



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.

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.

Rating

Total rating: 4.0 kW.
 Total Amps: 17
 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

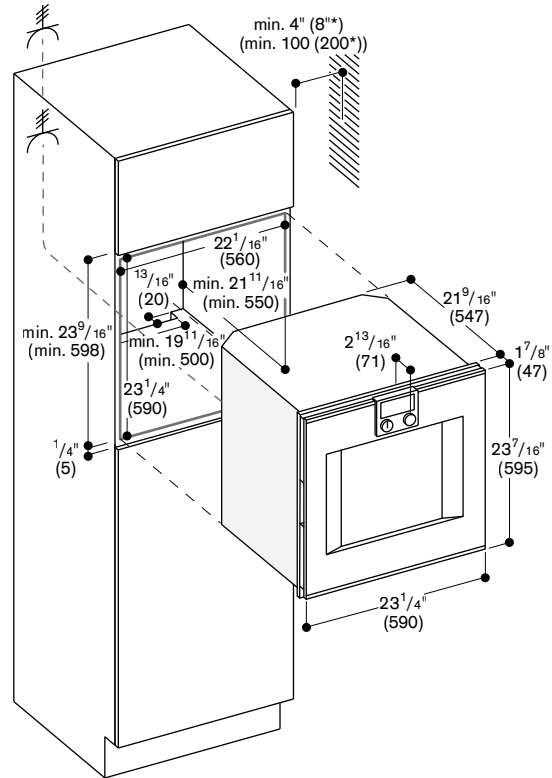
Broiling pan, enameled
 1" deep.

BS 020 002

Pizza peel, additional set of 2

GN 340 230

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



* 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