



**Pull-out system with roaster.**

Baking trays, wire racks, pans and even the rotisserie spit are fully extendable thanks to this effortless new system. If you want to baste a roast, for example, one simple move is enough. The pull-out system can be used on every level and its cast iron frame can easily be cleaned with the oven's pyrolytic function. The Gaggenau Gastronorm roaster (GN 2/3) is also directly incorporated into the system. It is not only ideal for all ovens with a roasting function, but also for Combi-steam and steam ovens and induction cooktops. The roaster's lid also serves as a casserole dish or as a piece of cookware.



A close-up, low-angle shot of an oven's interior. The image is dark, with light reflecting off the metal surfaces of the oven racks and the glass door. The focus is on the lower part of the oven, showing the bottom rack and the door's edge. The lighting creates a sense of depth and highlights the metallic textures.

### Core temperature probe.


The core temperature probe lets you cook meat, fish and pastries or pies to perfection. Simply insert the tip of the probe into whatever it is you are cooking and it will measure the temperature in the centre, which will then appear on the function display. As soon as the set value for the inside temperature is reached, the heating element switches itself off automatically. A signal will then sound immediately and at intervals to inform you that the core temperature has been reached. It is a convenient device that can be used both for Gaggenau ovens and for Gaggenau Combi-steam ovens.



### Heated baking stone.

Commercial brick ovens are traditionally fired from below, with the heat transmitted through the stone base. The same principle is used here. A separate heating element heats the compact ceramic stone from below to temperatures of up to 300 °C. There is no heating from above with this oven, so that your pastries will taste Danish, pizzas Italian and bread like it's from the local baker's. The baking stone and heating element are available as special accessories.





### Warming drawer.

Gourmets regard Gaggenau warming drawers as a secret compartment which can do much more than merely heat plates. The interior is made from hygienic stainless steel and glass, and it's food-safe. At temperatures between 40 °C and 80 °C, they can be used for browning roasts, getting pastries to rise or keeping soups warm, and are also ideal for gentle defrosting. Warming drawers are available in two different sizes and can be combined with the oven, Combi-steam oven, or the fully automatic espresso machine, as required. The WS 282 model shown here is in the 200 series design and is ideal for combination with an oven as shown on pages 22/23. The warming drawer holds up to twelve dinner plates including soup bowls.

