**EB 388 610**
Stainless steel
Width 36" (90 cm)

**Included accessories**
2   baking trays, one wire rack
1   one broil pan with 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 $^9/_{16}$" deep.
**GR 030 062**
**Wire rack, chromium-plated**
Angled, no opening.
**GR 035 062**
**Wire rack, chromium-plated**
With opening and feet.
**KB 032 062**
**Baking tray, enameled**
$^{11}/_{16}$" deep.
**KB 036 062**
**Baking tray, enameled**
$^{13}/_{16}$" deep.
**PS 075 001**
**Baking stone**
With heating element,
variable to 570°F. Pizza peel.

## 300 series single oven
### EB 388

–   **The icon: 36" professional oven in stainless steel. The focus of the kitchen.**
–   **Generous baking compartment for a large turkey, venison or three chickens.**
–   **Exact temperatures thanks to electronic control and meat probe.**

Universal heating system with
11 heating modes.
Oven interior volume: 3.07 cu.ft.
Top light, halogen light 100 W.
Electronic precision temperature
control from 120°F – 570°F;
and in increments of 5°F from
120°F to 170°F.

**Features**
Super-Quick preheating.
Digital timer with automatic
cooking time feature.
Actual temperature display.
Programmable meat probe with
digital read out up to 210°F and
automatic shut-off function.
Universal heating system with the
following cooking modes:
Convection.
Convection with bottom heat.
Bottom and top heat (optionally
combined or separate).
Bottom heat with 1/3 top heat.
Top heat with 1/3 bottom heat.
Broil.
Convection broil.
Economy broil.
Baking stone.
Baking stone outlet.
Rotisserie function.
Door opening through 90°.

**Safety**
Heat insulated door with
four-fold glazing.
Cooled housing with
temperature protection.
Child and safety lock.

**Cleaning**
Pyrolytic self-cleaning.
Gaggenau Clean-Enamel.
Air cleaning catalyst.

**Planning notes**
6' Power cable (hardwire required).
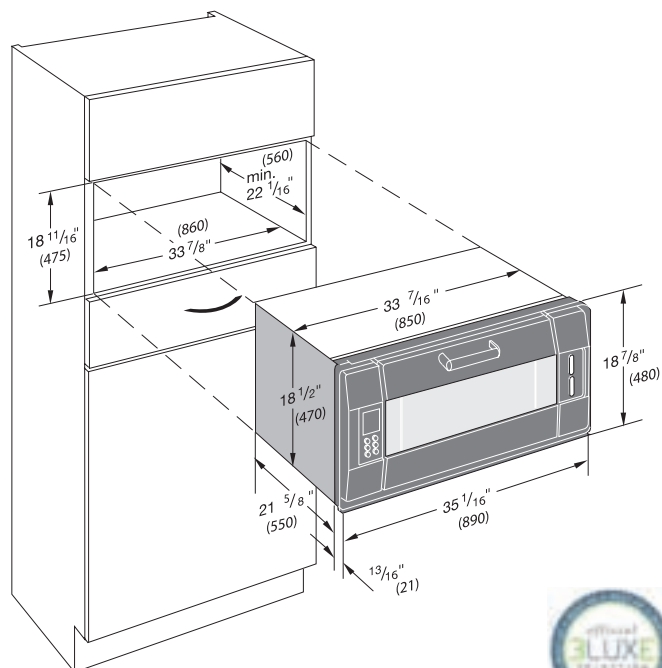Plan a large drawer for accessories.
Place the oven connection outlet
above, below or at the side of the
oven.

**Rating**
Total rating: 6.9 kW
Total Amps: 30
208/220-240V / 60HZ



Numbers indicated inside
parenthesis ( ) = mm