

The combi-steam ovens 400 and 200 series.

Ovens



**GAGGENAU**

## Steam, mastered.

Two decades of refinement and innovation has resulted in a necessity for any kitchen: The combi-steam oven, yours to master.

Having introduced the combi-steam oven to the private kitchen 20 years ago, we continue to increase the chef's options in this culinary genre. Our further innovation, the automated cleaning system, uses a cartridge and the oven's water supply to thoroughly descale and clean the cavity. This onerous task is now removed from your To do

list by the fixed water connection models in the 400 and, now, the 200 series as well as the water tank versions of the 400 series. The automatic programmes offer their assistance as you master different recipes and by inputting individual settings and preferences into the intuitive TFT touch display, you can adjust the programme, ensuring your individual tastes are reflected in every dish.



## Master of all

The full surface grill, behind glass for ease of cleaning, makes these ovens both specialised and yet versatile. And quite possibly your favourite. The multiple core temperature probe offers another level of control, accurate to within a degree, it continually revises the estimated remaining cooking time based on the various sensors' readings.

With the addition of the vacuuming drawer, in either 400 or 200 series, you will become as adept at sous vide as the professional.



The core temperature probe



The vacuuming drawer



The sous-vide cooking function



The fully automatic cleaning system

## The grand masterpiece

The most obvious and liberating innovation is in regards to the cavity, enlarged to a cavernous 50 litres and, importantly, the same width as a regular oven. There is now very little restriction with regards to ingredients or dishes that can be comfortably accommodated. This creative space also enjoys a flattering, glare-free lighting system. Unseen LEDs gently illuminate your culinary masterpiece, that is framed by the new rounded steel side grids which complement the interiors of your accompanying Gaggenau ovens.

The precious steam is generated outside the cavity, reducing any calcification issues while the new generation of brushless, silent motors quietly and efficiently help maintain humidity, air flow and heat to within a degree of accuracy.



## Master of your own destiny

The question of fixed water connection or water tank no longer determines your choice of design: both the 400 and 200 series can connect to a fixed water supply or utilise the redesigned tank system. The water and waste water tanks are now larger and more conveniently situated for filling in situ or removal, with intelligent sensors to alert you to their needs. This ensures you will not need to access them as frequently, and when you do, it will be with ease.

All of which ensures your decision making comes down to a finely balanced aesthetic decision between the flush 200 series or the handleless 400 series: which masterpiece will be yours?



## The combi-steam ovens 400 series



### Combi-steam oven

**Type reference**  
BS 484/485

**Width**  
76 cm

Fixed inlet and outlet  
water connection

Fully automatic  
cleaning system

Sous-vide cooking,  
hot air combinable  
with humidity levels

Full surface grill behind  
glass ceramic

Automatic programmes

Multiple core  
temperature probe

Home Connect

Net volume 50 l

Energy efficiency  
class: A\*

### Combi-steam oven

**Type reference**  
BS 470/471/474/475

**Width**  
60 cm

Fixed inlet and outlet  
water connection

Fully automatic  
cleaning system

Sous-vide cooking,  
hot air combinable  
with humidity levels

Full surface grill behind  
glass ceramic

Automatic programmes

Multiple core  
temperature probe

Home Connect

Net volume 50 l

Energy efficiency  
class: A\*

### Combi-steam oven

**Type reference**  
BS 450/451/454/455

**Width**  
60 cm

Removable 1.7 l  
water tanks

Fully automatic  
cleaning system

Sous-vide cooking,  
hot air combinable  
with humidity levels

Full surface grill behind  
glass ceramic

Automatic programmes

Multiple core  
temperature probe

Home Connect

Net volume 50 l

Energy efficiency  
class: A\*

### Vacuuming drawer

**Type reference**  
DV 461

**Width**  
60 cm

**Height**  
14 cm

3 levels each for  
vacuuming inside and  
outside the chamber

Maximum load 10 kg

Net volume 8 l



Stainless Steel



Gaggenau Anthracite

All appliances available in stainless steel, selected models  
available also in anthracite. Please talk to your dealer.

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

## The combi-steam ovens 200 series



### Combi-steam oven

**Type reference**  
BSP 270/271

**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

Home Connect

Net volume 50 l

Energy efficiency class: A\*



### Combi-steam oven

**Type reference**  
BSP 260/261

**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

Home Connect

Net volume 50 l

Energy efficiency class: A\*



### Combi-steam oven

**Type reference**  
BSP 250/251

**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

Home Connect

Net volume 50 l

Energy efficiency class: A\*



Gaggenau Silver



Gaggenau Metallic



Gaggenau Anthracite

All appliances available in all three colours

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

## The combi-steam ovens 200 series



### Steam oven

**Type reference**  
BSP 220/221

**Width**  
60 cm

Removable 1.7 l water tank

Sous-vide cooking

Steaming without pressure

Home Connect

Net volume 58 l



### Vacuuming drawer

**Type reference**  
DVP 221

**Width**  
60 cm

**Height**  
14 cm

3 levels each for vacuuming  
inside and outside the chamber

Maximum load 10 kg

Net volume 8 l



Gaggenau Silver



Gaggenau Metallic



Gaggenau Anthracite

All appliances available in all three colours

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



The difference is Gaggenau.

For further information

- ▶ Models & Dimensions
- ▶ [www.gaggenau.com](http://www.gaggenau.com)

**GAGGENAU**

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