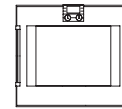
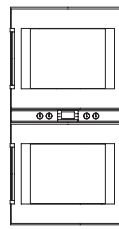


01 Ovens of the new 200 Series



BX 280/BX 281³

BO 280/BO 281³

Type		Double oven	Oven
Side-opening door right-hinged/left-hinged*		BX 280/BX 281 ³	BO 280/BO 281 ³
Stainless steel-backed full glass door, with panoramic view		-610	-610
Aluminium-backed full glass door, with panoramic view		-630	-630
Size			
Width in inches	(cm)	30" (76)	30" (76)
Appliance dimensions H x W x D ² in inches		56 1/4" x 29 5/8" x 21 9/16"	26 3/8" x 29 5/8" x 21 9/16"
Cut-out dimensions H x W x D in inches		56 1/8" x 28 1/2" x 21 5/8"	26 3/16" x 28 1/2" x 21 5/8"
Volume			
Usable oven volume in cu.ft.		4.5	4.5
Interior dimensions H x W x D in inches		17 1/16" x 23" x 16"	17 1/16" x 23" x 16"
Heating modes			
Temperature range	(°F)	85 – 570	85 – 570
Convection/Eco/Convection + bottom heat		•/•/•	•/•/•
Top heat/bottom heat/top heat + bottom heat		•/•/•	•/•/•
Broil		•	•
Convection broil		•	•
Baking stone function		•	•
Cast roaster function		• (bottom only)	•
Defrost/proof		•/•	•/•
Top heat + 1/3 bottom heat		•	•
Bottom heat + 1/3 top heat		•	•
Convection + 1/3 bottom heat		•	•
Economy broil		• (top only)	•
Warming		•	•
Features/accessories			
Electronic precision temperature control*		•	•
Function display with digital clock		•	•
Cooking time, switch-off time, short-term timer, stop watch		•	•
Sabbath mode*		•	•
Thermo-Test actual temperature display*		•	•
Super-Quick preheating*		•	•
Core temperature sensor*		• (bottom only)	•
Settings*/clear text display*		•/•	•/•
Memory recipes* (quantity)		6	6
Rack levels (quantity)		5	5
Rotisserie spit*		• (bottom only)	•
Halogen light* ² ; top	(W)	75 per cooking compartment	75
Halogen light* ² ; side	(W)	10 per cooking compartment	2 x 10
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock*/Safety lock*		•/•	•/•
Cooled housing with temperature protection*		•	•
Enamel baking tray		1 per cooking compartment	1
Size of largest baking tray	(square inches)	276	276
Wire rack		1 per cooking compartment	1
Enamel broil tray/wire rack for broil tray		1/1 per cooking compartment	1/1
Glass tray			
Cleaning functions			
Autopyrolysis/pyrolytic self-cleaning*		-/•	•/-
Air cleaning catalyst*		•	•
Rating			
Total rating	(kW)	9.2	5.52
Total Amps		40 or 3 x 16	40 or 3 x 16

• Standard ¹ Accessories, see pages 110–111

* For an explanation see pages 26–31.

² Appliance depth: the immersion depth of the appliance in the niche

³ Available third quarter 2007



BO 250/BO 251³

Oven

BO 250/BO 251*³

-610

-630

24" (60)

23 ⁷/₁₆" x 23 ¹/₄" x 21 ⁹/₁₆"

23 ¹/₄" x 22 ¹/₁₆" x 21 ⁵/₈"

3.6

5 ¹/₁₆" x 16 ⁵/₈" x 16 ⁷/₈"

85 – 570

•/•/•

•/•/•

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•/

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•

•

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•

•/-

4

60

10

4-fold

•/•

•

1

186

1

1/-

KB 110-046¹

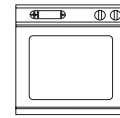
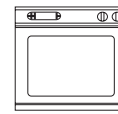
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3.7

16

01 200 and 300 Series ovens



EB 294/EB 295²

EB 290/EB 291²

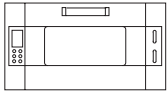
EB 270/EB 271²

Type	Double oven	Single oven	Single oven
Side-opening door* hinged right/left	EB 294/EB 295 ²	EB 290/EB 291 ²	EB 270/EB 271 ²
Stainless steel backed glass front	-610	-610	-610
Aluminum backed glass front	-630	-630	-630
Width in inches (cm)	27 1/8" (70)	27 1/8" (70)	23 1/4" (60)
Interior volume in cubic feet	2 x 3.02	3.02	2.4
Height in inches	14 11/16"	14 11/16"	14 11/16"
Width/Depth in inches	20 11/16" / 16 3/8"	20 11/16" / 16 3/8"	17 5/16" / 15 5/8"
Heating modes			
Temperature range (°F)	120 – 570	120 – 570	120 – 570
Convection	•	•	•
Convection + bottom heat (bake)	•	•	•
Top/bottom heat (conventional bake)	•	•	•
Top heat only	•	•	•
Bottom heat + 1/3 top heat			
Top heat + 1/3 bottom heat			
Baking stone function	•	•	•
Large area grill	•	•	•
Large area grill + convection (convection broil)	•	•	•
Economy broil	• (upper oven only)	•	•
Cast roaster function	• (upper oven only)	•	•
Proofing mode		•	•
Features/accessories			
Electronic precision temperature control*	•	•	•
Actual temperature display "Thermo Test"	•	•	•
Super-Quick preheating*	•	•	•
Core temperature sensor (meat probe)	• (top only)	•	•
Rotisserie function	• (top only)	•	•
Baking stone*	PS 027-001 ¹	PS 027-001 ¹	PS 026-001 ¹
Cast iron roaster*	BT 026-001 ¹	BT 026-001 ¹	BT 026-001 ¹
Heating element for baking stone and cast roaster	HZ 026-001 ¹	HZ 026-001 ¹	HZ 026-001 ¹
Support grid (wire rack) for baking stone and cast roaster	GR 027-001 ¹	GR 027-001 ¹	
Halogen lighting* (W)	100	100	100
Function display with automatic cooking timer*	•	•	•
Heat-insulated door with multiple glazing*	4-fold	4-fold	4-fold
Child and safety lock*	•	•	•
Cooled housing*	•	•	•
Baking tray	2	1	1
Wire rack	2	1	1
Broil pan	2 (with grid)	1	1
Glass tray			KB 110-046 ¹
Cleaning functions			
Pyrolytic self-cleaning*	Comfort	Auto/Smart	Auto/Smart
Gaggenau (CleanEnamel) special porcelain	•	•	•
Air cleaning catalyst*	•	•	•
Electrical rating			
	Total		
Total connected load (kW)	8.65	4.1	3.7
Fuse protection (AMP)	36	17	16

• Standard ¹ Accessories, see pages 110–111

² Limited availability after second quarter 2007

* For an explanation see pages 26–31.



EB 388

Single oven

Bottom-hinge

-610

36" (90)

3.07

13 3/4"

24 3/8" / 15 3/4"

120 – 570

-
-
-
-
-
-
-
-
-
-
-

-
-
-
-

- (option)
- (option)

100

-

5-fold

-
-

2

1

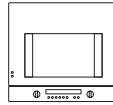
1 (with rack)

-
-
-

7.1

30

01 Wall-mounted lift oven



BL 253¹

Type	Wall-mounted lift oven	
Liftmatic* electrically motorized	BL 253¹	
Stainless steel-tinted glass frontage	-610	
Oven width in inches	(cm)	24" (60)
Oven height in inches	(cm)	21" (54)
Oven depth in inches	(cm)	17 3/4" (45)
Interior dimensions		
- Width in inches	(mm)	18 7/16" (468)
- Height inches	(mm)	12 5/16" (313)
- Depth inches	(mm)	13 9/16" (344)
Volume/energy consumption		
Net oven volume in cu.ft.	1.8	
Energy consumption		
- Top/bottom special heat	(kWh)	0.79
- Convection	(kWh)	0.89
Heating modes		
Temperature range	(°F)	85 – 570
Top/bottom heat	•	
Pastry mode	•	
Convection	•	
Convection speed	•	
Convection roast	•	
Convection broil	•	
Broil	•	
Defrost/proof	•	
Keeping meals warm open/closed	•/•	
Preheat cookware	•	
Features/accessories		
Electronic temperature control	•	
Automatic temperature recommendation	•	
Temperature display*	•	
Heat-up temperature display	•	
Super-Quick preheating*	•	
Residual heat display	•	
Function display with automatic cooking timer	•	
Lateral halogen lighting	(W)	2 x 10
Top lighting	(W)	40
Thermally insulated front with multiple glazing	4-fold	
Lift lock	•	
Child lock*	•	
Safety lock*	•	
Grease filter	•	
Cooled housing with delayed shut-off fan	•	
Baking tray BA 226-200	•/◦	
Wire rack BA 236-200	•/◦	
Broil tray BA 226-210	•/◦	
Rack for broil tray BA 236-210	-/◦	
Set of 2 pizza peels BS 020-002	-/◦	
Cleaning functions		
Pyrolytic self-cleaning*	•	
Enamelled oven interior	•	
Air cleaning catalyst*	•	
Electrical rating		
Total rating	(kW)	3.6
Cable without plug	(inches)	47
Total Amps	16	

• Standard ◦ Optional accessory

¹ Available third quarter 2007

* For an explanation see pages 26–31.

01 200 Series Convection Warming Drawers



WS 282

WS 272

WS 260

Type		Warming drawer	Warming drawer	Warming drawer
Drawer		WS 282	WS 272	WS 260
Stainless steel-backed glass frontage		-710	-610	
Aluminium-backed glass frontage		-730	-630	
Brushed stainless steel				-610
Shot-blasted aluminum				-630
Width in inches	(cm)	30" (76)	27" (70)	24" (60)
Niche height in inches	(cm)	10 1/16" (25.5)	11 7/16" (29)	5 1/2" (14)
Interior dimensions in inches	(mm)			
- Height		7 11/16" (195)	9 9/16" (243)	3 11/16" (93)
- Width		23 5/8" (600)	18 11/16" (475)	18 11/16" (475)
- Depth		18 7/8" (480)	18 1/8" (460)	18 1/8" (460)
Number of table settings		12	12	6
Heating methods				
Temperature range	(°F)	85° – 175°	85° – 175°	85° – 175°
Bottom heat with convection		•	•	•
Features/accessories				
Stainless steel interior		•	•	•
Operation indicator		•	•	•
Electrical rating				
Total rating	(Amps)	7	7	7

01 Standard and optional accessories for ovens of the new 200 Series

		BX 280 ¹ BX 281 ¹	BO 280 ¹ BO 281 ¹	BO 250 ¹ BO 251 ¹
Accessories		Double oven	Single Oven	Single Oven
Baking tray				
BA 028-111	7/8" deep	• (2x)/o	•/o	
BA 026-111	1" deep			•/o
Baking* stone				
BA 058-131	incl. baking stone support and pizza peel (heating element must be ordered separately)	o	o	
BA 056-131	incl. baking stone support and pizza peel (heating element must be ordered separately)			o
Oven ceiling with catalytic special enamelling				
6640481	for retrofitting (order as spare part)			
Glass tray				
KB 110-046	1" deep			o
Wire rack				
BA 038-101	angled, no opening	• (2x)/o	•/o	
2923431	for broil pan BA 028-101, with opening and feet (order as spare part)	• (2x)/o	•/o	
BA 036-101	no opening, with feet			•/o
BA 036-100	no opening, with feet			
2923451	for broil pan BA 226-101, with opening, and feet (order as spare part)			o
Broil pan				
BA 028-101	with feet and rotisserie spit attachment, 19/16" deep	• (2x)/o	•/o	
BA 226-101	1" deep			•/o
Heating* element				
BA 058-111	necessary accessory for baking stone BA 058-131	o	o	
BA 056-110	necessary accessory for baking stones BA 056-131			o
Pizza peel				
BS 020-002	set of 2	o	o	o

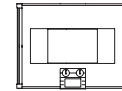
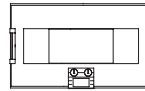
• Standard o Optional accessory ¹ Available third quarter 2007

01 Standard and optional accessories for 300 and 200 Series ovens

	EB 388	EB 294	EB 290/	EB 270/
	Single Oven	Double oven	Single Oven	Single Oven
Baking stone				
PS 075-001	incl. heating element, pizza peel	◦		
PS 026-001	incl. pizza peel			◦
PS 027-001	incl. pizza peel	◦	◦	
Wooden pizza peel				
BS 020-002	set of 2	◦	◦	◦
Cast iron roaster				
BT 026-001		◦ (top only)	◦	◦
GR 027-001	support rack in a 27" wide oven	◦ (top only)	◦	
Heating element				
HZ 026-001	for baking stone, cast iron roaster	◦	◦	◦
Core temperature sensor				
FT 100-060		• (top only)	•	•
Solid Baking tray				
KB 032-062	1 1/16" deep	•/◦		
KB 036-062	1 3/16" deep	•/◦		
KB 200-046	7/8" deep			•/◦
KB 091-054	7/8" deep	•/◦	•/◦	
Glass tray				
KB 110-046	1" deep			◦
Broil/Roasting tray				
GP 200-046	1" deep			•/◦
GP 091-054	1" deep	•/◦	•/◦	
GP 032-062	1 9/16" deep	•/◦		
Wire rack				
GR 030-062	angled, no opening	•/◦		
GR 035-062	for GP 032-062 with opening & feet	•/◦		
GR 082-046	angled, no opening			◦
GR 085-046	for GP 200-046 with opening & feet			◦
GR 090-054	angled, no opening	•/◦	•/◦	
GR 095-054	for GP 200-054 with opening & feet	•/◦	◦	
GR 200-046	w/o opening/ with feet			•/◦
Rotisserie				
DS 070-062		◦		
Control knobs, short; for positioning near the cabinet edge				
BK 200-002	Aluminium, set of 2	◦ (2x)	◦	◦
BK 200-012	Stainless steel, set of 2	◦ (2x)	◦	◦

• Included accessories ◦ Optional accessories

01 Combination Steam and Convection Ovens of the new 200 Series



BS 280²/BS 281²

BS 270²/BS 271²

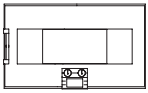
Type		Combi-steam oven	Combi-steam oven
Side-opening door* right-hinged/left-hinged		BS 280 ² /BS 281 ²	BS 270 ² /BS 271 ²
Stainless steel-backed full glass door, with panoramic view		-610	-610
Aluminium-backed full glass door, with panoramic view		-630	-630
Size			
Width in inches	(cm)	30" (76)	24" (60)
Appliance dimensions H x W x D ⁴ in inches		17 15/16" x 29 5/8" x 21 9/16"	17 15/16" x 23 1/4" x 21 9/16"
Cut-out dimensions H x W x D in inches		17 11/16" x 28 1/2" x 21 5/8"	17 15/16" x 22 1/16" x 21 5/8"
Volume			
Usable oven volume		1.7	1.7
Interior dimensions H x W x D in inches		9 5/8" x 12" x 19 7/16"	9 5/8" x 12" x 19 7/16"
Energy consumption with convection	(kWh)	0.68	0.68
Heating modes			
Temperature range	(°F)	85 – 450	85 – 450
Steaming*		•	•
Convection with humidity levels, freely combinable, see Combi-steaming*	(%)	30; 60; 80; 100	30; 60; 80; 100
Convection		•	•
Refreshing*		•	•
Proofing		•	•
Defrosting*		•	•
Low-temperature steaming, precise temperature/knob control		•/–	•/–
Features/accessories			
Electronic temperature control*/function display with digital clock*		•/•	•/•
Cooking time, switch-off time, short-term timer, stop watch		•	•
Sabbath mode*		•	•
Thermo-Test actual temperature display*		•	•
Core temperature sensor*		•	•
Settings*/clear text display		•/•	•/•
Number of memory recipes*		6	6
Number of rack levels/stainless steel cooking interior*		4/•	4/•
Steam evacuation/water outlet*		•/•	•/•
Misting*		•	•
Water tank capacity*/water level warning*	(l)		
Automatic boiling point detection*		•	•
Halogen light*, side	(W)	60	60
Thermally insulated door with multiple glazing		2-fold	2-fold
Child lock*/Safety lock*		•/•	•/•
Cooled housing with temperature protection*		•	•
Wire rack		1	1
Stainless steel perforated/unperforated pan*		1/1	1/1
Stainless steel perforated/unperforated pan*		KB 220-124/114 ¹	KB 220-124/114 ¹
Cleaning functions			
Cleaning program*/drying program*		•/•	•/•
Descaling program*			
Grease filter in front of convection fan		•	•
Rating			
Total rating	(kW)	2.9	2.9
Water connection inlet/outlet*		•/•	•/•
Total Amps		16 or 2 x 10	16 or 2 x 10

• Standard ¹ Accessories, see page 115 ² Available third quarter 2007

³ This information was not available at the time of printing.

⁴ Appliance depth: the immersion depth of the appliance in the niche

* For an explanation see pages 26–31.



BS 260²/BS 261²

Combi-steam oven

BS 260²/BS 261²

-610

-630

30" (76)

17 ¹⁵/₁₆" x 29 ⁵/₈" x 21 ⁹/₁₆"

17 ¹¹/₁₆" x 28 ¹/₂" x 21 ⁵/₈"

1.7

9 ⁵/₈" x 12" x 19 ⁷/₁₆"

0.68

85 – 450

•

30; 60; 80; 100

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•/-

•/•

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•/•

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4/•

-/-

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60

2-fold

•/•

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1

1/1

KB 220-124/114¹

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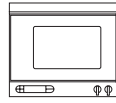
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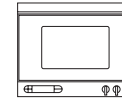
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01 200 Series Combination Steam and Convection Ovens



ED 230/231



ED 220/221

Type	Combination-Steam Oven	
	ED 230/231	ED 220/221
Side-opening door right-hinged/left-hinged	ED 230/231	ED 220/221
Stainless steel backed glass front	-610	-610
Aluminum backed glass front	-630	-630
Width in inches	(cm) 27 1/8" (70)	23 1/4" (60)
Recess height in inches	(cm) 17 11/16" (45)	17 11/16" (45)
Internal dimensions in inches	(mm)	
– Height	9 1/4" (235)	9 1/4" (235)
– Width/depth	14" / 19 5/16" (356/490)	14" / 19 5/16" (356/490)
Heating Mode		
Convection temperature range	(°F) 85 – 450	85 – 450
Steaming	•	•
Convection with humidity level % freely combinable	0,30;60;80;100	0,30;60;80;100
Convection	•	•
Features/Accessories		
Electronic temperature regulation	•	•
Actual temperature display (thermo test)	•	•
Core temperature sensor (meat probe)	•	•
Steam removal/water outlet	•/•	•/•
Stainless steel cooking compartment	•	•
Automatic boiling point adjustment	•	•
Halogen lighting	(W) 60	60
Function display with automatic cooking timer	•	•
Heat-insulated door with multiple glazing	2-fold	2-fold
Child and vacation lock	•	•
Convection and grease filter	•	•
Housing cooling	•	•
Wire rack	1	1
Stainless steel insert perforated/unperforated	1/1	1/1
Stainless steel insert perforated/unperforated	KB 220-124/114 ¹	KB 220-124/114 ¹
Cleaning functions		
Cleaning assistance	•	•
Electrical rating		
Total connected load	(kW) 2.9	2.9
Fuse protection	(Amps) 1 x 15	1 x 15
Water connection inlet/outlet	•/•	•/•

• Standard ¹ Accessories, see page 115

01 Standard and optional accessories for the new 200 Series Combination Steam and Convection Ovens

		BS 280 ¹ /BS 281 ¹	BS 270 ¹ /BS 271 ¹	BS 260 ¹ /BS 261 ¹
Accessories		Combi-steam oven	Combi-steam oven	Combi-steam oven
Wire rack				
GR 220-046	without opening, without feet	•/o	•/o	•/o
Stainless* steel pans				
KB 220-000	Stainless steel unperforated tray, 1 1/2" deep	•/o	•/o	•/o
KB 220-324	Stainless steel perforated tray, 1 1/2" deep	•/o	•/o	•/o
KB 220-114	Stainless steel unperforated tray, 1 1/2" deep	o	o	o
KB 220-124	Stainless steel perforated tray, 1 1/2" deep, half size	o	o	o
Water connection				
GZ 010-011	Extension for water inlet and outlet	o	o	
DR 220-010 ²	Pressure regulator 3/4"	o	o	

• Standard ◦ Optional accessory ¹ Available third quarter 2007 ² While supplies last

01 Accessories

		ED 230/ED 231	ED 220/ED 221
Accessories		Combination steam oven	Combination steam oven
Wire rack			
GR 220-046	w/o opening, w/o feet	•/o	•/o
Stainless steel cooking inserts			
KB 220-000	Unperforated insert, 1 1/2" deep	•/o	•/o
KB 220-324	Perforated insert, 1 1/2" deep	•/o	•/o
KB 220-114	Unperforated insert, 1 1/2" deep, half tray size	o	o
KB 220-124	Perforated insert, 1 1/2" deep, half tray size	o	o
Installation accessories			
GZ 010-011	Extension for water inlet and outlet	o	o
DR 220-010	Pressure regulator	o	o

• Standard ◦ Optional accessory