

Invented for life



BOSCH

Cook and Bake #LikeABosch

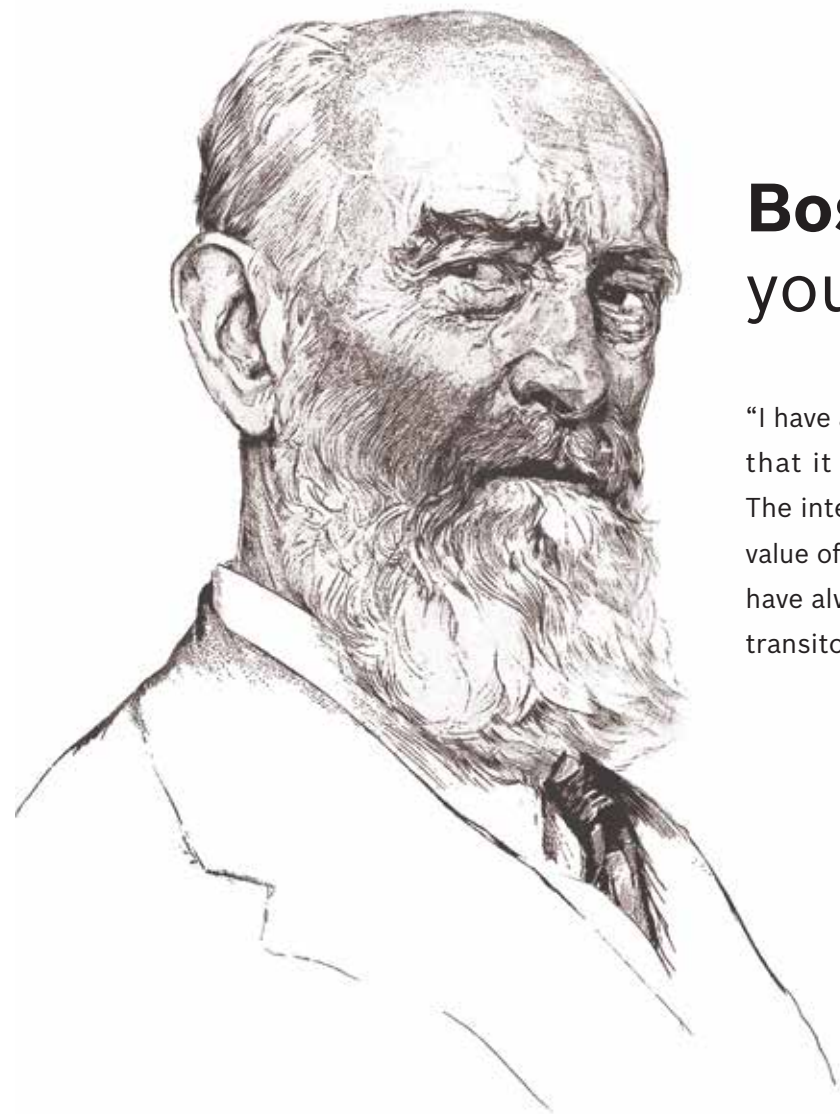
THE NEXT LEVEL OF COOKING.

The new Series 8 oven range from Bosch.



red dot winner 2023

*Source Euromonitor International Limited; BSH Hausgeräte GmbH in Built-in Major Appliances includes Large Cooking and Refrigeration Appliances, volume sales 2023.



Bosch – A brand you can trust.

“I have always acted according to the principle that it is better to lose money than trust. The integrity of my promises, the belief in the value of my products and in my word of honour have always had a higher priority to me than a transitory profit.”

- Robert Bosch, 1921

Excellence in design: Award-winning home appliances that redefine quality.



With Bosch you get the best.

That's why we've been named the number one Company for Built-in Home Appliances in Europe.



reddot winner 2023



Design

Every detail of every appliance has been carefully designed, where everything just matches perfectly and makes your time spent in the kitchen as enjoyable as possible.



Quality

Bosch appliances offer premium quality, engineered technology and have been produced and tested by our engineers to fully satisfy the highest of standards.

Meet your new kitchen crew.

As a healthy lifestyle is increasingly important, it is good to have a kitchen that helps you cook the healthy way. No matter whether you prefer steaming, roasting or baking, the new premium Series 8 oven range from Bosch has got all kitchen skills covered. With regular to compact ovens, built-in coffee machines, warming drawers and built-in microwaves – all in the same stunning seamless design. Various features such as Steam Function Plus, Air Fry Function, PerfectBake Plus, PerfectRoast Plus, time-saving preparation methods with the microwave and Artificial Intelligence via Home Connect offer all the support you need.

Turns every dish into a delight. And every location into a kitchen.

Home Connect app.

Want to unlock the full potential of your appliance? Just connect your oven to your registered Home Connect account (www.home-connect.com) to control it from anywhere you want, whenever you want, the way you want. Benefit from exciting possibilities offered by our numerous ecosystem partners. Start and stop cooking functions, change settings and manage favourites – all while away from your kitchen. Settings are synced between the app and the oven. You'll be informed via push notifications as soon as the programme is done. Software downloads keep your oven up to date.

Remote Control.

"Did I leave the oven on at home?" A question that has constantly tormented every home cook. Ovens with the Home Connect Remote Control function now remove all doubts, to leave you with peace of mind. Simply use your mobile device to check on your oven's status, and conveniently control and monitor your oven remotely via the Home Connect app. With access to your oven on the go, now you can leave the house with complete confidence knowing everything is in perfect order.

Remote Diagnostics.

It can be stressful if your home appliances do not work the way they're supposed to. Remote Diagnostics is here to help. Simply call our Hotline and make an appointment for a remote diagnosis of your connected appliance via the Internet. With your permission, the Bosch customer service can then remotely screen your appliance, locate the problem area and give you the clear advice you need. In the event that the problem can not be solved this way, a Bosch service technician can be informed and come to your home to resolve all the issues, equipped with all the necessary parts already in hand. Smart support, smart solutions - at the touch of a button.

Oven Assistant.

Are you sometimes unsure of which programme is right for which dish? Just ask the Oven Assistant. Simply tell what dish you want to prepare via the Home Connect app or your Amazon Alexa voice control device. The oven will then suggest suitable settings or programmes and switch directly to your selection – an extremely convenient feature. To enjoy the Oven Assistant, just connect your oven to your registered Home Connect account.

True kitchen art.

Discover a seamless design that integrates perfectly into the kitchen environment. With a stainless steel look and the Digital Control Ring engraved in the glass – a design element found in the entire Series 8 oven range. For full cooking ease, the range also comes with a brilliant TFT Touch Display with clear texts and images that provide easy navigation for the various



Thin Handle.

A thin stainless steel-look handle with an embossed Bosch logo highlights the elegant design.



Digital Control Ring.

With the Digital Control Ring, you can adjust your oven settings intuitively. Just move your finger across the ring engraved in the glass on the control panel and confirm the desired setting.



TFT Touch Display.

Additionally, you are supported by a high-resolution TFT Touch Display: clear, vivid images and info texts take you through each step as you navigate the program options. Thus, you enjoy a complete overview and full control over your appliance's functions. For those who love an extra good overview, we have designed the enlarged TFT Touch Display Plus and the 6.8-inch full-surface TFT Touch Display Pro.



The perfect ingredient for perfect cooking results: steam.

What could be nicer than the fragrance of fresh baked bread – with a perfect crust on the outside and still fluffy on the inside? Or a perfect Sunday roast, juicy on the inside and crisp on the outside? It's easy when you use steam functions of our ovens.



Added Steam.

By adding the right dose of steam precisely when it's needed, the Added Steam function gives your food mouth-watering texture, inside and out. It's ideal for baking bread, giving your loaves a deliciously crispy crust while keeping the inside fluffy. You can also use it for superb results when roasting and re-heating. Simply fill up the water container and your oven does the rest.



Perfect Steam.

Do you want to bake bread or roast chicken with Added Steam for more crisp and moisture? Thanks to Perfect Steam, precise sensor constantly measures the oxygen, calculates the humidity level in the oven cavity and automatically regulates the steam amount. As soon as you select the Added Steam function or a program with steam support, the sensor is activated and regulates the perfect amount of steam. Perfect Steam does it all automatically.



Steam Boost Function.

Home-baked bread tastes best. And by adding as much steam into the oven as possible in a very short time during baking, it's even easier to succeed. Just activate the Steam Boost Function. As soon as the steam is ready, you can inject individual shots of steam as needed – for bread that's crisp outside and nice and fluffy inside.

In the mood for healthy food.

Steam Function Plus.

Vegetables cooked with steam stay crunchy and retain not only their natural aroma, but also vitamins and nutrients. And because the new Steam Function Plus steams at a temperature of up to 120°C, your dishes are done faster and retain even more of their vitamins and nutrients. For example: potatoes are steamed up to 35% faster, whereas green beans and carrots are ready even up to 50% quicker*!

* Steam Function Plus compared to 100°C steam, BSH laboratory test



More vitamins and nutrients.

Steaming broccoli at a temperature over 100°C, retains up to 54% more nutrients and up to 10% more Vitamin C than conventional cooking methods**. Whereas steaming red pepper at a temperature over 100°C retains up to 15% more Vitamin C!**

They also keep their full, natural flavor, so you can go easy on the extra seasoning and use much less salt when cooking. In short – healthy food has never tasted better.

** Steam Function Plus compared to cooking in boiled water, University of Hohenheim test results 5/2022 and 10/2022



Cooking in the best company.

The new Series 8 ovens with Artificial Intelligence support you with the collective experience of thousands of cooks around the world. The new ovens learn based on a growing amount of anonymized data from numerous baking and roasting processes. The more and more frequently households use the ovens equipped with Artificial Intelligence the more precisely your oven makes the prediction about the exact end time of your cooking process. Home Connect and Artificial Intelligence support features like PerfectBake Plus or the PerfectRoast Plus – and thanks to that you have the entire experience of thousands of cooks around the world at your fingertips. For perfect results today. And even better ones tomorrow.



PerfectBake Plus.

Never before has baking been so simple. Select a dish, like “cake in the tin” or “Muffins”, press Start and your oven takes over from there. The best part: thanks to Artificial Intelligence and the Baking Sensor measuring the humidity inside your oven you can see how many minutes are left until your dish is ready to serve. To enjoy PerfectBake Plus, just connect your oven to your registered Home Connect account.

Timing is everything.

For roast beef, whole fish and chicken, timing is everything. PerfectRoast Plus takes the guesswork out of knowing when your dishes are perfectly tender. The meat probe uses three measuring points to check the temperature of your dish. When the selected internal core temperature is reached, your dish is roasted to perfection.



PerfectRoast Plus.

Thanks to Artificial Intelligence, the oven can even tell you how many minutes are left until your dish is ready to serve, so that you can time your meals to perfection. To enjoy PerfectRoast Plus, just connect your oven to your registered Home Connect account.

In addition, the Meat Probe Assistant supports you when you don't know the best oven setting for achieving your preferred degree of doneness. If you want your beef tenderloin to be “medium rare”, for example, the Assistant will recommend the right core temperature.

Fry this at home.

Air frying requires less fat for a delicious and crispy dish than deep frying. That is why it is a great way for healthy cooking at home. Furthermore, no extra device takes up place: the kitchen stays clean and doesn't smell of fried food.



Air Fry Function.

Why not make your own potato chips? Or make chips out of fresh vegetables instead of potatoes? Simply place thinly sliced potatoes or other vegetables on the Air Fry & Grill tray, add a little oil, select the Air Fry Function, and soon you'll be comfortably snacking in front of the TV. And here's another tip: You can also use the Air Fry & Grill tray to prepare grilled dishes.

Vegetable fried chips

For 4 servings:

200 g of mixed vegetables:
beetroots, parsnips, sweet
potatoes, green cabbage,
carrots, kale etc
olive oil
herbs
sea salt

Preparation:

1. Peel and cut the vegetables into thin, 1,5 mm slices. The easiest way is to cut with a Bosch MUM (use the cutting accessory with 1,5 mm disc thickness). Do not salt vegetables to prevent releasing moisture.
2. Spray the vegetables with a little oil and optionally sprinkle with herbs.
3. Distribute evenly on the Air Fry tray - avoid piling the chips on top of each other; keep them in a single layer as much as possible.
4. After half cooking time turn the chips upside down to prevent them from sticking to tray and to ensure maximum crispiness.



Tip:

Serve sprinkled with sea salt.

Setting procedure: Air Fry Function, Air Fry tray on Level 3 (insert also universal tray on Level 1 to prevent dripping), 140 °C, Cooking time: 30 minutes

Sometimes our best ideas end up in a drawer.

Our Series 8 warming drawers can do much more than just keep food and plates warm. They're also perfect for slow-cooking meat, defrosting frozen foods, melting chocolate, drying fruit and letting dough rise. And if you need additional storage space in your kitchen, we recommend our practical, super-roomy Series 8 accessory drawers. They're ideal for storing baking trays and cooking utensils that always need to be within easy reach.

Slow cooking.

Do you prefer slow-cooked meals? Then use your warming drawer to slowly and gently cook pieces of fried and tender meat, poultry or vegetables. The heat comes from above and below and is maintained at a low temperature. You can either set the desired temperature directly or select the "slow cooking" programme. Try it out!

Preheat plates.

Do you prefer your dish hot? Just preheat your plate and your dish will stay hot longer after cooking. Select the proper programme either on the appliance or in your Home Connect app. Or you can select a temperature between 30°C to 80°C, depending on your preferences. Before you know it, your plates are preheated.

Preheat cups.

Does your espresso cool off quickly? Just preheat your espresso cups. You can select the proper programme either on the appliance or in your Home Connect app. Or you can select a temperature between 30°C to 80°C, depending on your preferences. Before you know it, your cups are preheated.



Now your favourite café is open 24/7.

Espresso, cappuccino or latte macchiato? With the Series 8 built-in coffee machine, you can treat yourself and your guests to any beverage at the touch of a button. Bosch technology guarantees a full-bodied aroma and perfect crema – for coffees as delicious as those brewed in your favourite café.



Aroma Select.

Enjoy espresso just the way you like it. With Aroma Select, you can adjust the strength of the coffee to your personal preferences. Simply choose between three different aroma profiles: mild, balanced or distinctive. Whichever aroma profile you choose – you'll enjoy it.



Coffee World.

Whether a Spanish café cortado or an Italian ristretto, thanks to Coffee World, you can effortlessly create international coffee specialties – at the touch of a button. With up to 20 coffee variations from 8 countries, simply choose from a variety of coffee specialties in the Home Connect app, select the type of coffee you want, and let your Bosch espresso machine do the rest. Discover the wide world of delicious coffee – from the comfort of your home.



AutoMilk Clean.

Say goodbye to the hassle of cleaning the milk system each day. Fully automatically, AutoMilk Clean steam-cleans the system, keeping it clean and hygienic. By thoroughly cleaning the milk system after each drink, it saves you from having to do it every day.

At last there's someone in the house who likes to clean.

Anyone who has ever cleaned an oven by hand knows how exhausting and time-consuming it can be. This chore is now a thing of the past, thanks to Pyrolytic self-cleaning and Eco Clean Direct. And because the universal pan is furnished with a ceramic non-stick coating, cleaning baking trays is also a cinch. For the meticulous housekeeper, even our doors can be easily disassembled for cleaning – so you can spend a minimum of time cleaning and have even more time to enjoy cooking.



Pyrolytic self-cleaning.

Cleaning the oven by hand can be both exhausting and time-consuming. Our pyrolytic self-cleaning ovens let you say goodbye to this unpopular chore once and for all. Just select the feature, press “Start” and, depending on the degree of soiling, your oven heats up to 480°C, burning away grease or food residue – no chemicals needed. Once the oven has cooled down, simply wipe out the bit of ash and you're done. So you can enjoy more time savouring the results and less time cleaning up.



Eco Clean Direct.

Eco Clean Direct takes the effort out of oven cleaning. A special coating of microfine ceramic spheres on the oven walls and roof gently breaks down grease spatters while you roast or bake. Whenever you want to clean the oven, you only need to clean simply wipe the oven floor and the glass door. For optimum cleaning, simply activate the regeneration cycle from time to time. This long-lasting coating saves you time and energy.



Cleaning Assistance.

Is your oven lightly soiled and in need of a quick cleaning? Just place approximately 400 ml of water with a drop of liquid detergent in the bottom of the oven cavity and select the proper cleaning programme. The environmentally friendly cleaning system softens baked-on residue, making it much easier to wipe off afterwards.



Universal pan with ceramic non-stick coating.

In addition to the classic universal pan, Bosch is now offering an universal pan with a ceramic non-stick coating. This special non-stick coating makes the surface easy to clean. And the ceramic coating has another advantage: You no longer need to use parchment paper or to grease the tray, which makes baking, roasting and cleaning much easier.



Easy-clean door.

Most Bosch oven doors are extremely easy and time-saving to clean. Whereas the cover is often bolted onto the actual oven door, on selected models you can easily release the right and left sides with the touch of a finger and remove the pane for cleaning. The chore of removing the screws is gone forever.

The right shape for every need.

For whatever dish you want to cook, we offer you the right accessories. Whether trays of different depths or widths; whether for baking, roasting, grilling or steam cooking; whether round, rectangular or square – Bosch has them all.



Air Fry & Grill tray.

Air Fry & Grill tray has special construction allowing hot air move freely through the tray holes. It is recommended to place it on level 3 and use as well universal tray on level 1 to collect moisture dripping from above.



Slim sized universal pans.

The slim sized universal pans are ideal for preparing two versions of the same dish. They're also perfect for smaller quantities. For example, cook potato wedges on one slim tray and stuffed tomatoes on a second slim tray. Because the trays are separated, the liquid from the tomatoes won't flow into the potatoes. And when dishes need to be refrigerated before or after cooking, they also fit inside Bosch refrigerators – as well as our dishwashers for cleaning.



Stone with wooden pizza paddle.

The ceramic baking stone is ideal for baking bread, flatbread, tarte flambé, pizza and more. The heat of the stone ensures that the food is especially crispy. And the wooden pizza paddle makes it easy, for example, to transfer the pizza to a plate – almost like at your local Italian restaurant.

HSG7364B1
Series 8
Combi-Steamer 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

Installation Dimensions (HxWxD)
585 - 595 x 560 - 568 x 550 mm

Technical Information

Cavity: 71L

Total Connected Load: 3.6W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

- 21 Heating Methods
- 4D Hotair
- Conventional Heat
- Hot Air Grilling
- Full Width Grill
- Half Width Grill
- Pizza Setting
- Bottom Heat
- Low Temperature Cooking
- Preheating
- Keep Warm
- Hotair Gentle
- Conventional Heat Gentle
- Air Fry
- Steam
- Regeneration
- Fermentation
- Defrost
- Hotair Grilling + Steam
- Warming + Steam
- 4D Hotair + Steam
- Conventional Heat + Steam

Features

- Touch Control
- Digital Control Ring
- TFT – Touch Display Plus
- Electronic Clock
- Temperature Proposal
- Air Fry Function
- PerfectBakePlus
- PerfectRoastPlus
- Steam Function Plus
- Perfect Steam
- Added Steam Function
- Steam Boost
- Automatic Rapid Heating Up
- Oven Assistant with Voice Control
- Supporting Systems: Dish Assist
- SoftMove Door
- Water Tank Empty Indicator
- Max. Window Temperature: 40°C
- Glass Door Panel: 3 Layers

Cleaning Functions

- EcoClean Direct (Rear)
- Cleaning Aid
- Drying
- Descale

Included Accessories

- 1 x Multipoint Meat Probe
- 1 x Perforated Steam Container, Medium
- 1 x Unperforated Steam Container, Medium
- 1 x Unperforated Steam Container, Large
- 1 x Combination Grid
- 1 x Universal Pan
- 1 x Enamel Baking Tray



HBG7764B1
Series 8
Built-in Oven 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

Installation Dimensions (HxWxD)
585 - 595 x 560 - 568 x 550 mm

Technical Information

Cavity: 71L

Total Connected Load: 3.6W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

- 14 Heating Methods
- 4D Hotair
- Conventional Heat
- Hot Air Grilling
- Full Width Grill
- Half Width Grill
- Pizza Setting
- Bottom Heat
- Low Temperature Cooking
- Defrost
- Preheating
- Keep Warm
- Hotair Gentle
- Conventional Heat Gentle
- Air Fry

Cleaning Functions

- Pyrolytic Self Cleaning Function
- Cleaning Aid
- Drying

Included Accessories

- 1 x Multipoint Meat Probe
- 1 x Combination Grids
- 1 x Universal Pan
- 1 x Enamel Baking Tray



HBG7341B1
Series 8
Built-in Oven 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

Installation Dimensions (HxWxD)
585 - 595 x 560 - 568 x 550 mm

Technical Information

Cavity: 71L

Total Connected Load: 3.6W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

- 14 Heating Methods
- 3D Hotair
- Conventional Heat
- Hot Air Grilling
- Full Width Grill
- Half Width Grill
- Pizza Setting
- Bottom Heat
- Low Temperature Cooking
- Defrost
- Preheating
- Keep Warm
- Hotair Gentle
- Conventional Heat Gentle
- Air Fry

Cleaning Functions

- EcoClean Direct (Rear)
- Cleaning Aid
- Drying

Included Accessories

- 1 x Combination Grid
- 1 x Enamel Baking Tray
- 1 x Universal Pan



CSG7584B1
Series 8
Combi-Steamer 45cm



Measurements (in mm)

Product Dimensions (HxWxD)
455 x 594 x 548 mm

Depth with Door Open (D)
920 mm

Installation Dimensions (HxWxD)
450 - 455 x 560 - 568 x 550 mm

Technical Information

Cavity: 47L

Total Connected Load: 3.3W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

- 23 Heating Methods
- 4D Hotair
- Conventional Heat
- Hot Air Grilling
- Full Width Grill
- Half Width Grill
- Pizza Setting
- Bottom Heat
- Intensive Heat
- Low Temperature Cooking
- Preheating
- Desiccation
- Keep Warm
- Hotair Gentle
- Conventional Heat Gentle
- Air Fry
- Steam
- Regeneration
- Fermentation
- Defrost
- Hotair Grilling + Steam
- Warming + Steam
- 4D Hotair + Steam
- Conventional Heat + Steam

Features

- Touch Control
- Digital Control Ring
- TFT – Touch Display Pro
- Electronic Clock
- Temperature Proposal
- Air Fry Function
- PerfectBakePlus PerfectRoastPlus
- Steam Function Plus
- Perfect Steam
- Added Steam Function
- Steam Boost
- Automatic Rapid Heating Up
- Oven Assistant with Voice Control
- Supporting Systems: Dish Assist
- SoftMove Door
- Water Tank Empty Indicator
- Max. Window Temperature: 40°C
- Glass Door Panel: 3 Layers

Cleaning Functions

- EcoClean Direct (Full)
- Cleaning Aid
- Drying
- Descale

Included Accessories

- 1x Multipoint Meat Probe
- 1x Perforated Steam Container, Medium
- 1x Unperforated Steam Container, Medium
- 1x Unperforated Steam Container, Large
- 1x Combination Grid
- 1x Universal Pan



CMG7241B1
Series 8
Combi-Microwave 45cm



Measurements (in mm)

Product Dimensions (HxWxD)
455 x 594 x 548 mm

Depth with Door Open (D)
920 mm

Installation Dimensions (HxWxD)
450 - 455 x 560 - 568 x 550 mm

Technical Information

Cavity: 45L
Microwave (Watts): 90, 180, 360, 600, 900
Total Connected Load: 3.6W
Voltage: 220 – 240V
Power Frequency: 50Hz/16A

Performance

- 16 Heating Methods
- 2D Hotair
 - Bottom Heating
 - Conventional Heat
 - Conventional Heat Gentle
 - Grill, Large Area
 - Grill, Small Area
 - Hotair Gentle
 - Hotair Grill
 - Preheating
 - Air Fry
 - Microwave
 - Microwave + Hotair Grill
 - Microwave + 2D Hotair
 - Microwave + Grill, Large Area
 - Microwave + Grill, Small Area
 - Microwave + Conventional Heat

Features

- Touch Control
Digital Control Ring
TFT – Touch Display
Electronic Clock
Automatic Switch-Off
World of Recipes
Air Fry Function
Hotair Gentle
Oven Assistant with Voice Control
Supporting Systems: Dish Assist
Cleaning Assistance
Inverter Magnetron
Assistance Function
Cooking Tips
SoftMove Door
Max. Window Temperature: 40°C
Glass Door Panel: 3 Layers

Cleaning Functions

Cleaning Aid
Drying

Included Accessories

- 1 x Combination Grid
- 1 x Universal Pan



BFL7221B1K
Series 8
Built-in Microwave



Measurements (in mm)

Product Dimensions (HxWxD)
382 x 594 x 318 mm

Depth with Door Open (D)
895 mm

Installation Dimensions (HxWxD)
362-382 x 560-568 x 300 mm

Technical Information

Cavity: 21L
Microwave (Watts): 90,180,360,600,900
Total Connected Load: 1.2 W
Voltage: 220 – 240V
Power Frequency: 50Hz/60Hz/10A

Performance

Warm
Defrost

Features

- Touch Control
Digital Control Ring
TFT-Touch Display
Quick Start
7 Automatic Programs
Weight Control
Cleaning Assistance
Easy Clean
Clock / Timer
Cook Control

CTL7181B0
Series 8
Built-in fully Automatic Coffee Machine 45cm



Measurements (in mm)

Product Dimensions (HxWxD)
455 x 594 x 385 mm

Installation Dimensions (HxWxD)
450 x 560 x 400 mm

Technical Information

Capacity Water Container: 2.4L
Voltage: 220 – 240V
Power Frequency: 50/60Hz/10A

Performance

SilentCream Drive
Water Pump with 19 Bar
Pressure

Cleaning Functions

AutoMilkClean Calc'nClean
Removable Brewing Unit
Dishwasher-Proof
Automatic Reminder for Cleaning,
Descaling or Water Filter Change

Features

- Touch Control
Digital Control Ring
TFT – Touch Display Pro
Coffee World
Favourites
Up to 32 Beverages
Aroma Select
AromaDouble Shot
Intelligent Strength Adjustment
OneTouch DoubleCup
Adjustable Milk Ratio for Classic Milk-
Mix Beverages
Warm Milk, Milk Froth and Hot Water
Function
Height Adjustable Beverage Outlet

BIC7101B1
14cm Warmer Drawer



Measurements (in mm)

Product Dimensions (HxWxD)
140 x 594 x 518 mm

Installation Dimensions (HxWxD)
140-140x560-568x550mm

Technical Information

Total Connected Load: 820W
Voltage: 220 – 240V
Power Frequency: 50/60Hz/10A

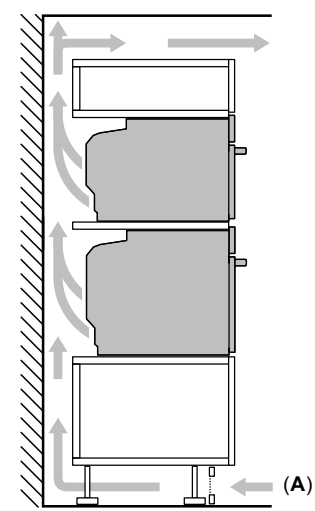
Performance

- Slow Cooking
Temperature Control in 6 Levels
4 Heating Methods
- Cup warming
 - Plate warming
 - Warming
 - Low Temperature Cooking

Features

- Push-Pull Mechanism
Heating Plate Made of
Toughened Glass
Loading up to 25kg

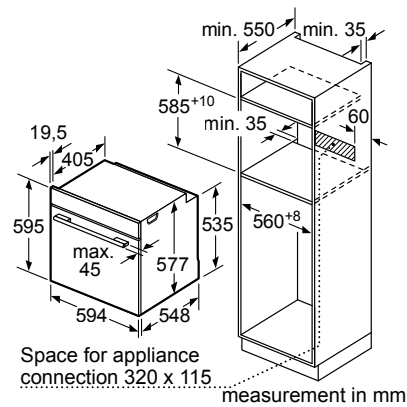
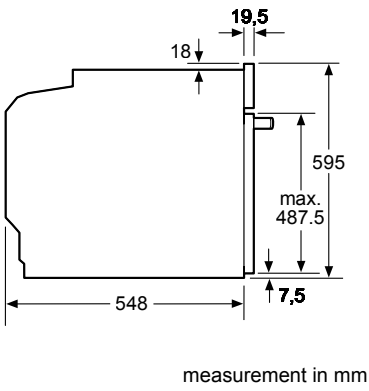
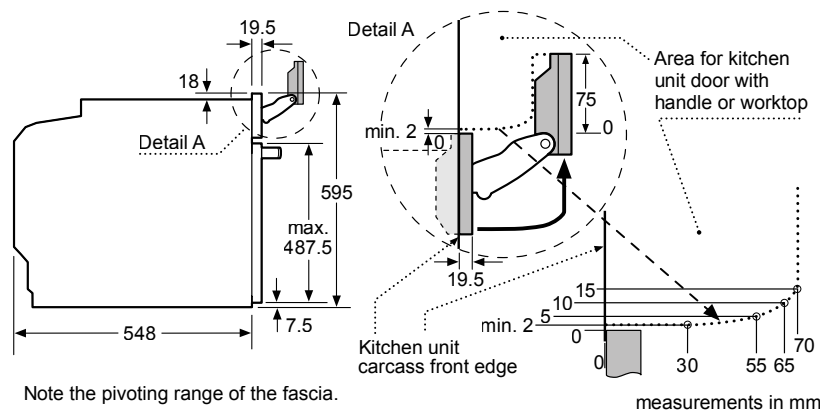
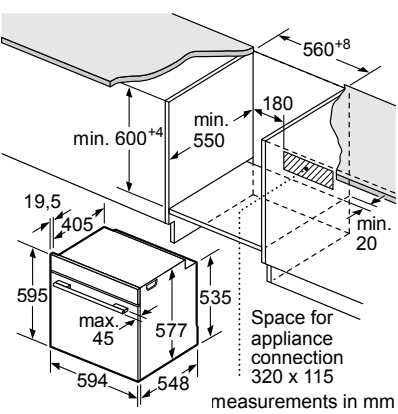
For all 60cm Ovens



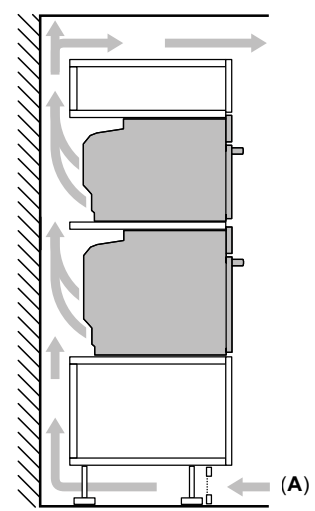
A: Air inlet ≥ 200 cm²

If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm



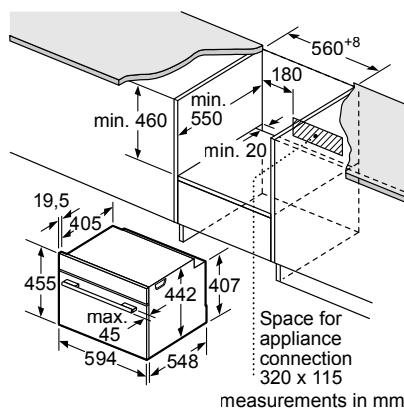
For all 45cm Ovens



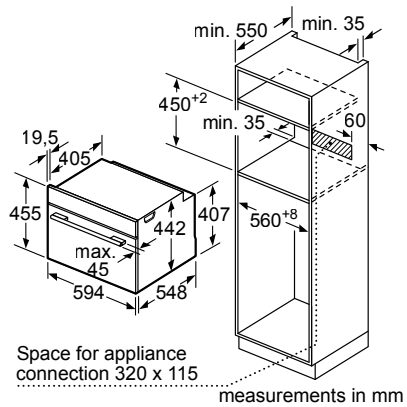
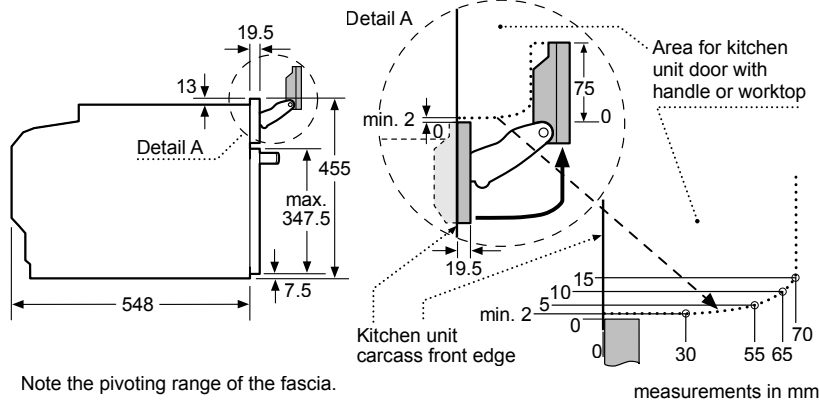
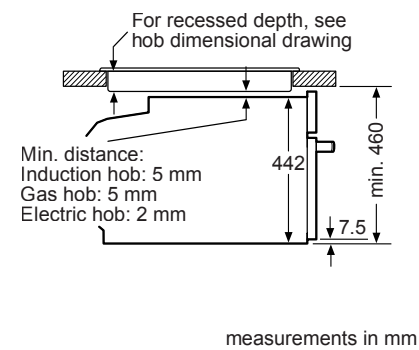
A: Air inlet ≥ 200 cm²

If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	42 mm	43 mm
Full surface Induction hob	52 mm	53 mm
Gas hob	32 mm	43 mm
Electric hob	32 mm	35 mm

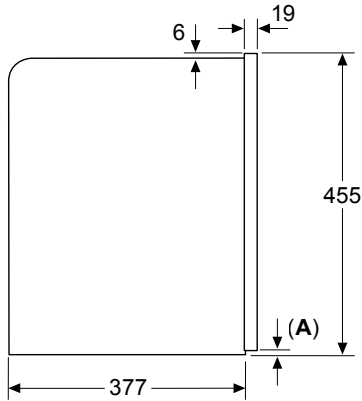


Installation with a hob.



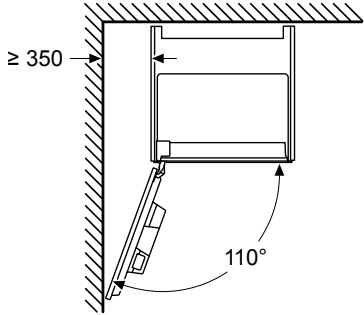
45cm Coffee Machine | CTL7181B0

Measurements in mm



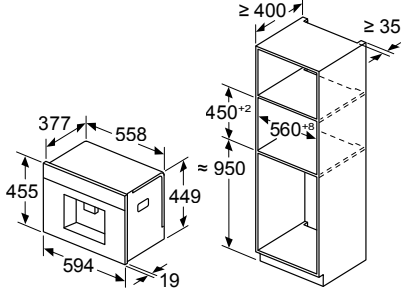
A: 7,5 mm

Measurements in mm
Left corner installation



If using the 92° hinge limiter, the min. distance to the wall is only 100 mm

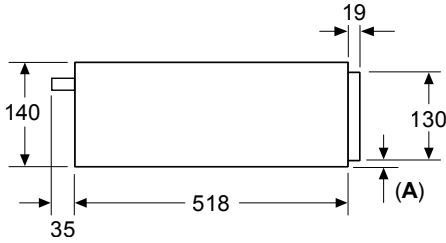
Measurements in mm



Bean and water containers are removed from the front
Recommended installation height 950–1450 mm

14cm Warmer Drawer | BIC7101B1

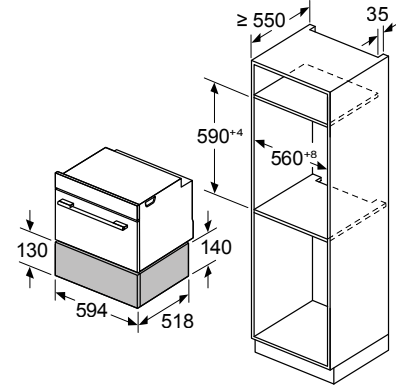
Measurements in mm



A: 7,5 mm

Compact ovens with appliance height of 455 mm can be installed above the warming drawer without an intermediate floor

Measurements in mm



MyBosch

Unlock the full potential of owning a Bosch home appliance with MyBosch. Your registration with MyBosch comes with a whole range of offers committed to make your Bosch experience even better, such as register your appliances and benefit from extra discounts, excellent service, tips and many more.

เพิ่มศักยภาพให้กับเครื่องใช้ไฟฟ้าบอช เมื่อคุณลงทะเบียนกับ MyBosch คุณจะได้รับสิทธิประโยชน์หลากหลาย ที่จะสร้างประสบการณ์ที่ดียิ่งขึ้น เช่น การลงทะเบียนเครื่องใช้ไฟฟ้า และส่วนลดพิเศษ, การบริการที่ยืดหยุ่น, เคล็ดลับ และอีกมากมาย

How to register:

www.bosch-home.in.th/en/mybosch

1. Contact data entry, protected by personal password
2. Verify you registration
3. Login, discover exclusive advantage
4. Register your product, to profit from personal benefits
 - Use the typeplate finder, for all kinds of Bosch Home Appliances
 - Fill in you type numbers, and the date of purchase

วิธีการลงทะเบียน

www.bosch-home.in.th/th/mybosch

1. ใส่ข้อมูลส่วนบุคคล และรหัสการเข้าใช้
2. ยืนยันการลงทะเบียนเมื่อได้รับอีเมล
3. เข้าสู่ระบบ พร้อมรับสิทธิประโยชน์มากมาย
4. ลงทะเบียนเครื่องใช้ไฟฟ้าบอชของคุณ
 - ใช้อายุและอายุของสินค้าที่ติดอยู่ที่ตัวเครื่อง
 - กรอกตัวเลข และวันที่ในการซื้อ

แสดง QR CODE เพื่อเข้าสู่หน้าลงทะเบียน



- ✓ Register MyBosch for free
- ✓ ลงทะเบียน MyBosch ฟรี

BSH Home Appliances Ltd.

Ital Thai Tower, 2034/31-39, 2nd Floor, New Phetchburi Road,
Bangkapi, Huay Kwang, Bangkok 10310, Thailand

e-mail: bosch-th-info@bshg.com

Call-Center : +662 495 2424

www.bosch-home.in.th



Like us on | [www.facebook.com/
FACEBOOK | BoschHomeThailand](https://www.facebook.com/BoschHomeThailand)



Instagram | [boschhomethailand](https://www.instagram.com/boschhomethailand)



Youtube | [Bosch Home Thailand](https://www.youtube.com/BoschHomeThailand)

All images are for illustration purposes only.

Please approach out in-store sales personnel

further information more details, visit www.bosch-home.in.th

©Copyright 2021 by BSH Home Appliances Ltd. (Thailand)

Printed in Thailand.