



#### Controls on top

##### Right-hinged

###### BOP 250 611

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

##### Left-hinged

###### BOP 251 611

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

#### Included accessories

- 1 baking tray, pyrolytic-safe enamel
- 1 glass tray
- 1 wire rack
- 1 meat probe

#### Optional accessories

##### BA 016 165

Pull-out system  
Enameled cast-iron frame and fully extendable telescopic rails.

##### BA 026 115

Baking tray, enameled  
1" deep.

##### BA 036 165

Wire rack, chromium-plated  
Offset rack, no opening, with feet.

##### BA 046 115

Glass tray  
1" deep.

##### BA 056 115

Heating element  
Necessary accessory for baking stone and cast-iron roaster.

##### BA 056 133

Baking stone.  
With support and pizza peel (heating element must be ordered separately).

##### BA 226 105

Broiling pan, enameled  
1" deep.

##### BS 020 002

Pizza peel, additional set of 2.

##### GN 340 230

Gastronorm roaster  
Non-stick cast aluminum.  
4" deep, with 2 1/2" lid, GN 2/3.

#### 200 series single oven

##### BOP 250/BOP 251

- Flush installation
- Pyrolytic self-cleaning system
- Universal heating system with 13 heating modes, with meat probe and baking stone operation
- TFT touch display
- Electronic precision 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 broiling.  
Broiling.  
Economy broiling.  
Baking stone operation.  
Roaster operation.  
Dough proofing.  
Defrosting.

#### 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

Meat probe with automatic shut-off.  
Baking stone outlet.  
Actual temperature display.  
Super-quick preheating.  
Timer functions: cooking time, shut-off time, short-term timer, stopwatch, Sabbath mode.  
60 W halogen light on top.  
Enameled side rack supports with 4 rack levels, pyrolytic-safe.

#### Safety

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

#### Cleaning

Pyrolytic self-cleaning.  
Gaggenau clean-enamel.  
Heated air cleaning catalyst.

#### Planning notes

Door hinge not reversible.  
The door panel front 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.  
Necessary lateral gap between appliance door and cabinet front of min. 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. 9/16".  
The planning notes for the cooktops

(particularly regarding ventilation, gas/electric connection) must be taken into account.

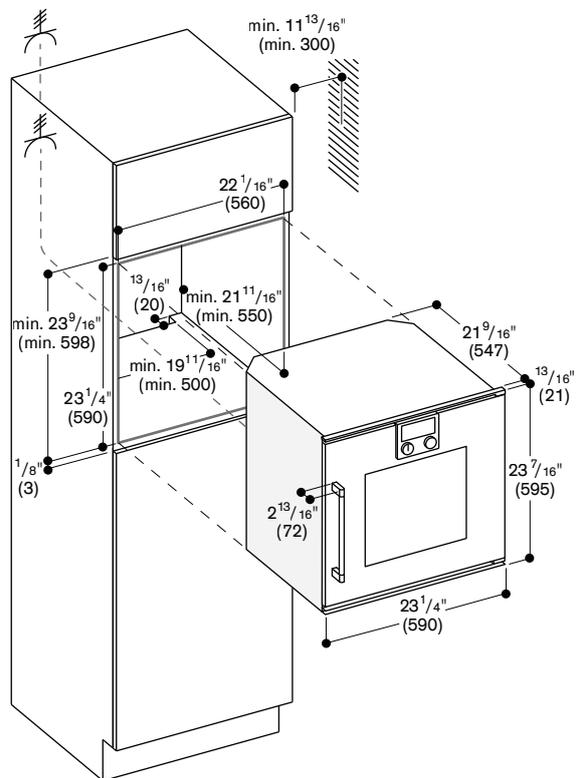
To achieve the 2 13/16" installation depth, the connecting cable needs to follow the slanted edge on the corner of the housing.

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

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

#### 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