BOSCH

Register your new device on MyBosch now and get free benefits:
bosch-home.com/welcome

MyBosch

Oven

HBJ577EB0I

[en] User manual and installation instructions

Further information and explanations are available online:

Table of contents

INFORMATION FOR USE

1 Safety ... **2**
2 Preventing material damage ... **5**
3 Environmental protection and saving energy ... **5**
4 Familiarising yourself with your appliance ... **7**
5 Before using for the first time ... **10**
6 Basic operation ... **11**
7 Rapid heating ... **11**
8 Time-setting options ... **11**
9 Programmes ... **13**
10 Childproof lock ... **16**
11 Sabbath mode ... **16**
12 Basic settings ... **17**
13 Cleaning and servicing ... **18**
14 Pyrolysis ... **19**
15 Rails ... **20**
16 Appliance door ... **21**
17 Troubleshooting ... **24**
18 Transportation and disposal ... **26**
19 Customer Service ... **27**
20 How it works ... **28**

21 INSTALLATION INSTRUCTIONS ... **30**

⚠ 1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.
Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.
Only use this appliance:
- To prepare meals and drinks.
- in private households and in enclosed spaces in a domestic environment.
- up to an altitude of max. 4000 m above sea level.

Do not use the appliance:
- with an external timer or a remote control.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.
Do not let children play with the appliance.
Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.
Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

Always place accessories in the cooking compartment the right way round.

⚠ WARNING – Risk of fire!

Combustible objects that are left in the cooking compartment may catch fire.
- ▸ Never store combustible objects in the cooking compartment.
- ▸ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Opening the appliance door creates a draught. Greaseproof paper may come into contact with the heating element and catch fire.

- ▶ Never place greaseproof paper loosely over accessories when preheating the appliance and while cooking.
- ▶ Always cut greaseproof paper to size and use a plate or baking tin to hold it down.

Overheating of the appliance may cause a fire.

- ▶ Never install the appliance behind a decorative door or unit door.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Accessories and cookware get very hot.

- ▶ Always use oven gloves to remove accessories or cookware from the cooking compartment.

When the cooking compartment is hot, any alcoholic vapours inside may catch fire. The appliance door may spring open. Hot steam and jets of flame may escape.

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Do not heat spirits (≥ 15% vol.) when undiluted (e.g. for marinating or pouring over food).
- ▶ Open the appliance door carefully.

⚠ WARNING – Risk of scalding!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

If there is water in the cooking compartment when it is hot, this may create hot steam.

- ▶ Never pour water into the cooking compartment when the cooking compartment is hot.

⚠ WARNING – Risk of injury!

Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▶ Keep your hands away from the hinges.

If you leave the appliance door open, people may bump into it, resulting in injury.

- ▶ Always keep the appliance door closed during and after operation.

The appliance and its parts that can be touched may have sharp edges.

- ▶ Take care when handling and cleaning them.
- ▶ If possible, wear protective gloves.

Components inside the appliance door may have sharp edges.

- ▶ Wear protective gloves.

⚠ WARNING – Risk of burns!

The telescopic shelves become hot when the appliance is in use.

- ▶ Allow hot telescopic shelves to cool down before touching them.
- ▶ Only touch hot telescopic shelves with oven gloves.

⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the insulation of the power cord is damaged, this is dangerous.
- ▸ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▸ Never let the power cord come into contact with sharp points or edges.
- ▸ Never kink, crush or modify the power cord.

An ingress of moisture can cause an electric shock.
- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.

If the appliance or the power cord is damaged, this is dangerous.
- ▸ Never operate a damaged appliance.
- ▸ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▸ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▸ Call customer services. → *Page 27*

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.
- ▸ Keep packaging material away from children.
- ▸ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.
- ▸ Keep small parts away from children.
- ▸ Do not let children play with small parts.

1.5 Halogen bulb

⚠ WARNING – Risk of burns!

The bulbs in the cooking compartment get very hot. There is still a risk of burning for some time after they have been switched off.
- ▸ Do not touch the glass cover.
- ▸ Avoid contact with your skin when cleaning.

⚠ WARNING – Risk of electric shock!

When changing the bulb, the bulb socket contacts are live.
- ▸ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- ▸ Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

1.6 Cleaning function

⚠ WARNING – Risk of fire!

Loose food remnants, fat and meat juices may catch fire when the cleaning function is in progress.
- ▸ Before you start the cleaning function, always remove coarse dirt from the cooking compartment.
- ▸ Never clean accessories at the same time.

The outside of the appliance gets very hot when the cleaning function is in progress.
- ▸ Never hang combustible objects, e.g. tea towels, on the door handle.
- ▸ Leave the front of the appliance clear.
- ▸ Keep children at a safe distance.

If the door seal is damaged, a large amount of heat is generated around the door.
- ▸ Do not scrub or remove the seal.
- ▸ Never operate the appliance if the seal is damaged or missing.

⚠ WARNING – Risk of serious harm to health!

The appliance gets very hot when the cleaning function is in progress. The non-stick coating on baking trays and tins is destroyed and noxious gases are released.
- ▸ Never clean non-stick baking trays or baking tins using the cleaning function.
- ▸ Never clean accessories at the same time.

⚠ WARNING – Risk of harm to health!

The cleaning function heats up the cooking compartment to a very high temperature so that food left over from roasting, grilling and baking will burn off. This process releases vapours, which can irritate mucous membranes.
- ▸ Keep the kitchen well ventilated while the cleaning function is running.
- ▸ Do not remain in the room for long periods.
- ▸ Keep children and pets away.

⚠ WARNING – Risk of burns!

The cooking compartment gets very hot when the cleaning function is in progress.
- ▸ Never open the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

⚠ The outside of the appliance gets very hot when the cleaning function is in progress.
- ▸ Never touch the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

2 Preventing material damage

2.1 General

ATTENTION!
Objects on the cooking compartment floor at over 50 °C will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.
- ▸ Do not place any accessories, greaseproof paper or foil of any kind on the cooking compartment floor.
- ▸ Only place cookware on the cooking compartment floor if a temperature under 50 °C has been set.

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.
- ▸ Never pour water into the cooking compartment when it is still hot.
- ▸ Never place cookware containing water on the cooking compartment floor.

The prolonged presence of moisture in the cooking compartment leads to corrosion.
- ▸ Allow the cooking compartment to dry after use.
- ▸ Do not keep moist food in the cooking compartment for a long time with the door closed.
- ▸ Do not store food in the cooking compartment.

Leaving the appliance to cool down with the door open will damage the front of neighbouring kitchen units over time.
- ▸ Always allow the cooking compartment to cool down with the door closed after cooking at high temperatures.
- ▸ Take care not to trap anything in the appliance door.
- ▸ Only leave the cooking compartment to dry with the door open if a lot of moisture was produced during operation.

Fruit juice dripping from the baking tray leaves stains that cannot be removed.
- ▸ When baking very juicy fruit flans, do not pack too much on the baking tray.
- ▸ If possible, use the deeper universal pan.

Using oven cleaner in a hot cooking compartment damages the enamel.
- ▸ Never use oven cleaner in the cooking compartment when it is still warm.
- ▸ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

If the seal is very dirty, the appliance door will no longer close properly during operation. This may damage the front of adjacent kitchen units.
- ▸ Keep the seal clean at all times.
- ▸ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.
- ▸ Do not place, hang or support objects on the appliance door.
- ▸ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door pane when closing the appliance door.
- ▸ Always push accessories fully into the cooking compartment.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.
- ▸ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less power.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.
- ■ Not preheating the appliance can reduce the energy used by up to 20%.

Use dark-coloured, black-coated or enamelled baking tins.
- ■ These types of baking tin absorb the heat particularly well.

Open the appliance door as little as possible during operation.
- ■ This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.

When baking multiple dishes, do so in succession or in parallel.
- ■ The cooking compartment is heated after baking the first dish. This reduces the baking time for the subsequent cakes.

For longer cooking times, you can switch the appliance off 10 minutes before the cooking time ends.
- ■ There is sufficient residual heat to finish cooking the dish.

Remove any accessories that are not being used from the cooking compartment.
- ■ Accessories that are not being used do not need to be heated.

Allow frozen food to defrost before cooking.
- ■ This saves the energy that would otherwise be required to defrost it.

Note:
The appliance requires:
- A maximum of 1 W in standby mode with the display switched on
- A maximum of 0.5 W in standby mode with the display switched off

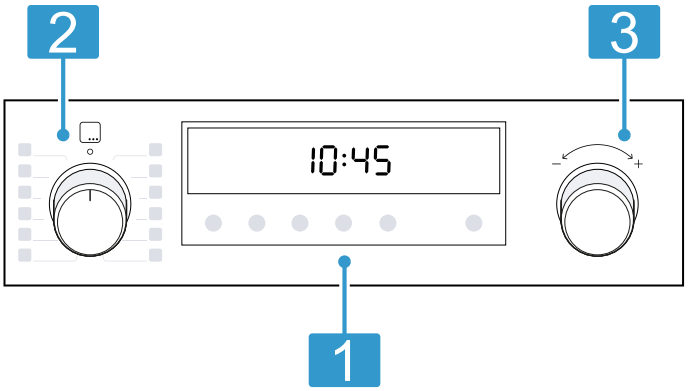
4 Familiarising yourself with your appliance

4.1 Control panels

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

Controls

You can use the controls to configure all functions of your appliance and to obtain information about the operating status.
On certain models, specific details such as colour and shape may differ from those pictured.



1 **Buttons and display**
The buttons are touch-sensitive surfaces. To select a function, simply press lightly on the relevant field.
The display shows symbols for active functions and the time-setting options.
→ *"Buttons and display", Page 7*

2 **Function selector**
Use the function selector to set the types of heating and other functions.
You can turn the function selector clockwise or anti-clockwise from the zero setting ○.
Depending on the appliance, the function selector can be pushed in. Press on the function selector to click it into or out of the zero setting ○.
→ *"Types of heating and functions", Page 7*

3 **Temperature selector**
Use the temperature selector to set the temperature for the type of heating and select settings for other functions.
You can turn the temperature selector clockwise and anti-clockwise. It does not have a zero setting.
Depending on the appliance, the temperature selector can be pushed in. Press on the temperature selector to click it in or out.
→ *"Temperature and setting levels", Page 8*

3 **Temperature selector**
Use the temperature selector to set the temperature for the type of heating and select settings for other functions.
You can turn the temperature selector clockwise and anti-clockwise. It does not have a zero setting.
Depending on the appliance, the temperature selector can be pushed in. Press on the temperature selector to click it in or out.
→ *"Temperature and setting levels", Page 8*

Buttons and display

You can use the buttons to set various functions for your appliance. The display shows the settings.

If a function is active, the corresponding symbol lights up on the display. ◷ only lights up when you change the time.

Symbol	Function	Use
⊶	Childproof lock	Activate or deactivate the childproof lock.
◷	Time-setting options	Select the time ◷, timer ⧖, cooking time ◷ and the end time ◷. To select the individual time-setting options, press ◷ several times. The red bar above or below the respective symbol indicates the function to which the setting in the display corresponds.
☼	Oven light	Switch the lighting in the cooking compartment on and off.
− +	Minus Plus	Decrease the setting values. Increase the setting values.
≋	Rapid heating	Preheat the cooking compartment rapidly without accessories.

Types of heating and functions

To ensure that you always find the right type of heating to cook your food, we explain the differences and applications below.
When you select a type of heating, the appliance suggests a suitable temperature or setting. You can use these values or change them within the specified range.

Symbol	Type of heating and temperature range	What it's used for and how it works
	3D hot air 30 - 275 °C	Bake or roast on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
	Hot air gentle 125 - 275 °C	Cook selected dishes gently on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment. The food is cooked in phases using residual heat. Always keep the appliance door closed when cooking. This type of heating is used to determine the energy consumption in air recirculation mode and the energy efficiency class.
	Pizza setting 30 - 275 °C	Cook pizza or food that requires a lot of heat from below. The bottom heating element and the ring-shaped heating element in the back wall heat the cooking compartment.
	Bottom heating 30 - 250 °C	Final baking or cooking food in a bain marie. The heat is emitted from below.
	Keep warm 60 - 100 °C	Keep cooked food warm.
	Defrosting 30 - 60 °C	Gently defrost frozen food.
	Slow cooking 70 - 120 °C	Slowly and gently cook seared, tender pieces of meat in uncovered cookware. The heat is emitted evenly from above and below at a low temperature.
	Full-surface grill Grill settings: 1 = low 2 = medium 3 = high	Grill flat items such as steak, sausages, or toast. Gratinate food. The entire area below the grill element becomes hot.
	Hot air grilling 30 - 275 °C	Roast poultry, whole fish or large pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Top/bottom heating 30 - 275 °C	Traditionally bake or roast on one level. This type of heating is especially suitable for cakes with moist toppings. The heat is emitted evenly from above and below. This type of heating is used to determine the energy consumption in the conventional mode.

Additional functions

Here, you can find an overview of other functions of your appliance.

Symbol	Function	Use
	Programmes	Use programmed setting values for various types of food. → *"Programmes", Page 13*
	Pyrolytic self-cleaning	Set the cleaning function, which cleans the cooking compartment virtually independently. → *"Pyrolysis", Page 19*

Temperature and setting levels

There are different settings for the types of heating and functions.
The settings appear in the display.
The temperature can be set in 1 degree increments up to 100 °C, and in 5 degree increments thereafter.

Note: For grill setting 3, the appliance lowers the setting to grill setting 1 after approx. 20 minutes.

Heat-up indicator

The appliance indicates when it is heating up.
The line at the bottom of the display turns red from left to right as the cooking compartment heats up.

When you preheat the appliance, the optimal time to place your food in the cooking compartment is as soon as the entire line has turned red.

Residual heat indicator

If you switch off the appliance, the line on the display shows the residual heat in the cooking compartment. The lower the temperature in the cooking compartment, the less the line is filled.

Notes

- The heat-up indicator only shows the temperature increasing for types of heating for which a temperature is set. For grill settings, for example, the heat-up indicator shows a full line from the beginning.

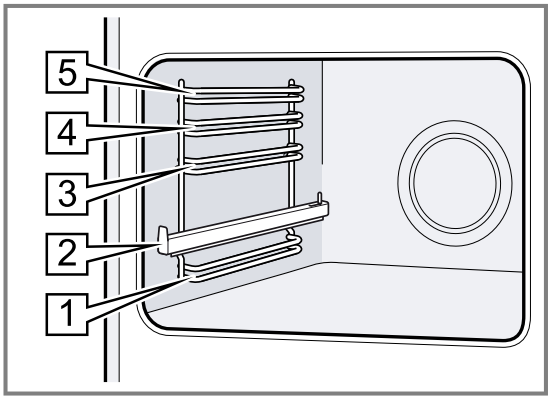
- If the temperature in the cooking compartment is too high when the appliance is started, ⚠ appears in the display for some types of heating. Switch off the appliance and allow it to cool. Then restart the operation.
- Due to thermal inertia, the temperature that is displayed may differ slightly from the actual temperature inside the cooking compartment.

4.2 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

Rails

The shelf supports in the cooking compartment enable you to place accessories at different heights.
The cooking compartment has five shelf positions. The shelf positions are numbered from bottom to top.
Depending on the appliance, the shelf supports are fitted with pull-out rails or clip-on pull-out rails. The pull-out rails are fixed in place and cannot be removed. The clip-on pull-out rails allow you to use them as you wish at all free shelf positions.
You can remove the rails, e.g. for cleaning.
→ *"Rails", Page 20*



Lighting

The oven light lights up the cooking compartment.
With most types of heating and functions, the lighting lights up during operation. If you use the function selector to end the operation, the lighting switches off.
You can use the oven light button to switch on the light without heating up the oven.

Appliance door

If you open the appliance door during operation, the operation continues.

Cooling fan

The cooling fan switches on and off depending on the appliance's temperature. The hot air escapes above the door.

ATTENTION!

Do not cover the ventilation slot above the appliance door. The appliance overheats.

▸ Ensure that the ventilation slots are unobstructed.

To ensure that the appliance cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Condensation

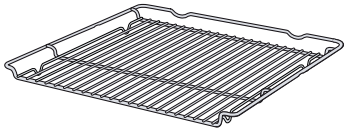
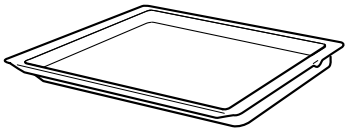
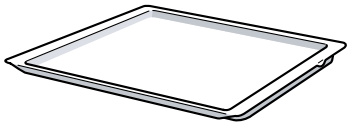
Condensation can occur in the cooking compartment and on the appliance door when cooking. Condensation is normal and does not adversely affect appliance operation. Wipe away the condensation after cooking.

4.3 Accessories

Use original accessories. These have been made especially for your appliance.

Note: Heat may deform the accessory. This deformation has no effect on the function. When the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.

Accessories		Use
Wire rack		■ Baking tins ■ Ovenproof dishes ■ Cookware ■ Meat, e.g. roasting joints or steak ■ Frozen meals
Universal pan		■ Moist cakes ■ Biscuits ■ Bread ■ Large roasts ■ Frozen meals ■ Catching dripping liquids, e.g. fat when grilling food on the wire rack.
Baking tray		■ Tray bakes ■ Sponge cake, simple

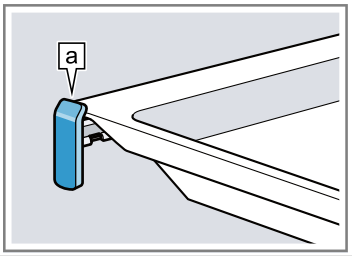
Using the accessory

Always slide the accessory into the cooking compartment correctly. This is the only way that you can remove the accessory halfway without it tipping.

1. Insert the accessory between the two guide rods for a shelf position.

Wire rack	Insert the wire rack with the open side facing the appliance door and the curved lip ⁀ facing downwards.
Tray E.g. universal pan or baking tray	Slide the tray in with the sloping edge facing the appliance cover.

2. To place the accessory at the shelf positions with the pull-out rails, pull out the pull-out rails.

Wire rack or baking tray	Position the accessory so that its edge is behind the lug a on the pull-out rail. 

Note: The pull-out rails lock in place when they are fully pulled out. Gently push the pull-out rails back into the cooking compartment.

3. Slide the accessory all the way in, making sure that the accessory does not touch the appliance door.

Note: Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

Other accessories

You can purchase other accessories from our customer service, specialist retailers or online.
You will find a comprehensive range of products for your appliance in our brochures and online: www.bosch-home.in
Accessories are appliance-specific. When purchasing accessories, always quote the exact product number (E no.) of your appliance.
You can find out which accessories are available for your appliance in our online shop or from our customer service.

5 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

5.1 Initial configuration

You have to implement settings for the initial configuration before you can use your appliance.

5.2 Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Remove the accessory and the leftover packaging, such as polystyrene pellets, from the cooking compartment.
2. Before heating, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.

3. Ventilate the room while the appliance is heating.
4. Set the type of heating and the temperature.
   → *"Basic operation", Page 11*

Type of heating	3D hot air
Temperature	Maximum
Cooking time	1 hour

5. Switch off the appliance after the specified cooking time.
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a dish cloth.
8. Clean the accessory with soapy water and a dish cloth or a soft brush.

6 Basic operation

6.1 Switching on the appliance

- ▸ Turn the function selector to any position other than the "Off" position ○.
- ✔ The appliance is switched on.

6.2 Switching off the appliance

- ▸ Turn the function selector to the "Off" position ○.
- ✔ The appliance is switched off.

6.3 Types of heating and temperature

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.

- ✔ The appliance starts heating after a few seconds.
- ✔ Depending on the appliance type, rapid heating automatically switches off at set temperatures of 200 °C and above and with certain types of heating.
  → *"Rapid heating", Page 11*

3. When the dish is ready, switch off the appliance.

Tips

- The most suitable type of heating for your food can be found in the description of the types of heating.
- You can also set a cooking time and an end time on the appliance.
  → *"Time-setting options", Page 11*

Changing the type of heating

You can change the type of heating at any time.

- ▸ Use the function selector to set the required type of heating.

Changing the temperature

You can change the temperature at any time.

- ▸ Turn the temperature selector to set the desired temperature.

7 Rapid heating

To save time, rapid heating can shorten the preheating time for set temperatures over 100 °C.
You can use rapid heating for the following types of heating:

- 3D hot air
- Top/bottom heating

7.1 Setting rapid heating

To ensure an even cooking result, do not place the food in the cooking compartment until rapid heating has come to an end.

Note: Do not set a cooking time until rapid heating has come to an end.

1. Set a suitable type of heating and a temperature of at least 100 °C.
   Rapid heating automatically switches off at temperatures of 200 °C and above.
2. If rapid heating does not switch off automatically, press the button.

- ✔ appears in the display.
- ✔ Rapid heating starts after a few seconds.
- ✔ Once rapid heating has ended, a signal tone sounds and the symbol goes out on the display.

3. Place the food in the cooking compartment.

Cancelling rapid heating

- ▸ Press the button.
- ✔ The symbol disappears from the display.

8 Time-setting options

Your appliance has different time-setting options which ensure that operation can be controlled.

8.1 Overview of the time-setting options

You can use the button to select the different time-setting options.

Time-setting option	Use
Timer	The timer can be set independently of the operation. It does not affect the appliance.

Time-setting option	Use
Cooking time ⏲	If a cooking time has been set for the operation, the appliance stops heating automatically once this time has elapsed.
End ⏲	A time at which the operation ends can be set for the cooking time. The appliance starts up automatically so that it finishes cooking at the required time.
Time ⏲	Set the time.

8.2 Setting the timer

The timer runs independently of the appliance when it is in operation. The timer can be set up to 23 hours and 59 minutes regardless of whether the appliance is on or off. The timer has its own audible signal so that you can tell whether it is the timer or a cooking time which has elapsed.

1. Press ⏲ repeatedly until ⧖ is selected in the display.
2. Use the − or + button to set the timer duration.

Button	Recommended value
−	5 minutes
+	10 minutes

Up to 10 minutes, the timer duration can be set in 30-second increments. The time increments become bigger as the value increases.

✔ The timer starts and the timer duration begins to count down after a few seconds.
✔ An audible signal sounds and the timer duration is zero in the display when the timer duration has elapsed.

3. Once the timer duration has elapsed
   – Press any button to switch off the timer.

Changing the timer

The timer duration can be changed at any time.

Requirement: ⧖ is highlighted in the display.

▸ Use the − or + button to change the timer duration.
✔ The appliance applies the change after a few seconds.

Cancelling the timer

The timer duration can be cancelled at any time.

Requirement: ⧖ is highlighted in the display.

▸ Use the − button to reset the timer duration to zero.
✔ After a few seconds, the appliance applies the change and ⧖ goes out.

8.3 Setting the cooking time

The cooking time can be set to up to 23 hours and 59 minutes for the operation.

Requirement: The type of heating and temperature or setting have been set.

1. Press ⏲ repeatedly until ⏲ is selected in the display.
2. Use the − or + button to set the cooking time.

Additional programme	Recommended value
−	10 minutes
+	30 minutes

The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.

✔ After a few seconds, the appliance starts heating and the cooking time counts down.
✔ When the cooking time has elapsed, a signal sounds and the duration is at zero in the display.

3. When the cooking time has elapsed:
   – Press any button to end the signal prematurely.
   – To set another cooking time, press the + button.
   – When the dish is ready, switch off the appliance.

Changing the cooking time

The cooking time can be changed at any time.

Requirement: ⏲ is highlighted in the display.

▸ Change the cooking time using the − or + button.
✔ The appliance applies the change after a few seconds.

Cancelling the cooking time

The cooking time can be cancelled at any time.

Requirement: ⏲ is highlighted in the display.

▸ Reset the cooking time to zero using the − button.
✔ After a few seconds, the appliance applies the change and continues to heat without a cooking time.

8.4 Setting the end time

You can delay the time at which the cooking time is due to end by up to 23 hours and 59 minutes.

Notes

- The end time cannot be set for types of heating with grill function.
- In order to achieve a good cooking result, do not delay the end time once the appliance is already operating.
- Food will spoil if you leave it in the cooking compartment for too long.

Requirements

- The type of heating and temperature or setting have been set.
- A cooking time must be set.

1. Press ⏲ repeatedly until ⏲ is selected in the display.
2. Press the − or + button.

✔ The display shows the calculated end time.

3. Use the − or + button to delay the end time.

✔ After a few seconds, the appliance applies the setting and the display shows the set end time.
✔ Once the calculated start time has been reached, the appliance starts heating up and the cooking time starts counting down.
✔ When the cooking time has elapsed, a signal sounds and the duration is at zero in the display.

4. When the cooking time has elapsed:
   – Press any button to end the signal prematurely.

– To set another cooking time, press the + button.
– When the dish is ready, switch off the appliance.

Changing the end time

In order to achieve a good cooking result, you can only change the set end time before operation starts and the cooking time starts counting down.

Requirement: ◷ is highlighted in the display.

▸ Use the − or + button to delay the end time.
✔ The appliance applies the change after a few seconds.

Cancelling the end time

You can delete the set end time at any time.

Requirement: ◷ is highlighted in the display.

▸ Reset the end time to the current time plus the set cooking time using the − button.
✔ After a few seconds, the appliance applies the change and starts heating up. The cooking time counts down.

8.5 Setting the time

Once the appliance has been connected to the mains or after a power cut, the time flashes in the display. The time starts at "12:00". Set the current time.

Requirement: The function selector must be set to the off ⏻ position.

1. Use − or + to set the time.
2. Press ◷.

✔ The time that is set appears in the display.

Tip: You can define whether the time is shown in the display in the basic settings.

9 Programmes

The programmes help you to use your appliance to prepare different dishes by selecting the optimum settings automatically.

9.1 Suitable cookware for programmes

You should therefore use heat-resistant cookware that is suitable for temperatures up to 300 °C.

Glass or glass ceramic cookware is best. The joint should cover approx. two thirds of the cookware base. Cookware made from the following material is not suitable:

- Bright, shiny aluminium
- Unglazed clay
- Plastic or plastic wire rack

9.2 Programme table

The programme numbers are assigned to specific foods.

No.	Meal	Cookware	Weight range Adjustment weight	Add liquid	Shelf position	Information
01	**Pizza, thin base** Frozen, prebaked	Universal pan with greaseproof paper	0.28–0.4 kg Total weight	No	3	For a second pizza, follow the instructions on the packaging
02	**Pizza, deep-pan** Frozen, prebaked	Universal pan with greaseproof paper	0.28–0.6 kg Total weight	No	3	For a second pizza, follow the instructions on the packaging
03	**Lasagne** Frozen	Original packaging	0.3–1.2 kg Total weight	No	3	-
04	**Chips** Frozen	Universal pan with greaseproof paper	0.2–0.75 kg Total weight	No	3	Spread out beside each other on the universal pan
05	**Bread rolls** Frozen, prebaked	Universal pan with greaseproof paper	0.1–0.8 kg Total weight	No	3	-
06	**Potato gratin**	Ovenproof dish without lid	0.5–3.0 kg Total weight	No	2	-
07	**Pasta bake** With precooked pasta	Ovenproof dish without lid	0.4–3.0 kg Total weight	No	2	-
08	**Baked potatoes, whole** Unpeeled, starchy potatoes	Universal pan	0.3–1.5 kg Total weight	No	3	-

No.	Meal	Cookware	Weight range Adjustment weight	Add liquid	Shelf position	Information
09	**Vegetable stew** Vegetarian	Deep roasting dish with lid	0.5–2.5 kg Total weight	As per recipe	2	Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes).
10	**Meat stew**	Deep roasting dish with lid	0.5–3.0 kg Total weight	As per recipe	2	Do not sear the meat beforehand.
11	**Goulash** Diced beef or pork, with vegetables	Deep roasting dish with lid	0.5–2.5 kg Total weight	As per recipe	2	Place the meat at the bottom and cover with vegetables. Do not sear the meat beforehand.
12	**Fish, whole** Ready to cook, seasoned	Roasting dish with lid	0.3–1.5 kg Weight of fish	Cover the bottom of the roasting dish.	2	-
13	**Chicken, unstuffed** Ready to cook, seasoned	Roasting dish with glass lid	0.6–2.5 kg Chicken weight	No	2	Place in the cookware with the breast facing up.
14	**Chicken pieces** Ready to cook, seasoned	Roasting dish with lid	0.1–0.8 kg Weight of the heaviest piece	Cover the bottom of the roasting dish.	2	-
15	**Turkey breast** Whole, seasoned	Roasting dish with glass lid	0.5–2.5 kg Turkey breast weight	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	-
16	**Duck, unstuffed** Ready to cook, seasoned	Roasting pan without lid	1.0–2.7 kg Duck weight	No	2	-
17	**Goose, unstuffed** Ready to cook, seasoned	Roasting pan without lid	2.5–3.5 kg Goose weight	No	2	-
18	**Pot-roasted beef** E.g. prime rib, shoulder, rump or marinated beef roast	Roasting dish with lid	0.5–2.5 kg Weight of meat	Almost cover the meat with liquid.	2	Do not sear the meat beforehand.
19	**Sirloin, medium** Ready to cook, seasoned	Roasting pan without lid	0.5–2.5 kg Weight of meat	No	2	Place in the cookware with the fatty side up. Do not sear the meat beforehand.
20	**Beef roulades** Stuffed with vegetables or meat	Roasting dish with lid	0.5–2.5 kg Total weight of all the stuffed roulades	Add stock or water, for example, to the dish until the roulades are almost covered.	2	Do not sear the meat beforehand.
21	**Meat loaf, fresh** Minced beef, pork or lamb	Roasting dish with lid	0.5–2.5 kg Roast weight	No	2	Do not sear the meat beforehand.

No.	Meal	Cookware	Weight range Adjustment weight	Add liquid	Shelf position	Information
22	**Leg of lamb, medium** Boned, seasoned	Roasting dish with lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Do not sear the meat beforehand.
23	**Leg of lamb, well done** Boned, seasoned	Roasting dish with lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Do not sear the meat beforehand.
24	**Joint of veal, marbled** E.g. saddle or topside	Roasting dish with lid	0.5–3.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Do not sear the meat beforehand.
25	**Joint of veal, lean** E.g. tenderloin or eye	Roasting dish with lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Do not sear the meat beforehand.
26	**Leg of roe venison** Boned, seasoned with salt	Roasting dish with lid	0.5–2.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	-
27	**Rabbit, whole** Ready to cook, seasoned	Roasting dish with glass lid	1.0–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	-
28	**Pork neck joint** Boned, seasoned	Roasting dish with glass lid	0.5–3.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Do not sear the meat beforehand.

No.	Meal	Cookware	Weight range Adjustment weight	Add liquid	Shelf position	Information
29	**Joint of pork with rind** E.g. shoulder, seasoned, and scored rind	Roasting dish with glass lid	0.5–3.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Place in the cookware fatty side up; salt the rind well.
30	**Roasted lamb fillet** Seasoned	Roasting dish with glass lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables, if required.	2	Do not sear the meat beforehand.

9.3 Preparing food for the programme

Use fresh and, ideally, chilled food. Use frozen food straight from the freezer.

1. Weigh the food.
   The weight of the food is required in order to correctly set the programme.
2. Add the food to the cookware.
3. Place the cookware onto the wire rack.
   Always place the ovenware into the cooking compartment without preheating it.

9.4 Setting a programme

The appliance selects the optimal type of heating, temperature and cooking time. All you need to do is set the weight.

Notes

- You can set the weight only in the intended range.
- After the programme starts, you can no longer change the programme and the weight.

1. Use the function selector to set .
2. Use − or + to set the required programme.
3. Use the temperature selector to set the weight of your food. Always set the next higher weight.
   - To call up the programme's cooking time, press . You cannot change the cooking time.
   - On some programmes, you can delay the end time using .
     → *"Setting the end time", Page 12*

✔ After a few seconds, the programme starts and the cooking time counts down.

✔ If the programme has ended, an audible signal sounds and the display shows the cooking time as zero.

4. When the programme ends:
   - Press any button to end the signal prematurely.
   - To set a cooking time for further cooking, press +. The appliance will resume heating using the programme settings.
   - When the dish is ready, switch off the appliance.

10 Childproof lock

Secure the appliance to prevent children from accidentally switching it on or changing the settings.

Note: The option to set the childproof lock can be activated in the Basic settings .

10.1 Activating and deactivating the childproof lock

Requirement: The function selector must be set to the off position.

▸ To activate the childproof lock, press and hold the button until appears in the display.
   - To deactivate the childproof lock, press and hold the button until goes out in the display.

11 Sabbath mode

You can use the Sabbath mode to set a time of over 70 hours. You can use top/bottom heating to keep food warm between 85 °C and 140 °C during this time without having to switch the appliance on or off.

11.1 Starting Sabbath mode

Notes

- If you open the appliance door during operation, the appliance does not interrupt the operation.
- Once it has started, you can no longer change or interrupt Sabbath mode.
- You cannot delay the end time for Sabbath mode.

Requirement: The Sabbath mode must be activated in the basic settings.

1. Use the function selector to set .
✔ SAbb appears in the display.
2. Use the temperature selector to set the maximum temperature.
3. Use + or − to set the cooking time.
✔ After a few seconds, the appliance starts heating and the duration counts down.
✔ Once the time has elapsed, the display shows the time as zero.
4. Switch off the appliance.

12 Basic settings

You can configure the basic settings for your appliance to meet your needs.

12.1 Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

Display	Basic setting	Selection
c01	Signal duration upon completion of a cooking time or timer period	1 = 10 seconds 2 = 30 seconds[1] 3 = 2 minutes
c02	Waiting time until a setting is adopted	1 = 3 seconds[1] 2 = 6 seconds 3 = 10 seconds
c03	Acoustic signal when a button is pressed	0 = off 1 = on[1]
c04	Brightness of the display illumination	1 = dark 2 = medium[1] 3 = bright
c05	Clock display	0 = hide the time 1 = display the time[1]
c06	Childproof lock can be adjusted → *"Childproof lock", Page 16*	0 = no 1 = yes[1] 2 = yes, with door lock
c07	Interior lighting during operation	0 = no 1 = yes[1]
c08	Cooling fan run-on time	1 = short 2 = medium[1] 3 = long 4 = extra long
c09	Telescopic shelves retrofitted[2]	0 = no [1] (for rails and 1-level pull-out) 1 = yes (for 2- and 3-level pull-out)
c10	Sabbath mode available → *"Sabbath mode", Page 16*	0 = no[1] 1 = yes
c12	Automatic rapid heating from 200 °C [2]	0 = No 1 = Yes[1]
c13	Reset all values to factory settings	0 = no[1] 1 = yes

[1] Factory setting (may vary according to model)
[2] Depending on the appliance specifications

12.2 Changing the basic settings

Requirement: The appliance is switched off.

1. Press and hold the ◷ button for approx. four seconds.
✔ The first basic setting appears in the display, e.g. c0 12.
2. Use the temperature selector to change the setting.
3. Use the − or + button to switch to the next basic setting.
4. To save the changes, press and hold ◷ for approx. four seconds.

Note: Your changes to the basic settings will be retained even after a power failure.

12.3 Discarding changes to the basic settings

- ▸ Turn the function selector.
- ✔ All changes are discarded and not saved.

13 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

13.1 Cleaning agent

To avoid damaging the different surfaces of the appliance, do not use unsuitable cleaning agents.

⚠ WARNING – Risk of electric shock!

An ingress of moisture can cause an electric shock.

- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.

ATTENTION!

Unsuitable cleaning agents damage the surfaces of the appliance.

- ▸ Do not use aggressive or abrasive cleaning agents.
- ▸ Do not use cleaning products with a high alcohol content.
- ▸ Do not use hard scouring pads or cleaning sponges.
- ▸ Do not use any special cleaners if the appliance is still warm.

Using oven cleaner in a hot cooking compartment damages the enamel.

- ▸ Do not use oven cleaner in the cooking compartment when it is still warm.
- ▸ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

New sponge cloths contain residues from production.

- ▸ Wash new sponge cloths thoroughly before use.

Suitable cleaning agents

Only use cleaning agents that are suitable for the different surfaces on your appliance.

Follow the instructions on cleaning the appliance.
→ *"Cleaning the appliance", Page 19*

Appliance

Surface	Suitable cleaning agents	Information
Stainless steel	■ Hot soapy water ■ Special stainless steel cleaning products suitable for hot surfaces	To prevent corrosion, remove any limescale, grease, starch or albumin (e.g. egg white) stains on stainless steel surfaces immediately. Apply a thin layer of the stainless steel cleaning product.
Enamel, plastic, painted, and screen-printed surfaces E.g. control panel	■ Hot soapy water	Do not use a glass cleaning product or a glass scraper.
Knobs	■ Hot soapy water	Clean with a dish cloth and dry with a soft cloth. Do not remove or scrub.

Appliance cover

Area	Suitable cleaning agents	Information
Door panels	■ Hot soapy water	Do not use a glass scraper or steel wool. **Tip:** Remove the door panels in order to clean them thoroughly. → *"Appliance door", Page 21*
Door cover	■ Made of stainless steel: Stainless steel cleaner: ■ Made of plastic: Hot soapy water	Do not use a glass cleaning product or a glass scraper. **Tip:** To thoroughly clean the cover plate, remove the cover. → *"Appliance door", Page 21*
Door handle	■ Hot soapy water	In order to avoid stubborn dirt, remove descaling agents from the door handle immediately.
Door seal	■ Hot soapy water	Do not remove or scrub.

Hob

Area	Suitable cleaning agents	Information
Enamelled surfaces	■ Hot soapy water ■ Vinegar solution ■ Oven cleaner	Soak any heavily soiled areas and use a brush or steel wool. Leave the appliance cover open so that the hob can dry after it has been cleaned. **Tip:** It is best to use the cleaning function. → *"Pyrolysis", Page 19* **Notes** ■ Enamel burns at very high temperatures, causing minor discolouration. The functionality of the appliance is not affected by this. ■ The edges of thin baking trays cannot be completely enamelled and may be rough. This does not impair the corrosion protection. ■ Food residues leave a white coating on the enamelled surfaces. The coating does not pose a health risk. The functionality of the appliance is not affected by this. You can remove these residues with lemon juice.
Glass cover on the oven light	■ Hot soapy water	Use oven cleaner to remove very heavy soiling.
Rails	■ Hot soapy water	Soak any heavily soiled areas and use a brush or steel wool. **Tip:** Remove the shelf supports for cleaning. → *"Rails", Page 20*
Pull-out system	■ Hot soapy water	Use a brush to remove heavy soiling. Clean the pull-out rails while they are pushed in so that you do not remove the lubricant. Do not clean in the dishwasher. **Tip:** Detach the pull-out system for cleaning. → *"Rails", Page 20*
Accessories	■ Hot soapy water ■ Oven cleaner	Soak any heavily soiled areas and use a brush or steel wool. Enamelled accessories are dishwasher-safe.

13.2 Cleaning the appliance

In order to avoid damaging the appliance, clean your appliance only as specified, and using suitable cleaning products.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- ▸ Caution should be exercised here in order to avoid touching heating elements.
- ▸ Young children under 8 years of age must be kept away from the appliance.

⚠ WARNING – Risk of fire!

Loose food remnants, fat and meat juices may catch fire.

- ▸ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Requirement: Read the information on cleaning agents.
→ *"Cleaning agent", Page 18*

1. Clean the appliance using hot soapy water and a dish cloth.
   – For some surfaces, you can use alternative cleaning agents.
   → *"Suitable cleaning agents", Page 18*
2. Dry with a soft cloth.

13.3 Cleaning the stainless steel surfaces

1. Observe the information regarding the cleaning agents.
2. Clean using a sponge cloth and hot soapy water in the direction of the finish.
3. Dry with a soft cloth.
4. Apply a thin layer of the stainless steel cleaning product with a soft cloth.

Tip: You can obtain stainless steel cleaning products from after-sales service or the online shop.

14 Pyrolysis

With the pyrolysis cleaning function, the cooking compartment is cleaned virtually automatically.
Use the cleaning function to clean the cooking compartment every two to three months. The cleaning function can be used more often, if required. The cleaning function requires approx. 2.5–4.8 kilowatt hours.

14.1 Preparing the appliance for the cleaning function

Carefully prepare the appliance in order to achieve a good cleaning result.

⚠ WARNING – Risk of fire!
Combustible objects that are left in the cooking compartment may catch fire.
- ▸ Never store combustible objects in the cooking compartment.
- ▸ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

The outside of the appliance gets very hot when the cleaning function is in progress.
- ▸ Never hang combustible objects, e.g. tea towels, on the door handle.
- ▸ Leave the front of the appliance clear.
- ▸ Keep children at a safe distance.

Loose food residue, fat and meat juices may ignite while the cleaning function is running.
- ▸ Before starting the cleaning function each time, remove coarse dirt from the cooking compartment.
- ▸ Never clean accessories as well.

If the door seal is damaged, a large amount of heat is generated around the door.
- ▸ Do not scrub or remove the seal.
- ▸ Never operate the appliance if the seal is damaged or missing.

1. Remove accessories and cookware from the cooking compartment.
2. Detach the shelf supports and remove them from the cooking compartment.
3. Remove coarse dirt from the cooking compartment. → *"Rails", Page 20*
4. Clean the inside of the appliance door and the cooking compartment edge surfaces around the door with soapy water and a soft cloth.
   Do not remove or scrub the door seal.
   Use oven cleaner to remove stubborn dirt from the inside door pane.
5. Remove any items from the cooking compartment.
   The cooking compartment must be empty.

14.2 Setting the cleaning function

Ventilate the kitchen while the cleaning function is running.

⚠ WARNING – Risk of burns!
⚠ The outside of the appliance gets very hot when the cleaning function is in progress.
- ▸ Never touch the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

The cooking compartment gets very hot when the cleaning function is in progress.
- ▸ Never open the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

⚠ WARNING – Risk of harm to health!
The cleaning function heats up the cooking compartment to a very high temperature so that food left over from roasting, grilling and baking will burn off. This process releases vapours, which can irritate mucous membranes.
- ▸ Keep the kitchen well ventilated while the cleaning function is running.
- ▸ Do not remain in the room for long periods.
- ▸ Keep children and pets away.

Note: The oven light does not light up while the cleaning function is running.

Requirement: Prepare the appliance for the cleaning function. → *Page 19*

1. Use the function selector to set the pyrolysis ▦.
2. Use the temperature selector to set the cleaning function.

Cleaning level	Degree of cleaning	Duration in hours
1	Light	Approx. 1:15
2	Medium	Approx. 1:30
3	High	Approx. 2:00

   For stubborn or older dirt, select a higher cleaning level.
   The duration cannot be changed.
- ✔ After a few seconds, the cleaning function starts and the duration counts down.
- ✔ For your safety, the appliance door locks once a certain temperature is reached in the cooking compartment. 🔒 appears in the display.
- ✔ When the cleaning function ends, a signal sounds and the duration is at zero in the display.

3. Switch off the appliance.
   When the appliance has cooled down, the appliance door is unlocked and 🔒 goes out.
4. The appliance is ready for operation. → *Page 20*

14.3 Preparing the appliance after the cleaning function

1. Allow the appliance to cool down.
2. Wipe off any ash that has been left behind in the cooking compartment and around the appliance door with a damp cloth.
3. Remove white deposits using citric acid.
   Note: White deposits on the enamel surfaces may be caused by coarse dirt. These food residues are harmless. The deposits do not impair the function of the appliance.
4. Attach the shelf supports.
   → *"Rails", Page 20*

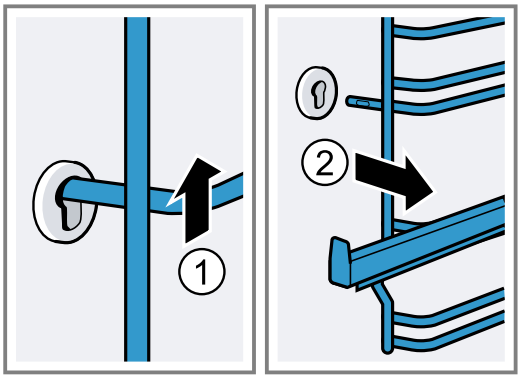
15 Rails

To clean the rails and cooking compartment thoroughly, you can remove the shelf supports.

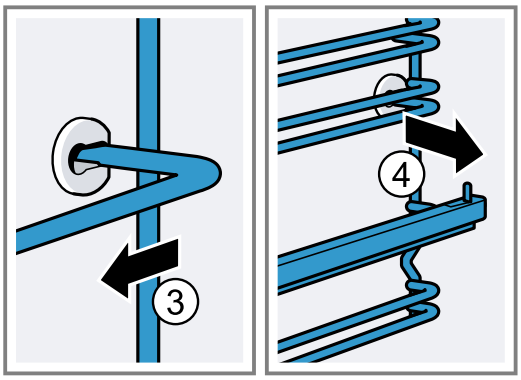
15.1 Unhooking the rails

⚠ WARNING – Risk of burns!
The rails can be very hot.
- Never touch the rails when they are hot.
- Allow the appliance to cool down.
- Keep children at a safe distance.

1. Lift the front rail upwards and unhook it.

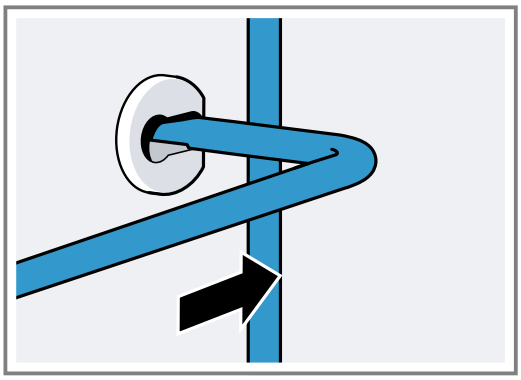


2. Then push the entire rail to the front and remove it.

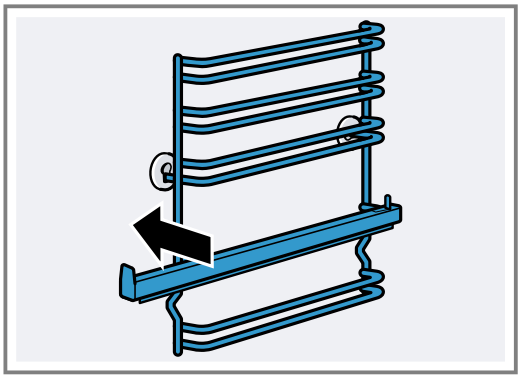


15.2 Attaching the rails

1. First insert the rail into the rear socket, press it to the back slightly



2. and insert it into the socket at the front.



The rails fit both on the left and right sides. Shelf positions 1 and 2 are located at the bottom and shelf positions 3, 4 and 5 are located at the top. Pull out the telescopic rail towards the front.

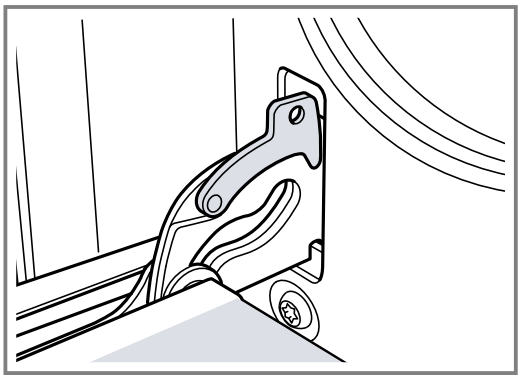
16 Appliance door

It is normally sufficient if you clean the outside of the appliance door. If the appliance door is very dirty on the inside and outside, you can remove the appliance door and clean it.

16.1 Door hinges

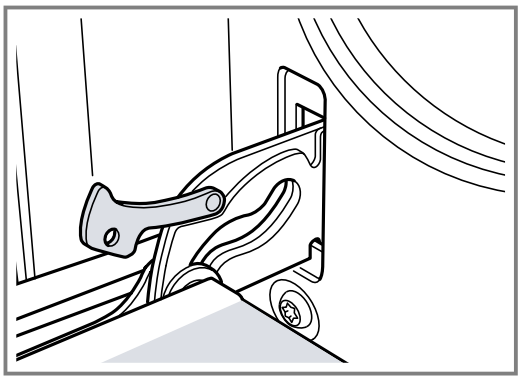
⚠ WARNING – Risk of injury!
When the hinges are not secured, they can snap shut with great force.
- If you open the appliance door, ensure that the locking levers are fully open or fully closed.

1. The oven door hinges each have a locking lever. When the locking levers are closed, the oven door is secured in place.



It cannot be detached.

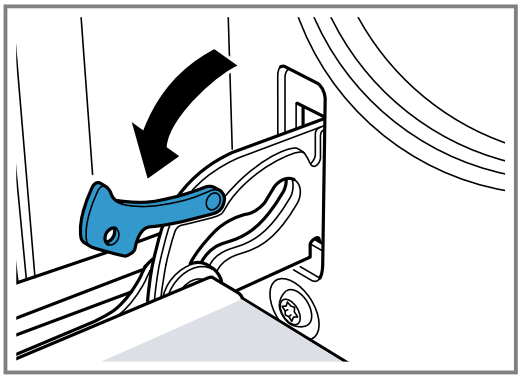
2. When the locking levers are open in order to detach the oven door, the hinges are secured.



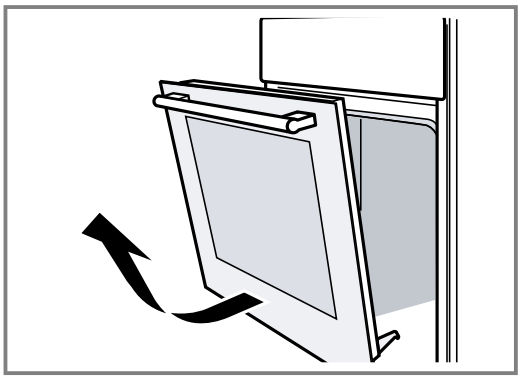
The hinges cannot snap shut.

16.2 Removing the appliance door

1. Open the oven door fully.
2. Open the locking levers on the left- and right-hand hinges.



3. Close the oven door as far as the limit stop. Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



16.3 Removing the door panes

The glass panes of the oven door can be removed to make cleaning easier.

⚠ WARNING – Risk of injury!

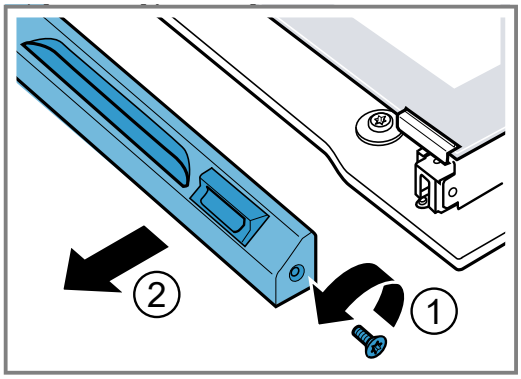
Scratched glass in the appliance door may develop into a crack.

- Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

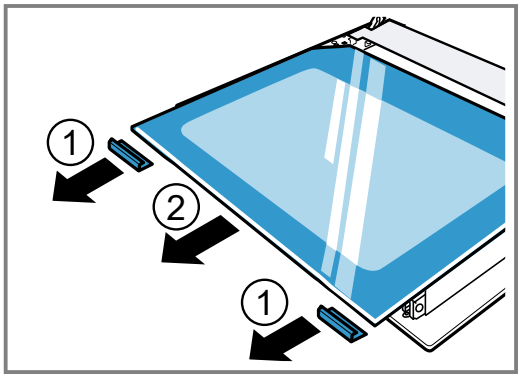
The components in the appliance door may have sharp edges.

- Wear gloves.

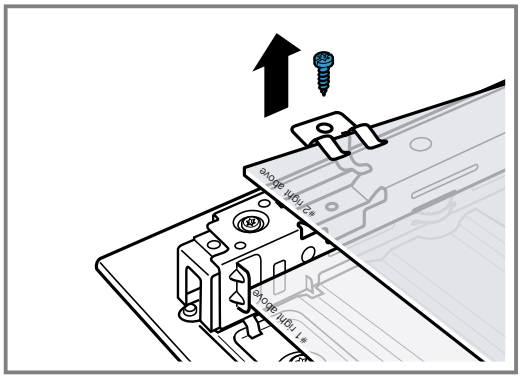
1. Detach the oven door.
   → *"Removing the appliance door", Page 22*
2. Position it on a cloth with its handle pointing downwards.
3. Release the right- and left-hand screw from the cover in the upper area of the oven door. Pull out and remove the cover.



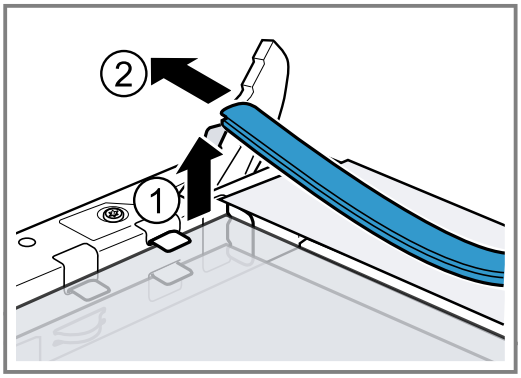
4. Remove the two small seals. Lift the top pane up and out.



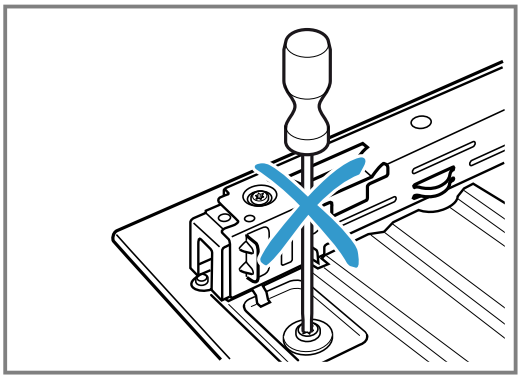
5. Unscrew the retaining clips on the right and left. Lift the pane and remove the claws from the pane.



6. Remove the seal from below the pane. To do this, pull the seal and remove it upwards. Remove the pane.



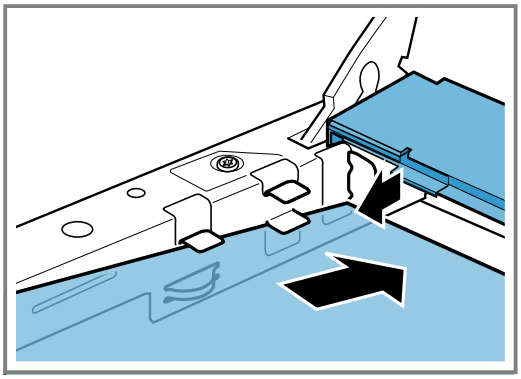
7. Pull the lower pane diagonally upwards and out.
8. Never remove the screws that are located on the right and left of the sheet metal part.



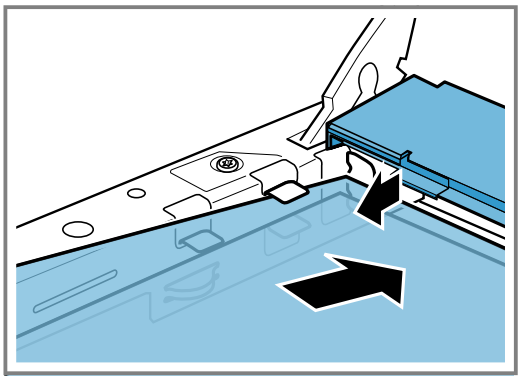
16.4 Fitting the door panes

When fitting the panes, ensure that, on both panes, the lettering "top right" is not upside down at the bottom left.

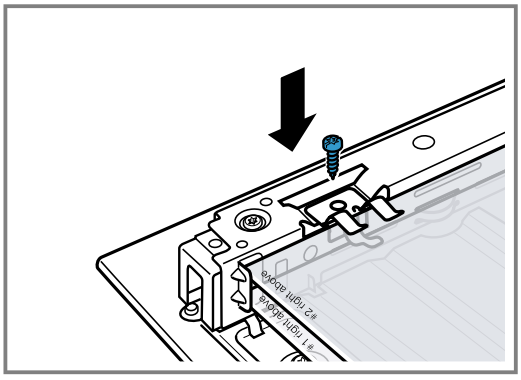
1. Insert the lower pane with the no. 1 downwards at an angle.



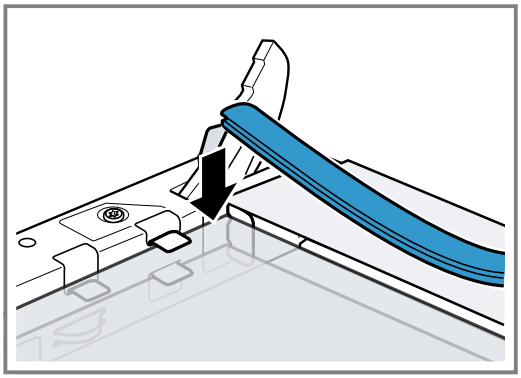
2. Insert the middle pane with no. 2 inwards.



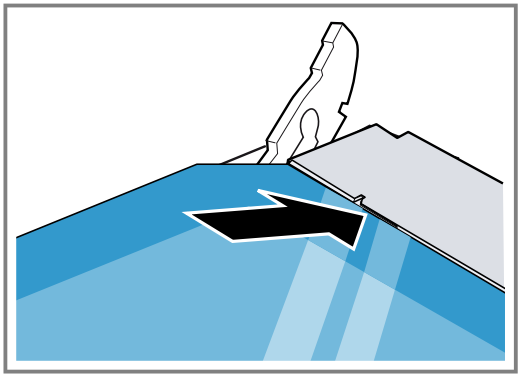
3. Fit the retaining clips onto the right- and left-hand side of the pane, aligning them so that the springs are over the screw holes. Screw the retaining clips in place.



4. Insert the seal below the pane.

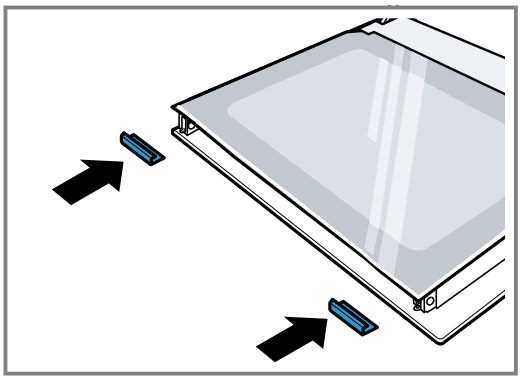


5. Hold the top pane in both brackets and insert it at an angle towards the back.



Ensure that the seal does not slip backwards.

6. Fit the two small seals on the left and right of the pane again.



7. Put the cover back in place and screw it on.
8. Attach the oven door.
→ *"Attaching the appliance door", Page 24*

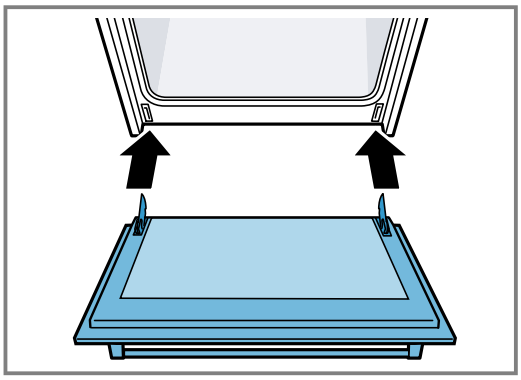
Note: Only use the oven once the glass panes have been correctly fitted.

16.5 Attaching the appliance door

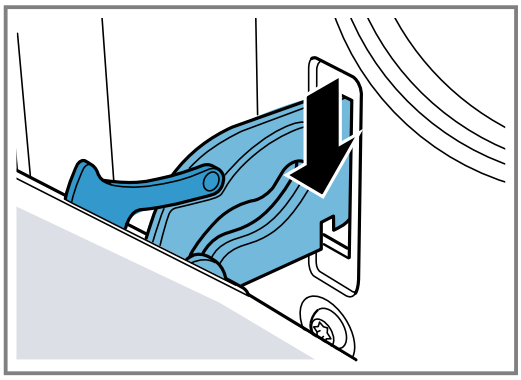
Reattach the oven door in the reverse sequence to removal.

⚠ **WARNING – Risk of injury!**
The oven door might accidentally fall or a hinge may suddenly snap shut.
- In this case, do not hold onto the hinge. Call customer service.

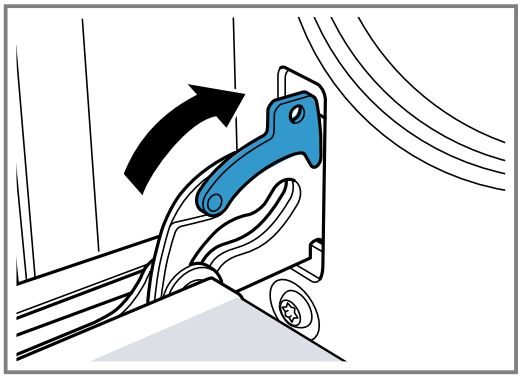
1. When attaching the oven door, ensure that both hinges are inserted in the opening direction.



2. The notch on the hinge must engage on both sides.



3. Close both locking levers again.



4. Close the appliance door.

16.6 Additional door safety

Additional safety devices have been fitted to prevent contact with the oven doors. Always attach these safety devices when children could come near the oven. You can purchase this special accessory from after-sales service. 11023590

⚠ **WARNING – Risk of burns!**
During long cooking times, the oven door may become very hot.
- Supervise small children when the oven is in operation.

17 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ **WARNING – Risk of injury!**
Improper repairs are dangerous.
- Repairs to the appliance should only be carried out by trained specialist staff.
- If the appliance is defective, call Customer Service.
→ *"Customer Service", Page 27*

⚠ **WARNING – Risk of electric shock!**
Improper repairs are dangerous.
- Repairs to the appliance should only be carried out by trained specialist staff.
- Only use genuine spare parts when repairing the appliance.
- If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

17.1 Malfunctions

Fault	Cause and troubleshooting
The appliance is not working.	The mains plug of the power cord is not plugged in. ▸ Connect the appliance to the power supply.
	The circuit breaker in the fuse box has tripped. ▸ Check the circuit breaker in the fuse box.
	There has been a power cut. ▸ Check whether the lighting in your room or other appliances are working.
	Electronics fault **1.** Disconnect the appliance from the power supply for at least 30 seconds by switching off the fuse. **2.** Reset the basic settings to the factory settings.
Appliance is not heating, the colon flashes in the display and *d* appears.	Demo mode is activated. **1.** Briefly disconnect the appliance from the power supply by switching the circuit breaker in the fuse box off and then on again. **2.** Deactivate demo mode within 5 minutes by changing the last basic setting (depending on the appliance type *c 13* or *c 14*) to *0*.
The appliance door cannot be opened and ⚿ lights up in the display.	The childproof lock locks the appliance door. ▸ Use ⚿ to deactivate childproof lock. → *"Childproof lock", Page 16*
The appliance door cannot be opened and 🔒 lights up in the display.	The cleaning function locks the appliance door. ▸ Allow the appliance to cool down until 🔒 goes out in the display. → *"Pyrolysis", Page 19*
The time flashes in the display.	There has been a power cut. ▸ Reset the time. → *"Setting the time", Page 13*
The time does not appear in the display when the appliance is switched off.	The basic setting has been changed. ▸ Change the basic setting for the time display.
⚿ lights up in the display and no settings can be made on the appliance.	Childproof lock is activated. ▸ Use ⚿ to deactivate childproof lock. → *"Childproof lock", Page 16*
h flashes in the display and the appliance does not start.	The cooking compartment is too hot for the selected operation. **1.** Switch off the machine and allow it to cool. **2.** Restart the operation.
F 8 appears in the display.	The maximum cooking time has been reached. To prevent an unwanted permanent operation, the appliance automatically stops heating after several hours if the settings are unchanged. ▸ Switch off the appliance. Implement new settings, if required. **Tip:** To prevent the appliance from switching off when you do not want it to, e.g. for an extremely long preparation time, set a cooking time. → *"Time-setting options", Page 11*
A message with *E* appears in the display, e.g. *E05-32*.	Electronics fault **1.** Press 🕒. – If necessary, reset the time on the clock. ✔ If the fault was a one-off, the error message disappears. **2.** If the error message appears again, call the after-sales service. State the exact error message and the E no. for your appliance in full. → *"Customer Service", Page 27*

Replacing the oven light bulb

If the light in the cooking compartment fails, change the oven light bulb.

Note: Heat-resistant, 25-watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers. Only use these bulbs. Hold the new halogen bulbs only with a clean, dry towel. This increases the service life of the bulb.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- Caution should be exercised here in order to avoid touching heating elements.
- Young children under 8 years of age must be kept away from the appliance.

⚠ WARNING – Risk of electric shock!

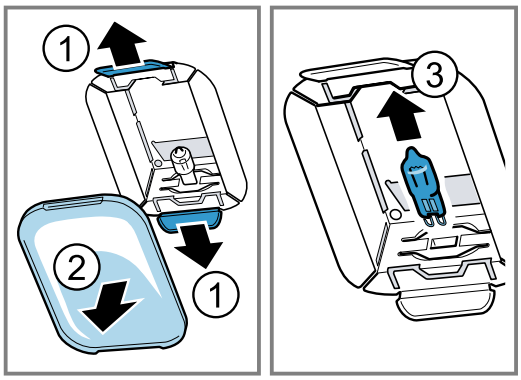
When changing the bulb, the bulb socket contacts are live.

- Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

Requirements

- The appliance is disconnected from the power supply.
- The cooking compartment has cooled down.
- You have a new halogen bulb to replace the old one.

1. Place a tea towel in the cooking compartment to prevent damage.
2. Remove the glass cover. To do this, press the metal tabs to the side with your thumb (image A).
3. Pull out the halogen bulb without turning it.



4. Insert the new halogen bulb and press it firmly into the socket.
   Make sure the pins are positioned correctly.
5. Depending on the appliance model, the glass cover may have a sealing ring. Attach the sealing ring.
6. Screw in the glass cover. When doing this, insert it on one side and press firmly on the other side.

✔ The glass cover clicks into place.

7. Remove the tea towel from the cooking compartment.
8. Connect the appliance to the power supply.

18 Transportation and disposal

You can find out here how to prepare your appliance for transportation. You will also find out how to dispose of old appliances.

18.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.
   Information about current disposal methods are available from your specialist dealer or local authority.



Dispose of packaging in an environmentally-responsible manner. This appliance is certified in accordance with the guidelines on E-waste (Management) Rules 2022 which govern waste electrical and electronic equipment.
The guideline provide a framework for the return and recycling of used appliances.

Note: This product doesn't contain any of hazardous substances as specified in the e-waste Management and Handling Rules 2022.

Dos

- Please visit our website https://www.bosch-home.in/metapages/e-waste-management to find out more details regarding e-waste disposal.
- Keep the product in isolated area, after it becomes non-functional/unrepairable so as to prevent its accidental breakage.
- Consult the authorized service center as to whether the Electronic Equipment can be repaired or not, before discarding.
- Consult the retailer about appliance take back schemes.

Don'ts

- The product should not be opened by the user himself/herself, but only by authorized service personnel.
- The product is not meant for resale to any unauthorized agencies/scrap dealers/kabariwalah.
- Don't dispose of the discarded Electronic Equipment in household bins or Municipal bins.
- Don't dump the discarded Electronic Equipment in the open or in any land fill site, as this will result in contamination of the soil and the ground water.
- Do not keep any replaced spare part(s) from the product in exposed area.

18.2 Transporting the appliance

Keep the original appliance packaging. Only transport the appliance in the original packaging. Observe the transport arrows on the packaging.

1. Secure all moving parts in and on the appliance using adhesive tape that can be removed without leaving any traces.
2. Slide all accessories, such as baking trays, into the corresponding slots with thin cardboard at the edges, in order to avoid damaging the appliance.
3. Place cardboard or similar between the front and rear side to prevent knocks against the inside of the door glass.
4. Secure the door and, if available, the top cover to the appliance sides using adhesive tape.

If the original packaging is no longer available

1. In order to guarantee sufficient protection against any transport damage, pack the appliance in protective packaging.
2. Always transport the appliance upright.
3. Do not hold the appliance by the door handle or the connections on the rear, as these could be damaged.
4. Do not place any heavy objects on the appliance.

19 Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.
If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.
The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.
This product contains light sources from energy efficiency class G.

Helpline no.: 1800-266-1880 (Monday to Saturday – 8 am to 8 pm)
Email ID: service.in@bosch-home.com
Chat with us (WhatsApp): +91-8451000555

19.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate.

You will see the rating plate with these numbers if you open the appliance door.



Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

20 How it works

Here, you can find the ideal settings for various types of food as well as the best accessories and cookware. These recommendations are perfectly tailored to your appliance.
Detailed baking tables for your appliance and tips for baking with your appliance can be found in the instructions on the Internet:
www.bosch-home.com

20.1 Cooking tips

Observe this information when preparing food.
- The temperature and cooking time depend on the amount of food and the recipe. Settings ranges are specified for this reason. Select the lower value first.
- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold.
  Do not place accessories into the cooking compartment until it has finished preheating.
- Remove any accessories that are not being used from the cooking compartment.
- Ensure that the accessory slides in the right way round.

20.2 Notes on baking

When baking, use the shelf positions indicated.

Baking on one level	Shelf position
Rising pasta/baked goods or tin on the wire rack	2
Flat pasta/baked items or in the baking tray	2–3

Baking on two or more levels	Shelf position
Universal pan Baking tray	3 1
Baking tins on the wire rack: First wire rack Second wire rack	Shelf position 3 1

Baking on three levels	Shelf position
Baking trays Universal pan Baking trays	5 3 1

Notes
- When baking on several layers, use hot air. Different food that is placed in the oven at the same time will not necessarily be ready at the same time.
  In such cases, you can remove the cooked food and continue to cook the other baking tray. If necessary, you can change the position and direction of the baking trays.
- Position baking tins/dishes either next to one another or offset on different shelves so that they are not directly one above the other in the cooking compartment. You can cut energy use by cooking different items at the same time.
- For best results, we recommend using dark-coloured metal baking tins.

20.3 Notes on roasting and grilling

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry, meat or fish is placed into a cold cooking compartment.

ATTENTION!
Acidic food may damage the wire rack
- ▸ Do not place acidic food, such as fruit or food with an acidic marinade directly on the wire rack.
- The larger the poultry, meat or fish, the lower the temperature and the longer the cooking time.
- Turn the poultry, meat or fish after approx. 1/2 to 2/3 of the time listed.
- Add a little liquid to the poultry in the cookware. Cover the base of the cookware with approx. 1–2 cm of liquid.
- When you turn poultry, ensure that the breast side or skin side is underneath to begin with.
- Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.
- Only add salt to steaks once they have been grilled. Salt draws water from the meat.

Information for those allergic to nickel
In rare cases, small amounts of nickel may pass into the food.

20.4 List of foods

Food	Accessories/cookware	Shelf position	Type of heating	Temperature in °C/grill setting	Cooking time in mins
Sponge cake, simple	Vienna ring tin/loaf tin	2		160–180	50–60
Sponge cake, simple, 2 levels	Vienna ring tin/loaf tin	3+1		140–160	60–80
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm	2		160–180	70–90
Sponge flan, 6 eggs	Springform cake tin Ø 28 cm	2		160–170	35–45
Swiss roll	Universal pan	2		170–190[1]	15–20
Shortcrust tart with moist topping	Universal pan	2		160–180	60–90
Muffins	Muffin tray on wire rack	2		170–190	20–40
Small baked items	Universal pan	3		150–170	25–35
Biscuits	Universal pan	3		140–160	20–30
Biscuits, 2 levels	Universal pan + Baking tray	3+1		130–150	25–35
Biscuits, 3 levels	2x Baking tray + Universal pan	5+3+1		130–150	30–40
Bread, 1000 g, in a loaf tin or free-form	Universal pan or Loaf tin	2		200–220	35–50
Pizza, fresh	Universal pan	3		170–190	20–30
Pizza, fresh, thin-crust	Universal pan	2		250-270[1]	15-25
Quiche, flan	Tart dish or tin	2		190–210	35–45
Bake, savoury, fresh, cooked ingredients	Ovenproof dish	2		200–220	30–60
Chicken, 1.3 kg, unstuffed	Cookware without lid	2		200–220	60–70
Small chicken portions, 250 g each	Cookware without lid	3		220–230	30–35
Goose, unstuffed, 3 kg	Cookware without lid	2		170–190	120–140
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware without lid	1		180–200	140–160
Fillet of beef, medium, 1 kg	Cookware without lid	3		210–220	45–55
Pot-roasted beef, 1.5 kg	Cookware with lid	2		200–220	100–120[2]
Sirloin, medium, 1.5 kg	Cookware without lid	2		200–220	60–70
Hamburger, 3–4 cm thick	Wire rack	4		3[3]	25–30[4]
Leg of lamb, boned, medium, 1.5 kg	Cookware without lid	2		170–190	70–80[5]
Fish, grilled, whole, 300 g, e.g. trout	Wire rack	2		2	20–25[4]

[1] Preheat the appliance.
[2] At the start, add liquid to the cookware so that at least 2/3 of the joint is covered in liquid
[3] Turn the dish 2/3 of the way through the cooking time.
[4] Slide the universal pan underneath the wire rack.
[5] Do not turn the food. Cover the base with water.

20.5 Special cooking methods and other applications

Information and recommended settings for special cooking methods and other applications, e.g. slow cooking or preserving.

Slow cooking

Slow cooking is a technique for cooking food over a long period at low temperatures. For this reason, slow cooking is also called "low-temperature cooking". Slow cooking is ideal for all prime cuts, e.g. tender portions of beef, veal, pork, lamb or poultry, which are to be cooked "à point". The meat will remain succulent and tender.

Note: Slow-cooking allows lots of scope for menu planning because slow-cooked meat is easy to keep warm. You do not have to turn the meat when cooking.

Slow cooking food

1. Only use fresh, clean and hygienic meat without bones.
   - Do not use defrosted meat.
   - Since fat develops a strong, distinct taste during slow cooking, carefully remove the sinews and fatty edges.
   - You can use seasoned or marinated meat.
2. Place the cookware onto the wire rack at level 2 in the cooking compartment.
   Use shallow cookware, e.g. a serving dish made out of porcelain or glass.
3. Only start operation when the cooking compartment has fully cooled down.
4. Preheat the cooking compartment and cookware for approx. 15 minutes.
5. Sear the meat on all sides on the hob at a very high heat.
6. Immediately place the meat into the pre-warmed cookware in the cooking compartment.
7. Keep the appliance door closed in order to maintain an even cooking climate.
8. After slow cooking, remove the meat from the cooking compartment.
   You can cut the meat immediately. No standing time is required.
   Due to the special cooking method, the meat looks pink, i.e. medium rare. The colour does not mean that the meat is raw or not sufficiently cooked.

Notes

- When using the slow cooking function, you cannot delay the start of the programme by setting an end time.
- The slow cooking temperature and cooking time are dependent on the size, thickness and quality of the meat. Settings ranges are specified for this reason.

Slow cooking

Food	Accessories/cookware	Shelf position	Type of heating	Searing time in mins	Temperature in °C	Cooking time in mins
Duck breast, 300 g each	Cookware without lid	2		6–8	95[1]	60–70
Fillet of pork, whole	Cookware without lid	2		4–6	85[1]	75–100
Beef topside, 6–7 cm thick, 1.5 kg	Cookware without lid	2		6–8	100[1]	160–220
Fillet of beef, 4–6 cm thick, 1 kg	Cookware without lid	2		6–8	85[1]	90–150
Veal medallions, 4 cm thick	Cookware without lid	2		4	80[1]	50–70
Saddle of lamb, boneless, 200 g each	Cookware without lid	2		4	85[1]	30–70

[1] Preheat the appliance.

20.6 Yoghurt

You can also use your appliance to make your own yoghurt.

Making yoghurt

1. Remove the accessories and shelves from the cooking compartment.
2. Heat 1 litre of milk (3.5% fat) to 90 °C on the hob and then leave it to cool down to 40 °C. Only heat UHT milk to 40 °C.
3. Stir 30 g yoghurt into the milk.
4. Pour the mixture into small containers, e.g. small jars with lids.
5. Cover the containers with film, e.g. cling film.
6. Place the containers on the cooking compartment floor.
7. Use the recommended settings when configuring the appliance settings.
8. After making the yoghurt, leave it to cool in the refrigerator.

Yoghurt

Meal	Accessory/cookware	Shelf position	Type of heating/ function	Temperature in °C	Cooking time, minutes
Yoghurt	Cup/jar	Cooking compartment floor		-	4–5 hours

21 Installation instructions

Observe this information when installing the appliance.



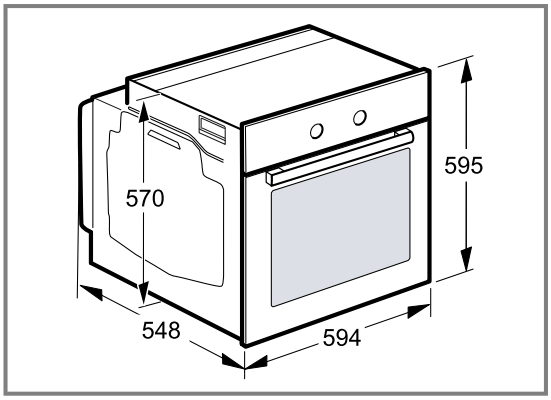
21.1 Important information

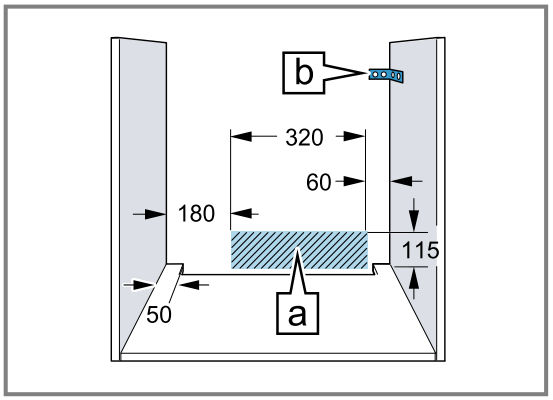
This appliance is designed for use up to a maximum height of 4000 metres above sea level. Do not use the door handle to transport or install the appliance. The appliance must be disconnected from the power supply whenever installation work is being carried out.

- Only an appliance which has been correctly installed in accordance with these installation instructions can be used safely. The installer shall be liable for damages incurred as a result of incorrect installation.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.
- Proceed in accordance with the installation sheets for installing accessories.
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
- Fitted units must be heat-resistant up to 90 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. Risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- To prevent cuts, wear protective gloves. Parts that are accessible during installation may have sharp edges.
- Dimensions of the figures in mm

21.2 Appliance dimensions

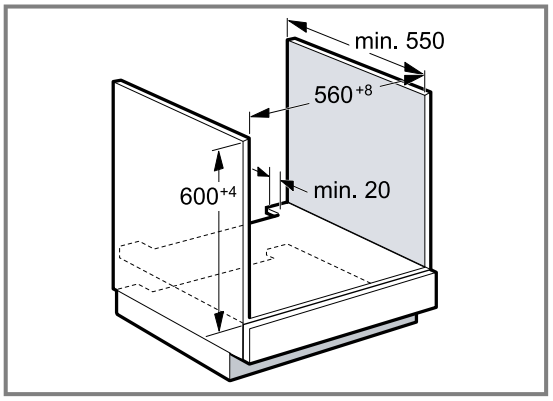
You can find the appliance dimensions here.





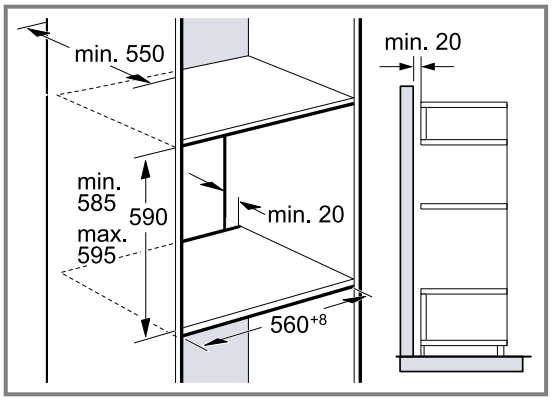
- The mains socket for the appliance must either be located in the hatched area A or outside of the area where the appliance is installed.
- Secure freestanding units to the wall using a standard bracket B.

21.3 Installing the appliance below a worktop



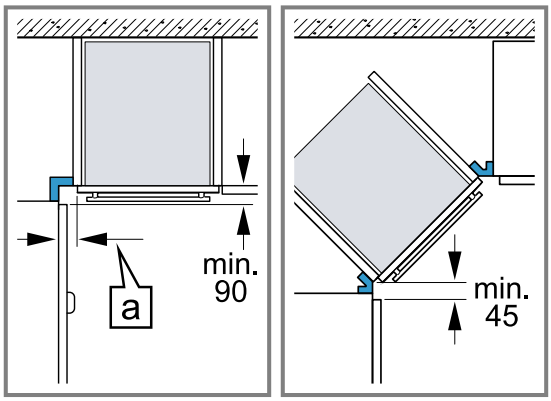
- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- Secure the worktop to the built-in unit.
- Observe the installation instructions for the hob.

21.4 Installation in a tall unit



- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- If the tall unit has another back panel in addition to the element back panels, remove this.
- Only fit the appliance up to a height which allows accessories to be easily removed.

21.5 Corner installation



- Observe the minimum dimensions in a corner installation in order to be able to open the cover of the appliance. The dimension a depends on the thickness of the furniture panel and the handle.

21.6 Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- Before using the appliance for the first time, you must ensure that your domestic power supply is earthed and complies with the effective safety requirements. The installation of the appliance must be carried out by a qualified technician. Observe the provisions of the local electricity supply company and the general laws. In rare cases, a missing productive conductor or incorrect installation may lead to material damage or serious injuries, such as death or injury caused by electric shock. The manufacturer accepts no responsibility for personal injuries or damage to the appliance due to faulty or incorrect electrical connection.
- The appliance must always be disconnected from the power supply when installation work is being carried out.
- The appliance fulfils the requirements of protection class I and must only be connected to an earthed mains socket.
- The H05 V V-F 3G mains connection cable must be at least 1.5 mm². The yellow-green conductor must be connected first and be slightly longer than the two other wires on the appliance side.
- In accordance with safety regulations, an all-pole separator with at least a 3 mm contact opening must be provided. A separator is not required during connection, which is carried out via an earthed power socket that is easily accessible at all times.
- Contact protection must be guaranteed during installation.
- Determine the phase conductor and neutral conductor (zero conductor) in the socket. The appliance may be damaged if it is not connected correctly.
- Connect the oven in accordance with the specifications on the rating plate.
- Place the appliance in front of the surround unit to connect it. The connection cable must be long enough. Caution: During the installation, ensure that the power cord is not jammed and does not come into contact with hot appliance parts.
- All work on the appliance, including replacing the cabling, must only be carried out by the after-sales service.

21.7 Power cable with protective contact plug

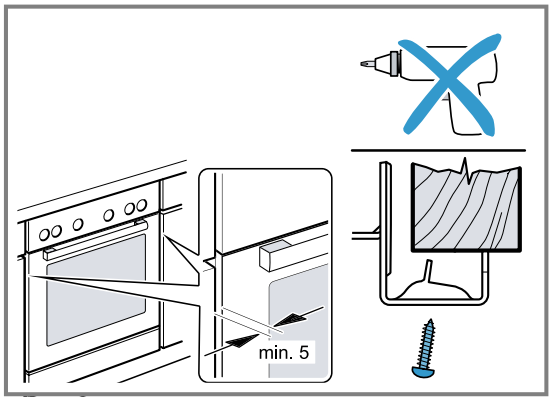
Connect the appliance only to a correctly installed, earthed socket.
If the plug can no longer be accessed following installation, provide a separator in the phases in the fixed electrical installation in accordance with the set-up instructions.

21.8 Power cable without protective contact plug

Only allow a licensed professional to connect the appliance.
Provide a separator in the phases in the fixed electrical installation in accordance with the construction instructions. Identify the phase conductor and the neutral conductor (zero conductor) in the socket. An incorrect connection may damage the appliance.
Only connect in accordance with the connection diagram. The information about the voltage can be found on the rating plate. Connect the wires of the mains power cable according to the colour coding:

Cable colour	Cable type
Green-yellow	Earthing cable ⏚
Black	Neutral conductor (zero)
Red	Phase conductor (external conductor)

21.9 Securing the appliance



- Slide the appliance in fully and centre it.
- Screw the appliance into place.

The gap between the worktop and the appliance must not be closed by additional battens.
Do not attach any thermal insulation strips to the side panels of the surround unit.
To remove:

- Disconnect the appliance from the power supply.
- Undo the fastening screws.
- Lift the appliance slightly and pull it out completely.

Thank you for buying a Bosch Home Appliance!

Register your new device on MyBosch now and profit directly from:

- **Expert tips & tricks for your appliance**
- **Warranty extension options**
- **Discounts for accessories & spare-parts**
- **Digital manual and all appliance data at hand**
- **Easy access to Bosch Home Appliances Service**

Free and easy registration – also on mobile phones:
www.bosch-home.com/welcome

Looking for help? You'll find it here.

Expert advice for your Bosch home appliances, help with problems or a repair from Bosch experts.
Find out everything about the many ways Bosch can support you:
www.bosch-home.com/service
Contact data of all countries are listed in the attached service directory.

BSH Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München, GERMANY
www.bosch-home.in

A Bosch Company

9001766217 (040612)
en