



Controls on top

Right-hinged

BO 450/612

Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged

BO 451/612

Stainless steel-backed full glass door
Width 24" (60 cm)

Included accessories

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

Optional accessories

BA 016 165

Pull-out system
Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115

Baking tray, enameled
 $\frac{3}{16}$ " deep.

BA 036 165

Wire rack, chromium-plated
Without opening, with feet.

BA 046 115

Glass tray
1" deep.

BA 056 115

Heating element
Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 226 105

Broiling pan, enameled
1" deep.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 $\frac{1}{2}$ " lid non-stick.



400 series oven

BO 450/BO 451

- Handleless door/automatic door opening
- Pyrolysis system
- 13 heating methods, with core temperature probe 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 3.2 cu.ft.
- Star-K certified

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top heat.
Bottom heat.
Convection + bottom heat.
Broil + circulated air.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

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.
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 top.
10 W halogen light on the side.
Enameled side rack supports with 4 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:
www.home-connect.com

Safety

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

Cleaning

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

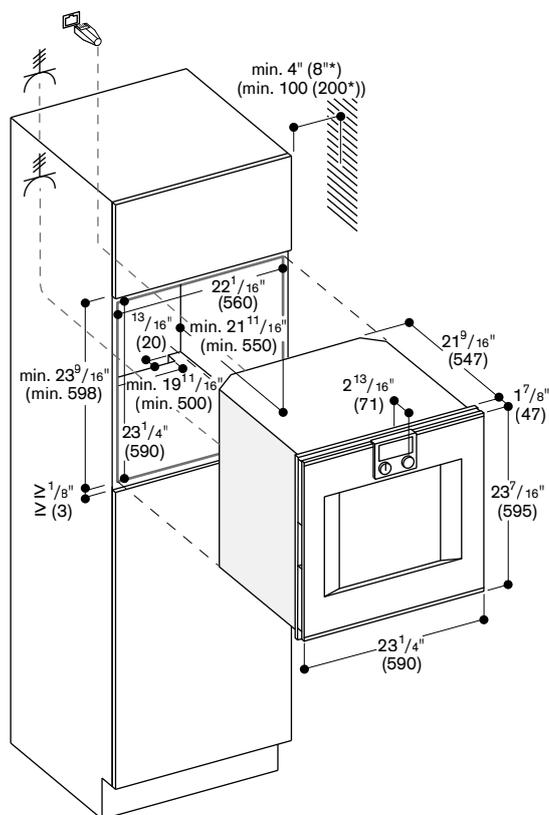
Planning notes

Door hinge not reversible.
The front of the appliance extends 1 $\frac{7}{8}$ " from the cabinet front.
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 $\frac{3}{16}$ " between the appliance and adjacent cabinets.
To achieve the 21 $\frac{5}{16}$ " 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: 4.0 kW.
Total Amps: 17 A.
208/220–240 V / 60 Hz
Plan for a 39 $\frac{3}{8}$ " connecting cable (hardwire required).
Plan for a LAN cable or connect via WiFi.



* 8" (200 mm) in conjunction with BA 016