



400 series double oven
BX 480/BX 481

- 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
- 2 x net volume per cooking compartment 4.5 cu.ft.

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

- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Information key with use indicators.
- Side-opening door opens up to 180° angle.

Features

- Meat probe with automatic shut-off (lower oven).
- Rotisserie spit (lower oven).
- Baking stone outlet.
- Actual temperature display.
- Super-quick preheating.
- Timer functions: cooking time, stop watch, Sabbath mode.
- 60 W halogen light on the 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 catalyzt.

Planning notes

- Door hinge not reversible.
- The front of the appliance extends 1 7/8" from the cabinet front.
- The outer edge of the door handle extends 3 11/16" 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 the cut-out niche.

Please read the installation details regarding air openings on pages 6-7.

Rating

- Total rating: 9.2 kW.
- Total Amps: 40
- 208/220-240V / 60Hz
- Plan for a 4' connecting cable (hardwire required).

Controls centered

Right-hinged

BX 480 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BX 481 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

- For the upper oven:
 - 1 wire rack
 - 1 baking tray
 - 1 broil tray with wire rack
- For the lower oven:
 - 1 meat probe
 - 1 rotisserie spit
 - 1 wire rack
 - 1 baking tray
 - 1 broil tray with wire rack

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

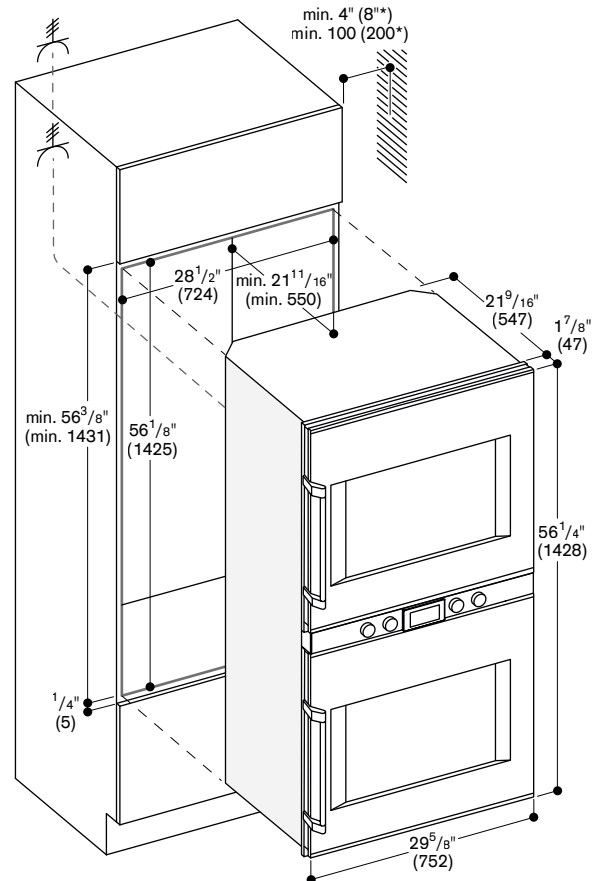
Baking stone
With support and pizza peel
(heating element must be ordered separately)

BS 020 002

Pizza peel, additional set of 2

GN 340 230

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



* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 103.

Numbers indicated
 inside parenthesis () = mm