Bosch All-in-One Ovens

See Cooking Brochure for full details





Multiple kitchen appliances in one oven.



1. 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.



2.12 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.



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.



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.





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.



6. Dough Proofer

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

Bosch All-in-One Ovens



See Cooking Brochure for full details



Size	30"							
Oven Type	Single	Speed Combination	Single HBL8444LUC	Single HBL8444RUC	Single HBL8454UC	Single HBLP454UC		
Model (spec)	HBL5344UC	HBL5754UC						
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					\checkmark	~		
Lighting	Halogen (1)	LED (1U) / Halogen (1L)	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)		
Home Connect™			\checkmark	~	\checkmark			
Temperature Probe			~	~	\checkmark	AutoProbe		
Fast Preheat		🗸 (U) Only	\checkmark	~	~	~		
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	~	~	\checkmark	~		
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			\checkmark	~	~	~		
Bake	~	✓ (L) Only	\checkmark	✓	~	~		
Broil	~	✓ (U/L)	~	~	~	~		
Roast	\checkmark	✓ (L) Only	\checkmark	~	~	~		
Warm	\checkmark	✓ (U/L)	\checkmark	~	\checkmark	~		
Self-Clean	\checkmark	✓ (L) Only	\checkmark	~	\checkmark	~		
Proof		🗸 (L) Only	\checkmark	~	~	~		
Conv Bake		✓ (U/L)	~	~	\checkmark	~		
Conv Broil		✓ (L) Only	~	~	~	✓		
Conv Roast		✓ (U/L)	~	~	~	✓		
Pizza		✓ (L) Only	~	~	~	~		
Conv Pro		🗸 (L) Only	~	~	~	~		
Frozen Foods						~		
Eco Chef						~		

Connected Wall Ovens





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.

Single Wall Ovens



30" Stainless Steel

HBL8453UC



HBL8443UC 30" Black SS



HBL8463UC 30" Black

Speed **Combination Ovens**



HBL8753UC 30" Stainless Steel

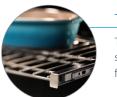


All Bosch wall ovens can be installed flush for a sleek European look or proud for a traditional look.



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.

Microwave **Combination Oven**



HBL87M53UC 30" Stainless Steel

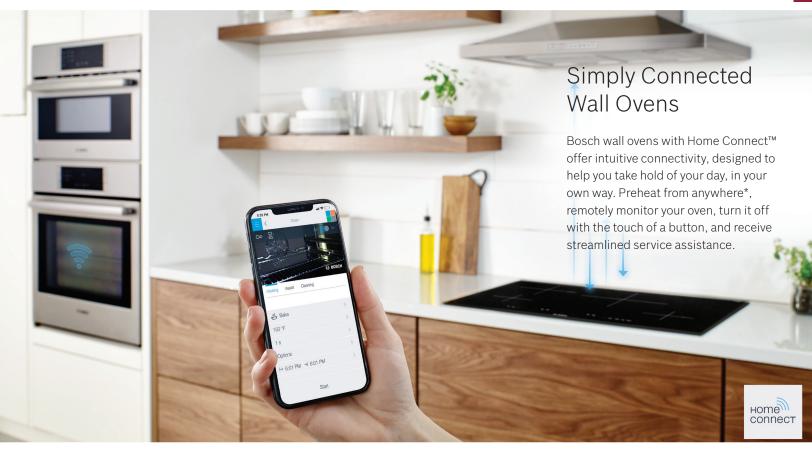




HBL8743UC 30" Black SS

Connected Wall Ovens





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.

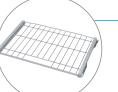


Remote Diagnostics

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







· fitbit

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.

Home Connect Partners:

amazon alexa a

a amazondash

*Connectivity and speed varies based on network and Wi-Fi levels

Wall Ovens

- Cooking Modes -

Oven Mode	Symbol	Description	Recommended Foods	Usage Tips	
Bake		Cooks with dry, heated air	Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles	Best used with a single rack	
Roast		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	
Broil		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 in pan to drain fat away.Turn meat on	
Warm		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. T keep food dry, do not cover	
Proof*		Maintains a low temperature for proofing bread or other yeast doughs.	Rising of bread dough containing yeast	Loosely cover dough with a cloth for risin	
Convection Bake*		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 1 or 2 racks of food	
Convection Multi-Rack*	\bigotimes	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 2 and 3 racks of food	
Convection Roast*	B Uses lower and more intense hear from upper element than Convection Bake with air circulate 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/cooki chart temperature. Use open roasting pa with rack	
Pizza*		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 brownin use dark coated pizza pan	
Convection Broil*		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 rac in pan to drain fat away.Turn meat once	
Frozen Foods*	۲	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	
Eco Chef*		Uses residual heat to reduce energy consumption during cooking	Tender cuts of meat and poultry	Requires use of probe. Allow 5 - 10 minut stand time outside the oven	
	Do not use the Warm mode to warm cold food. Maintain proper food temperature (USDA recommends 140°F or higher).				

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

Dro	boat	limoc
FIE	near	Times

Convection Bake 325° [⊧]	Convection Multi-Rack 325° [⊧]	Bake 350⁰ [₽]
7 ½ min	8 ½ min	9 ½ min



Speed Ovens

1) Microwave



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

2) Convection Oven



- 600W Bake Element
- 1750W Broil Element
- 1700W Convection 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



- 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[®]

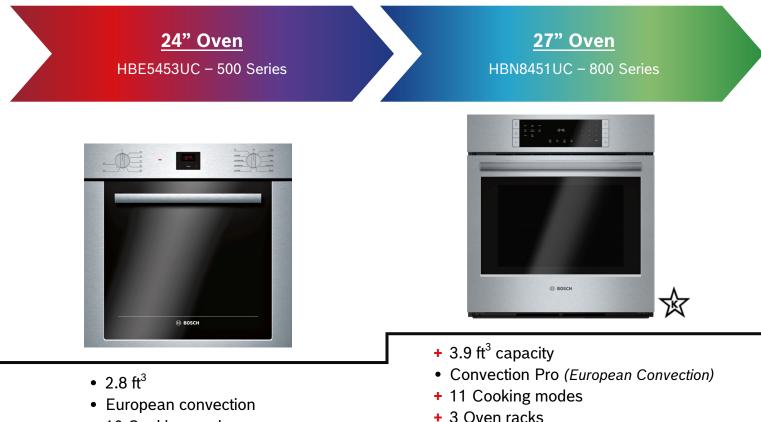
- Perfect Alignment -

- Combination is sold as <u>one model</u> <u>number</u>, 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





24" & 27" Oven Line-up



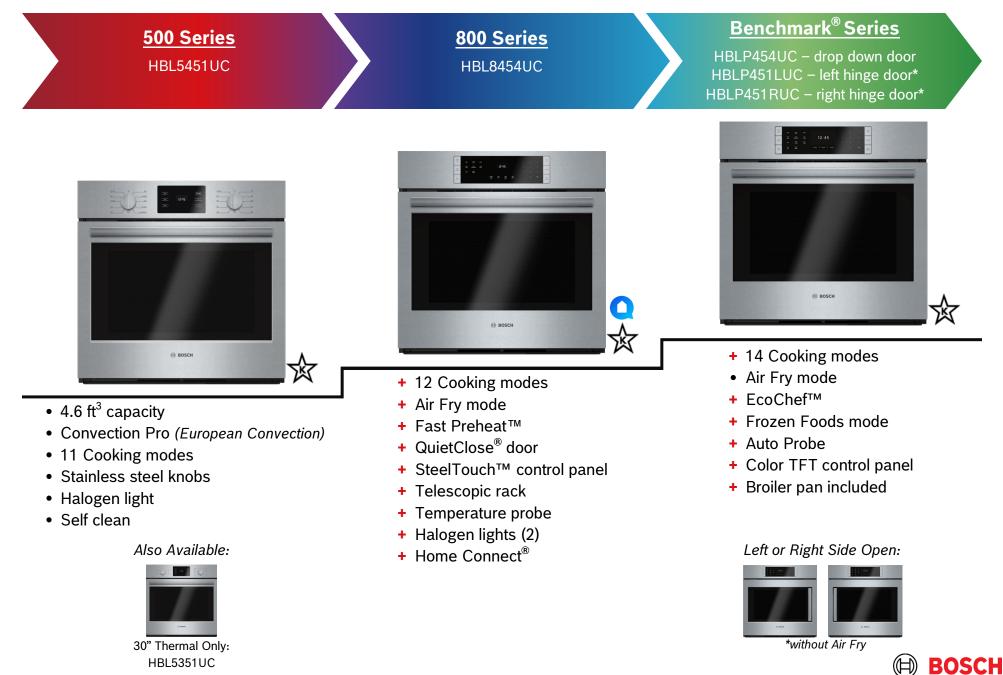
- 10 Cooking modes
- Telescopic extension rack
- Enamel baking pan
- 2 Halogen lights
- Stainless steel knobs
- DualClean[®] system

- + QuietClose[®] door
- + SteelTouch™ control panel

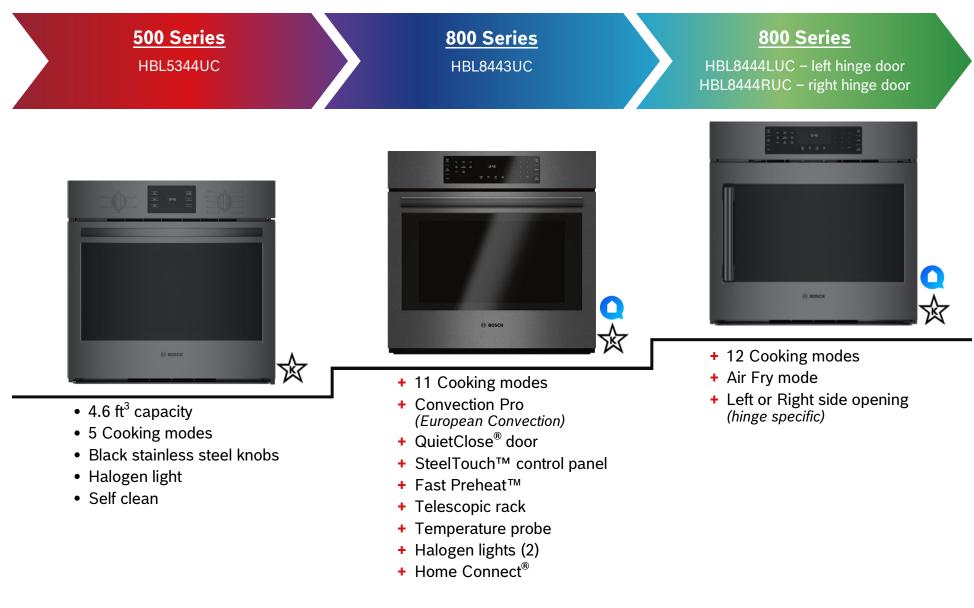
BOSCH

- + Fast Preheat™
- + Telescopic rack
- + Pizza mode
- + Temperature probe
- 2 Halogen lights
- + Self clean

30" Single Wall Ovens – Stainless Steel



30" Single Wall Ovens – Black Stainless



BOSCH

Double Wall Ovens

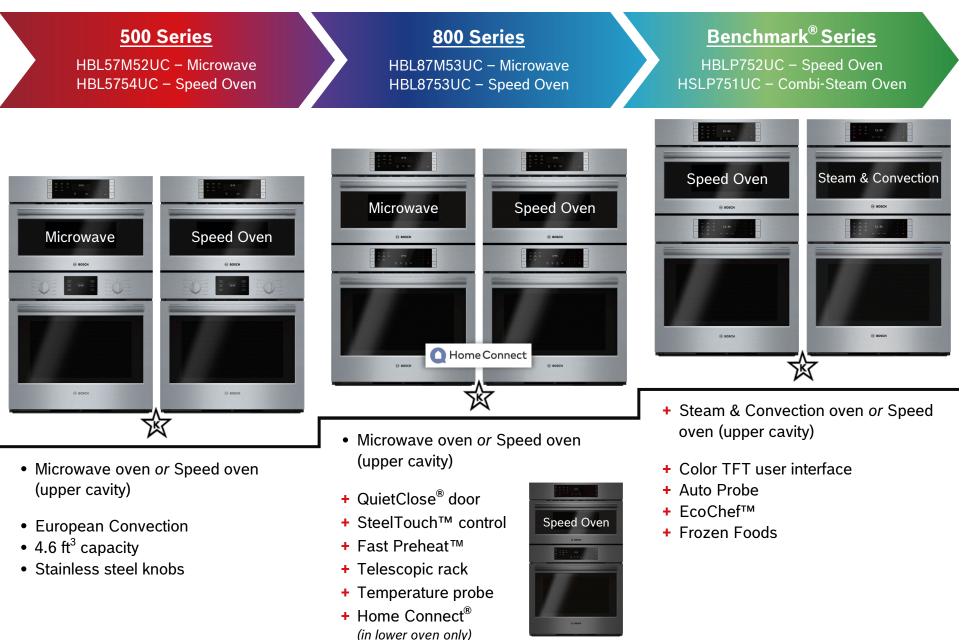


- Same feature set as 500 Series single ovens
- European Convection—upper only
- 4 standard oven racks

- single ovens (without Air Fry or Home Connect[®])
- European Convection—upper only
- + Probe & Fast Preheat[™]—upper only
- + 4 standard + 1 telescopic oven racks
- + European Convection upper & lower
- + Auto Probe & EcoChef[™]—upper only
- + 5 standard + 1 telescopic oven racks



Combination Wall Ovens

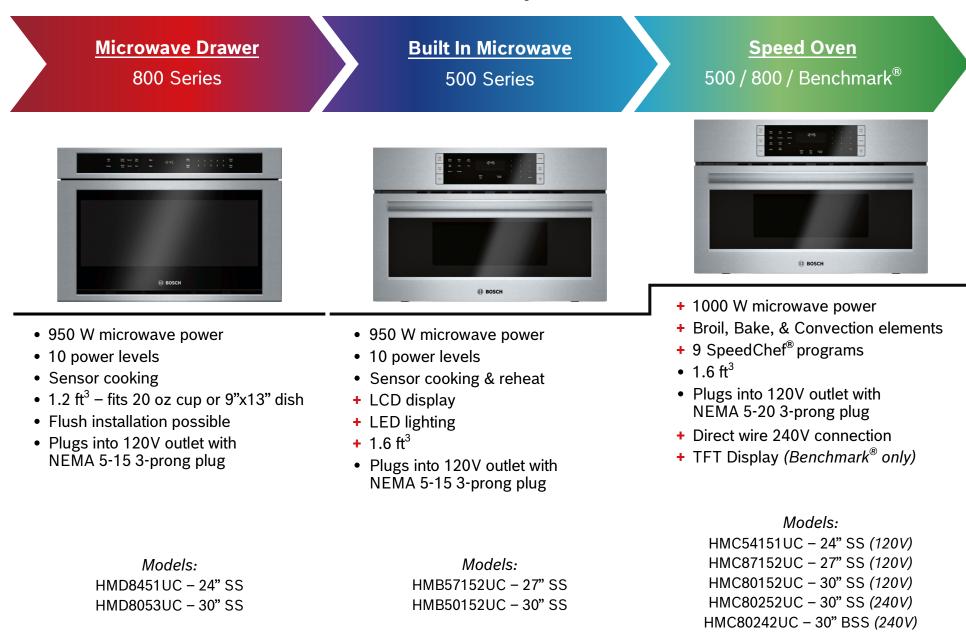


Note: Microwave, Speed, and Steam compact ovens are NOT Star-K compliant

Black Stainless (Speed Oven): HBL8743UC

BOSCH

Microwaves & Speed Ovens



HMCP0252UC - 30" SS (240V)

