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Grill spit set HEZ635000



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Instruction manual

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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

Intended use

Read these instructions carefully. Only by doing so will you be able to use your grill spit set safely and correctly. Retain this instruction manual for future use or for subsequent owners.

This grill spit set is intended for domestic use and the household environment only. This grill spit set must only be used for food preparation.

This grill spit set may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised by someone who is responsible for their safety, or have been instructed in how to use the appliance safely and have understood the risks involved in not using it properly.

Do not allow children to play with the grill spit set.

Keep the grill spit set out of reach of children under the age of 8 years old.

Only use the grill spit set in the universal pan. Always slide accessories into the cooking compartment correctly.

Do not place any accessories or cookware on the appliance door.

Important safety information

General information

Warning – Risk of burns!

The grill spit set and the universal pan will become very hot during use. Always cover your hands with a tea towel or wear oven gloves when taking the grill spit set or the universal pan out of the cooking compartment while still hot.

Keep children at a safe distance.

Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Warning – Risk of injury!

The large grill spit, the portion spits and the clips have pointed ends. Do not allow children to play with the grill spit set.

Causes of damage

General information

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.
- Do not place the grill spit set or the universal pan 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.
- Creation of sparks: Do not use the grill spit set in the microwave.

Environmental protection

Environmentally friendly disposal

Dispose of packaging in an environmentally friendly manner.

Grilling with the grill spit set

The large spit is particularly good for cooking large roasts, such as rolled roasting joints or poultry. The meat becomes crispy and brown.


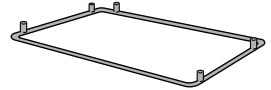

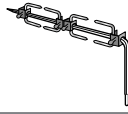

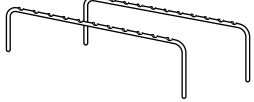

You can use the portions spits to cook vegetables and small fish, for example.

Parts of the grill spit set

The grill spit set is made up of various different parts. This table gives you an overview of the parts supplied and how to use them correctly.

Note: The grill spit set must only be used in the universal pan.

Clean all parts of the grill spit set before using it for the first time. They are dishwasher-safe.

	Grill pan (two-part) Place in the universal pan. Acts as a splatter guard and as a supporting plate for the support stand. Only use in the universal pan.
	Support stand For attaching support frames and supports.
	Support For supporting the large spit. Only use with the support stand.
	Grill spit, large For grilling large joints of meat, poultry and large whole fish.
	Clips For securing meat, poultry and fish to the large spit.
	Support frame For supporting portion spits. Only use with the support stand.
	Portion spits with sliding aids For grilling vegetables, small fish and small pieces of meat. The sliding aid on each spit helps to slide the grilled food off easily.

You can buy accessories from our after-sales service, from specialist retailers or online.

Skewering and securing food to the spit

To ensure that your food is well-browned and cooked evenly, observe the following points:

Skewer the food to be grilled as centrally as possible on the large grill spit.

Secure the food in place at both ends using the clips and tighten the screws firmly.

When grilling two chickens at the same time, secure each chicken in place using two clips.

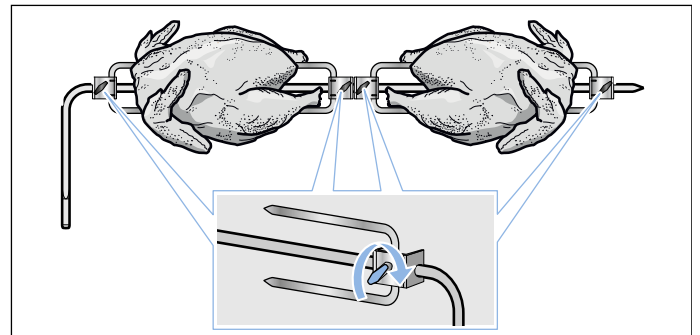
Bind roasting joints together securely using kitchen string. When grilling poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from overbrowning. Pierce the skin on the underside of the wings to allow the fat to run out.

When grilling whole fish, close the abdominal cavity using kitchen string.

Preparing the grill spit

Example: Grilling two chickens:

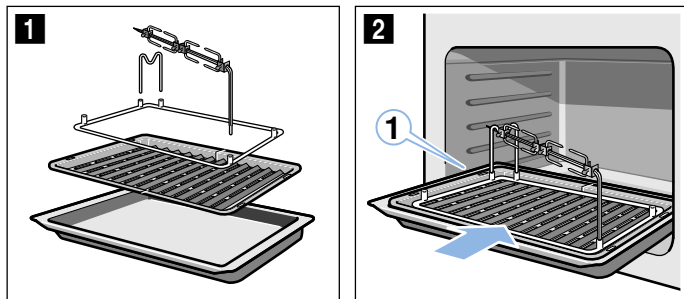
1. Slide a clip almost to the end of the large grill spit.
2. Slide the first chicken onto the grill spit and push the clip firmly into the meat. Tighten the screw firmly.
3. Slide a second clip onto the grill spit and push the clip firmly into the meat. Tighten the screw firmly.
4. Slide the third clip directly onto the second clip and move it as described in points 2 and 3.



Note: Position the chickens on the grill spit so that their legs are pointing towards each other. The second chicken must not stick out over the end of the grill spit.

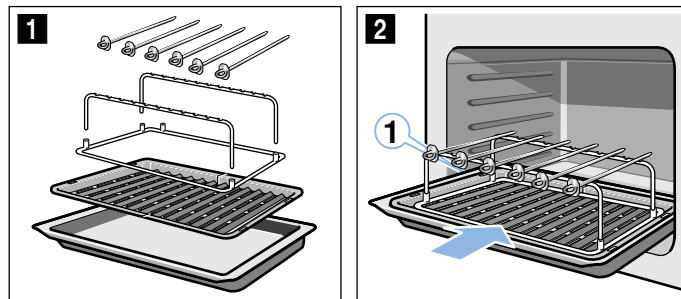
Using the large grill spit

1. Place the grill tray on the universal pan.
2. Place the support stand on the universal pan.
3. Insert the support into the two ferrules at the back.
4. Rest the large spit on the support and insert it into the ferrule at the front.
5. Push the universal pan in fully on level 1.



Using the portion spits

1. Preheat the oven.
2. Place the grill tray on the universal pan.
3. Place the support stand on the grill tray.
4. Insert the support frames (two) into the ferrules.
5. Rest the portions spits on the support frames.
6. Push the universal pan in fully on level 1.



Tested for you in our cooking studio

Grilling poultry, meat, fish and vegetables

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Recommended setting values

The table shows the setting values for various foods. The temperature and the cooking time depend on the quantity, the composition and the temperature of the food. Settings ranges are indicated for this reason. Try using the lower setting values first. You can use a higher setting next time if necessary.

The setting values are based on the assumption that meat, poultry and fish are not stuffed and that they are placed in the cooking compartment when it is cold.

Preheating is required when grilling using the portion spits; this is indicated in the table.


The table lists information with default values for the weight. If you are grilling a joint that is heavier than the weight specified, always use the lower temperature.






As a general rule: The larger the food being grilled, the lower the temperature and the longer the cooking time.

If you wish to follow one of your own recipes, you should use similar dishes for reference.

You do not need to turn the food during grilling.

Type of heating used:

-  4D hot air

Meal	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Poulard, 1.5 kg	Grill spit, large	1		170-180 190-200	70-80 15-20
Rolled pork joint, 2 kg	Grill spit, large	1		170-190	120-150
Lamb shoulder, boned, 1 kg	Grill spit, large	1		170-180	70-80
Fish, whole, 1.5 kg	Grill spit, large	1		170-190	35-45
Chunks of meat, 6 pieces	Portion spits	1		190-200*	15-25

* Preheat

Cleaning agent

With good care and cleaning, your grill spit set will retain its appearance and remain fully functioning for a long time to come. We will explain how to correctly care for and clean your grill spit set here.

Suitable cleaning agents

To ensure that the chrome finish of the grill spit set is not damaged through use of unsuitable cleaning agents, observe the following points.

Caution!

Surface damage

Do not use any

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- Pyrolytic/self-cleaning functions.

Wash new sponge cloths thoroughly before use.

Clean the grill spit set with hot soapy water and a dish cloth. Leave it to soak in hot soapy water if heavily soiled.

You can clean the grill spit set in the dishwasher.

Tip: Highly recommended cleaning and care products can be purchased from our after-sales service. Always follow the manufacturer's instructions.



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