



27" 800 Series Wall Ovens

June 2023



BOSCH

Invented for life



Fast Preheat™

Get the oven up to temperature in less time compared to the standard preheat so meals are ready sooner.



Flush or Proud Install

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



Self-Clean

Relax or spend time doing other tasks while the oven cleans itself using the Self-Clean cycle. For busier days, 2 and 3 hour cycles are available in addition to a 4 hour cycle to use when the oven is extra dirty.



QuietClose®

No more slamming the oven door – dampened hinges softly guide the QuietClose® door shut. It's premium engineering that you'll appreciate every time you close your oven.



Convection Multi-Rack

Achieve uniform baking results without the need to rotate bakeware halfway through, so you can keep going with your life – even when using all 3 racks simultaneously.



Telescopic Rack

The full extension Telescopic Rack glides smoothly out for easy accessibility, especially for large or heavy dishes.

Single Wall Oven

HBL8451UC

27" Stainless Steel

- 3.9 ft capacity
- 11 Cooking modes
- Convection Pro
- QuietClose® door
- SteelTouch™ control panel
- Fast Preheat™
- Telescopic rack
- Temperature probe
- Incandescent lights (2)



Double Oven

HBN8651UC












27" Stainless Steel

- 3.9 ft capacity
- 11 Cooking modes
- Convection Pro—upper only
- Probe & Fast Preheat™—upper only
- 3 standard + 1 telescopic oven racks
- QuietClose® door
- SteelTouch™ control panel
- Incandescent lights (2)



Wall Ovens

— Cooking Modes —

Oven Mode	Symbol	Description	Recommended Foods	Usage Tips
Bake		Cooks with dry, heated air	Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles	Best used with a single rack
Roast		Uses more intense heat from upper element, more browning of exterior	Best suited for meats, poultry, less tender cuts of meats and roasting vegetables	Preheat not necessary. Use for cooking bags and covered bakeware
Broil		Uses intense heat radiated from the upper element	Tender cuts of meat (1" or less), poultry, browning bread & casseroles	Preheat oven 3 - 4 minutes. Use with rack in pan to drain fat away. Turn meat once
Warm		Maintains a low temperature in order to keep food hot	Keeping cooked foods at serving temperature	To keep food moist, cover with lid or foil. To keep food dry, do not cover
Proof*		Maintains a low temperature for proofing bread or other yeast doughs.	Rising of bread dough containing yeast	Loosely cover dough with a cloth for rising
Convection Bake*		Similar to Bake, but air is circulated by a fan at the back of the oven	Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads	Reduce temperature 25°F from recipe. Use for 1 or 2 racks of food
Convection Multi-Rack*		Circulates heat uniformly using fan and heating element in the back	Use for biscuits, cookies, cream puffs, cupcakes, dinner rolls, and muffins	Reduce temperature 25°F from recipe. Use for 2 and 3 racks of food
Convection Roast*		Uses lower and more intense heat from upper element than Convection Bake with air circulated by a fan	Tender cuts of meat and poultry. Roasting vegetables. Meats are more juicy and moist than results with Roast mode	Preheat not necessary. Use recipe/cooking chart temperature. Use open roasting pan with rack
Pizza*		Similar to Bake, but air is circulated from a fan at the back of the oven that cycles on and off	All types of pizza - fresh, frozen, prebaked crust, ready-to-bake	Preheat baking stone while preheating. Crispy crust use oven rack. Best browning use dark coated pizza pan
Convection Broil*		Combines intense heat from upper element with fan circulation	Tender cuts of meat (more than 1"), poultry and fish. Not for browning	Preheat oven 3 - 4 minutes. Use with rack in pan to drain fat away. Turn meat once
Frozen Foods*		Uses all the heating elements as well as the convection fan to evenly distribute heat	Frozen convenience foods such as fish sticks, chicken nuggets and french fries.	No preheating required
Eco Chef*		Uses residual heat to reduce energy consumption during cooking	Tender cuts of meat and poultry	Requires use of probe. Allow 5 - 10 minute stand time outside the oven

CAUTION Do not use the Warm mode to warm cold food. Maintain proper food temperature (USDA recommends 140°F or higher). **DO NOT** keep food warm for longer than 1 hour.

* available in some models

— Fast Preheat™ —

- Available on 800 Series Ovens
- All elements are cycled on and off to preheat
- Developed for 1 standard oven rack in oven
- Available on most modes

Preheat Times

Convection Bake 325°F	Convection Multi-Rack 325°F	Bake 350°F
7 ½ min	8 ½ min	9 ½ min



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