



GO471720

BA026117:

Grill tray, for 60cm oven

BA036166:

Wire shelf, for 60cm oven

BA046118:

Glass tray 60cm

BA056134:

Baking stone for 60 cm pyro oven

BS020003:

Pizza paddle

GN340231:

Gastronorm roaster GN 2/3

BA020110:

Air frying tray 60cm

BA026116:

Baking tray, for 60cm oven

oven Gaggenau Expressive series

60 x 60 cm, door hinge: left

GO471720

Highlights

Handleless full glass door with electronic door opening.

Full touch display with stainless steel control ring.

Light and display response upon user approach.

Pyrolytic self-cleaning system

Invisible full surface broiler behind enamel.

19 heating methods from 122 °F to 570 °F (30 °C to 300 °C), incl. baking stone function, roaster function, air frying, dehydrating.

Automatic programs and setting recommendations.

Core temperature probe.

Rotisserie spit.

Cavity capacity 2.72 cu.ft. (77 liters).

Heating methods / Programs

Convection plus.

Convection eco. Top + bottom heat. Top + 1/3

bottom heat. Top heat. Bottom + 1/3 top heat.

Bottom heat. Convection + bottom heat.

Convection + 1/3 bottom heat. Moist baking.

Broil + circulated air. Broil. Baking stone

function. Roaster function. Air frying.

Dehydrating. Dough proofing. Keeping warm.

Defrosting.

160 programs (automatic programs and setting recommendations).

Option to save up to 30 favorites.

Operation

Cushioned side-opening door with 110 ° opening angle.

Electronic door opening.

Full touch display with control ring.

42 display languages available.

User detection, adjustable distance.

Info texts for additional information.

Animated quick guides to assist appliance operation.

Features

Invisible full surface broiler behind enamel 3.4 kW.

Broil can be added briefly in convection mode for additional browning.

Convection fan rotates in both directions for ideal heat distribution

Extra powerful bottom heating for baking stone and roaster function.

Three-point core temperature probe with cooking time estimation via Home Connect.

Rotisserie spit for grilling from all sides.

Precise temperature control with display of the current temperature.

Fast heating setting.

Heated air cleaning catalyst.

Timer functions: cooking time, cooking time end, count-up timer.

Sabbath mode with pre-programmable heating cycles.

Programable automatic door opening at cooking time end to avoid overcooking.

Optimum visibility of the food thanks to side lighting.

4 tray levels.

Selected digital services (Gaggenau Home Connect)

Remote control and monitoring.

Cooking time estimation when using the core temperature probe.

Door opening via voice assistant.

Safety

Child lock to prevent accidental switch on or operation of the appliance.

Electronic door lock to prevent unintentional opening of the appliance door.

Safety shut-off.

Thermally insulated door with quintuple glazing.

Cooled housing with temperature protection.

Cleaning

Pyrolysis self clean with minimized odor development thanks to the heated catalyzer.

Side shelf supports enamelled and pyrolysis-safe.

Seamless cooking compartment without obstructive elements.

Planning notes

Plan the niche without back wall.

Door hinge not reversible.

Protrusion from appliance front to furniture cabinet 1 5/8" (42 mm).

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.

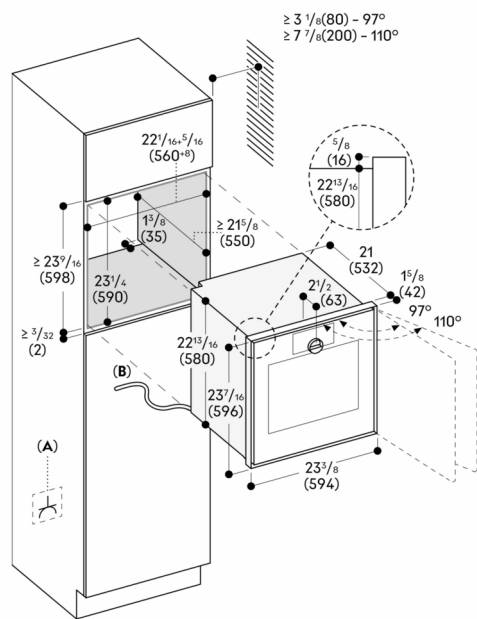
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 9/16" (15 mm). The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

The electrical connection must be accessible and located outside the oven cutout.

Rating

Total rating 3.0 KW.

Electrical connection cable 67" (1.70 m), hardware required.



A: Accessible electrical connection
B: Fixed cable

Measurements in inches (mm)