



**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.

**Controls on top**

**Right-hinged**

**BO 480 610**

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

**Left-hinged**

**BO 481 610**

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 018 103**

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

**BA 028 113**

Baking tray, enameled  
 7/8" deep.

**BA 038 103**

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

**BA 058 113**

Heating element  
 Necessary accessory for baking stone BA 058 133.

**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**

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

**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.  
 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 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.  
 2 x 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.  
 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.

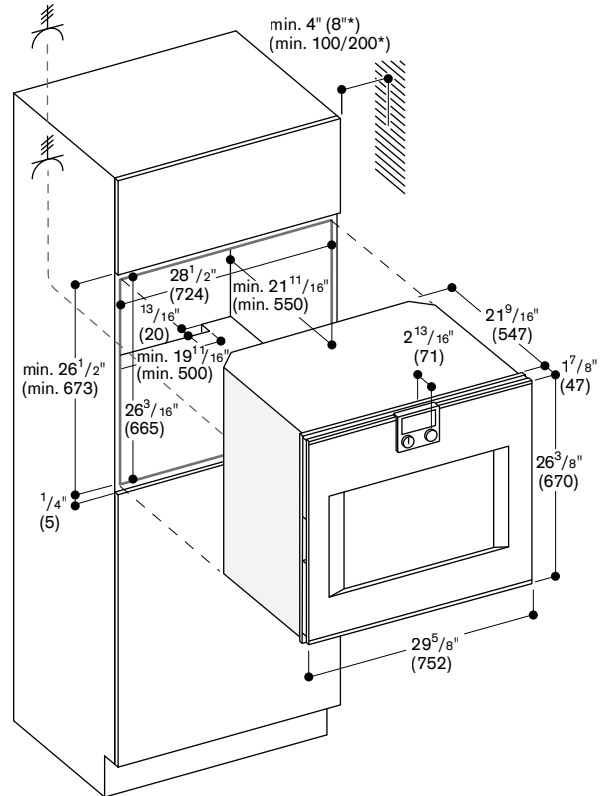
When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 21 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: 5.52 kW.  
 Total Amps: 25  
 208/220-240V / 60Hz  
 Plan for a 5' connecting cable (hardwire required).



\* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 103 and when installed with handle.

Numbers indicated inside parenthesis ( ) = mm