



Oven

EB 333

EB 333 611

Stainless steel.
Width 36" (90 cm)

Included in the price

- 1 baking tray, enameled pyrolysis-safe.
- 1 rotisserie spit.
- 1 wire rack.
- 1 broiling tray with wire rack.
- 1 plug-in core temperature probe.

Optional accessories

BA 010 051

Plug-in core temperature probe.

BA 090 100

Black rotary knobs for EB 333, set of 2 stainless steel knobs with black coating.

BA 018 165

Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115

Baking tray, enameled 1" deep.

BA 038 165

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

BA 058 115

Heating element for baking stone and Gastronorm roaster.

BA 058 135

Baking stone.
Incl. baking stone support and baking paddle.
Not in combination with pull-out system.

BS 020 003

Baking paddle.
Serving and cutting board.

GN 340 231

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

Highlights

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel.
- Cushioned door opening and closing system.
- Diagonally positioned light sources for optimal interior lighting.
- Pyrolytic system.
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function.
- Automatic programs.
- Core temperature probe with estimation of cooking time.
- Convection fan rotates in both directions for ideal heat distribution.
- TFT touch display.
- Panel-free appliance with control module behind glass.
- Electronic temperature control from 85 °F - 550 °F.
- Net volume 3.6 cu.ft.
- Star-K certified.

Cooking modes

Convection.
Economy Convection.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + 1/3 bottom heat.
Broil + circulated air.
Broiling.
Economy Broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keep warm.

Operation

Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Front-hinged door with 90° door opening angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Rotisserie spit.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer certified by Star-K.
60 W halogen light on the top.
2 x 10 W halogen light (one on each side).
Enameled side shelf supports with 3 rack levels, pyrolysis-safe.

Selected digital services

(Gaggenau Home Connect)

Automatic programs.
Remote control and monitoring.
Recipes.

Please read additional information on Gaggenau Home Connect® on page 267.

Safety

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

Cleaning

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

Planning notes

The appliance door panel extends 1 1/16" (40 mm) from the cabinet front. The outer edge of the door handle extends 3 9/16" (90 mm) from the cabinet front.

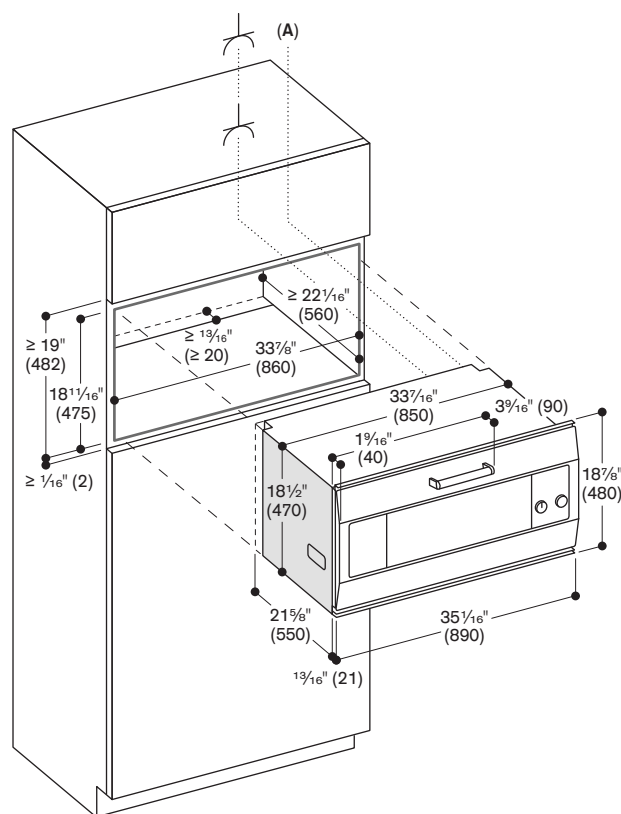
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 9/32" (15 mm). The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the 21 1/8" (550 mm) installation depth, the connection cable needs to follow the slanted edge on the corner of the housing. Plan a power outlet outside of the cut out.

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

Rating

Total rating: 5,900 W
Total amps: 25.
120/208 - 240V, 60Hz (4 Wire)
Total connected load: 5,400 W.
Plan for a connection cable 47 1/4" without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.



A: LAN Port
A: Socket

Numbers indicated
inside parenthesis () = mm

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