



400 series oven BO 480/BO 481

Controls on top Right-hinged

BO 480 613
Stainless steel-backed full glass door.
Width 30" (76 cm).

Left-hinged

BO 481 613
Stainless steel-backed full glass door.
Width 30" (76 cm).

Included accessories

- 1 baking tray, pyrolysis-safe enamel.
- 1 rotisserie spit.
- 1 wire rack.
- 1 broiling tray with wire rack.
- 1 plug-in core temperature probe.

Optional accessories

- BA 018 165**
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.
- BA 028 115**
Baking tray, enameled. 1" deep.
- BA 038 165**
Wire rack, chromium-plated.
Without opening, with feet.
- BA 058 115**
Heating element for baking stone and Gastronorm roaster.
- BA 058 133**
Baking stone.
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.
- BS 020 002**
Pizza peel, additional set of 2.
- GN 340 230**
Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 1/2" lid non-stick.



Highlights

- Handleless door / automatic door opening / door opening via voice assistant possible.
- Pyrolysis system
- 17 heating methods, with rotisserie spit, roaster and baking stone function
- Automatic programs
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic 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 + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + 1/3 bottom heat.
Broil + circulated air.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Operation

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Rotisserie spit.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).
60 W halogen light on the top.
2x10 W halogen light (one on each side).
Enameled side rack supports with 5 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check: home-connect.com.

Safety

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

Cleaning

Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

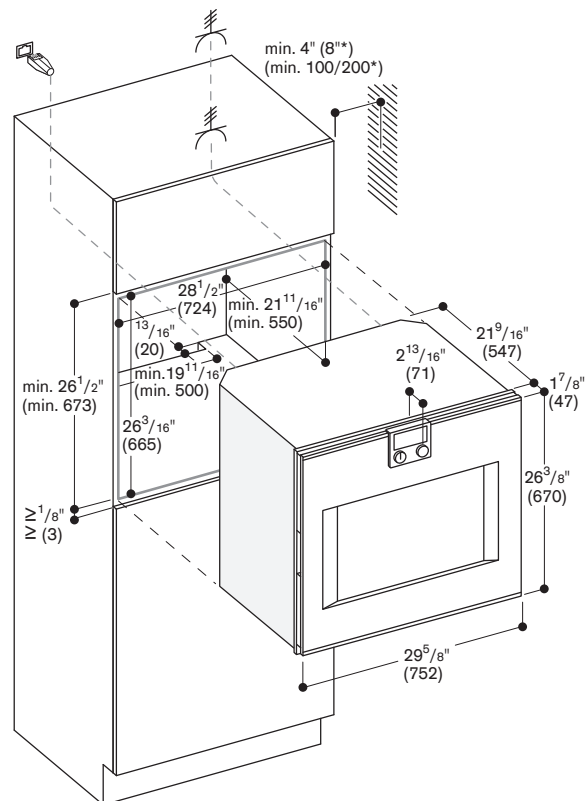
Planning notes

Door hinge not reversible.
The front of the appliance extends 1 7/8" (47 mm) from the cabinet carcass. Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
To achieve the 21 11/16" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding air openings on pages 12-13.

Rating

Total rating: 5,500 W.
Total Amps: 25 A.
120/208-240V, 60Hz (4 Wire)
Plan for a 47 1/4" connecting cable (hardwire required).
Plan for a LAN cable or connect via WiFi.



* 8" (200 mm) clearance needed when using the pull-out system accessory BA 018 165

Numbers indicated
inside parenthesis () = mm

www.gaggenau.com/us
Revised: March 2025