

Invented for life



**BOSCH**

Cook #LikeABosch

# The next level of cooking.

The new Series 8 oven range from Bosch.



# 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 settings.



Features may vary depending on models. Please check individual product specification.

**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.



# 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



# 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.

## Rye sourdough bread

### Ingredients |

For 1 loaf, approx. 30 slices  
Universal pan:

#### Sourdough proliferation

50 g sourdough, from the bakery  
or readymade sourdough  
375 g rye flour, type 1150  
375 ml water, lukewarm

#### Bread dough

350 g rye flour type 1150  
300 g wheat flour,  
type 405 or type 550  
2 tsp bread spice, crushed  
20 g dried yeast  
1 tbsp honey  
250 ml water, lukewarm  
20 g salt



### Preparation:

1. For the sourdough proliferation, add the sourdough to a bowl on the day before with the rye flour and the lukewarm water and stir. Leave to stand for 24 hours in a warm place.
2. On the next day, remove 50 g of the sourdough mixture and store it for making bread at a later stage. Add the remaining sourdough mixture to a mixing bowl. Knead the rye flour, wheat flour, bread spice, yeast and honey with the water. Knead until you have a smooth dough. Leave the dough to prove while covered in a warm place for 40 minutes.
3. Knead the salt into the raised dough, form a loaf and place into the lightly dusted universal pan. Leave to prove for approx. 30 minutes again.
4. Bake the bread as indicated.
5. Leave the baked bread to cool down on a wire rack.

### Setting procedure:

Level 2

Hot air 220 °C

Steam addition level 3

Baking time 15 minutes

afterwards

Hot air 180 °C

Baking time 50-60 minutes

# 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.



CONNECTED BY

**Home Connect**

**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



CONNECTED BY

Home Connect

# 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](http://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 don’t 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.



# Personal cooking support in the form of an oven.

You could search through stacks of cookery books and old family recipes without ever finding precise temperature or cooking time information. Bosch ovens offer you support. Thanks to automatic oven settings, you no longer have anything to worry about: just select the relevant dish and your oven will automatically be set to the ideal heating mode, temperature and cooking time. You can, of course, enter these settings yourself if you prefer - and do it easily. The oven will not only suggest the settings, but even if you don't know what to cook - Home Connect app. will assist you in finding the right recipe.



## **Assist Function.**

Not sure which oven setting to choose? The Assist Function is here to help. Simply select the dish you're cooking in the control panel, and your oven does the rest. The ideal heating mode, as well as temperature and preparation time are all set automatically. Perfection at the push of a button.



### Favourites.

To avoid having to enter the same settings for your favourite dish over and over again, just save them under “Favourites” so that you can access them instantly and at any time, both on the appliance and in the Home Connect app. To enjoy “Favourites”, just connect your oven to your registered Home Connect account.

### Recipe World.

With full access to an entire world of exciting recipes, Home Connect transfers your selected recipe’s ideal cooking settings directly to your oven. Just use your mobile device to select your desired dish from a vast recipe collection in the Home Connect app, and the oven automatically sets the ideal type of heat, temperature and cooking time for you. To enjoy this feature, just connect your oven to your registered Home Connect account.

### Cooking tips.

Keeping up to date with the latest in cooking takes time and effort. But with Home Connect, you can easily stay on top of your game. The app grants quick access to innovative cooking and food preparation techniques – directly on your smartphone or tablet. Taking your cooking skills to the next level has never been easier or more convenient. To enjoy cooking tips, just connect your oven to your registered Home Connect account.



**Microwave function in Series 8 ovens.**

Your daily life doesn't always allow you enough time for cooking. With the Series 8 ovens with the microwave function, every dish adapts itself to your schedule. Whether you want to quickly roast, bake or warm up a dish – with the intelligent combination of conventional heating modes and easily activated microwave, you can achieve perfect results in the shortest possible time. Not only does this save you up to 50% more time, but it also saves energy – while retaining 100% of the flavour. And, naturally, if all you need is a quick glass of warm milk, the classic microwave function is also available.

**Not just for warming up.**

Our built-in microwave ovens are good for much more than just defrosting precooked dishes. They speed up the defrosting process tremendously. Depending on your oven's features, they can help you prepare tasty dishes quickly. With some models, you can even grill. You can either manually enter the desired number of watts and the time or rely on the AutoPilot programme. And depending on the layout of your kitchen, you can install your built-in microwave either in a high cabinet above an oven or by itself in an overhead cabinet.

# Ready before you've even set the table.

Sometimes you just can't get the food on the table fast enough. Our ovens with microwave function help you maintain perfect control over your menu and your schedule.



## **Microwave Boost Function.**

Not sure what microwave level to select? Simply enter the proper number of watts – just as it now appears on most convenience food packaging. The highest watt level is identified by “Boost”.

## **Inverter magnetron.**

Do you want to heat your meal in the microwave without affecting its quality? Inverter models provide constant power at the required level to ensure that your food is heated gradually so that you can enjoy gently prepared food.



# 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.



## **Warming drawers, Series 8.**

Our Series 8 warming drawers can be installed either separately or in combination with our ovens and compact ovens out of Series 8 as well as with our Series 8 built-in automatic coffee machines. Our practical Push & Pull technology ensures they are always easy to open, even when you have both hands full. And for those of you who love keeping warm food and dishes.

## **Home Connect for warming drawers.**

Need to preheat plates while you're still on the go? Simply control your Wi-Fi-enabled multifunctional warming drawer via the Home Connect app: monitor the on/off status of the heating programme, set a timer to turn off the drawer and personalise your favourite settings from wherever you are. You can also select from additional heating programmes, for example defrosting or steak. Enjoy cooking on your own terms. To enjoy this feature just connect your warming drawer with your registered Home Connect account.

**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.

# Because there's hot – and then there's hot.

Truly perfect baking and roasting requires not only the ideal temperature, but also the appropriate heating mode. That's why Bosch ovens are equipped with a variety of heating modes that are optimally matched to specific dishes, from 4D Hotair to Slow Cook. For everything from haute cuisine to simple daily dishes, exceptional quality is guaranteed.



#### 4D Hotair.

Baking just got a whole lot more flexible: with 4D Hotair, heat is distributed swiftly and evenly throughout your oven's interior. Place your tray or rack on any level from one to four and enjoy consistently perfect results. And that's not all: You can also bake biscuits or cookies on up to four levels at the same time, and get reliable results from top to bottom.



#### Air Fry\*.

Cook until crispy, on one level with little fat. Especially suitable for food that is usually fried in oil, e.g. chips. The fan circulates heat from the grill element around the food at high speed. The exhaust air is extracted more intensively from of the cooking compartment.

\*Recommended with the use of Air Fry tray.



#### Hotair Gentle.

Do you want to save energy while cooking? With Hotair Gentle, we've improved the heating mode that's most commonly used in households. The fan distributes the heat evenly throughout the oven cavity, which can help save energy. When baking on a single level – such as small baked goods, cakes in tins or cakes on a baking tray – no preheating is necessary.



#### Steam Function Plus.

Gently steam vegetables, meat, fish and cereal; juice fruit; blanch food.

In order to reduce the cooking time, food can be steamed at above 100 °C, up to 120 °C.



#### Top and Bottom Heat.

The classic heating mode for traditional baking and roasting on a single level. Ideal for cakes with moist fillings and for casseroles.



#### Top and Bottom Heat Gentle.

Do you want to try additional heating modes? Besides the classic Top and Bottom Heat, another version is also available. With this heating mode, you can prepare small baked goods, bread and rolls to perfection every time. Depending on the particular food and method of preparation, you can also save energy.

**Slow Cook.**

For slow and gentle cooking at low temperature, e.g. 85 °C, for super-tender vegetables or poultry.

**Sabbath Mode.**

This function allows you to operate the oven on the Sabbath.

**Bottom Heat.**

This targeted form of heat is especially suited for dishes cooked in a water bath or in need of additional baking or browning on the bottom.

**Pizza Setting.**

The combination of bottom heat and hot air is ideal for preparing frozen products such as French fries and, of course, pizza – whether fresh or frozen.

**Hotair Grill.**

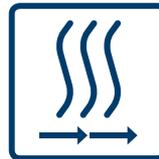
Once the desired temperature has been reached, the fan switches on and optimally distributes the hot air, especially around large dishes. Ideal for perfectly crisp roasts, poultry and whole fish.

**Full-width Grill.**

Especially suited for grilling large quantities – for example, steaks, sausages, fish or vegetables.

**Half-width Grill.**

Especially suited for grilling smaller quantities – including steaks, sausages or toast, or for broiling.

**Fast Pre-heating.**

Fast Pre-heating ensures up to 30% shorter preheating times – while maintaining the same energy consumption.

**Pre-heat.**

This function pre-heats your plates to the perfect temperature so that foods stay hot longer after serving.

**Keep Warm.**

This function keeps dishes warm – for example, when you're cooking multiple courses.

**Defrost.**

For gently defrosting meat, poultry, fish, bread and baked goods.

## Specifications



### Series 8 | HBG7563B1 Built-in 60cm Oven

#### Design

Black panel with black glass door  
TFT Touch Display Plus with digital control ring  
LED interior light

#### Performance

Cavity: 71 litres  
14 heating functions  
4D hotair, Air Fry, Top/Bottom heat, Gentle hotair, Gentle top/bottom, Hot air grilling, Grill - large area, Grill - small area, Pizza setting, Slow cooking, Bottom heat, Defrost, Keep warm, Plate warming

#### Features

Rapid heating function  
DishAssist programs  
PerfectRoast Plus  
Air Fry function  
Oven Assistant (via app or voice control device)  
Favourites - up to 30 different operating modes  
SoftOpening and SoftClosing  
HomeConnect

#### Cleaning

EcoClean Direct (top, sides, rear)  
Cleaning Aid and Drying function

#### Safety

Triple glazed glass door (Max temperature: 40°C)  
Childproof lock  
Automatic switch off  
Residual heat indicator

#### Power Rating

Total electric connected load: 3,600 kW

#### Dimensions

Product dimensions (H x W x D):  
595 x 594 x 548 mm  
Cut out dimensions (H x W x D):  
585-595 x 560-568 x 550 mm

#### Accessories

1 x Wire rack  
1 x Universal pan  
1 x Baking tray  
1 x Air-Fry grid  
1 x Multipoint meat probe



### Series 8 | HBG7764B1 Built-in 60cm Oven

#### Design

Black panel with black glass door  
TFT Touch Display Plus with digital control ring  
LED interior light

#### Performance

Cavity: 71 litres  
14 heating functions  
4D hotair, Air Fry, Top/Bottom heat, Gentle hotair, Gentle top/bottom, Hot air grilling, Grill - large area, Grill - small area, Pizza setting, Slow cooking, Bottom heat, Defrost, Keep warm, Plate warming

#### Features

Rapid heating function  
DishAssist programs  
PerfectBake Plus and PerfectRoast Plus  
Air Fry function  
Crisp finish function  
Oven Assistant (via app or voice control device)  
Favourites - up to 30 different operating modes  
SoftOpening and SoftClosing  
HomeConnect

#### Cleaning

Pyrolytic self-cleaning function  
Cleaning Aid and Drying function

#### Safety

Quadruple glazed glass door (Max temperature: 30°C)  
Childproof lock  
Automatic switch off  
Residual heat indicator

#### Power Rating

Total electric connected load: 3,600 kW

#### Dimensions

Product dimensions (H x W x D):  
595 x 594 x 548 mm  
Cut out dimensions (H x W x D):  
585-595 x 560-568 x 550 mm

#### Accessories

1 x Wire rack  
1 x Universal pan  
1 x Baking tray  
1 x Multipoint meat probe



### Series 8 | HSG7364B1 Built-in 60cm Steam Combination Oven

#### Design

Black panel with black glass door  
TFT Touch Display Plus with digital control ring  
LED interior light

#### Performance

Cavity: 71 litres  
21 heating functions  
4D hotair, Air Fry, Top/Bottom heat, Gentle hotair, Gentle top/bottom, Hot air grilling, Grill - large area, Grill - small area, Pizza setting, Slow cooking, Bottom heat, Keep warm, Plate warming, Steam plus, Reheating with steam, Proving dough with steam, Defrost with steam, 4D hotair + steam, Top/bottom heat + steam, Hotair grilling + steam, Warming + steam

#### Features

Rapid heating function  
DishAssist programs  
PerfectBake Plus and PerfectRoast Plus  
Steam function Plus - up to 120°C  
Air Fry function  
Oven Assistant (via app or voice control device)  
Favourites - up to 30 different operating modes  
SoftOpening and SoftClosing  
HomeConnect

#### Cleaning

EcoClean Direct (rear)  
Cleaning Aid, Descaling and Drying function

#### Safety

Triple glazed glass door (Max temperature: 40°C)  
Childproof lock  
Automatic switch off  
Residual heat indicator

#### Power Rating

Total electric connected load: 3,600 kW

#### Dimensions

Product dimensions (H x W x D):  
595 x 594 x 548 mm  
Cut out dimensions (H x W x D):  
585-595 x 560-568 x 550 mm

#### Accessories

1 x Wire rack  
1 x Universal pan  
1 x Baking tray  
1 x Steam container, perforated, size XL  
1 x Steam container, perforated, size M  
1 x Steam container, unperforated, size M  
1 x Multipoint meat probe

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.



### Series 8 | CMG7241B1B Built-in 45cm Compact Microwave Combination Oven

#### Design

Black panel with black glass door  
TFT Touch Display Plus with digital control ring  
LED interior light

#### Performance

Cavity: 45 litres  
16 heating functions  
2D Hotair, Air fry, Top/Bottom heat, Gentle hotair, Gentle top/bottom heat, Hotair grilling, Grill - large area, Grill - small area, Bottom heat, Plate warming, Microwave, 2D Hotair + microwave, Top/bottom heat + microwave, Hotair grilling + microwave, Grill - large area + microwave, Grill - small area + microwave  
5 microwave power settings (with Inverter)  
900W, 600W, 360 W, 180 W, 90W

#### Features

DishAssist programs  
Air Fry function  
Oven Assistant (via app or voice control device)  
Favourites (via app) - up to 10 different operating modes  
SoftOpening and SoftClosing  
HomeConnect

#### Cleaning

Cleaning Aid and Drying function

#### Safety

Triple glazed glass door (Max temperature: 40°C)  
Childproof lock  
Automatic switch off  
Residual heat indicator

#### Power Rating

Total electric connected load: 3,600 kW

#### Dimensions

Product dimensions (H x W x D):  
455 x 594 x 548 mm  
Cut out dimensions (H x W x D):  
450-452 x 560-568 x 550 mm

#### Accessories

2 x Wire rack  
1 x Universal pan



### Series 8 | CDG714XB1 Built-in 45cm Pure Steam Oven

#### Design

Black panel with black glass door  
TFT Touch Display Plus with digital control ring  
LED interior light

#### Performance

Cavity: 38 litres  
4 heating functions  
Steaming, Reheating, Dough proving, Defrosting

#### Features

DishAssist programs  
Oven Assistant (via app or voice control device)  
Favourites (via app) - up to 10 different operating modes  
SoftOpening and SoftClosing  
HomeConnect

#### Cleaning

Descaling function

#### Safety

Double glazed glass door (Max temperature: 40°C)  
Childproof lock  
Automatic switch off  
Residual heat indicator

#### Power Rating

Total electric connected load: 1,750 kW

#### Dimensions

Product dimensions (H x W x D):  
455 x 594 x 548 mm  
Cut out dimensions (H x W x D):  
450-452 x 560-568 x 550 mm

#### Accessories

1 x Steam container, perforated, size L  
1 x Steam container, unperforated, size L  
1 x Sponge



### Series 8 | BIC7101B1B Built-in 14cm Warming Drawer

#### Design

Black glass  
Illuminated touch-control  
Push-pull opening

#### Performance

Cavity: 20 litres  
Suitable for:  
Low temperature cooking, Keep warm, Plate warming, Cup warming  
Favourite (only available if connected to Home Connect)

#### Features

Glass surface temperature range: 30°C - 80°C  
Max loading: 25kg  
HomeConnect

#### Power Rating

Total electric connected load: 0.82 kW

#### Dimensions

Product dimensions (H x W x D):  
140 x 594 x 518 mm  
Cut out dimensions (H x W x D):  
140 x 560-568 x 550 mm

# 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.

## Specifications

### Series 8 | CTL7181B0 Built-in 45cm Automatic Espresso Maker

#### Beverages

Within appliances and Home Connect app:  
Up to 32 beverages (incl. milk, milk foam and hot water)  
AromaSelect - 3 different aroma profiles (mild-balanced-distinctive)  
Favourites - save up to 30 personalised beverages  
OneTouch DoubleCup - get two cups at the touch of a button

#### Features

SilentCeram Drive - high-quality grinder made of wear-resistant ceramic  
AromaDouble Shot - less bitterness in large beverages due to two brewing processes  
SensoFlow system - ideal constant brewing temperature  
Water pump with 19 bar pressure  
HomeConnect  
CoffeePlaylist (via app) - select several drinks in the app, prepared in your chosen order

#### Convenience

TFT Touch Display Pro - 6.8" TFT display with touch and slide functionality  
Removable water tank (2.4 litres)  
Milk container (0.7 litres)

#### Hygiene

AutoMilk clean - automatic steam cleaning after every drink  
Calc'nClean - combined descaling and cleaning program  
Automatic reminder for cleaning, descaling or water filter change  
Dishwasher safe parts: Drip tray, drip tray cover, coffee dregs container, collecting tray, milk container with lid and base, shelf for milk container, beverage dispenser, milk system

#### Safety

Childproof lock

#### Additional Features

Bean container with aroma protection lid (500g volume)  
Grinding fineness adjustable (multi-level)

#### Power Rating

Total electric connected load: 1,500 kW

#### Dimensions

Product dimensions (H x W x D):  
455 x 594 x 377 mm  
Cut out dimensions (H x W x D):  
450-452 x 560-568 x 400 mm

#### Accessories

1 x Milk container  
1 x Test strip  
1 x Connection hose for milk frother  
1 x Milk pipe

# No oven extends itself more for you.

Convenient baking begins with the loading and unloading of baking trays. That's why Bosch ovens come with new rails that you can position on any level you prefer in one simple step.





### Full Extension Clip Rails<sup>^</sup>.

Are your telescopic rails located on the lowest level but you prefer to bake on the second level? Normally, telescopic rails are permanently installed on one specific level. That's not the case with the new Series 8 ovens. Thanks to the Full Extension Clip Rails, you can choose the level on which you want your rails to be placed. Simply clip them on at the desired level in one simple step. Rails come with a special coating version for steam oven and also for Pyrolytic cleaning oven.

### Door with Soft Open & Soft Close.

Oven doors are now more convenient than ever: A special damping mechanism prevents oven doors from slamming shut. As you gently push the door shut, it stops just before closing and then shuts itself gently and quietly, thus guaranteeing a long life for both your oven and the oven door. When opening the door, you're assisted by the Soft Open function: The door gently comes to a stop.

### Childproof lock.

Not only do our oven doors stay cool enough to protect children's hands. We also provide additional safety in the form of our childproof lock: It prevents the door from opening and the programmes from being changed.

### Safety switch-off.

Have you ever forgotten to turn off your oven? That's no longer a problem with Bosch. Thanks to the safety switch-off feature, the oven turns itself off after a specified amount of time.

### Stay-cool door.

Bosch ovens meet the highest safety standards: The best Bosch oven doors reach a maximum temperature of only 30 °C\*. This means that curious children are even better protected against burns. The extra measure of safety is made possible by 30 % better ventilation. It gives you a good feeling to know that with Bosch ovens nothing can go wrong.

### Residual heat indicator.

You won't need to use your own finger to test whether the oven is still too hot after baking: The oven indicates residual heat in the display.

<sup>^</sup>Full Extension Clip Rails sold separately.

\*Measured at the centre of the window after 1 hour with a 180 °C oven temperature / top and bottom heat.



# 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.

\*Universal pan with ceramic non-stick coating sold separately.

**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.



\*Accessories sold separately.

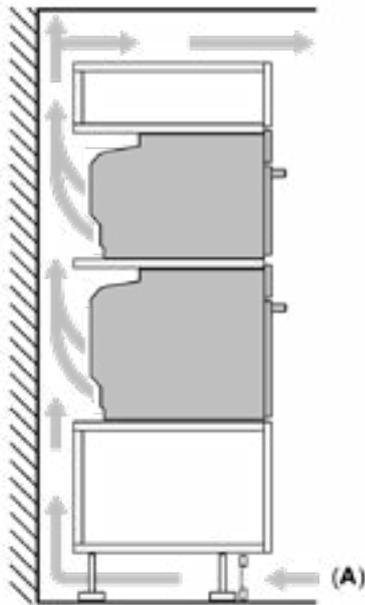
**Stone with wooden pizza paddle\*.**

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.

# Technical diagrams

## HBG7563B1, HBG7764B1

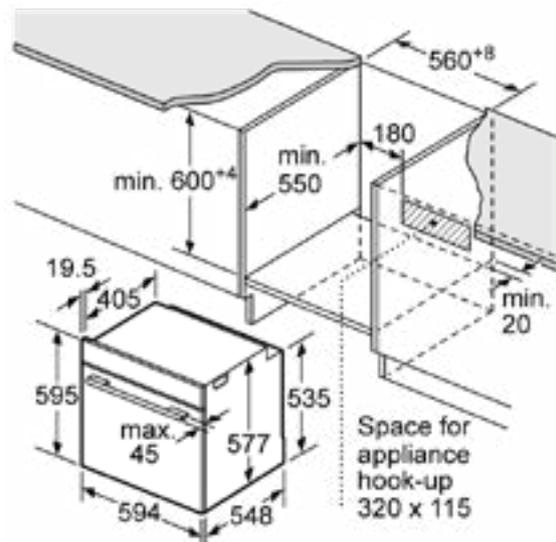
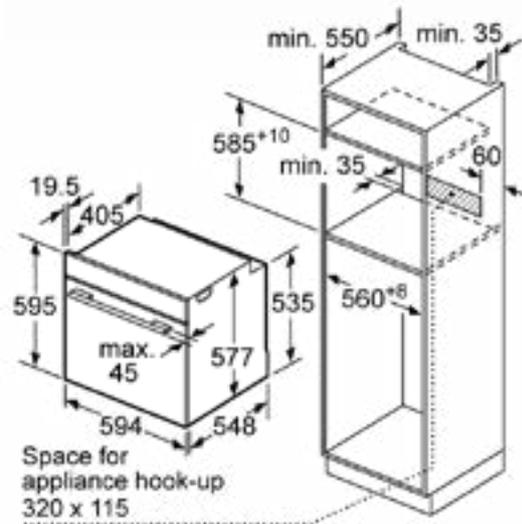
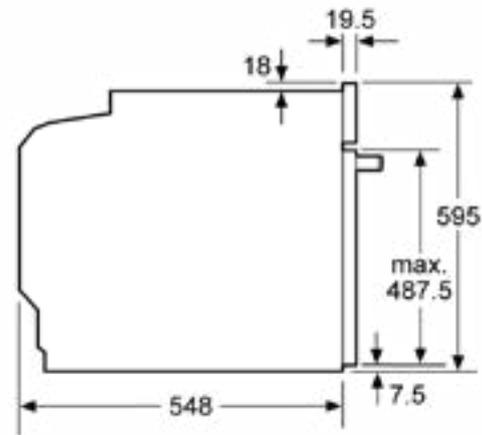
Installing two appliances on top of each other  
other  
Air exchange



A: Air inlet  $\geq 200 \text{ cm}^2$

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

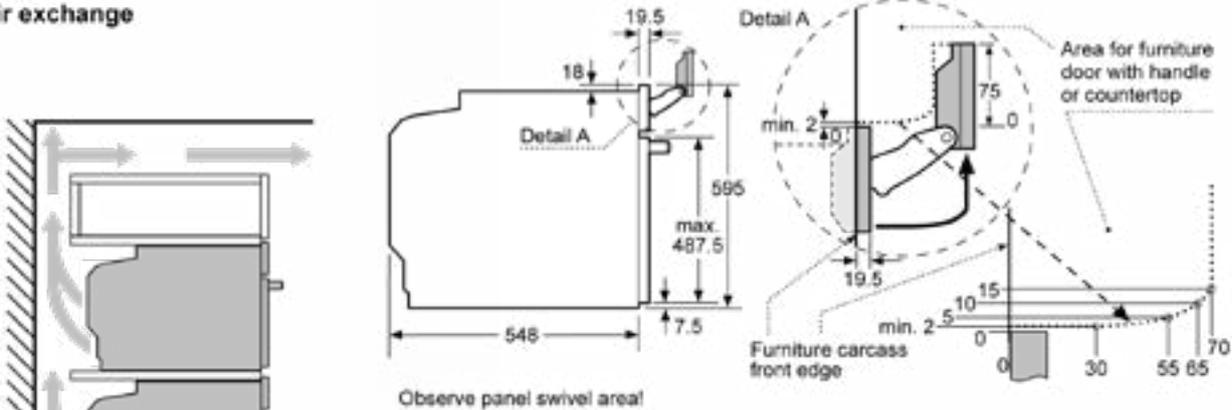
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm



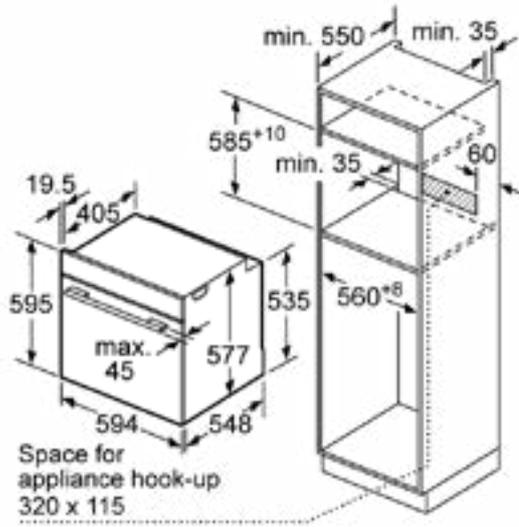
Measurements in mm

**HSG7364B1**

**Installing two appliances on top of each other  
other  
Air exchange**



Observe panel swivel area!

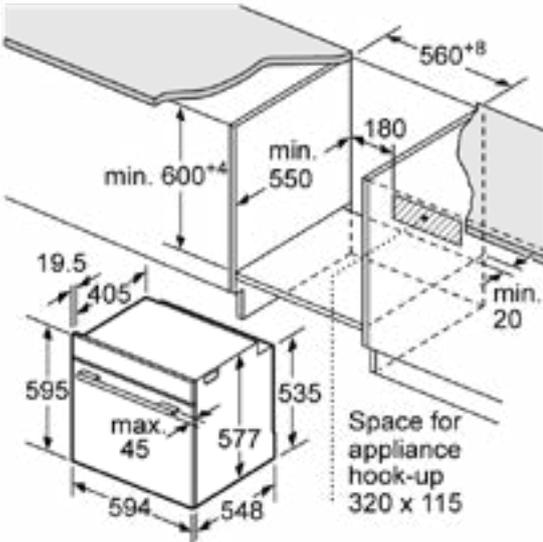


Space for appliance hook-up  
320 x 115

**A:** Air inlet  $\geq 200 \text{ cm}^2$

If the appliance is installed beneath a cooktop, the following countertop thickness (possibly incl. substructure) must be observed.

Cooktop type	min. countertop thickness	
	fitted	flush
Induction cooktop	37 mm	38 mm
Full-surface induction cooktop	47 mm	48 mm
Gas cooktop	30 mm	38 mm
Electric cooktop	27 mm	30 mm

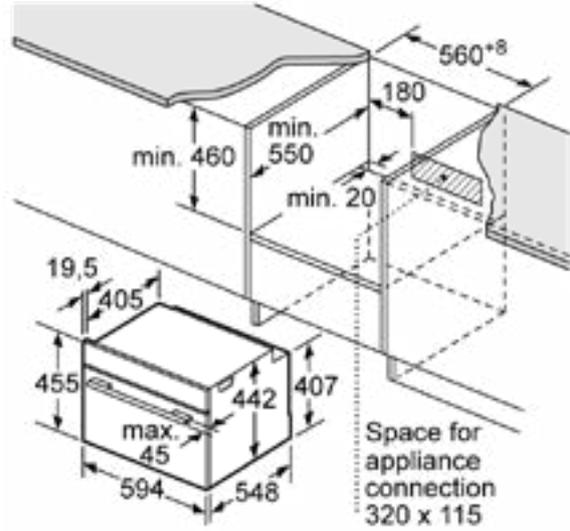
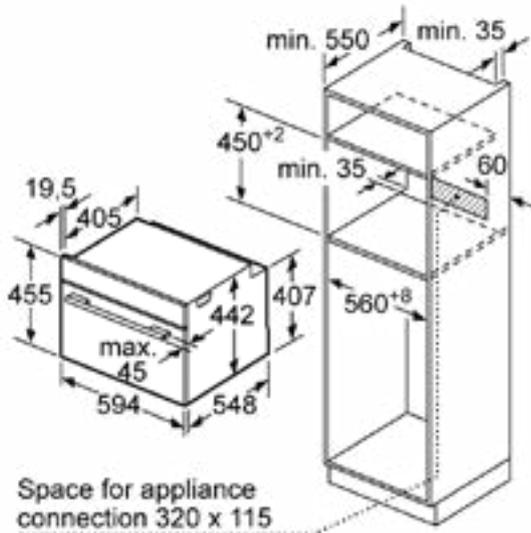


Space for appliance hook-up  
320 x 115

Measurements in mm

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.

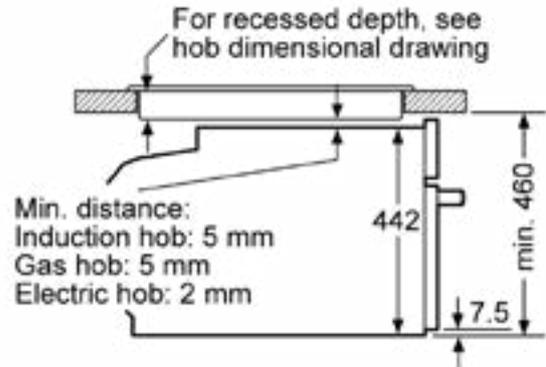
## CDG714XB1



If the compact appliance is installed beneath a cooktop, the following countertop thickness (possibly incl. substructure) must be observed.

Installation with a hob.

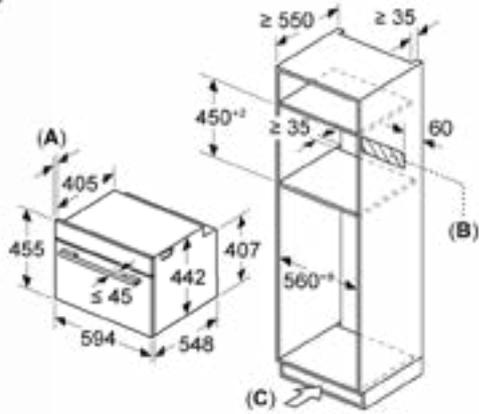
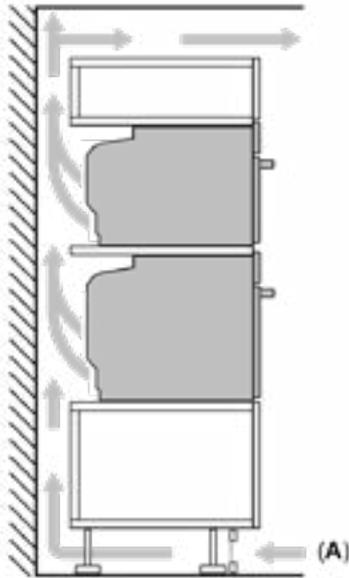
Cooktop type	min. countertop thickness	
	fitted	flush
Induction cooktop	42 mm	43 mm
Full-surface induction cooktop	52 mm	53 mm
Gas cooktop	32 mm	43 mm
Electric cooktop	32 mm	35 mm



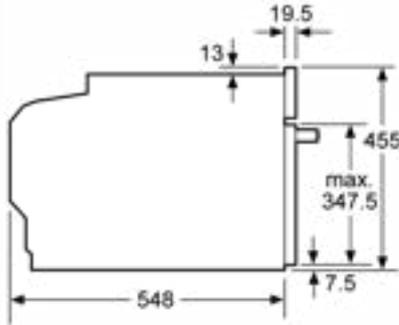
Measurements in mm

**CMG7241B1B**

Installing two appliances on top of each other  
Air exchange



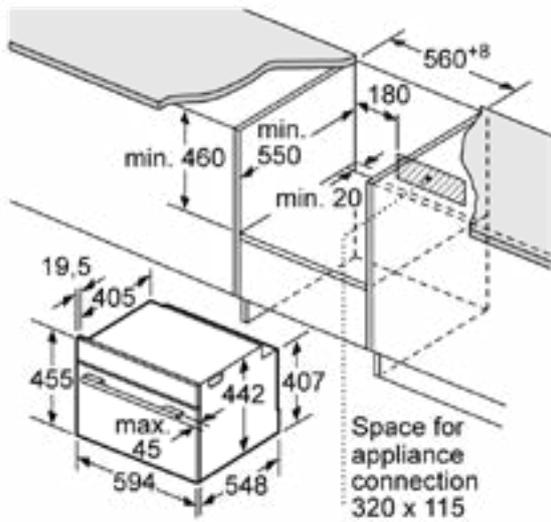
- A:** 19.5 mm
- B:** Space for appliance connection 320 x 115 mm
- C:** Ventilation space in the base ≥ 200 cm<sup>2</sup>



**A:** Air inlet ≥ 200 cm<sup>2</sup>

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

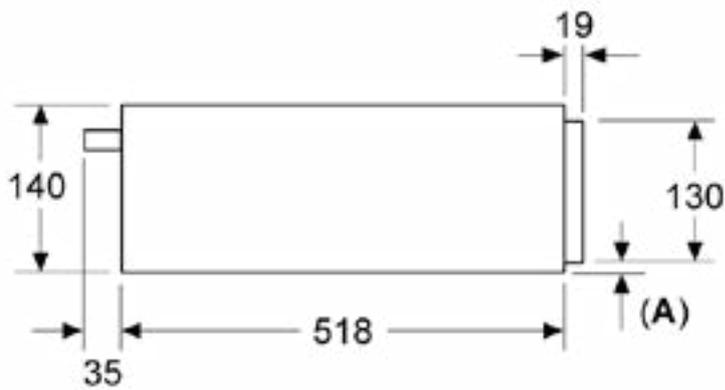
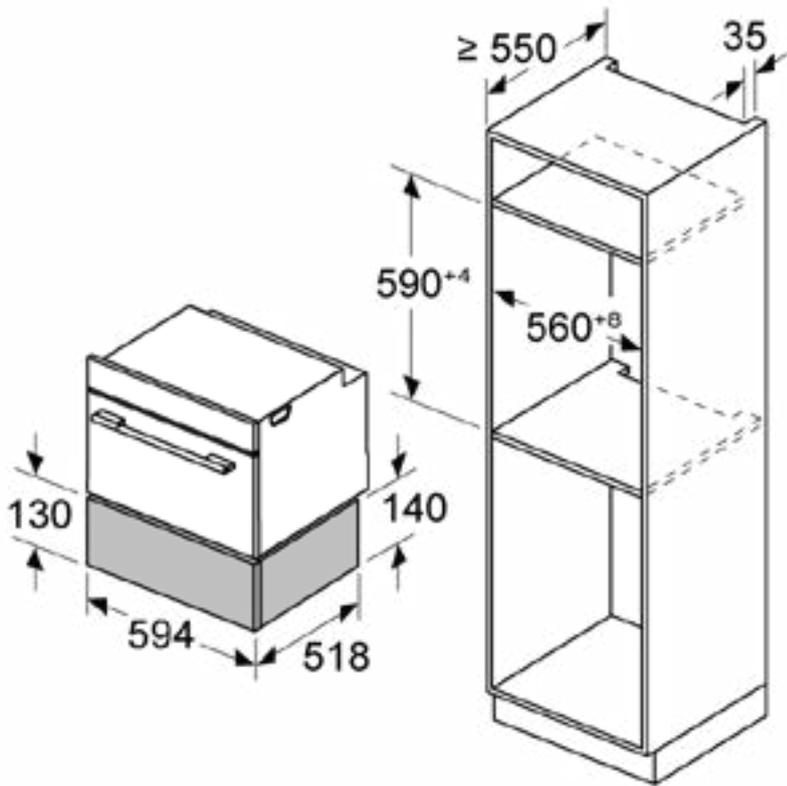
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	42 mm	43 mm
Full surface Induction hob	52 mm	53 mm
Gas hob	32 mm	43 mm
Electric hob	32 mm	35 mm



Measurements in mm

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.

## BIC7101B1B

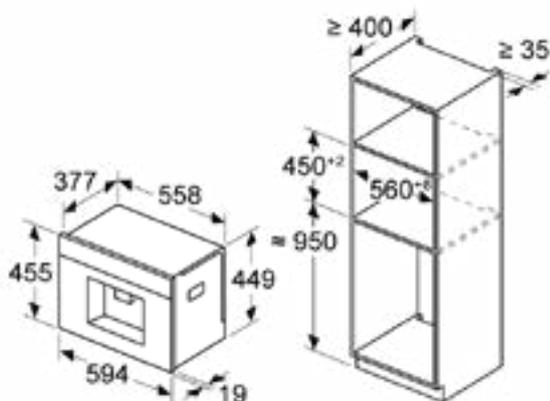


**A: 7.5 mm**

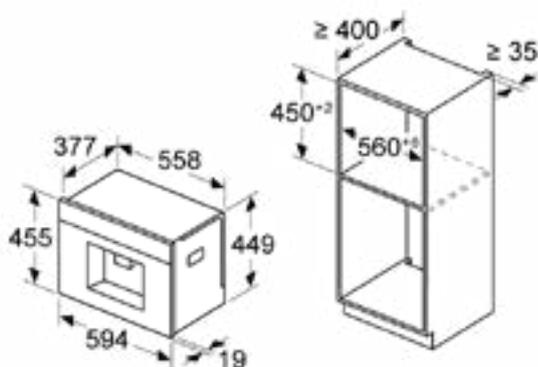
Compact ovens with appliance height of 455 mm can be installed above the warming drawer without an intermediate floor

Measurements in mm

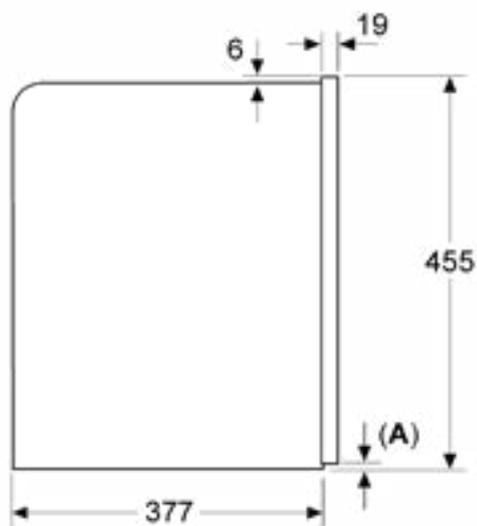
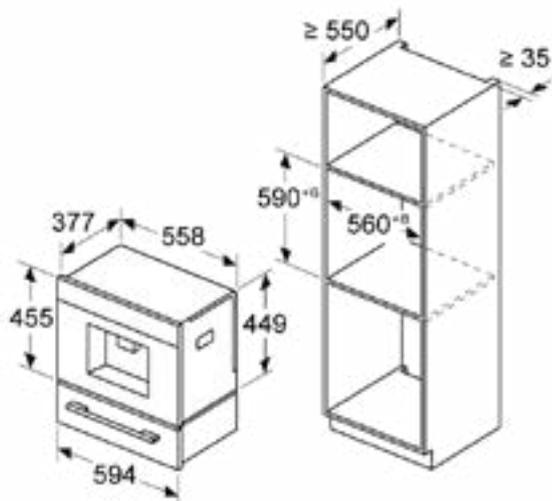
# CTL7181B0



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

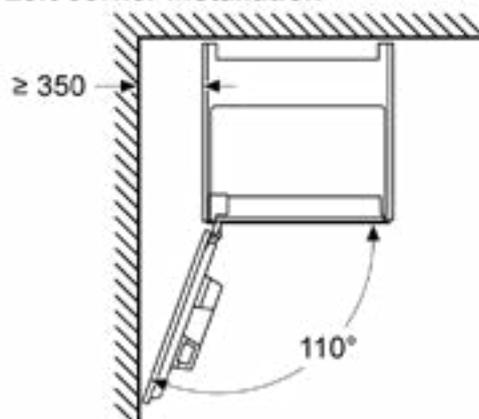


Bean and water containers are removed from the front  
 Recommended installation height  
 950–1450 mm



A: 7.5 mm

### Left corner installation



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

Measurements in mm



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