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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH HBA64B156F. You'll find the answers to all your questions on the BOSCH HBA64B156F in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH HBA64B156F
User guide BOSCH HBA64B156F
Operating instructions BOSCH HBA64B156F
Instructions for use BOSCH HBA64B156F
Instruction manual BOSCH HBA64B156F



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Manual abstract:

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..... 23 Produktinfo Additional information on products, accessories, replacement parts and services can be found at www.bosch-home.com and in the online shop www.bosch-eshop.com

Safety advice and information Read the instructions in this manual carefully. Keep the operation and installation instructions. The corresponding manual must be passed on to any subsequent owner. This instruction manual is for use with both stand-alone ovens and oven-hob combinations. Read the instruction manual supplied with the hobs of oven-hob combinations to find out how their hob controls work.

Electrical connection Only an authorised technician may connect the appliance. The warranty is void if any damage is caused by incorrect connection. Before using the appliance for the first time, ensure that your domestic electrical system is earthed and meets all the current safety regulations. An authorised technician should install and connect your appliance. Use of this appliance without an earth connection or incorrectly installed can cause serious injuries (personal injuries or electrocution), although this is very rare.

The manufacturer accepts no responsibility for any malfunction or damage which is caused by improper electrical installations. Before installation **Transport damage** Check the appliance after removing it from its packaging. If the appliance has been damaged in transit, do not connect it to the mains; contact the technical support service and note the damage in writing, otherwise you may lose your rights to compensation. **2 Safety advice and information** This appliance has been designed exclusively for domestic use. Only use the appliance for preparing food. Children and young adults should not use the appliance without supervision **Self-cleaning : Risk of fire!!** The remains of food and grease as well as roasting juices can catch fire during self-cleaning. Before self-cleaning, remove grease and dirt from inside the oven. Do not place flammable objects, such as dishcloths, on the door handle. The outside of the appliance heats up considerably during self-cleaning. Keep children away.

because they may suffer either physical or mentally injuries, or may not have the knowledge and experience to use it correctly Never allow children to play with the appliance. **Oven door.** The oven door must remain closed when the oven is switched on. For safety reasons, we recommend keeping the oven door closed, even when the oven is not being used. Do not lean on, sit on or play with the oven door, even when it is closed. **Hot oven interior : Significant health risks!** Trays and baking tins with a non-stick surface must not be cleaned using the self-cleaning function. The intense heat removes the non-stick surface and creates toxic gases. Items that may damage the appliance **Caution!** : Risk of burns.! Never touch the oven's inner surfaces or heater elements when they are hot. Always carefully open the oven door.

The oven may let out steam. Keep children away from the oven. Do not pour water into a hot oven. This can produce extremely hot water vapour. Do not use the oven to prepare dishes with large quantities of strong alcoholic liquor.

Alcohol vapour can ignite inside the oven. Only use strong alcoholic liquors in small doses and take care opening the oven door. Accessories, pans, film, greaseproof paper or aluminium foil on the oven floor: Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50 °C.

It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged. Water in a hot oven Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories. Liquid foods: Do not keep liquid foods for too long inside the oven with the door closed. This would damage the enamel. Fruit juices: Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove. Use the deep enamel tray whenever possible.

Leaving the door open when the oven is cooling down The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time. **Oven seal:** the fibreglass seal around the oven's interior forms the seal with the glass door. As far as possible, it is recommended that you do not clean it because it is very sensitive. Rubbing it might damage it. If the seal is worn, a new one can be acquired from the Technical Assistance Service. **The oven door as a support surface:** Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door. **Transporting the appliance:** Do not use the door handle to move or secure the appliance. The handle cannot take the weight of the appliance and may break.

The glass panel of the oven door might move, causing misalignment between the front panel and the glass panel. **Grilling:** When grilling, do not place the universal deep tray or the flat oven tray at a height of more than 3. Due to the extreme heat, it could be deformed and cause damage to the enamel when it is removed. Use level 4 and 5 only for direct grilling. : Risk of fire!! Never put flammable objects into the oven.

Never open the door if smoke is coming from the appliance. Turn it off. Remove the plug from the mains or disconnect the fuse/ circuit breaker in the fuse box. Ensure that the greaseproof paper is securely fixed to the accessories when pre-heating the appliance. An air current occurs when the appliance door is

opened.

The greaseproof paper could touch the heating elements and burn. Always secure the greaseproof paper with a pan or baking tin. Only cover the required surface with greaseproof paper. The greaseproof paper must fit the accessory perfectly. ☐ ☐ ☐ : Danger of short-circuits! Never put the electric cables of electric appliances around the door of the oven.



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The cable insulation could be damaged. Hot accessories and pans/dishes ☐☐ : Risk of burns.! Never remove accessories or hot dishes from the oven without using grippers. Inappropriate repairs ☐ : Risk of electrical discharge and the resulting shock.! Incorrect repairs can be dangerous.

Repairs can only be carried out by qualified personnel from the Technical Assistance Service. If the appliance is faulty, unplug from the mains or remove the fuse/turn off the trip switch of the fuse box. Notify the Technical Assistance Service. 3 Your new oven We will now describe your new oven. This chapter explains the functions of the control panel and its individual elements. Information is also provided about the oven's accessories and internal components.

Control panel Below is a general overview of the oven on the shelf. Place the tray in the oven with its raised lip facing the door. Accessory support The universal deep tray or the flat oven tray can also be cleaned during the self-clean function. Insert the accessory to the right and left.

Special accessories Accessories may be purchased from the Technical Assistance Service or from specialist retailers. There is a wide range of accessories available for the oven in our catalogues and on the Internet. Ordering online and the availability of special accessories changes from country to country.

Consult your purchase documentation. Not all of the special accessories are suitable for all appliances.

When purchasing, always give the exact name (E-Nr.) of your appliance. When the oven is heating, the s symbol lights up on the display panel. This light goes off when heating is paused. The symbol does not light up for grill power and cleaning level.

Inside the oven There is a light inside the oven. A fan prevents the oven from overheating. Light The oven light remains on while the oven is working. The light switches off at set temperatures of less than 60°C and during the clean function. This ensures optimum precision control. However, the light can be turned on without the oven being on by setting the function control knob to ^. Fan The fan can be turned on and off as necessary. The hot air escapes through the top of the door. Warning! Do not cover the vent. The oven could overheat.

The fan remains on for a certain length of time after the oven has been switched off so that it can cool down more quickly. Speactivates the menu and moves through the different functions. The time symbols remain lit up while settings are programmed. A time function that has already been programmed can be modified with the @ or A sensors. Cooking time The oven allows you to set the cooking time for each type of food. The oven switches off automatically when the cooking time has elapsed. This avoids interrupting other tasks to switch the oven off or exceeding the cooking time by mistake. Example in the picture:

Cooking time: 45 minutes. 1. Select the type of heating using the function control knob.

2. Press the 0 sensor twice. Timer The timer works independently of the oven. The timer has its own signal. You can therefore distinguish whether the time set for the timer or the automatic oven shut-off have finished (cooking time).

1. Press the 0 sensor. The display panel will show <<< and the cooking time symbol x. The V symbol lights up on the display panel. 2.

Programme the timer using the @ or A sensors. Sensor suggested value @ = 10 minutes. Sensor suggested value A = 5 minutes. The programmed time is shown after a few seconds. The time set for the timer starts to count down. The V symbol lights up on the display panel and the time elapsed is displayed. The time set for the timer has elapsed A signal will sound. The display panel will show <<<. Switch off the timer using the 0 sensor. Changing the time set on the timer.

Change the time set for the timer using the @ or A sensors. The altered time is shown after a few seconds. Cancelling the timer When the oven switches off, the timer continues working. Resetting the timer to <<< with the A sensor. The timer switches off. Viewing the time settings If several time functions are programmed, the corresponding symbols light up on the display panel. To view the timer V, the cooking time x, the end time y or the time 0, press the 0 sensor repeatedly until the required symbol lights up. The corresponding value will be shown for a few seconds on the display panel. 3. Programme the cooking time using the @ or A sensors.

Sensor suggested value @ = 30 minutes. Sensor suggested value A = 10 minutes. 4. Press the °C sensor. Set the temperature or required grill power using the @ or A sensors.

The oven will switch on after a few seconds. The programmed temperature will be shown on the display panel and the x symbol will light up. 7 The cooking time has finished A signal will sound. The oven will stop heating. The display panel will show <<<.

Press the 0 sensor twice. A new cooking time can be set with the sensors @ or A. Or pressing the 0 sensor and turning the control knob to zero. The oven is off. Changing the cooking time Press the 0 sensor twice. Change the cooking time using the @ or A sensors. Cancelling the cooking time Press the 0 sensor twice. Reset the cooking time to <<< with the sensor A. The time has been cancelled. Viewing the time settings If several time functions are programmed, the corresponding symbols light up on the display panel.

To view the timer V, the cooking time x, the end time y or the time 0, press the 0 sensor repeatedly until the required symbol lights up. The corresponding value will be shown for a few seconds on the display panel. 6. Press the °C sensor. Set the temperature or required grill power using the @ or A sensors. The programmed temperature and the y symbol will be shown on the display panel, and the oven will be set to standby. When the oven turns on, the programmed temperature and the x symbol will be shown. The y symbol turns off. The cooking time has finished A signal will sound. The oven will stop heating.

The display panel will show <<<. Press the 0 sensor twice. A new cooking time can be set with the sensors @ or A. Or pressing the 0 sensor and turning the control knob to zero. The oven is off.

Changing the end time Press the sensor 0 three times. Change the end time using the @ or A sensors. The altered time is shown after a few seconds. Do not change the end time if the cooking time has already started to count down. The final result may not be the same.

Cancelling the end time Press the 0 sensor three times and reset the end time to the current time with the A sensor. The oven switches on. Viewing the time settings If several time functions are programmed, the corresponding symbols light up on the display panel. To view the timer V, the cooking time x, the end time y or the time 0, press the 0 sensor repeatedly until the required symbol lights up. The corresponding value will be shown for a few seconds on the display panel.



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End time The oven allows you to set the time when you want the food ready. In this case the oven switches on automatically and switches off at the set time. For example, the food may be placed in the oven in the morning and the oven set so that it is ready at midday. Ensure that the food will not go off if it is in the oven for too long. Example in the picture: It is now 10:30 AM, the cooking time is 45 minutes and the oven should switch off at 12:30PM.

1. Set the function control knob. 2. Press the 0 sensor twice. 3. Programme the cooking time using the @ or A sensors. 4. Press the 0 sensor. Time Once the oven has been connected or after a power cut, the 0 and : << symbols light up on the display panel. Set the clock to the right time.

1. Press the 0 sensor. The time when the dish will be ready and the end time symbol y will be shown on the display panel. The time is displayed f: <<. 2. Set the time with the @ or A sensors. 3. Confirm the time with the 0 sensor. The programmed time is displayed after a few seconds. Changing the time No other time function must be programmed, the oven must be switched off.

1. Press the 0 sensor twice. The display panel displays 0. 2. Set the time with the @ or A sensors. 3. Confirm the time with the 0 sensor. 5. Delay the end time using the @ or A sensors. The programmed time is displayed after a few seconds.

Hiding the time The time can be hidden. See the Modifying basic settings chapter. 8 Changing the basic settings This oven has different basic settings. The settings can be adapted to the user's own needs. Basic setting Option 0 Option 1 approx. 10 sec Option 2 approx. 2 min* Option 3 approx. 5 min TM, ^{TMf} TM, ^{TMf} TM; Duration of signal after the cooking time or the time set on the timer has elapsed Time indicator Time until a setting is applied The shelf support rails have been refitted. Select default settings for all values. no no* yes* approx.

2 sec yes yes approx. 4 sec* - approx. 10 sec - *Default setting The oven must be switched off. 1. Press the 0 sensor for approximately 4 seconds.

3. Confirm with the sensor 0. The display panel will show the current basic setting for the duration of the signal, e.g., TM, Option f.

2. Change the basic setting using the @ or A sensors. The display panel shows the following basic setting. The 0 sensor allows you to run through all the settings and the @ or A sensors allow you to modify them. 4. Finally, press the 0 sensor for approximately 4 seconds. All basic settings have been applied. The basic settings can be changed again at any time. Automatic shut off If the settings of the appliance are not changed for several hours it is automatically shut off. The oven will stop heating.

This depends on the temperature or grill power selected. Automatic shut off is activated A signal will sound. The display shows %c. The oven will stop heating. Turn the function control knob to the zero setting. The oven switches off. Cancelling the automatic shut off function To avoid triggering the automatic shut off, a cooking time must be set. The oven will heat until this time is up. Self-cleaning During the self-cleaning function, the oven heats to about 500 °C. In this way, baking and cooking remains are burned and only ash remains have to be cleaned from the oven.

There are three cleaning levels available. Level Cleaning level mild medium intense Duration approx. 1 hour, 15 minutes approx. 1 hour, 30 minutes approx. 2 hours Important notes For your safety, the oven door locks automatically.

The oven door cannot be opened again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears. The oven light in the cooking compartment does not come on during Self-cleaning. , f ,, : Risk of burns! □ The more intense and old the dirt, the higher the self-cleaning level used. The inside of the oven only has to be cleaned once every two or three months. @@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. Allow the appliance to cool down. Keep children at a safe distance. : Risk of fire! @@Never hang flammable objects, e.g. tea towels, on the door handle. @@Remove accessories, pans, guides or left and right hand side rails. @@@@Set the required cleaning level using the @ or A sensors.

x symbol. @@@@The oven will stop heating. Turn the function control knob to the zero setting. The oven switches off. @@@@The oven switches off. @@@@Programme as described in section 1 and 2. @@The oven is set to standby. The display panel will show the cleaning level and the y symbol. @@The y symbol switches off. @@@@Remove these from the oven.

@@@Only clean one accessory at a time. The shelf should not be cleaned using the self-clean function. @@@@Advice on how to care for and clean your oven is provided below. @@@@These must only be used when the oven interior is cold. Whenever possible, use the selfcleaning function.

@@Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation. The edges of thin baking trays may not be completely enamelled. @@@Hot water and a little soap: Clean with a dishcloth or a brush.

Do not leave this to soak or wash in a dishwasher. @@Do not use □ □ □ □ Sliding guides abrasive or acidic cleaning products strong products containing alcohol scourers or hard sponges high-pressure or steam cleaners. Accessories Wash new dishcloths thoroughly before use. Zone Front panel Cleaning products Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Do not use a glass cleaning product or a glass scraper. Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these marks or stains. Special products for the care of stainless steel which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product. Glass panel Glass cleaning products: Clean with a soft cloth.

Do not use a glass scraper. Glass cleaning products: Clean with a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products. Glass cleaning products: Clean with a soft cloth. Do not use a glass scraper. Only use products specially for cleaning stainless steel (these can be obtained from the Technical Assistance Service or from specialist shops). Follow the manufacturer's instructions. Light The oven light can be turned on manually to facilitate cleaning. Connecting the oven bulb Turn the function control knob to the ^ position. The light will come on.

Turning the oven light off Turn the function control knob to the Ú position. Stainless steel Removing and refitting the wire shelves or left and right hand side rails The wire shelves or left and right hand side rails can be removed for cleaning.



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The oven must be cold. Release the guides or rails 1. Lift the front of the guide or rail and release it (figure A).
2. Then pull the guide or rail forwards completely and remove it (figure B). \$ % Display Glass panels on oven door Door covering Clean the guides or rails with detergents and a sponge. The use of a brush is recommended for stubborn stains. 11 Install the wire shelves or rails 1. First insert the shelf or the rail in the rear groove by pushing it Hanging the door Rehang the door by following the same steps but in reverse order. 1. When refitting the door, check that both hinges are back slightly (figure A) 2. then insert it in the front groove (figure B). \$ % positioned exactly inside their respective openings (picture A). sides. 2. The bottom groove of the hinges must fit snugly on both \$ % Wire shelves or rails can be adjusted on the left and right hand side. Their curvature should always be face down. Unhooking and hanging the oven door The front panel can be unhooked to help remove the oven door and clean the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A). Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing. The door may be left crooked if the hinges are not mounted properly. 3. Reclose the attachment levers (picture C). Close the oven door. & \$ % : Risk of injuries.! : Risk of injuries.
! The hinges may close suddenly if they are not locked in position by the lever. Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open. Unhooking the door 1. Fully open the oven door. 2.

@@@For better cleaning, we recommend removing the cover. 1. Fully open the oven door. 2. Unscrew the oven door cover.

@@Remove the cover (figure B). 3. Fully close the oven door as far as possible (figure B). Grip the left and right hand sides of the door with both hands.

@@The inside glass may damage. @@Refit and secure it. 5. @@@@Removing 1. @@@@Unscrew the upper oven door cover. To do this, unscrew the right and left hand side bolts (figure A).

3. Lift and remove the top glass panel (figure B). \$ % 3. Insert the mounting clips to the right and left on the glass, align them so that they are positioned over the screw hole, and tighten them (figure C). & 4. Unscrew the clips from the right and left and remove them (figure C). Remove the glass panel. & 4. Insert the upper glass panel backwards by tilting it, with the flat surface facing out. 5.

Fit the cover and tighten it. 6. Hanging the oven door. Once the glass panels have been correctly fitted, the oven is ready to use. 5.

Tilt and remove the lower glass upwards. Clean the glass panels using a glass cleaning product and a soft cloth. Do not use abrasive or corrosive cleaning products, glass scrapers, or hard metal scourers as these could damage the glass. Troubleshooting Quite often, when there is a malfunction, it is usually a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table.
Fault Possible cause Solution/advice Set the time once again. The 0 symbol Power cut lights up on the display with some zeros. The oven does not work. The oven door does not open. The H symbol lights up on the display panel. The display shows "%e. Troubleshooting table Fault The oven does not work. Possible cause Solution/advice The fuse has blown. Power cut Check the condition of the fuse/circuit breaker in the fuse box. Check that the light in the kitchen and other household appliances are working.

There is dust in Turn the control knob sevthe contacts. eral times in both directions. The oven door has been locked by the self-cleaning function q. Wait until the oven has cooled and the H symbol turns off. The appliance Turn the function control has been auto- knob to the zero setting. matically turned off. 13 Error messages When the indicator displays an error message with “, press the 0 sensor. The message will disappear. The set time function will be deleted. If the error message does not disappear, call the Technical Assistance Service.

The following error messages can be solved by the user. Error message Possible cause Solution/advice Changing the oven bulb If the oven light bulb is damaged it must be replaced. Special 25 W, E14, 220 V-240 V heat-resistant light bulbs (to 300 °C temperature) can be obtained from the Technical Support Service or in specialist shops. Only use this type of bulb. : Risk of electrical discharge and the resulting shock.

! Disconnect the appliance from the mains. Ensure that this is turned off. 1. Place a dishcloth into the cold oven to avoid damage. 2.

Remove the glass protection by unscrewing it to the left. “, A sensor has been pressed for too long or has got stuck. The door lock has been activated with the door open. The temperature inside the oven is too high. Press all the sensors one by one. Check if a sensor is stuck, covered or dirty Press the 0 sensor. You can now begin programming again. The door oven is locked and heating has stopped. Wait until the oven has cooled. Press the 0 sensor and reset the time.

“;‡ “,† : Risk of electrical discharge and the resulting shock.! Incorrect repairs can be dangerous. Repairs can only be carried out by qualified personnel from the Technical Assistance Service. 3. Replace the bulb with a similar bulb. 4. Screw the protection glass back into place. 5. Remove the dishcloth and switch the oven back on at the mains. Protective glass panels Damaged protective glass panels must be replaced.

Protective glass panels can be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number. 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.



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E no. FD no. After-sales service O 14 Energy and environment tips Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly. □ Environmentally-friendly disposal of waste Dispose of packaging with the environment in mind. This appliance is identified according to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for the recycling and reuse of appliances used in EU territory.

For long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat. Eco hot air function Using the eco ' hot air function, significant energy savings can be made cooking dishes on one level. The cooking, baking and roasting cycles do not require preheating. Notes □ So that the energy-saving function works efficiently, the dish should be placed in a cold and empty oven. □ Saving energy □ Preheat the oven only if this is required by a recipe or is indicated in the tables. Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat. Keep the oven door closed during cooking, baking and roasting cycles. When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake.

Two rectangular baking tins can be placed side-by-side. □ During the roasting cycle, the oven door should only be opened whenever really necessary, for example, to turn food over. In the chapter "Tables and suggestions", there are advice and suggestions on baking and roasting. Table The following table shows the selection of dishes suitable for the energy-saving function. The table gives details of suitable temperature settings, accessories and heights for each dish.

The temperature and the cooking time can change depending on quantity, condition and the quality of food. Thus, the values given in the table are approximate. We recommend beginning with the lowest value. Items will be more evenly browned at a lower temperature. If the result is not as expected, use a higher temperature setting next time.

Type of heating = ' eco hot air □ □ Accessory Cakes and confectionery Walnut triangles Easy sponge cake Apricot puff pastries Marble cake Butter sponge cake Savoy cake Swiss roll Sponge cake Spanish sponge cake, 3 eggs Pastry case Biscuits and cookies Apple pie Fairy cakes Cream-filled buns Butter buns (12 buns) Bread (1 kg) Meat Roast veal (1.5 kg of veal) Roast pork (1 kg) Fish Baked gilthead bream/sea bass (2 pieces, 350 g each) Gilthead bream in a salt crust (2 pieces, 450 g each) Hake (1 piece, of 1 kg) Trout (2 pieces, 300 g each) Monkfish (2 pieces, 400 g each) universal deep tray flat oven tray flat oven tray flat oven tray flat oven tray wire shelf + closed pan wire shelf + open pan flat oven tray wire shelf + rectangular baking tin flat oven tray wire shelf + rectangular baking tin wire shelf + rectangular baking tin wire shelf + baking tin flat oven tray wire shelf + black enamel baking tin wire shelf + black enamel baking tin flat oven tray flat oven tray universal deep tray flat oven tray universal deep tray flat oven tray flat oven tray Level 3 2 3 2 2 2 3 2 1 3 3 3 3 3 3 2 2 2 3 2 2 2 Temperature in °C 185-195 170-180 190-200 160-170 150-160 150-160 160-170 160-165 160-170 160-170 130-140 170-180 150-160 200-210 170-180 200-210 200-210 180-190 180-190 180-190 180-190 180-190 180-190 180-190 180-190 180-190 180-190 30-40 50-60 25-30 95-100 60-70 75-80 15-20 40-45 40-45 30-40 15-25 50-60 20-30 35-40 15-20 55-65 110-120 110-120 30-35 40-45 50-55 25-30 30-35 15 Accessory Frozen ready-meal Thin base frozen pizza Thick base pizza Chips for baking Chicken wings Fish fingers Mini filled puff pastries Frozen lasagne (450 g) Lasagne (2 pieces, 450 g each) Mozzarella sticks Jalapeño peppers Other Dauphinoise potatoes Fresh lasagne wire shelf + open pan wire shelf + open pan wire shelf wire shelf flat oven tray flat oven tray flat oven tray flat oven tray wire shelf wire shelf flat oven tray flat oven tray Level 2 2 3 3 3 3 2 2 2 3 2 2 Temperature in °C 210-220 180-190 210-220 200-210 210-220 180-190 210-230 210-230 230-240 200-210 155-165 175-180 Cooking time, minutes 12-15 25-30 20-25 15-20 20-25 15-20 40-50 40-50 12-20 15-20 65-75 45-55 Tested for you in our cooking studio Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are best suited for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods. Notes □ The values in the table always apply to dishes placed into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Do not line the accessories with greaseproof paper until after they have been preheated. □ If 3 rectangular moulds are used at the same time, place on the wire shelf as shown in the diagram. The times specified in the tables are guidelines only.

They will depend on the quality and composition of the food. Use the accessories supplied. Additional accessories may be obtained as special accessories from specialist retailers or from the after-sales service. Before using the oven, remove any unnecessary accessories and ovenware from the cooking compartment. Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment. Baking tins It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly. If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables The table shows the optimum heating methods for each type of cake or dessert. The temperature and cooking time will depend on the amount and the consistency of the dough. For this reason the cooking tables always provide approximate cooking times. Always begin by trying the lowest value. The items will be more evenly browned at a lower temperature.

If necessary, this can be increased next time. If the oven is preheated, cooking times are reduced by 5 to 10 minutes. Additional information is provided in the Tips for baking section as an appendix to the tables. To bake a cake only on one level, place the mould on the enamel tray. When baking several cakes at the same time, the moulds can be placed together on the wire shelf.

□ □ Cakes and pastries Bake on one level To bake a cake it is best to place it on one level with top and bottom heat %. If baking with hot air <, the following levels are recommended for inserting the accessories: □ □ Cakes in moulds: level 2 Cakes on a tray: level 3 Baking at different levels Using the hot air mode <.



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Baking on two levels: □ □ Universal tray: level 3. Oven tray: level 1. Trays put in the oven at the same time are not necessarily ready at the same time. In these tables you will find numerous tips for your dishes. 16 Cakes in moulds: Tart Cookware Corrugated tart baking tin, Ø 31 cm. 2 corrugated tart baking tins Ø 31 cm. Level 1 3+1 1 1 1 Type of heating Temperature in °C Cooking time, minutes 30-40 40-50 40-50 40-50 % < % % % < < < % < % < %
190-200 Quiche Cake Corrugated tart baking tin, Ø 31 cm. Corrugated cake baking tin Ø 28 cm.

Accessories Universal tray Food Pizza Flambéed tart (preheat) Yeast plait Brioche Ensaimadas / eclairs Puff pastry Level 2 3+1 2 2 Type of heating Temperature Cooking time, minutes in °C 200-220 180-190 270 170-190 200-220 200-220 180-200 180-190 80-90 150-160 140-160 140-150 110-130 100-120 190-200 25-35 35-40 15-20 25-35 20-25 30-45 20-30 40-50 180-210 20-30 20-30 25-30 30-40 35-45 40-55 % < % % % < < < % < % < %
Universal tray + oven tray Universal tray Universal tray Oven tray with 12 brioche 2 moulds Ø 8 cm Universal tray Universal tray Universal tray + oven tray 2 3 3+1 3 3 2 3+1 2 3+1 2 Meringue (preheat for 10 minutes) Universal tray Butter cookies (preheat) Universal tray Universal tray Universal tray + oven tray Macarons Börek Universal tray Universal tray + oven tray Universal tray Practical cooking tips and suggestions If you want to use your own recipe. How to check if your sponge cake is ready. You can use a similar one listed in the cooking table. Ten minutes before the end of the cooking time indicated in the recipe, test the thickest part of the cake with a thin wooden skewer. The cake is ready when the skewer comes out clean, with no traces of cake batter left on the skewer. Next time, try using less liquid or reduce the oven temperature by 10 degrees. Ensure you mix the batter according to the times given in the recipe. Do not grease the tin. Once the cake is ready, use a knife to carefully remove it from the tin. Position the cake deeper in the oven, reduce the oven temperature and bake it for longer.

Use a skewer to make small holes in the finished cake. Pour a few drops of fruit juice or alcohol over the cake. Next time, increase the oven temperature by 10 degrees and reduce the cooking time. The cake is too flat. The cake has a peaked centre, but the edges have shrunk.

If the cake is too brown on top. The cake is too dry. The bread or cake (fruit cake, for example) looks Next time, use less liquid and leave the product for a little longer in the oven, at fine on the outside but still has soft (soggy) areas a lower temperature. The bases of cakes with juicy toppings should be baked first on their own. Then sprinkle chopped almonds or breadcrumbs on the inside.

base before adding the topping. Follow the recipe and observe the cooking times. Biscuits are not evenly browned. Select a lower temperature; the biscuits will be browned more uniformly. Bake more delicate pastries with top and bottom heating % on one level. Overhanging greaseproof paper may also affect air circulation. Always trim it to fit the baking tray. Products have been baked on different levels. Bis- Always use the hot air function < when baking products on different levels. cuits on the upper tray are darker than those on Although several baking trays may be placed in the oven at the same time, this the lower tray.

does not mean that they will necessarily all be ready at the same time. Baking moist cakes produces condensation. Condensation may form when baking. Some of this moisture may evaporate via the door handle, and droplets of condensation may form on the control panel or on the front of nearby kitchen units.

The oven is physically designed with this in mind. 17 Meat, poultry, fish Cookware Any heatproof cookware can be used. For large roasts, the enamel tray can also be used. It is best to use glass containers. Check that the lid of the cookware will fit and close properly. If using enamel containers, add more liquid.

When using stainless steel pans, the meat does not brown well and may even be left rare. If so, lengthen the cooking time. Data shown in tables: Uncovered cookware = open Covered cookware = closed Always place cookware in the centre of the wire shelf. Hot glass cookware should be placed on a dry dishcloth.

The glass could shatter if rested on a wet or cold surface.

Roasting Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add liquid generously for pot roasts. Cover the base of the ovenware with approx.

1 - 2 cm of liquid. The amount of liquid depends on the type of meat and the material the ovenware is made of. If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware. Roasting dishes made from stainless steel are not ideal. The meat cooks more slowly and browns less fully. Use a higher temperature and/or a longer cooking time. Food Meat Rare roast beef Roastbeef, medium rare 1.0 kg 1.0 kg open open open open open 1 1 1 1 1 Weight Accessories and cookware Grilling Always use the grill with the oven closed. For grilling, preheat the oven for about 3 minutes before the food is placed inside the oven.

Place the pieces directly on the wire shelf. If only one piece is prepared, it is best if placed in the centre of the wire shelf. Place the enamel tray at level 1. The tray will help keep the oven clean by catching any meat juices. Do not place the baking tray or universal tray at level 4 or 5. Due to the extreme heat, it could be deformed and cause damage to the oven interior when it is removed. In so far as it is possible, use pieces of the same thickness. This will help them brown evenly and remain juicy. Salt the fillets after grilling. Turn the pieces after Z the time has elapsed.

The grill resistance switches on and off automatically. This is normal. The frequency depends on the chosen power level. Meat Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes.

This allows better distribution of the meat juices. After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven. For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom. Level Type of heating Temperature at °C, grill power Cooking time, minutes 7 7 7 7 7 7 (240-250 250-260 160-170 190-210 170-190 40-50 50-60 100-110 100-120 170-180 Leg of lamb, boneless, rolled, 1.5 kg medium rare Kebab Pork roll Poultry Chicken Duck Fish Fish, whole, grilled Au gratin dishes.

Dauphinoise potatoes Toast Au gratin toast 12 slices 300 g 1.5 kg 2.0 kg 1.0 kg 2.0 kg open open 1 1 190-210 190-210 65-85 100-110 Wire shelf + universal 2+1 tray 2 20-25 Springform tin on the 2 wire shelf 7 160-180 50-70 Wire shelf + universal 3+1 tray 7 170-180 8-12 Tips for roasting and grilling The table does not contain information for the weight of the joint.



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How to tell when the roast is ready. Select the next lowest weight from the instructions and extend the time. Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready.

If the spoon can be pressed in, it needs to be cooked for a little longer. Check the shelf height and temperature. The roast is too dark and the crackling is partly burnt. 18 The roast looks good but the juices are Next time, use a smaller roasting dish or add more liquid. burnt. The roast looks good but the juices are Next time, use a larger roasting dish and use less liquid. too clear and watery. Steam rises from the roast when basted. This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet.

It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units. Cooking a menu With hot air < you can prepare a full menu in the oven. The oven's heat is fully exploited. With hot air, no smells or flavours are imparted. Place the cookware on a shelf.

Menu Menu 1 Half-cooked boned and rolled Open cookware leg of lamb, 1.3 kg and baked potatoes Cake Menu 2 Half-cooked boned and rolled Open cookware leg of lamb, 1.3 kg* Dauphinoise potatoes Open cookware 1 3 180 80 After 30 minutes of cooking, you can place the dauphinoise potatoes in the oven. If the topping is overcooked, cover the pan for the last 10 minutes. Corrugated tart baking tin, Ø 31 cm 1 180 80 After 30 minutes of cooking, you can place the potatoes around the leg of lamb and put the cake in the oven Cookware Level Temperature in °C Cooking time, Notes minutes 3 * Suggestion: 20 minutes before the end of the cooking time, you can add tomatoes around the leg of lamb.

Ready-made products Read the manufacturer's instructions on the packaging. When covering accessories with baking paper, ensure that the paper is suitable for high temperatures. Cut the paper to the size of dish to be prepared. The result depends directly on the type of food. There may be irregularities and colour differences in raw products. Food Pizza, deep frozen Thin base pizza Thick base pizza Pizzabaguette Minipizza Frozen pizza Pizza (preheating) Potato-based products, deep frozen Chips Croquettes Potato cakes, stuffed potatoes Bakery products, deep frozen Bread rolls and baguettes Pretzels (bread dough)

Universal tray Universal tray 3 3 Universal tray Universal tray + oven tray Universal tray Universal tray 3 3+1 3 3 Universal tray 1 Universal tray Universal tray + wire shelf Universal tray Universal tray + wire shelf Universal tray Universal tray 2 3+1 2 3+1 3 3 Accessories Level Type of heating Temperature at °C, grill power Cooking time, minutes % < % < % % % % < % % % 210-230 190-210 180-200 180-190 190-200 190-210 15-30 20-30 20-30 30-35 20-25 10-20 190-210 10-20 190-210 180-200 200-220 210-230 20-30 30-40 25-30 15-25 180-200 210-230 10-20 15-25 19 Food Bakery products, prebaked Bread rolls and baguettes Accessories Level Type of heating Temperature at °C, grill power Cooking time, minutes Universal tray Universal tray + wire shelf 2 3+1 % < % % % 190-210 160-180 10-20 20-30 Fried foods, deep frozen Fishfingers Chicken fingers, nuggets Strudel, deep frozen Strudel Universal tray 3 200-220 35-40 Universal tray Universal tray 2 3 220-240 200-220 10-20 15-25 Special dishes At low temperatures, a good creamy yoghurt and a spongy yeast dough can be obtained. First remove accessories and wire shelves or left and righthand side rails from inside the oven. Making yoghurt 1. Boil 1 litre of milk (3.5 % fat) and allow it to cool to about 4.

Preheat the oven as instructed. 5. Now, place the bowls or jars on the bottom of the oven and prepare as follows. Leaving yeast dough to rise 1. Prepare the yeast dough as usual. Pour the dough into a heat-resistant ceramic baking dish and cover it. 40 °C. 2. Preheat the oven as instructed. 3. Turn off the appliance and allow the dough to rise inside the 2. Mix 150 g of yoghurt (at fridge temperature). 3. Pour the mixture into jars or bowls and cover them with oven. transparent film.

Preparation Type of heating Temperature Preheat to 50 °C 50 °C Preheat to 50 °C turn off the appliance and place the dough inside the oven. Time 5 min. 8h 5-10 min. 20-30 min. Food Yoghurt Cookware Level Place the bowls or at the bottom of the < jars oven Allow the dough with Place a heat resist- at the bottom of the < yeast to rise ant cookware oven Defrosting Defrosting time depends on the type and amount of food.

Follow the manufacturer's instructions on the packet. @@Food Place the bird on a plate with the breast facing down. Note: The oven light does not come on until reaching 60 °C. @@g. @@@@Drain well and dry thoroughly. Food 600 g of sliced apples 800 g of pears cut into chunks 1.5 kg of cherries 200 g of cleaned, fresh herbs Level 1+3 1+3 1+3 1+3 Place the universal tray on level 3 and the shelf on level 1. Cover the universal tray and shelf with special baking parchment or greaseproof paper. . Type of heating Temperature in °C 80 80 80 80 Cooking time, hours approximately 5 h approximately 8 h approximately 8-10 h approximately 1½ h < < < < Note: If the fruit or vegetables contain a lot of juice or water, they will have to be turned over several times.

Once dried, remove them from the paper immediately. 20 Jam making For cooking, the jars and the elastic bands must be clean and in perfect condition. Whenever possible, use jars of equal sizes. The values in the tables are given for round 1-Litre jars. Caution! Do not use larger or taller jars. Their lids could explode. Only use fruit and vegetables that are in good condition. Clean them well. The times given in tables are only given as an indication.

@@@Preparation 1.

Tip the fruit or vegetable into the jars but do not fill them to 4. @@Setting 1. Place the universal tray on level 2. Place the jars on the tray so that they do not touch each other. 2.

Pour ½ litre of water (approx. 80 °C) on the universal tray. 3. Close the oven door. 4.

Position the control knob to bottom heat position \$. 5. @@Switch the oven off Take the jars out of the oven after approximately 25 35 minutes (the residual heat is used in this time). If these are allowed to cool in the oven for more time, this could promote the formation of germs making the jam acidic. from when bubbles start to appear To switch off To switch off To switch off Residual heat approx. 25 minutes approx. 30 minutes approx. 35 minutes the brim. 2. Clean the edges of the jars; these must be clean.

3. Place a cover and wet elastic band on each jar. Fruit in 1 L jars Apples, gooseberries, strawberries Cherries, apricots, peaches, gooseberries Apple, pear or cherry puree Cooking vegetables When small bubbles begin to form in the jars, adjust the temperature to approximately 120 - 140 °C. About 35 70 minutes, depending on the type of vegetables.



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After this time, turn off the oven to use the residual heat. Cold cooking vegetables in 1 L jars Peppers Beetroot Brussels sprouts Beans, kohlrabi, red cabbage Peas Remove the jars from the oven Remove the jars from inside the oven when cooking is finished. Caution! Do not place hot jars on a cold or wet surface.

They could explode. When bubbles start to appear Residual heat 120/140 °C approx. 35 minutes approx.

45 minutes approx. 60 minutes approx. 70 minutes approx. 35 minutes approx. 30 minutes approx.

30 minutes approx. 30 minutes approx. 30 minutes 21 Acrylamide in food Acrylamide is produced especially in cereal and potato products prepared at high temperatures, e. g., chips, toast, rolls, bread and bakery products (biscuits, spicy biscuits, Christmas biscuits).

Tips for preparing food with a low content in acrylamide General □ □ □ Keep cooking time to a minimum. Brown food without toasting it too much. Large, thick food products contain little acrylamide. Baking Pastries and biscuits With top and bottom heat max. 200 °C With hot air max. 180 °C. With top and bottom heat max. 190 °C. With hot air max. 170 °C.

Egg or egg yolk reduces acrylamide formation. Oven chips Spread in a single layer uniformly on the tray. Bake at least 400 g. per tray so that the potatoes do not dry up Test dishes These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances. In accordance with EN 50304/EN 60350 (2009) and IEC 60350. Apple pie on level 1: Place dark springform tins with some space between them. Apple pie on 2 levels: Place dark springform tins on top of one another. Baking Baking on 2 levels: Always place the universal deep tray on the upper level and the flat tray on the lower level. Butter cookies: Trays put in the oven at the same time are not necessarily ready at the same time. Corrugated cake springform tins: Bake using top and bottom heating % on level 1.

Use the universal tray instead of the wire shelf and place the springform tins on it. Food Butter cookies (preheating*) Accessories and moulds Universal tray Universal tray Universal tray + oven tray Small cakes (pre-heating*) Universal tray Universal tray + oven tray Universal tray Sponge cake (preheating*) Sponge cake Pastry case Level 3 2 3+1 3 3+1 3 Type of heating Temperature in °C Time in minutes % < % < % < % < % < 150-160 140-160 140-160 150-170 140-160 150-160 170-180 160-170 160-180 140-160 160-170 20-30 20-30 20-30 20-30 25-35 20-25 30-40 30-40 30-40 35-45 30-40 Detachable baking tin on the 2 wire shelf Detachable baking tin on the 2 wire shelf Universal tray Universal tray Universal tray + oven tray 3 3 3+1 * Do not use rapid heating to preheat the oven Shelves and baking trays may be obtained as optional accessories from specialist retail outlets. 22 Food Apple pie Accessories and moulds Wire shelf + 2 springform tins Ø 20 cm. 2 wire shelves + 2 springform tins Ø 20 cm. Level 1 3+1 Type of heating Temperature in °C Time in minutes % < 190-210 170-190 70-90 60-80 * Do not use rapid heating to preheat the oven Shelves and baking trays may be obtained as optional accessories from specialist retail outlets.

Grilling If food is placed directly on the wire shelf, place the enamel tray at level 1. The tray will help keep the oven clean by catching any meat juices. Food Brown toast (preheat for 10 min.) 12 beefburgers* (no pre-heating) * Turn once after time Z. Accessories Shelf Grill + enamel tray Level 5 4+1 Type of heating Grill power Time in minutes ½-2 25-30 ((3 3 23 Robert Bosch Hausgeräte GmbH Carl-Wery-Straße 34 81739 München Germany www. bosch-home.com *9000680638* 9000680638 00 920705 .



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