



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.
- Star-K certified.

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top + 1/2 bottom heat.
Top heat.
1/2 top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + 1/2 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, 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 5/8" 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 of the Gaggenau Models & Dimensions book.

Rating

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

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 meat probe
- 1 rotisserie spit
- 1 wire rack
- 1 baking tray
- 1 broil tray with wire rack

Optional accessories

BA 018 105

Pull-out system

Enameled cast-iron frame and fully extendable telescopic rails

BA 028 115

Baking tray, enameled

7/8" deep

BA 038 105

Wire rack, chromium-plated

Offset rack, no opening

BA 058 115

Heating element

Necessary accessory for baking stone BA 058 133

BA 058 133

Baking stone

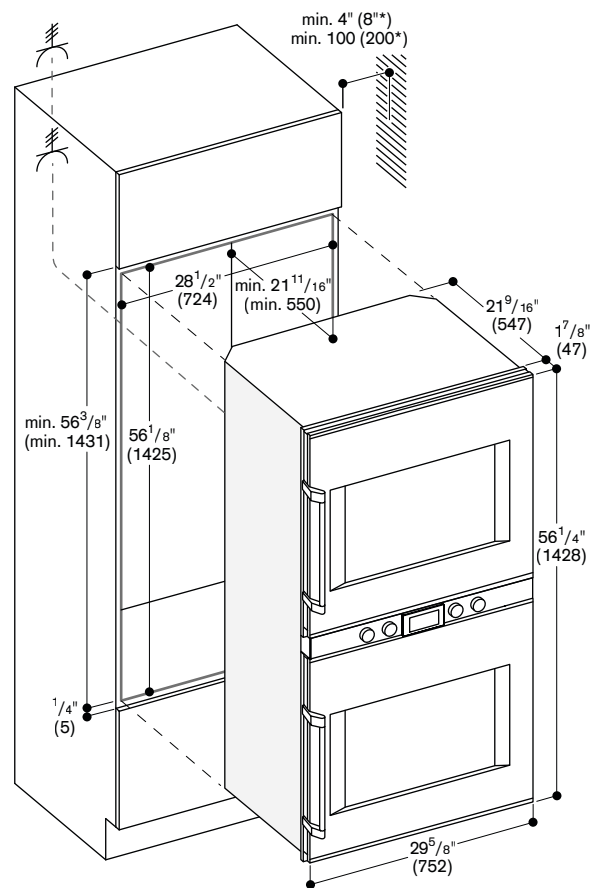
With support and pizza peel (heating element must be ordered separately)

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

