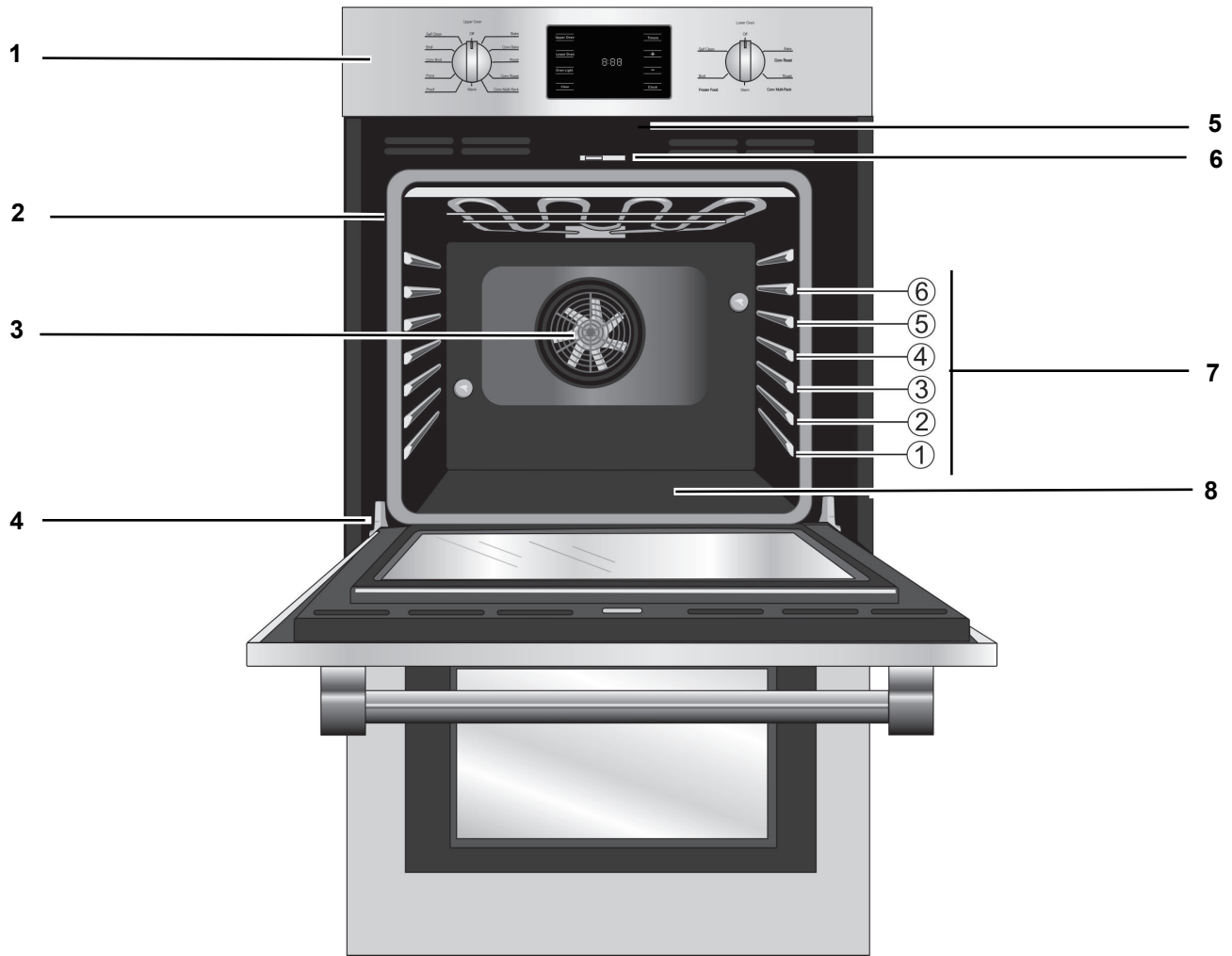
 **WARNING**

Cancer and Reproductive Harm - www.P65Warnings.ca.gov

Getting Started

Parts

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



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

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 below the control panel. 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.

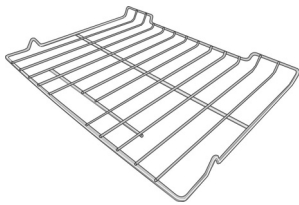
Note:

Do not place food directly on the oven bottom.

⚠ 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.

Accessories



Flat Rack

Do not clean in the Self Clean oven.



Broiling Pan

(available via eShop)

Pan: #00449757

Grill(top):#00449756

Inserting Racks

⚠ CAUTION

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

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

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

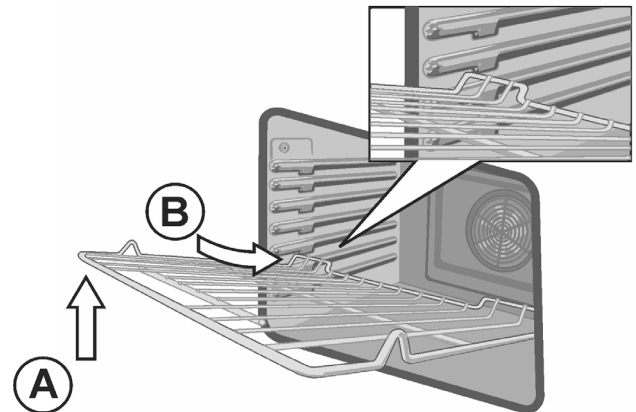
Flat Rack

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

To insert the flat rack into the oven:

Note: Avoid pushing the rack back forcefully, impacting the rear of the oven cavity. This may 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).



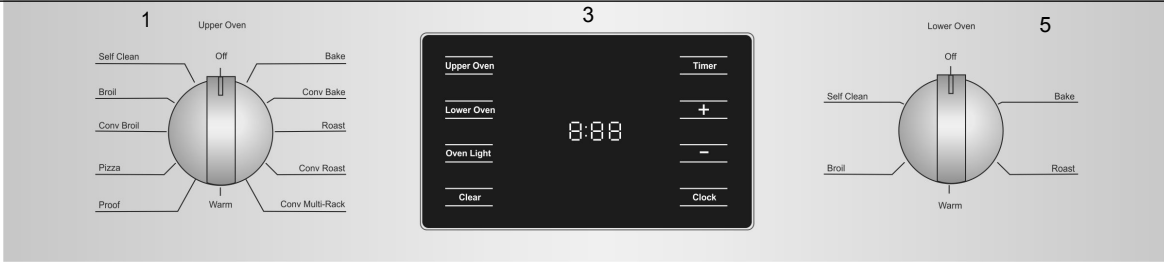
3. Tilt rack up (A) to allow the upwardly sloped rear of the rack to slide under the stop molded into the front portion of the rack guide above.
4. When the back of the rack is past this stop, lower the front of the rack to a horizontal position (B) and push it the rest of the way in.
The rack should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

To remove the flat rack from the oven:

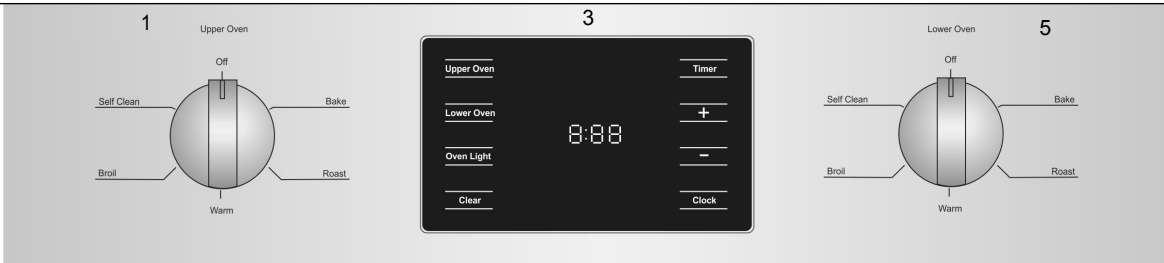
1. Grasp rack firmly on both sides and pull rack toward you.
2. When the stop is reached, tilt rack up so that the upwardly sloped back of the rack can pass under the stop. Pull the rack the rest of the way out.

Control

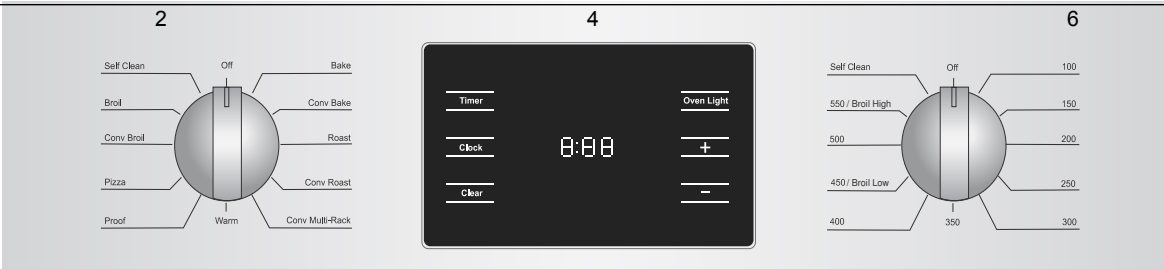
Double Convection Oven Control Panel



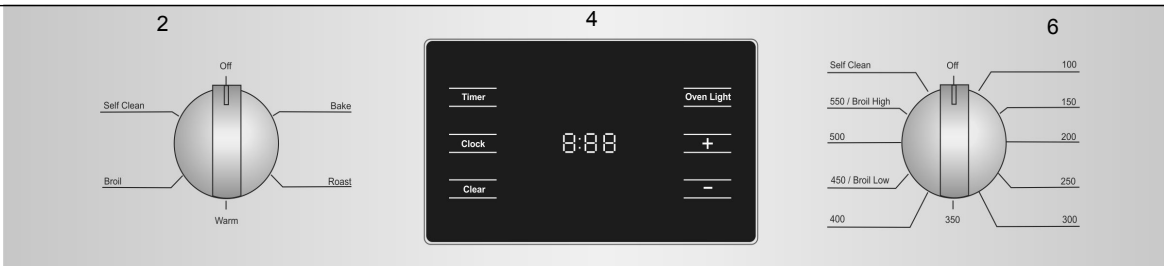
Double Non-Convection Oven Control Panel



Single Convection Oven Control Panel



Single Non-Convection Oven Control Panel



1 Upper Oven Mode Dial

2 Oven Mode Dial

3 Display, 8 buttons

4 Display, 6 buttons

5 Lower Oven Mode Dial

6 Temperature Settings Dial

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.

Upper Oven	Switches to the upper oven in double oven models. Press before changing settings for the upper oven (double oven models only).
Lower Oven	Switches to the lower oven in double oven models. Press before changing settings for the lower oven (double oven models only).
Oven Light	Turns the oven light off or on. Does not operate when the oven is in Self Clean mode.
Clear	Clears the kitchen timer when editing or when finished.

Timer	Sets and displays the kitchen timers (double ovens, Timer for single ovens). The timers do not control the oven activities.
+	Increases the displayed value when pressed.
-	Decreases the displayed value when pressed.
Clock	Enters the clock set mode.

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 and knobs make operating the oven very easy. This manual includes all instructions for operating the oven.

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

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.

Oven Features

Setting the Clock

To set the clock:

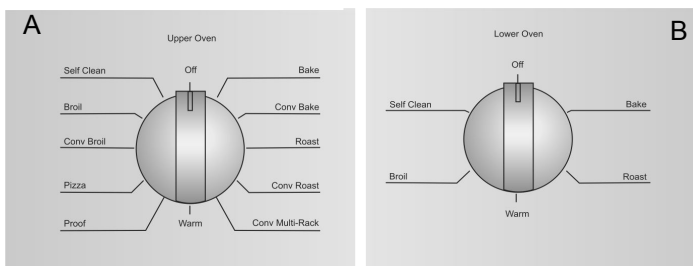


1. Turn the **Cooking Mode** dial to "**Off**".
2. Press **Clock**.
The clock will be displayed. The hours will blink to indicate the value can be changed.
3. Use the **+** or **-** buttons to set the hour.
4. Press **Clock** again to set the minutes. The minutes will blink to indicate the value can be changed.
5. Use the **+** or **-** buttons to set the minutes.
Note: Pressing and holding the **+** or **-** buttons will cause the minutes to change more rapidly.
If no change is entered for 3 seconds the time displayed will be saved.

Setting the Cooking Mode and Temperature

Setting the Cooking Mode and temperature for Double Ovens

Double Oven Control Panel



1. Turn the Upper (A) or Lower (B) Oven Mode dial to the preferred cooking mode.
2. The display shows the default temperature for the mode at the left of the current time.
3. Press the **+** or **-** buttons to change the temperature.

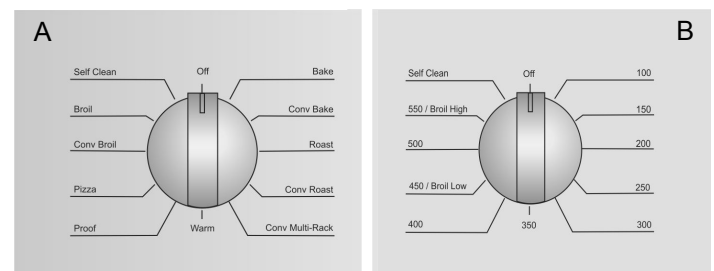
4. When the desired temperature is unchanged for 3 seconds, or if the **Timer** button is pressed, the cooking mode starts and the timer opens in timer edit mode. (Note: When the timer is set, it counts down to 0:00 but does not turn off the oven.)
5. **Preheating** will display in red underneath the selected temperature until the temperature is reached. During preheat the selected temperature is displayed, not the current oven cavity temperature.
6. If a timer is set, the display will show the selected temperature for 3 seconds and will then display the timer countdown.

Note:

- The cooking mode can be changed at any time during operation.
- For double oven models, the upper or lower oven must be selected before the temperature can be changed. Press **Upper Oven** or **Lower Oven** to select an oven.

Setting the Cooking Mode and temperature for Single Ovens

Single Convection Oven Control Panel



1. Turn the Oven Mode Dial (A) to the preferred cooking mode.
2. Turn the Temperature Settings Dial (B) to change the temperature.
3. **Preheating** will display in red underneath the selected temperature.

Note:

- The cooking mode can be changed at any time during operation.
- The Temperature Settings Dial can be turned to the marked temperatures or in between to select a specific temperature (i.e.: 325° would be halfway between 300° and 350°.)

Heating Time Limitation

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

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

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

Timer

Setting the timer:



1. Press **Timers**.
If no other timer is running, "00:00" appears in edit mode and flashes.
2. Press the **+** button to set the amount of time. Holding the button down increases the timer value more quickly.
3. Press **Timers** again to store the timer value set and begin the timer countdown.
The timer starts.
When the timer reaches 0:00 the timer display blinks and an alarm tone sounds every 10 seconds for two minutes.
4. Press **Clear** or open the oven door to cancel a running timer and terminate the beep signal.

Note:

- The timer can be set for a maximum of 99:59 hours (hours:minutes). When the timer reaches 1 minute remaining, the count changes to seconds and counts down from :59 to :00.

- The timer does not change when other settings are changed.
- A timer may not be set during a Self Clean operation.
- A second timer can be set (double ovens only) after the first timer has started. Press **Timers** twice to enter the editing mode for the second timer.

Sabbath Mode

The Sabbath Mode enables those of particular faiths to use their ovens on the Sabbath. Sabbath Mode can be entered at any time during a Bake cycle only.

To set the Sabbath Mode:

1. Turn the **Cooking Mode Dial to Bake**.
2. Set the temperature to a value within the Sabbath Mode temperature range (100° to 450° F).
If the temperature set is outside this range, and the **Timer** button is held for 3 seconds, an error tone sounds.
3. Press and hold the **Timer (or Timers)** button for three seconds.

SAb appears in the display for 3 seconds.



4. **74:00** flashes in the display. 74 hours is the maximum number of hours that can be set for Sabbath Mode.



5. Press **+** or **-** to edit Sabbath cook time by 30 minute increments. Holding the button more than 1 seconds causes the displayed value to change 30 minutes each 1/2 second until the button is released. The maximum time allowed to be set is 74 hours.

- If no change is made for 3 seconds, or if **Timer** is pressed, Sabbath mode begins and the timer counts down in 1 minute increments until it reaches :00, then displays **SAb**. The heating mode ends, but the oven stays in **Sabbath Mode**.

Note:

- Pressing any of the buttons while the oven is in Sabbath mode will have no effect. Turn the **Cooking Mode Dial** to **Off** to cancel **Sabbath Mode**.
- Changing the Oven Mode Selector to any other mode will end **Sabbath Mode**.
- In double oven models, **Sabbath Mode** is available for both ovens at the same time. **Sabbath Mode** can only be set for one oven at a time.
- The allowed temperature in **Sabbath Mode** is 100° to 450° F.
- The period of time for **Sabbath Mode** to run can be set between 0:01 and 74:00 hours.
- If the oven light is on when **Sabbath Mode** is set, the light remains on. If it is off when **Sabbath Mode** is set, the light remains off.

Settings

The Settings menu is used to customize the oven settings.

To make changes to Settings:

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



- To Access the Settings Menu:
 - Single Ovens: Press **Clock** and **+** for two seconds
 - Double Ovens: Press **Upper Oven** and **Timer**

The first menu item, S1, appears in the display.

- Press **Clock** to move through the settings list.
- Press **+** or **-** to change the setting.
- Press **Clock** to move to the next setting option.

The next menu item, S2, appears in the display.

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

Settings Menu Options

Menu item	Description	Settings (Default)
S1: Clock Mode	12-hour or 24-hour display mode; 1=12hr, 2=24hr	1=12hr
S2: Temperature Unit	F = Fahrenheit, 1=F C = Celsius, 2=C	1=F
S3: Sound with each key press	Button sound: Yes or No: 1=Yes, 2=No	1=Yes
S4: Clock Visible	Show Clock: Yes or No; 1=Yes, 2=No	1=Yes
Non-Convection Ovens S5: Oven Temperature Offset Upper Oven S6: Oven Temperature Offset Lower Oven For non-convection doubles, s5 is upper oven temp offset and s6 is lower oven temp offset. (Non-convection ovens do not have a fan at the inside back of the oven cavity)	Sets the oven offset value (affects upper cavity only on double ovens). This value is added to the oven cavity temperature set point (makes oven hotter or cooler if food is consistently either too brown or too light). The allowable range of increment is 0° to 35° F (0 ° to 19 °C), positive or negative. Temperature offset does not affect Self Clean, Broil, Conv. Broil, Warm or Pizza modes.	0

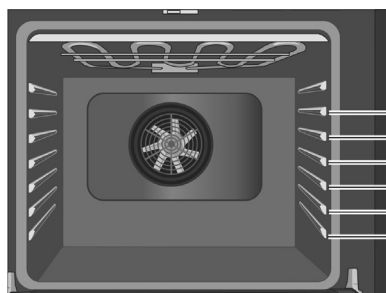
Getting the Most Out of Your Appliance

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, and Warm 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.

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 the pans outside the oven.

Opening the Oven Door

- Open and close the appliance door only by holding the door handle. To avoid risk of burns, do not touch any other parts of the door.
- Avoid leaving the door open longer than is necessary and warn others to avoid unintentional contact with the open oven door.

High Altitude Baking

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

Condensation

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

Temperature Range (°F) by Cooking Mode

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

* Some models only

Cooking Modes

Bake



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

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

Tips

- When using the Bake mode, preheat the oven if the recipe recommends it.
- Baking time will vary with the size, shape and finish of the bake ware. 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 to 1 1/2 "space between pans or dishes and the oven walls.
- Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door.

Auto Convection Conversion (some models)

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

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

Convection Bake (some models)



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

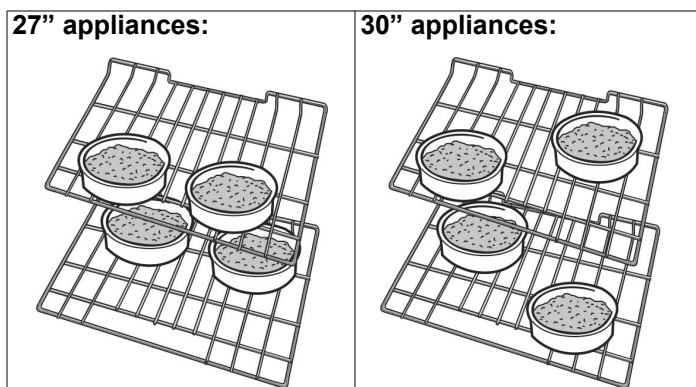
The Convection Bake mode is well suited for cakes, bar cookies and breads to take advantage of the bottom heat, yielding a better crust on baked items.

The benefits of Convection Bake include:

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

Tips

- Place food in shallow, uncovered pans such as 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. Stagger pans so that one is not directly above the other (see graphic below).
- For cakes use rack positions 2 and 5.



Convection Multi-Rack (some models)



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 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 (some models)



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 pizza 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 large cuts of meat and poultry.

Tips:

- Preheating the oven is not necessary.
- Use a high-sided pan, or cover dish with a lid or foil for less tender cuts of meat.
- 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 over-browning.
- Let meat stand covered with foil 10–15 minutes after removing it from the oven.
- 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.
- Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture.

Convection Roast (some models)



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 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 over-browning.
- 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) designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats once during the recommended cook time (for Broil times, refer to the Meat/Poultry Cooking Chart). 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.
- Broiling times are approximate and may vary slightly. Times are based on cooking with a preheated broil element.

Convection Broil (some models)



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 used for broiling.

For Convection Broil times, refer to the Meat/Poultry Cooking Chart.

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 150° F – 225° F.
- The default temperature in the Warm mode is 170° F.
- Foods that must be kept moist should be covered with a lid or aluminum foil.

⚠ CAUTION

When using Warm mode, follow these guidelines:

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

Proof



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

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

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.

Self Clean

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

NOTICE:

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

Single Ovens

To set the Self Clean mode:

1. Remove all accessories and racks from the oven.
2. Self Clean will not run if a timer is active. Clear all running timers before attempting to start Self Clean.
3. Turn the **Cooking Mode Dial** to **Self Clean**.
4. Turn the **Temperature Settings Dial** to **Self Clean**.
5. After 3 seconds, the display blinks "--:--".
6. Press the **+** or **-** key to set the Self Clean time. The maximum is 4 hours and the minimum is 2 hours.

7. When the time in the display is unchanged for 3 seconds, Self Clean begins. The Self Clean LED is illuminated.

The oven door is automatically locked during Self Clean.



8. When the Self Clean display shows "0:00", Self Clean ends.
9. Wipe remaining ash from the oven using a moist cloth.
10. To cancel Self Clean, turn the **Cooking Mode Dial** to **"Off"**.

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.

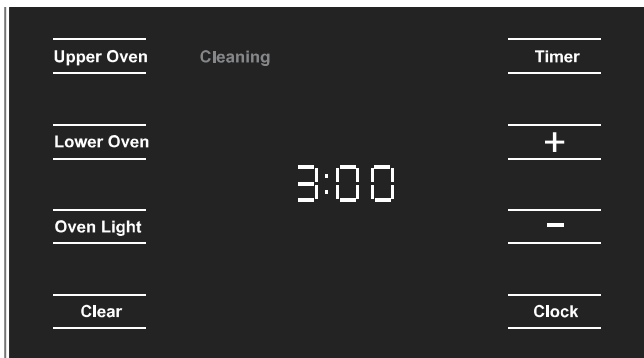
Double Ovens

Only one oven cavity can run the Self Clean mode at a given time.

To set the Self Clean mode:

1. Remove all accessories and racks from the oven.
2. Self Clean will not run if a timer is active. Clear all running timers before attempting to start Self Clean.
3. Turn the **Cooking Mode Dial** for the selected oven cavity (upper or lower) to **Self Clean**.
4. After 3 seconds, the display blinks "--:--".
5. Press the **+** or **-** key to set the Self Clean time. The maximum is 4 hours and the minimum is 2 hours.

6. When the time in the display is unchanged for 3 seconds, Self Clean begins. The Self Clean LED for the cavity is illuminated.



7. When the Self Clean display shows “0:00”, Self Clean ends.
 8. Wipe remaining ash from the oven using a moist cloth.
 9. To cancel Self Clean, turn the **Cooking Mode Dial** to “Off”.

Note:

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

Avoid These Cleaners

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

Never use scouring pads or abrasive cleaners. Never use cleansers containing Clorox®.

Do not use flammable cleaners 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	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 Clean oven. If flat racks are cleaned in the oven during the Self Clean mode, they will lose their shiny finish and may not glide smoothly. If this happens wipe the rack edges with a small amount of vegetable oil. Then wipe off excess.
Fiberglass Gasket	DO NOT CLEAN GASKET.
Glass	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease splatters and stubborn stains.
Painted Surfaces	Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Porcelain Surfaces	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry cloth. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with hot soapy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, use soap-filled pads. It is normal for porcelain to show fine lines with age due to exposure to heat and food soil.
Stainless Steel Surfaces	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprayed on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Do not use any abrasives such as steel wool pads, SoftScrub®, BonAmi® or Clorox® cleansers. Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.

Part	Recommendations
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Printed Areas (Words and Numbers)	Do not use abrasive cleansers. When cool, clean with soapy water, rinse, dry.



Maintenance

Replacing an Oven Light

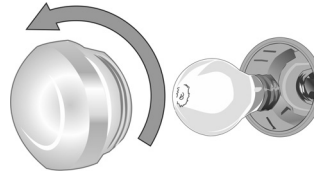
⚠ WARNING

- 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:

Oven Width	Bulb Description	Bulb Image
27 inch 500 HBN Series Ovens	25 Watt, 25WPRE14, European base	
30 inch 500 HBL Series Ovens	40 watt, appliance bulb, standard Edison base	

To change the bulb:



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

Service

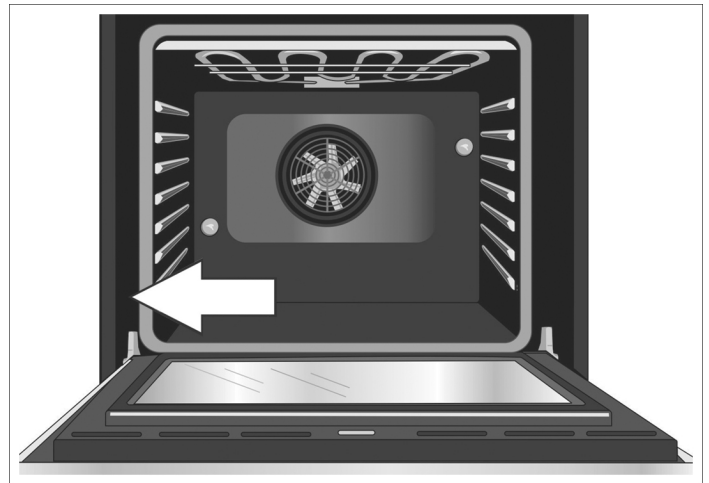
How to Obtain Service or Parts

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.

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.



Troubleshooting Chart

Oven Problem	Possible Causes and Suggested Solutions
Oven door is locked and will not open, even after cooling.	Turn the oven off at the circuit breaker and wait five minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating.	Check circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Be sure oven temperature has been selected.
Oven is not cooking evenly.	Refer to cooking charts for recommended rack position. Check " <i>Getting the Most Out of Your Appliance</i> " for tips and suggestions.
Baking results are not as expected.	Refer to cooking charts for recommended rack position. Check " <i>Getting the Most Out of Your Appliance</i> " for tips and suggestions. Adjust oven calibration if necessary. See " <i>Oven Temperature Offset</i> " under " <i>Setting 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>Setting 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>Setting 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 light does not turn off.	Check for obstruction in oven door. Check to see if hinge is bent. Oven light has been turned on: press the oven light button to turn off.
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.

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 ("Product"), 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 to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.

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 sixty-five (365) days from the date of the original purchase. The foregoing timeline begins to run upon the date of the original 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). Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original part. 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 a non-authorized service provider; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized service provider. 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, prorates, 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.