

# Gas Cooktop

## Use and Care Manual

**Note: This is a condensed version of the manual.**

**To see the full manual, please visit [concordpacific.com/customer-care](http://concordpacific.com/customer-care)**

NGM5056UC, NGM5656UC, NGM8056UC, NGM8656UC,  
NGMP056UC, NGMP656UC, NGM8046UC, NGM8646UC



**BOSCH**

Invented for life



# Table of Contents

|   |          |   |           |
|---|----------|---|-----------|
| <b>▲ Safety Definitions</b> .....                   | <b>3</b> | Control Knobs .....                                 | 19        |
| <b>IMPORTANT SAFETY INSTRUCTIONS</b> .....          | <b>4</b> | <b>Operation</b> .....                              | <b>20</b> |
| Gas Appliance Safety .....                          | 4        | About the Appliance .....                           | 20        |
| Fire Safety .....                                   | 5        | Getting the most out of your appliance .....        | 21        |
| Gas Safety .....                                    | 5        | <b>Cleaning and Maintenance</b> .....               | <b>23</b> |
| Burn Prevention .....                               | 6        | Cleaning .....                                      | 23        |
| Child Safety .....                                  | 6        | Cleaning Guidelines .....                           | 24        |
| Cleaning Safety .....                               | 6        | Maintenance .....                                   | 25        |
| Cookware Safety .....                               | 7        | <b>Service</b> .....                                | <b>26</b> |
| Proper Installation and Maintenance .....           | 7        | Before Calling for Service .....                    | 26        |
| State of California Proposition 65 Warning: .....   | 7        | Product Rating Label .....                          | 26        |
| <b>Getting Started</b> .....                        | <b>8</b> | <b>STATEMENT OF LIMITED PRODUCT WARRANTY ..</b>     | <b>27</b> |
| Before Using the Appliance for the First Time ..... | 8        | What this Warranty Covers & Who it Applies to ..... | 27        |
| OptiSim® Feature .....                              | 8        | How Long the Warranty Lasts .....                   | 27        |
| Parts and Accessories .....                         | 8        | Repair/Replace as Your Exclusive Remedy .....       | 27        |
| Sealed burners .....                                | 15       | Out of Warranty Product .....                       | 27        |
| Burner Cap and Burner Base Placement .....          | 15       | Warranty Exclusions .....                           | 27        |
| Burner “ON” light .....                             | 19       |   |           |
| Install Burner Grates .....                         | 19       |   |           |

This Bosch Appliance is made by  
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Questions?

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[www.bosch-home.com/us](http://www.bosch-home.com/us)

We look forward to hearing from you!

# Getting Started

## Before Using the Appliance for the First Time

- Remove all packing materials and literature from the cooktop surface.
- Wipe with a clean, damp sponge and dry.
- There may be a slight odor during the first several uses. This is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used. See “Choosing Cookware - Cookware Recommendations”.

- Read all safety precautions and Use and Care Manual information prior to operating.

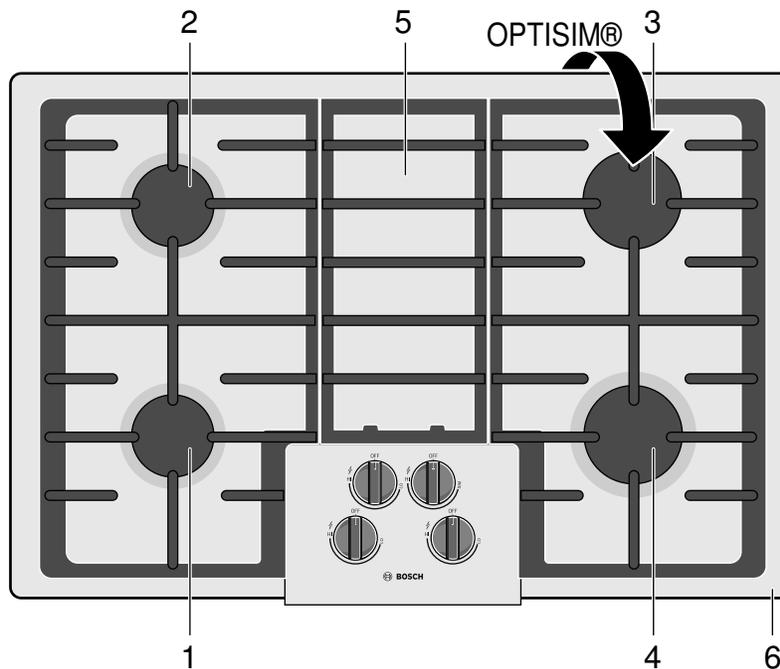
## OptiSim® Feature

OptiSim® has been designed to work with the small burner located in the rear position of the cooktop and is used to provide optimal simmering for delicate sauces while minimizing the risk of scorching.

The small auxiliary burner cap can be replaced with the OptiSim® burner cap. Refer to the **Installation Guide** included with the cooktop for complete instructions on how to correctly install the OptiSim® burner.

## Parts and Accessories

NGM5056UC



|   |  |
|---|--|
| 1 | Left front burner (10,000 BTU/ 2.93 kW)                          |
| 2 | Left rear burner (10,000 BTU/ 2.93 kW)                           |
| 3 | Right rear burner (5,500 BTU/ 1.61 kW) * <b>OPTISIM® feature</b> |
| 4 | Right front burner (16,000 BTU/ 4.69 kW)                         |
| 5 | Grate bridge   |
| 6 | Serial Number/Data Plate location (right front underneath)       |

\*See section *OptiSim® Burner Cap Placement* and *OptiSim® Burner Cap Installation* for further information.

# Operation

## About the Appliance

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

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### ▲ WARNING

The burning of gas cooking fuel can create small amounts of carbon monoxide, benzene, formaldehyde and soot. To minimize exposure to these substances, the burners should be adjusted by a certified installer or authorized servicer to ensure proper combustion. Ensure proper ventilation with an open window or use a ventilation fan or hood when cooking with Gas. Always operate the unit according to the instructions in this manual.

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### Normal Operation - Electronic Ignition/Reignition

The cooktop uses electronic igniters to light the burners. There is no pilot light. Each burner has its own igniter. If a burner flame blows out during use, the burner will automatically reignite.

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### ▲ CAUTION

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

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The igniter should be clean and dry for proper operation.

- Avoid getting water or food on the igniter.
- If the igniter is wet or soiled, it may spark without igniting the burner, or even spark continuously when a flame is present.

**Note:** If the burner does not light within 4 seconds, turn the burner off. Check to see that the burner cap is positioned correctly on the burner base and the igniter is clean and dry. If a burner still fails to ignite, see "Before Calling for Service".

When a flame is present and a Low setting is used, the igniter may occasionally spark. This is normal.

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### ▲ CAUTION

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

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## Typical Flame Characteristics

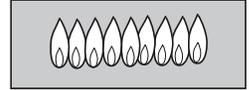
The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

### Checking Flame Characteristics:

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#### Yellow flames:

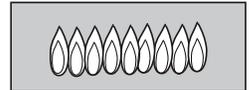
Further adjustment is required.



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#### Yellow tips on outer cones:

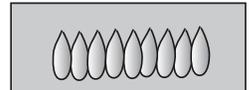
Normal for LP Gas.



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#### Soft blue flames:

Normal for Natural Gas.



- If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.
- Some yellow streaking is normal during the initial start-up. Allow unit to operate 4 to 5 minutes and re-evaluate before making adjustments.
- Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use. Check burner to make sure port holes are not obstructed. If the ports are clogged. → "Before Calling for Service" on page 26

**Note:** An audible "pop" may be heard when the burner is turned off manually. The "popping" may be louder with LP gas than with natural gas. This is normal.

## Getting the most out of your appliance

### Cooking suggestions for best results

- Boil water in covered pot on High using largest burner for best results. If water boils over, turn to a lower setting.
- When melting chocolate or butter, use smallest burner with OPTISIM® feature for best results.
- When simmering, bring food to a boil first. Stir well to be sure all the food is boiling, then cover and reduce the flame to the desired setting to simmer.
- There should be steam and slight quivering of the liquid's surface while simmering.
- Use a lid to keep a more constant cooking temperature and heat food faster.
- Check the food occasionally to see if the control knob should be turned to a lower or higher setting.
- It is normal to stir food occasionally.
- Center the pan over the burner before turning the burner on.
- Use proper cookware. → *"Proper Cookware"* on page 21
- Refer to the settings recommendations in the following chart for suggested settings.

### Settings recommendations

| Uses   | Heat setting |
|--|--------------|
| Boiling (i.e. water, stock, etc.)  | High         |
| Pan frying, sautéing, browning meat, deep frying   | Medium High  |
| Shallow frying, eggs, pancakes, bacon  | Medium       |
| Steaming, braising   | Medium Low   |
| Melting chocolate, melting butter, simmering sauces, soups and stews (i.e. tomato sauce, alfredo sauce, beef stew, etc.) | Low          |

**Note :** When melting chocolate or butter, use smallest burner with OPTISIM® feature for best results.

### Proper Cookware

- Aluminum or copper bottomed pans conduct heat evenly.
- Steel pans, if not combined with other metals, may cook unevenly.
- Cast-iron cookware absorbs heat slowly and cooks more evenly at low-to-medium settings.
- Flat heavy bottom pans provide even heat and stability.
- DO NOT USE pans that are thin, warped, dented or ridged as they heat unevenly.

## Choosing Suitable Cookware

### Cookware Recommendations

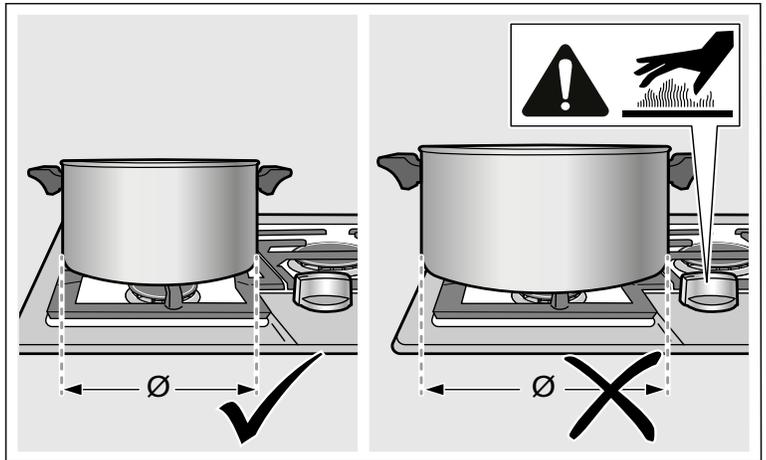
#### Pan Bottom Diameter

##### ⚠ WARNING

##### PREVENTING BURNS FROM HOT KNOBS

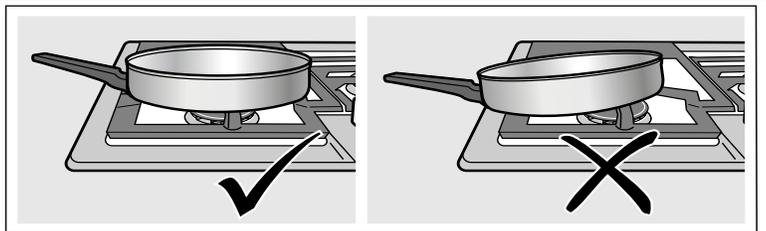
Ensure the cookware does not exceed the size of the grates. Cookware that is larger than the grates may cause the flames to get too close to the knobs creating a burn hazard when touched.

- The flame should be the same size as the bottom of the pan or smaller.
- Do not use small pans with high flame settings as the flames can spread up the sides of the pan.
- Oversized pans that span two burners should not exceed the size of the grates and should be placed front to back, not side to side.



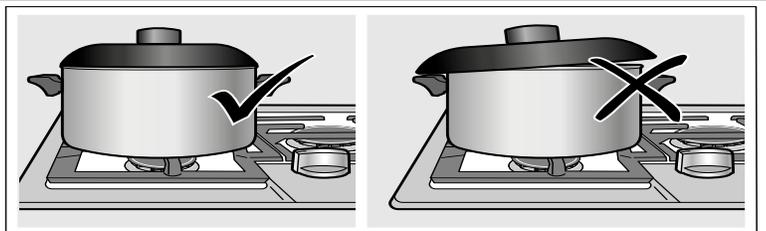
#### Use Balanced Pans

- Balance is important for stability and even cooking.
- Pans must sit level on the cooktop grate without rocking or wobbling.
- Center pan over burner.



#### Proper Fitting Lid

- A well-fitting lid helps shorten the cooking time.
- For best cooking results, always use a lid when boiling water.



#### Specialty cookware

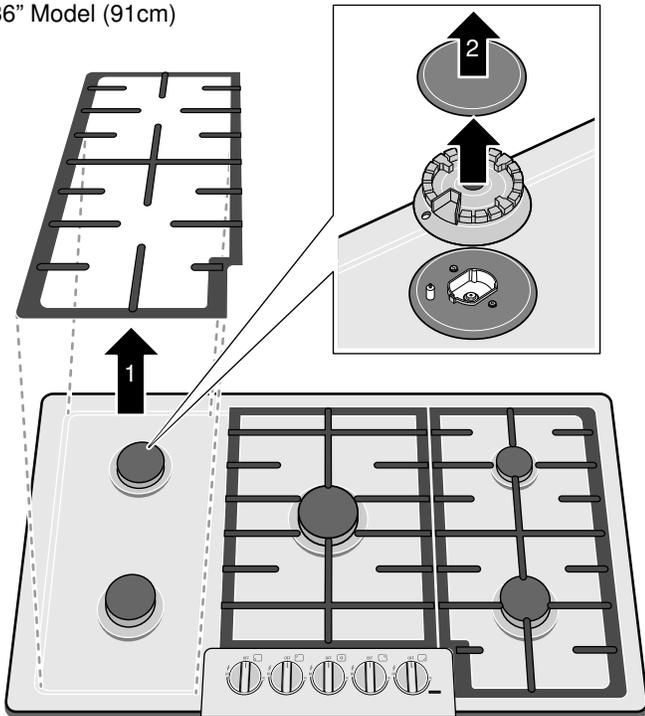
- Pans that span 2 burners, i.e. griddles, roasters and fish poachers, may be used when placed front to back and should not exceed the size of the grates. Adjust flame equally to cook evenly.
- Use a Wok with a flat bottom.
- Canners and pressure cookers must meet the same requirements as described above. After bringing contents to a boil, use lowest heat setting possible to maintain a boil or pressure (for pressure canners/cookers).

# Cleaning and Maintenance

## Cleaning

The entire cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

36" Model (91cm)



### Cleaning recommendations:

- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Before cleaning, be certain the burners are turned off and the grates and burners are cool.
- Do not clean removable cooktop parts in any self cleaning oven or dishwasher.
- After cleaning, place all parts in their proper positions before using cooktop.
- For proper burner performance, keep igniters clean and dry.
- Keep the igniter ports clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic igniters click.
- Do not use flammable cleansers such as lighter fluid.

### ⚠ CAUTION

All igniters spark when any single burner is turned on. Do not touch any of the burners when the cooktop is in use.

## Cleaning Guidelines

The cleaners recommended below and on the following page indicate a type and do not constitute an

endorsement of a particular brand. Use all products according to package directions.

| Cooktop part / material           | Suggested cleaners   | Important reminders   |
|-----------------------------------|--|---|
| Burner base / aluminum alloy      | <ul style="list-style-type: none"> <li>• Detergent and hot water; rinse and dry.</li> <li>• Stiff nylon bristle tooth brush to clean port openings.</li> <li>• Abrasive cleansers: Brillo® or S.O.S.® pads. Rinse and dry.</li> </ul>  | <ul style="list-style-type: none"> <li>• Do not scratch or gouge the port openings.</li> <li>• Clean ports with a wire or straightened paper clip.</li> <li>• Do not use a toothpick that may break off.</li> <li>• Do not soak burner bases.</li> </ul>  |
| Burner cap / porcelain enamel     | <ul style="list-style-type: none"> <li>• Hot sudsy water; rinse and dry thoroughly.</li> <li>• Nonabrasive Cleansers: Ammonia, Fantastic®, Formula 409®.</li> <li>• Mild Abrasive Cleansers: Bon Ami®, Ajax®, Comet®.</li> <li>• Liquid cleaners: Kleen King®, Soft Scrub®.</li> <li>• For food stains, use an abrasive cleanser such as, Zud® or Bar Keepers Friend®.</li> <li>• Reassemble. Make sure that the cap is seated on the base.</li> </ul>                           | <ul style="list-style-type: none"> <li>• Acidic and sugar-laden spills deteriorate the porcelain enamel.</li> <li>• Remove soil immediately after unit has cooled enough to touch.</li> <li>• Do not use wet sponge or towel on hot porcelain.</li> <li>• Do not soak burner caps.</li> <li>• Always apply minimal pressure with abrasive cleaners.</li> <li>• Dry thoroughly after cleaning.</li> </ul>  |
| Control knobs and grommets        | <ul style="list-style-type: none"> <li>• Hot sudsy water; rinse and dry immediately.</li> <li>• To remove grommets, see “Burner Control Knob Removal”.</li> <li>• To remove knobs, lift straight up.</li> </ul>  | <ul style="list-style-type: none"> <li>• Do not soak knobs or grommets.</li> <li>• Do not use abrasive scrubbers or cleansers, such as Bon Ami®, Ajax®, or Comet®. They may permanently damage the finish or remove graphics.</li> <li>• Do not pull on grommet when removing or replacing.</li> </ul>  |
| Exterior finish / stainless steel | <ul style="list-style-type: none"> <li>• Nonabrasive Cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately.</li> <li>• Cleaner Polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance.</li> <li>• Hard water spots: Household white vinegar.</li> <li>• Mild Abrasive Cleaners: Kleen King Stainless Steel liquid cleaner, Bon Ami®.</li> <li>• Heat discoloration: Bar Keepers Friend®</li> </ul> | <ul style="list-style-type: none"> <li>• Do not use steel wool pads. They will scratch the surface.</li> <li>• Stainless steel resists most food stains and pit marks providing the surface is kept clean and protected.</li> <li>• Never allow food stains or salt to remain on stainless steel for any length of time.</li> <li>• Rub lightly in the direction of the grain.</li> <li>• Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.</li> </ul> |

| Cooktop part / material                                 | Suggested cleaners   | Important reminders  |
|---|--|--|
| Grates and grate bridge / porcelain enamel on cast iron | <ul style="list-style-type: none"> <li>• Nonabrasive cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately.</li> <li>• Mild abrasive cleaners: Bon Ami® and Soft Scrub®.</li> <li>• Abrasive cleaners for stubborn stains: soap-filled steel wool pad.</li> </ul> | <ul style="list-style-type: none"> <li>• The grates are heavy; use care when lifting. Place on a protected surface for cleaning.</li> <li>• Blisters/ crazing/ chips are common due to the extreme temperatures on grate fingers and rapid temperature changes.</li> <li>• Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately after unit has cooled enough to touch.</li> <li>• Abrasive cleaners, used too vigorously or too often can eventually mar the enamel.</li> <li>• Do not clean in a self-clean oven.</li> </ul> |
| Igniters / ceramic                                      | <ul style="list-style-type: none"> <li>• Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®.</li> <li>• Gently scrape soil off with a toothpick.</li> </ul>  | <ul style="list-style-type: none"> <li>• Avoid excess water on the igniter. A damp igniter will prevent burner from lighting.</li> <li>• Remove any lint that may remain after cleaning.</li> </ul>  |

## Maintenance

The appliance requires only regular cleaning for proper operation. No other maintenance is required.

For detailed instructions see → *"Cleaning and Maintenance"* on page 23

# STATEMENT OF LIMITED PRODUCT WARRANTY

## What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Corporation ("BSH") in this Statement of Limited Product Warranty applies only to the Bosch appliance ("Product") 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 BSH to notify you in the unlikely event of a safety notice or product recall.

## How Long the Warranty Lasts

BSH 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 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, BSH 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 BSH will replace your Product (upgraded models may be available to you, in BSH's sole discretion, for an additional charge). All removed parts and components shall become the property of BSH 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. BSH's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a

BSH-authorized service provider during normal business hours. For safety and property damage concerns, BSH highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; BSH will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized service providers are those persons or companies that have been specially trained on BSH products, and who possess, in BSH'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 BSH). Notwithstanding the foregoing, BSH 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, BSH 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

BSH 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 BSH, 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.