



Controls on top

Right-hinged

BOP 250 612

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

Left-hinged

BOP 251 612

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

Included accessories

- 1 baking tray, enameled pyrolysis-safe
- 1 wire rack
- 1 plug-in core temperature probe

Optional accessories

BA 016 165

Pull-out system

Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115

Baking tray, enameled
 $\frac{9}{16}$ " deep.

BA 036 165

Wire rack, chromium-plated
Without opening, with feet.

BA 046 115

Glass tray
1" deep.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone.

Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 226 105

Broiling pan, enameled
1" deep.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 $\frac{1}{2}$ " lid non-stick.

200 series single oven

BOP 250/BOP 251

- Flush installation
- Pyrolysis system
- 13 heating methods, with meat probe and baking stone function
- Automatic programs
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 85°F – 550°F
- Net volume 3.1 cu.ft.

Cooking modes

- Convection.
- Economy convection.
- Top + bottom heat.
- Top heat.
- Bottom heat.
- Convection + bottom heat.
- Convection broil.
- Broil.
- Economy broil.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.

Operation

Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Three-point core temperature probe with automatic shut-off.
Automatic programs.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, shut-off time, timer, stopwatch, long-term timer (Sabbath mode).
60 W halogen light on top.
Enameled side rack supports with 4 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check: www.home-connect.com

Safety

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

Cleaning

Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

Planning notes

Door hinge not reversible.
The door panel front of the appliance

extends $\frac{13}{16}$ " from the cabinet front.
The outer edge of the door handle extends $2\frac{13}{16}$ " from the cabinet front.
Necessary lateral gap between appliance door and cabinet front of min. $\frac{3}{16}$ ".

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.

For installation below cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. $\frac{9}{16}$ ". The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the $21\frac{5}{8}$ " installation depth, the connecting cable needs to follow the slanted edge on the corner of the housing.

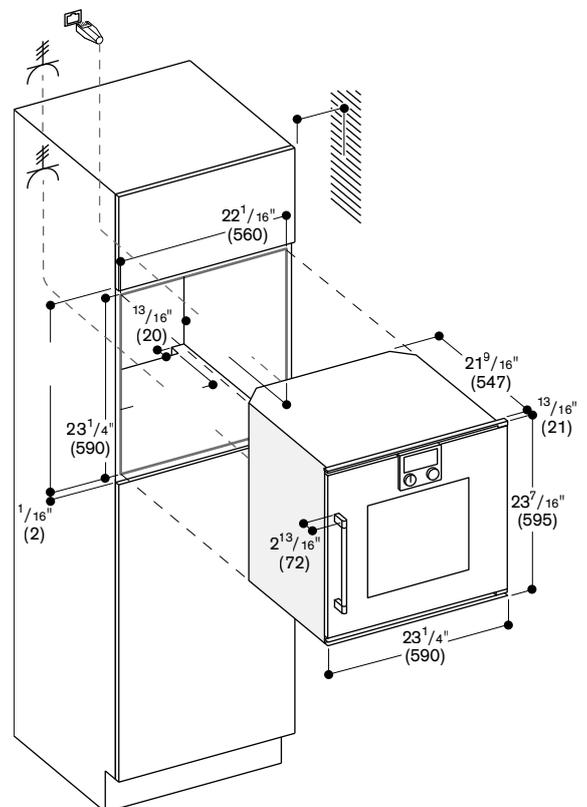
The plug needs to be planned outside of the cut-out.

The LAN port can be found at the back on the upper right side.

Please read additional planning notes on pages 62 – 63.

Rating

Total rating: 4.03 kW.
Total Amps: 17 A.
208/220–240 V/60 Hz
Plan for a 3.5' connecting cable (hardwire required).



Numbers indicated
inside parenthesis () = mm

