



**400 series oven**  
**BO 450/BO 451**

- Handleless door/automatic door opening.
- Pyrolytic self-cleaning system.
- Universal heating system with 13 heating modes, with meat probe and baking stone operation.
- TFT touch display.
- Electronic precision temperature control from 85°F to 550°F.
- Net volume 3.2 cu.ft.
- Star-K certified

**Cooking modes**

- Convection.
- Economy convection.
- Top + bottom heat.
- Top heat.
- Bottom heat.
- Convection + bottom heat.
- Convection broiling.
- Broiling.
- Economy broiling.
- Baking stone operation.
- Roaster operation.
- Dough proofing.
- Defrosting.

**Operation**

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Option to save individual recipes (incl. meat probe).
- Information key with use indicators.
- Side-opening door opens up to 180° angle.

**Features**

- Meat probe with automatic shut-off.
- Baking stone outlet.
- Actual temperature display.
- Super-quick preheating.
- Timer functions: cooking time, switch-off time, short-term timer, stop watch, Sabbath mode.
- 60 W halogen light on top.
- 10 W halogen light on the side.
- Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

**Safety**

- Thermally insulated door with quadruple glazing.
- Child lock.
- Safety lock.
- Cooled housing with temperature protection.

**Cleaning**

- Pyrolytic self-cleaning.
- Gaggenau clean-enamel.
- Heated air cleaning catalyst.

**Planning notes**

- Door hinge not reversible.
- The front of the appliance extends 1 7/8" from the cabinet front.
- When handle (optional) is installed, the outer edge of the door handle extends 3 1/16" from the cabinet front.
- When planning a corner solution, pay attention to the 90° door opening angle.
- Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
- To achieve the 21 5/8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the

housing. The plug needs to be planned outside of the cut-out niche.

Please read the installation details regarding air openings on pages 6-7 of the Gaggenau Models & Dimensions book.

**Rating**

Total rating: 4.0 kW.  
Total Amps: 17 A.  
208/220-240V / 60Hz  
Plan for a 3.5' connecting cable (hardwire required).

**Controls on top**

**Right-hinged**

**BO 450 610**

Stainless steel-backed full glass door  
Width 24" (60 cm)

**Left-hinged**

**BO 451 610**

Stainless steel-backed full glass door  
Width 24" (60 cm)

**Included accessories**

- 1 baking tray, pyrolytic-safe enamel
- 1 glass tray
- 1 wire rack
- 1 meat probe

**Installation accessories**

**BA 476 110**

Optional handle,  
Stainless steel  
Length 22 1/16".

**Optional accessories**

**BA 016 103**

Pull-out system  
Enameled cast-iron frame and fully extendable telescopic rails.

**BA 026 113**

Baking tray, enameled  
1" deep.

**BA 036 103**

Wire rack, chromium-plated  
Offset rack, no opening, with feet.

**BA 046 113**

Glass tray  
1" deep.

**BA 056 113**

Heating element  
Necessary accessory for baking stone and cast-iron roaster.

**BA 056 133**

Baking stone  
With support and pizza peel  
(heating element must be ordered separately).

**BA 226 103**

Broiling pan, enameled  
1" deep.

**BS 020 002**

Pizza peel, additional set of 2

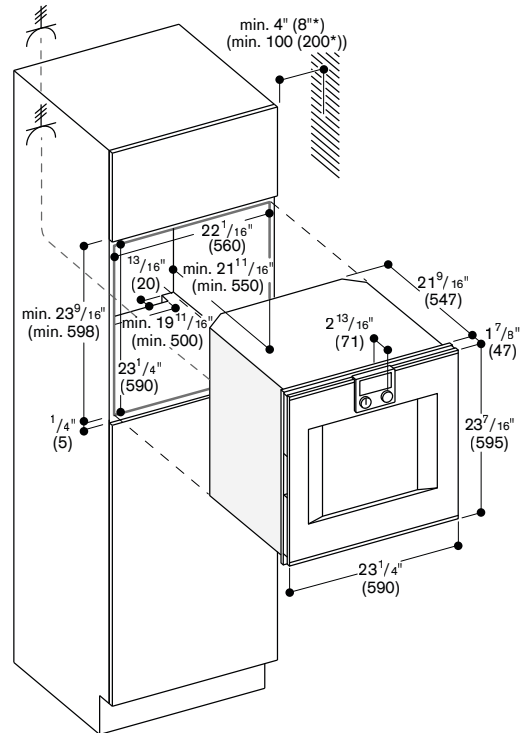
**GN 340 230**

Non-stick cast-aluminum roaster  
4" deep, with 2 1/2" lid.



▼ Model numbers with asterisk will change to new model numbers as of June 2015:

- BO450610 changes to BO450611
- BO451610 changes to BO451611
- BA026113 changes to BA026115
- BA036103 changes to BA036105
- BA046113 changes to BA046115
- BA056113 changes to BA056115
- BA226103 changes to BA226105



\* 8" (200) is minimum distance requirement in order to use pull-out system BA 016 103 and when installed with handle.

Numbers indicated inside parenthesis ( ) = mm