BO480613

1 x enamel baking tray,suit. pyrolitic clean
1 x rotary spit
1 x grill shelf
1 x grill tub with grid
1 x pluggable meat probe

BA018165:
1 telescopic shelf rail, 76cm/90cm oven

BA028115:
Baking tray, for 76cm/90cm oven

BA038165:
Wire shelf, for 76cm/90cm oven

BA058115:
Heating elem. 230 V, for 76cm/90cm oven

BA058133:
Baking stone for 76cm/90cml oven

BS020002:
Set of 2 pizza paddles

GN340230:
Gastronorm roaster GN 2/3

oven 400 series
30", door hinge: right, stainless steel-backed glass front
BO480613

– Pyrolitc cleaning programme heats up to 485 °C
– 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 programmes
Core temperature probe with estimation of cooking time
TFT touch display
Panel-free appliance with surface control module
Electronic temperature control from 30 °C to 300 °C
Net volume 110 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 proofing. Defrosting. Keeping warm.

Handling
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes (incl. core temperature probe).
Personalisation of automatic programmes.
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 programmes.
Rotisserie function.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Selected digital services (Gaggenau Home Connect)
Door opening via voice assistant.
Automatic programmes.
Remote control and monitoring.
Recipes.
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.

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 facade 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 side-opening door and the minimum required distance to the wall.
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 5.5 KW.
Total Amps: 25 A.
110-120 V / 220-240 V / 60 Hz.
Connecting cable 1.6 m without plug.
Plan a LAN cable.
Power consumption standby/display on 0.7 W.
Power consumption standby/display off 0.5 W.
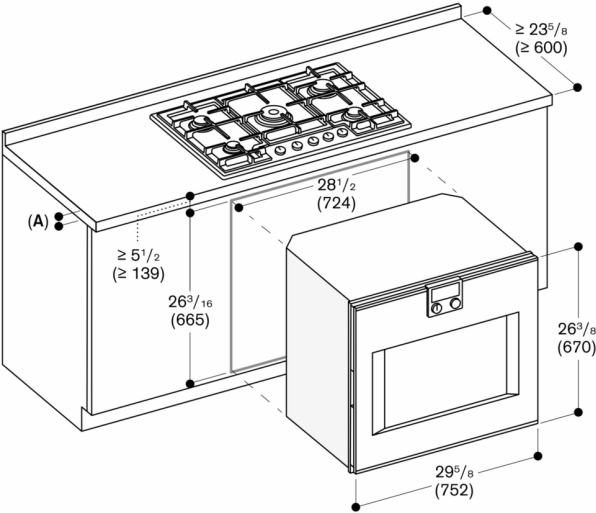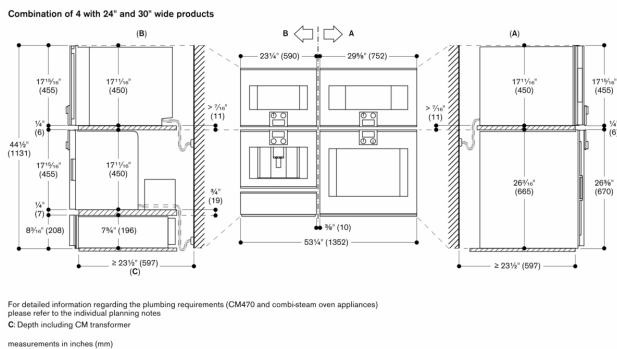Power consumption standby/network 1.4 W.
Time auto-standby/display on 20 min.
Time auto-standby/display off 20 min.
Time auto-standby/network 20 min.
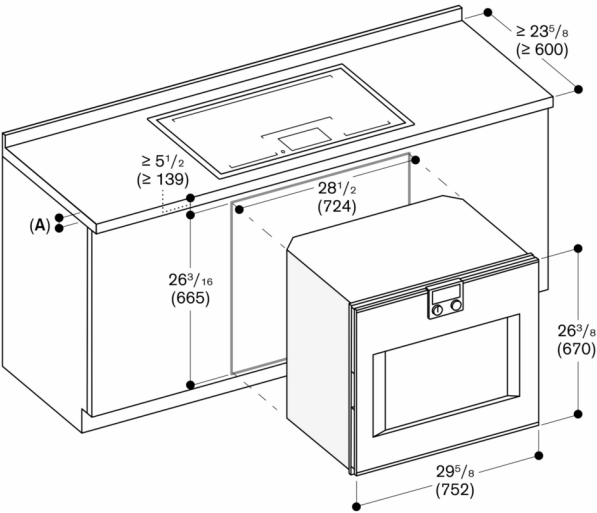Please check the user manual for how to switch off the WiFi module.

GAGGENAU

Gas hob CG280211CA with BO480613

A: Min. worktop thickness $^3/_4$" (20 mm) for surface-mounted installation
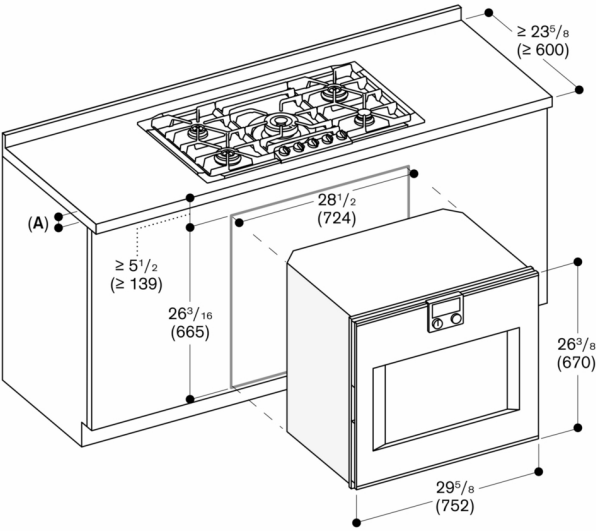
Measurements in inches (mm)

Combination of 4 with 24" and 30" wide products

For detailed information regarding the plumbing requirements (CM470 and combi-steam oven appliances) please refer to the individual planning notes
C: Depth including CM transformer

measurements in inches (mm)

Combination of CX 482 with BO 480

A: Min. worktop thickness $^3/_4$" (20 mm) for surface-mounted installation, $1^3/_{16}$" (30 mm) for flush installation

Measurements in inches (mm)

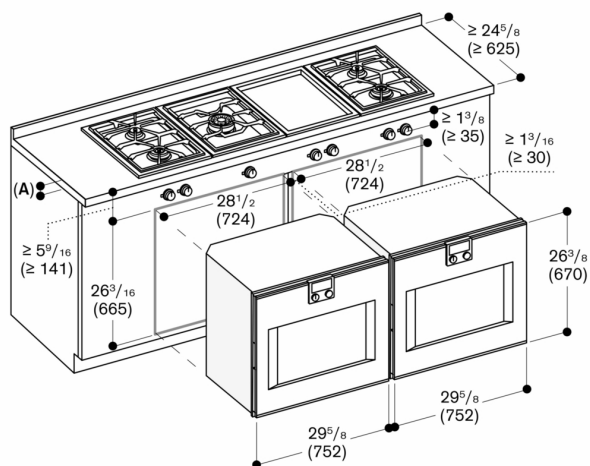**Combination of VG 295 with BO 480**

A: Min. worktop thickness $^3/_4$" (20 mm) for surface-mounted installation
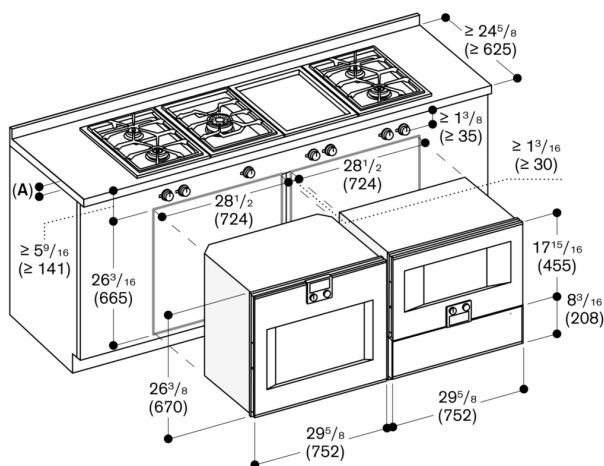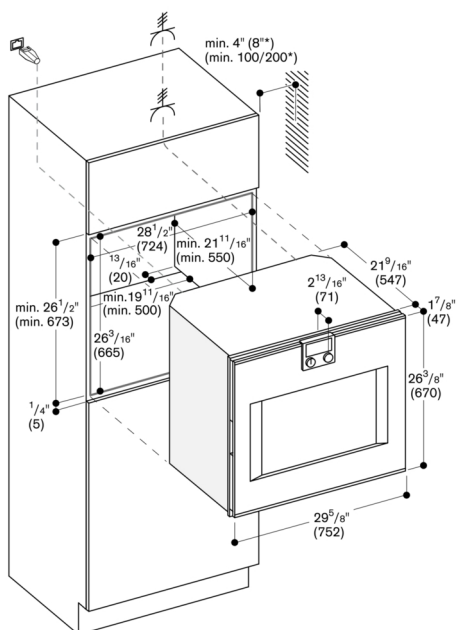
Measurements in inches (mm)

GAGGENAU

Combination of VG 415 / 2x VG 425 / VP 414 with 2x BO 480/481

≥ 24⁵/₈
(≥ 625)

≥ 1³/₈
(≥ 35)

≥ 1³/₁₆
(≥ 30)

28¹/₂
(724)

(A)

28¹/₂
(724)

≥ 5⁹/₁₆
(≥ 141)

26³/₁₆
(665)

26³/₈
(670)

29⁵/₈
(752)

29⁵/₈
(752)

A: Min. worktop thickness ³/₄" (20 mm) for surface-mounted installation, 1³/₁₆"
(30 mm) for flush installation

Measurements in inches (mm)

Combination of VG 415 / VP 414 / 2x VG 425 with BO 480 / BM 484 / WS 482

≥ 24⁵/₈
(≥ 625)

≥ 1³/₈
(≥ 35)

≥ 1³/₁₆
(≥ 30)

28¹/₂
(724)

(A)

28¹/₂
(724)

≥ 5⁹/₁₆
(≥ 141)

26³/₁₆
(665)

17¹⁵/₁₆
(455)

8³/₁₆
(208)

26³/₈
(670)

29⁵/₈
(752)

29⁵/₈
(752)

A: Min. worktop thickness ³/₄" (20 mm) for surface-mounted installation, 1³/₁₆"
(30 mm) for flush installation

Measurements in inches (mm)

min. 4" (8"*)
(min. 100/200*)

28¹/₂
(724)

min. 21¹¹/₁₆"
(min. 550)

¹³/₁₆"
(20)

21⁹/₁₆"
(547)

min.19¹¹/₁₆"
(min. 500)

2¹³/₁₆"
(71)

1⁷/₈"
(47)

min. 26¹/₂"
(min. 673)

26³/₁₆"
(665)

¹/₄"
(5)

26³/₈"
(670)

29⁵/₈"
(752)

* 8" (200 mm) in conjunction with BA 018

GAGGENAU

2025-04-10
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