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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH HBA63B251B. You'll find the answers to all your questions on the BOSCH HBA63B251B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH HBA63B251B
User guide BOSCH HBA63B251B
Operating instructions BOSCH HBA63B251B
Instructions for use BOSCH HBA63B251B
Instruction manual BOSCH HBA63B251B



[en] Instruction manual



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Manual abstract:

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bosch-home.com and in the online shop www.bosch-eshop.com 3 : Safety precautions Please read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance. Before installation Damage during transport Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit. Electrical connection

Only a licensed expert may connect the appliance. You will lose your warranty entitlement in the event of any damage caused by incorrect connection. Improper repairs Risk of electric shock! Improper repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the aftersales service. Self-cleaning Risk of fire! □ Loose food residues, grease and meat juices can catch fire during the Self-cleaning cycle.

Remove coarse dirt from the cooking compartment before every Self-cleaning cycle. □ Safety notes This appliance is intended for domestic use only. This appliance must only be used for food preparation. Adults and children must not operate the appliance without supervision, □ □ Never hang flammable items, such as tea towels, on the door handle. @@Keep children at a safe distance.

Risk of serious damage to health.! Never let non-stick baking trays and tins go through the Selfcleaning cycle. if they are physically or mentally incapable of doing so or if they have insufficient knowledge or experience. Causes of damage Caution! □ Never let children play with the appliance. Hot cooking compartment □ Risk of burns! Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance. Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment.

Only use small quantities of drinks with a high alcohol content and open the appliance door carefully. □ Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged. Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel. Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods This will damage the enamel.

Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan. Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.

Heavily soiled oven seal: if the oven seal is heavily soiled, the oven door will no longer close properly when the oven is in operation. The fronts of adjacent units could be damaged. Always keep the oven seal clean. Oven door as a bearing surface: do not stand or place objects on the oven door when it is open. Do not place ovenware or accessories on the oven door.

Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

□ □ Risk of fire! □ Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the circuit breaker in the fuse box. □ □ Do not place greaseproof paper loosely over accessories during preheating. A draught is created when the appliance door is opened. The greaseproof paper may come into contact with the heating element and catch fire. Always weight down the greaseproof paper with a dish or a baking tin.

Only cover the surface required with greaseproof paper. The greaseproof paper must not protrude over the accessories. □ □ Risk of short circuit! Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt. Risk of scalding! Never pour water into the hot cooking compartment. This will produce hot steam. Hot accessories and ovenware Risk of burns! Never remove ovenware or accessories from the cooking compartment without an oven cloth or oven gloves. 4 □ □ Your new oven Here you will learn about your new oven. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

Control panel Here you will see an overview of the control panel. All of the symbols never appear in the display at the same time. Depending on the appliance model, individual details may differ. □ □ HFR □ □ □ □ □ □ □ □ □ □ □ □ Control knobs The control knobs are retractable. To lock it in or out, press the control knob in the off position.

Buttons The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol. Setting Use For

beef or game) on one level. Heat is emitted evenly from the top and bottom. For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.



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For grilling steaks, sausages, bread and pieces of fish. The whole area below the grill heating element becomes hot. For preserving, browning and final baking stage. The heat is emitted from below. For automatic cleaning of the cooking compartment.

The oven heats up until the dirt disintegrates. Switches on the oven light. % Top/bottom heating 7 Hot air grilling Buttons and display You can use the buttons to set various additional functions. You can read the values that you have set in the display. Button Use Heats up the oven particularly quickly. Selects the timer U, cooking time r, end time p and clock 0. Locks and unlocks the control panel. Decreases the set values. Increases the set values. (Grill, large area c Rapid heating 0 Time-setting options D Childproof lock A @ Minus Plus \$ q ^ Botn.

The ^ setting on the function selector can be used to switch on the light without heating the oven. Cooling fan The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards. Accessories The accessories can be inserted into the oven at 5 different levels. You can pull out the accessories two thirds of the way without them tipping. This allows dishes to be removed easily. Special accessories Cooking compartment with Shelves Ridged side walls HEZ number Use Suitable for self-cleaning Wire rack HEZ334000 For ovenware, cake tins, joints, grilled items and frozen meals.

No HEZ334001 For ovenware, cake tins, joints, grilled items and frozen meals. No HEZ331070 For cakes and biscuits. Slide the baking tray into the oven with the sloping edge facing towards the oven door. Yes Enamel baking tray - Universal pan - HEZ332070 For moist cakes, pastries, frozen meals and large joints. It can Yes also be used to catch dripping fat when you are grilling directly on the wire rack. Slide the universal pan into the oven with the sloping edge facing the oven door. 6 Special accessories Cooking compartment with - HEZ number Use Suitable for self-cleaning Wire insert Grill tray HEZ324000 For roasting. Always place the wire rack in the universal pan. No This ensures that dripping fat and meat juices are collected. HEZ325070 Use for grilling instead of the wire rack or as a splatter guard, Yes so that the oven does not become very dirty.

Only use the grill tray in the universal pan. Grilling on the grill tray: only use at shelf height 1, 2 and 3. Using the grill tray as a splatter guard: insert the universal pan with the grill tray under the wire rack. Glass pan Pizza tray - HEZ336000 A deep baking tray made of glass. Can also be used as a serving dish. No HEZ317000 Ideal for pizza, frozen products or large round cakes. You can No use the pizza tray instead of the universal pan. Place the baking tray on the wire rack and proceed according to the details in the tables. Yes HEZ327000 The bakestone is perfect for preparing home-made bread, bread rolls and pizzas which require a crispy base. The bakestone must always be preheated to the recommended temperature.

HEZ333070 Ideally suited for preparing large amounts. HEZ333001 The lid converts the Profi extra-deep pan into the Profi roasting dish. HEZ333100 Suitable for preparing large quantities of food. A deep pan with wire insert, a wire rack for placing on top and a telescopic oven drawer constitute the complete range of accessories. Using the wire rack on top of the drawer gives you outstanding grilling results.

HEZ333102 Suitable for preparing large quantities of food. A deep pan with wire insert, a wire rack for placing on top and a telescopic oven drawer constitute the complete range of accessories. Using the wire rack on top of the drawer gives you outstanding grilling results. HEZ333101 The lid converts the Profi extra-deep pan into the Profi roasting dish. HEZ915001 The glass roasting dish is suitable for stews and bakes that are cooked in the oven.

It is ideally suited to automatic programmes or automatic roasting. Yes No No Bakestone - Profi extra-deep pan with wire insert Lid for the Profi extradeep pan Profi oven drawer Ridged side walls Profi Plus oven drawer Ridged side walls No Cover for Profi oven drawers Glass roasting dish Ridged side walls - No No Telescopic shelves 2-level 3-level Shelves Shelves HEZ338250 The pull-out rails at levels 2 and 3 allow you to pull accesso- No ries out further without them tipping. HEZ338352 The pull-out rails at levels 1, 2 and 3 allow you to pull acces- No sories out further without them tipping. The 3-level pull-out is not suitable for appliances that have a rotary spit. 3-level complete pullout Shelves HEZ338356 The pull-out rails at levels 1, 2 and 3 allow you to pull acces- No sories out fully without them tipping. The 3-level complete pull-out is not suitable for appliances that have a rotary spit. 3-level complete pullout with stop function Shelves HEZ338357 The pull-out rails at levels 1, 2 and 3 allow you to pull acces- No sories out fully without them tipping. The pull-out rails lock in position allowing accessories to be easily placed on top. The 3-level complete pull-out with stop function is not suitable for appliances that have a rotary spit. Steam filter HEZ329000 You can retrofit this in your oven.

The steam filter filters out grease particles from the exhaust air, thereby reducing odours. Only for appliances with a 6, 7 or 8 as the second digit in the E-no. (e.g. HBA78B750). System steamer HEZ24D300 For easy preparation of vegetables and fish. No Yes 7 After-sales service products You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales Cleaning cloths for stainless-steel surfaces Product no. 311134 service, specialist retailers or (in some countries) online via the eShop. Please specify the relevant product number. Reduces the build-up of dirt.

Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces. For cleaning the cooking compartment. The gel is odourless. Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.

To prevent children from opening the oven door. The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock. Oven and grill cleaning gel Product no. 463582 Microfibre cloth with honeycomb structure Product no.

460770 Door lock Product no. 612594 Before using the oven for the first time In this section, you can find out what you must do before using your oven to prepare food for the first time. First read the section on Safety information. Heating up the oven To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating % at 240 °C is ideal for this purpose.



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Ensure that no packaging remnants have been left in the cooking compartment. 1. Use the function selector to set Top/bottom heating %. 2. Set the temperature selector to 240 °C.

Setting the clock After the appliance has been connected, the 0 symbol and four zeros light up in the display. Set the clock. 1. Press the 0 button. The time 12:00 is shown in the display. 2. Use the @ or A button to set the clock. After an hour, switch off the oven. To do so, turn the function selector to the off position. After a few seconds, the time that has been set is adopted.

Cleaning the accessories Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth. Setting the oven There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting.

You can select the oven cooking time and end time for your dish. Please refer to the section on Setting the time-setting options.

2. Set the temperature or grill setting using the temperature selector. Type of heating and temperature Example in the picture: % Top/bottom heating at 190 °C. 1. The function selector is used to set the type of heating.

□□□ □□□ □□ □□□ □□□ □□□ The oven begins to heat up. HFR Switching off the oven Turn the function selector to the off position. Changing the settings The type of heating and temperature or grill setting can be changed at any time using their respective selectors. 8 Rapid heating With rapid heating, your oven reaches the temperature selected particularly quickly. Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable: □ □ 1. Set the type of heating and temperature. 2. Press the c button. The c symbol lights up in the display.

The oven begins to heat up. The rapid heating process is complete A signal sounds. The c symbol in the display goes out. Put your dish in the oven. Cancelling rapid heating Press the c button. The c symbol in the display goes out. < 3D hot air % Top/bottom heating To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete. Setting the time-setting options Your oven has various time-setting options. You can use the 0 button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings.

The brackets [] show you which time-setting option you have currently selected. A time-setting option which has already been set can be changed directly with the @ or A button when the relevant time symbol is in brackets. Cooking time The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven.

The cooking time cannot be accidentally exceeded. Example in the picture: cooking time 45 minutes. 1. Use the function selector to set the type of heating. 2. Set the temperature or grill setting using the temperature Timer You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed. 1. Press the 0 button once. selector. 3. Press the 0 button twice. The time symbols light up in the display and the brackets are around U.

2. Use the @ or A button to set the timer duration. 00:00 is shown in the display. The time symbols light up and the brackets are around r. Default value for @ button = 10 minutes Default value for A button = 5 minutes After a few seconds, the time setting is adopted. The timer starts. The [U] symbol lights up in the display and the timer duration counts down. The other time symbols go out. The timer duration has elapsed A signal sounds. 00:00 is shown in the display. Use the 0 button to switch off the timer. Changing the timer duration Use the @ or A button to change the timer duration. After a few seconds, the change is adopted. Cancelling the timer duration Use the A button to reset the timer duration to 00:00. The change will be adopted after a few seconds.

The timer is switched off. Checking the time settings If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets. To call up the U timer, r cooking time, p end time or 0 clock, press the 0 button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

The oven will start up after a few seconds. The cooking time counts down in the display and the [r] symbol lights up. The other time symbols go out. The cooking time has elapsed A signal sounds. The oven stops heating. 00:00 is shown in the display. Press the 0 button. You can set a new cooking time using the @ or A button. Or press the 0 button twice and turn the function selector to the off position. The oven switches off.

4. Use the @ or A button to set the cooking time. Default value for @ button = 30 minutes Default value for A button = 10 minutes 9 Changing the cooking time Use the @ or A button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, press the 0 button beforehand. Cancelling the cooking time Use the A button to reset the cooking time to 00:00. After a few seconds, the change is adopted. The cooking time is cancelled. If the timer has been set, press the 0 button beforehand. Checking the time settings If several time-setting options are set, the relevant symbols are illuminated on the display.

The symbol for the time-setting option that is visible in the display is shown in brackets. To call up the U timer, r cooking time, p end time or 0 clock, press the 0 button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds. The cooking time has elapsed A signal sounds. The oven stops heating.

00:00 is shown in the display. Press the 0 button. You can set a new cooking time using the @ or A button. Or press the 0 button twice and turn the function selector to the off position. The oven switches off.

Changing the end time Use the @ or A button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the 0 button twice. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct. Cancelling the end time Use the A button to reset the end time to the current time. After a few seconds, the change is adopted. The oven starts. If the timer has been set, first press the 0 button twice. Checking the time settings If several time-setting options are set, the relevant symbols are illuminated on the display.

The symbol for the time-setting option that is visible in the display is shown in brackets. To call up the U timer, r cooking time, p end time or 0 clock, press the 0 button repeatedly until the brackets are around the relevant symbol.



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The display shows the value for a few seconds. End time You can change the time at which you wish your dish to be ready. The oven starts automatically and finishes at the desired time. You can, for example, put your dish in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time. Ensure that food is not left in the cooking compartment for too long as it may spoil. Example in the picture: it is 10:30 am, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30 pm. 1. Adjust the function selector.

2. Set the temperature selector. 3. Press the 0 button twice. 4.

Use the @ or A button to set the cooking time. 5. Press the 0 button. Clock After the appliance is connected or following a power cut, the 0 symbol and four zeros light up in the display. Set the clock.

1. Press the 0 button. The time 12:00 is shown in the display. 2. Use the @ or A button to set the clock. After a few seconds, the time that has been set is adopted. Changing the clock No other time-setting option should have been set. 1. Press the 0 button four times. The brackets are around p.

The time when the dish will be ready is displayed. The time symbols light up in the display and the brackets are around 0. 2. Use the @ or A button to change the clock. After a few seconds, the time that has been set is adopted. Hiding the clock You can hide the clock. For more information, please refer to the section Changing the basic settings. 6. Use the @ or A button to set a later end time. After a few seconds, the oven adopts the settings and switches to standby position.

The time at which the dish will be ready is shown in the display and the p symbol is in brackets. The U and 0 symbols go out. When the oven starts, you can see the cooking time counting down in the display and the r symbol is in brackets. The p symbol goes out. 10 Childproof lock The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been activated. Activating the childproof lock The function selector must be on the zero setting. Press and hold the D button for approx. four seconds.

The D symbol appears in the display. The childproof lock is activated. Deactivating the childproof lock Press and hold the D button for approx. four seconds. The D symbol goes out in the display. The childproof lock is deactivated. Changing the basic settings Your oven has various basic settings. These settings can be customised to suit your requirements. Basic setting Selection 0 Selection 1 night approx. 10 seconds always* approx.

2 seconds yes yes Selection 2 medium* approx. 2 minutes* approx. 5 seconds* Selection 3 day approx. 5 minutes approx. 10 seconds - c0 Brightness of the display lighting c1 Signal duration upon completion of a cooking time or timer period c2 Clock display c3 Waiting time until a setting is applied c5 Telescopic shelves retrofitted only when in operation* no* c6 Reset all values to the factory set- no* tings * Factory setting The oven must be switched off. 1. Press and hold the 0 button for approx. 4 seconds. 3. Confirm by pressing the 0 button.

The current basic setting for signal duration is shown in the display, e.g. c1 2 for selection 2. 2. Use the @ or A button to change the basic setting.

The next basic setting appears in the display. You can scroll through all levels with the 0 button and change the setting with the @ or A button. 4. To finish, press and hold the 0 button for approx. 4 seconds.

All basic settings are applied. You may change the basic settings at any time. Automatic switch-off If you do not change the settings on your appliance for several hours, automatic switch-off is activated. The oven stops heating. @@Automatic switch-off is activated A signal sounds. F8 appears in the display. The oven stops heating. Turn the function selector to the off position. The oven switches off. @@@@500 .

@@You can choose from three cleaning levels. @1 hour, 15 minutes approx. 1 hour, 30 minutes approx. @@@@If required, you can clean the oven more frequently than this. A cleaning cycle requires only approx. @@the universal pan. Always only clean one accessory at a time. Non-enamelled accessories, e.g. the wire rack, are not suitable for the self-cleaning programme.

@@@@@@@@Never open the appliance door or move the locking latch by hand. Allow the appliance to cool down. Keep children at a safe distance. @@Never touch the appliance door. @@Set the function selector to q Self-cleaning.

2. Use the temperature selector to set the cleaning level. : Risk of fire! @@Never hang flammable objects, e.g. tea towels, on the door handle.

@@Selfcleaning starts after a few seconds. You will see the time counting down and the r symbol is in brackets. The p symbol goes out. The oven door locks shortly after the program starts. The L symbol lights up in the display. The oven door cannot be opened again until the L symbol goes out. Self-cleaning has finished 00:00 is shown in the display. The oven stops heating. Turn the function selector to the off position. The oven switches off.

@@@@@@The oven switches off. Before self-cleaning The cooking compartment must be empty. @@Please see the Care and cleaning section for how to unhook the rails. Clean the oven door and the along the edges of the cooking compartment in the area around the seal. Do not clean the seal. : Risk of fire! Loose food residues, grease and meat juices may catch fire. Wipe the cooking compartment and the accessories that are to be cleaned at the same time with a damp cloth. Cleaning accessories at the same time The shelves are not suitable for the self-cleaning programme. Take them out of the cooking compartment. If you wish to clean accessories at the same time, use the accessory holders.

12 Setting a later end time The end time of the self-cleaning programme can be delayed. In this way, self-cleaning can run overnight, for example, so that you can use your oven during the day. Make settings as described in steps 1 and 2. Before selfcleaning starts, use the @ or A button to set a later end time. The oven switches to standby.

The display shows the time at which self-cleaning will end and the p symbol is in brackets. When self-cleaning starts, you can see the time counting down in the display and the r symbol is in brackets. The p symbol goes out. After self-cleaning Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth. Care and cleaning With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come.

Here we will explain how to maintain and clean your oven correctly. Notes □ Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal. □ Area Cooking compartment Cleaning agents Hot soapy water or a vinegar solution: Clean with a dish cloth. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner.



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light up in the display. The oven does not heat up. There is dust on Turn the control knobs back the contacts.

and forth several times. 0 and zeros Power cut F8 appears in the display. Turn the function selector to Automatic the off position. switch-off has been activated. 15 Error messages If an error message with “ appears, press the 0 button. Then reset the clock. If the error message appears again, call the after-sales service. You can take remedial action yourself if the following error messages are displayed. Error message Possible cause Remedy/information 1. Place a tea towel in the oven when it is cold to prevent damage.

2. Remove the glass cover. To do this, press back the metal tabs with your thumb (Fig. A). (Fig. B). 3. Unscrew the bulb and replace it with one of the same type \$ % “, A button was depressed for too long or is covered up. The temperature in the cooking compartment is too high. Press all buttons individually. Check whether any buttons are jammed, covered up or soiled. The oven door locks and heating is suspended. Wait until the oven has cooled down. Press the 0 button and reset the clock. 4.

Refit the glass cover. When doing this, insert it on one side “,† : Risk of electric shock! Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. and press firmly on the other side. The glass cover will click into place.

5. Remove the tea towel and switch on the circuit breaker. Replacing the bulb in the oven ceiling light If the bulb in the oven light fails, it must be replaced. Heatresistant, 40 watt spare bulbs can be obtained from our aftersales service or a specialist retailer. Only use these bulbs. Glass cover You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance. : Risk of electric shock! Switch off the circuit breaker in the fuse box. After-sales service Our after-sales service is there for you if your appliance needs to be repaired.

We will always find the right solution in order to avoid unnecessary visits from a service technician. Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period. Please find the contact data of all countries in the enclosed customer service list. To book an engineer visit and product advice GB 0844 8928979 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply. IE 01450 2655 Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. E number and FD number When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door.

You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required. E no. FD no. After-sales service O 16 Energy and the environment Your new appliance is particularly energy-efficient. You will find information here about the energy-optimised "Hot air eco" heating type.

You will also find tips on how to save even more energy with your appliance and how to dispose of it in an environmentally friendly way. Table The table contains a selection of dishes best suited to Hot air eco. It provides details on suitable temperatures and cooking times. You can see which accessories and shelf positions are suitable. The temperature and cooking time depend on the amount, composition and quality of the food.

This is why temperature ranges are given in the table. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary. Place the baking tins and cookware in the centre of the wire rack. If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. Fat and juices are caught in the universal pan, which keeps the oven cleaner. Hot air eco heating type With the energy-efficient "Hot air eco" heating type, you can prepare many dishes on one level. The fan distributes the energy-optimised heat from the ring heating element in the back wall evenly around the cooking compartment. You can achieve successful baking, roasting and cooking without having to preheat the oven. Notes □ Place the items in the empty cooking compartment before it has heated up.

Otherwise, energy optimisation will not have any effect. □ Only open the oven door during cooking when required. Accessories Level Temperature in °C Cooking time in minutes Dishes using Hot air eco ' / Cakes and pastries Sponge on the baking tray with dry topping Dough in tins Flan cake, sponge mixture Delicate fruit flan, sponge Yeast dough on the baking tray with dry topping Swiss roll Sponge base, 2 eggs Sponge flan, 6 eggs Puff pastry Biscuits Whirls Choux pastry Bread rolls, rye flour Bakes Potato gratin Lasagne Frozen products Pizza, thin base Pizza, deep-pan Chips Chicken wings Fish fingers Crispy bread rolls Meat Pot-roasted beef, 1.5 kg Joint of pork, neck, 1 kg Joint of veal, topside, 1.5 kg Baking tray Loaf tin Flan-based cake tin Springform/ring tin Baking tray Baking tray Flan-based cake tin Springform cake tin Baking tray Baking tray Baking tray Baking tray Baking tray 3 2 2 2 3 3 3 2 2 3 3 3 3 170-190 160-180 160-180 160-180 170-190 180-200 170-190 150-170 150-170 180-200 130-150 140-150 210-230 200-220 25-35 50-60 20-30 50-60 25-35 20-30 15-25 20-30 40-50 20-30 15-25 30-45 35-45 20-30 Shortcrust pastry on the baking tray with dry topping Baking tray Ovenproof dish Ovenproof dish 2 2 160-180 180-200 60-80 40-50 Universal pan Universal pan Universal pan Universal pan Universal pan Universal pan 3 2 3 3 3 3 190-210 180-200 200-220 220-240 220-240 180-200 15-25 20-30 20-30 20-30 10-20 10-15 Ovenware, covered Ovenware, uncovered Ovenware, uncovered 2 2 2 190-210 190-210 190-210 130-150 110-130 110-130 17 Dishes using Hot air eco ' / Fish Sea bream, x 2, 750 g each Sea bream with salted, crisped skin, 900 g Pike, 1000 g Trout, x2, 500 g each Fish fillets, 100 g each Accessories Level Temperature in °C Cooking time in minutes Universal pan Universal pan Universal pan Universal pan Ovenware, covered □ 2 2 2 2 +1 170-190 170-190 170-190 170-190 190-210 50-60 60-70 60-70 45-55 30-40 Saving energy □ Only preheat the oven if this is specified in the recipe or in the operating instruction tables. Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well. Open the oven door as infrequently as possible while you are cooking, baking or roasting.



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