



## The oven EB 388

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**EB 388 111** € 44,990  
 Stainless steel  
 Width 90 cm

**Included in the price**

- 2 baking trays
- 1 grill tray with wire rack
- 1 wire rack
- 1 plug-in core temperature probe

**Special accessories**

- BS 020 002** € 290  
Pizza paddle, set of 2.
- DS 070 062** € 850  
Rotisserie spit
- GP 032 062** € 890  
Grill tray, enamelled  
39 mm deep.
- GR 030 062** € 490  
Wire rack, chromium-plated  
Angled, no opening.
- GR 035 062** € 590  
Wire rack, chromium-plated  
With opening and feet.
- KB 032 062** € 550  
Baking tray, enamelled  
18 mm deep.
- KB 036 062** € 550  
Baking tray, enamelled  
20 mm deep.
- PS 075 001** € 2,490  
Baking stone.  
Incl. heating element, baking stone  
support and pizza paddle.

**Oven**  
**EB 388**

- Pyrolytic system
- 11 heating methods, with core temperature probe and baking stone function
- Electronic temperature control from 50 °C to 300 °C
- 78 litres net volume

**Heating methods**

- Hot air.
- Hot air + bottom heat.
- Full surface grill + hot air.
- Full surface grill.
- Eco hot air.
- Bottom heat.
- 1/3 top + bottom heat.
- Top + bottom heat.
- Top + 1/3 bottom heat.
- Top heat.
- Baking stone function.

**Handling**

- Function display.

**Features**

- Core temperature probe with automatic shut-off.
- Baking stone socket.
- Actual temperature display.
- Timer functions: cooking time, cooking time end, timer, long-term timer.
- 100 W halogen light on the top.

**Safety**

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

**Cleaning**

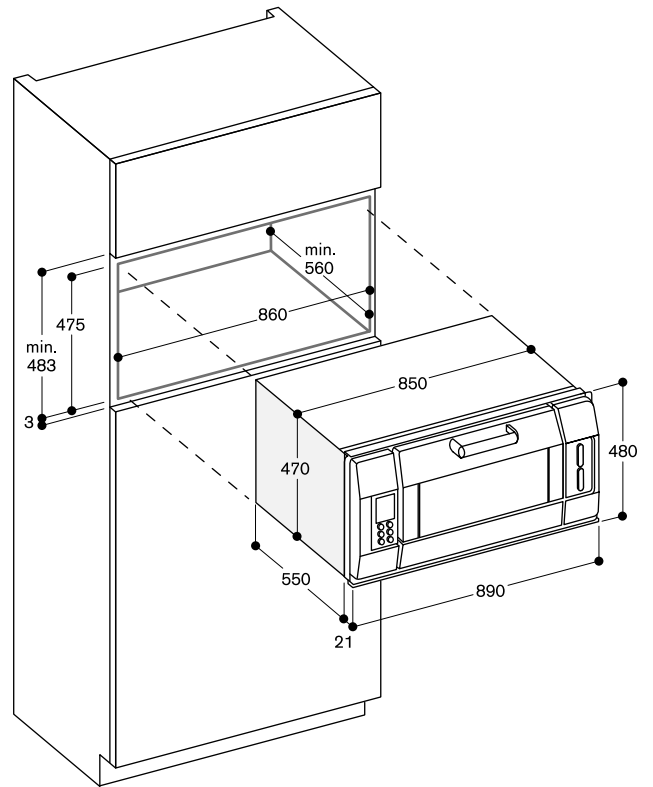
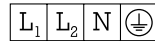
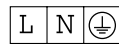
- Pyrolytic system.
- Gaggenau enamel.
- Heated air cleaning catalyser.

**Planning notes**

- The mains socket needs to be planned outside the built-in niche.

**Connection**

- Energy efficiency class B.
- Total connected load 6.8 kW.
- Plan a connection cable.





## Accessories and special accessories EB 388

**DS 070 062** € 850  
Rotisserie spit



**GP 032 062** € 890  
Grill tray, enamelled  
39 mm deep.



**GR 030 062** € 450  
Wire rack, chromium-plated  
Angled, no opening.



**GR 035 062** € 590  
Wire rack, chromium-plated  
With opening and feet.



**KB 032 062** € 550  
Baking tray, enamelled  
18 mm deep.



**KB 036 062** € 550  
Baking tray, enamelled  
20 mm deep.



**PS 075 001** € 2,490  
Baking stone  
Incl. heating element, baking stone  
support and pizza paddle.



**BS 020 002** € 290  
Pizza paddle, set of 2



### Advice:

Not every illustrated accessory fits to every oven. For exact allocation see page 82/83.



## Accessories and special accessories EB 388



EB 388

Baking tray, enamelled			Oven
KB 032 062	18 mm deep		•/°
KB 036 062	20 mm deep		•/°
Baking stone			
PS 070 001 <sup>1</sup>	incl. heating element, baking stone support and pizza paddle		
PS 075 001	incl. heating element, baking stone support and pizza paddle		°
Wire rack, chromium-plated			
GR 030 062	angled, no opening		•/°
GR 035 062	for GP 032 with opening and feet		•/°
Grill tray, enamelled			
GP 032 062	39 mm deep		•/°
Pizza paddle			
BS 020 002	set of 2		°
Rotisserie spit			
DS 070 062	Rotisserie spit		°

• Standard.

° Special accessory.





# Ovens EB 388



<b>Appliance type</b>		Oven
Drop-down door		EB 388
Stainless steel		EB 388 111
<b>Dimensions</b>		
Width	(cm)	90
Appliance dimensions W x H x D <sup>1</sup>	(mm)	890 x 480 x 571
Niche dimensions W x H x D	(mm)	860 x 475 x 560
Net weight	(kg)	87
<b>Volume / energy efficiency (according to EU regulations EN 60350-1, 65/2014 und 66/2014)</b>		
Net volume	(l)	78
Number of cooking compartments		1
Interior dimensions W x H x D	(mm)	602 x 337 x 382
Energy efficiency class with eco hot air		B
Energy efficiency class with hot air		–
Energy Efficiency Index (EEI)		120.5
Energy consumption with top / bottom heat	(kWh)	1.99
Energy consumption with eco hot air	(kWh)	1.06
Heat source		electric
<b>Heating methods</b>		
Temperature range	(°C)	50–300
Hot air		•
Hot air + bottom heat		•
Full surface grill + hot air		•
Full surface grill		•
Compact grill		•
Bottom heat		•
1/3 top + bottom heat		•
Top + bottom heat		•
Top + 1/3 bottom heat		•
Top heat		•
Baking stone function		•
<b>Handling</b>		
Function display		•
<b>Features</b>		
Electronic temperature control		•
Core temperature probe		•
Rotisserie spit		DS 070 062 <sup>2</sup>
Baking stone socket		•
Actual temperature display		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer		•
Halogen light on the top	(W)	100
Tray levels	(No.)	4
<b>Accessories</b>		
Enamelled baking tray		2
Size of largest baking tray	(cm <sup>2</sup> )	1,680
Wire rack		1
Enamelled grill tray / wire rack for grill tray		1/1
<b>Accessories</b>		
Thermally insulated door with multiple glazing		5-fold
Child lock / Safety shut-off		•/•
Cooled housing with temperature protection		•
<b>Cleaning</b>		
Pyrolytic system		•
Gaggenau enamel		•
Heated air cleaning catalyser		•
Grease filter in front of hot air fan		–
<b>Connection</b>		
Total connected load	(kW)	6.8

• Standard. – Not available.

<sup>1</sup> Appliance depth: the immersion depth of the appliance in the niche.

<sup>2</sup> Special accessory, see pages 80–83.

