

Bosch HBG536EW4

Bosch Series 6 HBG536EW4 Built-in Oven User Manual

Model: HBG536EW4

1. SAFETY INFORMATION

Please read this manual carefully before installing and using the appliance. Keep it for future reference. This appliance is intended for domestic use only.

1.1 General Safety

- Ensure the appliance is correctly installed by a qualified person.
- Do not allow children to play with the appliance.
- Keep packaging materials away from children.
- Always use oven mitts when handling hot items.
- Do not store flammable materials in or near the oven.

1.2 Electrical Safety

- Ensure the voltage indicated on the rating plate matches your mains supply.
- Do not use adapter plugs or extension cords.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons.

2. PRODUCT OVERVIEW

The Bosch Series 6 HBG536EW4 oven is a modern built-in appliance designed for intuitive and efficient cooking. It features an LCD display with TouchControl and retractable knobs for easy cleaning.

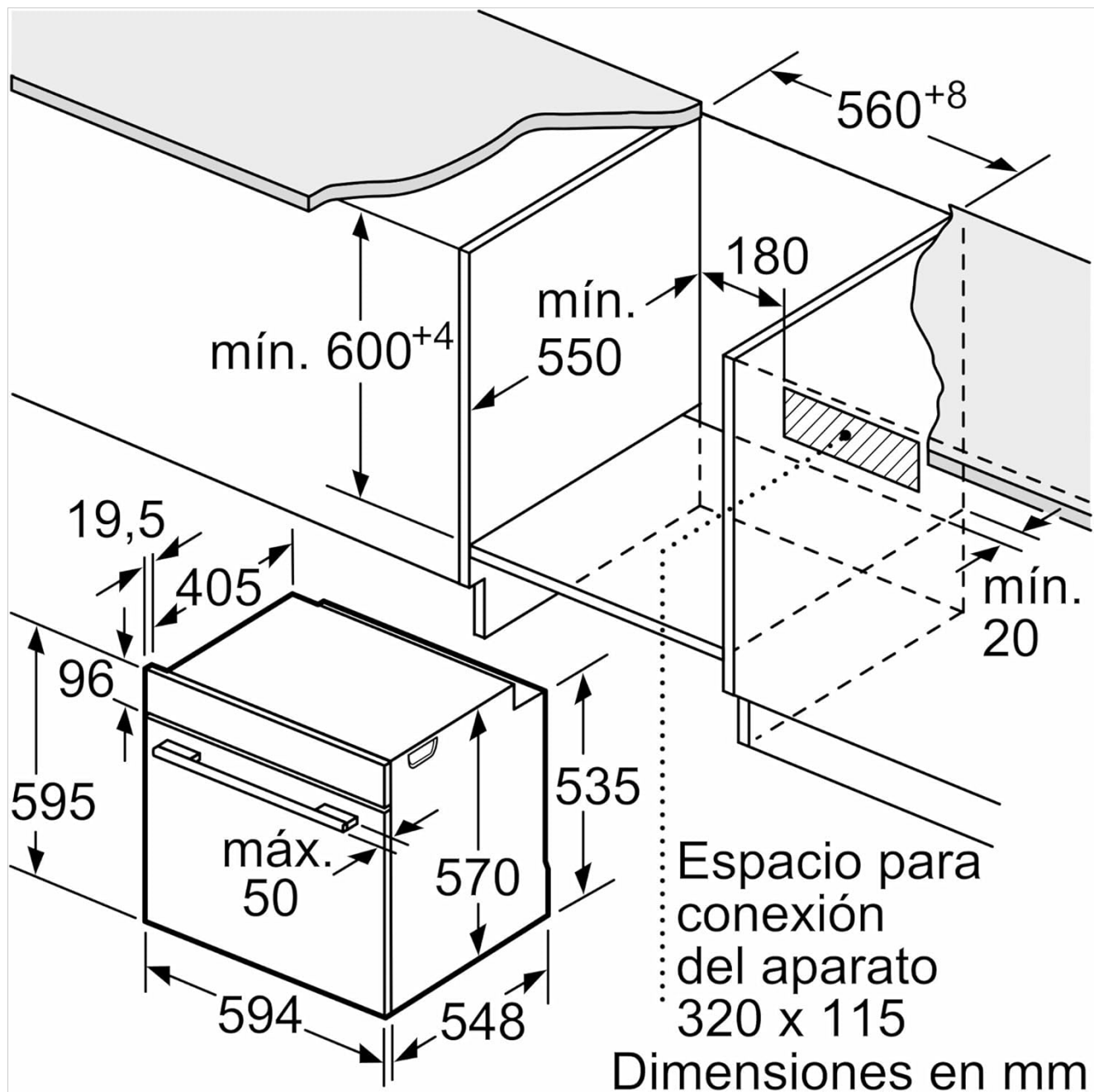


Figure 2.1: Front view of the Bosch Series 6 HBG536EW4 built-in oven in white.



Figure 2.2: Close-up of the oven's LCD display and TouchControl panel with retractable knobs.

2.1 Components Included

The following components are included with your oven:

- 1 x Professional Grill
- 1 x Universal Tray
- 1 x Air Fry Cooking Tray



Figure 2.3: The AirFry perforated tray, professional grill, and universal tray.

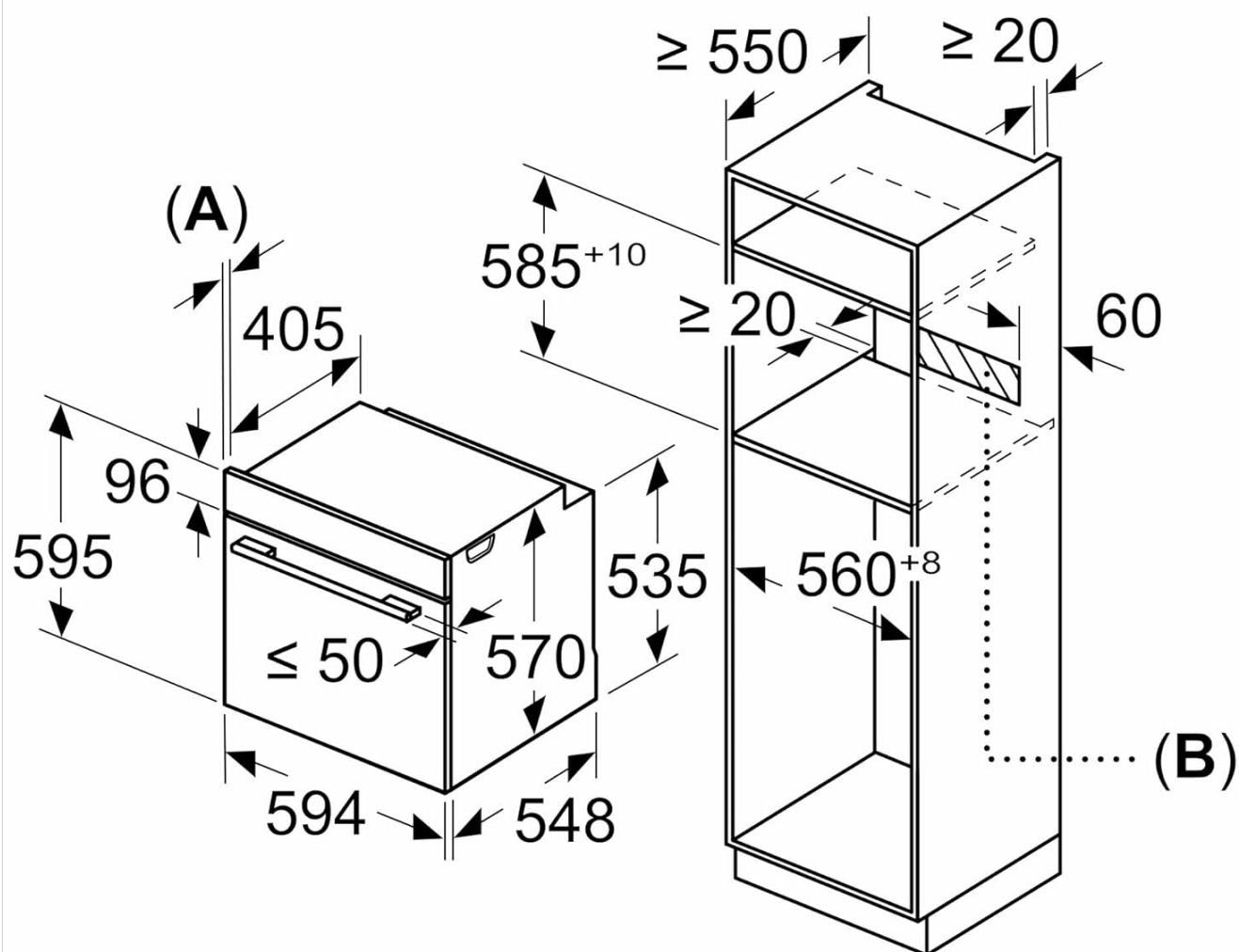
3. INSTALLATION

Proper installation is crucial for the safe and efficient operation of your oven. This built-in electric oven requires professional installation.

3.1 Dimensions and Clearance

The oven has product dimensions of 54.8 cm (depth) x 59.4 cm (width) x 59.5 cm (height). Ensure adequate ventilation and clearance as specified in the installation diagrams.

Dimensiones en mm



A: 19,5 mm

B: Espacio para la conexión del aparato
320 x 115 mm

Figure 3.1: Detailed diagram showing the oven's dimensions and required cabinet cut-out for installation.

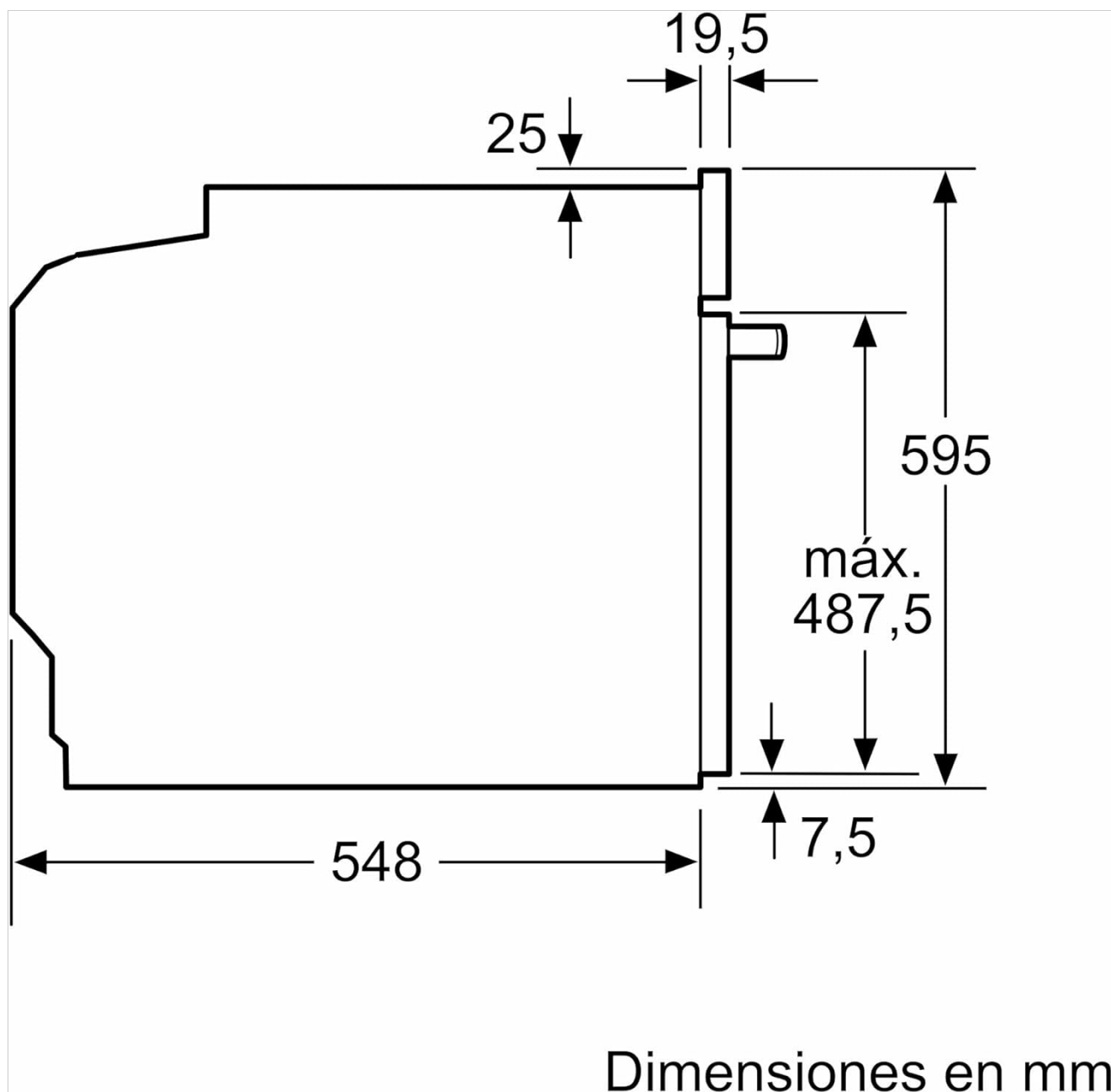


Figure 3.2: Additional diagram illustrating side and depth dimensions for proper oven integration.

3.2 Electrical Connection

The oven operates on 3400 watts. The electrical connection must be performed by a qualified electrician in accordance with local regulations.

4. INITIAL SETUP

Before first use, ensure all packaging materials are removed from the oven cavity and accessories. Clean the interior with a damp cloth.

4.1 First Use Preparation

It is recommended to run the oven empty for approximately 30 minutes at 200°C (392°F) to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

5. OPERATING INSTRUCTIONS

The Bosch Series 6 oven offers various cooking functions and pre-programmed recipes for versatile meal

preparation. Use the LCD display and TouchControl for easy selection.



Figure 5.1: The oven interior showing the fan, which ensures homogeneous heat circulation for consistent cooking results.

5.1 AirFry Function

The AirFry function allows for healthier cooking with minimal oil. Use the dedicated perforated tray for crispy results.

Video 5.1: Demonstration of the AirFry function, showing how it cooks food with hot air for crispy results.

5.2 Pre-programmed Recipes

The oven includes 10 pre-programmed recipes. Simply select the recipe, indicate the food type and weight, and the oven will automatically adjust settings for optimal results.

5.3 Rapid Preheating Function

This function allows the oven to reach the desired temperature quickly, saving time and energy.

Video 5.2: Guide on activating the rapid preheating function for quick oven readiness.

5.4 Convection Bake (Forced Air)

This function uses a fan to circulate heat evenly throughout the oven, ideal for cooking different foods simultaneously on multiple shelves (up to four) at the same temperature, or for baking cakes and roasting meats/vegetables on one shelf.



Figure 5.2: Example of using the convection bake function to cook multiple trays of items evenly.

5.5 Grill Function

Use the grill function for grilling steaks, kebabs, sausages, cooking vegetables au gratin, or toasting bread.



Figure 5.3: A large meat roast with vegetables prepared using the oven's roasting function.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your Bosch oven.

6.1 Pyrolytic Self-Cleaning

The pyrolytic self-cleaning function heats the oven to very high temperatures (up to 500°C) to burn off food residues, turning them into ash that can be easily wiped away. This function is highly efficient and safe, with a reinforced door that locks automatically during the process.

Video 6.1: Explanation of the pyrolytic self-cleaning function, demonstrating how it incinerates food residues into ash.

6.2 Aqualisis Cleaning Assistant

For lighter cleaning, the Aqualisis cleaning assistant uses water and a small amount of dish soap to loosen dirt, making it easier to wipe clean.

Video 6.2: Instructions on using the Aqualisis cleaning assistant for effortless oven cleaning.

6.3 Removing the Oven Door for Cleaning

The oven door can be easily removed for thorough cleaning of the glass panels.

Video 6.3: Step-by-step guide on how to safely remove and clean the oven door.

6.4 General Cleaning Tips

- Clean spills immediately to prevent them from baking onto surfaces.
- Use mild detergents and soft cloths. Avoid abrasive cleaners or scourers.
- Remove racks and trays before cleaning the oven interior.

7. TROUBLESHOOTING

If you encounter any issues with your oven, refer to the following common troubleshooting steps:

- **Oven not heating:** Check if the power supply is connected and the circuit breaker has not tripped. Ensure the correct cooking function and temperature are selected.
- **Uneven cooking:** Verify that the oven racks are positioned correctly and that food is not overcrowding the oven. The convection function helps with even heat distribution.
- **Display not working:** Try resetting the oven by turning off the power at the mains for a few minutes, then turning it back on.
- **Smoke or odors during first use:** This is normal due to manufacturing residues burning off. Ensure good ventilation.

If the problem persists, contact Bosch customer service.

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Bosch
Model Number	HBG536EW4

Dimensions (D x W x H)	54.8 cm x 59.4 cm x 59.5 cm
Weight	34.5 Kilograms
Wattage	3400 watts
Heating Method	Convection
Fuel Type	Electric
Installation Type	Built-in
Special Features	Automatic Cooking, Programmable, Timer, AirFry Function
Energy Efficiency	A+

9. WARRANTY AND SUPPORT

Your Bosch Series 6 HBG536EW4 oven comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.

9.1 Customer Support

For technical assistance, spare parts, or warranty claims, please contact Bosch customer service. You can find contact information on the official Bosch website or in your product documentation.

Online resources and FAQs may also be available on the [Bosch Brand Store](#).