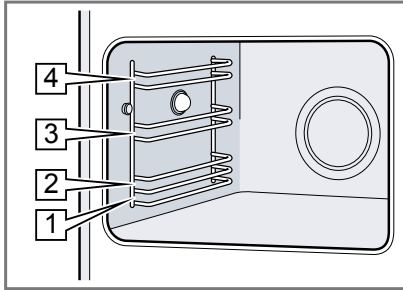# Built-in Steam Convection Oven Quick Reference Guide

**BOSCH**

This guide is for commonly cooked foods cooked in the built-in steam and convection oven (model HSLP451UC). This guide is not a substitute for the Use and Care Manual. Read the Use and Care Manual for detailed instructions and important safety notices.

### Rack levels

The oven has four rack levels. The rack levels are numbered from bottom to top.

| Level | Best for |
|-------|----------|
| 4 | Two rack baking |
| 3 | Vegetables, fish, rice, reheat pizza |
| 2 | Most baked goods on cookie sheet or baking pan, roasting most meats, frozen foods, cakes, casseroles, frozen pizza |
| 1 | Large roasts, turkey, angel food cake |

## Before using for the first time

Follow the steps described in your user manual before you start using your appliance.

## Operating the oven

### Turning the oven on

1. Place food in steam oven before preheat unless using the slow cook or European conv modes.
2. Select the desired **cooking mode**.
3. Press the **numeric keypad** to set a temperature.
4. Press **Enter**.

### Turning the oven off

1. Press the **Oven Clear/Off** button to cancel the cooking mode and return to the stand-by state screen.

### Setting the kitchen timer

1. Press **Clock/Timer**.
2. Enter the desired time using the **numeric keypad**.
3. Press **Soft Key 3** (Set Timer).
   When the timer reaches zero, the display shows a 0:00 and sounds an alarm tone every 10 seconds for 2 minutes.
4. After the timer has finished, it may be reset by pressing the **Soft Key 1** (Timer Off) or by opening the door.

### Setting the oven timer

1. Place food in the oven.
2. Select a mode and temperature.
3. Press **Soft Key 2** (Oven Timer).
4. Enter the desired time using the **numeric keypad**.
5. Press **Enter**.
6. After the timer has finished, it may be reset by pressing the **Oven Clear/Off** or by opening the door.

### After each operation

1. Leave the oven door open in the "at rest" position, until the interior has cooled down.
2. Use a cleaning sponge to remove any water remaining in the evaporator dish and to wipe down the oven cavity.
3. Dry the oven cavity with a soft cloth.
4. Close the door.

## Cleaning the oven with steam

**IMPORTANT:** Steam-cleaning requires 2 start/stop cycles to complete its operation. Steam clean cannot be aborted once started. Both cycles must be completed before the appliance will become operational again.

### Cleaning phase (cycle 1, approximately 30 minutes)

1. Let the oven cool down and remove any accessories.
2. Clean the evaporator dish with a cleaning sponge.
3. Fill the water tank to MAX before inserting it into the appliance.
4. Add a drop of dishwashing liquid to the evaporator dish.
5. Shut the oven door.
6. Select **Settings** on the control panel.
7. Navigate to **Steam Clean**.
8. Press **Enter**.
9. Press **Yes** to begin steam cleaning.
   At the end of the cleaning phase, the countdown will suspend and a buzzer will sound. The display will show "Clean Steam Dish". DO NOT press enter before following the instructions below.

### Rinse phase (cycle 2, approximately 20 seconds)

10. Rinse out the water tank and fill it with clean water. If the water tank is not refilled and the **Enter** button is pressed, the action will be ignored. The rinse cycle can only be completed if the water tank is refilled.
11. Remove the rack rails from the oven and clean softened food residues from them. Wipe out the food residues from the oven and the evaporator dish with a cleaning sponge, thoroughly wash out the cleaning sponge.
12. Press **Enter** to start the rinse.
    The display will show "Steam Clean". The countdown will resume, and after another 20 seconds a beep will signal the end of "Steam Clean". The display will show "clean steam dish".
13. Wipe any remaining water from the evaporator dish with a cleaning sponge. Wipe down the oven. Thoroughly rinse out the cleaning sponge.
14. Press **Enter**.
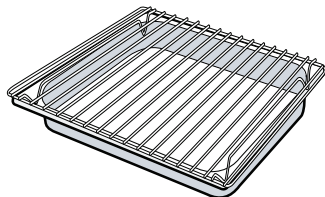
## Setting the automatic program

1. Select either **Chicken** or **Vegetables** on the control panel. The display screen will show a list of food groupings.
2. Press **Soft Key 2 (Food Type)** to advance through the menu options.
3. Press **Enter** to select the desired food. The display will show the rack level (levels 1 – 3) and specific ovenware/accessories that should be used.
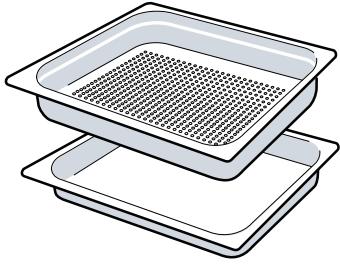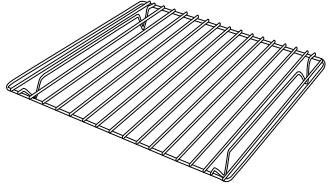4. Place food in steam oven at the indicated locations.
5. Close the oven door.

## Setting the weight

6. Press the **numeric keypad** to adjust the weight of the food you will be cooking. Each type of food has a maximum and minimum weight setting.
7. Press **Enter.** The oven will begin preheating.

## Cooking modes and recommendations

| Mode | Min temp °F (°C) | Max temp °F (°C) | Use |
|---|---|---|---|
| **Steam** | 95 (35) | 212 (100) | Steams vegetables, fish, and side dishes; extracts juices. |
| **Steam Conv** | 250 (120) | 450 (230) | Combines steam and convection oven modes. Use for meat, soufflés and baked goods. |
| **Reheat** | 210 (98) | 360 (180) | Gently reheats cooked foods in plated dishes and baking dishes. |
| **Defrost** | 110 (43) only | | Defrosts fruits, vegetables, meats and fish for cooking or serving. |
| **Keep Warm** | 140 (60) only | | Keeps hot, cooked foods at serving temperature. |
| **Dish Warming** | 125 (52) only | | Heats and keeps warm oven–safe ovenware, plates and bowls. |
| **Slow Cook** | 140 (60) | 250 (120) | Slowly roasts meats so they remain very tender. Place food in oven after preheat. |
| **Proof** | 100 (38) only | | Proof (raises) yeast dough and sourdough. |
| **European Conv** | 150 (65) | 450 (230) | Operates as a convection oven, with no steam. Place food in oven after preheat. Use for moist cakes, sponge cakes and braised meat. |
| **Chicken** | Determined by program Sets automatic programming. | | |
| **Vegetables** | Determined by program Sets automatic programming. | | |

| Food | | Mode | Temp °F (°C) | Minutes | Levels | Accessories |
|---|---|---|---|---|---|---|
| **Reheating foods** | Pizza | Reheat | 350 (175) | 12 – 15 | 3 | |
| | Vegetables | Reheat | 250 (120) | 12 – 18 | 2 | |
| | Bread | Reheat | 350 (175) | 8 – 12 | 2 | |
| | Noodles, potatoes, rice | Reheat | 210 (98) | 5 – 10 | 3 | |
| **Frozen products** | French fries | European Conv | 375 (190) | 25 – 35 | 2 | |
| | Lasagna, frozen | Steam Conv | 375 (190) | 35 – 55 | 2 | |
| | Pizza, thin crust | European Conv | 375 (190) | 15 – 23 | 2 | |
| | Pizza, deep dish | European Conv | 375 (190) | 18 – 25 | 2 | |
| | Frozen fish fillets | Steam Conv | 375 (190) | 35 – 50 | 2 | |
| **Poultry, Meats, Seafood** | Chicken, whole 2.65 lbs. | Steam Conv | 375 (190) | 50 – 60 | 2 | |
| | Chicken pieces, per 2.65 lbs. | Steam Conv | 375 (190) | 20 – 35 | 2 | |
| | Turkey, whole, unstuffed | Steam Conv | 325 (160) | 80 – 95 | 2 | |
| | Pot-roasted beef, 3.5 lbs. | Reheat | 300 (150) | 100– 140 | 2 | |
| | Filet of beef, medium, 2 lbs. | Reheat | 350 (175) | 20 – 28 | 2 | |
| | Thick sliced sirloin, med.; 2 lbs. | European Conv | 350 (175) | 45 – 60 | 2 | |
| | Pork chop, boneless, 1.2 lbs. | Steam Conv | 300 (150) | 75 – 120 | 2 | |
| | Clams, oysters, 0.33 lbs. | Steam | 212 (100) | 10 – 15 | 2 | |
| | Meat loaf (ground meat), 1.2 lbs. | Steam Conv | 350 (175) | 45 – 60 | 2 | |

| Food | | Mode | Temp °F (°C) | Minutes | Levels | Accessories |
|---|---|---|---|---|---|---|
| | Shrimp, medium, per 1 lb | Steam | 212 (100) | 5 – 8 | 1 + 3 | |
| | Fish Fillet, per 3.5 lbs. | Steam | 180 (82) | 10 – 20 | 1 + 3 | |
| Defrosting foods | Chicken parts, bone-in | Defrost | 120 (49) | 60 – 70 | 1 + 3 | |
| | Chicken parts, boneless | Defrost | 120 (49) | 30 – 35 | 1 + 3 | |
| | Frozen vegetables | Defrost | 120 (49) | 20 – 30 | 1 + 3 | |
| | Fish fillets | Defrost | 120 (49) | 15 – 20 | 1 + 3 | |
| | Beef | Defrost | 120 (49) | 70 – 80 | 1 + 3 | |
| Vegetables | Artichokes | Steam | 212 (100) | 30 – 35 | 1 + 3 | |
| | Asparagus | Steam | 212 (100) | 7 – 12 | 1 + 3 | |
| | Beets | Steam | 212 (100) | 40 – 50 | 1 + 3 | |
| | Broccoli | Steam | 212 (100) | 8 – 10 | 1 + 3 | |
| | Brussels sprouts | Steam | 212 (100) | 20 – 30 | 1 + 3 | |
| | Cabbage | Steam | 212 (100) | 25 – 35 | 1 + 3 | |
| | Carrots | Steam | 212 (100) | 10 – 20 | 1 + 3 | |
| | Cauliflower | Steam | 212 (100) | 10 – 15 | 1 + 3 | |
| | Fennel | Steam | 212 (100) | 10 – 14 | 1 + 3 | |
| | Green beans | Steam | 212 (100) | 15 – 20 | 1 + 3 | |
| | Peas | Steam | 212 (100) | 5 – 10 | 1 + 3 | |
| | Pea pods | Steam | 212 (100) | 8 – 12 | 1 + 3 | |
| | Spinach | Steam | 212 (100) | 2 – 3 | 1 + 3 | |
| | Stuffed vegetables (zucchini, eggplant, peppers) | Steam Conv | 320 (160) – 360 (175) | 15 – 30 | 1 + 3 | |
| | Zucchini | Steam | 212 (100) | 2 – 3 | 1 + 3 | |
| Starches, Grains, Breads | Potatoes (unpeeled) | Steam | 212 (100) | 35 – 45 | 1 + 3 | |
| | Potatoes (peeled) | Steam | 212 (100) | 20 – 25 | 1 + 3 | |
| | Potato gratin | Steam | 212 (100) | 35 – 45 | 2 | |
| | Brown rice | Steam | 212 (100) | 30 – 40 | 2 | |
| | Long grain rice | Steam | 212 (100) | 20 – 30 | 2 | |
| | Lentils | Steam | 212 (100) | 30 – 45 | 2 | |
| | Couscous | Steam | 212 (100) | 6 – 10 | 2 | |
| | Canellini beans (pre-softened) | Steam | 212 (100) | 65 – 75 | 2 | |
| | White bread, 1.7 lbs. | Steam Conv | 400 (205) | 15 – 20 | 2 | |
| | Multi-grain bread | Steam Conv | 400 (205) | 15 – 20 | 2 | |
| | Whole grain bread, 1.7 lbs. | Steam Conv | 400 (205) | 20 – 30 | 2 | |
| | Biscuits | European Conv | 300 (150) | 12 – 17 | 2 | |
| Slow cook | Boned leg of lamb, 2 – 3.5 lbs. | Slow cook | 175 (80) | 140 – 160 | 2 | |
| | Roast beef, 3.5 – 5.5 lbs. | Slow cook | 175 (80) | 150 – 180 | 2 | |
| | Pork fillets | Slow cook | 175 (80) | 50 – 70 | 2 | |
| | Beef steaks, 1.2" thick | Slow cook | 175 (80) | 40 – 80 | 2 | |
| | Duck breast | Slow cook | 175 (80) | 35 – 55 | 2 | |
| Cakes, Small baked products | Muffins | European Conv | 350 (175) | 20 – 30 | 2 | |
| | Sponge cake | European Conv | 300 (150) | 60 – 70 | 2 | |
| | Chocolate chip cookies | European Conv | 325 (160) | 9 – 13 | 3 | |
| | Sugar cookies | European Conv | 325 (160) | 7 – 10 | 3 | |
| | Sheet cake | Steam Conv | 325 (160) | 35 – 45 | 2 | |
| | Bundt | European Conv | 325 (160) | 35 – 45 | 2 | |
| | Yeast dough, proofing | Proof | 100 (38) | 20 – 30 | 1 | |
| | Sourdough, proofing | Proof | 100 (38) | 20 – 30 | 1 | |

# Automatic program recommendations

| Food | | Default weight | Min. weight | Max. weight | Accessories and rack levels |
|------|------|------|------|------|------|
| **Vegetables** | Wait until after cooking to season vegetables, including potatoes. | | | | |
| | Cauliflower florets | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| | Broccoli florets | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| | Green beans | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| | Green asparagus | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| | Mixed veggie steam | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| | Peeled potatoes | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| | Unpeeled potatoes | 1.0 lbs. (0.4 kg) | 0.2 lbs. (0.1 kg) | 4.5 lbs. (2 kg) | Perforated (level 3) + baking pan (level 1) |
| **Chicken** | Weigh individual pieces of chicken. Enter the weight of the heaviest piece. **DO NOT** place pieces of chicken on top of one another in the ovenware. You can marinate the pieces of chicken before cooking. | | | | |
| | Whole chicken | 3.5 lbs. (1.6 kg) | 1.5 lbs. (0.7 kg) | 5.0 lbs. (2.3 kg) | Wire rack + baking pan (level 2) |
| | Chicken portions | 0.25 lbs. (0.1 kg) | 0.1 lbs. (0.04 kg) | 0.75 lbs. (0.36 kg) | Wire rack + baking pan (level 2) |