



Combi-steam ovens

400 and 200 series

Edition 2

GAGGENAU

20 years in the making.



1999 – ED 220

Gaggenau brings the steam oven into the private kitchen, sparking a new trend.

2007 – Tank

Gaggenau presents two novelties: the panel-free combi-steam ovens with mounted control module as well as a water tank option.

2009 – Grill

Gaggenau compliments the combi-steam oven with a full surface grill behind glass ceramic: for perfect grilling results.

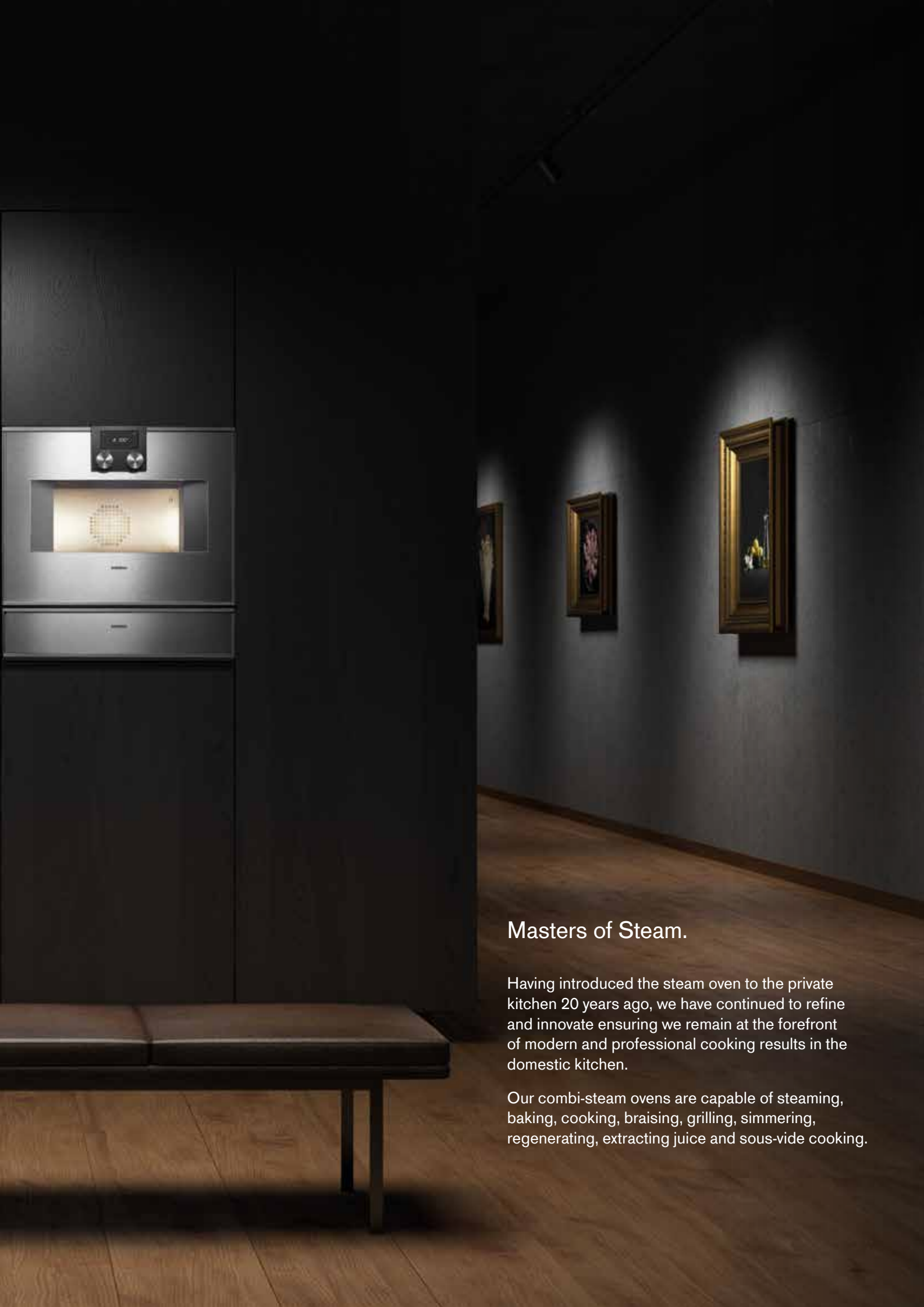
2013 – New series

For the first time in Gaggenau's history two new oven series – including a combi-steam oven – are presented in different designs. Introduction of the flush 200 series and the proud mounted 400 series.

2015 – Cleaning, Sous-vide cooking

Cleaning, sous-vide – Gaggenau presents a world novelty: the fully automatic cleaning, equipped with accurate temperature regulation for sous-vide cooking in the 400 series combi-steam ovens.





Masters of Steam.

Having introduced the steam oven to the private kitchen 20 years ago, we have continued to refine and innovate ensuring we remain at the forefront of modern and professional cooking results in the domestic kitchen.

Our combi-steam ovens are capable of steaming, baking, cooking, braising, grilling, simmering, regenerating, extracting juice and sous-vide cooking.





Our latest combi-steam ovens allow the private chef to master steam, free from constraints. Both the 400 and 200 series can now connect to a fixed water supply. The enlarged cavity, cleverly lit by indirect lighting, conceals a full surface grill behind glass for ease of cleaning and aesthetics.

Both our 400 and 200 series combi-steam ovens offer a choice of plumbed or water tank models. The 1.7 litre enlarged water tank is now more accessible and will allow cooking on full steam for up to 90 minutes.

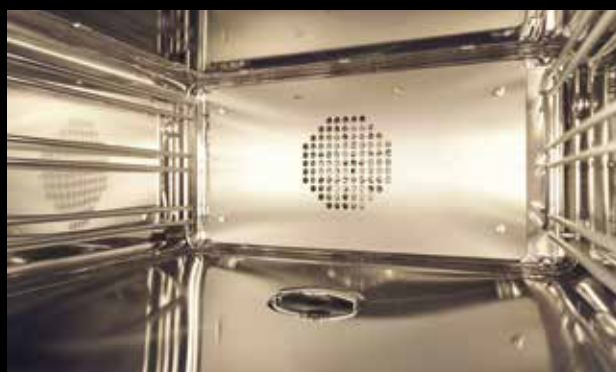
All of which ensures your decision making comes down to a finely balanced aesthetic decision between the flush 200 series or the handleless 400 series: which masterpiece will be yours?

Master of all.



Sous-vide cooking

The sous-vide cooking function allows the chef to adjust the temperature in 1°C increments throughout the 50°–95°C temperature range, for utmost precision. Pair with a Gaggenau vacuum drawer for professional cooking results.



LED lighting

The internal cavity is cleverly lit by the new, glare-free LEDs that gently illuminate every level, flattering your culinary masterpieces.



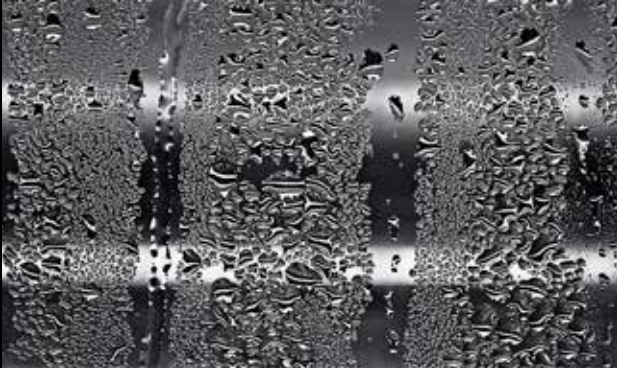
Automatic programs

The new addition automatic programs offer culinary assistance that is entirely adjustable by the chef via the intuitive TFT controls. Personalised recipe selection ensure your individual tastes are reflected in every dish.



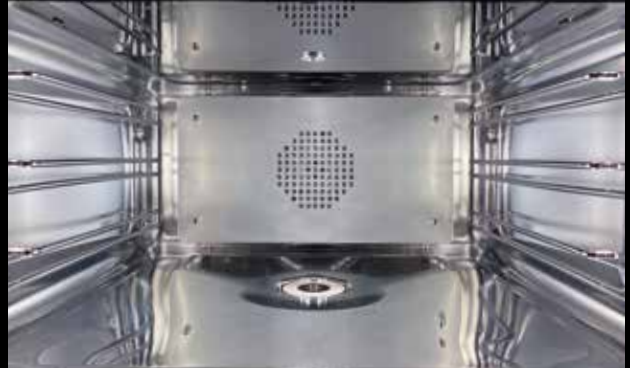
Core temperature probe

The 3-point core temperature probe offers another level of control. It continually revises the remaining cooking time based on the sensor readings as the dish is cooking.



External steam generator and brushless motor

The external steam generator ensures precious steam is generated outside the cavity, resulting in faster heat up times and reducing any calcification, while the new generation of brushless, silent motors quietly and efficiently help maintain humidity, air flow and heat to within a degree of accuracy.



Large 50 litre cavity

The enlarged cavity boasting 50 litres net and the width of a regular oven, comfortably accommodates larger dishes. For added convenience, three levels of telescopic rails are now available as an accessory.



Fully automatic self-cleaning system

The only domestic combi-steam oven with a fully automated self-cleaning system. Previously exclusive to the 400 series, this feature is now included in the plumbed 200 series models as well. Our 400 series tank model also offers fully automated self-cleaning, for optimal cleaning results.



Fixed water connection

Fixed water connection is now available across the 400 and 200 series providing maximum ease of use. Models with fixed water connection also have a steam removal function, which is performed automatically at the end of an automatic program or using a timer. It can also be triggered manually at any point throughout the cooking process.

Combi-steam ovens

400 series



Combi-steam oven

BS 484 112 - right hinged
BS 485 112 - left hinged



Combi-steam oven

BS 474 112 - right hinged
BS 475 112 - left hinged



Combi-steam oven

BS 470 112 - right hinged
BS 471 112 - left hinged

Width 76 cm

Net volume 50l

13 heating methods
Fixed inlet and outlet
water connection
External steam generator
Fully automatic
cleaning system
Sous-vide cooking
4 humidity levels
Full surface grill
behind glass ceramic
Automatic programs
Core temperature probe
Glare-free LED lighting
Steam reduction function
Brushless, silent motor

Width 60 cm

Net volume 50l

13 heating methods
Fixed inlet and outlet
water connection
External steam generator
Fully automatic
cleaning system
Sous-vide cooking
4 humidity levels
Full surface grill
behind glass ceramic
Automatic programs
Core temperature probe
Glare-free LED lighting
Steam reduction function
Brushless, silent motor

Width 60 cm

Net volume 50l

13 heating methods
Fixed inlet and outlet
water connection
External steam generator
Fully automatic
cleaning system
Sous-vide cooking
4 humidity levels
Full surface grill
behind glass ceramic
Automatic programs
Core temperature probe
Glare-free LED lighting
Steam reduction function
Brushless, silent motor



Combi-steam oven

BS 454 111 - right hinged

BS 455 111 - left hinged

Width 60cm

Net volume 50l

13 heating methods

Removable 1.7l water tank, dishwasher safe

External steam generator

Fully automatic cleaning system

Sous-vide cooking

4 humidity levels

Full surface grill behind glass ceramic

Automatic programs

Core temperature probe

Glare-free LED lighting

Brushless, silent motor



Combi-steam oven

BS 450 111 - right hinged

BS 451 111 - left hinged

Width 60cm

Net volume 50l

13 heating methods

Removable 1.7l water tank, dishwasher safe

External steam generator

Fully automatic cleaning system

Sous-vide cooking

4 humidity levels

Full surface grill behind glass ceramic

Automatic programs

Core temperature probe

Glare-free LED lighting

Brushless, silent motor



Vacuuming drawer

DV 461 110

Width 60cm

Net volume 8l

Height 14cm

3 levels each for vacuuming inside and outside the chamber

Maximum load 10kg

Combi-steam ovens

200 series



Combi-steam oven

Anthracite:

BSP 270 101 - right hinge
BSP 271 101 - left hinge

Metallic:

BSP 270 111 - right hinge
BSP 271 111 - left hinge

Width 60cm

Net volume 50l

13 heating methods
Fixed inlet and outlet water connection
External steam generator
Fully automatic cleaning system
Sous-vide cooking
4 humidity levels
Full surface grill behind glass ceramic
Automatic programs
Core temperature probe
Glare-free LED lighting
Steam reduction function
Brushless, silent motor



Combi-steam oven

Anthracite:

BSP 250 101 - right hinge
BSP 251 101 - left hinge

Metallic:

BSP 250 111 - right hinge
BSP 251 111 - left hinge

Width 60cm

Net volume 50l

13 heating methods
Removable 1.7l water tank, dishwasher safe
External steam generator
Descaling program for the steam generator
Sous-vide cooking
4 humidity levels
Full surface grill behind glass ceramic
Automatic programs
Core temperature probe
Glare-free LED lighting
Brushless, silent motor



Vacuuming drawer

DVP 221 100 - Gaggenau anthracite
DVP 221 110 - Gaggenau metallic

Width 60cm

Net volume 8l

Height 14cm

3 levels each for vacuuming inside and outside the chamber
Maximum load 10kg







The difference is Gaggenau.

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Gaggenau is proudly manufactured and distributed by
BSH Home Appliances Pty Ltd.
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