

Ovens / Warming drawers.	
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EB 388 110

Stainless steel
Width 90 cm

Included in the price

- 2 baking trays
- 1 grill tray with wire rack
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

- DS 070 062**
Rotisserie spit
- PS 075 001**
Baking stone
Incl. heating element, baking stone support and pizza paddle.

Oven 300 series
EB 388

- Pyrolytic system
- 11 heating methods, with core temperature probe, rotisserie spit and baking stone function
- Electronic temperature control from 50 °C to 300 °C
- 78 litres net volume

Handling

Digital function and time display.
Timer.
Automatic cooking timer.
Actual temperature display.
Super-Quick control.

Features

Core temperature probe with automatic shut off.
Baking stone socket.
Infrared large-area grill.
Economy grill.
100 W halogen light on the top.

Safety

Thermally insulated door with quadruple glazing.
Child and vacation lock.
Cooled housing with temperature protection.

Cleaning

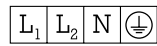
Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyst.

Planning notes

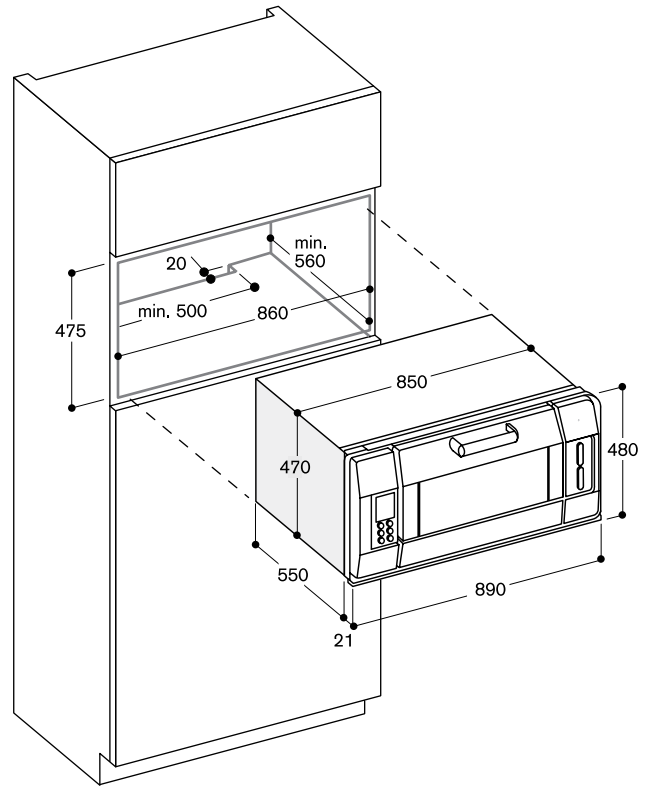
A ventilation cut-out must be made in the floor of the cabinet, minimum dimensions of 20 mm x 500 mm.

Connection

Energy efficiency class E.
Total connected load 6.8 kW.
Plan a connecting cable.



230-240V/50Hz





Double oven 200 series
 BX 280/BX 281

- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- Electronic temperature control from 30 °C to 300 °C
- 2 x 110 litres net volume

Handling

LCD function display with digital clock.
 Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer.
 Settings menu.
 Actual temperature display.
 Super-Quick control.
 Rotary knob and touch key operation.

Features

Core temperature probe with automatic shut off (lower oven).
 Rotisserie spit (lower oven).
 Baking stone socket.
 75 W halogen light on the top.
 2x10 W halogen light on the side.
 Enamelled wire racks on the side with 5 rack levels, pyrolysis-safe.
 Side-opening door opens up to 180° angle.

Safety

Thermally insulated door with quadruple glazing.
 Child lock.
 Safety lock.
 Cooled housing with temperature protection.

Cleaning

Pyrolytic system.
 Gaggenau enamel.
 Heated air cleaning catalyst.

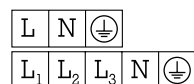
Planning notes

Please read the installation details regarding air ducting on page 14/15.

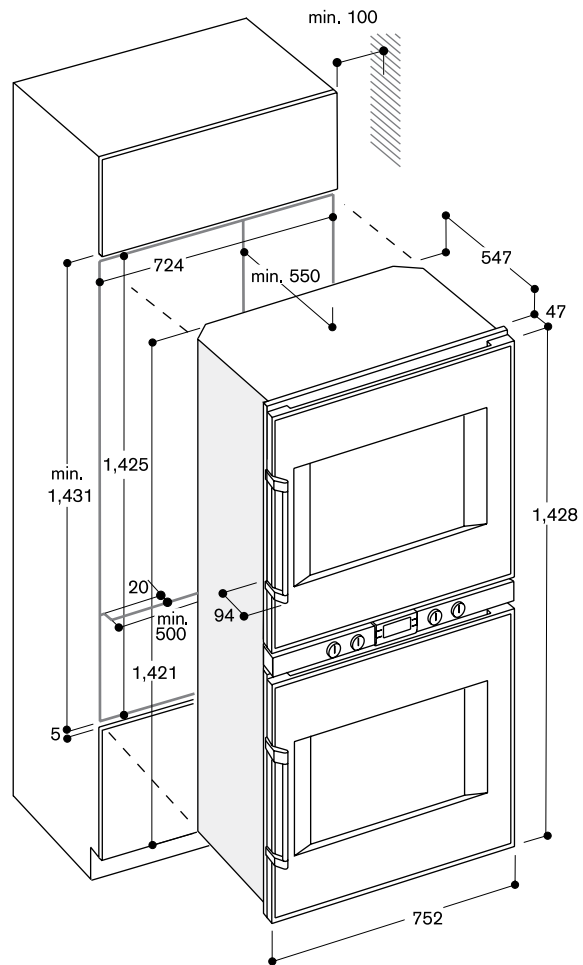
Door hinge not reversible.
 The façade of the appliance extends 47 mm from the furniture cavity.
 The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
 When planning a corner solution, pay attention to the 90° door opening angle.
 To achieve the 550 mm installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing. The mains socket needs to be planned outside of the niche.
 A ventilation cut-out must be made in the floor of the cabinet, minimum dimensions of 20 mm x 500 mm.
 Weight: 150kg with accessories.

Connection

Energy efficiency class B.
 Total connected load 9.2 kW.
 Plan a connecting cable.



230-240V/50Hz



Right-hinged

BX 280 130

Aluminium-backed full glass door
 Width 76 cm

Left-hinged

BX 281 130

Aluminium-backed full glass door
 Width 76 cm

Included in the price

- 2 baking trays, enamelled pyrolysis-safe
- 1 rotisserie spit
- 2 wire racks
- 2 grill trays with wire rack
- 1 plug-in core temperature probe

Special accessories

BA 058 111

Heating element for baking stone

BA 058 131

Baking stone
 Incl. baking stone support and pizza paddle (heating element must be ordered separately).

GN 340 230

Gastronorm roaster in cast aluminium
 GN 2/3, height 165 mm, non-stick



product design award

2008

Possible combinations for the ovens of the 200 series.

	BO 280/281	BO 270/271	BO 250/251	BO 220/221
BO 280/281	■ ■			
BO 270/271		■ ■	■ ■	
BO 250/251		■ ■	■ ■	
BO 220/221				■ ■
WS width 76 cm	■ ■			
WS height 29 cm		■ ■	■ ■	
BS 280/281	■ ■			
BS 270/271		■ ■	■ ■	
BS 274/275 + WS height 14 cm		■ ■	■ ■	
BS 250/251		■ ■	■ ■	
BM 220/221 + BA 266				■ ■
CM 250 + WS height 14 cm		■ ■	■ ■	

- ■ Horizontal combination ■ Vertical combination (No other appliances may be installed above the BS.)

When ordering, make sure the colours match (stainless steel or aluminium behind glass or backed with colour), as not every appliance is available in all colours.

For horizontal combinations, the handles for both appliances need to be placed in the middle.

A minimum clearance of 10 mm between the two doors must be observed.

The door hinge is not reversible. Please indicate the correct model number when ordering.



Oven 200 series
BO 280/BO 281

- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- Electronic temperature control from 30 °C to 300 °C
- 110 litres net volume

Right-hinged

BO 280 110

Stainless steel-backed full glass door
Width 76 cm

BO 280 130

Aluminium-backed full glass door
Width 76 cm

Left-hinged

BO 281 110

Stainless steel-backed full glass door
Width 76 cm

BO 281 130

Aluminium-backed full glass door
Width 76 cm

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 rotisserie spit
- 1 wire rack
- 1 grill tray with wire rack
- 1 plug-in core temperature probe

Special accessories

BA 058 111

Heating element for baking stone

BA 058 131

Baking stone

Incl. baking stone support and pizza paddle (heating element must be ordered separately).

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick



Handling

LCD function display with digital clock.
Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer.
Settings menu.
Actual temperature display.
Super-Quick control.
Save up to 6 memory recipes (incl. core temperature probe).
Rotary knob and touch key operation.

Features

Core temperature probe with automatic shut off.
Rotisserie spit.
Baking stone socket.
75 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled wire racks on the side with 5 rack levels, pyrolysis-safe.
Side-opening door opens up to 180° angle.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyst.

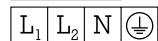
Planning notes

Please read the installation details regarding air ducting on page 14/15.

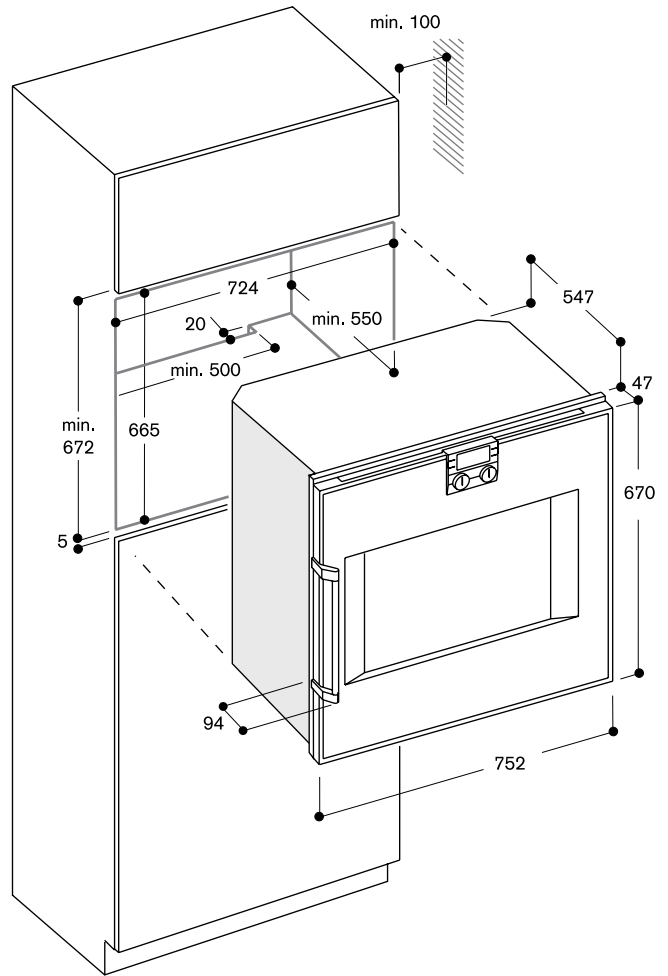
Door hinge not reversible.
The façade of the appliance extends 47 mm from the furniture cavity.
The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside of the niche.
A ventilation cut-out must be made in the floor of the cabinet, minimum dimensions of 20 mm x 500 mm.

Connection

Energy efficiency class B.
Total connected load 5.52 kW.
Plan a connecting cable.



230-240V/50Hz





Right-hinged

BO 270 131

Aluminium-backed full glass door
Width 60 cm

Left-hinged

BO 271 131

Aluminium-backed full glass door
Width 60 cm

Included in the price

- 2 baking trays, enamelled pyrolysis-safe
- 1 rotisserie spit
- 1 glass tray
- 1 wire rack
- 1 grill tray with wire rack
- 1 plug-in core temperature probe

Special accessories

BA 016 103

Pull-out system
Enamelled cast iron frame and fully extendable telescopic rails.

BA 056 113

Heating element for baking stone and Gastronorm roaster

BA 056 133

Baking stone
Incl. baking stone support and pizza paddle (heating element must be ordered separately).

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick

Oven 200 series

BO 270/BO 271

- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- Electronic temperature control from 30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Handling

LCD function display with digital clock.
Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer.
Settings menu.
Actual temperature display.
Super-Quick control.
Save up to 6 memory recipes (incl. core temperature probe).
Rotary knob and touch key operation.

Features

Core temperature probe with automatic shut off.
Rotisserie spit.
Baking stone socket.
Roasting function.
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled wire racks on the side with 4 rack levels, pyrolysis-safe.
Side-opening door opens up to 180° angle.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyst.

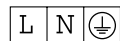
Planning notes

Please read the installation details regarding air ducting on page 14/15.

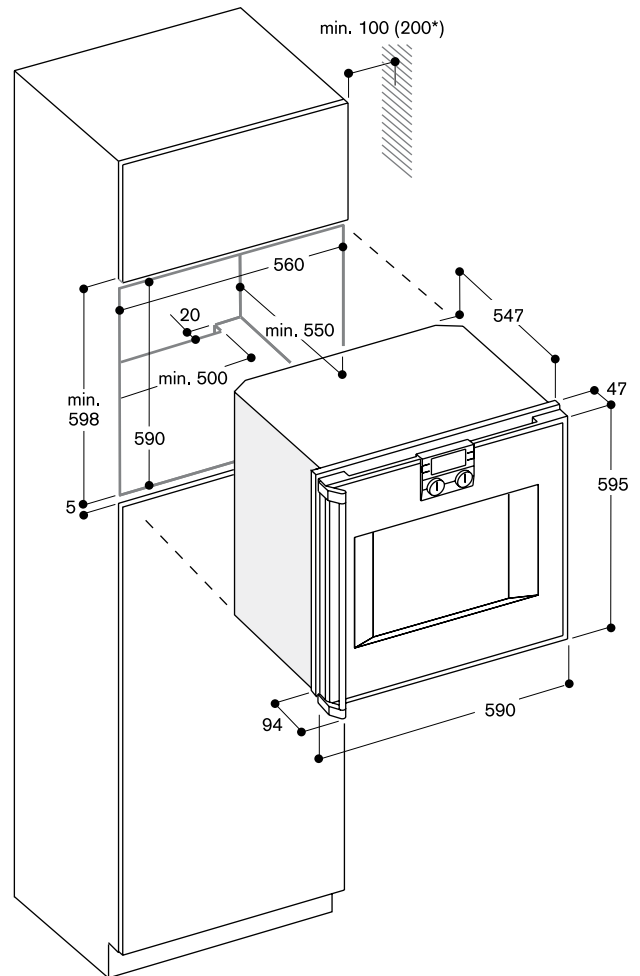
Door hinge not reversible.
The façade of the appliance extends 47 mm from the furniture cavity.
The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside of the niche.
A ventilation cut-out must be made in the floor of the cabinet, minimum dimensions of 20 mm x 500 mm.

Connection

Energy efficiency class A.
Total connected load 3.7 kW.
Plan a connecting cable.



230-240V/50Hz



* 200mm in conjunction with BA 016 103



Oven 200 series
BO 250/BO 251

- Pyrolytic system
- 12 heating methods, with core temperature probe and baking stone function
- Electronic temperature control from 30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Right-hinged

BO 250 111

Stainless steel-backed full glass door
Width 60 cm

BO 250 131

Aluminium-backed full glass door
Width 60 cm

Left-hinged

BO 251 111

Stainless steel-backed full glass door
Width 60 cm

BO 251 131

Aluminium-backed full glass door
Width 60 cm

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 glass tray
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

BA 016 103

Pull-out system
Enamelled cast iron frame and fully extendable telescopic rails.

BA 056 113

Heating element for baking stone and Gastronorm roaster

BA 056 133

Baking stone
Incl. baking stone support and pizza paddle (heating element must be ordered separately).

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick

Handling

LCD function display with digital clock.
Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer.
Settings menu.
Actual temperature display.
Super-Quick control.
Rotary knob and touch key operation.

Features

Core temperature probe with automatic shut off.
Baking stone socket.
Roasting function.
60 W halogen light on the top.
10 W halogen light on the side.
Enamelled wire racks on the side with 4 rack levels, pyrolysis-safe.
Side-opening door opens up to 180° angle.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyzer.

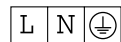
Planning notes

Please read the installation details regarding air ducting on page 14/15.

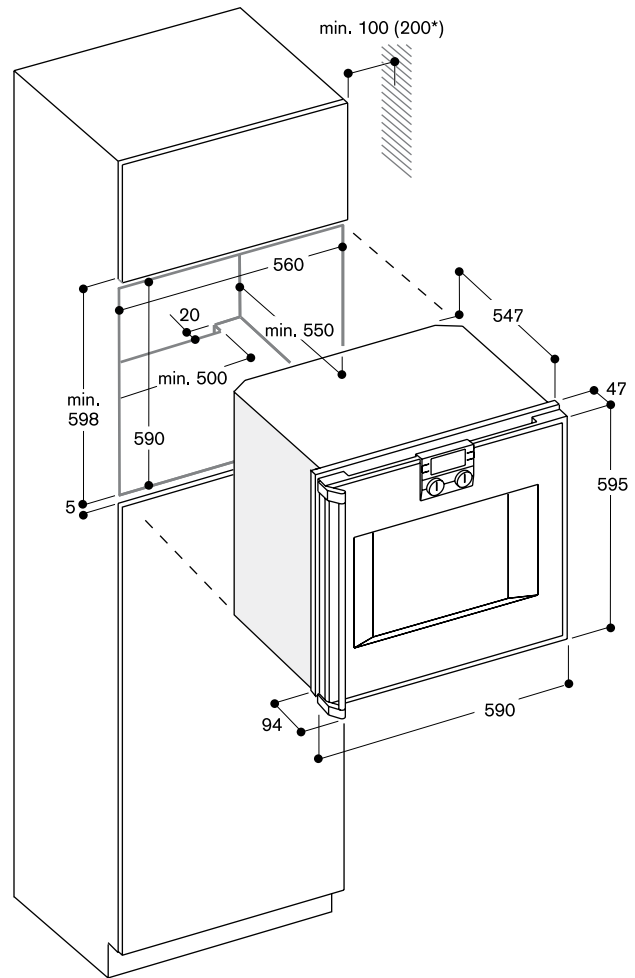
Door hinge not reversible.
The façade of the appliance extends 47 mm from the furniture cavity.
The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside of the niche.
A ventilation cut-out must be made in the floor of the cabinet, minimum dimensions of 20 mm x 500 mm.

Connection

Energy efficiency class A.
Total connected load 3.7 kW.
Plan a connecting cable.



230-240V/50Hz



* 200mm in conjunction with BA 016 103



Right-hinged

BO 220 131

Aluminium-coloured full glass door
Width 60 cm

Left-hinged

BO 221 131

Aluminium-coloured full glass door
Width 60 cm

Included in the price

- 1 baking tray, enamelled
pyrolysis-safe
- 1 glass tray
- 1 wire rack

Special accessories

BA 016 103

Pull-out system
Enamelled cast iron frame and fully
extendable telescopic rails.

BA 056 113

Heating element for baking stone and
Gastronorm roaster

BA 056 133

Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick



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Oven 200 series

BO 220/BO 221

- Pyrolytic system
- 9 heating methods, with baking
stone function
- Electronic temperature control from
50 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Handling

LCD function display with digital clock.

Timer functions: cooking time, switch
off time, short-term timer, stop watch.

Settings menu.

Actual temperature display.

Rotary knob and touch key operation.

Features

Baking stone socket.

60 W halogen light on the top.

Enamelled wire racks on the side with
4 rack levels, pyrolysis-safe.

Side-opening door opens up to 180°
angle.

Safety

Thermally insulated door with
quadruple glazing.

Child lock.

Safety lock.

Cooled housing with temperature
protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyst.

Planning notes

Please read the installation details
regarding air ducting on page 14/15.

Door hinge not reversible.

The façade of the appliance extends
47 mm from the furniture cavity.

The outer edge of the door handle
extends 94 mm from the furniture cavity.

Consider the overhang, incl. the door
handle, when planning to open
drawers next to the appliance.

When planning a corner solution, pay
attention to the 90° door opening
angle.

To achieve the 550 mm installation
depth, the connecting cable needs to
follow the slanted edge on the lower
right hand corner of the housing.

The mains socket needs to be planned
outside of the niche.

A ventilation cut-out must be made in
the floor of the cabinet, minimum
dimensions of 20 mm x 500 mm.

Connection

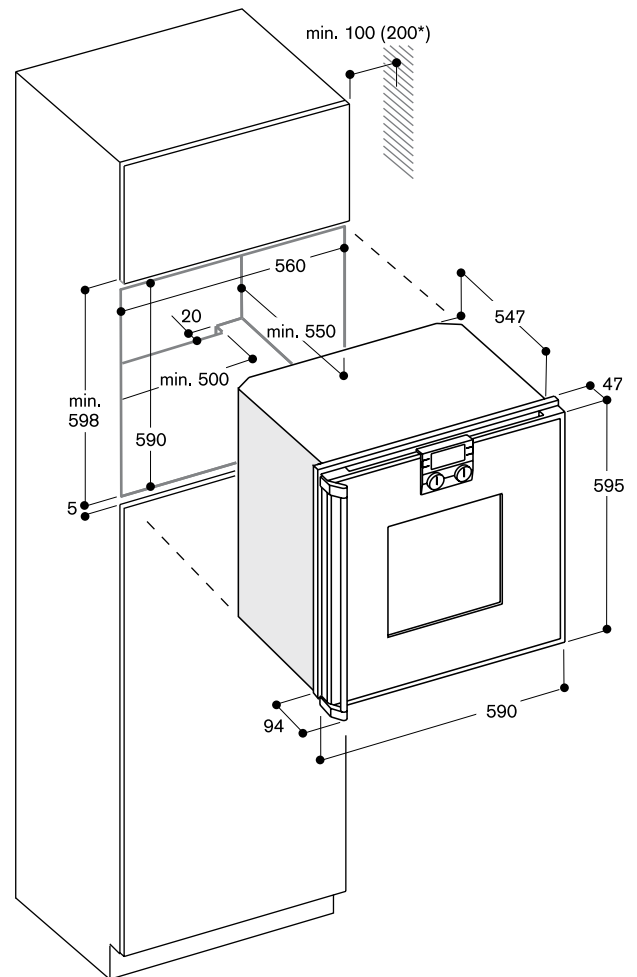
Energy efficiency class A.

Total connected load 3.7 kW.

Plan a connecting cable.



230-240V/50Hz



* 200 mm in conjunction with BA 016 103

Applies to BO/BX/BS/BM/WS/CM

General notes

Installation behind kitchen furniture doors

Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation).

Combination of ovens and Vario cooling 400 series appliances

Please check the planning notes in the information for Vario cooling 400 series appliances in order to prevent the refrigerator door from colliding with the oven handle.

Installation side by side

When appliances are installed side by side, the clearance between the appliances must be at least 10 mm (corresponds to the standard outside measurement of the furniture cavity of 600 or 762 mm). For best possible door opening, the handles should be positioned in the middle (i.e. opposite each other).

Necessary air cross section at the door edges

Gaggenau 200 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and steam ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door.

In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture edges.

The measurements given in the drawing apply to all appliances. The following should also be checked:

The area above the appliances BS:

Where an edge of a kitchen unit protrudes more than 20 mm in front of the edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the shelf compartment.

Above the BS no other electrical appliances are to be installed.

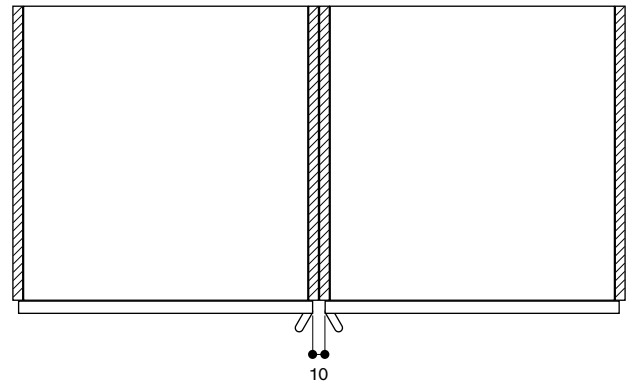
The area below the appliances WS:

When the warming drawer is operated without handles, care must be taken to ensure that there is sufficient access to the lower edge of the appliance if the thickness of the kitchen furniture door is greater than 20 mm in front of the furniture cavity.

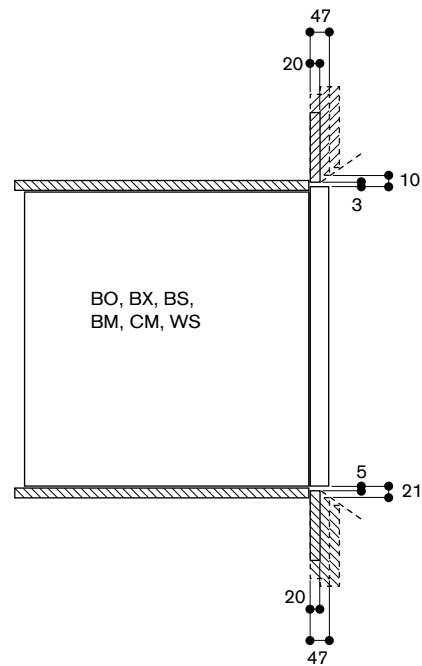
BS/BM above dishwasher DI/DF:

Only permissible for BS 2.4/2.5 or BM 274/275 with controls at the top.

Installation side by side



Air cross section at the door edges above/below

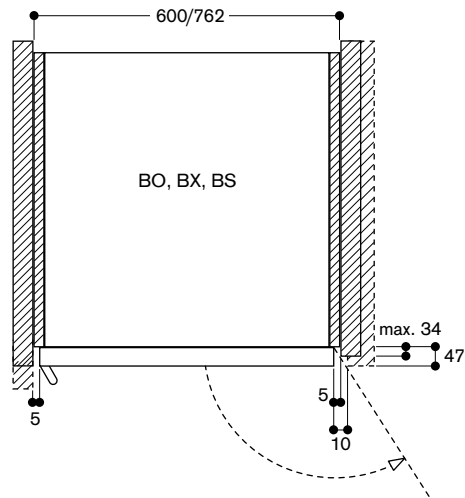


At the sides

In cases where kitchen furniture door thicknesses are greater or where sidewalls protrude up to 34 mm from front of the edge of the furniture cavity, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120°. Above that, a distance of 10 mm or even more is required.

The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

Air cross section at the door edges



Installation in corners

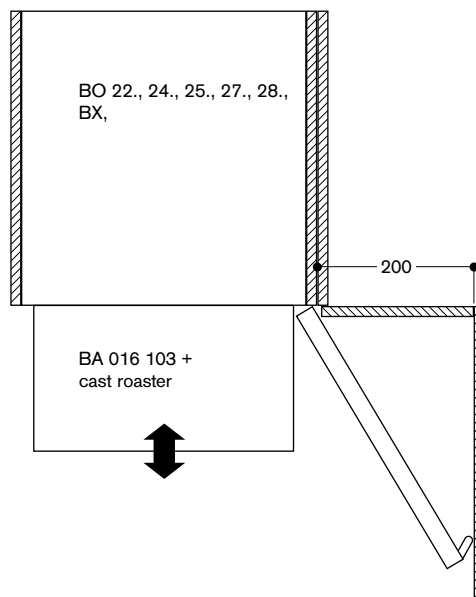
Door clearance at the sides

When the pull-out drawer is used with the cast roaster (in preparation), a larger door opening angle of 200 mm is required.

For all other situations or with BO 21., BS and BM, 100 mm is recommended.

Where there are smaller side clearances down to a minimum of 50 mm, restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can no longer be taken for granted.

Installation in corners





WS 282 110

Stainless steel-backed glass frontage
Width 76 cm, Height 27 cm

WS 282 130

Aluminium-backed glass frontage
Width 76 cm, Height 27 cm

**Warming drawer 200 series
WS 282**

- Matches BO/BS 280
- Hygienic interior with stainless steel and glass
- Temperature range from 40 °C to 80 °C
- Keeps food warm and finishes meals

Volume capacity

Net volume 56 litres.
Interior dimensions
W 600 x H 195 x D 480 mm.
Max. load 25 kg.
Dinner set for 12 persons including
ø 28 cm plates and soup bowls.
Additional bowls, soup bowls and
serving dishes depending on size.

Features

- 4 temperature levels.
- Timer functions: time remaining, long-term timer.
- Integrated base plate heating.
- Fan for even heat distribution.
- Operation indicator.
- Residual heat indication.
- Touch key operation.
- Stainless steel interior.
- Removable handle.
- Draw pull at the front bottom centre of the drawer.

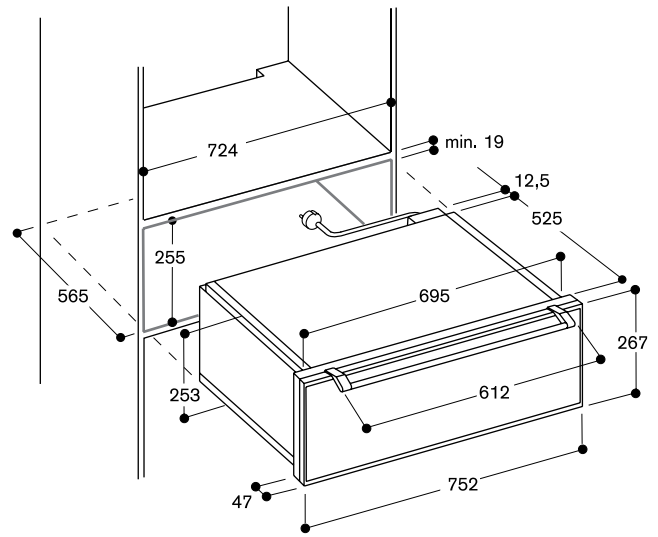
Planning notes

Please read the installation details regarding oven combination on page 14/15.

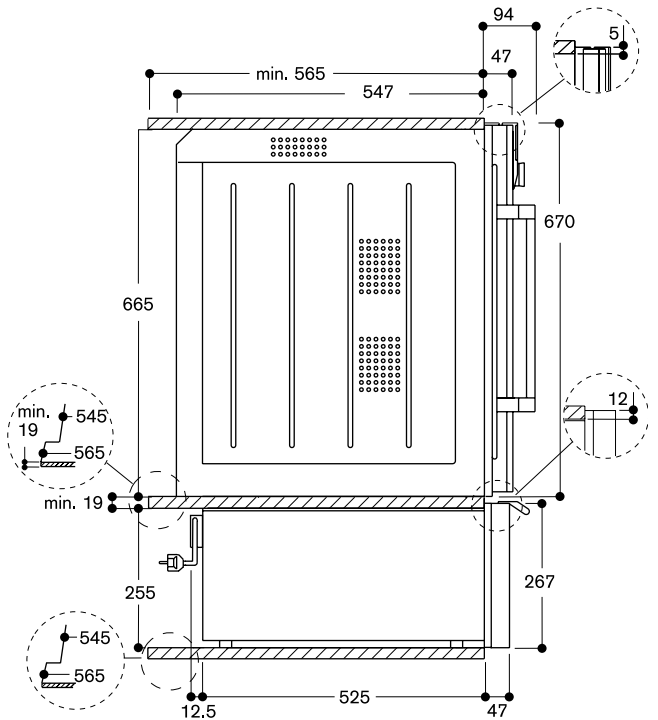
The façade of the appliance extends 47 mm from the furniture cavity.
Always use an intermediate shelf when mounting BO/BS 200 above warming drawer of at least 19 mm thickness.
When mounting the drawer below BS 280/281, plan a recess of at least 35 mm between the wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.
With a niche depth of 565 mm, the socket can be planned behind the appliance.

Connection

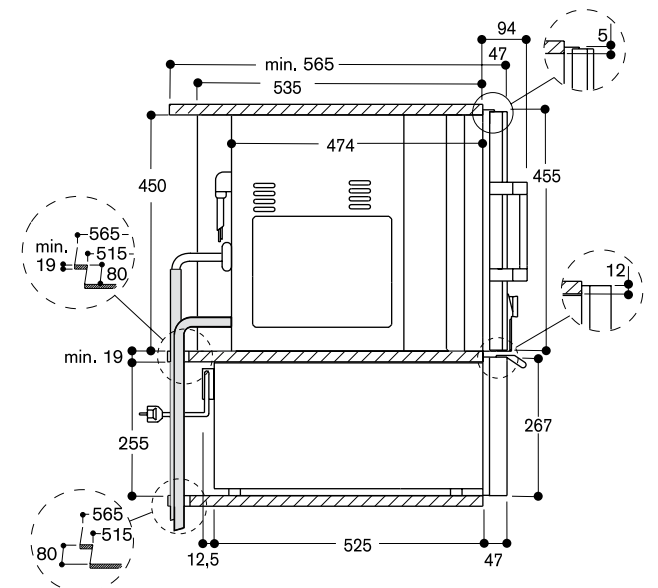
Total connected load 0.93 kW.
Connecting cable 1.5 m with 10 amp plug.
230-240V/50Hz



WS 282 under BO 280



WS 282 under BS 280





Warming drawer 200 series
WS 261

WS 261 131

Aluminium-backed glass frontage
Width 60 cm, Height 14 cm



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- Matches BO 270/250, BS 270/250, CM 250
- Hygienic interior with stainless steel and glass
- Cushioned closing system
- Temperature range from 40 °C to 80 °C
- Keeps food warm and finishes meals

Volume capacity

Net volume 20 litres.
Interior dimensions
W 475 x H 92 x D 458 mm.
Max. load 25 kg.
Dinner set for 6 persons including
ø 28 cm plates and soup bowls.
Additional bowls and serving dishes
depending on size.

Features

4 temperature levels.
Integrated base plate heating.
Fan for even heat distribution.
Operation indicator.
Rotary knob operation.
Stainless steel interior.
Cushioned closing system.
Removable handle.
Draw pull at the front bottom centre of the drawer.

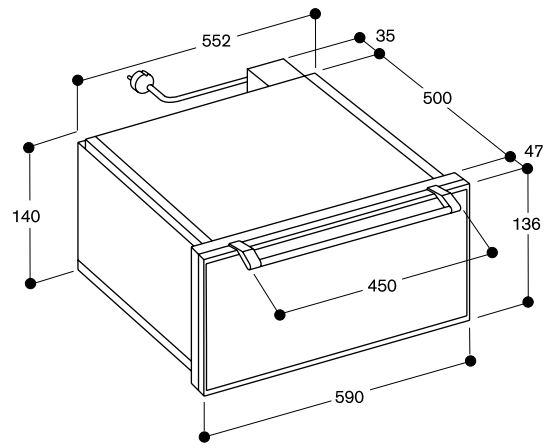
Planning notes

Please read the installation details
regarding oven combination on
page 14/15.

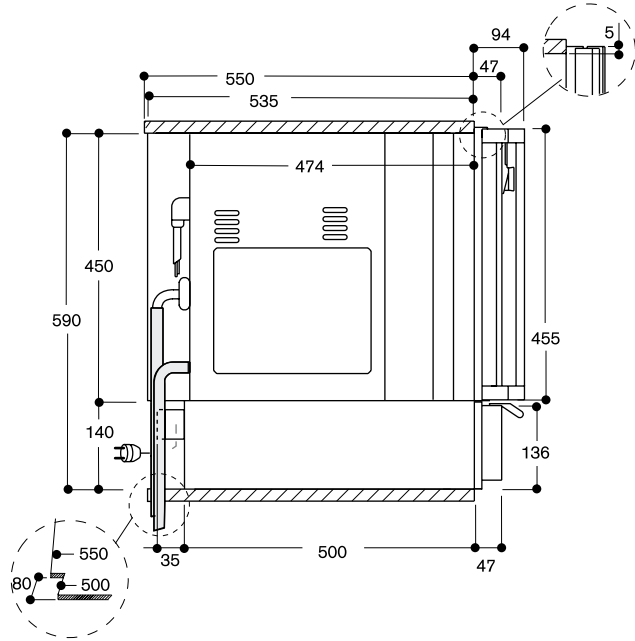
The façade of the appliance extends
47 mm from the furniture cavity.
For combination with BS, BM and
CM 200 in 59 cm niche.
Mount BO/BS directly above the
warming drawer without intermediate
shelf.
BO and BS each can be combined
with either of the warming drawer
sizes.
Niche dimensions depend on the two
individual appliance dimensions.
The socket can be planned behind the
appliance.

Connection

Total connected load 0.81 kW.
Connecting cable 1.5 m with 10 amp
plug.
230-240V/50Hz



WS 261/221 under BS 274





WS 262 111

Stainless steel-backed glass frontage
Width 60 cm, Height 28.8 cm

WS 262 131

Aluminium-backed glass frontage
Width 60 cm, Height 28.8 cm

**Warming drawer 200 series
WS 262**

- Matches BO 270/250/240, BS 270/250, CM 250
- Hygienic interior with stainless steel and glass
- Cushioned closing system
- Temperature range from 40 °C to 80 °C
- Keeps food warm and finishes meals

Volume capacity

Net volume 53 litres.
Interior dimensions
W 475 x H 242 x D 458 mm.
Max. load 25 kg.
Dinner set for 12 persons including
ø 28 cm plates and soup bowls.
Additional bowls and serving dishes
depending on size.

Features

4 temperature levels.
Integrated base plate heating.
Fan for even heat distribution.
Operation indicator.
Rotary knob operation.
Stainless steel interior.
Cushioned closing system.
Removable handle.
Draw pull at the front bottom centre of the drawer.

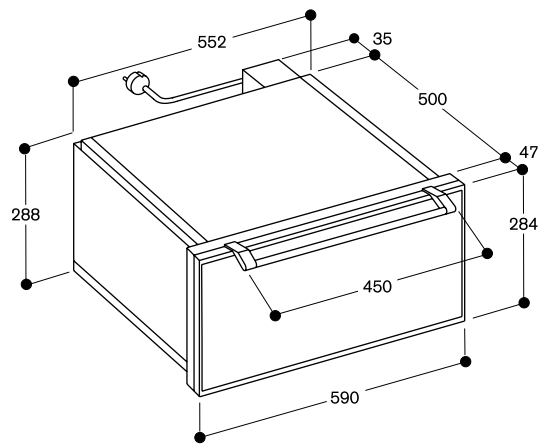
Planning notes

Please read the installation details regarding oven combination on page 14/15.

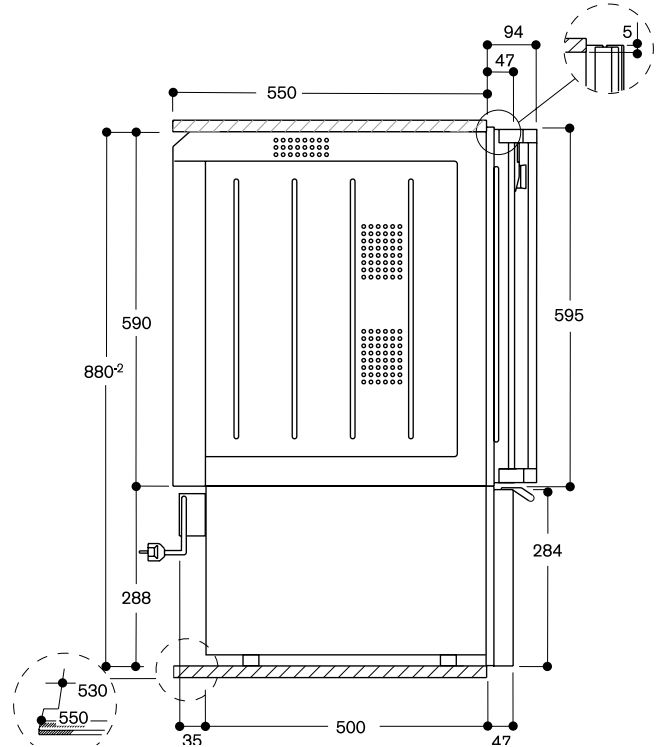
The façade of the appliance extends 47 mm from the furniture cavity.
For combination with BO 200 in 88 cm niche.
Mount BO/BS directly above the warming drawer without intermediate shelf.
BO and BS each can be combined with either of the warming drawer sizes.
Niche dimensions depend on the two individual appliance dimensions.
The socket can be planned behind the appliance.

Connection

Total connected load 0.81 kW.
Connecting cable 1.5 m with 10 amp plug.
230-240V/50Hz



WS 262 under BO 270





WS 221 130

Aluminium-coloured glass frontage
Width 60 cm, Height 14 cm



product
design
award
2008

Warming drawer 200 series WS 221

- Matches BO 220, BS 220
- Hygienic interior with stainless steel and glass
- Cushioned closing system
- Temperature range from 40 °C to 80 °C
- Keeps food warm and finishes meals

Volume capacity

Net volume 20 litres.
Interior dimensions
W 475 x H 92 x D 458 mm.
Max. load 25 kg.
Dinner set for 6 persons including
ø 28 cm plates and soup bowls.
Additional bowls and serving dishes
depending on size.

Features

4 temperature levels.
Integrated base plate heating.
Fan for even heat distribution.
Operation indicator.
Rotary knob operation.
Stainless steel interior.
Cushioned closing system.
Removable handle.
Draw pull at the front bottom centre of the drawer.

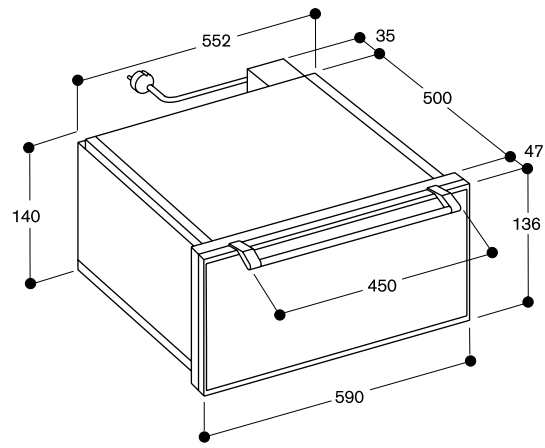
Planning notes

Please read the installation details
regarding oven combination on page
14/15.

The façade of the appliance extends
47 mm from the furniture cavity.
For combination with BS 220 in
standardised 59 cm niche.
Mount BS 220 directly above the
warming drawer without intermediate
shelf.
The socket can be planned behind the
appliance.

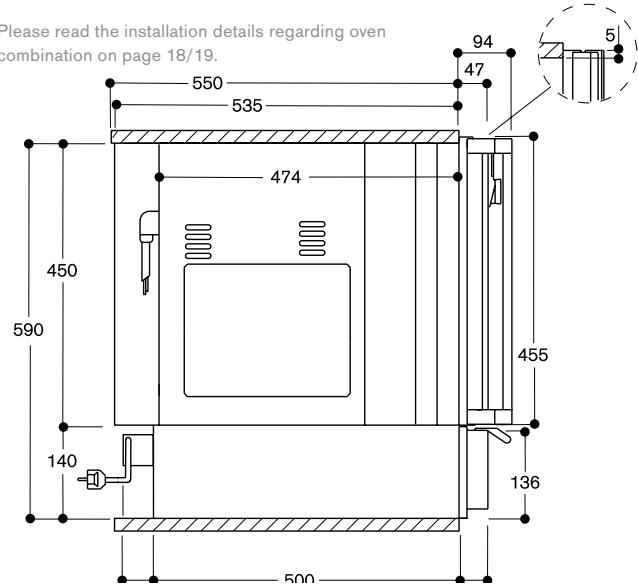
Connection

Total connected load 0.81 kW.
Connecting cable 1.5 m with 10 amp
plug.
230-240V/50Hz



WS 221 under BS 220

Please read the installation details regarding oven
combination on page 18/19.





EB 388

Pull-out rack		
BA 016 103	Pull-out system with pyrolysis-safe cast frame and fully extendable telescopic pull-out rack (Telescopic pull-out rail is not pyrolysis-safe) for 60 cm oven.	
Roaster		
GN 340 230	Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function or on the induction cooktop. Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm. For ovens with pull-out system BA 016 103 (order heating element separately) and combi-steam and steam ovens.	
Baking stone		
PS 075 001	incl. heating element, baking stone support and pizza paddle	◦
BA 058 131	incl. baking stone support and pizza paddle (heating element must be ordered separately)	
BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	
Heating element		
BA 058 111	necessary accessory for baking stone BA 058 131	
BA 056 113	necessary accessory for baking stones BA 056 133	
Rotisserie spit		
DS 070 062	Rotisserie spit	◦

◦ Special accessory.

BA 016 103

Pull-out system
Enamelled cast iron frame and fully extendable telescopic rails. (suits 60cm ovens)



BA 058 131

Baking stone
Incl. baking stone support and pizza paddle (heating element must be ordered separately). Suits 76cm ovens.

BA 056 133

Baking stone
Incl. baking stone support and pizza paddle (heating element must be ordered separately). Suits 60cm ovens.



BA 058 111

Heating element for baking stone. (suits 76cm ovens)



BA 056 113

Heating element for baking stone and Gastronorm roaster. (suits 60cm ovens)



BX 280
BX 281



BO 280
BO 281



BO 270
BO 271



BO 250
BO 251



BO 220
BO 221

◦

◦

◦

◦

◦

◦

◦

◦ (without roasting function)

◦

◦

◦

◦

◦

◦

◦

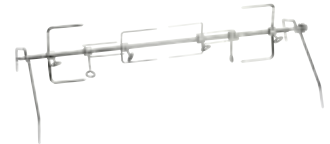
◦

◦

◦

DS 070 062

Rotisserie spit. (suits EB388)



GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function or on induction cooktop.

Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm.

For ovens with pull-out system

BA016 103 (order heating element separately) and combi-steam and steam ovens.

For induction cooktop with ø 28 cm cooking zone.



PS 075 001

Baking stone

Incl. heating element, baking stone support and pizza paddle. (suits EB388)



Advice:

Not every illustrated accessory fits every oven.



Appliance type		Oven
Series		300 series
Drop-down door		EB 388
Stainless steel		EB 388 110
Dimensions		
Width	(cm)	90
Niche height	(mm)	475
Volume / energy efficiency (to EN 50304 / EN 60350)		
Net volume	(l)	78
Interior dimensions W x H x D	(mm)	602 x 337 x 382
Appliance size small / medium / large		large
Energy efficiency class with convection		E
Energy consumption		
– Top / bottom heat	(kWh)	1.99
– Convection	(kWh)	1.79
Heating methods		
Temperature range	(°C)	50 – 300
Hot air		•
Hot air + 1/1 bottom heat		•
Top/bottom heat separate or combined		•
Top heat + 1/3 bottom heat		•
Bottom heat + 1/3 top heat		•
Baking stone function		•
Infrared large area grill		•
Infrared large area grill + hot air		•
Economy grill		•
Features / accessories		
Electronic temperature control		•
Actual temperature display		•
Super-Quick control		•
Core temperature probe		•
Rotisserie		DS 070 062 ¹
Baking stone (50°C – 300°C) incl. additional heating element		PS 075 001 ¹
Halogen lighting	(W)	100
Function display with automatic cooking timer		•
Thermally insulated door with multiple glazing		4-fold
Child lock		•
Safety lock		•
Cooled housing		•
Size of largest baking tray	(cm ²)	1680
Baking tray		2
Wire rack		1
Grill tray, pyrolysis-safe		1
Cleaning		
Pyrolytic system		•
Gaggenau enamel		•
Heated air cleaning catalyst		•
Connection		
Total connected load	(kW)	6.8

• Standard.

¹ Special accessory, see page 20–21.



Appliance type		Double oven	Oven	Oven
Series		200 series	200 series	200 series
Side-opening door right-hinged/left-hinged		BX 280/BX 281	BO 280/BO 281	BO 270/BO 271
Stainless steel-backed full glass door, panoramic view			BO 280/281 110	
Aluminium-backed full glass door, panoramic view		BX 280/281 130	BO 280/281 130	BO 270/271 131
Aluminium-coloured front behind full glass door				
Dimensions				
Width	(cm)	76	76	60
Appliance dimensions W x H x D ²	(mm)	752 x 1428 x 547	752 x 670 x 547	590 x 595 x 547
Façade extension from cavity	(mm)	47	47	47
Niche dimensions W x H x D	(mm)	724 x 1425 x 550	724 x 665 x 550	560 x 590 x 550
Volume / energy efficiency (to EN 50304 / EN 60350)				
Net volume	(l)	110 + 110	110	76
Interior dimensions W x H x D	(cm)	62,4 x 43,5 x 40,3	62,4 x 43,5 x 40,3	47,5 x 38,3 x 41,4
Appliance size small / medium / large		-/-/•	-/-/•	-/-/•
Energy efficiency class with convection		B	B	A
Energy consumption with top / bottom heat	(kWh)	1.53	1.53	1.31
Energy consumption with hot air	(kWh)	1.14	1.14	0.97
Heating methods				
Temperature range	(°C)	30 – 300	30 – 300	30 – 300
Hot air / Eco / hot air + bottom heat		•/•/•	•/•/•	•/•/•
Top heat/bottom heat / top heat + bottom heat		•/•/•	•/•/•	•/•/•
Infrared large area grill		•	•	•
Infrared large area grill + hot air		•	•	•
Baking stone function		•	•	•
Roasting function		• (bottom only)	•	•
Dough fermenting/defrosting		•/•	•/•	•/•
Top heat + 1/3 bottom heat		•	•	•
Bottom heat + 1/3 top heat		•	•	•
Hot air + 1/3 bottom heat		•	•	•
Economy grill		• (top only)	•	•
Warming		•	•	•
Features / accessories				
Electronic temperature control		•	•	•
LCD function display with digital clock		•	•	•
Cooking time, switch-off time, short-term timer, stop watch		•	•	•
Long-term timer		•	•	•
Actual temperature display		•	•	•
Super-Quick control		•	•	•
Core temperature probe		• (bottom only)	•	•
Basic settings menu / with clear text display		•/•	•/•	•/•
Memory recipes	(No.)		6	6
Rack levels	(No.)	5	5	4
Pull-out system / Quadruple telescopic pull-out rack				BA 016 103 ¹
Rotisserie spit		• (bottom only)	•	•
Halogen light, top	(W)	75 per cooking compartment	75	60
Halogen light, side	(W)	10 per cooking compartment	2 x 10	2 x 10
Thermally insulated door with multiple glazing		4-fold	4-fold	4-fold
Child lock / Safety lock		•/•	•/•	•/•
Cooled housing with temperature protection		•	•	•
Enamel baking tray		1 per cooking compartment	1	2
Size of largest baking tray	(cm ²)	1780	1780	1200
Wire rack		1 per cooking compartment	1	1
Enamel grill tray / wire rack for grill tray		1/1 per cooking compartment	1/1	1/1
Glass tray				1
Gastronorm roaster GN 2/3, non-stick coating, 100+65 mm		GN 340 230 ¹	GN 340 230 ¹	GN 340 230 ¹
Cleaning				
Pyrolytic system		•	•	•
Gaggenau enamel		•	•	•
Heated air cleaning catalyst		•	•	•
Connection				
Total connected load	(kW)	9.2	5.52	3.7

• Standard. – Not available.

¹ Special accessories, see pages 20–21. ² Appliance depth: the immersion depth of the appliance in the niche.



Oven	Oven
200 series	200 series
BO 250/BO 251	BO 220/BO 221
BO 250/251 111	
BO 250/251 131	BO 220/221 131
60	60
590 x 595 x 547	590 x 595 x 547
47	47
560 x 590 x 550	560 x 590 x 550
76	76
47,5 x 38,3 x 41,4	47,5 x 38,3 x 41,4
-/-/•	-/-/•
A	A
1.31	1.31
0.97	0.97
30 – 300	50 – 300
•/•/•	•/•/•
•/•/•	•/•/•
•	•
•	•
•	•
•	•
•/•	
•	•
•	•
•	•
•	•
•	•
•/-	•/-
4	4
BA 016 103 ¹	BA 016 103 ¹
60	60
10	
4-fold	4-fold
•/•	•/•
•	•
1	1
1200	1350
1	1
1	1
GN 340 230 ¹	GN 340 230 ¹
•	•
•	•
•	•
3.7	3.7



Appliance type		Warming drawer	Warming drawer	Warming drawer
Series		200 series	200 series	200 series
Stainless steel-backed glass frontage		WS 282 110	WS 262 111	
Aluminium-backed glass frontage		WS 282 130	WS 262 131	WS 261 131
Aluminium-coloured glass frontage				
Dimensions				
Width	(cm)	76	60	60
Appliance dimensions W x H x D ¹	(mm)	752 x 267 x 548	590 x 288 x 535	590 x 140 x 535
Façade extension from cavity	(mm)	47	47	47
Niche dimensions W x H x D	(mm)	724 x 255 x 565	560 x 288 x 550	560 x 140 x 550
Volume				
Net volume	(l)	56	53	20
Interior dimensions W x H x D	(mm)	600 x 195 x 480	475 x 242 x 460	475 x 92 x 460
Number of table settings	(No.)	12	12	6
Heating methods				
Temperature range	(°C)	40 – 80	40 – 80	40 – 80
Bottom heat with air circulation		•	•	•
Features / accessories				
Stainless steel interior		•	•	•
Cushioned closing system			•	•
Timer functions		•		
Operation indicator		•	•	•
Connection				
Total connected load	(kW)	0,93	0,81	0,81
Electrical supply cord	(cm)	150	150	150

• Standard.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Warming drawer

200 series

WS 221 130

60

590 x 140 x 535

47

560 x 140 x 550

20

475 x 92 x 460

6

40 – 80

•

•

•

•

0,81

150