

Invented for life



BOSCH

Perfection has never been so beautiful.

accent|line – the premium kitchen line from Bosch



accent|line
carbon **black**



The new Series 8 ovens

Cook & bake healthily like a pro.

With the innovative and smart features of the new Series 8 ovens, it's now even easier to achieve perfect results and to cook and bake healthily with minimal effort.



PerfectRoast Plus Meat Thermometer
PerfectBake
PerfectBrowning



Air Fry: Healthy frying with less fat

Cooking with hot air allows for tastier and crispier dishes using less fat and fewer calories than traditional frying. That's why the Air Fry heating method is perfect for healthy home cooking. Plus, your kitchen stays clean and doesn't smell like fried food.



The TFT-Touchdisplay Pro with digital control ring

With the innovative control panel, cooking becomes even more intuitive. All oven settings can be conveniently adjusted with a simple turn of the large digital control ring. For maximum ease of use, the full-sized, high-resolution 6.8-inch TFT-Touchdisplay provides clear visuals and helpful info texts to guide you step by step through all program options.



PerfectRoast Plus Meat Thermometer

Cooking meat to perfection takes experience – or simply use the PerfectRoast Plus. It measures the core temperature of the meat at three different points. Once the target temperature is reached, your ovens stops cooking and informs about the perfect result. Thanks to artificial intelligence, the oven also tells you exactly how many minutes are left until your dish is ready.



TFT-Touchdisplay Pro

Oven Camera with Food Recognition

Steam Function Plus

Info

The new Series 8 ovens are available in 60 cm and 45 cm heights.



Oven camera with food recognition

Thanks to artificial intelligence, the oven uses its integrated camera to automatically recognize up to 100 dishes, such as asparagus, bread, pizza, chicken, and many more. The oven then suggests the most suitable settings for optimal preparation. Food recognition also takes into account special programs and functions such as baking sensor, microwave, steam, etc. — to always ensure perfect cooking results.



PerfectBake Plus

Baking has never been easier. Simply select a dish, such as “cake in a baking form” or “muffins”, and press “Start”. The oven takes care of the rest. The best part: the backsensor constantly measures the humidity inside the oven and, with the help of artificial intelligence, calculates exactly how many minutes are left until your cake is ready.



4D Hot Air

Place dishes on any of the rack levels from one to four – the heat is evenly distributed across all levels. This allows you to bake and roast on up to four levels at the same time.

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Steam ovens

No matter the model: the accent|line steam ovens enable gentle preparation of aromatic, nutritious dishes for a healthier lifestyle.

Oven with added steam

- Ideal for baking bread
- A heating mode with steam environment
- Water bowl (250 ml)

Oven with steam injection

- Ideal for baking, roasting, grilling and regenerating with steam
- Water tank (1 l) behind the control panel
- Steam support with 3 intensity levels.
- Functions: Perfect Steam sensor, Manual steam injection.

Oven with steam injection and steam cooking function

- Ideal for steam cooking, as well as baking, roasting, grilling and regenerating with steam.
- Water tank (1 l) behind the control panel
- Steam support with 3 intensity levels
- Functions: Perfect Steam sensor, Manual steam injection, Steam cooking up to 120 °C.



Manual Steam Injection

A quick and intensive injection of steam prevents food from drying out during preparation. With manual steam injection function, up to ten individual bursts of steam can be released into the oven as needed.

This ensures that roasts, bread, and similar dishes are crispy on the outside and soft and moist on the inside.

The easy way to perfect cooking results.

Many home cooks dream of owning an oven packed with helpful features to achieve perfect results. But in reality, navigating the options can feel overwhelming. Most people simply don't have the time or motivation to figure out which program is best suited for each dish.

Now, with our new oven, that complexity fades away. A redesigned, intuitive interface makes cooking smarter and easier than ever. Just enter the dish you want to make, and the oven guides you directly to the ideal settings. Preparing a perfect meal becomes simpler, more seamless, and more enjoyable.

From the moment you switch it on, the large display invites you to type in what you want to cook. Instantly, the oven suggests the most suitable settings to deliver optimal results. You can still make adjustments – every option is clearly presented and easy to navigate. Once you press start, the oven takes over and manages the cooking process automatically. When your dish is ready, you'll receive a notification either on the oven or through the connected app. Then, it shuts off on its own – no risk of overcooking. And for added convenience, the program you just used is saved and shown on the start screen next time.





Assist Plus Function

After typing in the dish, the ideal heating mode, temperature and time is set automatically.

Type in your dish – the oven does the rest.

You know what you want to cook but you don't know which oven setting to choose? The Assist Plus Function will support you. Just type in the name of the dish you plan to cook in the TFT Touch Display Pro and your oven proposes directly the ideal heating mode, as well as temperature and preparation time. You want to change the proposal? You can view all possible options at a glance and can adjust them to your needs - the oven does the rest. You are even notified when the dish is ready – by the oven or via the Bosch Home Connect app. And as the oven switches off automatically your dish does not get burnt. The program you used is saved and can be seen on the start screen next time. **That's what we call: "Cooking made easy".**

Tip

Just type in your dish on the user interface. Assist Plus automatically selects the best heating mode, temperature, and duration.



The new Assist Plus Function

Our most advanced oven – all automatic, super easy to use
Type in what you want to cook and “Cook Assist” takes care about everything else. There is no need to deal with complicated settings or technical parameters.

The new Assist Plus Function –
now available in Series 8 accent|line
ovens with TFT Touch Display Pro



Integrated glass extractor

This is how beautiful clean air can look.

The award-winning integrated downdraft glass hood is the perfect high-performance and energy-efficient ventilation solution for 80 cm-wide hobs with up to five cooking zones.



reddot winner 2020

Ambient Lighting

Info

When switched off, the glass panel retracts into the countertop.

Guided Air & CleanAir Plus Filter

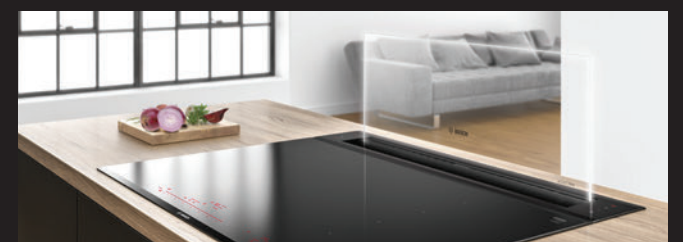


Guided Air

To ensure that rising steam from all cooking zones — especially the front ones — can be effectively extracted, a V-shaped air curtain is generated behind the glass panel. This makes the ventilation more efficient and quieter.

CleanAir Plus Filter

Perfect for allergy sufferers. This high-performance filter reduces up to 90% of odors and also filters 99% of all pollen from the air.



Ambient Lighting

The effective LED lighting enhances the atmosphere of the kitchen. With the Home Connect app, you can choose from the full RGB color spectrum.

Induction hobs with integrated hood

Brilliantly combined. Perfectly integrated.

The best of our hobs and hoods – perfectly combined in just one appliance:
it extracts cooking steam and odors right where they arise.
So you can focus on cooking in total comfort.



Info

Induction hobs offer many advantages over other types like gas or infrared.

+ Speed

Cooking is faster with induction hobs because heat is quickly created where it is needed: on the base of the pot.

+ Cleaning

Heat is generated directly in the pot, so the surface stays cooler and spilled food won't burn on.

+ Control

You can quickly change the temperature (prevents boiling over) without removing the pot from the hob.

+ Efficiency

Energy is directed straight into the pot, saving up to 30% compared to infrared hobs.

+ Safety

The hob surface doesn't get very hot, reducing the risk of burns.



PerfectAir

The PerfectAir air quality sensor continuously monitors the air circulation and, in automatic mode, adjusts the hood power independently and precisely to the level of cooking steam and odors. As a result, it also reduces noise levels.



FlexInduction

Whether you're using one pot or several, placed side by side or one behind the other – with FlexInduction, you have total flexibility. The hob can function like a standard induction hob with separate zones or, at the press of a button, combine two zones into one large cooking zone. This creates a continuous cooking area of 40 × 24 cm, providing extra space for large cookware such as a roasting pan.

Our accent|line cooktops with innovative features

What makes our cooktops so special :

PerfectFry Plus Frying Sensor

When the temperature is too high, food may cook too quickly or burn. With the PerfectFry Plus frying sensor, such issues are a thing of the past. It prevents burning by continuously monitoring and maintaining the pan's temperature. This avoids the formation of harmful substances and ensures energy efficiency by only using the power that's actually needed. You can choose from 11 preset temperature levels ranging from 70°C to 220°C.

Direct Select Operation

Thanks to the intuitive control panel and supporting light strip, you can use Direct Select to choose cooking zones and directly, quickly, and easily select and display the desired power level or PerfectFry Plus temperature setting.

Easy Flex Zones

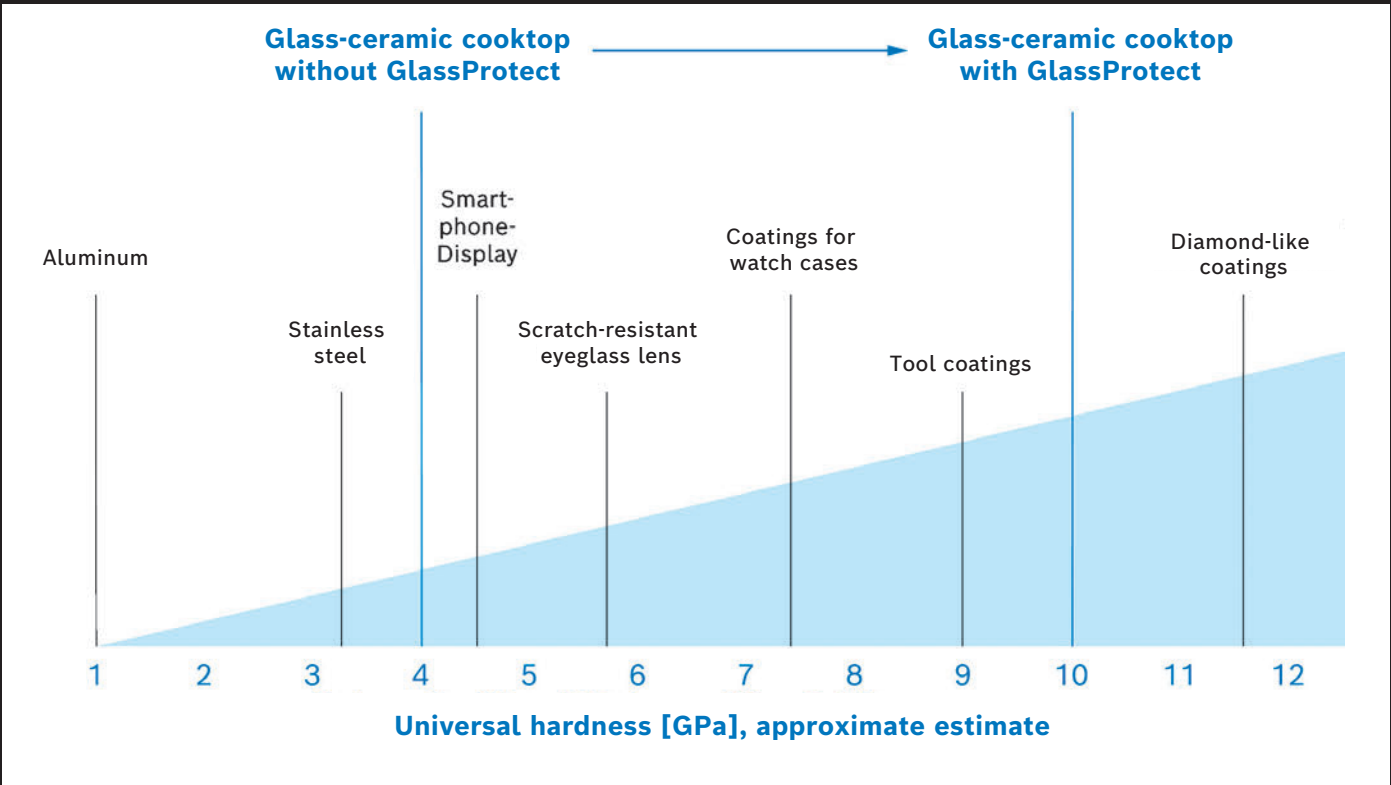
Adjusting the cooking zones is now very simple – even when the cookware is moved. The hob detects the position and size of the cookware and automatically adjusts the cooking zone accordingly. And as soon as you place pots or pans in a new position on the hob, the previous settings are automatically transferred to the new zone after a brief confirmation.



GlassProtect.
Almost as hard as a diamond.

We have something against scratches. GlassProtect.

The revolutionary GlassProtect technology combines durability and aesthetics in harmony with Bosch accent line hobs. This special surface treatment significantly enhances the resistance of the glass-ceramic cooktop, protecting it against everyday wear such as accidental drops of utensils or the use of abrasive cleaning agents. With a hardness three times that of stainless steel and approaching that of diamond, GlassProtect sets a new standard for scratch resistance and longevity – so your hob stays as beautiful as on the first day.



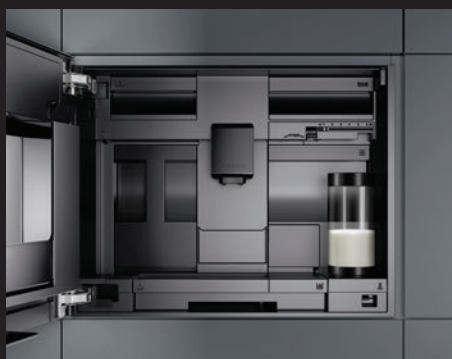
Built-in fully automatic coffee machine

Favorite café? At the touch of a button in your own kitchen.

Cappuccino or latte macchiato?

With the built-in fully automatic coffee machine, you can enjoy your favorite drink with just a press of a button.

Bosch Barista technology ensures full-bodied aroma and perfect crema every time.



Automatic cleaning of the milk system

Just as easy as preparing your favorite drink is the cleaning process. After each preparation of a milk-based coffee specialty, the milk system is automatically cleaned using a burst of steam. The machine takes over the daily maintenance of the milk system completely. This allows you to fully enjoy your favorite coffee.



Aroma Select

Enjoy your espresso just the way you like it. With Aroma Select, the strength of the coffee can be adjusted entirely to your taste. Simply choose between three different aroma profiles: mild, balanced, or intense.



Coffee World

Whether it's Spanish Café Cortado or Italian Ristretto – with Coffee World, international coffee specialties can be prepared easily at the touch of a button. You can choose from 20 coffee variations from eight countries. In the Home Connect app, simply select your desired coffee specialty. The built-in fully automatic coffee machine takes care of the rest.



Automatic Milk Quantity Detection

To ensure that milk doesn't run out during preparation, the automatic milk quantity detection system checks whether the supplied container or a used milk carton contains enough reserve.

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**Enjoy every moment
in your kitchen**



Bosch Website:
BSH Home Appliances (Vietnam) Co.Ltd
<https://www.bosch-home.com.vn/>



Bosch Facebook:
<https://www.facebook.com/BoschHomeVietnamOfficial/>



Bosch Youtube:
<https://www.youtube.com/@BoschHomeVNOOfficial>



15 years of
spare parts
availability⁶

15 years of spare parts availability

Developed to be ready for the future:
In line with our commitment to durability and sustainability,
we have extended the availability of our high-quality spare parts for large appliances to up to 15 years.