



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 are revolutionary in design, demonstrating their capabilities from the outside. With doors that open over the full height of the appliances, made from hardened glass, the stainless steel or aluminum-backed ovens feature pyrolytic self-cleaning for easy cleaning, a core temperature probe, a rotisserie and a baking stone.

Our Combination Steam and Convection Ovens show our core steam competence. Taken from Asian cuisine, one can cook either with convection or steam, or combine both. A totally new form made by Gaggenau where each and every dish has the exact heating mode. A perfect culmination of technologies – as in the professional kitchen.

The new 200 Series ovens again showcase Gaggenau's commitment to tradition – sensible technology, sustainable manufacturing, distinct design and perfected quality; all for the discerning home chef.



The BO 280 oven with the BS 280 Combination Steam and Convection Oven

– The new vision of an oven: the glass door – with stainless steel, or as shown here, aluminum-backed – opens over the full height of the appliance. The new built-in format is an extra wide 30 inches with a 4.5 cubic foot net volume, for the truly large roast.

– Ideally combined with the BS 280 Combination Steam and Convection Oven, the cooking technology of the future. Pressureless steam is the most effective and gentle cooking method.

– This appliance with a water tank*, the BS 260, has all the options of the traditional Combination Steam and Convection Oven – Gaggenau technology at its best. For easy installation anywhere, independent from the water supply.

The new American-sized format: both appliances in 30 inches. The ovens contain an extra-large net volume of 4.5 cubic feet. Truly every imaginable heating mode, with memory function* and always precise temperatures, thanks to the electronic temperature settings* from 85°F to 570°F. They also feature quadruple glazing and strong halogen lighting* from the sides and top.

The perfect addition: the Combination Steam and Convection Oven with direct water supply* for unlimited cooking time. Convection from 85°F to 450°F, electronically controlled, providing 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 convection. 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 stopwatch and long-term timer.

Further details can be found in the catalog section beginning on page 100. The features marked with an * are explained in “The A–Z of Gaggenau ovens”, starting on page 26. Available third quarter 2007.



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



The removable water tank for the BS 260 Combination Steam and Convection Oven has a capacity of 1.4 quarts.

GAGGENAU



The BS 270 Combination Steam and Convection Oven

– From the pioneers of baking and cooking with steam comes one of our most popular appliances, with a new look. Features side-opening doors* over the oven's full height, with stainless steel, or as shown here, aluminum-backed. 24 inches wide with a panoramic view of the interior.

– Steam without pressure. Preserves vitamins and locks in the flavor of your favorite dishes. Cook on three levels simultaneously, without transferring flavors. From Asian cuisine, adapted to our high-tech version for your home.

– Combined with convection, steam opens up all kinds of possibilities: Combi-steaming*, baking, defrosting, proofing, refreshing and juice extraction. For perfect results every time – the perfect texture, the most flavorful taste – that special something.

Gaggenau's expertise is fully integrated into the cooking technology of the future. Convection from 85°F to 450°F, electronically controlled, provides endless combination possibilities with steam at humidity levels of 30%, 60%, 80% or 100%, or dehumidified at 0%. Steaming with or without convection for baking, defrosting, proofing, refreshing*, low temperature steaming and juice extraction*. Gives you professional results: crisp vegetables, perfectly cooked fish, shortly cooked meat and delicious crusts. Features a core temperature sensor*, memory function*, a stainless steel cavity* and direct water connection. The new LCD display* is integrated in the bottom of your appliance door. Further details can be found in the catalog section beginning on page 100. The features marked with an * are explained in "The A–Z of Gaggenau ovens", starting on page 26. Available third quarter 2007.



Beautiful perfection: the 24-inch combination with the BO 250 single oven.



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



The BX 280 double oven

- The new 30-inch built-in format, available for the first time as a double oven. These ovens can be either right or left hinged depending on individual kitchen design and taste.
- Striking cutting-edge design: available in stainless steel or aluminum.
- Effortless cooking of multiple dishes. Both ovens can be set separately using one centered LCD display.

The new American-sized format is now available as a double oven. The ovens contain an extra-large net volume of 4.5 cubic feet, so large meats can be cooked perfectly. Features multiple convenient functions including the rotisserie spit*, actual temperature display, timer function, SuperQuick preheating* and pyrolytic self-cleaning*. These ovens contain a universal heating system with 17 heating modes so that each meal can be cooked perfectly every time.

Further details can be found in the catalog section beginning on page 100. The features marked with an * are explained in “The A–Z of Gaggenau ovens”, starting on page 26. Available third quarter 2007.



The stainless steel interior of the warming drawer warms dishes hygienically. The glass base makes cleaning easy. All warming drawers are listed in the catalog section, beginning on page 116.



The EB 388 professional oven

- Even from the outside, this classic among ovens is the consummate professional. The EB 388, ultra wide and sleek, is at home in the world's top kitchens.
- Its width of 36 inches provides up to 30 percent more volume than conventional appliances. Plenty of space for three to four whole pieces of poultry or a large roast.
- Precise temperature adjustment from 120 °F to 570°F, maintained under all conditions. For the requirements of gourmet chefs, the EB 388 has every heating system available.



Contains separate controls for heat from the top and bottom, a large area infrared grill, a core temperature sensor* and an optional rotisserie* and baking stone* featuring separate heating elements*, ideal for baking bread, pizza or flatbread. The function display* includes an automatic cooking timer. This oven also features a pyrolytic self-cleaning* function, making your work that much easier. Further details can be found in the catalog section beginning on page 100. The features marked with an * are explained in “The A–Z of Gaggenau ovens”, starting on page 26.



BM 281 microwave oven

– A perfect built-in match with the large 30-inch wide BO 280 single oven. With a built-in frame or, as shown here, with glass covered stainless steel or an aluminum lift door.

– 1,200 Watt maximum power, adjustable to ten different levels. Twenty automatic programs, plus defrosting.

– 2.1 cubic feet net volume. Side-opening door with panoramic window, left hinged, child lock*.

The high-performance microwave in a new format, with an extra-large interior volume. Features 18 sensor cooking programs, including reheat sensor program and popcorn sensor cooking, auto defrost with weight sensor and Innnowave*. Contains a digital function display, touch control panel and kitchen timer. The lift door BF 283, with gas pressurized springs for ease of use, matches perfectly. Also available with a built-in frame BA 268, in stainless steel or aluminum. Further details can be found in the catalog section beginning on page 100. The features marked with an * are explained in “The A–Z of Gaggenau ovens”, starting on page 26. Microwave available mid July 2007. Lift door available third quarter 2007.



The BM 281 microwave with the BA 268 frame and the single oven BO 281.



The new wall-mounted BL 253 Lift Oven

- The base carries food to and from the oven, allowing for the simplest possible operation, particularly where space is at a premium. 1.8 cubic foot oven compartment where you can load up to 22 lbs.
- All the functions of the classic oven, 11 heating modes, including baking directly on the glass ceramic surface, precise electronic temperature control* from 85°F to 570°F and pyrolytic self-cleaning*.
- The new kitchen highlight at eye level, with reduced size, stainless steel-tinted glass front and a sophisticated lighting system.

The oven with the spectacular new operating concept: at the push of a button, the glass ceramic base of the oven moves down, allowing dishes or trays to be easily placed into the oven. Pizza or bread are a success every time even if they are baked directly on the glass ceramic plate. Features cooking and baking on two levels, halogen lighting, which provides a perfect view of the oven interior, automatic temperature recommendation and Super-Quick preheating* function. The Lift Oven is 24 inches wide and can be integrated into the row of wall cabinets. It is particularly easy to clean and includes a child lock*. Further details can be found in the catalog section beginning on page 100. The terms marked with an * are explained in “The A–Z of Gaggenau ovens”, starting on page 26. Available third quarter 2007.



The wall-mounted oven when closed.



Cooking and baking on two levels.

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 odor 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 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.

Baking stone This oven accessory turns the kitchen into a bread or pizza bakery in no time at all. The baking stone is heated by an internal element, similar to the cast iron roaster. The high temperatures the baking stone reaches – up to 570°F – are ideal for bread, rolls or pizzas.

Cast iron roaster for ovens This large-volume roasting pan, only found in the ovens of Gaggenau's 200 series, is heated by its own heating element, which is supplied separately and plugs into a socket in the oven's interior. As heat is transferred directly from the heating element to the roaster, both initial high and subsequent lower roasting temperatures are exact. Meat can be briefly seared with the lid off in the initial stage. This is the only roaster with which you can specify the initial searing temperature. No oil or fat burns at 375°F, so meat does not brown at this temperature. With the lid on, cooking can continue without the need for a further appliance. If the oven door is opened, the output of the heating element automatically increases for a short time to compensate for any fluctuation in temperature. The roaster is made of non-stick coated cast aluminum and is easy to clean. A matching roaster for the roasting function of the BO 200 ovens is in development.

Catalytic special enamelling Retrofittable cleaning aid for the interior oven walls. During the process of catalysis, dirt is broken down by oxidation with atmospheric oxygen at temperatures from about 390°F. 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 (please see pyrolytic system).

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

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

Combi-steaming This method is particularly good for meat, as the combination of moist steam and convection makes it beautifully tender. At the lowest moisture setting, roasts cook in their own juice.

Convection This corresponds to convection 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.

Cooled housing with temperature protection

Gaggenau ovens feature temperature protection against overheating of the built-in appliance and surrounding kitchen units. Automatic housing cooling switches on as needed, even after the oven is turned off. The fan system is virtually silent.

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 flavors and aromas are better retained, as are the color and shape of what is being cooked. With pressureless steam, more nutrients, including minerals and vitamins, are maintained.

Core temperature sensor with automatic shut off

The core temperature sensor controls the temperature at the center of the food. Ovens and Combination Steam and Convection 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. With the exception of the ED 200 series, the core temperature sensor is removable.

Defrosting Ideal for the gentle thawing of deep frosted goods.

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

Drying program 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 program In this operating mode, all energy-dependent functions of the oven are optimized to save as much energy as possible. For example, the light is switched off during cooking and residual heat in the oven interior is utilized in the baking and roasting processes.

Electronic precision temperature control By precisely regulating the temperature, it is possible, for example, to roast large items at lower temperatures and to keep them warm for several hours without loss of quality. Roasts have never been so tender, pink and juicy.

Function display with digital clock The display of the EB 300, EB 200 series, and ED 200 series clearly shows the time and all the functions. 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.

Gaggenau Clean-Enamel Very little bakes fast onto this special, speckled blue enamelling. In most cases a simple sponge soaked in water with detergent suffices for cleaning after normal oven operation. The Clean-Enamel surface of the grill pan and baking inserts are also easy to clean.

Glass ceramic base The movable BL 253 oven base features an easy to clean glass ceramic surface, where baking trays and roasting pans can be placed. Bread or pizza can be placed directly on the surface. Warming function can even be activated when open.

Halogen light The halogen lighting allows plenty of light and a good view of the oven compartment. You can check baking and roasting at all phases.

Heating element It plugs into the socket in the cavity of all Gaggenau ovens and also heats the baking stone and cast roaster for ovens.

Heat-insulated door with multiple-fold glazing 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.

Innowave Innowave's cutting-edge 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 greatly, 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 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.

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.

Liftmatic The lift function of the BL 253 Lift Oven makes loading and unloading nearly effortless. At the push of a button, the oven's base can be moved to a desired position. The oven closes by the push of a button, offering finger protection in both directions. Hardly any energy loss occurs when opening the door – the heat stays inside.

Low-temperature cooking With this professional cooking mode, meat can be cooked slowly and gently over a prolonged cooking period. A large piece of roast beef, for example, comes out perfectly, uniformly tender and pink and with an unrivaled juiciness except for a thin edge and remains that way, even hours later, until it is ready to be served. The ED 220/230 makes this possible thanks to particularly precise temperature control.

Low temperature steaming Steaming 100% steam-saturated air at low temperature ensures optimum heat transfer without drying out, and is ideal for cooking fish.

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 sensor 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.

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.

Oven accessories See baking stone, roasting function, cast iron roaster, rotisserie spit, heating element.

Proofing Low temperatures (below 120°F) and humidity create the ideal climate for dough fermentation.

Pyrolytic self-cleaning This program, which operates at 905°F, removes any soiling of the oven's interior unavoidably produced by cooking vapors during roasting and broiling. The duration of the program is set by the Gaggenau factory. 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.

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

Roasting function The ovens of the 200 Series can, with an additional heating element, operate the cast iron roaster for ovens (see cast iron roaster). The same heating element is used to heat the baking stone (see baking stone). Concerning the roasting function of the ovens from the BO 200 Series, a matching cast iron roaster is in development.

Rotisserie spit Even broiling 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 broiling or top heat as operating mode. The rotisserie spit can be used for meat weighing up to 13.2 lbs.

Sabbath mode 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.

Safety lock It interrupts any heating of the oven after 12 hours if it is not in use and the Sabbath mode is not activated.

Settings A variety of settings can be programmed, including the clock, display brightness, key tones and Super-Quick preheating control. The easy to read menu has only one level and displays all options via symbols. 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 Combination Steam and Convection Ovens are standard equipped with a shelf and both a perforated and a non-perforated insert. These stable, high-sided stainless steel inserts are ideal for use in the Combination Steam and Convection Ovens – and handy for storing items in the fridge. They can also be used as serving dishes. In addition, smaller inserts are available as optional accessories. 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 stainless steel cooking interiors of the Combination Steam and Convection Ovens meet the highest hygiene requirements. The 60-watt halogen lighting allows good visibility during cooking.

Stainless steel warming drawer 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 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 to stay crisp. Also, hot steam has twice the thermal transfer capacity of convection and penetrates right to the center of food.

Steaming A better way of cooking almost anything that can be cooked in water. No vitamins nor flavor are lost. Vegetables retain their vibrant color, and have a more natural and distinctive flavor. As the steaming process is non-pressurized and the temperature stays at 212°F, 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.

Steam evacuation 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.

Super-Quick Preheating When convection is in operation, the bottom heating element is added automatically (EB 200 series), which allows quicker heating up to the desired temperature. For example, a 200 series oven reaches a temperature of 380°F in around 8 minutes. The appliance then switches back to the convection setting automatically. With the new BO 200 series, 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.

Super Quick Preheating Lift Oven The BL 253 Lift Oven is able to quickly reach desired temperatures in most heating modes by using all available heating elements at the onset of cooking.

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

“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, it 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.

Water connection for Combination Steam and Convection Oven Gaggenau’s Combination Steam and Convection 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 1.4 quarts (1.3 liters) 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 hygienic reasons, the tank needs to be emptied after every cooking session and must not be cleaned in the dishwasher.