



### 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 insert, stainless steel  
1 1/2" deep, GN 1/3, half tray size  
Unperforated, 1.5 qt.

#### GN 114 230

Gastronorm insert, stainless steel  
1 1/2" deep, GN 2/3, full tray size  
Unperforated, 3 qt.

#### GN 124 130

Gastronorm insert, stainless steel  
1 1/2" deep, GN 1/3, half tray size.  
Perforated, 1.5 qt.

#### GN 124 230

Gastronorm insert, stainless steel  
1 1/2" deep, GN 2/3, full tray size  
Perforated, 3 qt.

#### GN 340 230

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

#### 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 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 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, timer, stopwatch, long-term timer (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

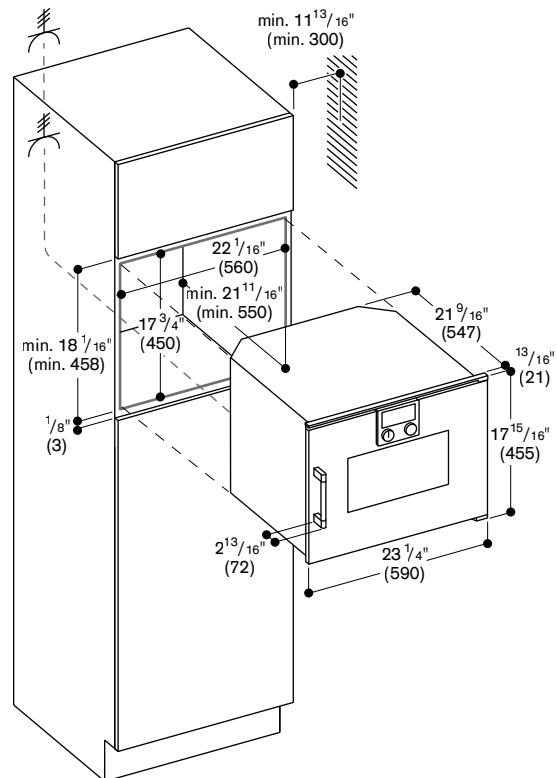
Door hinge not reversible.  
No other electrical appliances should be installed above the BSP Combi-steam oven.  
The door panel surface of the appliance extends 13/16" from the cabinet front.  
The outer edge of the door handle extends 2 13/16" from the cabinet front.  
Consider the overhang, including 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 5/8" 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 cut-out.

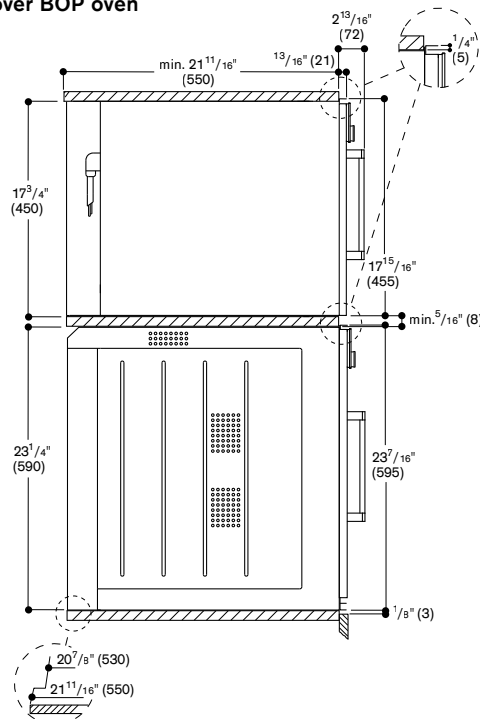
Please read additional planning notes on pages 62 – 63.

### 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 Combi-microwave oven over BOP oven



Numbers indicated inside parenthesis ( ) = mm

www.gaggenau.com/us  
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