

## BO470112

#### BS020002:

Set of 2 pizza paddles

## GN340230:

Gastronorm roaster GN 2/3

## BA016105:

1 telescopic shelf rail, for 60cm oven

#### BA026105:

Grill tray, for oven BO47\*

## BA026115:

Baking tray, for 60cm oven

## BA036105:

wire rack, for 60cm oven

#### BA046117:

Glass tray, for 60cm oven

# BA056115:

Heating elem. 230 V, for 60cm oven

## BA056133:

Baking stone for 60 cm oven

oven 400 series

60 x 60 cm, door hinge: right, Stainless steel behind glass

#### BO470112

- Handleless door / automatic door opening
- Pyrolitc cleaning programme heats up to 485
   °C
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- The 3-point core temperature sensor measures precisely the temperature and revises the cooking times as the dish is cooking.
- Handleless door / automatic door opening / door opening via voice assistant possible

Pyrolytic system

17 heating methods, with core temperature probe, rotisserie spit and baking stone function Automatic programs

TFT touch display

Panel-free appliance with surface control module

Electronic temperature control from 30  $^{\circ}\text{C}$  to 300  $^{\circ}\text{C}$ 

Net volume 76 litres

#### Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top + 1/3 bottom heat.

Top heat.

1/3 top + bottom heat.

Bottom heat.

Hot air + bottom heat.

Hot air + 1/3 bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proving.

Defrosting.

Keeping warm.

### Handling

Automatic door opening.

Rotary knob and TFT touch display operation. Option to save individual recipes (incl. core temperature probe).

Personalisation 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.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

60 W halogen light on the top.

2 x 10 W halogen light on the side.

Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further

information please check: home-connect.com. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

#### Safety

Thermally insulated door with quadruple glazing. Child lock.

Safety shut-off.

Cooled housing with temperature protection.

#### Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

### Planning notes

Door hinge not reversible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

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.

To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.

The mains socket needs to be planned outside the built-in niche.

The LAN port can be found at the back on the upper right side.

#### Connection

Total connected load 3.7 KW.

Plan a connection cable.

Plan a LAN cable.

Please check the user manual for how to switch off the WiFi module.



### Cross section of the top/bottom door edge gaps







