

Built-in Wall Oven

Quick Reference Guide



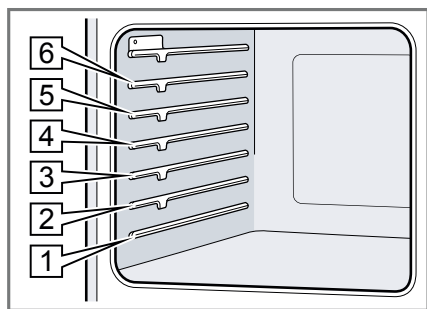
IMPORTANT: This reference guide is not a substitute for the Use and Care manual. Read the appliance Use and Care manual for important safety messages and additional information regarding the use of your new appliance.

Not all features are available to all models. Your appliance may vary slightly. Procedures also vary by appliance. See your appliance's Use and Care manual for detailed instructions.

Prior to use

1. Set the clock.
2. Wipe the oven interior with a clean, damp cloth using a mild dish detergent. Rinse and dry with a soft cloth.
3. Turn on ventilation or open a window. Some smoke and odor is normal for first-time use.
4. Set the oven to **Bake** at **350 °F** for 30 minutes.
5. Turn the oven **off** and allow the oven to cool with the door closed.

Setting the oven racks



Rack position

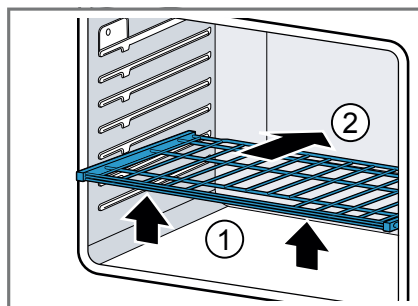
Rack positions are numbered from 1 to 6, from bottom to top.

The rail at the top of the oven is used as the guide for the top rack (position 6). Use rack positions 1 through 6 only. **DO NOT** attempt to use the top guide to support an oven rack.

Rack position	Best for
6	hamburgers, steaks
5	toasting bread, broiling most meats, melting cheese
4	thicker meats
3	broiling poultry, most baked goods on a cookie sheet or baking pan using a single rack, includes frozen convenience foods, cakes, casseroles, frozen pizza
2	small roasts or poultry, Bundt® cakes, pies, breads
1	large roasts, turkey, angel food cake

Inserting a telescopic rack

1. Slide the rack in evenly.
2. Tilt the front of the rack up about ¾" (2 cm) and finish pushing the rack all the way back.



3. Pull the rack forward to engage the bottom of the rack onto the rear of the rack position guide.
4. Lower the front of the rack to finish seating it on the rack guide. The rack should feel stable when properly seated.

Setting the oven mode and temperature

1. Select desired cooking mode on the control panel. For double ovens, touch **Upper/Lower** to select oven.
2. Touch **Enter** to select preset temperature or use the numeric keypad to change temperature.
3. Touch **Enter**.

Temperature range by cooking mode

Mode	Lowest	Highest
Bake	100 °F	550 °F
Roast	100 °F	550 °F
Broil (low, high)	450 °F	550 °F
Warm	150 °F	225 °F
Proof	85 °F	125 °F
Convection Bake	100 °F	550 °F
Convection Multi Rack	100 °F	550 °F
Convection Roast	100 °F	550 °F
Pizza	100 °F	550 °F
Convection Broil (low, high)	450 °F	550 °F
Air Fry	100 °F	550 °F
Frozen Foods	100 °F	550 °F
EcoChef™	100 °F	550 °F

Mode description and usage

Oven mode	Symbol	Recommended foods	Usage tips
Bake		Variety of foods, such as cakes, pastries, quick breads, quiche and casseroles.	Best used with a single rack.
Roast		Best suited for meats, poultry, less tender cuts of meats and roasting vegetables.	Preheat not necessary. Use for cooking bags and covered bakeware.
Broil		Tender cuts of meat (1" or less), poultry, browning bread & casseroles.	Preheat oven 3-4 minutes. Use with rack in pan to drain fat away. Turn meat once.
Warm		Keeping cooked foods at serving temperature.	To keep food moist, cover with lid or foil. To keep food dry, do not cover.
Proof		Rising of bread dough containing yeast.	Loosely cover dough with a cloth for rising.
Conv Bake		Best for baked goods such as cornbread, pies, quick breads, tarts, and yeast breads.	Reduce temperature 25°F from recipe. Use for 1 or 2 racks of food.
Conv Multi Rack		Use for biscuits, cookies, cream puffs, cupcakes, dinner rolls, and muffins.	Reduce temperature 25°F from recipe. Use for 2 and 3 racks of food.
Conv Roast		Tender cuts of meat and poultry. Roasting vegetables. Meats are more juicy and moist than results with roast mode.	Preheat not necessary. Use recipe/cooking chart temperature. Use open roasting pan with rack.
Pizza		All types of pizza - fresh, frozen, pre-baked crust, ready-to-bake.	Preheat baking stone while preheating. For crispy crust use oven rack. For best browning use dark coated pizza pan.
Conv Broil		Tender cuts of meat (more than 1"), poultry and fish. Not for browning.	Preheat oven 3-4 minutes. Use with rack in pan to drain fat away. Turn meat once.
Air Fry		Frozen tater tots, frozen French fries, frozen chicken nuggets, Crispy chicken strips, frozen hot wings, bone-in or boneless.	Use a pan with low sides or no sides for better air flow over foods. Preheat oven 5 mins. before placing food inside.
Frozen Foods		Frozen convenience foods such as fish sticks, chicken nuggets and French fries.	No preheating required.
EcoChef™		Tender cuts of meat and poultry.	Requires use of probe. Allow 5-10 minute stand time outside the oven.

⚠ CAUTION Do not use the warm mode to warm cold food. Maintain proper food temperature (USDA recommends 140°F or higher). DO NOT keep food warm for longer than 1 hour.

Pan placement

- ▶ Place pans in the center of the oven rack.
- ▶ Allow 1" to 1 ½" of air space around pans.
- ▶ When baking four cake layers at the same time stagger pans on two racks so one pan is not above another.

Baking pans and dishes

- ▶ Use light, anodized or shiny metal bakeware for tender, light, golden brown crusts.
- ▶ Dark, rough or dull pans absorb heat and will result in a browner, crisper crust. Follow the manufacturer's recommendations in selecting baking temperatures.
- ▶ Insulated cookie sheets or bakeware will increase the length of cooking time.
- ▶ Use low-sided, uncovered pans for convection modes.

For best cooking results

- ▶ Open the oven door as briefly as possible to avoid reducing the oven temperature.
- ▶ Use the interior oven light to view the food through the oven window rather than opening the door frequently.
- ▶ When using convection baking modes (including multi-rack), set the oven temperature 25° F lower than indicated in conventional baking recipes or package directions.
- ▶ Preheat oven for baked goods and pizza.

Changing the settings

500 Series

1. To access the settings menu for single ovens, press **clock** and **+** for 2 seconds. For double ovens, press **Upper Oven** and **Timer**.
2. Press **clock** to cycle through the settings list.
3. Press **+** or **-** to change the setting.
4. Press **clock** to move to the next setting option.

800 Series and Benchmark® models

1. Press **Settings**. The first setup item is displayed. The display shows SET CLOCK.
2. Press **Settings** again to access the settings menu.
3. Press the **Settings** button to cycle through available options or to display a different setup item.
4. To change the value for the displayed setting, press the **Enter** button to enter the edit mode.
5. Use the **numeric keypad** to change the setting value. The new value is automatically accepted as the display reverts from edit mode back to standby mode.

Exiting the settings menu

Press the **Oven Clear/Off** button.

Setting the oven timer

500 Series

1. Press **Timer**.
2. Press **+** or **–** to set the time.
3. Press **Timer** to set the value.

800 Series and Benchmark® models

1. Press **Oven Timer**.
 2. Select a **heating mode**.
 3. Press **Enter**.
 4. Enter the desired timer value in H/MM format using the **numeric keypad**.
 5. Press **Enter**.
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Setting the probe

1. Insert the probe into the meat.
 2. Connect the probe to the oven.
 3. Set the **cooking mode**.
 4. Use the **numeric keypad** to enter the desired probe temperature.
 5. Press **Enter**.
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Setting the Sabbath mode

500 Series

1. Turn the mode knob to **Bake**.
2. Set the temperature to a value within the 100° to 450°F range.
3. Press and hold **Timer** for 3 seconds.
4. Press **+** or **–** to edit Sabbath cook time by 30 minute increments.

800 Series and Benchmark® models

1. Set the **cooking mode**.
 2. Press and hold the **Oven Timer** button for 5 seconds.
 3. Use the **numeric keypad** to enter the desired Sabbath mode timer value between 0:01 and 74:00.
 4. Press **Enter**.
 5. To end the Sabbath mode and return to normal function, press **Oven Clear/Off**.
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Setting EcoChef™

1. Set the probe as described in the “Probe” section.
2. Press **Eco Chef**.
3. Scroll through the **Food Temps** using the soft key until the desired food temperature is highlighted.
4. Select **Oven Temp**.
5. Use the **numeric keypad** to set the temperature.
(The mode is automatically set.)
6. Press **Enter**.

Setting self clean

1. Remove all accessories and racks from the oven.
2. Press **Self Clean**.
3. Use the numeric keypad to enter a number of hours.
4. Press **Enter**.
5. The oven door locks prior to starting self clean.
Note: The door remains locked until the oven has cooled down after self-cleaning. The door can be opened again only after SELF CLEAN disappears from the display.

Canceling self clean

1. Press **Oven Clear/Off**.
For safety, when the self clean timer ends, the unit must cool down before the door can unlock.
 2. Press **Oven Clear/Off** to clear the display when self clean is finished.
 3. After the oven has cooled down and the door is unlocked, wipe remaining ash from the oven using a moist cloth.
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Downloading the Home Connect® app

1. Open the App Store (Apple® devices) or Google Play® store (Android™ devices) on your smartphone or tablet.
 2. Search for the “Home Connect (America)” app published by BSH Home Appliances in the store’s search and install it.
 3. Open the app and register to create a Home Connect account.
 4. Refer to the Home Connect leaflet supplied with your appliance to complete the appliance setup to Home Connect.
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Enabling remote start

To use your mobile device to operate your oven, remote start must be enabled.

1. Select **Remote Start** on the display or rotate the knob to remote start.
□° appears in the display.
2. You can now make changes from your mobile device or start a new operation.

Oven cleaning recommendations

Clean only those oven parts that are listed in this cleaning chart.

Part	Recommendations
Flat rack	DO NOT CLEAN WITH THE SELF CLEAN FUNCTION. Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. If the flat racks are cleaned in the oven during the self clean mode, they will lose their shiny finish and may not glide smoothly. If this happens, wipe the rack edges with a small amount of vegetable oil. Then wipe off excess.
Telescopic rack	DO NOT CLEAN WITH THE SELF CLEAN FUNCTION. Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. Avoid getting cleansing powder in the telescopic slides. Re-lubrication may become necessary. Use only high-temperature food-grade lubricants to re-lubricate slides.
Door gasket	DO NOT CLEAN DOOR GASKET The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
Glass	Wash with soap and water or glass cleaner. Use Fantastik®* on a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Painted surfaces	Clean with hot soapy water or apply Fantastik®* to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Porcelain surfaces	Immediately wipe up acid spills like fruit juice, milk, and tomatoes with a dry cloth. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with hot soapy water or apply Bon- Ami®* or Soft Scrub®* to a damp sponge. Rinse and dry. For stubborn stains, use soap-filled pads. It is normal for porcelain to show fine lines with age due to exposure to heat and food soil.
Stainless steel surfaces	Never allow food stains or salt to remain on stainless steel for any length of time. Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik®* sprays on a paper towel. Protect and polish with Stainless Steel Magic®* and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper's Friend®* to remove heat discoloration. Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label.
Black stainless surfaces	For black stainless steel surfaces, use a soft, dry towel. For stubborn dirt, use warm water diluted with a nonabrasive, mild cleansing soap. Never use stainless steel polish.
Plastic and controls	When cool, clean with soapy water, rinse and dry.
Probe	Wipe with soapy water. Do not submerge. Do not wash in the dishwasher.
Printed areas (words and numbers)	Do not use abrasive cleaners or petroleum based solvents.

Avoid these cleaners

Do not use commercial oven cleaners such as Easy Off®*. They may damage the oven finish or parts. Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label. Never use scouring pads or abrasive cleaners. Clean only parts listed in the Use and Care manual.

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