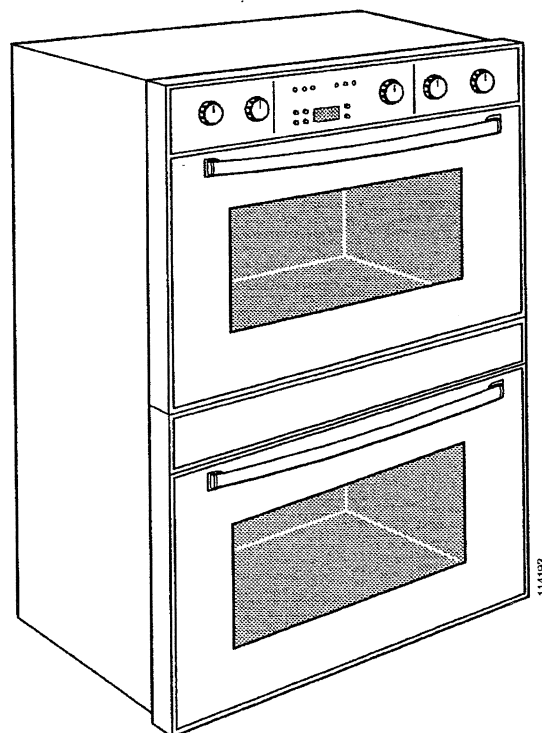
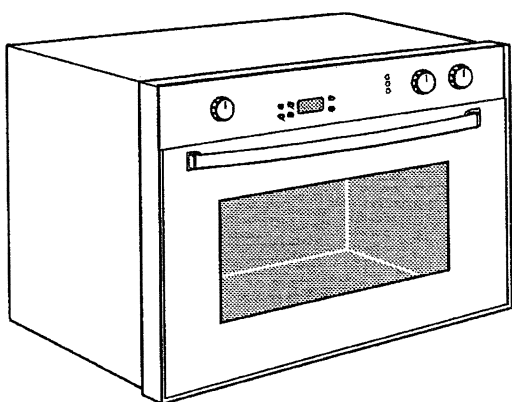


BOSCH

Service Manual



Single & Double Oven
Models HBL 43../44../45..
HBN 44../45..

Conversion of 400/500/600 Series Wall Ovens from 240V to 208V Operation

The conversion of 400/500/600 series wall ovens from 240V to 208V is achieved by removing the “U” shaped connector pin from the single terminal position #1 and inserting it across terminal positions 1 and 2 as explained below.

PROCEDURE:

- ☐ Using a Phillips head screwdriver, remove the back access panel.

(NOTE: Do NOT remove the entire back panel.)

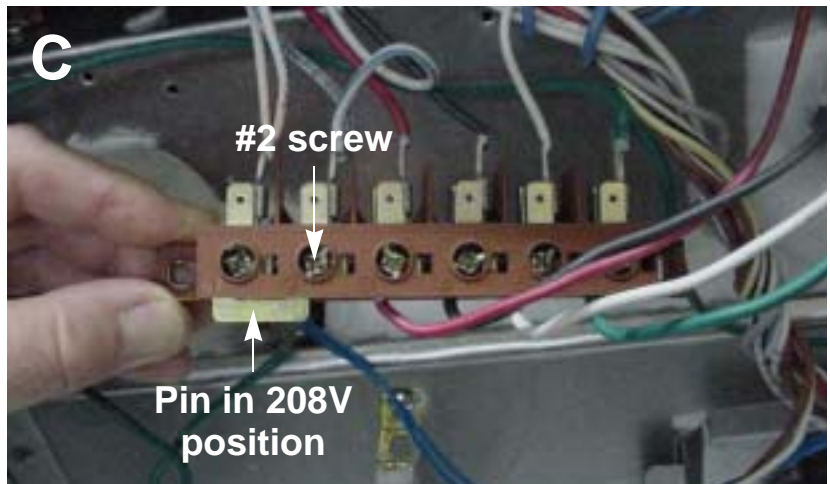
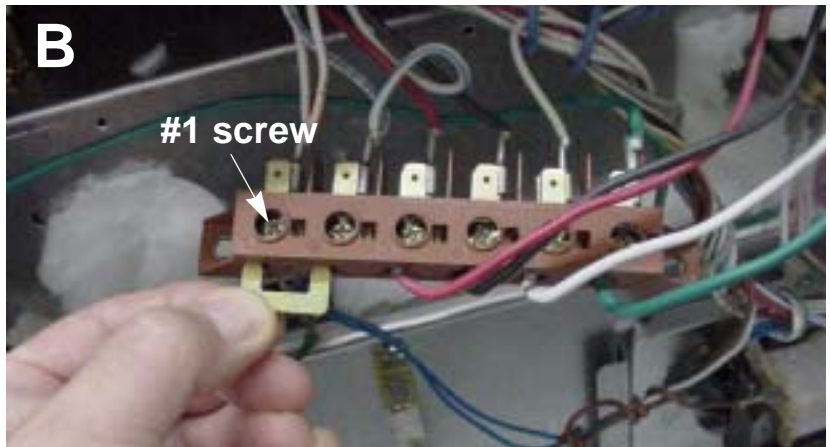
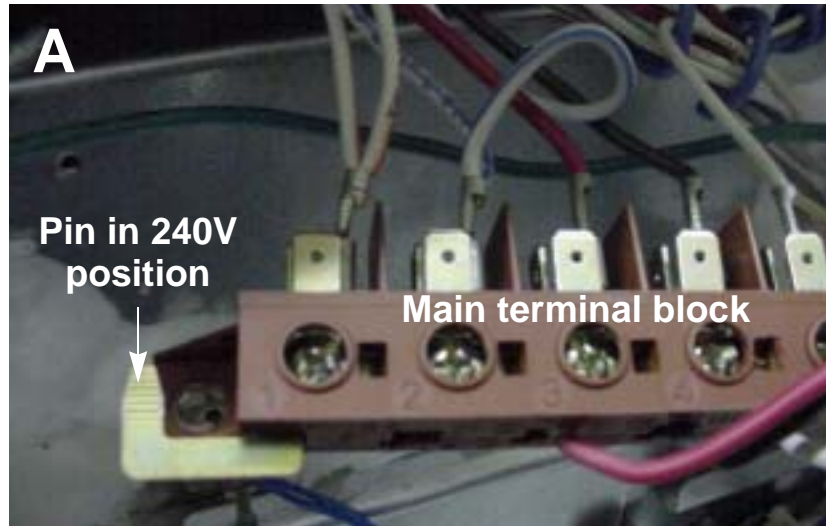
- ☐ Locate the main terminal block and verify that the pin is in the 240V position (A).

- ☐ Unscrew the first screw (in position #1) on the main terminal block and remove the pin (B).

(NOTE: Take care not to drop the pin down into the back panel.)

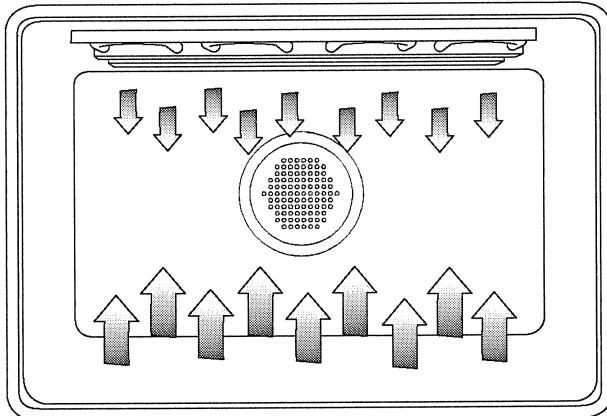
- ☐ Loosen the second screw (in position #2) on the main terminal block and insert the pin into the 208V position (between the first and second screws) (C).

- ☐ Tighten the screws and reattach the back access panel.



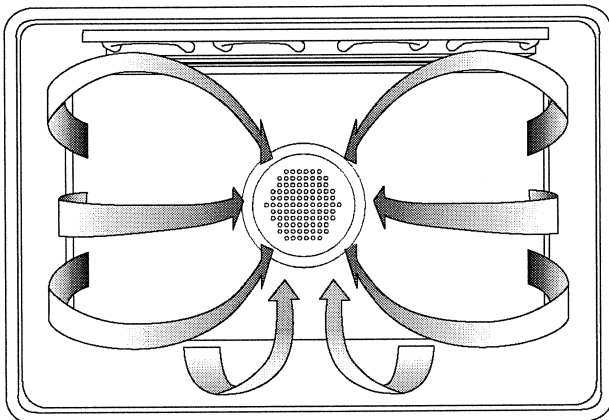
Oven Modes

The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat source during specific modes. The lower element is concealed under the oven floor.



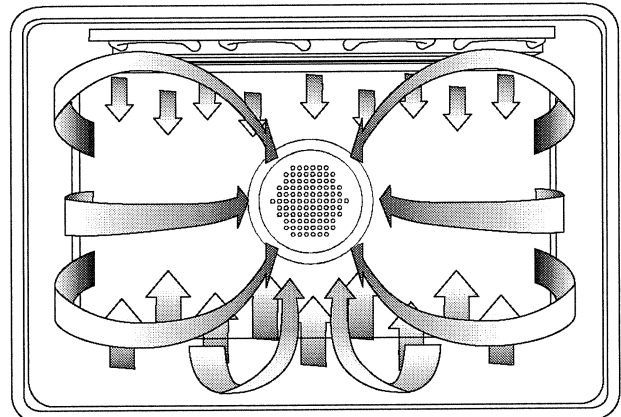
BAKE and WARMING

Baking is cooking with heated air. Both the upper and lower element cycle to maintain the oven temperature. In the Warming mode, the oven will use the lower element to maintain a low temperature to keep food at serving temperature.



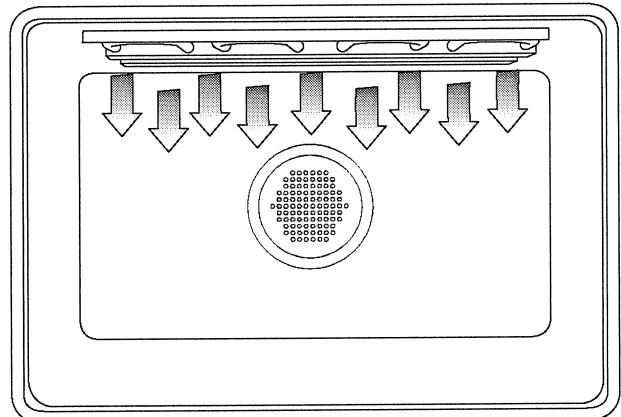
CONVECTION BAKE and DEHYDRATE

Convection Bake cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan. Dehydrating is similar to convection cooking and holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.



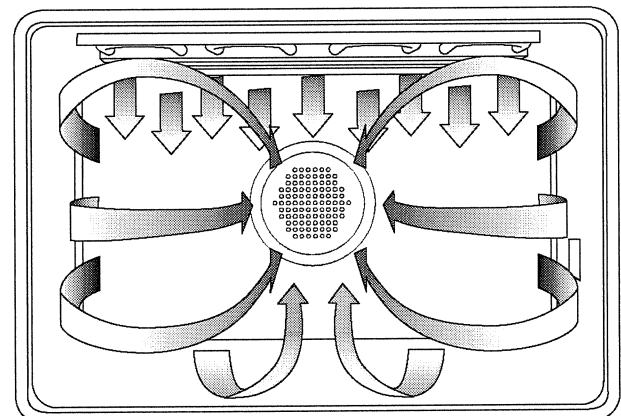
CONVECTION ROAST

Convection Roast uses the top element, bottom element and convection fan.



BROIL

Broiling uses intense heat radiated from the upper element.

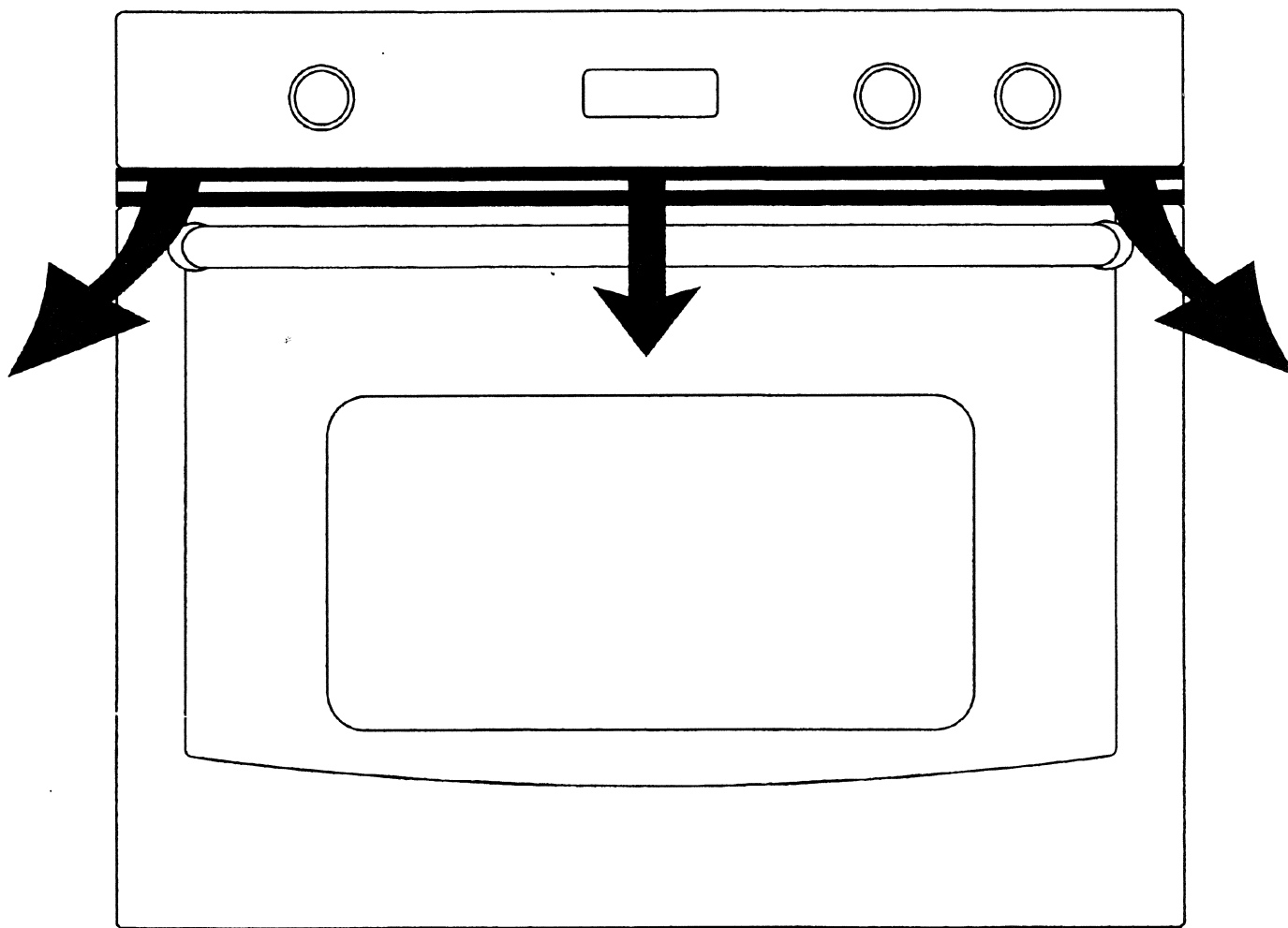


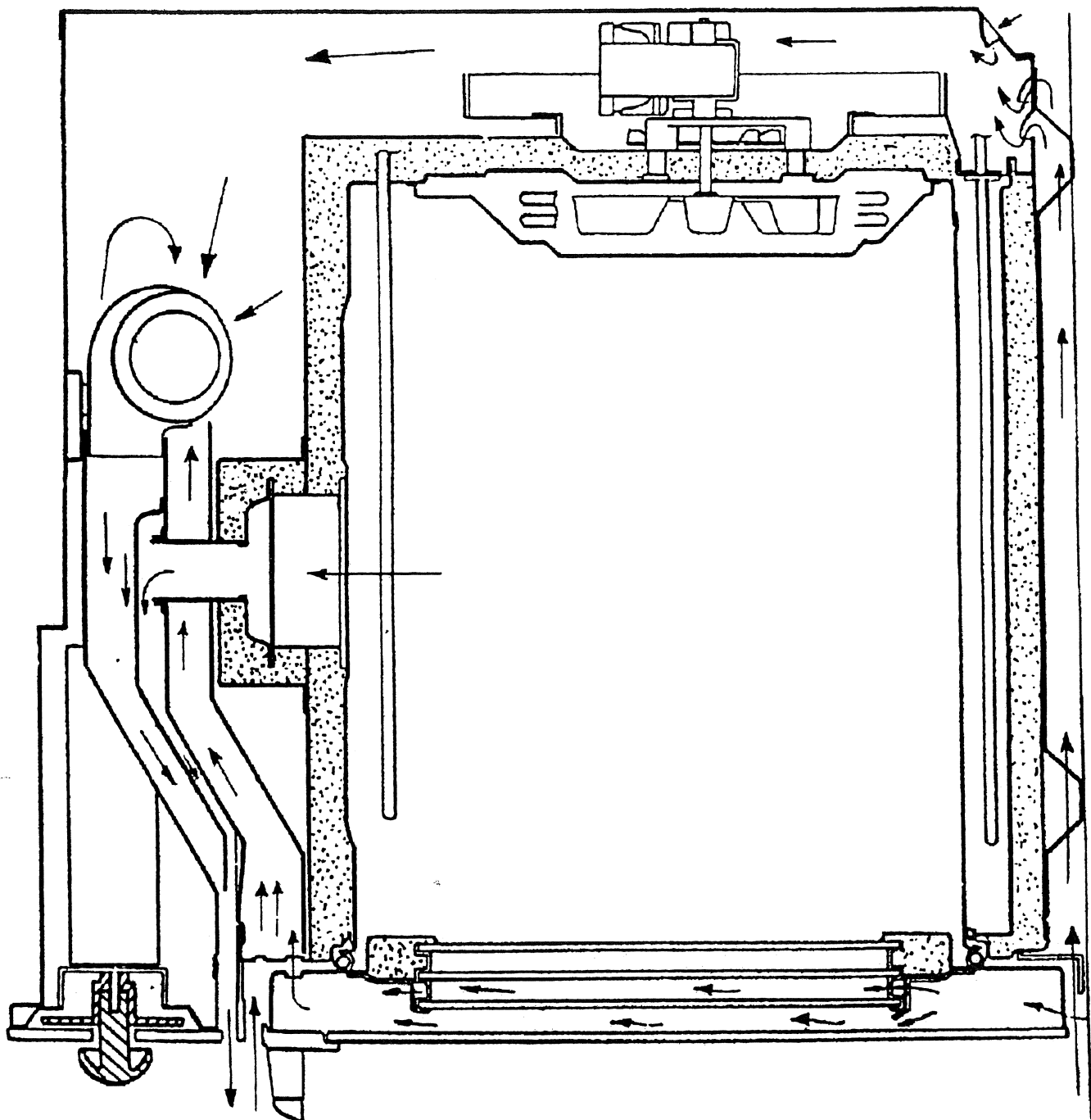
CONVECTION BROIL

Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.

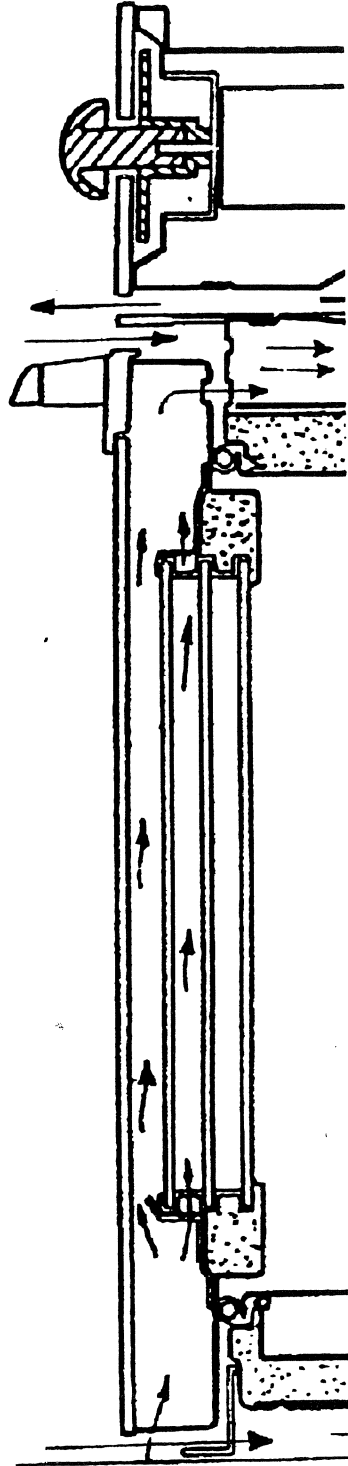
**DIFFERENCES BETWEEN
BOSCH OVENS
SERIES HBL / HBN 600
AND
NEW SERIES HBL / HBN 400**

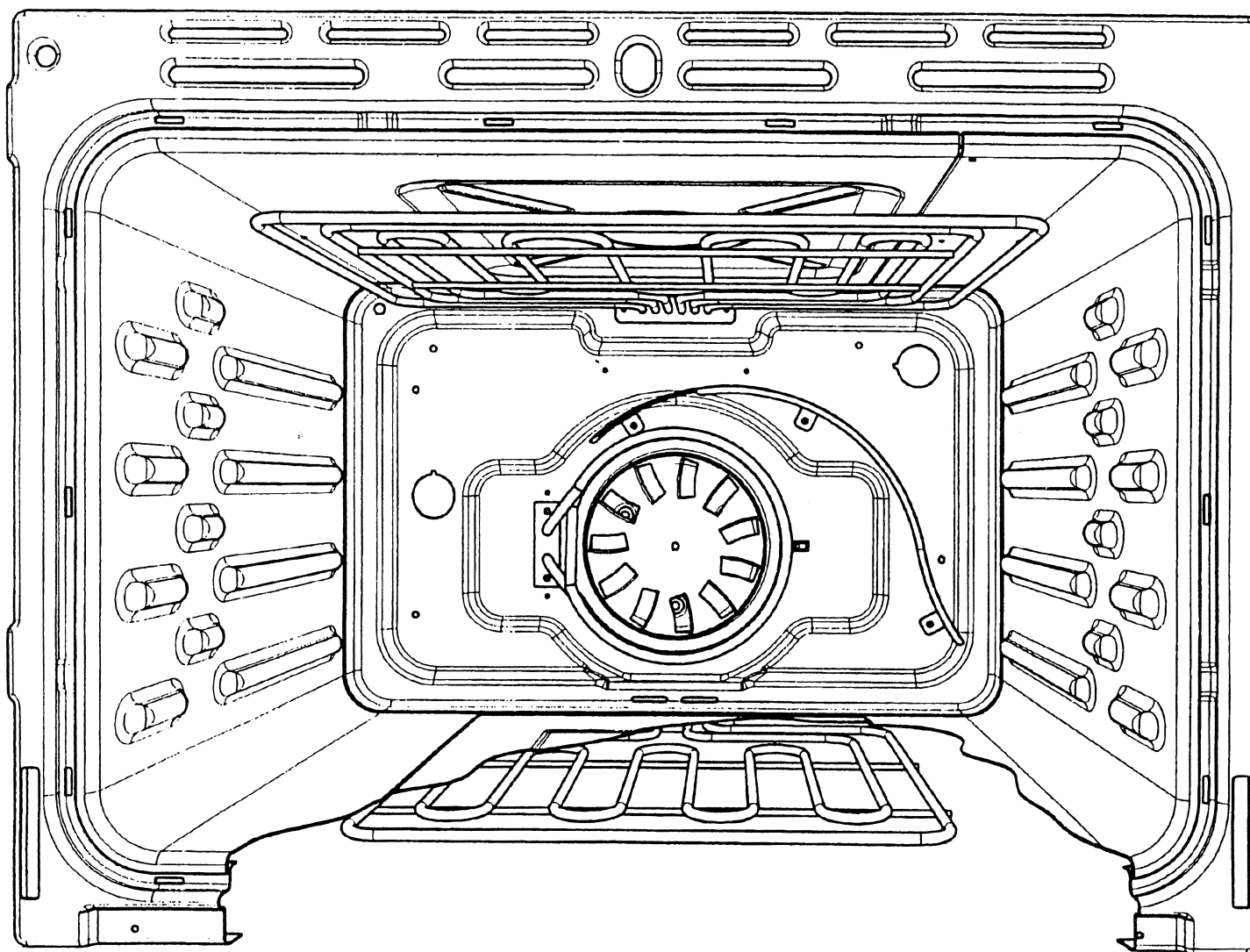
- Door handle same as series HBL / HBN 700
- New knob: protruding instead of push-push
- On stainless steel models new skins for door and control panels
- To improve cooking performances, on the fan baffle one slot is eliminated
- Improved stop position on racks
- Pan support eliminated
- Energy regulator for convection bake eliminated. The temperature swing is larger ($\pm 15^{\circ}\text{F}$ instead of $\pm 7^{\circ}\text{F}$ when set at 350°F)





PATENTED COOL TOUCH DOOR





Heating elements BSH/series 400
-convection system-

 **FULGOR** SpA
ELETTRODOMESTICI

Cooking Time & Temperature Table

Thermal Cooking		Convection Cooking	
Temperature	Time	Temperature	Time
400°	30 Min.	370°	24 Min.
375°	45 Min.	350°	35 Min.
350°	60 Min.	320°	48 Min.
325°	90 Min.	300°	70 Min.

- This time and temperature table can only be an indication and can vary under different conditions!

Note:

Any time set for a recipe under the condition of Thermal Cooking mode should be reduced approximately 10% in the condition of Convection Bake Mode. This measure is based on the condition that the 400 series of BOSCH is equipped with the real European Convection System.

The time table above applies if the user is cooking on only 1 shelf.

Then the cooking time should also be reduced in accordance. E.g. by using only one level in Convection Bake the time should be reduced approximately 20 % as mentioned in a recipe for a Thermal wall oven. This rule applies if the cavity will be used in a preheated condition. If the food will be set in the cool cavity then approx. the same cooking time applies like in a Thermal.

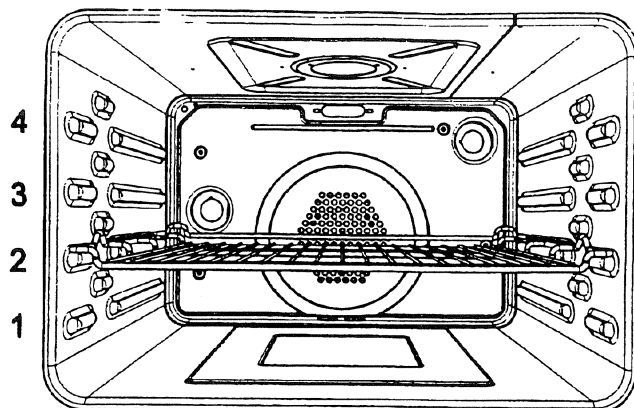
If cooking on 2 or more levels in Convection mode additional time must be added (see corresponding table).

CONVECTION BAKING

Time

Temp.

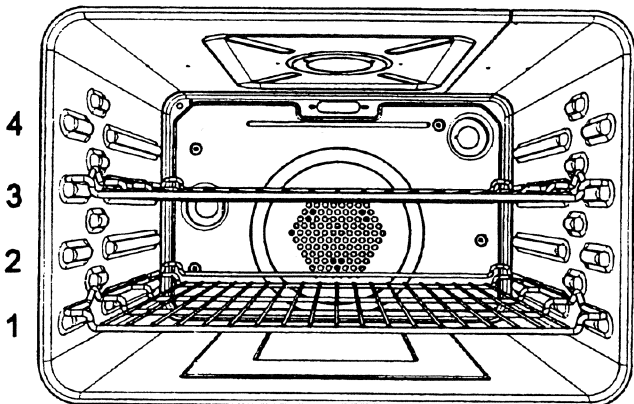
BAKING
1 level



22 min.

350°

BAKING
2 levels

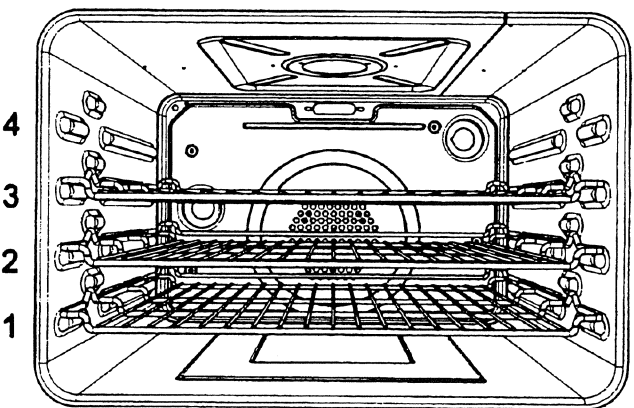


24 min.

330°

28 min.

BAKING
3 levels



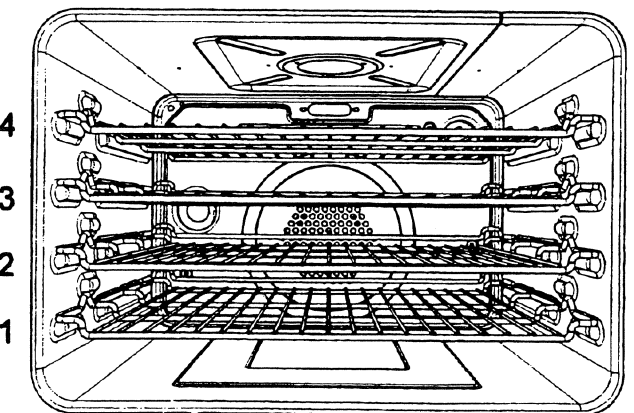
25 min.

320°

28 min.

30 min.

BAKING
4 levels



27 min.

29 min.

31 min.

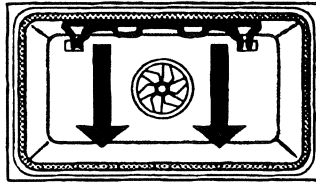
33 min.

320°

Cooking Function Settings

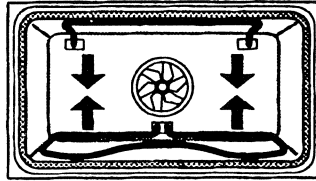
Thermal Oven

Function Information



Broil - Used for broiling.
When set on Broil the two top elements operate whenever heating.

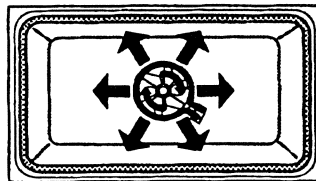
May be used with door open or closed.



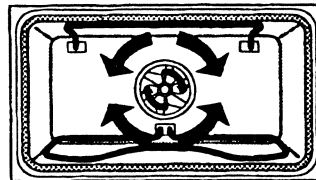
Bake (Roast) - This mode is used for baking, roasting and heating of casseroles, etc. When set on Bake the top element and the bottom element operate whenever heating.

Note: Lower element shown for clarity only. Lower element actually is located below floor of cavity

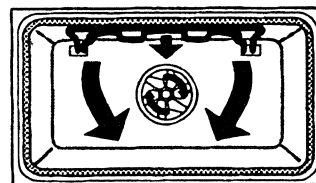
Convection Ovens have following additional cooking functions



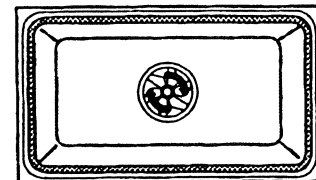
Convection Bake - The most versatile mode for baking and heating a variety of dishes. Also recommended for preparing large quantities of food on several racks.
When set on Convection the rear circular bake element operates whenever heating. Fan operates.



Convection Roast - Use for roasting.
When set on Convection Roast the top element and the bottom element operate whenever heating. Fan operates.



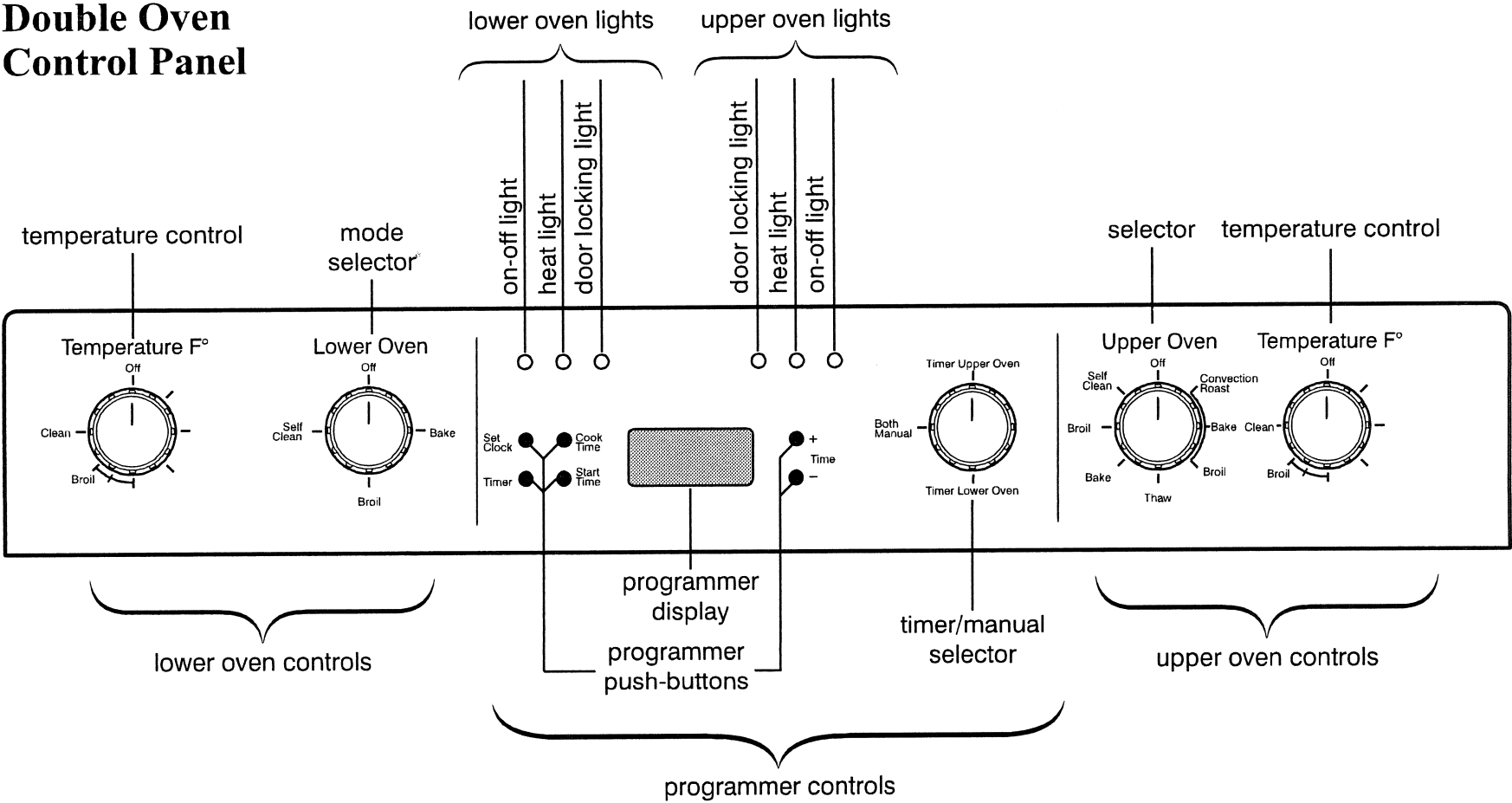
Convection Broil - Use of fish and broiling thick cuts of meat. The door must be closed when Convection Broiling. When set on Convection Broil both top elements operate whenever heating. Fan operates.



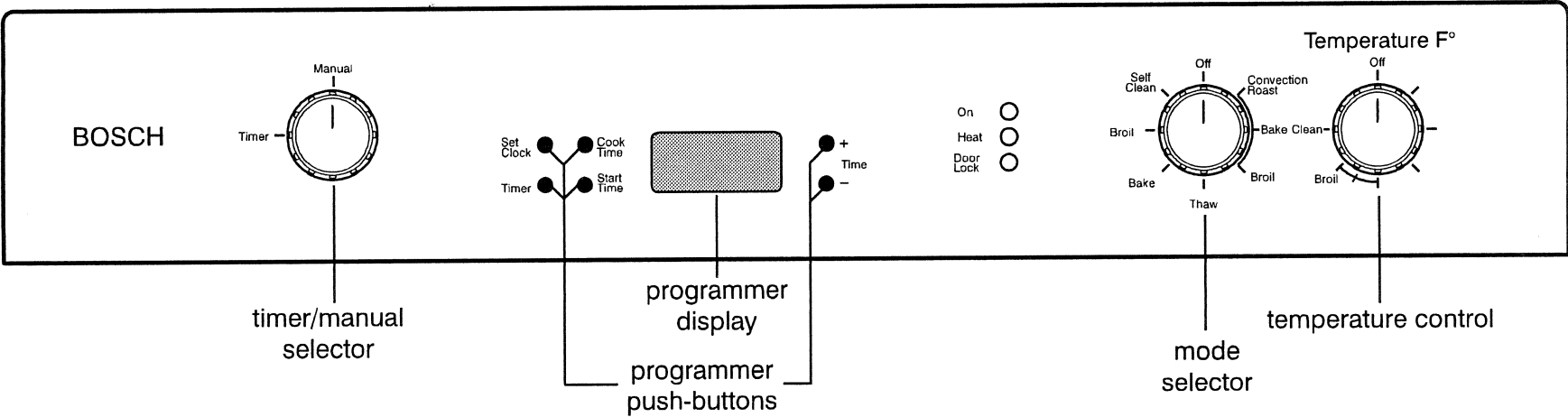
Thaw - Use for defrosting.
When set on Thaw no elements operate, only the fan is on.

Note: Lower element shown for clarity only. Lower element actually is located below floor of cavity

**Double Oven
Control Panel**



Single Oven Control Panel



Set
Clock



Cook
Time



Timer



Start
Time



ON
DELAY

12:22

HR

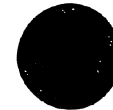
MN

SET ⌚
COOK
START
CLEAN
TIMER



+

Time



-

Guidelines and Hints when using Convection Bake Mode:

1. BSH series 400 allows to use up to 4 levels at one time. This means e.g. that 4 sheets of chocolate chip cookies or four levels of Pizzas can be baked to perfection at the same time.
2. If using more than 1 sheet the temperature must be reduced accordingly. At the same time a few minutes per additional sheet must be added for the cooking process.
3. To reach the best possible results it is important to be aware that the cooking time at the different levels can vary, depending on the levels used.
4. By using more than one level a lot of moisture will occur in the cavity and the door window could collect steam and gets foggy. This is normal and after some minutes the moisture will disappear and the door glass will be clear again.
5. The cookie sheets should always be smaller than the grid to be placed on. One inch distance on each side should be sufficient to allow a good airflow surrounding the food.
6. Improved baking results will be reached by placing a metal bowl with water on the bottom of the cavity during the Convection Bake mode.
7. Many kind of food can be placed in the cold cavity if choosing Convection Cooking modes. But in case of recipes for very sensitive cookies we recommend to place them in the preheated oven. The cavity has reached the set temperature after the preheat indication light turns off the first time.
8. It is important to set the food on the recommended levels when using 1, 2 or 3 levels at the same time.

Use and Settings of the Electronic Timer

The electronic timer is a 12 hour unit without am and pm indication. The timer enables cooking of food with automatic shut-off of the heating elements and works in all cooking modes. Additionally the unit is equipped with a timer function without automatic shut-off function.

To set the electronic timer follow the steps:

1. Set Day Time: Push first the "Set Clock" button and then push the + button to set the correct time. If the + button was pushed too long the time can be adjusted by pushing the - button. After the right time is set the "Set Clock" button must be pushed again within 5 seconds to enter the correct time.
2. Set the Cook Time: Push first the "Cook Time" button and then push the + button to set the desired time for preparing the food. Any necessary adjustments can be made by pushing the - button. After the right "Cook Time" is set the "Cook Time" button must be pushed again within 5 seconds to enter the correct time.
 - Cancellation of the Cook Time can be made by pushing "Cook Time" button twice shortly.
3. Set Start Time: First push the "Start Time" button and then push the + button to set the desired Start Time. Any necessary adjustments can be made by pushing the - button. After the right "Start Time" is set the "Start Time" button must be pushed again within 5 seconds to enter the correct time.
 - Cancellation of the Start Time can be made by pushing "Start Time" button twice shortly.

4. Set Timer: Push first the "Timer" button and then push the + button. Any necessary adjustments can be made by pushing the - button.
After the right "Timer" time is set the "Timer" button must be pushed again within 5 seconds to enter the correct time.

Note:

At the end of the set time an acoustic "Beep" will sound in intervals of ten seconds. After pushing any of the buttons at the electronic timer the "Beep" will stop.
Automatic cooking can only work if the Cooking mode and the right Temperature was selected before.
Double wall oven units are equipped with a selector switch.
The switch can be set in three positions:

- Timer Upper Oven
- Both Manual
- Timer Lower Oven

The electronic timer can either set to control automatically the Upper Oven or alternatively the Lower Oven. In the setting position "Both Manual" in none of the cavities can be cooked automatically.

If e.g. the "Upper Oven" is set automatically then the "Lower Oven" can be operated only manually.

Maintaining And Cleaning

1. To clean the cavity and the inner door never use any metal tool. After the Pyrolytic Cleaning process use only a damped cloth or sponge with dish soap for final cleaning of the surfaces.
2. Grids and cookie sheets must always be removed before using the Selfcleaning mode. Otherwise chromed metal grids will be discolored and not be shiny anymore.
3. The cleaning time can be chosen between 2- 4 hours depending on the level of soil the cavity has collected.
4. If the door gasket has become dirty it should only be cleaned very carefully with a damped and soaped rag. Consider that the Selfcleaning process will not clean the gasket.
5. Particles or dust between the glass layers of the door window can only be cleaned after disassembling of the complete door. This operation should only be done by an authorized service technician.
6. The front surface of the unit should be cleaned only with soapy water and a rag or sponge.
7. Stainless steel panels must be carefully cleaned with a soft damped rag or sponge and dish soap. Never use any rubbing materials like metal wool, abrasive sponges or scouring pads of any type. This will create shiny marks or scratches which never can be repaired and will remain. Clean the stainless steel panels always only in one direction and follow the satinated structure on the panels.

2CH/426
MSW

4CH/259
CSW

POS.	1	
TIMER	1a	
MANUAL	X	

POS.	1 1a	2 2a	4 4a
0 (OFF)			
>0-500 P			X
SELF CLEAN	X	X	

CF: Cooling fan
TR: Transformer 120V-12V 40W
ONL: On/Off warning light
LDL: Locking door warning light
THL: Thermostat warning light
MSW: Manual switch
LM: Locking motor
DRM: Door microswitch
DWM: Down microswitch
UM: Up microswitch
TP: Test point
RB: Relay board
TB: Terminal block

68000	77000
1750W	1750W
348W(111V)	348W(111V)
1400W	1400W
1200W	1400W
400W	600W

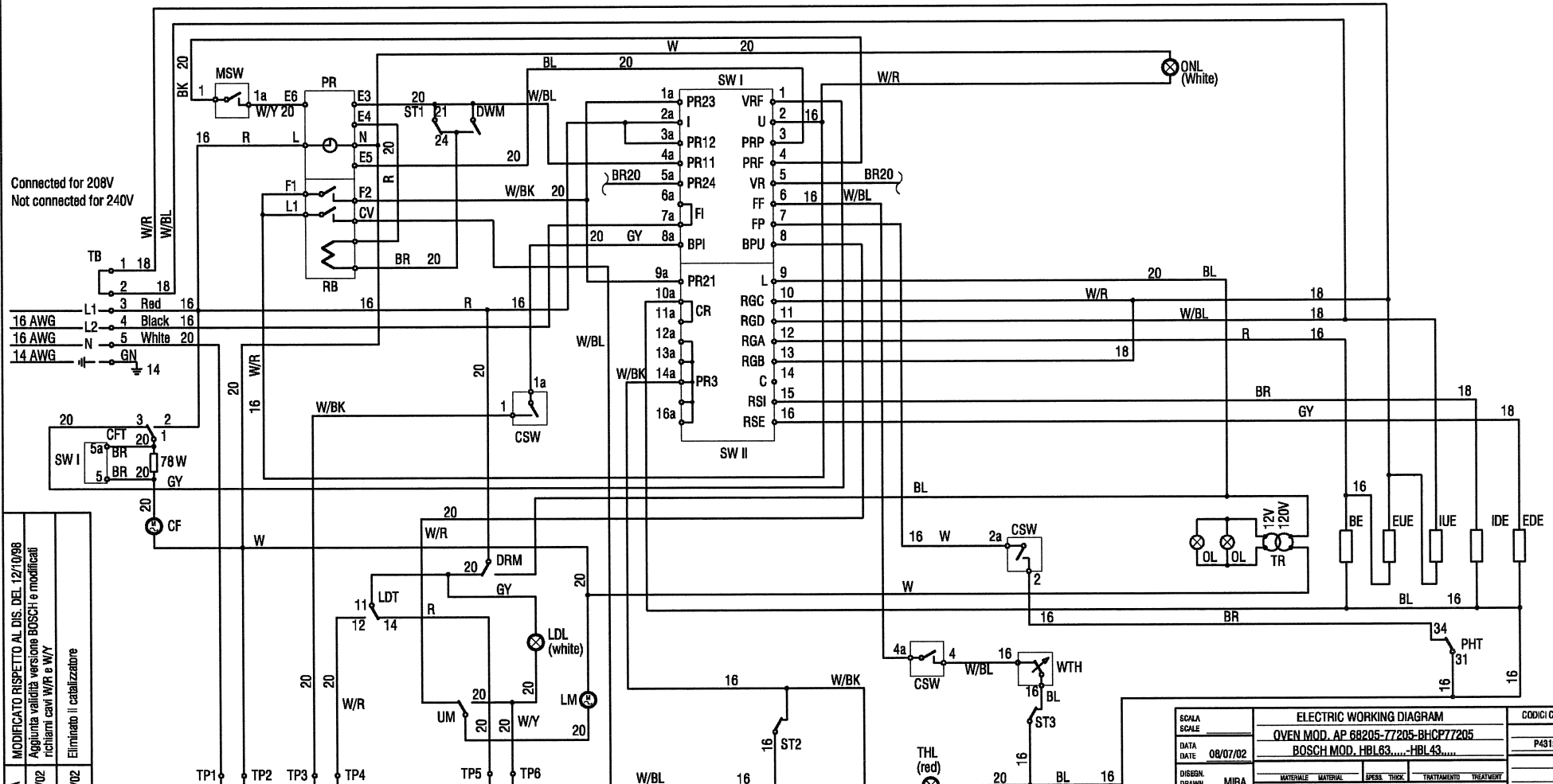
SW"

SELF CLEAN


Pos.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
	1a	2a	3a	4a	5a	6a	7a	8a	9a	10a-11a	12a	13a	14a	—	16a	
0																
1	X	X		X		X			X				X		X	X
2	X	X		X		X			X	X		X				
3	X	X	X		X		X	X			X	X		X		X

R	Red	22	GN	Green	55
W	White	99	W/BL	White/Blue	69
BK	Black	00	W/BK	White/Black	09
BL	Blue	66	W/R	White/Red	29
BR	Brown	11	W/Y	White/Yellow	49
GY	Grey	90			

Connected for 208V
Not connected for 240V

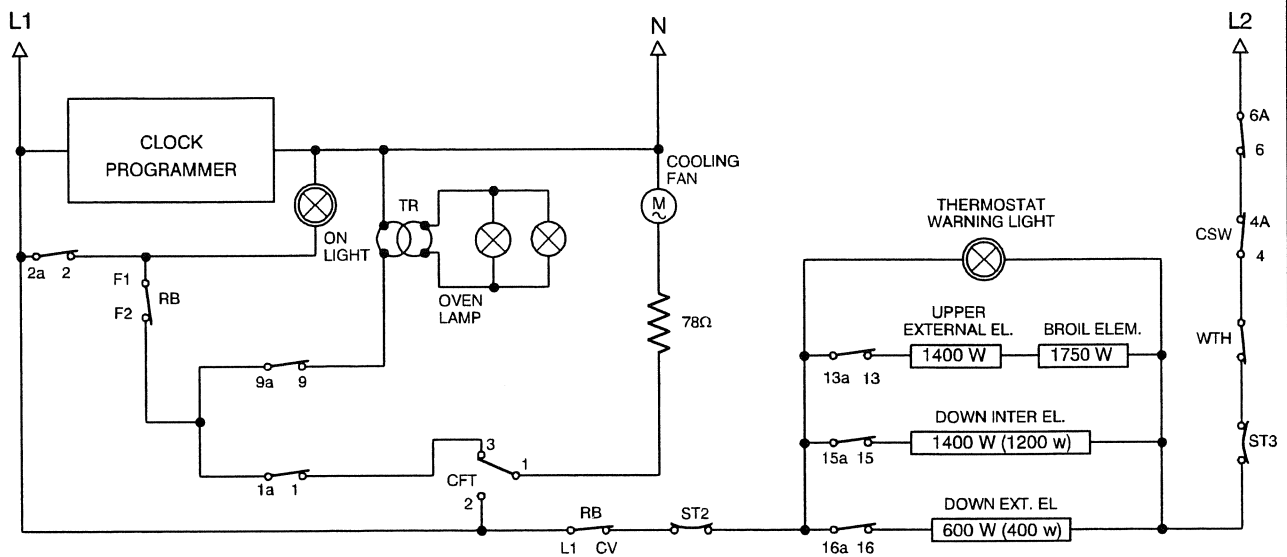


DATA	MODIFICATO RISPETTO AL DIS. DEL 12/10/98
22/01/02	Aggiunta validità versione BOSCH e modificati richiami cavi W/R e W/Y
08/07/02	Eliminato il catalizzatore

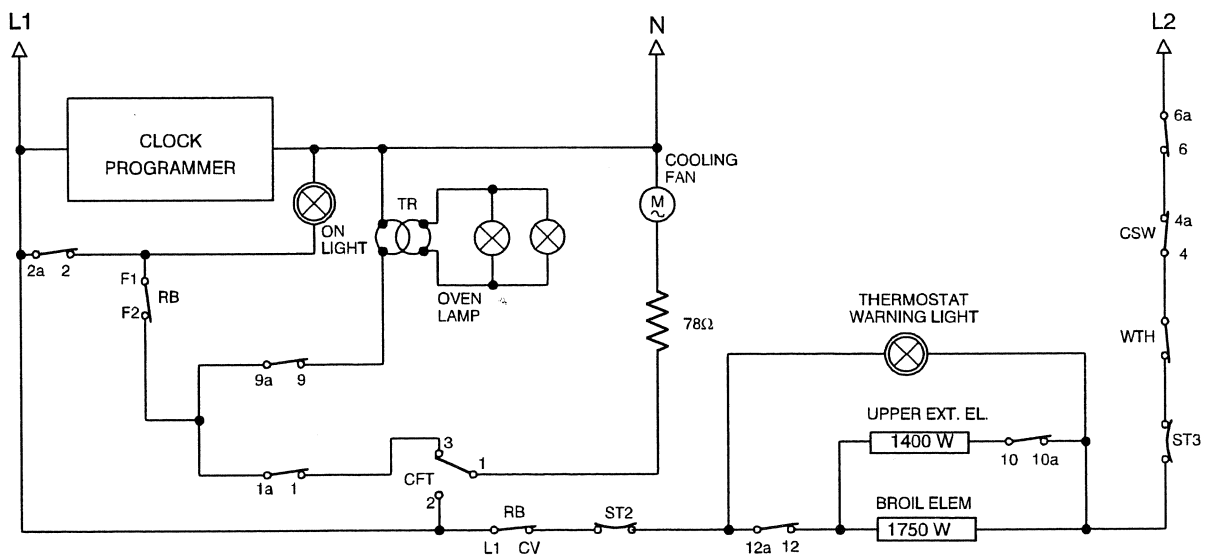
SCALA SCALE	ELECTRIC WORKING DIAGRAM				CODICI CODES
DATA DATE	OVEN MOD. AP 68205-77205-BHCP77205 BOSCH MOD. H.RL43.....H.RL43.....				P4315
DISSEG DRAWN	MIRA	MATERIALI MATERIAL	SPEC. TECH.	TRATTAMENTI TREATMENT	
VISTO SIGN	 S.p.A. Elettrodomestici				Gallarate - Italia

BOSCH PYROLITIC OVEN MOD. HBL 43_A UC HBN 43_A UC

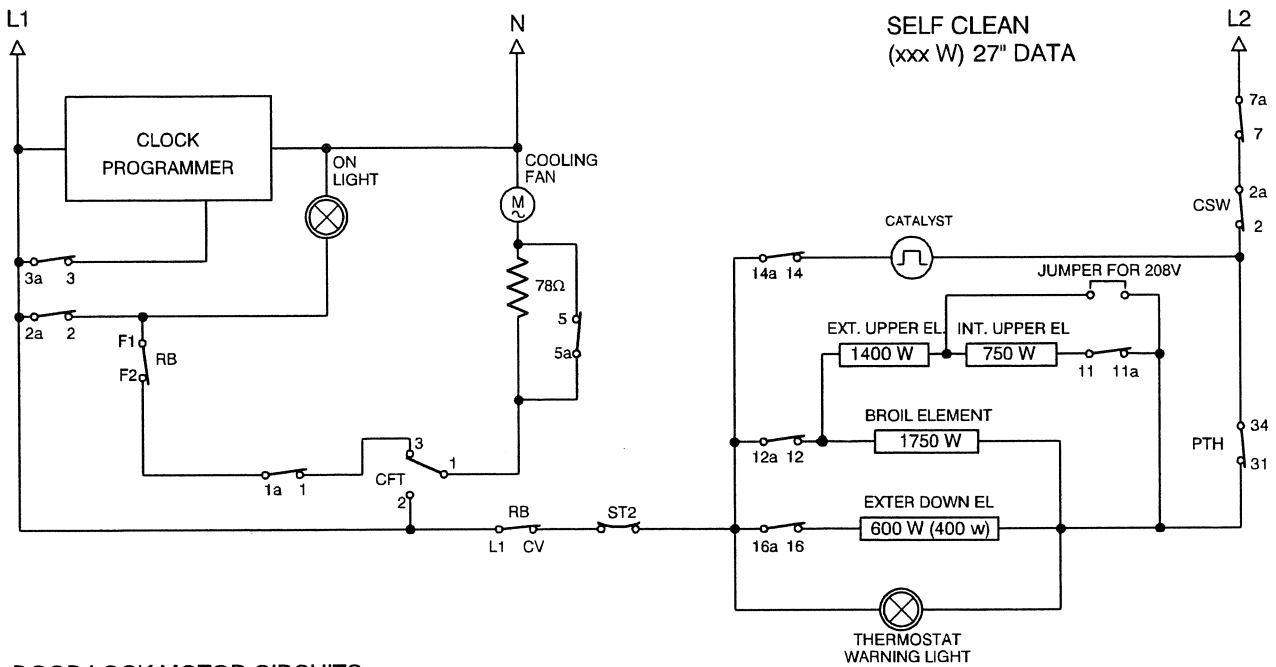
BAKE
(xxx W) 27" DATA



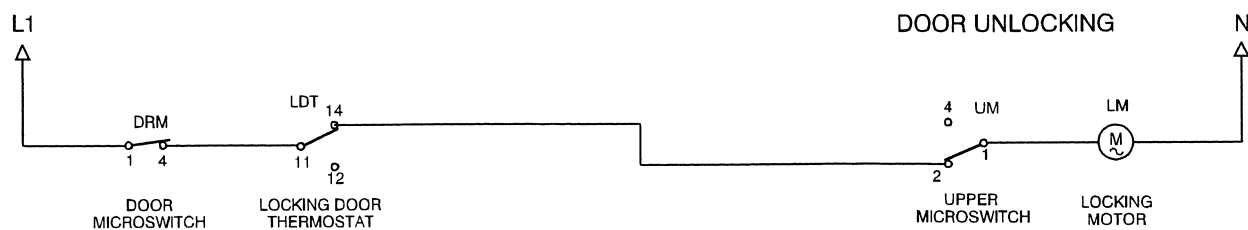
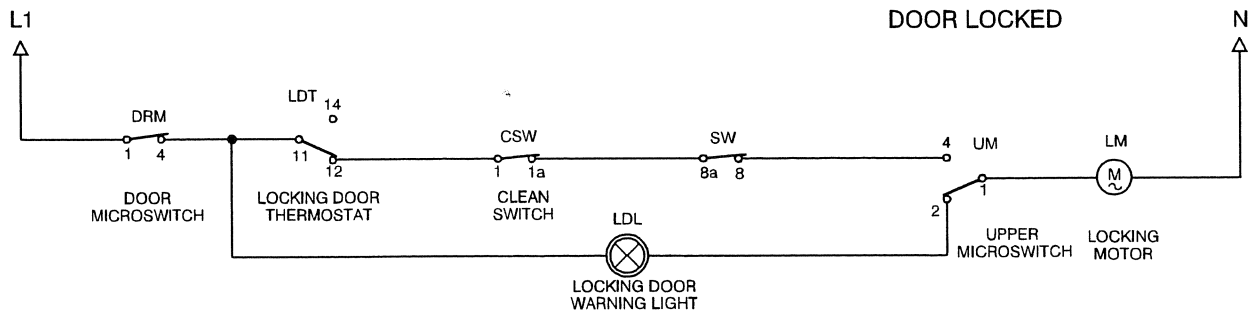
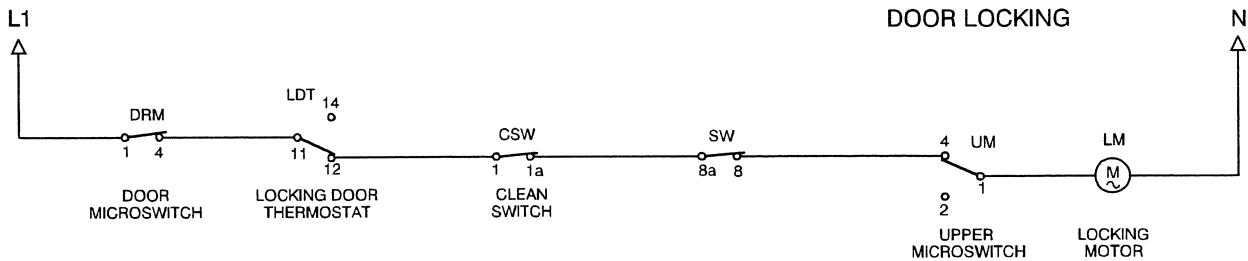
BROIL



BOSCH PYROLITYC OVEN MOD. HBL 43_A UC HBN 43_A UC



DOOR LOCK MOTOR CIRCUITS



20CH/17MZ

20CH/17MZ

		PR11 - PRF	PR12 - PRP	FI - FP	FI - FV	FI - FF	PR23 - VRF	PR24 - VR	PR21 - L	BPI - BPU	PR22 - MV	CR - RGC	CR - RGD	PR3 - RGA	PR3 - RGB	PR3 - C	PR3 - RV	PR3 - RSI	PR3 - RSE	I - U	
SW'	POS.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
		1a	2a	3a	—	5a	6a	7a	8a	9a	10a	11a	12a	13a	—	15a	16a	—	18a	19a	20a
OFF	0																				X
CONV. ROAST	1	X				X	X		X		X				X			X	X	X	
CONV. BAKE	2	X			X	X	X	X	X		X						X			X	
CONV. BROIL	3	X				X	X	X	X		X	X		X						X	
THAW	4	X					X	X	X		X									X	
BAKE	5	X				X	X	X	X						X			X	X	X	
BROIL	6	X				X	X	X	X			X		X						X	
SELF CLEAN	7		X	X			X	X		X	X		X	X		X			X	X	

SW''

2CH/426
MSW

POS.	1	1a
TIMER		
MANUAL	X	

4CH/259
CSW

POS.	1	2	4
	1a	2a	4a
0 (OFF)			
>0-500 F			X
SELF CLEAN	X	X	

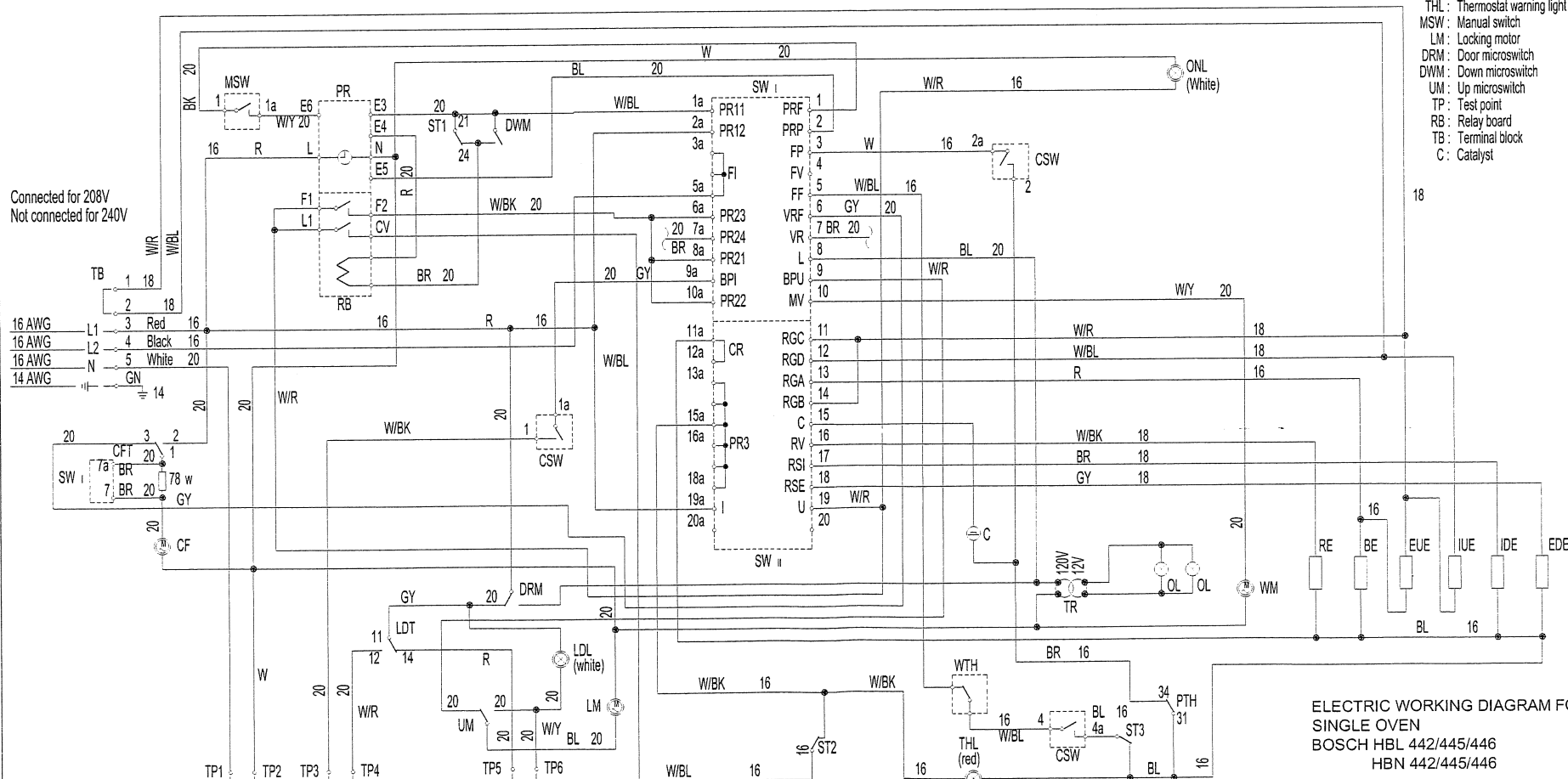
WIRE COLOR CODE					
R	Red	22	GN	Green	55
W	White	99	W/BL	White/Blue	69
BK	Black	00	W/BK	White/Black	09
BL	Blue	66	W/R	White/Red	29
BR	Brown	11	W/Y	White/Yellow	49
GY	Grey	90			

NOTE: THE NUMBERS 14-16-18-20 INDICATE THE SECTION OF THE WIRES (AWG)

PR : Programmer
 SW : Switch-commutator
 CSW : Clean switch
 OL : Oven lamp 12V-20W
 WTH : Working thermostat
 CFT : Cooling fan thermostat
 LDT : Locking door thermostat
 PTH : Pyrolytic thermostat
 ST : Safety thermostat
 BE : Broil element
 RE : Ring element
 IUE : Internal up element
 EUE : External up element
 IDE : Internal down element
 EDE : External down element
 CF : Cooling fan
 WM : Working motor

6800W	7700W
1750W	1750W
2500W	2500W
348W(111V)	348W(111V)
1400W	1400W
1200W	1400W
400W	600W

TR : Transformer 40W 120V-12V
 ONL : On/Off warning light
 LDL : Locking door warning light
 THL : Thermostat warning light
 MSW : Manual switch
 LM : Locking motor
 DRM : Door microswitch
 DWM : Down microswitch
 UM : Up microswitch
 TP : Test point
 RB : Relay board
 TB : Terminal block
 C : Catalyst

Connected for 208V
Not connected for 240V

ELECTRIC WORKING DIAGRAM FOR
 SINGLE OVEN
 BOSCH HBL 442/445/446
 HBN 442/445/446

[illegible]

BOSCH PYROLITYC OVEN MOD. HBL 44_A UC HBN 44_A UC

CONV. ROAST
(xxx W) 27" DATA

L1

CLOCK PROGRAMMER

ON LIGHT

TR

OVEN LAMP

WORKING MOTOR

COOLING FAN

78Ω

THERMOSTAT WARNING LIGHT

UPPER EXTERNAL EL. 1400 W

BROIL ELEM. 1750 W

DOWN INTER EL. 1400 W (1200 w)

DOWN EXT. EL. 600 W (400 w)

ST2

ST3

WTH

CSW

L2

CONV. BAKE

L1

CLOCK PROGRAMMER

ON LIGHT

TR

OVEN LAMP

WORKING MOTOR

COOLING FAN

78Ω

THERMOSTAT WARNING LIGHT

RING ELEM. 2500 w

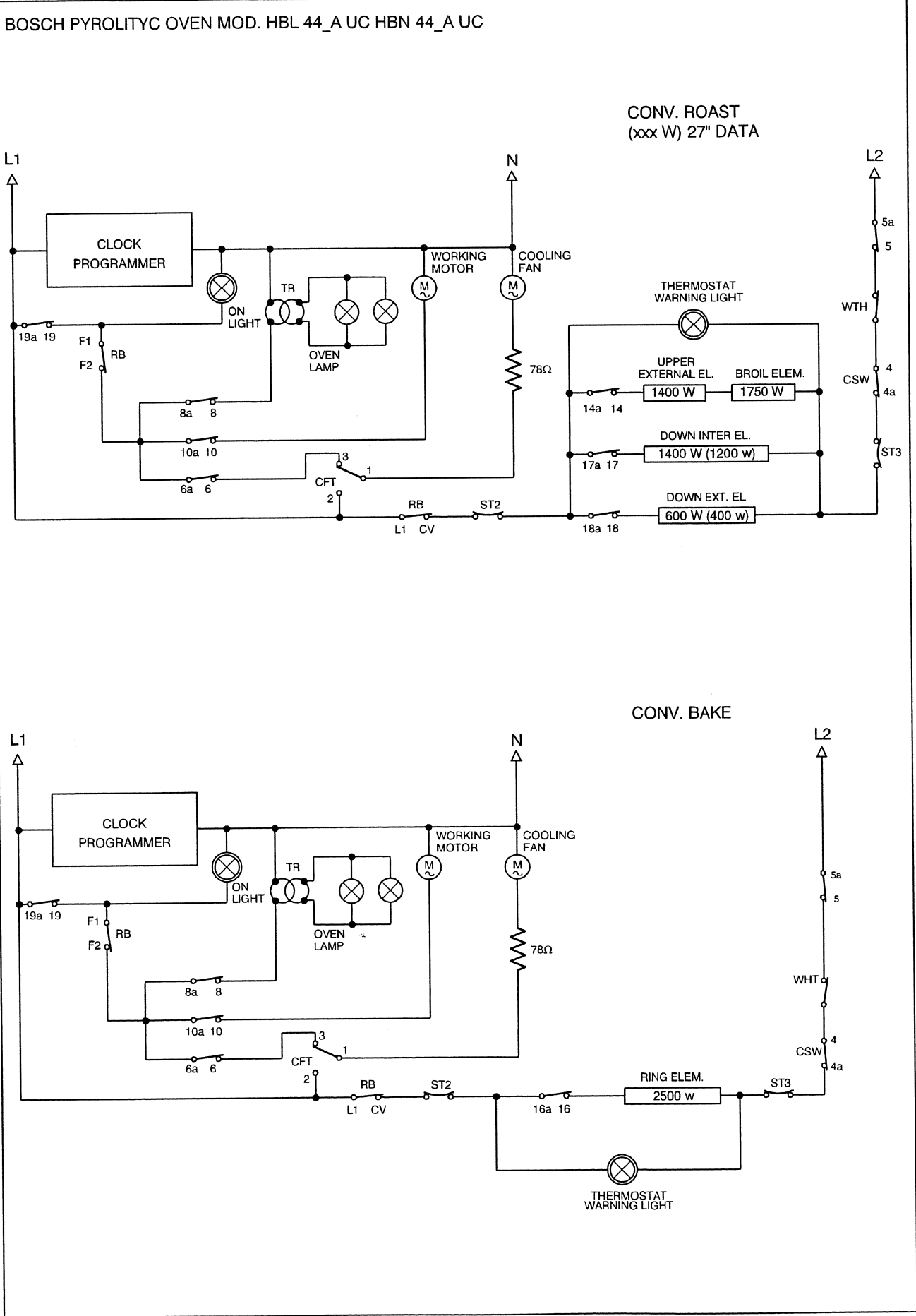
ST2

ST3

WHT

CSW

L2



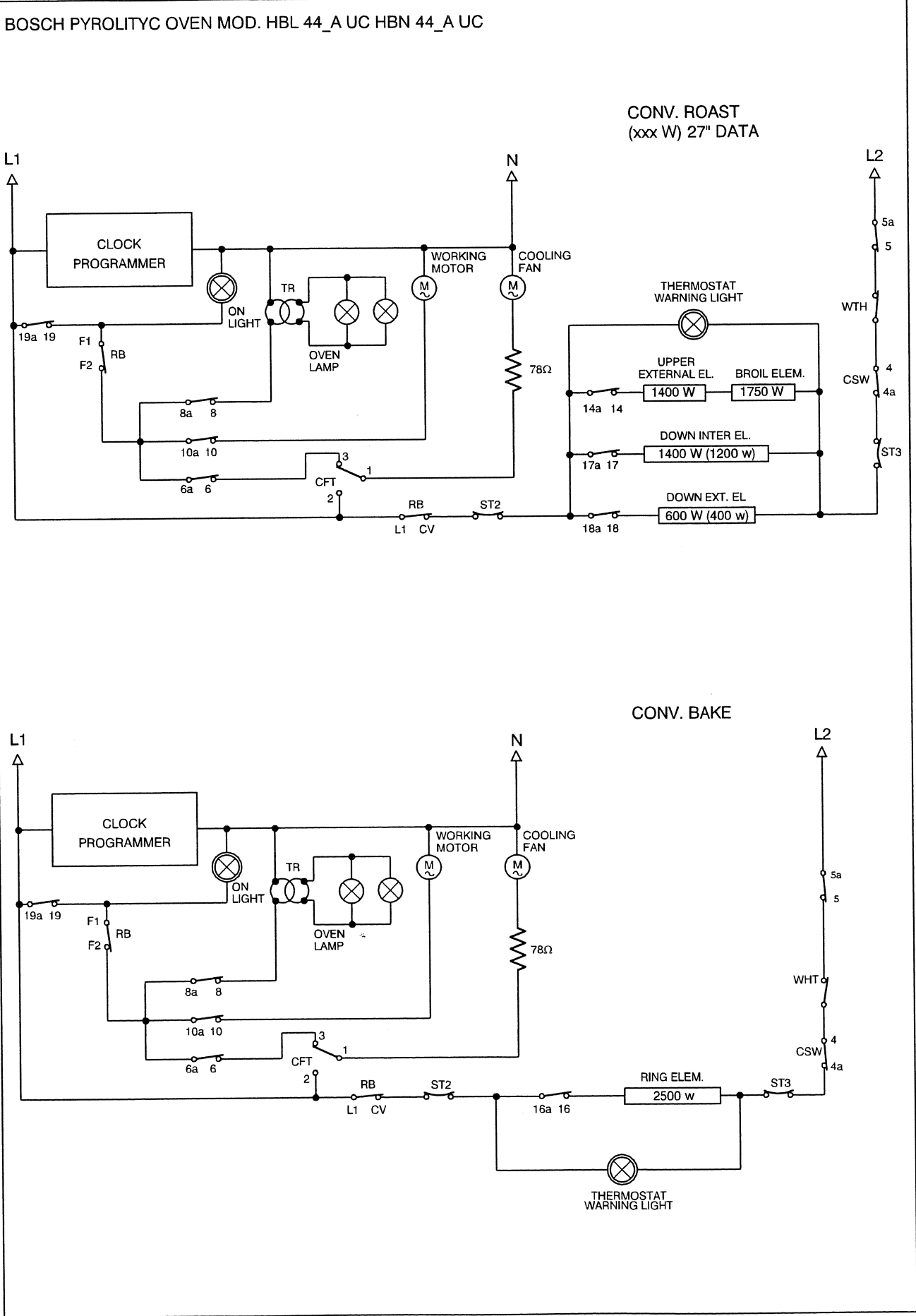
BOSCH PYROLITYC OVEN MOD. HBL 44_A UC HBN 44_A UC

CONV. ROAST
(xxx W) 27" DATA

Wiring diagram for the Bosch Pyrolityc Oven Mod. HBL 44_A UC in Conv. Roast mode. The diagram shows the electrical connections for the clock programmer, on light, oven lamp, working motor, cooling fan, and various heating elements. The power supply is L1 (line) and N (neutral). The clock programmer controls the on light and the oven lamp. The oven lamp is controlled by a transformer (TR) and a switch (F1). The working motor is controlled by a switch (F2). The cooling fan is controlled by a switch (F2) and a 78Ω resistor. The heating elements are controlled by switches (ST2, ST3) and include: Upper External EL. (1400 W), Broil Elem. (1750 W), Down Inter EL. (1400 W (1200 w)), and Down Ext. EL. (600 W (400 w)). The diagram also shows the connection to the L2 line and the WTH (Warning Thermistor) and CSW (Control Switch) terminals.

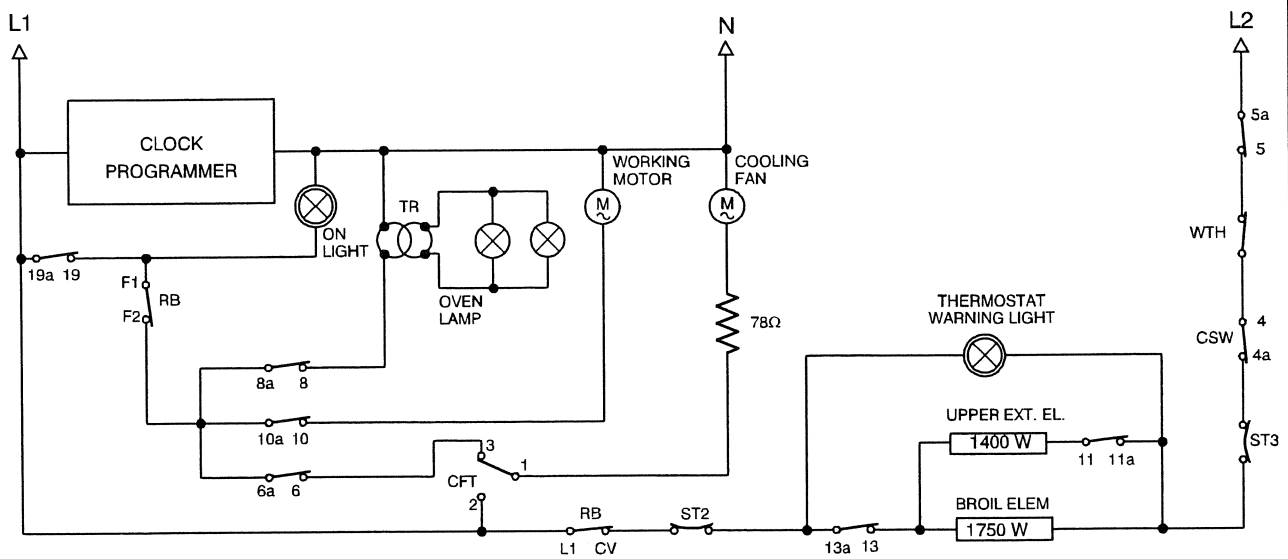
CONV. BAKE

Wiring diagram for the Bosch Pyrolityc Oven Mod. HBL 44_A UC in Conv. Bake mode. The diagram shows the electrical connections for the clock programmer, on light, oven lamp, working motor, cooling fan, and the ring element. The power supply is L1 (line) and N (neutral). The clock programmer controls the on light and the oven lamp. The oven lamp is controlled by a transformer (TR) and a switch (F1). The working motor is controlled by a switch (F2). The cooling fan is controlled by a switch (F2) and a 78Ω resistor. The ring element is controlled by a switch (ST2) and a 2500 W heating element. The diagram also shows the connection to the L2 line and the WTH (Warning Thermistor) and CSW (Control Switch) terminals.

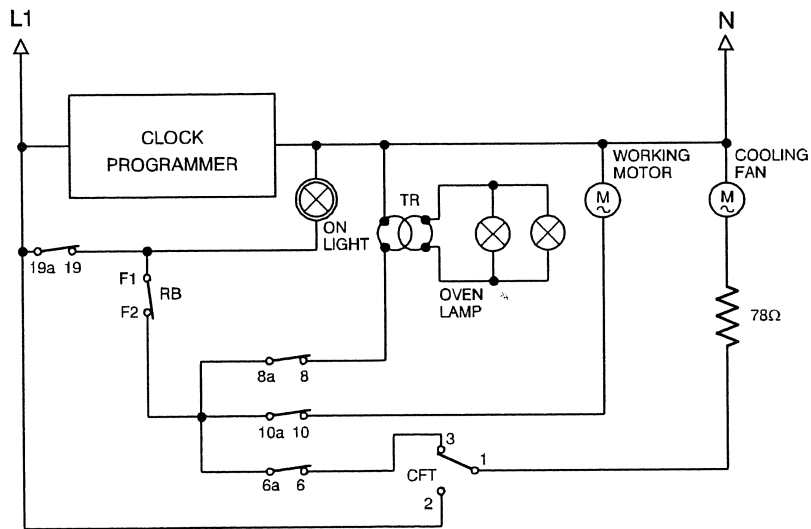


BOSCH PYROLITYC OVEN MOD. HBL 44_A UC HBN 44_A UC

CONV. BROIL

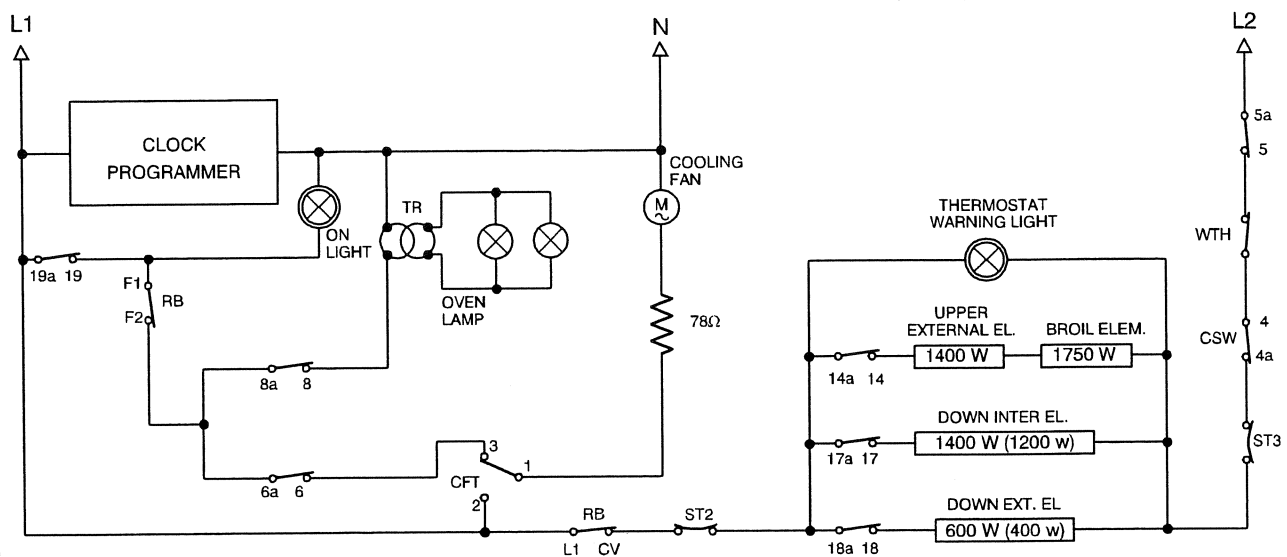


THAW

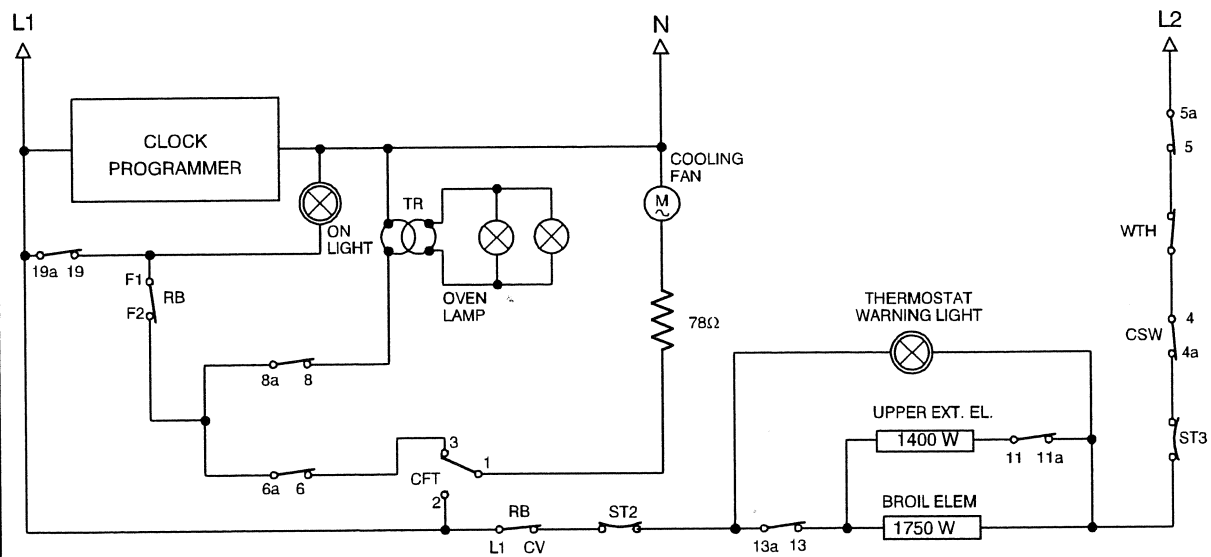


BOSCH PYROLITYC OVEN MOD. HBL 44_A UC HBN 44_A UC

BAKE
(xxx W) 27" DATA



BROIL



The image displays three electrical circuit diagrams for a door locking system, showing the sequence of events from locking to unlocking.

DOOR LOCKING: This diagram shows the initial state where the door is unlocked. The circuit starts at L1 and goes through the DOOR MICROSWITCH (DRM, terminals 1 and 4), the LOCKING DOOR THERMOSTAT (LDT, terminals 11 and 12), the CLEAN SWITCH (CSW, terminals 1 and 1a), and the SWI (terminals 9a and 9). It then passes through the UPPER MICROSWITCH (UM, terminals 4 and 1) and the LOCKING MOTOR (LM) before returning to the neutral line (N). The UM switch is shown in its open position.

DOOR LOCKED: This diagram shows the state after the door has been locked. The circuit is identical to the first, but the LOCKING DOOR THERMOSTAT (LDT) is now closed, allowing current to flow through the LOCKING DOOR WARNING LIGHT (LDL, represented by a circle with an 'X') which is connected between the LDT and the UM switch. The UM switch remains open.

DOOR UNLOCKING: This diagram shows the state when the door is being unlocked. The LOCKING DOOR THERMOSTAT (LDT) is now open, and the LOCKING MOTOR (LM) is shown with a tilde symbol inside a circle, indicating it is running. The UPPER MICROSWITCH (UM) is now closed, completing the circuit for the motor.

20CH/17MZ

SW1	POS.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
OFF	0																				
CONV. ROAST	1	X																			
CONV. BAKE	2	X																			
CONV. BROIL	3	X																			
THAW	4	X																			
BAKE	5	X																			
BROIL	6	X																			
SELF CLEAN	7	X	X																		

WIRE COLOR CODE	POS.	1a	2a	4a
R Red	55			
W White	55			
BL Black	55			
BR Brown	55			
GY Grey	55			

NOTE: THE NUMBERS 10-12-14-16-18-20 INDICATE THE SECTION OF THE WIRES (AWG)

SW2	POS.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
DOWN OVEN	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
MANUAL	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
UP OVEN	3	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

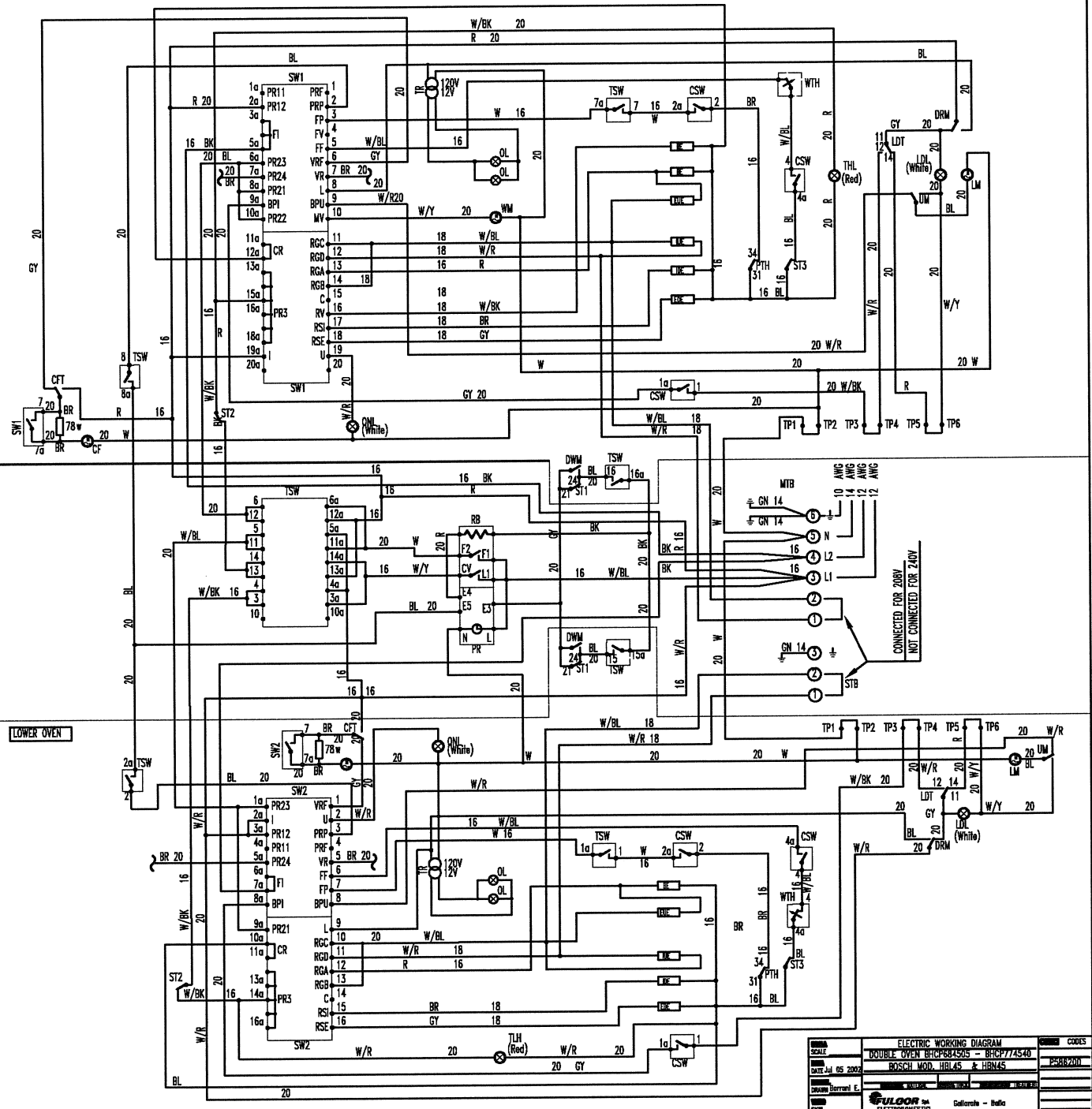
16CH/127

SW2	POS.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
OFF	0																
BAKE	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
BROIL	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
SELF CLEAN	3	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

PR : Programmer
 SW : Switch-commutator
 CSW : Clean switch
 OL : Oven lamp
 WTH : Working thermostat
 CFT : Cooling fan thermostat
 LDT : Locking door thermostat
 PTH : Pyrolytic thermostat
 ST : Safety thermostat
 BE : Bait element
 RE : Ring element
 IUE : Internal up element
 EUE : External up element
 IDE : Internal down element
 EDE : External down element
 CF : Cooling fan
 WM : Working motor
 MTB : Main terminal block
 ONL : On/Off warning light
 LDL : Locking door warning light
 THL : Thermostat warning light
 STB : Service terminal block
 LM : Locking motor
 DRM : Door microswitch
 DWM : Down microswitch
 UPM : Up microswitch
 TP : Test point
 RB : Relays board
 TSW : Timer switch commutator
 TR : Transformer

680000	770000
1750W	1750W
2500W	2500W
3480W(11V)	3480W(11V)
1200W	1200W
1200W	1200W
400W	600W

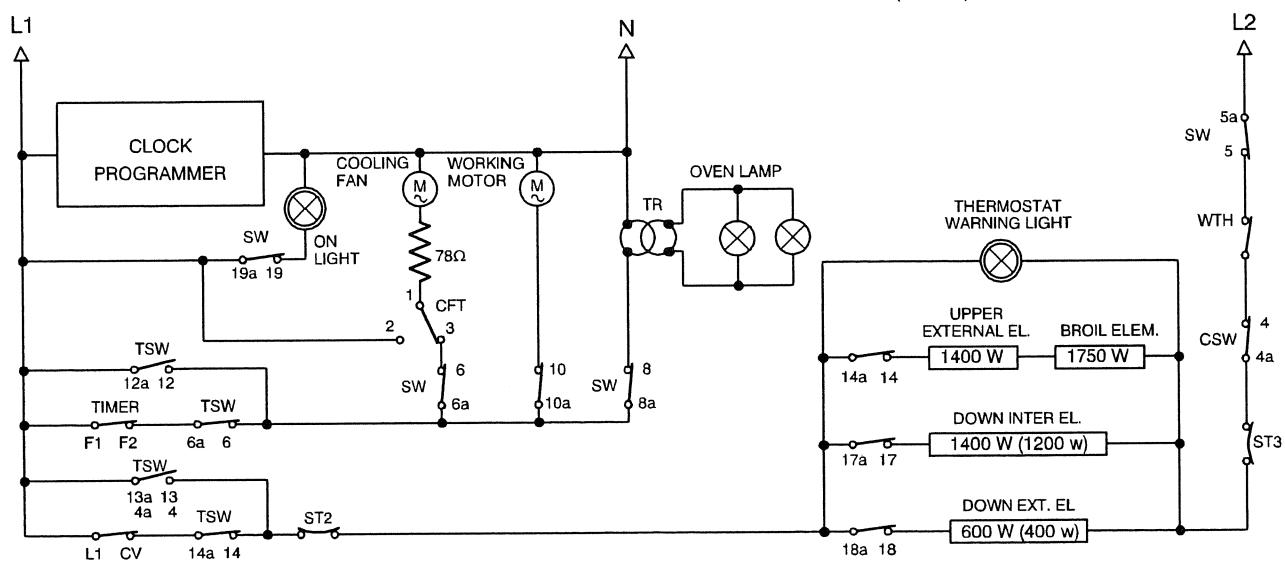
UPPER OVEN



LOWER OVEN

SCALE	ELECTRIC WORKING DIAGRAM	CODES
DATE: JUL 05 2002	DOUBLE OVEN BHCPS8450S - BHCPT74540	PSR8200
DRAWN: BERNARD E.	BOSCH MOD. HBL45 & HBL45	
CHK: S.M.	FULCON S.p.A. Gallarate - Italia	

CONV. ROAST
(xxx W) 27" DATA

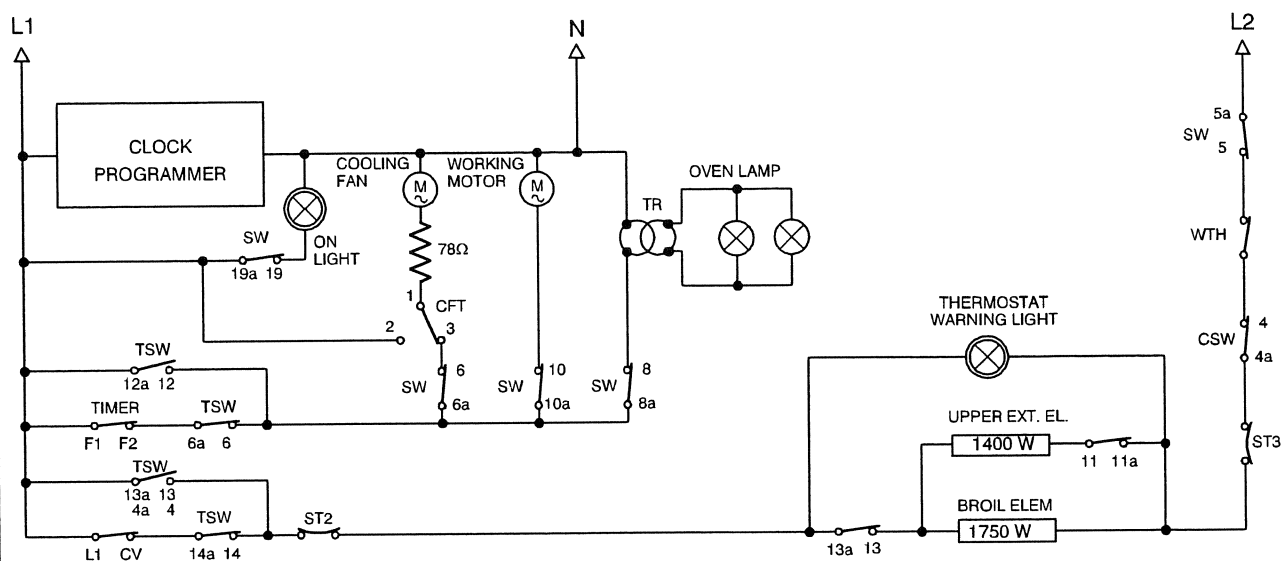


The schematic diagram illustrates the electrical wiring for a refrigerator. The main power lines are L1, N (Neutral), and L2. The diagram shows the following components and their connections:

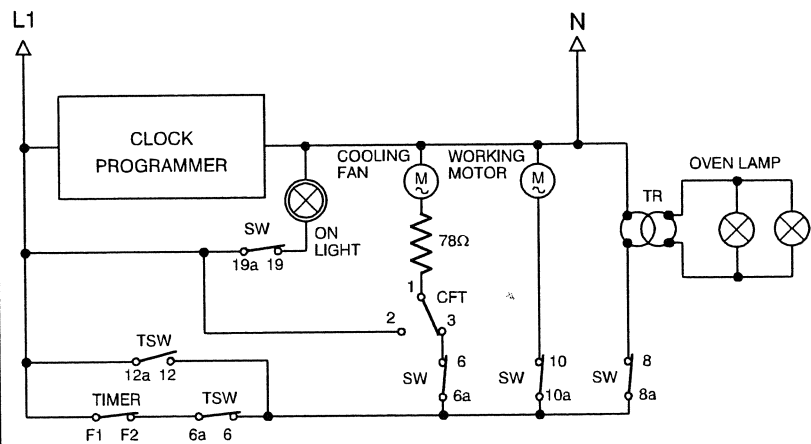
- Clock Programmer:** Connected to L1 and N.
- ON LIGHT:** Controlled by switch SW (terminals 19a, 19).
- COOLING FAN:** Motor (M) connected to L1 and N.
- WORKING MOTOR:** Motor (M) connected to L1 and N.
- OVEN LAMP:** Two lamps connected in parallel, controlled by switch TR (terminals 8, 8a).
- Thermostat Warning Light:** Connected to L1 and N.
- Ring Element (2500 w):** Connected to L1 and N.
- Switches and Terminals:**
 - SW (terminals 1, 2, 3, 6, 6a, 10, 10a, 8, 8a)
 - TSW (terminals 12a, 12, 6a, 6, 13a, 13, 4a, 4, 14a, 14)
 - TIMER (terminals F1, F2)
 - ST2 (terminals 16a, 16)
 - ST3 (terminals 4, 4a)

BOSCH PYROLITIC DOUBLE OVEN MOD. HBL 45_A UC HBN 45_A UC (UPPER OVEN)

CONV. BROIL

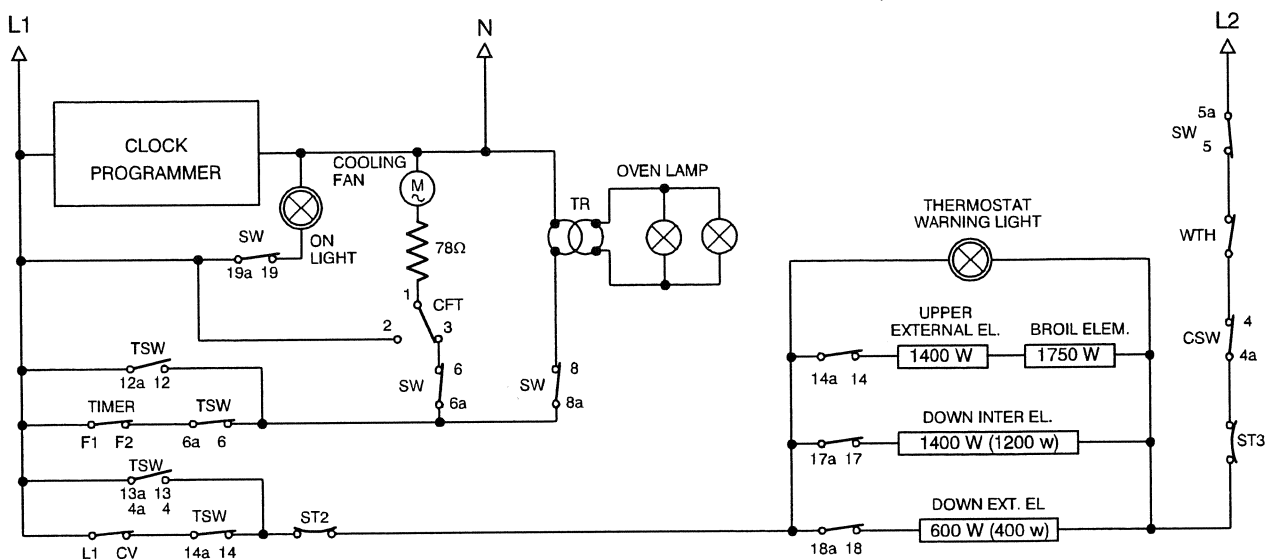


THAW

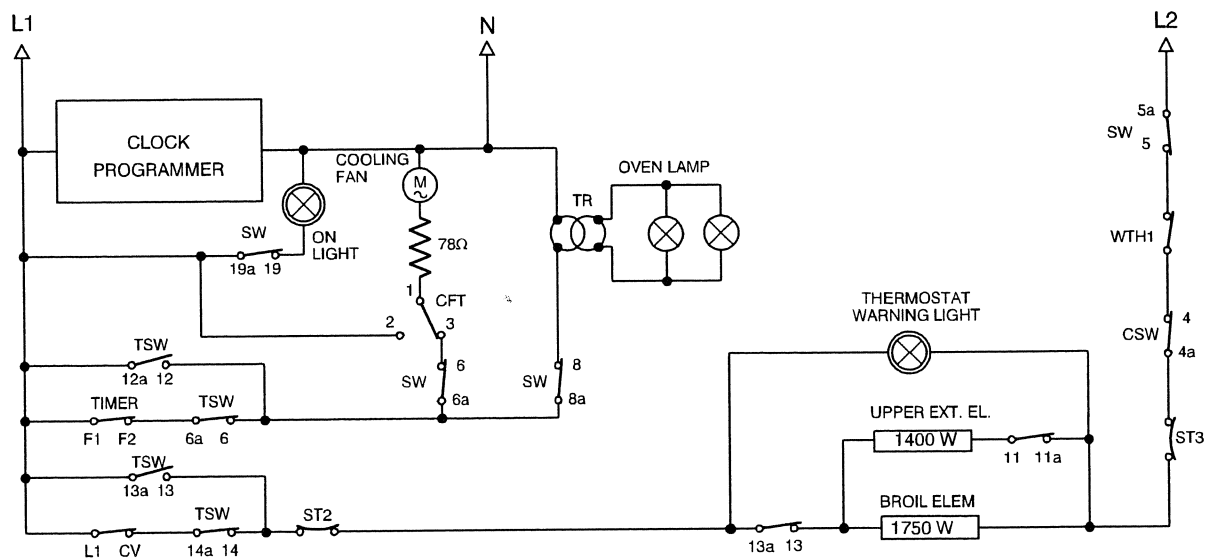


BOSCH PYROLITIC DOUBLE OVEN MOD. HBL 45_A UC HBN 45_A UC (UPPER OVEN)

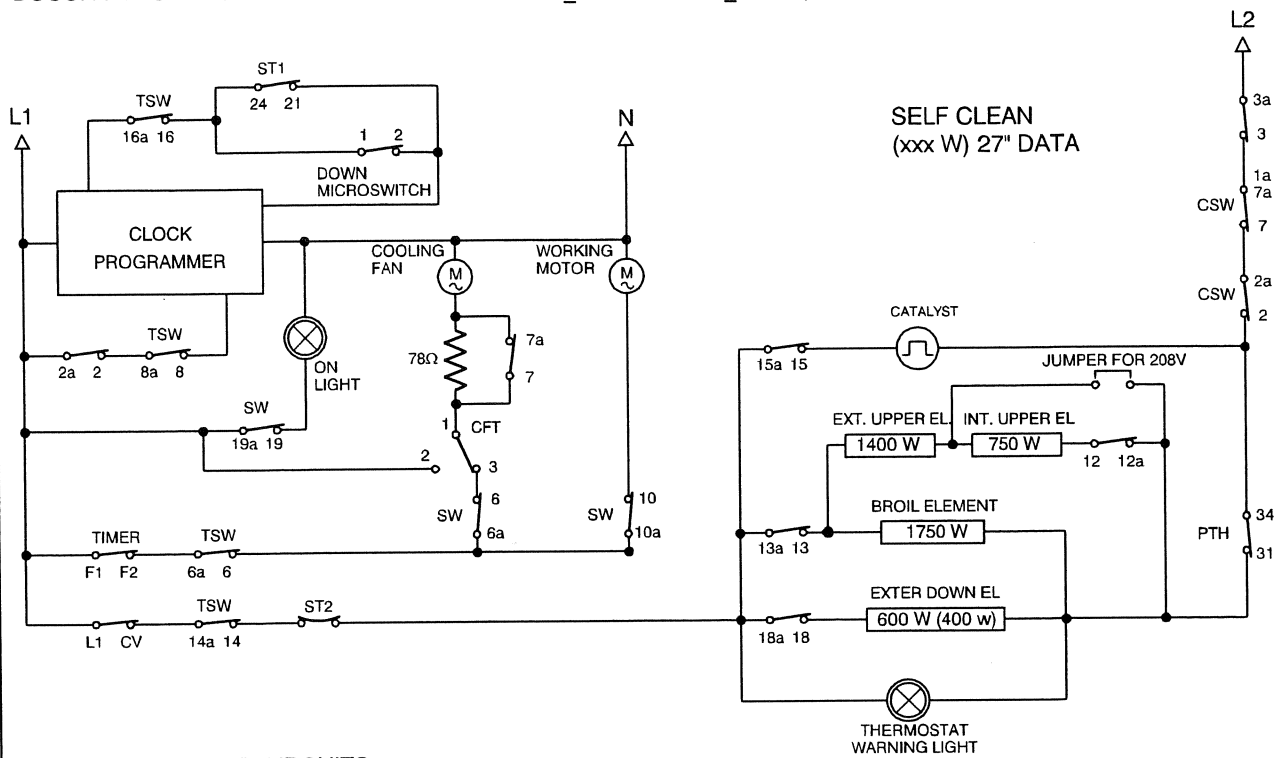
BAKE
(xxx W) 27" DATA



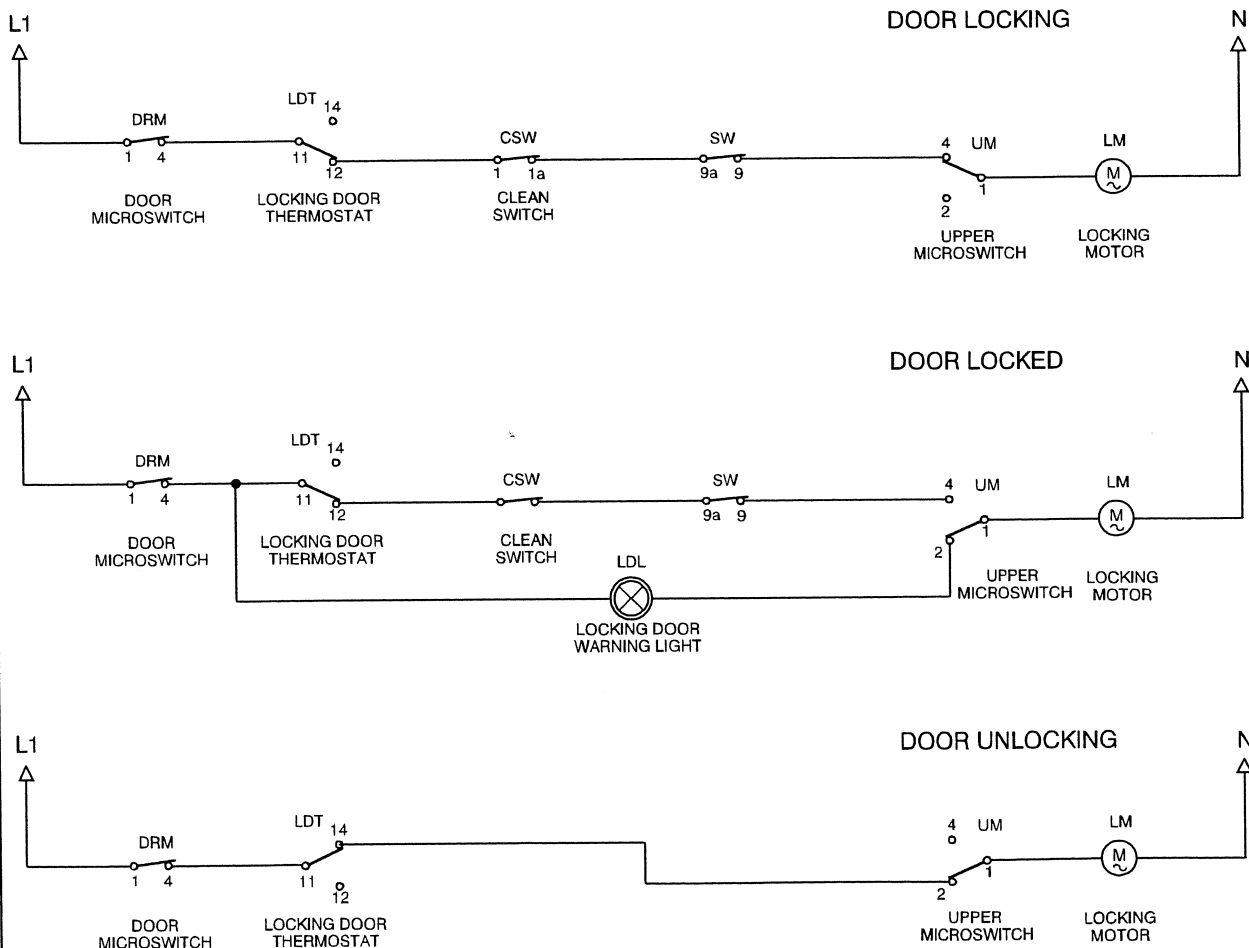
BROIL



BOSCH PYROLYTIC DOUBLE OVEN MOD. HBL 45_A UC HBN 45_A UC (UPPER OVEN)

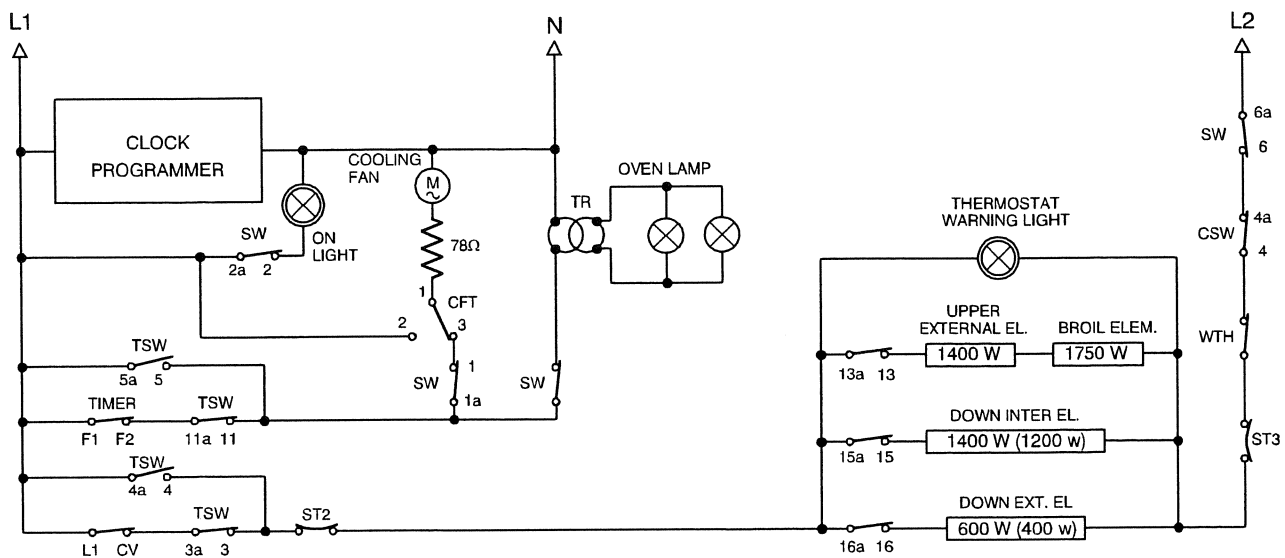


DOOR LOCK MOTOR CIRCUITS

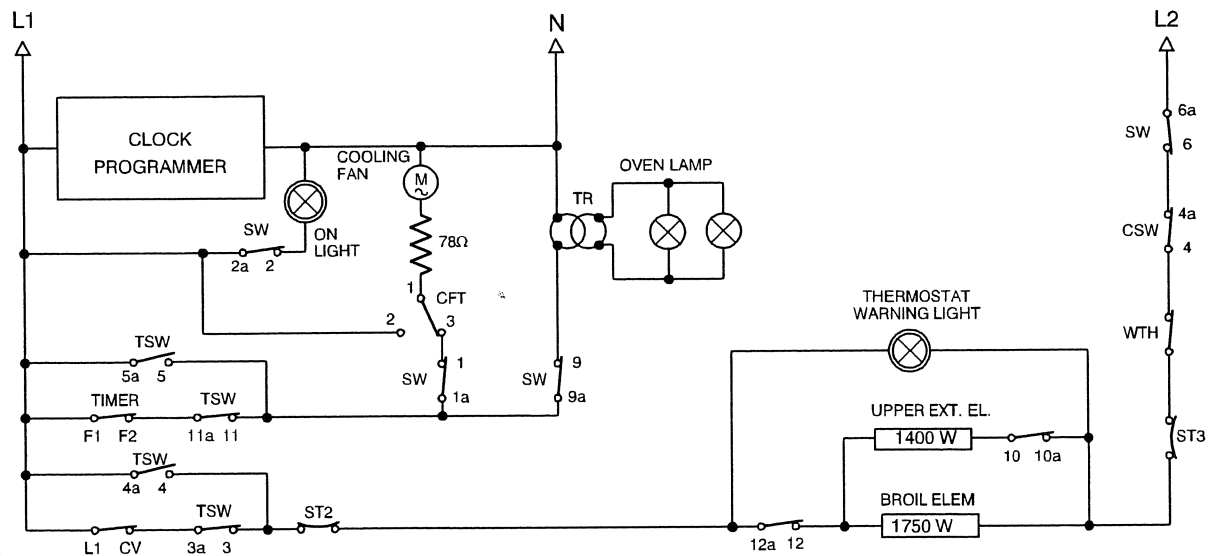


BOSCH PYROLYTIC DOUBLE OVEN MOD. HBL 45_A UC HBN 45_A UC (LOWER OVEN)

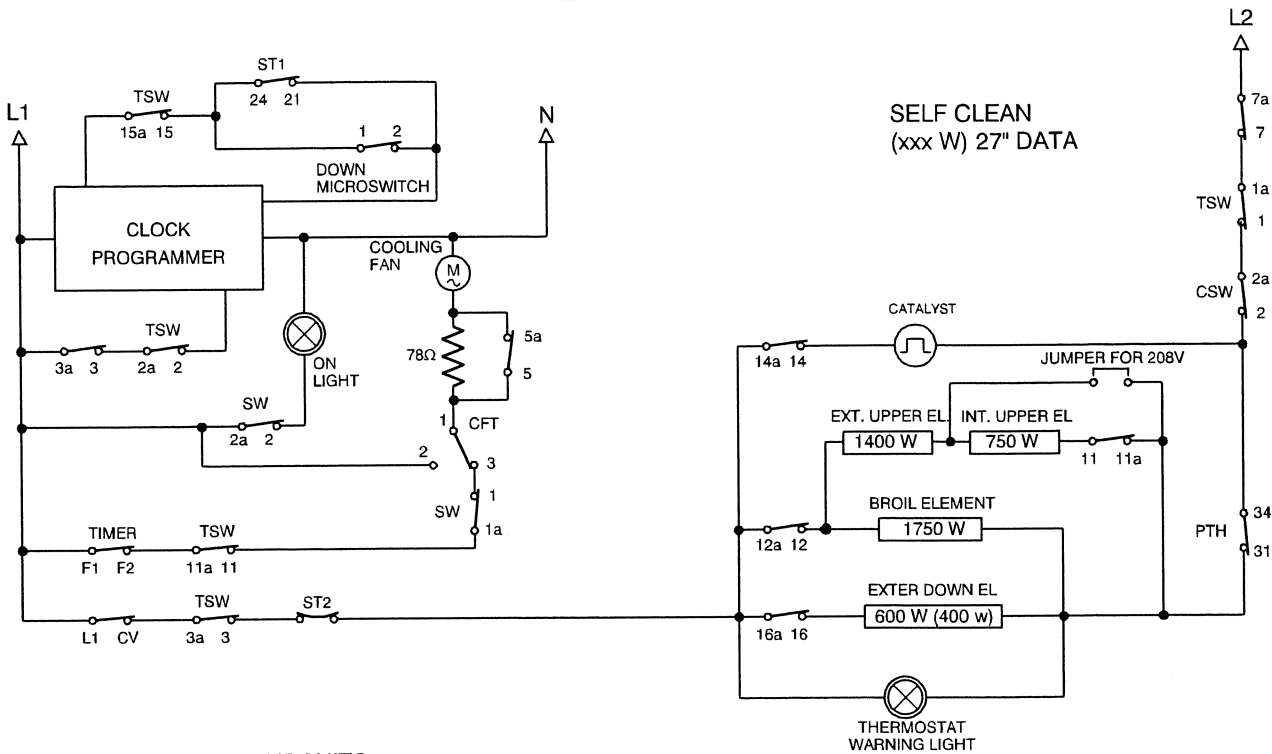
BAKE
(xxx W) 27" DATA



BROIL



BOSCH PYROLITYC DOUBLE OVEN MOD. HBL 45 A UC HBN 45_A UC (LOWER OVEN)



DOOR LOCK MOTOR CIRCUITS

