

**Engineered flawlessly,  
to cook beautifully.**

**Wall Ovens & Cooktops**



**BOSCH**

Invented for life





# Table of Contents

- Bosch Quality . . . . . 4
- Designed to Perform . . . . . 6
- Accolades . . . . . 7
- Gas Cooktops . . . . . 10
- FlameSelect® a better way to cook on gas . . . . . 12
- Gas Cooktop Features . . . . . 16
- Industrial-Style Rangetops. . . . . 17
- Induction Cooktops. . . . . 18
- What Is Induction Cooking? . . . . . 20
- Induction Cooktop Features. . . . . 22
- Cooktop Step-up Charts . . . . . 24
- Cooktop Feature Matrix . . . . . 30
- Wall Ovens. . . . . 36
- New! Air Fry . . . . . 40
- Convection Pro . . . . . 41
- Wall Oven Features . . . . . 42
- Oven Suite Combinations . . . . . 44
- Speed Oven, Steam Oven, Microwaves . . . . . 46
- Home Connect™. . . . . 48
- Wall Oven Step-up Charts . . . . . 50
- Wall Oven Feature Matrix . . . . . 56
- Service You Can Trust . . . . . 63





# Bosch. Designed for quality. Invented for life.

Quality that goes beyond material. From our award-winning dishwashers and state of the art refrigerators, to innovative cooking appliances, you'll never look back once you step up to Bosch.



# Designed to perform, built to last.

From thoughtful innovations that make your life easier to timeless design, these are the guiding principles that drive Bosch to deliver best-in-class cooking appliances.



## Perceivable quality, proudly made

Thoughtful design runs through every detail of Bosch. From the sleek surface of our cooktops to the feel of our oven handles, it's the kind of quality that's lasting and noticeable.



## Perfect results

Precision engineering and purposeful design are at the heart of every Bosch appliance, delivering perfect, effortless results - every time. From perfectly steamed veggies to perfectly seared steaks, Bosch appliances are an important ingredient in every recipe.

## Surprisingly simple solutions

From SideOpening doors to steam ovens and FlameSelect™ gas cooktops, Bosch appliances are designed to be uncomplicated, bringing efficiency and joy to ease daily tasks. Steam the perfect loaf of bread and precisely simmer a chocolate ganache with the help of Bosch appliances.



## Timeless design

Whatever your taste, Bosch appliances elevate your kitchen's style. They integrate seamlessly into any design, and feature stunning finishes, flush installation options, and high quality materials. Clean lines and Bauhaus-inspired design delivers an understated look that's purposeful and beautiful.

2021  
**Designer Appliances**  
**Best Induction Cooktops - Best Overall**  
(NIT8069UC)

2021  
**Digital Trends**  
**"The Best Gas Cooktops"**  
(NGMP056UC)

2020  
**Best Wall Ovens Compared & Ranked, Top 5 Picks in 2020**  
Best Style Wall Oven: Bosch HBL8453UC, 800 Series

2020  
**Digital Trends**  
**"The Best Gas Cooktops"**  
(NGMP056UC)

2020  
**Tom's Guide**  
**Best Electric Ranges in 2020**  
(HEI8046U)

2020  
**The Best Wall Oven Reviews for 2020**  
Bosch 27" 800 Series Single Wall Oven

2020  
**Designer Appliances**  
**Best Gas Cooktops for 2020**  
NGMP656UC 36" Gas Cooktop







# Electric

Sleek style that features precision heating and consistent results.



# Gas

Power, now with more control. We've re-engineered the flame for a more precise cooking experience.



# Induction

Precision. Efficiency. Speed. Heat goes directly into the pan and nowhere else, delivering a faster, safer, more efficient cooking experience.

## Gas Cooktops

# Ignite and inspire.

Bosch gas cooktops add a little more ease and a touch of thrill to cooking. High efficiency burner technology lets you get dinner started more quickly, while our dual flame burner design delivers a powerful dual flame for maximum intensity. Bold in design and crafted from premium materials, Bosch gas cooktops are designed to withstand the test of time – and cooking.





# We've re-engineered the flame.

Introducing FlameSelect® on Bosch cooktops, an entirely new and better way to cook with gas. 9 preset power levels let you easily adjust flame level for more precise, controlled heating. Whether you're rapidly bringing water to an intense boil or delicately melting chocolate, the numbered flame levels deliver the exact temperature every time. There's no more hot or cold spots, just precision heating for perfect results.



Scan this code to learn more  
about FlameSelect®.







# A new and better way to cook with gas.

How FlameSelect™ differs from conventional gas cooktops.

### Precision heating

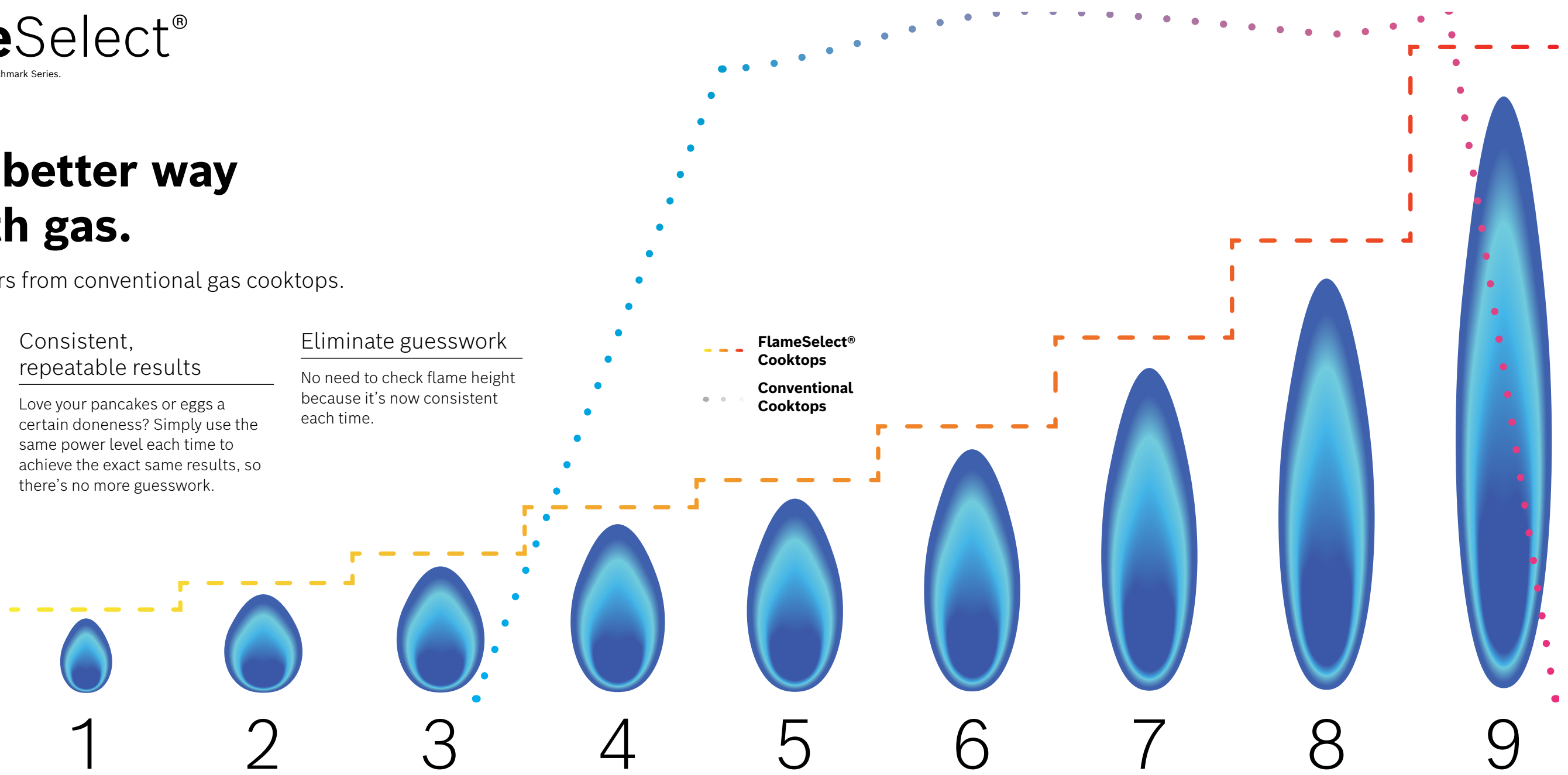
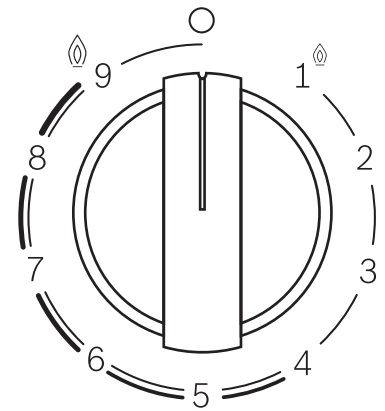
Achieve the exact flame power at each level, every time, with each of the pre-defined power levels.

### Consistent, repeatable results

Love your pancakes or eggs a certain doneness? Simply use the same power level each time to achieve the exact same results, so there's no more guesswork.

### Eliminate guesswork

No need to check flame height because it's now consistent each time.



**Power Level 1-2**  
**Simmer**

*Great for melting chocolate*



**Power Level 3**  
**Medium Low**

*Great for setting custard*



**Power Level 4**  
**Medium**

*Great for delicately browning crêpes*



**Power Level 5**  
**Medium Medium**

*Great for folding omelettes*



**Power Level 6-8**  
**Medium High - High Medium**

*Great for searing salmon*



**Power Level 9**  
**High**

*Great for searing steak*





# Gas Cooktop Features

Features vary by model.



OptiSim® Burner (front left)

More flame control at the lowest setting for precise simmering and melting.

Dual-Flame Power Burner

Has two rings for low and high flame settings to go from simmer to sear with ease. Heat level 1-3 uses the inner ring, and 4-9 uses both rings for maximum heat.



Easy-to-clean, low profile design

The low-profile cooking surface provides a timeless, streamlined look, while keeping spills contained and making clean-up easier than ever.



Dishwasher-safe Grates

A special enameling process allows the grates to be washed directly in the dishwasher instead of by hand for easier clean up.

# Industrial-style Rangetops: Designed to Perform

Powerful performance combined with a heavy-duty look and die-cast metal front control knobs make the industrial-style rangetops a beautiful focal point in any kitchen.



Bosch Rangetops

Similar to our powerful gas cooktops, our rangetops also feature an OptiSim® burner, Dual-flame power burner and dishwasher-safe grates.



Size options

Rangetops available in 30", and 36", making it easy to find your perfect fit.



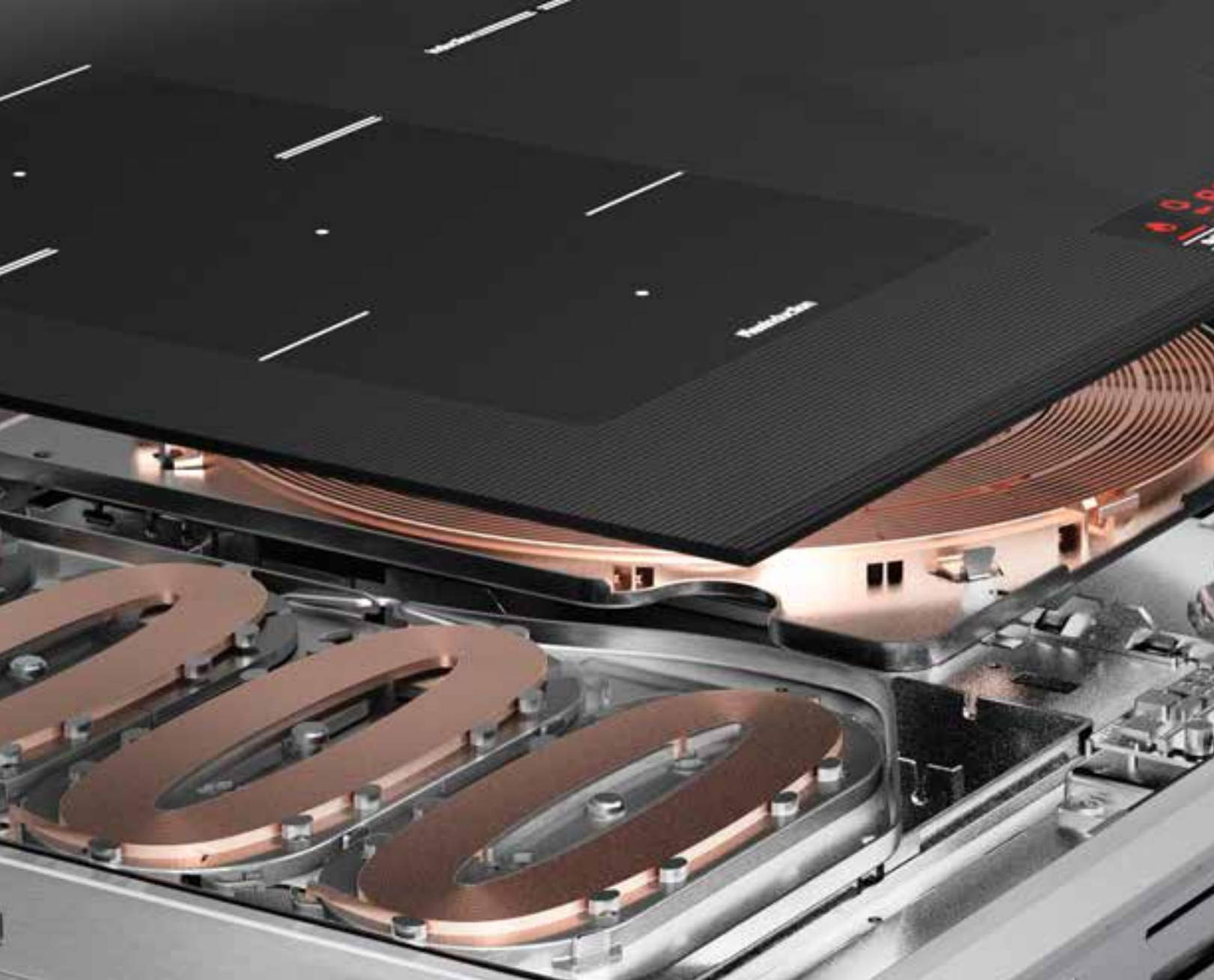
## Induction Cooktops



Precision.  
Speed.  
Efficiency.

Our acclaimed induction cooktops deliver the unmistakable ease and simplicity of Bosch. Pots glide effortlessly while foods cook more quickly and precisely. Experience a level of precision and control that will change the way you cook.





# What is induction cooking?

Induction cooking is fast becoming the preferred cooking method with many chefs and home cooks. Induction cooking uses only the cookware to generate heat for faster, more precise heating. When you place a pan on an induction cooktop, the technology only produces and applies heat directly to your pan which speeds up cooking and is more energy efficient.

Heating only the cookware prevents heat loss, while keeping the surrounding cooktop area cool to the touch. With Bosch Induction cooktops, enjoy faster cooking and easier clean-up.



## Precise temperature control

With induction, the precise temperature selection results in consistent, perfect results whether you're searing a steak, grilling salmon or veggies, or delicately melting chocolate.



## Faster heating

Since induction heats pans directly, you'll immediately notice how much faster it is to get cooking. Pans heat up more quickly, and food cooks quickly which lets you prepare meals in less time. It's also more energy efficient since less heat escapes the surface.



## Easy to clean

The glass surface cleans easily with a simple wipe compared to gas cooktops, so keeping your cooktop sparkling clean is easy and convenient.



## Sleek design

The black glass surface integrates beautifully into any kitchen for a modern and minimalist aesthetic.



# Induction innovations.



## FlexInduction®

FlexInduction® lets you combine two cooking zones into one, so you can use griddles and longer pans and control them with one temperature selection.



## SpeedBoost®

Adds a boost of power to your burner so you can boil a pot of water faster or heat a pan up quickly to get ready for searing.



## AutoChef®

The AutoChef® setting automatically regulates the cooking temperature and adjusts it as needed, so you get perfect results without the work of adjusting the heat level.



## PowerMove®

Quickly change the heat level by sliding your pan across three different cooking zones for fast control with minimal effort. Great for recipes like risotto that require different temperatures in each stage of cooking.

# Sizes.



24"



30"



36"

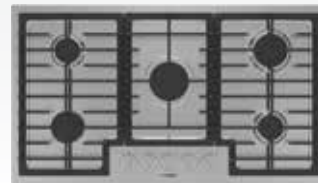


## Gas Cooktops Step-up Chart

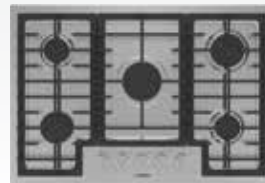
For all models and features, see the Feature Matrix on page 30

### 500 Series

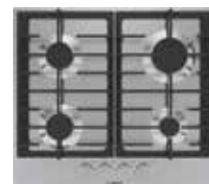
- 16K max BTU power burner
- High efficiency burners
- OptiSim® simmer burner
- Single burner “on” indicator light
- Continuous cast iron grates
- Stainless color metal knobs
- Easier to clean stainless steel maintop
- Flame Safe feature
- LP conversion kit included



**NGM5658UC** - 36"



**NGM5058UC** - 30"

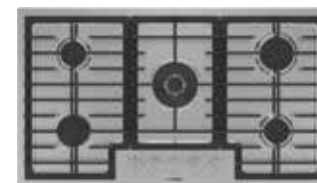


**NGM5458UC** - 24"

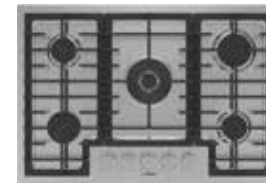


### 800 Series

- + 17K max BTU dual-flame power burner
- + FlameSelect® technology
- + Knob illumination
- + Dishwasher-safe grates
- + Residual heat indicator



**NGM8658UC** - 36"



**NGM8058UC** - 30"



**NGM8648UC**  
Black Stainless Steel  
36"

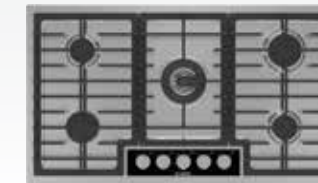


**NGM8048UC**  
Black Stainless Steel  
30"



### Benchmark® Series

- ++ 18K max BTU dual-flame power burner
- ++ Sleek black glass control panel
- ++ 7 segment LED digital display



**NGMP658UC** - 36"



**NGMP058UC** - 30"



**NGMP677UC**  
Glass  
36"



**NGMP077UC**  
Glass  
30"



## Induction Cooktops Step-up Chart

For all models and features, see the Feature Matrix on page 32

### 500 Series

- PreciseSelect® control
- 17 heat levels
- Kitchen timer
- SpeedBoost®
- Frameless design



**NIT5660UC** - 36"



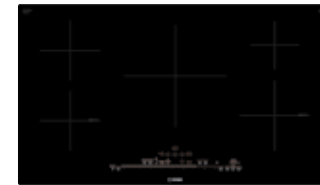
**NIT5060UC** - 30"



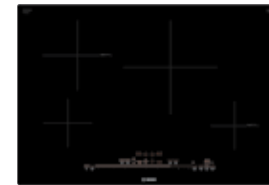
**NIT5460UC** - 24"

### 800 Series

- + PreciseSelect® 2.0 control
- + AutoChef®
- + Count-up Timer
- + Keep Warm
- + Hood Control/Home Connect™
- + Framed and Frameless design options



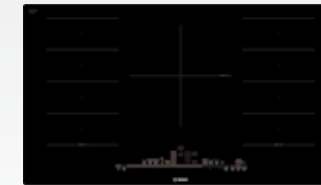
**NIT8660UC** - 36"  
*Also available framed*



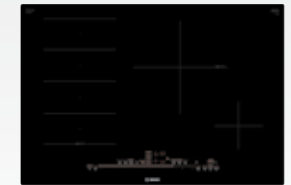
**NIT8060UC** - 30"  
*Also available framed*

### Benchmark® Series

- ++ FlexInduction®
- ++ PowerMove®
- ++ AutoChef®
- ++ Hood Control/Home Connect™
- ++ Framed and Frameless design options



**NITP660UC** - 36"  
*Also available framed*



**NITP060UC** - 30"  
*Also available framed*



## Electric Cooktops Step-up Chart

For all models and features,  
see the Feature Matrix on page 34

### 500 Series

- Stainless steel color knobs
- Dual ring element
- Heat indicator
- 9", 2,500W element



**NEM5666UC** - 36"



**NEM5066UC** - 30"



**NEM5466UC** - 24"

### 800 Series

- + Touch control
- + PreciseSelect®
- + Bridge element
- + Framed and Frameless design options
- + Countdown shut off timer
- + SpeedBoost®



**NET8669SUC** - 36"  
*Also available frameless*



**NET8069SUC** - 30"  
*Also available frameless*

### Benchmark® Series

- ++ PreciseSelect® touch control
- ++ Five burners (30")
- ++ Triple and bridge element (36")
- ++ AutoChef®
- ++ PowerStart®
- ++ SpeedBoost® (30")
- ++ 11", 3,080W element (only on 36")
- ++ 9", 3,100W element (only on 30")
- ++ Count-up timer



**NETP669SUC** - 36"  
*Also available frameless*



**NETP069SUC** - 30"  
*Also available frameless*



# Cooktops feature matrix.

Cooktop Type	Gas						
Size	24"		30"				
Model (spec)	NGM5458UC	NGM5058UC	NGM8048UC	NGM8058UC	NGMP058UC	NGMP077UC	
Series	500	500	800	800	Benchmark®	Benchmark®	
Fuel Type	Gas	Gas	Gas	Gas	Gas	Gas	
Burners	4	4	5	5	5	5	
Color	Stainless Steel	Stainless Steel	Black	Stainless Steel	Stainless Steel	Grey Glass	
Knob color	Stainless	Black Metal	Black Stainless Steel	Stainless	Stainless	Stainless Appearance	
OptiSim® Burner		✓	✓	✓	✓	✓	
Dual-Flame Power Burner			✓	✓	✓	✓	
Dishwasher-Safe Grates	✓	✓	✓	✓	✓	✓	
FlameSelect®			✓	✓	✓	✓	
Residual heat indicator			✓	✓	✓		
Burner "ON" indicator light		✓	✓	✓	✓	✓	
BTUs (NG/LP)	Front Left	5k / 5k	10k / 9.1k	9.3k / 9.1k	10k / 9.1k	10k / 9.1k	3.4k / 3.4k
	Back Left	9.3k / 7k	10k / 9.1k	5.5k / 5k	5.5k / 5k	5.5k / 5k	6k / 6k
	Center	N/A	N/A	19k / 15k	19k / 15k	20k / 15k	14.3k / 14.3k
	Front Right	5k / 5k	16k / 15k	5.5k / 5k	5.5k / 5k	5.5k / 5k	6k / 6k
	Back Right	11.5k / 10k	5.5k / 5k	9.3k / 9.1k	10k / 9.1k	10k / 9.1k	10.3k / 10.3k

Cooktop Type	Gas					
Size	36"					
Model (spec)	NGM5658UC	NGM8648UC	NGM8658UC	NGMP658UC	NGMP677UC	
Series	500	800	800	Benchmark®	Benchmark®	
Fuel Type	Gas	Gas	Gas	Gas	Gas	
Burners	5	5	5	5	5	
Color	Stainless Steel	Black	Stainless Steel	Stainless Steel	Grey Glass	
Knob color	Black Metal	Black Stainless Steel	Stainless	Stainless	Stainless Appearance	
OptiSim® Burner	✓	✓	✓	✓	✓	
Dual-Flame Power Burner		✓	✓	✓	✓	
Dishwasher-Safe Grates	✓	✓	✓	✓	✓	
FlameSelect®		✓	✓	✓	✓	
Residual heat indicator		✓	✓	✓		
Burner "ON" indicator light	✓	✓	✓	✓	✓	
BTUs (NG/LP)	Front Left	10k / 9.1k	9.3k / 9.1k	12k / 9.1k	12k / 9.1k	3.4k / 3.4k
	Back Left	10k / 9.1k	9.3k / 9.1k	10k / 9.1k	10k / 9.1k	6k / 6k
	Center	16k / 15k	19k / 15k	19k / 15k	20k / 15k	14.3k / 14.3k
	Front Right	5.5k / 5k	5.5k / 5k	12k / 9.1k	12k / 9.1k	6k / 6k
	Back Right	10k / 9.1k	9.3k / 9.1k	5.5k / 5k	5.5k / 5k	10.3k / 10.3k

Cooktop Type	Induction						
Size	24"	30"					
Model (spec)	NIT5460UC	NIT5060UC	NIT8060SUC	NIT8060UC	NITP060SUC	NITP060UC	
Series	500	500	800	800	Benchmark®	Benchmark®	
Design (Framed/Frameless)	Frameless	Frameless	Framed	Frameless	Framed	Frameless	
Elements	3	4	4	4	4	4	
Amp	30 A	30 A	30 A	30 A	30 A	30 A	
FlexInduction®					✓	✓	
SpeedBoost®	✓	✓	✓	✓	✓	✓	
AutoChef®			✓	✓	✓	✓	
Power Move					✓	✓	
Control	Touch	Touch	Touch	Touch	Touch	Touch	
Residual heat indicator	✓	✓	✓	✓	✓	✓	
Timers	(2) Cook Timer and Kitchen Timer	(2) Cook Timer and Kitchen Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	
Element Power (in Boost)	Front Left	N/A	2,200 W	2,200 W	2,200 W	3,600 W	3,600 W
	Back Left	3,700 W	3,700 W	3,700 W	3,700 W	3,600 W	3,600 W
	Center	N/A	N/A	N/A	N/A	N/A	N/A
	Front Right	2,200 W	2,200 W	2,200 W	2,200 W	2,200 W	2,200 W
	Back Right	3,100 W	3,700 W	3,700 W	3,700 W	3,700 W	3,700 W

Cooktop Type	Induction					
Size	36"					
Model (spec)	NIT5660UC	NIT8660SUC	NIT8660UC	NITP660SUC	NITP660UC	
Series	500	800	800	Benchmark®	Benchmark®	
Design (Framed/Frameless)	Frameless	Framed	Frameless	Framed	Frameless	
Elements	5	5	5	5	5	
Amp	40 A	40 A	40 A	40 A	40 A	
FlexInduction®				✓	✓	
SpeedBoost®	✓	✓	✓	✓	✓	
AutoChef®		✓	✓	✓	✓	
Power Move				✓	✓	
Control	Touch	Touch	Touch	Touch	Touch	
Residual heat indicator	✓	✓	✓	✓	✓	
Timers	(2) Cook Timer and Kitchen Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	(3) Cook Timer, Kitchen Timer, Count Up Timer	
Element Power (in Boost)	Front Left	3,100 W	3,100 W	3,100 W	3,600 W	3,600 W
	Back Left	3,100 W	3,100 W	3,100 W	3,600 W	3,600 W
	Center	3,300 / 2,200 W	5,400 / 3,700 W	5,400 / 3,700 W	3,700 / 3,400 W	3,700 / 3,400 W
	Front Right	3,700 W	3,700 W	3,700 W	3,600 W	3,600 W
	Back Right	2,200 W	2,200 W	2,200 W	3,600 W	3,600 W



Cooktop Type		Electric				
Size		24"	30"			
Model (spec)		NEM5466UC	NEM5066UC	NET8069SUC	NET8069UC	NETP069SUC
Series		500	500	800	800	Benchmark®
Elements		4	4	4	4	5
Amp		30 A	30 A	40 A	40 A	40 A
Control		Knob	Knob	Touch	Touch	Touch
Residual heat indicator		✓	✓	✓	✓	✓
Timers				2	2	2
Element Power	Front Left	1,850 W	1,700/ 700 W	1,800 W	1,800 W	2,000/ 800 W
	Back Left	2,200 W	1,800 W	1,800 W	1,800 W	1,200 W
	Center	N/A	N/A	N/A	N/A	3,600/ 1,400 W
	Front Right	1,800 W	2,500 W	1,200 W	1,200 W	1,500 W
	Back Right	1,200 W	1,200 W	3,600/ 1,400 W	3,600/ 1,400 W	1,200 W

Cooktop Type		Electric			
Size		36"			
Model (spec)		NEM5666UC	NET8669SUC	NET8669UC	NETP669SUC
Series		500	800	800	Benchmark®
Elements		5	5	5	5
Amp		40 A	50 A	50 A	40 A
Control		Knob	Touch	Touch	Touch
Residual heat indicator		✓	✓	✓	✓
Timers			2	2	2
Element Power	Front Left	1,700/ 700 W	1,800 W	1,800 W	1,800 W
	Back Left	1,800 W	1,800 W	1,800 W	1,800 W
	Center	1,800 W	3,600/ 1,400 W	3,600/ 1,400 W	3,080/ 2,200/ 1,050 W
	Front Right	2,500/ 1,100 W	1,900/ 800 W	1,900/ 800 W	1,900/ 800 W
	Back Right	1,200 W	1,200 W	1,200 W	1,200 W

## Wall Ovens

# Introducing the All-in-One Oven.

Enjoy the benefits of multiple kitchen appliances in one streamlined oven. It's a Pizza Oven for artisanal pies, a BBQ Broiler for crispy charred meats, and yes—even an air fryer. The All-in-One oven delivers all the cooking versatility without the countertop clutter.

HBLP454UC



### Air Fry

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



### Roaster

Best suited for large cuts of meat and poultry, Roast mode uses a 12-pass broil element, which delivers even, quick browning for juicy roasts with a beautiful crust.



### BBQ Broil

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



### Pizza Oven

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



### Convection Pro

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



### Dough Proofer

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



\*Warming drawer not featured.





## Air Fry on the fly.

Enjoy the convenience and versatility of having an integrated air fryer in a full-sized wall oven. Now you can cook and crisp large batches of foods, without sacrificing countertop space. Air Fry is a healthier, faster way to cook your favorite foods without added oils.



## Faster, even baking on every rack with Convection Pro.

Convection Pro has a third heating element (regular convection only has two) and a back fan to circulate heat evenly around the cavity, for perfect results every time. There is no more need to rotate your pans halfway through cooking - a true luxury so you don't have to constantly monitor your food. Bake three trays of cookies - one tray on each rack - and expect every cookie to come out perfectly even and golden. To use this feature, simply select the "Convection Multi-Rack" button on the control panel.



# Innovative features, invented for life.

Bosch quality comes down to the details.



### **Air Fry**

Uses convection fans to rapidly circulate dry, hot air so you can achieve crispy, delicious results – without the use of added oils in traditional frying.



### **SideOpening door**

It's the surprisingly simple details that make a difference in your kitchen. Our SideOpening oven doors make it more comfortable to access inside your oven.



### **EasyGlide™ telescopic rack**

The EasyGlide™ telescopic rack moves smoothly and supports heavy dishes and casserole pans with ease, making it effortless to pull out the racks.



### **Flush installation**

All Bosch wall ovens install completely flush with your cabinetry, so they blend in beautifully and never protrude.



### **QuietClose® door**

Dampened hinges softly and quietly guide the QuietClose® door shut for a more peaceful kitchen. No more oven doors slamming shut.



### **Easy to use**

SteelTouch® buttons provide easy oven operation. The high-definition display features easy-to-read text.



### **Integrated temperature probe**

Takes the guesswork out of cooking meats. The probe monitors the internal temperature of meats and automatically turns off the oven when the desired doneness is reached.



### **Black stainless steel option**

Daringly different, Bosch black stainless steel helps guard against scratches and fingerprints, while making a bold statement. Pair it with the entire Bosch black stainless steel kitchen suite for a true showstopper.



### **Fast preheating**

Fast Preheat heats the oven quicker than standard preheat, and certain modes require no preheat at all. Fast preheat is available for Bake, Convection Multi Rack, Convection Bake, Convection Roast, Roast and Pizza.



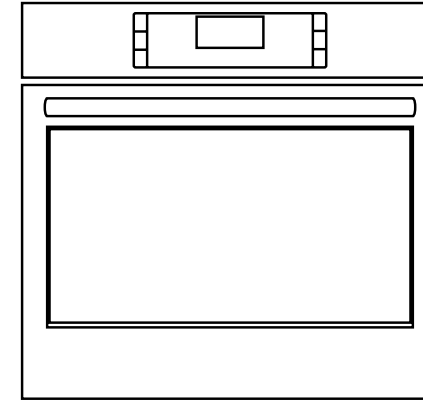
### **Generous capacity**

Bosch wall ovens are designed to fit to your every need, like accommodating a large roast for holidays or gatherings.

Features vary by model.

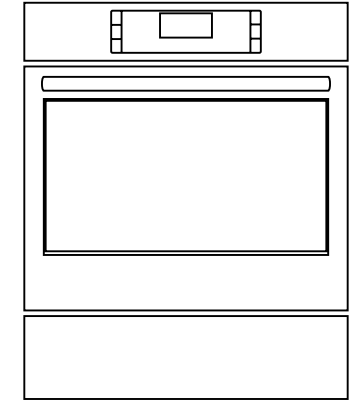
# Mix and match to build your oven suite.

Bosch offers a range of wall ovens to suit your every cooking need and design craving. Whether you prefer a speed, steam or convection oven, single or stacked, you'll find the configuration you desire.



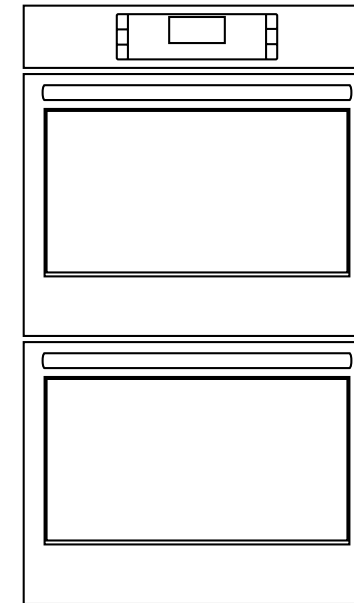
## Single wall oven

Our flagship oven that offers Bosch quality inside and out. Perfect for small families and single households, a single wall oven delivers even cooking results and versatile cooking modes.



## Warming drawer

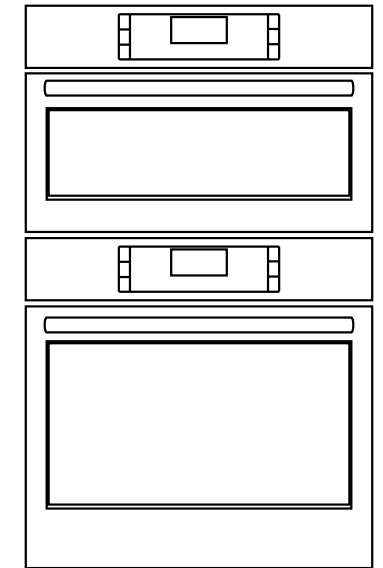
You can install a warming drawer below your wall oven, speed oven, or steam oven to keep food and plates perfectly warm before serving.



## Double wall oven

Twice the space and capacity. A double wall oven is perfect for larger families or for those who love to entertain. You can cook many dishes at once, at different temperatures in each oven, which makes meal preparation more convenient.

Double wall ovens can only be installed stacked.



## Combination wall oven

Upper: Speed Oven, Steam Oven or Microwave  
Lower: Wall Oven

A combination wall oven is the most versatile cooking option for those who want to customize their oven suite. The lower oven is a standard wall oven, while the upper oven option is up to you. Depending on your cooking habits and lifestyle, you can choose from an upper steam oven, speed oven, or microwave.

Single speed oven, steam oven, and microwaves can be installed stacked above or next to a single wall oven.



# Versatility in cooking.

Combine your Bosch wall oven with a steam oven, speed oven or microwave.



## Steam Oven

Experience the steam cooking difference with crisp vegetables, tender fish, and fluffy breads. Versatile, healthy, you can even roast tender meats with a golden brown crust. Steam cooking helps retain nutrients and moisture, so food comes out fresh and flavorful, every time.



## Speed Oven

Experience the best of both worlds: speed and precision with dual capability. As a 2-in-1, microwave and convection oven, Speed Ovens give the option to quickly reheat entrees, or offer powerful performance with the capacity to convection cook when you need it.



## Warming Drawer

You can install a warming drawer below your wall oven, speed oven, or steam oven to keep food and plates perfectly warm before serving.



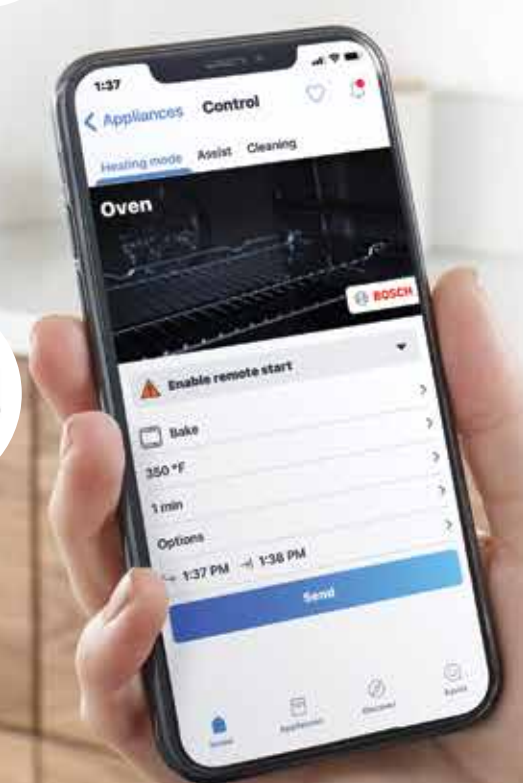
## Microwave

Built-in microwaves are designed to match your Bosch wall oven perfectly. Built for speed and convenience, they feature 1200 watts of cooking power, a spacious 1.6 cu. ft. interior and convenient automatic sensor programs to simplify cooking.



# Dinner made smart with Home Connect™.

Part of the smart home, Bosch connected appliances are designed to make your life easier, keeping you in the know when it matters. Home Connect™ allows a variety of Bosch home appliances to be monitored and controlled through your smartphone, smartwatch, or with your voice.



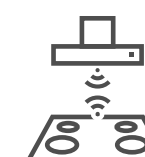
## Connected cooking.

Whether you prefer a dash of connectivity when you need it, or a generous helping of automation, Bosch connected cooking appliances give you the control—at your own taste level.



### Remote preheat

Get meals on the table sooner and be efficient with your time using remote preheat. Preheat your oven from anywhere\* using the Home Connect app so the oven is ready to cook when you are.



### Automatic cooktop-hood control

Home Connect enabled hoods automatically activate when the cooktop is turned on and adjust the blower speed to match the level of heat detected while cooking.



### World of recipes

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



### Alexa enabled

Hands dirty or full? Simply use your voice to tell Alexa to start the oven for you.

\*Connectivity and speed varies based on network and WiFi levels.



# Single Wall Oven Step-up Charts

For all models and features, see the Feature Matrix on page 56

## 500 Series

- Stainless steel knobs
- 1 Halogen Light
- + 12 pass broil element
- Thermal
- 4.6 cu.ft\*

\*applies to 30" wall ovens only



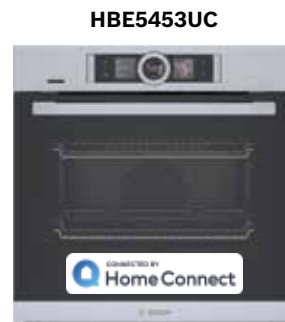
+ Convection Pro



Black Stainless Steel



24"  
+ Convection Pro



24"  
+ Convection Pro  
+ 2 Halogen Light

## 800 Series

- + Touch Control
- + 2 Halogen Lights
- + 12 pass broil element
- + QuietClose™ Door
- + Fast Preheat
- + Telescopic Rack
- + Temperature Probe



Also available in 27"  
without Home Connect  
HBN8451UC

+ Air Fry



Black Stainless Steel



Black Stainless Steel  
SideOpening Door  
+ Air Fry

## Benchmark® Series

- ++ Full Color Touch Control Panel
- ++ 2 Side Halogen Lights
- ++ 12 pass broil element
- ++ AutoProbe
- ++ EcoChef™
- ++ Frozen Foods
- ++ Broiler Pan Accessory



Stainless Steel  
+ Air Fry



+ SideOpening Doors



Steam Oven

## Double Wall Oven Step-up Charts

For all models and features, see the Feature Matrix on page 58

### 500 Series

- Stainless Steel knobs
- 1 Halogen Light
- + 12 pass broil element
- Thermal
- 4.6 cu.ft



- Upper:**
- + Convection Pro

### 800 Series

- Upper:**
- + Touch Control
  - + 2 Halogen Lights
  - + 12 pass broil element
  - + Fast Preheat
  - + Telescopic Rack
  - + Temperature Probe
  - + Convection Pro (Upper)



*Also available in 27" without Home Connect HBN8651UC*

**Black Stainless Steel**

- Lower:**
- + 1 Halogen Light
  - + QuietClose™ Door
  - + 12 pass broil element

### Benchmark® Series

- Upper:**
- ++ Full Color Touch Control Panel
  - ++ 2 Halogen Lights
  - ++ 12 pass broil element
  - ++ AutoProbe
  - ++ EcoChef™
  - ++ Frozen Foods
  - ++ Convection Pro (Upper/Lower)
  - ++ Broiler Pan Accessory



- Lower:**
- ++ Convection Pro
  - ++ 2 Halogen Lights
  - ++ QuietClose® Door
  - ++ Fast Preheat
  - ++ Telescopic Rack
  - ++ 12 pass broil element



## Combination Wall Oven Step-up Charts

For all models and features,  
see the Feature Matrix on page 60

### 500 Series

#### Upper:

- Microwave, 120V (HBL57M52UC)
- + Speed Oven, 240V (HBL5754UC)

#### Lower:

- + Stainless steel knobs
- 1 Halogen Light
- + 12 pass broil element
- 4.6 cu.ft.
- Convection Pro

HBL57M52UC



HBL5754UC



### 800 Series

#### Upper:

- Microwave, 120V (HBL87M53UC)
- + Speed Oven, 240V (HBL8753UC)

#### Lower:

- + Touch Control
- + 2 Halogen Lights
- + 12 pass broil element
- + QuietClose™ Door
- + Fast Preheat
- + Telescopic Rack
- + Temperature Probe

HBL87M53UC



HBL8753UC



HBL8743UC



### Benchmark® Series

#### Upper:

- + Steam convection oven (HSLP751UC)
- + Speed oven - (HBLP752UC) -  
TFT Display

#### Lower:

- ++ Full Color Touch Control Panel
- ++ AutoProbe
- ++ EcoChef™
- ++ Frozen Foods
- ++ 2 Side Halogen Lights
- ++ Broiler Pan Accessory
- + 12 pass broil element

HBLP752UC



HSLP751UC



\*Connectivity available in lower oven only.

Oven Type	Single						
Size	24"		27"	30"			
Model (spec)	HBE5453UC	HBE5452UC	HBN8451UC	HBL5351UC	HBL5344UC	HBL5451UC	HBL8443UC
Series	500	500	800	500	500	500	800
Cavity (cu. ft.)	2.8	2.5	3.9	4.6	4.6	4.6	4.6
Color	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Black Stainless Steel	Stainless Steel	Black Stainless Steel
Door	Standard	Standard	Standard	Standard	Standard	Standard	Standard
QuietClose® Door			✓				✓
Lighting	Halogen (2)	Halogen (1)	Halogen (2)	Halogen (1)	Halogen (1)	Halogen (1)	Halogen (2)
Home Connect™		✓					✓
Temperature Probe			✓				✓
Fast Preheat		✓	✓				✓
Sabbath		✓	✓	✓	✓	✓	✓
Racks and Pan Accessories (TLS=Telescopic)	2	3	2 + 1 TLS	2	2	2	2 + 1 TLS
Display	Knob	Ring Control with TFT display	Touch	Knob	Knob	Knob	Touch
Convection Pro	✓	✓	✓			✓	✓
Modes	10	12	11	5	5	11	11
Air Fry							
Bake	✓	✓	✓	✓	✓	✓	✓
Broil	✓	✓	✓	✓	✓	✓	✓
Roast		✓	✓	✓	✓	✓	✓
Warm	✓	✓	✓	✓	✓	✓	✓
Plate Warming		✓					
Self-Clean			✓	✓	✓	✓	✓
Other Clean	DualClean®	EcoClean®					
Dough Proof		✓	✓			✓	✓
Conv Bake	✓		✓			✓	✓
Conv Broil	✓	✓	✓			✓	✓
Conv Roast			✓			✓	✓
Pizza		✓	✓			✓	✓
Conv Pro	✓	✓	✓			✓	✓
Pie	✓						
Defrost	✓	✓					
Slow Cook		✓					
Frozen Foods	✓						
Eco Chef							

Oven Type	Single							
Size	30"							
Model (spec)	HBL8444LUC	HBL8444RUC	HBL8453UC	HBL8454UC	HBLP451LUC	HBLP451RUC	HBLP451UC	HBLP454UC
Series	800	800	800	800	Benchmark®	Benchmark®	Benchmark®	Benchmark®
Cavity (cu. ft.)	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6
Color	Black Stainless Steel	Black Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Door	Left SideOpening	Right SideOpening	Standard	Standard	Left SideOpening	Right SideOpening	Standard	Standard
QuietClose® Door			✓	✓			✓	✓
Lighting	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)	Halogen (2)
Home Connect™	✓	✓	✓	✓				
Temperature Probe	✓	✓	✓	✓	AutoProbe	AutoProbe	AutoProbe	AutoProbe
Fast Preheat	✓	✓	✓	✓	✓	✓	✓	✓
Sabbath	✓	✓	✓	✓	✓	✓	✓	✓
Racks and Pan Accessories (TLS=Telescopic)	2 + 1 TLS	2 + 1 TLS	2 + 1 TLS	2 + 1 TLS	2 + 1 TLS Broiler Pan	2 + 1 TLS Broiler Pan	2 + 1 TLS Broiler Pan	2 + 1 TLS Broiler Pan
Display	Touch	Touch	Touch	Touch	TFT Touch	TFT Touch	TFT Touch	TFT Touch
Convection Pro	✓	✓	✓	✓	✓	✓	✓	✓
Modes	12	12	11	12	13	13	13	14
Air Fry	✓	✓		✓				✓
Bake	✓	✓	✓	✓	✓	✓	✓	✓
Broil	✓	✓	✓	✓	✓	✓	✓	✓
Roast	✓	✓	✓	✓	✓	✓	✓	✓
Warm	✓	✓	✓	✓	✓	✓	✓	✓
Plate Warming								
Self-Clean	✓	✓	✓	✓	✓	✓	✓	✓
Other Clean								
Dough Proof	✓	✓	✓	✓	✓	✓	✓	✓
Conv Bake	✓	✓	✓	✓	✓	✓	✓	✓
Conv Broil	✓	✓	✓	✓	✓	✓	✓	✓
Conv Roast	✓	✓	✓	✓	✓	✓	✓	✓
Pizza	✓	✓	✓	✓	✓	✓	✓	✓
Conv Pro	✓	✓	✓	✓	✓	✓	✓	✓
Pie								
Defrost								
Slow Cook								
Frozen Foods					✓	✓	✓	✓
Eco Chef					✓	✓	✓	✓



Oven Type	Steam	Double		
Size	30"	27"	30"	
Model (spec)	HSLP451UC	HBN8651UC	HBL5551UC	HBL5651UC
Series	Benchmark®	800	500	500
Cavity (cu. ft.)	1.4	3.9 (U/L)	4.6 (U/L)	4.6 (U/L)
Color	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Door	Standard	Standard	Standard	Standard
QuietClose® Door		✓		
Lighting	Halogen (1)	Halogen (2 U/L)	Halogen (1 U/L)	Halogen (1 U/L)
Home Connect™				
Temperature Probe		(U)		
Fast Preheat		(U)		
Sabbath		(U/L)	(U/L)	(U/L)
Racks and Pan Accessories (TLS=Telescopic)	Cooking pan – full size, Baking tray – full size, Perforated cooking pan – half size, Cooking pan – half size	2 + 1 TLS (U) 2 (L)	2 (U/L)	2 (U/L)
Display	TFT Touch	Touch	Knob	Knob
Convection Pro	✓	✓ (U) Only		✓ (U) Only
Modes	10 Modes 9 Auto Programs	11 (U) 5 (L)	5 (U/L)	11 (U) 5 (L)
Air Fry				
Bake		✓ (U/L)	✓ (U/L)	✓ (U/L)
Broil		✓ (U/L)	✓ (U/L)	✓ (U/L)
Roast		✓ (U/L)	✓ (U/L)	✓ (U/L)
Warm	✓	✓ (U/L)	✓ (U/L)	✓ (U/L)
Plate Warming	✓			
Self-Clean		✓ (U/L)	✓ (U/L)	✓ (U/L)
Other Clean	Steam Clean			
Dough Proof		✓ (U)	✓ (U)	✓ (U)
Conv Bake		✓ (U) Only		✓ (U) Only
Conv Broil		✓ (U) Only		✓ (U) Only
Conv Roast		✓ (U) Only		✓ (U) Only
Pizza		✓ (U) Only		✓ (U) Only
Conv Pro	✓	✓ (U) Only		✓ (U) Only
Pie				
Defrost	✓			
Slow Cook	✓			
Steam	✓			
Steam Conv	✓			

U=Upper, L=Lower

Oven Type	Double				
Size	30"				
Model (spec)	HBL8642UC	HBL8651UC	HBLP651LUC	HBLP651RUC	HBLP651UC
Series	800	800	Benchmark®	Benchmark®	Benchmark®
Cavity (cu. ft.)	4.6 (U/L)	4.6 (U/L)	4.6 (U/L)	4.6 (U/L)	4.6 (U/L)
Color	Black Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Door	Standard	Standard	Left SideOpening	Right SideOpening	Standard
QuietClose® Door	✓	✓			✓
Lighting	Halogen (2 U / 1 L)	Halogen (2 U / 1 L)	Halogen (2 U/L)	Halogen (2 U/L)	Halogen (2 U/L)
Home Connect™					
Temperature Probe	✓ (U) Only	✓ (U) Only	✓ AutoProbe (U)	✓ AutoProbe (U)	✓ AutoProbe (U)
Fast Preheat	✓ (U) Only	✓ (U) Only	✓	✓	✓
Sabbath	✓	✓	✓	✓	✓
Racks and Pan Accessories (TLS=Telescopic)	2 + 1 TLS (U) 2 (L)	2 + 1 TLS (U) 2 (L)	2 + 1 TLS, Broiler Pan (U) 3 (L)	2 + 1 TLS, Broiler Pan (U) 3 (L)	2 + 1 TLS, Broiler Pan (U) 3 (L)
Display	Touch	Touch	TFT Touch	TFT Touch	TFT Touch
Convection Pro	✓ (U) Only	✓ (U) Only	✓	✓	✓
Modes	11 (U) 5 (L)	11 (U) 5 (L)	13 (U) 12 (L)	13 (U) 12 (L)	13 (U) 12 (L)
Air Fry					
Bake	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Broil	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Roast	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Warm	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Plate Warming					
Self-Clean	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Other Clean					
Dough Proof	✓ (U)	✓ (U)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Conv Bake	✓ (U) Only	✓ (U) Only	✓ (U/L)	✓ (U/L)	✓ (U/L)
Conv Broil	✓ (U) Only	✓ (U) Only	✓ (U/L)	✓ (U/L)	✓ (U/L)
Conv Roast	✓ (U) Only	✓ (U) Only	✓ (U/L)	✓ (U/L)	✓ (U/L)
Pizza	✓ (U) Only	✓ (U) Only	✓ (U/L)	✓ (U/L)	✓ (U/L)
Conv Pro	✓ (U) Only	✓ (U) Only	✓ (U/L)	✓ (U/L)	✓ (U/L)
Pie					
Defrost					
Slow Cook					
Frozen Foods			✓ (U/L)	✓ (U/L)	✓ (U/L)
Eco Chef			✓ (U) Only	✓ (U) Only	✓ (U) Only

U=Upper, L=Lower

Oven Type	Microwave Combination	
Size	30"	
Model (spec)	HBL57M52UC	HBL87M53UC
Series	500	800
Cavity (cu. ft.)	1.6 (U) 4.6 (L)	1.6 (U) 4.6 (L)
Color	Stainless Steel	Stainless Steel
Door	Standard	Standard
QuietClose® Door		✓ (L) Only
Lighting	LED (1U) / Halogen (1L)	LED (1U) / Halogen (1L)
Home Connect™		✓ (L) Only
Temperature Probe		✓ (L) Only
Fast Preheat		✓ (L) Only
Sabbath	✓ (L) Only	✓ (L) Only
Racks and Pan Accessories (TLS=Telescopic)	Glass Turntable (U) 2 (L)	Glass Turntable (U) 2 + 1 TLS (L)
Display	Knob	Touch
Convection	✓ (L) Only	✓ (L) Only
Modes	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 11 Oven Modes (L)	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 11 Oven Modes (L)
Air Fry		
Bake	✓ (L) Only	✓ (L) Only
Broil	✓ (L) Only	✓ (L) Only
Roast	✓ (L) Only	✓ (L) Only
Warm	✓ (L) Only	✓ (L) Only
Plate Warming		
Self-Clean	✓ (L) Only	✓ (L) Only
Other Clean		
Dough Proof	✓ (L) Only	✓ (L) Only
Conv Bake	✓ (L) Only	✓ (L) Only
Conv Broil	✓ (L) Only	✓ (L) Only
Conv Roast	✓ (L) Only	✓ (L) Only
Pizza	✓ (L) Only	✓ (L) Only
Conv Pro	✓ (L) Only	✓ (L) Only
Pie		
Defrost		
Slow Cook		
Frozen Foods		
Eco Chef		

U=Upper, L=Lower

Oven Type	Speed Combination				Steam Combination
Size	30"				
Model (spec)	HBL5754UC	HBL8743UC	HBL8753UC	HBLP752UC	HSLP751UC
Series	500	800	800	Benchmark®	Benchmark®
Cavity (cu. ft.)	1.6 (U) 4.6 (L)	1.6 (U) 4.6 (L)	1.6 (U) 4.6 (L)	1.6 (U) 4.6 (L)	1.4 (U) 4.6 (L)
Color	Stainless Steel	Black Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Door	Standard	Standard	Standard	Standard	Standard
QuietClose® Door		✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Lighting	LED (1U) / Halogen (1L)	LED (1U) / Halogen (2L)	LED (1 U) Halogen (2 L)	LED (1 U) Halogen (2 L)	LED (1 U) Halogen (2 L)
Home Connect™		✓ (L) Only	✓ (L) Only		
Temperature Probe		✓ (L) Only	✓ (L) Only	✓ AutoProbe (L)	✓ AutoProbe (L)
Fast Preheat	✓ (U) Only	✓ (U) Only	✓	✓	✓
Sabbath	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Racks and Pan Accessories (TLS=Telescopic)	Metal Turntable, Square rack, Ceramic Cooking Tray (U) 2 (L)	Metal Turntable, Square rack, Ceramic Cooking Tray (U) 2 + 1 TLS (L)	Metal Turntable, Square rack, Ceramic Cooking Tray (U) 2 + 1 TLS (L)	Metal Turntable, Square rack, Ceramic Cooking Tray (U) 2 + 1 TLS, and Broiler Pan (L)	Wire rack, Full Size Perforated Cooking Pan, Baking Tray, Half Size Perforated Cooking Pan, Half Size Cooking Pan (U) 2 + 1 TLS (L)
Display	Knob	Touch	Touch	TFT Touch	TFT Touch
Convection Pro	✓ (L) Only	✓	✓	✓	✓
Modes	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 4 Oven Modes (U), 9 Speed-Chef® Programs (U), 11 Oven Modes (L)	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 4 Oven Modes (U), 9 Speed-Chef® Programs (U), 11 Oven Modes (L)	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 4 Oven Modes (U), 9 Speed-Chef® Programs (U), 11 Oven Modes (L)	10 Sensor Cook Programs (U), 4 Auto Programs by weight (U), 4 Melt / Soften (U), 10 Microwave power levels (U), 4 Oven Modes (U), 9 Speed-Chef® Programs (U), 13 Oven Modes (L)	10 Modes (U), 9 Auto Programs (U), 13 Oven Modes (L)
Steam/ Steam Conv					✓
Bake	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Broil	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Roast	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Warm	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Plate Warming					✓
Self-Clean	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Other Clean					Steam Clean
Dough Proof	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Conv Bake	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Conv Broil	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Conv Roast	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)	✓ (U/L)
Pizza	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only
Conv Pro	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (L) Only	✓ (U/L)
Frozen Foods				✓ (L) Only	✓ (L) Only
Eco Chef				✓ (L) Only	✓ (L) Only

U=Upper, L=Lower



Oven Type	Warming Drawer	
Size	27"	30"
Model (spec)	HWD5751UC	HWD5051UC
Series	500	500
Fuel Type	Electric	Electric
Color	Stainless Steel	Stainless Steel
Control	Touch	Touch
Capacity	1.9 cu. ft.	2.2 cu. ft.
Heating Element	450 Watt (concealed below drawer)	450 Watt (concealed below drawer)
Dough Proof Mode	✓	✓
Automatic Shut Off	1 hour with adjustable timer	1 hour with adjustable timer
Telescopic Rails	✓	✓
Sabbath	✓	✓
Power Control	3 settings	3 settings

# Service you can trust.

Please don't hesitate to contact us if you have questions on our product line, need advice about use and care, or would like to purchase accessories. We are ready to assist you.

## Website

- > How-to Videos
- > Frequently Asked Questions
- > Filters, Accessories, and Parts
- > Owner Manuals
- > Product Registration
- > Find a Dealer
- > Find a Bosch Authorized Servicer

Bosch Home Appliances US:  
[www.bosch-home.com/us](http://www.bosch-home.com/us)

\*USA and CAN only. Text and data rates may apply.

## Phone

- > 24-Hour Call Center Access  
 1-800-944-2904

## Warranty

- > One-year Limited Warranty on all Bosch Appliances
- > Lifetime Stainless Steel Rust-through Warranty for Refrigerators

Please review the Limited Product Warranty for all warranty terms and conditions, available at [www.bosch-home.com/us](http://www.bosch-home.com/us) or by calling 1-800-944-2904.



**Bosch Home Appliances**

1901 Main St., Suite 600  
Irvine, CA 92614  
[www.bosch-home.com/us](http://www.bosch-home.com/us)  
[www.bosch-home.ca](http://www.bosch-home.ca)

24-hour call center support in English:

**1-800-944-2904**

©2021 BSH Home Appliances Corporation

All rights reserved.

Bosch is a registered trademark of Robert Bosch GmbH.