

Monthly Update: Training Center



Bosch Wall Oven & Slide-in Range Cooking Modes...

Bake

Cooking with dry, heated air. Both the upper and lower elements cycle to maintain the oven temperature

Temp: 100 to 550 degrees

Tip: For best results, bake food on a single rack with at least 1 ½" space between pans and oven walls



Convection Bake

Similar to Bake, it uses both the upper and lower element. Heat is also circulated throughout the oven by the convection fan

Temp: 100 to 550 degrees

Tip: Reduce recipe temperature by 25 degrees if Auto Convection Conversion is not turned on



Convection Multi-Rack

Cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan

Temp: 100 to 550 degrees

Tip: Well suited for cooking individual serving-sized foods such as cookies and biscuits



Pizza

Heat from the upper and lower element is circulated throughout the cavity by the convection fan

Temp: 100 to 550 degrees

Tip: Use the pizza mode for fresh or frozen pizza. For a crispy crust, place the pizza directly on the rack. For a softer crust, use a pizza pan



Roast

Uses both the upper and lower elements with a more intense heat from the upper element than the lower element. Best suited for meat, poultry and less tender cuts of meat

Temp: 100 to 550 degrees

Tip: Preheating the oven is not necessary. A high-sided broil pan or roasting pan is recommended



Convection Roast

Heat from the upper and lower element is circulated throughout the cavity by the convection fan. Ideal for cooking tender cuts of meat and poultry and roasting vegetables

Temp: 100 to 550 degrees

Tip: Reduces cooking time by up to 25%. Do not cover the meat or use cooking bags



Broil

Uses intense heat radiated from the upper element. Creates a fast and efficient way to cook without the addition of fats & liquids

Temp: Low: 450 High: 550

Tip: Ideal for tender cuts of meat (1" or less), poultry and fish. Can also be used to brown breads and casseroles



Convection Broil

Uses intense heat radiated from the upper element that is circulated by the convection fan. Cook without the addition of fats & liquids

Temp: Low: 450 High: 550

Tip: Ideal for thick cuts of meat, poultry and fish. Not recommended for browning breads and casseroles



Proof

Uses the upper and lower elements to maintain a low temperature to proof bread or other yeast doughs

Temp: 85 to 125 degrees

Tip: Keep the door closed and use the oven light to check on the rising of the dough



Warm

Upper and lower elements maintain a low temperature in the oven in order to keep food at serving temperature

Temp: Low: 150 to 225 degrees

Tip: Do not use this mode to warm cold food or warm food for over 1 hour



*Cooking modes vary by product and series. Please consult product details for specific information.

For any additional questions on wall oven modes, please contact our product specialists through our sales support website: www.askboschlowes.com Live Chat: Mon-Fri 8:30AM to 6:00PM EST
Outside of chat hours? Submit a question and receive a response within 24 Hours.

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Additional Wall Oven Features....

Auto Convection Conversion

Decreases the oven temperature set by 25 degrees for Convection Bake and Convection Multi-Rack cooking modes. Allows the user to use convection cooking without having to adjust the temperature of their recipes.

Note: This feature is turned off out the factory and must be turned on by the user

Fast Preheat

*Available on 800 Series Wall Ovens

Uses a combination off all 3 heating elements to heat the oven quicker than standard preheat. Available for Bake, Roast, Convection Multi-Rack, Convection Bake, Convection Roast and Pizza

Delay Cook

Allows the oven to be programmed to finish a timed cooking mode at a predetermined time.

Note: Can only be set from Standby mode or while a cooking mode is running

Meat Probe

Measures the internal temperature of the food. The probe is available for Bake, Roast and all convection cooking modes except Convection Broil



*Available on 800 Series Wall Ovens

How to use it:

1. Insert the probe into the thickest part of the meat or poultry. Make sure it isn't touching fat, bone or pan
2. Connect the probe to the oven.
3. Set the cooking mode and temperature
4. Type in the desired probe temp and hit enter
5. Once the internal temperature has reached the set temperature, the cooking mode will turn off

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