Electric Ovens

Quick Reference Guide

Built-in wall ovens

BOSCH
Invented for life

IMPORTANT: This reference guide is not a substitute for the Use & Care Guide. **Read and consult the appliance Use & Care Guide for important safety messages** and additional information regarding the use of your new appliance.

How to Pair Your Oven with Home Connect

This appliance is Wi-Fi capable and can be remotely controlled using a mobile device. To implement settings via Home Connect, you must have installed and set up the Home Connect app on your mobile device. For instructions on how to pair your appliance with Home Connect, refer to the ***Use and Care Guide*** or ***Home Connect App Leaflet*** included in the oven's literature pack.

If the appliance is not connected to the home network, the appliance functions in the same way as an oven with no network connection and can still be operated via the display.

Prepare the Oven for Use

Perform a before-first-use cleaning

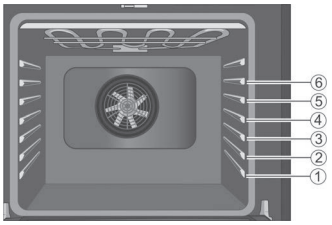
- Wipe the oven interior with a clean, damp cloth using a mild dish detergent and wipe dry.
- To further reduce first-use odor, run a 30 minute bake cycle at 350° F.

User Settings

Consult the Use & Care manual “User Settings” to set 12/24 hour clock mode, Fahrenheit/Celsius temperature display, touchpad sound, show clock, oven temperature offset, and auto convection (select models only).

Oven Racks

Do not handle the rack when it is hot. Make sure the oven rack is in the desired position before preheating the oven.



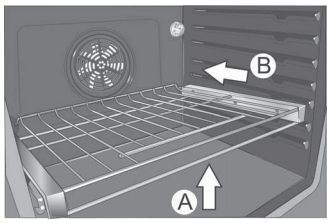
The oven has six rack position guides numbered 1 to 6 starting from the bottom. Refer to the table below or the cooking charts in your appliance’s Use & Care manual for rack position to use when baking.

Rack Position Usage

Position	Best For
5	hamburgers, steaks, toasting bread, broiling most meats, melting cheese
4	thicker meats
3	broiling poultry, most baked goods on cooking sheet or baking pan, one rack, frozen convenience foods, cakes, casseroles, frozen pizza
2	small roasts/poultry, bundt cakes, pies, breads
1	large roasts, turkey, angel food cake

Avoid Potential Damage to Oven Racks: Do not attempt to clean an oven rack using the oven’s Self-Clean feature. The intense heat will damage the rack’s finish and performance.

Inserting the Telescopic Rack



Hold the rack by both sides. Slide it in above the position guide until the back of the rack is about 2 inches from the back of the oven. Tilt the front of the rack up slightly (A) and finish pushing the rack back (B).

Note: Avoid striking the oven light cover glass when pushing the rack into position.

The back of the rack drops into place. Pull the rack forward to seat the back onto the rack position guide.

Lower the front of the rack to finish seating it on the guide. The rack should be level and flat when properly inserted. Slide the moveable part of the rack in and out a few times to make sure the rack is securely anchored.

Oven Mode and Temperature

Setting the cooking mode and temperature

- Select the cooking mode you wish to use (see the cooking mode chart on the next page for mode descriptions).
- Accept or change the default temperature (See detailed instructions in your appliance's Use and Care manual. The procedure used to change the oven temperature varies by appliance).

Allowed Temperature Range by Mode

Mode	Lowest °F	Highest °F	Default °F
Bake	100	550	350
Roast	100	550	325
Broil (low 450°; high 550°)	450	550	High
Warm	140	225	170
Proof*	85	125	100
Convection Bake*	100	550	325
Convection Multi-Rack*	100	550	325
Convection Roast*	100	550	325
Pizza*	100	550	400
Convection Broil* (Low, High)	450	550	High
Frozen Foods*	100	550	400
EcoChef*	100	550	325

* some models only

Mode Description and Usage

Oven Mode	Symbol	Description	Recommended Foods	Usage Tips
Bake		Cooks with dry, heated air	Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles	Best used with a single rack
Roast		Uses more intense heat from upper element, more browning of exterior	Best suited for meats, poultry, less tender cuts of meats and roasting vegetables	Preheat not necessary. Use for cooking bags and covered bakeware
Broil		Uses intense heat radiated from the upper element	Tender cuts of meat (1" or less), poultry, browning bread & casseroles	Preheat oven 3 - 4 minutes. Use with rack in pan to drain fat away.Turn meat once
Warm		Maintains a low temperature in order to keep food hot	Keeping cooked foods at serving temperature	To keep food moist, cover with lid or foil. To keep food dry, do not cover
Proof*		Maintains a low temperature for proofing bread or other yeast doughs.	Rising of bread dough containing yeast	Loosely cover dough with a cloth for rising
Convection Bake*		Similar to Bake, but air is circulated by a fan at the back of the oven	Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads	Reduce temperature 25°F from recipe. Use for **1 or 2 racks** of food
Convection Multi-Rack*		Circulates heat uniformly using fan and heating element in the back	Use for biscuits, cookies, cream puffs, cupcakes, dinner rolls, and muffins	Reduce temperature 25°F from recipe. Use for **2 and 3 racks** of food
Convection Roast*		Uses lower and more intense heat from upper element than Convection Bake with air circulated by a fan	Tender cuts of meat and poultry. Roasting vegetables. Meats are more juicy and moist than results with Roast mode	Preheat not necessary. Use recipe/cooking chart temperature. Use open roasting pan with rack
Pizza*		Similar to Bake, but air is circulated from a fan at the back of the oven that cycles on and off	All types of pizza - fresh, frozen, prebaked crust, ready-to-bake	Preheat baking stone while preheating. Crispy crust use oven rack. Best browning use dark coated pizza pan
Convection Broil*		Combines intense heat from upper element with fan circulation	Tender cuts of meat (more than 1"), poultry and fish. Not for browning	Preheat oven 3 - 4 minutes. Use with rack in pan to drain fat away.Turn meat once
Frozen Foods*		Uses all the heating elements as well as the convection fan to evenly distribute heat	Frozen convenience foods such as fish sticks, chicken nuggets and french fries.	No preheating required
Eco Chef*		Uses residual heat to reduce energy consumption during cooking	Tender cuts of meat and poultry	Requires use of probe. Allow 5 - 10 minute stand time outside the oven

⚠ CAUTION Do not use the Warm mode to warm cold food. Maintain proper food temperature (USDA recommends 140°F or higher). **DO NOT** keep food warm for longer than 1 hour.

* available in some models

Cooking Charts

Baked Goods

Type	Food	Recommended Mode	Oven Temp. (in °F)	No. of Racks	Rack Position(s)	Cooking Time (minutes)
Cakes	Cupcakes	Bake	350	1	4	17 - 24
		Conv Multi Rack*	325	2	2 & 5	17 - 23
		Conv Multi Rack*	325	3	1, 3 & 5	17 - 23
	Cakes	Bake	350	1	3	23 - 31
		Convection Bake*	325	2	2 & 5	23 - 30
Cookies	Brownies	Bake	350	1	3	33 - 41
		Conv Bake	325	1	3	33 - 40
	Cookies	Bake	350	1	3	
		Conv Multi Rack*	325	2	2 & 5	8 - 17
		Conv Multi Rack*	325	3	1, 3 & 5	8 - 17
Breads	Biscuits/Muffins	Bake	350	1	3 or 2	12 - 20
		Conv Multi Rack*	325	2	2 & 5	10 - 20
		Conv Multi Rack*	325	3	1, 3 & 5	10 - 20
	Quick Bread	Conv Bake	350	1	2	48 - 60
	Yeast Bread	Conv Bake	400	1	2	22 - 35
Pie	Fruit, Fresh	Bake	400	1	2	35 - 50
	Pumpkin	Bake	425	1	2	15
		Bake	350	1	2	35 - 45
Pizza	Frozen, thin crust	Bake	425	1	3	recipe time
	Frozen, thin crust	Plzza*	425	1	3	recipe time
	Frozen, thick crust	Bake	425	1	3	recipe time
	Frozen, thick crust	Plzza	425	1	3	recipe time
	Fresh	Bake	425	1	2	recipe time
	Fresh	Pizza	425	1	2	recipe time
Entrees	Casseroles	Bake	350 - 400	1	3	per recipe
	Frozen (nuggets, fish sticks,	Bake	per package	1	3	per package
	fries)	Frozen Foods*	per package	1	3	per package
	Garlic Bread	Broil	Low			
	Quiche	Bake	425	1	2	
		Bake	375	1	3	
	Vegetables, roasted	Roast	400 - 500	1	3	15 - 30
		Conv Roast *	400 - 500	1	3	15 - 30

* In models with convection. The convection temperatures have been reduced 25°F from the recipe's or package's directions.

Meat, Poultry, Fish

Type	Food	Recommended Mode		Oven Temp. (in °F)	Rack Position(s)	Final Internal Temperature	Cooking Time (minutes)
		Non-Conv	Convection				
Beef	Chuck Roast (2-3 lbs)	Roast	Roast	350	2	Well, 170°	1 1/2 - 2 hr
	Beef roast boneless 3 - 5.5 lbs	Roast	Conv Roast	325	2 & 5	Med-rare, 145°	18-33 min/lb
	Beef roast boneless 3 - 5.5 lbs	Roast	Conv Roast	325	2 & 5	Medium, 160°	30-35 min/lb
	Steaks, 1 inch thick	Broil	Broil	High	6	Med-rare, 145°	side 1 - 5-8 min. side 2 - 14-6 min.
	Steaks, 1 inch thick	Broil	Broil	High	6	Medium, 160°F	side 1 - 8-9 min. side 2 - 5-7 min.
	Meatloaf, 1 - 2 lbs.	Roast	Roast	350°	2	160° F	50 - 60 min.
Pork	Pork Loin Roast, 1.5 - 3 lbs.	Roast	Conv. Roast	350°	2	Medium, 160°F	19 - 36 min/lb
	Pork Loin Roast, 3 - 6 lbs.	Roast	Conv. Roast	350°	2	Medium, 160°F	19 - 36 min/lb
	Tenderloin, 1.5 - 3 lbs.	Roast	Conv. Roast	425°	2	Medium rare, 145°F	15 - 28 min/lb
Poultry	Chicken breasts, bone-in	Broil	Conv. Broil	Low	3	170° F	side 1 - 18-22min. side 2 - 12-13 min.
	Chicken thighs, bone-in	Broil	Broil	Low	3	180° F in thigh	side 1 - 14-15min. side 2 - 17-20 min.
	Chicken, whole 3.5 - 8 lbs.	Roast	Conv. Roast	375° F	2	180° F in thigh	13 - 20 min/lb
	Turkey, unstuffed, 12 - 19 lbs.	Roast	Conv. Roast	325° F	2	180° F in thigh	9 - 14 min/lb
	Turkey, unstuffed, 20 - 25 lbs.	Roast	Conv. Roast	325° F	2	180° F in thigh	6 - 12 min/lb
Fish	Fish Filets, 3/4" to 1" thick	Broil	Broil	Low	3	145° F	11 - 15 min.

Note: Roast times are approximate and may vary depending on the shape of the meat.

Troubleshooting

Before calling customer service, consult this troubleshooting guide. Customer education issues are not covered by the appliance warranty. Refer the the Use and Care manual for additional information.

Problem	Possible Cause	Suggested Solution
Oven door is locked and will not open, even after cooling	Circuit breaker tripped	Reset circuit breaker (turn off, wait five minutes, turn back on)
Oven is not heating	Power not reaching oven. Temperature not set.	Restore power to oven. Select oven temperature.
Baking results not as expected	Rack position incorrect. Oven calibration needed for temperature offset. See cooking tips in Use & Care manual.	Refer to cooking chart for correct rack position. Adjust oven calibration if necessary, see “Oven Temperature Offset” in Custom Settings.
Food takes longer to cook than expected or is overcooked	Oven temperature offset needed	Adjust oven calibration if necessary, see “Oven Temperature Offset” in Custom Settings.
Convection Bake or Conv. Multi-Rack (some models) results are not as expected	Oven temperature needs to be reduced by 25° F. Incorrect rack position, cooking time, pan selection. Oven calibration needed.	Refer to cooking chart for correct rack position. Adjust oven calibration if necessary, see “Oven Temperature Offset” in Custom Settings.
Oven temperature too hot or too cool	Oven thermostat adjustment needed.	Adjust oven calibration if necessary, see “Oven Temperature Offset” in Custom Settings.
Oven light not working properly	Bulb loose or defective	Reinsert or replace the bulb (avoid touching bulb glass with fingers to avoid premature burnout due to oil deposits.)
Can not remove light lens cover	Soil buildup around lens cover. Lens catch not released.	Wipe lens cover area with a clean, dry towel prior to removing. Consult Use & Care manual for lens removal technique.
Oven is not self-cleaning properly	Oven was not cooled down prior to starting self clean.	Allow oven to cool down before running self clean. Wipe out loose soiling or spills before running self clean. If oven is badly soiled, set oven for the maximum self clean time.
“E” and a number appears in the display and the control panel emits a beep	This is a Fault Code.	Press any key or turn selection dial to cancel beeping. To clear Fault Code: (500 Series) turn control knob to “Off” position, (800 Series) Press the oven On/Off button to turn the oven Off. If the fault code remains displayed, reset oven (turn off circuit breaker for 20 seconds). If still displayed, contact Customer Service.
Odor detected on new oven use	This is normal with a new oven.	Will disappear after a few uses. Wiping oven cavity out when cool and then running a self-clean cycle may help reduce the odor more quickly.
Control panel does not respond to key press	Center of key not pressed with flat part of fingertip.	Touch the center part of the touch key using the flat pad of a fingertip. Be sure the panel surface is clean and dry.
Conv. fan runs during modes that do not use convection	This is normal in some modes while the oven is preheating.	No action required if the fan runs during preheating in certain non-convection modes.
Warm air or steam is seen escaping from the oven vent	This is normal to see or feel steam or warm air coming from the oven vent.	No action required, do not block the vent.
Cooking fan runs after the oven is turned “Off”	This is normal. The fan aids in oven cooling.	No action required. The cooling fan will continue to run until the oven has cooled sufficiently.

Customer Service

Please check the troubleshooting pages in this guide before calling Customer Service. Commonly asked questions are addressed there and may resolve your issue the fastest. In the event you still need to contact Customer Service, there is some information you can have ready to speed up the process: 1) model & serial number 2) date of purchase.

Don’t forget to register your oven so you will receive notices, updates and offers as they become available. This also will help provide quick and efficient support for your specific unit.

Data plate shows model and serial number. It is visible with the oven door open. Consult your oven’s user manual for the specific label location.

To contact customer service:

US: 800-944-2904

Web: www.bosch-home.com.us

Parts & Accessories: www.bosch-eshop.us