



EB 388 610

Stainless steel
Width 36" (90 cm)

Included accessories

- 1 broil pan with wire rack
- 2 baking trays
- 1 wire rack
- 1 meat probe

Optional accessories

- BS 020 002**
Pizza peel, additional set of 2
- DS 070 062**
Rotisserie spit
- GP 032 062**
Broil pan, enameled
1 1/16" deep.
- GR 030 062**
Wire rack, chromium-plated
Offset rack, no opening.
- GR 035 062**
Wire rack, chromium-plated
With opening and feet.
- KB 032 062**
Baking tray, enameled
1 1/16" deep.
- PS 075 001**
Baking stone
With heating element,
variable to 570°F. Pizza peel.



Single oven

EB 388

- The icon: 36" professional oven in stainless steel. The focus of the kitchen
- Pyrolytic self-cleaning
- 11 cooking modes with meat probe and baking stone function
- Electronic precision temperature control from 120° F to 570° F
- 3.1 cu.ft. net volume

Cooking modes

- Convection.
- Convection + bottom heat.
- Convection broil.
- Broil.
- Economy broil.
- Bottom heat.
- 1/3 top + bottom heat.
- Top + bottom heat.
- Top + 1/2 bottom heat.
- Top heat.
- Baking stone function.

Operation

Digital function and time display.

Features

- Meat probe with automatic shut-off function.
- Baking stone outlet.
- Actual temperature display.
- Super-quick preheating.
- Timer functions: cooking time, switch off time, short-term timer, Top light, halogen light 100 W.

Safety

- Thermally insulated door with 4-fold glazing.
- Child lock.
- Safety lock.
- Cooled housing with temperature protection.

Cleaning

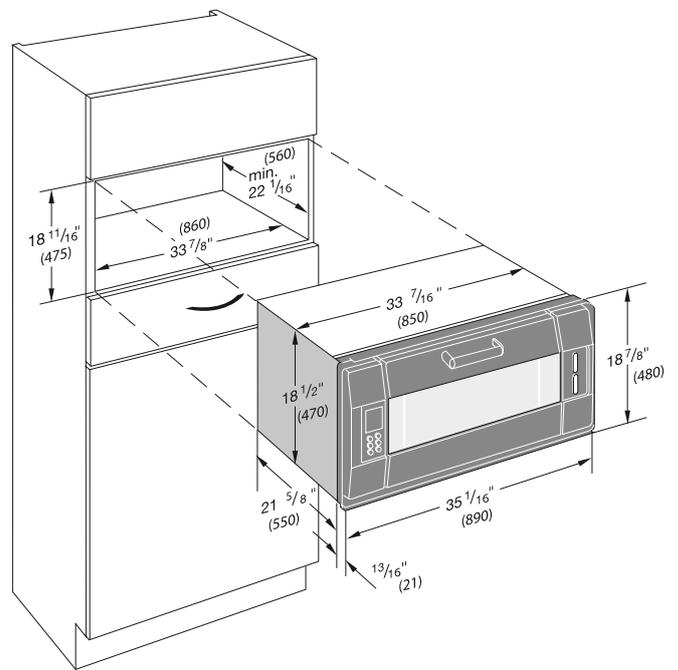
- Pyrolytic self-cleaning.
- Gaggenau Clean-Enamel.
- Heated air cleaning catalyst.

Planning notes

Plan a power outlet outside of the cut-out niche.

Rating

- Total rating 6.8 kW.
- Total Amps: 30 A.
- 220 – 240 V / 60 Hz
- Plan for a 67" connecting cable without plug (hardwire required).



Numbers indicated inside parenthesis () = mm