

Combi-steam oven BS 281.

The BS 281 has a fixed inlet and outlet water connection. Five humidity levels can be combined with temperatures of up to 230 °C, meaning that these ovens can do everything: steaming, baking, simmering, braising, regenerating, extracting juice.

- Frontage: Aluminium-backed full glass door (also available with stainless steel backing).
- Dimensions: 76 cm wide; net volume of 44 litres (also available in a width of 60 cm).
- Cooking methods: Hot air from 30 °C to 230 °C, electronically controllable, can be combined with steam at 0%, 30%, 60%, 80% or 100% humidity, as required.
- 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.
- Stainless steel interior: Seamless beautiful design, hygienic.
- Fixed inlet and outlet water connection: Convenient connection for automatic regulation of the water inlet and outlet.
- Gastronorm inserts (GN $\frac{2}{3}$): Perforated and unperforated, made of hygienic stainless steel for cooking in the Combi-steam oven.

Oven BO 281.

The BO 281 has the widest range of features of the ovens in the 200 series – here with an aluminium-backed glass frontage and a width of 76 cm. The same 60 cm-wide model is shown on pages 36/37, where you will also find a detailed description.

Warming drawer WS 282.

The WS 282 has space for a dinner set for twelve persons. The interior is food-safe.

- Frontage: Aluminium-backed glass frontage (also available with stainless steel backing).
- Dimensions: 76 cm wide; 27 cm high; net volume of 56 litres.
- Temperatures: 40 °C to 80 °C. Ideal for defrosting, keeping warm and using residual heat for cooking.



Oven BX 280.

The BX 280 consists of two ovens with a total of 17 different heating methods. This means that several dishes can be prepared simultaneously. Overall, the appliance has a net volume of 220 litres, which means 110 litres per cooking compartment.

- Frontage: Aluminium-backed full glass door.
- Dimensions: 76 cm wide; net volume of 110 litres per cooking compartment.
- 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.





Combi-steam oven BS 250.

The use of pressureless steam is one of the most effective cooking methods there is. In the Combi-steam oven BS 250, this can be combined with hot air, meaning that these ovens can do everything: steaming, baking, simmering, braising, regenerating, extracting juice.

- Frontage: Stainless steel-backed full glass door (also available with aluminium backing).
- Dimensions: 60 cm wide; net volume of 43 litres.
- Cooking methods: Hot air from 30 °C to 230 °C, electronically controllable, can be combined with steam at 0%, 30%, 60%, 80% or 100% humidity, as required.
- 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.
- Stainless steel interior: Seamless beautiful design, hygienic.
- 1.3-litre water tank: Removable and transparent, with water level warning.
- Gastronorm inserts (GN $\frac{2}{3}$): Perforated and unperforated, made of hygienic stainless steel for cooking in the Combi-steam oven.

Oven BO 250.

Boasting twelve different heating methods, this oven can be fitted with the special baking stone accessory, turning it into a real brick oven.

- Frontage: Stainless steel-backed full glass door (also available with aluminium backing).
- Dimensions: 60 cm wide; net volume of 76 litres.
- Twelve 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.
- 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.

Combi-steam oven BS 274.

Unlike the BS 250, the BS 274 has a fixed inlet and outlet water connection. Five humidity levels can be combined with temperatures of up to 230 °C, meaning that these ovens can do everything: steaming, baking, simmering, braising, regenerating, extracting juice.

- Frontage: Aluminium-backed full glass door.
- Dimensions: 60 cm wide; net volume of 44 litres (also available in a width of 76 cm).
- Cooking methods: Hot air from 30 °C to 230 °C, electronically controllable, can be combined with steam at 0%, 30%, 60%, 80% or 100% humidity, as required.
- 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.
- Stainless steel interior: Seamless beautiful design, hygienic.
- Fixed inlet and outlet water connection: Convenient connection for automatic regulation of the water inlet and outlet.
- Gastronorm inserts (GN $\frac{2}{3}$): Perforated and unperforated, made of hygienic stainless steel for cooking in the Combi-steam oven.





GAGGENAU





Combi-steam oven.

The use of pressureless steam is one of the healthiest cooking methods and the best way to retain vitamins, minerals, consistency and colour of food. Meat is tender and succulent, while seafood is never too dry and vegetables are turned into a delicacy. Everyday meals that easily stick to the surface or disintegrate become easier to make than ever. Steam is ideal for blanching spinach, skinning tomatoes or gently reheating meals which have already been cooked. The use of hot air in cooking is ideal for crispy roasts and gratins – simply switch off the steam shortly before the end of the cooking time to allow everything to brown at a high temperature. The result: the outside will be crispy and the inside succulent – just like it should be.