



BSP251131



1 x grid
1 x pluggable meat probe
punched
1 x STS tray
unpunched
40 mm deep

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

combi-steam oven 200 series
60 x 45 cm, door hinge: left, Gaggenau Silver
BSP251131

- Combination of hot air and steam
- Water tank for fresh and waste water
- 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, freely combinable
humidity levels of 0%, 30%, 60%, 80% or 100%.
Sous-vide cooking with accurate temperature
regulation
Automatic programmes
Core temperature probe with estimation of
cooking time
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.

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 indicators.
Side-opening door opens up to 110° angle.

Features

2 removable 1.7 litre water tanks.
Water level warning.
Three-point core temperature probe with
automatic shut-off and estimation of cooking
time.
Automatic programmes.
Actual temperature display.
Automatic boiling point detection.
LED light on the side.
Hygienic stainless steel cooking interior.
3 tray levels.
Home network integration for digital services
(Home Connect) either via cable connection
LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality
depends on the Home Connect services, which
are not available in every country. For further
information please check: home-connect.com.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

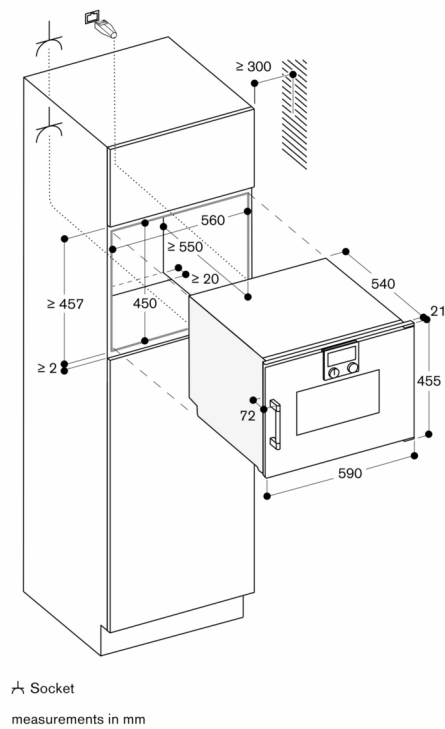
Cleaning aid.
Descaling programme for the steam generator.
Drying function.
Water tank, dishwasher-safe.
Grease filter, dishwasher-safe.
Strainer filter, removable.

Planning notes

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

Energy efficiency class A at a range of energy
efficiency classes from A+++ to D.
Total connected load 3.1 KW.
Connecting cable 1.5 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.



Side view of BSP 220/250 above BOP

