



## Features and Benefits

### Design

- Touch Control for Easier Operation of the Oven

### Performance

- 11 Specialized Cooking Modes - Gourmet Cooking Made Easy
- PreciseSelect® - Direct Cooking Level Selection (17 Settings)
- Temperature Conversion for Convection Cooking
- Genuine European Convection for Even Baking Results on Multiple Racks.
- Meat Probe Takes the Guesswork Out of Cooking

### Convenience

- SafeStart - Ensures that Element is Only Activated, if Suitable Cookware is in Position; no Activation When Other Metal Objects are Placed on Element
- A Full-Extension Telescopic Rack Offers Better Access to the Oven Cavity.
- Fast Preheat Reduces Heating Time.
- Two Oven Lights to Better Monitor Cooking Progress
- Extra Large Door Window for Easy Monitoring of Cooking Process

### Capacity

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

### Accessories Included

- Use and Care Manual, Installation Guide, Standard Racks

### Optional Accessories

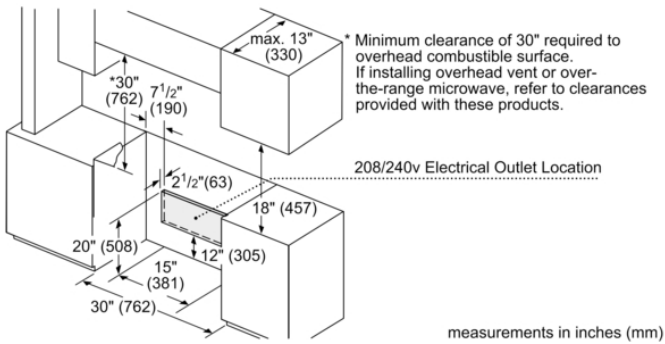
- HEZTR301 30" Telescopic Rack
- HEZBS301 - Low Back Guard, Induction

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

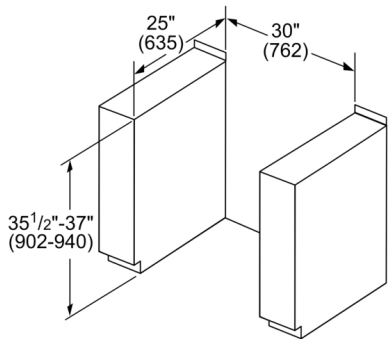
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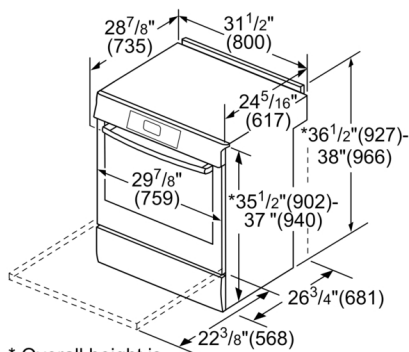
Litho Date: 02/2022



measurements in inches (mm)



measurements in mm



\* Overall height is adjustable via leveling legs.

measurements in inches (mm)

## Features

<b>Total number of cooktop burners</b>	<b>4</b>
<b>Cooking mode</b>	<b>3rd element convection, Convection Bake, Convection Broil, Conventional heat, Dough proving setting, Half width variable broil, Pizza setting, warming, Warming drawer</b>
<b>Integrated Cleaning system</b>	<b>Self Clean</b>
<b>Oven Control</b>	<b>Electronic</b>
<b>Knob Material</b>	
<b>Included accessories</b>	<b>1 x oven racks / upper, 1 x telescopic rack, 1 x temperature probe /upper</b>

<b>Sealed Burners</b>	<b>No</b>
<b>Number of Double grates</b>	
<b>Bake Element Wattages primary cavity</b>	<b>2400</b>
<b>Broil Element Wattages primary cavity</b>	<b>3800</b>
<b>Convection Element Wattages primary cavity</b>	<b>2000</b>
<b>Number of gas burners</b>	<b>0</b>
<b>Location of 1st heating element</b>	<b>front left</b>
<b>Power of 1st burner</b>	
<b>Location of 2nd heating element</b>	<b>center left</b>
<b>Power of 2nd burner</b>	
<b>Location of 3rd heating element</b>	<b>back left</b>
<b>Power of 3rd burner (BTU)</b>	
<b>Location of 4th heating element</b>	<b>middle back</b>
<b>Power of 4th burner (BTU)</b>	
<b>Location of 5th heating element</b>	<b>back right</b>
<b>Power of 5th burner</b>	
<b>Location of 6th heating element</b>	<b>center right</b>
<b>Power of 6th burner</b>	
<b>Power of griddle element</b>	
<b>Display</b>	<b>red, white</b>
<b>Safety device</b>	

## Technical Specification

<b>UPC code</b>	<b>825225964674</b>
<b>Product color</b>	<b>Stainless steel</b>
<b>Gas type</b>	
<b>Alternative gas type</b>	
<b>Total BTU load</b>	
<b>Watts</b>	
<b>Fuse protection</b>	<b>40</b>

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