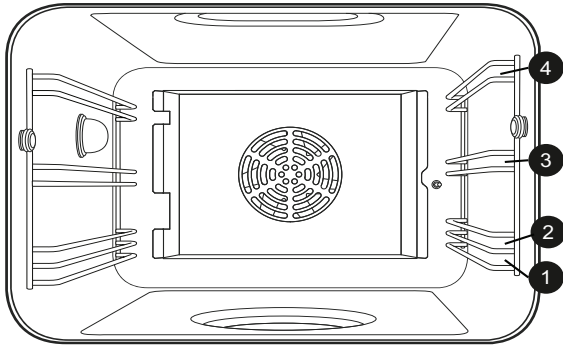# BOSCH
Invented for life

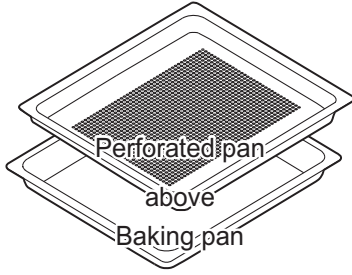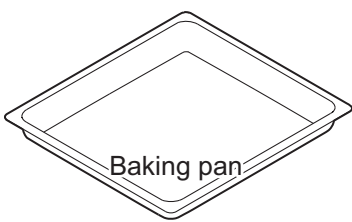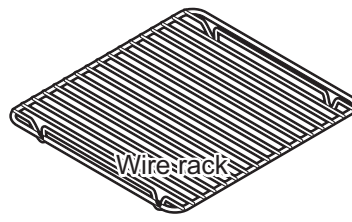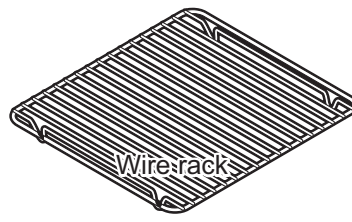# Built-in Steam Convection Oven Quick Reference Guide

This guide is for commonly cooked foods cooked in the built-in steam and convection oven (model HSLP451UC). *This guide is not a substitute for the Use and Care Manual.* Read the Use and Care Manual for detailed instructions and important safety notices.

Rack Levels: The oven has four rack levels. The rack levels are numbered from bottom to top.

LEVELS	BEST FOR
4	Best for two rack cooking
3	Vegetables, fish, rice, reheat pizza
2	Most baked goods on cookie sheet or baking pan, roasting most meats, frozen foods, cakes, casseroles, frozen pizza
1	Large roasts, turkey, angel food cake

FOOD	MODE	TEMP	MINUTES	LEVELS	ACCESSORIES
REHEATING FOODS					
Pizza	Reheat	350˚F (177˚C)	12 – 15	3	
Vegetables	Reheat	250˚F (120˚C)	12 – 18	2	
Bread*	Reheat	350˚F (177˚C)	8 – 12	2	
Noodles, potatoes, rice	Reheat	210˚F (99˚C)	5 – 10	3	
FROZEN PRODUCTS					
French fries	European Conv	375˚F (190˚C)	25 – 35	2	
Lasagna, frozen	Steam Conv	375˚F (190˚C)	35 – 55	2	
Pizza, thin crust	European Conv	375˚F (190˚C)	15 – 23	2	Wire rack on Baking pan
Pizza, deep dish	European Conv	375˚F (190˚C)	18 – 25	2	
Frozen fish fillets	Steam Conv	375˚F (190˚C)	35 – 50	2	
POULTRY | MEATS | SEAFOOD					
Chicken, whole 2.65 lbs.	Steam Conv	375˚F (190˚C)	50 – 60	2	
Chicken pieces, per 2.65 lbs.	Steam Conv	375˚F (190˚C)	20 – 35	2	
Turkey, whole, unstuffed	Steam Conv	325˚F (165˚C)	80 – 95	2	
Pot-roasted beef, 3.5 lbs.*	Reheat	300˚F (150˚C)	100 – 140	2	
Filet of beef, medium, 2 lbs.*	Reheat	350˚F (177˚C)	20 – 28	2	
Thick sliced sirloin, med.; 2 lbs.*	European Conv	350˚F (177˚C)	45 – 60	2	
Pork chop, boneless, 1.2 lbs.	Steam Conv	300˚F (149˚C)	75 – 120	2	
Clams, oysters, 0.33 lbs.	Steam	212˚F (100˚C)	10 – 15	2	
Meat loaf (ground meat), 1.2 lbs.	Steam Conv	350˚F (177˚C)	45 – 60	2	
Shrimp, medium, per 1 lb	Steam	212˚F (100˚C)	5 – 8	1 + 3	
Fish Fillet, per 3.5 lbs.	Steam	180˚F (82˚C)	10 – 20	1 + 3	
DEFROSTING FOODS					
Chicken parts, bone-in	Defrost	120˚F (50˚C)	60 – 70	1 + 3	
Chicken parts, boneless	Defrost	120˚F (50˚C)	30 – 35	1 + 3	Perforated pan above Baking pan
Frozen vegetables	Defrost	120˚F (50˚C)	20 – 30	1 + 3	
Fish fillets	Defrost	120˚F (50˚C)	15 – 20	1 + 3	
Beef	Defrost	120˚F (50˚C)	70 – 80	1 + 3	

Wire rack on Baking pan

Perforated pan above Baking pan

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FOOD	MODE	TEMP	MINUTES	LEVELS	ACCESSORIES
VEGETABLES					
Artichokes	Steam	212˚F (100˚C)	30 – 35	1 + 3	
Asparagus*	Steam	212˚F (100˚C)	7 – 12	1 + 3	
Beets	Steam	212˚F (100˚C)	40 – 50	1 + 3	
Broccoli	Steam	212˚F (100˚C)	8 – 10	1 + 3	
Brussels sprouts	Steam	212˚F (100˚C)	20 – 30	1 + 3	
Cabbage	Steam	212˚F (100˚C)	25 – 35	1 + 3	
Carrots	Steam	212˚F (100˚C)	10 – 20	1 + 3	
Cauliflower	Steam	212˚F (100˚C)	10 – 15	1 + 3	
Fennel	Steam	212˚F (100˚C)	10 – 14	1 + 3	
Green beans	Steam	212˚F (100˚C)	15 – 20	1 + 3	Perforated pan above
Peas	Steam	212˚F (100˚C)	5 – 10	1 + 3	Baking pan
Pea pods	Steam	212˚F (100˚C)	8 – 12	1 + 3	
Spinach*	Steam	212˚F (100˚C)	2 – 3	1 + 3	
Stuffed vegetables (zucchini, eggplant, peppers)	Steam Conv	320 – 360˚F (160 – 180˚C)	15 – 30	1 + 3	
Zucchini	Steam	212˚F (100˚C)	2 – 3	1 + 3	
STARCHES | GRAINS | BREADS					
Potatoes (unpeeled)	Steam	212˚F (100˚C)	35 – 45	1 + 3	
Potatoes (peeled)	Steam	212˚F (100˚C)	20 – 25	1 + 3	
Potato gratin	Steam	212˚F (100˚C)	35 – 45	2	
Brown rice	Steam	212˚F (100˚C)	30 – 40	2	
Long grain rice	Steam	212˚F (100˚C)	20 – 30	2	
Lentils	Steam	212˚F (100˚C)	30 – 45	2	
Couscous	Steam	212˚F (100˚C)	6 – 10	2	
Canellini beans (pre-softened)	Steam	212˚F (100˚C)	65 – 75	2	Baking pan
White bread, 1.7 lbs.	Steam Conv	400˚F (204˚C)	15 – 20	2	
Multi-grain bread	Steam Conv	400˚F (204˚C)	15 – 20	2	
Whole grain bread, 1.7 lbs.	Steam Conv	400˚F (204˚C)	20 – 30	2	
Biscuits*	European Conv	300˚F (150˚C)	12 – 17	2	
SLOW COOK					
Boned leg of lamb, 2 – 3.5 lbs.	Slow Cook	175˚F (80˚C)	140 – 160	2	
Roast beef, 3.5 – 5.5 lbs.	Slow Cook	175˚F (80˚C)	150 – 180	2	
Pork fillets	Slow Cook	175˚F (80˚C)	50 – 70	2	
Beef steaks, 1.2" thick	Slow Cook	175˚F (80˚C)	40 – 80	2	
Duck breast	Slow Cook	175˚F (80˚C)	35 – 55	2	
CAKES | SMALL BAKED PRODUCTS					
Muffins**	European Conv	350˚F (177˚C)	20 – 30	2	
Sponge cake**	European Conv	300˚F (150˚C)	60 – 70	2	
Chocolate chip cookies**	European Conv	325˚F (163˚C)	9 – 13	3	
Sugar cookies**	European Conv	325˚F (163˚C)	7 – 10	3	
Sheet cake**	Steam Conv	325˚F (163˚C)	35 – 45	2	Wire rack
Bundt®**	European Conv	325˚F (163˚C)	35 – 45	2	
Yeast dough, proofing*	Proof	100˚F (38˚C)	20 – 30	1	
Sourdough, proofing*	Proof	100˚F (38˚C)	20 – 30	1	

* Preheat the appliance. Place food in oven before preheat unless using the Reheat or European Conv modes.

** Requires additional bakeware not provided.

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