

# GAGGENAU

BS 250 110 / BS 251 110

Built-in Combi-steam oven  
Stainless steel-backed full glass door  
Control panel at the bottom  
Water tank  
Width 60cm  
Right-hinged / Left-hinged



**Accessories included:**

one core temperature probe / one stainless steel cooking insert GN 2/3, unperforated, 40mm deep / one stainless steel cooking insert GN 2/3, perforated, 40mm deep / one wire rack

- No water connection necessary
- Steaming without pressure (100% humidity, 100°C)
- Hot air circulation 30° to 230°C at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Cooking methods: combi-steaming, steam baking, juice extraction, low temperature steaming, low temperature cooking
- Dough fermentation
- Electronic temperature control
- Net volume 43 litres
- Energy efficiency class A
- LCD function display with digital clock
- Timer functions: cooking time, shut off time, short-term timer, stop watch, long-term timer
- Removable 1.3 litre water tank.
- Water level warning
- Core temperature probe with automatic shut off
- Thermo-Test actual temperature display
- Settings menu
- Child lock
- Safety lock
- Cleaning programme
- Descaling programme

Total connected load: 2.0kW

Power supply: 13A socket

