

Oven BO 271.

The BO 271 has the widest range of features of the 60 cm-wide ovens in the 200 series.

- Frontage: Aluminium-backed full glass door.
- Dimensions: 60 cm wide; net volume of 76 litres.
- 17 heating methods: Electronic temperature control from 30 °C to 300 °C.
- Core temperature probe: Switches off the oven automatically when a roast or fish has reached the desired temperature. See pages 28/29 for more details.
- Rotisserie spit: For up to 6 kg of poultry, rolled roast or leg of lamb. Ensures everything is crispy and brown.
- Pyrolytic system and Gaggenau enamel: Practically nothing sticks to this special blue enamel surface. Any stubborn stains are removed during automatic self-cleaning, after which they can simply be wiped away.
- Baking stone: Special accessory for pizzas, bread or pastries. See pages 38/39 for more details.
- Gastronorm roaster (GN $\frac{2}{3}$): Special accessory for searing and braising with the roasting function. See pages 26/27 for more details.





GAGGENAU



Professional oven EB 388.

Top chefs love this Gaggenau classic. Though you wouldn't know it from looking at it, the EB 388 is our oldest model. The design has been so timeless for the past 20 years that it still sets standards. And now as then, it's manufactured almost entirely by hand – a real professional appliance.

- Dimensions: 90 cm wide; net volume of 78 litres; space for three to four joints, large-sized game or a small lamb.
- Eleven heating methods: Electronic temperature control from 50 °C to 300 °C. A special feature of the EB 388 is that top heat can be combined with $\frac{1}{3}$ bottom heat, and bottom heat with $\frac{1}{3}$ top heat. Ideal for finishing off a roast, or when baking or making gratins.
- Core temperature probe: Switches off the oven automatically when a roast or fish has reached the desired temperature. See pages 28/29 for more details.
- Pyrolytic system and Gaggenau enamel: Practically nothing sticks to this special blue enamel surface. Any stubborn stains are removed during automatic self-cleaning, after which they can simply be wiped away.
- Rotisserie spit: Special accessory for rotisserie lovers. The spit is inserted vertically in a single manoeuvre, and operated via a motor.
- Baking stone: Special accessory for pizzas, bread or pastries. See pages 38/39 for more details.

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Ovens 300 series.

01 EB 388 110 90 cm, stainless steel, pyrolysis

Ovens 200 series, with full glass door.

02 BX 280/281 130 76 cm, aluminium, pyrolysis

03 BO 280/281 130 76 cm, aluminium, pyrolysis
BO 280/281 110 76 cm, stainless steel, pyrolysis

04 BO 270/271 131 60 cm, aluminium, pyrolysis
BO 250/251 111 60 cm, stainless steel, pyrolysis
BO 250/251 131 60 cm, aluminium, pyrolysis

05 BO 220/221 131 60 cm, aluminium-col., pyrolysis

Combi-steam ovens 200 series, with direct water supply and full glass door.

06 BS 280/281 130 76 cm, aluminium, control at the bottom
BS 280/281 110 76 cm, stainless steel, control at the bottom

07 BS 274/275 130 60 cm, aluminium, control at the top
BS 270/271 130 60 cm, aluminium, control at the bottom

Combi-steam ovens 200 series, with water tank and full glass door.

08 BS 250/251 110 60 cm, stainless steel, control at the bottom
BS 250/251 130 60 cm, aluminium, control at the bottom

Steam oven 200 series, with water tank and full glass door.

09 BS 220/221 130 60 cm, aluminium-col., control at the bottom