



**BSP250131**

**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

**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

## Built-in compact oven with steam function 200 Series

60 x 45 cm, Door hinge: Right, Gaggenau Silver  
**BSP250131**

Flush installation

Water tank for fresh and waste water

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

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

Net volume 50 litres

### 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.

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### Cleaning

Cleaning aid.

Descaling programme for the steam generator.

Drying function.

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

Water tank, dishwasher-safe.

Grease filter, dishwasher-safe.

Strainer filter, removable.

### Performance

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

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 110° door opening angle.

The mains socket needs to be planned outside the built-in niche.

The LAN port can be found at the back on the lower left side.

### Connection

Total connected load 3.1 KW.

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.

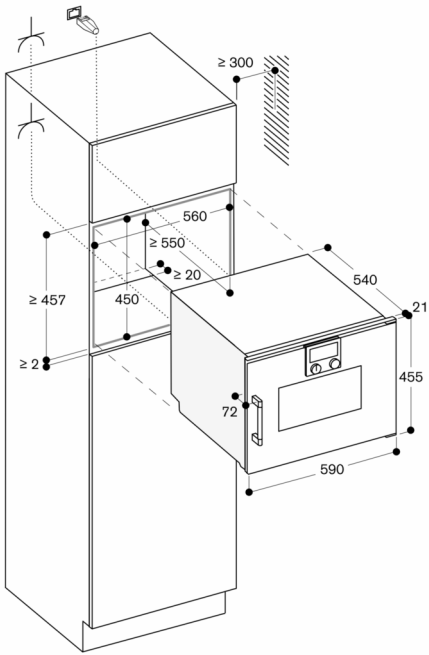
Power consumption standby/network 1.8 W.

Time auto-standby/display on 20 min.

Time auto-standby/display off 20 min.

Time auto-standby/network 20 min.

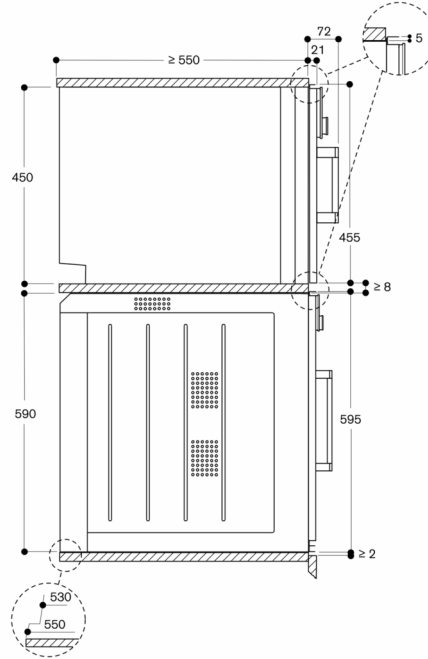
Please check the user manual for how to switch off the WiFi module.



Socket

measurements in mm

Side view of BSP 220/250 above BOP



measurements in mm