



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 2/3 full tray size
- 1 Gastronorm pan, perforated stainless steel, GN 2/3 full tray size
- 1 wire rack
- 1 meat probe

Optional accessories

GN 114 130

Gastronorm pan, unperforated
Stainless steel
1 1/2" deep, GN 2/3 half tray size.

GN 114 230

Gastronorm pan, unperforated
Stainless steel
1 1/2" deep, GN 2/3 full tray size.

GN 124 130

Gastronorm pan, perforated
Stainless steel
1 1/2" deep, GN 2/3 half tray size.

GN 124 230

Gastronorm pan, perforated
Stainless steel
1 1/2" deep, GN 2/3 full tray size.

GN 144 130

Gastronorm pan, unperforated
Non-stick coating
1 1/2" deep, GN 2/3 half tray size.

GN 144 230

Gastronorm pan, unperforated
Non-stick coating
1 1/2" deep, GN 2/3 full tray size.

GN 154 130

Gastronorm pan, perforated
Non-stick coating
1 1/2" deep, GN 2/3 half tray size.

GN 154 230

Gastronorm pan, perforated
Non-stick coating
1 1/2" deep, GN 2/3 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 2/3 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, Sabbath mode.
Automatic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Cleaning program.
Drying program.
Descaling program.
Grease filter, dishwasher-safe.

Planning notes

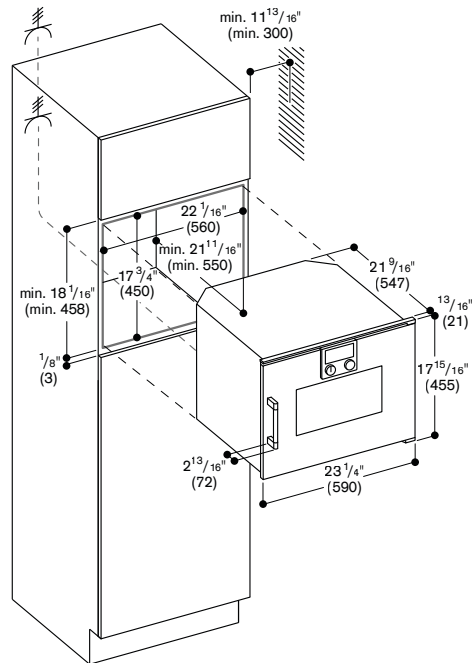
Door hinge not reversible.
No other electrical appliances should be installed above the BSP Combi-steam oven.
The door panel surface of the appliance extends 1 9/16" from the cabinet front.
The outer edge of the door handle extends 2 13/16" from the cabinet front.
Consider the overhang, including the 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 3/16" between the appliance door and adjacent cabinets.
To achieve the 21 5/16" 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.

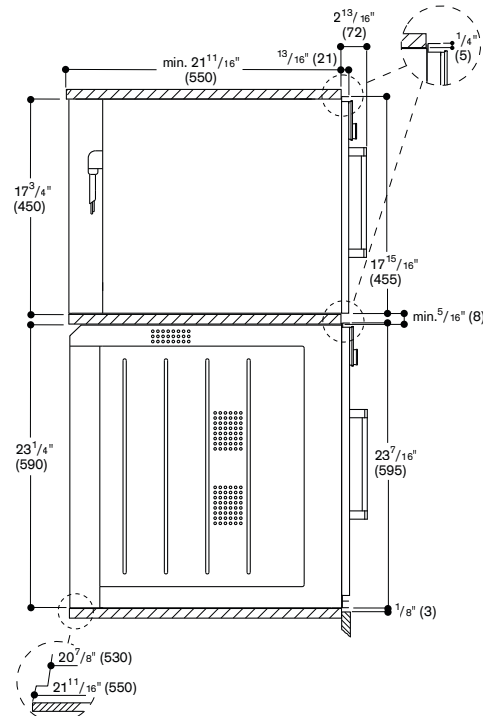
Please read the installation details regarding air openings for 200 series.

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