

# Bosch All-in-One Ovens

See Cooking Brochure for full details



**BOSCH**

Invented for life

## Introducing the All-in-One Oven

Enjoy the benefits of multiple kitchen appliances in one streamlined oven. It's a Pizza Oven for artisanal pies, a BBQ Broiler for crispy charred meats, and yes—even an air fryer.



## Multiple kitchen appliances in one oven.



### 1. New! Air Fry

Uses convection fans to rapidly circulate dry, hot air so you can achieve crispy, delicious results – without the use of added oils in traditional frying. Perfect for everything from sweet potato fries to crispy shrimp and more.



### 4. Pizza Oven

Mimics the intense heat of a pizza oven to deliver artisanal pies in your kitchen. Heat from the upper and lower elements is circulated throughout the oven by the convection fan.



### 2. New! 12 Pass Broil

Best suited for large cuts of meat and poultry. Improved from the 8 pass broil, the 12 pass broil cooks faster and more evenly which delivers quick browning for juicy roasts with a beautiful crust.



### 5. Convection Pro (formerly Genuine European Convection)

Has a third heating element (*whereas regular Convection only has two*) and a fan to evenly circulate heat and deliver consistently perfect results, no matter where you place your pan in the oven.



### 3. BBQ Broil

Broil mode uses intense heat radiated from the upper element and delivers the perfect char, sear and grill without the mess. It is perfect for meats and bubbling crusts on casseroles.



### 6. Dough Proofer

Uses the upper and lower elements to maintain a low temperature, perfect for proofing bread or other yeast doughs.

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Size	30"					
Oven Type	Single	Speed Combination	Single	Single	Single	Single
Model (spec)	HBL5344UC	HBL5754UC	HBL8444LUC	HBL8444RUC	HBL8454UC	HBLP454UC
Series	500	500	800	800	800	Benchmark®
Cavity (cu. ft.)	4.6	1.6 (U) 4.6 (L)	4.6	4.6	4.6	4.6
Color	Black Stainless Steel	Stainless Steel	Black Stainless Steel	Black Stainless Steel	Stainless Steel	Stainless Steel
Door	Standard	Standard	Left SideOpening	Right SideOpening	Standard	Standard
QuietClose® Door					✓	✓
Lighting	Halogen (1)	LED (1U) / Halogen (1L)	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)
Home Connect™			✓	✓	✓	
Temperature Probe			✓	✓	✓	AutoProbe
Fast Preheat		✓ (U) Only	✓	✓	✓	✓
Sabbath	✓	✓ (L) Only	✓	✓	✓	✓
Racks and Pan Accessories (TLS=Telescopic)	2	Metal Turntable, Square rack, Ceramic Cooking Tray (U) 2 (L)	2 + 1 TLS	2 + 1 TLS	2 + 1 TLS	2 + 1 TLS Broiler Pan
Display	Knob	Knob	Touch	Touch	Touch	TFT Touch
Convection Pro		✓ (L) Only	✓	✓	✓	✓
Modes	5	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 4 Oven Modes (U), 9 SpeedChef® Programs (U), 11 Oven Modes (L)	12	12	12	14
Air Fry			✓	✓	✓	✓
Bake	✓	✓ (L) Only	✓	✓	✓	✓
Broil	✓	✓ (U/L)	✓	✓	✓	✓
Roast	✓	✓ (L) Only	✓	✓	✓	✓
Warm	✓	✓ (U/L)	✓	✓	✓	✓
Self-Clean	✓	✓ (L) Only	✓	✓	✓	✓
Proof		✓ (L) Only	✓	✓	✓	✓
Conv Bake		✓ (U/L)	✓	✓	✓	✓
Conv Broil		✓ (L) Only	✓	✓	✓	✓
Conv Roast		✓ (U/L)	✓	✓	✓	✓
Pizza		✓ (L) Only	✓	✓	✓	✓
Conv Pro		✓ (L) Only	✓	✓	✓	✓
Frozen Foods						✓
Eco Chef						✓

# New Connected Wall Ovens



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## Key Features



### Fast Preheat™

Get the oven up to temperature in less time compared to the standard preheat so meals are ready sooner.



### Self-Clean

Relax or spend time doing other tasks while the oven cleans itself using the Self-Clean cycle. For busier days, 2 and 3 hour cycles are available in addition to a 4 hour cycle to use when the oven is extra dirty.



### Convection Multi-Rack

Achieve uniform baking results without the need to rotate bakeware halfway through, so you can keep going with your life – even when using all 3 racks simultaneously.



### Flush or Proud Install

All Bosch wall ovens can be installed flush for a sleek European look or proud for a traditional look.



### QuietClose®

No more slamming the oven door – dampened hinges softly guide the QuietClose® door shut. It's premium engineering that you'll appreciate every time you close your oven.



### Telescopic Rack

The full extension Telescopic Rack glides smoothly out for easy accessibility, especially for large or heavy dishes.

## Single Wall Ovens



HBL8453UC  
30" Stainless Steel



HBL8443UC  
30" Black SS



HBL8463UC  
30" Black

## Speed Combination Ovens



HBL8753UC  
30" Stainless Steel



HBL8743UC  
30" Black SS

## Microwave Combination Oven



HBL87M53UC  
30" Stainless Steel

# New Connected Wall Ovens



## Simply Connected Wall Ovens

Bosch wall ovens with Home Connect™ offer intuitive connectivity, designed to help you take hold of your day, in your own way. Preheat from anywhere\*, remotely monitor your oven, turn it off with the touch of a button, and receive streamlined service assistance.



## New Connected Features



### Remote Preheat

Get meals on the table sooner and be efficient with your time using the Remote Preheat feature. Preheat your oven from anywhere\* using the HomeConnect™ app so the oven is ready to cook when you are.



### World of Recipes

Access a world of healthy, delicious recipes from the Home Connect™ app, then send the appropriate settings straight to your wall oven.



### Remote Diagnostics

Remote diagnostics allows for more efficient service solutions and the ultimate peace of mind. Smart support, smart solutions -- all within an app.



### Remote Monitoring

With the Bosch Home Connect™ app, the status of your wall oven can easily be monitored or changed. Ensure peace of mind that your appliance is off when it should be by enabling push notifications.



### Cooking Tips and Hints

Discover tips and hints within the Home Connect™ app to become a better chef. Receive step-by-step instructions for perfect cooking results. Also discover product highlights and usage tips.



### Online Shop

Shop the accessories available for your wall oven with a link to the Bosch online shop to purchase.

# Wall Ovens

## — Cooking Modes —

Oven Mode	Symbol	Description	Recommended Foods	Usage Tips
<b>Bake</b>		Cooks with dry, heated air	Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles	Best used with a single rack
<b>Roast</b>		Uses more intense heat from upper element, more browning of exterior	Best suited for meats, poultry, less tender cuts of meats and roasting vegetables	Preheat not necessary. Use for cooking bags and covered bakeware
<b>Broil</b>		Uses intense heat radiated from the upper element	Tender cuts of meat (1" or less), poultry, browning bread & casseroles	Preheat oven 3 - 4 minutes. Use with rack in pan to drain fat away. Turn meat once
<b>Warm</b>		Maintains a low temperature in order to keep food hot	Keeping cooked foods at serving temperature	To keep food moist, cover with lid or foil. To keep food dry, do not cover
<b>Proof*</b>		Maintains a low temperature for proofing bread or other yeast doughs.	Rising of bread dough containing yeast	Loosely cover dough with a cloth for rising
<b>Convection Bake*</b>		Similar to Bake, but air is circulated by a fan at the back of the oven	Best for baked goods such as cakes, combread, pies, quick breads, tarts, and yeast breads	Reduce temperature 25°F from recipe. Use for <b>1 or 2 racks</b> of food
<b>Convection Multi-Rack*</b>		Circulates heat uniformly using fan and heating element in the back	Use for biscuits, cookies, cream puffs, cupcakes, dinner rolls, and muffins	Reduce temperature 25°F from recipe. Use for <b>2 and 3 racks</b> of food
<b>Convection Roast*</b>		Uses lower and more intense heat from upper element than Convection Bake with air circulated by a fan	Tender cuts of meat and poultry. Roasting vegetables. Meats are more juicy and moist than results with Roast mode	Preheat not necessary. Use recipe/cooking chart temperature. Use open roasting pan with rack
<b>Pizza*</b>		Similar to Bake, but air is circulated from a fan at the back of the oven that cycles on and off	All types of pizza - fresh, frozen, prebaked crust, ready-to-bake	Preheat baking stone while preheating. Crispy crust use oven rack. Best browning use dark coated pizza pan
<b>Convection Broil*</b>		Combines intense heat from upper element with fan circulation	Tender cuts of meat (more than 1"), poultry and fish. Not for browning	Preheat oven 3 - 4 minutes. Use with rack in pan to drain fat away. Turn meat once
<b>Frozen Foods*</b>		Uses all the heating elements as well as the convection fan to evenly distribute heat	Frozen convenience foods such as fish sticks, chicken nuggets and french fries.	No preheating required
<b>Eco Chef*</b>		Uses residual heat to reduce energy consumption during cooking	Tender cuts of meat and poultry	Requires use of probe. Allow 5 - 10 minute stand time outside the oven

**CAUTION** Do not use the Warm mode to warm cold food. Maintain proper food temperature (USDA recommends 140°F or higher). **DO NOT** keep food warm for longer than 1 hour.

\* available in some models

## — Fast Preheat™ —

- Available on 800 Series & Benchmark® Ovens
- All elements are cycled on and off to preheat
- Developed for 1 standard oven rack in oven
- Available on most modes

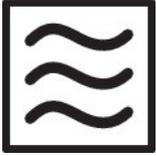
### Preheat Times

Convection Bake 325°F	Convection Multi-Rack 325°F	Bake 350°F
7 ½ min	8 ½ min	9 ½ min

# Speed Ovens

— 24" / 27" / 30" Options —

## 1) Microwave



- 1000W Microwave Power
- 1.6 cu ft Capacity
- Sensor Reheat
- 7 Sensor Cooking Modes

## 2) Convection Oven



- 600W Bake Element
- 1700W Convection Element
- 1750W Broil Element
- Multi-use Oven Rack

## 3) SpeedChef®



- 9 Automatic Programs
- Saves time by combining microwave & traditional cooking

Speed Chef Program	Weight range	Cooking tips	Food placement	Stand time (minutes)
(1) Chicken Breast	0.5 - 3.0 lbs	Use with boneless chicken breasts. Turn chicken over at beep. Small pieces cook faster.	Wire rack, facing down	5 to 10
(2) Chicken Thighs	0.5 - 3.0 lbs	Place thicker ends toward outside. Turn chicken over at beep. Small pieces cook faster.	Wire rack, facing down	3 to 8
(3) Whole Poultry	1.0 - 4.5 lbs	Start cooking with breast side down. Turn over at the beep.	Turntable	5 to 10
(4) Roast Beef	1.0 - 3.25 lbs	Suitable for roast beef 2" or less. Turn over at the beep.	Turntable	5 to 10
(5) Pork Tenderloin	1.0 - 4.5 lbs	Tuck under thin ends. Turn over at the beep.	Wire rack, facing down	5 to 10
(6) Pork Chops	0.5 - 3.0 lbs	Suitable for pork chops 1/2 to 1". Turn chops over at beep.	Wire rack, facing down	3 to 8
(7) Meatloaf	1.0 - 3.25 lbs	Suitable for meatloaf 3" or less. Food is not turned. Add ketchup last 10 - 15 minutes of cooking.	Turntable	5 to 10
(8) Fish Fillets	0.5 - 2.0 lbs	Brush fillets with vegetable or olive oil. Food is not turned. Tuck under thin ends.	Wire rack, facing down	2 to 3
(9) Brownies	16 servings 325 - 375°F (162 - 190° C)	Food is not turned. For best results use a 9" metal pan.	Wire rack, facing down	Cool

# Steam & Convection Oven

— HSLP451UC —



## Cooking Modes:

- ✓ Steam
- ✓ Convection (Multi-Rack)
- ✓ Steam & Convection
- ✓ Slow Cook
- ✓ Reheat
- ✓ Defrost
- ✓ Proof
- ✓ Keep Warm
- ✓ Dish Warming



- ✓ 7 Preset Vegetable Cooking Modes
- ✓ 2 Preset Chicken Cooking Modes



- Helps food retain more **nutrients, flavor, & color**
- Steam & Convection mode prepares meats that are **crispy** outside, yet **tender & juicy** inside.
- Cook **multiple dishes** on all levels simultaneously without the smells or flavors mixing



# Combination Ovens

— All-In-One Cooking Center —



## Specialty Oven – Upper

- Microwave Oven
- Speed Oven
- Steam & Convection Oven



## Convection Oven – Lower

- 500 Series
- 800 Series
- Benchmark®

— Perfect Alignment —

- ▶ Combination is sold as one model number, requiring one cabinet cutout and one electrical receptacle
- ▶ Ovens are shipped in separate boxes
- ▶ Boxes are strapped together to create one package
- ▶ Units are assembled and aligned at the customer's house
- ▶ **One** SKU, **One** Price, **One** Package—  
**Two Great Ovens**

