

Oven with pyrolytic self-cleaning
300 Series
Width 90 cm

EB 388-110
Door hinge at bottom
Stainless steel

Accessories included in the price:
One temperature probe.
Two oven shelves.
Two baking trays.
One grill tray with wire rack.

230-240 V / 50 Hz

EB 388-110

- **The icon: 90 cm professional oven in stainless steel.** The focus of the kitchen.
- **Generous baking compartment** – for the really big turkey, venison or three grilled chickens.
- **Exact temperatures** thanks to electronic control and temperature probe – stress-free cooking for and with guests.

Universal heating system with 11 heating methods.
Electronic temperature control from 50°C to 300°C in 5°C steps.

Oven interior net volume 78 litres.

Plug-in temperature probe with digital display of the core temperature up to 99°C and automatic switch-off function.
Power-controlled and screened large-area infrared grill.
100 W halogen top light.
Digital function and time display.
Automatic cooking timer.
Alarm clock.
Thermo-Test actual temperature display.
Super-Quick control.
Baking stone socket.
Economy grill.
Pyrolytic self-cleaning.
Gaggenau Clean-Enamel.
Air cleaning catalyst.
Thermally insulated downward tilting door with panoramic pane made of safety glass and quadruple glazing.
Cooled housing with temperature protection.
Child and holiday lock.
Safety lock.

Special accessories: **PS 075-001** Baking stone with heating element, variable to 300°C.
Pizza paddle.

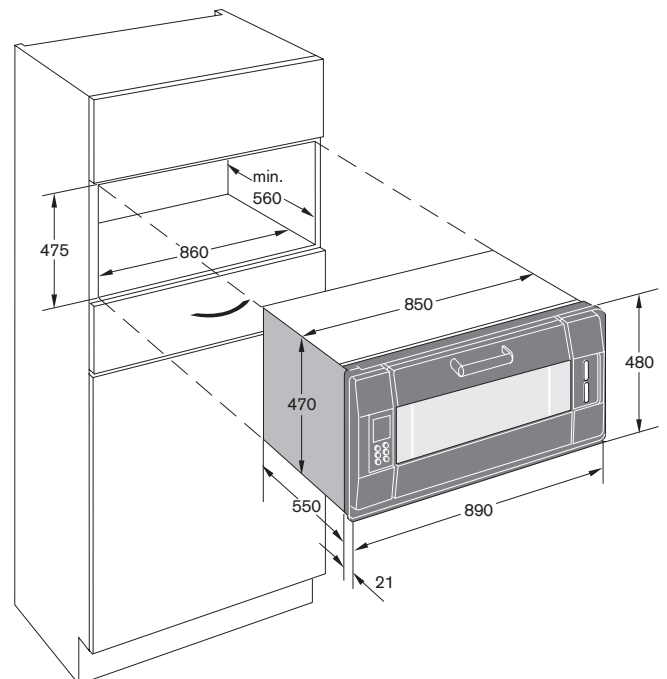
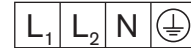
DS 070-062 Rotisserie.

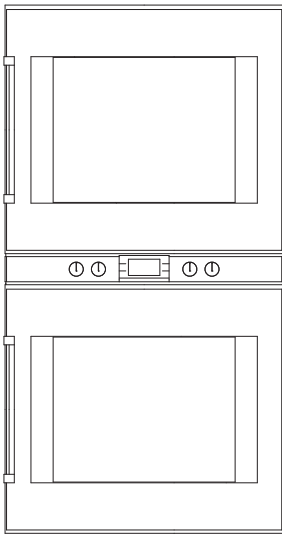
Planning note:

Plan a drawer for accessories.
The main socket needs to be planned outside of the niche.
Place the oven connection socket above, below or at the side of the oven.

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

Total rating: 6.8 kW.





Double oven 200 Series

Metal behind glass

Pyrolytic self-cleaning

Width 76 cm

Right-hinged

BX 280-130

Aluminium-backed full glass door

Left-hinged

BX 281-130

Aluminium-backed full glass door

Included in the price:

For the upper oven:

Two oven shelves.

One baking tray.

One grill tray with wire rack.

For the lower oven:

One core temperature probe.

One rotisserie spit with support frame.

Two oven shelves.

One baking tray.

One grill tray with wire rack.

230-240 V / 50Hz

BX 280/281-130

- Two 76 cm ovens vertically stacked, from one mould.

- 17 heating methods per cooking compartment. Prepare several courses simultaneously in one appliance.

- Pyrolytic system for easy oven cleaning.

Universal heating system with 17 heating methods.

Electronic temperature control from 30-300°C.

Net volume per cooking compartment 110 litres.

LCD function display with digital clock. Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer.

Rotary knob and touch key operation.

Core temperature probe with automatic shut off (lower oven).

Rotisserie spit (lower oven).

Thermo-Test actual temperature display.

Super-Quick control.

Baking stone socket.

Settings menu.

75 W halogen light on the top.

10 W halogen light on the side.

Gaggenau Clean-Enamel.

Enamel wire racks on the side with 5 rack levels, pyrolysis-safe.

Thermally insulated door with quadruple glazing.

Child lock.

Safety lock.

Side-opening door opens up to 180° angle.

Cooled housing with temperature protection.

Pyrolytic self-cleaning.

Heated air cleaning catalyst.

Pyrolytic self-cleaning.

Heated air cleaning catalyst.

Planning notes:

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.

When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

Plan a gap of at least 5 mm between the appliance and adjacent cabinets. The main socket needs to be planned outside of the niche.

Place the oven connection socket above, below or at the side of the oven.

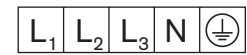
To achieve the 550 mm installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.

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

Refer to additional installation details on page 8-10.

Weight: 150Kg with accessories

Total connected load 9.2 kW. Plan for a connecting cable.

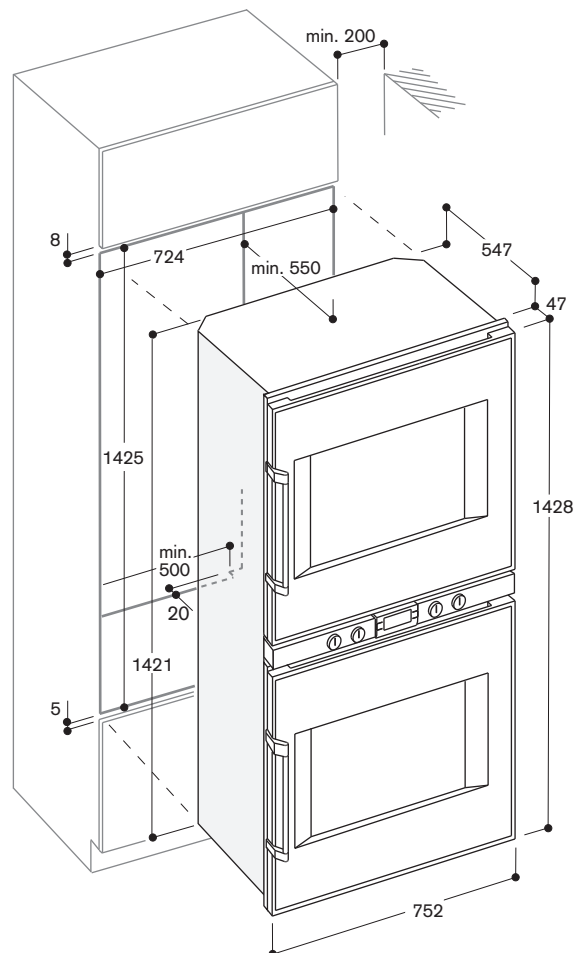


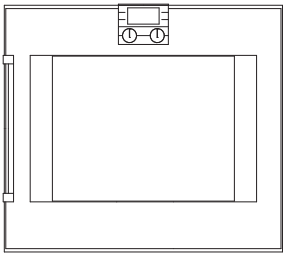
Rating:

Special accessories:

BA 058-131 Baking stone with support and pizza paddle (heating element must be ordered separately).

BA 058-111 Heating element. Necessary accessory for baking stone BA 058-131.





Oven 200 Series

Metal behind glass

Pyrolytic self-cleaning

Width 76 cm

Right-hinged

BO 280-130

Aluminium-backed full glass door

Left-hinged

BO 281-130

Aluminium-backed full glass door

Included in the price:

One core temperature probe.

One rotisserie spit.

Two wire shelves.

One baking tray.

One grill tray with wire rack.

230-240 V / 50Hz

BO 280/281-130

- An extra-wide 76 cm, 103 litres of usable volume, and 5 rack levels. Space for the especially large roast or two pieces of poultry next to each other.

- 17 heating methods, with core temperature probe, rotisserie spit and baking stone option. For really all cooking methods.

- Pyrolytic system for easy oven cleaning.

Universal heating system with 17 heating methods.

Electronic temperature control from 30-300°C.

Net volume 110 litres.

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

Save up to 6 memory recipes (incl. core temperature probe).

Rotisserie spit.

Core temperature probe with automatic shut off.

Thermo-Test actual temperature display. Super-Quick control.

Baking stone socket.

Settings menu with clear text display.

75 W halogen light on the top.

2 x 10 W halogen light on the side.

Gaggenau Clean-Enamel.

Enamel wire racks on the side with 5 rack levels, pyrolysis-safe.

Thermally insulated door with quadruple glazing.

Child lock.

Safety lock.

Side-opening door opens up to 180° angle.

Cooled housing with temperature protection.

Pyrolytic self-cleaning.

Heated air cleaning catalystr.

Special accessories:

BA 058-131 Baking stone with support and pizza paddle (heating element must be ordered separately).

BA 058-111 Heating element. Necessary accessory for baking stone BA 058-131.

Planning notes:

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. When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 5 mm between the appliance and adjacent cabinets.

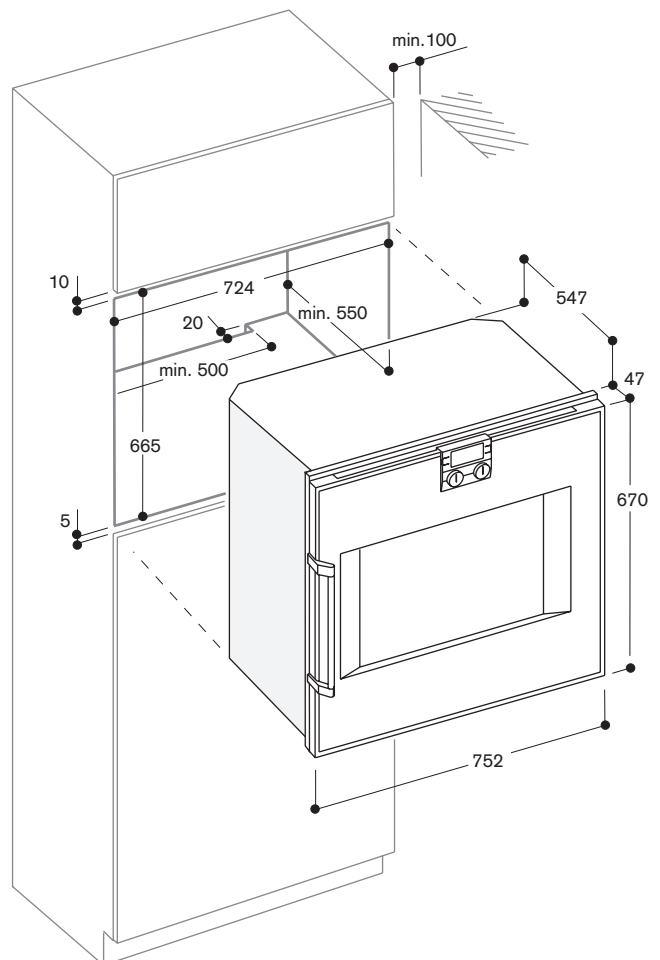
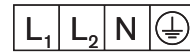
To achieve the 550 mm installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing. The main socket needs to be planned outside of the niche. Place the oven connection socket above, below or at the side of the oven.

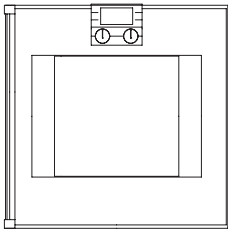
A ventilation cut-out must be made in the floor of the cabinet minimum dimensions of 20mm x 500mm.

Refer to additional installation details on page 8-10.

Rating:

Total connected load 5.52 kW. Plan for a connecting cable.





Oven 200 Series

Metal behind glass

Pyrolytic self-cleaning

Width 60 cm

Right-hinged

BO 270-131

Aluminium-backed full glass door

Left-hinged

BO 271-131

Aluminium-backed full glass door

Included in the price:

One core temperature probe.

One rotisserie spit.

Two wire shelves.

Two baking trays.

One grill tray with wire rack.

One glass tray.

230-240 V / 50Hz

BO 270/271-131

- Aluminium-backed full glass door with panoramic view.

- 17 heating methods, with core temperature probe, rotisserie spit and baking stone option. For really all cooking methods.

- Pyrolytic system for easy oven cleaning.

Universal heating system with 17 heating methods.

Electronic temperature control from 30-300°C.

Net volume 76 litres.

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

Save up to 6 memory recipes (incl. core temperature probe).

Rotisserie spit.
 Core temperature probe with automatic shut off.
 Thermo-Test actual temperature display.
 Super-Quick control.
 Baking stone socket.
 Settings menu with clear text display.
 60 W halogen light on the top.
 2 x 10 W halogen light on the side.
 Gaggenau Clean-Enamel.
 Enamelled wire racks on the side with 4 rack levels, pyrolysis-safe.
 Thermally insulated door with quadruple glazing.
 Child lock.
 Safety lock.
 Side-opening door opens up to 180° angle.
 Cooled housing with temperature protection.

Pyrolytic self-cleaning.
 Heated air cleaning catalyst.

Special accessories:

BA 056-133 Baking stone with support and pizza paddle for 131 models (heating element must be ordered separately).

BA 056-113 Heating element.
 Necessary accessory for baking stone BA 056-133 and roaster GN340-230.

GN340-230 Gastronorm roaster in cast aluminium. Suitable for use with BA016-103 pull out drawer. (BA056-113 heating element must be ordered separately).

BA 016-103 Pull-out drawer.
 Enamel cast iron frame and fully extendable telescopic rails.

Planning notes:

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.
 When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
 Plan a gap of at least 5 mm between the appliance and adjacent cabinets.
 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 main socket needs to be planned outside of the niche.
 Place the oven connection socket above, below or at the side of the oven.

Place the oven connection socket above, below or at the side of the oven.

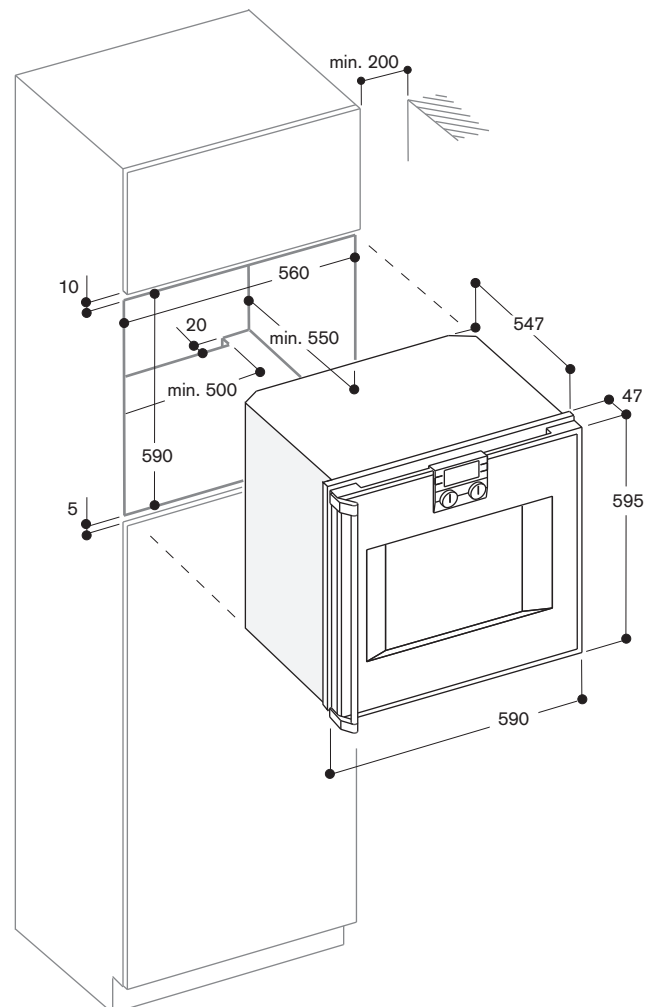
A ventilation cut-out must be made in the floor of the cabinet minimum dimensions of 20mm x 500mm.

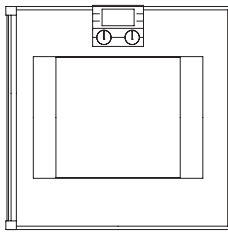
Refer to additional installation details on page 8-10.

Total connected load 3.7 kW.
 Plan for a connecting cable.



Rating:





Oven 200 Series

Metal behind glass

Pyrolytic self-cleaning

Width 60 cm

Right-hinged

BO 250-131

Aluminium-backed full glass door

Left-hinged

BO 251-131

Aluminium-backed full glass door

Included in the price:

One core temperature probe.

Two wire shelves.

One baking tray.

One grill tray.

230-240 V / 50Hz

BO 250/251-131

- Aluminium-backed full glass door with panoramic view.

- 12 heating methods, with core temperature probe and baking stone option. Exceptional equipment for optimum cooking results.

- Pyrolytic system for easy oven cleaning.

Universal heating system with 12 heating methods.

Electronic temperature control from 30-300°C.

Net volume 76 litres.

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

Core temperature probe with automatic shut off.
 Thermo-Test actual temperature display.
 Super-Quick control.
 Baking stone socket.
 Settings menu.
 Removable grill heating element.
 60 W halogen light on the top.
 10 W halogen light on the side.
 Gaggenau Clean-Enamel.
 Enamelled wire racks on the side with 4 rack levels, pyrolysis-safe.
 Thermally insulated door with quadruple glazing.
 Child lock.
 Safety lock.
 Side-opening door opens up to 180° angle.
 Cooled housing with temperature protection.

Pyrolytic self-cleaning.
 Heated air cleaning catalystr.

Special accessories:

BA 056-133 Baking stone with support and pizza paddle (heating element must be ordered separately).

BA 056-113 Heating element.
 Necessary accessory for baking stone BA 056-133 and roaster GN340-230.

GN340-230 Gastronorm roaster in cast aluminium. Suitable for use with BA016-103 pull out drawer. (BA056-113 heating element must be ordered separately).

BA 016-103 Pull-out drawer.
 Enamel cast iron frame and fully extendable telescopic rails.

Planning notes:

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. When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
 Plan a gap of at least 5 mm between the appliance and adjacent cabinets.
 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 main socket needs to be planned outside of the niche.
 Place the oven connection socket above, below or at the side of the oven.

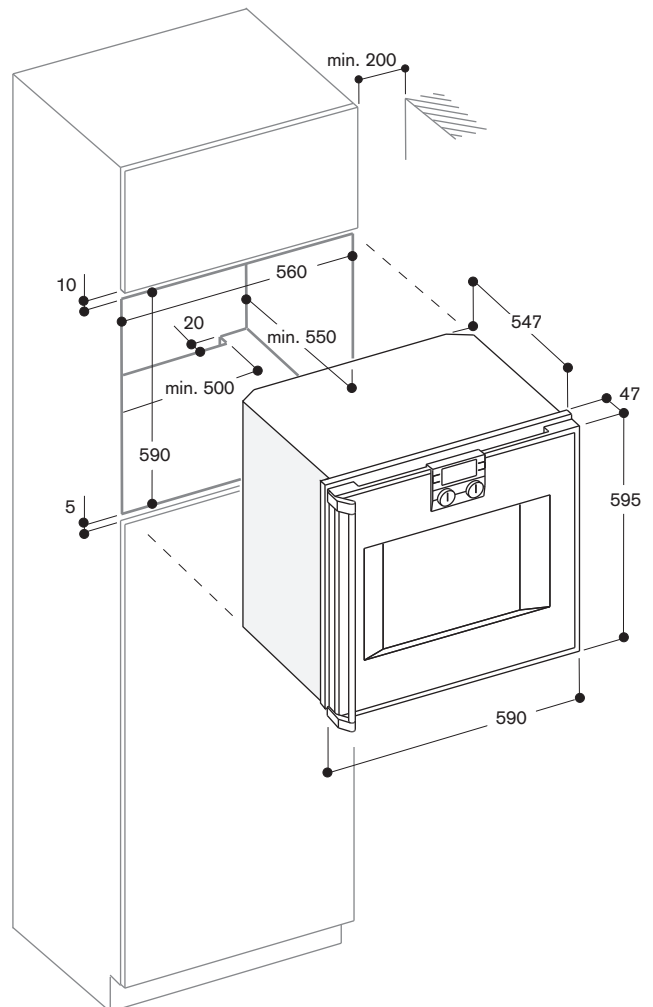
A ventilation cut-out must be made in the floor of the cabinet minimum dimensions of 20mm x 500mm.

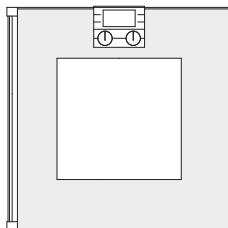
Refer to additional installation details on page 8-10.

Total connected load 3.7 kW.
 Plan for a connecting cable.



Rating:





Oven 200 Series
Coloured front behind glass
Pyrolytic self-cleaning
Width 60 cm

Right-hinged
BO 220-131
Aluminium-coloured front behind full glass door

Left-hinged
BO 221-131
Aluminium-coloured front behind full glass door

Included in the price:
Two wire shelves.
One baking tray.
One grill tray.

230-240 V / 50Hz

BO 220/221-131

- Aluminium-coloured front behind full glass door.
- 9 heating methods, with baking stone option. All standard functions plus baking like in a commercial brick oven.
- Pyrolytic system for easy oven cleaning.

Universal heating system with 9 heating methods.
Electronic temperature control from 50-300°C.

Net volume 76 litres.

LCD function display with digital clock.
Timer functions: cooking time, switch off time, short-term timer, stop watch.
Rotary knob and touch key operation.

Baking stone socket.
Settings menu.
60 W halogen light on the top.
Gaggenau Clean-Enamel.
Enamelled wire racks on the side with 4 rack levels, pyrolysis-safe.
Thermally insulated door with quadruple glazing.
Child lock.
Safety lock.
Side-opening door opens up to 180° angle.
Cooled housing with temperature protection.

Pyrolytic system.
Heated air cleaning catalyst.

Planning notes:

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.
When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 5 mm between the appliance and adjacent cabinets.
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 main socket needs to be planned outside of the niche.
Place the oven connection socket above, below or at the side of the oven.

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

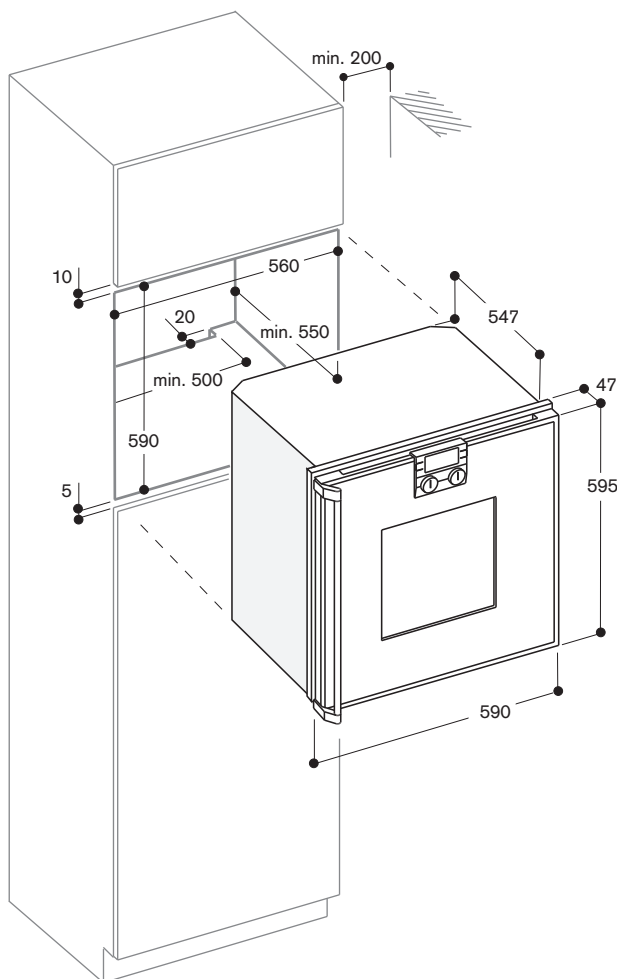
Refer to additional installation details on page 8-10.

Total connected load 3.7 kW.
Plan for a connecting cable.



Rating:

Special accessories:	BA 056-133 Baking stone with support and pizza paddle for 131 models (heating element must be ordered separately).
	BA 056-113 Heating element. Necessary accessory for baking stone BA 056-133 for 131 models.
	BA 016-103 Pull-out drawer. Enamel cast iron frame and fully extendable telescopic rails.
	GN340-230 Gastronorm roaster in cast aluminium. Suitable for use with BA016-103 pull out drawer. (BA056-113 heating element must be ordered separately).



	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 211 + BF 263		■	■	
BM 220/221 + BA 226				■
BS 221 + WS height 14cm				■

■ ■ Horizontal combination



■ Vertical combination

(No other appliances may be installed above the BS or BF.)

When ordering, make sure the colours match (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.

Planning notes for the installation of ovens and oven combinations

Applies to BO/BX/BS/BF/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)

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 outlet 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 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.

BF:

A minimum distance of 5 mm must be maintained because of the direction of movement of the list door.

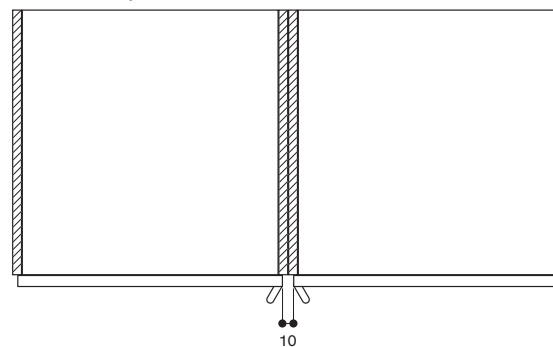
The maximum thickness of kitchen furniture door is 47 mm in front of the edge of the furniture cavity in order to ensure that the lift door can be opened.

The area below the appliances

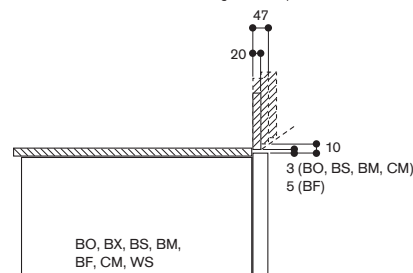
WS:

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.

Installation side by side



Air cross section at the door edges above/below



At the sides

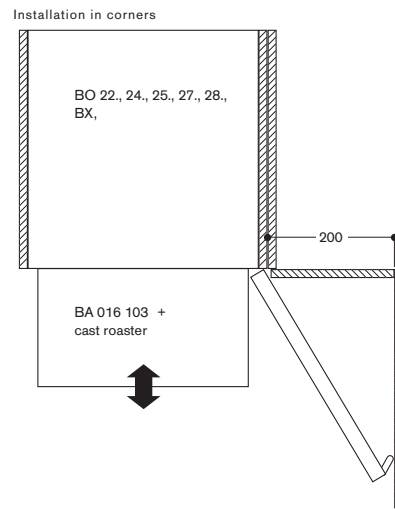
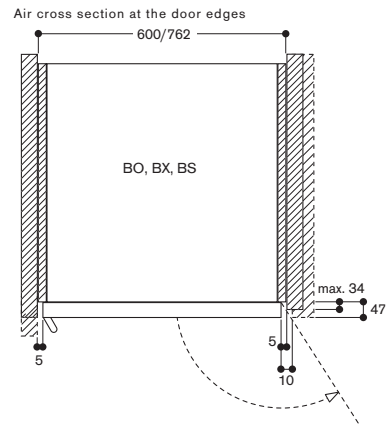
In cases where the kitchen furniture door thicknesses are greater or where sidewalls protrude up to 34 mm from front of the edge of the furniture cavity, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120°. Above that, a distance of 10 mm or even more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

Installation in corners

Door clearances at the sides

When the pull-out drawer is used a larger door opening angle of 200mm is required.

For all other situations, 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.





Warming drawer 200 Series
Metal behind glass
Width 76 cm

WS 282-130

Height 270 mm,
Aluminium-backed glass front

230-240 V / 50Hz

WS 282-130

- Extra-wide 76 cm, with aluminium-backed glass front.
- Perfect for combination with BO/BS 280 and BX 280/281.
- Large temperature range from 40°C to 80°C. It not only warms plates, but also reheats and keeps food and drinks warm or finishes a roast – a versatile addition to your kitchen.
- Integrated base plate heating.
- Maximum usable interior volume.

Net volume 56 litres.

Timer functions: time remaining, long-term timer.

- Four temperature levels.
- Temperature range from 40°C to 80°C.
- Fan for even heat distribution.
- Touch key operation.
- Stainless steel interior.
- Operation indicator.
- Residual heat indicator.
- Removable handle.
- Draw pull at the front bottom centre of the drawer.

Volume capacity:
Dinner set for 12 persons including 28 cm plates and soup bowls. Additional bowls, soup bowls and serving dishes depending on size.
Interior volume
H 195 x W 600 x D 480 mm.
(56 litres)

Max. load 25 kg.

Planning notes:

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

Always use an intermediate shelf when mounting BO/BS/BX 200 above warming drawer.

The shelf between WS and BO/BS/BX has to be at least 19 mm thick.

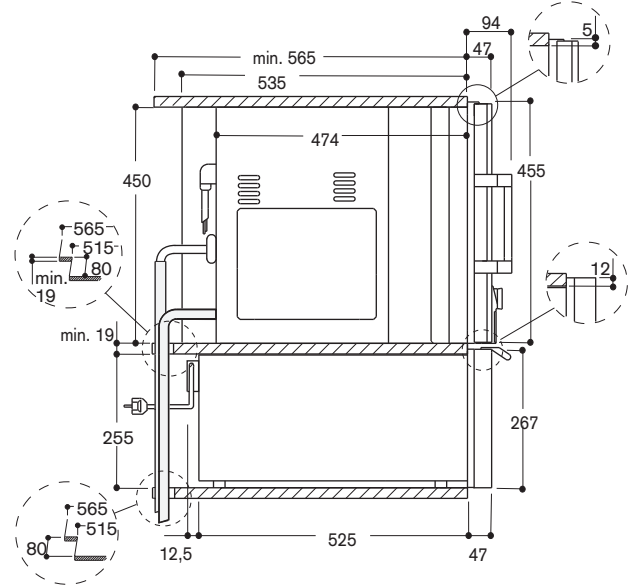
When mounting the drawer below BS 280/281, plan a recess of at least 35 mm between the wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.

With a cabinet depth of 565 mm, the socket can be connected behind the appliance.

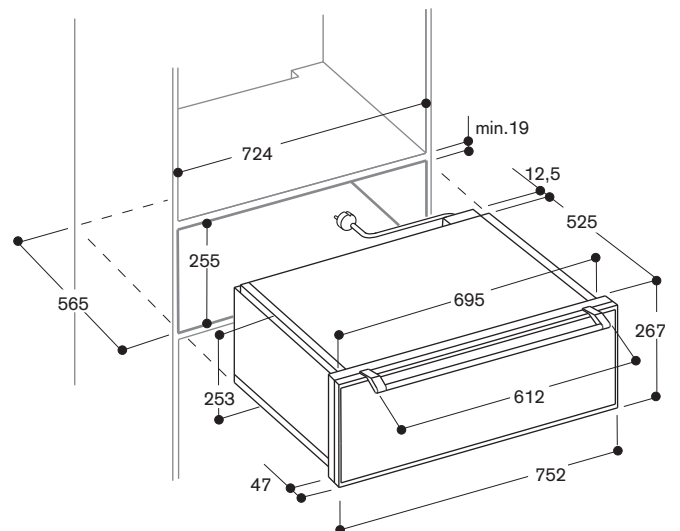
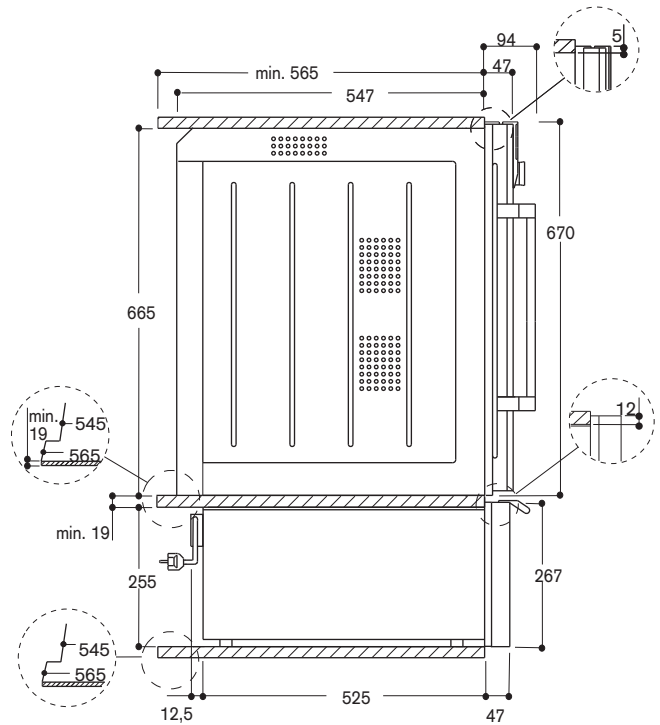
Rating:

Total connected load 0.93 kW.
Connecting cable 1.5 m with 10 amp plug.

WS 282 below BS 280



WS 282 below BO/BX 280





Warming drawer 200 Series
Metal behind glass
Width 60 cm

WS 262-131

Height 288 mm,
Aluminium-backed glass front

WS 261-131

Height 140 mm,
Aluminium-backed glass front

WS 221-130

Height 140mm
Aluminium-coloured front behind glass

230-240 V / 50Hz

WS 261/262/221

- Aluminium-backed glass front. Perfectly coordinated design for the combination with BO/BS 27./25., BO 24.
- Aluminium-coloured front behind glass. Coordinates with BO/BS/BM-221/220 only.
- Large temperature range from 40°C to 80°C. It not only warms plates, but also reheats and keeps food and drinks warm or finishes a roast – a versatile addition to your kitchen.
- Integrated base plate heating. Maximum usable interior volume, compact exterior measures.

Net volume WS 261: 20 litres.
Net volume WS 262: 53 litres.
Net volume WS 221: 20 litres.

Four Temperature levels.
Temperature range from 40°C to 80°C.
Fan for even heat distribution.
Rotary knob operation.
Stainless steel interior.
Operation indicator.
Removable handle.
Draw pull at the front bottom centre of the drawer.

Volume capacity (140 mm height):
Dinner set for 6 persons including 28 cm plates and soup bowls. Additional soup plates or bowls and serving dishes depending on size.
Interior volume
H 93 x W 475 x D 460 mm.

Volume capacity (288 mm height):
Dinner set for 12 persons including 28 cm plates and soup bowls. Additional bowls and serving dishes depending on size.
Interior volume
H 243 x W 475 x D 460 mm.

Max. load 25 kg.

Planning notes:

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

For combination with BO/BS 200 in standardised cabinets:
WS261/221 below BS 200 in 59 cm cabinet.
WS 262 below BO 200 in 88 cm cabinet.

Mount BO/BS 200 directly above the warming drawer without separation.

BO and BS 2.../7/5/4 each can be combined with either of the warming drawer sizes. BO/BS 220/221 with WS 221-130 only.

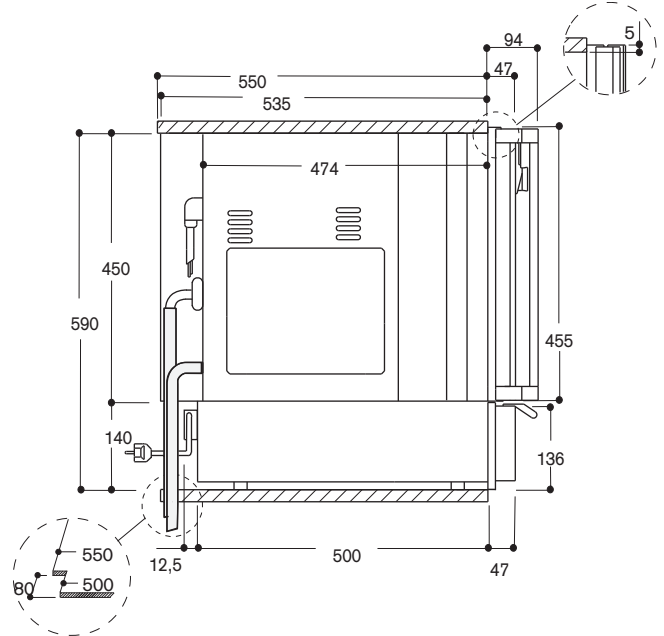
Cabinet dimensions depend on the two individual appliance dimensions.

The socket can be planned behind the appliance.

Rating:

Total connected load 0.81 kW.
Connecting cable length 1.5 m with 10 amp plug.

WS 261 below BS 274



WS 262 below BO 270

