



### Controls centered

#### Right-hinged

**BX 480 612**

Stainless steel-backed full glass door  
Width 30" (76 cm)

#### Left-hinged

**BX 481 612**

Stainless steel-backed full glass door  
Width 30" (76 cm)

### Included accessories

For the upper oven:

- 1 wire rack
- 1 baking tray, pyrolysis-safe enamel
- 1 broil tray with wire rack

For the lower oven:

- 1 plug-in core temperature probe
- 1 rotisserie spit
- 1 wire rack
- 1 enameled pyrolysis-safe baking tray
- 1 broil tray with wire rack

### Optional accessories

**BA 018 165**

Pull-out system  
Fully extendable telescopic rails and enameled cast iron frame.

**BA 028 115**

Baking tray, enameled  
1" deep.

**BA 038 165**

Wire rack, chromium-plated  
Without opening, with feet.

**BA 058 115**

Heating element for baking stone and Gastronorm roaster

**BA 058 133**

Baking stone  
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

**BS 020 002**

Pizza peel, additional set of 2.

**GN 340 230**

Gastronorm roaster in cast aluminum.  
GN 2/3, height 4", with 2 1/2" lid non-stick.

### 400 series double oven

**BX 480/BX 481**

- Pyrolysis system
- 17 heating methods, with rotisserie spit, roaster and baking stone function
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 85°F to 550°F
- 2x net volume per cooking compartment 4.5 cu.ft.
- Star-K certified.

### Cooking modes

Convection.  
Economy convection.  
Top + bottom heat.  
Top + 1/2 bottom heat.  
Top heat.  
1/2 top + bottom heat.  
Bottom heat.  
Convection + bottom heat.  
Convection + 1/2 bottom heat.  
Broil + circulated air.  
Broil.  
Economy broil.  
Baking stone function.  
Roaster function.  
Dough proofing.  
Defrosting.  
Keeping warm.

### Operation

Rotary knob and TFT touch display operation.  
Clear text display in 44 languages.  
Information key with use indicators.  
Side-opening door opens up to 180° angle.

### Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.  
Rotisserie spit (lower oven).  
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.  
Actual temperature display.  
Super-quick preheating.  
Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).  
60 W halogen light on the top.  
2x 10W halogen light (one on each side).  
Enameled side rack supports with 5 rack levels, pyrolysis-safe.

### Safety

Thermally insulated door with quadruple glazing.  
Child lock.  
Safety shut-off.  
Cooled housing with temperature protection.

### Cleaning

Pyrolysis system.  
Gaggeneau enamel.  
Heated catalyzer to clean the oven air.

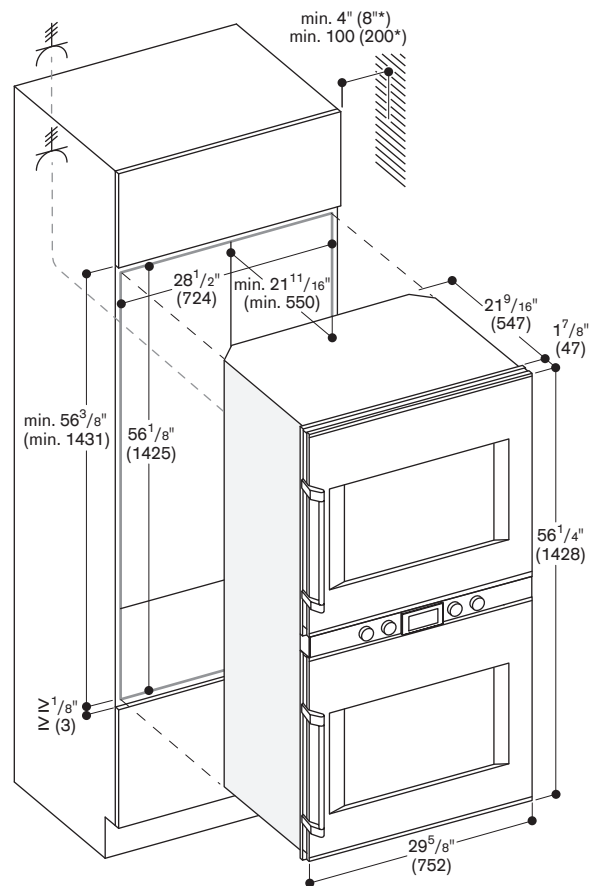
### Planning notes

Door hinge not reversible.  
The front of the appliance extends 1 7/8" from the cabinet front.  
The outer edge of the door handle extends 3 1/16" from the cabinet front.  
When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the

door handle, when planning to open drawers next to the appliance.  
Plan a gap of at least 3/16" between the appliance and adjacent cabinets.  
To achieve the 21 9/16" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.  
Locate electrical box in cabinet above unit.

### Rating

Total rating: 9,200 W.  
Total Amps: 40 A.  
120/208 – 240V, 60Hz (4 Wire)  
Plan for a 70 7/8" connecting cable (hardwire required).



\* 8" (200 mm) clearance needed when using the pull-out system accessory BA 018 165

Numbers indicated inside parenthesis ( ) = mm

www.gaggeneau.com/us  
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