



**BOSCH**

Invented for life

## Job Aid: Bosch Cooktops – Features & Benefits

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### Cooktops Overview

Whether it's gas, electric or induction, sleek European design and precise cooking performance is built into every Bosch cooktop. High heat and low simmer options on burners offer optimal cooking flexibility. With easy-to-clean glass surfaces and grates as well as solid stainless steel frames and die-cast metal knobs, our quality German engineering really shows.

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## Gas Cooktops

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### Qualifying Questions – Gas Cooktops

Here are some qualifying questions you may ask to help you recommend the cooktop that best meets the customer's needs:

- **Do you like to cook big meals, but only have the space for a 30" cooktop?**
  - **Do you have natural gas or LP?**
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### Top Features – Gas Cooktops

Key product features and benefits of Bosch gas cooktops:

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### 30" Five Burner Gas Cooktop

This cooktop gives the customer the versatility of a 36" Cooktop in a compact 30" format. In applications where space is limited, this cooktop can fit multiple pots and pans which makes cooking multiple dishes easier than ever.

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### Automatic Electronic Re-Ignition

Automatically relights the burner should a draft or spill extinguish it. The automatic re-ignition senses that the flame is not present and automatically generates a spark to reignite the burner.

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### 18,000 BTU Center Burner

Creates an extra hot pan which is perfect for searing and speeds cooking time by allowing you to boil water quickly. The customer can spend less time waiting around and more time cooking.

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### Centralized Metal Knob Controls

Our stainless steel knobs have a heavy-duty touch for that premium look and feel. They're indicative of the quality throughout, and are the perfect design match to the Bosch wall oven.

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### LP Conversion Kit Included

Every Bosch gas cooktop includes an LP conversion Kit, which allows the customer convert from natural gas to liquid propane without having to purchase an extra kit.

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## Job Aid: Bosch Cooktops – Features & Benefits, Continued

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### Electric Cooktops

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#### Qualifying Questions – Electric Cooktops

- Do you cook a number of dishes at the same time?
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### Top Features – Electric Cooktops

Key product features and benefits of Bosch electric cooktops:

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#### PreciseSelect®

Go right to the temperature you want with a single touch. With PreciseSelect®, you can directly select 17 different cooking levels using numerical controls, as opposed to scrolling through a confusing menu.

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#### Bridge Element

How do you fit a large oval or rectangular pan onto a circular element? With the Bosch cooktop, it's simple. A bridge element combines with two circular elements to give you an oblong cooking area that accommodates many shapes and sizes of cookware. This gives your customer maximum flexibility, which is ideal for roasting pans and grills.

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#### CountDown Timer

The days of working over a hot stove are long gone, thanks to this ingenious function that allows you to pre-set a cooking time for each individual heating element. Now you can multi-task in the kitchen, and the cooktop will automatically shut off individual cooking elements when their programmed time has expired. This feature can also double as a normal kitchen timer.

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#### Design Options

The cooktop is available in framed or frameless options. This gives the customer an option to fit into any kitchen design.

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#### ChildLock

Bosch cooktops take safety up a notch. The ChildLock function prevents the cooktop from being accidentally switched on and if the cooktop is already on, it will lock in the temperature settings.

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## Job Aid: Bosch Cooktops – Features & Benefits, Continued

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### Induction Cooktops

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#### Qualifying Questions – Induction Cooktops

- Does your customer struggle to get consistent results when cooking? AutoChef® cooking programs assist users in preparing popular pan dishes by setting the cooktop to the exact temperature necessary for perfect results every time.
  - Does your customer have children at home? Induction burners are safe to touch even while on.
  - Does your customer wish they could have a gas cooktop? Bosch Induction offers instant heat reaction in the pan similar to gas cooking
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### Top Features – Induction Cooktops

Key product features and benefits of Bosch induction cooktops:

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#### AutoChef®

This feature is available on select induction cooktops and delivers consistent element temperatures for consistent cooking results. This feature has several pre-set modes which offer temperature control, allowing your customer to multi-task in the kitchen. With nine cooking programs and four temperature settings, frying is easier than ever before.

Choose from the following frying programs:

- Hamburgers
- Pork Chops
- Steak rare, medium, medium or well done
- Fish
- Pancakes
- French Toast
- Frozen french fries
- Stir-fried vegetables
- Omelettes, Eggs

#### SpeedBoost

For time savings as well as energy savings, the SpeedBoost function can heat water twice as fast as a conventional ceramic cooktop. This allows the customer to spend less time standing around waiting and more time cooking.

#### SafeStart

This safety feature accurately distinguishes between pots or pans and smaller items like utensils that may accidentally be left on the cooktop, and ensures that each cooking element will only heat up if a pot is detected on the cooking surface.

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#### PreciseSelect®

Go right to the temperature you want with a single touch. With PreciseSelect®, you can directly select 17 different cooking levels using numerical controls, as opposed to scrolling through a confusing menu.

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