500 Series - Stainless Steel NGM5455UC





NGM5455UC

The 24" gas cooktop is engineered to perform by offering a 11,500 BTU burner and is ideal for kitchens with a smaller footprint.

Features & Benefits

Heavy-duty metal knobs for a premium look and feel.

Sealed burners prevent spills from entering the burner box.

Automatic re-ignition will turn the burner on in case the flame goes out.

Centralized controls for easy use and intuitive operation of the cooktop.

LP conversion kit is included.

General Properties				
Knob material	Metal			
Sealed burners	Yes			
Grate material	Cast iron			
Element Performance				
Total BTU load (NG / LP)	30,600 / 27,000			
Power of front left burner (NG / LP)	5,000 / 5,000			
Power of back left burner (NG / LP)	9,100 / 7,000			
Power of back right burner (NG / LP)	11,500 / 10,000			
Power of front right burner (NG / LP)	5,000 / 5,000			
Technical Details				
Watts	360 W			
Circuit breaker	15 A			
Volts	120 V			
Frequency	60 Hz			
Plug type	3 prong			
Power cord length	60"			
Energy source	Gas			
Convertible to LP (kit required)	Yes			

Dimensions & Weight		
Overall appliance dimensions (HxWxD)	3 3/4" x 23" x 20 1/2"	
Required cutout size (HxWxD)	2 3/4" x 20 7/8" x 19 1/4"	
Minimum distance from counter front	1 3/4"	
Minimum distance from rear wall	3"	
Net weight	31 1/2"	
Accessories-Included		
Included	LP conversion kit	





For help and assistance with Bosch accessories please visit: www.bosch-eshop.com/eshop/bosch/us or call 1-800-944-2904 Mon-Fri 5am to 6pm PST Sat 6am to 3pm PST

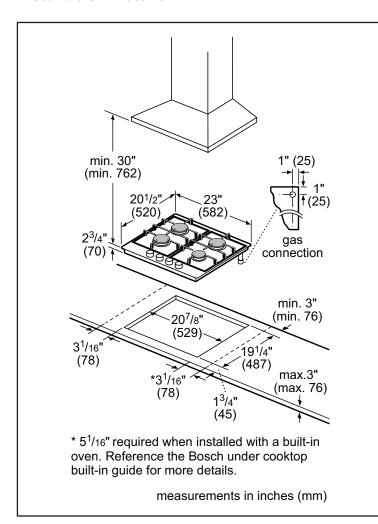
Notes: All height, width and depth dimensions are shown in inches. BSH reserves the absolute and unrestricted right to change product materials and specifications, at any time, without notice. Consult the product's installation instructions for final dimensional data and other details prior to making cutout. Applicable product warranty can be found in accompanying product literature or you may contact your account manager for further details.

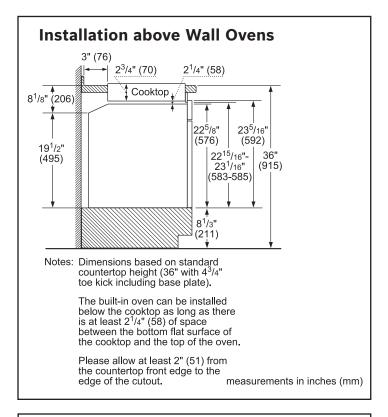
Warranties: Bosch warrants that the Product is free from defects in materials and workmanship for a period of three hundred and sixty-five (365) days from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever. This Product is also warranted to be free from cosmetic defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chip, dents, or other damage) to the finish of the Product, for a period of thirty (30) days from the date of purchase or closing date for new construction. This cosmetic warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This cosmetic warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

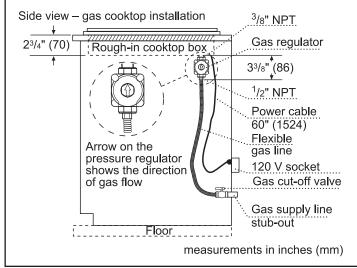
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Installation Details







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To avoid burns or electric shock—turn off cooktop and be sure parts are cool before cleaning or handling them.

QUICK REFERENCE GUIDE NGM GAS COOKTOPS

Before You Call for Service - If you have a problem with your cooktop, first review the charts below and you may not need to call for service. It may save you time and money. The charts include common problems and occurrences, points to check and solutions.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Burners Continue to Click when First Plugged in	Incorrect house wiring.	Call electrician. Do not use cooktop.
Surface Burners Do Not Light	Gas is turned off.	Make sure the gas shut-off valve is in the ON position and the gas supply to the house is not shut off.
	Unit is not hooked up to gas supply. Plug is not completely inserted in outlet.	Call gas company. Check the power supply. It should be grounded with the correct polarity. Make sure the unit is plugged in.
	Circuit breaker is tripped.	Check circuit breaker and reset if necessary. Check or replace fuse.
	Burner ports are clogged.	With the cooktop turned off, remove burner caps and use a thin wire or straightened paper clip to unclog.
	Misaligned burner cap.	Make sure the burner caps are properly positioned on the burner base. Burners—see drawing at left.
	Igniter may be wet, damaged or dirty.	Check to be sure igniter is dry. If not, allow to air dry before using. Check for burned-on food or grease. See cleaning chart for cleaning recommendations. Burner will not light if igniter is wet, damaged or dirty.
Clicking Noise – Continuous or Intermittently	Misaligned burner cap.	Make sure the burner caps are properly positioned on the burner base. Burners—see drawing at left.
	Igniter may be wet, damaged or dirty.	Check to be sure igniter is dry. If not, allow to air dry before using. Check for burned-on food or grease. See cleaning chart for cleaning recommendations. Burner will not light if igniter is wet, damaged or dirty.
	Incorrect housing wiring.	Call Electrician.
Uneven or Too High Flame	Burner ports are clogged.	With the cooktop turned off and burner caps removed use a thin wire or straightened paper clip to unclog.
	Burner may have moisture present.	Turn off burner, cool and dry burner caps and burner base thoroughly.
	Burner cap not replaced correctly.	Make sure the burner caps are properly positioned on the burner base. Burners—see drawing at left.
	LP customer – conversion not done properly	Call service.
Uneven Flame – LP/Bottled Gas	Using Cook 'n Vent (downdraft ventilation).	Flame is pulled to back by downdraft. This is a natural occurrence.
	Installation and conversion may have been improperly done.	Refer to installer of cooktop.
Rubber Feet from Grate Come Off	May have been removed by cleaning. Do not use a grate if the rubber feet are missing or damaged.	Replace feet (part # 416438). For replacement call, 1-800-735-4328. Have model number available.

THIS IS NOT A SUBSTITUTE FOR YOUR USE AND CARE MANUAL. PLEASE READ AND UNDERSTAND YOUR MANUAL BEFORE PERFORMING MAINTENANCE ON YOUR COOKTOP.



QUICK REFERENCE GUIDE, continued NGM GAS COOKTOPS

DURING COOKING

- When using a 16,000–20,000 BTU burner, fit the pan to the burner flame. At high, the flame is large for maximum output. When using smaller cookware, adjust the flame to the pan. The flame should not extend beyond the outer edge of the pan. This improves cooking efficiency and prevents possible damage to the cooktop or pan.
- Center the pan over the burner before turning on the burner.
- Use proper cookware—use pans that have flat, heavy bottoms that sit level on the grate. Match flame size to pan diameter.
- For cooking charts and setting recommendations, refer to your Use and Care manual.
- Popping noise. An audible "pop" may be heard when the burner is turned off manually. The popping may be louder with LP gas than natural gas. This is normal.

COOKTOP CLEANING CHART

Be sure that the appliance is turned off and parts are cool before cleaning. Clean after each use to prevent staining. When spills occur, turn off cooktop, allow to cool, and wipe with a soapy cloth or paper towel. **NOTE**: Remove sugar and acidic spills immediately when cool as they deteriorate the enamel on grates and burner caps. Do not use excessive moisture or spray cleaners when cleaning around knobs.

SURFACE	TYPE OF CLEANING	HOW TO CLEAN			
Burner Grates	Frequent Cleaning Stubborn Stains Burned-on Soil	When cool, wash with hot, soapy water, and plastic mesh pad Use mild abrasive cleanser, such as Bon Ami® or Soft Scrub®, and a plastic mesh pad. If stains are not removed, apply a paste of Soft Scrub®, cover with a damp paper towel and let sit for 30 minutes. Clean with plastic pad, rinse and dry. Use a soap-filled scouring pad. Rinse and dry.			
Burner Caps	Burned-on Food Spatters or Soils Stubborn Stains BE CAREFUL NOT TO GET WATER INTO THE BURNER PORTS. Thoroughly dry before replacing on cooktop. Before using the cooktop after cleaning, check that the burner cap is replaced correctly on the cooktop.				
Burner Base/ underside of Burner Cap	Frequent Cleaning Stubborn Stains	When cool, wash with hot, soapy water, and plastic mesh pad Use mild abrasive cleanser, such as Bon Ami® or Soft Scrub®, and a plastic mesh pad. A toothbrush can also be used.			
Igniters/ Ceramic	Frequent Cleaning Baked-on Soils	Carefully wipe with cotton swab dampened with water, ammonia or liquid spray cleaner. Gently scrape soil off with a toothpick. Avoid excess water on the igniter. A damp igniter will prevent the burner from lighting.			
Plastic Indicator Light Lens	Daily Cleaning	Wash with dishwashing detergent and water. Avoid window cleaners, general purpose household cleaners or abrasive cleaners as they may damage the lens.			
Stainless Maintop	Frequent Cleaning Polishing Hard Water Spots Stubborn Stains Heat Discoloration	Nonabrasive cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately. Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. Household white vinegar on a cloth or paper towel. Mild abrasive cleaners: Kleen King Stainless Steel Liquid Cleaner®, Cameo Aluminum and Stainless Steel Cleaner,® Bon Ami®. Bar Keepers Friend®			
	NOTE: When cleaning stainless steel, ALWAYS rub in the direction of the grain to prevent scratching.				

The cleaners recommended above indicate cleaner types and do not constitute an endorsement of a particular brand. Use all products according to package directions. **For additional information or service,** contact Bosch at 1-800-944-2904 or www.boschappliances.com.