

Bosch Gas Ranges Quick Tips and Tricks



- It is normal to see or feel occasional steam or warm air escaping from the oven vents. To avoid overheating your oven, DO NOT block oven vents.
- The type of pan you use will affect how your food browns:



- For tender, golden brown crusts, we recommend using a light-colored, non-stick or shiny metal pan.
 - For brown, crisp crusts, we recommend using a dark-colored, non-stick or dull pan or glass bakeware.
 - **Looking for new bakeware? Visit bosch-home.ca/en/service/cleaners-and-accessories to purchase from our store or authorized parts distributor.**
- Always allow at least 2.5 cm (1 in) of space between pans and the oven walls for best heat circulation.
- Do not wish to bake right away? Use the Bake and Start Time selections on your display to set a delayed baking time. **Select models only.**
- Began baking and need to quickly change the temperature of your oven? Press Bake followed by the + or - on your display to easily adjust your oven to the new desired temperature.
- Proper flames should be steady and sharp with a clear, blue color that is hardly visible in a well-lit room. Adjust or clean your burner if your flames appear yellow-orange. For more information on how to clean your gas range, refer to the Cleaning and Care section below.

Cleaning and Care



- For proper gas flow, clean gas ranges with a clean, damp cloth. Remove any food debris from the burner slots with a small, non-abrasive brush and wipe away with the cloth. For spills, soak up with an absorbent cloth.
- Use the Self Clean function to clean the inside of your oven. Self Clean uses high heat to burn off any stubborn mess. Once Self Clean is complete, simply wipe away any leftover debris from the inside of your oven. **Select models only.**
 - We recommend opening a window or using a ventilation fan or hood when your oven is in Self Clean mode.
 - Always remove racks, accessories, pots, pans, and any excessive spills **before** starting the Self Clean cycle to prevent damage and achieve optimal cleaning results.
- Unsure how to clean the rest of your range? Follow these easy steps:
 - Clean racks with soapy water. Rinse thoroughly and dry.
 - Wash your glass door with soap and water. Then, wipe clean.
 - Always wipe up spills from painted and porcelain surfaces. Wash with hot soapy water, wipe clean, and dry.
- To clean stainless steel appliances, 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, and appliance interiors.
- It is not necessary to condition black, smudge-proof or easy-clean steel after cleaning. Simply wash these types of steel with mild, soapy water and a soft cloth.
- **Bosch Stainless Steel Conditioner (Spray Bottle #00576696, Wipes #17002199) sold separately. Visit [bosch-home.ca/en/service/cleaners-and-accessories](https://www.bosch-home.ca/en/service/cleaners-and-accessories) to purchase from our authorized parts distributor.**



Need Assistance?

For additional assistance or questions, check out our Owner Support Resources at: bosch-home.ca/en/service

For complete product information, refer to the Owner Manual available online at: bosch-home.ca/en/service/owner-manuals

Can't find what you're looking for?

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

