



# **Features and Benefits**

# 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 One Light in the Lower Cavity to Better Monitor the Cooking Process
- Timer with Cook Time and Delay Start Function
- Extra Large Door Window for Easy Monitoring of Cooking Process
- Star-K certified. Temperature range: 100° 425° F

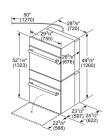
### Capacity

- . Large Capacity at 4.6 Cu Ft.
- Recessed 8 Pass Broil Element for Increased Capacity and Safety

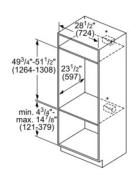
Notes: All height, width and depth dimensions are shown in inches. \*Please refer to installation instructions prior to making cutout. BSH reserves the absolute and unrestricted right to change product materials and specifications, at any time, without notice. Consult the product's installation instructions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



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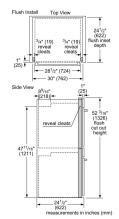


measurements in inches (mm)



\* Junction box may be installed above, below, or to the left or right of the unit within range of the power conduit.

measurements in inches (mm)



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Cooking method primary cavity	3rd element convection, Convection Bake,
	Convection Broil,
	Convection Roast,
	Conventional heat,
	Dough proving setting,
	Half width variable
	grill, Pizza setting,
	Top heating, 1/3
	bottom heat., warming
Cooking method secondary cavity	Top/bottom heating,
	Top heating, 1/3 bottom
	heat., Variable small-
	area grill, Warming
Cleaning system - primary cavity	, Self Clean
Number of interior lights	2
Electronic timer	programmable, Switch-off
Included accessories	2 x Oven racks /
	upper, 3 x Oven racks /
	lower, 1 x Temperature
	probe /upper
Bake Element Wattages primary cavity (W)	2400
Broil Element Wattages primary cavity (W)	3800

**Technical Specification** 

Microwave Wattages (W)

Convection Element Wattages primary cavity

**Features** 

UPC code	825225906940
Product color	Black
Alternative colors available	HBL8651UC
Energy source	Electric
Watts (W)	8600
Current (A)	40
Volts (V)	240/208
Frequency (Hz)	60
Approval certificates	CSA
Power Cord Length	50"
Plug type	fixed connection, no plug
Required cutout size (HxWxD) (in)	49 3/4" - 51 1/2" x
	28 1/2" x 23 1/2"
Overall appliance dimensions (HxWxD) (in)	52 1/16" x 29
	3/4" x 23 1/2"
Product packaging dimensions (HxWxD) (in)	53 7/8" x 34" x 31 1/2"
Net weight (lbs)	294
Gross weight (lbs)	328

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For more information on our entire line of products, go to boschappliances.com or call 1-800-944-2904.

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