



**Controls centered**

**Right-hinged**

**BX 480 611**

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

**Left-hinged**

**BX 481 611**

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 core temperature probe
- 1 rotisserie spit
- 1 wire rack
- 1 baking tray
- 1 broil tray with wire rack

**Optional accessories**

**BA 018 165**

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

**BA 028 115**

Baking tray, enamelled  
1" deep.

**BA 038 165**

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

**BA 058 115**

Heating element  
Necessary accessory for baking stone  
BA058133.

**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**

Gastronorm roaster  
Non-stick cast-aluminum  
4" deep, with 2 1/2" lid, GN 3/4.

**400 series double oven**

**BX 480/BX 481**

- Pyrolytic self-cleaning system
- Universal heating system with 17 heating modes, with core temperature probe, rotisserie spit and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- 2x net volume per cooking compartment 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.
- 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**

Core temperature probe with automatic shut-off (lower oven).  
Rotisserie spit (lower oven).  
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.  
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**

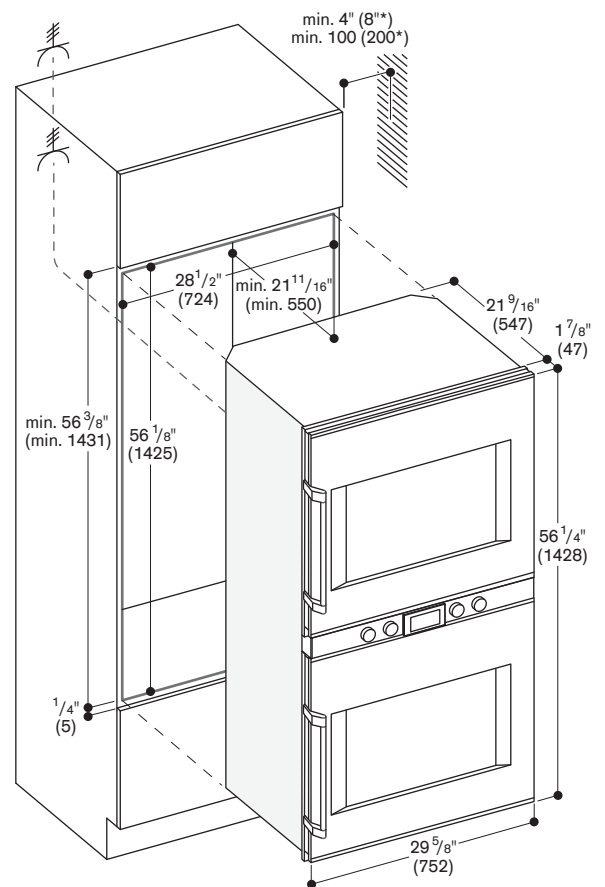
Door hinge not reversible.  
The front of the appliance extends 1 7/8" from the cabinet front.  
The outer edge of the door handle extends 3 1/16" from the cabinet front.  
When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when 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 5/16" 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 12-13

**Rating**

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



\* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 105.

Numbers indicated inside parenthesis ( ) = mm

