

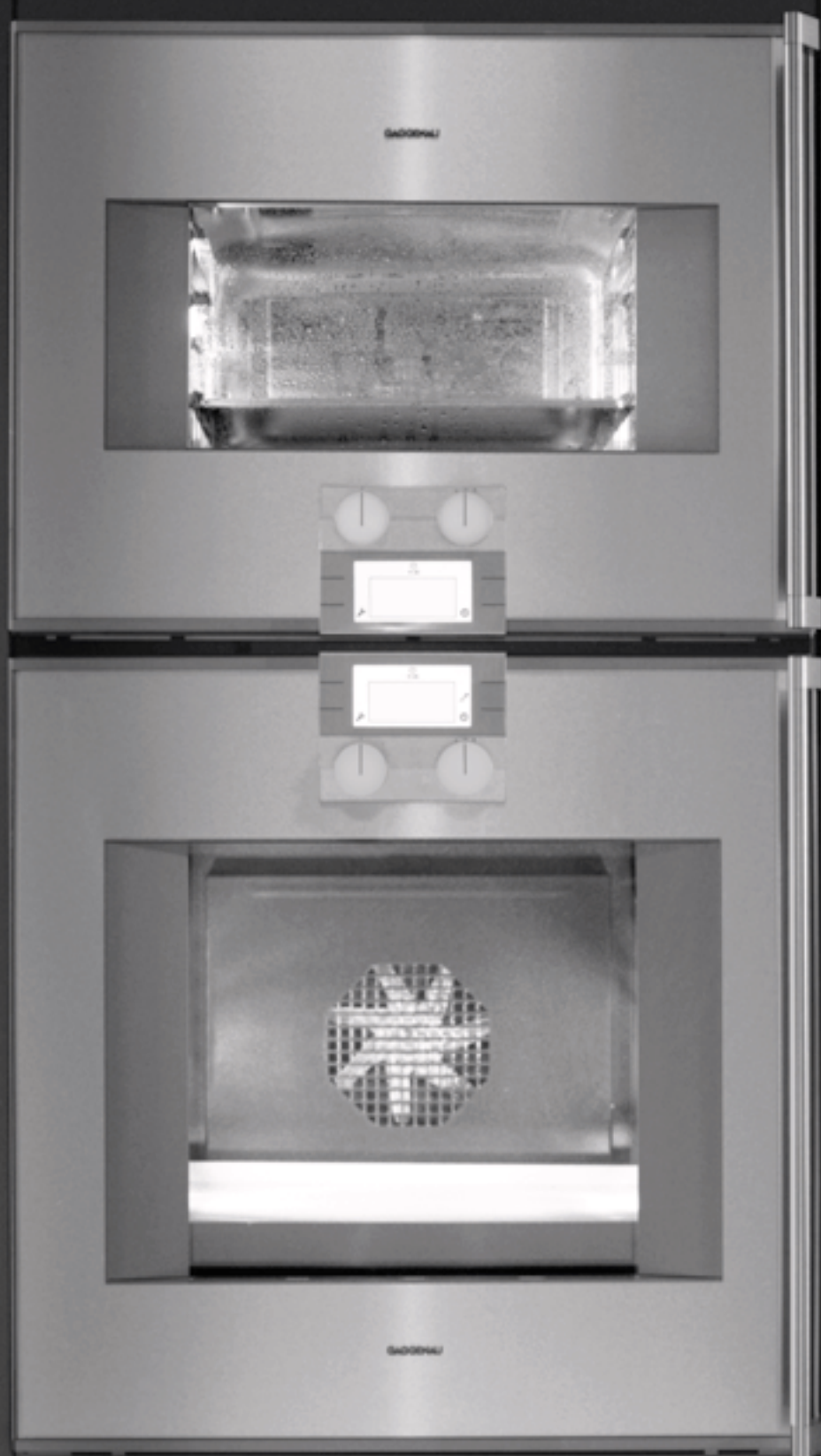
The new ovens from Gaggenau













**Rewrite the legend.** Those who come to us have a dream: they seek the best. We now present the new look of the oven. The new ovens from Gaggenau, revolutionary in design, demonstrating their capabilities from the outside. With doors that open over the full height of the appliances, made from hardened glass. Stainless steel or aluminium-backed. Features for true convenience, pyrolytic self-cleaning for easy cleaning, core temperature probe, rotisserie and baking stone.

We show our core steam competence – newly discovered. Taken from the Asian cuisine, the cooking technology of the future. A new programme, with all variations – steam with hot air or steam alone. A totally new form made by Gaggenau. For each and every dish, the exact heating mode. A perfect culmination of technologies – as in the professional kitchen.

The new 200 Series again showcases Gaggenau's commitment to tradition – sensible technology, sustainable manufacturing, distinct design, perfected quality, all for the distinguished delightful indulgence.

For truly all options: The new ovens. Unleash the power, follow your quest, make a decision.



## The BO 280 oven with the BS 280 Combi-steam oven

– The new picture of an oven: the glass door – with stainless steel, or as shown here, aluminium-backed – opens over the full height of the appliance. Even in the new built-in format: extra wide 76 centimetres, 103 litre net volume, for the truly large roast.

– All possible functions: 17 heating modes, core\* temperature probe, rotisserie\*, pyrolytic\* self-cleaning. With an optional baking\* stone.

– Ideal for a combination with the BS 280 Combi-steam oven: the cooking technology of the future. Pressure-less steam is the most effective and gentle cooking method.

The new international format: both appliances in 76 centimetres. Ovens with extra-large net volume: 103 litres. Truly every imaginable heating mode, with memory\* function and always precise temperatures thanks to the electronic\* temperature settings from 30 °C to 300 °C. Quadruple glazing. Strong halogen\* lighting from the sides and ceiling.

The perfect addition: the Combi-steam oven with direct water\* supply for unlimited cooking time. Hot\* air from 30°C to 230°C, electronically controlled, unlimited combination possibilities with steam humidity levels of 30%, 60%, 80% or 100%. Or dehumidified at 0%. All steaming possibilities, baking options and roasting methods, with or without hot air. And, of course, the modern low\* temperature cooking.

Both appliances feature the new LCD\* display with digital clock and timer functions, cooking time, cooking completion time and short-term timer, in addition to a stop watch and long-term timer.

Further details in the catalogue section, from page 20. The features marked with an \* are explained in “The A–Z of Gaggenau ovens”, from page 14. Available from the second quarter of 2007.



The new LCD\* display: easy to use with rotary knobs and touch keys.



Perfect for making bread or pizza: the baking\* stone with its own heating element.





### The BS 274 Combi-steam oven

- From the pioneers of baking and cooking with steam: the top appliance, with a new look. Side\*-opening doors, over the oven's full height. With stainless steel, or as shown here, aluminium-backed. With a panoramic view of the interior. 60 centimetres wide.
- The best of all cooking methods: steam without pressure. For preservation of vitamins. Cook on three levels simultaneously, without transferring flavours. From Asian cuisine, adapted to our high-tech version.
- Combined with hot air, steam opens up all kinds of possibilities: Combi-steaming\*, baking, refining, braising, regenerating\* and juicing\*. For perfect results every time – the perfect texture, the most flavourful taste – that special something.

Gaggenau's full expertise, for the cooking technology of the future. Hot\* air from 30 °C to 230 °C, electronically controlled, unrestricted combination possibilities with steam at humidity levels of 30%, 60%, 80% or 100%. Or dehumidified at 0%. Steaming with or without hot\* air, baking, refining, braising, regenerating\*, thawing\*, dough\* fermentation, juicing\*. Of course, also the modern low\* temperature cooking. All professional-grade options: crisp vegetables, precisely cooked fish, short cooked meat and delicious crusts. With core\* temperature probe, memory\* function, stainless\* steel cavity. Direct water connection. With the new LCD\* display, depending on your preference, integrated at the top or bottom of your appliance door. Further details in the catalogue section, from page 20. The features marked with an \* are explained in "The A–Z of Gaggenau ovens", from page 14. Available from the second quarter of 2007.



Just perfect: the 60-cm combination with the BO 270 oven.



The convenient core\* temperature probe turns off the oven when the set core temperature has been reached.





## The BO 270 oven with BS 274 Combi-steam oven and WS 261 warming drawer

- The new look, an ideal match of appliances – side by side. Your competence centre for absolutely every dish made in the oven, with or without steam. Built-in to the height of your choice.
- The classic oven, discovered anew. 17 heating modes, core\* temperature probe, rotisserie\*, pyrolytic\* self-cleaning, with an optional baking\* stone.
- Perfectly matched with the Combi-steam oven and its multitude of options: Combi-steaming\*, baking, cooking, braising... Plus the convenient warming drawer, to preheat plates, keep dishes warm or finish a roast.

Precise control, perfect design, the best from Gaggenau. Aluminium or as shown here, stainless steel-backed. The 60 centimetres wide oven with the largest net volume of its class, 67 litres. With all heating modes, for truly all preparation methods. Always exact temperatures due to the electronic\* temperature control from 30 °C to 300 °C. Quadruple glazing ensures an always cool oven door. Halogen\* lighting from the sides and top.

Adjacent to the BO 270, the Combi-steam oven with a direct water connection, providing unlimited cooking time. Hot air from 30 °C to 230 °C, electronically controlled, unlimited combination possibilities with steam humidity levels of 30%, 60%, 80% or 100%. Or dehumidified at 0%. All steaming possibilities, baking options and roasting methods, with or without hot\* air. And, of course, the modern low\* temperature cooking. Both appliances feature the new LCD\* display. Extremely convenient, the perfect addition: the warming drawer. Preheating, keeping dishes warm or finishing, at 30 °C to 80 °C. Available in two heights, 14 cm or 29 cm. Also available in the new appliance width of 76 cm. Further details in the catalogue section, from page 20. The features marked with an \* are explained in “The A–Z of Gaggenau ovens”, from page 14. Available from the second quarter of 2007.



The stainless steel interior\* of the warming drawer does more than just warm dishes hygienically. The glass base makes cleaning easy. All warming drawers are listed in the catalogue section from page 22.





### **The BO 270 oven with BS 250 Combi-steam oven**

– This appliance with a water\* tank has all the options of the traditional Combi-steam oven – Gaggenau technology at its best. For easy installation anywhere, independent from the water supply.

– The best, most gentle of all cooking methods: steam without pressure. Combined with hot\* air, every dish is perfect every time: steaming\*, baking, refining, braising, regenerating\* and juicing\*.

– Combine it with the classic oven in a new look. 17 heating modes, core\* temperature probe, rotisserie\* spit, pyrolytic\* self-cleaning. Also available with baking stone.

Gaggenau now offers every possible solution involving steam cooking, the cooking technology of the future. Here we show the new Combi-steam oven with all operating options, but with a water\* tank instead of water connection. Easy to install anywhere and convenient to operate. Full glass door, aluminium-backed or, as shown here, stainless steel-backed. Hot\* air from 30 °C to 230 °C, electronically controlled, unlimited combination possibilities with steam at humidity levels of 30%, 60%, 80% or 100%. Or dehumidified at 0%. Steaming with or without hot air, baking, refining, braising, regenerating\*, thawing\*, dough\* fermentation and juicing\*. And, of course, the modern low\* temperature cooking option. With core\* temperature probe, memory\* function and stainless\* steel cooking interior. The ideal partner: Gaggenau's BO 270 oven. All cooking options, for all dishes. Always precise temperatures due to electronic\* temperature control from 30°C to 300°C. Quadruple glazing. Halogen\* lights on the sides and in the ceiling. Further details in the catalogue section, from page 20. The features marked with an \* are explained in "The A–Z of Gaggenau ovens", from page 14. Available from the second quarter of 2007.



The removable water\* tank for the BS 250 Combi-steam oven has a capacity of 1.3 litres.





### **The BO 210 oven with BS 220 steam oven**

- The new look, for all appliance models. The door, which opens to the full height of the appliance, is aluminium-backed or, as shown here, stainless steel-backed. With integrated LCD\* display featuring a digital clock and a timer.
- The oven features nine heating modes and is also available with a baking stone. 67 litre net volume and Gaggenau\* Clean-Enamel.
- Steaming without pressure in the steam oven, at 100% humidity and with electronic temperature control from 30 °C to 100 °C. Water\* tank with 1.3 litres capacity.

Steaming without hot air is an excellent cooking method. Steaming without pressure at 100% humidity and up to 100 °C. Plus low\* temperature cooking, thawing\* and refining. Easy to install, with an easy to handle water\* tank. Stainless\* steel cooking interior. The BO 210 oven compliments the functions of the steam oven with nine heating modes and electronic\* temperature control from 50 °C to 300 °C. Also available with a baking\* stone. Halogen light in the ceiling. Further details in the catalogue section, from page 20. The features marked with an \* are explained in “The A–Z of Gaggenau ovens”, from page 14. Available from the second quarter of 2007.



Matching the new ovens of the 200 Series: the BM 220 microwave oven with five output levels up to 850 W, plus grill. For all microwave ovens, see the catalogue section from page 22.

**Air cleaning catalyst** Gaggenau is the first manufacturer to produce a built-in air cleaning system for ovens. At all temperatures, the heated catalyst prevents grease and odour particles from escaping when the oven door is closed. The catalytic converter is self-regenerating and has a virtually unlimited service life.

**Automatic boiling point detection** It automatically determines the boiling temperature, which is dependent on the geographical position (height above sea level). That way the cooking result will be the same, no matter where the appliance is used.

**Automatic weight feature** A microwave programming option. Weight entry is the only information needed for several dishes. The appliance then automatically determines the heating method, power setting and cooking time, guaranteeing the best results for both cooking and defrosting.

**Baking stone** This oven accessory instantly turns your kitchen into a bread or pizza bakery. The baking stone is warmed by a heating element. Temperatures of up to 300 °C are perfect for bread or pizza.



**Capacity display for filter cartridge** If a descaling system is integrated into the water inlet, the filter cartridge needs to be exchanged after a certain time. The appliance's electronic system calculates the filter capacity depending on the water hardness. Every time the appliance is turned on, the remaining capacity is briefly indicated on the display.

**Catalytic special enamelling** A cleaning aid based on the special enamelling of the interior oven walls. Depending on the model, these special interior walls are included or can be retrofitted. During the process of catalysis, dirt is broken down by oxidation with atmospheric oxygen at temperatures from about 200°C. This cleaning takes place while the oven is in use. Higher temperatures are used for removing more intense dirt and stains: this is done when the oven is empty, and after the non-coated surfaces have been cleaned by hand. The optimum self-cleaning system for ovens, however, is the pyrolytic system (see pyrolytic).

**Child lock** It prevents the oven from being switched on unintentionally.

**Clean-Enamel** See Gaggenau Clean-Enamel.

**Cleaning function** Soiling inside the oven is softened with the help of steam. Afterwards, the oven interior can be cleaned easily.

**Clear text display** See Settings.

### **Combi-steaming**

**Combi-steaming** This method is particularly good for meat, as the combination of moist steam and hot air makes it beautifully tender. The oven compartment is hermetically sealed, and moisture prevents drying out. At the lowest moisture setting, roasts cook in their own juice.

**Steam-baking** The combination of high humidity level and high temperature prevents food from drying out and at the same time allows items such as bread, poultry or roasts “en croûte” to stay crisp. Also, hot steam has twice the thermal transfer capacity of hot air and penetrates right to the centre of food. Until now, results like these were only achieved by professionals.

**Steaming** Steaming is a better way of cooking almost anything that can be cooked in water. No vitamins nor flavour are lost. Vegetables retain their vibrant colour, and have a more natural and distinctive flavour. As the steaming process is non-pressurised and the temperature stays at 100°C, this is a much gentler method than using a pressure cooker, for example, as even non-water soluble vitamins are retained better at such low temperatures. Another advantage is that the whole cooking space can

be utilised at the same time: several cooking inserts containing different items, can be placed inside together, as the steam insulates the different foods from one another and prevents flavour transfer. The steaming mode can also be used to extract juices and to preserve fruits.

**Low temperature steaming** Steaming 100% steam-saturated air at low temperature ensures optimum heat transfer without drying out, and is ideal for cooking fish. Protein can neither coagulate nor be lost through seepage, and the fish stays tender and juicy, retaining its own distinctive flavour and consistency.

**Low temperature cooking** This professional cooking method with precise temperature regulation and almost no fluctuation brings shortly seared meat slowly and gently, over a long cooking time, to perfection. A large beef joint for example, stays pink and juicy to within a few millimetres of the edges. And even when the meat has been cooked to perfection, it can be kept for long periods at a constant temperature, so that it stays that way.

**Hot air** This corresponds to hot-air mode in conventional ovens. The cooking compartment is ventilated through an opening, allowing moisture that is produced to escape. This is especially important for baking dishes, which must be allowed to release moisture during cooking, otherwise the dough may become soft.

**Regeneration** Pressureless steaming is the perfect method for regenerating previously prepared dishes without loss of quality. No comparison to any other regeneration.

**Juice extraction** Juice can be conveniently extracted from fruit using the perforated cooking insert. The juice is collected in a non-perforated insert which is slid underneath.

**Dough fermentation** Low temperatures (below 50°C) and humidity create the ideal climate for dough fermentation.

**Thawing** Ideal for the gentle thawing of deep frosted goods.

**Cool steam system** The cool steam generated without pressure in the combination steam and convection oven transfers heat very quickly, keeps things moist and is more energy-efficient than convection. Individual flavours and aromas are better retained, as are the colour and shape of what is being cooked. With pressureless steam, the loss of nutrients, including minerals and vitamins, is kept to an absolute minimum.



**Misting** Supply humidity to baking items. This is particularly useful for baking items such as baguettes from frozen dough, as well as for baking fresh bread, rolls and yeast items.

**Steam removal** The steam removal function causes vapor in the cooking compartment to condense in 20 seconds at the push of a button. Reduces steam when door is open.

#### **Cooled housing with temperature protection**

Gaggenau ovens are equipped with temperature protection to guard against overheating of the built-in appliance and surrounding units. It also automatically cuts in when necessary after the oven is switched off.

**Cool steam system** See Combi-steaming.

**Core temperature probe with automatic shut off** The core temperature probe controls the temperature at the centre of the food. Ovens and Combi-steam ovens switch themselves off once the desired temperature is reached. This ensures that no matter what is being cooked, it is always cooked right through. The core temperature probe is removable.



**Descaling programme** The evaporator tray used for steam generation in the cooking compartment can be easily descaled with this programme. The water tank needs to be filled with a descaling solution. The programme takes approximately 30 minutes.

**Dough fermentation** See Combi-steaming.

**Drying** With this function, the cooking compartment can be dried using hot air. The drying process takes approximately 20 minutes and is recommended after steaming or cleaning.

**Eco plus programme** In this operating mode, all energy-dependent functions of the oven are optimised to save as much energy as possible. The residual heat in the oven interior, for example, is utilised in the baking and roasting processes.

**Electronic temperature control** Thanks to precise temperature control, it is possible, for example to roast large joints at lower temperatures and to keep them warm for several hours without loss of quality. Roasts have never been so tender, pink and juicy.

**Energy efficiency class** See Energy label.

**Energy label** This label, introduced throughout Europe, indicates the energy efficiency class. It informs consumers about the energy consumption of the appliances. The different classes indicate how economical an appliance is in comparison with the average for all appliances. The most economical appliances belong to energy efficiency classes A and B.

**Gaggenau Clean-Enamel** Very little bakes onto this special blue enamelling. A simple wipe with a sponge soaked in a weak solution of washing-up liquid is usually the only cleaning the oven needs after normal use. The Clean-Enamel surface of the grill pan and baking inserts are also easy to clean.

**Grease filter in front of the hot-air fan** Deposits left behind by steam during baking and roasting are collected in a removable grease filter that can easily be cleaned in the dishwasher. The filter is not necessary in self-cleaning appliances, as dirt that accumulates around the hot-air fan is removed by pyrolysis.

**Halogen light** For extra bright, clear light in the cooking compartment. It allows the baking or roasting process to be checked at any stage – accurately and glare-free.

**Heating element** It plugs into the socket in the cooking compartment of all Gaggenau ovens and also heats the baking stone.

**Hot air** See Combi-steaming.

**Infrared grill for microwave** The grill temperature can be chosen individually for any grilled meals, including “au gratin” dishes and dishes that require browning. The temperature setting is visible on the display.

**Innowave** Innowave’s cutting-edge “inverter” technology offers “real” microwave power settings with variable energy outputs – a much more energy-saving cooking method than with conventional appliances because of the choice it offers between high, medium and low power settings. This means fast, reliable results for both cooking and defrosting. In addition, the heat penetrates “gently”, so food cannot become overcooked on top or around the edges when it’s only half-cooked or not even fully defrosted in the middle. It looks and tastes better. Gaggenau’s Innowave appliances are extremely compact, which means they’re more efficient in terms of cooking volume.

**Juice extraction** See Combi-steaming.

**LCD function display with digital clock** The main functions navigated through the control knobs are always visible on the light LCD display. The additional functions of the touch keys only become visible when needed. The digital clock can be used as a timer independently of the function set for the appliance. The automatic cooking timer allows both the length of cooking and the actual time the oven switches itself off to be programmed up to 24 hours in advance.



**Long-term timer** This function can keep non-perishable dishes warm from 24 to 74 hours without operating the appliance. While using this function, the light in the cooking compartment is switched off.

**Low temperature steaming/cooking** See Combi-steaming.

**Memory recipes** This function saves all settings for a prepared dish so that they can be easily retrieved and reused at any time. Six dishes can be programmed, and for each dish, up to five different steps or settings can be saved – at the push of a button after every successful baking process. If the core temperature probe is used, the respective core temperatures are saved instead of baking times. This ensures that the results are the same, even if the baked items differ in size.

**Microwave cooking** With this technology, cook vegetables, fish or meat in the gentlest way. As connoisseurs know, microwaves are indispensable – from heating up pre-prepared portions of food to making hot drinks in a glass, from bringing food from the fridge to room temperature in no time at all to shortening the preparation time of frozen foods. The key element of any microwave is the Magnetron. The “transmitter” generates electromagnetic waves, whose energy is evenly distributed in the cooking compartment of the microwave thanks to a wave distributor. When the microwaves hit the item being cooked, they cause the water molecules contained in it to oscillate at high speed. The oscillating molecules produce friction and the friction generates heat. So with microwaves, the heat is generated inside the items being cooked – it does not come from the outside, as in conventional ovens.

**Misting** See Combi-steaming.

**Multiple glazing with safety glass** The multiple glazing has four layers of glass. The temperature on the outer pane remains low, even when the pyrolytic process is at maximum power.

**Oven accessories** See baking stone, rotisserie spit, heating element.

**Pyrolytic self-cleaning** This programme, which operates at 485°C, removes any soiling of the oven's interior unavoidably produced by cooking vapours during roasting and grilling. The duration of the programme is set by the manufacturer. During cleaning, the oven door is locked and, once the oven has cooled down, it simply needs wiping with a damp cloth. When the autopyrolysis function is in operation, the appliance automatically determines the level of soiling in the interior of the oven. The optimum cleaning time is selected automatically.

**Regeneration** See Combi-steaming.

**Rotisserie spit** Even grilling on all sides – for poultry, boned joints or meat on the bone, such as leg of lamb. Meat gets crisp and browns evenly. For best results, choose grilling or top heat as operating mode. The rotisserie spit can be used for meat weighing up to 6 kg.



**Safety lock** It interrupts any heating of the oven after 12 hours if it is not in use and the long-term timer is not activated.

**Settings** Depending on the model, a variety of settings can be programmed, including the clock, display brightness, key tones and Super-Quick control. The easy to read menu has only one level and displays all options via symbols or, in some models, even clear text. Selections can be made at the push of a button.

**Side-opening door** Appliance doors are fitted with heat-insulated glass fronts so that it is always possible to keep an eye on what is cooking. The side oven door handle is protected from high temperatures. The door itself opens to a full 180°. The location of the door hinge must be selected when ordering, since it is not reversible.

**Stainless steel cooking inserts** The Combi-steam and steam ovens are standard equipped with a shelf and both a perforated and a non-perforated insert in Gastronorm size GN 2/3. These stable, high-sided stainless steel inserts are ideal for use in the Combi-steam and steam ovens – and handy for storing items in the fridge. They can also be used as serving dishes. In addition, smaller inserts GN 1/3 with a volume of approx. 1.5 litres are available as extra. These cooking inserts in different sizes can be used in combination to cook various dishes at the same time. They are dishwasher-proof, hygienic and easy to clean.

**Stainless steel cooking interior** The jointless 35-litre high quality stainless steel cooking interiors of the Combi-steam and steam ovens meet the highest hygiene requirements. The 60-watt halogen lighting allows good visibility during cooking.

**Stainless steel interior** The hygienic, stainless steel surface of the warming drawer means you can not only warm plates in it, but also use it for keeping food warm.





**Steam-baking** See Combi-steaming.

**Steaming** See Combi-steaming.

**Steam removal** See Combi-steaming.

**Super-Quick control** Faster heating through Super-Quick can be used in all heating modes except Eco. Under Settings, one can choose between regular and Super-Quick heating, depending on the operating mode.

**Swing doors** See Side-opening door.

**Temperature control** Indicates temperature increase or decrease as well as residual heat.

**Temperature regulation** See electronic temperature regulation.

**Thawing** See Combi-steaming.

**Thermo-Test actual temperature display** Precise temperature control and monitoring are especially important in the preparation of some dishes. The “Thermo-Test” feature allows you to check the temperature in the cooking compartment at any time and if, for example, you turn it down, enables you to see when the new required temperature has been reached. Not even commercial appliances have this feature which is highly appreciated by discerning home chefs.

**Universal metal pan** A universal metal pan for collecting meat juices completes the microwave set. It is also suitable for cooking or thawing. Further accessories include an attachment for grilling.

**Water connection for Combi-steam oven** Gaggenau’s Combi-steam ovens are fully built-in and connected directly to the water supply and drainage. This means that the water supply is unlimited, dispensing with the need to handle water.

**Water level warning** An acoustic signal indicates if the water tank is empty. The display shows a faucet symbol. The heating process is then interrupted. To continue, the water tank needs to be filled and re-inserted.

**Water tank** A capacity of 1.3 litres guarantees sufficient water supply. The water tank is protected from calcification as far as possible, since the steam is only generated in the cooking compartment. The tank is easy to handle and transparent, which makes it easy to check on the water level. For hygiene reasons, the tank needs to be emptied after every cooking session and must not be cleaned in the dishwasher.



The ovens, Combi-steam and steam ovens at a glance



04



#### Ovens with full glass door, 200 Series

01	BX 280/281-110 <sup>1</sup>	76 cm, stainless steel, pyrolytic
	BX 280/281-130 <sup>1</sup>	76 cm, aluminium, pyrolytic
02	BO 280/281-130 <sup>1</sup>	76 cm, aluminium, pyrolytic
	BO 280/281-110 <sup>1</sup>	76 cm, stainless steel, pyrolytic
03	BO 270/271-130 <sup>1</sup>	60 cm, aluminium, pyrolytic
	BO 270/271-110 <sup>1</sup>	60 cm, stainless steel, pyrolytic
	BO 250/251-110 <sup>1</sup>	60 cm, stainless steel, pyrolytic
	BO 250/251-130 <sup>1</sup>	60 cm, aluminium, pyrolytic
	BO 240/241-110 <sup>1</sup>	60 cm, stainless steel
	BO 240/241-130 <sup>1</sup>	60 cm, aluminium
04	BO 220/221-130 <sup>1</sup>	60 cm, aluminium-coloured, pyrolytic
	BO 220/221-110 <sup>1</sup>	60 cm, stainless steel-coloured, pyrolytic
	BO 210/211-110 <sup>1</sup>	60 cm, stainless steel-coloured
	BO 210/211-130 <sup>1</sup>	60 cm, aluminium-coloured

#### Combi-steam ovens with full glass door, 200 Series

05	BS 280/281-130 <sup>1</sup>	76 cm, aluminium, water connection
	BS 280/281-110 <sup>1</sup>	76 cm, stainless steel, water connection
06	BS 270/271-110 <sup>1</sup>	60 cm, stainless steel, water connection
	BS 270/271-130 <sup>1</sup>	60 cm, aluminium, water connection
07	BS 274/275-130 <sup>1</sup>	60 cm, aluminium, water connection
	BS 274/275-110 <sup>1</sup>	60 cm, stainless steel, water connection
08	BS 250/251-110 <sup>1</sup>	60 cm, stainless steel, water tank
	BS 250/251-130 <sup>1</sup>	60 cm, aluminium, water tank
09	BS 254/255-110 <sup>1</sup>	60 cm, stainless steel, water tank
	BS 254/255-130 <sup>1</sup>	60 cm, aluminium, water tank

08



#### Steam ovens with full glass door, 200 Series

10	BS 220/221-130 <sup>1</sup>	60 cm, aluminium-coloured, water tank
	BS 220/221-110 <sup>1</sup>	60 cm, stainless steel-coloured, water tank
11	BS 224/225-110 <sup>1</sup>	60 cm, stainless steel-coloured, water tank
	BS 224/225-130 <sup>1</sup>	60 cm, aluminium-coloured, water tank

If several variants of an appliance are available, only the first listed is shown.

<sup>1</sup> Available 2nd quarter 2007.



The microwave ovens and warming drawers at a glance

01



02



03



04



05



06



**Microwave ovens**

01	BM 220/221-110 <sup>1</sup>	60 cm, stainless steel-coloured/glass
	BM 220/221-130 <sup>1</sup>	60 cm, aluminium-coloured/glass
02	BM 211-100 <sup>2</sup>	60 cm, black
03	BF 263-030 <sup>2</sup>	60 cm, lift door, aluminium/glass
	BF 263-010 <sup>2</sup>	60 cm, lift door, stainless steel/glass

**Warming drawers**

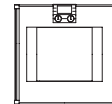
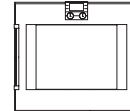
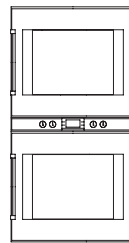
04	WS 282-130 <sup>2</sup>	76 cm/27 cm, aluminium/glass
	WS 282-110 <sup>2</sup>	76 cm/27 cm, stainless steel/glass
05	WS 262-111 <sup>2</sup>	60 cm/29 cm, stainless steel/glass
	WS 262-131 <sup>2</sup>	60 cm/29 cm, aluminium/glass
06	WS 261-111 <sup>2</sup>	60 cm/14 cm, stainless steel/glass
	WS 261-131 <sup>2</sup>	60 cm/14 cm, aluminium/glass

If several variants of an appliance are available,  
only the first listed is shown.

<sup>1</sup> Available 3rd quarter 2007.

<sup>2</sup> Available 2nd quarter 2007.

## Ovens of the 200 Series



		<b>BX 280<sup>3</sup>/BX 281<sup>3</sup></b>	<b>BO 280<sup>3</sup>/BO 281<sup>3</sup></b>	<b>BO 270<sup>3</sup>/BO 271<sup>3</sup></b>
<b>Version</b>		<b>Double oven</b>	<b>Oven</b>	<b>Oven</b>
<b>Side-opening* door right-hinged/left-hinged</b>		<b>BX 280<sup>3</sup>/BX 281<sup>3</sup></b>	<b>BO 280<sup>3</sup>/BO 281<sup>3</sup></b>	<b>BO 270<sup>3</sup>/BO 271<sup>3</sup></b>
Stainless steel-backed full glass door, with panoramic view		-110 <sup>3</sup>	-110 <sup>3</sup>	-110 <sup>3</sup>
Aluminium-backed full glass door, with panoramic view		-130 <sup>3</sup>	-130 <sup>3</sup>	-130 <sup>3</sup>
Stainless steel-coloured front behind full glass door				
Aluminium-coloured front behind full glass door				
<b>Size</b>				
Width	(cm)	76	76	60
Appliance dimensions H x W x D <sup>2</sup>	(mm)	1428 x 752 x 547	670 x 752 x 547	595 x 590 x 547
Niche dimensions H x W x D	(mm)	1425 x 724 x 550	665 x 724 x 550	590 x 560 x 550
<b>Volume/energy efficiency (to EN 50304)</b>				
Usable oven volume	(l)	103 + 103	103	67
Interior dimensions H x W x D	(cm)	43.3 x 58.4 x 40.6	43.3 x 58.4 x 40.6	38.3 x 42.2 x 41.7
Appliance size small/medium/large		–/–/•	–/–/•	–/–/•
Energy* efficiency class with convection		B	B	A
Energy consumption with top/bottom heat	(kWh)	N.N. <sup>4</sup>	N.N. <sup>4</sup>	1.31
Energy consumption with hot air	(kWh)	N.N. <sup>4</sup>	N.N. <sup>4</sup>	0.97
Cooking time with standard load	(min)	N.N. <sup>4</sup>	N.N. <sup>4</sup>	46.2
<b>Heating methods</b>				
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		•	•	•
Cast roaster function		• (bottom only)	•	•
Dough fermenting/thawing		•/•	•/•	•/•
Top heat + 1/3 bottom heat		•	•	•
Bottom heat + 1/3 top heat		•	•	•
Hot air + 1/3 bottom heat		•	•	•
Economy grill		• (top only)	•	•
Warming		•	•	•
<b>Features/accessories</b>				
Electronic* temperature control		•	•	•
Function display with digital clock		•	•	•
Cooking time, switch-off time, short-term timer, stop watch		•	•	•
Long-term-timer*		•	•	•
Thermo-Test* actual temperature display		•	•	•
Super-Quick* control		•	•	•
Core* temperature probe		• (bottom only)	•	•
Settings*/clear text display*		•/•	•/•	•/•
Memory* recipes	(quantity)		6	6
Rack levels	(quantity)	5	5	4
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 <sup>2</sup> )	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
<b>Cleaning functions</b>				
Autopyrolysis*/pyrolytic* self-cleaning		–/•	•/–	•/–
Catalytic special enamelling on interior back wall and ceiling				
Heated air* cleaning catalyst		•	•	•
Grease* filter in front of hot-air fan				
<b>Rating</b>				
Total connected load	(kW)	9.2	5.52	3.7

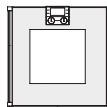
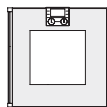
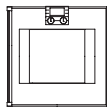
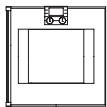
• Standard <sup>1</sup> Accessories, see pages 28–29

<sup>2</sup> Appliance depth: the immersion depth of the appliance in the niche

<sup>3</sup> Available 2nd quarter 2007.

<sup>4</sup> This information was not available at the time of printing.

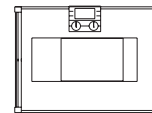
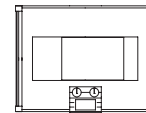
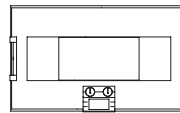
\* For an explanation in the “A–Z of Gaggenau ovens”, see page 14 onwards.



BO 250 <sup>3</sup> /BO 251 <sup>3</sup>	BO 240 <sup>3</sup> /BO 241 <sup>3</sup>	BO 220 <sup>3</sup> /BO 221 <sup>3</sup>	BO 210 <sup>3</sup> /BO 211 <sup>3</sup>
Oven	Oven	Oven	Oven
BO 250 <sup>3</sup> /BO 251 <sup>3</sup>	BO 240 <sup>3</sup> /BO 241 <sup>3</sup>	BO 220 <sup>3</sup> /BO 221 <sup>3</sup>	BO 210 <sup>3</sup> /BO 211 <sup>3</sup>
-110 <sup>3</sup>	-110 <sup>3</sup>		
-130 <sup>3</sup>	-130 <sup>3</sup>		
		-110 <sup>3</sup>	-110 <sup>3</sup>
		-130 <sup>3</sup>	-130 <sup>3</sup>
60	60	60	60
595 x 590 x 547	595 x 590 x 547	595 x 590 x 547	595 x 590 x 547
590 x 560 x 550	590 x 560 x 550	590 x 560 x 550	590 x 560 x 550
67	67	67	67
38.3 x 42.2 x 41.7	38.3 x 42.2 x 41.7	38.3 x 42.2 x 41.7	38.3 x 42.2 x 41.7
-/-/°	-/-/°	-/-/°	-/-/°
A	A	A	A
1.31	1.31	1.31	1.31
0.97	0.97	0.97	0.97
46.2	46.2	46.2	46.2
30 – 300	30 – 300	50 – 300	50 – 300
°/°/°	°/°/°	°/°/°	°/°/°
°/°/°	°/°/°	°/°/°	°/°/°
•	•	•	•
•	•	•	•
•	•	•	•
•	•		
°/°	°/°		
•			
•			
•			
•			
•			
•			
°/-	°/-	°/-	°/-
4	4	4	4
60	60	60	60
10	10		
4-fold	2-fold	4-fold	2-fold
°/°	°/°	°/°	°/°
•	•	•	•
1	1	1	1
1200	1200	1350	1350
1	1	1	1
1/-	1/-	1/-	1/-
KB 110-046 <sup>1</sup>	KB 110-046 <sup>1</sup>	KB 110-046 <sup>1</sup>	KB 110-046 <sup>1</sup>
-/°		-/°	
•	°/°	•	°/-
	•		•
	•		
3.7	3.7	3.7	3.7



## Combi-steam and steam ovens of the 200 Series



BS 280²/BS 281²

BS 270²/BS 271²

BS 274²/BS 275²

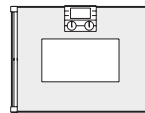
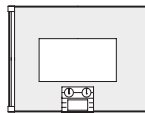
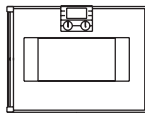
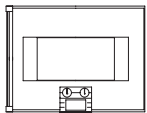
Version		Combi-steam oven	Combi-steam oven	Combi-steam oven
<b>Side-opening* door right-hinged/left-hinged</b>		<b>BS 280²/BS 281²</b>	<b>BS 270²/BS 271²</b>	<b>BS 274²/BS 275²</b>
Stainless steel-backed full glass door, with panoramic view		-110²	-110²	-110²
Aluminium-backed full glass door, with panoramic view		-130²	-130²	-130²
Stainless steel-coloured front behind full glass door				
Aluminium-coloured front behind full glass door				
<b>Size</b>				
Width	(cm)	76	60	60
Appliance dimensions H x W x D⁴	(mm)	455 x 752 x 535	455 x 590 x 535	455 x 590 x 535
Niche dimensions H x W x D	(mm)	450 x 724 x 550	450 x 560 x 550	450 x 560 x 550
<b>Volume/energy efficiency (to EN 50304)</b>				
Usable oven volume	(l)	37	37	37
Interior dimensions H x W x D	(cm)	24.5 x 30.5 x 49.4	24.5 x 30.5 x 49.4	24.5 x 30.5 x 49.4
Appliance size small/medium/large		–/•/–	–/•/–	–/•/–
Energy* efficiency class with convection		A	A	A
Energy consumption with convection	(kWh)	0.68	0.68	0.68
Cooking time with standard load	(min)	39.8	39.8	39.8
<b>Heating methods</b>				
Temperature range	(°C)	30 – 230	30 – 230	30 – 230
Steaming*		•	•	•
Hot air with humidity levels, freely combinable, see Combi-steaming*	(%)	30; 60; 80; 100	30; 60; 80; 100	30; 60; 80; 100
Hot* air circulation		•	•	•
Refreshing*		•	•	•
Dough* fermentation		•	•	•
Thawing*		•	•	•
Low-temperature steaming*, precise temperature/knob control		•/–	•/–	•/–
<b>Features/accessories</b>				
Electronic* temperature control/function* display with digital clock		•/•	•/•	•/•
Cooking time, switch-off time, short-term timer, stop watch		•	•	•
Long-term timer*		•	•	•
Thermo-Test* actual temperature display		•	•	•
Core* temperature probe		•	•	•
Settings*/clear text display		•/•	•/•	•/•
Number of memory* recipes		6	6	6
Number of rack levels/stainless steel* cooking interior		4/•	4/•	4/•
Steam* removal/water outlet		•/•	•/•	•/•
Capacity* display for filter cartridge		•	•	•
Misting*		•	•	•
Water* tank capacity/water* level warning	(l)			
Automatic* boiling point detection		•	•	•
Halogen* light, side	(W)	60	60	60
Thermally insulated door with multiple* glazing		2-fold	2-fold	2-fold
Child* lock/Safety* lock		•/•	•/•	•/•
Cooled* housing with temperature protection		•	•	•
Size of largest baking tray	(cm²)	810	810	810
Wire rack		1	1	1
Stainless* steel cooking inserts perforated/unperforated	(²/₃ GN)	1/1	1/1	1/1
Stainless* steel cooking inserts perforated/unperforated	(¹/₃ GN)	KB 220-124/114¹	KB 220-124/114¹	KB 220-124/114¹
<b>Cleaning functions</b>				
Cleaning* programme/drying*		•/•	•/•	•/•
Descaling* programme				
Grease* filter in front of hot-air fan		•	•	•
<b>Rating</b>				
Total connected load	(kW)	2.9	2.9	2.9
Water* connection inlet/outlet		•/•	•/•	•/•

• Standard      ¹ Accessories, see pages 28–29      ² Available 2nd 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 in the “The A–Z of Gaggenau ovens”, see page 14 onwards.

**BS 250²/BS 251²****BS 254²/BS 255²****BS 220²/BS 221²****BS 224²/BS 225²****Combi-steam oven****Combi-steam oven****Steam oven****Steam oven****BS 250²/BS 251²****BS 254²/BS 255²****BS 220²/BS 221²****BS 224²/BS 225²**

-110²

-110²

-130²

-130²

-110²

-110²

-130²

-130²

60

60

60

60

455 x 590 x 535

455 x 590 x 535

455 x 590 x 535

455 x 590 x 535

450 x 560 x 550

450 x 560 x 550

450 x 560 x 550

450 x 560 x 550

35

35

38

38

28.1 x 30.5 x 40.5

28.1 x 30.5 x 40.5

28.1 x 30.5 x 43.9

28.1 x 30.5 x 43.9

-/\*/-

-/\*/-

-/\*/-

-/\*/-

A

A

N.N.<sup>3</sup>N.N.<sup>3</sup>N.N.<sup>3</sup>N.N.<sup>3</sup>

30 – 230

30 – 230

30 – 100

30 – 100

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30; 60; 80; 100

30; 60; 80; 100

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KB 220-124/114<sup>1</sup>KB 220-124/114<sup>1</sup>KB 220-124/114<sup>1</sup>KB 220-124/114<sup>1</sup>

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1.95

1.95

1.90

1.90

## Accessories for the 200 Series ovens, Combi-steam and steam ovens

		BX 280 <sup>1</sup>	BO 280 <sup>1</sup>	BO 270 <sup>1</sup>	BO 250 <sup>1</sup>	BO 240 <sup>1</sup>
		BX 281 <sup>1</sup>	BO 281 <sup>1</sup>	BO 271 <sup>1</sup>	BO 251 <sup>1</sup>	BO 241 <sup>1</sup>
		Double oven	Oven	Oven	Oven	Oven
<b>Baking tray</b>						
KB 032-062	18 mm deep					
KB 036-062	20 mm deep					
BA 028-111 <sup>1</sup>	23 mm deep	•(2x)/°	•/°			
BA 026-111 <sup>1</sup>	26 mm deep			•(2x)/°	•/°	•/°
BA 226-110 <sup>1</sup>	29 mm deep					
<b>Pull-out* rack</b>						
BA 216-100 <sup>1</sup>	quadruple-telescopic pull-out					
<b>Baking* stone</b>						
PS 070-001	incl. heating* element, baking stone support and pizza paddle					
PS 075-001	incl. heating* element, baking stone support and pizza paddle					
BA 058-131 <sup>1</sup>	incl. baking stone and pizza paddle	°	°			
BA 056-131 <sup>1</sup>	incl. baking stone and pizza paddle			°	°	°
BA 056-130 <sup>1</sup>	incl. baking stone and pizza paddle					
<b>Ceiling with catalytic special enamelling</b>						
Part <sup>1</sup>	for retrofitting					•/°
<b>Grill tray</b>						
KB 110-046	25 mm deep			•/°	°	°
<b>Wire rack</b>						
GR 030-062	angled, no opening					
GR 035-062	for GP 032, with opening and feet					
BA 038-101 <sup>1</sup>	angled, no opening	•(2x)/°	•/°			
Part <sup>1</sup>	for grill tray BA 028-101, with opening and feet	•(2x)/°	•/°			
BA 036-101 <sup>1</sup>	no opening, with feet			•/°	•/°	•/°
BA 036-100 <sup>1</sup>	no opening, with feet					
Part <sup>1</sup>	for grill trays BA 026-101/BA 226-101, with opening and feet			•/°	°	°
Part <sup>1</sup>	for grill tray BA 226-100, angled, no opening					
<b>Grill tray</b>						
GP 032-062	39 mm deep					
BA 028-101 <sup>1</sup>	with feet and rotisserie spit attachment, 39 mm deep	•(2x)/°	•/°			
BA 026-101 <sup>1</sup>	with feet and rotisserie spit attachment, 25 mm deep			•/°		
BA 226-101 <sup>1</sup>	25 mm deep				•/°	•/°
BA 226-100 <sup>1</sup>	37 mm deep					
<b>Heating* element</b>						
BA 058-111 <sup>1</sup>	necessary accessory for baking stone BA 058-131	°	°			
BA 056-110 <sup>1</sup>	necessary accessory for baking stones BA 056-131/BA 056-130			°	°	°
<b>Core* temperature probe*</b>						
FT 100-060 <sup>2</sup>						
<b>Pizza paddle</b>						
BS 020-002	Set of 2	°	°	°	°	°
<b>Rotisserie*</b>						
DS 070-062						
<b>Wire rack</b>						
GR 220-046	without opening, without feet					
<b>Stainless* steel cooking insert</b>						
KB 220-000	Stainless steel unperforated, 2/3 GN, 40 mm deep					
KB 220-324	Stainless steel perforated, 2/3 GN, 40 mm deep					
KB 220-114	Stainless steel unperforated, 1/3 GN, 40 mm deep					
KB 220-124	Stainless steel perforated, 1/3 GN, 40 mm deep					
<b>Water connection</b>						
WF 040-020	Descaling system, first installation					
WF 040-021	Filter cartridges for WF 040, set of 3					
GZ 010-011	Extension for water inlet and outlet					

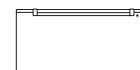
• Standard      ° Special accessory      <sup>1</sup> Available 2nd quarter 2007.

\* For an explanation in the lexicon "The A–Z of Gaggenau ovens", see page 14 onwards.

BO 220 <sup>1</sup>	BO 210 <sup>1</sup>	BS 280 <sup>1</sup>	BS 270 <sup>1</sup> /271 <sup>1</sup>	BS 250 <sup>1</sup> /251 <sup>1</sup>	BS 220 <sup>1</sup> /221 <sup>1</sup>
BO 221 <sup>1</sup>	BO 211 <sup>1</sup>	BS 281 <sup>1</sup>	BS 274 <sup>1</sup> /275 <sup>1</sup>	BS 254 <sup>1</sup> /255 <sup>1</sup>	BS 224 <sup>1</sup> /225 <sup>1</sup>
Oven	Oven	Combi-steam oven	Combi-steam oven	Combi-steam oven	Steam oven
•/◦	•/◦				
	◦				
◦	◦				
	◦				
	◦				
◦	◦				
•/◦	•/◦				
◦	◦				
•/◦	•/◦				
◦	◦				
◦	◦				
		•/◦	•/◦	•/◦	•/◦
		•/◦	•/◦	•/◦	•/◦
		•/◦	•/◦	•/◦	•/◦
		◦	◦	◦	◦
		◦	◦	◦	◦
		◦	◦		
		◦	◦		
		◦	◦		



## 200 Series warming drawers



		WS 282 <sup>1</sup>	WS 261 <sup>1</sup>	WS 262 <sup>1</sup>
<b>Version</b>		<b>Warming drawer</b>	<b>Warming drawer</b>	<b>Warming drawer</b>
<b>Drawer</b>		<b>WS 282<sup>1</sup></b>	<b>WS 261<sup>1</sup></b>	<b>WS 261<sup>1</sup></b>
Stainless steel-backed glass frontage		-110 <sup>1</sup>	-111 <sup>1</sup>	-111 <sup>1</sup>
Aluminium backed glass frontage		-130 <sup>1</sup>	-131 <sup>1</sup>	-131 <sup>1</sup>
Width	(cm)	76	60	60
Niche height	(cm)	25.5	14	28,8
Interior dimensions	(mm)			
– Height		195	93	243
– Width		600	475	475
– Depth		480	460	460
Usable volume	(l)	56	20	54
Number of table settings		6	6	12
<b>Heating methods</b>				
Temperature range	(°C)	40 – 80	40 – 80	40 – 80
Bottom heat with air circulation		•	•	•
<b>Features/accessories</b>				
Stainless* steel interior		•	•	•
Automatic* timer		•		
Operation indicator		•	•	•
<b>Electrical rating</b>				
Connected load	(kW)	0.93	0.81	0.81

• Standard <sup>1</sup> Available 2nd quarter 2007.

\* For an explanation in the lexicon “The A–Z of Gaggenau ovens”, see page 14 onwards.

## 200 Series microwave ovens



BM 220/ BM 221<sup>4</sup>

BM 211<sup>3</sup>

Version		200 Series	Universal
Side door right-hinged/left-hinged		BM 220/BM 221	–/BM 211
Black			–100
Stainless steel coloured glass frontage		–110	
Aluminium coloured glass frontage		–130	
Stainless steel-backed/aluminium-backed full glass door			+ BF 263-0.0 <sup>2,3</sup>
<b>Type/size</b>			
Width	(cm)	60	60
Appliance dimensions H x B x T <sup>2</sup>	(mm)	382 x 590 x 300 382 x 590 x 273 (with BA <sup>1</sup> )	349 x 590 x 510 (with BF <sup>1</sup> )
Niche dimensions H x B x T	(mm)	362 x 560 x 320	450 x 560 x 560
<b>Volume</b>			
Oven volume	(l)	21	27
<b>Heating methods</b>			
Quartz grill		1300 W in 3 levels	1300 W in 3 levels
Microwaves variable in		5 levels	5 levels
Microwave output		900 W	1000 W
Grill operation in combination with microwaves and heating modes		up to 360 W	up to 600 W
<b>Features</b>			
Easy-operation electronics			•
Operation		Rotary knobs with sensor and direct access keys	Rotary knobs and direct access keys
Innowave*			•
Microwave steps programmable in succession		•	•
Memory functions		•	2
Digital display		•	•
Automatic* weight feature (number of automatic programmes)		10	10
24-hour clock display			•
Maximum adjustable cooking time		99 minutes	99 minutes
Cooking compartment enamelled/stainless steel		–/•	–/•
Glass rotating plate diameter	(cm)		34
Metal* universal pan		•/–	–/•
Number of wire racks		2	1
Cooking compartment lighting	(W)	25	25
Triple door lock		•	•
<b>Special accessories</b>			
Frame for mounting in the upper cabinet		BA 266-2.. <sup>1,4</sup>	
Lift door/door cover, reversible			BF 263-0.0 <sup>1,3</sup> /–
<b>Electrical rating</b>			
Connected load	(kW)	1.99	2.62

• Standard      <sup>1</sup> Special accessory      <sup>2</sup> Appliance depth: the immersion depth of the appliance in the niche.

<sup>3</sup> Available 2nd quarter 2007.

<sup>4</sup> Available 3rd quarter 2007.

\* For an explanation in lexicon “The A–Z of Gaggenau ovens”, see page 14 onwards.

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The data for all products in this publication reflects January 2007 status.

As part of our efforts to constantly improve our products, we reserve the right to change technical specifications without prior notice.

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