

BOSCH

Invented for life



Instruction manual HGV425120N

BOSCH

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to make settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a fault, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual

HGV425120N

en **9000485083**

B–111189–02

Table of contents

Safety information **6**

Before installation 6

Information for your safety 6

Causes of damage 9

Gas connection 10

Problems with the gas installation / smell of gas 11

Electrical connection 11

Energy and environment tips **12**

Environmentally-friendly disposal 12

Saving energy with your oven 12

Saving energy with the hob 12

Levelling the cooker 13

Positioning the appliance 14

Your new oven **15**

Hob 16

The oven 17

Before using the oven for the first time **21**

Heating up the oven 21

Cleaning the accessories 21

Pre-cleaning the burner body and upper cover 22

Setting the hob **23**

To ignite the burners 23

Hotplate settings table 24

Setting the oven **26**

Setting procedure 26

Care and cleaning **27**

Upper glass cover 27

Cleaning agents 28

Table of contents

For ease of cleaning 30

Detaching and attaching the oven door 31

Troubleshooting 33

Malfunction table 33

Replacing the bulb in the oven ceiling light 34

After-sales service 35

Tested for you in our cooking studio 36

Cakes and pastries 37

Baking tips 39

Meat, poultry, fish 40

Tips for roasting and grilling 44

Bakes, gratins, toast 44

Frozen foods 45

Special dishes 45

Preserving 46

Acrylamide in foodstuffs 48

Test dishes 49

⚠ Safety information

Read this instruction manual carefully. Keep the instruction and the installation manuals, as well as the various accessories, in a safe place. Please pass on these manuals and the accessories to the new owner if you sell the appliance.

Before installation

Transport damage

Check the appliance for damage after unpacking it. Do not have the appliance connected if it has been damaged in transport.

Incorrect connection

Only allow a licenced professional to connect the appliance. If the appliance is connected incorrectly, it is not covered under warranty.

Information for your safety

This appliance is only intended for domestic use. The appliance should only be used for cooking.

Adults and children who
– have any physical, motor or mental impairment or
– are not sufficiently informed about how to use the appliance or not familiar with the appliance

must not operate the appliance without supervision.

Hot surfaces ⚠

CAUTION: the appliance heats up to high temperatures when the grill is in use. Keep children at a safe distance.

Do not touch hot cooking surfaces, the interior of the oven or the heating elements. There is a risk of burns. Children must be kept at a safe distance from the appliance.
Open the oven door carefully. Hot steam may escape.

Do not place any flammable or combustible items on the hob, in the oven or in the lower drawer. There is a risk of fire.

Electricity/gas lines must not touch the rear of the appliance. When the appliance is in operation, the rear of the appliance heats up. This can cause damage to the power cables.

Never trap cables of electrical appliances in the hot oven door or pull over the hot cooking surfaces. The cable insulation could melt. There is a risk of a short circuit.

Hot steam

Risk of scalding.
Open the oven door carefully. Hot steam may escape.

Never pour water into the hot cooking compartment. This will produce hot steam. Keep children at a safe distance.

Take care when preparing food with a high alcohol content (e.g. cognac, rum).
Alcohol evaporates at very high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burns. You should only use high-proof alcohol in small amounts and open the oven door carefully.

The lower drawer surfaces can become hot. Keep only oven accessories in the lower drawer. There is a risk of fire.

Overheated fat (liquid or solid)

⚠ Overheated fat can catch fire quickly. There is a risk of fire.
Never leave oil or fat unattended when it is heating up. Do not try to use water to put out burning oil or fat. Cover the pan immediately with a lid. Switch off the hotplate. Allow the pan to cool down on the hotplate.

Inadequate ventilation when cooking with gas cookers

⚠ Using a gas cooker leads to the build-up of heat and moisture in the installation space. Make sure there is adequate ventilation: keep the natural ventilation openings open or provide a mechanical ventilation device (e.g. a cooker hood). Intensive and lengthy use of the appliance may require additional ventilation, e.g. opening a window, or active ventilation, e.g. operation of the mechanical ventilation device at a higher power level.

Do not hang highly combustible materials, such as curtains, near this appliance. You must not operate the hob if there are no pans on the cooking zones. Grease deposits in the filter of the extractor hood may ignite. The high heat may damage the cooker hood. There is a risk of fire.

Hinges ⚠ Do not place your hands in the oven door hinges or the upper cover hinges, if present. You could trap your fingers.

Accessory parts and pans Do not handle accessories and pans without wearing oven gloves. There is a risk of burns.

High-pressure cleaner or steam cleaner Never clean the oven or hob with a high-pressure cleaner or steam cleaner. There is a risk of a short circuit.

Repairs ⚠ Improper repairs may constitute a serious hazard to the user. There is a risk of electric shock. There is a risk of a gas leak.

Repairs must only be carried out by fully trained after-sales service engineers. Damaged cables must be replaced by after-sales service engineers.

If the appliance is defective, disconnect the fuse in the fuse box. Disconnect the gas connection. Call the after-sales service.

Moving the appliance by the gas line or door handle Do not move the appliance while holding the gas pipe; the gas pipe could be damaged. There is a risk of a gas leak. Do not move the appliance while holding it by the door handle. The door hinges and door handle could be damaged.

Upper glass cover ⚠ Caution: the upper glass cover may shatter if it becomes hot. All hotplates must be switched off and cooled down before you fit the glass cover.



Causes of damage

Damage in the cooking area (hob)

Always use the burners by placing a saucepan on them. Do not heat empty pans or saucepans. The bottom of the saucepans would be damaged.

The bottom of the saucepan must be flat.

The saucepan must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the saucepan. Handles and holders will not come to harm and energy is saved.

Make sure the burners are clean and dry. The burner bodies and covers must be positioned correctly in the correct location.

Make sure the burners are not used when the hob lid is closed, for example by children playing with the appliance.

Damage to the oven

Do not place the oven tray on the bottom of the oven.
Do not spread aluminium foil on the bottom of the oven.
Do not place food containers on to bottom of the oven.
Heat would be trapped. Cooking and grilling times will be incorrect and enamalled cookware will be harmed.

Never pour water onto a hot oven. The enamalled surface will be harmed.

Only put a moderate amount of fruit into fruit cakes as they may become very juicy. The fruit juice that drops onto the oven tray will cause permanent stains.

Do not step on or sit over the open oven door.

Damage to the lower drawer

Do not place hot items in the lower drawer. The lower drawer may be damaged.

Damage to the surrounding furniture surfaces

Only leave the oven to cool down when it is switched off. Even if you leave the oven door open a little, the edges of the surrounding furniture may be damaged over time.

If the oven seals are excessively dirty, then the oven door may not close fully while the oven is in use. The surfaces of the furniture nearby will be damage over time. Keep the oven seal clean.

Gas connection

Installation must be carried out only by authorised personnel or a service employee authorised by the manufacturer and in accordance with the ”Gas connection and conversion guidelines”.

For the authorised personnel or service employee authorised by the manufacturer

The setting requirements for this appliance are noted on the identification plate located on the back of the appliance. The default gas type is marked with a star (*).

Before installing the appliance, make sure that the local gas requirements (gas type and pressure) are suitable for the appliance settings. If the appliance settings need to be changed, consult the ”Gas connection and conversion guidelines”.

This appliance is not connected to a device that evacuates combusting products. This appliance must be connected and commissioned in accordance with the relevant rules and regulations for installation. Do not connect the appliance to an exhaust gas outlet. Particular attention should be paid to the rules regarding ventilation.

Gas connection should be made with a rigid, non flexible connection (gas pipe) or an approved safety gas hose.

If an approved safety hose is used then care must be taken to ensure that it is not squashed or crushed in any way. The hose must not come into contact with hot surfaces.

The gas may be connected (gas pipe or safety gas hose) to the left or the right side of the appliance. The connection must have an easily accessible shut-off device.

Problems with the gas installation / smell of gas

If you smell gas or notice defects in the gas installation, you must:

- immediately close the gas supply or the gas bottle valve
- immediately put out any naked flames and cigarettes
- switch off electrical devices, including lights
- open the window and ventilate the room well
- call the after-sales service or your gas supplier.

Electrical connection

Installation must be carried out by an authorised service employee. A 16A circuit breaker is required for the connection. The appliance has been designed to be used with 220-240V mains current.

If the voltage drops below 180 V, then the electrical igniter system will not function.

All warranty rights will be invalidated if damage occurs due to incorrect connection and installation.

For the authorised service employee

The device must be connected according to the information on the identification plate.

Connect the appliance only to an electrical connection that is in compliance with the regulations. Once the appliance has been connected, it must be possible to reach the connection point easily so that it can be disconnected.

A multi-pole separator system must be provided.

The use of extension cables and multi-socket adapters is forbidden.

This appliance must be operated with an earthed connection to provide adequate electrical safety. If the appliance is not earthed in accordance with regulations, then protection against hazards in the electrical system cannot be guaranteed.

H 05 W-F or an equivalent type of cable should be used to connect the appliance.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting in the oven and when cooking on the hob and how to dispose of your appliance properly.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Saving energy with your oven

Only preheat the oven if this is specified in the recipe or in the operating instructions table.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Saving energy with the hob

Always use a saucepan which is the correct size for your food. A larger, less full saucepan requires a lot of energy.

Always place a suitable lid on the saucepan.

The gas flame must always be in contact with the base of the saucepan.

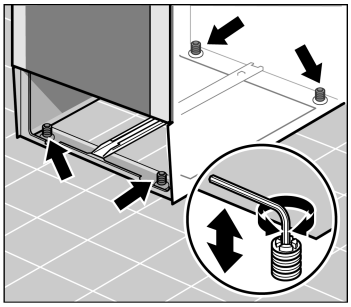
Levelling the cooker

Always place the cooker directly on the floor.

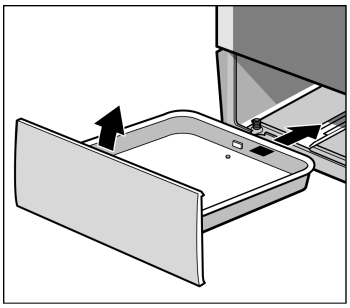
The cooker has height-adjustable feet. This allows you to raise the plinth by about 15 mm.

1. Pull out the plinth drawer and lift it up and out.

There are adjustable feet at the front and rear on the inside of the plinth.

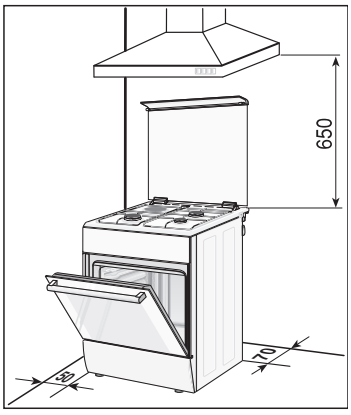


2. Use an Allen key to raise or lower the adjustable feet as necessary until the cooker is level.



3. Push the plinth drawer back in.

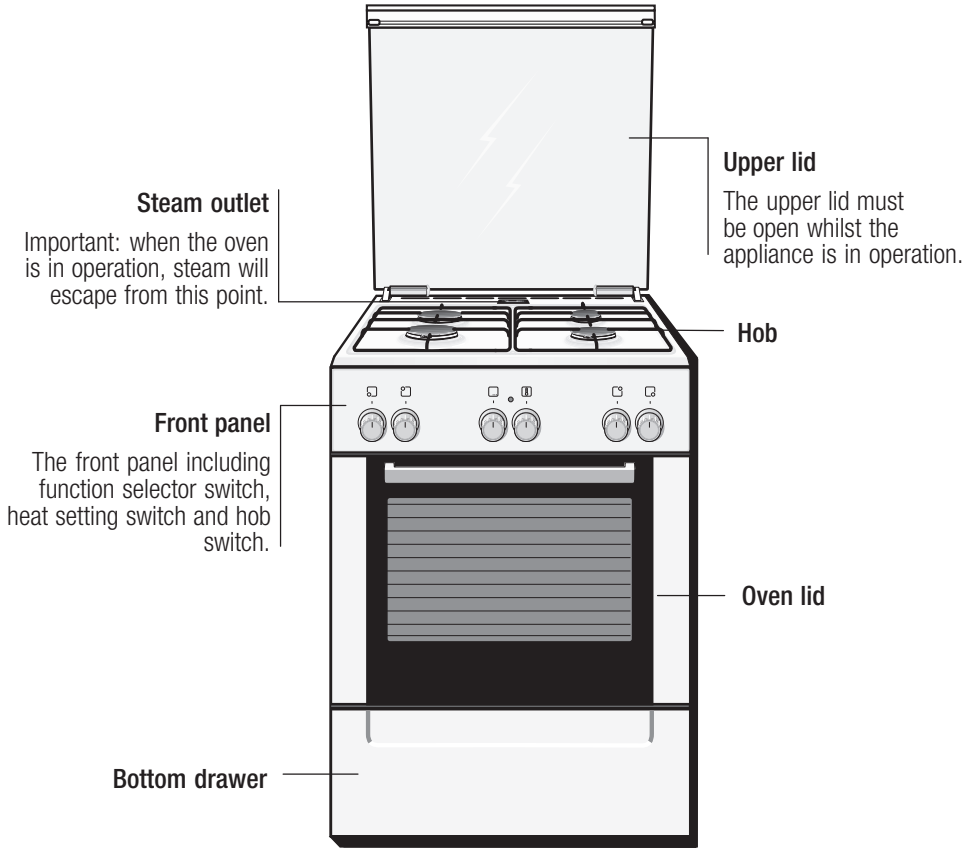
Positioning the appliance



The product must be installed in accordance with the dimensions provided and it must be placed directly on the kitchen floor. It should not be placed over another object. The distance between the top of the cooker and the lower part of the hood should be adjusted according to the guidelines provided by the hood manufacturers. Care must be taken not to move the appliance after installation. There must be at least 50 mm between the power burner or the wok burner on the hob and adjacent cabinets.

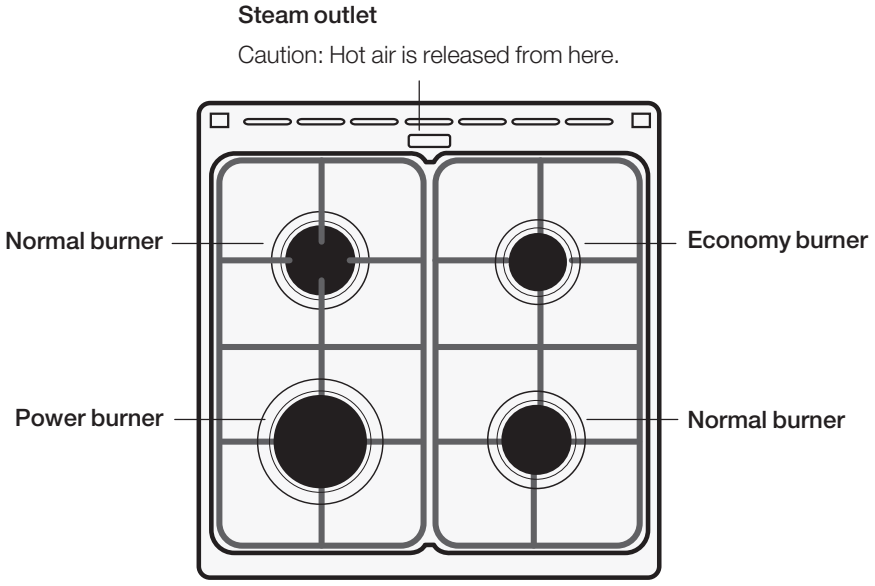
Your new oven

This section will familiarise you with your new product. With the help of your user guide, you will learn about the hob, the oven and the accessories.



Details are subject to change depending on the appliance model.

Hob



Heating efficiency of the burners		Diameters of pots and pans suitable for the burners
Economy burner	1 kW	12-18 cm
Normal burner	1.75 kW	18-24 cm
Power burner	3 kW	24-28 cm



The bottom of the saucepan or pan must be flat.

Pots and pans must centred on the burners. This will ensure that the flame of the burner is in contact with the base of the pot or pan. Handles and holders will not come to harm and energy is saved.

Hotplate controls

You can use the four hotplate controls to control the heat output provided by each hotplate.

Setting		Function/gas burners
○	Off position	Off
✲	Ignition position	Ignition position
	Settings range	Large flame = highest power Economy flame = lowest power

At the end of the settings range there is a limit stop. Please do not turn the knob beyond this stop.

The oven

Use the function selector and the temperature selector to set the oven.

Function selector

Use the function selector to select the type of heating for the oven.
You can turn the function selector clockwise and anti-clockwise.

Setting		Use
0	Off position	The oven switches off.
	Top/bottom heating*	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level.
	Bottom heating	For preserving, browning and the final baking stage. The heat is emitted from below.
	Grill, small area	For grilling small amounts of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
	Grill, large area	For grilling steaks, sausages, toast and fish. The whole area below the grill heating element becomes hot.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

The light comes on in the cooking compartment when you make the setting.

Temperature selector

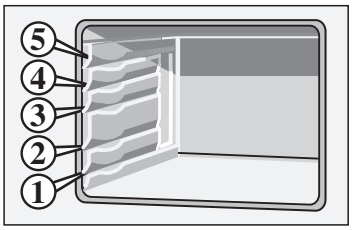
The temperature selector is used to set the temperature or grill setting.

Setting		Meaning
⏻	Off position	The oven does not heat up.
50-270	Temperature range	The temperature in the cooking compartment in ºC.
1, 2, 3	Grill setting	The grill settings for the small and large area grill. Level 1 = low Level 2 = medium Level 3 = high

When the oven is heating, the indicator lamp above the temperature selector lights up. It goes out during pauses in the heating. Does not light up in every position.

Accessories

The accessories can be inserted into the oven at 5 different levels.

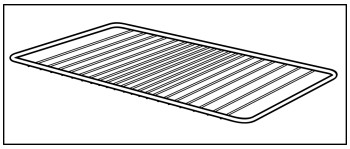


You can pull out the accessories two thirds of the way without them tipping. This allows dishes to be removed easily.

The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

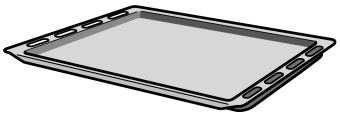
Hold the sides of the baking tray firmly with both hands and slide it in parallel into the shelf.
When sliding in the baking tray, avoid movements to the right or left as this will make it difficult to slide it in. The enamelled surfaces may be damaged.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



Wire rack

For ovenware, cake tins, roasts, grilling and frozen meals.



Enamel baking tray

For cakes and biscuits.

Push the baking tray into the oven with the sloping edge facing towards the oven door.

Special accessories

You can purchase special accessories from the after-sales service or specialist shops.
You will find a comprehensive range of products for your oven in our brochures and on the Internet.
The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HEZ 334001	For ovenware, cake tins, roasts, grilling and frozen meals.
Enamel baking tray HEZ 331000	For cakes and biscuits.
Universal pan HEZ 332000	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Insert shelf HEZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray HEZ 325000	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with the grill tray under the wire shelf.
Glass pan HEZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Enamel baking tray with non-stick coating HEZ 331010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.

Universal pan with non-stick coating HEZ 332010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Pizza tray HEZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Bakestone HEZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Lid for the Profi extra-deep pan HEZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass roasting dish HEZ 915001	The glass roasting dish is suitable for pot roasts and casseroles that are cooked in the oven. It is ideally suited to automatic roasting.
Metal roasting dish HEZ 6000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Universal roasting dish HEZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
Protective grid	The protective grid is fixed to the oven door. This prevents small children from touching the hot oven door. The protective grid can be ordered from the factory after-sales service with number 469 088.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.
First read the section on *Safety information*.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of ⊟ Top/bottom heating at 240 °C is ideal.
Ensure that no packaging has been left in the cooking compartment.

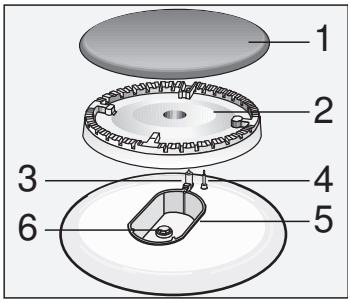
1. Use the function selector to set ⊟ Top/bottom heating.
2. Use the temperature selector to set the temperature to 240 °C.

After an hour, switch off the oven. Turn the function selector and temperature selector to the off position.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Pre-cleaning the burner body and upper cover



Clean the burner covers (1) and bodies (2) with water and washing up liquid. Dry the parts thoroughly.

Refit the burner body and cover in the burner channel (4) without damaging the spark plug (3) and flame safety pipe (4).

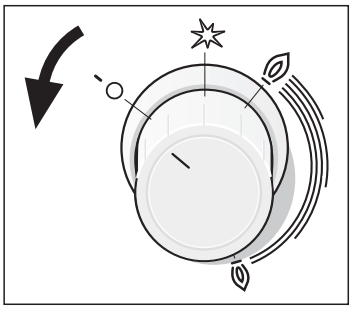
The injector (6) must be clean and dry. Be sure to place the burner cover precisely on the burner body.

Setting the hob

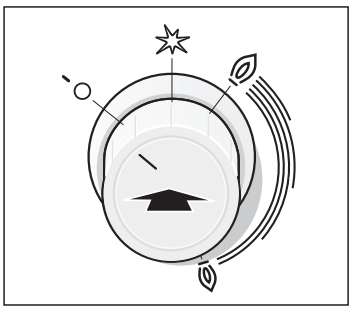
The hob is equipped with 4 gas burners. Here you can find out how to ignite the gas burners.

To ignite the burners

Always make sure that the burner cap is fitted properly on the burner cup. The slots of the burner cup must not be obstructed. All burner parts must be dry.



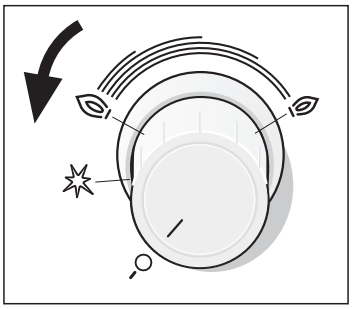
1. If the hob has a lid, open it. It must remain open during all operation of the appliance.
2. Turn the control dial for the desired burner anti-clockwise to the ✲ ignition position. Ignition begins.



3. Push the control dial in fully and **hold for** 1-3 seconds. The gas that flows is ignited by the ignition spark.

This activates the safety function, which automatically cuts the gas supply to the burner concerned if the flame goes out.

The ignition function must not be operated for longer than 15 seconds. If the burner has not lit after 15 seconds, you should stop operating the ignition function. Wait at least one minute before trying to light the burner again.



4. Set the desired flame height. The flame is not stable between the • OFF and settings. For this reason, you should select a setting between the maximum and minimum flame settings.
5. Check that the flame is lit. Otherwise repeat the process from step 2.

Switching off

6. Turn the control dial • clockwise to the OFF position.

⚠ If you operate the control dial for a burner that is still warm shortly after you have switched it off, gas will flow out. If the control dial is not moved to the ignition position within 60 seconds, the safety function will be activated and the gas supply will be cut off.

The gas burner does not light

If there is a power cut, or if the ignitors are damp, you can light the gas burners with a piezo gas lighter or a match.

Hotplate settings table

The base diameter of the saucepan or frying pan that you will place for cooking on the hotplate must not be smaller than the recommended value.

Cooking times vary according to the type of meal, the type of ingredients used and the weight. You can determine the most appropriate cooking time using your observations.

Minerals and vitamins in the food can lose their nutritional value, so use less water; this will ensure that vitamins and minerals are preserved. If the cooking time is short, vegetables are more nutritious and beneficial.

Example:	Food	Hotplate	Heat setting
Melting	Chocolate, butter, margarine	Economy burner	Small flame size
Heating up	Meat broths, canned vegetables	Regular burner	Small flame size
Heating up and keeping warm	Soups	Economy burner	Small flame size
Steaming*	Fish	Regular burner	Between large and small flame size
Boiling*	Potatoes and other vegetables, meat	Regular burner	Between large and small flame size
Cooking*	Rice (Pilaf), vegetable, meat meals (with sauce)	Regular burner	Large flame size
Frying	Pancakes, potatoes, schnitzels, breaded fish	Power burner	Between large and small flame size

* If you are using a covered saucepan, adjust the heat setting to the small flame size once the food has started boiling.

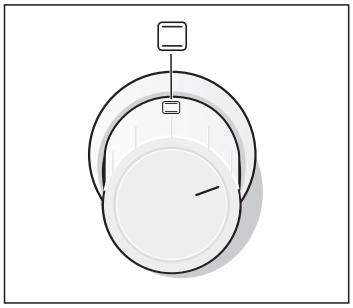
Setting the oven

Tables and tips

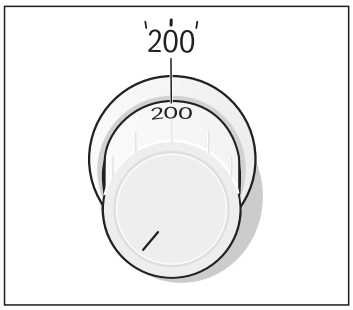
The correct settings for many dishes can be found in the Tables and tips section.

Setting procedure

Example: Top/bottom heating, 200 °C



1. Select the desired type of heating using the function selector.



2. Use the temperature selector to set the temperature or grill setting.

Switching off

Switch off the function selector when the meal is ready.

Changing the setting

You may change the temperature or grill setting at any time.

Care and cleaning

With meticulous care and cleaning your hob and oven will retain its looks and remain in good working order for a long time. We will explain here how you should care for and clean them correctly.

Notes

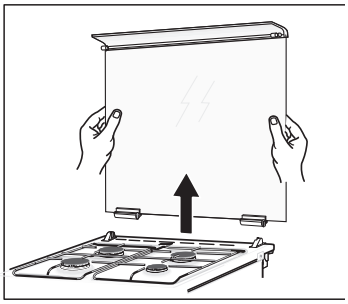
Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect its function.
The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Upper glass cover

Clean the upper cover and dry the cover before opening it.



Clean the upper cover with glass cleaning agents.

You can remove the upper cover for cleaning if needed. To pull it out, hold it with both hands on both sides when the cover is open and pull it up.

After cleaning, refit the upper cover in reverse order to dismantling.

Close the upper cover after the hob surfaces have cooled off.

Cleaning agents

Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the following information.

for the hob

Do not use

- undiluted washing-up liquid or dishwasher detergent
- abrasive materials, scouring sponges
- aggressive cleaners such as oven spray or stain removers
- high-pressure cleaners or steam jet cleaners.

for the oven

Do not use

- sharp or abrasive cleaning agents
- cleaning agents with high concentrations of alcohol
- hard scouring pads and sponges
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Stainless steel surfaces	Clean with warm soapy water and a soft cloth. For stainless steel surfaces, always wipe in the direction of the grain so as not to scratch the surface. Dry with a soft cloth. Always remove any flecks of limescale, grease, starch and egg white immediately. Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. Use a stainless steel cleaning agent for shiny surfaces. Please observe the manufacturer's instructions. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.
Enamel surfaces and lacquered surfaces	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.

Gas hob burners and grills	Do not wash in the dishwasher. Remove the grill and clean with washing up liquid, a sponge and hot water. Remove burner body and cover. Clean with sponge, washing up liquid and hot water. Make sure that the gas outflow holes on the burner body are clean and are not blocked. Spark plugs must be cleaned with a small, soft brush. The gas burners will only work if the spark plugs are clean. Food remains on the burners must be cleaned with a cloth that has been dampened with hot water and washing up liquid. Only a small amount of water must be used. Water must not reach to interior components in the appliance. Make sure that the spark plug hole is not blocked and is not damaged during cleaning. Dry all parts after cleaning and make sure that the burner body and covers are fitted correctly. If they are fitted incorrectly, igniting the burners will be difficult. Burner cover is black enamel-coated. This colour may change over time due to high temperatures. This will not affect the operation of the burners. Refit the grill in its original location.
Electric hotplate	Clean with the scourer side of a sponge, using a cream detergent. Dry for a while by heating the hotplate after cleaning. Damp surfaces may rust over time. Finally, apply a curing material. Always wipe away food that boils over and food remains immediately.
Metal ring of electric hotplate	The colour of the metal ring changes over time. However, it is possible to restore the colour. Clean the ring with the scourer side of a sponge, using a cream detergent. Meanwhile, do not touch the other hob surfaces. They may be damaged.
Knobs	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.
Door glass	Use glass cleaner. Do not use sharp or abrasive cleaning agents or a glass scraper. The glass could be damaged.
Seal	Clean with warm water and a cloth. Dry with a soft cloth.
Oven	Clean with warm soapy water and a dish cloth. Dry with a soft cloth. For heavy soiling: only use oven cleaner in a cold oven.

Glass cover on the oven light	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.
Aluminium baking tray (optional)	Do not wash in the dishwasher. On no account use oven cleaner. The surface should not be touched with a knife or other similar sharp objects. Risk of scratching. Wipe the surfaces horizontally and without applying pressure with soapy water and a soft window cloth or a lint-free microfibre cloth. Dry with a soft cloth. Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. They will scratch the baking tray.
Door lock (optional)	Remove the door lock for cleaning. Soak all plastic parts in hot soapy water and clean with a sponge. Dry with a soft cloth. If there is heavy soiling, the door lock may jam and no longer function.
Bottom drawer	Wipe with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.
Accessories	Soak the accessories in hot washing up water. Clean with a sponge or a brush.

For ease of cleaning

For ease of cleaning, you can switch on the oven light and detach the oven door.

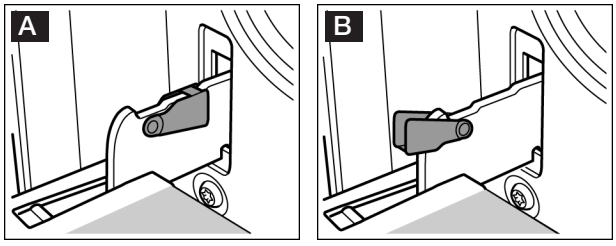
Switching on the oven light

Set the function selector to ⊟.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

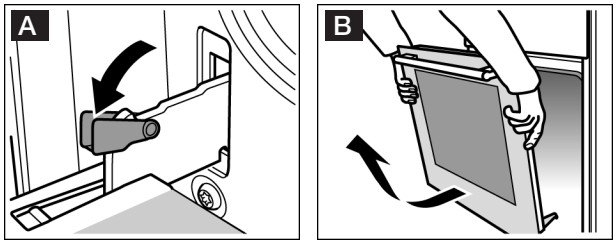
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



⚠ There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force.
Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

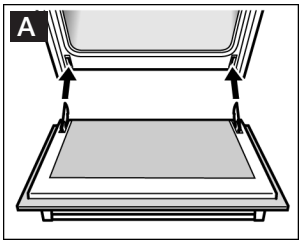
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides. (Fig. A)
3. Close the oven door up to the limit stop. (Fig. B) Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.

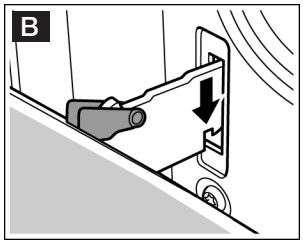


Attaching the door

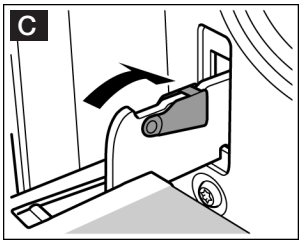
Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening. (Fig. A)
2. The notch on the hinge must engage on both sides. (Fig. B)





3. Close both locking levers again. (Fig. C)
   Close the oven door.



⚠ There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Troubleshooting

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section, where you will find plenty of cooking tips and tricks.

Problem	Possible cause	Remedy/instructions
The oven does not work.	The circuit breaker is defective.	Look in the fuse box and check that the circuit breaker is in working order.
	Power failure	Check whether the kitchen light or other kitchen appliances are working.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs back and forth several times.
The gas burner does not ignite.	Power failure or damp ignition plugs.	Light the gas burner with a gas lighter or a match.

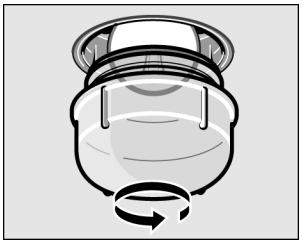
⚠ Risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales technicians.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 25 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.

⚠ 1. Risk of electric shock.
Switch off the circuit breaker in the fuse box.

2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the bulb with one of the same type.
5. Screw on the glass cover again.
6. Remove the tea towel and switch on the circuit breaker.

Replacing the glass cover

You must replace a damaged glass cover. The replacement glass cover may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of the nearest after-sales service point in the telephone directory. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate containing these numbers is found on the inside of the oven drawer cover. You can make a note of the numbers for your appliance in the space below to save time in the event of a fault.

E no.	FD no.

After-sales service ☎

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.
Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.
If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables

The tables show the ideal type of heating for the various cakes and pastries.
The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Bowl/Vienna ring/ cake tin	2		170-190	50-60
Sponge cake, delicate ’(e.g. pound cake)	Bowl/Vienna ring/ cake tin	2		150-170	60-70
Short pastry base with edge	Springform cake tin	1		170-190	25-35
Cake base made from sponge mixture	Fruit cake base	2		150-170	20-30
Sponge cake	Springform cake tin	2		160-180	30-40
Fruit cake or cheesecake, short pastry*	Non-stick springform cake tin	1		170-190	70-90

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time in minutes
Fruit cake, fine sponge mixture	Springform cake tin/bowl mould	2	⊟	160-180	50-60
Savoury cakes* (e.g. quiche/onion tart)	Springform cake tin	1	⊟	180-200	50-60

* Allow cakes to cool in the oven for approximately 20 minutes.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Cake mixture or yeast dough with dry topping	Baking tray	2	⊟	170-190	20-30
Cake mixture or yeast dough with moist topping (fruit)	Baking tray	3	⊟	170-190	40-50
Swiss roll (preheat)	Baking tray	2	⊟	190-210	15-20
Plaited loaf with 500 g flour	Baking tray	2	⊟	160-180	30-40
Stollen with 500 g flour	Baking tray	3	⊟	160-180	60-70
Stollen with 1 kg flour	Baking tray	3	⊟	150-170	90-100
Strudel, sweet	Baking tray	2	⊟	180-200	55-65
Pizza	Baking tray	2	⊟	220-240	25-35

Bread and rolls

When baking bread, preheat the oven, unless instructions state otherwise.

Never pour water into the hot oven.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Baking tray	2	⊟	270 200	8 35-45
Sourdough bread with 1.2 kg flour	Baking tray	2	⊟	270 200	8 40-50
Bread rolls (do not preheat)	Baking tray	4	⊟	200-220	20-30

Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Cookies	Tray	3	⊟	150-170	10-20
Meringue	Tray	3	⊟	80-100	90-180
Choux pastry	Tray	2	⊟	200-220	30-40
Macaroons	Tray	3	⊟	100-120	30-40
Puff pastry	Tray	3	⊟	200-220	20-30

Baking tips

You want to bake following your own recipe.	Use similar items in the baking tables as a guide.
This way you will be able to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.
The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using ⊟ top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.

The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan, if you have one.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

You may use any heat-resistant ovenware. The baking tray is also suitable for large roasts.

Glass ovenware is the most suitable. The lid of the roasting dish should fit well and close properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Information in the tables:
Ovenware without lid = uncovered
Ovenware with lid = covered

Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add liquid generously for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.
The amount of liquid depends on the type of meat and the material the ovenware is made of. If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware.
Roasting dishes made from stainless steel are not ideal. The meat cooks more slowly and browns less fully. Use a higher temperature and/or a longer cooking time.

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. Also insert the baking tray at level 1. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn the food after ⅔ of the specified time.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Meat

Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Beef pot roast	1 kg		2		200-220	120
(e.g. ribs)	1.5 kg	Covered	2		190-210	140
	2 kg		2		180-200	160
Sirloin of beef	1 kg		2		210-230	70
	1.5 kg	Uncovered	2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	2		210-230	60
Steaks, well done		Wire grill***	5		3****	20
Steaks, medium rare		Wire grill***	5		3****	15
Pork without rind (e.g. neck)	1 kg		2		210-230	110
	1.5 kg	Uncovered	2		200-220	130
	2 kg		2		190-210	150
Pork with rind**	1 kg		2		210-230	130
(e. g. shoulder, leg)	1.5 kg	Covered	2		200-220	160
	2 kg		2		190-210	180
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	2		200-220	70
Sausage	approx. 750 g	Wire grill***	4		3	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	2		170-190	120

* Turn roast beef after half the cooking time. After cooking, wrap the sirloin in aluminium foil and leave in the oven to stand for 10 minutes.

** Make cuts in the pork rind and place the pork in the dish if the pork is to be turned, first place the pork with the rind side down.

*** Insert the Baking tray at level 1.

**** preheat for 3 mins.

Poultry

The table applies to dishes placed in a cold oven.

The weights indicated in the table refer to oven-ready poultry (without stuffing).

Pierce the skin of duck or goose under the wings to enable the fat to run off.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire rack*	2		210-230	50-60
Chicken pieces	250 g each	Wire rack*	2		210-230	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack*	2		210-230	60-80
Duck	1.7 kg	Wire rack*	2		200-220	90-100
Goose	3 kg	Wire rack*	2		190-210	100-120
Young turkey	3 kg	Wire rack*	2		200-220	80-100
2 turkey drumsticks	800 g each	Wire rack*	2		200-220	100-120

* Insert the Baking tray at level 1.

Fish

The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration in minutes
Fish, grilled	300 g each		3		2	20-25
Fish, roasted	1 kg	Wire rack*	2		190-210	45-50
	1.5 kg	Uncovered	2		180-200	50-60
Sliced fish (e.g. steaks)	300 g each	Wire rack*	4		2	20-25

* Insert the Baking tray at level 1.

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Sweet bakes (e.g. quark and fruit bake)	Casserole dish	2	⊟	180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)	Casserole dish	3	⊟	210-230	30-40
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Casserole dish or universal pan	2	⊟	160-180	50-60

Meal		Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Toast	4 pieces	Wire rack	5		3	6-7
	12 pieces		5		3	4-5
Toast with topping	4 pieces	Wire rack**	4		3	7-10
	12 pieces		4		3	5-8

* The bake must be no higher than 2 cm.

** Insert the Baking tray at level 1.

Frozen foods

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Meal		Level	Type of heating	Temperature in °C	Cooking time in minutes
Fruit strudel*	Tray	3		200-220	30-40
French fries*	Tray	3		210-230	25-30
Pizza*	Wire rack	2		200-220	15-20
Pizza baguette*	Wire rack	3		200-220	20-25

* Line the accessories with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures.

Special dishes

Your appliance can be set to temperatures between 50 and 270 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

Proving dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Preparation

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1	⊟	50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor	⊟	Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.
Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to ⊟ bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

For apple pie, place the dark springform cake tins diagonally next to each other.

Cakes in tinplate springform cake tins:
Bake on 1 level with ⊟ Top/bottom heating Place the springform cake tins on the baking tray instead of directly on the wire rack.

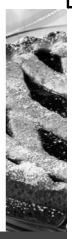
Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	2	⊟	150-170	20-30
Small cakes, x 20	Baking tray	3	⊟	160-180	20-30
Hot water sponge cake	Springform cake tin on the wire rack	2	⊟	160-180	30-40
Yeast cakes on a baking tray	Baking tray	3	⊟	170-190	40-50
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1	⊟	190-210	70-80

Grilling

If placing food directly on the wire rack, you should also insert the baking tray at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and ovenware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast preheat grill for 10 minutes	Wire rack	5	⊟	3	1-2
Beefburgers, x 12*	Wire rack	4	⊟	3	25-30

* Turn after ⅔ of the time.





Robert Bosch, Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
DEUTSCHLAND

HGV425120N
9000 485083
BO • en • 111189