



Baking

What the professional chef comes home to.

Each of our ovens will satisfy the most demanding of private chefs, with reassuring professional touches at every turn. As with honey still in the comb, there is the promise of a truly authentic culinary experience. Each chef wishes to express themselves a little differently: seasoning, timing, temperature, every recipe is personalised. What is required from us is excellent performance, lifelong quality and bold designs.

These individual tastes are catered for with the iconic EB 333, the expansive ovens 400 series and the flush ovens 200 series.

Each series offers a multitude of striking and intuitive configurations. A combi-steam and classic oven, stacked double, offer immense volume and better flexibility. Add our vacuuming drawer to that combination and sous-vide cooking will become a natural part of your culinary repertoire. Alternatively, a single oven, arranged side-by-side with a fully automatic espresso machine and combi-steam oven or combi-microwave oven, will provide even greater amplitude.

You may also appreciate our warming drawer. Indulge in warming through your ten piece dinner set or simply keep foods warm as you coordinate your creations.

This range makes a statement: promising culinary connoisseurs professional results in a private setting.



The EB 333

An icon in the culinary world for more than 30 years, the recently redesigned and updated EB 333 continues to be a culinary aspiration. Almost entirely built by hand, its front door panel is fashioned from a single piece of 3 mm stainless steel and stretches across the full, impressive 90 cm width. Cantilevered hinges and a cushioned opening system effortlessly manoeuvre the door's substantial 20 kg of weight.

Technical improvements have resulted in the welcome addition of the newly designed user interface which includes the TFT touch display. Its stainless steel knobs are also available in black as a special, debonair accessory.



The ovens 400 series

Driven by the principles of the professional kitchen, inspired by the needs of the private chef, our ovens 400 series offer inspiring potential with the convenience of Home Connect.

The bold lines of solid stainless steel and glass, standing proud of their background are unmistakably Gaggenau. Intriguingly free of any handles, doors are opened by a simple touch of the display. This is an oven that confidently sets the tone of the kitchen. The oven, combi-steam oven and combi-microwave oven are just one of your options. Swap in the fully automatic espresso machine and don't forget the warming drawer or a vacuuming drawer, designed with various intentions, including sous-vide preparation.

Freedom to bake, braise, grill and steam can be a messy process and leaves its mark on an oven. With our unique water and pyrolytic self-cleaning systems we ensure such masterpieces are subsequently cleaned up afterwards.

For the private chef with expansive ideas, the oven's 60 cm width can be enlarged to a magnificent 76 cm. Either size is distinctive in striking stainless steel backed glass.



The oven being top of its class. Flaunting up to 17 cooking programmes and an extensive range of features including a rotisserie spit, core temperature probe, the option of a baking stone and pyrolytic self-cleaning all at the touch of a button.

The fully automatic espresso machine enables you to create your bespoke coffee alongside the individual preferences of your guest, instantly and with a minimum of effort. Up to eight personalised settings can be stored. Meanwhile, the fixed inlet and outlet water connection removes the need to concern yourself with filling the water tank or emptying the drip tray. Should you prefer to have a tank, the water level is monitored automatically, alongside that of the milk and coffee bean dispensers.

The warming drawer helps coordinate creations. You will appreciate the ability to defrost as well as keep food warm and even slow cook. Alternatively you might simply require the ultimate indulgence of a coffee cup warmer.



The warming drawer



The **combi-steam oven** is the instrument you turn to when you wish to steam, braise, bake, cook, grill, gratinate, regenerate, extract juice or sous-vide. And having done all that it even washes itself.

We introduced the combi-steam oven to the private kitchen over 15 years ago. Since then we have been continually refining it.

Ultra-precise finessing of the temperature, five humidity levels and the new addition of a vacuuming drawer will encourage a mastery of cooking.

The automatic self-cleaning system of the combi-steam oven is an innovation that you will wonder how you ever lived without. It washes the interior of the combi-steam oven using its fixed inlet water supply and a cleaning cartridge. Simple, hygienic and effortless. Available in stainless steel-backed glass with a fixed inlet and outlet connected to the mains water supply or a removable water tank.

The **vacuuming drawer** is designed for an assortment of preparations, enabling quick and convenient sealing of fish, meat, vegetables and fruit. Essential for your sous-vide cooking it also allows professional-standard marinating and extended storage. It is less a question of when would you use it and more a question of when would you not?



The vacuuming drawer



Sleek and handleless, this series is not only beautiful, but also intelligent.

The core temperature probe ensures that you know the all-important temperature inside your meat, fish, pastries and pies. An intuitive concept that communicates through the TFT touch display, providing accuracy and control.

The baking stone is another example that epitomises the ovens 400 series' inability to compromise. Hand finished, with its own removable heating element able to raise it to a mighty 300 °C, this bakes pizzas, tarte flambée and the humble loaf as perfectly as a professional brick oven.

The Gastronorm inserts allow for a seamless journey of food through the kitchen. Storage, refrigeration, preparation, cooking, baking and even serving can all be achieved within this versatile system. Available in stainless steel or non-stick coated, perforated or unperforated, with and without covers, the inserts are designed to fit into key Gaggenau products, which makes it a truly professional statement.

Rotary knobs and TFT touch display are both indicative of the Gaggenau way of doing things. Superbly crafted and reassuringly weighty, our rotary knobs provide the ideal amount of resistance for quick and precise adjustments of primary functions. The chef then uses the TFT touch display to access the secondary functions of any given programme.

Stacked vertically or in a side-by-side format, the oven, combi-steam oven, craved-for fully automatic espresso machine or combi-microwave oven are your building blocks for creating the soul of your kitchen.



The core temperature probe



The baking stone



The roaster



The ovens 200 series

The ovens 200 series convinces with functionality and versatility. The 60 cm wide, flush fitting oven can be coupled with a fully automatic espresso machine, combi-steam oven and warming drawer or vacuuming drawer. Positioned vertically or horizontally, this elegant series comes in three finishes, installs flush to your wall surface, fitting discreetly into any interior. And for those requiring a more traditional formation, the oven can be positioned under the work surface. All offer Home Connect with the option of remote control using a digital device and integration into any home management system.

Perfect in any side-by-side arrangement, your choice of products is only restricted by the extent of your wall. The range provides limitless cooking methods from braising, steaming to your normal baking options, with the combi-microwave adding flexible convenience. The fully automatic espresso machine completes the lineal aesthetics, offering personalised coffee on demand.

This is a series that draws the attention of the design aficionado as well as the culinary connoisseur.



Sitting flush to the surface, the range offers immense capability and functionality and it does so in a seamless subdued style. It boasts ovens, combi-steam ovens, steam ovens, microwave ovens, combi-microwave ovens, fully automatic espresso machine, warming drawers and vacuuming drawers, all attainable in the Gaggenau colours Anthracite, Metallic or Silver.

The ovens' door handles match those of our fridges, connecting your pieces and unifying the room. Our crafted solid stainless steel rotary knobs are another distinctly Gaggenau element, providing primary control while the secondary functions are located on the TFT touch display.

The oven is the clever all-rounder of the series, neatly fitting under the worktop or in a high cabinet. Equipped with an electronic temperature control, it performs a multitude of baking methods and defies stubborn stains through a pyrolytic system, which you then simply wipe free.

The baking stone transforms the oven, awarding you the capability to produce baked delicacies as if they emerged from a traditional brick wood oven.

The combi-steam oven not only performs to meet every ideal of cuisine, it also uniquely uses its own integrated water supply. Whether you want to steam, bake, braise, regenerate or extract juice, this desirable 60 cm wide oven enhances your kitchen as well as your taste.



The Gaggenau Anthracite



The Gaggenau Metallic

The ovens 400 series



Oven

BO 480/481

Width 76 cm
Pyrolytic system
17 heating methods
Core temperature probe, rotisserie spit and baking stone function
Net volume 110 l
Energy efficiency class: A*



Oven

BO 470/471

Width 60 cm
Pyrolytic system
17 heating methods
Core temperature probe, rotisserie spit and baking stone function
Net volume 76 l
Energy efficiency class: A*



Oven

BO 450/451

Width 60 cm
Pyrolytic system
13 heating methods
Core temperature probe and baking stone function
Net volume 76 l
Energy efficiency class: A*



Oven

BO 420/421

Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*



Double oven

BX 480/481

Width 76 cm
Pyrolytic system
17 heating methods
Core temperature probe, rotisserie spit and baking stone function
Net volume 2 x 110 l
Energy efficiency class: A*

Regardless of personal preference you can gorge yourself on choice. Whether it is the Gastronorm system, which provides effortless engineering at every stage of your culinary adventure and ensures stress-free food preparation, storage, cooking or regeneration. Or the single or combined combi-microwave oven, which unites conventional cooking, microwave and grilling. You can be assured capability meets potential equals inspired.

The fully automatic espresso machine allows you to store eight personalised beverages and brew two cups simultaneously. While the monitoring of bean and milk levels is a standard, you have two options when it comes to your appliance's water supply: a water tank with integrated water level monitoring or alternatively, a fixed inlet and outlet water connection, which completely frees you from refilling the water tank or emptying the drip tray.

The warming drawer heats plates for 6 to 12 guests to the perfect temperature, but is capable of so much more: defrosting, browning, raising pastry, warming and even slow cooking.

The vacuuming drawer allows the private chef to marinate quicker, preserve the freshness of meats, fish and vegetables longer, and seal jam and chutney jars. All this ability sits behind a handleless push-to-open surface no larger than a warming drawer.



The vacuuming drawer



Combi-steam oven

BS 484/485

Width 76 cm
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air combinable with humidity levels
Core temperature probe
Net volume 44 l
Energy efficiency class: A*



Combi-steam oven

BS 470/471/474/475

Width 60 cm
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air combinable with humidity levels
Core temperature probe
Net volume 44 l
Energy efficiency class: A*



Combi-steam oven

BS 450/451/454/455

Width 60 cm
Removable 1.3 l water tank
Hot air combinable with humidity levels
Core temperature probe
Net volume 42 l
Energy efficiency class: A*



Combi-microwave oven

BM 484/485

Width 76 cm
Microwave and oven operation with grill
Net volume 36 l



Combi-microwave oven

BM 450/451/454/455

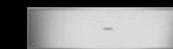
Width 60 cm
Microwave and oven operation with grill
Net volume 36 l



Fully automatic espresso machine

CM 450/470

Width 60 cm
Beverages can be personalised and memorised



Warming drawer

WS 482

Width 76 cm, height 21 cm
Dinner service for 10 people
Net volume 38 l



Warming drawer

WS 461

Width 60 cm, height 14 cm
Dinner service for 6 people
Net volume 19 l



Warming drawer

WS 462

Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 51 l



Vacuuming drawer

DV 461

Width 60 cm, height 14 cm
3 levels each for vacuuming inside and outside the chamber
Maximum load 10 kg
Net volume 8 l

Also available with controls at the top
 Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D

All 400 series appliances are available as left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.

The EB 333



Oven

EB 333

Width 90 cm
 Pyrolytic system
 17 heating methods
 Core temperature probe and
 baking stone function
 Net volume 83 l
 Energy efficiency class: A*

The accessories



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333

The ovens 200 series



Oven

BOP 250/251

Width 60 cm
 Pyrolytic system
 13 heating methods
 Core temperature probe
 and baking stone function
 Net volume 76 l
 Energy efficiency class: A*



Oven

BOP 240/241

Width 60 cm
 Catalytic coating
 13 heating methods
 Core temperature probe
 and baking stone function
 Net volume 76 l
 Energy efficiency class: A*



Oven

BOP 220/221

Width 60 cm
 Pyrolytic system
 9 heating methods
 Baking stone function
 Net volume 76 l
 Energy efficiency class: A*



Oven

BOP 210/211

Width 60 cm
 Catalytic coating
 9 heating methods
 Baking stone function
 Net volume 76 l
 Energy efficiency class: A*



Pull-out system



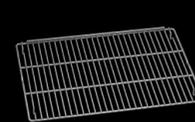
Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated



Glass tray



Combi-steam oven

BSP 250/251

Width 60 cm
 Removable 1.3 l water tank
 Hot air combinable with
 humidity levels
 Core temperature probe
 Net volume 42 l
 Energy efficiency class: A*



Steam oven

BSP 220/221

Width 60 cm
 Removable 1.3 l water tank
 Steaming without pressure
 Net volume 45 l



Combi-microwave oven

BMP 250/251

Width 60 cm
 Microwave and oven
 operation with grill
 Net volume 36 l



Microwave oven

BMP 224/225

Width 60 cm
 Microwave and grill
 Net volume 21 l



Fully automatic
 espresso machine
 CMP 250/270

Width 60 cm
 Beverages can be personalised
 and memorised

Design options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver



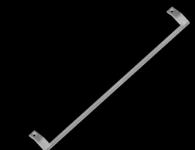
Gastronorm lid small

Stainless steel, GN 1/3



Gastronorm lid large

Stainless steel, GN 2/3



Handle bar

Stainless steel

■ Also available with controls at the top
 🏠 Home Connect

All 200 series appliances are available as left or right
 hinged doors, except for the espresso machine,
 warming drawer and vacuuming drawer.

*Energy efficiency class: at a range of
 energy efficiency classes from A+++ to D