



BSP251111

BA010301:

Telescopic racks for combi-steam oven

BA020361:

Container st. steel unperf

BA020370:

Container st. steel perf

BA020381:

Container non-stick unperf

BA020390:

Container non-stick perf

BA046117:

Glass tray, for 60cm oven

GN010330:

GN-adapter

GN114130:

GN insert unperf, st. steel, GN1/3, 40mm

GN114230:

GN insert unperf, st. steel, GN2/3, 40mm

GN124130:

GN insert perf, st. steel, GN1/3, 40mm

GN124230:

GN insert perf, st. steel, GN2/3, 40mm

GN340230:

Gastronorm roaster GN 2/3

combi-steam oven 200 series

60 x 45 cm, door hinge: left, Gaggenau Metallic

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- Flush installation
- Combination of hot air and steam
- Water tank for fresh and waste water
- Flush installation

Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%

Sous-vide cooking with accurate temperature regulation

Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam

Automatic programs

Water tank for fresh and waste water

TFT touch display

Panel-free appliance with surface control module

Electronic temperature control from 30 °C to 230 °C

Net volume 50 litres

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity. Hot air + 60 % humidity.

Hot air + 30 % humidity. Hot air + 0 % humidity.

Low temperature cooking. Sous-vide cooking.

Full surface grill level 1 + humidity. Full surface grill level 2 + humidity.

Full surface grill + circulated air. Dough proofing. Defrosting.

Regenerating.

Handling

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programs.

Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Full surface grill 2 kW behind glass ceramic.

2 removable 1.7 litre water tanks.

Water level warning.

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programs.

Actual temperature display.

Automatic boiling point detection.

External steam generation

Steaming without pressure

LED light on the side.

Large cavity

Hygienic stainless steel cooking interior.

3 tray levels.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning aid.

Descaling program for the steam generator.

Drying function.

Water tank, dishwasher-safe.

Grease filter, dishwasher-safe.

Strainer filter, removable.

Special accessories (order as spare parts):

part no. 17002490 Descaling tablets

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

The outer edge of the door handle extends 72 mm from the furniture cavity.

Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

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 110° door opening angle. Min. 300mm distance to the adjacent wall is required.

The mains socket needs to be planned outside the built-in niche.

The LAN port can be found at the back on the lower left side.

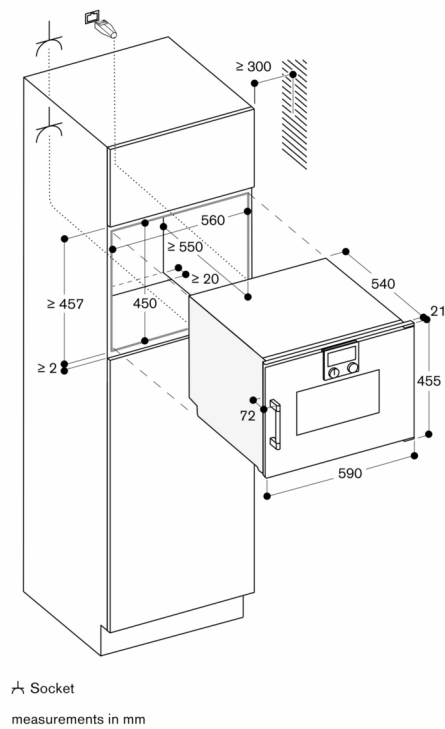
Connection

Total connected load 3.1 KW.

Connecting cable 1.8 m without plug.

Plan a LAN cable.

Please check the user manual for how to switch off the WiFi module.



Side view of BSP 220/250 above BOP

