

SNEMO OVENS

THE ASPIRATION

The epitome of culinary excellence, the object of desire for the private chef: the Gaggenau oven.

Gaggenau Expressive series

200 series

The oven EB 333

GAGGENAU **EXPRESSIVE SERIES**

Two frames, one circle, a piece of art.



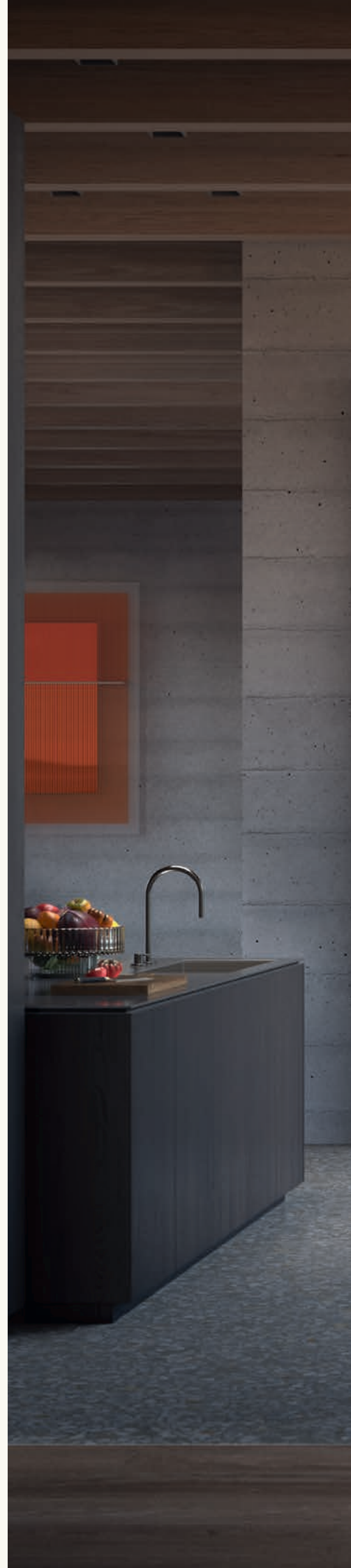


THE NEXT ICONS OF GAGGENAU

Where artistry meets functionality

The Gaggenau Expressive series, inspired by Bauhaus principles and modern architecture, showcases bold, sculptural forms. Each element a stroke of design genius. The outer frame of the Gaggenau Expressive series delineates a clear boundary with its kitchen environment, while the inner frame cradles the innovative passepartout: Gaggenau Stainless Steel behind smoked glass, harmonizing strength with elegance.

The Gaggenau Expressive series is for those who understand that every millimetre of the milled chamfer and the weight of the metal speaks volumes of the craftsmanship behind the design.





Gaggenau Expressive series combi-steam oven, oven and culinary warming drawer



Clockwise from top left: The Gaggenau Expressive series combi-microwave oven, combi-steam oven, culinary warming drawer and fully automatic espresso machine

FRAMING PERFECT SYMMETRY

Designed to perform

The Gaggenau Expressive series exhibits a ground-breaking commonality: a purist cavity designed for maximum functionality. The high-performance bottom heat system, full surface grill behind enamel and three-point core temperature probe ensure an exceptional, bespoke cooking experience.

Strategic lighting illuminates culinary masterpieces without glare, while the control ring, "floating" upon the display, meets both the culinary and aesthetic needs of the discerning chef.

To retain its designer looks, the convenient pyrolytic self-cleaning effortlessly removes residues in under 4 hours at 485 °C as our advanced heated catalyser leaves your kitchen smelling fresher and cleaner than typical systems.



The Gaggenau Expressive series combi-steam oven, oven and culinary warming drawer

Automatic cleaning system



THE COMBI-STEAM OVEN

Your most versatile appliance

Take control over humidity, heat and grill. Unlock culinary mastery with automatic programmes and setting recommendations, blending precision and creativity in your kitchen. The discretely integrated powerful full surface grill produces consistent results for a variety of dishes, while steam modes enhance texture and flavour, expanding culinary possibilities, all via a fixed water inlet or water tanks.

Keeping your stainless steel interior pristine is as simple as inserting a cartridge and starting the automatic cleaning programme. Convenient, effortless, immaculate.



Water tanks beneath the stainless steel cavity



The Gaggenau Expressive series vacuuming drawer

THE VACUUMING DRAWER

Your combi-steam oven's companion

From sous-vide to regeneration, from juicy roasts to complex desserts, the versatility of the combi-steam oven make it a chef's favourite. And to make sous-vide with ease, the addition of the vacuuming drawer is highly recommended.

The vacuuming drawer's three vacuuming levels make it ideal for preparing sous-vide cooking, marinating as well as preserving and resealing wine bottles (with the dedicated accessories).

Simply push to open and reveal its interior of glass and stainless steel for ultimate hygiene as well as aesthetic minimalism.

THE COMBI-MICROWAVE OVEN

Versatile, efficient, creative

With a combination of microwave and hot air or microwave and grill plus circulated air, the chef can vastly reduce cooking time, without compromising either taste or appearance of the dish.

Special applications like “dehydrating” and “low temperature cooking” allow the chef to swiftly prepare a variety of healthy and delicious meals, enhancing both taste and nutrition. Unlock culinary mastery with automatic programmes and setting recommendations,

blending precision and creativity in your kitchen. Save and quickly access up to 30 of your favourite settings, making everyday cooking faster and more efficient.

The sleek design of heat-resistant glass base within a stainless steel cavity compliments the glass and steel door. A door that, via the magic of the Gaggenau Home Connect app, can be opened with your voice.

The Gaggenau Expressive series combi-microwave oven



The Gaggenau baking stone



ACCESSORIES

The baker's secrets

Breads are one of the simplest foods, yet difficult to achieve in any but the best ovens. The use of the baking stone, which is capable of up to 300 °C, is the secret to a crisp crust and soft inside. It also makes the perfect Tarte Flambée and flat breads.

The three-point core temperature probe takes the guesswork out of large joints of meat or whole fish. It constantly measures the temperature at multiple points within the meat and keep you informed onscreen.

There are a number of accessories available to the chef, such as trays and pizza paddle, designed to complement your Gaggenau.

The three-point core temperature probe





The Gaggenau Expressive series culinary warming drawer





The Gaggenau Expressive series culinary warming drawer

THE CULINARY WARMING DRAWER

Warm your cups, dishes and ingredients

Enjoy the precise and stable temperature control of six direct power levels ranging from 30-80 °C, along with four direct heating methods: preheating cups, plates or cookware, low temperature cooking and keeping food and dishes warm. The 28 cm height option boasts one of the largest drawer capacities in its class. Enhanced by a second-level grid, it maximizes space and enables the culinary management of multiple courses and elements.

The sleek push-to-open function offers straightforward, handleless opening with a light push: convenient and elegant. Every interaction, no matter how small, provides elevated function and not just ease of use, but enjoyment.



The 28 cm high Gaggenau Expressive series culinary warming drawer



Culinary warming drawer 400 series in kitchen furniture facia 400 series

THE CULINARY WARMING DRAWER

Your new favourite appliance

The culinary warming drawer is an exceptional slow cooker, comfortably accommodating all the Gaggenau oven accessories. Stable, low heat of up to 80 °C is distributed evenly for slow cookery, proofing dough, drying herbs and fruits, defrosting, melting chocolate and maturing yoghurt.

Simply choose between preinstalled programmes for slow cooking, food warming and the heating of cups & plates or determine the temperature yourself. The Gaggenau Home Connect function further expands the drawer's repertoire, allowing the user to set a timer, add a favourite setting to the drawer's control panel and access additional programmes and exclusive recipes.



Fully automatic espresso machine and culinary warming drawer 400 series



29 cm tall culinary warming drawer 400 series

Where would you like it?

Versatile in use and placement, your culinary warming drawer can be installed beneath or alongside other appliances, or separately, as well as in your choice of Gaggenau finishes. The drawer can even be placed under countertops, in your kitchen furniture fascia.



Flush- or surface-mounted and choice of three colours ensures the oven 200 series fits into any kitchen concept.





Oven, fully automatic espresso machine,
combi-steam oven and culinary warming drawers 200 series



Ovens

200 SERIES

A matter of taste

A more subdued aesthetic defines the 200 series: it sits flush to the surface, its handles match those of your refrigerators 200 series, it does not dominate, yet it promises all the culinary prowess that the ambitious private chef could hope for. The ovens also utilise the distinctive solid stainless steel control knobs and TFT display. From here you control up to 13 heating methods, up to 300°C and the baking stone ability, for baking as intense as a brick oven. Gaggenau Home Connect enables remote control and diagnosis and is available in most appliances.

Every oven 200 series, combi-steam and combi-microwave, culinary warming drawer and vacuuming drawer is available in three colours: Gaggenau Anthracite, Metallic and Silver.

| Explore the 200 series at [gaggenau.com](https://www.gaggenau.com)



Oven, fully automatic espresso machine,
combi-steam oven and culinary warming drawers 200 series

MASTER STEAM

Don't just add steam to your repertoire, master it

Our latest combi-steam ovens are almost as much of a revelation as our original, the first for the private kitchen. In the intervening two decades we have evolved the combi-steam to its current state of perfection, allowing you to steam, braise, bake, grill, gratinate and sous-vide.

The 200 series offers a choice of fixed water connection with automatic cleaning system or easy-access, large water tanks. An enlarged, beautifully-lit cavity with a full surface grill under glass, chef assistance and adjustable automatic programmes with five humidity levels enable you to master steam.

The vacuuming drawer - for more than sous-vide

The perfect complement to your combi-steam oven, you can add the vacuum drawer beneath the worktop or the oven, in either your kitchen furniture or same design as the oven. With multiple vacuum levels, bag sizes and an attachment for use out of the drawer, the vacuuming drawer encourages you to lock in flavours, speed up marinating as well as preserve ingredients and opened wine.



Combi-steam oven 200 series



Fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series

THE CULINARY WARMING DRAWER

The slow cooker in a drawer

This is a drawer that slow cooks, proofs, dries, defrosts, gently melts and matures using a consistent, stable heat up to 80 °C. Four programmes allow you to easily choose between slow cooking or the warming of food, cups or plates, or simply pick your own temperature. The drawer even holds any of the Gaggenau baking or steam accessories, allowing a seamless transition between oven and drawer. The Gaggenau Home Connect app opens up even more possibilities, with a timer, recipes and the ability to programme the drawer with your preferred setting.

Place your warming drawer under, alongside, separated from other appliances or integrated under a countertop in your kitchen furniture fascia.



Culinary warming drawer 200 series



The EB 333, our 90 cm oven

THE OVEN

EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300 °C. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

The EB 333 is the professional chef's final aspiration, the level of craftsmanship required to make it is such that daily production rarely exceeds single figures, something you will appreciate as you enjoy it decade after decade.

Watch the award winning EB 333 film and interviews on YouTube and our website.

GAGGENAU EXPRESSIVE SERIES



Oven

G48.. 



Width 76.0 cm
Height 67.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



Oven

G47.. 



Width 60.0 cm
Height 60.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



Oven

G45.. 



Width 60.0 cm
Height 60.0 cm
15 heating methods
Pyrolysis



Combi-steam oven

GS48.. 



Width 76.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS47.. 



Width 60.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS45.. 



Width 60.0 cm
Height 45.0 cm
Water tank
14 heating methods
Automatic cleaning



Vacuuming drawer

GV451/GV051

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
3 vacuum levels



Combi-microwave oven

GM48.. 

Width 76.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Combi-microwave oven

GM45.. 

Width 60.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Culinary warming drawer

GW483 

Width 76.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW453 

Width 60.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW452 

Width 60.0 cm
Height 28.0 cm
With design front
30-80 °C
4 heating methods



Culinary warming drawer

GW451/GW051 

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
30-80 °C
4 heating methods

Key

 Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

All Expressive series appliances are available with left or right hinged doors, except the espresso machine, culinary warming drawer and vacuuming drawer.

Ovens

Appliance type	GO480/GO481 GO470/GO471	GO450/GO451
Heating methods	19	15
Hot air plus	•	•
Hot air eco	•	•
Top + bottom heat	•	•
Top + 1/3 bottom heat	•	
Top heat	•	•
Bottom + 1/3 top heat	•	
Bottom heat	•	•
Hot air + bottom heat	•	•
Hot air + 1/3 bottom heat	•	
Moist baking	•	•
Grill + circulated air	•	•
Grill	•	•
Baking stone function	•	•
Roaster function	•	•
Air frying	•	•
Dehydrating	•	•
Dough proving	•	•
Keeping warm	•	
Defrosting	•	•
Control options		
Temperature selection from 30 °C to 300 °C depending on heating methods	•	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•	•
Automatic programmes and setting recommendations	•	•
Favourites	•	•

Culinary warming drawers

Appliance type	GW451/051 GW452/GW453 GW483
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)	•

Colour options

Stainless steel behind smoked glass

Combi-steam oven

Appliance type	GS480/GS481 GS470/GS471 GS450/GS451
Heating methods	14
Hot air + 100% humidity	•
Hot air + 80% humidity	•
Hot air + 60% humidity	•
Hot air + 30% humidity	•
Hot air + 0% humidity	•
Grill + circulated air	•
Grill level 1 + humidity	•
Grill level 2 + humidity	•
Sous-vide cooking	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Regenerating	•
Control options	
Temperature selection from 30 °C to 230 °C combinable with the different humidity levels	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

Combi-microwave oven

Appliance type	GM480/GM481 GM450/GM451
Microwave	
Single operation	•
Combination of microwave and oven	•
Heating methods	
Hot air	•
Grill + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Control options	
6 microwave output levels	•
Temperature selection from 30 °C to 230 °C depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

OVENS 200 SERIES



Oven

BOP 250/251



Width 60 cm
Pyrolytic system
13 heating methods
Automatic programmes
Multiple core temperature probe and baking stone function
Net volume 76 l



Oven

BOP 220/221



Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l



Oven

BOP 210/211



Width 60 cm
Catalytic coating
9 heating methods
Baking stone function
Net volume 76 l



Combi-steam oven

BSP 270/271



Width 60 cm
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l



Combi-steam oven

BSP 260/261



Width 60 cm
Fixed inlet and outlet water connection
Sous-vide cooking, grill, hot air combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l



Combi-steam oven

BSP 250/251



Width 60 cm
Removable 1.7 l water tank
Sous-vide cooking, grill, hot air combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l



Steam oven

BSP 220/221

Width 60 cm
Removable 1.7 l water tank
Sous-vide cooking
Steaming without pressure
Net volume 58 l



Combi-microwave oven

BMP 250/251

Width 60 cm
Microwave and oven operation with grill
Net volume 36 l



Microwave oven

BMP 224/225

Width 60 cm
Microwave and grill
Net volume 21 l



Culinary warming drawer

WSP 221

Width 60 cm, height 14 cm
Dinner service for 6 people
Net volume 20 l



Culinary warming drawer

WSP 222

Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 54 l



Vacuuming drawer

DVP 221

Width 60 cm, height 14 cm
3 levels, for vacuuming inside and outside the chamber
Maximum load 10 kg
Net volume 8 l

Key

⌚ Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
**Suitable for 400 and 200 series.

All 200 series appliances are available with left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.

Ovens

Appliance type	BOP 250/251	BOP 220/221 BOP 210/211
Heating methods	13	9
Hot air	•	•
Eco hot air	•	•
Top + bottom heat	•	•
Top heat	•	•
Bottom heat	•	•
Hot air + bottom heat	•	•
Top + 1/3 bottom heat		
1/3 top + bottom heat		
Hot air + 1/3 bottom heat		
Full surface grill + circulated air	•	•
Full surface grill	•	•
Compact grill	•	
Baking stone function	•	•
Roaster function	•	
Dough proofing	•	
Defrosting	•	
Keeping warm		

Control options

Temperature selection from 30 °C to 300 °C depending on heating methods

•

Temperature selection from 50 °C to 300 °C depending on heating methods

•

Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes

•

•*

*only Gaggenau Home Connect basics functions, no auto. prog.

Combi-steam ovens

Appliance type	BSP 270/271 BSP 260/261 BSP 250/251	BSP 220/221
Heating methods	13	6
Hot air + 100% humidity	•	
Hot air + 80% humidity	•	
Hot air + 60% humidity	•	
Hot air + 30% humidity	•	
Hot air + 0% humidity	•	
100% humidity		•
Low temperature cooking	•	
Low temperature steaming		•
Sous-vide cooking	•	•
Full surface grill level 1 + humidity	•	
Full surface grill level 2 + humidity	•	
Full surface grill + circulated air	•	
Dough proofing	•	•
Defrosting	•	•
Regenerating	•	•

Control options

Temperature selection from 30 °C to 230 °C combined with chosen humidity level

•

Temperature selection from 30 °C to 100 °C depending on heating methods

•

Automatic programmes, remote control and monitoring, recipes

•

•*

*only Gaggenau Home Connect basics functions, no auto. prog.

Culinary warming drawers

Appliance type	WSP 221 WSP 222
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•

Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)

•

*improved temperature stability for WS 461/061/462.

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

THE OVEN EB 333



Oven

EB 333



Width 90 cm
Pyrolytic system
17 heating methods
Multiple core temperature
probe, rotisserie spit and baking
stone function
Automatic programmes
Net volume 83 l

OVERVIEW OVEN EB 333

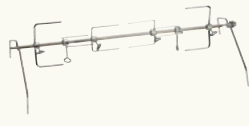
Heating methods	17
Hot air	•
Eco hot air	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Hot air + bottom heat	•
Top + 1/3 bottom heat	•
1/3 top + bottom heat	•
Hot air + 1/3 bottom heat	•
Full surface grill + circulated air	•
Full surface grill	•
Compact grill	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•
Control options	
Temperature selection from 30 °C to 300 °C depending on heating methods	•
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes	•

Key

 Gaggenau Home Connect
*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333



Pull-out system



Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated

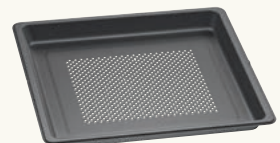


Glass tray



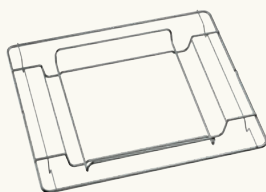
Steam container

Stainless steel
Perforated/Unperforated
For combi-steam oven



Steam container

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



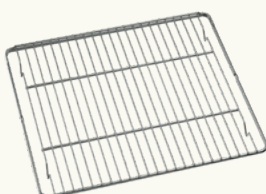
Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



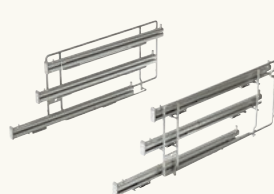
Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven