



BSP270111



#### Included accessories

1 x outlet hose 3m  
 1 x grid  
 1 x pluggable meat probe  
 1 x water inlet hose 3m punched  
 1 x STS tray unpunched  
 40 mm deep  
 4 x cleaning cartridge

#### Optional accessories

BA010301:

Telescopic racks for combi-steam oven

BA020361:

Container st. steel unperf

BA020370:

Container st. steel perf

BA020381:

Container non-stick unperf

BA020390:

Container non-stick perf

BA046117:

Glass tray, for 60cm oven

CLS10040:

Cleaning cartridge, 4 pcs.

GN010330:

GN-adapter

GN114130:

GN insert unperf, st. steel, GN1/3, 40mm

GN114230:

GN insert unperf, st. steel, GN2/3, 40mm

GN124130:

GN insert perf, st. steel, GN1/3, 40mm

GN124230:

GN insert perf, st. steel, GN2/3, 40mm

GN340230:

Gastronorm roaster GN 2/3

#### installation accessories

GZ010011:

inlet and outlet hose extention

GF111100:

Water descaling system

GF121110:

Filter cartridge for descaling system

combi-steam oven 200 series

60 x 45 cm, door hinge: right, Gaggenau

Metallic

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- Flush installation
- Combination of hot air and steam
- Fixed inlet and outlet water connection
- Automatic self-cleaning programme
- Flush installation

Fixed inlet and outlet water connection

Cleaning system, fully automatic

Large cavity

LED light source

External steam generation

Steaming without pressure

Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%

Sous-vide cooking with accurate temperature regulation

Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam

Automatic programmes

Core temperature probe with estimation of cooking time

Hot air fan rotates in both directions for ideal heat distribution

TFT touch display

Panel-free appliance with surface control module

Electronic temperature control from 30 °C to 230 °C

50 litres net volume

#### Heating methods

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.

#### Handling

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indications.

Side-opening door opens up to 110° angle.

#### Features

Full surface grill 2 kW behind glass ceramic.

Steam removal.

Misting.

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

Automatic boiling point detection.

LED light on the side.

Hygienic stainless steel cooking interior.

3 tray levels.

#### Selected digital services (Gaggenau Home Connect)

Automatic programmes.

Remote control and monitoring.

Recipes.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country. Home Connect Services are not available in every country – for further information please check: [www.home-connect.com](http://www.home-connect.com)

#### Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

#### Cleaning

Cleaning programme, fully automatic.

Descaling programme for the steam generator.

Drying function.

Automatic drying of the cavity at the end of the cooking process.

Strainer filter, removable.

Demo cleaning programme.

#### Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drain connection").

Inlet hose can be extended once.

The outlet hose must not be longer than a maximum of 5 m.

The water connection for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon must not be directly behind the appliance and should be accessible.

The descaling system GF 111 100 (3) may be installed when connecting the appliance if the water hardness exceeds 7° dH.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

The outer edge of the door handle extends 72 mm from the furniture cavity.

Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

The main socket needs to be planned outside of the niche.

Special accessories (order as spare part):

Part No. 17002490 Descaling tablets.

#### Connection

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

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Total connected load 3.1 KW.

Only cold water connection.

Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm), extendable.

Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).

Connecting cable 1.8 m with plug.

Plan a LAN cable.

Power consumption standby/display on 0.8 W.

Power consumption standby/display off 0.5 W.

Power consumption standby/network 1.8 W.

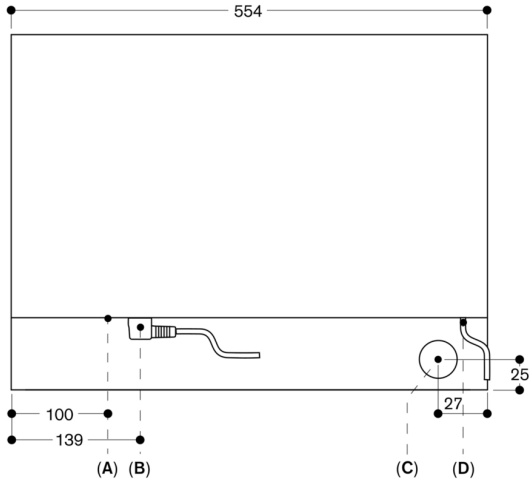
Time auto-standby/display on 20 min.

Time auto-standby/display off 20 min.#

Time auto-standby/network 20 min.

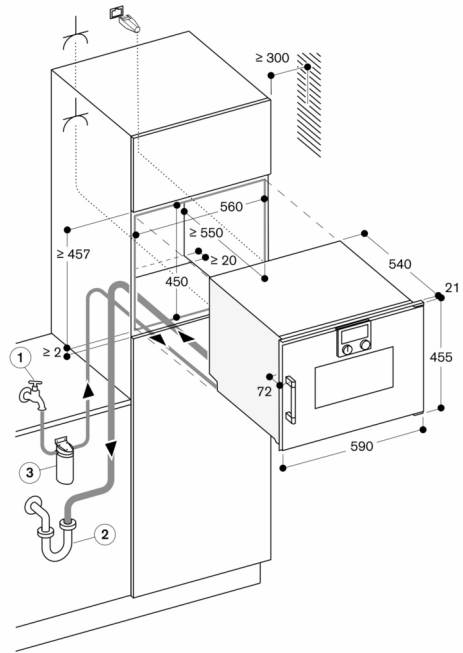
Please check the user manual for how to switch off the WiFi module.

View from rear



- A: LAN connection
- B: Electric terminal box
- C: Water outlet
- D: Cold water inlet

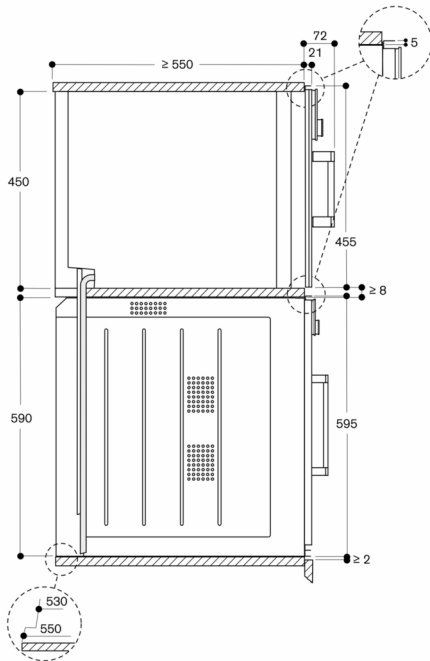
measurements in mm



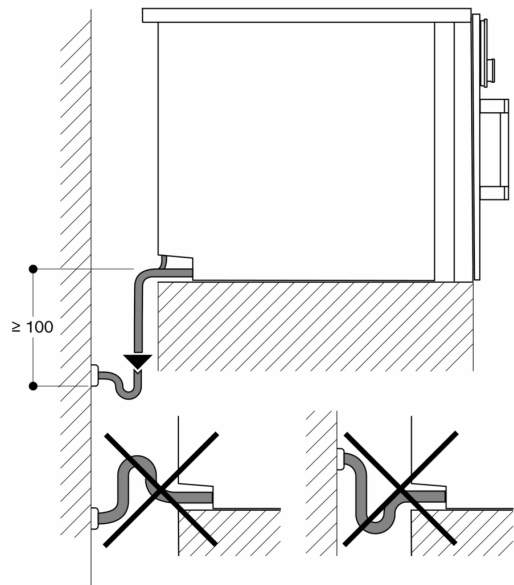
Socket

measurements in mm

Side view of BSP 260/270 above BOP



measurements in mm



measurements in mm