



EB333611

1 x enamel baking tray, suit. pyrolytic clean
1 x rotary spit
1 x grill shelf
1 x grill tub with grid
1 x pluggable meat probe

BA018165:

1 telescopic shelf rail, 76cm/90cm oven

BA028115:

Baking tray, for 76cm/90cm oven

BA038165:

Wire shelf, for 76cm/90cm oven

BA058115:

Heating elem. 230 V, for 76cm/90cm oven

BA058133:

Baking stone for 76cm/90cm oven

BA090100:

Black rotary knobs for oven

BS020002:

Set of 2 pizza paddles

GN340230:

Gastronorm roaster GN 2/3

oven

36", stainless steel

EB333611

– Pyrolytic cleaning programme heats up to 485 °C

– One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel

Cushioned door opening and closing system
Diagonally positioned light sources for optimal interior lighting

Pyrolytic system

17 heating methods with core temperature probe, rotisserie spit and baking stone function
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 control module behind glass

Electronic temperature control from 30 °C to 300 °C

Net volume 83 litres

Heating methods

Hot air.

Eco hot air. Top + bottom heat. Top + 1/3 bottom heat. Top heat. 1/3 top + bottom heat. Bottom heat. Hot air + bottom heat. Hot air + 1/3 bottom heat. Full surface grill + circulated air. Full surface grill. Compact grill. Baking stone function. Roaster function. Dough proofing. Defrosting. Keeping warm.

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.

Front-hinged door with 90° door opening angle.

Features

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

Automatic programmes.

Rotisserie function.

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

2 x 10 W halogen light on the side.

Enamelled side shelf supports with 3 tray levels, pyrolysis-safe.

Selected digital services (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 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

Thermally insulated door with quintuple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

The door panel surface of the appliance extends 40 mm from the furniture cavity.

The outer edge of the door handle extends 90 mm from the furniture cavity.

For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

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

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

Connection

Total connected load 5.9 KW.

Total Amps: 25 A.

208 / 220 - 240 V / 60 Hz.

Connecting cable 1.6 m without plug.

Plan a LAN cable.

Power consumption standby/display on 0.7 W.

Power consumption standby/display off 0.5 W.

Power consumption standby/network 1.5 W.

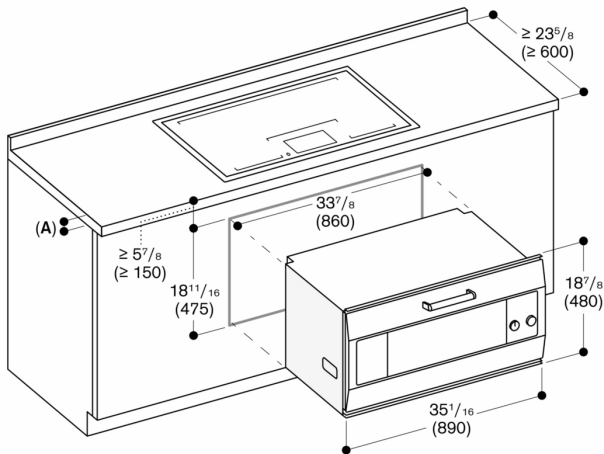
Time auto-standby/display on 20 min.

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.

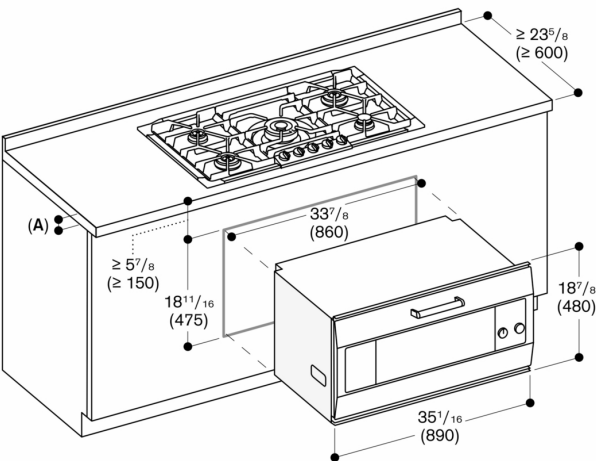
Combination of CX 492 with EB 333



A: Min. worktop thickness $\frac{3}{4}$ " (20 mm) for surface-mounted installation, $1\frac{3}{16}$ " (30 mm) for flush installation

Measurements in inches (mm)

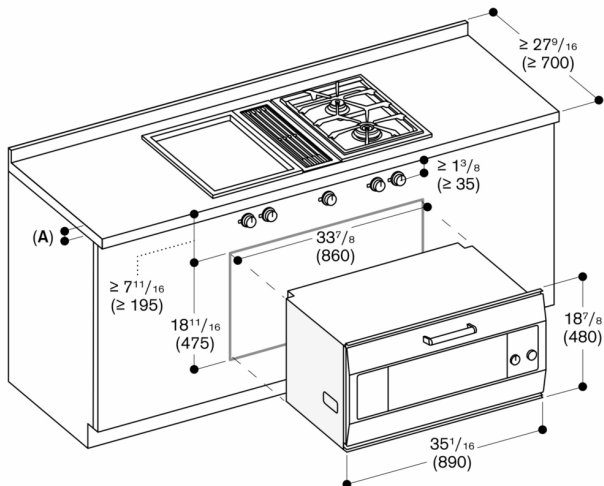
Combination of VG 295 with EB 333



A: Min. worktop thickness $\frac{3}{4}$ " (20 mm) for surface-mounted installation

Measurements in inches (mm)

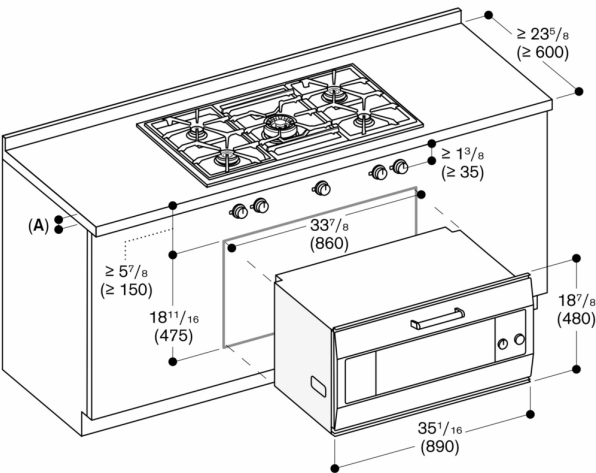
Combination of VP 414 / VL 414 / VG 425 with EB 333



A: Min. worktop thickness $\frac{3}{4}$ " (20 mm) for surface-mounted installation, $1\frac{3}{16}$ " (30 mm) for flush installation

Measurements in inches (mm)

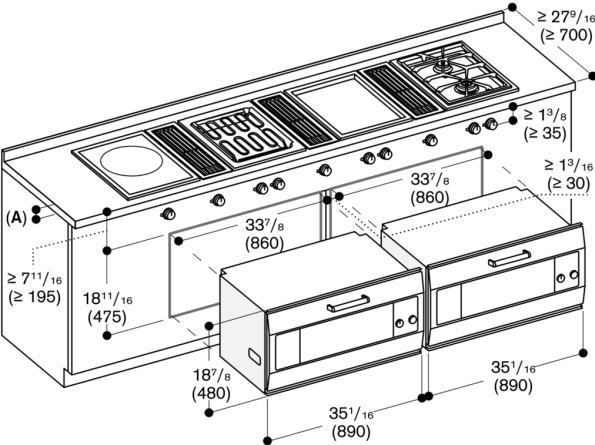
Combination of VG 491 with EB 333



A: Min. worktop thickness $\frac{3}{4}$ " (20 mm) for surface-mounted installation, $1\frac{3}{16}$ " (30 mm) for flush installation

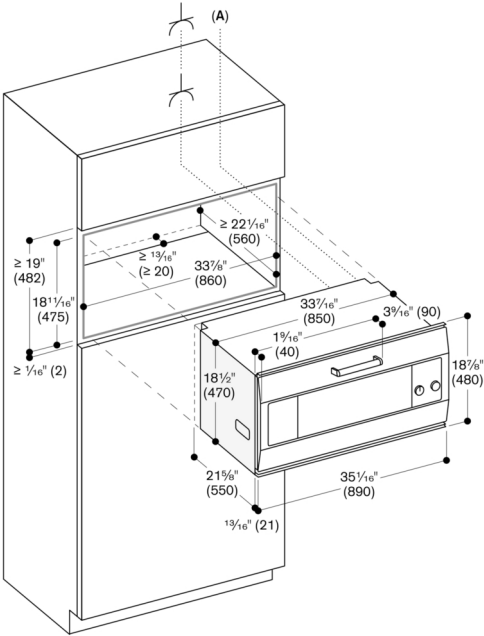
Measurements in inches (mm)

Combination of 3x VL 414 / VI 414 / VR 414 / VP 414 / VG 425 with
2x EB 333



A: Min. worktop thickness $\frac{3}{4}$ " (20 mm) for surface-mounted installation, $1\frac{3}{16}$ " (30 mm) for flush installation

Measurements in inches (mm)



A: LAN Port
Socket

measurements in inches (mm)