

Table of contents

1	Safety	6
2	Preventing material damage	6
3	Environmental protection and saving energy	6
4	Grilling with the grill spit set	7
5	How it works	8
6	Cleaning and servicing	9



1 Safety

Read all of the instructions carefully before using the appliance. In order to reduce the risk of fire, electric shocks and personal injuries when using the appliance, follow the basic safety precautions, including the following safety instructions.

1.1 General information

You can find general information for this instruction manual here.

- Read this instruction manual carefully. Only this will ensure you use the accessory safely and efficiently
- Keep the instruction manual and the product information safe for future reference or for the next owner.

1.2 Intended use

Please read the information on intended use to ensure that you use the accessories correctly and safely.

Only use the accessories:

- in private households and in enclosed spaces in a domestic environment.
- To prepare meals.

1.3 Safe use

⚠ WARNING – Risk of burns!

Accessories and cookware get very hot.

- ▶ Always use oven gloves to remove accessories or cookware from the cooking compartment.

⚠ WARNING – Risk of scalding!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

⚠ WARNING – Risk of injury!

The large grill spit, the portion spits and clips are sharp-edged.

- ▶ Keep children away from these.

2 Preventing material damage

ATTENTION!

A build-up of heat damages the appliance. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▶ Never place accessories, foil, greaseproof paper or ovenware on the cooking compartment floor.
- ▶ Never cover the cooking compartment floor with any type of foil.
- ▶ Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set.

Sitting or placing objects on the appliance door may damage it.

- ▶ Never place the grill spit set or the universal pan on the appliance door.

With certain models, accessories may scratch the door pane when closing the appliance door.

- ▶ Always push accessories fully into the cooking compartment.

The grill spit set is unsuitable to be used with the microwave. This may create sparks and damage the cooking compartment.

- ▶ Never use the grill spit set in the microwave.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

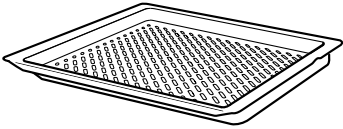
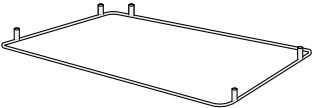
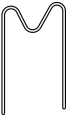
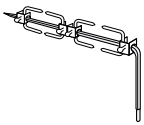

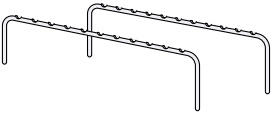
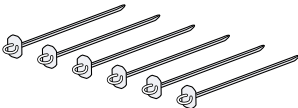
- ▶ Sort the individual components by type and dispose of them separately.

4 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.

4.1 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.

Components	Description	Use
	Air Fry & Grill tray	For putting the support frame in place. Slide the universal pan in at level 1 below the grill tray. The universal pan is used as a drip protection.
	Support stand	For attaching the support frames and support.
	Support	For supporting the large grill 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 grill 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 customer service, from specialist retailers or online.

4.2 Before using for the first time

- ▶ Clean all of the parts of the grill spit set. The grill spit set is dishwasher-safe.

4.3 Information on skewering and securing food for grilling

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

- Place the food to be grilled in the centre of the large grill spit.
- Use the clips to secure the food in place at both ends. Tighten the screws well.
- When grilling two chickens at the same time, secure each chicken in place using two clips.
- Bind a roast securely with kitchen string.

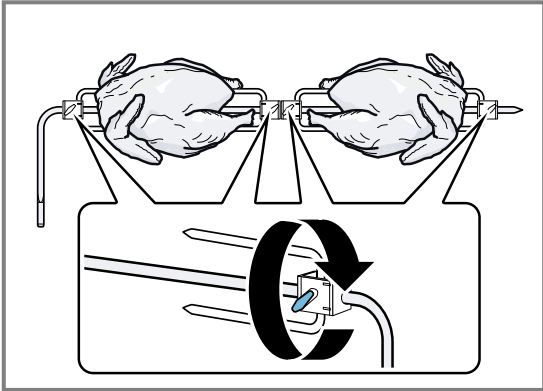
- With poultry, bind the ends of the wings underneath the back and the thighs against the body. The poultry will then not be too dark.
- Pierce the skin under the wings. This allows the fat to drain out.
- When grilling whole fish, close the abdominal cavity using kitchen string.

4.4 Preparing the grill spit

Example: Grilling two chickens.

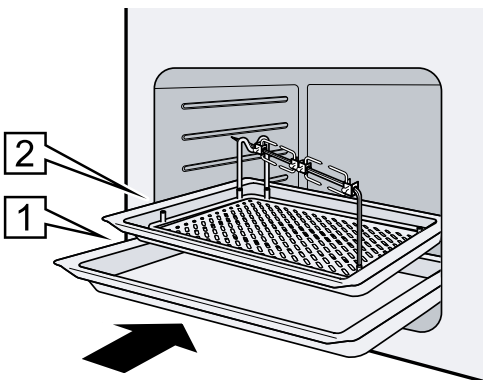
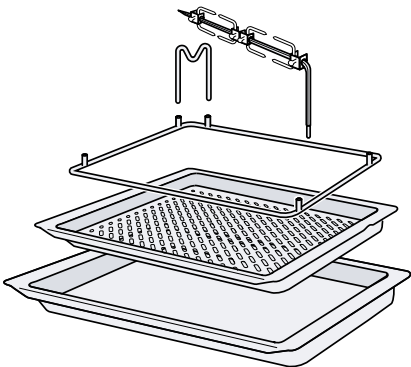
1. Slide a clip almost to the end of the large grill spit.
2. Slide the first chicken onto the grill spit.
 - Press the clip firmly into the meat.
 - Tighten the screw firmly.
3. Slide a second clip onto the grill spit.
 - Press the clip firmly into the meat.
 - Tighten the screw firmly.
4. Slide the third clip directly onto the second clip and proceed as described above.

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.



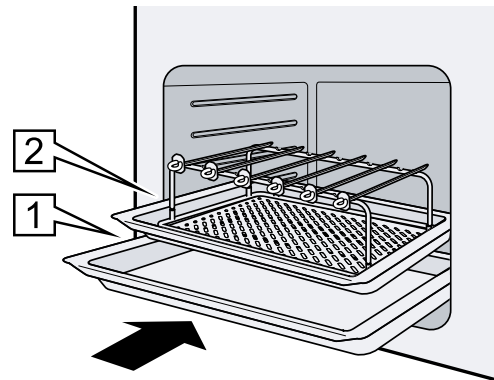
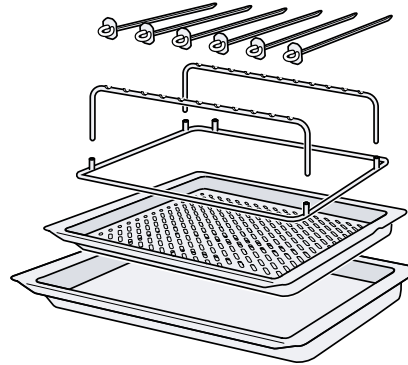
4.5 Using the large grill spit

1. Place the support stand onto the grill tray.
2. Slide the grill tray in at level 2.
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. Always insert the universal pan at level 1.
 - Always slide the accessory into the cooking compartment the right way round.



4.6 Using the portion spits

1. Preheat the oven.
2. Place the support stand onto the grill tray.
3. Insert the two support frames into the ferrules.
4. Rest the portions spits on the support frames.
5. Slide the grill tray in at level 2.
 - Always slide the accessory into the cooking compartment the right way round.
6. Always insert the universal pan at level 1.



5 How it works

Here, you can find the ideal settings for various types of food as well as the best accessories and cookware. We have perfectly tailored these recommendations to your appliance.

Tip: A lot of other information about the food preparation and corresponding adjustment values can be found in the Home Connect app or on our website www.bosch-home.com.

5.1 Grilling poultry, meat, fish and vegetables

5.2 Recommended settings

You can find the recommended settings for some meals in this table.

The temperature and the cooking time depend on the quantity, the composition and the temperature of the food. Settings ranges are specified for this reason. Try using the lower values to start with. If required, you can use higher values next time.

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.

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






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. Use the lower temperature for grilling heavier items.

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

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

¹ Preheat the appliance.

5.3 Air Fry & Grill tray

If your appliance features the Air Fry heating type, you can use this accessory to bake food that is normally deep-fried in oil to make it crispy. Observe the recommended settings for cooking with Air Fry in the user manual for your appliance.

Tip: To prevent soiling your appliance, place the universal pan into the cooking compartment at least one level lower under the accessory.

You can also use this accessory for grilling.

When grilling or cooking large pieces of meat, replace the wire rack referred to in the user manual with the Air Fry baking sheet. Place the universal pan into the cooking compartment one level lower. Observe the recommended settings for frying and grilling in the user manual for your appliance.

Notes

- Do not use the accessory as a steaming tray.
- Do not use the accessory during microwave-only operation.

6 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

6.1 Cleaning the grill spit set

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

ATTENTION!

Unsuitable cleaning agents damage the surfaces of the appliance.

- Do not use harsh or abrasive detergents.
- Do not use cleaning agents with a high alcohol content.
- Do not use hard scouring pads or cleaning sponges.
- Do not use pyrolytic or self-cleaning functions.

- Wash new sponge cloths thoroughly before use.
- Clean the grill spit set with hot soapy water and a dish cloth, or in the dishwasher.

If there are heavy deposits of dirt, soak the grill spit set in hot soapy water.

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

6.2 Cleaning Air Fry & Grill tray

- Clean the accessory using a dish cloth and hot soapy water. For stubborn deposits of dirt, you can place the accessory in the universal pan and soak it.
- You can also clean the accessory using a brush or stainless steel wool.
- Stubborn dirt can also be removed using oven spray. Observe the manufacturer's instructions.
- Enamelled accessories are dishwasher-safe.