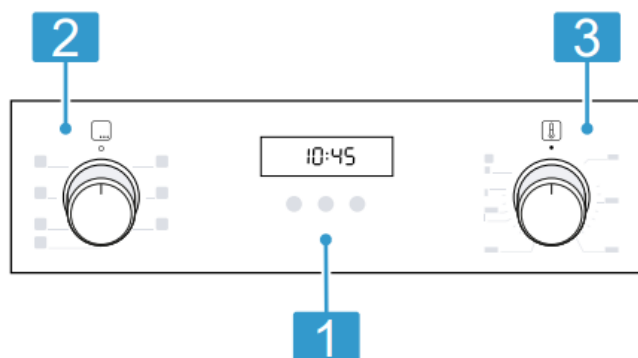


Bosch Oven Instructions



1. Ensure child lock is not activated.
2. Switch on the oven with left hand selector.
3. Adjust temperature with right and dial.

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.

Symbol	Type of heating	What it's used for and how it works
	3D hot air	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	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. Select a temperature between 120 °C and 230 °C. 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.
	Full-surface grill	Grill flat items such as steak, sausages, or toast. Gratinated food. The entire area below the grill element becomes hot.
	Hot air grilling	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.

Additional functions

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

Symbol	Function	Use
	Oven light	Light up the cooking compartment without heating. → "Lighting", Page 7

Temperature and setting levels

There are different settings for the types of heating and functions.

Note: For temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the top/bottom heating or bottom heating types, this temperature reduction does not take place.

Symbol	Function	Use
•	Zero setting	The appliance does not heat up.
50–275	Temperature range	Set the temperature in the cooking compartment in °C.
1, 2, 3 or I, II, III	Grill settings	Depending on the appliance type, set the grill settings for the grill, for the large area and grill, or for the small area. 1 = low 2 = medium 3 = high