



400 series double oven BX 480/BX 481

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.



Highlights

- 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 + 1/3 bottom heat.
- Top heat.
- 1/3 top + bottom heat.
- Bottom heat.
- Convection + bottom heat.
- Convection + 1/3 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.
- Gaggenau enamel.
- Heated catalyzer to clean the oven air.

Planning notes

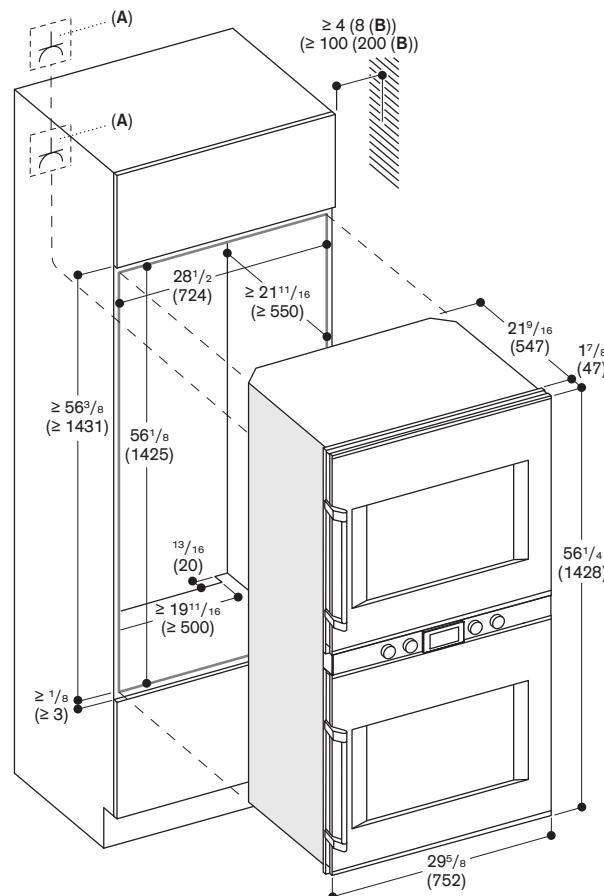
- Door hinge not reversible.
- The front of the appliance extends 1 1/8" (47 mm) from the cabinet front.
- The outer edge of the door handle extends 3 1/4" from the cabinet carcass. When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, 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 1/16" 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.

Please read the installation details regarding air openings on pages 12-13.

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.gaggenau.com/us
Revised: March 2025