

#### Controls on top

### Right-hinged

### BSP 250 610

Full glass door in Gaggenau Metallic Width 24" (60 cm)

#### Left-hinged

### BSP 251 610

Full glass door in Gaggenau Metallic Width 24" (60 cm)

#### Included accessories

- 1 Gastronorm pan, unperforated stainless steel, GN % full tray size
- 1 Gastronorm pan, perforated stainless steel, GN % full tray size
- 1 wire rack
- 1 meat probe

# Optional accessories

#### GN 114 130

Gastronorm pan, unperforated Stainless steel

1 ½" deep, GN ½ half tray size.

### GN 114 230

Gastronorm pan, unperforated Stainless steel

1 ½" deep, GN ¾ full tray size.

#### GN 124 130

Gastronorm pan, perforated Stainless steel

1 ½" deep, GN ⅓ half tray size.

### GN 124 230

Gastronorm pan, perforated Stainless steel

1 1/2" deep, GN 3/3 full tray size.

# GN 144 130

Gastronorm pan, unperforated Non-stick coating

1 ½" deep, GN 1/3 half tray size.

### GN 144 230

Gastronorm pan, unperforated Non-stick coating

1 1/2" deep, GN 3/3 full tray size.

### GN 154 130

Gastronorm pan, perforated Non-stick coating

1 ½" deep, GN ⅓ half tray size.

### GN 154 230

Gastronorm pan, perforated Non-stick coating

1 1/2" deep, GN 3/3 full tray size.

# GN 340 230

Gastronorm roaster

Non-stick cast aluminum

4" deep, with 2 1/2" lid, GN 2/3.

# GN 410 130

Gastronorm lid Stainless steel

1 1/2" deep, GN 1/3 half tray size.

### GN 410 230

Gastronorm lid Stainless steel

1 1/2" deep, GN 2/3 full tray size.

# GR 220 046

Wire rack

Chromium-plated
Without opening, with feet.

200 series Combi-steam oven BSP 250/BSP 251

- Flush installation
- Water tank
- Convection from 85°F 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F-450°F
- Removable meat probe
- Net volume 1.7 cu.ft.

# Cooking modes

Convection + 100 % humidity.

Convection + 80 % humidity.

Convection + 60 % humidity.

Convection + 30 % humidity.

Convection + 0 % humidity.

Dough proofing.

Defrosting.

Refreshing.

Low temperature cooking.

#### Operation

Rotary knob and TFT touch display operation.

Clear text display in 25 languages. Option to save 50 individual recipes (incl. meat probe).

Information key with use indicators. Side-opening door opens up to 110° angle.

#### Features

Removable 44 oz (1.3 liter) water tank. Water level warning.

Meat probe with automatic shut-off function.

Actual temperature display.
Timer functions: cooking time, shut-off time, short-term timer, stopwatch,

Automatic boiling point detection. 48 W halogen light on the side. Hygienic stainless steel cooking interior.

Four rack levels.

Sabbath mode.

# Safety

Child lock.

Safety lock.

Cooled housing with temperature protection.

### Cleaning

Cleaning program.

Drying program.

Descaling program.

Grease filter, dishwasher-safe.

# Planning notes

Door hinge not reversible. No other electrical appliances should be installed above the BSP Combi-steam oven. The door panel surface of the appliance extends 13/16" from the

cabinet front. The outer edge of the door handle extends  $2\,^{19/16}$ " from the cabinet front. Consider the overhang, including the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle. Plan a gap of at least %16" between the

appliance door and adjacent cabinets.
To achieve the 21 %" installation
depth, the connecting cable needs to

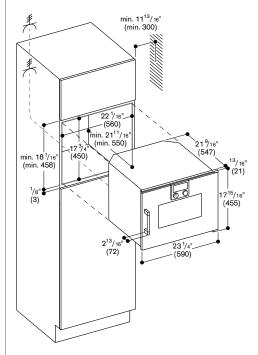
follow the slanted edge on the corner of the housing.

The power outlet needs to be planned outside of the niche.

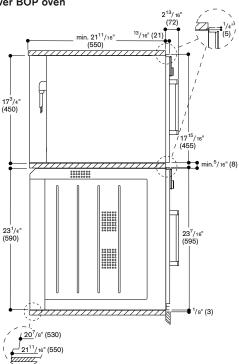
Please read the installation details regarding air openings for 200 series.

#### Rating

Total rating: 2.2 kW.
Total Amps: 10 A
208/220–240 V/60 Hz
Plan for a 4' long connecting cable
without plug (hardwire required).



Side view BSP Combi-steam oven, BMP speed microwave oven over BOP oven



Numbers indicated inside parenthesis ( ) = mm