



Built-in Appliances



2016

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BOSCH

Invented for life

Who are Bosch?

“I have always acted according to the principle that it is better to lose money than trust. The integrity of my promises, the belief in the value of my products and in my word of honour have always had a higher priority to me than a transitory profit.”

Robert Bosch, 1921

For over 125 years, the Bosch name has been synonymous with engineering excellence. Our home appliances are renowned for their quality, reliability and performance which derives from our inherent, unflagging commitment and the painstaking thoroughness with which every unit is made. As you would expect from German engineering, there are no gimmicks or frills with our products – just pure, clean lines and beautiful, functional simplicity that will enhance any kitchen.

The values that shaped Robert Bosch’s vision for his new company in 1886 are the same principles that guide the business today; never lose the trust of your customers, look after your staff and partners and change things for the better. It’s what has kept Bosch at the forefront of the home appliance industry and what will keep it there in the future.

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Series 8 Ovens

When every single of our appliances makes your life a little bit easier – that's Bosch in every detail.

We believe the perfect built-in appliance must be designed for one thing above all else: to make your time spent in the kitchen as pleasant as possible. So we developed the new Series 8. Every detail of every appliance has been carefully designed, produced and tested by our engineers to fully satisfy the highest standards in quality, performance and convenience. The result is cutting-edge technology, timeless design and remarkable ease of use, reducing the workload for you and consistently delivering perfect results. Discover the new Series 8 from Bosch.

Proven quality.

The new Series 8 brings you much more than just outstanding functionality and craftsmanship. We devote the same high level of care, passion and dedication to all areas of our work – from the first design draft right through to customer service. It's the same Bosch quality that you have been able to rely on for more than 128 years.

Top performance.

What drives us every day is our desire to improve. We strive to make the best even better, by developing functional, durable and energy-efficient innovations that surpass all expectations. Take, for example, the new PerfectBake sensor in our Series 8 ovens – perfectly baked cookies and cakes, at the touch of a button.

Maximum convenience.

Bosch is dedicated to making your life easier. Our innovative built-in appliances are easy to use, and you won't waste a second trying to figure out how they work. Sophisticated features deliver the best results every time, and save you considerable effort and expense in the process. That's what our new Series 8 stands for – less work and much more cooking pleasure.

We didn't reinvent the wheel. But we taught it how to cook.

Everything you need at hand: our new, intuitive control ring makes cooking easier than ever. With just a small turn of the stainless steel ring, you can adjust any of your oven's settings. The TFT-touch display, with its clear and straightforward design guides you through the various menu options. This gives you full control over your dishes at all times and everything is succeeded with ease.



Ovens | Functions | PerfectBake and PerfectRoast

Become a master chef – at the touch of a button.

When you cook with a Series 8 oven with the PerfectBake and PerfectRoast functions, there is almost no limit to what you can do. The combination of these two sensorcontrolled functions ensures that your oven always knows precisely how your dish is progressing. It sets the optimal heating mode, temperature and cooking time accordingly. Every dish, from roast beef to lemon pie, is cooked to perfection, so you no longer need to constantly check on their progress – unless you can't help but admire the cutting-edge technology at work.



PerfectBake

Baking has never been easier. The PerfectBake sensor offers uniquely precise sensitivity, constantly measuring the moisture level of your dishes and automatically regulating the baking process. You'll never have to set the heating mode, length of time or temperature ever again – the PerfectBake sensor has it all under control. Simply select the type of dish, such as "Cake", and press "Start". Your oven will do the rest. The result: bread, cake and quiche baked to perfection.



PerfectRoast

Christmas turkey, Easter lamb or Sunday roast – with the PerfectRoast meat probe, you'll get perfect results every time. Just like a professional chef, but with total ease. Through several highly sensitive measuring points, the probe determines the core temperature of your roast to the exact degree and second, guaranteeing perfect roasting results. Another benefit: you can also use the meat probe in the microwave- and steam oven mode.





Ovens | Heating modes

Because there's hot – and then there's hot.

Truly perfect baking and roasting requires not only the ideal temperature, but also the appropriate heating mode. From 4D Hotair to Hotair Eco to desiccation, Series 8 ovens offer up to 15 different heating modes that deliver great results, whatever the dish. For everything from haute cuisine to simple daily dishes, exceptional quality is guaranteed.



Hotair Eco.

Hotair Eco is our improved version of convection, the heating mode most commonly used in homes. Thanks to special temperature controls, your oven is never a single degree hotter than necessary and uses up to 30 per cent less energy. This makes our ovens great for precision cooking on a single baking level – ideal for cakes, casseroles, meat dishes, frozen foods, and much more.



Top and bottom heat Eco.

In addition to classic top and bottom heat, Series 8 ovens feature a new eco-friendly mode for extremely efficient operation. Prepare perfect sponges, pound cakes, delicate pastries, bread and rolls while saving valuable energy.



Desiccation.

Our desiccation heating mode is a healthy alternative to buying dried fruit from the supermarket. Whether you want dried apples for muesli or dried tomatoes for antipasti – your oven has it covered. You'll taste the difference – and can be sure that additives such as sulphur dioxide never reach your plate.



4D Hotair.

Thanks to 4D Hotair, you can place your food on any shelf level from one to four and the results will be consistently perfect. Our new fan wheel makes it possible: it changes the direction of rotation during operation to distribute heat evenly on every level. And that's not all: with 4D Hotair, you can also bake and roast on up to four different levels simultaneously. For reliable results from top to bottom.

Ovens | Steam functions

Full steam ahead – for full taste.

Many Series 8 ovens have special programmes and functions that combine the best of a steamer with all the benefits of a classic oven. Those ovens equipped with the steam function produce succulent roasts with crisp outer crusts as well as perfectly browned bread crusts. As you'd expect from any Bosch appliance, they are also easy to operate and clean.



Steam function.

The steam function automatically adds a constant flow of moisture when the oven is in one of the classic heating modes. The result: your roasts are juicy on the inside and beautifully crisp on the outside, and your bread crusts are perfectly browned. Ovens featuring this function can also be used to steam vegetables and fish.



Added steam function.

When you cook using one of our classic heating modes, dishes turn out even better if you add a little bit of moisture from time to time. And that's exactly what our added steam function does. Whether you're reheating dishes, proofing dough, baking or roasting, you can simply set the oven to automatically add steam, or you can add steam manually and regulate its intensity.



Regeneration.

Reheating a prepared dish is known as "regeneration". Dishes are gently heated in 90–95°C steam and taste as delicious as if they had been cooked fresh. Regeneration even keeps meat wonderfully crisp, so your holiday roast will taste great long after the festive season is over.

Ovens | Cleaning functions

At last, someone in the house who enjoys cleaning up.

Anyone who has ever cleaned an oven by hand knows how exhausting and time-consuming it can be. However, this chore is a thing of the past, thanks to our new EcoClean Direct cleaning aid and pyrolytic self-cleaning function. While the oven is in operation, the special EcoClean Direct coating works to reduce dirt accumulation. The pyrolytic cleaning function then burns off grime at the touch of a button – so your oven practically cleans itself. You won't waste a minute on cleaning, leaving you more time to enjoy cooking.

EcoClean Direct.

While the oven bakes or roasts, the special direct coating of microfine ceramic particles on its interior walls absorbs grease and residue and breaks them down through oxidation. All you need to do is wipe the bottom and inside of the glass door. The direct coating also regenerates every time you heat the oven, and continues to do so for the entire service life of the appliance. To remove substantial residues, simply activate the EcoClean Direct cleaning programme.



Pyrolytic cleaning.

When you activate the pyrolytic cleaning function, the oven heats up to 480°C and burns off any burned-on grease and food residue. All that's left is a little ash that you can easily remove with a paper towel. Depending on the degree of residue that has accumulated, select one of three different cleaning programmes and press "Start" – your oven will do the rest for you. And because the baking trays, racks and shelf rails are all pyrolytic-proof, you can leave them in the oven during cleaning.



Ovens | Equipment options | Shelf systems and lighting

Perfection on every level.

As far as we're concerned, safe and convenient baking begins with the loading and unloading of baking trays. That's why our new Series 8 ovens come with several different shelf systems, including easy-glide, triple and fully-extendable telescopic rails, ensuring you'll always be able to handle your dishes safely and easily. Three different lighting options guarantee optimal visibility – for example, the energysaving lateral LED lights not only illuminate your dishes from all sides, but also save you money – all during a service life of up to 40 years.

Shelf systems.

Whether you choose a standard shelf system or one with single, double or triple telescopic rails – all of our shelf systems are safe and easy to use. Our telescopic rail sets are fully extendable on up to three levels – ideal for conveniently loading and removing baking trays. And for the first time, all shelves are pyrolytic-proof and suitable for microwave and steam operation.

Lighting versions.

Depending on the model, Series 8 ovens are equipped with our classic halogen, standard LED or new lateral LED illumination. LEDs are currently the brightest lights on the market. They provide perfect illumination, are highly efficient and have the longest service life. The lateral LED lighting also offers separate illumination on each level, which is especially convenient when baking with multiple trays simultaneously.





The new Series 8 generation of steamers.

Steams so gently that even vitamins stay for dinner.

There is no healthier or tastier way to prepare food than in a Series 8 steamer. When gently cooked in steam, foods retain their vitamins and aroma while bringing out their full and natural flavour. Vegetables stay crisp, while poultry and fish remain juicy and tender. With steam, you can even cook without adding oil or fat. Thanks to its integrated water tank, the oven doesn't need a direct water connection, giving you much more flexibility in choosing its location.

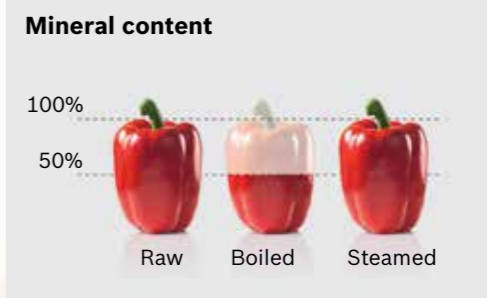
Menu cooking.

With the Series 8 steamer, you can prepare an entire set menu using up to three levels at once. Salmon with asparagus and rosemary potatoes? Cook them all together and everything will turn out perfectly. Need to prepare dessert, too? No problem. Thanks to the moisture in the oven, there's no intermingling of flavours – each dish retains its own authentic flavour.



Preserving vitamins and minerals.

Dishes that are cooked in hot steam not only retain their vitamins and minerals, but also their full, natural flavour. So you can also go easy on the extra seasoning, and use much less salt when cooking. In short, healthy food has never tasted better.





Choosing the right cooking programme.

Our modern ovens offer a range of specialist programmes designed to ensure ideal conditions and perfect end results, whatever you're cooking.



Pizza setting.

Get an authentic pizza – crisp base and moist topping. Also great for quiches, tarts and frozen foods.



Plate warming.

Pre-heated crockery keeps food warmer for longer – making every meal a little more special.



Defrost.

Meats, bread, cream cakes and other foods defrosted more evenly than a microwave.



3D Hotair cooking.

By maintaining the right temperature across all three shelf levels, consistently even cooking results are achieved.



Hotair Eco.

For all those times you cook using just one shelf level, Hotair Eco gives perfect results and uses up to 30% less energy*.



Hotair grilling.

By operating alternately, the grill and fan create a rotisserie effect, perfect for creating crisp meats and poultry, while using up to 50% less energy than traditional roasting.



Intensive heat.

Extra heat from below without pre-heating – perfect for flans or when using tin, porcelain or glass containers with poorer heat conductivity.



Bottom heat only.

Only the bottom element is heated – ideal for pastry cases, bain-marie cooking and reheating.



AutoPilot.

40 cooking programmes that work out the time, temperature and shelf position for you.



Fast heat.

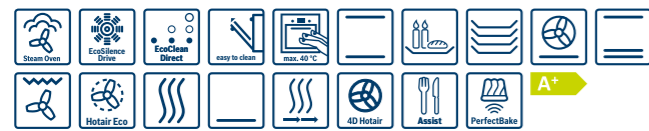
Pre-heats the oven approximately 30% faster when you need to get cooking in a hurry.

*30% more economical (0.66kWh) than the maximum value (0.99kWh) allowed for energy efficiency class A (measured in accordance with EN 50304).

Series 8 Ovens



HSG656XS1



Combi-steam oven

Combi-steam oven with 14 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Intensive heat, Low temperature cooking, Preheating, Dehydrate, Hold warm

Additional heating methods with steam: Steam 100%, Regeneration, fermentation, Defrost

Temperature range 30 °C - 250 °C

Cavity volume: 71 l

Ecolyse features: ceiling, back panel, side liners

Full glass inner door

3x 2,5"-TFT color and graphics display with direct touch function

Temperature proposal
Actual temperature display
heating-up control

Oven door with SoftClose, soft opening

Multipoint temperature probe
baking sensor

Electronic clock

Rapid heating-up

LED-Elongated light, Switch for oven illumination

Water tank with 1 l

Location of the steam generator is outside of the cavity

Integral cooling fan

Cavity with shelf support rails, 3 level telescopic shelf rails, full extension, with Stop function

Energy efficiency rating A - 30%

Length of main cable: 120 cm

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HMG636BS1



Oven with microwave

Oven with microwave with 9 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat

Additional heating methods with microwave: Microwave, Combi microwave variable

Temperature range 30 °C - 300 °C

Max. Power: 900 W; 5 Microwave power settings (90 W, 180 W, 360 W, 600 W, 900 W) with Inverter (MW)

Cavity volume: 67 l

Ecolyse features: back panel

3x 2,5"-TFT color and graphics display with direct touch function

Temperature proposal
Actual temperature display
heating-up control

Oven door with SoftClose, soft opening

Electronic clock

Rapid heating-up

Switch for oven illumination

Integral cooling fan

Hook-in racks / rails

Cavity with shelf support rails

Energy efficiency rating A - 30%

Length of main cable: 120 cm

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HBG636LB1



Oven

Oven with 13 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Defrost, Preheating, Hold warm

Temperature range 30 °C - 300 °C

Cavity volume: 71 l

Ecolyse features: back panel

Full glass inner door

3x 2,5"-TFT color and graphics display with direct touch function

Temperature proposal
Actual temperature display
heating-up control

Oven door with SoftClose, soft opening

baking sensor

multipoint temperature probe

Electronic clock

Rapid heating-up

Halogen interior lighting, Switch for oven illumination

Integral cooling fan

Cavity with shelf support rails, 2 level telescopic shelf rails, full extension, with Stop function

Energy efficiency rating A - 30%

Length of main cable: 120 cm

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HBG636ES1



Oven

Oven with 13 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Defrost, Preheating, Hold warm

Temperature range 30 °C - 300 °C

Cavity volume: 71 l

Ecolyse features: back panel

Full glass inner door

3x 2,5"-TFT color and graphics display with direct touch function

Temperature proposal
Actual temperature display
heating-up control

Oven door with SoftClose, soft opening

Multipoint temperature probe

baking sensor

Electronic clock

Rapid heating-up

Halogen interior lighting, Switch for oven illumination

Integral cooling fan

Cavity with shelf support rails, Telescopic slide-out Accessory

Energy efficiency rating A - 30%

Length of main cable: 120 cm

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

Series 8 Compact Ovens



HBG675BS1	HBG655NB1	HBG635BS1
<p>Oven</p> <p>Oven with 13 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Defrost, Preheating, Hold warm</p> <p>Temperature range 30 °C - 300 °C</p> <p>Cavity volume: 71 l</p> <p>Pyrolytic self-cleaning function</p> <p>Pyrolytic proof trayholder and baking tray</p> <p>Full glass inner door</p> <p>2,5"-TFT-color and text display with touch-control buttons</p> <p>Temperature proposal</p> <p>Actual temperature display heating-up control</p> <p>cookControl</p> <p>Oven door with SoftClose, soft opening</p> <p>Number of automatic programmes: 10</p> <p>Electronic clock</p> <p>Rapid heating-up</p> <p>Halogen interior lighting, Switch for oven illumination</p> <p>Integral cooling fan</p> <p>Cavity with shelf support rails, Telescopic slide-out Accessory</p> <p>Energy efficiency rating A - 30%</p> <p>Length of main cable: 120 cm</p> <p>Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm</p>	<p>Oven</p> <p>Oven with 13 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Defrost, Preheating, Hold warm</p> <p>Temperature range 30 °C - 300 °C</p> <p>Cavity volume: 71 l</p> <p>Ecolyse features: side liners, back panel, ceiling</p> <p>Full glass inner door</p> <p>2,5"-TFT-color and text display with touch-control buttons</p> <p>Temperature proposal</p> <p>Actual temperature display heating-up control</p> <p>cookControl</p> <p>Oven door with SoftClose, soft opening</p> <p>Number of automatic programmes: 10</p> <p>Electronic clock</p> <p>Rapid heating-up</p> <p>Halogen interior lighting, Switch for oven illumination</p> <p>Integral cooling fan</p> <p>Cavity with shelf support rails, 1 level telescopic shelf, full extension, with Stop function</p> <p>Energy efficiency rating A - 30%</p> <p>Length of main cable: 120 cm</p> <p>Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm</p>	<p>Oven</p> <p>Oven with 13 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Defrost, Preheating, Hold warm</p> <p>Temperature range 30 °C - 300 °C</p> <p>Cavity volume: 71 l</p> <p>Ecolyse features: back panel</p> <p>Full glass inner door</p> <p>2,5"-TFT-color and text display with touch-control buttons</p> <p>Temperature proposal</p> <p>Actual temperature display heating-up control</p> <p>cookControl</p> <p>Oven door with SoftClose, soft opening</p> <p>Number of automatic programmes: 10</p> <p>Electronic clock</p> <p>Rapid heating-up</p> <p>Halogen interior lighting, Switch for oven illumination</p> <p>Integral cooling fan</p> <p>Cavity with shelf support rails, Telescopic slide-out Accessory</p> <p>Energy efficiency rating A - 30</p> <p>Length of main cable: 120 cm</p> <p>Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm</p>

CSG656RB1	CMG636BB1
<p>Compact steam oven</p> <p>Compact steam oven with 14 heating methods: 4D hot air, Hotair Eco, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Intensive heat, Low temperature cooking, Preheating, Dehydrate, Hold warm</p> <p>Additional heating methods with steam: Steam 100%, Regeneration, fermentation, Defrost</p> <p>Cavity volume: 47 l</p> <p>Ecolyse features: back panel, ceiling, side liners</p> <p>EcoClean</p> <p>Full glass inner door</p> <p>3x 2,5"-TFT color and graphics display with direct touch function</p> <p>Temperature proposal</p> <p>Actual temperature display heating-up control</p> <p>Oven door with SoftClose, soft opening</p> <p>baking sensor</p> <p>multipoint temperature probe</p> <p>Electronic clock</p> <p>Rapid heating-up</p> <p>LED light, Switch for oven illumination</p> <p>Water tank with 1 l</p> <p>Location of the steam generator is outside of the cavity</p> <p>Cavity with shelf support rails, 1 level telescopic shelf, full extension, with Stop function</p> <p>Energy efficiency rating A - 30%</p> <p>Length of main cable: 120 cm</p> <p>Appliance dimensions (hxwx): 455 mm x 595 mm x 548 mm</p>	<p>Compact oven with microwave</p> <p>Compact oven with microwave with 12 heating methods: 4D hot air, Hotair Eco, Top/bottom heat, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Low temperature cooking, Preheating, Hold warm</p> <p>Additional heating methods with microwave: Microwave, Combi microwave variable</p> <p>Temperature range 30 °C - 300 °C</p> <p>Cavity volume: 45 l</p> <p>Ecolyse features: back panel</p> <p>3x 2,5"-TFT color and graphics display with direct touch function</p> <p>Temperature proposal</p> <p>Actual temperature display heating-up control</p> <p>soft closing, soft opening</p> <p>Electronic clock</p> <p>Rapid heating-up</p> <p>LED light, Switch for oven illumination</p> <p>Integral cooling fan</p> <p>Info button</p> <p>Bar handle</p> <p>Cavity with shelf support rails</p> <p>Length of main cable: 120 cm</p> <p>Appliance dimensions (hxwx): 455 mm x 595 mm x 548 mm</p>

Built-in Ovens



CDG634BS1



Compact steamer

Compact steamer with 4 heating methods: Steam 100%, Regeneration, fermentation, Defrost

Temperature range 30 °C - 100 °C

Cavity volume: 38 l

Full glass inner door

2,5"-TFT-color and text display with touch-control buttons

Temperature proposal

Actual temperature display

heating-up control

cookControl

Oven door with SoftClose, soft opening

Number of automatic programmes: 20

Electronic clock

Interior lighting

Water tank with 1.3 l

Location of the steam generator is inside of the cavity

Integral cooling fan

Cavity with shelf support rails

Length of main cable: 120 cm

Appliance dimensions (hwxwd): 455 mm x 595 mm x 548 mm

CMG633BS1



Compact oven with microwave

Compact oven with microwave with 6 heating methods: 4D hot air, Hotair Eco, Hot air grilling, Full width grill, Half width grill, Preheating

Additional heating methods with microwave: Microwave, Combi microwave

Temperature range 30 °C - 275 °C

Max. Power: 1000 W; 5 Microwave power settings (90 W, 180 W, 360 W, 600 W, 1000 W) with Inverter

Cavity volume: 45 l

2,5"-TFT-color and text display with touch-control buttons

Temperature proposal

Actual temperature display

heating-up control

cookControl

soft closing, soft opening

Number of automatic programmes: 14

Electronic clock

Rapid heating-up

LED light, Switch for oven illumination

Integral cooling fan

Cavity with shelf support rails

Length of main cable: 120 cm

Appliance dimensions (hwxwd): 455 mm x 595 mm x 548 mm

HVA541NS0



90 cm Built-in single oven

Heating system multifunction (9 heating modes: Conventional heat, Circulated Air, Hot air grilling, Bottom heat, Pizza setting, Full width grill, Hotair Eco, Hot air, Half width grill)

Temperature range 50 °C - 250 °C

Electronic clock

Pop-out controls

Cavity volume: 77 l

Oven cavity with removable rack supports

1 level telescopic shelf

2 x enamel baking tray, 1 x combination grid

catalytic side liners, Catalytic back liner

Oven interior light with two lamps

Full glass inner door

Removable oven door for easy-cleaning

Integral cooling fan

Appliance dimensions (hwxwd): 478 mm x 896 mm x 568 mm

HVA331BS0



90 cm Built-in single oven

Heating system multifunction (7 heating modes: Full width grill, Hot air, Conventional heat, Pizza setting, Hot air grilling, Hotair Eco, Circulated Air)

Temperature range 50 °C - 250 °C

Electronic clock

Cavity volume: 77 l

Oven cavity with removable rack supports

Oven interior light with two lamps

1 x enamel baking tray, 1 x combination grid

Removable oven door for easy-cleaning

Integral cooling fan

Full glass inner door

Appliance dimensions (hwxwd): 478 mm x 896 mm x 568 mm

HBG43S360Q



Built-in single oven

Multifunction oven (7 cooking functions: conventional heat, circulated air, bottom heat, hot air grilling, full width variable grill, half width variable grill, defrost)

Oxylitic side and back liners

Extra large capacity oven with grey enamel

Automatic rapid heating up

Child lock

Maximum window temperature 40° C

Pop-out controls

Electronic clock

Oven interior light

2 level telescopic shelf rails with Stop function

Full glass inner door

Ecoclean as optional accessory

Oven door with SoftClose

Integral cooling fan

Appliance dimensions (HxWxD): 595 mm x 595 mm x 515 mm



HBG43S350Q	HBG43S320Q	HBN551S1Q / HBN559S1Q*
<p>Built-in single oven</p> <p>Multifunction oven (7 cooking functions: conventional heat, circulated air, bottom heat, hot air grilling, full width variable grill, half width variable grill, defrost)</p> <p>Extra large capacity oven with grey enamel</p> <p>Oxylitic side and back liners</p> <p>Automatic rapid heating up</p> <p>Child lock</p> <p>Maximum window temperature 40° C</p> <p>Pop-out controls</p> <p>Electronic clock</p> <p>Oven interior light</p> <p>2 level telescopic shelf rails with Stop function</p> <p>Full glass inner door</p> <p>Ecoclean as optional accessory</p> <p>Oven door with SoftClose</p> <p>Integral cooling fan</p> <p>Appliance dimensions: (HxWxD) 595 mm x 595 mm x 515 mm</p>	<p>Built-in single oven</p> <p>Multifunction oven (7 cooking functions: conventional heat, circulated air, bottom heat, hot air grilling, full width variable grill, half width variable grill, defrost)</p> <p>Extra large capacity oven with grey enamel</p> <p>Oxylitic side and back liners</p> <p>Automatic rapid heating up</p> <p>Child lock</p> <p>Maximum window temperature 40° C</p> <p>Pop-out controls</p> <p>Electronic clock</p> <p>Oven interior light</p> <p>2 level telescopic shelf rails with Stop function</p> <p>Full glass inner door</p> <p>Ecoclean as optional accessory</p> <p>Oven door with SoftClose</p> <p>Integral cooling fan</p> <p>Appliance dimensions: (HxWxD) 595 mm x 595 mm x 515 mm</p>	<p>Built-in single oven</p> <p>Heating system multifunction (8 heating modes: 3D Hot air, Half width variable grill, Full width variable grill, Hot air grilling, Bottom heat, Pizza setting, Conventional heat, Defrost)</p> <p>Fast heat</p> <p>Temperature range 50 °C - 270 °C</p> <p>Pop-out controls</p> <p>Electronic clock</p> <p>Child lock</p> <p>Cavity volume: 66 l</p> <p>Interior lighting</p> <p>Enamelled cavity (brown)</p> <p>direct coated catalytic liners: back panel</p> <p>Oven cavity with removable rack supports</p> <p>1 x universal pan, 1 x enamel baking tray, 1 x combination grid</p> <p>Integral cooling fan</p> <p>Full glass inner door</p> <p>Removable oven door for easy-cleaning</p> <p>Appliance dimensions (hxwxd): 595 mm x 595 mm x 548 mm</p> <p>* 1 level telescopic shelf rail</p>

HBN551E1Q / HBN559E1Q*	HBN551W1Q / HBN559W1Q*	HBN231S4
<p>Built-in single oven</p> <p>Heating system multifunction (8 heating modes: Defrost, Conventional heat, Pizza setting, Bottom heat, Hot air grilling, Full width variable grill, 3D Hot air, Half width variable grill)</p> <p>Fast heat</p> <p>Temperature range 50 °C - 270 °C</p> <p>Pop-out controls</p> <p>Electronic clock</p> <p>Child lock</p> <p>Cavity volume: 66 l</p> <p>Interior lighting</p> <p>Enamelled cavity (brown)</p> <p>direct coated catalytic liners: back panel</p> <p>Oven cavity with removable rack supports</p> <p>1 x universal pan, 1 x enamel baking tray, 1 x combination grid</p> <p>Integral cooling fan</p> <p>Metal shield door</p> <p>Removable oven door for easy-cleaning</p> <p>Appliance dimensions (hxwxd): 595 mm x 595 mm x 548 mm</p> <p>* 1 level telescopic shelf rail</p>	<p>Built-in single oven</p> <p>Heating system multifunction (8 heating modes: Bottom heat, Hot air grilling, Full width variable grill, Pizza setting, Half width variable grill, Conventional heat, 3D Hot air, Defrost)</p> <p>Fast heat</p> <p>Temperature range 50 °C - 270 °C</p> <p>Pop-out controls</p> <p>Electronic clock</p> <p>Child lock</p> <p>Cavity volume: 66 l</p> <p>Interior lighting</p> <p>Enamelled cavity (brown)</p> <p>direct coated catalytic liners: back panel</p> <p>Oven cavity with removable rack supports</p> <p>1 x universal pan, 1 x enamel baking tray, 1 x combination grid</p> <p>Integral cooling fan</p> <p>Full glass inner door</p> <p>Removable oven door for easy-cleaning</p> <p>Appliance dimensions (hxwxd): 595 mm x 595 mm x 548 mm</p> <p>* 1 level telescopic shelf rail</p>	<p>Built-in single oven</p> <p>Heating system multifunction (6 heating modes: Conventional heat, Half width variable grill, Bottom heat, Hot air grilling, Circulated Air, Full width variable grill)</p> <p>Temperature range 50 °C - 270 °C</p> <p>Electronic clock</p> <p>Child lock</p> <p>Cavity volume: 66 l</p> <p>Interior lighting</p> <p>Enamelled cavity (brown)</p> <p>Oven cavity with removable rack supports</p> <p>1 x alu baking tray, 1 x universal pan, 1 x combination grid</p> <p>Integral cooling fan</p> <p>Full glass inner door</p> <p>Removable oven door for easy-cleaning</p> <p>Appliance dimensions (hxwxd): 595 mm x 595 mm x 548 mm</p>

**HBN331E2Q**

A

Built-in single oven

Heating system multifunction (5 heating modes: 3D Hot air, Conventional heat, Bottom heat, Hot air grilling, Full width variable grill)

Fast heat

Temperature range 50 °C - 270 °C

Electronic clock

Child lock

Cavity volume: 66 l

Interior lighting

Enamelled cavity (brown)

Oven cavity with removable rack supports

1 x universal pan, 1 x enamel baking tray, 1 x combination grid

Integral cooling fan

Removable oven door for easy-cleaning

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HBN331W0Q

A

Built-in single oven

Heating system multifunction (5 heating modes: 3D Hot air, Conventional heat, Bottom heat, Hot air grilling, Full width variable grill)

Fast heat

Temperature range 50 °C - 270 °C

Electronic clock

Child lock

Cavity volume: 66 l

Interior lighting

Enamelled cavity (brown)

Oven cavity with removable rack supports

1 x universal pan, 1 x enamel baking tray, 1 x combination grid

Integral cooling fan

Metal shield door

Removable oven door for easy-cleaning
Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm**HBN211E4****Built-in single oven**

Heating system multifunction (4 heating modes: Circulated Air, Full width variable grill, Hot air grilling, Conventional heat)

Temperature range 50 °C - 270 °C

Mechanical timer

Cavity volume: 66 l

Interior lighting

Enamelled cavity (brown)

Oven cavity with removable rack supports

1 x universal pan, 1 x combination grid

Integral cooling fan

Full glass inner door

Removable oven door for easy-cleaning

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HBN301E2Q

A

Built-in single oven

Heating system multifunction (5 heating modes: Conventional heat, 3D Hot air, Bottom heat, Full width variable grill, Hot air grilling)

Fast heat

Temperature range 50 °C - 270 °C

Cavity volume: 66 l

Interior lighting

Enamelled cavity (brown)

direct coated catalytic liners

Oven cavity with removable rack supports

1 x universal pan, 1 x enamel baking tray, 1 x combination grid

Integral cooling fan

Removable oven door for easy-cleaning

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HBN301E6T

A

Built-in single oven

Heating system multifunction (5 heating modes: 3D Hot air, Conventional heat, Bottom heat, Hot air grilling, Full width variable grill)

Fast heat

Temperature range 50 °C - 270 °C

Cavity volume: 66 l

Interior lighting

Enamelled cavity (brown)

Oven cavity with removable rack supports

1 x universal pan, 1 x enamel baking tray, 1 x combination grid

Integral cooling fan

Removable oven door for easy-cleaning

Appliance dimensions (hxwx): 595 mm x 595 mm x 548 mm

HGL10E150**Gas built-in oven**

3 Operating methods: Full-surface grill/broiler, Max Rotisserie, Gas bottom heating

Grill heating element: Electric 1.8 KW

Oven burner with Knob ignition

thermoelectric ignition

Cleaning system: Catalytic side liners

Full glass inner door: Triple glazed door

Oven light

Oven capacity 60 l

Preset of liquid gas (28-30/37mbar)

Natural gas nozzles (20 mbar) included



The new Series 8 generation of microwaves.

Some gourmets shouldn't be kept waiting.

Sometimes you just can't get food to the table fast enough. Our new Series 8 microwaves help you speed up the cooking process and give you perfect control over your menu and your schedule. Whether you're heating baby food, pre-cooked meals or frozen foods, you'll get outstanding results quickly, hygienically and without compromising on taste. So instead of killing time waiting for dinner to be ready, you and your loved ones will have much more time to enjoy it.

Power levels and automatic programmes.

Our Series 8 microwave ovens with high-resolution TFT displays allow you to heat, defrost, roast or grill anything – thanks to 900 watts with five power levels and, depending on the model, also with an additional 1,300 watt grill with three power levels. The AutoPilot programme also helps you achieve the best possible results with next to no effort. Just insert your roast, enter its weight and select the right programme from the menu. The rest takes care of itself, with 100% flavour guaranteed.



Series 8 Microwave Ovens



BEL634GS1



Built-in microwave

Built-in microwave with 2 heating methods: Microwave, Variable quartz grill

Combination of Grill and Microwave power levels 360/180/90 W

Max. Power: 900 W; 5 Microwave power settings (90 W, 180 W, 360 W, 600 W, 900 W) with Inverter

Cavity volume: 21 l

Full glass inner door

2,5"-TFT-color and text display with touch-control buttons

cookControl

side opening door, hinge left

Number of automatic programmes: 10

LED light

Length of main cable: 150 cm

Appliance dimensions (hxwx): 382 mm x 594 mm x 318 mm

BFL634GB1



Built-in microwave

Built-in microwave with 1 heating method: Microwave

Max. Power: 900 W; 5 Microwave power settings (90 W, 180 W, 360 W, 600 W, 900 W) with Inverter (MW)

Cavity volume: 21 l

Full glass inner door

2,5"-TFT-color and text display with touch-control buttons

cookControl

side opening door, hinge left

Number of automatic programmes: 7

LED light

Length of main cable: 150 cm

Appliance dimensions (hxwx): 382 mm x 594 mm x 318 mm

Microwave Ovens



HMT84M654



Microwave oven

Volume: 25 l, Stainless steel

Large digital display for displaying cooking times and time of day

User-friendly electronics: extremely easy and comfortable operation

5 settings: 900 W, 600W, 360W, 180W, 90W

cookControl - 7 automatic programmes

4 defrost programs

Glass tray diameter: 31.5 cm

Power cord with plug 130 cm

HMT84G654



Microwave oven with grill

Volume: 25 l

User-friendly electronics with push-buttons and pop-out controls

Large digital display for displaying cooking times and time of day

5 power levels: 900 W, 600 W, 360 W, 180 W, 90 W

Combination of Grill and Microwave power levels 360/180/90 W

cookControl - 8 automatic programmes

4 defrost programs

8 combi programs

Memory-Function (1 setting)

timer up to 60 minutes

Automatic safety switch-off

Power cord with plug 130 cm

HMT75M654



Microwave oven

Volume: 20 l, Stainless steel

Large digital display for displaying cooking times and time of day

800 W Microwave

5 settings: 800 W, 600W, 360W, 180W, 90W

cookControl - 7 automatic programmes

4 defrost programs

Memory-Function (1 setting)

Glass tray diameter: 25.5 cm

Power cord with plug 130 cm

HMT75M664



Microwave oven

Volume: 20 l

User-friendly electronics with push-buttons and pop-out controls

Large digital display for displaying cooking times and time of day

5 power levels: 800 W, 600 W, 360 W, 180 W, 90 W

7 automatic programmes

4 defrost programs

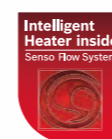
Memory-Function (1 settings)



The new Series 8 generation of built-in coffee machines.

Now your favourite café is open 24/7.

Espresso, cappuccino or latte macchiato? With the Series 8 built-in coffee machine, you can treat yourself and your guests to any beverage at the touch of a button. Bosch Barista technology guarantees a full-bodied aroma and perfect crema – for coffees as delicious as those brewed in your favourite café.



SensoFlow system for a perfect aroma.

The optimal brewing temperature for an espresso is between 90°C and 95°C. If the temperature is any higher or lower, the flavour of the beans is only partially released or the coffee is bitter. Our smart SensoFlow system heats the water to just the right temperature, for a full-bodied espresso aroma from the first cup to the last.



A choice of coffee at the touch of a button.

Want the perfect espresso, cappuccino or latte macchiato? With the OneTouch function, it'll be ready in an instant. Innovative technology regulates the release of coffee, hot milk and foam to deliver the beverage of your choice at the touch of a button.



Automatic cleaning of the milk system.

Now you can clean your coffee maker as easily as you prepare your morning pick-me-up. Each time you make a coffee drink with milk, the milk system is automatically rinsed out with a blast of steam. The coffee machine takes total charge of the milk system's daily maintenance, so that you can concentrate on enjoying your cappuccino or latte macchiato.



Series 8 Fully Automatic Coffee Machine



CTL636ES1



SensoFlow System: The innovative heating system guarantees maximum espresso indulgence every time, thanks to its ideal, constant brewing temperature

AromaPro Concept: Ideal contact pressure for optimal aroma extraction

One-touch preparation: Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffè Latte at the touch of a button

AromaDouble Shot: Extra-strong coffee with less bitterness thanks to two grinding and brewing processes

Beverage temperature adjustable individually: coffee 3 levels, hot water 4 levels

Including BRITA Intenza water filter: Reduces the lime content of water and filters substances affecting smell and taste

TFT display with interactive menu

MyCoffee: Save 8 favourite beverages with individual names and adjustable mixing ratio of milk and espresso

IndividualCup Volume: Cup sizes adjustable individually, to ensure your cup gets filled just as far as you would like it to

Coffee outlet and milk frother height-adjustable: Up to 15 cm high Latte Macchiato glasses fit underneath

OneTouch DoubleCup: Prepare two cups simultaneously for all coffee and milk specialities

Water tank removable for easy refilling (2.4 l volume)

Early warning if water tank almost empty or bean container almost empty

Flexible milk solution: Decide for yourself if you prefer connecting the provided milk container or using any other container, e.g. a milk carton

Short user manual always at hand inside appliance

SilentCeram Drive: Quiet premium grinder made from non-wearing ceramic

CoffeeSensor Pro: The grinding unit automatically adjusts to bean variety

One-touch coffee milk specialities with especially fine-pored milk froth thanks to an innovative milk frother

In addition to beverages also available separately: milk foam, warm milk, hot water

Reduced heat-up time: Fastest first cup

Water pump with 19 bar pressure

Separate chute for ground coffee, e.g. caffeine-free coffee

15.000 cup warranty: Consistently high appliance quality from the first cup to the 15,000th (valid for non-commercial use within 24 months)

Removable brewing unit: Easy and hygienic cleaning under running water

AutoMilk Clean: Fully-automatic steam cleaning of the milk system after every beverage

Milk frother removable and dishwasher-proof

SinglePortion Cleaning: Complete emptying of all pipes after each brewing process

Automatic rinsing program when switching off, switching on

Drip tray and coffee grounds container removable and dishwasher-proof

Calc'nClean: Automatic cleaning and descaling programme

Reminds in time of water filter change, descaling, cleaning; including display of remaining cups

Containers for water, milk and coffee beans are easily accessible but hidden behind a door, so the kitchen always looks clean

Bean container with aroma protection lid (500 g volume)

Illumination for keys, coffee outlet

Grinding fineness adjustable (multi-level)

Display language selectable

Child safety lock: Unintended brewing process not possible

Wattage: 1600 W

Insulated milk container with FreshLock lid (0.5 l volume)



New Series 8 drawer elements.

Sometimes our best ideas end up in a drawer.

Our Series 8 warming drawers can do much more than just keep food and plates warm. They're also perfect for slow-cooking meat, defrosting frozen foods, melting chocolate, drying fruit and proofing dough. And if you need additional storage space in your kitchen, we recommend our practical, super-roomy accessory drawers. They're ideal for storing baking trays and cooking utensils that always need to be within easy reach.

Warming drawers.

The new warming drawers from Bosch can be installed either separately or in combination with our Series 8 ovens, compact ovens and built-in automatic coffee machines. Our practical Push & Pull technology ensures they are always easy to open, even when you have both hands full.



BIC630NS1

Warming drawer

Cavity volume: 20 l

Heating plate made of toughened glass

Temperature control in 4 levels: ca. 40 °C - 80 °C (glass surface temperature)

Loading up to 25 kg

Max. loading espresso cups: 64 PC or
Max. loading plates: 12

5 Functions: dough proving thawing of delicate foods keeping drinks and food warm pre-warming of crockery gentle cooking

Telescopic pull-out drawer

cool door












push&pull

Length of main cable: 150 cm

Appliance dimensions (hwxwd):
140 mm x 595 mm x 548 mm

All our built-in appliances at a glance.

The Series 8 range of built-in appliances.

	60 cm Height	45 cm Height	38 cm Height
Ovens			
Ovens with steam function			
Ovens with added steam function			
Ovens with microwave function			
Steamers			
Microwaves			
Built-in coffee machines			
Warming drawers			

Control panel with TFT-touch display



You'll always have a complete overview and full control of all your oven's functions. The intuitive control ring and full-width, high-resolution clear-text TFT-touch display with direct select TouchControl-buttons make operating our ovens a breeze. Clear, vivid images and helpful prompts guide you through each step as you navigate through the various programme options.

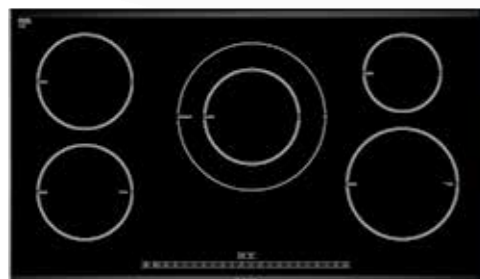
Control panel with TFT-display



Our intuitive control ring and high-resolution, clear-text TFT display with direct select buttons make oven operation a pleasure from day one. Helpful icons and clear descriptions inside the control ring provide all the information you need, making it very easy for you to keep track of the progress of your dishes.

Hobs.

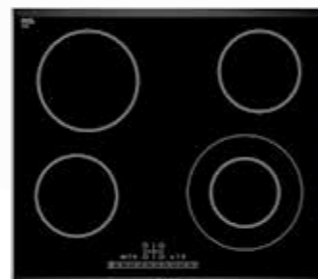
There is a wide range of gas, induction and ceramic hobs to choose from. As you would expect from Bosch, all are made using high quality materials, are easy to use and add versatility, style and elegance to any kitchen.



Induction hobs



Gas hobs



Ceramic hobs



Domino hobs

Why choose Bosch?



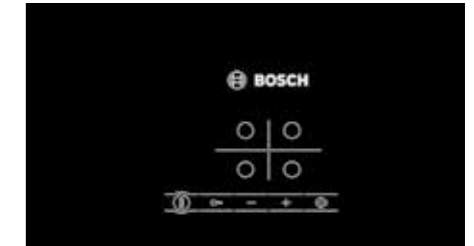
More flexibility while cooking

Thanks to **Dual Zone** and **Extendable zone** features you can easily utilize cooking zones according to your pans or other special cooking dishes.



Easy to clean.

Special ceramic glass base of electric hobs makes cleaning especially easy.



Safety control at your fingertips

The simple but effective **emergency stop** feature allows you to switch off all cooking zones at one touch of a single button.



Automatic boil start

The cooking zone may be set to operate at full power for a period of time before reverting to a pre-set power level.



ReStart Function

When something goes wrong while cooking, -for example food spills on the hob, telephone rings, or you need to start cooking again; in that case hob will automatically turns off and retains the last settings you choose.



More control at your fingertips.

Set the correct temperature with a single touch thanks to **DirectSelect**. No more scrolling up or down, just simply press one button to select the right heat level.



Express cooking.

Induction cooking with a turbo boost. The **Boost function** allows you to increase the power of the cooking zone by 50% – perfect for large pots and pans or when you're in a hurry.



FryingSensor Plus: food is perfectly browned thanks to sensor control.



QuickStart Function

With new QuickStart function your hob recognizes location of your pan and shows you the right cooking zone automatically. Moreover, you can easily select the cooking level according to your need.

Which type of hob should I get?

Your hob is likely to be used as much as, if not more than, your oven. To help you choose the right hob for your home we answered some of your most frequently asked questions.

Q: Which type of hob is the fastest?

A: Induction hobs! They can boil liquids nearly twice as fast as gas and nearly three times faster than ceramic electric hobs.

Q: Which is the most energy efficient?

A: Induction hobs! They only heat the area in contact with the base of the pan and, as they heat the contents faster, they are also the most energy efficient way of cooking.

Q: Are there any differences in the design or style of the hobs?

A: Yes. Induction and ceramic electric hobs have contemporary touch controls, whereas gas hobs have dial controls. Within gas hobs there are a wide selection of designs and materials, including tempered glass bases and brushed steel bases, as well as different colours.

Q: Do I need any special pots or pans?

A: All pots and pans are suitable for use on ceramic electric or gas hobs. Induction hobs require special 'ferrous pans' as these are magnetic, which is what makes induction heat work.

Q: How do I know if my existing pans are ferrous?

A: You simply hold up a fridge magnet to the base of the pan and if it sticks, you can use it on an induction hob.

Q: Which is the easiest type of hob to clean?

A: Induction hobs! Because they only heat the base of the pan, the glass around the zone remains cool so any spillages can simply be wiped away.

Q: And which is the easiest type of hob to clean if I prefer cooking with gas?

A: Many of our pan supports are made dishwasher safe, which saves you time and effort in cleaning.

Q: If the main jet of my hob is natural gas, can I use it with liquid gas as well, and vice versa?

A: If the nozzle set is enclosed in the appliance, convergence between the main jets is possible and must be done by the technical service.

Induction Hobs

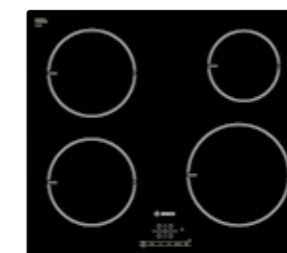


PIK975N24E



Sensor Plus Induction - Ceramic hob, 90 cm

5 Induction cooking zones
1 dual zone
DirectSelect Classic
17 power levels
Timer with switch-off function for all zones
Alarm clock
HighSpeed ceramic glass
Wipe protection function
Connection cable (1.1 M)
Digital 2 stage residual heat indicator
Childproof lock
Safety switch-off
PowerManagement Function
Main switch
Electronic display
FryingSensor Plus with frying sensor under the front right and left cooking zones with 4 temperature levels and 9 automatic frying programs
Boost function for all zones
Power Boost function (4,4kW) for the 28cm diameter zone
Min. worktop thickness: 20 mm



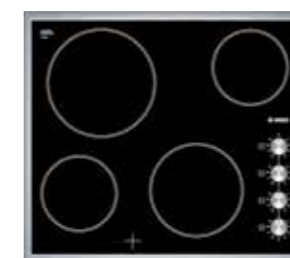
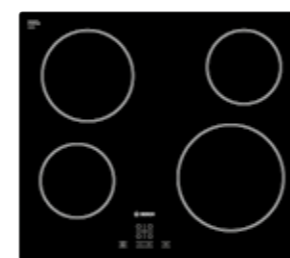
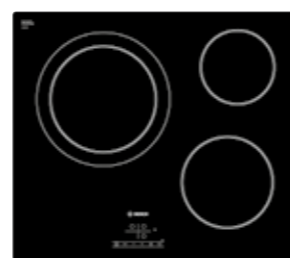
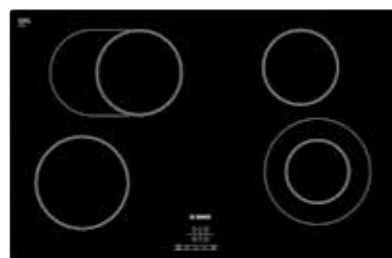
PIE611B18E



Inductions - Ceramic hob, 60 cm

4 induction cooking zones
TouchSelect
17 power levels
Timer with switch-off function for all zones
Alarm clock
HighSpeed ceramic glass
QuickStart Function
ReStart Function
Connection cable (1.1 M)
Digital 2 stage residual heat indicator
Childproof lock
Safety switch-off
PowerManagement Function
Main switch
Boost function for all zones
Min. worktop thickness: 20 mm

Electric Hobs



PKN811D17E



Ceramic hob, 80 cm

4 HighSpeed cooking zones, including:
1 with extendable oval zone 1 dual zone

Zone extension activation with a Touch sensor on the hob

HighSpeed ceramic glass

TouchSelect

17 power levels

Digital 2 stage residual heat indicator

Childproof lock

Safety switch-off

ReStart Function

Electronic display

Power on indicator light

Main switch

Min. worktop thickness: 20 mm

PKF675F17E



Ceramic hob, 60 cm

4 HighSpeed cooking zones, including:
1 dual zone

Zone extension activation with a Touch sensor on the hob

DirectSelect

Electronic display

17 power levels

Digital 2 stage residual heat indicator

Childproof lock

Safety switch-off

ReStart Function

Main switch

Timer with switch-off function for all zones

Alarm clock

PKK611B17E



Ceramic hob, 60 cm,

3 HighSpeed cooking zones, including:
1 dual zone

TouchSelect

17 power levels

Timer with switch-off function for all zones

Alarm clock

Digital 2 stage residual heat indicator

Childproof lock

Safety switch-off

ReStart Function

Electronic display

Power on indicator light

Main switch

Min. worktop thickness: 20 mm

PKE611D17E



Ceramic hob, 60 cm

4 HighSpeed cooking zones

TouchSelect

17 power levels

Electronic display

Digital 2 stage residual heat indicator

Childproof lock

Safety switch-off

ReStart Function

Power on indicator light

Main switch

Min. worktop thickness: 20 mm

PKE645C17E



Ceramic hob, 60 cm

4 HighSpeed cooking zones

HighSpeed ceramic glass

9 power levels

Surface-mounted controls

4 stage residual heat indicator

Min. worktop thickness: 20 mm

NCT615C01



Built-in sealed plate hob

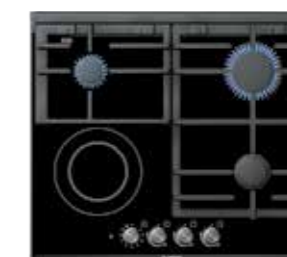
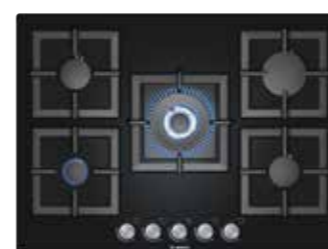
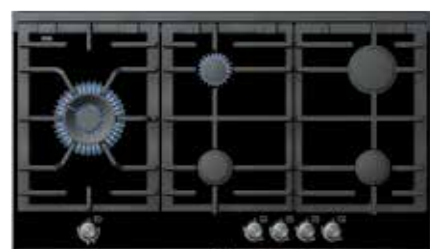
Chrome nickel steel

Surface-mounted controls

4 infinitely variable high-speed cooking zones

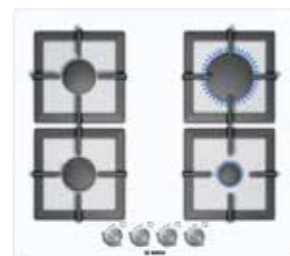
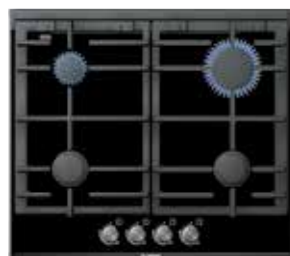
Power on indicator light

Gas Hobs



PRS926B70E	PCR915B91E	PCS815M90E
Gas hob, Ceramic, 90 cm	Gas hob, brushed steel, 90 cm	Gas hob, brushed steel, 75 cm
5 gas burners	5 gas burners	5 gas burners
1 dual wok burner	1 dual wok burner	1 dual wok burner
1 rapid, 2 standard, 1 economy burner	1 rapid, 2 standard, 1 economy burner	1 rapid, 2 standard, 1 economy burner
Ignition via control knob	Ignition via control knob	Ignition via control knob
Flame failure safety device	Flame failure safety device	Flame failure safety device
Cast iron pan supports	Cast iron pan supports	Main switch
Pan supports dishwasher proof	Connecting cable 1.5 m	Child lock
Connecting cable 1.5 m	Preset of natural gas (20mbar)	Cast iron pan supports
Preset of natural gas (20mbar)	Liquid gas nozzles (28-30/37mbar) included	Connecting cable 1 m
Liquid gas nozzles (28-30/37mbar) included		Preset of natural gas (20mbar)
		Liquid gas nozzles (28-30/37mbar) included







PPQ716B21E	PCQ715M90E	PRY626B70Q
Gas hob, tempered glass, 70 cm	Gas hob, brushed steel, 70 cm	Gas hob, Ceramic, 60 cm
5 gas burners	5 gas burners	3 gas burners and 1 electric cooking zone
1 rapid, 2 standard, 1 economy, 1 wok burner	1 rapid, 2 standard, 1 economy, 1 wok burner	1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone
Ignition via control knob	Ignition via control knob	Ignition via control knob
Flame failure safety device	Flame failure safety device	Flame failure safety device
Single pan supports, cast iron	Main switch	residual heat display
Connecting cable 1 m	Child lock	Cast iron pan supports
Preset of natural gas (20mbar)	Cast iron pan supports	Pan supports dishwasher proof
Liquid gas nozzles (28-30/37mbar) included	Connecting cable 1 m	Connecting cable 1 m with plug
Two build-in possibilities: -flush fitting in stone or tiled worktop -on top of worktop	Preset of natural gas (20mbar)	Preset of natural gas (20mbar)
	Liquid gas nozzles (28-30/37mbar) included	Liquid gas nozzles (28-30/37mbar) included









PRP626B70E	PPH616B21E	PPP612B21O
Gas hob, Ceramic, 60 cm	Gas hob, tempered glass, 60 cm	60 cm Gas hob, tempered glass, white
4 gas burners	4 gas burners	4 gas burners
1 rapid, 2 standard, 1 economy burner	2 standard, 1 economy, 1 wok burner	1 rapid, 2 standard, 1 economy burner
Ignition via control knob	Ignition via control knob	Ignition via control knob
Flame failure safety device	Flame failure safety device	Flame failure safety device
Cast iron pan supports	Single pan supports, cast iron	Single pan supports, cast iron
Pan supports dishwasher proof	Connecting cable 1 m	Connecting cable 1 m
Connecting cable 1 m	Preset of natural gas (20mbar)	Preset of natural gas (20mbar)
Preset of natural gas (20mbar)	Liquid gas nozzles (28-30/37mbar) included	Liquid gas nozzles (28-30/37mbar) included
Liquid gas nozzles (28-30/37mbar) included	Two build-in possibilities: -flush fitting in stone or tiled worktop -on top of worktop	Two build-in possibilities: -flush fitting in stone or tiled worktop -on top of worktop




POP6C2B100	POP6C6B800	PCP615B90E
Gas hob with integrated controls, tempered glass, 60 cm	Gas hob with integrated controls, tempered glass, 60 cm	Gas hob, 60 cm
4 gas burners	4 gas burners	4 gas burners
1 rapid, 2 standard, 1 economy burner	1 rapid, 2 standard, 1 economy burner	1 rapid, 2 standard, 1 economy burner
Ignition via control knob	Ignition via control knob	Ignition via control knob
Flame failure safety device	Flame failure safety device	Flame failure safety device
Steel single pan supports	Steel pan supports	Cast iron pan supports
Connecting cable 1 m with plug	Connecting cable 1 m with plug	Connecting cable 1 m
Preset of natural gas (20mbar)	Preset of natural gas (20mbar)	Preset of natural gas (20mbar)
		Liquid gas nozzles (28-30/37mbar) included





PCP615B80Q	PCY615B80Q	PBY6C6B60O
 	 	 
Gas built-in hob, 60 cm	Gas mixte hob, 60 cm	Gas mixte hob, 60 cm
4 gas burners	3 gas burners and 1 electric cooking zone	1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone
1 rapid, 2 standard, 1 economy burner	1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone	Ignition via control knob
Ignition via control knob	Ignition via control knob	Flame failure safety device
Flame failure safety device	Flame failure safety device	Cast iron finish with rubber feet
Steel pan supports	Steel pan supports	Connecting cable 1 m with plug
Connecting cable 1 m with plug	Connecting cable 1 m with plug	Preset of natural gas (20mbar)
Preset of natural gas (20mbar)	Preset of natural gas (20mbar)	Liquid gas nozzles (28-30/37mbar) included
Liquid gas nozzles (28-30/37mbar) included	Liquid gas nozzles (28-30/37mbar) included	

PBY6C5B60O	PBY6C6B80O	PBP6C6B80Q
 	 	 
Gas mixte hob, 60 cm	Gas mixte hob, 60 cm	Gas hob with integrated controls, 60 cm
1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone	1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone	4 gas burners
Ignition via control knob	Ignition via control knob	1 rapid, 2 standard, 1 economy burner
Flame failure safety device	Flame failure safety device	Ignition via control knob
Cast iron finish with rubber feet	Steel pan supports	Flame failure safety device
Connecting cable 1 m with plug	Connecting cable 1 m with plug	Steel pan supports
Preset of natural gas (20mbar)	Preset of natural gas (20mbar)	Connecting cable 1 m with plug
Liquid gas nozzles (28-30/37mbar) included	Liquid gas nozzles (28-30/37mbar) included	Preset of natural gas (20mbar)
		Liquid gas nozzles (28-30/37mbar) included



PBP6C5B60Q	PBP6C5B80O	PBY6C2B80Q
		
Gas hob with integrated controls, 60 cm	Gas hob with integrated controls, 60 cm	Gas mixte hob, 60 cm
4 gas burners	4 gas burners	1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone
1 rapid, 2 standard, 1 economy burner	1 rapid, 2 standard, 1 economy burner	Ignition via control knob
Ignition via control knob	Ignition via control knob	Flame failure safety device
Flame failure safety device	Flame failure safety device	Steel pan supports
Cast iron finish with rubber feet	Flame failure safety device	Connecting cable 1 m with plug
Connecting cable 1 m with plug	Steel pan supports	Connecting cable 1 m with plug
Preset of natural gas (20mbar)	Connecting cable 1 m with plug	Preset of natural gas (20mbar)
Liquid gas nozzles (28-30/37mbar) included	Preset of natural gas (20mbar)	Liquid gas nozzles (28-30/37mbar) included

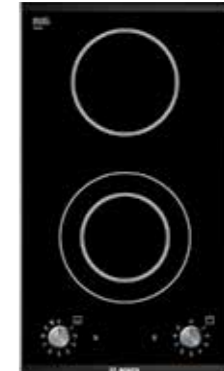
PBY6C5B80Q	PBP6C2B80O
	
Gas mixte hob, 60 cm	Gas hob with integrated controls, 60 cm
1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone	4 gas burners
Ignition via control knob	1 rapid, 2 standard, 1 economy burner
Flame failure safety device	Ignition via control knob
Steel pan supports	Flame failure safety device
Connecting cable 1 m with plug	Steel pan supports
Connecting cable 1 m with plug	Connecting cable 1 m with plug
Preset of natural gas (20mbar)	Preset of natural gas (20mbar)
Liquid gas nozzles (28-30/37mbar) included	Liquid gas nozzles (28-30/37mbar) included

Domino Hobs.

If you haven't got the space, but still want the function, or you simply need extra cooking capacity alongside your existing hob, our stylish, high spec, spacing-saving domino hobs are just the thing you need.



Domino Hobs



PKA375V14E



Deep fryer, 30 cm

- Comfort profile
- HighSpeed ceramic glass
- Can be combined with 60, 70, 80 and 90 cm hobs
- Surface-mounted controls
- Thermostat can be set between 160-190 °C
- Grease melting point (100° C)
- Huge frying basin (ca. 3-4 l)
- Basket with hanger to turn down cold oil zone
- Main cable 1 m (without plug)
- Removable black glass lid
- Power on indicator light
- Oil drainage outlet
- Min. worktop thickness: 30 mm

PKU375V14E



Barbecue grill, 30 cm

- Frames on the sides made of stainless steel
- Can be combined with 60, 70, 80 and 90 cm hobs
- Removable black glass lid
- HighSpeed ceramic glass
- Surface-mounted controls
- 9 power levels
- Stainless steel grill to be used with water or lava stones
- Main cable 1 m (without plug)
- Power on indicator light
- Drain valve
- 1 big grill zone on cast pan support
- Min. worktop thickness: 30 mm

PKF375V14E



Ceramic hob, 60 cm

- 1 rapid, 1 standard, 1 economy burner, 1 electric cooking zone
- Domino ceramic, 30 cm
- Frames on the sides made of stainless steel
- HighSpeed ceramic glass
- Can be combined with 60, 70, 80 and 90 cm hobs
- 2 HighSpeed cooking zones, including: 1 dual zone
- Surface-mounted controls
- Zone extension activation with the knob
- 9 power levels
- Main cable 1 m (without plug)
- Residual heat indicator for each zone
- 2 power on indicator lights
- Min. worktop thickness: 20 mm

**PRA326B70E****Gas hob, Ceramic, 30 cm**

- Wok burner 6 KW
- Ignition via control knob
- Flame failure safety device
- Cast iron pan supports
- Pan supports dishwasher proof
- Connecting cable 1 m
- Preset of natural gas (20mbar)
- Liquid gas nozzles (28-30/37mbar) included
- Can be combined with domino glass ceramic hobs

PRB326B70E**Gas hob, Ceramic, 30 cm**

- 2 gas burners
- 1 rapid, 1 standard burner
- Ignition via control knob
- Flame failure safety device
- Cast iron pan supports
- Pan supports dishwasher proof
- Connecting cable 1 m
- Preset of natural gas (20mbar)
- Liquid gas nozzles (28-30/37mbar) included
- Can be combined with domino glass ceramic hobs



Hoods.

Barely audible in the kitchen. Barely noticeable on the electricity bill.

The new chimney hoods from Bosch are highly energy-efficient, remarkably powerful and user-friendly. And they filter cooking steam so quietly that they barely make a sound.



Ceiling mounted hoods



Wall mounted hoods



Telescopic hoods

Why choose Bosch?



A strong heart that beats quietly. Because of their high-performance blower and optimised airflow inside the hood, Bosch chimney hoods with EcoSilence Drive™ motor technology consume over 80% less energy per year* than conventional Bosch chimney hoods. In addition, the EcoSilence Drive™ motor causes no mechanical friction. Instead of energy loss, wear and noise, you get efficiency, durability and smooth operation.



Let there be light. High or low voltage spots create an attractive, bright, even illumination of your cooking area, with the added advantage of lasting longer than standard bulbs.



Fresh thinking. **Metal grease filters** efficiently filter grease and other solid particles out of the extracted air. To make sure they operate at maximum efficiency, they should be cleaned around twice a month by hand or in the dishwasher.



Designer looks. The filter is concealed behind a stylish **brushed steel cover** with a brushed steel handle to hide grease build up, for a really sleek finish.

* Average blower operation: 1 hour per day at level 2; average light operation: 2 hours per day.



A cooker hood design for every kitchen.

With a wide variety of sizes, types and finishes to choose from, it's easy to find the right cooker hood to perfectly match your kitchen. Either match them to the interior style with a bold design statement, or complement a more minimalist look with an telescopic model.



Island.

A stylish choice designed to perfectly complement an island hob installation.



Box style.

Chimney hoods in a box design are available in slim or super-slim versions. Included in the range are models with beveled lower edges for a really super-slim appearance.



Curved glass.

Metal and glass for a contemporary look, curved to give smooth lines.



Pyramid.

Impress with classic lines and gently inclined contours.



Telescopic.

Extends when in use and slides neatly away when not in operation.

Selecting the right hood for your kitchen.

If you love cooking at home, you'll know that an effective extraction method is needed to help get rid of moisture and remove odours, so that your kitchen and other areas of the home remain pleasant, relaxing environments. The short guide below takes you through the key factors you should consider when purchasing any new cooker hood.

Q: What types of hoods do you offer?

A: All Bosch cooker hoods offer extraction and recirculation.

Extraction

Ducting out is the most effective method of extraction but means the hood needs to be set on an outside wall, or have access to one. Air is then ducted out through a small outlet of up to 150mm diameter.

Recirculation

If ducting out is not possible, the hood can be purchased with a recirculating kit accessory. This works by extracting odours and grease and then returning purified air to the room. By using both charcoal and grease filters, recirculation is still an effective method of removing odours and moisture.

Q: What type of controls are available?

A: We have a wide range of controls available, including touch controls, rocker switches and push buttons.

Q: What are the advantages of lighting?

A: Good lighting on the hood helps illuminate the cooking area. The lighting of the hood helps creating a range of moods in the kitchen, from a brighter cooking atmosphere to a relaxed mood with softer lighting.

Q: What types of lighting are possible?

A: You can choose models with LED strip lighting or low energy halogen lights. Some models also have dimmer switches that provide greater control on light levels, such as bright for when you're working in the kitchen and softer lighting to create a more relaxed mood for meal times.

Q: What is the clearance required between my hood and my hob?

A: Unless it is stated otherwise in the catalogue or on the webpage, the necessary clearance between the hood and the hob is 65cm for gas hobs and 55cm for electric hobs.

Q: In what widths I can find a cooker hood?

A: Depending on the design range, our cooker hoods are available in widths from 40 to 120 cm.

Q: What fan capacity is necessary for my kitchen?

A: We can offer you the best fan capacity for any kitchen size. The fan capacity should always be at least six times the room volume. Fan capacity = Length x width x height x 6

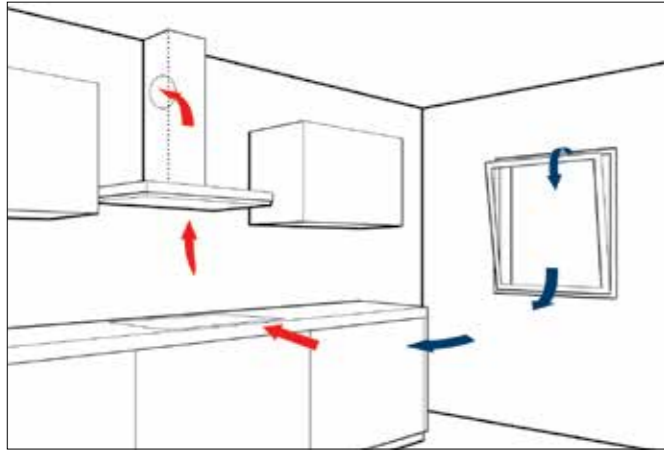
Q: How do I understand that it is time to clean the filter(s) of my hood?

A: Telescopic hoods have an indicator light that comes on when the filters need to be cleaned.



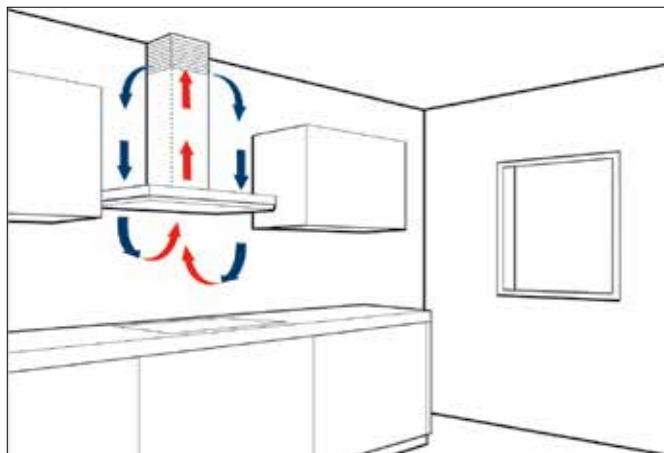
Ducted extraction

Ducting out is the most effective method of extraction if the hood can be sited on an outside wall, or an outside wall can be reached via ducting. All our extractors are now standardised to facilitate a 150mm diameter outlet for maximum performance, although smaller ducting can be used if required. Please see our installation guide for further advice on best practise installation.



Recirculating kit

Odours are extracted and filtered, then purified air is returned to the room. The kit comprises a carbon filter and all components needed to ensure that odour free air is returned into the kitchen. To maintain performance, the carbon filter should be replaced on a regular basis. Recirculating kit needs to be purchased as a separate accessory (see installation guide for relevant accessory codes).



Quick and easy wall mounting system

We have re-designed our wall mounting system to make it superbly easy. In fact, it is so unique that it is now protected by a patent. The self-levelling "cam" rings allow you to adjust the fixings by up to a 6mm radius, simply and easily levelling the hood if the drill holes are not 100% level. This makes it possible for only one person to install and allows for secure, precise adjustment.

Variable power settings

All Bosch hoods feature multiple power settings. Many models also feature an intensive setting and automatic switch off. Depending on the model you choose, operation is via either a rocker switch, mechanical push button, standard electronic or top of the range Metal touch controls.

Control: Rocker switch

3 power levels



Control: Mechanical push buttons

3 power levels with additional intensive setting. Back lit push buttons.



Control: Standard electrics

3 powers with additional intensive setting. Automatic switch back.



Control: Metal touch control

3 power levels with additional intensive setting. Automatic switch back, filter saturation display, automatic after running.



Automatic after running

The hood continues running at a low speed for approximately 10 minutes after cooking and then turns itself off.

Hoods



DIB097A50



Island chimney hood, 90 cm

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Innerframe

Electronic controls

Push button controls, backlit

3 speeds plus intensive setting

Automatic revert setting, 6 minutes

Twin channel high performance fan motor

4 x LED 3W

Metal grease filter, dishwasher safe

Extraction rate according to EN 61591 ø 15 cm: max. Normal use 460 m³/h Intensive 730 m³/h

Extraction rate exhaust air according to EN 61591: max. normal use 460 m³/h, intensive 730 m³/h

Efficient BLDC-technology

Additional noise insulation

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 54 dB(A) re 1 pW (40 dB(A) re 20 µPa sound pressure) Intensive: 64 dB(A) re 1 pW (50 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 744-924 x 900 x 600 mm

Dimensions recirculating (HxWxD): 744-1044 x 900 x 600 mm

Dimensions recirculating with CleanAir module (HxWxD): 812-1044 x 900 x 600 mm

Diameter pipe ø 150 mm (ø 120 mm enclosed)



DWK09M760



Chimney hood, 90 cm

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

TouchControl with Electronic display

Electronic controls via TouchControl with Electronic display

3 speeds plus intensive setting

Automatic revert

Automatic run-out time dur. 20 minutes after running

Twin channel high performance fan motor

2 x 20 W halogen lights

RimVentilation

Filter cover glass

Metal grease filter, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate exhaust air according to EN 61591: max. normal use 610 m³/h, intensive 700 m³/h

Extraction rate according to EN 61591 ø 15 cm: max. Normal use 610 m³/h Intensive 700 m³/h

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 64 dB(A) re 1 pW (50 dB(A) re 20 µPa sound pressure) Intensive: 67 dB(A) re 1 pW (53 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 1059-1487 x 900 x 335 mm

Dimensions recirculating (HxWxD): 1059-1487 x 900 x 335 mm

Diameter pipe ø 150 mm (ø 120 mm enclosed)



DWC097E50

**Chimney hood, 90 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Wall fixing system

Innerframe

Electronic controls

Push button controls with digital display

Electronic controls via Push button controls with digital display

3 speeds plus 2 intensive

Automatic revert setting, 6 minutes

Automatic run-out time dur. 10 minutes after running

Twin channel high performance fan motor

3 x LED 3W

Light dimmer function

SoftLight

Metal grease filter, dishwasher safe

Stainless steel filter covers, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate according to EN 61591 \varnothing 15 cm: max. Normal use 430 m³/h Intensive 670 m³/h

Extraction rate exhaust air according to EN 61591: max. normal use 430 m³/h, intensive 670 m³/h

Efficient BLDC-technology

Additional noise insulation

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 54 dB(A) re 1 pW (40 dB(A) re 20 μ Pa sound pressure) Intensive: 64 dB(A) re 1 pW (50 dB(A) re 20 μ Pa sound pressure)

Dimensions exhaust air (HxWxD): 865-1153 x 900 x 417 mm

Dimensions recirculating (HxWxD): 865-1263 x 900 x 417 mm

Dimensions recirculating with CleanAir module (HxWxD):

888 x 900 x 417 mm - mounting with outer chimney

1008-1338 x 900 x 417 mm - mounting with telescopic chimney

Diameter pipe \varnothing 150 mm (\varnothing 120 mm enclosed)

DWB098E50

**Chimney hood, 90 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Wall fixing system

Innerframe

Electronic controls

Push button controls with digital display

Electronic controls via Push button controls with digital display

3 speeds plus 2 intensive

Automatic revert setting, 6 minutes

Automatic run-out time dur. 10 minutes after running

Twin channel high performance fan motor

3 x LED 3W

Light dimmer function

SoftLight

Metal grease filter, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate according to EN 61591 \varnothing 15 cm: max. Normal use 460 m³/h Intensive 860 m³/h

Extraction rate exhaust air according to EN 61591: max. normal use 460 m³/h, intensive 860 m³/h

Efficient BLDC-technology

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 55 dB(A) re 1 pW (41 dB(A) re 20 μ Pa sound pressure) Intensive: 69 dB(A) re 1 pW (55 dB(A) re 20 μ Pa sound pressure)

Additional noise insulation

Dimensions exhaust air (HxWxD): 628-954 x 900 x 500 mm

Dimensions recirculating (HxWxD): 628-1064 x 900 x 500 mm

Dimensions recirculating with CleanAir module (HxWxD):

689 x 900 x 500 mm - mounting with outer chimney

809-1139 x 900 x 500 mm - mounting with telescopic chimney

Diameter pipe \varnothing 150 mm (\varnothing 120 mm enclosed)

DWA097E51

**Chimney hood, 90 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Wall fixing system

Innerframe

Electronic controls

Push button controls with digital display

Electronic controls via Push button controls with digital display

3 speeds plus 2 intensive

Automatic revert setting, 6 minutes

Automatic run-out time dur. 10 minutes after running

Twin channel high performance fan motor

2 x LED 3W

Light dimmer function

SoftLight

Metal grease filter, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate according to EN 61591 \varnothing 15 cm: max. Normal use 450 m³/h Intensive 690 m³/h

Extraction rate exhaust air according to EN 61591: max. normal use 450 m³/h, intensive 690 m³/h

Efficient BLDC-technology

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 59 dB(A) re 1 pW (45 dB(A) re 20 μ Pa sound pressure) Intensive: 70 dB(A) re 1 pW (56 dB(A) re 20 μ Pa sound pressure)

Dimensions exhaust air (HxWxD): 638-954 x 900 x 540 mm

Dimensions recirculating (HxWxD): 638-1064 x 900 x 540 mm

Dimensions recirculating with CleanAir module (HxWxD):

694 x 900 x 540 mm - mounting with outer chimney

814-1144 x 900 x 540 mm - mounting with telescopic chimney

Diameter pipe \varnothing 150 mm (\varnothing 120 mm enclosed)

DWB09W452T

**Chimney hood, 90 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Twin channel high performance fan motor

rocker switches for extractor speeds and light

3 speeds

Maximum extraction rate exhaust air 360 m³/h according to EN 61591

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 64 dB(A) re 1 pW (50 dB(A) re 20 μ Pa sound pressure)

2 x 30 W halogen lights

Metal grease filter, dishwasher safe

Diameter pipe \varnothing 150 mm (\varnothing 120 mm enclosed)

Dimensions exhaust air (HxWxD): 642-954 x 900 x 500 mm

Dimensions recirculating (HxWxD): 642-1064 x 900 x 500 mm

Dimensions recirculating with CleanAir module (HxWxD):

711 x 900 x 500 mm - mounting with outer chimney

1161 x 900 x 500 mm - mounting with telescopic chimney



DKE915Q

**Chimney hood, 90 cm**

Suitable for ducted or re-circulated extraction

3 speeds

push buttons for extractor speeds and light

Extraction rate exhaust air according to EN 61591 max. 400 m³/h

Metal grease filter, dishwasher safe

2 x 28 W halogen - energy saving lamps

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 68 dB(A) re 1 pW (54 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 740-1140 x 900 x 502 mm

Dimensions recirculating (HxWxD): 740-1140 x 900 x 502 mm



DWK06G620

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

In recirculation operation chimless use possible

TouchControl with Electronic display

Electronic controls via TouchControl with Electronic display

3 speeds plus intensive setting

Automatic revert

Automatic run-out time dur. 30 minutes after running

Twin channel high performance fan motor

2 x 20 W halogen lights

RimVentilation

Filter cover glass

Metal grease filter, dishwasher safe

Extraction rate according to EN 61591 ø 15 cm: max. Normal use 600 m³/h Intensive 690 m³/h

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 67 dB(A) re 1 pW (53 dB(A) re 20 µPa sound pressure) Intensive: 70 dB(A) re 1 pW (56 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 806-994 x 598 x 339 mm

Dimensions recirculating (HxWxD): 908-1106 x 598 x 339 mm

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)



DWK06G660

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

In recirculation operation chimless use possible

TouchControl with Electronic display

Electronic controls via TouchControl with Electronic display

3 speeds plus intensive setting

Automatic revert

Automatic run-out time dur. 30 minutes after running

Twin channel high performance fan motor

2 x 20 W halogen lights

RimVentilation

Filter cover glass

Metal grease filter, dishwasher safe

Extraction rate according to EN 61591 ø 15 cm: max. Normal use 600 m³/h Intensive 690 m³/h

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 67 dB(A) re 1 pW (53 dB(A) re 20 µPa sound pressure) Intensive: 70 dB(A) re 1 pW (56 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 806-994 x 598 x 339 mm

Dimensions recirculating (HxWxD): 908-1106 x 598 x 339 mm

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)



DWB068E50

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Wall fixing system

Innerframe

Electronic controls

Push button controls with digital display

Electronic controls via Push button controls with digital display

3 speeds plus 2 intensive

Automatic revert setting, 6 minutes

Automatic run-out time dur. 10 minutes after running

Twin channel high performance fan motor

2 x LED 3W

Light dimmer function

SoftLight

Metal grease filter, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate according to EN 61591 ø 15 cm: max. Normal use 440 m³/h Intensive 790 m³/h

Extraction rate exhaust air according to EN 61591: max. normal use 440 m³/h, intensive 790 m³/h

Efficient BLDC-technology

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 59 dB(A) re 1 pW (45 dB(A) re 20 µPa sound pressure) Intensive: 73 dB(A) re 1 pW (59 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 628-954 x 600 x 500 mm

Dimensions recirculating (HxWxD): 628-1064 x 600 x 500 mm

Dimensions recirculating with CleanAir module (HxWxD):

689 x 600 x 500 mm - mounting with outer chimney

809-1139 x 600 x 500 mm - mounting with telescopic chimney

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)



DWB064W51T



60 cm

Chimney hood, 60 cm

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Wall fixing system

Innerframe

rocker switches for extractor speeds and light

3 speeds

Twin channel high performance fan motor

2 x 20 W halogen lights

Metal grease filter, dishwasher safe

Maximum extraction rate exhaust air 460 m³/h according to EN 61591

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 62 dB(A) re 1 pW (48 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 628-954 x 600 x 500 mm

Dimensions recirculating (HxWxD): 628-1064 x 600 x 500 mm

Dimensions recirculating with CleanAir module (HxWxD): 689 x 600 x 500 mm - mounting with outer chimney
809-1139 x 600 x 500 mm - mounting with telescopic chimney

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)

DWB064W21T



60 cm

Chimney hood, 60 cm

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Wall fixing system

Innerframe

rocker switches for extractor speeds and light

3 speeds

Twin channel high performance fan motor

2 x 20 W halogen lights

Metal grease filter, dishwasher safe

Maximum extraction rate exhaust air 460 m³/h according to EN 61591

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 62 dB(A) re 1 pW (48 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 628-954 x 600 x 500 mm

Dimensions recirculating (HxWxD): 628-1064 x 600 x 500 mm

Dimensions recirculating with CleanAir module (HxWxD): 689 x 600 x 500 mm - mounting with outer chimney
809-1139 x 600 x 500 mm - mounting with telescopic chimney

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)

DWA06E661

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

Electronic controls via Push button controls with digital display

3 speeds plus intensive setting

Automatic revert setting

Twin channel high performance fan motor

2 x 20 W halogen lights

Metal grease filter, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate according to EN 61591 Ø 15 cm: max. Normal use 470 m³/h Intensive 610 m³/hExtraction rate exhaust air according to EN 61591: max. normal use 470 m³/h, intensive 610 m³/h

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 63 dB(A) re 1 pW (49 dB(A) re 20 µPa sound pressure) Intensive: 69 dB(A) re 1 pW (55 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 687-1097 x 600 x 450 mm

Dimensions recirculating (HxWxD): 687-1097 x 600 x 450 mm

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)

DWA06E651

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

Electronic controls via Push button controls with digital display

3 speeds plus intensive setting

Automatic revert setting

Twin channel high performance fan motor

2 x 20 W halogen lights

Metal grease filter, dishwasher safe

Saturation indicator for metal and charcoal filter

Extraction rate according to EN 61591 Ø 15 cm: max. Normal use 470 m³/h Intensive 610 m³/hExtraction rate exhaust air according to EN 61591: max. normal use 470 m³/h, intensive 610 m³/h

Noise level according to EN 60704-3 und EN 60704-2-13 exhaust air: Max. normal use: 63 dB(A) re 1 pW (49 dB(A) re 20 µPa sound pressure) Intensive: 69 dB(A) re 1 pW (55 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 687-1097 x 600 x 450 mm

Dimensions recirculating (HxWxD): 687-1097 x 600 x 450 mm

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)



DWB06W452T

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

3 speeds

push buttons for extractor speeds and light

For recirculated extraction recirculating kit or CleanAir recirculating kit (accessory) needed

Twin channel high performance fan motor

rocker switches for extractor speeds and light

3 speeds

Maximum extraction rate exhaust air 370 m³/h according to EN 61591

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 64 dB(A) re 1 pW (50 dB(A) re 20 µPa sound pressure)

2 x 30 W halogen lights

Metal grease filter, dishwasher safe

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)

Dimensions exhaust air (HxWxD): 642-954 x 600 x 500 mm

Dimensions recirculating (HxWxD): 642-1064 x 600 x 500 mm

Dimensions recirculating with CleanAir module (HxWxD):

711 x 600 x 500 mm - mounting with outer chimney

831-1161 x 600 x 500 mm - mounting with telescopic chimney

DWW06W420Q

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

Twin channel high performance fan motor

rocker switches for extractor speeds and light

3 speeds

Maximum extraction rate exhaust air 390 m³/h according to EN 61591

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 67 dB(A) re 1 pW (53 dB(A) re 20 µPa sound pressure)

2 x 30 W halogen lights

Metal grease filter, dishwasher safe

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)

Special chimney solutions possible

Dimensions exhaust air (HxWxD): 799-976 x 600 x 500 mm

Dimensions recirculating (HxWxD): 799-976 x 600 x 500 mm

DWW06W460Q

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

For recirculated extraction recirculating kit (accessory) needed

Twin channel high performance fan motor

rocker switches for extractor speeds and light

3 speeds

Maximum extraction rate exhaust air 390 m³/h according to EN 61591

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 67 dB(A) re 1 pW (53 dB(A) re 20 µPa sound pressure)

2 x 30 W halogen lights

Metal grease filter, dishwasher safe

Diameter pipe Ø 150 mm (Ø 120 mm enclosed)

Dimensions exhaust air (HxWxD): 799-976 x 600 x 500 mm

Dimensions recirculating (HxWxD): 799-976 x 600 x 500 mm

DKE615Q

**Chimney hood, 60 cm**

Suitable for ducted or re-circulated extraction

3 speeds

push buttons for extractor speeds and light

Extraction rate exhaust air according to EN 61591 max. 400 m³/h

Metal grease filter, dishwasher safe




2 x 28 W halogen - energy saving lamps

Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 68 dB(A) re 1 pW (54 dB(A) re 20 µPa sound pressure)

Dimensions exhaust air (HxWxD): 740-1140 x 600 x 502 mm

Dimensions recirculating (HxWxD): 740-1140 x 600 x 502 mm



DH1645FQ	DH1642EQ	DH1646CQ
		
Slimline hood, 60 cm	Slimline hood, 60 cm	Slimline hood, 60 cm
Suitable for ducted or re-circulated extraction	Suitable for ducted or re-circulated extraction	Suitable for ducted or re-circulated extraction
3 speeds	3 speeds	3 speeds
Single motor	Single motor	Single motor
Extraction rate exhaust air according to EN 61591 max. 300 m ³ /h	Extraction rate exhaust air according to EN 61591 max. 300 m ³ /h	Extraction rate exhaust air according to EN 61591 max. 300 m ³ /h
Stainless steel front panel	Pull-out vapour with glass	Metal grease filter, dishwasher safe
Metal grease filter, dishwasher safe	White handle strip	2 x 28 W halogen - energy saving lamps
2 x 28 W halogen - energy saving lamps	Metal grease filter, dishwasher safe	Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 62 dB(A) re 1 pW (48 dB(A) re 20 µPa sound pressure)
Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 62 dB(A) re 1 pW (48 dB(A) re 20 µPa sound pressure)	2 x 28 W halogen - energy saving lamps	Diameter pipe Ø 150 mm (Ø 120 mm enclosed)
Diameter pipe Ø 150 mm (Ø 120 mm enclosed)	Noise level according to EN 60704-3 und EN 60704-2-13 at max. normal use exhaust air: 62 dB(A) re 1 pW (48 dB(A) re 20 µPa sound pressure)	
	Diameter pipe Ø 150 mm (Ø 120 mm enclosed)	



Refrigerators.

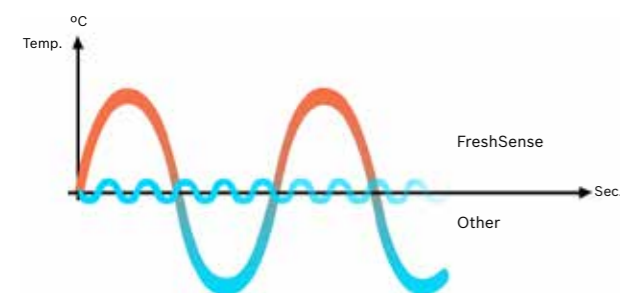
Food should be enjoyed fresh. That's why Bosch refrigeration products are packed with innovative features and storage solutions to keep food fresher for longer. This means that fruits, vegetables, fish and meat can be kept for longer, giving you more time to use them. Ensuring you get more out of the food you buy and waste less.

FreshSense: perfect environment for your products. Constant temperature in the fridge is a necessary condition to preserve products natural taste and freshness. Thanks to inner and outer temperature control sensors of Bosch fridges with FreshSense technology inside temperature is maintained on the same level regardless of outside temperature. Therefore, optimum storage conditions for products are provided. Besides all products preserve their natural taste and vitamins.

Intelligent Sensors for more Freshness

Constancy of temperature is an inevitable factor for freshness:

- Food remains longer fresh and aromatic.
- Food keeps optimal consistency, e.g. ice cream is not too soft or too frozen.
- Freezer burn and metabolic activities of vegetables are minimized. Food safety is optimized also for frozen goods.



Why choose Bosch?



LowFrost – considerably less defrosting.

LowFrost saves you a lot of work by considerably reducing the formation of ice. As a result, SmartCool fridge-freezers have to be defrosted a lot less often, the drying out of the frozen goods is prevented and the energy consumption remains constant. But even if defrosting is needed we have a solution at hand: quick and easy through the drain hose.



The **HydroFresh** vegetable drawer features a humidity control which allows adjustment of the humidity levels to maximise the shelf life of fruits and vegetables. Maintaining the correct humidity level prevents produce from drying out, so that it lasts longer. In fact, fruits and vegetables can be kept up to twice as long. For maximum convenience the telescopic rails allow you to pull the drawer out for complete access.





KIS87AF30N

**Built-in fridge freezer, bottom freezer**

Energy Efficiency Class: A++

Gross capacity 276 l

Low Frost

Touchcontrol- Electronic - 7 segment electronic control

Active Warning System by temperature increase, with failure memory function

Acoustic open door warning system

Fridge Section

Gross capacity cooling 212 l

Supercool function

HydroFresh Box with humidity control - keeps fruit and vegetables up to 2 x longer fresh

FreshSense - constant temperature by intelligent sensor technology

FreshSense - constant temperature by intelligent sensor technology

Freezer Section

Gross capacity **** freezer: 64 l (-18°C and below)

Freezing capacity: 7 kg/24 h

Storage time in power failure: 26 h

Calendar frozen food

Technical Information

Dimensions (H x W x D): 177.2 cm x 55.8 cm x 54.5 cm

GUD15A50

**Built in/under freezer**

Energy Efficiency Class: A+

Gross capacity 114 l

Flat hinge

1 compressor/1 cold circuit

Visual and acoustic warning system in case of malfunction of the freezer compartment

Super freezing with automatic switch off

Freezer Section

Gross capacity **** freezer: 114 l

Freezing capacity: 12 kg/24 h

Storage time in power failure: 23 h

3 transparent freezer drawers

2 x cold accumulator, 1 x ice cube tray

Calendar frozen food

Technical Information

Dimensions (H x W x D): 82.0 cm x 59.8 cm x 54.8 cm

KUR15A50NE

**Build-under refrigerator**

Energy Efficiency Class: A+

Gross capacity 139 l

Ventilation in plinth, no cut-out in the work surface necessary

Easy clean interior

Interior with metal applications

Mechanical control

Automatic defrost in fridge section

Fridge Section

Gross capacity cooling 139 l

3 safety glass shelves of which 2 are height adjustable

1 large door shelf, large 2 door shelf, small

Bottle holder in x-deep door tray

Big pull out tray

1 x egg tray

Vegetable container with lid

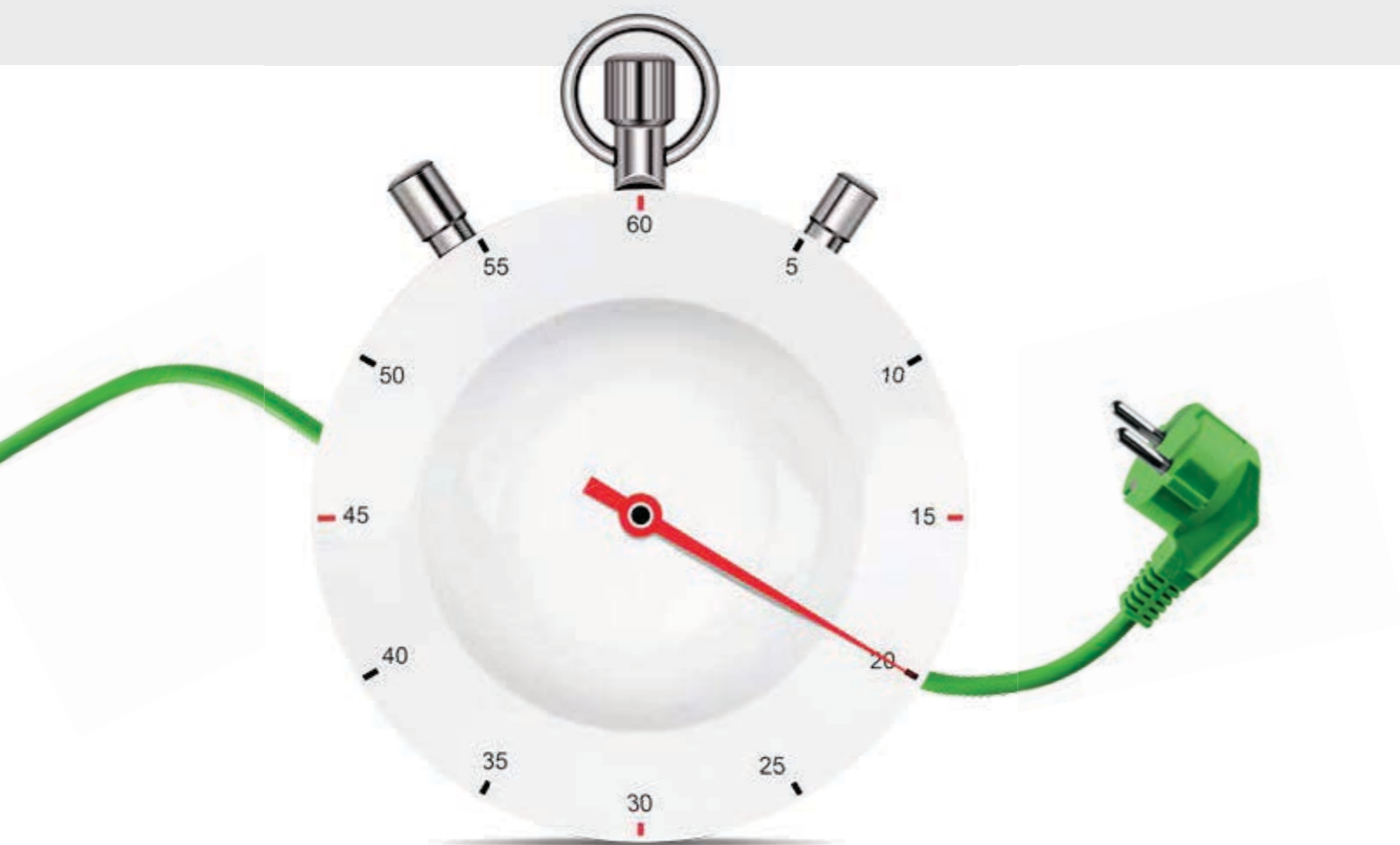
Technical Information

Dimensions (H x W x D): 82.0 cm x 59.8 cm x 54.8 cm



Dishwashers.

Save more time, energy and water than ever before.



Fully-integrated dishwashers



Semi-integrated dishwashers



Fully-integrated Slimline dishwasher



Semi-integrated Slimline dishwasher

Why choose Bosch?



Whisper quiet washing.

Bosch dishwashers are amongst the quietest in the world. With revolutionary **EcoSilence Drive™** there are dishwashers in the range at 44 decibels*. So you can relax whilst your dishwasher quietly does all the hard work.



Power where you need it.

The **Intensive Zone** option delivers an intensive wash to items on the bottom basket, whilst the top basket carries on as normal. Perfect for cleaning dirty pots or pans with tough, burnt on stains in the same load as delicate items.



Do things by half.

Get hygienically clean dishes in half the time with **VarioSpeed**. When you need things a little quicker, selecting VarioSpeed will cut every programme time in half (except Quick wash 45°C) and still deliver brilliantly clean results.



Take it to the top.

Create extra space for larger items by washing all cutlery, utensils and small dishes in the unique **VarioDrawer Plus** – a third storage level at the top of the dishwasher.



More performance

ActiveWater technology not only saves water and energy but also increases the performance of the machine with faster heating-up times, optimum water circulation and improved pump performance.

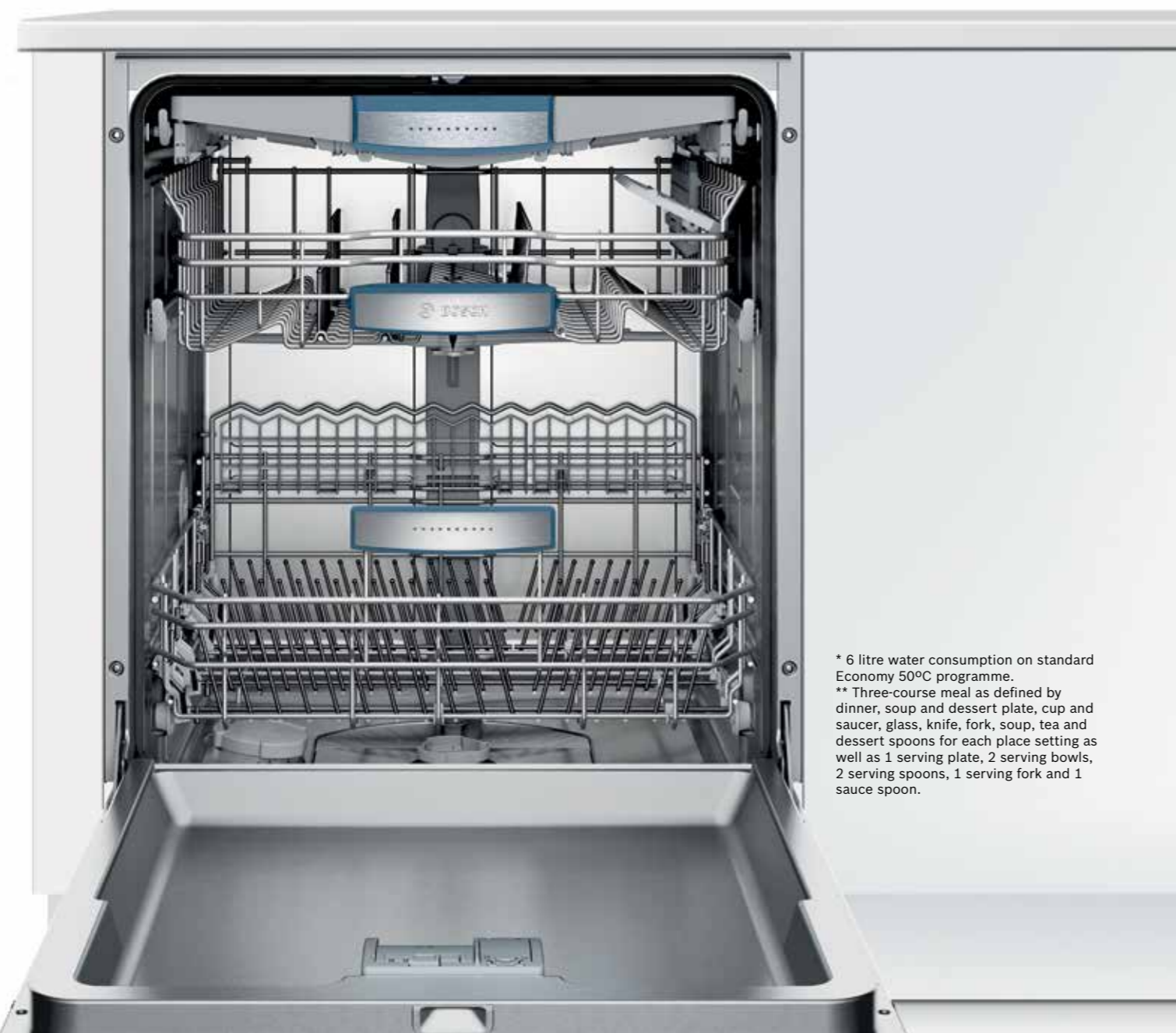
SMV69N40EU operate at 44 decibels in the standard Economy 50°C programme



Save water with every load.

It takes just 6 litres* of water for our dishwashers to clean 13 place settings for a three-course meal**. That's less water than it takes to fill a kitchen sink.

As well as saving water, with their A++ rating for energy efficiency they can save you money on your energy bills too.



* 6 litre water consumption on standard Economy 50°C programme.
 ** Three-course meal as defined by dinner, soup and dessert plate, cup and saucer, glass, knife, fork, soup, tea and dessert spoons for each place setting as well as 1 serving plate, 2 serving bowls, 2 serving spoons, 1 serving fork and 1 sauce spoon.

Choosing the right wash programme.

By tailoring the water temperature, wash and rinse cycles, you get the best cleaning performance and care for your dishes every load.



Pre-rinse
 For rinsing dishes prior to the main wash, and can be used to prevent odours when storing dirty dishes over night.



Quick wash 45°C
 A-rated cleaning performance – perfect for entertaining, or when the tableware is only lightly soiled.



Glass 40°C.
 A gentle wash that carefully cleans delicate crockery and glassware.



Intensive 70°C.
 Ensures even the toughest burnt on food is removed and dishes look as clean as the day you got them.



Economy 50°C.
 The most resource efficient programme as it uses less energy and water.



Auto.
 Three sensor-controlled programmes (at temperature settings of 45-65°C) that are automatically adjusted according to the amount of cleaning required.

Choosing the right wash option.

Designed to make your life easier – Bosch dishwashers offer the ultimate in wash performance thanks to variety of special wash options.



Hygiene Plus
 Select the new Hygiene Plus option for a hotter final rinse – perfect for cooking utensils, glass jars, chopping boards and baby bottles.



Intensive Zone
 Cleans heavily soiled saucepans and fragile items at the same time. The bottom basket receives an extraintensive wash, perfect for pans, burnt casserole dishes and baked-on stains, whilst the top basket programme carries on as normal so that you can load it as you always would, with no risk to fragile glasses.



Vario Speed Plus
 Optionally reduces programme times by up to 66%, but without compromising on quality. So you still get hygienically clean and dry dishes, but in as little as half the time – ideal for busy households and when entertaining.



1/2 Half load
 If you don't have enough for a full load and can't wait, simply load the crockery, plates, pots and pans anywhere in your dishwasher, select the programme temperature and press the half load button. The programme time is reduced and up to 30% less water is used.

More flexibility. More capacity – up to 13 place settings.

Our innovative basket designs offer more adaptability than ever before. The VarioDrawer Plus replaces standard cutlery baskets and creates space for up to 13 place settings. Foldable racks and the height adjustable Rackmatic™ basket system provide even more space for ultimate loading flexibility.



Vario, VarioFlex or VarioFlexPlus baskets with Rackmatic™

With the enlarged loading area, the Bosch basket systems featured in offer more capacity, up to 13 place settings, and greater flexibility. With up to six foldable racks the system can be adapted to any load, and all items are assured a firm, secure place in the protective racks. The new 3-stage Rackmatic™ system makes it a simple matter to adjust the height of the upper basket, even when it is fully loaded – normally a cumbersome task. With three different loading heights a large variety of plates, glasses and other dishes can easily be accommodated.

Large item spray head

The large item spray head makes light work of baking trays or oven shelves, without the need for pre-soaking. Simply remove the upper basket, attach the large item spray head, and get powerful cleaning where you need it. The large item spray head comes as standard with all Bosch dishwashers.

The VarioDrawer Plus

A unique feature of our new top-of-the-range dishwasher interior is a third loading level – the VarioDrawer Plus. It replaces the cutlery basket, freeing up even more space in the bottom basket. The innovative VarioDrawer Plus is easily removable to allow loading and unloading of cutlery, and there is even room for espresso cups and kitchen utensils. And what's more, even with the drawer in place you can still load long-stem wine glasses in the upper basket.

13 place settings

There is enough space for 13 full place settings in the dishwashers with VarioDrawer Plus. Or, put into figures: 13 dinner, soup and dessert plates, 13 cups and saucers, 13 glasses and 13 cutlery settings – knife, fork, soup, tea and dessert spoons, plus 1 oval serving plate, 2 serving bowls, 2 serving spoons, 1 serving fork and 1 sauce spoon.



Hard working technology that gives you peace of mind.

Advanced technology gives you sparkling dishes every time, using the absolute minimum of energy and water. Bosch dishwashers are also amongst the quietest in the world, even quieter than a bee and less intrusive. So you can relax whilst your dishwasher quietly does all the hard work.



Energy A+ Energy A++ Top energy performance

At Bosch we are aware of the importance of energy efficient and environmentally friendly appliances. We are so confident of the quality and efficiency of our dishwashers that are rated a super-efficient A++ for energy. Throughout the range A wash and A drying performance is standard.



10-year anti-rust warranty

Our appliances are made from top quality materials and in addition to our standard appliance warranty, we provide a free of charge warranty against rusting-through of the dishwasher's inner cavity.

Technology that gives you peace of mind

Advanced technology gives you sparkling, hygienic dishes every time using the absolute minimum of energy and water, preserving precious resources for future generations. Bosch dishwashers are also amongst the quietest in the world, so you can relax whilst your dishwasher does all the hard work.

EcoSilence

Noise pollution affects all of us, even if we are not aware of it. Research shows that a quieter environment is a less stressful environment. Bosch is committed to making your life that little bit easier and at only 44dB*, the EcoSilence dishwasher is quieter than a low conversation; even quieter than a bee – and much less intrusive. To put it all into perspective, a reduction of just 3 decibels will halve the perceived noise level. You will barely notice a Bosch EcoSilence working away in the background, allowing you to relax in a quieter kitchen.

* 44dB in the standard Economy 50°C programme

Fully integrated dishwashers



SMV87TX01E



ActiveWater 60 cm dishwasher

Capacity: 12+2 place settings

Energy Efficiency Class: A++

Water consumption in programme Economy 50 °C: 9.5 l

7 programmes: Auto 35-45 °C, Auto 45-65 °C, Auto 65-75 °C, Super 60 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse

4 special options: IntensiveZone, VarioSpeed Plus, Half Load, extra hygiene

Noise level: 44 dB(A) re 1 pW

DosageAssist

Detergent Automation

Rackmatic height-adjustable top basket (3 stage)

VarioFlex Pro basket system with red coloured touchpoints

Glass care system

AquaStop with guarantee

ActiveWater hydraulic system

Electronic delay timer: 1-24 hours

EcoSilence Drive

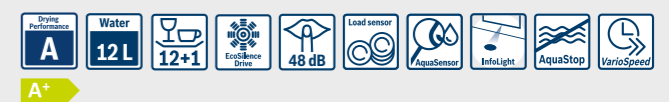
Childproof door lock

Servo lock

TimeLight

Dimensions of the product (HxWxD): 81.5 x 59.8 x 55 cm

SMV51E30EU



ActiveWater 60 cm dishwasher

Capacity: Capacity: 12+1 place settings

Energy Efficiency Class: A+

Water consumption in programme Economy 50: 12 l

5 programmes: Intensive 70 °C, Auto 45-65 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse

1 special option: VarioSpeed

Noise level: 48 dB(A) re 1 pW

DosageAssist

Detergent Automation

Vario basket system

Glass care system

AquaStop with guarantee

ActiveWater hydraulic system

Electronic delay timer: 3, 6 or 9 hours

EcoSilence Drive

Infolight

Servo-lock

Dimensions of the product (HxWxD): 81.5 x 59.8 x 55 cm

Semi integrated dishwashers



SMI68L05TR	SMI53M05TR	SMI40D05TR
ActiveWater 60 cm dishwasher Capacity: Capacity: 12+1 place settings Energy Efficiency Class: A+ Water consumption in programme Economy 50: 10 l 6 programmes: Intensive 70 °C, Auto 45-65 °C, Economy 50 °C, Delicate 40 °C, Quick Wash 65 °C, Quick Wash 45 °C 3 special options: Half Load, extra hygiene, ExtraDry Noise level: 46 dB(A) re 1 pW DosageAssist Detergent Automation Rackmatic height-adjustable top basket (3 stage) VarioFlex basket system Glass care system Multiple water protection ActiveWater hydraulic system Electronic delay timer: 1-24 hours EcoSilence Drive Servo-lock Dimensions of the product (HxWxD): 81.5 x 59.8 x 57.3 cm	ActiveWater 60 cm dishwasher Capacity: Capacity: 12 place settings Energy Efficiency Class: A+ Water consumption in programme Economy 50: 12 l 5 programmes: Intensive 70 °C, Auto 45-65 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse 1 special option: VarioSpeed Noise level: 46 dB(A) re 1 pW DosageAssist Detergent Automation Rackmatic height-adjustable top basket (3 stage) VarioFlex basket system Glass care system AquaStop with guarantee ActiveWater hydraulic system Electronic delay timer: 1-24 hours EcoSilence Drive Childproof door lock Servo-lock Dimensions of the product (HxWxD): 81.5 x 59.8 x 57.3 cm	ActiveWater 60 cm dishwasher Capacity: Capacity: 12 place settings Energy Efficiency Class: A+ Water consumption in programme Economy 50: 14 l 4 programmes: Intensive 70 °C, Quick Wash 65 °C, Economy 50 °C, Quick Wash 45 °C 1 special option: Half Load Noise level: 52 dB(A) re 1 pW DosageAssist Detergent Automation Vario basket system Glass care system Multiple water protection ActiveWater hydraulic system EcoSilence Drive Servo-lock Dimensions of the product (HxWxD): 81.5 x 59.8 x 57.3 cm

Fully and semi-integrated slimline dishwashers



SPV63M50RU	SPV53M70EU	SPV40E10RU	SPI50E85EU
ActiveWater 45 cm dishwasher Capacity: Capacity: 9 place settings Energy Efficiency class: A+ Water consumption in programme Economy 50: 8 l 6 programmes: Auto 65-75 °C, Auto 45-65 °C, Auto 35-45 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse 3 special options: IntensiveZone, VarioSpeed Plus, Half Load Noise level: 44 dB(A) re 1 pW DosageAssist Detergent Automation Rackmatic height-adjustable top basket (3 stage) VarioFlex basket system Glass care system AquaStop with guarantee ActiveWater hydraulic system Electronic delay timer: 1-24 hours EcoSilence Drive Childproof door lock Servo-lock Dimensions of the product (HxWxD): 81.5 x 44.8 x 55 cm	ActiveWater 45 cm dishwasher Capacity: Capacity: 9 place settings Energy Efficiency Class: A+ Water consumption in programme Economy 50: 8.5 l 5 programmes: Intensive 70 °C, Auto 45-65 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse 2 special options: VarioSpeed Plus, Half Load Noise level: 46 dB(A) re 1 pW DosageAssist Detergent Automation Rackmatic height-adjustable top basket (3 stage) VarioFlex basket system Glass care system AquaStop with guarantee ActiveWater hydraulic system Electronic delay timer: 1-24 hours EcoSilence Drive Childproof door lock Servo-lock Dimensions of the product (HxWxD): 81.5 x 44.8 x 55 cm	ActiveWater 45 cm dishwasher Capacity: Capacity: 9 place settings Energy Efficiency class: A Water consumption in programme Economy 50: 11 l 4 programmes: Intensive 70 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse 1 special option: Half Load Noise level: 52 dB(A) re 1 pW DosageAssist Detergent Automation Vario basket system Glass care system AquaStop with guarantee ActiveWater hydraulic system Electronic delay timer: 3, 6 or 9 hours EcoSilence Drive Childproof door lock Servo-lock Dimensions of the product (HxWxD): 81.5 x 44.8 x 55 cm	ActiveWater dishwasher, 60 cm ActiveWater 45 cm dishwasher Capacity: 9 place settings Energy Efficiency Class: A+ Water consumption in programme Economy 50: 9.5 l 5 programmes: Intensive 70 °C, Auto 45-65 °C, Economy 50 °C, Quick Wash 45 °C, Pre Rinse 2 special options: VarioSpeed, Half Load Noise level: 46 dB(A) re 1 pW DosageAssist Detergent Automation Height adjustable top basket Vario basket system Glass care system ActiveWater hydraulic system Electronic delay timer: 1-24 hours EcoSilence Drive Servo-lock Dimensions of the product (HxWxD): 81.5 x 44.8 x 57.3 cm

Home laundry.

Our range of built-in home laundry appliances now saves you even more water, energy and time. With clever new functions available across the range, it also means getting great cleaning results is even easier.



Washer dryer



We take the chore out of laundry. Why choose Bosch?



Washed and dried to perfection.

Programme a wash and dry in one go. Thanks to advanced **sensor drying**, load the machine and you'll come back to perfectly dry clothes. Plus, the programme automatically turns off once the sensors detect the laundry is dry, so you'll save energy and minimise the risk of damage through over-heating.

Wash more, iron less.

On both washing machines and washer dryers, the reduced ironing function delivers a gentler tumble during the spin cycle. As a result, your clothes come out less creased, which makes ironing them a lot quicker and easier.

Perfectly clean drum

For use after each drying cycle, the Fluff Clean programme conveniently cleans the drum preventing fluff on the next wash load.



Perfectly tailored to suit modern fabrics and lifestyles.

Because every garment is different we have designed a whole range of individual care programmes to make sure you get the best results every time.



Cottons

An intensive programme with a temperature range up to 90°C and a fast final spin.



Easy Care

Designed for synthetic fabrics, which absorb minimal moisture and dirt. A range of temperatures up to 60°C and a gentle spin up to 1200rpm ensures maximum care of all your laundry.



Mixed Load

A fast wash that allows mixed fabrics and colour loads to be safely washed together. Originally designed with school uniforms in mind, it is capable of handling up to 3kg of washing, and is ideal for quick washes.



Delicates / Silk

An especially caring programme with a gentle wash action. Intermediate spinning in the rinse cycle is omitted, and a gentle final spin at 600rpm completes this delicate programme.



Wool

An exceptionally gentle woollens handwash programme, which runs at only 27rpm (usual speed 50rpm) with a soft wash action and special spin phase that ensures that everything stays in good shape.



Sportswear

A programme for modern sports clothes with Sportswear microfibre technology like those used for gym, cycling or jogging.

Load. Close. Press. The simplest way to clean and dry laundry.

No more hanging around.

Intelligent sensor electronics take the guess work out of drying your laundry. **Autodry** monitors your laundry and switches the programme off once your laundry is dry. You can programme a wash and dry in one go and come back to perfectly washed and dried laundry.

Night Wash

Designed especially to be quiet running for night use. Based on a 4kg mixed load programme with a 1200rpm final spin and using gentle dry mode.

Save time.

Super Quick 15 turns around a full wash in just 15 minutes. Designed for a lightly soiled 2kg load (that's roughly one outfit or 10 men's shirts), this cycle packs in a wash, two rinse cycles and improved rinse spinning making it one of the shortest complete wash programmes of any machine on the market.

At your command.

The simple but effective **time delay** allows you to delay your laundry so it is washed and dried for when you want it. Ideal for taking advantage of cheaper energy tariffs.



WKD28540EU



Fully integrated automatic washer dryer, 60 cm

Capacity: 6 kg washing - 3 kg drying

Label: B / A

Spin speed selection 1400 to 600 rpm

Drum volume: 52 l

Fully electronic control dial for all wash- and special programs

Large display for programme progress indication, temperature, spin speed, remaining time and 24 h end time delay, display of dry aims

Special programmes: Night wash, Mixed load, Super quick 15', Wool, Delicates/Silk

Special programme: Fluff-removal cycle

Non-stop wash and dry programme 4 kg

ActiveWater™: automatic load adjustment system

AquaStop with guarantee

Aquatronic wash system

Childproof

Dimensions (HxWxD): 82.0 cm x 59.5 cm x 58.4 cm



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