



### 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
- 76 litres net volume
- Energy efficiency class A

### 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.

### 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 A.
- Total connected load 3.7 kW.
- Plan a connection cable.

### 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 4 tray levels, pyrolysis-safe.