Main facts

- Pyrolytic system
- 11 heating methods, with core temperature probe and baking stone function
- Electronic temperature control from 50 °C to 300 °C
- 78 litres net volume

Heating methods

Hot air.
Hot air + bottom heat.
Full surface grill + hot air.
Full surface grill.
Compact grill.
Bottom heat.
1/3 top + bottom heat.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
Baking stone function.

Handling

Function display.

Features

- Core temperature probe with automatic shut-off.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, long-term timer.
- 100 W halogen light on the top.

Safety

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

Cleaning

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

Connection

- Energy efficiency class E.
- Total connected load 6.8 kW.
- Plan a connection cable.