Main facts

- Handleless door / automatic door opening
- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- 110 litres net volume

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

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Option to save individual recipes (incl. core temperature probe).
- Information key with use indicators.
- Side-opening door opens up to 180° angle.

Features

- Core temperature probe with automatic shut-off.
- Rotisserie spit.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
- 60 W halogen light on the top.
- 2 x 10 W halogen light on the side.
- Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Safety

- Thermally insulated door with quadruple glazing.
- Child lock.
- Safety shut-off.
- Cooled housing with temperature protection.

Cleaning

- Pyrolytic system.
- Gaggenau enamel.
- Heated air cleaning catalyser.

Connection

- Energy efficiency class B.
- Total connected load 5.5 kW.
- Plan a connection cable.