

Invented for life



**BOSCH**

# Perfect results at your fingertips.

The new generation of built-in appliances from Bosch.  
A complete solution for your everyday essentials.



reddot winner 2023



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# Invented for life.

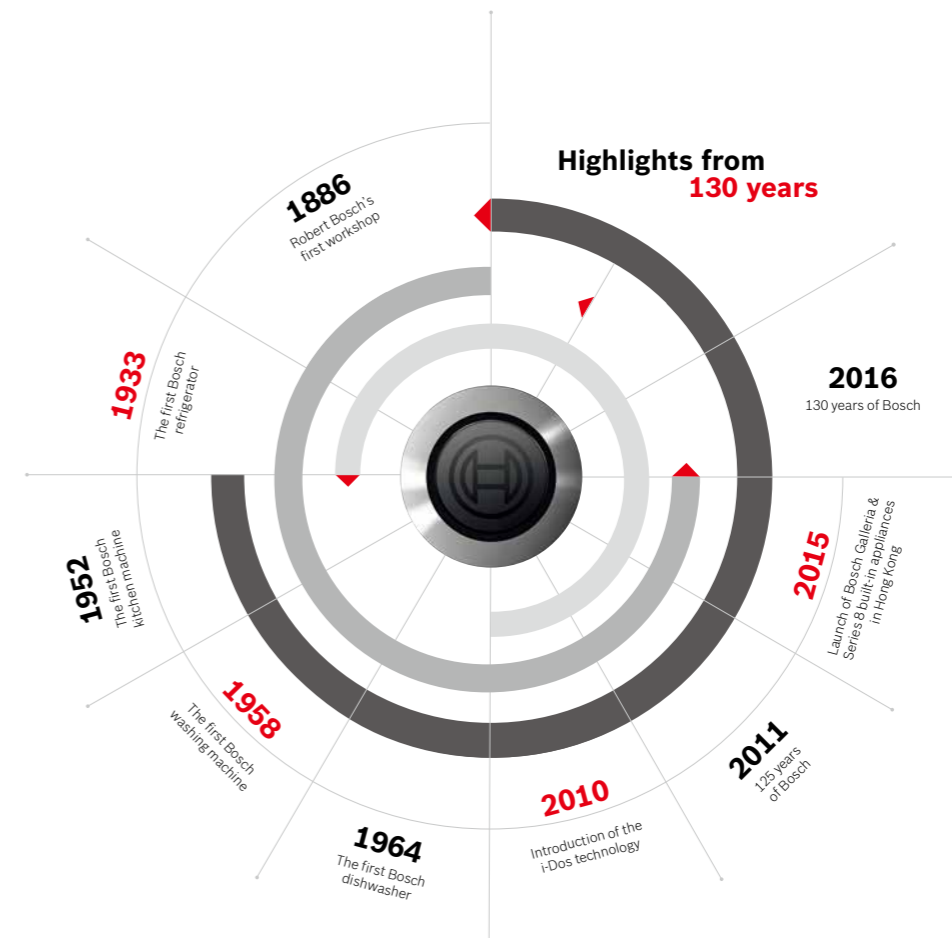
The beauty of German craftsmanship and design, perfectly showcased by Bosch over 130 years.

Founded in 1886, Bosch has been synonymous with outstanding technology and craftsmanship. Through continuous innovation, precise electrical engineering and electronic technology, Bosch has become the world's pioneer in industrial technology. Simple yet elegant, Bosch home appliances make every kitchen an art space with their concise design and aesthetics of life.

Today, Bosch is one of the leading home appliances brands in Europe. The brand offers a full spectrum of small domestic, free-standing and built-in appliances in Hong Kong. Renowned for its one-stop cooking solution, Bosch products include the highly-rated kitchen machines; professional, high quality ovens, steam ovens, cooktops, cookerhoods, refrigerators and dishwashers. Other home appliances include vacuum cleaners, washing machines and coffee machines, offering a complete solution for living with innovative designs to fulfil the unique need of every consumer.

"I would rather lose money than trust", the philosophy of company founder, Robert Bosch, continues to guide Bosch in developing high-quality products and assuming social responsibility wherever it operates. Treating people and nature with respect has been a corporate principle from the beginning and is reflected in the company's energy-efficient, resource-conserving and sustainable products and processes.

True to the brand's philosophy brand "Invented for life", Bosch will continue to offer consumers with quality and perfect technology for a better life.





# Designing perfection.

“We take rational values and make them tangible at an emotional level”  
Robert Sachon, Global Design Director of Bosch Brand

## “Bosch” Stands for perfection

Bosch Home Appliance has stood for technical perfection and superior quality. The design team has always presented rational values, making them tangible through comprehensive and intuitive design. Bosch’s appliances showcase high-quality materials and deliver them right down to the smallest detail. We treat design as a key part of brand management. Our design team has always played a critical role in the development of product concepts from inception to ensure perfection is concisely achieved and quality is perceived with all senses.

## Bosch is the winner of Red Dot Design Award and iF Product Design Award in 2023

Our products have received applause worldwide with more than 500 awards in the past 10 years, thanks to their groundbreaking technology, outstanding quality and intelligent design. Today, Bosch continues its outstanding record of winning numerous prestigious international awards and accolades including the iF DESIGN AWARD 2023 Gold and reddot design award – best of the best 2023. Both design awards are one of the largest and most prestigious awards in the world and they demonstrate premium quality, advanced technology, ease of operation and outstanding German tradition, which Bosch has been able to rely on.



reddot winner 2023



\* Source: Euromonitor International Limited; Consumer Appliances, volume sales 2016-2023  
\* Source: Euromonitor International Limited; BSH Hausgeräte GmbH in Ovens, volume sales 2023

## Kitchen Modification Service.

Bosch’s team of skilled professionals provide customized solutions, expertly installing your appliance with minimal alternations.



### 5 Simple Steps

- 1 Expert on-site assessment
- 2 Book an appointment
- 3 Detailed planning and modification explanation
- 4 Appliance installation
- 5 Testing and restoration

### Upgrade Kitchen Case Studies

- Case 1** Dismantle cabinet and install dishwasher     **Case 2** Install stackable washer & dryer



Service available in Bosch Experience Centre and designated kitchen dealers.



# Bosch cooking appliances. Designed to make your everyday life easier.

The appliances from Bosch perfectly compliment each other to make every moment in your kitchen a perfect, tasteful and relaxed moment.

## Hoods

A range of designs to suit your dream kitchen. From focal point canopy to hidden integrated hoods our whisper-quiet hoods will be a pleasant surprise and will allow you to enjoy cooking even more.

## Food Preparation

Our multi-functional, award winning kitchen machines, food mixers and processors are packed with innovative, labour-saving technology so you can chop, blend, shred, mix and whisk your way more quickly through your food preparation task.

## Refrigeration

Stylish matching your kitchen cabinetry and packed full of sensor technology keeping your food fresher for longer.

## Hobs

Choose a hob to match your cooking habits: From our revolutionary gas hobs to innovative induction.

## Dishwashers

A dishwasher is a must in any modern kitchen to save you the hassle of cleaning up. Choose from built-under, semi and fully integrated models to perfectly integrate into your kitchen.

## Ovens

High-quality stainless steel combined with sleek black glass offers a timeless design, while sophisticated features deliver the best results meaning less work and more cooking pleasure.



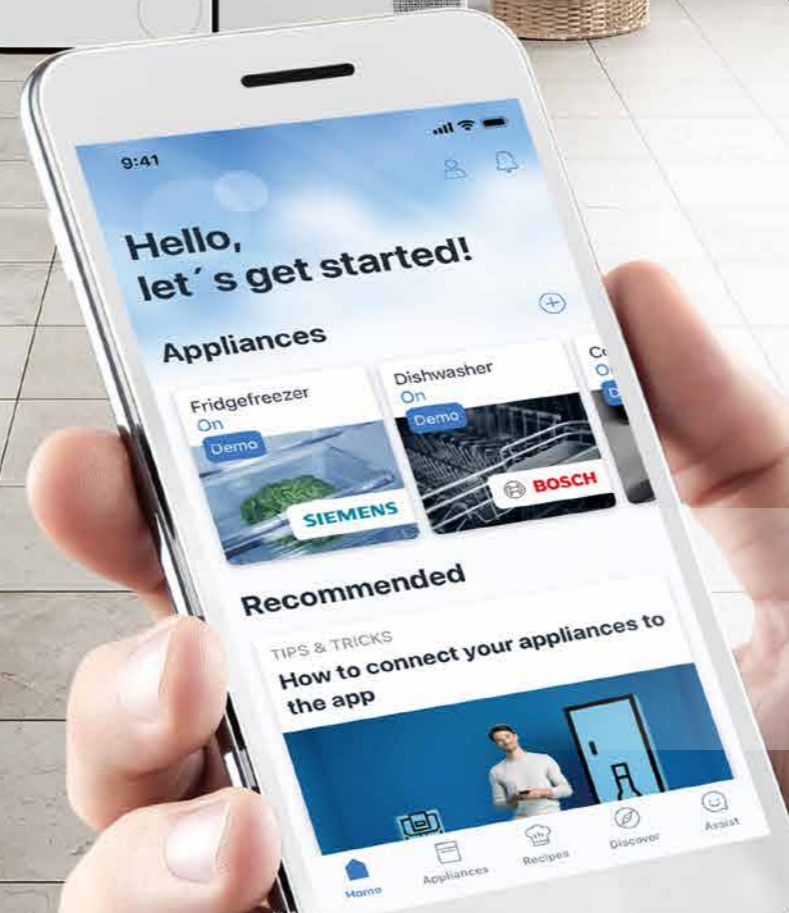
# Welcome to a connected life.

At Bosch, we believe that a smart home is one that is built around you and your needs. That's why we've designed a new range of appliances that work seamlessly together to bring convenience to your home - made possible with Home Connect. With just an app on your smartphone or tablet, you can now remotely control and monitor your appliances at home, leaving you with more time to spend on more important things: like spending quality time with the one you love.

It's time to clean your filter

Your Cappuccino is ready. Enjoy!

Program is finished



Download and install  Home Connect



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Google Play is a service provided by Google LLC



Ovens.



## Designed for all of the senses.

No matter whether you prefer steaming, baking or roasting, the accent line of the new Series 8 oven range from Bosch has got all kitchen skills covered. With 60cm or 45cm ovens, built-in coffee machines and vacuum drawers – all in the same stunning seamless design. The elegant panel with the Digital Control Ring engraved in the glass, dark glass front and the carbon black colour handle with an embossed Bosch logo were made to perfectly integrate into the kitchen environment, making cooking a delight on all levels.



Discover more







## Pure art.

Discover a seamless design that integrates perfectly into the kitchen environment. With embossed Bosch logo on handle 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.



### Thin Handle.

A thin metal 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.

# Put your food on display.

The innovative user interface makes cooking easier than ever. Adjust any of your oven settings with a slight turn of the Digital Control Ring engraved in the glass. 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.





# Individual Browning.

Everyone has his own preferred degree of browning. To make sure that your Bosch oven knows yours, just enter it yourself. Thanks to Artificial Intelligence, the integrated Oven Camera will then detect when the dish is properly browned and will stop the cooking process. Perfection has never been easier. To enjoy “Individual Browning”, just connect your oven to your registered Home Connect account.



### Oven Camera.

Thanks to your Oven Camera you can now have a quick sneak peek into the oven and see the dish on the screen of your smartphone! You can take pictures and send them to your friends or share on Social Media. The Home Connect app lets you know when your dish is ready and your oven switches off automatically. So you can relax and take your meal out when you are ready, too.



## Pizza with vegetables

### Ingredients | 2 pizzas

- Universal pan:**
- Sauce**
- 200 g tinned chopped tomatoes
  - 1 tsp extra virgin olive oil
  - 2 stalks fresh basil
  - 2 pinches salt
  - 1 pinch ground pepper

- Topping**
- 1 red pepper and 1 zucchini
  - 7 cherry tomatoes
  - 8 leaves fresh basil
  - 140 g mozzarella
  - 1 tsp extra virgin olive oil
  - 80 g grated mozzarella

- Dough**
- 500 g plain flour (type 550)
  - 5 g dried yeast
  - 10 ml olive oil
  - 10 g salt
  - 330 ml water

### Preparation:

1. Pour the water into a large mixing bowl, add the dried yeast and mix with a whisk. Add the plain flour, olive oil and salt. Knead with a hand mixer for about 10 minutes at medium speed. Cover with a tea towel. Leave to rise for about 2 hours.
2. Thinly slice the red pepper and zucchini, cut the 7 cherry tomatoes into halves and roughly chop the mozzarella.
3. Place the chopped tomatoes, 1 tsp of the olive oil, 2 stalks of the basil, ground pepper (1 pinch) and 2 pinches of salt in a measuring cup. Blend with a hand blender, gradually increasing the speed.
4. Using your hands, carefully pull out the dough on a greased universal pan. Spread with the tomato sauce, scatter with the grated mozzarella and top with the cherry tomatoes, red pepper and zucchini. Top with the mozzarella, drizzle with the remaining olive oil (1 tsp) and top with the remaining 8 leaves of basil.
5. Bake in the oven on Level 2



**Setting procedure:** Select Meals, Individual Browning (connected with Home Connect is needed), select pizza and then the desired browning level. Cooking time is ca 25-30 minutes but the oven automatically switches off when the browning level is reached. With your smart phone and the Home Connect App you can have a look into your oven during the baking process and even share a photo.



# 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.





# Sous-vide. Right to the point.

Sous-vide is French for “cooking under a vacuum”. With this method, meat, fish, fruit or vegetables are steamed at a relatively low and constant temperature ranging between 50°C and 95°C in a vacuum bag, sealed previously in the Bosch vacuum drawer. Such process protects the nutritious parts of the ingredients, developing fully their natural taste. For a crisp crust and roasted aroma, you can briefly sear meat on all sides after cooking.



### Vacuum-sealing drawer.

The vacuum-sealing drawer offers you a wide range of applications: you can vacuum-seal fresh fruit, vegetables or leftovers and freeze them easily – the nutrient, vitamins and flavor are retained much longer than with the conventional freezing. You can also use one of the accessories to vacuum-seal a canning pot or an open bottle of wine. Vacuum drawer is as well perfect for Sous-vide cooking: just pack the food like meat, fish, vegetable or fruit in the plastic bag, remove the air and steam it in your accent | line steam oven.



### Vacuum sealing.

To ensure optimum heat transfer during cooking, a vacuuming device should be used for vacuuming, which can achieve a vacuum of approx. 99%. This is the case with our new vacuum drawer. It can be accommodated directly under our 45cm Bosch oven. So you can easily vacuum-seal your individual dishes airtight yourself.

## Warm breast of duck salad

### For 4 servings:

- 2 duck breasts, approx. 300 g each
- 40 g butter
- 1 bunch spring onions
- 1 walnut-sized piece fresh ginger
- 1-2 garlic cloves
- 5 tbsp rice vinegar or fruit vinegar
- 3-4 tbsp light soy sauce
- 2 tbsp roasted sesame oil
- 3 tbsp sunflower oil
- 30 g peanuts, chopped
- Salt
- Black pepper, freshly ground
- Sugar



### Preparation:

1. Rinse the duck breasts under cold water and pat dry. Place the duck breasts into a vacuum-sealing bag with the butter and vacuum-seal at level 3.
2. Place the meat into the combi-steam oven in the vacuum-sealing bag and cook as indicated.
3. After cooking, remove the meat from the bag and pat dry. Heat the clarified butter up in a frying pan and sear the duck breasts on all sides in the hot fat so that the surface becomes nicely browned and the middle remains tender and juicy.
4. Leave the meat to cool down and cut into thin slices diagonally.
5. Wash the spring onions, pat dry, trim and cut diagonally into fine slices. Peel the ginger and garlic and chop finely. Mix everything with vinegar, soy sauce and the two oils and pour over the slices of duck breast.
6. Season the salad, sprinkle with chopped peanuts and serve.

Setting procedure: Sous-vide 62°C, cooking time: 70 minutes





# 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 26% more nutrients and up to 8% more Vitamin C than conventional cooking methods\*\*. Whereas steaming red pepper at a temperature over 100°C retains up to 12% 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.





# 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



# 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



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

## Home Connect app.

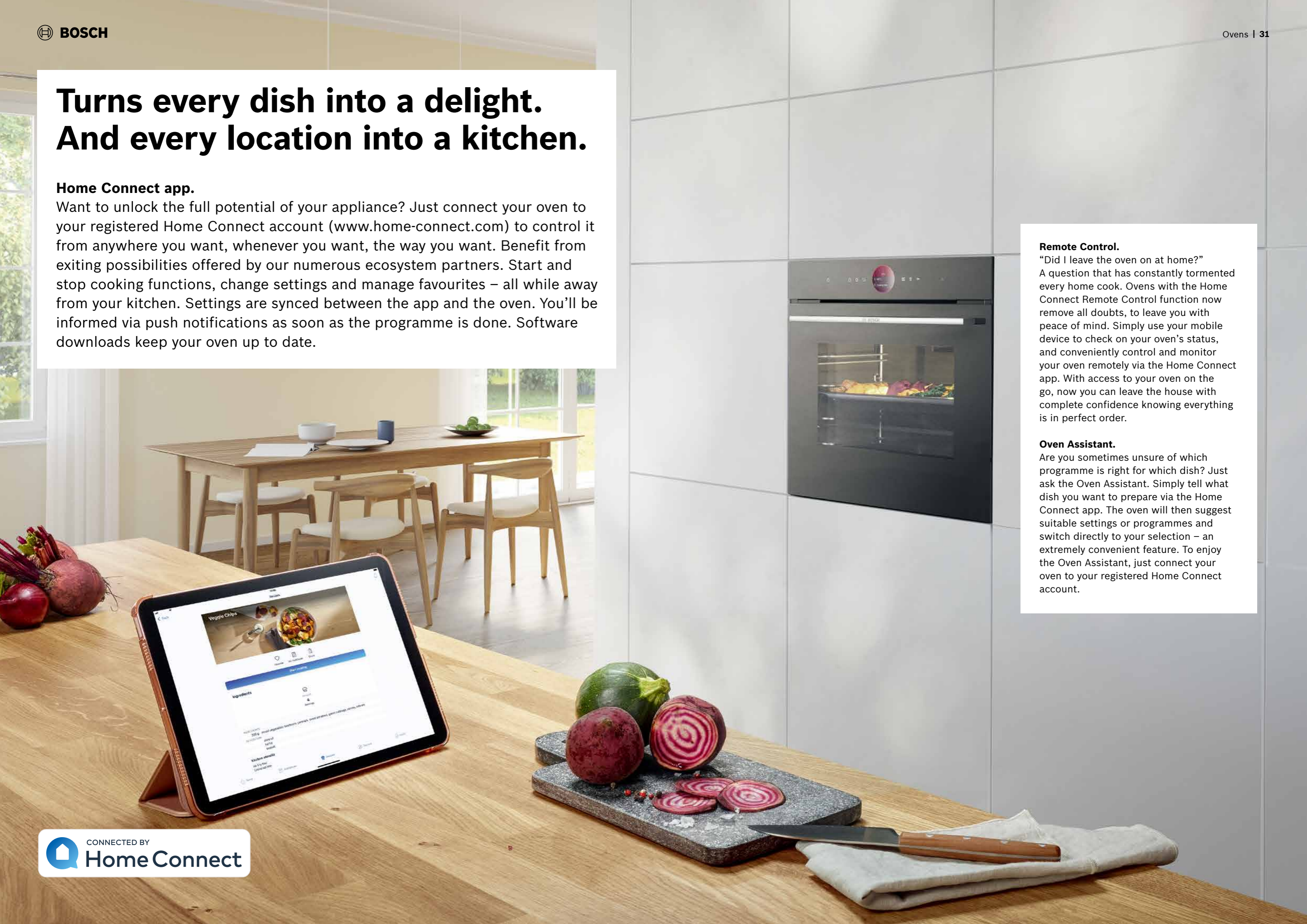
Want to unlock the full potential of your appliance? Just connect your oven to your registered Home Connect account ([www.home-connect.com](http://www.home-connect.com)) to control it from anywhere you want, whenever you want, the way you want. Benefit from exciting possibilities offered by our numerous 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.

## 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. 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.



### 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.

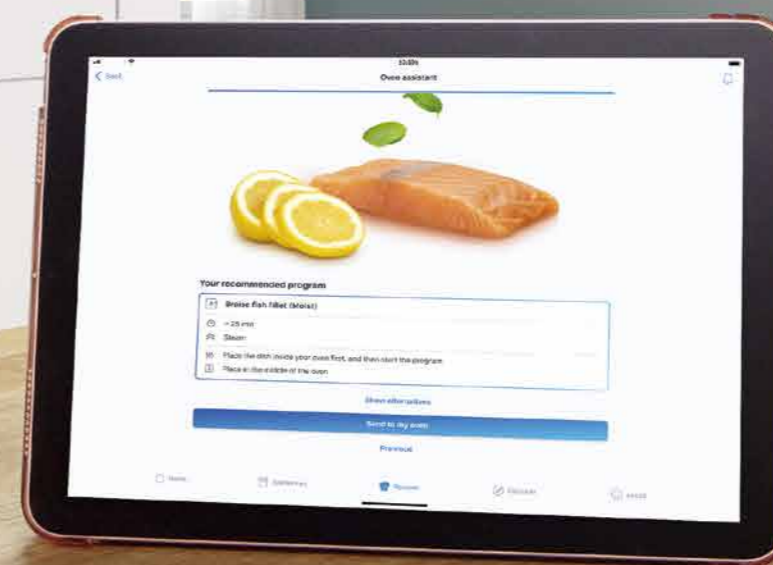
### Cooking tips.

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.



### 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.





# 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 and our microwaves help you maintain perfect control over your menu and your schedule.



**Flat Grill Heater.**

Do you want to grill in the microwave with an even and perfect result? Flat Grill Heater provides an even heat distribution and you can grill on the whole tray with an even and perfect result. It is easy to clean thanks to the catalytic coating and the honeycomb structure.

**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.



**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.



# 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 Desiccation. 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.



**3D Hotair.**

Now you can bake a batch of goodies, like cookies, on up to three levels simultaneously. 3D Hotair distributes heat quickly and evenly throughout the oven cavity. You can also cook several different dishes simultaneously in one oven – for example, you can bake lasagne for tonight and muffins for tomorrow all in one go, without mixing flavors.



**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.



**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.



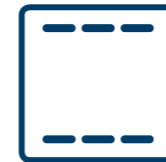
**Top and Bottom Heat.**

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.



**Intensive Heat.**

A combination of top heat and extreme bottom heat – for superior baking results with a crisp base and moist filling – for example, for a tarte flambé or cheesecake.



**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.



**Full-width Grill.**

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



**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.



**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.



**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.



**Half-width Grill.**

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



**Desiccation.**

Our desiccation heating mode is a healthy alternative to buying dried fruit from the supermarket. Whether you want dried apples for muesli or dried tomatoes for antipasti – your oven has it covered. You'll taste the difference – and can be sure that additives such as sulphur dioxide never reach your plate.



**Defrost.**

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



# 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.

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.



### Lighting versions.

Depending on the model, Series 8 ovens are equipped with our classic halogen, standard LED or new Dual-LED illumination. Three different lighting options guarantee optimal visibility inside the cavity.

### 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.

Childproof lock 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.

\*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. For the meticulous housekeeper, you can spend a minimum of time cleaning and have even more time to enjoy cooking and do your family bonding.



### 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.

A special coating of microfine ceramic spheres on the oven walls and roof gently breaks down grease splatters 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.

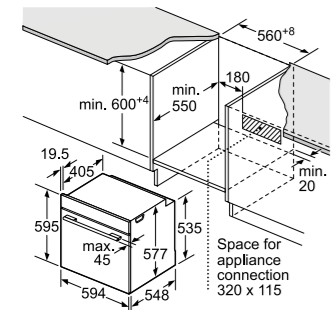
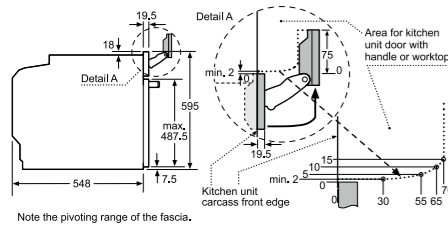
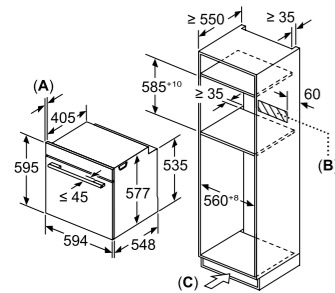
Is your oven lightly soiled and in need of a quick cleaning? Just place approximately 400 ml of water with a drop of liquid detergent in the bottom of the oven cavity and select the proper cleaning programme. The environmentally friendly cleaning system softens baked-on residue, making it much easier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







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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

**HNG978QB1** \$56,900  
60cm built-in oven with added steam and microwave function



- Programmes**
- 16 cooking methods:
    - 4D HotAir
    - Air Fry
    - Hotair Gentle
    - Top and Bottom Heating
    - Top and Bottom Heating Gentle
    - Bottom Heat
    - Hotair Grill
    - Full-width Grill
    - Half-width Grill
    - Pizza Setting (Intensive Hotair)
    - Keep Warm
    - Plate Warming
    - Intensive Heat
    - Slow Cook
    - Defrost
    - Desiccation
  - Microwave output:
    - 5 power levels: 800W, 600W, 360W, 180W, 90W
  - 2 steam cooking methods:
    - Reheat
    - Dough Proving
  - 4 combination added steam and oven functions:
    - 4D HotAir
    - Top and Bottom Heating
    - Hotair Grill
    - Keep Warm
  - 5 combination microwave and oven functions:
    - 4D HotAir
    - Top and Bottom Heating
    - Hotair Grill
    - Full-width Grill
    - Half-width Grill

- Functions and Features**
- Individual Browning
  - PerfectBake Plus
  - PerfectRoast Plus
  - Pyrolytic cleaning function
  - Pyrolytic proof rails
  - Steam Boost Function
  - Assist function - automatic cooking programmes
  - Automatic temperature proposal with actual temperature display
  - Drying function
  - Rapid heat function
  - Descaling function

- Design**
- 6.8" TFT color and graphics display
  - Digital ring touch control
  - Camera in the oven
  - dualLED light at cavity
  - 5 shelf levels with 1 level full extension telescopic rail
  - Enamel oven interior

- Safety functions**
- Door contact switch
  - Residual heat indicator
  - Quadruple glass cool touch door (30°C door temperature)<sup>^</sup>
  - SoftOpen and SoftClose door
  - Integral cooling fan
  - Childproof lock
  - Water tank empty indicator

- Technical information**
- Capacity: 67L
  - Water tank capacity: 1L
  - Heating temperature: 30°C - 300°C
  - Total connected load: 3.6kW (20A single-phase connection)
  - Grill output: 2.8kW (max.)
  - Dimensions (H x W x D):
    - Appliance: 595 x 594 x 548 mm
    - Cavity: 357 x 480 x 392 mm

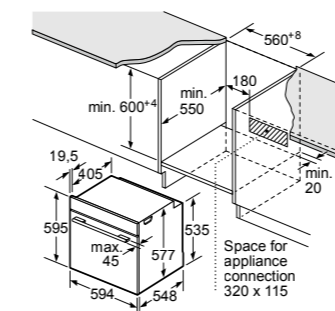
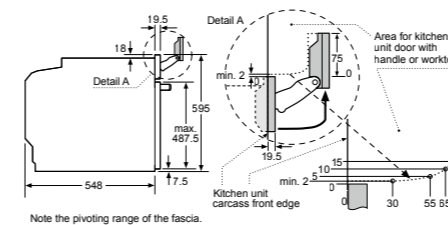
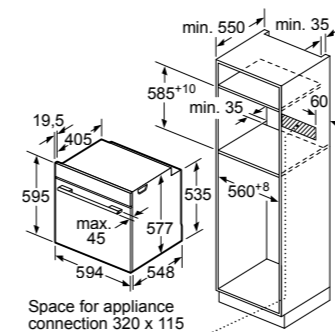
- Supplied Accessories**
- 1 enamel baking tray
  - 1 universal pan
  - 1 combination grid

- Country of origin**
- Germany

<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.



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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

**HSG958DB1** \$52,900  
60cm built-in combination steam oven



- Programmes**
- 15 cooking methods:
    - 4D HotAir
    - Air Fry
    - Hotair Gentle
    - Top and Bottom Heating
    - Top and Bottom Heating Gentle
    - Bottom Heat
    - Hotair Grill
    - Full-width Grill
    - Half-width Grill
    - Pizza Setting (Intensive Hotair)
    - Keep Warm
    - Plate Warming
    - Intensive Heat
    - Slow Cook
    - Desiccation
  - 5 steam cooking methods:
    - Sous-vide Cooking
    - Steam Function Plus (up to 120°C steam)
    - Defrost
    - Reheat
    - Dough Proving
  - 4 combination steam and oven functions:
    - 4D HotAir
    - Top and Bottom Heating
    - Hotair Grill
    - Keep Warm

- Functions and Features**
- PerfectBake Plus
  - PerfectRoast Plus
  - Eco Clean Direct panel at ceiling, back and side walls
  - Cleaning Assistance
  - Steam Boost Function
  - Assist function - automatic cooking programmes
  - Automatic temperature proposal with actual temperature display
  - Drying function
  - Rapid heat function
  - Descaling function

- Design**
- 6.8" TFT color and graphics display
  - Digital ring touch control
  - LED light at cavity ceiling
  - 5 shelf levels
  - 1 full extension clip rail
  - Enamel oven interior

- Safety functions**
- Door contact switch
  - Residual heat indicator
  - Triple glass cool touch door (40°C door temperature)<sup>^</sup>
  - SoftOpen and SoftClose door
  - Integral cooling fan
  - Childproof lock
  - Water tank empty indicator

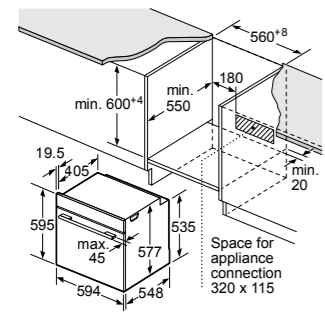
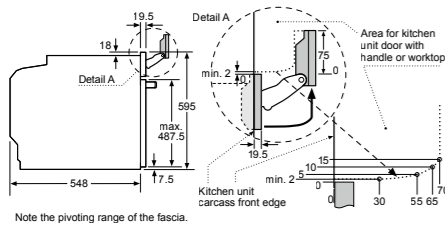
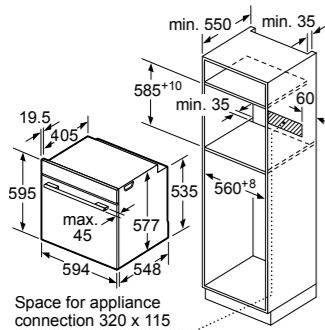
- Technical information**
- Capacity: 71L
  - Water tank capacity: 1L
  - Heating temperature: 30°C - 250°C
  - Heating temperature: Steam 30°C - 120°C
  - Total connected load: 3.6kW (20A single-phase connection)
  - Grill output: 2.8kW (max.)
  - Dimensions (H x W x D):
    - Appliance: 595 x 594 x 548 mm
    - Cavity: 355 x 480 x 415 mm

- Supplied Accessories**
- 1 small steam cooking container (solid)
  - 1 small steam cooking container (perforated)
  - 1 large steam cooking container (perforated)
  - 1 enamel baking tray
  - 1 universal pan
  - 1 grid
  - 1 sponge

- Country of origin**
- Germany

<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.





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

**HSG7584B1** \$46,800  
60cm built-in combination steam oven



Programmes	<ul style="list-style-type: none"> <li>15 cooking methods:                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Air Fry</li> <li>- Hotair Gentle</li> <li>- Top and Bottom Heating</li> <li>- Top and Bottom Heating Gentle</li> <li>- Bottom Heat</li> <li>- Hotair Grill</li> <li>- Full-width Grill</li> <li>- Half-width Grill</li> <li>- Pizza Setting (Intensive Hotair)</li> <li>- Keep Warm</li> <li>- Plate Warming</li> <li>- Intensive Heat</li> <li>- Slow Cook</li> <li>- Desiccation</li> </ul> </li> <li>4 steam cooking methods:                             <ul style="list-style-type: none"> <li>- Steam Function Plus (up to 120°C steam)</li> <li>- Defrost</li> <li>- Reheat</li> <li>- Dough Proving</li> </ul> </li> <li>4 combination steam and oven functions                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Top and Bottom Heating</li> <li>- Hotair Grill</li> <li>- Keep Warm</li> </ul> </li> </ul>	
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Functions and Features	<ul style="list-style-type: none"> <li>PerfectBake Plus</li> <li>PerfectRoast Plus</li> <li>Eco Clean Direct panel at ceiling, back and side walls</li> <li>Cleaning Assistance</li> <li>Steam Boost Function</li> <li>Assist function - automatic cooking programmes</li> <li>Automatic temperature proposal with actual temperature display</li> <li>Drying function</li> <li>Rapid heat function</li> <li>Descaling function</li> </ul>	
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Design	<ul style="list-style-type: none"> <li>6.8" TFT color and graphics display</li> <li>Digital ring touch control</li> <li>LED light at cavity ceiling</li> <li>5 shelf levels</li> <li>Enamel oven interior</li> </ul>	
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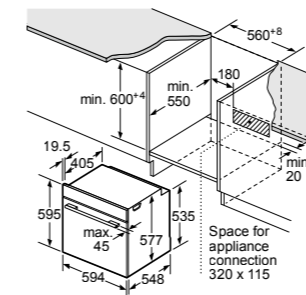
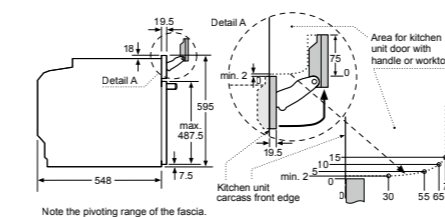
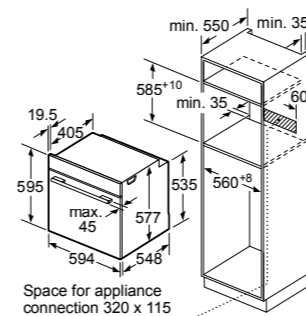
Safety functions	<ul style="list-style-type: none"> <li>Door contact switch</li> <li>Residual heat indicator</li> <li>Triple glass cool touch door (40°C door temperature)^</li> <li>SoftOpen and SoftClose door</li> <li>Integral cooling fan</li> <li>Childproof lock</li> <li>Water tank empty indicator</li> </ul>	
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Technical information	<ul style="list-style-type: none"> <li>Capacity: 71L</li> <li>Water tank capacity: 1L</li> <li>Heating temperature: 30°C - 250°C</li> <li>Heating temperature: Steam 30°C - 120°C</li> <li>Total connected load: 3.6kW (20A single-phase connection)</li> <li>Grill output: 2.8kW (max.)</li> <li>Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 595 x 594 x 548 mm</li> <li>- Cavity: 355 x 480 x 415 mm</li> </ul> </li> </ul>	
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Supplied Accessories	<ul style="list-style-type: none"> <li>1 small steam cooking container (solid)</li> <li>1 small steam cooking container (perforated)</li> <li>1 large steam cooking container (perforated)</li> <li>1 enamel baking tray</li> <li>1 universal pan</li> <li>1 grid</li> </ul>	
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Country of origin	Germany	
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^Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.



**HSG7361B1 (Black Glass)** \$40,800  
**HSG7361W1 (White Glass)** (While stocks last)  
60cm built-in combination steam oven



Programmes	<ul style="list-style-type: none"> <li>13 cooking methods:                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Air Fry</li> <li>- Hotair Gentle</li> <li>- Top and Bottom Heating</li> <li>- Top and Bottom Heating Gentle</li> <li>- Bottom Heat</li> <li>- Hotair Grill</li> <li>- Full-width Grill</li> <li>- Half-width Grill</li> <li>- Pizza Setting (Intensive Hotair)</li> <li>- Keep Warm</li> <li>- Plate Warming</li> <li>- Slow Cook</li> </ul> </li> <li>4 steam cooking methods:                             <ul style="list-style-type: none"> <li>- Steam Function Plus (up to 120°C steam)</li> <li>- Defrost</li> <li>- Reheat</li> <li>- Dough Proving</li> </ul> </li> <li>4 combination steam and oven functions                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Top and Bottom Heating</li> <li>- Hotair Grill</li> <li>- Keep Warm</li> </ul> </li> </ul>	
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Functions and Features	<ul style="list-style-type: none"> <li>Eco Clean Direct panel at back wall</li> <li>Cleaning Assistance</li> <li>Steam Boost Function</li> <li>Assist function - automatic cooking programmes</li> <li>Automatic temperature proposal with actual temperature display</li> <li>Drying function</li> <li>Rapid heat function</li> <li>Descaling function</li> </ul>	
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Design	<ul style="list-style-type: none"> <li>3.8" TFT color and graphics display</li> <li>Digital ring touch control</li> <li>LED light at cavity ceiling</li> <li>5 shelf levels</li> <li>Enamel oven interior</li> </ul>	
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Safety functions	<ul style="list-style-type: none"> <li>Door contact switch</li> <li>Residual heat indicator</li> <li>Triple glass cool touch door (40°C door temperature)^</li> <li>SoftOpen and SoftClose door</li> <li>Integral cooling fan</li> <li>Childproof lock</li> <li>Water tank empty indicator</li> </ul>	
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Technical information	<ul style="list-style-type: none"> <li>Capacity: 71L</li> <li>Water tank capacity: 1L</li> <li>Heating temperature: 30°C - 250°C</li> <li>Heating temperature: Steam 30°C - 120°C</li> <li>Total connected load: 3.6kW (20A single-phase connection)</li> <li>Grill output: 2.8kW (max.)</li> <li>Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 595 x 594 x 548 mm</li> <li>- Cavity: 355 x 480 x 415 mm</li> </ul> </li> </ul>	
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Supplied Accessories	<ul style="list-style-type: none"> <li>1 small steam cooking container (solid)</li> <li>1 small steam cooking container (perforated)</li> <li>1 large steam cooking container (perforated)</li> <li>1 enamel baking tray</li> <li>1 universal pan</li> <li>1 grid</li> </ul>	
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Country of origin	Germany	
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^Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.

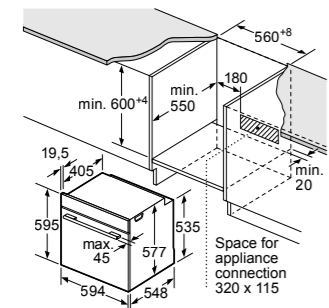
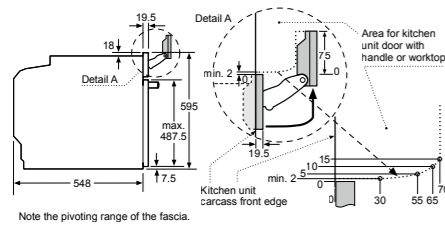
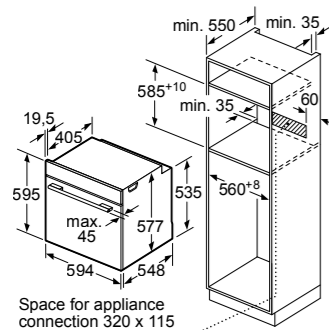
If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

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





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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

**HRG978NB1** \$38,900  
60cm built-in oven with added steam



<b>Programmes</b>	<ul style="list-style-type: none"> <li>• 16 cooking methods:                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Air Fry</li> <li>- Hotair Gentle</li> <li>- Top and Bottom Heating</li> <li>- Top and Bottom Heating Gentle</li> <li>- Bottom Heat</li> <li>- Hotair Grill</li> <li>- Full-width Grill</li> <li>- Half-width Grill</li> <li>- Pizza Setting (Intensive Hotair)</li> <li>- Keep Warm</li> <li>- Plate Warming</li> <li>- Intensive Heat</li> <li>- Slow Cook</li> <li>- Defrost</li> <li>- Desiccation</li> </ul> </li> <li>• 2 steam cooking methods:                             <ul style="list-style-type: none"> <li>- Reheat</li> <li>- Dough Proving</li> </ul> </li> <li>• 4 combination added steam and oven functions:                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Top and Bottom Heating</li> <li>- Hotair Grill</li> <li>- Keep Warm</li> </ul> </li> </ul>
<b>Functions and Features</b>	<ul style="list-style-type: none"> <li>• PerfectBake Plus</li> <li>• PerfectRoast Plus</li> <li>• Pyrolytic cleaning function</li> <li>• Pyrolytic proof rails</li> <li>• Steam Boost Function</li> <li>• Assist function - automatic cooking programmes</li> <li>• Automatic temperature proposal with actual temperature display</li> <li>• Drying function</li> <li>• Rapid heat function</li> <li>• Descaling function</li> </ul>
<b>Design</b>	<ul style="list-style-type: none"> <li>• 6.8" TFT color and graphics display</li> <li>• Digital ring touch control</li> <li>• LED light at cavity ceiling</li> <li>• 5 shelf levels</li> <li>• 1 full extension clip rail</li> <li>• Enamel oven interior</li> </ul>
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Door contact switch</li> <li>• Residual heat indicator</li> <li>• Quadruple glass cool touch door (30°C door temperature)^</li> <li>• SoftOpen and SoftClose door</li> <li>• Integral cooling fan</li> <li>• Childproof lock</li> <li>• Water tank empty indicator</li> </ul>
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Capacity: 71L</li> <li>• Water tank capacity: 1L</li> <li>• Heating temperature: 30°C - 300°C</li> <li>• Total connected load: 3.6kW (20A single-phase connection)</li> <li>• Grill output: 2.8kW (max.)</li> <li>• Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 595 x 594 x 548 mm</li> <li>- Cavity: 357 x 480 x 415 mm</li> </ul> </li> </ul>
<b>Supplied Accessories</b>	<ul style="list-style-type: none"> <li>• 1 enamel baking tray</li> <li>• 1 universal pan</li> <li>• 1 combination grid</li> </ul>
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Germany</li> </ul>

<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.







**HBG7341B1** \$25,800  
60cm built-in oven



**Programmes**

- 14 cooking methods:
  - 3D Hotair
  - Air Fry
  - Hotair Gentle
  - Top and Bottom Heating
  - Top and Bottom Heating Gentle
  - Bottom Heat
  - Hotair Grill
  - Full-width Grill
  - Half-width Grill
  - Pizza Setting (Intensive Hotair)
  - Keep Warm
  - Plate Warming
  - Slow Cook
  - Defrost

**Functions and Features**

- Eco Clean Direct panel at back wall
- Cleaning Assistance
- Assist function - automatic cooking programmes
- Automatic temperature proposal with actual temperature display
- Drying function
- Rapid heat function

**Design**

- 2.5" TFT color and graphics display
- Digital ring touch control
- Interior lighting
- 5 shelf levels
- Enamel oven interior

**Safety functions**

- Door contact switch
- Residual heat indicator
- Triple glass cool touch door (40°C door temperature)<sup>^</sup>
- SoftOpen and SoftClose door
- Integral cooling fan
- Childproof lock

**Technical information**

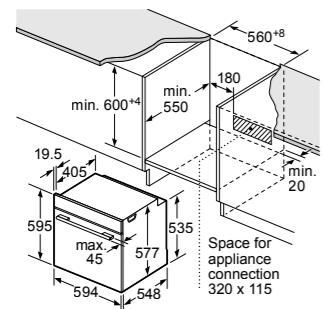
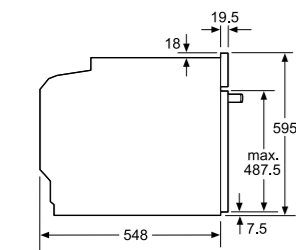
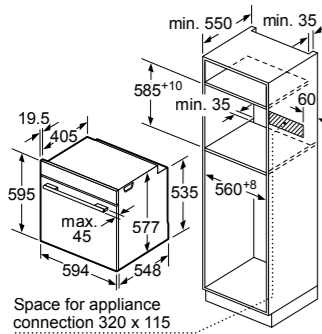
- Capacity: 71L
- Heating temperature: 30°C - 300°C
- Total connected load: 3.6kW (20A single-phase connection)
- Grill output: 2.8kW (max.)
- Dimensions (H x W x D):
  - Appliance: 595 x 594 x 548 mm
  - Cavity: 357 x 480 x 415 mm

**Supplied Accessories**

- 1 enamel baking tray
- 1 universal pan
- 1 combination grid

**Country of origin** • Germany

<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.



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



**HBG7563B1 (While stocks last)** \$30,800  
60cm built-in oven



**Programmes**

- 14 cooking methods:
  - 4D HotAir
  - Air Fry
  - Hotair Gentle
  - Top and Bottom Heating
  - Top and Bottom Heating Gentle
  - Bottom Heat
  - Hotair Grill
  - Full-width Grill
  - Half-width Grill
  - Pizza Setting (Intensive Hotair)
  - Keep Warm
  - Plate Warming
  - Slow Cook
  - Defrost

**Functions and Features**

- PerfectRoast Plus
- Eco Clean Direct panel at ceiling, back and side walls
- Cleaning Assistance
- Assist function - automatic cooking programmes
- Automatic temperature proposal with actual temperature display
- Drying function
- Rapid heat function

**Design**

- 3.8" TFT color and graphics display
- Digital ring touch control
- LED light at cavity ceiling
- 5 shelf levels
- Enamel oven interior

**Safety functions**

- Door contact switch
- Residual heat indicator
- Triple glass cool touch door (40°C door temperature)<sup>^</sup>
- SoftOpen and SoftClose door
- Integral cooling fan
- Childproof lock

**Technical information**

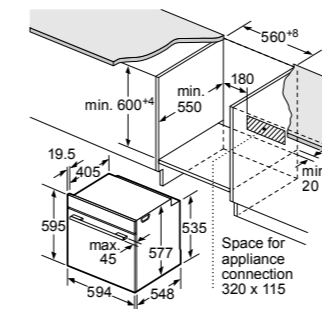
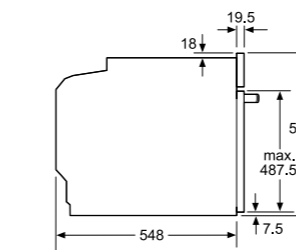
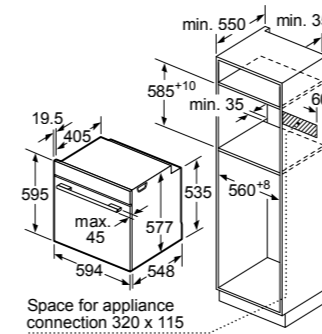
- Capacity: 71L
- Heating temperature: 30°C - 300°C
- Total connected load: 3.6kW (20A single-phase connection)
- Grill output: 2.8kW (max.)
- Dimensions (H x W x D):
  - Appliance: 595 x 594 x 548 mm
  - Cavity: 357 x 480 x 415 mm

**Supplied Accessories**

- 1 enamel baking tray
- 1 universal pan
- 1 combination grid

**Country of origin** • Germany

<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.



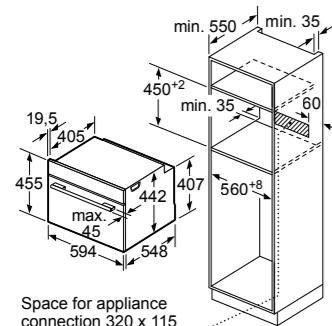
If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

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

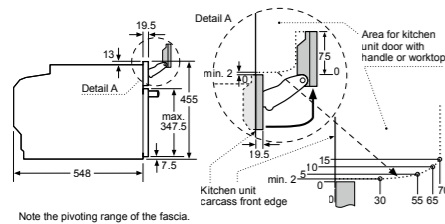




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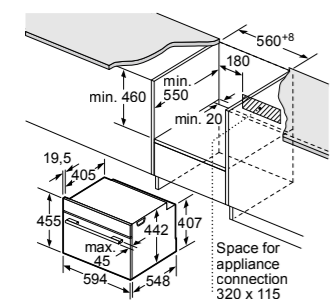
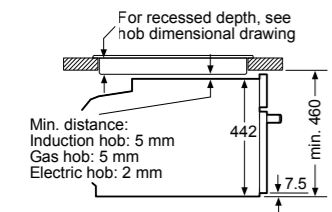


Space for appliance connection 320 x 115



Note the pivoting range of the fascia.

Installation with a hob.



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

**CSG936DB1**  
45cm built-in combination steam oven \$47,900



- Programmes**
- 13 cooking methods:
    - 4D HotAir
    - Air Fry
    - Hotair Gentle
    - Top and Bottom Heating
    - Top and Bottom Heating Gentle
    - Bottom Heat
    - Hotair Grill
    - Full-width Grill
    - Half-width Grill
    - Pizza Setting (Intensive Hotair)
    - Keep Warm
    - Plate Warming
    - Slow Cook
  - 5 steam cooking methods:
    - Sous-vide Cooking
    - Steam Function Plus (up to 120°C steam)
    - Defrost
    - Reheat
    - Dough Proving
  - 4 combination steam and oven functions:
    - 4D HotAir
    - Top and Bottom Heating
    - Hotair Grill
    - Keep Warm

- Functions and Features**
- PerfectBake Plus
  - PerfectRoast Plus
  - Eco Clean Direct panel at back wall
  - Cleaning Assistance
  - Steam Boost Function
  - Assist function - automatic cooking programmes
  - Automatic temperature proposal with actual temperature display
  - Drying function
  - Rapid heat function
  - Descaling function

- Design**
- 3.8" TFT color and graphics display
  - Digital ring touch control
  - LED light at cavity ceiling
  - 3 shelf levels
  - 1 full extension clip rail
  - Enamel oven interior

- Safety functions**
- Door contact switch
  - Residual heat indicator
  - Triple glass cool touch door (40°C door temperature)<sup>^</sup>
  - SoftOpen and SoftClose door
  - Integral cooling fan
  - Childproof lock
  - Water tank empty indicator

- Technical information**
- Capacity: 47L
  - Water tank capacity: 1L
  - Heating temperature: 30°C - 250°C
  - Heating temperature: Steam 30°C - 120°C
  - Total connected load: 3.3kW (20A single-phase connection)
  - Grill output: 2.8kW (max.)
  - Dimensions (H x W x D):
    - Appliance: 455 x 594 x 548 mm
    - Cavity: 235 x 480 x 415 mm

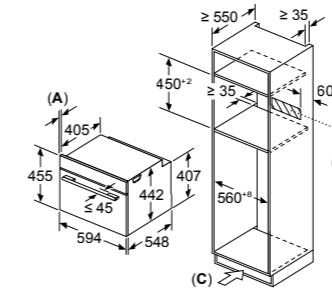
- Supplied Accessories**
- 1 small steam cooking container (solid)
  - 1 small steam cooking container (perforated)
  - 1 large steam cooking container (perforated)
  - 1 universal pan
  - 1 grid
  - 1 sponge

**Country of origin** • Germany

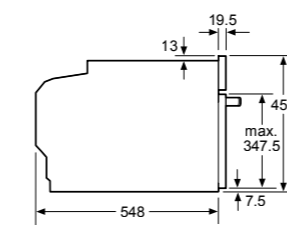
<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.



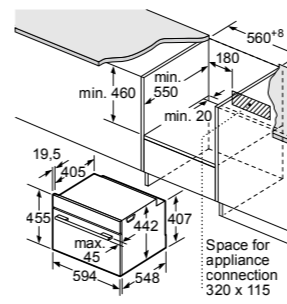
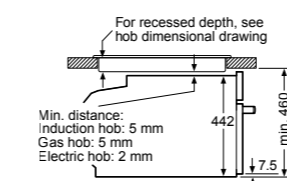
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A: 19.5 mm  
B: Space for appliance connection 320 x 115 mm  
C: Ventilation space in the base min. 200 cm<sup>2</sup>



Installation with a hob.



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

**CMG9361B1**  
45cm built-in combination oven with microwave \$39,900



- Programmes**
- 14 cooking methods:
    - 4D HotAir
    - Air Fry
    - Hotair Gentle
    - Top and Bottom Heating
    - Top and Bottom Heating Gentle
    - Bottom Heat
    - Hotair Grill
    - Full-width Grill
    - Half-width Grill
    - Pizza Setting (Intensive Hotair)
    - Keep Warm
    - Plate Warming
    - Slow Cook
    - Defrost
  - 5 combination microwave and oven functions:
    - 4D HotAir
    - Top and Bottom Heating
    - Hotair Grill
    - Top and Bottom Heating Gentle
    - Half-width Grill
  - Microwave output:
    - 5 power levels: 900W, 600W, 360W, 180W, 90W

- Functions and Features**
- Eco Clean Direct panel at back wall
  - Cleaning Assistance
  - Assist function - automatic cooking programmes
  - Automatic temperature proposal with actual temperature display
  - Drying function
  - Rapid heat function

- Design**
- 3.8" TFT color and graphics display
  - Digital ring touch control
  - LED light at cavity ceiling
  - 3 shelf levels
  - Enamel oven interior

- Safety functions**
- Door contact switch
  - Residual heat indicator
  - Triple glass cool touch door (40°C door temperature)<sup>^</sup>
  - SoftOpen and SoftClose door
  - Integral cooling fan
  - Childproof lock

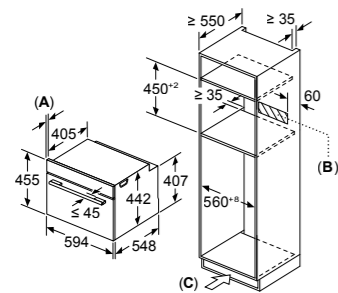
- Technical information**
- Capacity: 45L
  - Heating temperature: 30°C - 300°C
  - Total connected load: 3.6kW (20A single-phase connection)
  - Grill output: 2.8kW (max.)
  - Dimensions (H x W x D):
    - Appliance: 455 x 594 x 548 mm
    - Cavity: 237 x 480 x 392 mm

- Supplied Accessories**
- 1 universal pan
  - 1 combination grid

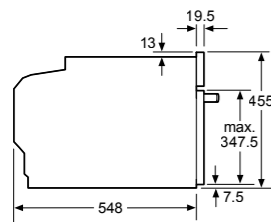
**Country of origin** • Germany

<sup>^</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.

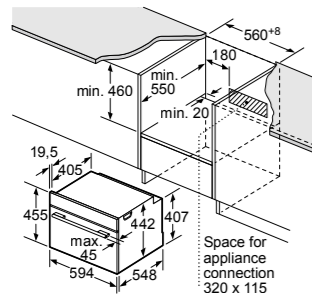
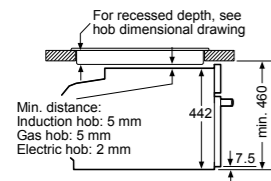




**A:** 19.5 mm  
**B:** Space for appliance connection 320 x 115 mm  
**C:** Ventilation space in the base min. 200 cm<sup>2</sup>



Installation with a hob.



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

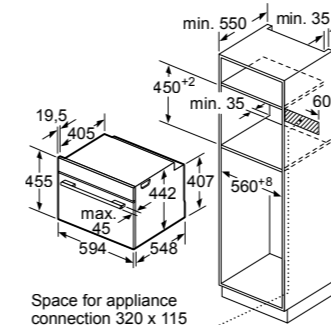
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	42 mm	43 mm
Full surface induction hob	52 mm	53 mm
Gas hob	32 mm	43 mm
Electric hob	32 mm	35 mm

<b>CMG7361B1 (Available Q1 2025)</b> <span style="float: right;"><b>\$38,800</b></span> 45cm built-in combination oven with microwave	
<b>Programmes</b>	<ul style="list-style-type: none"> <li>• 14 cooking methods:                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Air Fry</li> <li>- Hotair Gentle</li> <li>- Top and Bottom Heating</li> <li>- Top and Bottom Heating Gentle</li> <li>- Bottom Heat</li> <li>- Hotair Grill</li> <li>- Full-width Grill</li> <li>- Half-width Grill</li> <li>- Pizza Setting (Intensive Hotair)</li> <li>- Keep Warm</li> <li>- Plate Warming</li> <li>- Slow Cook</li> <li>- Defrost</li> </ul> </li> <li>• 5 combination microwave and oven functions:                             <ul style="list-style-type: none"> <li>- 4D HotAir</li> <li>- Top and Bottom Heating</li> <li>- Hotair Grill</li> <li>- Full-width Grill</li> <li>- Half-width Grill</li> </ul> </li> <li>• Microwave output:                             <ul style="list-style-type: none"> <li>- 5 power levels: 900W, 600W, 360W, 180W, 90W</li> </ul> </li> </ul>
<b>Functions and Features</b>	<ul style="list-style-type: none"> <li>• Eco Clean Direct panel at back wall</li> <li>• Cleaning Assistance</li> <li>• Assist function - automatic cooking programmes</li> <li>• Automatic temperature proposal with actual temperature display</li> <li>• Drying function</li> <li>• Rapid heat function</li> </ul>
<b>Design</b>	<ul style="list-style-type: none"> <li>• 3.8" TFT color and graphics display</li> <li>• Digital ring touch control</li> <li>• LED light at cavity ceiling</li> <li>• 3 shelf levels</li> <li>• Enamel oven interior</li> </ul>
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Door contact switch</li> <li>• Residual heat indicator</li> <li>• Triple glass cool touch door (40°C door temperature)<sup>*</sup></li> <li>• SoftOpen and SoftClose door</li> <li>• Integral cooling fan</li> <li>• Childproof lock</li> </ul>
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Capacity: 45L</li> <li>• Heating temperature: 30°C - 300°C</li> <li>• Total connected load: 3.6kW (min. 16A single-phase connection)</li> <li>• Grill output: 2.8kW (max.)</li> <li>• Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 455 x 594 x 548 mm</li> <li>- Cavity: 237 x 480 x 392 mm</li> </ul> </li> </ul>
<b>Supplied Accessories</b>	<ul style="list-style-type: none"> <li>• 1 universal pan</li> <li>• 1 combination grid</li> </ul>
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Germany</li> </ul>

<sup>\*</sup>Measured at the middle of the window at 180°C oven temperature, after 1 hour on top and bottom heat.

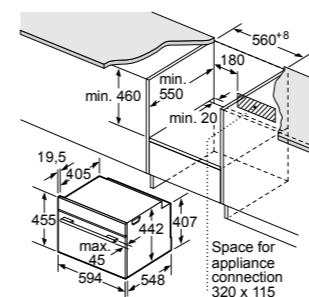
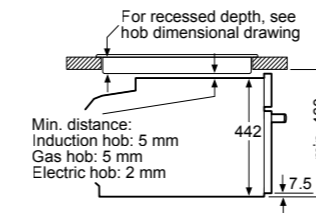


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Space for appliance connection 320 x 115

Installation with a hob.



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

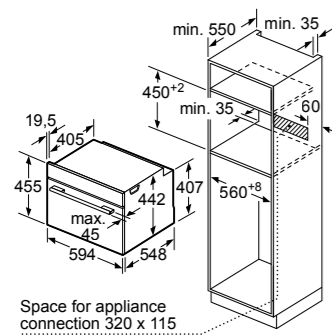
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	42 mm	43 mm
Full surface Induction hob	52 mm	53 mm
Gas hob	32 mm	43 mm
Electric hob	32 mm	35 mm

<b>CDG914XB1</b> <span style="float: right;"><b>\$30,900</b></span> 45cm built-in steam oven	
<b>Programmes</b>	<ul style="list-style-type: none"> <li>• 5 cooking methods:                             <ul style="list-style-type: none"> <li>- Sous-vide Cooking</li> <li>- Steam</li> <li>- Defrost</li> <li>- Reheat</li> <li>- Dough Proving</li> </ul> </li> </ul>
<b>Functions and Features</b>	<ul style="list-style-type: none"> <li>• Assist function - automatic cooking programmes</li> <li>• Descaling function</li> <li>• Automatic temperature proposal with actual temperature display</li> </ul>
<b>Design</b>	<ul style="list-style-type: none"> <li>• 2.5" TFT color and graphics display</li> <li>• Digital ring touch control</li> <li>• LED light at cavity ceiling</li> <li>• 3 shelf levels</li> <li>• Stainless steel interior</li> </ul>
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Door contact switch</li> <li>• Double glass cool touch door (40°C door temperature)</li> <li>• SoftOpen and SoftClose door</li> <li>• Integral cooling fan</li> <li>• Childproof lock</li> <li>• Water tank empty indicator</li> </ul>
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Capacity: 38L</li> <li>• Water tank capacity: 1.3L</li> <li>• Heating temperature: 30°C - 100°C</li> <li>• Total connected load: 1.75kW (13A)</li> <li>• Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 455 x 594 x 548 mm</li> <li>- Cavity: 265 x 325 x 439 mm</li> </ul> </li> </ul>
<b>Supplied Accessories</b>	<ul style="list-style-type: none"> <li>• 1 large steam cooking container (solid)</li> <li>• 1 large steam cooking container (perforated)</li> <li>• 1 sponge</li> </ul>
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• France</li> </ul>

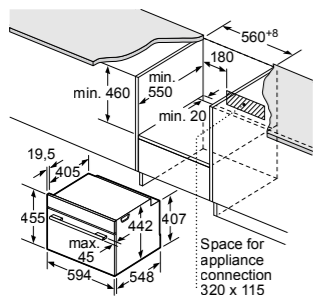
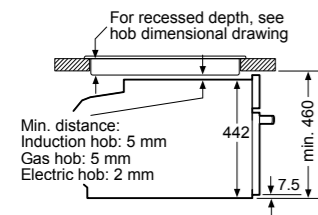




	<b>CDG714XB1W</b> 45cm built-in steam oven	<b>\$27,800</b>
<b>Programmes</b>	<ul style="list-style-type: none"> <li>• 4 cooking methods:                     <ul style="list-style-type: none"> <li>- Steam</li> <li>- Defrost</li> <li>- Reheat</li> <li>- Dough Proving</li> </ul> </li> </ul>	
<b>Functions and Features</b>	<ul style="list-style-type: none"> <li>• Assist function - automatic cooking programmes</li> <li>• Descaling function</li> <li>• Automatic temperature proposal with actual temperature display</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>• 2.5" TFT color and graphics display</li> <li>• Digital ring touch control</li> <li>• LED light at cavity ceiling</li> <li>• 3 shelf levels</li> <li>• Stainless steel interior</li> </ul>	
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Door contact switch</li> <li>• Double glass cool touch door (40°C door temperature)</li> <li>• SoftOpen and SoftClose door</li> <li>• Integral cooling fan</li> <li>• Childproof lock</li> <li>• Water tank empty indicator</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Capacity: 38L</li> <li>• Water tank capacity: 1.3L</li> <li>• Heating temperature: 30°C - 100°C</li> <li>• Total connected load: 1.75kW (13A)</li> <li>• Dimensions (H x W x D):                     <ul style="list-style-type: none"> <li>- Appliance: 455 x 594 x 548 mm</li> <li>- Cavity: 265 x 325 x 439 mm</li> </ul> </li> </ul>	
<b>Supplied Accessories</b>	<ul style="list-style-type: none"> <li>• 1 large steam cooking container (solid)</li> <li>• 1 large steam cooking container (perforated)</li> <li>• 1 sponge</li> </ul>	
<b>Country of origin</b>	• France	



Installation with a hob.

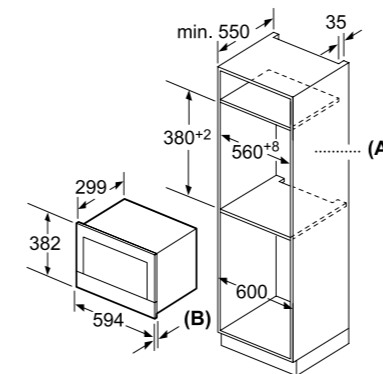
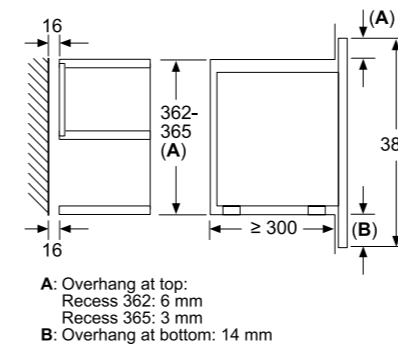


If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

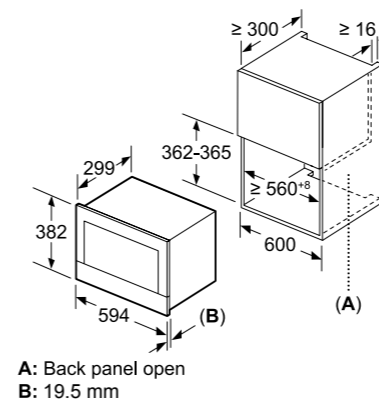
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	42 mm	43 mm
Full surface induction hob	52 mm	53 mm
Gas hob	32 mm	43 mm
Electric hob	32 mm	35 mm



	<b>BEL7321B1M</b> 38cm built-in microwave oven with grill	<b>\$12,800</b>
<b>Programmes</b>	<ul style="list-style-type: none"> <li>• 2 cooking methods:                     <ul style="list-style-type: none"> <li>- Microwave</li> <li>- Grill</li> </ul> </li> <li>• Microwave and grill combination</li> <li>• Microwave output: 5 levels: 900W, 600W, 360W, 180W, 90W</li> </ul>	
<b>Functions and Features</b>	<ul style="list-style-type: none"> <li>• 10 automatic cooking programmes</li> <li>• 90 minutes maximum time setting</li> <li>• Cleaning help - catalytic cleaning at cavity ceiling</li> <li>• Cleaning Assistance</li> <li>• Rapid start function</li> <li>• Automatic weight control</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>• 2.5" TFT color and graphics display</li> <li>• Digital ring touch control</li> <li>• Stainless steel interior</li> <li>• LED light on the right side of the cavity</li> <li>• Left-hinged</li> <li>• Can be installed in wall unit</li> </ul>	
<b>Safety function</b>	• Childproof lock	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Capacity: 21L</li> <li>• Microwave output: 900W (max.)</li> <li>• Grill output: 1.3kW (max.)</li> <li>• Total connected load: 1.99kW (13A)</li> <li>• Dimensions (H x W x D):                     <ul style="list-style-type: none"> <li>- Appliance: 382 x 594 x 318 mm</li> <li>- Cavity: 230 x 350 x 270 mm</li> </ul> </li> </ul>	
<b>Supplied Accessories</b>	<ul style="list-style-type: none"> <li>• 1 glass tray</li> <li>• 1 grid</li> </ul>	
<b>Country of origin</b>	• United Kingdom	



A: Back panel open  
B: 19.5 mm



A: Back panel open  
B: 19.5 mm



# 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.

### 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 Home Connect app: monitor the on/off status of the heating programme, set a timer to turn off the drawer and personalize your favorite settings from wherever you are. You can also select from additional heating programmes, for example defrosting. Enjoy cooking on your own terms. To enjoy this feature, just connect your warming drawer with your registered Home Connect account.



### 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.

### Preheat plates and cups.

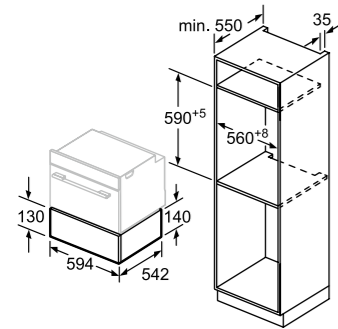
Do you prefer your dish or your espresso hot? Just preheat your plate or cup and it will stay hot longer. Select the proper programme either on the appliance or in your Home Connect app. Or you can select a temperature between 30°C to 80°C, depending on your preferences. Before you know it, your plates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

### Slow cooking.

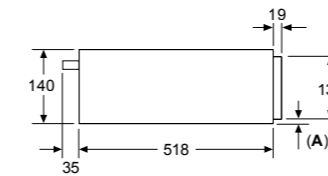
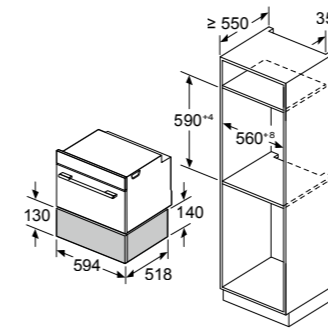
Do you prefer slow-cooked meals? Then use your warming drawer to slowly and gently cook pieces of fried and tender meat, poultry or vegetables. The heat comes from above and below and is maintained at a low temperature. You can either set the desired temperature directly or select the "slow cooking"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



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	<b>BVE9101B1</b> 14cm built-in vacuum drawer	<b>\$36,900</b>
<b>Programmes</b>	<ul style="list-style-type: none"> <li>Vacuum settings: 3 levels</li> <li>Heat sealing duration settings: 3 levels</li> </ul>	
<b>Function</b>	<ul style="list-style-type: none"> <li>Drying function</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>Stainless steel chamber</li> <li>Glass lid</li> <li>Touch control</li> <li>Push and pull opening mechanism</li> <li>Bag clip</li> </ul>	
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>Door contact switch</li> <li>Locking stop function</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>Capacity: 8L</li> <li>Max. size of vacuuming bag: 240 x 350 mm</li> <li>Total connected load: 0.32kW (13A)</li> <li>Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 140 x 595 x 542 mm</li> <li>- Cavity: 95 x 350 x 285 mm</li> </ul> </li> </ul>	
<b>Supplied Accessories</b>	<ul style="list-style-type: none"> <li>1 adaptor for vacuuming outside the chamber</li> <li>1 vacuuming hose</li> <li>50 large vacuuming bags</li> <li>50 small vacuuming bags</li> <li>3 plugs for vacuuming of bottles</li> <li>1 adapter for bottle plugs</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>Slovakia</li> </ul>	



A: 7.5 mm

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

	<b>BIC7101B1W</b> 14cm built-in warming drawer	<b>\$12,800</b>
		
<b>Performance</b>	<ul style="list-style-type: none"> <li>6 place settings:                             <ul style="list-style-type: none"> <li>- 6 x 24cm dinner plates</li> <li>- 6 x 10cm soup bowls</li> <li>- 1 x 19cm serving dish</li> <li>- 1 x 17cm serving dish</li> <li>- 1 x 32cm meat plate</li> </ul> </li> <li>Maximum loading: 12 plates or 64 espresso cups</li> </ul>	
<b>Functions and Features</b>	<ul style="list-style-type: none"> <li>Can be used for:                             <ul style="list-style-type: none"> <li>- Dough Proving</li> <li>- Defrost</li> <li>- Keep Warm</li> <li>- Plate Warming</li> <li>- Slow Cook</li> </ul> </li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>Touch control</li> <li>Heating plate made of tempered glass</li> <li>Push and pull opening mechanism</li> </ul>	
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>Door contact switch</li> <li>Cool door</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>Capacity: 20L</li> <li>Loading: 25kg max.</li> <li>Temperature control in 6 levels: ca. 30°C - 80°C (glass surface temperature)</li> <li>Total connected load: 0.82kW (13A)</li> <li>Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 140 x 594 x 548 mm</li> <li>- Cavity: 92 x 468 x 458 mm</li> </ul> </li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>France</li> </ul>	



## Where to find the best coffee in town? In your app.

You organize life on your smartphone. Now you can even use it with your fully automatic espresso machine. Discover the world via the HomeConnect app.

### **CoffeeWorld**

17 additional international coffee specialties are available in the app - from Australian Flat White to Vienna Melange to Colombian Cortado.

### **CoffeePlaylist**

Enter multiple beverage wishes in the app at once, e.g. for visitors; the appliance will then prepare them one after another.

### **Remote start**

Select and configure beverages in the app, then remotely start the beverage preparation.

### **Coffee recipes**

The app offers a variety of recipes involving coffee, which can be transferred to the appliance or a Home Connect capable oven - from Espresso Crème brûlée to saddle of venison with coffee crunches.

### **Coffee know-how**

The app includes interesting knowledge around the topic coffee, e.g. bean varieties, harvesting methods or roasting techniques.

### **User manual**

A digital user manual is ready to hand at all times in the app.

The new Series 8 generation of built-in coffee machine.

# 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 Barista technology guarantees a full-bodied aroma and perfect crema – for coffees as delicious as those brewed in your favourite café.



### Optimal brewing temperature

The optimal brewing temperature for an espresso is between 90°C and 95°C. If the temperature is any higher or lower, the flavour of the beans is only partially released or the coffee is bitter. Our smart SensoFlow system heats the water to just the right temperature, for a full-bodied espresso aroma from the first cup to the last.



### Perfect tamping pressure

The AromaPro Concept brings you the finest aroma and an exquisite crema. A precision pressure system compresses the ground coffee perfectly every time, whatever the quantity. The convex shape of the tamper means that the water takes longer to pass through the ground coffee, enabling more flavours to be dissolved.



### For the perfect aroma

Not all coffees are the same: Each coffee variety, mixture and roast differs in grinding. The sensor-controlled grinder automatically adjusts the grinding time to the type of beans you are using – ensuring that you always grind the optimal quantity of beans for the desired strength of coffee.

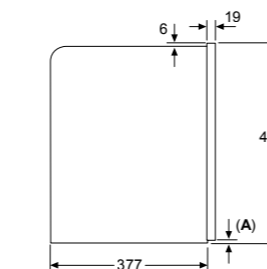
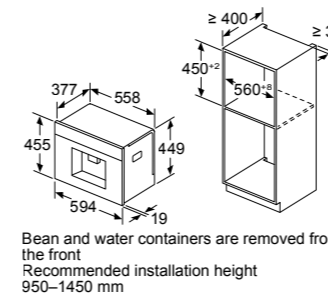
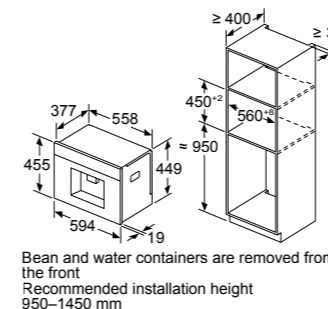
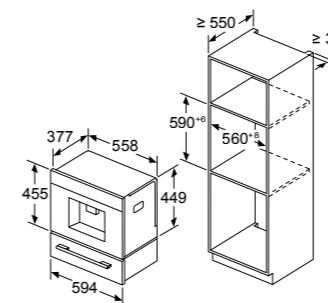


### Extra Strong coffee with less bitterness

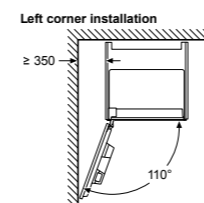
The more water passes through ground coffee, the more bitter the result. AromaDouble Shot grinds and brews extra strong coffee in two steps – and as only half the water is used at each step, the coffee produced is less bitter. So you can enjoy maximum flavour – even when drinking coffee at maximum strength.



accent|line



A: 7.5 mm



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

	<b>CTL9181D0</b> Built-In Fully Automatic Coffee Machine	<b>\$52,900</b>
<b>Flavour</b>	<ul style="list-style-type: none"> <li>• up to 33 beverages</li> <li>• warm milk, milk froth and hot water function</li> <li>• AromaSelect – 3 different aroma profiles (mild-balanced-distinctive)</li> <li>• adjustable milk ratio for classic milk-mix beverages</li> <li>• intelligent strength adjustment – adaptive based on strength and size</li> <li>• AromaDouble Shot – less bitterness</li> </ul>	
<b>Performance</b>	<ul style="list-style-type: none"> <li>• SilentCeram Drive – high-quality ceramic grinder</li> <li>• water pump with 19 bar pressure</li> </ul>	
<b>Convenience</b>	<ul style="list-style-type: none"> <li>• TFT-Touch display Pro - 6.8" color display with touch and slide function</li> <li>• Fresh water connection with aqua stop for refilling water tank</li> <li>• Favorites: save up to 30 personalised beverages</li> <li>• automatic milk amount detection</li> <li>• coffee pot function</li> <li>• height adjustable beverage outlet (up to 15cm high glass)</li> <li>• OneTouch DoubleCup</li> <li>• 2.4L removable water tank</li> </ul>	
<b>Hygiene</b>	<ul style="list-style-type: none"> <li>• AutoMilk Clean</li> <li>• Calc'nClean</li> <li>• removable brewing unit</li> <li>• dishwasher-proof: beverage outlet, drip tray and drip pans</li> <li>• automatic reminder for cleaning, descaling or water filter change</li> </ul>	
<b>Home Connect</b>	<ul style="list-style-type: none"> <li>• remote control</li> <li>• CoffeePlaylist – select drinks in the app in your chosen order</li> <li>• additional coffee know-how</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Dimensions (H x W x D): 455 x 594 x 385 mm</li> <li>• Min. required niche size for installation (H x W x D): - 449 x 558 x 376 mm</li> <li>• Total Connection load: 1.5kW (10A)</li> <li>• Voltage: 220 - 240V</li> <li>• integrated 0.7L milk container</li> <li>• 500g bean container with aroma protection lid</li> <li>• 1.7L tube on water connection</li> <li>• illuminated coffee outlet, stage and interior</li> <li>• adjustable grinding degree (multi-level)</li> <li>• child lock</li> </ul>	
<b>Included Accessories</b>	<ul style="list-style-type: none"> <li>• 1 assembly screws</li> <li>• 1 milk container</li> <li>• 1 test strip</li> <li>• 1 connection hose for milk frother</li> <li>• 1 milk pipe</li> <li>• 1 welcome-Box</li> <li>• 1 Microfiber cloth Bosch</li> </ul>	
<b>Optional Accessories</b>	<ul style="list-style-type: none"> <li>• TCZ7003 : Accessories small appliances</li> <li>• TCZ7033 : Water filter</li> <li>• TCZ8001A : Cleaning tablets</li> <li>• TCZ8002A : Descaling tablets</li> <li>• TCZ8004A : Care set espresso</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Slovenia</li> </ul>	



# All our built-in appliances at a glance.

## The Series 8 range of built-in appliances.

60 cm Height	<b>Oven with added steam and microwave function</b>	HNG978QB1	P. 42
	<b>Combination steam oven</b>	HSG958DB1	P. 43
		HSG7584B1	P. 44
		HSG7361B1	P. 45
		HSG7361W1	P. 45
<b>Oven with added steam</b>	HRG978NB1	P. 46	
45 cm Height	<b>Oven</b>	HBG7341B1	P. 48
		HBG7563B1	P. 49
	<b>Combination steam oven</b>	CSG936DB1	P. 50
38 cm Height	<b>Combination oven with microwave</b>	CMG9361B1	P. 51
		CMG7361B1	P. 52
	<b>Steam oven</b>	CDG914XB1	P. 53
14 cm Height	<b>Steam oven</b>	CDG714XB1W	P. 54
	<b>Microwave oven with Grill</b>	BEL7321B1M	P. 55
45 cm Height	<b>Vacuum drawer</b>	BVE9101B1	P. 58
	<b>Warming drawer</b>	BIC7101B1W	P. 59
45 cm Height	<b>Built-in coffee machine</b>	CTL9181D0	P. 63





Hoods.



Discover more







## Stay focused on cooking.

Thanks to the PerfectAir Sensor technology, you can fully focus on the cuisine while Bosch takes care of the ventilation by full automation. Together with the Bosch EcoSilence Drive™ motor operates smoothly without carbon brushes, thus surpassing conventional motors on silence, efficiency and durability. Excellent filters boost the performance of a good hood. Highly effective filter systems remove grease and other solid particles from the air, ensuring a cleaner atmosphere and thus greater well-being in your kitchen.



### PerfectAir Sensor

The sensor constantly detects odors in the air and automatically adjust the ventilation level. At the same time, it reduces the noise level as it only activates the lowest extraction rate necessary.



### Automatic hood-hob control

Home Connect enabled hoods automatically activate when the hob is turned on and adjust the fan speed to match the level of heat detected during cooking.



### 10-year warranty

The revolutionary EcoSilence Drive™ motor is extremely powerful and durable. Invented for Life, we offer a 10-year warranty\* on our EcoSilence Drive™ motor.



### Peace at home

The hustle and bustle of modern life makes quietness at home precious. Bosch ensures silent operation of chimney hoods through EcoSilence Drive™ and optimized airflow: the noise level at maximum speed setting could be as low as 53dB\*\*, which is equivalent to the typical noise level of home environment.



### LED lights

Individual lighting options ensure optimal visibility while you cook. The LED illumination consists of power LEDs with a life cycle of 40,000 hours. At 2.7 hours of operation per day that means around 40 years of service.

\* terms and conditions may apply  
 \*\* model DFS067A51B



Discover more



# Ventilation explained.



## Ducted or recirculation mode

### Ducted extraction mode

Ducting extraction is the most effective method, extracting the steam and odors outside while fresh air flows in.

### Recirculation mode

Recirculation is the alternative when duct extraction is not feasible. Under the recirculation mode, air is purified through the metal filter and a special charcoal filter, to remove grease and odors. The purified air is then returned to the room. Note though, that the additional charcoal filter reduces air flow rate by approximately 20-30%, while slightly increases the noise level.

## Extraction rates demystified.

### What extraction rate do you need?

To calculate the appropriate airflow level for your kitchen, you should multiply the volume of your kitchen by 10.

For example:

If your kitchen is 3 metres wide, 5 metres long and 2.7 metres high, your calculation will be:

$$(3 \times 5 \times 2.7) \times 10 = 405$$

This means that a hood with an extraction rate of 400m<sup>3</sup>/h should achieve efficient ventilation of the room.

### How is the extraction rate reported?

The European standard IEC/EN 61591 (introduced in 1997) is the most updated measurement method. Before its introduction, the free-blower method was commonly used. The European standard measures airflow in a realistic scenario by considering a standardized ducting system and is therefore more representative. Hence, when comparing extraction rates, ensure you are comparing based on the same methods.



## The duct system

Aside from the hood, ducting is equally important. Good ducting helps ensure ideal air output and low noise levels.

The following points should be observed for optimum ducted extraction results:

- Use pipes with smooth inner surfaces, diameter of at least 120mm, ideally 150mm.
- Make the duct as short as possible from the hood to the external outlet.
- Use minimal bends in the ducting.
- Do not reduce the diameter of the duct throughout the entire ducting system.
- Maintain an adequate supply of fresh air to replace the ducted air by opening windows or doors to adjacent rooms.



Tips: slightly sloping installation of the air extraction duct with an incline of 1° avoids condensation return flow.

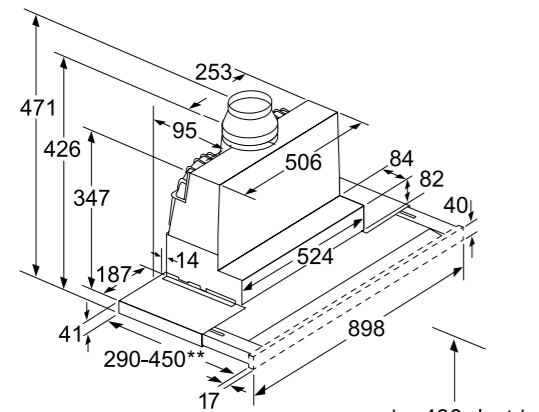




	<b>DFS097A51B</b> 90cm telescopic hood	<b>\$11,800</b>
<b>Performance</b>	<ul style="list-style-type: none"> <li>• Suitable for exhaust or re-circulated air operation</li> <li>• 3 speeds plus intensive settings</li> <li>• EcoSilence Drive™ technology</li> </ul>	
<b>Functions</b>	<ul style="list-style-type: none"> <li>• Push button electronic controls</li> <li>• 3 x 1.5W LED lights</li> </ul>	
<b>Features</b>	<ul style="list-style-type: none"> <li>• Automatically run on for 10 minutes</li> <li>• Automatically switches back from intensive to normal setting</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>• Slimline telescopic design</li> <li>• Hidden installation available</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Extraction capacity: 728m<sup>3</sup>/h (EN 61591)</li> <li>• 120 or 150mm diameter pipe</li> <li>• Total connected load: 0.146kW (13A)</li> <li>• Appliances dimensions (H x W x D): 426 x 898 x 290 mm</li> </ul>	
<b>Supplied accessories</b>	<ul style="list-style-type: none"> <li>• 3 dishwasher-safe metal grease filters</li> <li>• Design handle bar with logo</li> </ul>	
<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Charcoal re-circulating kit (DWZ2IT1I4)</li> <li>• Installation kit for 90cm wall cabinet (DSZ4920)</li> <li>• Lowering frame (DSZ4961)</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Germany</li> </ul>	



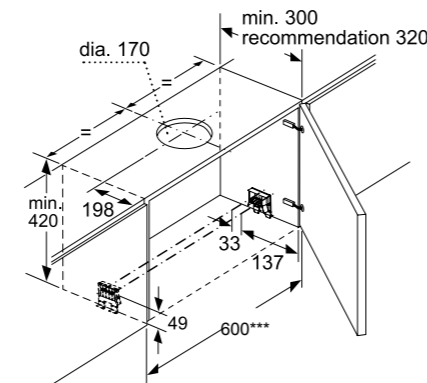
	<b>DFS067A51B</b> 60cm telescopic hood	<b>\$10,400</b>
<b>Performance</b>	<ul style="list-style-type: none"> <li>• Suitable for exhaust or re-circulated air operation</li> <li>• 3 speeds plus intensive settings</li> <li>• EcoSilence Drive™ technology</li> </ul>	
<b>Functions</b>	<ul style="list-style-type: none"> <li>• Push button electronic controls</li> <li>• 2 x 1.5W LED lights</li> </ul>	
<b>Features</b>	<ul style="list-style-type: none"> <li>• Automatically run on for 10 minutes</li> <li>• Automatically switches back from intensive to normal setting</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>• Slimline telescopic design</li> <li>• Hidden installation available</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Extraction capacity: 728m<sup>3</sup>/h (EN 61591)</li> <li>• 120 or 150mm diameter pipe</li> <li>• Total connected load: 0.144kW (13A)</li> <li>• Appliances dimensions (H x W x D): 426 x 598 x 290 mm</li> </ul>	
<b>Supplied accessories</b>	<ul style="list-style-type: none"> <li>• 2 dishwasher-safe metal grease filters</li> <li>• Design handle bar with logo</li> </ul>	
<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Charcoal recirculating kit (DWZ2IT1I4)</li> <li>• Lowering frame (DSZ4660)</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Germany</li> </ul>	



min. 430 electric  
min. 650 gas\*

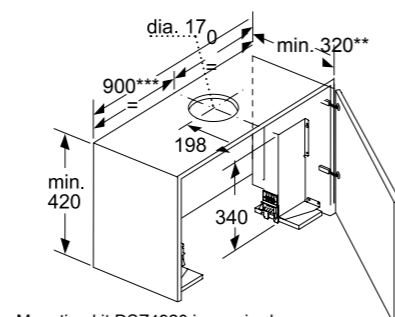
\* from upper edge of pan support  
\*\* Depth of the filter drawer can be adjusted by up to 29mm.

**Installation with 60cm wide cabinet**



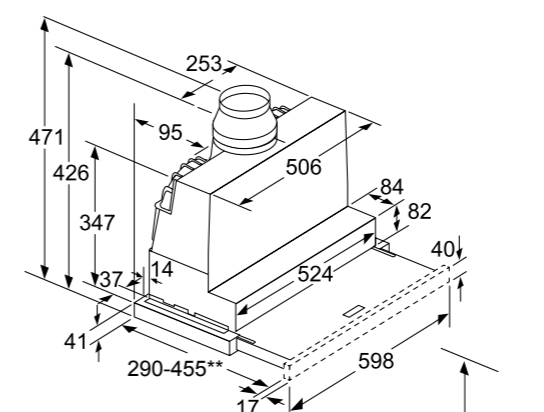
\*\*\* 600 is cabinet exterior dimension. Cabinet interior dimension should range from 562 to 568.

**Installation with 90cm wide cabinet**



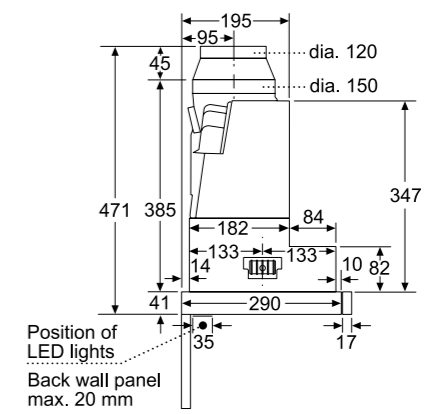
Mounting kit DSZ4920 is required. The two mounting brackets are screwed onto the right and left of the kitchen unit, installation in accordance with template.

\*\* min 350 with Lowering Frame (DSZ4961)  
\*\*\* 900 is cabinet exterior dimension. Cabinet interior dimension should range from 862 to 868.

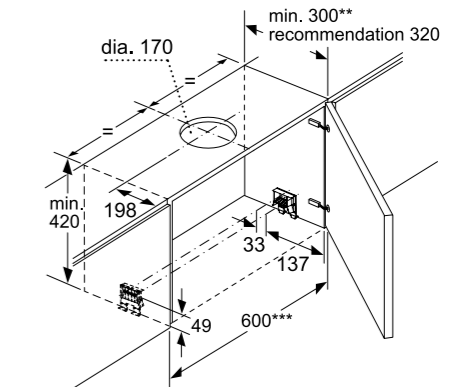


min. 430 electric  
min. 650 gas\*

\* from upper edge of pan support  
\*\* Depth of the filter drawer can be adjusted by up to 29 mm



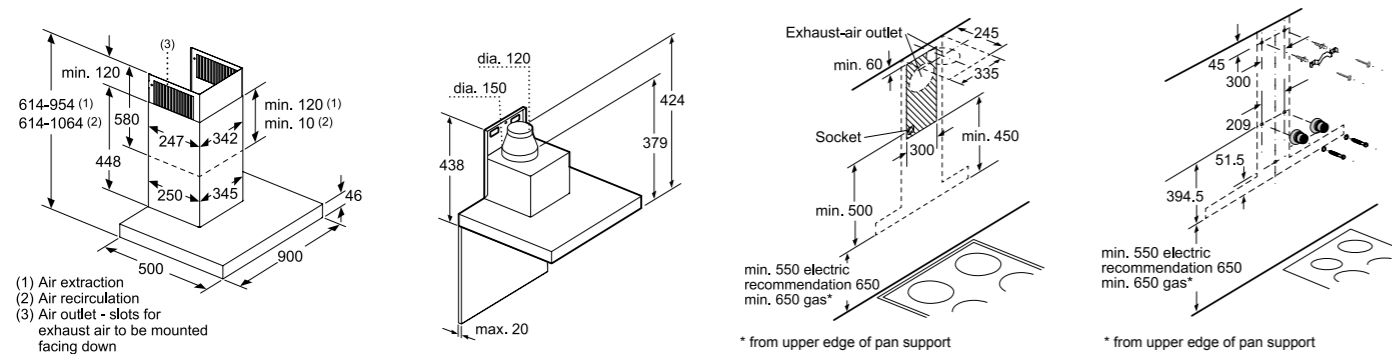
Position of LED lights  
Back wall panel max. 20 mm



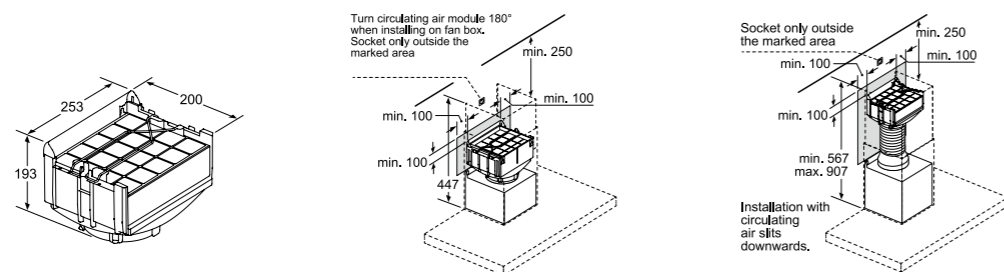
\*\* min. 350 with Lowering Frame (DSZ4660)  
\*\*\* 600 is cabinet exterior dimension. Cabinet interior dimension should range from 562 to 568



	<b>DWB91PR50B</b> 90cm wall mounted chimney hood	<b>\$18,800</b>
<b>Performance</b>	<ul style="list-style-type: none"> <li>• Suitable for exhaust or re-circulated air operation</li> <li>• 3 speeds plus 2 power boost settings</li> <li>• EcoSilence Drive™ technology</li> </ul>	
<b>Functions</b>	<ul style="list-style-type: none"> <li>• Electronic Touch Control</li> <li>• 3 x 1.5W LED lights</li> <li>• SoftLight dimmer function</li> </ul>	
<b>Features</b>	<ul style="list-style-type: none"> <li>• CruiseControl: Fresh air assured automatically*</li> <li>• Perfect Air Sensor enables fully automatic ventilation</li> <li>• Automatically run on for 10 minutes</li> <li>• Automatically switches back from power boost to normal setting</li> <li>• Saturation indicator for metal and charcoal filter</li> </ul> <p><small>* Only with compatible hob: PXY875KW1E</small></p>	
<b>Design</b>	<ul style="list-style-type: none"> <li>• Box slimline design</li> <li>• LED lightline</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Extraction capacity: 965m<sup>3</sup>/h (EN 61591)</li> <li>• 120 or 150mm diameter pipe</li> <li>• Total connected load: 0.265kW (13A)</li> <li>• Appliance dimensions (H x W x D):                      Exhaust: 614-954 x 900 x 500 mm                      Recirculate: 614-1,064 x 900 x 500 mm</li> </ul>	
<b>Supplied accessory</b>	<ul style="list-style-type: none"> <li>• 3 dishwasher-safe metal grease filters</li> </ul>	
<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Charcoal recirculating kit (DWZ2CB1I4)</li> <li>• Charcoal filter for DWZ2CB1I4 (DZZ2CB1B4)</li> <li>• Integrated CleanAir recirculation kit (DWZ0XX0J5)</li> <li>• CleanAir regenerative charcoal filter for DWZ0XX0J5* (DZZ0XX0P0)</li> </ul> <p><small>* Maximum 10 years lifespan: the regenerative filter can be generated up to 30 times, regeneration should be carried out in an oven at 200°C every 4 months with normal daily use of approximately 1 hour.</small></p>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Germany</li> </ul>	



**Installation with integrated cleanAir Recirculation Kit**





# Hobs.



Discover more





## Simple, clever cooking.

Bosch's new series of FlexInduction and induction hobs have been designed to make cooking effortless and enjoyable – and guaranteed to come with the best result. Intelligent functions PerfectCook and PerfectFry will do all the work for you, making meals preparation as fun as eating.

### **Proven quality**

High-quality materials, technological perfection and reliable durability – these has been representative of Bosch for the past 130 years.

### **Maximum performance**

Induction hobs are the fastest. They can boil liquids nearly twice as fast as gas\* and nearly three times faster than ceramic electric hobs. Induction cooking with turbo boost allows you to increase the power of the cooking zone by 50% - perfect for large pots and pans or when rushed for time.

\* Source: BSH hausgeräte GmbH, Germany (overseas test result) Based on time required to heat 2 litres of water at 15°C to 90°C using Bosch hobs



# Took decades to develop. Takes seconds to understand.



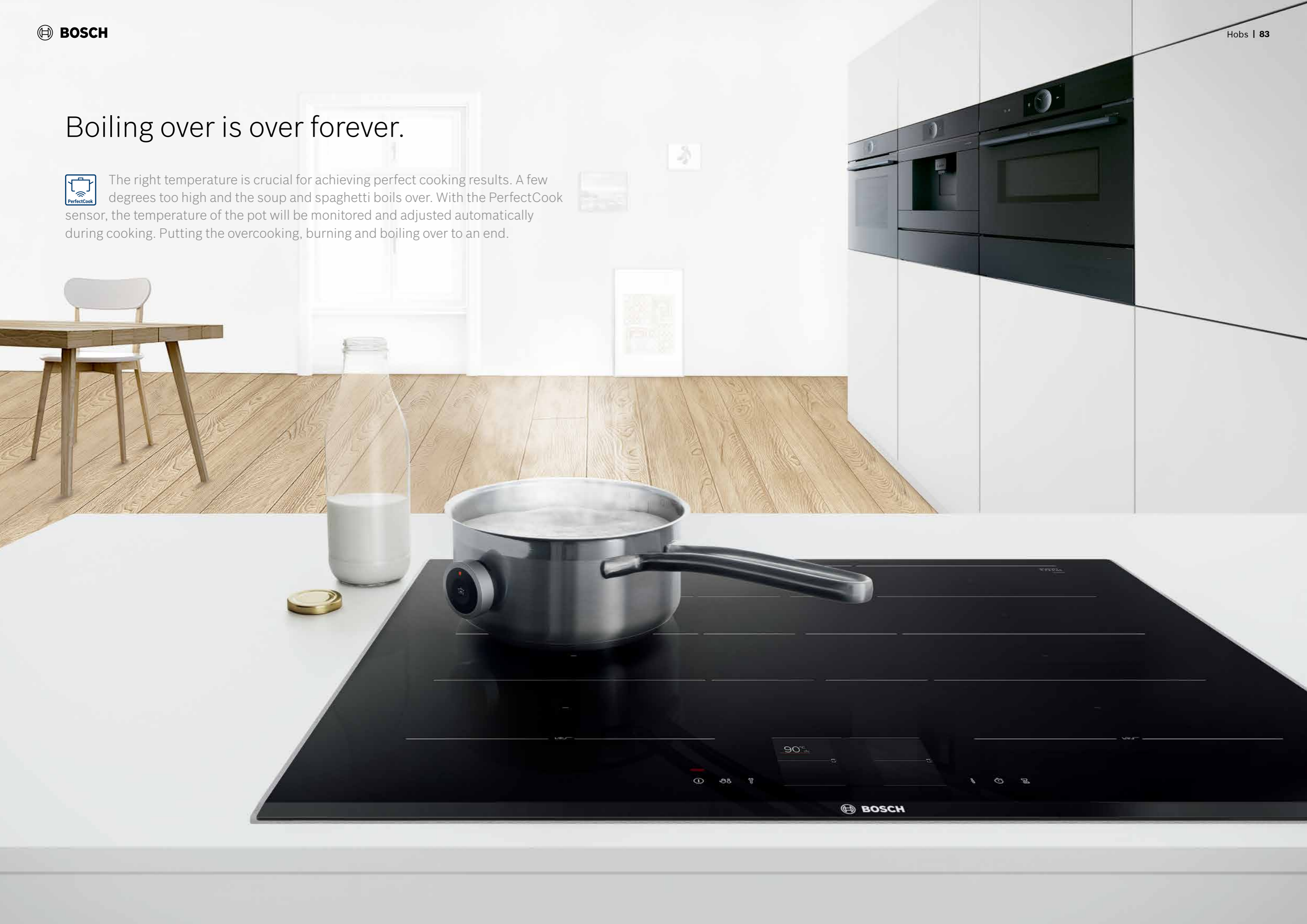
The easy way to perfect results: the high resolution TFT-touchdisplay leads you through the menu options step by step with clear lettering and descriptive pictograms. The desired settings can then be selected at the touch of a button, meaning you can keep track of everything at a glance when cooking.

The image shows a close-up of a touch-sensitive control panel on a black induction hob. A central menu is displayed, featuring a vibrant red bell pepper as a visual cue. The menu is titled "Vegetables and Pulses" and includes two options: "Frying green asparagus." and "Boiling broccoli." Each option is accompanied by a small upward-pointing arrow icon. To the left of the menu, there is a back arrow icon and the word "Assist" next to a small square icon. To the right, there is a plus sign icon. The background of the hob is dark with subtle white grid lines. In the bottom right corner, the Bosch logo and brand name are visible.

# Boiling over is over forever.



The right temperature is crucial for achieving perfect cooking results. A few degrees too high and the soup and spaghetti boils over. With the PerfectCook sensor, the temperature of the pot will be monitored and adjusted automatically during cooking. Putting the overcooking, burning and boiling over to an end.





# Achieve the highest degree of culinary delight: Perfection.

Things can get hectic in the kitchen, so it is good to have the PerfectCook sensor to adjust the temperature of the pots for you – meaning you can already look forward to the perfect results of the dishes before you finished it.

## Achieving perfect results with the five PerfectCook temperature levels:



**1 60-70°C**  
Ideal for thawing, warming up and keeping warm of food



**2 80-90°C**  
Perfect for stewing



**3 90-100°C**  
Suitable for boiling and simmering



**4 110-120°C**  
Optimal for cooking with a steamer pot



**5 170-180°C**  
Perfect for deep-frying

## PerfectCook, easy as 1, 2, 3:



1. Attach the flat, magnetic and dishwasher proof ring to the outside of a pot.



2. The PerfectCook sensor, which is also magnetic, can easily be attached to the ring. Once cooking is completed, it can be easily removed.



3. The PerfectCook sensor can be activated with a simple touch of the button, and the joy of cooking begins.



### Roasted pumpkin soup

- 1 Remove seeds from the pumpkin, place the pumpkin on the baking tray with its peel, sprinkle a little salt, crushed black pepper and olive oil. Put it into a preheated 150°C oven. Bake for about 30 minutes until cooked and tender. Scoop the pumpkin flesh out with a spoon for later use. Discard the peel.
- 2 Activate the PerfectCook sensor and select level 3. Melt butter in the pan. Add onions, garlic, green apples and leek, stir-fry all ingredients until golden brown and aromatic.
- 3 Add the pumpkin flesh into the pan and stir-fry. Add water when the pumpkin becomes caramelised, cover the pan with lid and cook for about 15 minutes. Season with salt and black pepper.
- 4 Blend the soup with a hand blender and remove from heat. Pass the soup through a sieve.
- 5 Pour the soup into a bowl and add whipped cream. Sprinkle with pumpkin seeds, chives and paprika powder. Drizzle a little olive oil on top and serve.

**The settings to use:**  
With PerfectCook, level 3

**Tips:**  
Japan pumpkins should be used in this dish. This kind of pumpkin contains less moisture and has richer flavour. After baking, the pumpkin becomes more fragrant and delicious. Green apples make the soup taste fresher and sweeter, and balances out the rich flavour.

- Ingredients:**
- 850g Japanese pumpkin, seeded and sliced
  - 50g onions, sliced
  - 50g green apples, peeled and sliced
  - 2 cloves garlic, minced
  - 20g garlic, sliced
  - 600ml water
  - 20g unsalted butter
  - salt to taste
  - black pepper to taste
  - 1 tbsp olive oil
  - a little chives, chopped
  - whipping cream, whisked to reach soft peaks
  - some roasted pumpkin seeds
  - a little paprika powder

## There are many ways to make a perfect steak. Here's a shortcut.



What could be better than a perfect steak: as you like it: not too raw, not too well done. For the best taste, 2 elements are crucial, with a good butcher you get fresh meat, with Bosch PerfectFry function, you have the ideal frying temperature. However you like your steak: rare, medium or well done, getting the result you want is now incredibly easy, as the PerfectFry sensor continuously monitor the temperature of the pan and automatically adjusts it where necessary.








# Set to the perfect level. Cook to the perfect consistency.


The right temperature is crucial for the best frying results. The new PerfectFry sensor assists you by automatically monitoring the frying temperature and adjusting it as required.


## Achieving perfect results with the five PerfectFry temperature levels:

- 

**1 Very low**  
Ideal for boiling sauces
- 

**2 Low**  
Suitable for frying with virgin olive oil or making omelette
- 

**3 Medium-low**  
For frying fish, meatballs or sausages
- 

**4 Medium-high**  
For frying steak (medium to well done), or vegetables
- 

**5 High**  
For frying potatoes or rare steaks

## PerfectFry, easy as 1-2-3:



1. Select your desired cooking zone.



2. Activate PerfectFry.



3. Select the optimal temperature level. The pan is then heated to the desired level and the temperature is automatically adjusted. The hob gives off visual and audio alerts when the desired temperature is reached.



## Grilled Beef Fillet with Green Peas

- 1** Activate the PerfectFry sensor and select level 4 to heat a pan as instructed. Add olive oil in a pan after the signal. Add the beef fillet, use salt and pepper to season. Pan-fry until golden brown and remove from heat.
- 2** Place the beef fillet in a pre-heated 180°C oven and cook for about 9 minutes. Remove from the oven after cooking. Let rest for 8 minutes.
- 3** Activate the PerfectFry sensor again and select level 4 to heat a pan as instructed. Add butter in a pan after the signal. Add the green peas into the pan and cook for about 3 minutes. Season with crushed black pepper.
- 4** Cut the beef fillet into slices. Serve with green peas and gravy.

**The settings to use:**  
With PerfectFry, level 4

**Tips:**  
Let the beef fillet rest for a few minutes after cooking in order to retain the moisture and juice of the meat.

- Ingredients for 2 portions:**
- 1 pound beef Fillet
  - olive oil, salt, black pepper
  - 5g unsalted butter
  - 3 tbsp green peas
  - salt
  - crushed black pepper
  - gravy



# Preprogrammed culinary success.



The Bosch Assist function is the guide by your side that knows exactly what temperature is ideal for the dish you are preparing. Coupled with the high-resolution TFT-touchdisplay, even the option to select the desired meal is at your fingertips.



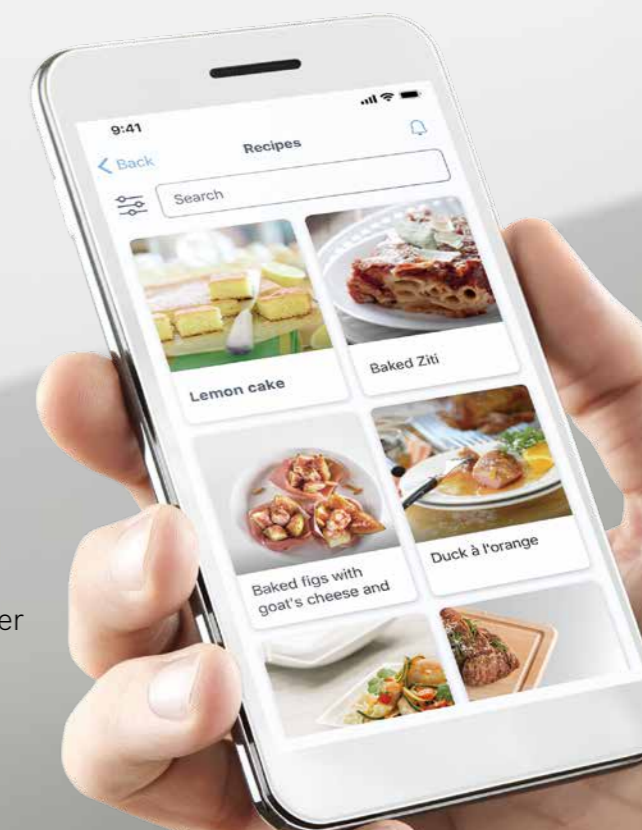
The hob automatically suggests the settings for your meal and provides practical recommendations. Simply confirm the suggestions and begin food preparation. It also makes replicating your perfect dish easy.

Simply select the corresponding meal category in the Bosch Assist function menu and then the desired meal on the high-resolution TFT-touchdisplay.



What's for dinner?  
We think we've found  
an answer.

Spend less time thinking about what's for dinner, and more time getting inspired. Discover a host of delicious, easy recipes conveniently located in the Home Connect app.





## Endless flexibility, one result: Perfection.

One pot or several, one behind the other or side by side – with FlexInduction from Bosch, the choice is yours. You can use your hob like a conventional induction hob, e.g. with four separate cooking zones, or touching a button, you can combine them to two large cooking zones. This gives you additional space to place larger cookware, such as roaster, wherever you choose. Also, thanks to the new extendable FlexInduction zone, even round pots and pans with a diameter of 30cm, or a 40cm long roaster and other accessories, can now be flexibly accommodated. For extra freedom, there is the Extended FlexZone, providing an extension up to 20%.





## More freedom for you: Select your individual hob.



### Induction hobs

Cook quickly and safely. With the induction hobs, heat is only generated where it is really needed – the underside of the pot. The water in an induction pot is heated faster and safer, as the minimal heating of the hob glass means that you are free from the risk of being burnt. In addition, thanks to the pot detection function, the hob automatically switches off when there is no pot on the cooking zones.



### Induction hobs with MoveMode

Cooking with MoveMode is totally intuitive and convenient. When making soups with a conventional hob, you will have to boil it first at level 9, then cook it at level 5 and finally simmer it at level 1, and you will have to adjust all these temperature levels manually. With MoveMode FlexInduction zones, the hob does it all for you. The FlexInduction zone will be divided into three different areas which presets at temperature level 9, 5 and 1 when MoveMode is activated.



### Automatic setting transfer

When cooking, if you move a pot from one cooking zone to another, the temperature level does not need to be adjusted manually, thanks to the automatic setting transfer function. Cooking zones will switch off when there is no pot on top, and new cooking zones will remember the old settings, such as the heat level and cooking time, with the simple touch of a button to confirm.

## What makes FlexInduction even more special: special accessories.

Special accessories for FlexInduction hobs: specifically designed for the use on combined cooking zones. The easy way to perfect results.



### Griddle plate

- Perfect for grilling meat, fish and vegetables
- Gives your steak a perfect finish



### Teppanyaki

- Ideal for preparing sandwiches, desserts and mince



### System pan

- To achieve perfect frying result with PerfectFry
- Available in 21cm



### Roaster (steaming rack is available separately)

- Ideal for gentle cooking of meat, fish and vegetables
- Combine the steaming rack and roaster is perfect for steaming vegetables



# With Bosch, convenient cooking means: even if something goes wrong, everything still runs smoothly.

Since you already have your hands full when cooking, numerous convenient functions ensure you barely have to lift a finger.



### HighSpeedZone

Cooking without limits: the HighSpeedZone is optimized for fast heating and not only makes boiling times almost 20% faster, searing is now more effective. Correctly deep-frying frozen products is also made easier.



### WipeProtection button

When you need to clean the surface, you can lock the panel for 30 seconds to avoid changing the cooking setting so you don't need to re-adjust it again.



### QuickStart

The new QuickStart function detects where you have placed the pot and will automatically display the corresponding cooking zone on the control interface. You can get started straight away and select the desired cooking level without any delay.



### ReStart

A hob that thinks: if something goes wrong or boils over, the hob will automatically switch off and will then save the last selected setting. You can clean the hob conveniently and restore the settings at the touch of a button.



### PowerBoost – now with even better performance!

We have once again increased the power level of our ceramic hobs with the improved PowerBoost function to give you that little extra power when cooking. For example, you can now save up to 20% of time to heat up water comparing to using a conventional hob.



### Count-down timer

You can set the desired cooking time with the Count-down timer. Once the time is up, there will be an audio signal and the corresponding cooking zone will automatically switched off.



### PanBoost – ready to fry faster

Use the PanBoost feature to heat pans and coated pots faster and there is no need to worry about damaging the pots from overheating. The PanBoost function can be easily activated and matched to the requirements for food preparation – for example, depending on whether oil or water is going to be heated. The pan can now be ready to use for frying in 30 seconds after heat.



### Energy consumption display

Energy-efficient cooking: you can view the energy consumption of a recently ended cooking process on the clearly legible display and regulate it with the greater awareness next time. For example, use of a pot lid reduces consumption by up to 20%.



### ChildLock

Maximum protection for children's hands: the integrated lock function allows you to secure your cooking area and keep it away from unwanted operation. This guarantees total safety – for both you and your loved ones.

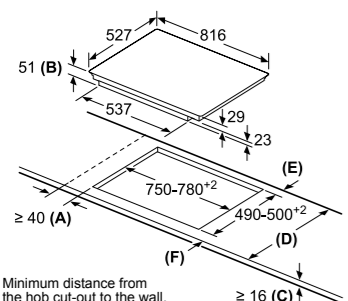
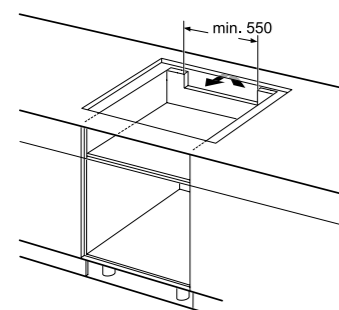


### Count-up timer

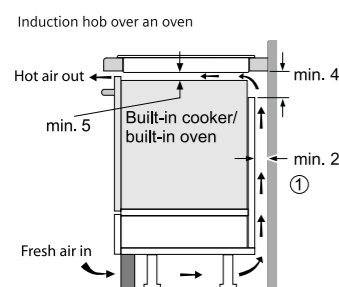
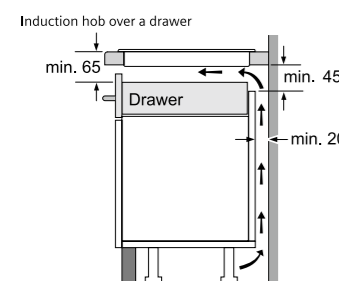
If you want to know how long your spaghetti has been cooking and be alerted when it is al dente, the new Count-up timer will come in handy for you. It always shows you the exact cooking time of your dish.



Complimentary accessory: PerfectCook sensor (HEZ39050) (Limited offer)

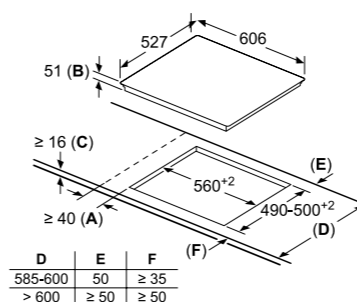
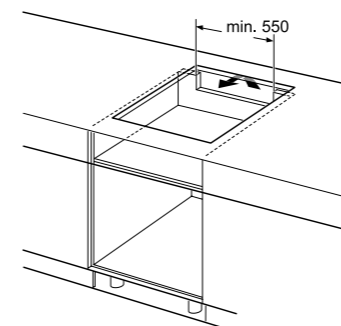


**A:** Minimum distance from the hob cut-out to the wall.  
**B:** Recessed depth.  
**C:** The clearance between the surface of the worktop and the top of the front of the oven must be 30 mm. See space requirements for the oven.

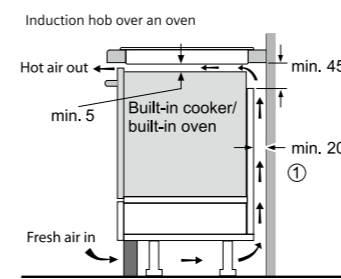
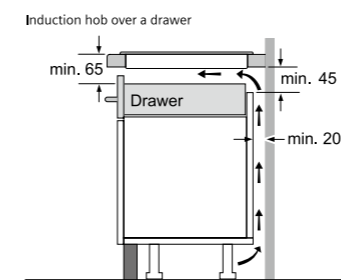


① Ventilation gap must be present

<b>PXY875KW1E</b> <span style="float: right;"><b>\$38,800</b></span>																													
<b>80cm Extended FlexZone Hob with PerfectCook &amp; PerfectFry</b>																													
<b>Performance</b>	<ul style="list-style-type: none"> <li>• 4 induction cooking zones</li> <li>• 2 Extended FlexZone</li> <li>• 17 stages of power setting</li> <li>• TFT-touchdisplay</li> </ul>																												
<b>Functions</b>	<ul style="list-style-type: none"> <li>• QuickStart</li> <li>• ReStart</li> </ul>																												
<b>Features</b>	<ul style="list-style-type: none"> <li>• CruiseControl: Fresh air assured automatically – thanks to the integrated Wi-Fi module, now the hob talks to the hood*</li> <li>• PerfectCook: Precise temperature control prevents boiling over</li> <li>• PerfectFry: For perfect browning of roasted foods</li> <li>• TFT-touchdisplay: Vivid graphics provide intuitive control</li> <li>• Assist: 100+ recipes integrated to meet every needs</li> <li>• Extended FlexZone: Automatically extends to fit any cookware</li> <li>• Automatic setting transfer</li> <li>• MoveMode with 3 power levels</li> <li>• PowerBoost: Up to 50% more power for faster heating</li> <li>• PanBoost for added quickness</li> <li>• Energy Consumption display</li> <li>• Count-down timer for each zone</li> <li>• Kitchen timer</li> <li>• Count-up timer for each zone</li> </ul> <p><small>* only with compatible hoods: DWB98PR50</small></p>																												
<b>Design</b>	<ul style="list-style-type: none"> <li>• SCHOTT CERAN® ceramic glass</li> <li>• ComfortProfil: Beveled front and rear with side profiles</li> <li>• Can be combined with all hobs in comfort design</li> </ul>																												
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Digital 2-stage residual heat indicator for each zone</li> <li>• Main switch</li> <li>• Safety switch-off</li> <li>• Small cookware detection</li> <li>• Anti overflow protection</li> <li>• Wipe protection</li> <li>• Childproof lock</li> </ul>																												
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<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Connection strip (HEZ394301)</li> <li>• PerfectCook wireless sensor (set) (HEZ39050)</li> <li>• Griddle Plate (HEZ390522)</li> <li>• Teppan Yaki (HEZ9TY010)</li> <li>• Induction roaster (HEZ390011)</li> </ul>																												
<b>Country of origin</b>	• Spain																												



**A:** Minimum distance from the hob cut-out to the wall.  
**B:** Recessed depth  
**C:** The clearance between the surface of the worktop and the top of the front of the oven must be 30 mm. See space requirements for the oven.  
The worktop into which the hob is installed must withstand loads of approx. 60 kg; suitable substructures must be used if required.



① Ventilation gap must be present

<b>PXJ675HC1E</b> <span style="float: right;"><b>\$26,800</b></span>																					
<b>60cm FlexInduction Hob with PerfectFry Plus</b>																					
<b>Performance</b>	<ul style="list-style-type: none"> <li>• 3 induction cooking zones</li> <li>• 1 FlexInduction Zone</li> <li>• 17 stages of power setting</li> <li>• DirectSelect: Direct and simple selection</li> </ul>																				
<b>Functions</b>	<ul style="list-style-type: none"> <li>• Setting transfer</li> <li>• QuickStart</li> <li>• ReStart</li> <li>• Pause</li> <li>• Favourite</li> </ul>																				
<b>Features</b>	<ul style="list-style-type: none"> <li>• PerfectFry Plus: 11 temperature levels for perfect results</li> <li>• PowerBoost: Up to 50% more power for faster heating</li> <li>• PanBoost for added quickness</li> <li>• Count-down timer for each zone</li> <li>• Kitchen timer</li> </ul>																				
<b>Design</b>	<ul style="list-style-type: none"> <li>• SCHOTT CERAN® ceramic glass</li> <li>• ComfortProfil: Beveled front and rear with side profiles</li> <li>• Can be combined with all hobs in comfort design</li> </ul>																				
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Digital 2-stage residual heat indicator for each zone</li> <li>• Main switch</li> <li>• Safety switch-off</li> <li>• Cookware detection</li> <li>• Childproof lock</li> </ul>																				
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<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Connection strip (HEZ394301)</li> <li>• Griddle Plate (HEZ390522)</li> <li>• Teppan Yaki (HEZ9TY010)</li> <li>• Induction roaster (HEZ390011)</li> </ul>																				
<b>Country of origin</b>	• Spain																				



# Gas without the guesswork.

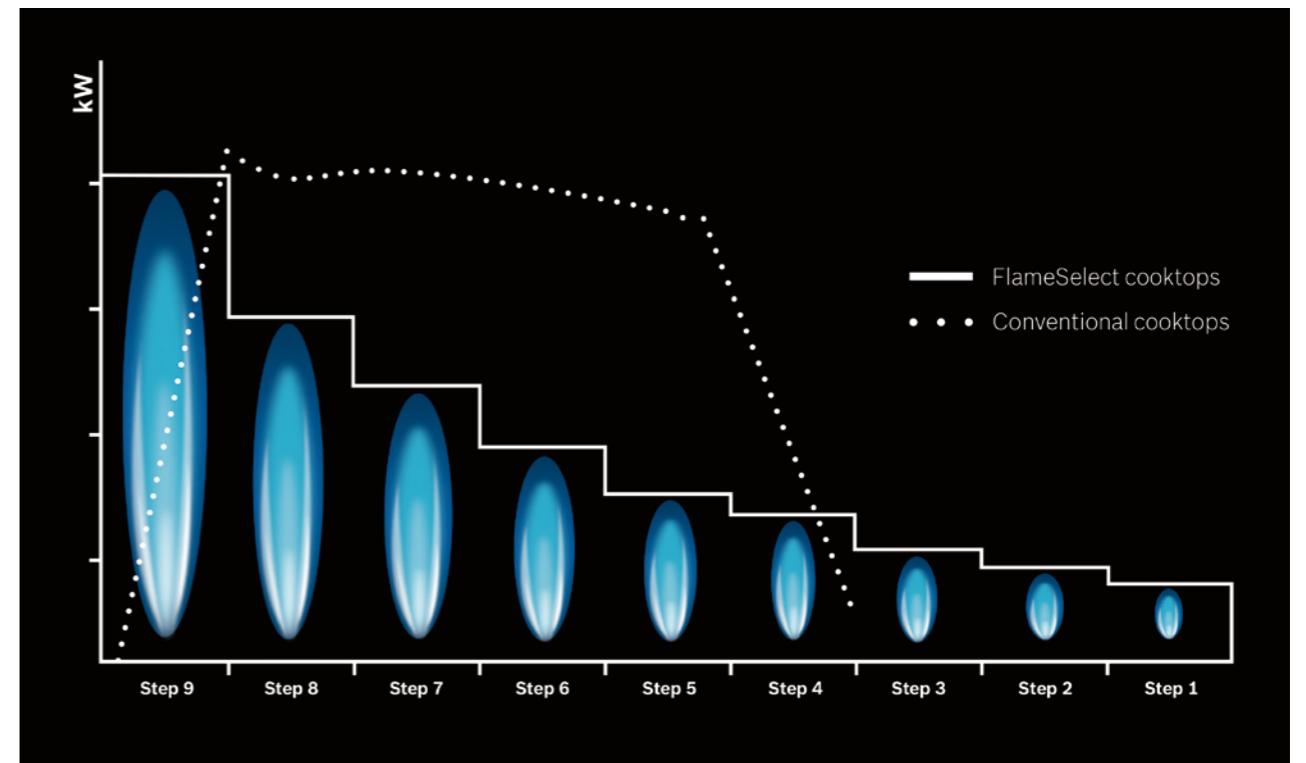
The advanced technology built into our hobs makes cooking on gas simple and precise. Understanding how you cook means we've been able to design a FlameSelect feature that lets you fry, stew, steam and boil with confidence – without constantly checking the flame.



# Finally, a fire that does exactly what you want.



The gas hobs with FlameSelect are equipped with nine precisely defined power levels which let you adjust the required heat easily and reliably. For simply perfect cooking results at the flick of a wrist.



With an easy-to-use setting, all you need to do is decide which of the 9 power levels you want. At last, you can cook with precision instead of intuition – thanks to FlameSelect.



Enjoy perfect results.



And maximum flexibility with Domino hobs.

An induction hob right next to a wok burner? Absolutely possible, with Bosch domino hobs. They can be set up to suit your taste and together, they match up perfectly for good looks.



**Slim metal profile**

Facetted front with brushed stainless steel side profiles. Thanks to the elegant and consistent design, Bosch domino hobs look harmonious in the kitchen, independent or combined together.



**DirectSelect**

Simply selecting the required power level from those on offer (key laid out on the hob) instead of having to press +/- keys repeatedly.



**2-stage residual heat display**

Provide clear indication of when a zone is still hot after it has been turned off: 'H' – residual heat sufficient to finish off cooking or to keep warm; 'h' – residual heat insufficient to cook, but still hot enough for caution.



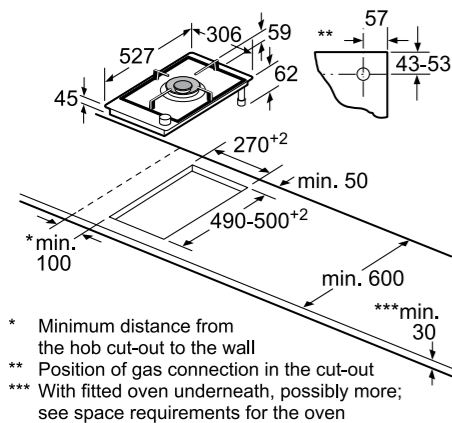
**Dishwasher-safe**

All gas hobs feature pan supports that are treated with a special coating which resists discoloration and the damaging effects of a dishwasher.





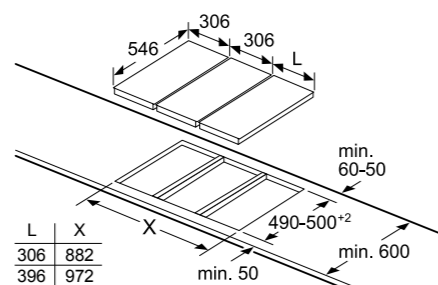
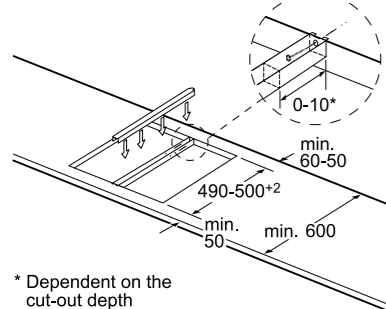
<b>PRA3A6B70X</b> Domino town gas wok burner <span style="float: right;"><b>\$13,800</b></span>	
<b>Performance</b>	<ul style="list-style-type: none"> <li>FlameSelect: 9 precisely defined power levels</li> <li>1 dual circuit wok burner</li> <li>Individual control of inner and outer flame</li> <li>1 hand ignition with control knob</li> <li>Electrical spark ignition</li> </ul>
<b>Design</b>	<ul style="list-style-type: none"> <li>SCHOTT CERAN® ceramic glass</li> <li>Sword knobs: for an ergonomic control</li> <li>Beveled front with side profiles</li> <li>Can be combined with all hobs in comfort design</li> </ul>
<b>Safety function</b>	<ul style="list-style-type: none"> <li>Flame failure safety device</li> </ul>
<b>Technical information</b>	<ul style="list-style-type: none"> <li>Preset of town gas</li> <li>Burner output: 5kW</li> <li>Total connected load: 1.1W (13A plug)</li> <li>Dimensions:                             <ul style="list-style-type: none"> <li>- Appliance (H x W x D): 62* x 306 x 527 mm *excl. glass thickness</li> <li>- Cut out (W x D): 270 x 490-500 mm</li> </ul> </li> </ul>
<b>Supplied accessories</b>	<ul style="list-style-type: none"> <li>Dishwasher-safe cast iron wok ring support</li> <li>Dishwasher-safe cast iron pan support</li> <li>External gas governor</li> </ul>
<b>Optional accessory</b>	<ul style="list-style-type: none"> <li>Connection strip (HEZ394301)</li> </ul>
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>Spain</li> </ul>



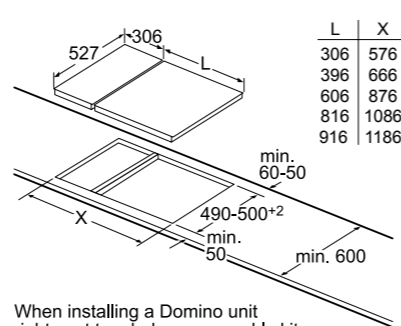
**Distance from the top of pan support to worktop is approximately 59mm**

**For installation of 2 or more domino appliances**

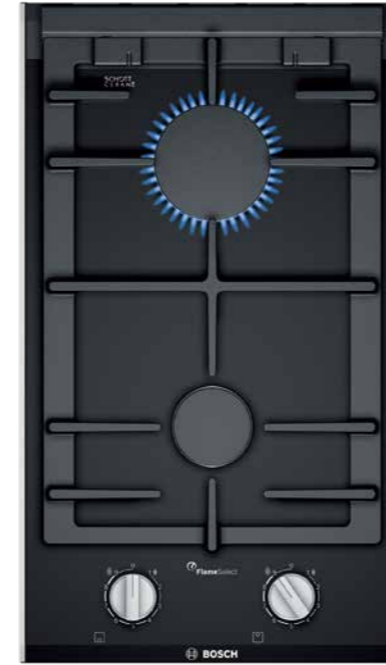
Assembly kit (HEZ394301) for Domino



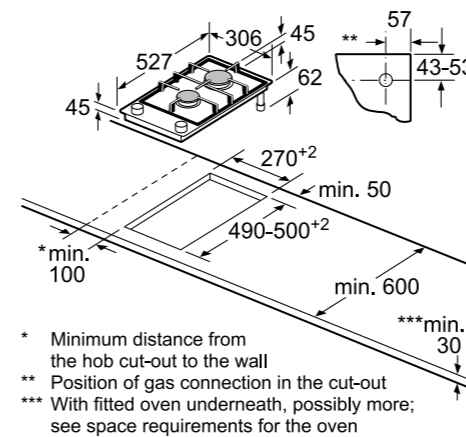
When installing two or more Domino units side-by-side, one or more assembly kits are required (2 units = 1 assembly kit, 3 units = 2 assembly kits, etc).



When installing a Domino unit right next to a hob, an assembly kit (HEZ394301) is required.



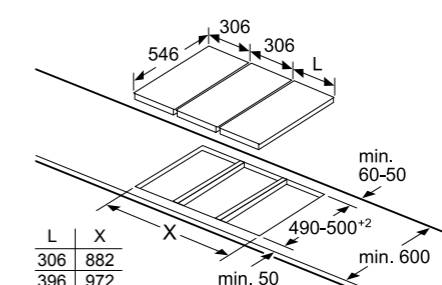
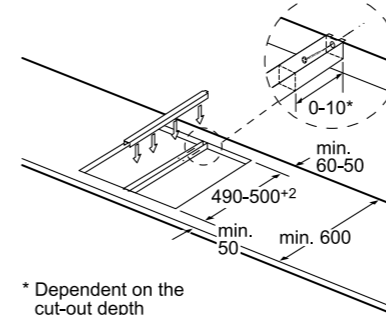
<b>PRB3A6B70X</b> Domino town gas double burner <span style="float: right;"><b>\$12,800</b></span>									
<b>Performance</b>	<ul style="list-style-type: none"> <li>FlameSelect: 9 precisely defined power levels</li> <li>2 single circuit burners</li> <li>1 hand ignition with control knob</li> <li>Electrical spark ignition</li> </ul>								
<b>Design</b>	<ul style="list-style-type: none"> <li>SCHOTT CERAN® ceramic glass</li> <li>Sword knobs: for an ergonomic control</li> <li>Beveled front with side profiles</li> <li>Can be combined with all hobs in comfort design</li> </ul>								
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Burner	Output (kW)								
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Rear - rapid speed burner	2.8								
Total	4.7								
<b>Supplied accessories</b>	<ul style="list-style-type: none"> <li>Dishwasher-safe cast iron pan support</li> <li>External Gas Governor</li> </ul>								
<b>Optional accessory</b>	<ul style="list-style-type: none"> <li>Connection strip (HEZ394301)</li> </ul>								
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>Spain</li> </ul>								



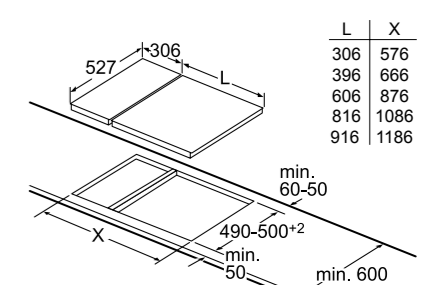
**Distance from the top of pan support to worktop is approximately 45mm**

**For installation of 2 or more domino appliances**

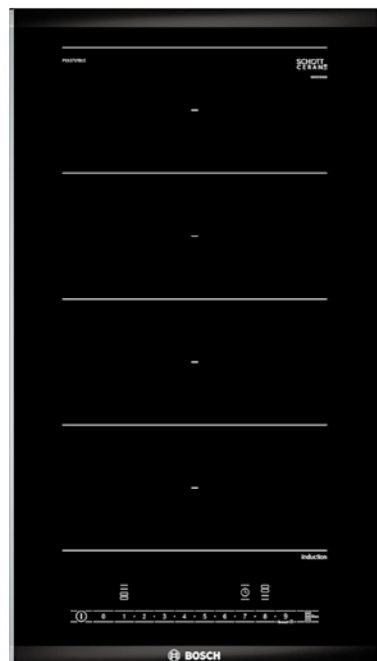
Assembly kit (HEZ394301) for Domino



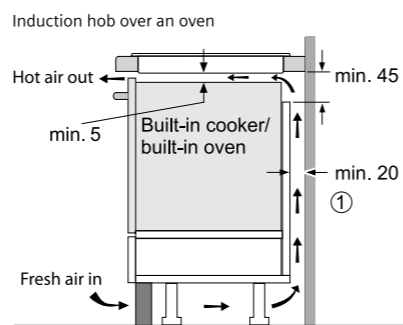
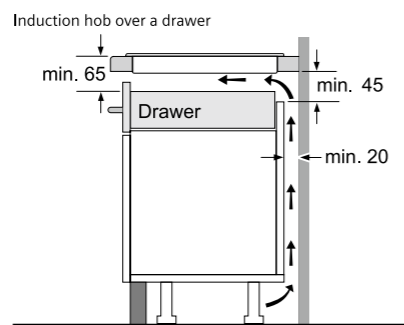
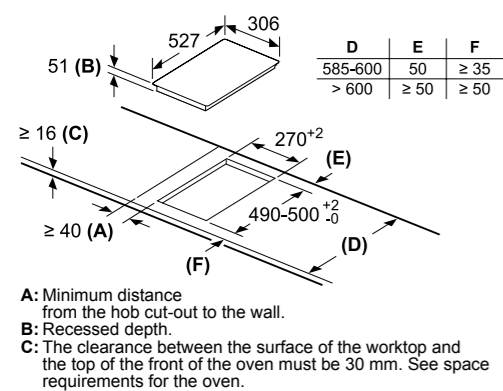
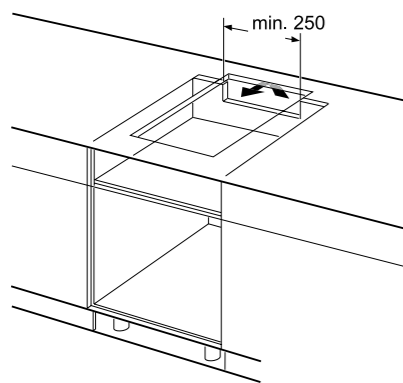
When installing two or more Domino units side-by-side, one or more assembly kits are required (2 units = 1 assembly kit, 3 units = 2 assembly kits, etc).



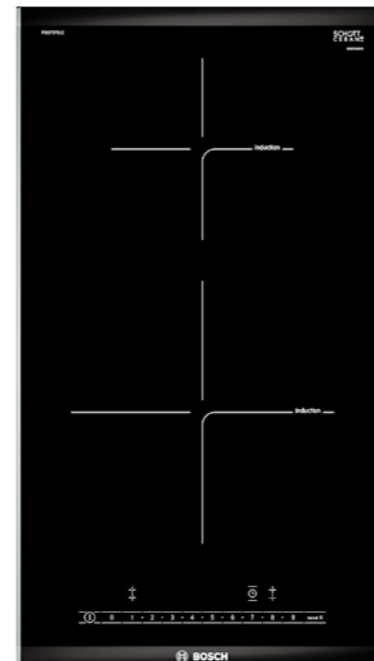
When installing a Domino unit right next to a hob, an assembly kit (HEZ394301) is required.



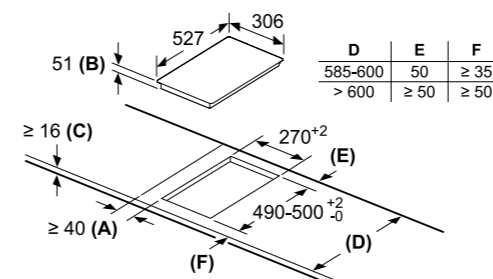
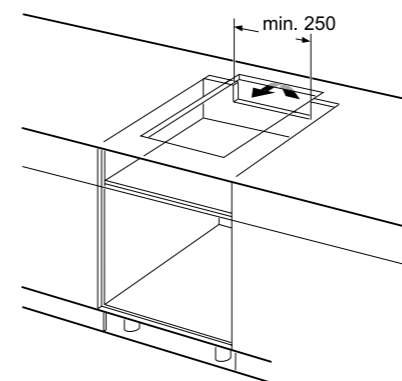
PXX375FB1E Domino FlexInduction Hob		\$21,400																
<b>Performance</b>	<ul style="list-style-type: none"> <li>• 2 induction cooking zones</li> <li>• 1 FlexInduction Zone</li> <li>• 17 stages of power setting</li> <li>• DirectSelect touch control</li> </ul>																	
<b>Functions</b>	<ul style="list-style-type: none"> <li>• QuickStart</li> <li>• ReStart</li> </ul>																	
<b>Features</b>	<ul style="list-style-type: none"> <li>• FlexInduction: Combining cooking zones for more flexibility</li> <li>• PowerBoost: Up to 50% more power for faster heating</li> <li>• Energy consumption display</li> <li>• Count-down timer for each zone</li> <li>• Kitchen timer</li> <li>• Count-up timer for each zone</li> </ul>																	
<b>Design</b>	<ul style="list-style-type: none"> <li>• SCHOTT CERAN® ceramic glass</li> <li>• ComfortProfil: Beveled front and rear with side profiles</li> <li>• Can be combined with all hobs in comfort design</li> </ul>																	
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Digital 2-stage residual heat indicator for each zone</li> <li>• Main switch</li> <li>• Safety switch-off</li> <li>• Small cookware detection</li> <li>• Anti overflow protection</li> <li>• Childproof lock</li> </ul>																	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• Cooking zone output</li> </ul> <table border="1"> <thead> <tr> <th>Zone</th> <th>Output (kW)</th> <th>Output without booster (kW)</th> <th>Dimensions (mm)</th> </tr> </thead> <tbody> <tr> <td>FlexInd.</td> <td>3.7</td> <td>3.3</td> <td>400 x 210</td> </tr> <tr> <td>Front</td> <td>3.7</td> <td>2.2</td> <td>200 x 210</td> </tr> <tr> <td>Rear</td> <td>3.7</td> <td>2.2</td> <td>200 x 210</td> </tr> </tbody> </table> <ul style="list-style-type: none"> <li>• Total connected load: 3.7kW* (220V/20A single phase connection) *Nominal connected load: 3.6kW</li> <li>• Dimensions: <ul style="list-style-type: none"> <li>- Appliance (H x W x D): 51* x 306 x 527 mm *excl. glass thickness</li> <li>- Cut out (W x D): 270 x 490-500 mm</li> </ul> </li> </ul>		Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)	FlexInd.	3.7	3.3	400 x 210	Front	3.7	2.2	200 x 210	Rear	3.7	2.2	200 x 210
Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)															
FlexInd.	3.7	3.3	400 x 210															
Front	3.7	2.2	200 x 210															
Rear	3.7	2.2	200 x 210															
<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Connection strip (HEZ394301)</li> <li>• Griddle Plate (HEZ390522)</li> <li>• Teppan Yaki (HEZ9TY010)</li> <li>• Induction roaster (HEZ390011)</li> </ul>																	
<b>Country of origin</b>	• Spain																	



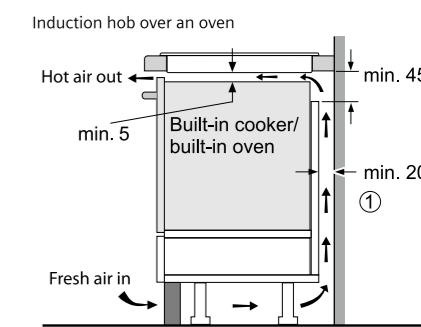
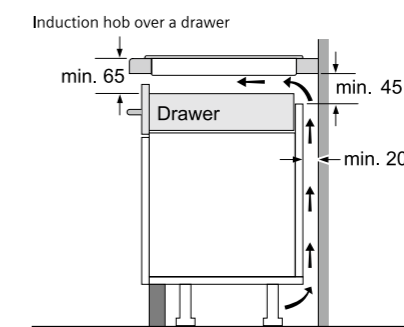
① Ventilation gap must be present



PIB375FB1E Domino 2-zone Induction Hob		\$18,400												
<b>Performance</b>	<ul style="list-style-type: none"> <li>• 2 induction cooking zones</li> <li>• 17 stages of power setting</li> <li>• DirectSelect touch control</li> </ul>													
<b>Functions</b>	<ul style="list-style-type: none"> <li>• QuickStart</li> <li>• ReStart</li> </ul>													
<b>Features</b>	<ul style="list-style-type: none"> <li>• PowerBoost: Up to 50% more power for faster heating</li> <li>• Energy consumption display</li> <li>• Count-down timer for each zone</li> <li>• Kitchen timer</li> <li>• Count-up timer for each zone</li> </ul>													
<b>Design</b>	<ul style="list-style-type: none"> <li>• SCHOTT CERAN® ceramic glass</li> <li>• ComfortProfil: Beveled front and rear with side profiles</li> <li>• Can be combined with all hobs in comfort design</li> </ul>													
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>• Digital 2-stage residual heat indicator for each zone</li> <li>• Main switch</li> <li>• Safety switch-off</li> <li>• Small cookware detection</li> <li>• Anti overflow protection</li> <li>• Childproof lock</li> </ul>													
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Zone	Output (kW)	Output without booster (kW)	Dimensions (mm)											
Front	3.7	2.2	210											
Rear	2.2	1.4	145											
<b>Optional accessory</b>	• Connection strip (HEZ394301)													
<b>Country of origin</b>	• Spain													



**A:** Minimum distance from the hob cut-out to the wall.  
**B:** Recessed depth.  
**C:** The clearance between the surface of the worktop and the top of the front of the oven must be 30 mm. See space requirements for the oven.



① Ventilation gap must be present



## At a glance: the best features of our hobs and hoods.

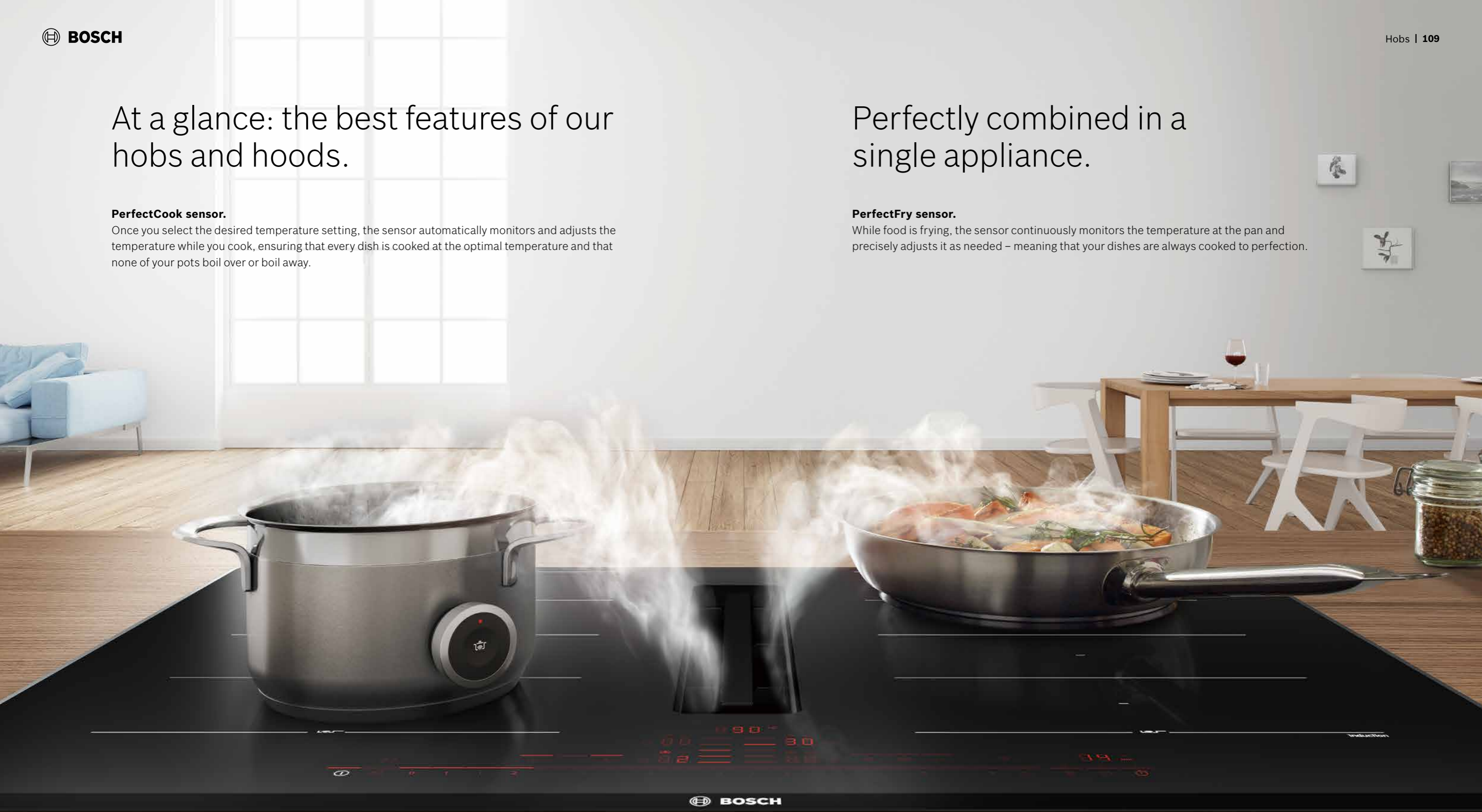
### PerfectCook sensor.

Once you select the desired temperature setting, the sensor automatically monitors and adjusts the temperature while you cook, ensuring that every dish is cooked at the optimal temperature and that none of your pots boil over or boil away.

## Perfectly combined in a single appliance.

### PerfectFry sensor.

While food is frying, the sensor continuously monitors the temperature at the pan and precisely adjusts it as needed – meaning that your dishes are always cooked to perfection.



### FlexInduction.

Whether you use one pot or several, or even position them one behind the other – the choice is yours. You can operate your induction hob with four separate cooking zones or press a button to create two large, continuous zones and make more room for large cookware.

### DirectSelect Premium.

With just the touch of your finger, you can select all the functions directly on the 30 centimeter-long user interface, which makes cooking even easier. When deactivated, the control panel is invisible and gives your hob an even more elegant appearance.

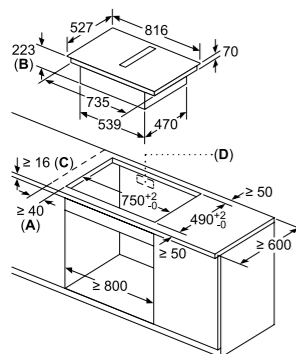
### PerfectAir sensor.

As soon as you switch on the hob and select a power level, the ventilation module is activated and adjusts its intensity based on nine different power levels and one intensive setting – automatically and finely tuned to the amount of cooking steam.

### EcoSilence Drive motor.

Driven by a permanent magnet, the EcoSilence Drive motor operates highly efficiently while minimising noise, thanks to its brushless drive with an extraordinarily long service life.

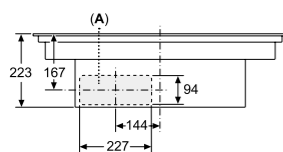




**A:** Minimum distance from the hob cut-out to the wall  
**B:** Recessing depth  
**C:** The worktop into which the hob is installed must withstand loads of approx. 60kg; suitable substructures must be used if required.  
**D:** Cut-out in back panel required for pipework. Exact size and position can be taken from specific drawing.

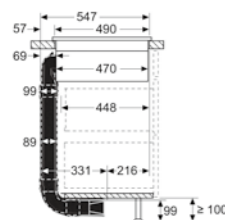
**Ducted recirculation planning:**

Front view



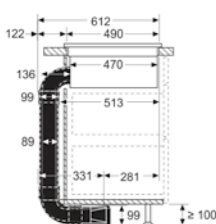
**A:** Connected directly at the rear

With cooktop >= 60cm



\* Accessory HEZ9VDKR1 required.

With cooktop >= 70cm



\* Accessory HEZ9VDKR0 required.

<p><b>PXX875D67E</b> <span style="float: right;"><b>\$48,800</b></span></p> <p>80cm Induction Hob with Integrated Ventilation Module</p>																													
<b>Performance</b>	<ul style="list-style-type: none"> <li>• 4 induction cooking zones</li> <li>• 2 FlexInduction Zone</li> <li>• 17 stages of power setting</li> <li>• 17+2 stages of ventilation power</li> </ul>																												
<b>Function</b>	<ul style="list-style-type: none"> <li>• combines best induction with best ventilation technology for perfect results</li> </ul>																												
<b>Features</b>	<p><b>Induction:</b></p> <ul style="list-style-type: none"> <li>• PerfectCook: Precise temperature control prevents boiling over</li> <li>• PerfectFry: Ensure perfect browning of roasted foods</li> <li>• DirectSelect Premium: Direct and simple selection</li> <li>• Automatic setting transfer</li> <li>• MoveMode with 3 power levels</li> <li>• PowerBoost: Up to 50% more power for faster heating</li> <li>• PanBoost for added quickness</li> <li>• 3-in-1 timer: count-up, count-down, kitchen timer</li> </ul> <p><b>Ventilation:</b></p> <ul style="list-style-type: none"> <li>• PerfectAir: fully automatic ventilation thanks to sensor technology.</li> <li>• EcoSilence Drive™: powerful, efficient and quiet BLDC motor technology</li> </ul>																												
<b>Design</b>	<ul style="list-style-type: none"> <li>• SCHOTT CERAN® ceramic glass</li> <li>• ComfortProfil: Bevelled front and rear with side profiles</li> <li>• Can be combined with all hobs in comfort design</li> </ul>																												
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Rear left	3.7	2.2	200 x 240																										
Rear right	3.7	2.2	200 x 240																										
<b>Supplied accessory</b>	<ul style="list-style-type: none"> <li>• Unducted recirculation kit (4 charcoal filters with 1 slider)</li> </ul>																												
<b>Optional accessories</b>	<ul style="list-style-type: none"> <li>• Recirculating kit (HEZ9VDKR1)</li> <li>• Recirculation kit (HEZ9VDKR0)</li> <li>• Exhaust kit (HEZ9VDKE1)</li> <li>• PerfectCook wireless sensor (HEZ39050)</li> <li>• Griddle Plate (HEZ390522)</li> <li>• Teppan Yaki (HEZ9TY010)</li> <li>• Induction roaster (HEZ390011)</li> </ul>																												
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Spain</li> </ul>																												



Discover more



Discover more:







Cooling.



Discover more

# More space for keeping food fresh for longer.

Flexible to fit your kitchen, Bosch built-in refrigeration options and smart technology keep your food as fresh as possible for as long as possible.

### Perfect pairs.

Thanks to our clever design, single door fridge and freezer can be combined to give you just the right capacity. You can now personalize your kitchen perfectly.



### More space.

Freezer is extra spacious meaning you will find it easy to fit everything in. The extra large **BigBox** is big enough for large bulky items.



### Save more, waste less.

Internal sensors constantly monitor the temperature in the fridge, thanks to the **FreshSense** technology, the cooling circuit and compressor continually adjust to ensure a stable interior temperature and provide prolonged freshness.



### Keep food fresher for longer.

The **VitaFresh** vegetable drawer features a humidity controller which allows you to lock in moisture. This preserves vitamins and flavour in fruit and vegetables so they last up to twice as long.



### Save time with flexible storage.

You save time more easily by making fewer shopping trips, as food lasts longer and get what you need faster too, thanks to **EasyLift** (height adjustable) shelves and fully extendable drawers.



### Quietly does it.

It's nice to know that we've integrated **SoftClosing** doors to avoid improper door closing.



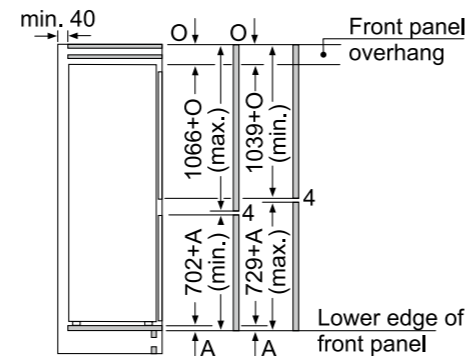
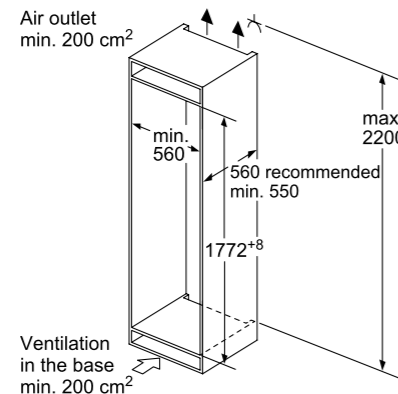
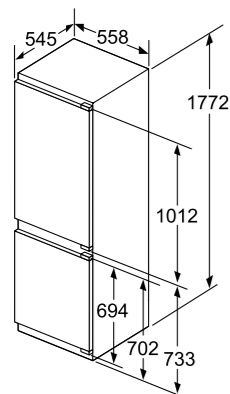
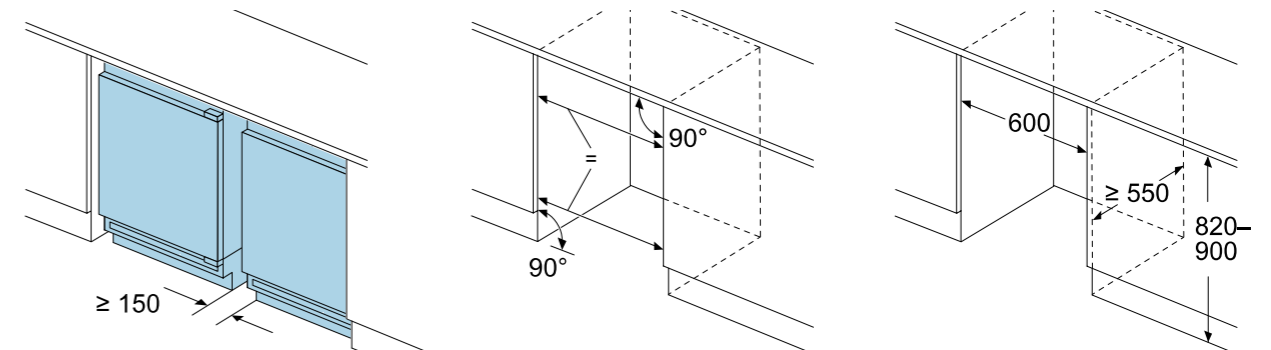




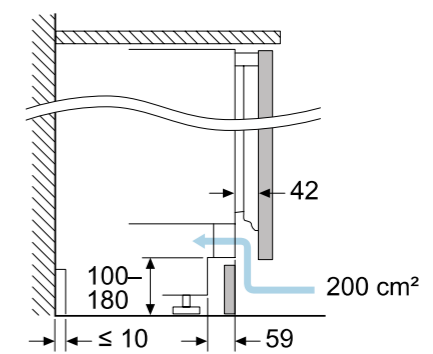
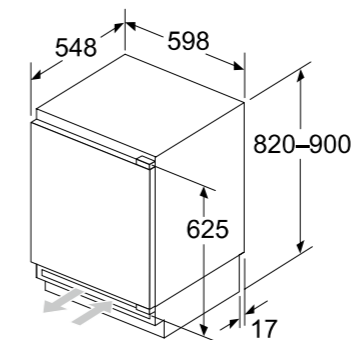
KIN86AF31K		\$24,800
Built-in 2-door refrigerator, bottom freezer		
<b>Performance</b>	<ul style="list-style-type: none"> <li>Annual energy consumption: 223kWh per year</li> <li>Total net capacity: 254 litres</li> <li>Net fridge capacity: 187 litres</li> <li>Net freezer capacity: 67 litres</li> <li>Freezing capacity in 24 hours: 8kg</li> <li>Maximum freezer storage in power failure: 13 hours</li> <li>Noise level: 39dB</li> <li>Total connected load: 0.09kW (10A)</li> <li>VarioInverter</li> </ul>	
<b>Key features</b>	<ul style="list-style-type: none"> <li>Frost free freezer</li> <li>Auto defrost function in fridge</li> <li>2 temperature zones, each zone separately regulated and controlled</li> </ul>	
<b>Additional features</b>	<ul style="list-style-type: none"> <li>Fridge compartment                             <ul style="list-style-type: none"> <li>5 safety glass shelves, including 1 VarioShelf &amp; 1 EasyAccess shelf</li> <li>1 VitaFresh plus drawer</li> <li>1 dairy compartment</li> <li>4 door bins</li> <li>3 egg racks</li> <li>LED interior lights on both sides</li> </ul> </li> <li>Freezer compartment                             <ul style="list-style-type: none"> <li>3 pull out drawers including 1 BigBox</li> <li>1 ice cube tray</li> <li>2 ice packs</li> <li>Freezing calendar</li> </ul> </li> </ul>	
<b>Functions</b>	<ul style="list-style-type: none"> <li>SuperCooling and SuperFreezing functions with automatic deactivation</li> <li>Special function: holiday mode</li> <li>Door open warning signal: acoustic</li> <li>Malfunction warning signal: visual, acoustic</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>LED display and touch control</li> <li>Door right hinged, reversible</li> <li>Dimensions (H x W x D): 1,772 x 558 x 545 mm</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>Germany</li> </ul>	



KUR21ADE0C		\$15,800
Built-under fridge		
<b>Performance</b>	<ul style="list-style-type: none"> <li>HK energy label Grade 1</li> <li>Total net capacity: 134 litres</li> <li>Noise level: 35dB</li> <li>Nominal voltage: 220-240 V</li> </ul>	
<b>Key features</b>	<ul style="list-style-type: none"> <li>Intelligent Inverter Compressor: Save power with stable temperature</li> <li>NoFrost fridge</li> <li>Home Connect</li> </ul>	
<b>Additional features</b>	<ul style="list-style-type: none"> <li>2 safety glasses, all are height adjustable</li> <li>VitaFresh &lt;math&gt;&lt;0^{\circ}\text{C}&lt;/math&gt; compartment for prolonged freshness</li> <li>Egg tray</li> <li>Door shelves</li> <li>LED light with soft start</li> <li>Right hinged door, door reversible</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>Soft-closing door for smooth and quiet door opening and closing and protects cabinets</li> <li>Flush opening: Pull out drawers when door are opened at 90°</li> <li>TouchControl temperature display panel</li> <li>Dimensions (H x W x D): 818-868 x 598 x 548 mm</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>Germany</li> </ul>	






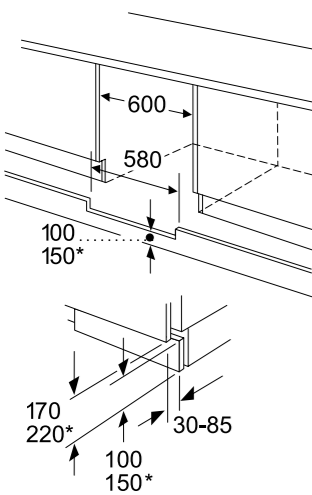
The specified cabinetry door dimensions apply for a door gap of 4 mm.



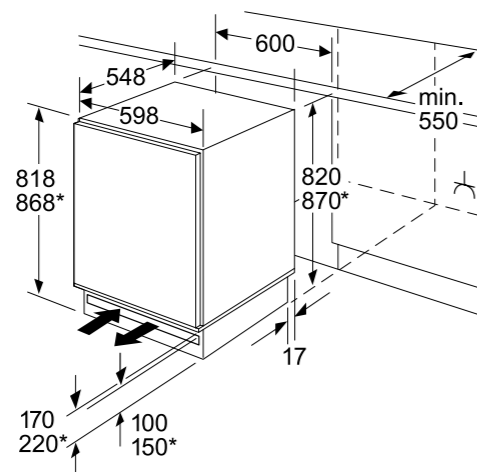
This appliance is best installed in a dry and/or air-condition room.



	<b>GUD15AFF0G</b> Built-under freezer	<b>\$15,800</b>
	  	
<b>Performance</b>	<ul style="list-style-type: none"> <li>Annual energy consumption: 184kWh per year</li> <li>Total net capacity: 98 litres</li> <li>Freezing capacity in 24 hours: 12kg</li> <li>Maximum freezer storage time in power failure: 23 hours</li> <li>Noise level: 38dB</li> <li>Total connected load: 0.09kW (13A)</li> </ul>	
<b>Key features</b>	<ul style="list-style-type: none"> <li>Manual defrost freezer</li> <li>Removable magnetic door seals - easy to clean and to replace</li> </ul>	
<b>Additional features</b>	<ul style="list-style-type: none"> <li>❄️ freezer</li> <li>3 freezer drawers</li> <li>1 ice cube tray</li> <li>Right hinged door, door reversible</li> <li>Ventilation through plinth, no cutting of worktop required</li> </ul>	
<b>Functions</b>	<ul style="list-style-type: none"> <li>SuperFreezing function with manual deactivation</li> <li>Freezing calendar</li> <li>Door open warning signal: Yes</li> <li>Malfunction warning signal: visual, acoustic</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>Flush-folding hinge</li> <li>Mechanical control</li> <li>Dimensions (H x W x D): 818-868 x 598 x 548 mm</li> </ul>	
<b>Country of origin</b>	• Germany	

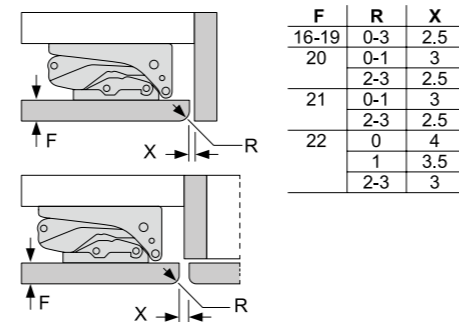


Space for electrical connection next to the appliance on the left or right-hand side.  
Ventilation space in the base.



\* Variable base/substructure height

**Recommended gap dimensions for flat hinges**



F	R	X
16-19	0-3	2,5
20	0-1	3
	2-3	2,5
21	0-1	3
	2-3	2,5
22	0	4
	1	3,5
	2-3	3

The gap dimensions recommended in the table must be adhered to in order to ensure that appliance doors do not collide with anything when they are opened, and to avoid causing damage to kitchen units.

This appliance is best installed in a dry and/or air-conditioned room.

variostyle

Designed to be redesigned.

Bosch Vario Style bottom freezer with VitaFresh; your first fridge with exchangeable colour fronts.





# Dishwashers.



Discover more



## Why use a dishwasher?

Because there are many more important things in life.

### Better Hygiene

Remove up to 99.999%\*\* = Keep you and your family healthy of harmful bacteria and germs

### Time Saved

1 hour of dishwashing per day = 15 days of quality time with family

### Protected Hands

Stay out of contact from detergent = Keep your hands smooth and supple

### DID YOU KNOW ?

You only spend **\$1\*** per wash with our dishwasher!



\* based on SMD6ZCX50E Eco Wash 50°C:  
Water: 9.5L Tariff: \$4.16 per m<sup>3</sup> Energy: 0.83kWh Tariff: \$1.2 per kWh

Invented to clean: Remove up to 99.999%\*\* of bacteria and germs.

## The dirty truth about your kitchen.

Did you know that most harmful germs in your home multiply around the kitchen sink?

**Kitchens contain more harmful bacteria than we think.**

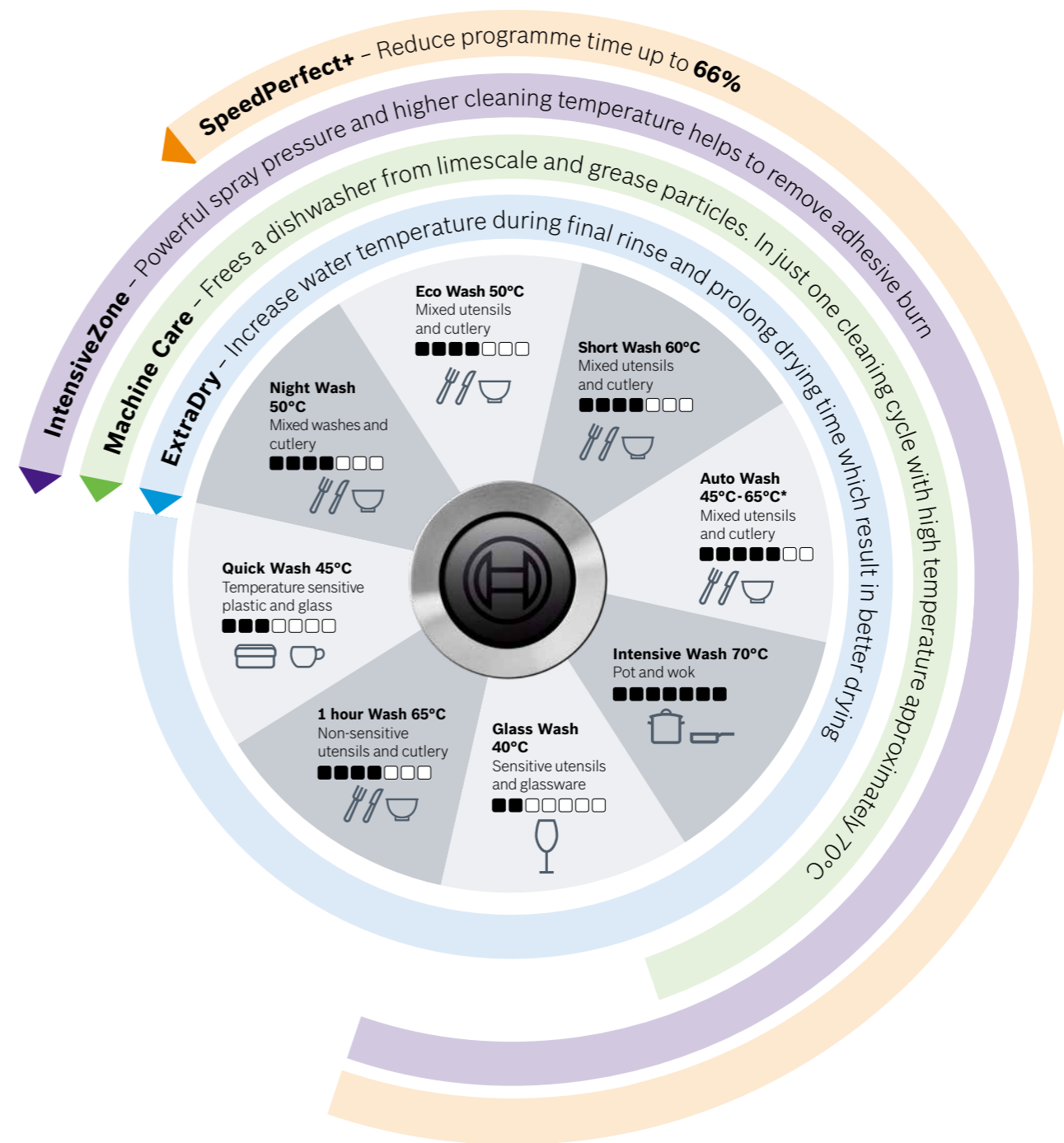
A study on kitchen and food preparation hygiene practices found that while 80% of the households surveyed think there is below moderate risk of getting food poisoning at home, 88% of homes surveyed contained harmful bacteria such as E.coli and Salmonella.

**'Germiest' item: the kitchen sponge.**

88% of the sponges tested were found to contain Salmonella and/or E.coli. However, only 20% of households changed their kitchen sponge regularly (every two weeks or less).

**Hot water is necessary to kill bacteria.**

Most bacteria are not able to survive in temperatures above 70°C, which makes hot water an important element in the cleaning process. Some dishwashers are now equipped with Machine Care Programme. It will signal the user after 30 washing cycles and request a high temperature water to clean the cavity to ensure hygiene at all time.



\* Temperature varies according to the soiling with the aid of sensor  
 \*\* Up to 99.999% reduction on Escherichia coli, Staphylococcus aureus in Eco 50°C program, HKTEC2101424501 (date: 04/2021) issued by SGS Hong Kong Limited.





## Saving 50 litres.

A dishwasher in Hong Kong saves an average of 50 litres\* of water a day compared to high-consumption hand washing. Doing your bit for the environment.

\* Apply to SMD6ZCX50E using Eco Wash 50°C programme. Assuming 60 litres of water is used for hand washing per day.



## Saving energy and resources naturally with PerfectDry.

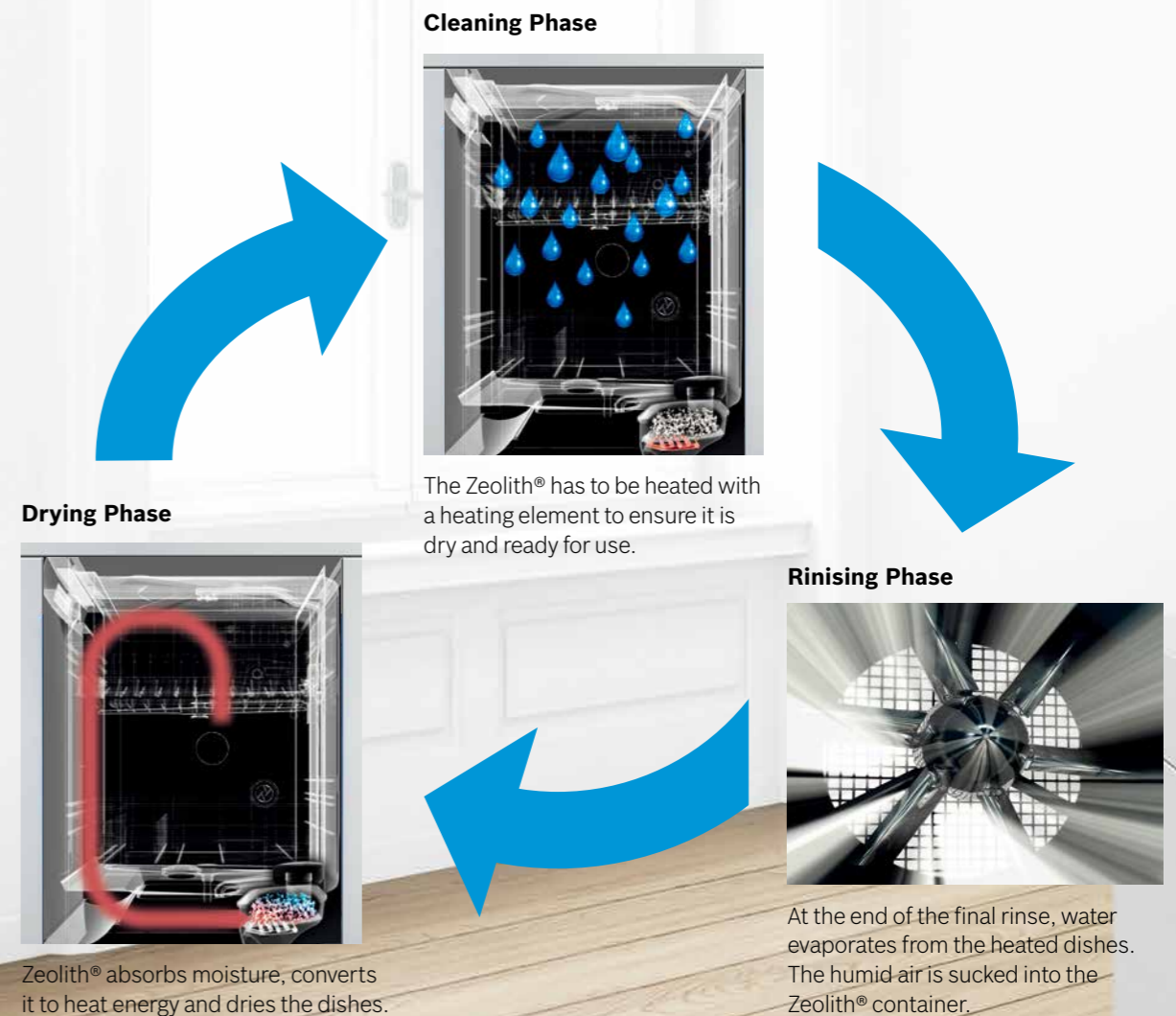
### Cutting edge technology

Using advanced drying technologies, Bosch dishwashers keep energy consumption to a minimum. Thanks to PerfectDry, the technology behind this is called Zeolith® – a process applied to most cycles that uses natural minerals that heat up when they come into contact with water. The warm air is then distributed evenly over the load. Zeolith® regenerates after every cycle and will last the lifetime of the appliance.



### Award winning technology

Bosch' Zeolith® dishwasher has been awarded the "Innovation Prize for Climate and Environment" by originations. This affirms Zeolith® drying technology's dedication to environmental protection and excellent energy efficiency.





# Connected dishwashers.

From remote monitoring, to cycle status notifications, to running diagnostics from the comfort of your home, the Home Connect app allows you to remotely monitor and control your Bosch dishwasher from your smartphone for greater convenience.



**Remote monitoring**

The Home Connect app can notify you once your dishwasher's cycle is complete, so you'll know when it's ready to be unloaded.



**The dishwasher that keeps count for you**

Tab Counter allows you to track the number of your remaining dishwasher tablets. After each purchase of tablets, just enter the number of tablets to the Home Connect app and the Tab Counter counts down the number of tablets in each cycle. It sends a notification via Home Connect app when the remaining is below the identified number. So your dishwasher tablets are always in your control when you need them.

\* This function is suitable for dishwasher tablets, and it cannot be calculated if dishwashing powder is used.

**Suggestive programs**

Easy start guides you through selecting the best possible wash program and option. Simply select the type of dishes (eg. Mixed load or glassware) and your cleaning preferences such as time/energy efficiency or extra hygienic. Your recommended program will be displayed.

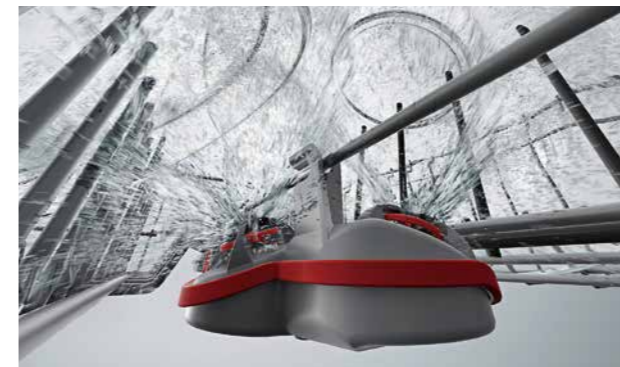


# Wine glass professional handler.

Achieve sparkling glasses by using the professional wine glass holder and bid farewell to water pooling and streak marks. The wine glass holder professionally handles your long stemmed wine glasses safely and securely. The innovative lock ensures your glasses are stable in the basket.



# Features and functions for everyday use.



**ExtraClean Zone**

Extra thorough cleaning for heavily soiled items in the upper basket. This intensive zone doesn't need higher temperatures, it uses 3 jets to clean those stubborn items. So no more pre-soaking before going into the dishwasher!

**VarioDrawer™ and VarioDrawer™ Pro**

A third loading level for cutlery and utensils. VarioDrawer™ Pro provides loading flexibility for larger items.

**Max Flex Pro baskets**

Loading your dishwasher just got a whole lot easier. Our new Max Flex Pro baskets let you load all kinds of dishes easily and ensure they're held securely. The improved sliding system allows the baskets to run smoothly and easily. Even when they are fully loaded.



**TimeLight**

Thanks to TimeLight you are informed that your dishwasher is operating and the remaining time of operation is displayed on the floor. In addition also the current progress of operation is shown.



**InfoLight**

Coloured light beam projects onto the floor when the machine cycle is started, and turns off when finished.



**AquaStop™**

The aquaStop® safety system prevents water damage of any kind, whether in the supply hose or from a leak in the machine.

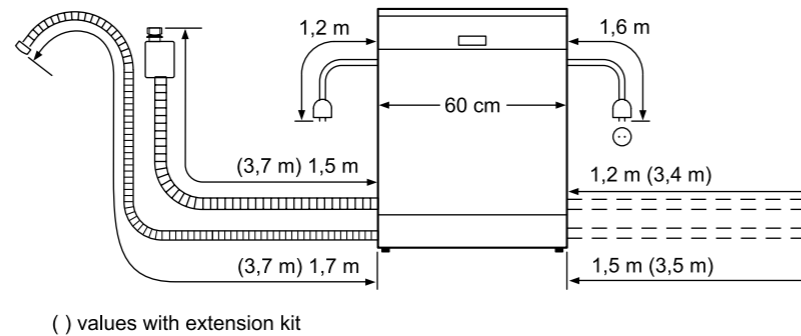
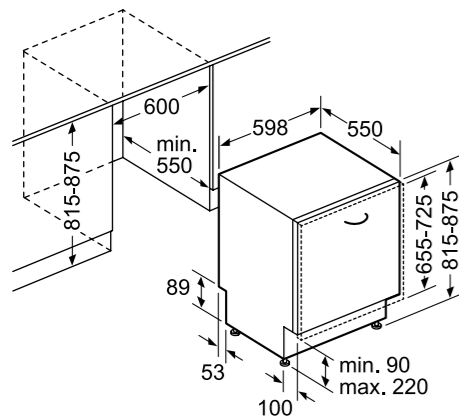




Complimentary accessory: Dishwashing aid set (SMZ5000)  
Glass holder rack (SMZ5300)



<b>SMD6ZCX50E</b>		<b>\$28,800</b>
60cm fully-integrated dishwasher with PerfectDry		
<b>Programmes</b>	<ul style="list-style-type: none"> <li>• 8 Washing programmes:                             <ul style="list-style-type: none"> <li>- Intensive Wash 70°C</li> <li>- Auto Wash 45°C – 65°C</li> <li>- Eco Wash 50°C</li> <li>- Night Wash 50°C</li> <li>- Short Wash 60°C</li> <li>- Glass Wash 40°C</li> <li>- Quick Wash 45°C</li> <li>- Pre Rinse/Favourite</li> </ul> </li> </ul>	
<b>Functions</b>	<ul style="list-style-type: none"> <li>• Machine Care programme</li> <li>• SpeedPerfect+</li> <li>• IntensiveZone</li> <li>• ExtraDry</li> </ul>	
<b>Technology</b>	<ul style="list-style-type: none"> <li>• PerfectDry - Zeolith® drying technology</li> <li>• Door OpenAssis</li> <li>• AquaSensor</li> <li>• Heat exchanger</li> <li>• AquaStop</li> <li>• DosageAssist</li> <li>• TimeLight projection on any floor during operation</li> </ul>	
<b>Control</b>	<ul style="list-style-type: none"> <li>• 1-24 hours delay start timer</li> </ul>	
<b>Design</b>	<ul style="list-style-type: none"> <li>• 3-level height adjustable top basket</li> <li>• VarioDrawer Pro</li> <li>• Max Flex Pro basket</li> <li>• Extra Clean Zone</li> <li>• Full flexibility of door panel at your choice (not included accessory)</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>• 14 place settings</li> <li>• Consumption rates (Eco Wash 50°C programme)                             <ul style="list-style-type: none"> <li>- Water: 9.5L</li> <li>- Electricity: 0.83kWh</li> </ul> </li> <li>• Noise level: 42dB</li> <li>• Total connected load: 2.4kW (13A)</li> <li>• Dimensions (H x W x D):                             <ul style="list-style-type: none"> <li>- Appliance: 815-875 x 598 x 550 mm</li> </ul> </li> </ul>	
<b>Supplied accessories</b>	<ul style="list-style-type: none"> <li>• Dishwashing aid set (SMZ5000)</li> <li>• Glass holder rack (SMZ5300)</li> </ul>	
<b>Country of origin</b>	<ul style="list-style-type: none"> <li>• Germany</li> </ul>	



\* 99.999% reduction on Escherichia coli, Staphylococcus aureus in Eco 50°C program, HKTEC2101424501 (date 04/21) issued by SGS Hong Kong Limited.





# Laundry.



Discover more



# The simplest way to clean and dry laundry.

Bosch built-in home laundry appliance with green technologies saves you even more water, energy and time. It makes great cleaning results and your life easier.



### Reduced ironing

The laundry is tumbled gently periodically during the normal programme spin cycle and then again at the end of the spin phase, keeping laundry fluffy and tangle free. The result is reduced creasing and therefore easier ironing.

### Fluff Clean

For use after each drying cycle, the Fluff Clean programme conveniently cleans the drum preventing fluff on the next wash load.



### MultiSafe

All Bosch washing machines are designed with safety in mind, from the highly pressure-resistant water supply hose and overflow prevention systems, to the electronic lock that prevents the porthole from being opened unintentionally mid-cycle.

### Prewash

A 20-minute, 35°C wash for especially dirty clothes. The prewash loosens and removes dirt prior to the main wash.

### Water Plus

A higher water level is used throughout the wash and rinse cycles of the chosen wash programme for best rinsing results.

### Intensive

The Intensive option extends wash programme to give a more intensive wash and brings the equivalent of an A-class wash performance to a wider range of temperatures than ever before, unlike most washing machines on the market.

### Flexi Time

Designed especially for lightly soiled items, Flexi Time allows you to reduce the wash time by up to 30%. Press the button once to reduce the wash time or if the items are only very lightly soiled press it twice to reduce the wash time even further.



### SafetyLock

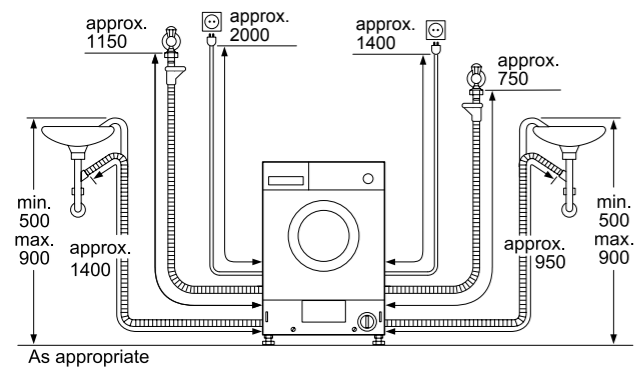
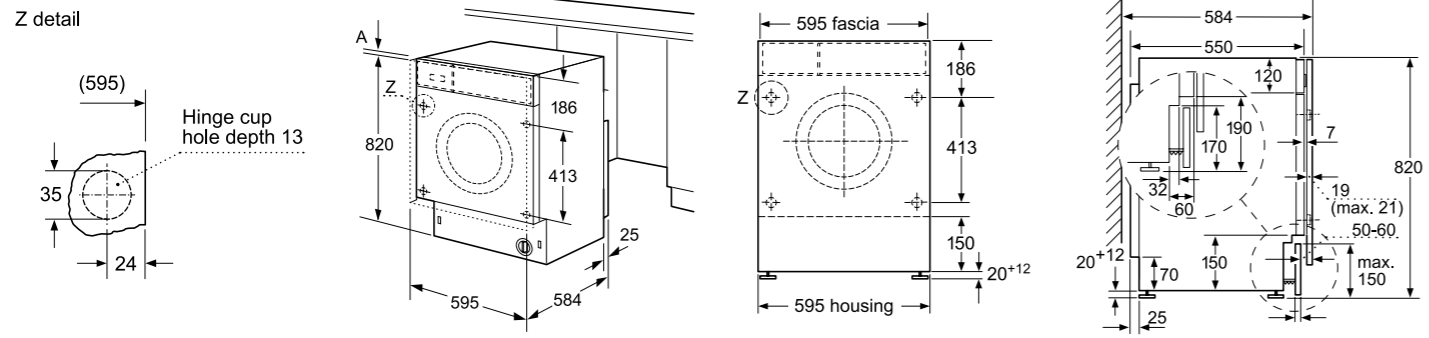
The safety lock feature will prevent little fingers from interfering with the machine when it is functioning.





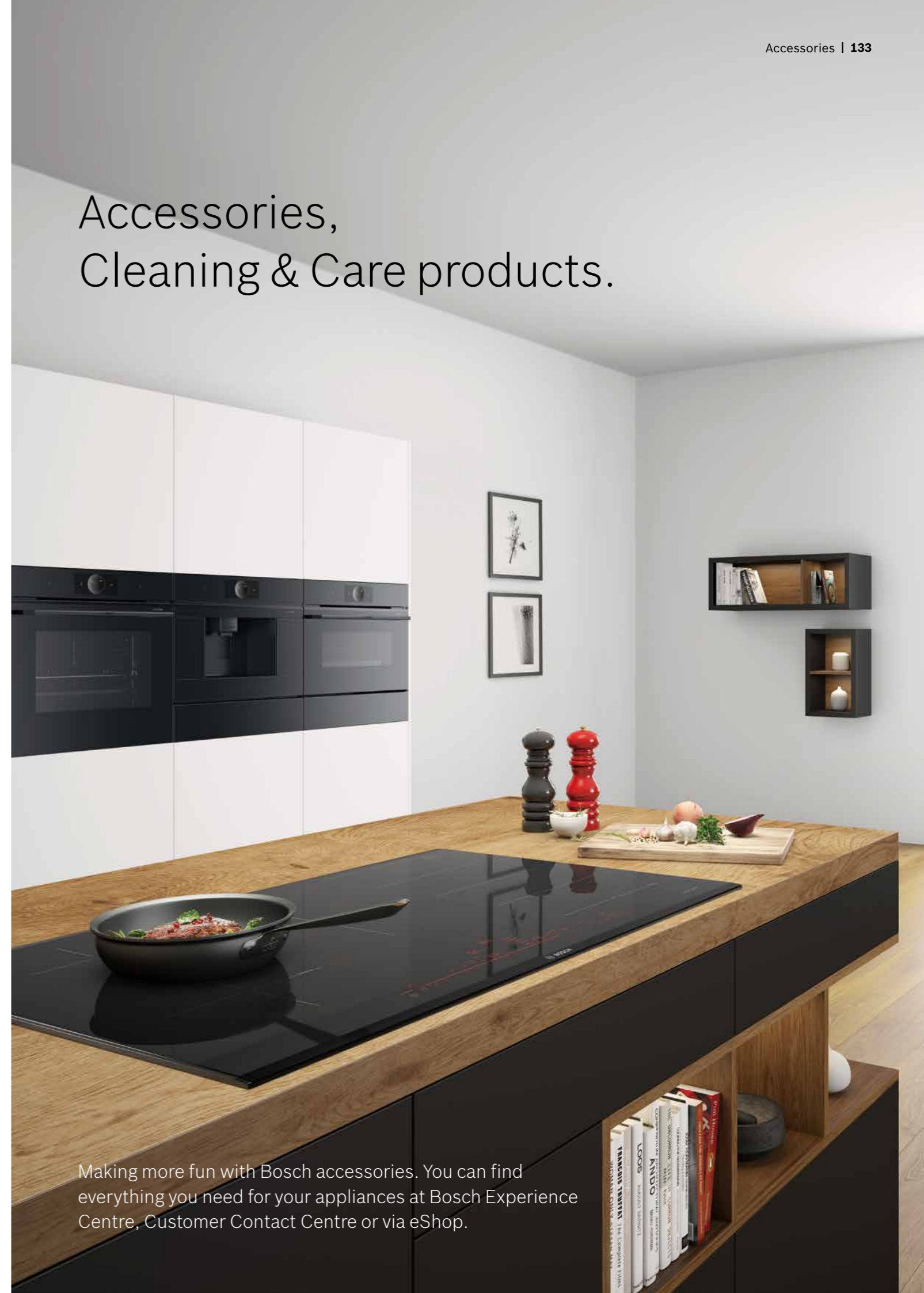


<b>WKD28351HK</b>		<b>\$19,800</b>
Fully-integrated washer dryer		
<b>Design</b>	<ul style="list-style-type: none"> <li>Fully electronic control dials for all wash and special programmes</li> <li>Display for program time remaining and progress indication</li> <li>Full flexibility of door panel at your choice (not included accessory)</li> <li>Time-controlled drying</li> <li>Buzzer to indicate the end of cycle</li> </ul>	
<b>Programmes &amp; additional functions</b>	<ul style="list-style-type: none"> <li>Washing Programmes: Cottons, Mixed Load, Wool, Delicates/Silk, Easy-Care</li> <li>Drying Programmes: Intensive Dry, Gentle Dry, Fluff Clean</li> <li>Washing Options: Spin speed selection, Prewash, Intensive, Easy Iron, Water Plus, Flexi time, Finish in time selection (1-24 hours)</li> </ul>	
<b>Technology</b>	<ul style="list-style-type: none"> <li>Safeguard monitoring system adjusts load distribution and programme settings to protect clothes</li> <li>Foam detection system</li> </ul>	
<b>Safety functions</b>	<ul style="list-style-type: none"> <li>AquaSecure water protection</li> <li>Childproof lock</li> </ul>	
<b>Technical information</b>	<ul style="list-style-type: none"> <li>Washing capacity: 7kg, Drying capacity: 4kg</li> <li>Spin speed selection from 600-1400 rpm</li> <li>HK energy label 1</li> <li>HK water label 1</li> <li>Total connected load: 2.2kW (10A)</li> <li>Dimensions (H x W x D): 820 x 595 x 584 mm</li> <li>Metal door hinge on the left</li> </ul>	
<b>Country of origin</b>	Italy	



Measurements in mm

# Accessories, Cleaning & Care products.



Making more fun with Bosch accessories. You can find everything you need for your appliances at Bosch Experience Centre, Customer Contact Centre or via eShop.

Oven, Steam oven, Microwave oven accessories

	Model	Price (HK\$)	HNG978QB1	HSG958DB1 HSG7584B1 HSG7361B1/AW1	HRG978NB1	HBG7341B1 HBG7563B1	CSG936DB1	CMG9361B1	CMG7361B1	CDG914XB1
<b>Baking stone with wooden spatula</b> 	HEZ327000 (00577535)	2,440	●	●	●	●	●	●	●	-
<b>Slim universal pan</b> 	HEZ530000 (17003020)	910	●	●	●	●	●	●	●	-
<b>Steamcontainer size "M"</b> 	HEZ66D52 (17007317)	830	-	●	-	-	●	-	-	-
<b>Grill Set</b> 	HEZ635001 (17007411)	1,440	●	●	●	●	-	-	-	-
<b>Glass pan</b> 	HEZ636000 (17000305)	650	●	●	●	●	●	●	●	-
<b>Pizza tray</b> 	HEZ617000 (17000302)	650	●	●	●	●	●	●	●	-

Remarks: Items can be purchased at our Bosch Experience Centre, eShop and Customer Contact Centre. Model and price are subject to supply and change without prior notice. Please contact us for price and stock availability.

Oven, Steam oven, Microwave oven accessories

	Model	Price (HK\$)	HNG978QB1	HSG958DB1 HSG7584B1 HSG7361B1/AW1	HRG978NB1	HBG7341B1 HBG7563B1	CSG936DB1	CMG9361B1	CMG7361B1	CDG914XB1
<b>Level-independent, fully extendable telescopic rail - Standard</b> 	HEZ638000 (17007259)	1,330	-	-	-	●	-	-	-	-
<b>Level-independent, fully extendable telescopic rail - Pyro</b> 	HEZ638070 (17007260)	1,910	-	-	●	-	-	-	-	-
<b>Level-independent, fully extendable telescopic rail - Steam</b> 	HEZ638D00 (17007261)	1,540	-	●	-	-	●	-	-	-
<b>Descaling tablets for oven steams - (3 x 36g)</b> 	00311976	360	●	●	●	-	●	-	-	●
<b>Oven cleaning gel (*not apply to ecoClean® and activeClean wall) - (200ml)</b> 	00312324	270	●	●	●	●	●	●	●	●
<b>Cleaning gel spray for ovens (*not apply to ecoClean® and activeClean wall) - (500ml)</b> 	00312008	220	●	●	●	●	●	●	●	●

Remarks: Items can be purchased at our Bosch Experience Centre, eShop and Customer Contact Centre. Model and price are subject to supply and change without prior notice. Please contact us for price and stock availability.



Hob accessories

	Model	Price (HK\$)	PXY875KW1E	PXY675HC1E	PRA3A6B70X	PRB3A6B70X	PXX375FB1E	PIB375FB1E	PXX875D67E
PerfectCook wireless sensor(set) 	HEZ39050 (00578948)	1,800	●	-	-	-	-	-	●
Griddle Plate 	HEZ390522 (17000300)	4,030	●	●	-	-	●	-	●
Teppan Yaki 	HEZ9TY010 (17007160)	1,810	●	●	-	-	●	-	●
Induction roaster - steam rack 	HEZ390011 (17000325) HEZ390012 (00576118)	3,180 1,060	●	●	-	-	●	-	●
Connection strip 	HEZ394301 (00674917)	910	●	●	●	●	●	●	●
Recirculating kit 	HEZ9VDKR1 (17007180)	1,440	-	-	-	-	-	-	●
Recirculating kit 	HEZ9VDKR0 (17007181)	1,440	-	-	-	-	-	-	●


Remarks: Items can be purchased at our Bosch Experience Centre, eShop and Customer Contact Centre. Model and price are subject to supply and change without prior notice. Please contact us for price and stock availability.

Hood accessories


	Model	Price (HK\$)	DWB91PR50B	DFS067A51B	DFS097A51B
Installation set 	DSZ4920 (11010524)	1,010	-	-	●
Charcoal recirculating kit	DWZ2IT114 (17006594)	1,010	-	●	●
	DWZ2CB114 (17006592)	1,010	●	-	-
Charcoal filter	DZZ2CB1B4 (17006596)	800	●	-	-
	DWZ2IT1B4 (17006593)	800	-	●	●
Integrated CleanAir recirculation kit 	DWZ0XX0J5 (17002117)	2,500	●	-	-
Regenerative charcoal filter 	DZZ0XX0P0 (11019121)	1,700	●	-	-
Lowering frame 	DSZ4961 (17005387)	2,440	-	-	●
	DSZ4660 (17001426)	1,010	-	●	-

Remarks: Items can be purchased at our Bosch Experience Centre, eShop and Customer Contact Centre. Model and price are subject to supply and change without prior notice. Please contact us for price and stock availability.

### Refrigerator accessory

	Model	Price (HK\$)	
<b>Special cleaner for refrigerators</b> 	00312476	190	All refrigerator models

### Dishwasher accessories

	Model	Price (HK\$)	SMD6ZCX50E	SPV4XMX28E
<b>Wine glass tray</b> Up to 4 stemmed glasses can be securely placed, optimally cleaned and dried without touching each other or fall over 	SMZ5300 (00791039)	640	●	-
<b>Baking sheet spray head</b> 	00612114	170	All dishwasher models	
<b>Descaler</b> 	00312332	160	All dishwasher models	
<b>Cleaner for dishwashers</b> 	00312193	360	All dishwasher models	

Remarks: Items can be purchased at our Bosch Experience Centre, eShop and Customer Contact Centre. Model and price are subject to supply and change without prior notice. Please contact us for price and stock availability.

### Laundry accessories

	Model	Price (HK\$)	WKD28351HK
<b>Cleaner</b> 	00311887	160	●
<b>Descaler</b> 	00312332	160	●

### Suitable to use on stainless surfaces

	Model	Price (HK\$)	Description
<b>Conditioning cloths for stainless steel surfaces (5pcs)</b> 	00312007	140	- Prevent build-up from dirt and marks - Leaves behind a long lasting, non-sticky protective layer that prevents smudges, fluff and fingerprints from being deposited instantly

### Coffee Machine

	Model	Price (HK\$)
<b>Cleaning tablets - (10 x 2.2g)</b> 	00311973	360
<b>Descaling tablets - (6 x 18g)</b> 	00312453	360
<b>BRITA water filter - 1pc</b> 	17000705	330

Remarks: Items can be purchased at our Bosch Experience Centre, eShop and Customer Contact Centre. Model and price are subject to supply and change without prior notice. Please contact us for price and stock availability.



Savor every detail of Bosch.

Chimney hood DWB91PR50B  
Cooktop PRA3A6B70X, PXX375FB1E, PRB3A6B70X  
Oven HBG7341B1, CSG936DB1, CMG9361B1

# Experience living with Bosch, your helping friend!



## Reliable Service.

Bosch's reliable, professional and efficient customer service provides you with quality pre-sales and after-sales services. Our professional consultation services for built-in appliances will help you create the perfect kitchen.



### The Perfect Kitchen Experience

Here at Bosch, we promise you a one-stop consultation service – before and after purchase. Whether you need advice on kitchen planning and selecting the right product, need help in home inspection and measurement, or want to get support in professional installation – our technician experts are here for you.



Visit the Bosch Experience Centre or Bosch concept counters. Our Product Consultant will provide you with professional advice and tips for our built-in kitchen appliances, to help you with design and planning for the kitchen.

◀ Scan the QR code and search for the location of Bosch's concept counters.



### Online Warranty Registration

All Bosch home appliances come with a 2-year product warranty (not applicable to accessories). Furthermore, a 5-year warranty is provided for the compressor on all Bosch refrigerators. Register for a MyBosch account at Bosch's official website to enjoy the service.

[www.bosch-home.com.hk/mybosch.html](http://www.bosch-home.com.hk/mybosch.html)



### Fair repair prices. Guaranteed.

Our customer-friendly pricing system is transparent and reliable. We will be happy to advise you the best solution. An extra 2-month warranty will be offered on chargeable repairs performed after the 2-year warranty period.



### Lifetime service. It goes without saying at Bosch.

Once your warranty period is over, we are still there to assist you. You can rely on expert care and first-rate service throughout your appliance's life cycle. From missing instruction manuals to appliance repair – we take care of everything. A promise is a promise.



### Online Store

At the Bosch online store, you can conveniently purchase a wide range of home appliances and accessories at home.

[www.bosch-home.com.hk/store](http://www.bosch-home.com.hk/store)



### Our service quality. Awarded!

Our Bosch customer service scores top marks around the world for its performance. In Great Britain, for instance, it was winner of the "Total Excellence & Quality Award".



### Quality service straight from the manufacturer. Original Bosch.

We are committed to quality – also when it comes to after sales service. For no-one knows our appliances better than our highly trained service engineers. They are working with the latest equipment for measuring, diagnostics and repairs, and use only original Bosch spare parts.



### Original accessories. Effective care products.

Take a look at our extensive range of accessories available for order: discover additional uses, replace old materials for optimum operation or simply give a trusty home appliance (designated models) a good work-over. With the right care, you will be able to enjoy your high quality appliances for many years to come.



### Extensive customer services network. Just a call away.

Help in your home for large appliances such as washing machines or dishwashers need specialised engineers who offer on-site diagnosis and repairs. We are just a phone call away!

### Bosch Experience Centre

The new Bosch Experience Centre has officially opened on May 4, 2022 at the centre of Causeway Bay. Designed in a high-end kitchen setting with simple style, the 2,500-square-foot Experience Centre now offers customers the opportunity to immerse themselves and ultimately experience the new generation of built-in appliances from Bosch to truly appreciate its qualities. Join us to open an oven door and enjoy the perfect baking results at your fingertips during our cooking events. Explore or get inspired by our kitchen design through the personalized consultation services. Touch, feel and test use these appliances to be convinced! Come together to learn more about the appliances before or after purchasing. Our market leading Customer Service team & onsite Product Consultant are always at your service to offer help and support.



Address: 1/F, HDH Centre, 8 Pennington Street, Causeway Bay, Hong Kong

Telephone: 2191 3388

Opening Hours:

Monday – Saturday: 10a.m. – 7p.m.

Sunday and Public Holidays: 12p.m. – 7p.m.



### **Bosch Experience Centre**

1/F, HDH Centre, 8 Pennington Street, Causeway Bay, Hong Kong  
Telephone: 2191 3388


### **Customer Contact Center**

Unit 07, 23/F, CDW Building, 388 Castle Peak Road  
Tsuen Wan, New Territories, Hong Kong  
Customer Contact Hotline: 2626 9655 (Hong Kong)/ 0800 863 (Macau local call only)

[www.bosch-home.com.hk](http://www.bosch-home.com.hk)

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Our YouTube channel:  
Bosch Home HK



Our Instagram:  
[boschhomehongkong](https://www.instagram.com/boschhomehongkong)

The product images used in the catalogue are for reference only; the models are subject to availability.

Models numbers and specifications are for reference only and are subject to change without prior notice. Bosch is continuously seeking to improve specification, design and production of its appliances and alterations may take place regularly.

All descriptions and installation diagrams are intended as a guide only.

For additional technical information, full dimensional and installation details, please refer to the instruction manual supplied with the appliance. Electrical and gas connections should only be made in accordance with the regulations of the national authorities.

Rights of technical modification reserved, delivery subject to availability, colors of actual products may vary from illustrations.

**Your dealer will be able to provide you with reliable information.**

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