



Main facts

- 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.
- Timer functions: cooking time, cooking time end, timer, long-term timer.
- 100 W halogen light on the top.

Safety

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

Cleaning

- Gaggenau enamel.
- Heated air cleaning catalyser.
- Grease filter in front of hot air fan.

Connection

- Energy efficiency class C.
- Total connected load 4.8 kW.
- Plan a connection cable.