

Bosch Gas Cooktops and Rangetops Quick Tips and Tricks



- Before first use, wipe your gas cooktop or rangetop with a clean, damp sponge and dry all surfaces.
- The type of cookware you use will affect how your food cooks:
 - Aluminum or copper-bottomed pans heat evenly, while steel pans may heat more unevenly.



- Cast-iron pans absorb heat slowly and cook best at low to medium settings.
- Flat, heavy-bottomed pans provide the best heat and stability.
- DO NOT use pans that are thin, warped, dented, or ridged as they may heat unevenly.
- **Looking for new cookware? Find cooking accessories at [bosch-home.com/us/shop](https://www.bosch-home.com/us/shop).**

- Always avoid heating stews, soups, sauces, or drinks too quickly. We also recommend stirring continuously to avoid overflow or spatter.
- Proper flames should be steady and sharp with a clear, blue color that is hardly visible in a well-lit room. If your flames appear yellow-orange, clean your burner.
- Flame size will affect your cooking:
 - Use high flame when bringing water to a boil.
 - Use medium flame when maintaining a slow boil, thickening sauces and gravies, or steaming.
 - Use low flame when poaching, or stewing.
- FlameSelect® offers 9 predefined power levels for more precise, controlled heating. **Select models only.**
 - **For more information on FlameSelect®, check out bosch-home.com/us/products/cooking-baking/cooktops/flame-select.**
- Use the OptiSim® burner for simmering delicate sauces or melting chocolate. The OptiSim® burner cap should be placed on the small front left burner. **Select models only.**

Cleaning and Care

- **Always wait until your cooktop or rangetop has fully cooled to begin cleaning.**
- For proper gas flow, remove the grates and burner caps and clean your cooktop or rangetop with soapy water and a soft cloth. If needed, remove any food debris from the burner slots with a wire or straightened paper clip.
 - Wash grates and burner caps with warm, soapy water. Carefully clean around the rubber feet of your grates. If the rubber feet fall off, your grates may scratch the surface.
 - **For more in-depth cleaning instructions, check out our [How-To Clean Gas Cooktops video here](#).**
- Leftover grease and grime after cleaning? Apply the Bosch Degreaser to your appliance, waiting 3 to 5 minutes. For stubborn stains, rub in with a soft cloth, like the Bosch Microfiber Cleaning Cloth, after waiting the allotted time. Wipe away any excess degreaser with water and a soft cloth.



- **Bosch Degreaser (00312207) and Bosch Microfiber Cleaning Cloth (00312289) sold separately. Visit bosch-home.com/us/shop to purchase.**

- To clean stainless steel elements, wipe down using a soft cloth and mild, soapy water and wipe dry. Always wipe in the direction of the grain.
 - After washing your stainless steel, condition with the Bosch Stainless Steel Conditioner for extra shine. Apply with a soft cloth in the direction of the grain, then wipe away any excess. DO NOT use conditioner on non-steel surfaces, logos, control markings, labels, black, smudge-proof or easy-clean steel, and appliance interiors.
 - **Bosch Stainless Steel Conditioner (Spray Bottle # 00576696, Wipes # 17002199) sold separately. Visit [bosch-home.com/us/shop](https://www.bosch-home.com/us/shop) to purchase.**



Need Assistance?

For additional assistance or questions, check out our Owner Support Resources at: [bosch-home.com/us/owner-support](https://www.bosch-home.com/us/owner-support)

For complete product information, refer to the Owner Manual available online at: [bosch-home.com/us/owner-support/get-support/owner-manuals](https://www.bosch-home.com/us/owner-support/get-support/owner-manuals)

Can't find what you're looking for?

Reach the Bosch Customer Support Team at **1-800-944-2904**

