

GAGGENAU

The range



The ultimate aspiration
of the private chef.



Perfection is not found, it is created.



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Our Black Forest inspired pop-up Restaurant 1683, NYC, USA



Our story

1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a hammer and nail forge in the black forest in the hamlet of Gaggenau. Of all the many monumental actions in his eventful life, none have had the longevity of that simple decision. Before there was a Germany, through the industrial revolution and the countless re-drawings of the map of Europe, we were loudly bending metal to our will.

Every hammer blow from that original foundry guides our metalwork today. Our heritage enables the continual creation of the exceptional, in every single appliance we craft and experience we provide.

Innovations that changed the kitchen



Oven, combi-steam oven and vacuuming drawer 400 series

**1683**

First nail emerges from the Black Forest

1880

The success of our enamel signs leads to ovens

1931

Launch of our electric ovens

1956

First built-in eye-level oven, separate cooktop & extractor

1972

Introduction of the Vario modular system

1976

First downdraft ventilation

1982

First flat kitchen hood

1986

Launch of our icon, the 90 cm wide EB 300 oven

1999

First steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2012

Establishment of our cleanroom for our TFT user interface

2015

First automatic cleaning system for the combi-steam oven

2016

Gaggenau's 333rd anniversary

2016

Relaunch of our icon, the EB 333

2017

Relaunch of the Vario cooling 400 series

2020

Relaunch of the combi-steam ovens



The difference is handcrafted

Over 300 years ago we were making nails in the Black Forest. While that initial battle between man and metal has evolved over the centuries, much remains the same; we still handcraft much of what we produce.

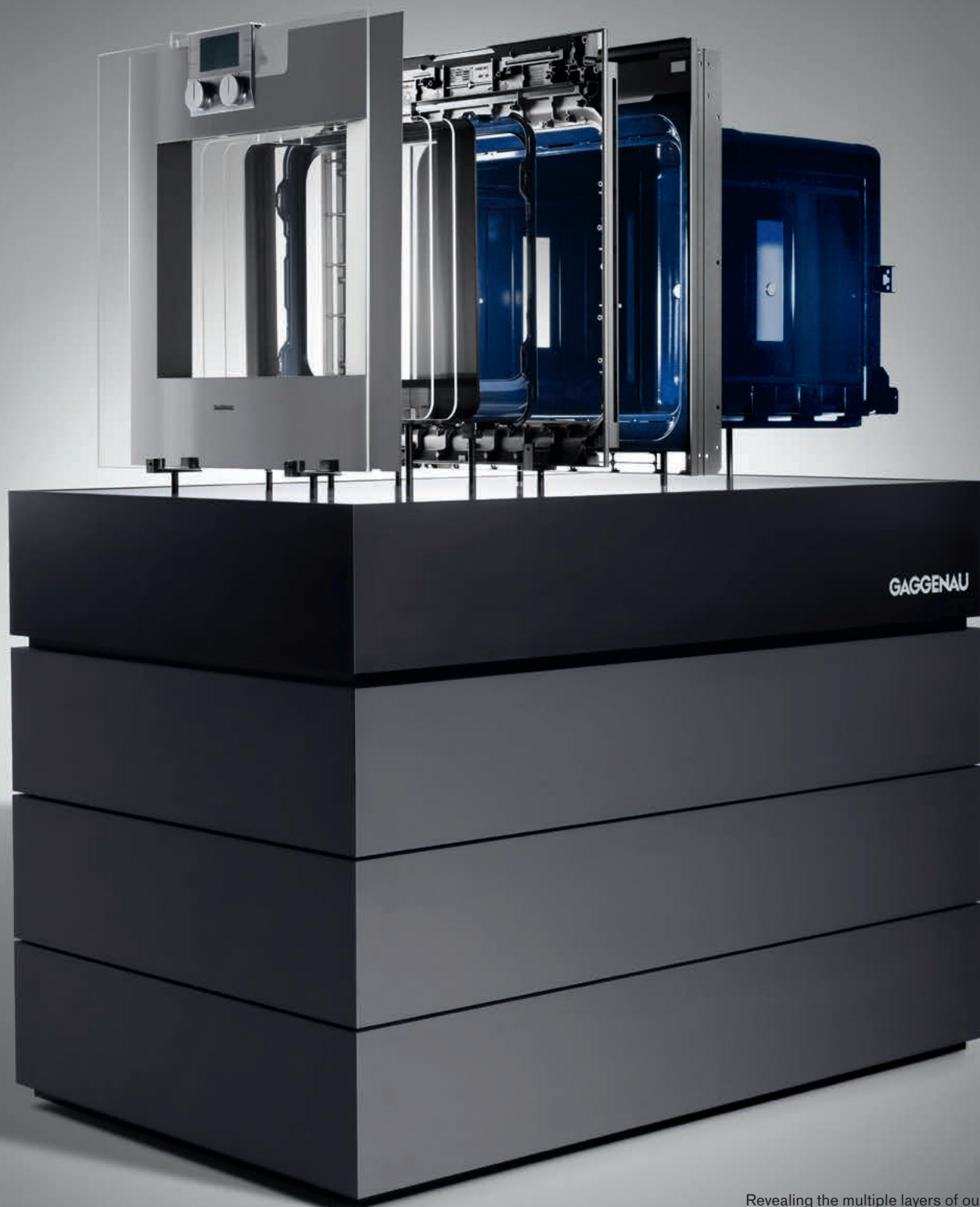
Every process, from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, passes through a skilled craftsperson's hands, with pride.

Quality is everything

Everything we do, is beyond the norm, from the materials we use, the craftspeople we employ to the quality control we are zealous about.

Our reputation for quality is priceless, which is why we invest such time and devote such resources to build upon it. We don't know of anyone else who places such importance upon their workmanship, equally, we don't know of anyone else who has over three centuries of reputation to lose.

Discover the dedication to craftsmanship, heritage and performance on our website.



Revealing the multiple layers of our oven



Professional Kitchen Principle

The professional kitchen principle is the guiding principle for all that we do, namely: does it enable the chef to excel? We take our cue from the professional's kitchen, where everything solely exists to serve the chef. Innovations that aid the chef are embraced, gimmicks are quickly dismissed, function is everything. We ruthlessly apply these rules to our appliances.





Create, cook and entertain

In the private kitchen, that same professional function is demanded, but with the addition of aesthetic considerations. The kitchen is the heart of the home and a key entertainment space; your appliances are very much 'on show'. Today, our avant-garde yet timeless design distinguishes your home and becomes a remarkable space to host your guests.

Find more kitchen inspiration on our Instagram and Pinterest pages.



Chef Daniel Humm, Gaggenu pop-up Restaurant 1683 in NYC, USA

The culinary professional: inspiring,
and inspired by, Gaggenau.





Nico Zendel, maker of Vauzett knives



Respected by Gaggenau



A tribute to the extraordinary

The 'Respected by Gaggenau' initiative is our attempt to preserve, encourage and inspire craftsmanship. We highlight and help those who, like us, endeavour to put quality above quantity.

Giving the past a future

As a practitioner of skilled craftsmanship, we seek to support the individuals keeping heritage alive, those who preserve such things as the livestock, grains, wine, produce and skills of old. We showcase individuals and products that we believe should be celebrated for their unique nature and scarcity.

View more 'Respected by Gaggenau' stories on Instagram, YouTube and our website.

Experience the difference

Consider this your invitation

Join us to see, touch, hear, smell and taste the Gaggenau difference. Our showrooms are elegant, sophisticated playgrounds for the ambitious private chef.

Featuring architectural nods to their locale, each of our flagship showrooms is distinct, different, yet reassuringly, unmistakably, us. While we let the craftsmanship do the talking, your knowledgeable consultant is on hand to guide, explain the Gaggenau differences and answer any questions.



GAGGENAU



Gaggenau London, United Kingdom

You cannot truly know Gaggenau
until you have experienced it.



Gaggenau London, United Kingdom



Gaggenau Istanbul, Turkey



More than just on show

Gaggenau Vienna, Austria



We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff, push to open a fridge, sip our espresso and sign up for tasting events.

We host the occasional soiree, anything from art and film shows to notable chefs revealing new recipes and tips on how to get the most from your Gaggenau. Sign up and be invited, safe in the knowledge that your data will not be shared with any third party.

Find your nearest showroom on our website or in the 'Visit us' section.



Gaggenau Munich, Germany

Connect with us

Gaggenau.com is the one universal destination. Split into 42 countries' websites and 18 languages, we encourage you to delve into our world. Uncover layer after layer of appliance details, inspiring recipes, culinary treats, cultural stories, technical information and more. The private chef, the kitchen designer and the idly curious will not be disappointed.

Alternatively seek us out on a social platform and carry on the conversation on Instagram, Pinterest or YouTube.



gaggenau.com



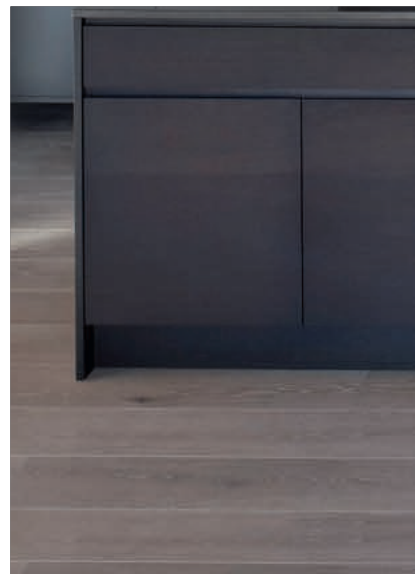
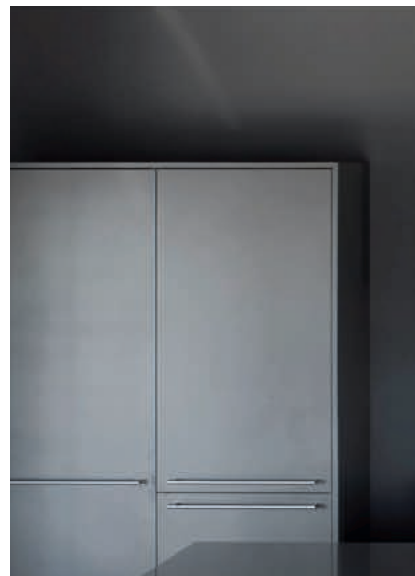
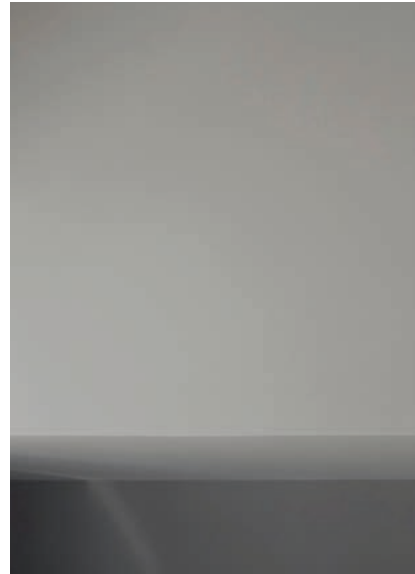
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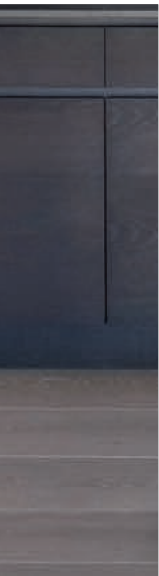
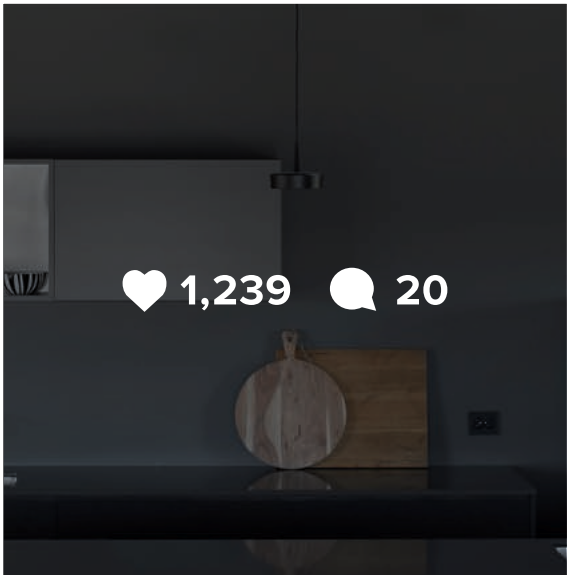


youtube.com/gaggenauofficial



instagram.com/Gaggenauofficial







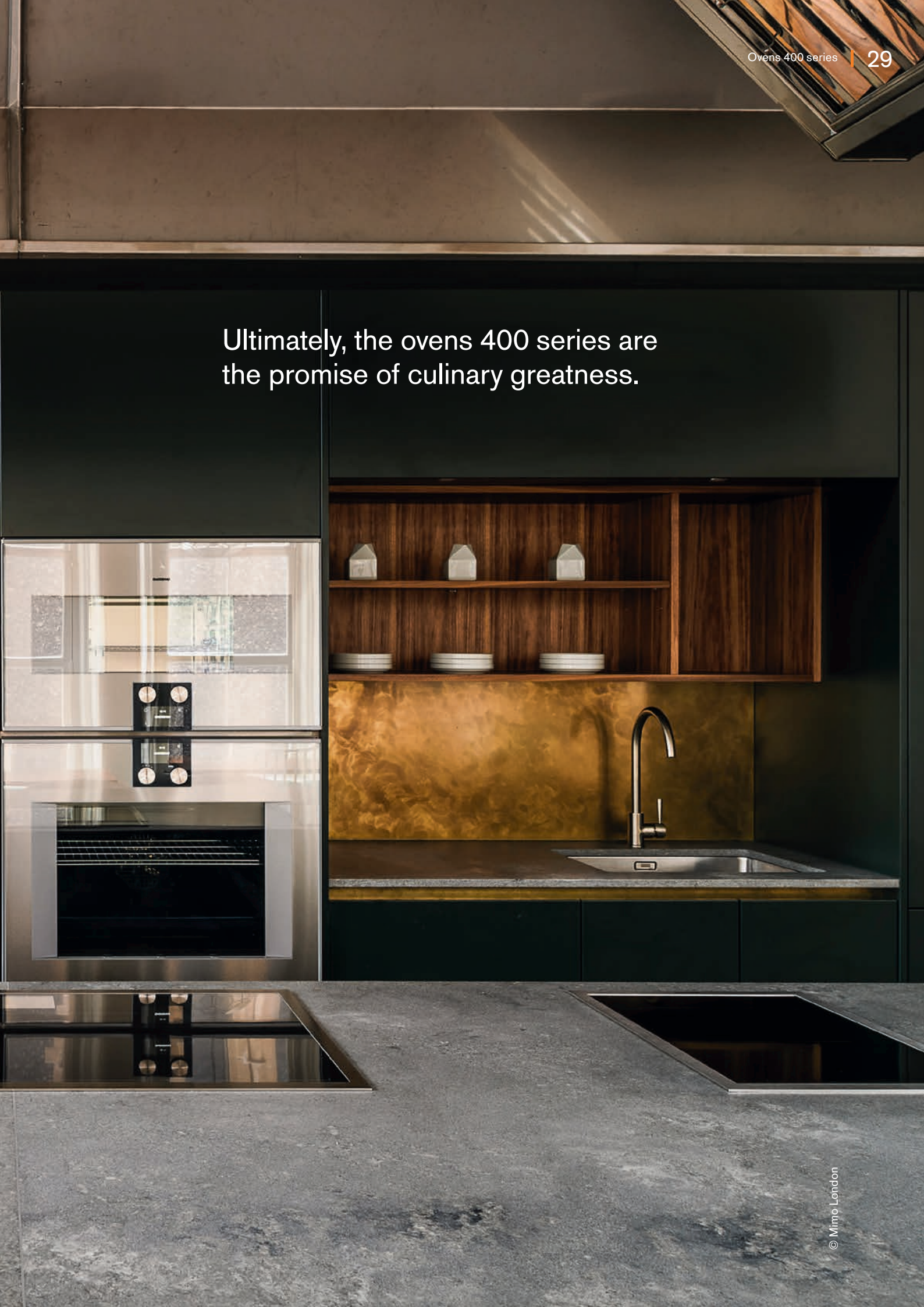
Ovens

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

400 series
200 series
EB 333



Ultimately, the ovens 400 series are
the promise of culinary greatness.



Ovens 400 series

What the professional chef comes home to

The Gaggenau oven, combi-steam oven or combi-microwave oven is an aspiration for many, a promise to guests, a calling for the private chef and a statement to the designer. Inspired by the professional kitchen, it offers a considerable number of advantages, such as being hand crafted from the finest materials, ovens offering 300 °C capability and heated air catalysts to remove grease and odours. Every Gaggenau oven is made for the keen private chef while being designed for the private home.

The two design options are a stainless steel backed full glass or the darker Gaggenau Anthracite, both of which make a statement in any kitchen.





Oven, fully automatic espresso machine,
combi-steam oven and warming drawers 400 series



Combi-steam ovens, ovens, warming drawers 400 series



The luxury of exceptional capability

Cook with intense heat, without feeling it

Each of our 400 series ovens will more than satisfy the most demanding of chefs, with reassuring professional characteristics at every turn.

The distinctive solid stainless steel rotary knobs provide intuitive control over the TFT display. Touch the screen and the handleless door that sits proud of the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 485 °C pyrolytic cleaning programme. Each layer of glass perfectly renders colours, allowing you to accurately judge the browning of dishes, which can be achieved evenly using the rotisserie spit on most of the 17 cooking functions. The multiple core temperature probe measures the temperature inside your dish to within one degree of accuracy, automatic programmes assist the private chef while the convenience of Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.



76 cm combi-steam oven, oven and warming drawer 400 series



Automatic cleaning system

Fully master the power of steam

Create your masterpiece

Having introduced steam into the private kitchen over twenty years ago, we have relentlessly refined it. The latest combi-steam ovens, available connected to a fixed water supply or using tanks, offer an enlarged cavity with which to master the culinary style.

Our private chef assistance with adjustable automatic programmes, five humidity levels, and up to 230 °C alongside a full surface grill behind glass encourages you to perfect your steaming. In short, it not only steams, but braises, bakes, browns, grills, gratinates, regenerates, sous-vides and even extracts juice. After which, it cleans itself using its sophisticated automatic cleaning system and its own water supply.



Water tanks



Vacuumping drawer 400 series

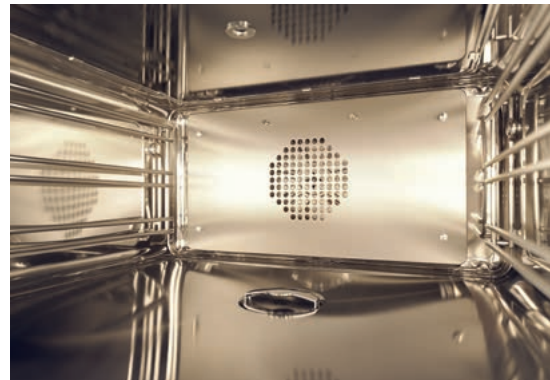
Making steam a pleasure

Cooking with nuance

As your masterpiece is being created, ensure it is beautifully illuminated. Discreet LEDs bathe your dish in soft white light, without glare thanks to a non-reflective back wall. Another thoughtful touch is the condensing of excess steam, simply to ensure the private chef is not engulfed in a billowing cloud when opening the door.

Steam adores a vacuum

Add the vacuuming drawer under your oven or counter, in the same design as your oven or kitchen furniture, and sous-vide might almost become your convenience food. With different vacuum levels and sizes of bags, you will be able to lock in flavours, preserve ingredients and marinade in a third of the time. With the ability to vacuum outside of the drawer you can also enjoy opened wine even after the following night.



Glare-free illumination



60 cm combi-steam oven 400 series

Baking stone





Multiple core temperature probe

The accoutrement of baking



Gastronorm roaster

Within the oven

The core temperature probe is more than a thermometer for meat, fish, bread or dough. The readings from the inside of the dish will enable the oven to regulate its temperature and continually adjust its timer, giving you an up dated cooking time.

Accessories can unlock an entire culinary potential: the baking stone's intense heat is the secret ingredient for crisp tarte flambée, pizza bases and bread, there really is no alternative to cooking directly onto 300 °C.

Extendable rails, Gastronorm roasters and inserts as well as variable trays and pizza paddles will complete your oven's abilities, and yours.

Watch our films of the ovens 400 series on our website and YouTube channel.

Fully automatic espresso machine 400 series



The coffee machine

Warming drawer 400 series



Your coffee, perfected

Water, from a fixed supply or tank, is kept consistently heated throughout the coffee brewing process, releasing the aroma while avoiding the bitter compounds. The insulated milk container is automatically weighed and will alert you if there is insufficient milk (or milk alternatives) or if you should check it for freshness.

A multitude of beverages can be made, including 12 types of coffee with up to 8 personalised options. Adjust the size, temperature, strength, milk to coffee ratio and number of cups to make a coffee, yours.

Uniquely, our fixed water supply model also offers a waste water hose, freeing the Barista from the more mundane aspects of coffee making.

Warming cups is only the beginning...

The three sizes of warming drawer can warm cups for the perfect coffee and bring dinner plates up to serving temperature to allow intricate plating up without the food getting cold. Adjust temperature levels and be even more creative with our warming drawer by proofing dough, defrosting, browning or even slow cooking.



Oven, fully automatic espresso machine,
combi-steam oven and warming drawers 400 series





A flush finish and choice of three colours ensures the oven 200 series fits into any kitchen concept.



Oven, fully automatic espresso machine,
combi-steam oven and 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. Home Connect enables remote control and diagnosis and is available in most appliances.

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



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



Combi-steam oven 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 vacuum drawer encourages you to lock in flavours, speed up marinading as well as preserve ingredients and opened wine.

Oven, fully automatic espresso machine and warming drawer 200 series





Fully automatic espresso machine and warming drawer 200 series

The coffee machine

Be your best Barista

Brew up to 12 types of coffee, and have the machine remember 8 personalised options, adjusting strength, temperature, amount of milk and coffee and number of cups. Make other hot water and milk drinks easily, the insulated milk container is even situated on a weighing scale, allowing the machine to warn you if the milk is running too low to make your choice of beverage.

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds. Once finished, the machine with the fixed water supply option will automatically drain away any waste water, leaving you with nothing to do but enjoy your perfected coffee.

It does more than warm

The two sizes of warming drawer can warm dinner plates and then coffee cups for the perfect coffee and bring dinner plates up to serving temperature for intricate plating up without loss of heat. You can be even more creative by proofing dough, defrosting, browning or even slow cook an actual meal.



Fully automatic espresso machine and warming drawer 200 series

Explore more on our website about our coffee machine 200 series.



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.



Cooktops

The Gaggenau cooktop does not just look the part, it is inspired by the professional kitchen.

400 series
Vario 400 series
200 series
Vario 200 series



The cooktops 400 series adhere to the Gaggenau principle of exceptional materials, designed with insight and assembled with skill by craftspeople.



Cooktops 400 series

A surface made of luxury and need

The creative process of cooking demands heating methods that, at the very least, enable. Designed for the spacious kitchen, imposing in scale and impressive in performance, the 400 series cooktops ranges from 38 cm to one metre.

Our cooktops offer as much as 3200 cm² of full surface touch-controlled induction surface, flex induction with downdraft ventilation or a full meter of gas.

The modular Vario cooktops options can extend even further, with multiple cooktops connecting together as one, expansive, cohesive, bespoke workspace. Include specialist appliances and add Teppan Yaki or grilling to your repertoire.





Full surface induction, table ventilation and Teppan Yaki 400 series



Full surface induction 400 series



Full surface induction cooktop 400 series

The full surface induction cooktop

For those of unlimited imagination

The full surface induction cooktops represent 80 cm and up to 90 cm of flush- or surface-mounted limitless creative space. Beautiful alone, perfect when coupled with our modular Vario cooktops, it offers freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere.

Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones without touching the controls.

The large TFT touch display invites you to intuitively flick through the scrolling 17 power levels, timers or even compatible hood settings using its Home Connect ability.



Solid stainless steel control knobs

Installation and control

Total, subtle, control

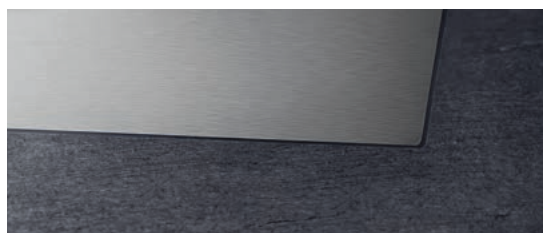
Solid stainless steel, illuminated controls show which cooking zone is in use or cooling down and can be easily installed on the front – to hand, without distracting the eye, just as in the professional kitchen.

Consider placement

Many cooktops offer surface or flush mounting in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. The choice is yours.



Surface mounting



Flush mounting



Flex induction with downdraft ventilation

The cooktop that cleanses

This flush cooktop offers an ample, adaptable 88 cm wide surface. A powerful downdraft situated between two combinable cooking areas ensures odour-free frying, wokking or simmering. You are able to expand its cooking zones to: accommodate larger and long pans, a Teppan Yaki, griddle plate, a wok when used with a wok ring. Or, cook like the pros, moving your pan around pre-set heating areas within the enlarged cooking zone without touching the controls.

The illuminated stainless steel knobs and clear orange and white display, achieve control over the twelve power levels.

New options of frameless flex induction cooktops offer black printing and more surface area to cook upon.

For those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.



Flex induction cooktop with downdraft ventilation 400 series



Gas cooktop 400 series



The full power of gas

Gentle warmth, immense heat, total control

Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full metre, flush to the surface and can even be welded into a 3 mm stainless steel worktop. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 18,000 watts of heat, direct control is important.

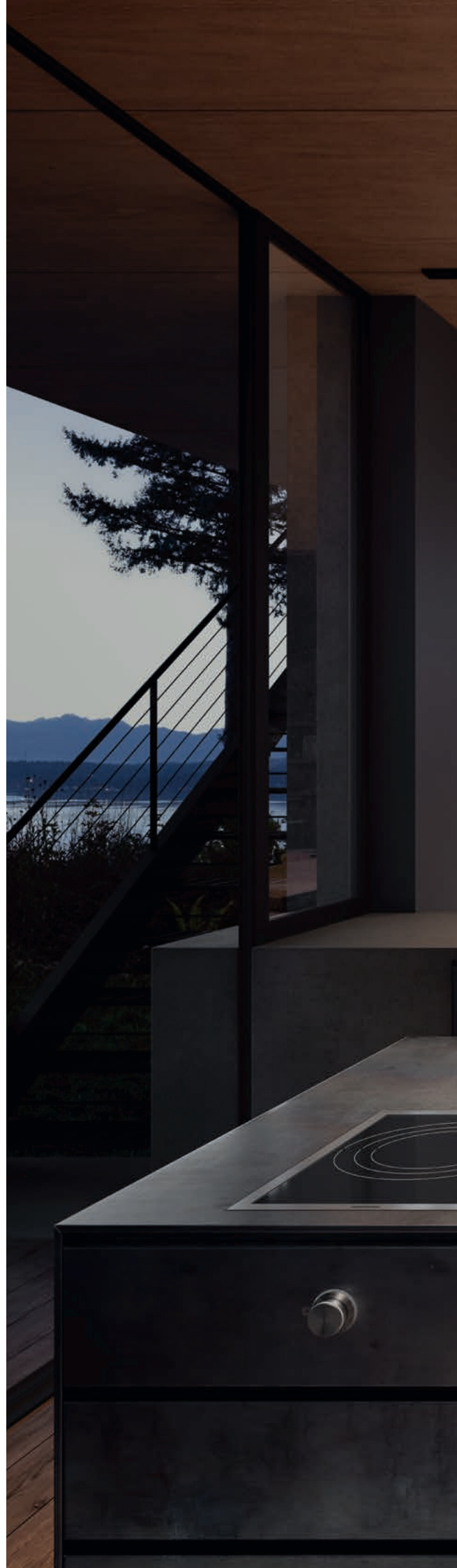
Vario cooktops 400 series

Create your creative space

The modular Vario cooktop range inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. Professional solid stainless steel control knobs, and a 3 mm stainless steel frame ensure the array of appliances are a cohesive and aesthetic success.

The Vario flex induction cooktop options encompass a 38 cm single wok through to a 90 cm five cooking zones model offering a large triple ring for woks or larger pots and combinable heating areas.

The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if ever they are blown out. The 38 cm single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can extend to 90 cm and five brass burners.





Vario configuration: induction, wok, electric grill, Teppan Yaki,
gas cooktop, downdraft ventilations 400 series

Vario 400 series configuration



Tailor your culinary scenario

Table ventilation 400 series



Choose something special

The electric grill and Teppan Yaki are specialist appliances. Both have two cooking zones, enabling simultaneous heating and warming on a single surface. Alternatively, roast and grill together by replacing one half of the grill with a roasting pan.

The addition of unseen extraction

The table ventilation rises regally from the island behind the cooktop, this is a show-stopping extraction solution. It captures the vapour and odours from the very top of the pans, while directly illuminating the worktop. On completion of its mission, it sinks effortlessly once more into the worktop.


The downdraft ventilation seemingly defies physics. It draws steam and vapours down, at source, before they pervade the atmosphere. Controlled with an exquisite control knob, the quiet fan and space-saving ducting ensure you will not even know the extractor is there, until you need it.

Explore your own Vario cooktops 400 series configuration on our website.



Vario configuration: gas wok, gas, Teppan Yaki, electric grill, flex induction 400 series





The cooktops 200 series:
create a cooking space
that enables, inspires
and complements your
kitchen.

Cooktops 200 series

Professional demands, private space

With controls conveniently situated on the appliance the cooktops 200 series offers the private chef a concentrated area to create the extraordinary.

The cooktops range from 28 cm to 90 cm, in flush- or surface-mounted, gas, flex induction or glass ceramic. Each one designed to perform exceptionally, to professional standards.

Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.





Flex induction with integrated ventilation system 200 series



Flex induction cooktop 200 series



Flex induction cooktop 200 series

Flex induction cooktops

A cooktop to suit every ambition

The induction offers a cooking surface that can transform into a clean, clear, flush surface, some even have a magnetic Twist-Pad that is simply removed from sight when not in use.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle or Teppan Yaki plate, simply touch a button and merge two zones into one large one.

Pans can be moved within the enlarged cooking areas and the heating level will follow them. Alternatively, activating the Professional cooking function enables you to cook like a busy professional, moving the pan between the pre-set areas of high, medium and low heat.

There are five induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones, proportions and wok options, flex induction or ventilation included, there exists an induction for you.



Flex induction cooktops with integrated ventilation

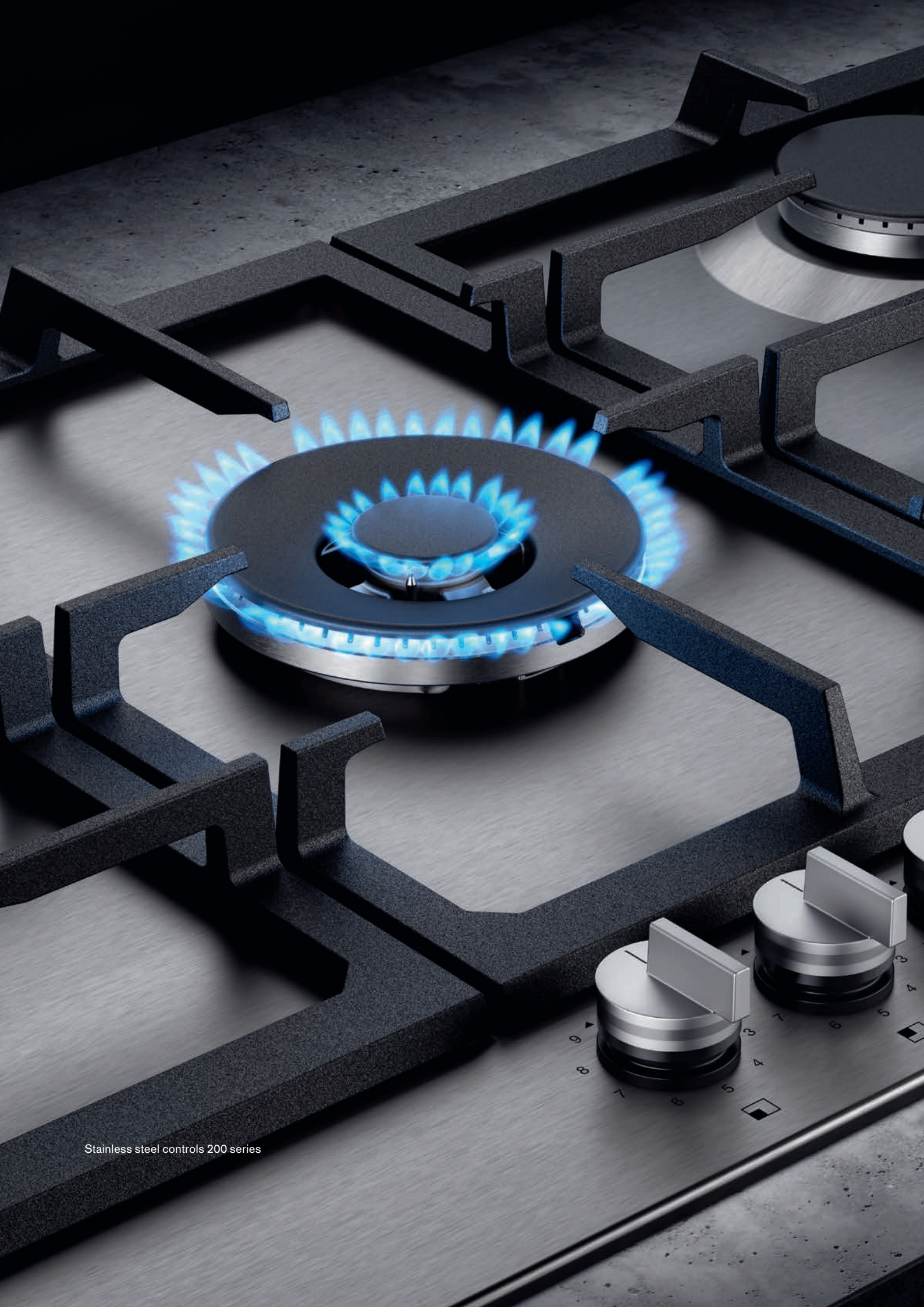
The complete cooktop

The flex induction cooktop with integrated ventilation system provides automated flexibility. An impressive 80 cm wide, it offers four cooking zones that can be combined into two larger ones. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying. Both are controlled from the removable magnetic Twist-Pad, in stainless steel for the framed option or in black for the frameless.

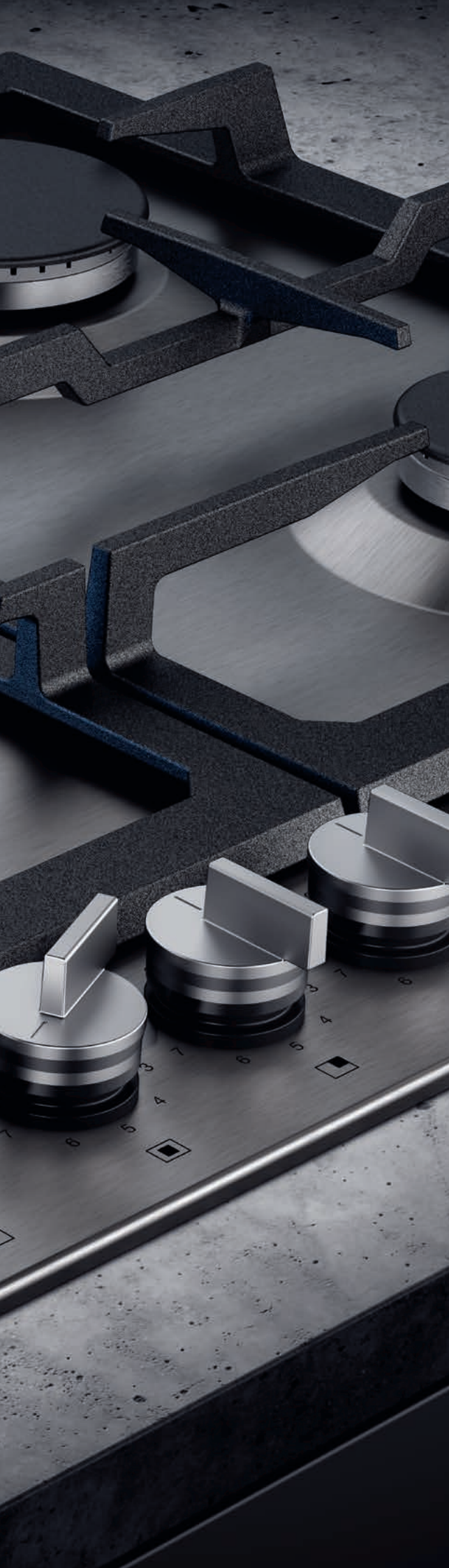
Added to this is its ventilation capability. Set to automatic, its extractor is capable of self-adjust according to the atmosphere, quietly removing vapour and odours before they affect the chef.



Flex induction cooktop with integrated ventilation system 200 series



Stainless steel controls 200 series



Gas cooktops

Aspirations achieved

Gas cooktops, in 90 cm or 60 cm, utilise stainless steel control knobs, allowing you to choose from nine mechanically regulated power levels. Powering five or four burners, these are cooktops designed to be both easy to use and capable of creative, professional cooking.



Vario configuration: gas wok, gas cooktop and flex induction 200 series

Vario cooktops 200 series

Black control panel and illuminated control knobs



Grand culinary ambitions, enabled

The range of Vario options enables a truly bespoke, very personalised kitchen.

As much a decision about aesthetics as scale, the Vario 200 series distinguishes itself through its design of anodized aluminium, black control panels incorporated into the cooktops. The gentle orange illumination of the distinctive control knobs offer a striking aesthetic as they inform the chef whether the burner or cooking zone is heating up, at temperature or cooling down. They come in black, anodized aluminium finish corresponding ovens 200 series in their minimalist, purist design.

Ranging in scale from 28 cm to 90 cm, the uniform rectangular shape of the Vario appliances provides a visual consistency.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat available to the burners and Wok burner, ensuring replicable results.

Design your cooking area

Create directly on the heat

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two separately controlled zones. The Teppan Yaki gives the thrill of speed frying at 240 °C or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess vapours from the atmosphere.

Clear the air from the worktop

The downdraft ventilation now offers a larger, wider, easier to clean, opening of 15 cm width to remove more air, a more effective double filtration surface and compact ducting to work quietly unnoticed in the kitchen unit. The new automatic mode with an air quality sensor enables the quietest, most efficient automatic removal of steam and odours without your intervention, allowing you to concentrate on the cuisine.

Come to our website to discover the full range and choose your Vario cooktops 200 series.





Vario configuration: Teppan Yaki, flex induction, electric grill and downdraft ventilations 200 series




Extractors

Everything has been designed with discretion and airflow in mind, creating a system that performs exceptionally and quietly behind the scenes.

400 series

200 series



The extractors 400 series ranging
from the near invisible to the more
demonstrative statement pieces.



Extractors 400 series

Cook, ventilate, entertain

As the kitchen becomes a place for both cooking and entertaining, ventilation becomes more vital. Effortless, silent and clever, the 400 series extractors capture vapours and odours silently, thanks to the brushless motors, and even automatically, adjusting their power levels in reaction to the atmosphere.

Choose your perfect solution, from the rise and fall of the extendible table concept, the minimalist downdraft, the out of sight modular Vario ceiling option or the statement pieces that are the wall-mounted and island hoods with dimmable neutral white lights and the same 3 mm stainless steel as your cooktops 400 series and EB 333.

Each extractor achieves power without bulk and extraction at a whisper.





Full surface induction cooktop, Table ventilation 400 series and Teppan Yaki



Vario 400 series configuration: induction cooktop, downdraft ventilation, electric grill, downdraft ventilation, Teppan Yaki, downdraft ventilation, gas cooktop



Downdraft ventilation

Extraction unseen

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades.

Utilising the same stainless steel control knobs as the cooktops, it blends in as it draws steam and odour down into the worktop before they have a chance to offend the chef.

Grease filters absorb up to 90% of the grease particles, alert you when they are saturated and are easily cleaned in the dishwasher.

The large surface area of the activated charcoal filters then remove what's left in the air before recirculating it. Alternatively, the air quietly rushes through the space-saving flat ducting system before being expelled.



Vario ceiling ventilation 400 series



Table ventilation 400 series

From table to ceiling

Ventilation without shouting about it

The table ventilation rises from the surface, capturing vapours as they emerge from the pans as it illuminates the worktop with dimmable LEDs. An automated function can even vent the area for a few minutes every hour if you wish.

The Vario ceiling ventilation is a modular, modern solution integrated into the architecture, its flush, minimal profile houses dimmable lighting, filters and ducting with the quiet brushless extractor motors situated externally, out of sight and earshot.

Both options offer highly effective air extraction or recirculation, without drawing attention to themselves at other times.

All the extractors 400 series are available to view on our website.



Ceiling ventilation 200 series: drawing the vapour to the extractor and the extractor to the vapour.



Extractors 200 series

Be free from the steam

The range of extractors 200 series offers a comprehensive solution to any kitchen, from the downdraft ventilation to wall-mounted and island hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy extractors. A wide selection of colours and materials such as: stainless steel, Gaggenau Black, Light Bronze, Anthracite and stainless steel with glass control panel in Gaggenau Anthracite ensure there is always an option that matches the rest of your Gaggenau kitchen.

The latest, improved downdraft ventilation, with its distinctive black control panel and automatic operation, quietly outperforms its small, 15 cm wide size.





Vario downdraft ventilation 200 series



Ventilation as a statement

Centrepiece of the kitchen

The island hood is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lie the recessed dishwasher-safe, vapour filter, low noise fan and dimmable lights. Set it to automatic and simply concentrate on your cooking.

Art on the wall

Angled and vertical wall-mounted options are available in Gaggenau Anthracite glass to match your ovens, they are out of the chef's way yet very much a 90 cm wide design element.

Able to recirculating or externally vent the air using dishwasher-safe filters, their design ensures they capture more vapour at lower power and noise levels. They can be manually or cooktop controlled or set to automatic: adjusting themselves depending on the fumes detected and lighting can fully illuminate or set the mood, artfully.



Angled wall-mounted hood 200 series



Free hanging ceiling ventilation 200 series with lift function



Surface mounted ceiling ventilation 200 series

Ceiling ventilation

Extraction from above

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. All ceiling extractors are easy to control via remote control, from a suitable cooktop, via Home Connect or can be set to operate automatically.

The surface mounted extractor is easily installed onto the ceiling, with no requirement for ducting or ceiling preparation. Its minimalist brushed finish in Gaggenau Light Bronze complements any kitchen design as it recirculates the air.

The Gaggenau Black free hanging lift hood allows you to lower the extractor closer to the cooktop. More than a piece of theatre, this enables more focused recirculation and lighting, as well as offering simple access to filters.



Integrated ceiling ventilation 200 series

Canopy extractor 200 series



Hidden extractors

Discreetly effective

The flat kitchen hood is an intelligent, space-saving solution, sitting within the confines of a 60 cm or 90 cm width niche. Invisible and quiet, its dimmable lights, three power levels, automatic function and integrated glass, extend beyond the cupboard when needed.

The canopy extractor is another powerful integrated option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture and the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.

View the large choice of extractors 200 series on our website.



Flat kitchen hood 200 series

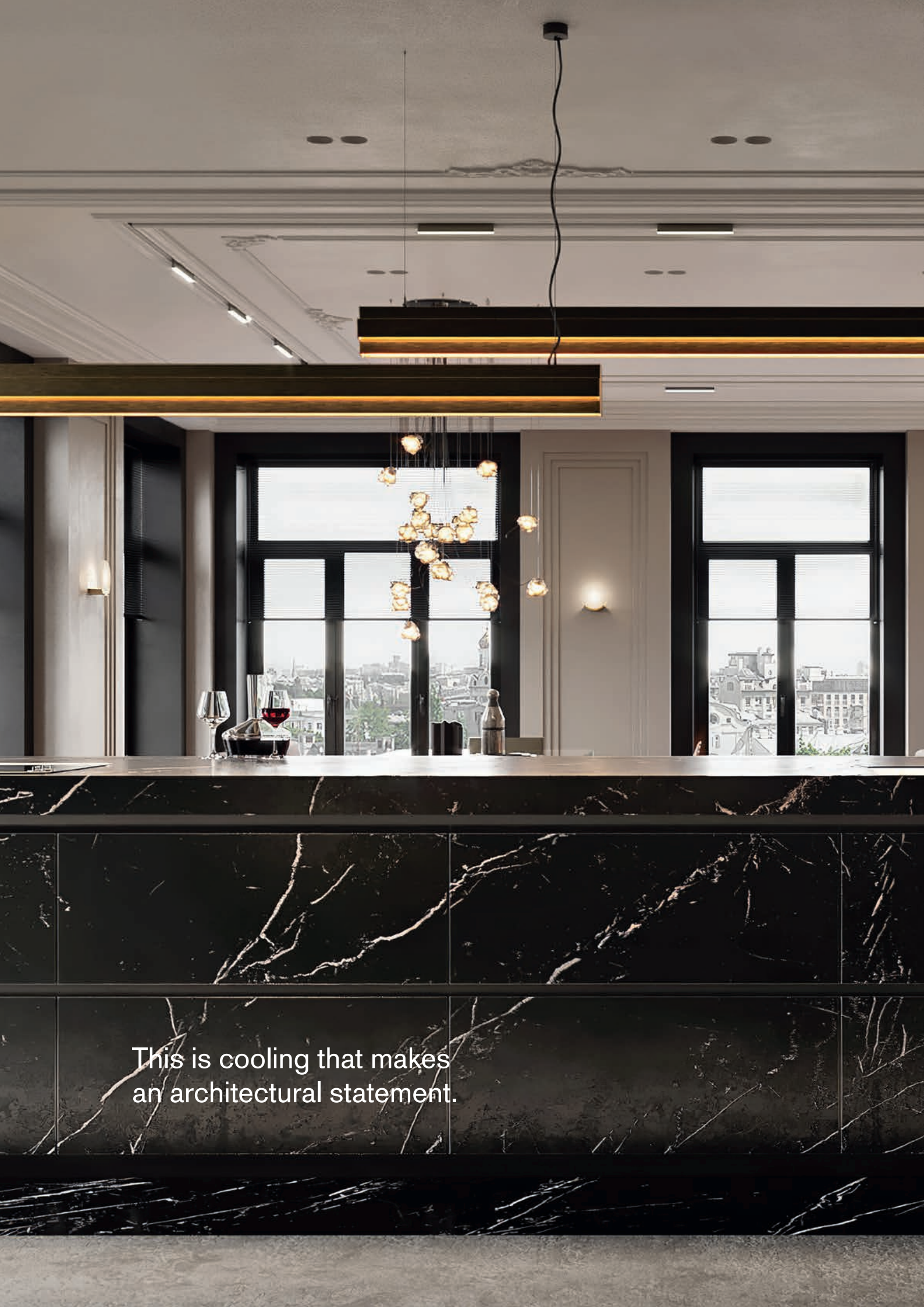


GAGGENAU

Refrigerators

Extending the freshness of your ingredients and presenting all in its best light.

Vario 400 series
Vario 200 series
200 series



This is cooling that makes
an architectural statement.



Vario refrigerators 400 series

Modular, seamless, impressive

A fully integrated, built-in modular family: the Vario cooling 400 series refrigerators, freezers, fridge-freezers and wine climate cabinets can be partnered in a multitude of ways. You have the flexibility to create an impressive, stainless steel clad, elegant cooling wall, with or without handles. Alternatively, the handleless options are able to disappear discreetly behind your kitchen furniture.

The new Vario cooling 400 series is reduced to the essence of pure refrigeration and an impressive design interior. You gently push the enormous door and it effortlessly opens to a professional-grade stainless steel interior with modern, anthracite aluminium elements and almost imperceptible clear glass shelving. As you approach, the ice and water dispenser illuminates in anticipation.

The minimalist internal aesthetic is accentuated by warm white, glare-free spotlights that dramatically and flatteringly illuminate your all-important ingredients.





Vario refrigerator and Vario freezer 400 series

Vario refrigerator and Vario freezer 400 series





Fully extendible freezer drawer and warm white, glare-free LED lights

Effortless access to fresh ingredients

Push to open and...

The two new opening assist options allow even the largest and heaviest of doors to be opened effortlessly, either by pulling or, for the handleless option, with a gentle push.

As you would expect, cooling is accurate to within a degree. Ideal storage conditions are met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 0 °C.

Utilising the same TFT touch display as our ovens ensures you can effortlessly navigate the system, alternatively, you can control temperatures remotely via Home Connect.

To produce a reduced, pleasingly uniform, appearance: the easily adjustable, near invisible, rail system, allows those so inclined, to align the height of the shelves and solid aluminium door bins of their refrigerator and freezer.

Watch our Vario refrigerators 400 series film on our website.



Solid anthracite anodised aluminium door racks





Large or small, our minimalist, clean lines make our refrigerators 200 series a pivotal addition to any kitchen.



Vario refrigerator and Vario freezer 200 series



Vario refrigerators 200 series

Standard niche, exceptional cooling

Impressively efficient: the fridge-freezers, refrigerators and freezers of the Vario 200 series range, offer multiple combinations and fit perfectly into any standard integrated kitchen design, each fit the niche dimension of 56 cm wide and 178 cm high.

Models offer generous cooling zones or multiple climate zones and fresh cooling drawer close to 0 °C for delicate ingredients. Stepped shelving allows for that extra large item to fit in and Gastronorm inserts to slide smoothly under shelves, making the most of the space. Even the four bottle wine and champagne rack folds out of the way.

Refrigerators 200 series

More in a niche

This range offers a myriad of cooling solutions: you can lose yourself in up to 541 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 82 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartment and adjustable shelving.

...and free standing

At 91 cm wide and 176 cm tall, the free standing fridge-freezer presents striking capabilities and volume. The impressive side by side full glass doors in Gaggenau Anthracite house an ice and water dispenser and open to a fresh cooling drawer within.

Discover more about our extensive range of refrigerators 200 series on our website.



Side-by-side 200 series



Fridge-freezer combination 200 series

GAGGENAU



Wine climate cabinets

Protect, present, prepare.

Vario 400 series
200 series





A wine climate cabinet needs to provide precise storage, showcase your collection and enhance the prestige of your kitchen.

Vario wine climate cabinets 400 series

Protect and serve

Your wine needs to be stored, protected, showcased and prepared for enjoyment. These are competing functions that your wine climate cabinet, equal to a wine cellar, achieves year after year with unflappable aplomb.

Behind its door frames of existing furniture material or stainless steel, with or without handles, lies a sanctuary free from disturbance. Up to three separate temperature zones can be set between 5 °C and 20 °C replicating a long-term cellar environment and the perfect drinking temperatures.

Meanwhile five pre-programmed light options, crafted oak bottle presenters and fully extendable trays exhibit your coveted collection with due reverence. Humidity is kept constant, sound is muffled, vibrations suppressed, aromas are filtered by activated charcoal while the treated glass doors cut UV rays. Yet all this security is powerless to stop you gently pushing the door and plundering.

Watch our viniculture film and discover more on our website.









Your wine collection:
Outstanding, within a niche.

Wine climate cabinets 200 series

Your collection in a niche

For your wine collection, there are two fully integrated options at 178 cm and 123 cm, protecting 80 and 48 bottles respectively. Both offer two climate zones, presentation lights, and lockable glass doors, framed in your kitchen furniture material to blend seamlessly into your interior design.

The under-counter cellar

Under your counter you have two, exceptional, options: up to 42 bottles can be stored, or, should you require two climate zones, 34 bottles. Both offer extendable bottle trays of beech and aluminium for ease of access, LED lighting, humidity control, cushioned door closing so as not to disturb any sediment and lockable stainless steel door frames, to avoid temptation.

Discover more about our wine climate cabinets 200 series, on our website.



Under counter wine climate cabinets 200 series



Wine climate cabinet 200 series



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Dishwashers

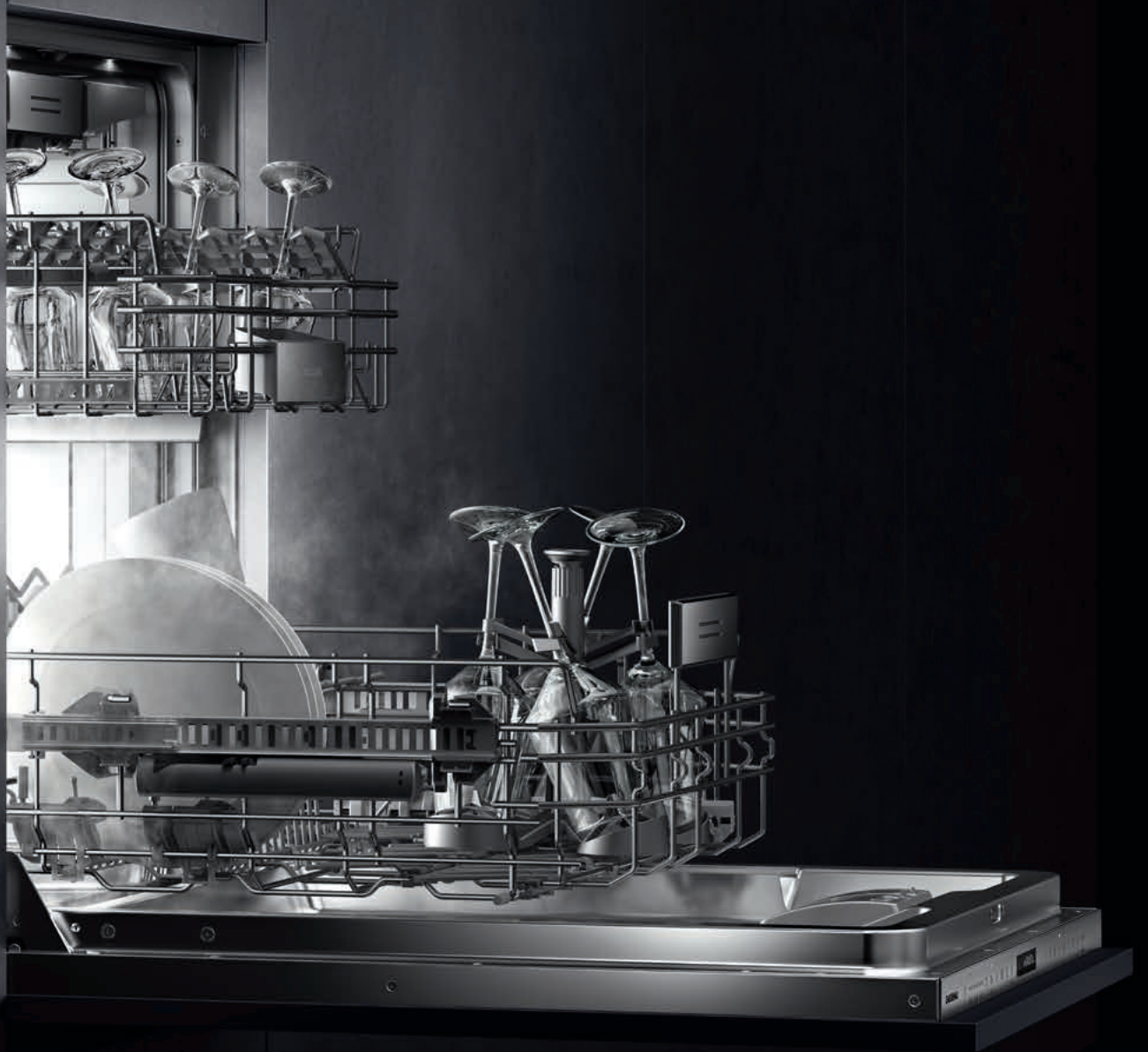
Clean with care and intelligence,
before revealing it beautifully.

400 series
200 series

A modern interior space featuring a dark, minimalist design. On the left, a staircase with dark steps and a metal railing leads upwards. The walls are made of light-colored concrete. Large windows on the right side offer a view of a calm lake and distant mountains under a clear sky. A spherical pendant light hangs from the ceiling, and a tall, slender column is visible in the background.

Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series

Dishwashers 400 series

Protects the precious

Our dishwasher 400 series sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us.

From clever loading options for large and precious items, such as a long-stemmed glass holder and a silvercare cartridge accessory to Zeolite technology for perfect drying, the dishwasher impresses inside and out. A push-to-open function enables handleless dishwashers and the stainless steel trim kit allows for the doors to be installed visually seamlessly, while the optional flexible hinge creates a more aesthetic integration into a tall unit and the use of almost any kitchen furniture.

Exceptionally quiet and utilising innovative, unique, back panels it perfectly illuminates your tableware, from deep within.

Experience enlightenment from within

Gently efficient

Open the handleless door with a nudge and be greeted by the perfectly illuminated interior. The smooth running rails and cushioned closing of the racks protect your delicate glass and porcelain from (your) sudden movements.

Utilising the control panel with TFT display, the dishwasher details the eight wash programmes and five options. Confidently set it to clean heavily soiled pans in the lower rack and delicate glasses in the upper rack simultaneously. Once closed, the remaining time is subtly projected upon the floor, whereas flexible hinged appliances will cast an info light to reveal when they are operating.

Innovative Zeolite technology enables A+++ energy efficiency*, cleans a full load in under an hour and protects delicate glassware by drying them at a lower temperature.

* At a range of energy efficiency classes from A+++ to D.

**View the dishwashers 400 series
films on our website.**



The perfectly illuminated interior of the dishwasher 400 series



Discreet, refined, considerate
and effective, the dishwashers
200 series.

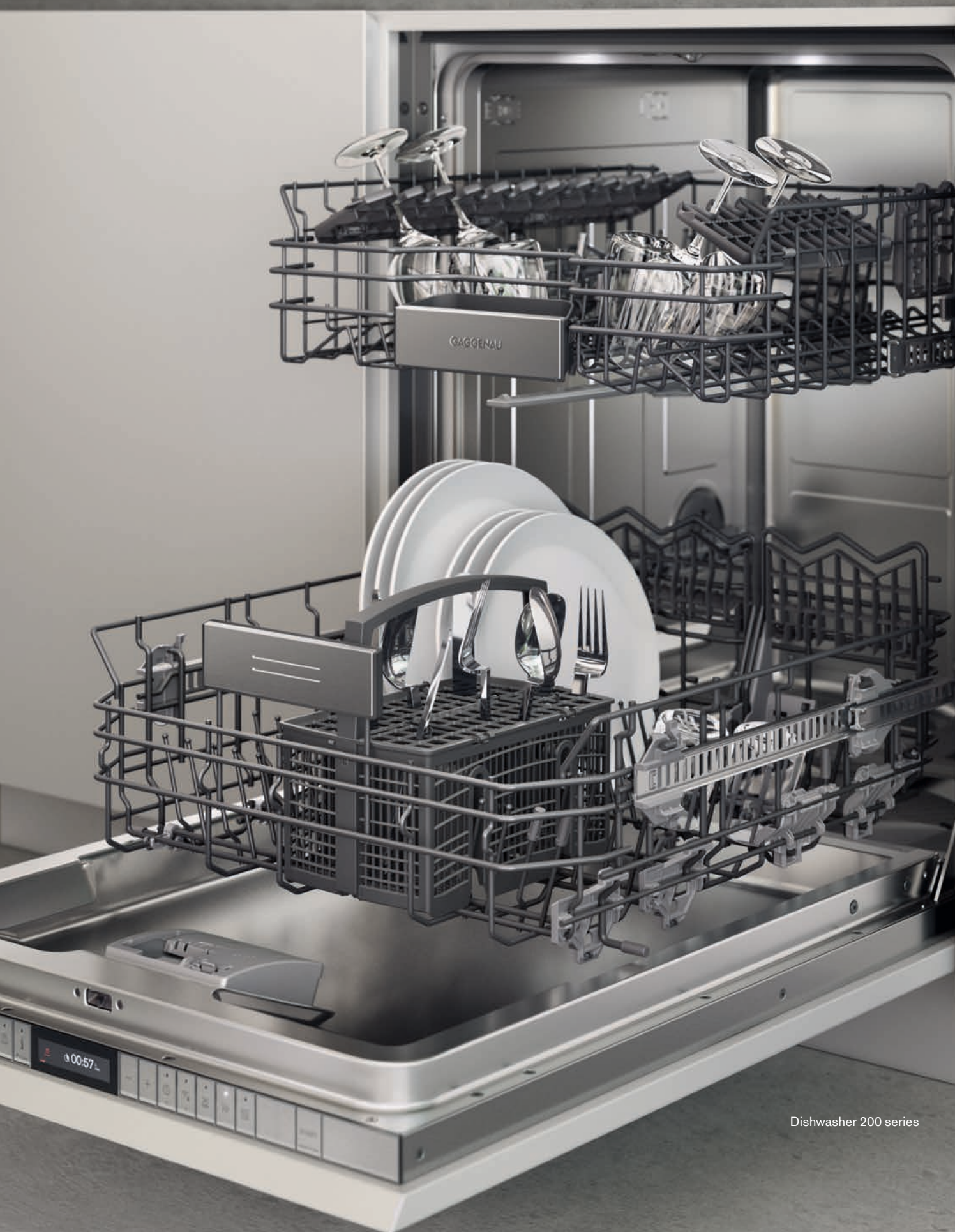
Dishwashers 200 series

Dishwashers with almost every option.

Fully integrated, in two heights, two widths, offering six programmes with up to three adjustable options. There is even a flexible hinge that accommodates thicker or longer fascias and allows for an elegantly elevated position to be chosen. There are also dishwashers containing Zeolite which aids drying and saves energy. Other characteristics that define our dishwashers and benefit the user are smooth running rails, the TFT display and projection of the remaining time onto the floor.

Having found your ideal, the push-to-open function enables the handleless doors of the dishwasher to disappear into your kitchen design.





Dishwasher 200 series

Fully integrated





The TFT display

Dishcare that outperforms expectations

Excellence that is build in

Every 200 series dishwasher is intelligently designed with a host of functions. In some your precious crockery glides out upon smooth running rails.

You will also benefit from a flexible basket system, folding spines and over extendible and height adjustable upper basket: maximising the use of space and improving your access to it. Add to this the Home Connect option which frees you to control and monitor your dishwasher remotely.

This modern and considered dishwashers extends to the energy efficiency, the appliances achieve an impressive class of A++ or A+++*.

* At a range of energy efficiency classes from A+++ to D.



Smooth running rails

View the extensive range of dishwashers 200 series on our website.



Appliance overview

Ovens

Cooktops

Extractors

Refrigerators

Wine climate cabinets

Dishwashers

Ovens 400 series



Oven

BO 480/481 🏠

Width 76 cm
Pyrolytic system
17 heating methods
Automatic programmes
Multiple core temperature probe, rotisserie spit and baking stone function
Net volume 110 l
Energy efficiency class: A*



Oven

BO 470/471 🏠

Width 60 cm
Pyrolytic system
17 heating methods
Automatic programmes
Multiple core temperature probe, rotisserie spit and baking stone function
Net volume 76 l
Energy efficiency class: A*



Oven

BO 450/451 🏠

Width 60 cm
Pyrolytic system
13 heating methods
Automatic programmes
Multiple core temperature probe, baking stone function
Net volume 76 l
Energy efficiency class: A*



Oven

BO 420/421 🏠

Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*



Combi-steam oven

BS 484/485 🏠

Width 76 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
Energy efficiency class: A*



Combi-steam oven

BS 470/471/474/475 🏠

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
Energy efficiency class: A*



Combi-steam oven

BS 450/451/454/455 🏠

Width 60 cm
Removable 1.7 l water tanks
Fully automatic cleaning system
Sous-vide cooking, grill, hot air combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l
Energy efficiency class: A*



Double oven

BX 480/481

Width 76 cm
Pyrolytic system
17 heating methods
Multiple core temperature probe, rotisserie spit and baking stone function
Net volume 2 x 110 l
Energy efficiency class: A*



Combi-microwave oven

BM 484/485

Width 76 cm
Microwave and oven operation with grill
Net volume 36 l



Combi-microwave oven

BM 450/451/454/455 ■

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



Fully automatic espresso machine

CM 470 🏠

Width 60 cm
Fixed inlet and outlet water connection
Beverages can be personalised and memorised



Fully automatic espresso machine

CM 450 🏠

Width 60 cm
Beverages can be personalised and memorised



Warming drawer

WS 482

Width 76 cm, height 21 cm
Dinner service for 10 people
Net volume 38 l



Warming drawer

WS 461

Width 60 cm, height 14 cm
Dinner service for 6 people
Net volume 19 l



Warming drawer

WS 462

Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 51 l



Vacuumping drawer

DV 461/061**

Width 60 cm, height 14 cm
3 levels, for vacuuming inside and outside the chamber
Available as fully integrated, in your kitchen furniture fascia
Maximum load 10 kg
Net volume 8 l

Colour options

All 400 series appliances are available in these colours:



Full glass door in
Gaggenau Anthracite



Stainless steel-backed
full glass door

■ Also available with control
at the top or bottom

🏠 Home Connect

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

**Suitable for 400 and 200 series

All 400 series appliances are
available as left or right hinged
doors, except for the espresso
machine, warming drawer and
vacuuming drawer.

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
Energy efficiency class: A*



Oven

BOP 220/221

Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*



Oven

BOP 210/211

Width 60 cm
Catalytic coating
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*



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
Energy efficiency class: A*



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
Energy efficiency class: A*



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
Energy efficiency class: A*



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



Fully automatic espresso machine

CMP 270

Width 60 cm
Fixed inlet and outlet water connection
Beverages can be personalised



Fully automatic espresso machine

CMP 250

Width 60 cm
Beverages can be personalised



Warming drawer

WSP 221

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



Warming drawer

WSP 222

Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 52 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

The EB 333



Oven

EB 333

Width 90 cm

Pyrolytic system

17 heating methods

Multiple core temperature probe,
roastisserie spit and baking stone
function

Automatic programmes

Net volume 83 l

Energy efficiency class: A*

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

Home Connect

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

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

Accessories



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333



Pull-out system



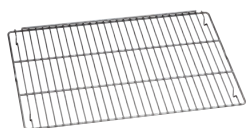
Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated

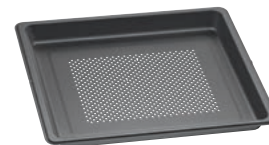


Glass tray



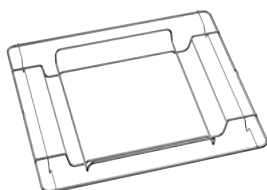
Steam insert

Stainless steel
Perforated/Unperforated
For combi-steam oven



Steam insert

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



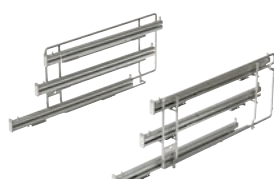
Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

Vario cooktops 400 series



Full surface induction cooktop

CX 492 ■

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ■

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario flex induction cooktop

VI 492 ■

Width 90 cm
5 cooking zones
Flush or surface installation
Front mounted control knobs



Vario flex induction cooktop

VI 482 ■

Width 80 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs



Vario flex induction cooktop

VI 462 ■

Width 60 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs



Vario flex induction cooktop

VI 422 ■

Width 38 cm
2 cooking zones
Flush or surface installation
Front mounted control knobs



Vario induction cooktop

VI 414 ■

Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front mounted control knob



Vario gas cooktop

VG 491 ■

Width 90 cm
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs



Vario gas cooktop

VG 425 ■

Width 38 cm
2 burners
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs



Vario gas wok

VG 415 ■

Width 38 cm
1 wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knob



Vario Teppan Yaki

VP 414 ■

Width 38 cm
One hardchromed metal surface
Exact temperature control
Flush or surface installation
Front mounted control knobs



Vario electric grill

VR 414 ■

Width 38 cm
2 zones
Open cast grill, with lava stones
Flush or surface installation
Front mounted control knobs



Table ventilation

AL 400 ■

Width 120/90 cm
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
Energy efficiency class: A+ in a configuration with the remote fan unit AR 400 142*



Vario downdraft ventilation

VL 414 ■

Width 11 cm
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front mounted control knob
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

Cooktops 400 series



Full surface induction cooktop

CX 492 ■

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 492 ▲

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ■

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ▲

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Flex induction cooktop

VI 492 ▲

Width 90 cm
5 cooking zones
Flush or surface installation
Front mounted control knobs



VI 482 ▲

Width 80 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs



VI 462 ▲

Width 60 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs



VI 422 ▲

Width 38 cm
2 cooking zones
Flush or surface installation
Front mounted control knobs



Induction cooktop

VI 414 ■

Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front mounted control knob



Flex induction cooktop with downdraft ventilation

CVL 420 ▲

Width 88 cm
2 x 2 flex induction cooking areas
For flush mounting
VL 410 111 | Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*



Flex induction cooktop with downdraft ventilation

CVL 410 ▲

Width 88 cm
2 flex induction cooking areas
1 induction cooking zone
Ideal for wok pan, with wok ring
For flush mounting
VL 410 111 | Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*



Gas cooktop

CG 492

Width 100 cm
5 burners
Stainless steel control knobs
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

🏠 Home Connect

* A range of energy efficiency classes from A++ to E

Vario cooktops 200 series



Vario flex induction cooktop

VI 262 ●

Width 60 cm
4 cooking zones
Black control panel with illuminated knobs



Vario flex induction cooktop

VI 242 ●

Width 40 cm
2 cooking zones
Black control panel with illuminated knobs



Vario flex induction cooktop

VI 232 ●

Width 28 cm
2 cooking zones
Black control panel with illuminated knobs



Vario gas cooktop

VG 295

Width 90 cm
5 burners
With wok burner
Black control panel with illuminated knobs



Vario gas cooktop

VG 264 ●

Width 60 cm
4 burners
Black control panel with illuminated knobs



Vario gas cooktop

VG 232 ●

Width 28 cm
2 burners
Black control panel with illuminated knobs



Vario gas wok

VG 231 ●

Width 28 cm
One wok burner
Black control panel with illuminated knob



Vario Teppan Yaki

VP 230 ●

Width 28 cm
1 metal surface
Accurate temperature control
Black control panel with illuminated knob



Vario electric grill

VR 230 ●

Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones
Black control panel with illuminated knobs



Vario downdraft ventilation

VL 200 ●

Width 15 cm
Highly efficient cooktop ventilation
Black control panel with illuminated knob
Energy efficiency class: A+*

Cooktops 200 series



Flex induction cooktop

CI 292 ▲ ■

Width 90 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 283 ▲ ■ ■

Width 80 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 282 ▲ ■

Width 80 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 272 ▲ ■

Width 70 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 290 ■

Width 90 cm
3 cooking zones
Twist-Pad control



Flex induction cooktop

CI 262 ▲ ■ ■

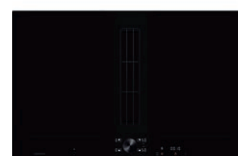
Width 60 cm
4 cooking zones
Twist-Pad control



Induction cooktop

CI 261 ■

Width 60 cm
4 cooking zones
Sensor control



Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■

Width 80 cm
4 cooking zones
Twist-Pad control
Energy efficiency class: A*



Glass ceramic cooktop

CE 291 ▲ ■

Width 90 cm
5 cooking zones
Sensor control



Glass ceramic cooktop

CE 261 ■

Width 60 cm
4 cooking zones
Sensor control



Gas cooktop

CG 291

Width 90 cm
5 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs



Gas cooktop

CG 261

Width 60 cm
4 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

■ Home Connect

* A range of energy efficiency classes from A++ to E

Accessories



Griddle plate

Cast aluminium
Non-stick coating



Teppan Yaki plate

Multi-ply material



Wok pan

Multi-layer material



Wok ring

Attachment for wok pan



Frying sensor pan

Stainless steel
Non-stick coating
Available in 4 sizes to fit cooking
zones: Ø 15, Ø 18, Ø 21, Ø 28



Lava stones

For refilling



Black Twist-Pad



Black appliance cover



Cooking sensor

For temperature regulation
within pots
For flex induction cooktops



Socket

Extractors 400 series



Vario ceiling ventilation

AC 402

Filter module
Dimensions 80 x 40 cm
Stainless steel

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control modules and light module. Energy efficiency class (AC 402 only): B in a configuration with the remote fan unit AR 400 142*



Vario ceiling ventilation

AC 462/482

Control module
Dimensions 80 x 14 cm
Stainless steel



Vario ceiling ventilation

AC 472

Light module
Dimensions 80 x 14 cm
Stainless steel



Table ventilation

AL 400

Width 120/90 cm
Stainless steel
Energy efficiency class: A in a configuration AL 400 191 with the remote fan unit AR 400 142*
No Energy efficiency class for AL 400 121



Vario downdraft ventilation

VL 414

Width 11 cm
Stainless steel
Perfect combination with the other Vario appliance of the 400 series
Energy efficiency class: A in a configuration with the remote fan unit AR 403 122*



Island hood

AI 442

Width 160/120/100 cm
Stainless steel
Energy efficiency class: A in a configuration with the remote fan unit AR 400 143*



Wall-mounted hood

AW 442

Width 160/120/90 cm
Stainless steel
Energy efficiency class
AW 442 190 / AW 442 120:
A, AW 442 160.; B with the remote fan unit AR 400 143*

Extractors 200 series



**Ceiling ventilation
Free hanging lift hood**

AC 270 

Width 105 cm
Motorised height adjustment
Gaggenau Black



**Ceiling ventilation
Integrated hood**

AC 250 

Width 120 cm
Gaggenau Light Bronze
Energy efficiency class: A+*



**Ceiling ventilation
Surface mounted**

AC 230 

Width 105 cm
Gaggenau Light Bronze



Island hood

AI 240 

Width 90 cm
Stainless Steel
Glass fronted in Gaggenau
Anthracite
Energy efficiency class: A*



Wall-mounted hood

AW 240 

Width 90 cm
Stainless Steel
Glass fronted in Gaggenau
Anthracite
Energy efficiency class: A*



Wall-mounted hood

AW 270 

Width 90 cm
Vertical vapour screen
Gaggenau Anthracite
Energy efficiency class: B*



Wall-mounted hood

AW 250 

Width 70/90 cm
Angled vapour screen
Gaggenau Anthracite
Energy efficiency class: A+*



Flat kitchen hood

AF 210

Width 90/60 cm
Stainless steel handle bar
Energy efficiency class: A*



Flat kitchen hood

AF 200

Width 60 cm
Stainless steel handle bar
Energy efficiency class: B*



Canopy extractor

AC 200

Width 86/70/52 cm
Stainless steel and glass
Invisible integration in upper
cabinet
Energy efficiency class: A++*



Vario downdraft ventilation

VL 200

Width 15 cm
Gaggenau Black
Energy efficiency class: A*

 Home Connect

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

Vario refrigerators 400 series



Vario fridge-freezer combination

RY 492 🏠

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0 °C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 518 l
Energy efficiency rating A++*



Vario fridge-freezer combination

RB 492 🏠

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0 °C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 521 l
Energy efficiency rating A++*



Vario fridge-freezer combination

RB 472 🏠

Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0 °C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 418 l
Energy efficiency rating A++*



Vario refrigerator

RC 492 🏠

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0 °C
Warm white, glare-free LEDs
Net volume 567 l
Energy efficiency rating A++*



Vario refrigerator

RC 472 🏠

Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0 °C
Warm white, glare-free LEDs
Net volume 463 l
Energy efficiency rating A++*



Vario refrigerator

RC 462 🏠

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0 °C
Warm white, glare-free LEDs
Net volume 356 l
Energy efficiency rating A++*



Vario freezer

RF 463 🏠

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Illuminated ice and water dispenser with proximity sensor.
Net volume 300 l
Energy efficiency rating A+*



Vario freezer

RF 471 🏠

Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 429 l
Energy efficiency rating A++*



Vario freezer

RF 461 🏠

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 328 l
Energy efficiency rating A++*



Vario freezer

RF 411 🏠

Niche width 45.7 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 226 l
Energy efficiency rating A++*



Vario freezer

RF 410 🏠

Niche width 45.7 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Warm white, glare-free LEDs
Net volume 237 l
Energy efficiency rating A++*

Vario refrigerators 200 series



Vario fridge-freezer combination

RB 289

Niche width 56 cm
Niche height 177.5 cm
Four climate zones including fresh cooling close to 0 °C
Net volume 245 l
Energy efficiency rating A++*



Vario fridge-freezer combination

RB 287

Niche width 56 cm
Niche height 177.5 cm
Net volume 258 l
Energy efficiency rating A++*



Vario fridge-freezer combination

RT 289

Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 302 l
Energy efficiency rating A++*



Vario refrigerator

RC 289

Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 302 l
Energy efficiency rating A++*



Vario freezer

RF 287

Niche width 56 cm
Niche height 177.5 cm
Net volume 210 l
Energy efficiency rating A++*

Home Connect

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

Refrigerators 200 series



Side-by-side

RS 295

Niche width 91.4 cm
Niche height 178 cm
Free-standing, full glass door in Gaggenau Anthracite with fresh cooling close to 0° and ice and water dispenser
Net volume 541 l
Energy efficiency rating A++*



Fridge-freeze combination

RB 282

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones
Two fresh cooling drawers close to 0 °C
Cushioned door closing system Net volume 223 l
Energy efficiency rating A+++*



Refrigerator

RC 282

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Three climate zones
Three fresh cooling drawers close to 0 °C
Cushioned door closing system Net volume 284 l
Energy efficiency rating A+++*



Fridge-freeze combination

RT 282

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones
Three fresh cooling drawers close to 0 °C
Cushioned door closing system Net volume 269 l
Energy efficiency rating A+++*



Fridge-freeze combination

RT 282

Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling
Net volume 286 l
Energy efficiency rating A++*



Freezer

RF 282

Niche width 56 cm
Niche height 177.5 cm
Net volume 211 l
Energy efficiency rating A++*



Refrigerator

RC 242

Niche width 56 cm
Niche height 140 cm
Two climate zones including fresh cooling close to 0 °C
Net volume 222 l
Energy efficiency rating A++*



Fridge-freezer combination

RT 242

Niche width 56 cm
Niche height 140 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 204 l
Energy efficiency rating A++*



Refrigerator

RC 222

Niche width 56 cm
Niche height 122.5 cm
Two climate zones including fresh cooling
Net volume 211 l
Energy efficiency rating A++*



Fridge-freezer combination

RT 222

Niche width 56 cm
Niche height 122.5 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 169 l
Energy efficiency rating A++*



Refrigerator

RC 222

Niche width 56 cm
Niche height 122.5 cm
Two climate zones including fresh cooling close to 0 °C
Net volume 187 l
Energy efficiency rating A++*



Fridge-freezer combination

RT 222

Niche width 56 cm
Niche height 122.5 cm
Three climate zones including fresh cooling
Net volume 195 l
Energy efficiency rating A++*



Refrigerator

RC 200

Niche width 60 cm
Niche height 82 cm
Net volume 137 l
Energy efficiency rating A++*



Fridge-freezer combination

RT 200

Niche width 60 cm
Niche height 82 cm
Net volume 123 l
Energy efficiency rating A++*



Freezer

RF 200

Niche width 60 cm
Niche height 82 cm
Net volume 98 l
Energy efficiency rating A+*

🏠 Home Connect

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

Accessories

Accessories Vario 400 series, Vario 200 series, 200 series



Gastronorm insert small

Non-stick, GN 1/3
Unperforated



Gastronorm insert large

Non-stick, GN 2/3
Unperforated



Gastronorm insert small

Stainless steel, GN 1/3
Unperforated



Gastronorm insert large

Stainless steel, GN 2/3
Unperforated



Storage container

With transparent lid

Accessories Vario 400 series



Handle bar, stainless steel



Ventilation grille

Exact accessory depends on
appliance



Stainless steel door panel

Available with and without handle
Exact accessory depends on
appliance

Vario wine climate cabinets 400 series



Vario wine climate cabinet

RW 466

Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles
Energy efficiency rating A**



Vario wine climate cabinet

RW 466

Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Solid door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles
Energy efficiency rating A**



Vario wine climate cabinet

RW 414

Niche width 45.7 cm
Niche height 213.4 cm
Two climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 70 bottles
Energy efficiency rating A**



Vario wine climate cabinet

RW 414

Niche width 45.7 cm
Niche height 213.4 cm
Two climate zones
Solid door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 70 bottles
Energy efficiency rating A***

Wine climate cabinets 200 series



Wine climate cabinet

RW 282

Niche width 60 cm
Niche height 178 cm
Two climate zones
Kitchen furniture front-framed
glass door or stainless steel panel
Presentation light option
Capacity 80 bottles
Energy efficiency rating A**



Wine climate cabinet

RW 222

Niche width 60 cm
Niche height 123 cm
Two climate zones
Kitchen furniture front-framed
glass door or stainless steel panel
Presentation light option
Capacity 48 bottles
Energy efficiency rating A**



Wine climate cabinet

RW 404

Niche width 60 cm
Niche height 82 cm
Two climate zones
Under-counter, stainless
steel-framed glass door
Presentation light option
Capacity 34 bottles
Energy efficiency rating A**

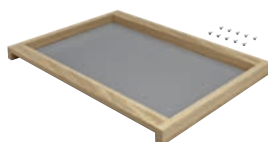


Wine climate cabinet

RW 402

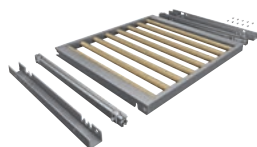
Niche width 60 cm
Niche height 82 cm
One climate zone
Under-counter, stainless
steel-framed glass door
Presentation light option
Capacity 42 bottles
Energy efficiency rating A**

Accessories



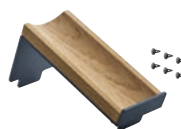
Removable shelf

Suitable for decanters, open bottles and humidors



Bottle tray

Fully extendible
Oak and aluminium



Presenter

Oak and aluminium



Handle bar, stainless steel

Stainless steel



Ventilation grille

Exact accessory depends on appliance



Bottle support

Bottle support in oak wood
for convenient storage of bottles
on the division plate

Accessories Vario 400 series



**Stainless steel door
panel frame**

Available with and without handle
Exact accessory depends on
appliance



Stainless steel door panel

Available with and without handle
Exact accessory depends on
appliance

Accessories 200 series



**Stainless steel door
panel frame**



**Stainless steel door
panel frame**

Dishwashers 400 series



Dishwasher

DF 480/481

Width 60 cm
8 programmes, 5 options
Perfectly illuminated interior
Remaining time projection or
Info-Light
Push-to-open
Zeolite
Very quiet 43 dB
Energy efficiency class: A+++*

Dishwashers 200 series



Dishwasher

DF 270/271

Width 60 cm
6 programmes, 3 options
Remaining time projection
or Info-Light
Push-to-open
Zeolite
Very quiet 42 dB
Energy efficiency class: A+++*



Dishwasher

DF 260/261

Width 60 cm
6 programmes, 3 options
Remaining time projection
Zeolite
Very quiet 42 dB
Energy efficiency class: A+++*



Dishwasher

DF 250/251

Width 60 cm
6 programmes, 3 options
Info-Light
Very quiet 44 dB
Energy efficiency class: A++*



Dishwasher

DF 250

Width 45 cm
6 programmes, 2 options
Remaining time projection
Very quiet 44 dB
Energy efficiency class: A+++*

 Home Connect

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

60 cm wide dishwashers are available as 86.5 cm and 81.5 cm tall units. The 45 cm wide dishwasher is 81.5 cm tall.

Accessories



Cutlery drawer

With smooth running rails



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Glass basket



Handle bar, stainless steel

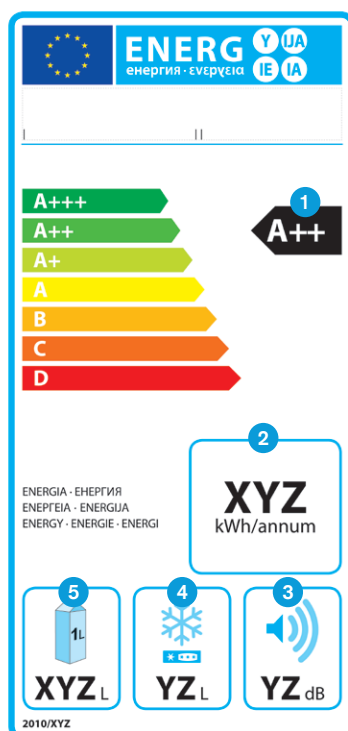
For all dishwashers

The current Energy Label:

Valid until February 28, 2021.

By using energy-saving home appliances, you save valuable resources as well as money. That's why you should consider low energy and water consumption values when you purchase a home appliance. Since 1995, the European energy label has been providing standardized information on the energy and water consumption of home appliances.

The energy label, which has had the layout depicted below since 2012, specifies the efficiency class of the relevant appliance. It also uses language-neutral pictograms to provide additional information on the appliance, such as its noise value and capacity as well as energy and water consumption. For washing machines and dishwashers, the energy label currently identifies energy and water consumption as annual values. We'll explain the current energy label below using the example of cooling appliances.



Sample energy label for fridge and freezer appliances:

In addition to the total usable volume of all freezer and refrigerator compartments, the label specifies the appliance's noise value. The energy efficiency class is particularly important for these appliances. The better the energy efficiency class, the more energy costs can be saved - especially since these devices are in continuous operation.

Key

- 1 Energy efficiency class
- 2 Energy consumption in kWh/year (measured under standard conditions)
- 3 Noise emissions expressed in dB(A) re 1 PW
- 4 Total volume of all freezer compartments
- 5 Total volume of all refrigerator compartments

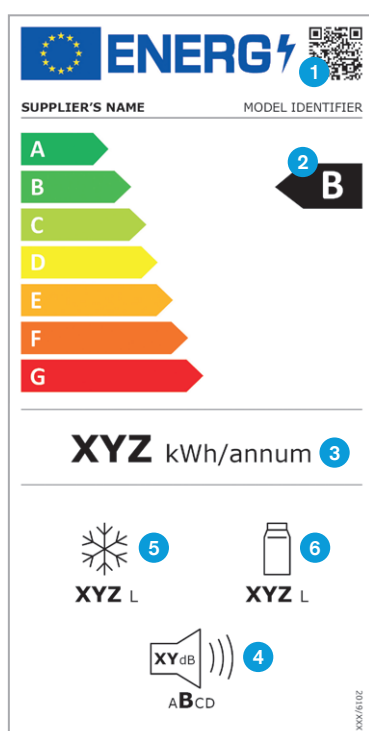
The new Energy Label: Valid from March 1, 2021.

Technological development over the past few years has resulted in a higher concentration of products that carry labels with a value of A+ or better. Consequently, the label has not been fulfilling its original function as an aid for making purchasing decisions as well as it formerly did. Other basic conditions like user behaviour have also changed. That's why it's time to adapt the existing energy label. The first home appliances to have the new label will be washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. As of March 1, 2021 these appliances must show the new label when sold in shops, online, etc.

As the new label has to be added to these appliances already before this date, we would already like to provide you with some information on the future energy label.

The most significant change in the new energy labels is the elimination of the energy efficiency plus classes like, for example A+++. In the future, classification will be from A to G. New methods will also be used for measuring energy consumption and determining the label class. According to EU specifications, they should, to the extent possible, take into account the real-life usage of the product and reflect the average consumer behaviour. This means, for example, that energy consumption for washing machines, washer-dryers and dishwashers will no longer be specified per year but per 100 operating cycles of the particular appliance. The duration of the label programme to be tested will also be specified for these products. In the case of washing machines and washer-dryers, there will even be a maximum programme duration that must not be exceeded.

The test program for labelling washing machines and washer-dryers is also changing. The new "Eco 40-60" program will be displayed on the appliance panel. For dishwashers, the composition of the standard place setting will also be changed. For these and other reasons, it is not possible to directly convert the current efficiency classes to the new classes. In addition, you will also be able to retrieve further product information directly via a QR code that is displayed on the energy label. The QR code forwards you to a database operated by the EU from 1.3.2021. This is where you can view and download data sheets for all appliances that require the new energy label. Access to the database is also possible via the Internet. For more information on the new energy label, visit: www.gaggenau.com



Sample energy label for fridge and freezer appliances:

The procedure for determining the energy class is now more comprehensive. It takes into account the type of appliance, its operating principle, the room temperature, and the number and size of storage compartments. The rest of the elements on the new energy label basically remain the same. Energy consumption continues to be specified in kWh as annual consumption ("annum"). The label also provides information on the total volume of all refrigerator compartments and all freezer compartments, if any, and on noise emissions and the noise emission class.

Key

- 1 QR code
- 2 Energy efficiency class
- 3 Energy consumption in kWh/year (measured under new standard conditions)
- 4 Noise emissions expressed in dB(A) re 1 PW and noise emission class
- 5 Total volume of all freezer compartments
- 6 Total volume of all refrigerator compartments



Home Connect, life enhanced

The kitchen, always at your fingertips.

Our lives and homes are becoming ever more connected. Our home appliances have always enabled our customers to create extraordinary cuisine, now digital services are a valuable add-on to this principle as they integrate the kitchen into our modern, lifestyles.

Home Connect allows you to intuitively communicate with your appliance digitally, remotely and at will. For instance, while cooking, the busy private chef can simply ask Alexa to prepare a cup of coffee and turn on the ventilation. You are also able to pre-heat the oven, start the dishwasher, download digital user manuals and have a technician run a diagnostic check, all from your mobile device.

Home Connect, enhancing your time in, and away from, the kitchen. Explore more possibilities on our website.

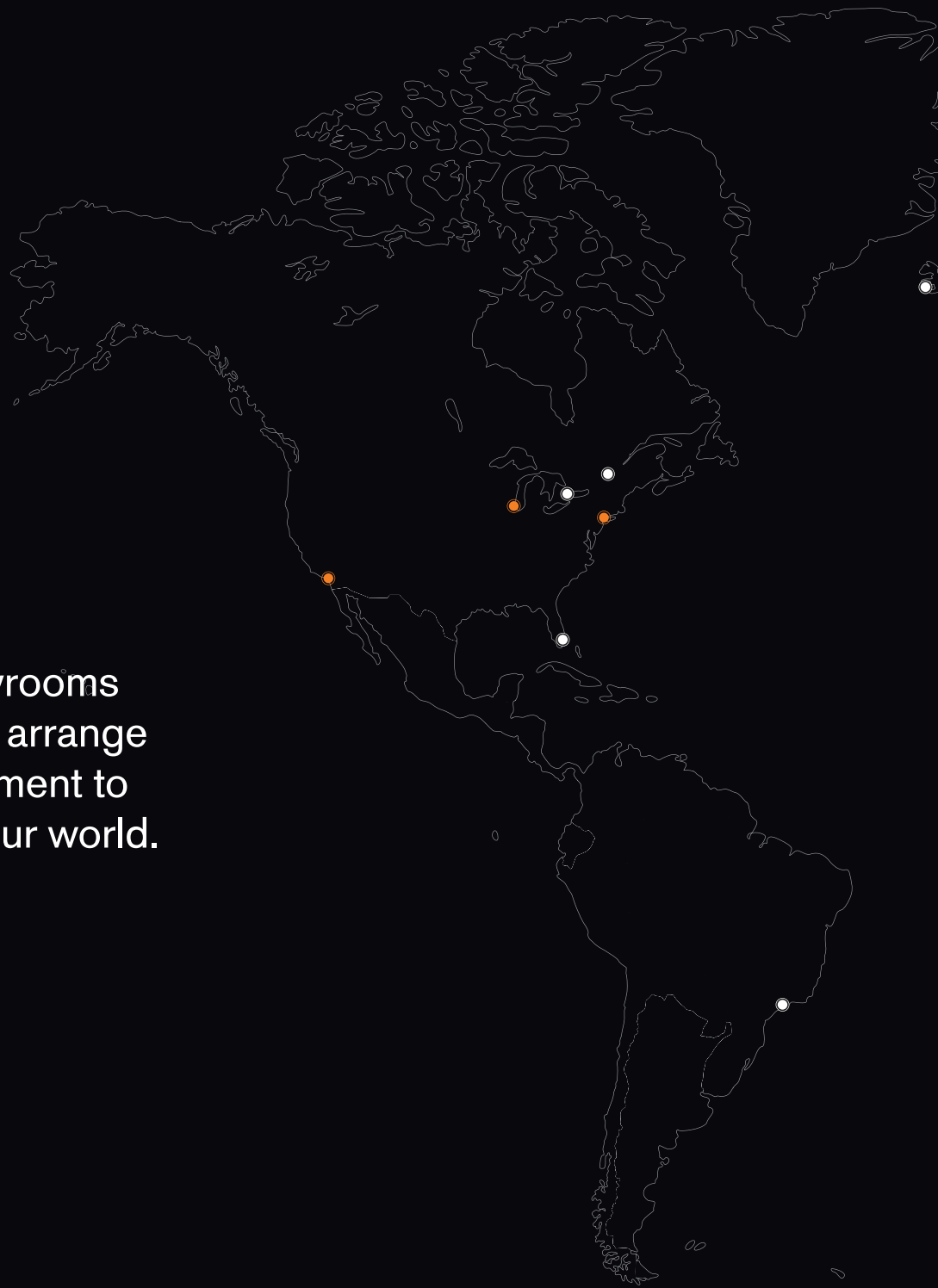


Home Connect

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com

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your appointment to
experience our world.





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Istanbul
+90 21 2397 2012

United Kingdom

Gaggenau London

40 Wigmore Street
London
W1U 2RX
+44 344 892 8988

Showrooms

North America

Canada

Montreal Showroom
L'Atelier BSH
9220 Boulevard du Golf
Anjou, QC, H1J 3A1
+1 514 353 3232

Toronto Showroom
Luxe Appliance Studio
334 King Street East
Unit 1
Toronto, ON, M5A 1K8
+1 888 966 5893

USA

Gaggenau Chicago
Merchandise Mart
222 Merchandise Mart
Plaza, Suite 108
Chicago
IL 60654
+1 312 832 3200

Gaggenau Irvine
BSH Experience & Design
Center
17911 Von Karman
Suite 100
Irvine
CA 92614
+1 94 9224 4700

Miami Showroom
LCI Distributors
2005 NW 115 Avenue
Miami
FL 33172
+1 30 5418 0010

Gaggenau New York
A&D Building
7th floor
150 East 58th Street
New York
NY 10155
+1 21 2588 0950

South America

Brazil

São Paulo Showroom
Boutik Skok
Al. Gabriel Monteiro
da Silva 488
01442-000 Jardins
São Paulo
Brazil
+55 11 3668 6600

Oceania

Australia

Gaggenau Melbourne
192-196 Coventry Street
South Melbourne
Victoria 3205
+61 3 8551 1399

New Zealand

Auckland Showroom
UnserHaus
65 Parnell Rise
Parnell
Auckland 1052
+64 9 477 3530

The difference is Gaggenau.

www.gaggenau.com

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