



## Features and Benefits

### Design

- Touch Control With SteelTouch™ Buttons for Easier Operation of the Oven

### Performance

- 12 Specialized Cooking Modes in Upper Cavity - Gourmet Cooking Made Easy
- Custom Cooking Modes Upper Cavity: Pizza, Pie, Warm and Proof
- Thermal Cooking with Bake, Broil, Roast and Warm in Lower Cavity
- Genuine European Convection in Upper and Thermal Cooking in the Lower Cavity
- Temperature Conversion for Convection Cooking
- Meat Probe Takes Guesswork out of Cooking
- Fast Preheat Reduces Preheat Time

### Efficiency

- EcoClean™ 2-Hour Self-Clean Cycle

### Convenience

- Two Oven Lights in the Upper Cavity and Two Lights in the Lower Cavity to Better Monitor the Cooking Progress
- Timer with Cook Time and Delay Start Function
- Extra Large Door Window for Easy Monitoring of Cooking Process
- Star-K Certified. Temperature Range: 100° - 450° F

### Capacity

- Large Capacity at 3.9 Cu Ft.
- Recessed 8 Pass Broil Element for Increased Capacity and Safety

Notes: All height, width and depth dimensions are shown in inches. \*Please refer to installation instructions prior to making cutout. BSH reserves the absolute and unrestricted right to change product materials and specifications, at any time, without notice. Consult the product's installation instructions for final dimensional data and other details. Applicable product warranty can be found in a accompanying product literature or you may contact your account manager for further details.

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