

Invented for life



BOSCH

Cook and Bake #LikeABosch

THE NEXT LEVEL OF COOKING.

The new Series 8 oven range from Bosch.



Meet your new kitchen crew.

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



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

Home Connect app.

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

Remote Control.

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

Remote Diagnostics.

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

Oven Assistant.

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



True kitchen art.

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





Thin Handle.

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



Digital Control Ring.

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



TFT Touch Display.

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

The perfect ingredient for perfect cooking results: Steam.

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



Added Steam.

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



Perfect Steam.

Do you want to bake bread or roast chicken with 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 any Steam function or a program with steam support, the sensor is activated and regulates the perfect amount of steam. Perfect Steam does it all automatically.



Steam Boost Function.

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



In the mood for healthy food.

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.



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*! 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



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 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 do not know the best oven setting for achieving your preferred degree of doneness. For example, if you want your beef tenderloin to be “medium rare”, the Assistant will recommend the right core temperature.



Fry this at home.

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



Air Fry Function.

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



*Accessory sold separately.



CONNECTED BY

Home Connect

Vegetable Fried Chips

For 4 servings:

200g 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, 1.5mm slices. The easiest way is to cut with a Bosch MUM Kitchen Machines (use the cutting accessory with 1.5mm 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, AirFry tray on Level 3 (insert into universal tray on Level 1 to prevent dripping), 140°C, Cooking time: 30 minutes

Rye Sourdough Bread

Ingredients |

For 1 loaf, approx. 30 slices

Universal pan:

Sourdough proliferation

50g sourdough, from the bakery
or readymade sourdough

375g rye flour, type 1150

375ml water, lukewarm

Bread dough

350g rye flour type 1150

300g wheat flour,

type 405 or type 550

2 tsp bread spice, crushed

20g dried yeast

1 tbsp honey

250ml water, lukewarm

20g salt

Preparation:

1. For the sourdough proliferation, add the sourdough to a bowl on the day before 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 50g of the sourdough mixture and store it for making bread at a later stage. Add the remaining sourdough mixture 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 40minutes.
3. Knead the salt into the raised dough, form a loaf and place into the lightly dusted universal pan. Leave to prove for approx. 30minutes 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 50-60minutes

Sometimes our best ideas end up in a drawer.

Our Series 8 warming drawer can do much more than just keep food and plates warm. They are also perfect for slow-cooking meat, defrosting frozen foods, melting chocolate, drying fruit and letting dough rise. They are ideal for storing baking trays and cooking utensils that always need to be within easy reach.

Slow Cooking.

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

Preheat Plates.

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

Preheat Cups.

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



CONNECTED BY

Home Connect



Now your favourite café is open 24/7.

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



Aroma Select.

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



Coffee World.

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



AutoMilk Clean.

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



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

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



Pyrolytic Self-Cleaning.

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



Eco Clean Direct.

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



Cleaning Assistance.

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

HBG7341B1B

Series 8
Built-in Oven 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

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

Technical Information

Cavity: 71L

Total Connected Load: 3.6W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

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

Features

- Touch Control
- Digital Control Ring
- TFT – Touch Display
- Electronic Clock
- Temperature Proposal
- Air Fry Function
- Automatic Rapid Heating Up
- Oven Assistant with Voice Control
- Supporting Systems: Dish Assist
- SoftMove Door
- Max. Window Temperature: 40°C
- Glass Door Panel: 3 Layers

Cleaning Functions

- EcoClean Direct (Rear)
- Cleaning Aid
- Drying

Included Accessories

- 2 x Combination Grids
- 1 x Universal Pan



HBG7764B1B

Series 8
Built-in Oven 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

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

Technical Information

Cavity: 71L

Total Connected Load: 3.6W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

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

Features

- Touch Control
- Digital Control Ring
- TFT – Touch Display Plus
- Electronic Clock
- Temperature Proposal
- Air Fry Function
- PerfectBakePlus
- PerfectRoastPlus
- Crisp Function
- Automatic Rapid Heating Up
- Oven Assistant with Voice Control
- Supporting Systems: Dish Assist
- SoftMove Door
- Max. Window Temperature: 30°C
- Glass Door Panel: 4 Layers

Cleaning Functions

- Pyrolytic Self Cleaning Function
- Cleaning Aid
- Drying

Included Accessories

- 1 x Multipoint Meat Probe
- 2 x Combination Grids
- 1 x Universal Pan



HSG7364B1

Series 8
Combi-Steamer 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

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

Technical Information

Cavity: 71L
Total Connected Load: 3.6W
Voltage: 220 – 240V
Power Frequency: 50/60Hz/16A

Performance

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

Features

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

Cleaning Functions

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

Included Accessories

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



HMG7361B1

Series 8
Combi-Microwave 60cm



Measurements (in mm)

Product Dimensions (HxWxD)
595 x 594 x 548 mm

Depth with Door Open (D)
1040 mm

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

Technical Information

Cavity: 67L
Microwave (Watts): 90, 180, 360, 600, 800
Total Connected Load: 3.6W
Voltage: 220 – 240V
Power Frequency: 50/60Hz/16A

Performance

- 20 Heating Methods
- 4D Hotair
- Conventional Heat
- Hot Air Grilling
- Full Width Grill
- Half Width Grill
- Pizza Setting
- Bottom Heat
- Low Temperature Cooking
- Defrost
- Preheating
- Keep Warm
- Hotair Gentle
- Conventional Heat Gentle
- Air Fry
- Microwave
- Microwave + Hotair Grill
- Microwave + 4D Hotair
- Microwave + Grill, Large Area
- Microwave + Grill, Small Area
- Microwave + Conventional Heat

Features

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

Cleaning Functions

- EcoClean Direct (Rear)
- Cleaning Aid
- Drying

Included Accessories

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



CDG714XB1

Series 8
Steamer 45cm



Measurements (in mm)

Product Dimensions (HxWxD)
455 x 594 x 548 mm

Depth with Door Open (D)
920 mm

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

Technical Information

Cavity: 38L

Total Connected Load: 1.75W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/10A

Performance

- 4 Heating Methods
- Steam
 - Regeneration
 - Fermentation
 - Defrost

Cleaning Functions

Descale

Included Accessories

- 1 x Unperforated Steam Container
- 1 x Perforated Steam Container
- 1 x Cleaning Sponge



CSG7584B1

Series 8
Combi-Steamer 45cm



Measurements (in mm)

Product Dimensions (HxWxD)
455 x 594 x 548 mm

Depth with Door Open (D)
920 mm

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

Technical Information

Cavity: 47L

Total Connected Load: 3.3W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/16A

Performance

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

Included Accessories

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



Features

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

Cleaning Functions

EcoClean Direct (Full)

Cleaning Aid

Drying

Descale

CMG7241B1
Series 8
Combi-Microwave 45cm



Measurements (in mm)

Product Dimensions (HxWxD)
455 x 594 x 548 mm

Depth with Door Open (D)
920 mm

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

Technical Information

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

Performance

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

Features

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

Cleaning Functions

Cleaning Aid
Drying

Included Accessories

- 1 x Combination Grid
- 1 x Universal Pan



CTL7181B0

Series 8
Built-in fully Automatic
Coffee Machine 45cm

**Measurements**

Product Dimensions (HxWxD)
455 x 594 x 385 mm

Installation Dimensions (HxWxD)
450 x 560 x 400 mm

Technical Information

Capacity Water Container: 2.4L

Voltage: 220 – 240V

Power Frequency: 50/60Hz/10A

Performance

SilentCream Drive

Water Pump with 19 Bar
Pressure

Cleaning Functions

AutoMilkClean

Calc'nClean

Removable Brewing Unit

Dishwasher-Proof

Automatic Reminder for
Cleaning, Descaling or Water
Filter Change

Features

Touch Control

Digital Control Ring

TFT – Touch Display Pro

Coffee World

Favourites

Up to 32 Beverages

Aroma Select

AromaDouble Shot

Intelligent Strength Adjustment

OneTouch DoubleCup

Adjustable Milk Ratio for Classic Milk-
Mix Beverages

Warm Milk, Milk Froth and Hot Water
Function

Height Adjustable Beverage Outlet

BIC7101B1B

14cm Warmer Drawer

**Measurements**

Product Dimensions (HxWxD)
140 x 594 x 518 mm

Installation Dimensions (HxWxD)
140 - 140 x 560 - 568 x 550 mm

Technical Information

Total Connected Load: 820W

Voltage: 220 – 240V

Power Frequency: 50/60Hz/10A

Performance

Slow Cooking

Temperature Control in 4
Levels

4 Heating Methods

• Cup warming

• Plate warming

• Warming

• Low Temperature Cooking

Cleaning Functions

Cleaning Convenience

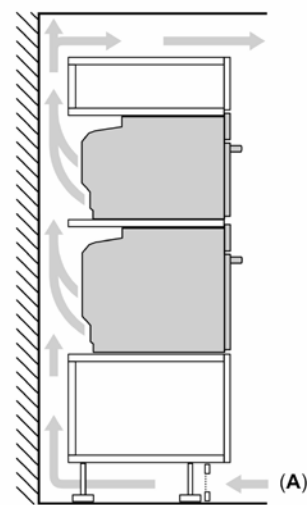
Features

Push-Pull Mechanism

Heating Plate Made of Toughened
Glass

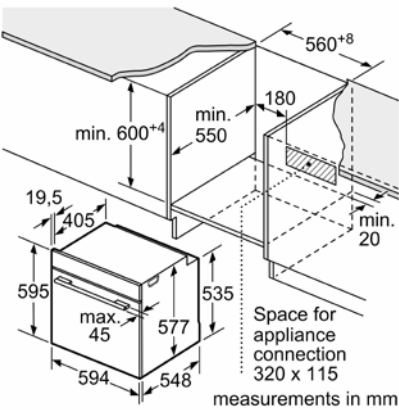
Loading up to 25kg

For all 60cm Ovens

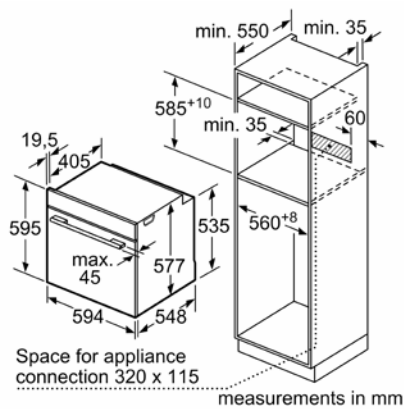
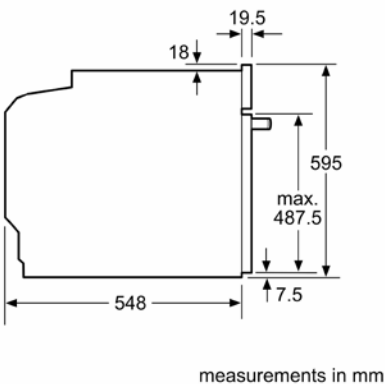
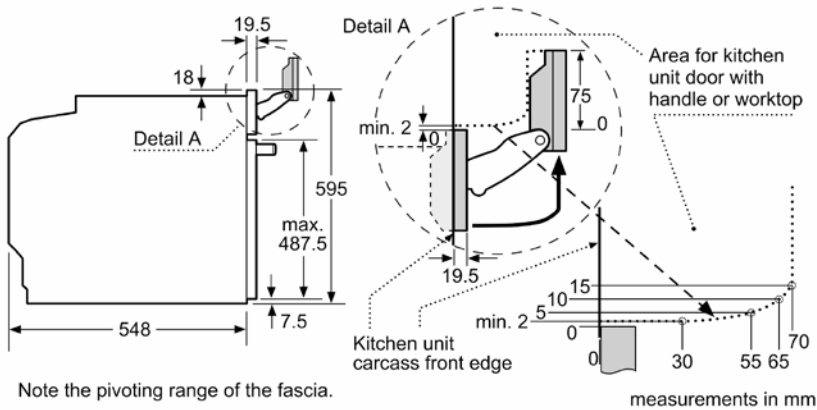


If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

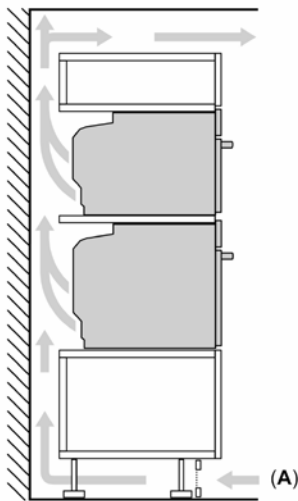
Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm



A: Air inlet ≥ 200 cm²

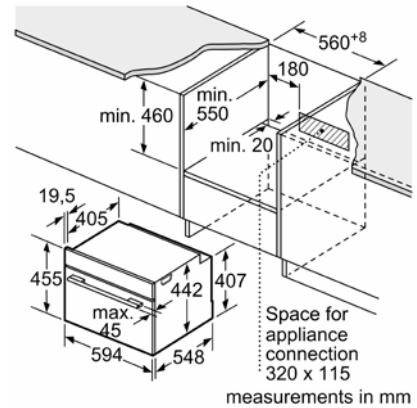


For all 45cm Ovens



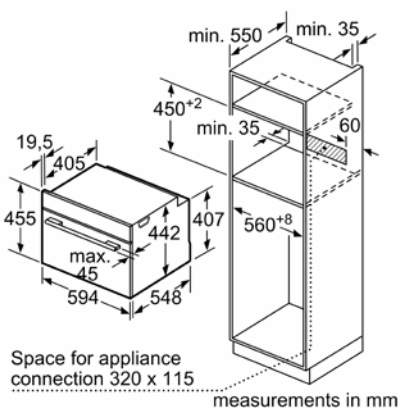
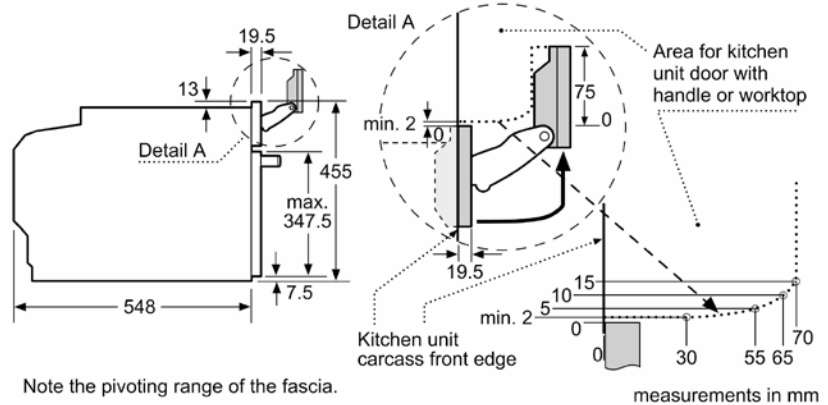
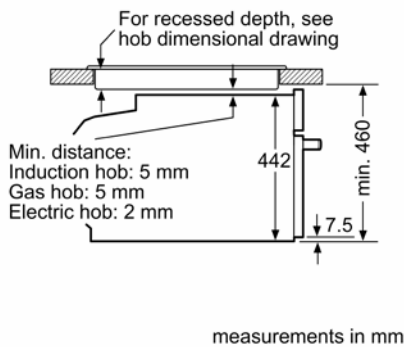
If the compact appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

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



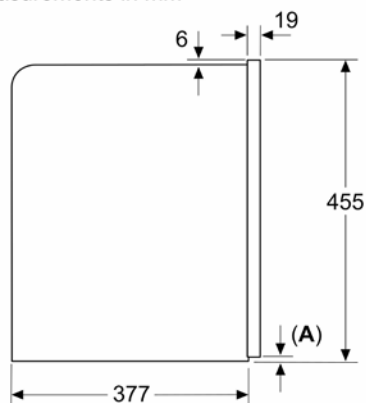
A: Air inlet $\geq 200 \text{ cm}^2$

Installation with a hob.



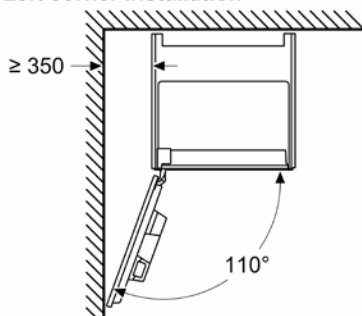
45cm Coffee Machine | CTL7181B0

Measurements in mm



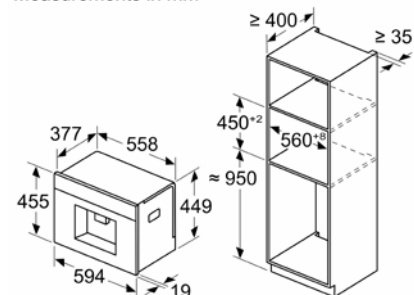
A: 7.5 mm

Measurements in mm
Left corner installation



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

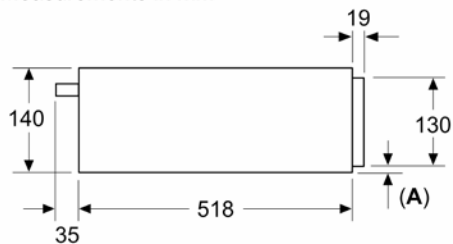
Measurements in mm



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

14cm Warmer Drawer | CTL7181B0

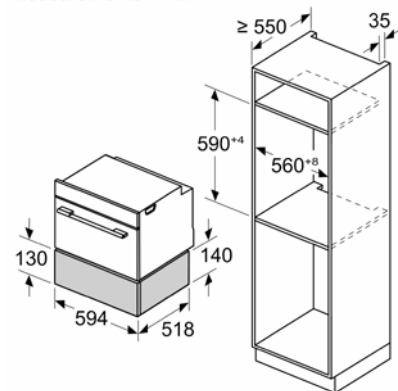
Measurements in mm



A: 7.5 mm

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

Measurements in mm





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