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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH HBN231S2. You'll find the answers to all your questions on the BOSCH HBN231S2 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH HBN231S2
User guide BOSCH HBN231S2
Operating instructions BOSCH HBN231S2
Instructions for use BOSCH HBN231S2
Instruction manual BOSCH HBN231S2



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and in the online shop www.bosch-eshop.com : Important safety information Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners. This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty. This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors. This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised. Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. See "Description of accessories in the instruction manual. 3 Risk of fire! Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box. A draught is created when the

appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin.

Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories. Risk of burns! □ The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance. □ Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment. □ Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content.

Only use small quantities of drinks with a high alcohol content. Open the appliance door with care. Risk of scalding! □ The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.

□ When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance. □ Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Risk of injury! Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents. Risk of electric shock! □ Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the Risk of fire! Risk of burns! Risk of burns! Risk of scalding! Risk of scalding! appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service. □ The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance. □ Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

□ When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. □ A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service. Risk of electric shock! Risk of electric shock! Risk of electric shock!

Risk of electric shock! Causes of damage Caution! □ 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.



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Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged. Always keep the door seal clean. Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door. Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go. 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. □ □ □ □ □ □ 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 can see an overview of the control panel. The design depends on the respective appliance model. □ □ □ Explanations 1 2 3 Function selector Operating switches and display panel Temperature selector Settings Function * Radiant grill, small This type of heating is suitable for area grilling small quantities of steak, sausages, fish, and toast. The centre part of the grill element is heated. Radiant grilling, large area Can be used to grill a large number of beef steaks, sausages and fish, or to toast bread. The whole area below the grill heating element becomes hot. Function selector With the function selector knob you can set the heating mode for the oven. The function selector knob can be rotated to the right or to the left. When the required type of heating is set, the oven light lights up. Settings Function The oven is switched off. (* Type of heating in accordance with enately halfway out, they lock into position. This allows meals to be taken out easily. When placing the accessories in the oven, check that the indentation is at the back.

They can only lock correctly in place in this position. Universal pan For moist cakes, pastries, frozen meals and large joints of meat. Can also be used under the wire rack to catch fat when grilling. Push the baking tray into the oven with the sloping edge facing towards the oven door. Inserting the accessories The accessories can be inserted in the oven at 4 different levels.

Always insert the accessories as far as they can go to ensure that they do not touch the door glass. 6 Optional accessories You can buy optional accessories from your after-sales service or from specialist retailers. You will find a variety of suitable products for your oven in our brochures and on the Internet. The availability of optional accessories and the options for ordering them on the Optional accessories Wire rack Aluminium baking tray HEZ number HEZ 434000 HEZ 430001 internet vary depending on the country. Information regarding this can be found in the sales documents. Not every optional accessory is suitable for every appliance. When purchasing, always quote the complete identification number (E no.) of your appliance. Function For ovenware, cake tins, roasts, grilling and frozen meals. For cakes and biscuits.

Place the baking tray in the oven with the sloping edge towards the oven door. Enamel baking tray HEZ 431001 For cakes and biscuits. Place the baking tray in the oven with the sloping edge towards the oven door. Universal pan HEZ 432001 For moist cakes, pastries, frozen meals and large roasts. Can also be used under the wire rack to catch fat or meat juices. Place the universal pan in the oven with the sloping edge towards the oven door. Oven door - Additional safety precautions During long cooking times, the oven door may become very hot. If you have small children, extra supervision is required during oven operation. In addition, there is a safety device which prevents direct contact with the oven door. This optional accessory (440651) is available from the after-sales service.

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. Make sure that there are no remnants of packing in the cooking compartment. 1. Use the function selector to set % Top/bottom heating. 2. Set the temperature selector to 240 °C. After an hour, switch off the oven. Turn the function selector and temperature selector to the off position. Setting the clock After the oven has been connected, the 0 symbol and three zeros light up in the display. Set the clock. 1. Press the 0 button. The time 12:00 appears in the display and the 0 symbol flashes. 2. Use the + or - button to change the clock. 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.

7 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 cooking time and end time for your dish on the oven. 4. Use the + or - button to set the cooking time. Default value for + button = 30 minutes Default value for - button = 10 minutes K PLQ NJ Types of heating and temperature Example in picture: Top/bottom heating, 190 °C. 1. Use the function selector to select the required type of heating. The cooking time has elapsed A signal sounds. The oven switches off.

Press the 0 button twice and switch off the function selector. Changing the setting 2. Use the temperature selector to set the temperature or the grill setting. Press the 0 Clock button. Use the + or - button to change the cooking time. Cancelling the setting Press the 0 Clock button. Press the - button until zero is shown on the display. Switch off the function selector. Setting the cooking time if the clock is hidden Press the 0 Clock button twice and make your settings as described in point 4. The oven should switch on and off automatically The oven heats up.

Switch off the oven Turn the function selector to the off position. Changing the settings You can change the type of heating, temperature and grill setting as required. Do not allow food to stand for too long in the oven. Meat and fish spoils easily if not kept chilled. Example in the picture: Top/bottom heating %, 200 °C. It is 10:45 . The meal takes 45 minutes to cook and should be ready at 12:45 . 1. Use the function selector to select the required type of heating. 2.

Use the temperature selector to set the temperature or the grill setting. 3. Press the 0 clock button. The x Cooking time symbol flashes. 4. Use the + or - button to set the cooking time. 5. Press the 0 Clock button repeatedly until the y End time symbol flashes.



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You can see in the display when the meal will be ready. K PLQ NJ The oven should switch off automatically Enter a cooking time for your dish. Example in the picture: %Top/bottom heat, 200 °C, cooking time 45 minutes. 1. Use the function selector to select the required type of heating. 2. Use the temperature selector to set the temperature or the grill setting.

3. Press the 0 clock button. The x Cooking time symbol flashes. K PLQ NJ 8 6. Use the + button to set a later end time.

The setting is adopted after a few seconds. The display shows the end time until the oven starts operating. K PLQ NJ The cooking time has elapsed A signal sounds. The oven switches off. Press the 0 button twice and switch off the function selector. Note: You can make changes as long as the symbol is flashing. When the symbol lights up, the setting has been adopted. Setting the clock When the appliance is connected for the first time or after a power cut, the 0 symbol and three zeros flash in the display. Set the clock. The function selector must be switched off.

Setting procedure 1. Press the 0 Clock button. 12.00 appears in the display and the 0 symbol flashes. 2. Use the + or - button to change the clock. After a few seconds, the time is saved. The 0 symbol goes out. Changing from summer to winter time, for example Press the 0 Clock button twice and change the time using the + or - button. Setting the timer You can use the timer as a kitchen timer.

It runs independently of the oven. The timer has a special signal. This means that you can tell whether the timer duration or the cooking time has elapsed. You can also set the timer if the childproof lock is active. Setting procedure 1.

Press the S Timer button. The S symbol flashes. 2. Use the - or + button to change the timer duration. Default value for + button = 10 minutes Default value for - button = 5 minutes The timer starts after a few seconds.

The S symbol lights up in the display. You will see the time counting down. When the time has elapsed A signal sounds. Press the S Timer button. The timer goes out. Changing the timer duration Press the S Timer button. Use the + or - button to change the time. Cancelling the setting Press the S Timer button. Press the - button until zero is shown on the display. The timer and cooking time count down at the same time Both symbols light up.

You can see the timer duration counting down in the display. To call up the x remaining cooking time, y end time or 0 clock: Press the 0 Clock button repeatedly until the relevant symbol appears. The value you are checking appears for several seconds on the display. Childproof lock Oven The oven has a childproof lock to prevent children switching it on accidentally. Switching the childproof lock on and off The function selector must be switched off. To switch on: press and hold the C key button until the C symbol appears in the display. This takes about 4 seconds. To switch off: press and hold the C key button until the C symbol goes out. □ □ Notes You can set the timer and clock at any time. If the childproof lock is active, it will be cancelled following a power cut.

9 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. □ Aluminium baking tray (option) Shadows on the door panel which look like streaks, are caused by reflections made by the oven light. Enamel is baked on at very high temperatures.

This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Do not clean in the dishwasher. Never use oven cleaner. To avoid scratches, never touch the metal surfaces with a knife or similar sharp object. Clean horizontally with some washingup liquid and a damp glass cleaning cloth or a microfibre cloth. Dry with a soft cloth. Do not use any abrasive materials, scouring sponges or rough cleaning cloths. They could scratch the baking tray If a childproof lock has been fitted on the oven door, it must be removed before cleaning. Soak all plastic parts in hot soapy water and wash with a sponge. Dry with a soft cloth. If very dirty, the childproof lock will not work properly.

Information on care and cleaning can be found in the instruction manual for your hob. □ Childproof lock (option) Hob Cleaning agents Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the following instructions. When cleaning the oven do not use □ □ □ □ □ Detaching and refitting the rails The rails can be removed for cleaning. The oven must have cooled down. Unhooking the rails 1. Hold the shelf frames from underneath and pull slightly forward. Pull the extension pins at the bottom of the rails out of the mounting holes (Fig. A). 2. Then fold the rails upwards and carefully remove them (Fig.

B). sharp or abrasive cleaning agents, cleaning agent with a high alcohol content, scouring pads, high-pressure cleaners or steam jets. Do not clean individual parts in the dishwasher. Wash new sponges thoroughly before first use. Stainless steel fronts Wipe the appliance with plenty of water and some washing-up liquid.

Always wipe parallel to the natural grain. Otherwise, you may scratch the surface. Dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Do not use any abrasive materials, scouring sponges or rough cleaning cloths. The stainless steel fronts can be polished using a special care product. Follow the manufacturer's instructions. You can purchase special stainless steel cleaner from our after-sales service or from specialist retailers. Wipe the appliance with some washing-up liquid and warm water. Dry with a soft cloth. % Clean the rails with washing-up liquid and a sponge. For stubborn deposits of dirt, use a brush. Installing the frames 1.

Insert the two hooks carefully into the upper holes. (Figure A-B) Enamel surfaces and lacquered surfaces Knobs Glass panel % Wipe the appliance with some washing-up liquid and warm water. Dry with a soft cloth. Can be cleaned with glass cleaner. Do not use any abrasive cleaning agents or sharp metal objects. These could scratch and damage the surface of the glass panel. Wipe with a damp cloth. Dry with a soft cloth. Seal Inside the oven Clean with hot water or vinegar solution. For heavy soiling: Only use oven cleaner on cold surfaces.

Glass cover on the oven light Accessories Wipe the appliance with some washing-up liquid and warm water. Dry with a soft cloth. Soak in hot soapy water. Clean with a brush or a sponge. 10 : Incorrect assembly! Never move the frame before the two hooks are fully anchored in the upper holes. The enamel could be damaged and may break (figure C).



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Detaching the door 1. Open the oven door fully. 2. Fold up the two locking levers on the left and right (figure A).

3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B). & \$ % 2. the two hooks must be inserted fully into the upper holes. Now move the frame slowly and carefully downwards and insert in the lower holes (figure D). 3. Insert both frames into the side walls of the oven (figure E). If the rails are fitted correctly, the distance between the two upper shelf positions is greater.

Attaching the door Reattach the oven door in the reverse sequence to removal. 1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (figure A). 2. The notch on the hinge must engage on both sides (figure B). ' (\$ % Detaching and attaching the oven door For cleaning purposes and to remove the door panels, you can detach the oven door. The oven door hinges each have a locking lever. When the locking levers are closed (figure A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig.

B), the hinges are locked. They cannot snap shut. 3. Fold back both locking levers (figure C). Close the oven door.

& \$ % : Risk of injury! If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge. Call the aftersales service. : Risk of injury! Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open. II Removing and installing the door panels To facilitate cleaning, you can remove the glass panels from the oven door.

Removal 1. Detach the oven door and lay it on a cloth with the handle facing down. 2. Pull off the cover at the top of the oven door. Press in the tabs on the left and right using your fingers (fig. A). 3. Lift the top panel up and pull it out (fig. B). : Risk of injury! Scratched glass in the appliance door may develop into a crack.

Do not use a glass scraper, sharp or abrasive cleaning aids or detergents. Installation During installation, make sure that the lettering "top right" is upside down at the bottom left. 1. Insert the panel at an angle towards the back (fig. A). 2. Insert the top panel at an angle towards the back into the brackets. The smooth surface must face outwards. (fig. B).

\$ % \$ % 4. Lift the panel up and pull it out (fig. C). & 3. Put the cover back in place and press on it.

4. Attach the oven door. Do not use the oven again until the panels have been correctly installed. Clean the panels with glass cleaner and a soft cloth.

Troubleshooting Malfunctions often have simple explanations.

Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself. Caution! If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Malfunction table If a dish doesn't turn out as well as you had hoped, refer to the section Tested for you in our cooking studio, where you will find plenty of cooking tips and tricks. 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. : Risk of electric shock! Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. Problem The oven does not work. Possible cause Remedy/information : Risk of electric shock! Switch off the circuit breaker in the fuse box.

1. Place a tea towel in the oven when it is cold to prevent damage. 2. Unscrew the glass cover by turning it anti-clockwise. Look in the fuse box and The circuit breaker is defec- check that the circuit breaker is in working order. tive. Power cut Check whether the kitchen light or other kitchen appliances are working. Reset the clock. The clock display flashes. The oven does not heat up.

Power cut There is dust on Turn the control knobs back the contacts. and forth several times. 3. Replace the bulb with one of the same type. 12 4. Screw the glass cover back in. 5. Remove the tea towel and switch on the circuit breaker. 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. 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. After-sales service O 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 is found on the side of the oven door. To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required. E no. FD no.

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. 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. Measures to be noted during transport Secure all mobile parts in and on the appliance using an adhesive tape that can be removed without leaving any traces. Push all accessories (e.g. baking tray) into the corresponding slots with cardboard at the edges, in order to avoid damaging the appliance.

Place cardboard or similar between the front and rear side to prevent knocks against the inside of the door glass. Secure the oven door to the side walls of the appliance using adhesive tape. Keep the original appliance packaging. Only transport the appliance in the original packaging. Observe the transport arrows on the packaging.

If the original packaging is no longer available pack the appliance in protective packaging to guarantee sufficient protection against any transport damage. Transport the appliance in an upright position. Do not hold the appliance by the door handle or the connections on the rear, as these could be damaged. Do not place any heavy objects on the appliance. Saving energy □ □ Only preheat the oven if this is specified in the recipe or in the operating instruction tables.



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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. It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other. For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking. □ □ □ Environmentally-friendly disposal Dispose of packaging in an environmentally-friendly manner. This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU. 13 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. □ Baking and roasting on two or more levels Use 2 Hot air. Shelf positions for baking and roasting on 2 levels: □ Universal pan: Shelf position 3 □ Baking tray: Shelf position 1 Dishes that are put in the oven at the same time do not have to be ready at the same time.

The tables contain a selection of dishes. 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 tables show the ideal type of heating for the various cakes and pastries. The temperature and baking time depend on the amount and composition of the mixture. This is why temperature ranges are given in the tables. 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. If you preheat the oven, the baking time is shortened by 5 to 10 minutes. Additional information can be found in the Baking tips section following the tables. Level 2 2 1 2 2 1 2 1 Type of heat- Temperature, Cooking time in ing °C minutes 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. □ □ Cakes and pastries Baking on one level When baking cakes and tarts, the best results can be achieved using % Top/bottom heating.

When baking with 2 2D Hot air, use the following shelf positions for the accessories: □ Cake in a cake tin: Shelf position 2 □ Cake on a baking tray: Shelf position 3 Tin Cake in a mould Sponge cake, simple Sponge cake, delicate (e.g. pound cake) Shortcrust pastry base with crust Sponge flan base Sponge cake Fruit tart or cheesecake, shortcrust pastry* Delicate fruit flan, sponge Savoury cakes* (e.g. quiche/onion tart) Rectangular cake mould/tin Rectangular cake mould/tin Springform cake tin Flan-base cake tin Springform cake tin Dark springform cake tin Springform cake tin Springform cake tin 2 % % % % % % 160-180 155-175 160-180 160-180 160-180 170-190 150-170 180-200 50-60 65-75 30-40 25-35 30-40 70-90 55-65 50-60 * Allow cakes to cool in the appliance for approx. 20 minutes. Cakes on trays Sponge mixture or yeast dough with dry topping Sponge mixture or yeast dough with moist topping Swiss roll (preheat) Plaited loaf, 500 g flour Stollen, 500 g flour Stollen, 1 g flour Strudel, sweet Pizza Accessories Universal pan: Universal pan: Universal pan:

Universal pan: Universal pan: Universal pan: Universal pan: Universal pan: Level 3 3 2 3 3 2 3 2 3 Type of heating Temperature, °C 160-180 140-160 170-190 150-170 160-180 150-170 180-200 180-200 Cooking time in minutes 25-35 40-50 15-20 25-35 50-60 90-100 55-65 20-30 % % % 2 % % % % 14 Bread and bread rolls If not specified otherwise, always preheat the oven for baking bread. Bread and bread rolls Yeast bread, 1.2 kg flour Sourdough bread, 1.2 kg flour Bread rolls (e.

g. rye rolls) Small baked products Biscuits Meringue Cream puffs Macaroons Puff pastry Accessories Universal pan: Universal pan: Universal pan: Accessories Universal pan Aluminium baking tray + universal pan* Universal pan Universal pan Universal pan Aluminium baking tray + universal pan* Universal pan Aluminium baking tray + universal pan* Never pour water directly into a hot oven. Level 2 2 2 Level 3 1+3 3 2 3 1+3 3 1+3 Type of heat- Temperature, ing °C Cooking time in minutes 8 35-45 8 35-45 20-30 % % % 270 190 270 190 200-220 Type of heat- Temperature in Cooking time in ing °C minutes % 2 2 % % 2 2 2 150-170 130-150 70-90 200-220 110-130 100-120 180-200 180-200 10-20 25-35 125-135 30-40 30-40 35-45 20-30 30-40 * When baking on two levels, always place the universal pan in the upper level. Baking tips You wish to bake according to your own recipe. Use similar items in the baking tables as a guide.

How to tell whether sponge cake is baked Approx. 10 minutes before the end of the baking time stated in the recipe, insert a cocktail through: stick into the cake at its deepest point. If the cocktail stick comes out clean, the cake is ready. The cake collapses. The cake has risen in the middle but is lower around the edge.

The cake goes too dark on top. The cake is too dry. Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe. Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife. Place the cake lower in the oven and bake at a lower temperature for slightly longer. Make tiny holes in the finished cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, set the temperature 10 degrees higher and reduce the baking time.

Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Cover the base with almonds or breadcrumbs first and then apply the topping.



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Take care to follow recipes and baking times. Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using % Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always trim greaseproof paper to fit the baking tray. Place the cake one level lower the next time. Next time, use the deeper universal pan (if available).

The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, with streaks of water). The pastries are not evenly browned. The bottom of a fruit cake is too light.

The fruit juice overflows. The pieces of dough are sticking together There must be a distance of about 2 cm between the bread rolls. This gives enough space when the yeast rolls are baked. for the bread rolls to expand and bake evenly on all sides. You want to bake on two levels: Condensation forms when you bake moist cakes.

Always use 2 Hot air to bake on more than one level. Dishes that are put in the oven at the same time do not have to be ready at the same time. Steam can form during baking, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a natural process. 15 Meat, poultry, fish Ovenware You may use any heatresistant ovenware. The universal pan is suitable for large roasts. Glass ovenware is the most suitable. Ensure that the lid of the roasting dish fits well and closes properly. Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked. Increase the cooking times. Information in the tables: Ovenware without a lid = open Ovenware with a lid = closed Always place the ovenware in the centre of the wire rack. Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet 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. Meat Beef Joint of beef 1.0 kg 1.5 kg 2.0 kg Tenderloin, medium rare Sirloin, medium rare Steaks, 3 cm, medium rare Veal Joint of veal 1.

0 kg 1.5 kg 2.0 kg Pork without rind (e.g. neck) 1.0 kg 1.5 kg 2.0 kg with rind (e.g. shoulder) 1.

0 kg 1.5 kg 2.0 kg Smoked pork on the bone Lamb Leg of lamb, boned, medium 1.5 kg Uncovered 1.0 kg Covered Uncovered Uncovered Uncovered 1.0 kg 1.5 kg 1.0 kg Uncovered Wire rack + universal pan Uncovered Covered Weight Accessories and ovenware Tips for grilling Always grill with the oven door closed. Heat the grill for approximately 3 minutes before placing the food to be grilled on the wire rack. Place the food to be grilled directly on the wire rack.

If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan, keeping the oven cleaner. Do not insert the baking tray or universal pan at level 4. They may become deformed at high temperatures and damage the cooking compartment when they are removed.

If possible, grill items should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Only add salt to steaks once they have been grilled. Turn grilled items after Z of the specified time. The grill element switches on and off intermittently.

This is normal. The grill setting determines how frequently this occurs. 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 heat- Temperature ing °C, grill setting Cooking time in minutes 2 2 2 1 1 1 4+1 % % % % 4 (200-220 190-210 180-200 210-230 200-220 230-250 3 120 140 160 70 80 50 15 1 1 1 % % % 4 4 4 4 4 4 % 4 200-220 190-210 180-200 100 120 140 1 1 1 1 1 1 190-210 180-200 170-190 180-200 190-210 170-190 210-230 120 150 170 130 160 190 80 1 170-190 120 16 Meat Minced meat Meat loaf Sausage Sausage Poultry Weight Accessories and ovenware Level Type of heat- Temperature ing °C, grill setting Cooking time in minutes approx. 750 g Uncovered 1 4 180-200 70 Wire rack + universal pan 4+1 (3 15 The values in the table apply to dishes placed in a cold oven. The weights indicated in the table are for unstuffed poultry that is ready for roasting.

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape. Place the bird onto the wire rack with the breast side facing downwards. Turn the whole bird when two thirds of the cooking time has elapsed. Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice. Level 2 3 2 2 2 2 2 Type of heat- Temperature °C, ing grill setting Cooking time in minutes 40-50 30-40 55-85 80-100 110-130 80-100 80-100

Poultry Chicken halves, 1-4 pieces Chicken pieces Chicken, whole, 14 pieces Duck, whole Goose, whole Small turkey, whole 2 turkey drumsticks Fish Weight 400g each 250 g each per 1 kg 1.7 kg 3.0 kg 3.0 kg 800g each Accessories and ovenware Wire rack Wire rack Wire rack Wire rack Wire rack Wire rack Wire rack 4 4 4 4 4 4 4 210-230 210-230 200-220 170-190 160-180 180-200 180-200 Turn the pieces of fish after Z of the specified time. Whole fish do not need to be turned.

Place the whole fish in the oven in swimming position with the dorsal fin facing upwards. To Fish Fish, whole Weight 300 g each 1.0 kg 1.5 kg Fish, in slices (e.g.

steaks) 300 g each Accessories and ovenware Wire rack Wire rack Wire rack Wire rack ensure that the fish remains in position, place half a potato or a small, ovenproof container into the stomach cavity. If you are grilling directly on the wire rack, also insert the universal pan at level 1. The fish juices are collected in the pan and the oven is kept cleaner. Level 3 2 2 4 Type of heat- Temperature ing °C, grill setting Cooking time in minutes 20-25 40-50 60-70 20-25 (4 4 (2 190-210 180-200 2 Tips for roasting and grilling The table does not contain information for Select the next lowest weight from the instructions and extend the time.



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the weight of the joint.

How to tell when the roast is ready. 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. The roast is too dark and the crackling is Check the shelf height and temperature. partly burnt. The roast looks good but the juices are burnt. The roast looks good but the juices are too clear and watery. Next time, use a smaller roasting dish or add more liquid.

Next time, use a larger roasting dish and use less liquid. 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. 17 Bakes, gratins, toast with toppings If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. This keeps the oven cleaner. Dish Bakes Bake, sweet Pasta bake Gratin Potato gratin made using raw ingredients, Max. 2 cm deep Toast Toasting bread, 4 slices Toasting bread, 12 slices Toast, with topping, 4 slices Toast, with topping, 12 slices Wire rack Wire rack Wire rack Wire rack 4 4 3 3 Ovenproof dish 2 Ovenproof dish Ovenproof dish 2 2 Accessories and ovenware Always place the ovenware on the wire rack. How well cooked the bake is will depend on the size of the dish and the height of the bake.

The figures in the table are only average values. Level Type of heat- Temperature, °C ing Cooking time in minutes % % 4 170-190 210-230 50-60 25-35 150-170 50-60 * (* (3 3 3 3 6-7 4-5 7-10 5-8 Preprepared products Observe the instructions on the packaging. If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked. Dish Strudel with fruit filling Chips Pizza Pizza baguette Note Accessories Universal pan: Universal pan: Wire rack Wire rack The cooking result greatly depends on the quality of the food.

Prebrowning and irregularities can sometimes even be found on the raw product. Level 3 3 2 2 Type of heat- Temperature, ing °C Cooking time in minutes 40-50 25-30 15-20 15-20 2 % % 4 180-200 210-230 200-220 190-210 The universal pan may warp when cooking frozen dishes. The reason for this is the large temperature differences that the accessory is subjected to. The deformation disappears as early as during the cooking process. Special dishes At low temperatures, you can make creamy yoghurt or light yeast dough.

First, remove accessories, hook-in racks or telescopic shelves from the cooking compartment. Preparing yoghurt 1. Bring 1 litre of milk (3.5 % fat) to the boil and cool down to 40 °C. 2. Stir in 150 g of yoghurt (chilled). 3. Pour into cups or small screw-top jars and cover with cling film. Dish Yoghurt Proving dough Ovenware Cups or screw-top jars Heat-resistant dish 4. Preheat the cooking compartment as indicated.

5. Place the cups or jars on the cooking compartment floor and incubate as indicated. Proving dough 1. Prepare the dough as usual, place it in a heat-resistant ceramic dish and cover. 2. Preheat the cooking compartment as indicated. 3. Switch off the oven, place the dough in the cooking compartment and leave it to prove. Type of heat- Temperature ing on the cooking com- (partment floor on the cooking com- % partment floor 100 °C preheat Only switch on the oven light 50 °C preheat Switch off the appliance and place the yeast dough in the cooking compartment Cooking time 15 mins 8 hrs 5-10 mins 20-30 mins 18 Defrosting The defrosting time depends on the amount and type of food. Observe the instructions on the packaging.

Frozen food Take food out of its packaging and place in suitable ovenware on the wire rack. Place poultry with the breast side to the plate. Accessories Level 2 Type of heating Temperature The temperature selector remains switched off e.g. cream cakes, buttercream cakes, gateaux with chocolate or Wire rack sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items 2 Drying Use undamaged fruit and vegetables only and wash them thoroughly.

Drain off any excess water from fruit and vegetables and dry them. Fruit and vegetables 600 g apple rings 800 g pear slices 1.5 kg damsons or plums 200 g herbs, washed Level 1+3 1+3 1+3 1+3 The universal pan must be inserted at level 3, and the wire rack is placed at level 1. Line the universal pan and the wire rack with greaseproof or parchment paper. Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried. Type of heating Temperature, °C 80 80 80 4. Seal the jars with the clips. Place no more than six jars in the cooking compartment. Making settings 1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other. 2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.

3. Close the oven door. 4. Set \$ Bottom heating. 5. Set the temperature to between 170 and 180 °C. Preserving Fruit After approx. 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven. After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment.

If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. When it starts to bubble Switch off Switch off Switch off Residual heat approx. 25 minutes approx. 30 minutes approx. 35 minutes Cooking time, hours approx. 5 approx. 8 approx. 8-10 approx. 1½ 2 2 2 2 Preserving For preserving, the jars and rubber seals must be clean and intact. If possible, use jars of the same size.

The information in the table is for round, one-litre jars. Caution! Do not use jars that are larger or taller than this. The lids could crack. Only use fruit and vegetables in good condition. Wash them thoroughly. The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, check whether the contents of the jars are bubbling as they should. Preparation 1. Fill the jars, but not to the top.

2. Wipe the rims of the jars, as they must be clean. 3. Place a damp rubber seal and a lid on each jar. Fruit in one-litre jars Apples, redcurrants, strawberries Cherries, apricots, peaches, gooseberries Apple purée, pears, plums Vegetables As soon as bubbles begin to form in the jars, set the temperature back to between 120 and 140 °C. Depending on the type of Vegetables with cold cooking water in one-litre jars Gherkins Beetroot Brussels sprouts Beans, kohlrabi, red cabbage Peas Taking out the jars After preserving, remove the jars from the cooking compartment. vegetable, heat for approx. 35 to 70 minutes.



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Switch off the oven after this time and use the residual heat. When it starts to bubble approx.

35 minutes approx. 45 minutes approx. 60 minutes approx. 70 minutes Residual heat approx. 35 minutes approx.

30 minutes approx. 30 minutes approx. 30 minutes Caution! Do not place the hot jars on a cold or wet surface. They could suddenly burst. Acrylamide in foodstuffs Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, Tips for keeping acrylamide to a minimum when preparing food General □ □ □ toast, bread rolls, bread or fine baked goods (biscuits, gingerbread, cookies). Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide. Baking Biscuits With top/bottom heating max. 200 °C. With 3D hot air or hot air max.180 °C. With top/bottom heating max. 190 °C.

With 3D hot air or hot air max. 170 °C. Egg or egg yolk reduces the production of acrylamide. Oven chips Spread evenly over the baking tray, in a single layer. Bake at least 400 g per baking tray so that the chips do not dry out 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. German apple pie, level 1 Change the position of the dark springform cake tin, slide in diagonally. German apple pie, level 2 Change the position of the dark springform cake tin. Cakes in a metal springform cake tin: Bake on level 1 with % Top/bottom heating Place the springform cake tin on the universal pan instead of on the wire rack. Baking Baking on 2 levels: Always insert the universal pan above the baking tray.

Piped cookies (such as Spritz cookies in sugar syrup): Dishes that are put in the oven at the same time do not have to be ready at the same time. Dish Viennese whirls Accessories and ovenware Universal pan Level 3 Type of heating Temperature in °C 150-170 140-160 150-170 140-160 160-180 190-210 180-200 Cooking time in minutes 20-30 30-40 25-35 25-35 30-40 70-80 70-80 % 2 % 2 % 2 Aluminium baking tray + univer- 1+3 sal pan** Small cakes Small cakes, preheat Hot water sponge cake German apple pie Universal pan 3 Aluminium baking tray + univer- 1+3 sal pan** Springform cake tin Universal pan + 2 springform cake tins, dia. 20 cm*** 2 wire racks* + 2 springform cake tins, dia. 20 cm*** 2 1 1+3 * Additional baking trays and wire racks can be obtained as an optional accessory from the after-sales service or specialist retailers. ** When baking on two levels, always place the universal pan above the baking tray.

*** Place the cake tins diagonally on the accessories. Grilling If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is then collected, keeping the oven cleaner. Dish Browning toast Preheat for 10 mins Beefburgers, 12 pieces* No preheating * Turn over after Z of the cooking time. 20 Accessories and ovenware Level Wire rack Wire rack + universal pan 4 4+1 Type of heat- Grill setting ing Cooking time in minutes 1/2-2 25-30 ((3 3 и Мазмұны [к]Пайдалну?слы?у Қауіпсіздік техникасы туралы маңызды нұсқаулар .

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... 38 Өнім туралы ақпарат Өнім, керек-жарақтар, қосалқы бөлшектер және қызметтер туралы қосымша ақпаратты www.bosch-home.com сайтында және www.bosch-eshop.com интернет-дүкенінде табуға болады : Қауіпсіздік техникасы туралы маңызды нұсқаулар Осы нұсқаулықты мұқият оқып шығыңыз. Тек содан кейін құрылғыны қауіпсіз және дұрыс пайдалана аласыз. Пайдалану және монтаждау нұсқаулықтарын келесі иесі үшін сақтаңыз.

Бұл құрылғы тек ішіне ендіруге арналған. Монтаждау туралы арнайы нұсқауларды орындаңыз. Орамадан шығарғаннан кейін құрылғыны тексеріңіз. Тасымалдау кезінде алынған зақымдар бар болса, құрылғыны қоспаңыз. Құрылғыны желілік ашасыз тек білікті маман қоса алады. Дұрыс емес қосу тудырған зақымдар кепілдікке кірмейді.



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Бұл құрылғы үйде және үй жағдайларында пайдалануға арналған. Құрылғыны тек тамақты және сусындарды әзірлеу үшін пайдаланыңыз. Пайдалану кезінде құрылғыны бақылап тұру керек. Құрылғыны тек жабық бөлмелерде пайдаланыңыз.

Бұл құрылғыны 8 жастағы балалар және дене, сезім немесе ақыл-ой қабілеттері шектеулі адамдар я болмаса тәжірибесі немесе білімі жоқ адамдар құрылғыны пайдалану кезінде олардың қауіпсіздігіне жасапты адамның бақылауында болса немесе бұл адамдар оқытылған және мұның қауіпті екенін түсінсе пайдалана алады. Балалар құрылғымен ойнамауы керек. Тазалауды және техникалық қызмет көрсетуді балалар орындамауы керек, 8-ге толса және одан үлкен болса, балалар бақылау астында болуы керек. 8 жастан кіші балалар құрылғыдан және кабельден қауіпсіздік қашықтықта болуы керек. Әрқашан құралдарды жұмыс камерасына дұрыс орнатыңыз. Пайдалану нұсқаулығында құралдардың сипаттамасын қараңыз. 21 Өрт қаупі бар! □ Жұмыс камерасына орналастырылған тұтанғыш заттар тұтануы мүмкін. Ешқашан жұмыс камерасында тұтанғыш заттарды сақтамаңыз. Ішінде түтін пайда болса, ешқашан есікті ашпаңыз. Құрылғыны өшіріңіз, ашаны розеткадан суырыңыз немесе сақтандырғыштар блогындағы сақтандырғышты өшіріңіз.

□ Құрылғы есігін ашқанда ауа ағыны пайда болады. Пергамент қағазы қыздыру элементіне тиіп, жануы мүмкін. Ешқашан қыздыру кезінде құралдарда бекітілмеген қағазды қалдырмаңыз. Әрқашан қағаз үстіне ыдысты немесе пісіру қалыбын қойыңыз. Тек қажет өлшемдегі қағазды төсеңіз.

Қағаз құралдардың жиектерінен шықпауы керек. Күйік алу қаупі бар! □ Құрылғы қатты қызғады. Ешқашан жұмыс камерасының ішкі панельдеріне немесе қыздыру элементтеріне тиімеңіз. Әрқашан құрылғының салқындауына мүмкіндік беріңіз. Балаларды аулақ ұстаңыз. □ Құралдар мен ыдыстар қызғады. Жұмыс камерасынан ыдысты және құралдарды әрқашан ұстағыш көмегімен шығарыңыз. □ Спирт булары ыстық духовкада тұтануы мүмкін. Құрамында спирт жоғары сусындар бар тамақтарды ешқашан әзірлемеңіз. Құрамында спирт жоғары сусындардың тек азғантай мөлшерін пайдаланыңыз. Құрылғы есігін жайлап ашыңыз. Күйік алу қаупі бар! □ Құрылғының қол жетімді элементтері (бөлшектері) жұмыс кезінде қызуы мүмкін. Құрылғы элементтеріне (бөлшектеріне) тиімеңіз. Балаларды аулақ ұстаңыз. □ Құрылғы есігін ашқанда ыстық бу шығуы мүмкін.

Құрылғы есігін жайлап ашыңыз. Балаларды аулақ ұстаңыз. □ Ыстық жұмыс камерасында судан бу пайда болуы мүмкін. Ыстық жұмыс камерасына су құймаңыз. Жарақат алу қаупі бар! Құрылғы есігінің сызат түскен шынысы сынуды мүмкін. Шыныға арналған қырғышты, күшті немесе абразивті жугуш заттарды пайдаланбаңыз. Ток соғу қаупі бар! □ Білікті емес маманның жөндеуі қауіпті. Жөндеуді тек біздің клиенттерге қызмет көрсететін тәжірибелі техниктердің біреуі ғана орындай алады. Құрылғы ақаулы болса, ашаны розеткадан суырыңыз. Өрт қаупі бар! Күйік алу қаупі бар! Күйік алу қаупі бар! Күйік алу қаупі бар! Күйік алу қаупі бар! немесе сақтандырғыштар блогындағы сақтандырғышты өшіріңіз. Сервистік қызметке қоңырау шалыңыз.

□ Құрылғының ыстық беттерінде кабель изоляциясы еріп кетуі мүмкін. Ешқашан қосқыш кабельдің ыстық құрылғыға тиюіне жол бермеңіз. □ Енетін ылғал ток соғуына әкелуі мүмкін. Қысымы жоғары тазалағыштарды пайдаланбаңыз. □ Жұмыс камерасындағы шамды ауыстырғанда шам патронында кернеу болады.

Ауыстыру алдында сақтандырғыштар блогын өшіріңіз. □ Ақаулы құрылғы ток соғуына әкелуі мүмкін. Ақаулы құрылғыны ешқашан қоспаңыз. Ашаны розеткадан суырыңыз немесе сақтандырғыштар блогындағы сақтандырғышты өшіріңіз. Сервистік қызметке қоңырау шалыңыз.

Ток соғу қаупі бар! Ток соғу қаупі бар! Ток соғу қаупі бар! Ток соғу қаупі бар! Зақымдардың себептері Назар аударыңыз □ Жұмыс камерасының түбіндегі құралдар, фольга, пергамент қағазы: құралдарды жұмыс камерасының түбіне қоймаңыз. Жұмыс камерасының түбіне кез келген түрге жататын фольганы немесе пергамент қағазын төсемеңіз.



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