



Perfect results at your fingertips.

The new Series 8 Ovens with
intuitive control ring.



BOSCH
Invented for life

The new Series 8 generation of ovens

Cooking has never been easier.

No matter how complicated a recipe may look, with the Series 8 ovens it will be a piece of cake. These cutting-edge ovens constantly monitor the progress of your cooking and automatically regulate temperature and length of time. Whether you're preparing poultry, meat, fish, baked goods or desserts, your favourite dishes are always cooked to perfection – and it couldn't be easier. Now you have a master chef to help you in the kitchen: your oven.





Design | Intuitive Control Ring

The Intuitive Control Ring: Turn your dream dishes into reality, easily.



Everything you need at hand: our new, intuitive control ring makes cooking easier than ever. With just a small turn of the stainless steel ring, you can adjust any of your oven's settings. The TFT-touch display, with its clear and straightforward design, guides you through the various menu options. This gives you full control over your dishes at all times and everything succeeds with ease.

Design

PerfectBake

PerfectRoast

Features

Range Information



Series 8 design options

Fits every kitchen. And every need.

The new Series 8 Ovens not only deliver superior performance with amazing convenience, they are also beautifully crafted with precision. The sophisticated design extends to the smallest detail. The panel heights and display designs for all Series 8 products are consistent across the entire range so you can match your oven with other appliances and have them fit in complete harmony. In addition, the elegant stainless-steel strip at the bottom of the appliances creates a uniform look, especially when installed side by side. Appliances stacked on top of one another complement each other perfectly without the stainless-steel strip at the bottom edge.



Design

PerfectBake

PerfectRoast

Features

Range Information



PerfectBake

Baking has never been easier. The PerfectBake sensor offers precise sensitivity, constantly measuring the moisture level of your dishes and automatically regulating the baking process. You'll never have to set the heating mode, length of time or temperature ever again – the PerfectBake sensor has it all under control. Simply select the type of dish, such as "Cake", and press "Start". Your oven will do the rest. The result: bread, cake and pastries baked to perfection.



PerfectBake and PerfectRoast

The first recipe collection in the form of an oven.

You could search through stacks of cookbooks and old family recipes without ever finding precise information on temperature or cooking time. Thanks to the Bosch Assist function for automatic oven settings, you don't have to worry about that anymore. Simply select the desired dish in the control panel and your oven automatically sets the ideal heating mode, temperature and length of time to produce perfectly baked or roasted delights.







PerfectRoast

Whether it's poultry, meat or fish – with the PerfectRoast meat probe you'll get perfect results every time. Just like a professional chef, but with total ease. Through several highly sensitive measuring points, the probe determines the core temperature of your roast to the exact degree and second, guaranteeing perfect roasting results. Another benefit: you can also use the meat probe in the microwave and steam oven mode.



Design

PerfectBake

PerfectRoast

Features

Range Information



16:40
1200°C
Type n° heating 42 not all
Temperature
Steam added
Level 0

BOSCH

Heating modes

Perfect heating modes to meet your every cooking need.

Truly perfect baking and roasting requires not only the ideal temperature, but also the appropriate heating mode. From 4D Hotair to Hotair Eco to desiccation, Series 8 ovens offer up to 15 different heating modes that deliver great results, whatever the dish. For everything from haute cuisine to simple daily dishes, exceptional quality is guaranteed.



4D Hotair.

Thanks to 4D Hotair, you can place your food on any shelf level from one to four and the results will be consistently perfect. Our new fan wheel makes it possible: it changes the direction of rotation during operation to distribute heat evenly on every level. And that's not all: with 4D Hotair, you can bake and roast on up to four different levels simultaneously, for reliable results from top to bottom.



Hotair Eco.

Hotair Eco is our improved version of convection, the heating mode most commonly used in homes. Thanks to special temperature controls, your oven is never a single degree hotter than necessary and uses up to 30 per cent less energy. This makes our ovens great for precision cooking on a single baking level – ideal for cakes, casseroles, meat dishes, frozen foods, and much more.



Top and bottom heat Eco.

In addition to classic top and bottom heat, Series 8 ovens feature a new eco-friendly mode for extremely efficient operation. Prepare perfect sponges, pound cakes, delicate pastries, bread and rolls while saving valuable energy.



Desiccate.

The desiccate function allows you to thoroughly dry out foods like coconut for desserts, dried apples for muesli or dried tomatoes for antipasti without the use of unhealthy additives. You will taste the difference of this healthy alternative to store-bought dried fruits.

Other heating options.



Top and bottom heat



Pizza setting



Bottom heat



Low temperature



Pre-heat



Defrost



Keep warm



Hot air grill



Full-width grill



Half-width grill



Intensive heat



Steam functions

Full steam ahead – for full taste.

Many Series 8 ovens have special programmes and functions that combine the best of a steamer with all the benefits of a classic oven. Those ovens equipped with the steam function produce succulent roasts with crisp outer crusts as well as perfectly browned bread crusts. As you'd expect from any Bosch appliance, they are also easy to operate and clean.



Steam function.

The steam function automatically adds a constant flow of moisture when the oven is in one of the classic heating modes. The result: your roasts are juicy on the inside and beautifully crisp on the outside, and your bread crusts are perfectly browned. Ovens featuring this function can also be used to steam vegetables and fish.



Added steam function.

When you cook using one of our classic heating modes, dishes turn out even better if you add a little bit of moisture from time to time. And that's exactly what our added steam function does. Whether you're reheating dishes, proofing dough, baking or roasting, you can simply set the oven to automatically add steam, or you can add steam manually and regulate its intensity.



Reheating.

Dishes are gently heated in 90–95°C steam and taste as delicious as if they had been cooked fresh. Reheating or otherwise known as regeneration, even keeps meat wonderfully crisp, so your holiday roast will taste great long after the festive season is over.



Cleaning options

At last, someone in the house who enjoys cleaning up.

Anyone who has ever cleaned an oven by hand knows how exhausting and time-consuming it can be. However, this chore is a thing of the past, thanks to our ovens which are equipped with either the EcoClean Direct cleaning aid or pyrolytic self-cleaning function. EcoClean Direct ovens feature a special coating which works while the oven is in operation to reduce dirt accumulation whereas ovens with the pyrolytic cleaning function can burn off grime at the touch of a button – so your oven practically cleans itself. You won't waste a minute on cleaning, leaving you more time to enjoy cooking.

EcoClean Direct.

While the oven bakes or roasts, the special direct coating of microfine ceramic particles on its interior walls absorbs grease and residue and breaks them down through oxidation. All you need to do is wipe the bottom and inside of the glass door. To remove substantial residues, simply activate the EcoClean Direct cleaning programme.





on
—
off

menu
—
⌘

Cleaning type
EcoClean Direct

00h 00m

Design

PerfectBake

PerfectRoast

Features

Range Information

Overview

Fits every kitchen. And every need.

The collection of Bosch built-in appliances are designed to give you perfect symmetry in your kitchen.



HBG633BS1J 60cm Stainless Steel Oven

Performance

- 10 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Defrost
- Temperature range 30 °C–300 °C
- Oven Capacity: 71 l

Features

- 2.5" TFT color and text display with touch-control buttons
- Temperature proposal
 - Actual temperature display
 - Sabbath setting
- Oven door with SoftClose, soft opening
- Rapid heating-up
- Halogen interior lighting, Switch for oven illumination
- Info button

Cleaning

- Ecolyse features: back panel
- Full glass inner door

Environment and safety

- Child lock
- Automatic switch off
- Residual heat indicator
- Start/Stop button
- Door contact switch

Dimensions (HxWxD)

- 595x595x548mm



HBG656RS1B 60cm Stainless Steel Oven

Performance

- 13 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Defrost, Preheating, Hold warm
- Temperature range 30 °C–300 °C
- Oven Capacity: 71 l

Features

- 3x 2.5" TFT color and graphics display with direct touch function
- Temperature proposal
 - Actual temperature display
 - Sabbath setting
- Oven door with SoftClose, soft opening
- Multipoint temperature probe
- Baking sensor
- Rapid heating-up
- Halogen interior lighting, Switch for oven illumination
- Info button

Cleaning

- Ecolyse features: ceiling, back panel, side liners
- Full glass inner door

Environment and safety

- Child lock
- Automatic switch off
- Residual heat indicator
- Start/Stop button
- Door contact switch

Dimensions (HxWxD)

- 595x595x548mm





CSG656RS1 45cm Stainless Steel Compact Steam Oven

Performance

- 14 heating methods: 4D hot air, Hotair Eco, Conventional heat, OUEC, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Intensive heat, Low temperature cooking, Preheating, Desiccate, Hold warm
- Additional heating methods with steam: Steam 100%, Reheating, Fermentation, Defrost
- Temperature range 30 °C–250 °C
- Oven Capacity: 47 l

Features

- 3x 2.5" TFT color and graphics display with direct touch function
- Temperature proposal
 - Actual temperature display
 - Sabbath setting
- Drying function
- Oven door with soft closing, soft opening
- Supporting systems: Dish categories
- Multipoint temperature probe
- Baking sensor
- Rapid heating-up
- LED light, Switch for oven illumination
- Location of the steam generator is outside of the cavity
- Info button

Cleaning

- Ecolyse features: ceiling, back panel, side liners
- Full glass inner door

Environment and safety

- Child lock
- Automatic switch off
- Residual heat indicator
- Start/Stop button
- Door contact switch

Dimensions (HxWxD)

- 455x595x548mm



CTL636ES1 Fully Automatic Coffee Maker Stainless Steel

The built-in coffee center with OneTouch Function: offers great variety and highest comfort.

Performance

- SilentCream Drive: Quiet premium grinder made from non-wearing ceramic
- Coffee Sensor Pro: The grinding unit automatically adjust to bean variety
- One-touch coffee milk specialities with especially fine-pored froth thanks to an innovative milk frother
- Reduce heat-up time: Fastest first cup
- Water pump with 19 bar pressure
- 15,000 cup warranty: Consistently high appliance
- quality from the first cup to the 15,000th (valid for non-commercial use within 24 month)

Hygiene

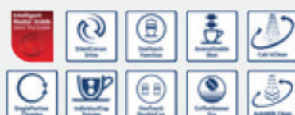
- Removable brewing unit: Easy and hygienic cleaning under running water
- AutoMilk Clean: Fully-automatic steam cleaning of the milk system after every beverage
- Milk frother removable and dishwasher-proof
- SinglePortion Cleaning: Complete emptying of all pipes after each brewing process
- Automatic rinsing program when switching off
- switching on
- Cal'nClean: Automatic cleaning and descaling programme

Flavour

- SensoFlow System: The innovative heating system guarantees maximum espresso indulgence every time, thanks to its ideal, constant brewing temperature
- One-touch preparation: Ristretto, Espresso, Espresso Macchiato, Coffe, Cappuccino, Latte
- Macchiato, Caffè Latte, at the touch of a button
- AromaDouble Shot: Extra-strong coffee with less bitterness thanks to two grinding and brewing processes

Convenience

- TFT Display with interactive menu
- MyCoffee: Save 8 favourite beverage with individual names and adjustable mixing ratio of milk and espresso
- IndividualCup Volume: Cup sizes adjustable individually, to ensure your cup gets filled just as far as you would like it to
- Coffee outlet and milk frother height-adjustable: Up to 15 cm high Latte Macchiato glasses fit underneath
- OneTouch DoubleCup: Prepare two cup simultaneously for all coffee and milk specialities
- Water tank removable for easy refilling (2.4 l volume)



Warming Drawer BIC630NS1B Stainless Steel

The multifunctional warming drawer for the 14 cm niche: for pre-heating plates, keeping food warm and low temperature cooking

Cavity volume: 20 l

Type of oven / heating system

- Heating plate made of toughened glass
- Temperature control in 4 levels: ca. 40° C - 80° C (glasses surface temperature)

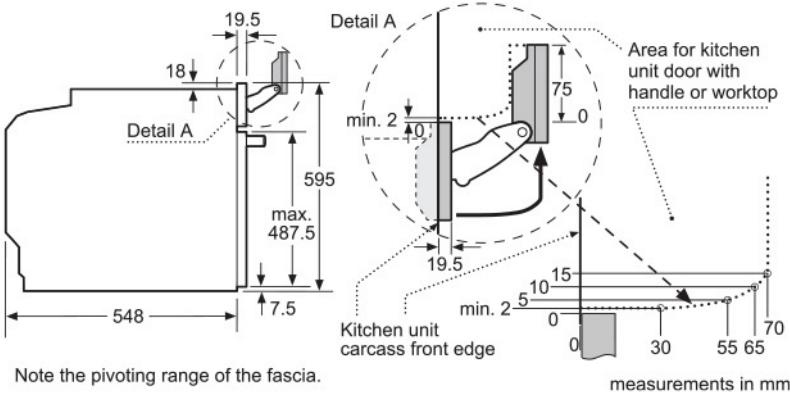
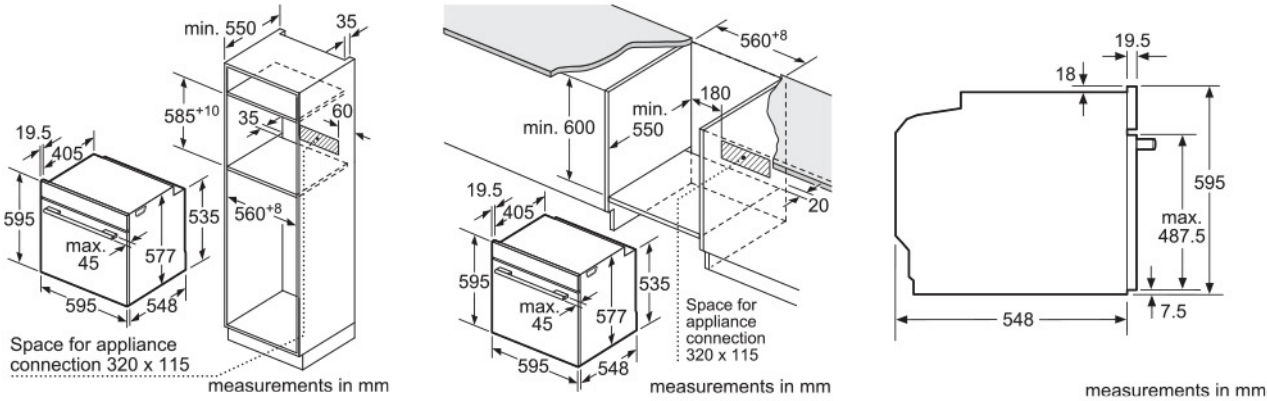
Comfort

- Loading: up to 25 kg
- Max. loading espresso cups: 64 PC or Max.loading plate: 12 PC
- 5 function: dough proving thawing of delicate foods keeping drinks and food warm pre warming of crockery gentle cooking
- Telescopic pull-out drawer
- Cool door
- Push & pull

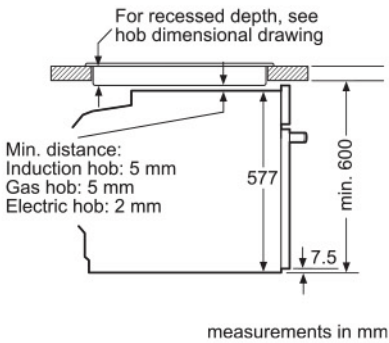
Technical diagrams.

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

60cm Built-in Appliance



Installation with a hob.



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

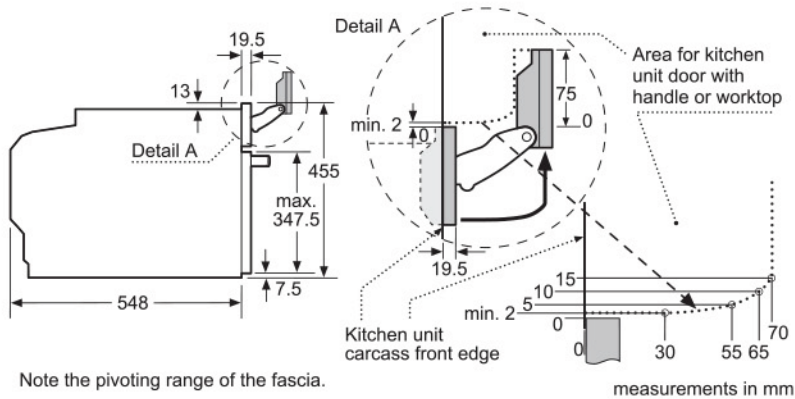
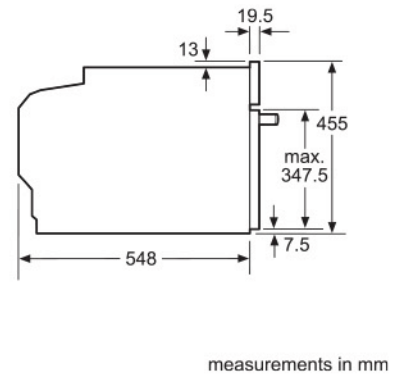
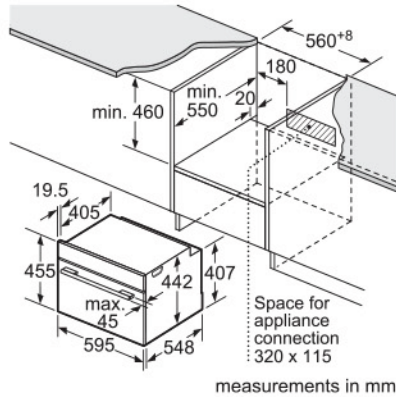
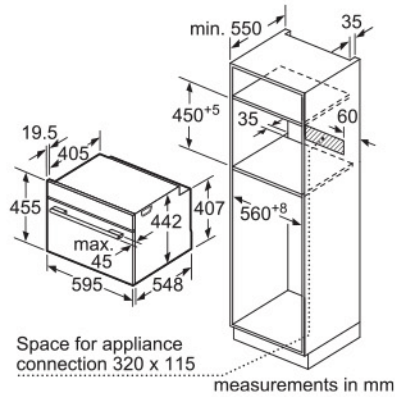
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface induction hob	43 mm	48 mm
Gas hob	32 mm	42 mm
Electric hob	22 mm	24 mm

HBG633BS1J, HBG655NB1, HBG655HW1A, HBG6753S1A, HBG656RS1B, HSG636ES1, HMG656RS1, HNG6764S1A

Technical diagrams.

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45cm Compact Built-in Appliance



CDG634BS1, CSG656RS1, CNG6764S1B

Service you can rely on.

Reliable, expert, fast: the customer service of Bosch, the manufacturer.
Before and after purchase - a lifetime long.

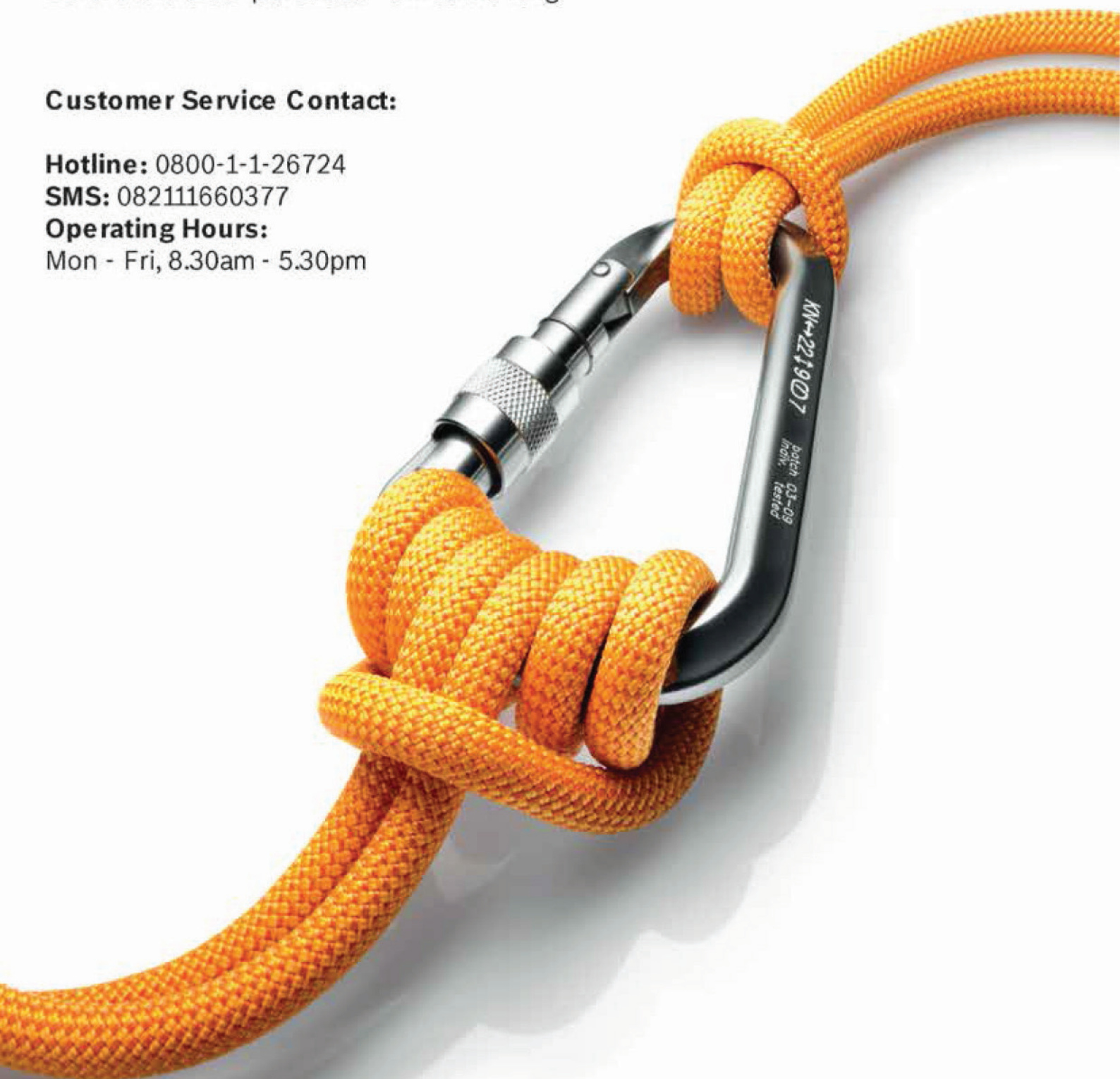
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SMS: 082111660377

Operating Hours:

Mon - Fri, 8.30am - 5.30pm





BOSCH

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