

New FlameSelect® Gas Cooktops

A new and better way to cook on gas



Scan to learn more



BOSCH

Invented for life

How FlameSelect™ differs from conventional gas cooktops.

Precision heating

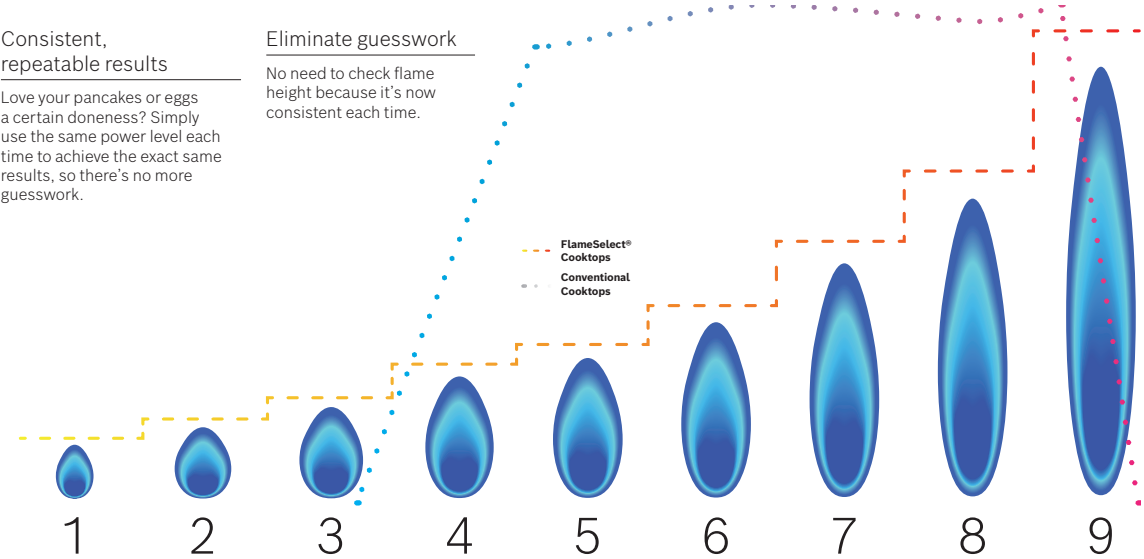
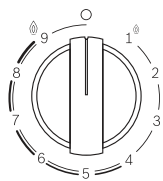
Achieve the exact flame power at each level, every time, with each of the pre-defined power levels.

Consistent, repeatable results

Love your pancakes or eggs a certain doneness? Simply use the same power level each time to achieve the exact same results, so there's no more guesswork.

Eliminate guesswork

No need to check flame height because it's now consistent each time.



Power Level 1-2 Simmer

Great for melting chocolate



Power Level 3 Medium Low

Great for setting custard



Power Level 4 Medium

Great for delicately browning crêpes



Power Level 5 Medium Medium

Great for folding omelettes



Power Level 6-8 Medium High - High Medium

Great for searing salmon



Power Level 9 High

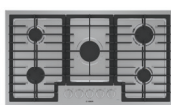
Great for searing steak



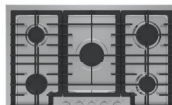
Step Up Chart

500 Series

- 16K max BTU power burner
- High efficiency burners
- OptiSim® simmer burner (exclude 24" model)
- Single burner "on" indicator light
- Continuous cast iron grates
- Stainless color metal knobs
- Easier to clean stainless steel maintop
- Flame Safe Safety Device
- LP conversion kit included



NGM5658UC
36"



NGM5058UC
30"



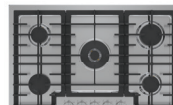
NGM5458UC
24"

800 Series

- + 17K max BTU dual flame power burner
- + FlameSelect® technology
- + Knob illumination
- + Dishwasher-safe grates
- + Residual heat indicators



FlameSelect
NGM8658UC
36"



NGM8058UC
30"



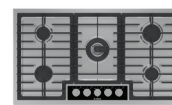
NGM8648UC
Black Stainless Steel
36"



NGM8048UC
Black Stainless Steel
30"

Benchmark® Series

- ++ 18K max BTU dual flame power burner
- ++ Sleek black glass control panel
- ++ 7 segment LED digital display



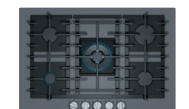
FlameSelect
NGMP658UC
36"



NGMP058UC
30"



NGMP677UC
Glass
36"



NGMP077UC
Glass
30"

New FlameSelect® Gas Cooktops

See Cooking Brochure for full details



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Key Features



FlameSelect® – a better way to cook on gas

Nine precise power levels deliver accurate flame height at each level every time for consistent, repeatable results. There's no more need to check the flame height.



Dual-Flame Power Burner

The dual-flame power burner has 2 rings for low and high flame settings so you can go from simmer to sear with ease. Levels 1-3 use the inner ring, and 4-9 use both rings for maximum heat.



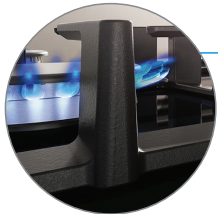
OptiSim® Burner

The OptiSim® burner (front left) has a specially designed thicker burner cap which allows for better control of the flame at the lowest setting for precise simmering and melting. The cap design also distributes heat better and helps prevent hot spots in the pan.



Easy to clean surface

Available in grey tempered glass or stainless steel with rounded edges, the low profile cooking surface is sleek and easy to clean.



Flame Safe safety mechanism

For added safety and peace of mind, the gas valve closes if the flame hasn't heated the burner. If the flame goes out, the gas is automatically shut off.



Residual Heat Indicators

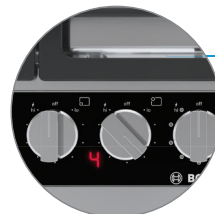
Distinctive red LED light indicates if burners are on and flash if the burner is still hot after turning off the cooktop.*

*Light display varies by series.



Dishwasher-Safe Grates

With a special enameling process, the heavy-duty continuous surface grates can be easily and quickly cleaned in the dishwasher instead of by hand.



Display

Benchmark® models feature a red LED display that shows the burner power level.

Gas Cooktops

Flame Failure Safety Device



- Thermocouple device on **every** Bosch gas cooktop provides the peace of mind that the gas valve shuts off if the flame is extinguished
- To light the burner, press and hold the knob for 4 seconds until the thermocouple is heated

High Efficiency Burners

- Air is drawn from the top of cooktop surface, resulting in faster boiling times with low BTU rates that aren't effected by cabinet pressure
- Decreased distance between the burner and low profile grates delivers increased cooking performance

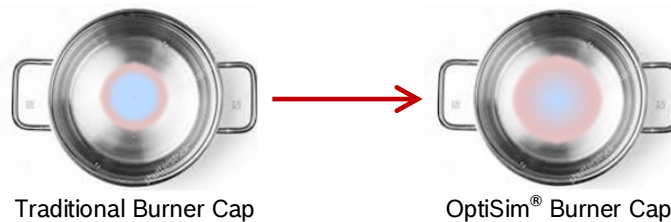


OptiSim[®] Burner

- Featured on **30" and 36"** Bosch gas cooktops
- Allows for lower simmering performance—down to 850 BTUs

— How It Works —

Unique OptiSim[®] cap fits on the **front left** burner. While on a low simmer, the flame remains completely under the burner cap, diffusing the heat which allows for a better distribution of the heat and minimizes hot spots.



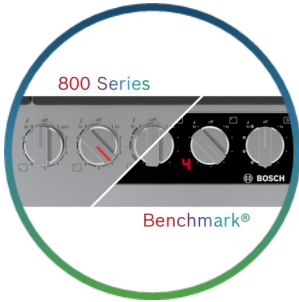
Traditional Burner Cap

OptiSim[®] Burner Cap



- OptiSim[®] burner cap (thicker & wider than burner base) included as an extra cap and is distinguished by its laser etched "OptiSim" label
- Flame will not be visible during simmer when cap is in place

FlameSelect® Gas Cooktops

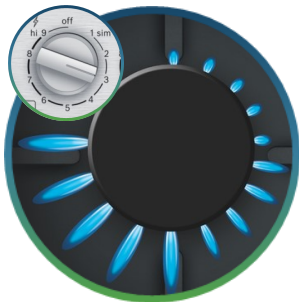


Illuminated Knob Controls

- An LED light embedded into the **800 Series** control knobs indicates a burner is “on” or flashes to indicate residual heat when “off”
- LED display next to the **Benchmark®** control knobs displays the power level when “on” or an *H* for residual heat when “off”

Dual Flame Ring Burner

- Allows for **better heat distribution** and uniform cooking of food
- Easily shift from a **high power, dual flame** for boiling, down to a **low, single flame** for precise simmering

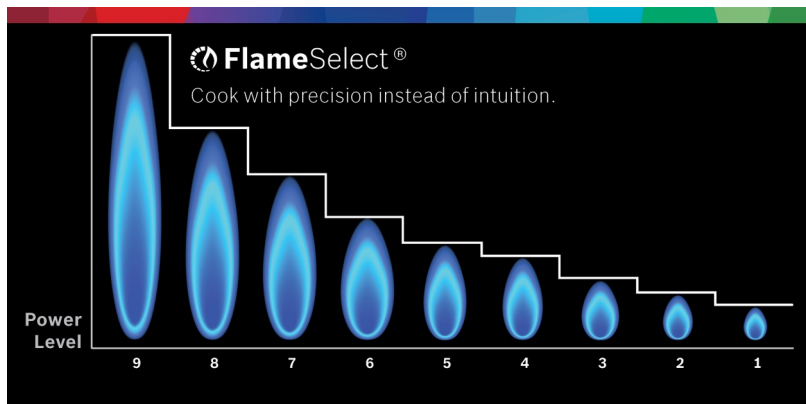


FlameSelect®

- A new level of accuracy in gas cooking with **9 predefined power levels**—no more need to check the height of the flame!
- Provides all the benefits of **gas cooking with the comfort and precision** of an induction cooktop

— How It Works —

Patented step valve technology regulates the gas output in 9 increments. Knobs are marked to identify heat settings and power levels can be selected —*just like setting an electric cooktop*— for precise and repeatable results.



Gas Rangetops

Industrial Design

- Stainless steel exterior with heavy duty **metal knobs** on the front
- Cooking surface provides **more space** than that of a cooktop



High Performance



- **Power and versatility** in one surface with dual flame ring, large 12K BTU, and OptiSim[®] burners
- The 36" model has **6 burners** —including 2 dual flame ring burners— for more surface power and burners than its cooktop counterpart

Easy to Clean

- Both scratch *and* stain resistant, the **porcelain enameled** cooking surface makes it easy to clean up spills
- A special enameling process makes the continuous, edge-to-edge, **cast iron grates, dishwasher safe**



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- **High Efficiency Burners**
Requires fewer BTUs for faster boiling times
 - **OptiSim[®] Simmer Burner**
Reduces low burner to 900 BTUs
 - **Zero Clearance Install**
Approved for install next to a combustible back wall without requiring a backguard
 - **Approved with Bosch Downdrafts**
30" and 36" have been tested and approved to be installed with Bosch downdrafts



Electric Cooktops

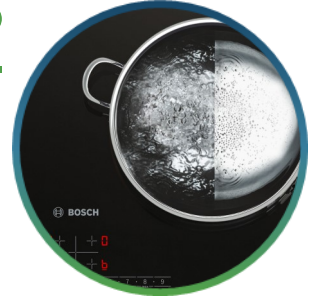
Flexible Cooking Options



- All units offer at least one dual ring element, with the **36" Benchmark®** adding a triple ring element
- True bridge elements (*on select models*) provide an additional bow tie element to join the 2 elements together and heat evenly

SpeedBoost®

- Offers faster heat up times for dishes with liquids—available on **800 Series** cooktops & the **30" Benchmark®**
- On dual ring elements, the outer ring must be activated to use SpeedBoost®



AutoChef®

- Uses sensors in the cooktop to maintain exact cooking temperatures for consistent results
- A Bosch exclusive feature—available on **Benchmark®** units

— How To Use —

- 1) Place pan on element and select *AutoChef®* on the cooktop, followed by the heat setting from the recommendations in Use & Care
- 2) Once the pan has been heated to temperature, an audible tone sounds, indicating it's time to add food and begin cooking
- 3) No further adjustments are needed, the consumer can enjoy precise results every time

Frying levels				
1	2	3	4	5
Very low	Low	Medium - low	Medium - high	High
e.g. Preparing and reducing sauces, sweating vegetables and frying food in extra virgin olive oil, butter or margarine.	e.g. • Omelette • French Toast • Hash browns • Fried food in butter or olive oil	e.g. • Pork chop • Hamburger • Fish • Pancakes	e.g. • Veal cutlet • Ground meat • Thin slices of meat • Vegetables	e.g. • Steak medium rare • Fried boiled potatoes

Induction Cooktops

SpeedBoost[®]

- Available **all induction** cooktops and on **any element** on the cooktop, provided the other element in the same group is not in use
- ShortBoost—on **800** and **Benchmark[®]** units—provides 30 seconds of boost power, ideal for cooking with oil or pans with thin walls



AutoChef[®]

- Available on **800 Series** and **Benchmark[®]** models
- AutoChef[®] saves energy by applying only the needed amount of energy to the pan—*five settings available*

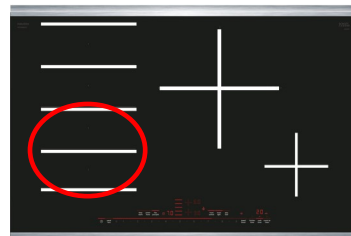
FlexInduction[®] – Benchmark[®]

- Consists of 4 oval inductors and can be used as one large zone, or two independently controlled zones
- PowerMove[®] divides FlexInduction[®] into 3 preset power level zones—simply move the cookware to change the power level

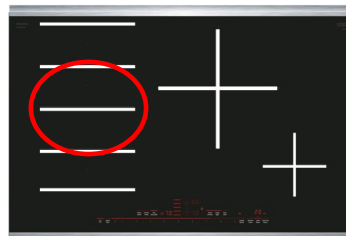


— How It Works —

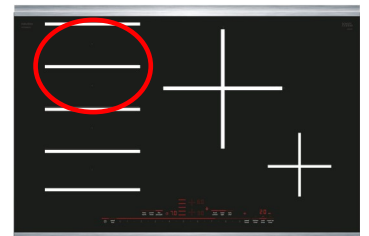
When PowerMove[®] is engaged, it uses the entire flexible cooking zone. Three preset power levels are set to 9, 5, and 1.5—each of these presets can be changed during the cooking process. Individual zones are activated by moving the cookware.



FRONT:
Boil – 9



MIDDLE:
Simmer – 5



BACK:
Keep Warm – 1.5

800 & Benchmark[®] Induction

— Home Connect™ —

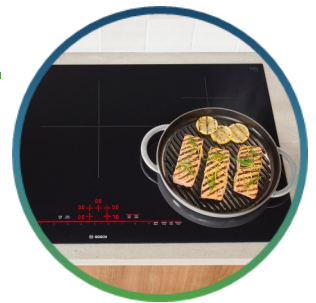


Monitor Your Cooktop

- Multi-tasking at its best—check the power level & kitchen timers from anywhere to know when dinner will be ready
- Double check that the cooktop was turned off if you've left the house

Get Culinary Inspiration

- All the latest cooking tip, techniques, and recipes—all in one app!
- Partners like **Kitchen Stories** are tied into the app for easy access to their library of 1,400+ recipes and cooking tutorials



Smart Support & Service

- Remote diagnostics can expedite service and support in many situations
- How-To Videos for maintenance are built into the app for convenient access

Vent Hood Control

- Connect a Bosch Home Connect™ hood to the cooktop wirelessly
- Control the hood from the cooktop's control panel
 - Set fan speed
 - Turn on and off task lighting
- No more reaching up high or cleaning fingerprints off a stainless steel hood



Electric & Induction Cooktops

— Power Levels —

- 17 Power Levels for accurate heating & precise control
- Most power levels produce low to medium heat, as that is where most of the cooking process occurs
 - When a 'Boost' time limit is reached it then reduces to a 9

Power Level Setting	Percentage of Power	Operation Time Limit
1	3%	10 Hours
1.5	5%	10 Hours
2	6%	5 Hours
2.5	8%	5 Hours
3	11%	5 Hours
3.5	13%	5 Hours
4	16%	4 Hours
4.5	19%	4 Hours
5	22%	4 Hours
5.5	25%	3 Hours
6	30%	3 Hours
6.5	36%	3 Hours
7	44%	2 Hours
7.5	53%	2 Hours
8	64%	1 Hour
8.5	80%	1 Hour
9	100%	1 Hour
b (SpeedBoost®)	150%	10 Minutes
Pb (ShortBoost)	150%	30 Seconds

NOTE: SpeedBoost® and ShortBoost are not available on every cooktop