



Main facts

- Flush installation
- Pyrolytic system
- 13 heating methods, with core temperature probe 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 heat.
- Bottom heat.
- Hot air + bottom heat.
- Full surface grill + circulated air.
- Full surface grill.
- Compact grill.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.

Handling

- 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 110° angle.

Features

- Core temperature probe with automatic shut-off.
- 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.
- Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

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