

GAGGENAU



Ovens

The epitome of culinary excellence,
the object of desire for the private
chef: the Gaggenau oven.

400 series
200 series
EB 333

Ultimately, the ovens 400 series are
the promise of culinary greatness.





Ovens 400 series

What the professional chef comes home to

The Gaggenau oven, combi-steam oven or combi-microwave oven is an aspiration for many, a promise to guests, a calling for the private chef and a statement to the designer. Inspired by the professional kitchen, it offers a considerable number of advantages, such as being hand crafted from the finest materials, ovens offering 300 °C capability and heated air catalysts to remove grease and odours. Every Gaggenau oven is made for the keen private chef while being designed for the private home.

The two design options are a stainless steel backed full glass or the darker Gaggenau Anthracite, both of which make a statement in any kitchen.






Oven, fully automatic espresso machine, combi-steam oven and warming drawers 400 series



Combi-steam ovens, ovens, warming drawers 400 series



The luxury of exceptional capability

Cook with intense heat, without feeling it

Each of our 400 series ovens will more than satisfy the most demanding of chefs, with reassuring professional characteristics at every turn.

The distinctive solid stainless steel rotary knobs provide intuitive control over the TFT display. Touch the screen and the handleless door that sits proud of the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 485 °C pyrolytic cleaning programme. Each layer of glass perfectly renders colours, allowing you to accurately judge the browning of dishes, which can be achieved evenly using the rotisserie spit on most of the 17 cooking functions. The multiple core temperature probe measures the temperature inside your dish to within one degree of accuracy, automatic programmes assist the private chef while the convenience of Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.



76 cm combi-steam oven, oven and warming drawer 400 series



Automatic cleaning system

Fully master the power of steam

Create your masterpiece

Having introduced steam into the private kitchen over twenty years ago, we have relentlessly refined it. The latest combi-steam ovens, available connected to a fixed water supply or using tanks, offer an enlarged cavity with which to master the culinary style.

Our private chef assistance with adjustable automatic programmes, five humidity levels, and up to 230 °C alongside a full surface grill behind glass encourages you to perfect your steaming. In short, it not only steams, but braises, bakes, browns, grills, gratinates, regenerates, sous-vides and even extracts juice. After which, it cleans itself using its sophisticated automatic cleaning system and its own water supply.



Water tanks



Vacuuming drawer 400 series

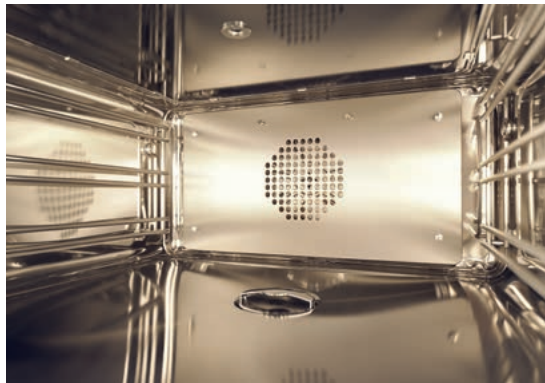
Making steam a pleasure

Cooking with nuance

As your masterpiece is being created, ensure it is beautifully illuminated. Discreet LEDs bathe your dish in soft white light, without glare thanks to a non-reflective back wall. Another thoughtful touch is the condensing of excess steam, simply to ensure the private chef is not engulfed in a billowing cloud when opening the door.

Steam adores a vacuum

Add the vacuuming drawer under your oven or counter, in the same design as your oven or kitchen furniture, and sous-vide might almost become your convenience food. With different vacuum levels and sizes of bags, you will be able to lock in flavours, preserve ingredients and marinade in a third of the time. With the ability to vacuum outside of the drawer you can also enjoy opened wine even after the following night.



Glare-free illumination



60 cm combi-steam oven 400 series



Baking stone



Multiple core temperature probe

The accoutrement of baking



Gastronorm roaster

Within the oven

The core temperature probe is more than a thermometer for meat, fish, bread or dough. The readings from the inside of the dish will enable the oven to regulate its temperature and continually adjust its timer, giving you an up dated cooking time.

Accessories can unlock an entire culinary potential: the baking stone's intense heat is the secret ingredient for crisp tarte flambée, pizza bases and bread, there really is no alternative to cooking directly onto 300 °C.

Extendable rails, Gastronorm roasters and inserts as well as variable trays and pizza paddles will complete your oven's abilities, and yours.

Watch our films of the ovens 400 series on our website and YouTube channel.

Fully automatic espresso machine 400 series



The coffee machine

Your coffee, perfected

Water is kept consistently heated throughout the coffee brewing process, releasing the aroma while avoiding the bitter compounds. The insulated milk container is automatically weighed and will alert you if there is insufficient milk (or milk alternatives) or if you should check it for freshness.

A multitude of beverages can be made, including 12 types of coffee with up to 8 personalised options. Adjust the size, temperature, strength, milk to coffee ratio and number of cups to make a coffee, yours.

Warming cups is only the beginning...

Each of the three sizes of warming drawer are incredibly versatile kitchen appliances. Adjustable heating allows you to achieve perfect slow cooking results, proof dough professionally, defrost or brown with ease, gently melt chocolate or mature yoghurt. The Home Connect function further expands the drawer's repertoire, providing recipes specifically for the drawer, more programmes and a timer function. Alternatively, simply, expertly, warm cups and plates.

Warming drawer 400 series



Fully automatic espresso machine 400 series



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Warming drawer 400 series





Oven, fully automatic espresso machine, combi-steam oven and warming drawers 400 series



Timmy Coles-Liddle Home, a finca in Ibiza, Spain.



Oven, fully automatic espresso machine,
combi-steam oven and warming drawers 200 series



Ovens 200 series

A matter of taste

A more subdued aesthetic defines the 200 series: it sits flush to the surface, its handles match those of your refrigerators 200 series, it does not dominate, yet it promises all the culinary prowess that the ambitious private chef could hope for. The ovens also utilise the distinctive solid stainless steel control knobs and TFT display. From here you control up to 13 heating methods, up to 300 °C and the baking stone ability, for baking as intense as a brick oven. Home Connect enables remote control and diagnosis and is available in most appliances.

Every oven 200 series, combi-steam and combi-microwave is available in three colours: Gaggenau Anthracite, Metallic and Silver.



Oven, fully automatic espresso machine, combi-steam oven and warming drawers 200 series



Combi-steam oven 200 series

Master steam

Don't just add steam to your repertoire, master it

Our latest combi-steam ovens are almost as much of a revelation as our original, the first for the private kitchen. In the intervening two decades we have evolved the combi-steam to its current state of perfection, allowing you to steam, braise, bake, grill, gratinate and sous-vide.

The 200 series offers a choice of fixed water connection with automatic cleaning system or easy-access, large water tanks. An enlarged, beautifully-lit cavity with a full surface grill under glass, chef assistance and adjustable automatic programmes with five humidity levels enable you to master steam.

The vacuuming drawer – for more than sous-vide

The perfect complement to your combi-steam oven, you can add the vacuum drawer beneath the worktop or the oven, in either your kitchen furniture or same design as the oven. With multiple vacuum levels, bag sizes and an attachment for use out of the drawer, the vacuum drawer encourages you to lock in flavours, speed up marinading as well as preserve ingredients and opened wine.

Oven, fully automatic espresso machine and warming drawer 200 series





Fully automatic espresso machine and warming drawer 200 series

The coffee machine

Be your best Barista

Brew up to 12 types of coffee, and have the machine remember 8 personalised options, adjusting strength, temperature, amount of milk and coffee and number of cups. Make other hot water and milk drinks easily, the insulated milk container is even situated on a weighing scale, allowing the machine to warn you if the milk is running too low to make your choice of beverage.

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds.

It does more than warm

The warming drawer comes in two sizes, and offers a wealth of culinary opportunities. Use it to slow cook, proof dough, defrost, brown, melt chocolate and mature yoghurt. Open the Home Connect app to unlock recipes and further programmes that make full use of its powers as well as a handy countdown. And don't forget you can still warm coffee cups and dinner plates.



Fully automatic espresso machine and warming drawer 200 series

Explore more on our website about our coffee machine 200 series.



The EB 333, our 90 cm oven

The oven EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300 °C. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

The EB 333 is the professional chef's final aspiration, the level of craftsmanship required to make it is such that daily production rarely exceeds single figures, something you will appreciate as you enjoy it decade after decade.

Watch the award winning EB 333 film and interviews on YouTube and our website.

Ovens 400 series



Oven

BO 480/481 🏠



Width 76 cm
 Pyrolytic system
 17 heating methods
 Automatic programmes
 Multiple core temperature probe, rotisserie spit and baking stone function
 Net volume 110 l



Oven

BO 470/471 🏠



Width 60 cm
 Pyrolytic system
 17 heating methods
 Automatic programmes
 Multiple core temperature probe, rotisserie spit and baking stone function
 Net volume 76 l



Oven

BO 450/451 🏠



Width 60 cm
 Pyrolytic system
 13 heating methods
 Automatic programmes
 Multiple core temperature probe, baking stone function
 Net volume 76 l



Oven

BO 420/421 🏠



Width 60 cm
 Pyrolytic system
 9 heating methods
 Automatic programmes
 Baking stone function
 Net volume 76 l



Combi-steam oven

BS 484/485 🏠



Width 76 cm
 Fixed inlet and outlet water connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air combinable with humidity levels
 Automatic programmes
 Multiple core temperature probe
 Net volume 50 l



Combi-steam oven

BS 470/471/474/475 🏠 🏠



Width 60 cm
 Fixed inlet and outlet water connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air combinable with humidity levels
 Automatic programmes
 Multiple core temperature probe
 Net volume 50 l



Combi-steam oven

BS 450/451/454/455 🏠 🏠



Width 60 cm
 Removable 1.7 l water tanks
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air combinable with humidity levels
 Automatic programmes
 Multiple core temperature probe
 Net volume 50 l



Double oven

BX 480/481



Width 76 cm
 Pyrolytic system
 17 heating methods
 Multiple core temperature probe, rotisserie spit and baking stone function
 Net volume 2 x 110 l



Combi-microwave oven

BM 484/485

Width 76 cm
 Microwave and oven operation with grill
 Net volume 36 l



Combi-microwave oven

BM 450/451/454/455 🏠

Width 60 cm
 Microwave and oven operation with grill
 Net volume 36 l



Fully automatic espresso machine

CM 450 🏠

Width 60 cm
 Beverages can be personalised and memorised



Warming drawer

WS 482

Width 76 cm, height 21 cm
 Dinner service for 10 people
 Net volume 38 l



Warming drawer

WS 461

Width 60 cm, height 14 cm
 Dinner service for 6 people
 Net volume 19 l



Warming drawer

WS 462

Width 60 cm, height 29 cm
 Dinner service for 12 people
 Net volume 51 l



Vacuuming drawer

DV 461/061**

Width 60 cm, height 14 cm
 3 levels, for vacuuming inside and outside the chamber
 Available as fully integrated, in your kitchen furniture fascia
 Maximum load 10 kg
 Net volume 8 l

Overview heating methods ovens 400 series

Ovens

Appliance type	BX 480/BX 481 BO 480/BO 481 BO 470/BO 471			BO 450/BO 451	BO 420/BO 421
	17	13	9		
Heating methods	17	13	9		
Hot air	•	•	•		
Eco hot air	•	•	•		
Top heat + bottom heat	•	•	•		
Top heat	•	•	•		
Bottom heat	•	•	•		
Hot air + bottom heat	•	•	•		
Top + 1/3 bottom heat	•				
1/3 top + bottom heat	•				
Hot air + 1/3 bottom heat	•				
Full surface grill + circulated air	•	•	•		
Full surface grill	•	•	•		
Compact grill	•	•			
Baking stone function	•	•	•		
Roaster function	•	•			
Dough proofing	•	•			
Defrosting	•	•			
Keeping warm	•				

Combi-steam ovens

Appliance type	BS 484/BS 485 BS 470/BS 471 BS 474/BS 475 BS 450/BS 451 BS 454/BS 455	
	13	
Heating methods	13	
Hot air + 100 % humidity	•	
Hot air + 80 % humidity	•	
Hot air + 60 % humidity	•	
Hot air + 30 % humidity	•	
Hot air + 0 % humidity	•	
Low temperature cooking	•	
Sous-vide cooking	•	
Full surface grill level 1 + humidity	•	
Full surface grill level 2 + humidity	•	
Full surface grill + circulated air	•	
Dough proofing	•	
Defrosting	•	
Regenerating	•	

Colour options

All 400 series appliances are available in these colours:



Full glass door in
Gaggenau Anthracite



Stainless steel-backed
full glass door

■ Also available with control at the top or bottom

🏠 Home Connect

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

** Suitable for 400 and 200 series.

All 400 series appliances are available with left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.

Ovens 200 series



Oven

BOP 250/251

A

Width 60 cm
Pyrolytic system
13 heating methods
Automatic programmes
Multiple core temperature probe
and baking stone function
Net volume 76 l



Oven

BOP 220/221

A

Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l



Oven

BOP 210/211

A

Width 60 cm
Catalytic coating
9 heating methods
Baking stone function
Net volume 76 l



Combi-steam oven

BSP 270/271

A

Width 60 cm
Fixed inlet and outlet water
connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air
combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l



Combi-steam oven

BSP 260/261

A

Width 60 cm
Fixed inlet and outlet water
connection
Sous-vide cooking, grill, hot air
combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l



Combi-steam oven

BSP 250/251

A

Width 60 cm
Removable 1.7 l water tank
Sous-vide cooking, grill, hot air
combinable with humidity levels
Automatic programmes
Multiple core temperature
probe
Net volume 50 l



Steam oven

BSP 220/221

Width 60 cm
Removable 1.7 l water tank
Sous-vide cooking
Steaming without pressure
Net volume 58 l



Combi-microwave oven

BMP 250/251

Width 60 cm
Microwave and oven
operation with grill
Net volume 36 l



Microwave oven

BMP 224/225

Width 60 cm
Microwave and grill
Net volume 21 l



Fully automatic
espresso machine

CMP 250

Width 60 cm
Beverages can be personalised



Warming drawer

WSP 221

Width 60 cm, height 14 cm
Dinner service for 6 people
Net volume 20 l



Warming drawer

WSP 222

Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 52 l



Vacuuming drawer

DVP 221

Width 60 cm, height 14 cm
3 levels, for vacuuming inside
and outside the chamber
Maximum load 10 kg
Net volume 8 l

Overview heating methods ovens 200 series

Ovens

Appliance type	BOP 250/251	BOP 220/221 BOP 210/211
Heating methods	13	9
Hot air	•	•
Eco hot air	•	•
Top + bottom heat	•	•
Top heat	•	•
Bottom heat	•	•
Hot air + bottom heat	•	•
Top + 1/3 bottom heat		
1/3 top + bottom heat		
Hot air + 1/3 bottom heat		
Full surface grill + circulated air	•	•
Full surface grill	•	•
Compact grill	•	
Baking stone function	•	•
Roaster function	•	
Dough proofing	•	
Defrosting	•	
Keeping warm		

Combi-steam ovens

Appliance type	BSP 270/271 BSP 260/261 BSP 250/251	BSP 220/221
Heating methods	13	6
Hot air + 100 % humidity	•	
Hot air + 80 % humidity	•	
Hot air + 60 % humidity	•	
Hot air + 30 % humidity	•	
Hot air + 0 % humidity	•	
100% humidity		•
Low temperature cooking	•	
Low temperature steaming		•
Sous-vide cooking	•	•
Full surface grill level 1 + humidity	•	
Full surface grill level 2 + humidity	•	
Full surface grill + circulated air	•	
Dough proofing	•	•
Defrosting	•	•
Regenerating	•	•

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

■ Also available with control at the top or bottom

🏠 Home Connect

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

** Suitable for 400 and 200 series.

All 200 series appliances are available with left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.

The oven EB 333



Oven

EB 333

A 

Width 90 cm
Pyrolytic system
17 heating methods
Multiple core temperature probe,
roastisserie spit and baking stone
function
Automatic programmes
Net volume 83 l

Overview heating methods

EB333

Heating methods	17
Hot air	•
Eco hot air	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Hot air + bottom heat	•
Top + 1/3 bottom heat	•
1/3 top + bottom heat	•
Hot air + 1/3 bottom heat	•
Full surface grill + circulated air	•
Full surface grill	•
Compact grill	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•

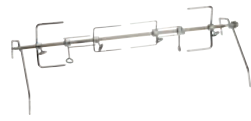
 Home Connect

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

Accessories



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333



Pull-out system



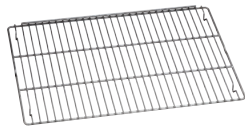
Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated

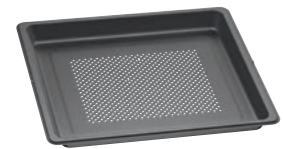


Glass tray



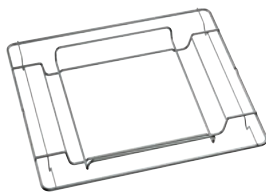
Steam insert

Stainless steel
Perforated/Unperforated
For combi-steam oven



Steam insert

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

Create one aesthetic statement.

Gaggenau appliances: individually accomplished, exceptional together.