



400 series single oven
BO 480/BO 481

- Handleless door/automatic door opening
- Pyrolytic self-cleaning system
- Universal heating system with 17 heating modes, with meat probe, rotisserie spit and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- Net volume 4.5 cu.ft.
- Star-K certified.

Cooking modes

- Convection.
- Economy convection.
- Top + bottom heat.
- Top + 1/2 bottom heat.
- Top heat.
- 1/2 top + bottom heat.
- Bottom heat.
- Convection + bottom heat.
- Convection + 1/2 bottom heat.
- Convection broiling.
- Broiling.
- Economy broiling.
- Baking stone operation.
- Roaster operation.
- Dough proofing.
- Defrosting.
- Keeping warm.

Operation

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Option to save 50 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.
- Rotisserie spit.
- 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 the top.
- 2x 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 accessory) is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
- 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.
- When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 21 3/8" 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.

Rating

- Total rating: 5.52 kW.
- Total Amps: 25 A.
- 208/220-240 V / 60 Hz
- Plan for a 5' connecting cable (hardwire required).

Controls on top

Right-hinged

BO 480 611

Stainless steel-backed full glass door
 Width 30" (76 cm)

Left-hinged

BO 481 611

Stainless steel-backed full glass door
 Width 30" (76 cm)

Included accessories

- 1 baking tray, pyrolytic-safe enamel
- 1 rotisserie spit
- 1 wire rack
- 1 broiling tray with wire rack
- 1 meat probe

Installation accessories

BA 478 110

Optional handle, stainless steel
 Length 14 7/16"

Optional accessories

BA 018 105

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

BA 028 115

Baking tray, enameled
 7/8" deep.

BA 038 105

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

BA 058 115

Heating element
 Necessary accessory for baking stone BA058133.

BA 058 133

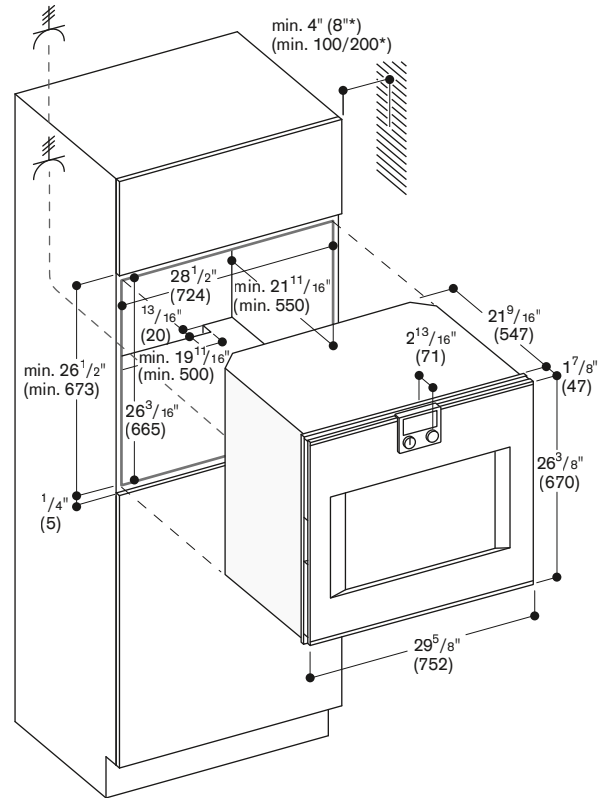
Baking stone
 With support and pizza peel (heating element must be ordered separately).

BS 020 002

Pizza peel, additional set of 2

GN 340 230

Gastronorm roaster
 Non-stick cast-aluminum
 4" deep, with 2 1/2" lid, GN 3/4"



* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 105 and when installed with handle.

Numbers indicated inside parenthesis () = mm