

Quick Tips - Convection Cooking*

Bosch 5000 Series Wall Ovens

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Quick Cooking Tips

Converting to convection bake:

- Reduce recipe temperature by 25° F.
- Check food for doneness early:

If recipe calls for ...	Check food ...
1 - 15 min.	3 min. early
16 - 30 min.	5 min. early
31 min. - 1 hr.	10 min. early

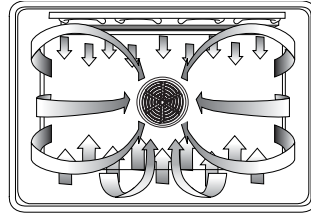
Converting to convection broil:

- No conversion from standard broil is necessary.
- Refer to convection broil chart in Use and Care Manual for cooking times.

Converting to convection roast:

- DO NOT change recipe temperature.
- Refer to convection roast chart in Use and Care Manual for cooking times.

About Convection Cooking



DO NOT use convection bake for meats. Use convection roast instead.

Standard cooking modes (bake, broil, etc.) use heat radiated from one or more elements to cook food. Convection modes use both heat from the elements and a fan in the back of the oven to continuously circulate the heated air throughout the oven.

Advantages of Convection Cooking

- Even baking, browning and crisping.
- Juices and flavors are sealed in.
- Air-leavened foods such as cream puffs, souffles, meringues and breads are higher and lighter.
- Multiple rack cooking.
- No special bakeware required.
- Saves time and energy.

Convection Bake

Use this mode for:

- Large quantities of food on multiple racks.
- Pastries, breads, snack foods and appetizers.

For Best results:

- Use low-sided, uncovered pans
- Center baking sheets side to side on the oven rack.

Convection Broil

Use this mode for:

- Thicker, tender cuts of meat, poultry and fish.
- DO NOT use this mode for browning breads or casseroles.

For Best results:

- Meats should be at least 1 1/2" thick.

Convection Roast

Use this mode for:

- Large, tender cuts of meat and poultry such as roast or whole chicken.

For Best results:

- Do not cover meat or use cooking bags.
- Refer to convection roast chart in Use and Care Manual for cooking times.

* Convection features vary by model. HBL503 models do not have convection features.

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.

Quick Tips - Your Oven

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Quick Cooking Tips

To Set the Timer:

1. Press **TIMER**. **TIMER** appears in the display.
2. Press **TIMER** again. The hours flash.
3. Press **+** or **-** to set hours.
4. Press **TIMER**. The minutes flash.
5. Press **+** or **-** to set minutes.
6. Press **TIMER**.

To Set the Self-Clean Mode:

1. Remove oven racks and close oven door.
2. Turn both knobs to **CLEAN**.

Note: See Use and Care Manual for important safety notifications.

To Set the Clock:

1. Press **SET CLOCK**. The hours flash and **CLOCK** appears in the display.
2. Press **+** or **-** to set hour.
3. Press **SET CLOCK**. The minutes flash.
4. Press **+** or **-** to set minutes.
5. Press **SET CLOCK**.

Using the Oven

To Set the Cooking Mode:

1. Turn **mode knob** to select cooking mode. Select **FAST PREHEAT** if using that option.
2. Turn **temperature knob** to select temperature. Select **PRESET** to use the default temperature.

REMINDER!

When using **fast preheat**, you must **select the cooking mode** after the oven is preheated and before placing food in the oven.

Selecting the Rack Position

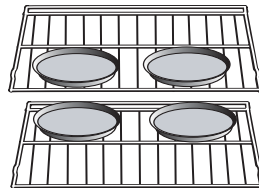
See graphic at right.

Rack 4 - Highest position. Use for melting cheese quickly.

Rack 3 - Use for broiling most meats and for toasting bread.

Rack 2 - Use for pies, casseroles, breads, bundt or pound cakes, small roasts or poultry. Also use for broiling thicker cuts of meat.

Rack 1 - Lowest Position. Use for angel food cake, large roasts and turkey.

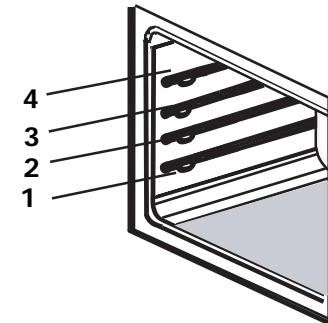


Using Multiple Racks

2 Rack baking: Use positions 1 and 3.

3 rack baking: Use positions 2, 3 and 4.

When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at left).



Refer to Self Help section of the Use and Care Manual for problem solving tips.

If additional assistance is required, please contact Bosch Customer Service: 800-944-2904 or www.boschappliances.com.