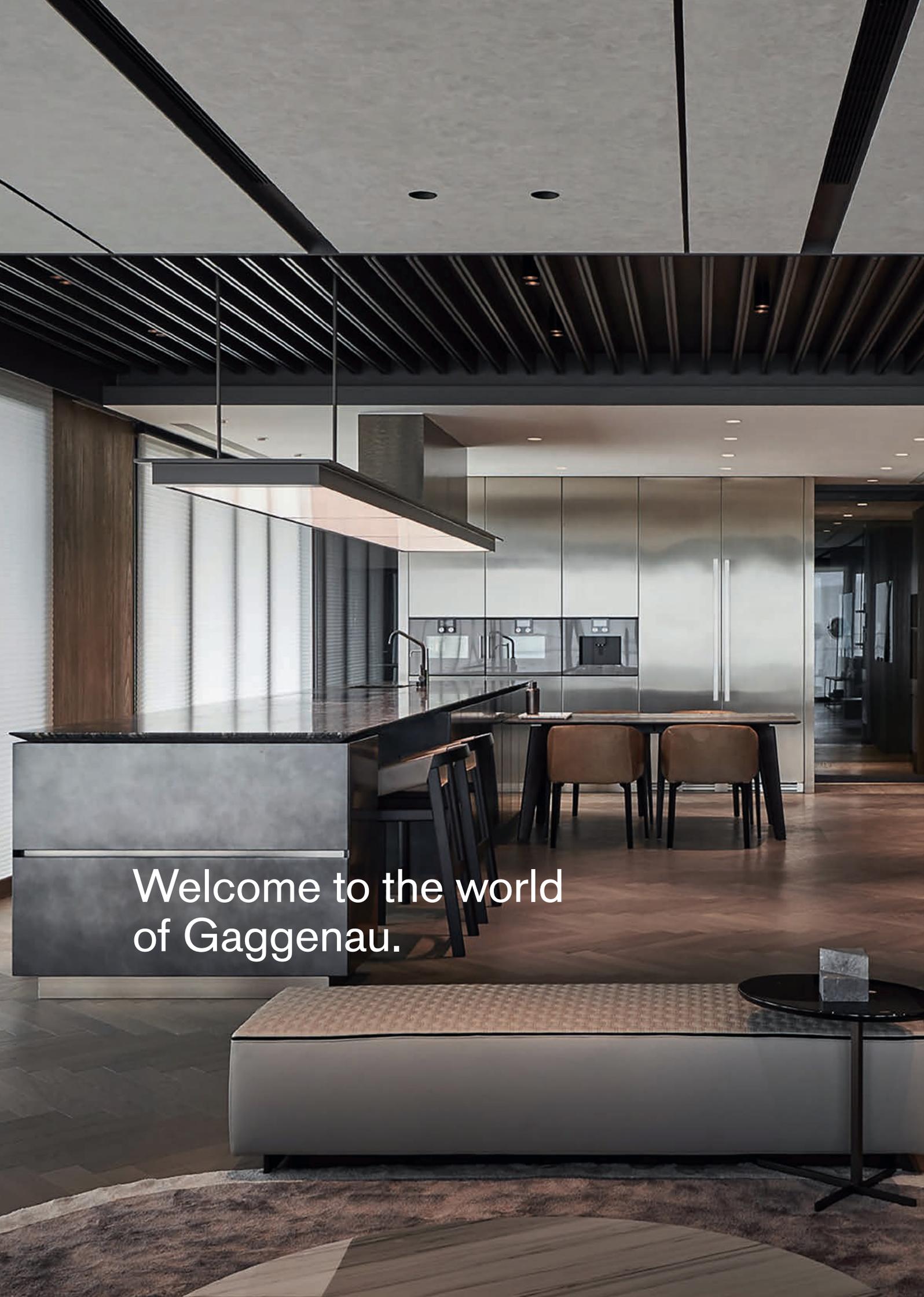


GAGGENAU

The range



Inspiring the ambitious private chef,
creating the kitchen of distinction.

A modern kitchen and dining area. In the foreground, a dark grey island with a black countertop is visible. Behind it, a dining table with four orange chairs is set. The kitchen features stainless steel appliances and a large window with blinds. The ceiling has a grid of dark beams and recessed lights. The floor is made of dark wood planks. A small table with a glass is in the bottom right corner.

Welcome to the world
of Gaggenau.



Interior designed by William LU, Artelligent Design, Taiwan

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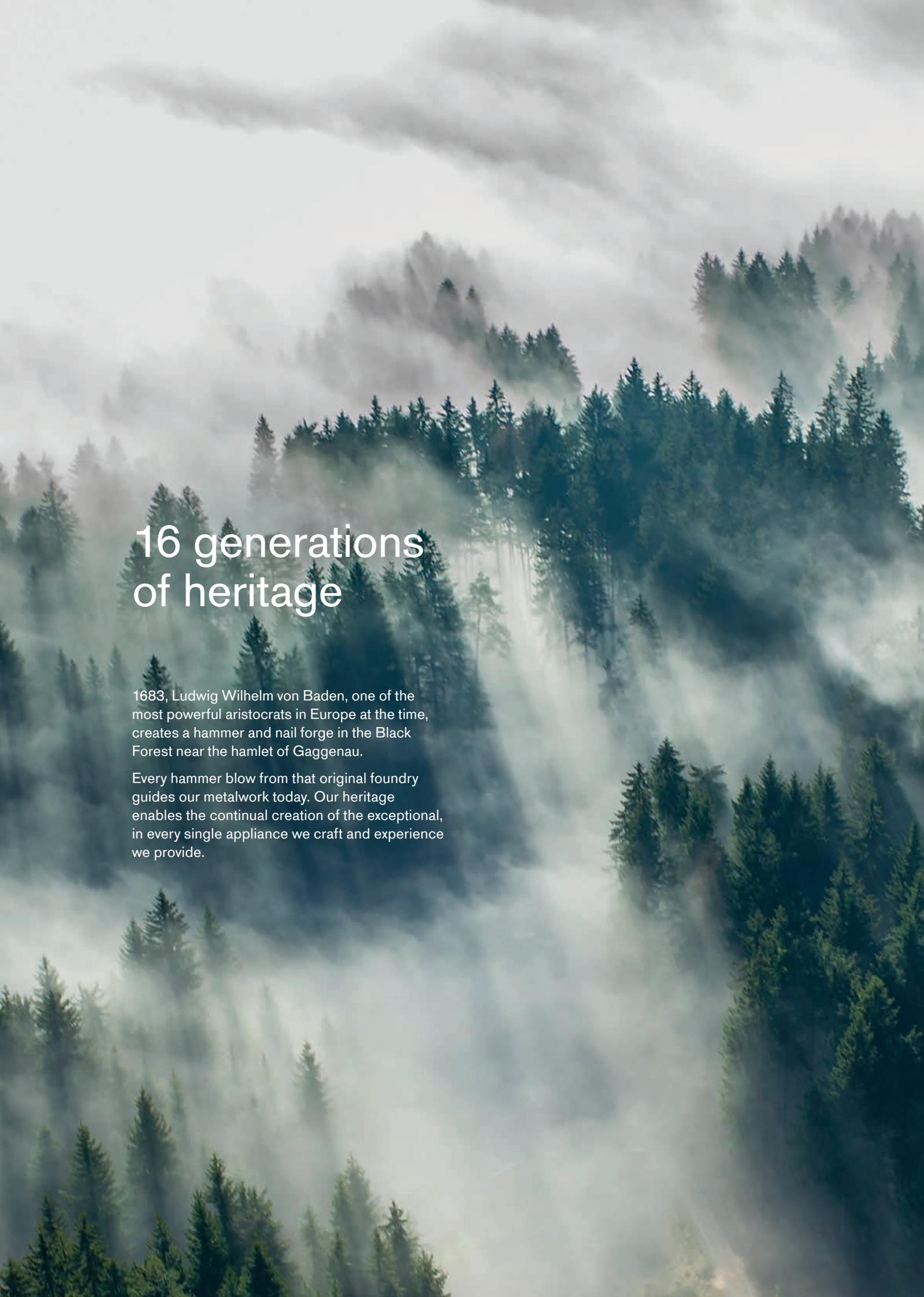
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16 generations of heritage

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 near the hamlet of Gaggenau.

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.

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 combi-steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2015

First automatic cleaning system for the combi-steam oven

2016

The EB 333. An icon, reborn

2020

Our Masterpiece, the refined combi-steam

2021

Launch of the Vario refrigerators 200 series



The Black Forest cuckoo clock

The difference is...

Built by hand

After 300 years, we still handcraft much 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.

The professional kitchen principle

We take our cue from the professional's kitchen, where everything exists to serve the chef. Innovations that aid the chef are embraced and function is everything.

Quality in all things

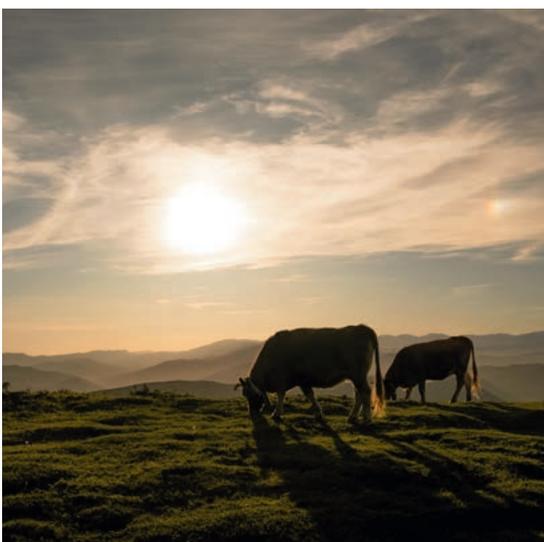
Everything we do, is beyond the norm, from the materials we use, the craftspeople we employ to the quality control we are zealous about.

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



Giovanni Dolfi, Fattorie Dei Dolfi vineyards

Supporting farmers of rare breeds



Nico Zendei, maker of Vauzett knives



Respected by Gaggenau

Making a difference

Respected by Gaggenau, is our commitment to supporting like-minded artisans in the culinary, viniculture and design fields, who value quality above all else. Through the Respected by Gaggenau initiative, we will scour the globe to unearth and acknowledge extraordinary farmers, producers and makers that strive for the best and who inspire and enable others. Such artisans will share the Gaggenau ethos of making a difference by being masters in their field.

Discover more about our Respected by Gaggenau initiative on our website.

Experience your showroom

A global invitation

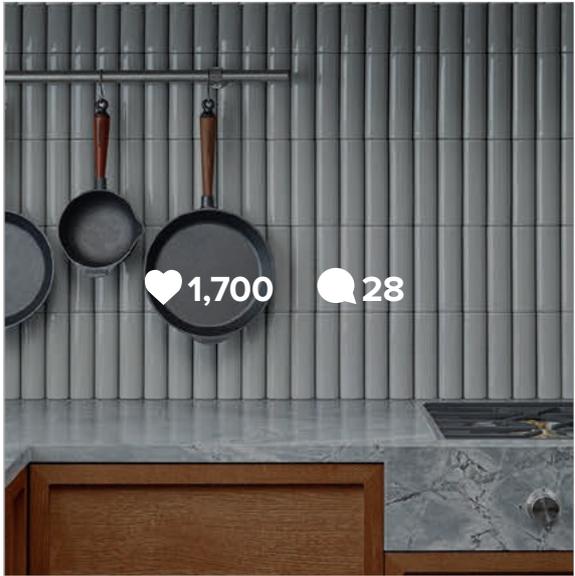
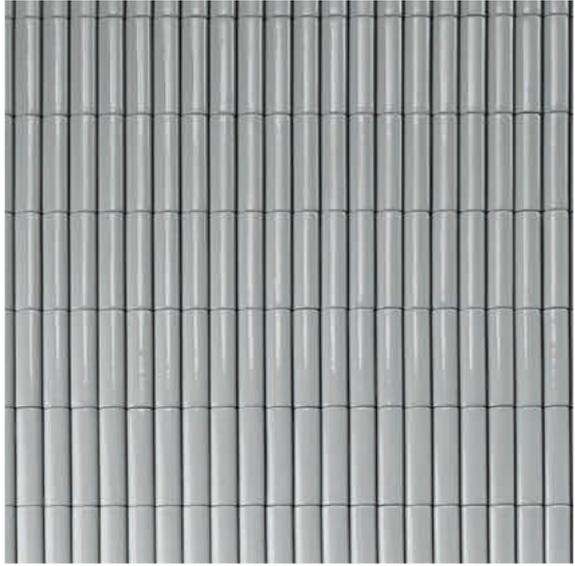
Join us to see, touch, hear, smell and taste the Gaggenau difference. We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff, push to open a fridge, sip our espresso and sign up for tasting and cultural events.

Find your nearest showroom on our website or on page 172, Showrooms.



GAGGENAU





© Kvänum





Join us online

Scan in and take part or visit us on gaggenau.com



 [Gaggenauofficial](https://www.instagram.com/Gaggenauofficial)



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 [showcase/gaggenau./](https://www.linkedin.com/showcase/gaggenau/)



 [gaggenauofficial](https://www.youtube.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.

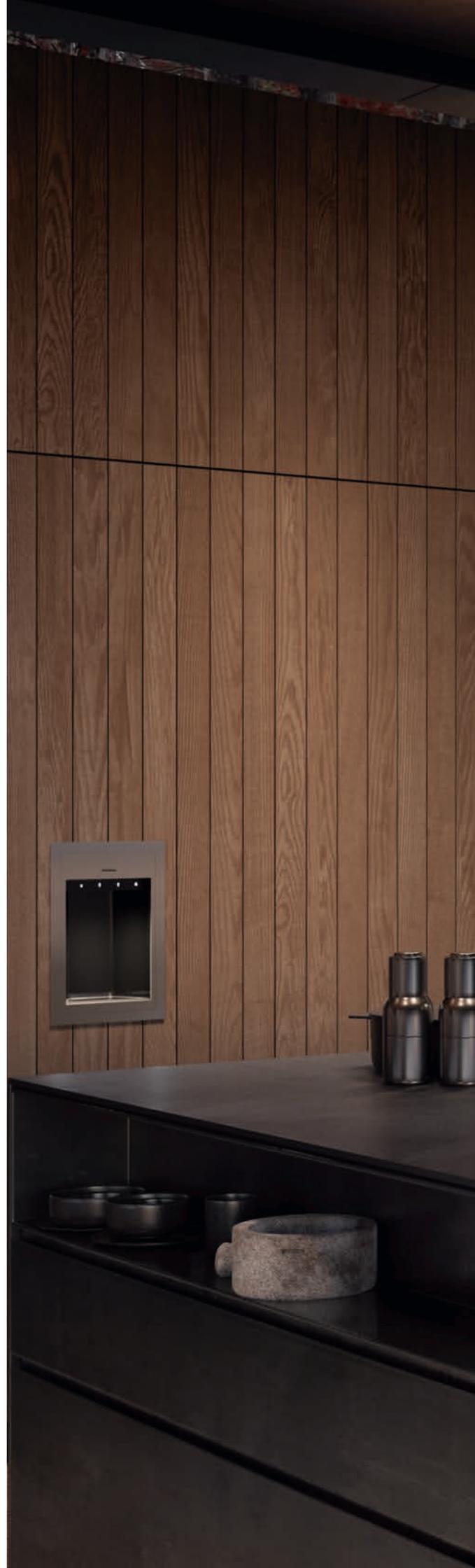


Ovens 400 series

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

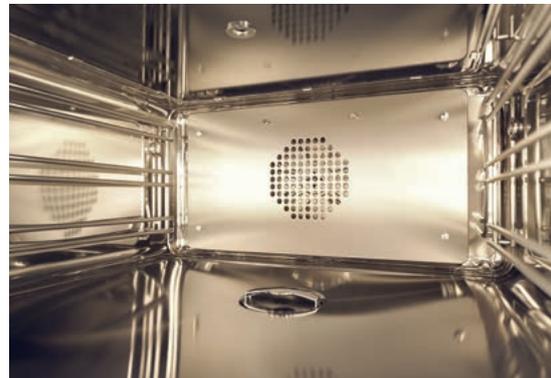
Making steam a pleasure

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

Your coffee, perfected

Water 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.

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.

Warming drawer 400 series





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



Timmy Coles-Liddle Home, a finca in Ibiza, Spain.

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





Oven, fully automatic espresso machine,
combi-steam oven and 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 marinating 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.

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 EB 333, our 90 cm oven

The oven EB 333

Cook with an icon

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

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

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



Cooktops and extractors

Gaggenau cooktops and extractors do not just look the part; designed with performance, discretion and aesthetics in mind, they are inspired by the professional kitchen.

400 series
Vario 400 series
200 series
Vario 200 series



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



Cooktops and extractors 400 series

Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and the extraction of steam and grease from the atmosphere becomes more vital. Cooktops and extractors are intrinsically linked in your kitchen.

Designed for the spacious kitchen, impressive in scale and performance, our 400 series cooktops offer as 90 cm of induction cooking or a full metre of gas with which to be creative. The modular Vario cooktop options can extend even further: induction, gas, Teppan Yaki, electric grill and downdraft ventilation, can connect together as one cooking arena.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft options, modular Vario ceiling or wall-mounted and island hood statement pieces. All designed to complement your cooktops 400 series.

Explore the 400 series at [gaggenau.com](https://www.gaggenau.com)





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



Full surface induction cooktop 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 90 cm of flush- or surface-mounted limitless creative space. Unconstrained by any white lines, the new black glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their perfectly black surface. 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 scroll through the 17 power levels, timers or even compatible extractor settings using its Home Connect ability.

Explore the full surface induction cooktop at [gaggenau.com](https://www.gaggenau.com)

Control and installation

Total, subtle, control

Solid stainless steel, illuminated controls of the 400 series show which cooking zone is in use or cooling down and can be easily installed on the top or front of the worktop – to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction cooktop 400 series offers the private chef a large touch display to scroll through their options.

Consider placement

Many cooktops offer surface or flush mounting in any favoured configuration. Either a visible, 3 mm-thin stainless steel frame sits upon the worktop or the cooktop is embedded into the worktop, the choice is yours.



Surface mounting



Flush mounting

| Explore more at [gaggenau.com](https://www.gaggenau.com)



Solid stainless steel control knobs

Illuminated black control knobs



Flex induction cooktop with integrated ventilation

The cooktop that cleanses

The 90 cm flex induction cooktop with integrated ventilation system 400 series combines a powerful ventilation between two flexible cooking areas, ensuring odour-free frying, wokking or simmering.

As with all flex inductions, you are empowered to expand your cooking zones to: accommodate larger and long pans, a Teppan Yaki and griddle plate. The controls however differ from other flex induction 400 series models, being utterly black.

Explore the flex induction cooktop with integrated ventilation at [gaggenau.com](https://www.gaggenau.com)



Flex induction cooktop with integrated ventilation system 400 series

Flex induction cooktop

A depth of inspiration

New options of flex induction cooktops offer black printing, more surface area to cook upon and the choice of framed or frameless installation.

Increase your control over your cuisine using all the means at your disposal: twelve power levels, temporary booster function, keep warm function, frying sensor and automatic activation of a compatible extractor and its sensor-controlled run-on function.

Explore the flex induction cooktop 400 series at [gaggenau.com](https://www.gaggenau.com)





Flex induction cooktop 400 series



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



Clearing the air, at source

The addition of unseen extraction

The table ventilation rises regally from the island behind the cooktop, capturing the vapour and odours while directly illuminating the worktop. Having accomplished its task, it sinks back down level with the surface.

The table ventilation draws steam and vapours down, at source, before they pervade the atmosphere. The quiet fan and space-saving ducting ensure discreet efficiency of the downdraft far in excess of its minimal size.



Vario ceiling ventilation 400 series



Island hood 400 series

The rise and removal of vapour

Extraction, or circulation, from above

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

Alternatively, make more of a statement with our wall-mounted and island hoods: up to 160 cm of stainless steel. Three power levels, an intensive and automatic function as well as large angled baffle filters ensure removal of vapour.

All offer highly effective air extraction or circulation.

Explore the extractors 400 series at [gaggenau.com](https://www.gaggenau.com)



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.

Explore the gas cooktop 400 series at gaggenau.com



The Vario cooktops and extractors 400 series combine to not only empower, but also inspire, the creative private chef.



Vario cooktops and downdraft 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. The chef can build a modular, surface- or flush-mounted worktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove vapour at source. Professional, solid stainless steel control knobs and a 3 mm thin stainless steel frame, besides certain frameless options, ensure the array of appliances are a aesthetic success.

Protect your creative space from vapour. Provide adequate ventilation via cooktop level extractors, such as the downdraft or table ventilation, and overhead extractors such as the island or wall-mounted hoods or modular ceiling ventilation.

| Explore the Vario 400 series at [gaggenau.com](https://www.gaggenau.com)





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



Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 400 series

Vario configuration: flex induction, downdraft ventilation, Teppan Yaki 400 series



Vario cooktops and downdraft 400 series

Induction or gas? Both

All Vario cooktops can be installed flush-mounted. Everything from the 15 cm downdrafts, 38 cm single cooktops such as induction wok, Teppan Yaki, electric grill, through to a 90 cm five cooking zones induction offering a large triple ring for woks or larger pots as well as 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 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.

| Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)

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



Tailor your culinary scenario

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.

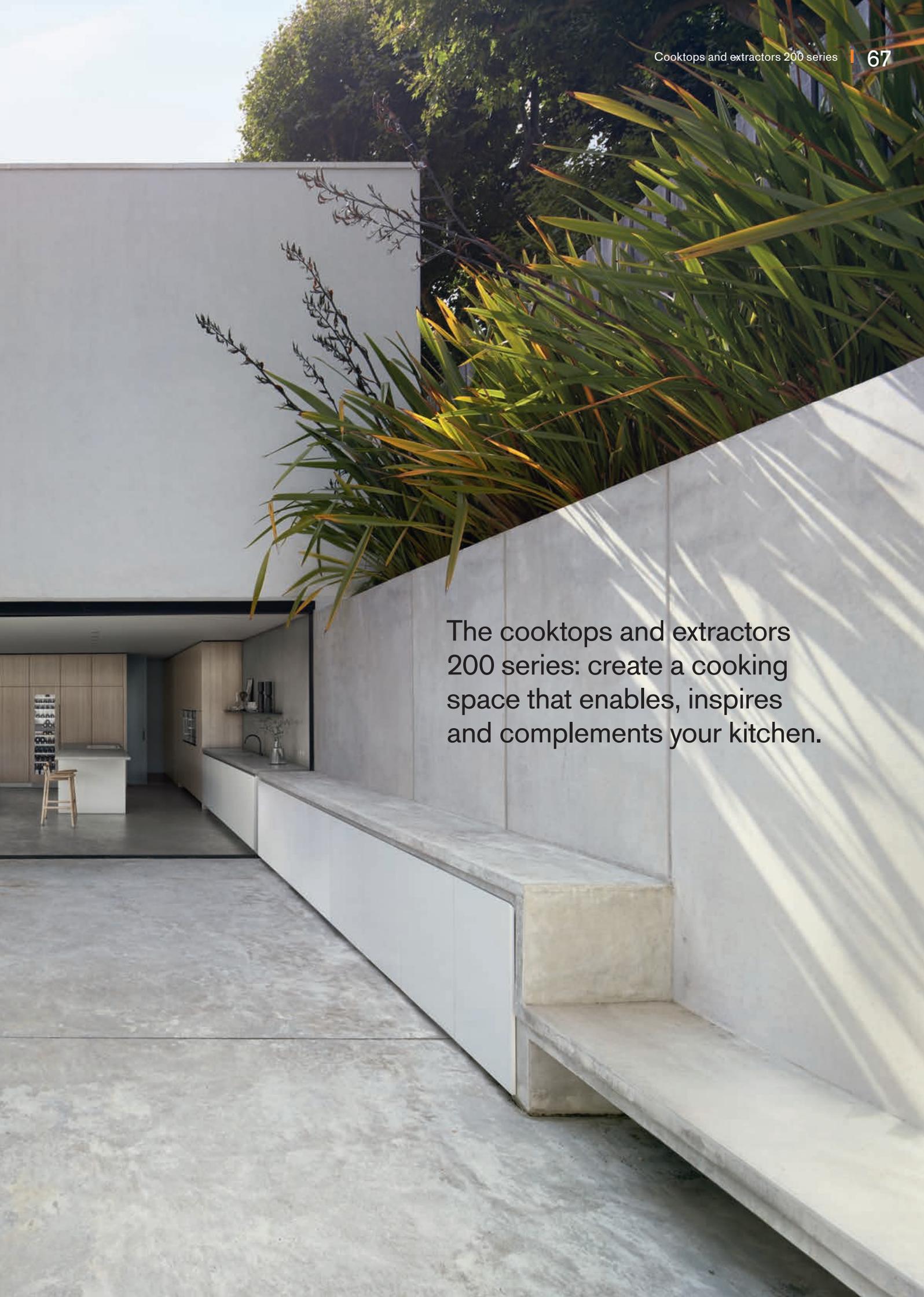
Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades. Utilising the same stainless steel control knobs as the cooktops, the downdraft blends in as it draws steam and odour down into the worktop before they offend the chef.

| Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



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



A photograph of a modern kitchen interior. In the foreground, a large, lush green plant with long, pointed leaves is positioned on a white ledge. Below the ledge is a long, white countertop that runs along a wall. Underneath the countertop is a long, white concrete bench. The kitchen cabinets are light-colored wood. In the background, a white island with a wooden stool is visible. The floor is a light-colored, textured material. The lighting is bright, creating shadows on the wall and floor.

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

Cooktops and extractors 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, with ventilation to match. Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.

Cooktops range from 28 cm to 90 cm, in flush- or surface-mounted, gas, flex induction or glass ceramic, interspersed with downdraft, a table ventilation, hoods, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

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





Flex induction cooktop with integrated ventilation system 200 series

Table ventilation 200 series

All you see is clarity

The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor doesn't necessarily fit the design aesthetic of your entertainment space.

Embedded within the worktop, the table ventilation 200 series is situated along the top edge of your large induction cooktop, the Gaggenau Black appliances blending into one. Unseen until it emerges, the extractor's discretion continues; it is transparent glass. Clearing the air and revealing the view of the cooktop, it even enlightens with ambient illumination.

80 or 90 cm wide and flush-mounted, it harmonises with our large, frameless, induction and full surface induction cooktops. Using innovative Guided-Air technology it ventilates the entire cooktop. Home Connect enabled and controllable via the cooktop it detects and removes vapour, even after cooking, allowing you to concentrate on the cuisine.

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





Full surface induction cooktop 400 series and table ventilation 200 series



Controls and installation

Control of choice

The 200 series offers two control mechanisms. The Vario range's orange illuminated control knobs are integrated into the cooktop itself. The gentle illumination indicates when the appliance is on, heating up, at the correct temperature or cooling down.

Most of the flex induction cooktops utilise the Twist-Pad control: a stainless steel or black, magnetic controller that is removable, for cleaning or to create a more minimalist aesthetic for your kitchen. The bi-coloured display ensures clear communication of the cooking zones in use as well as the cooktop power levels. Home Connect enabled, the cooktops can also control compatible extractors.

All flex induction cooktops can be installed with or without frame.

| Explore more at [gaggenau.com](https://www.gaggenau.com)



Black control panel and illuminated control knobs

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. Everything is operated via the removable magnetic Twist-Pad control, 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 at source.

Explore the flex induction cooktop with integrated ventilation at [gaggenau.com](https://www.gaggenau.com)





Flex induction cooktop with integrated ventilation system 200 series



Flex induction cooktop with table ventilation 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: the black printing is subtle and most 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, with or without frame, flush- or surface-mounted, there exists an induction for you.



With frame



Without frame

Surface mounted ceiling ventilation 200 series



Ceiling ventilation

Integrated ceiling ventilation 200 series



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 while it filters and then circulates the air.

The Gaggenau Black free hanging lift hood allows you to keep the extractor out of your line of sight, until needed. Then it can be lower closer to the cooktop. More than a piece of theatre, this enables more focused air filtration and lighting, as well as easier access to filters.

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



Free-hanging ceiling ventilation 200 series with lift function



Ventilation as a statement

Centrepiece of the kitchen

The island hood is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lies the recessed filters, dishwasher-safe grease filter, low noise fan and dimmable lights. Set it to automatic and simply concentrate on your cooking. A wall-mounted option is also available at the same 90 cm width.

Art on the wall

An angled wall-mounted extractor in Gaggenau Anthracite glass matches your ovens, is out of the chef's way, yet very much a 90 cm wide design element.

Able to circulate 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 while lighting can fully illuminate or set the mood, artfully.

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



Angled wall-mounted hood 200 series



Flat kitchen hood 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, it provides dimmable lights, three power levels, automatic function and glass screen, extends 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 while the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.

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

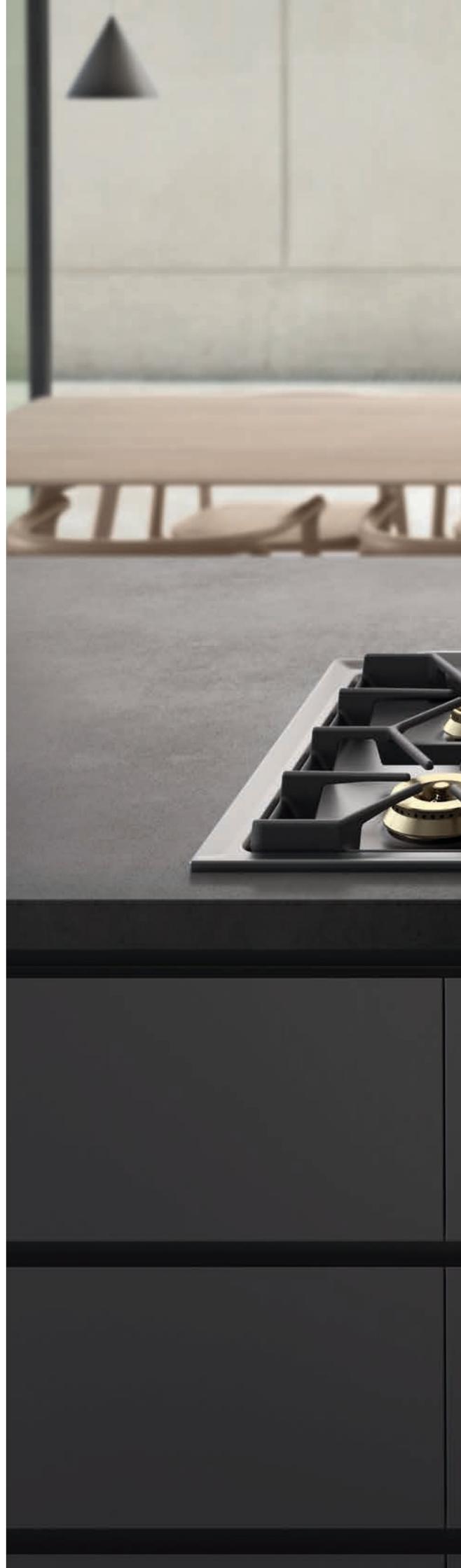
Gas cooktops

Aspirations achieved

There are three gas cooktops in the 200 series, presenting you with a choice of size and aesthetic. They vary from 60 cm for the four burner cooktop, to 90 cm for the five brass or black burner options. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

These are cooktops designed to be both simple to use and be fully capable of creative, professional cooking.

Explore the gas cooktop 200 series at gaggenau.com







For the private chef with professional tastes. The 200 series.



Vario cooktops and extractors 200 series

Grand culinary ambitions, enabled

The range of Vario options enables a truly bespoke, personalised kitchen. As much about aesthetics as scale, the Vario 200 series distinguishes itself through its anodized aluminium, black control panels incorporated into the cooktops and uniform rectangular shape of the Vario appliances.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat, ensuring replicable results.

Aspiration, circulation and extraction

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 15 cm wide model is able to extract or circulate, automatically if preferred. Larger extractors in the 200 series include wall-mounted and island hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy extractors. There is a 200 series option that complements your kitchen.



Vario flex induction and downdraft ventilation 200 series

Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 200 series



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



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 automatic function 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.

Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)

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 freezer and refrigerator 400 series

Vario refrigerator and 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 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 freezer 200 series



Vario refrigerators 200 series

Warming your cooling experience

The modern kitchen is the heart of a connected, flowing home, a place where you create an atmosphere as well as cuisine. As such, its design becomes ever more welcoming and personal and less utilitarian and function-led.

The Vario fridge-freezers, refrigerators and freezers of the 200 series seek to continue your interior design ethos: performing perfectly, with sophisticated elegance. Blending into your furniture when closed, the refrigerator and freezer bathe the viewer in warmer, soft light when open, revealing touches of light bronze in the door bins and dial as well as the natural grain of maple bottle holders.

Vario fridge-freezer 200 series





Humidity dial

Design highlights

Touches of luxury

The Vario refrigerators 200 series fit into a 178 cm niche and blend in with your home's interior design. Upon opening, soft white illumination of bronze and wood transforms each appliance into a luxurious experience.

The fridge-freezer, fridge and freezer distinguish themselves with the use of light bronze profiles on the clear glass shelves. The satin-finish light bronze colour extends to the deep, solid, door bins and large, tactile humidity dial. Fresh cooling drawers never look cluttered thanks to the gradated frosted front. Both maple wood bottle holders connect together magnetically, the grain of the wood adding a hint of the organic to the interior. And as you shut the door, it closes softly.

The separate fridge and freezer complement on another: offering the same warm toned lighting, frosted drawers and open shelving.



Bottle holders

Freezer lighting



Grand understatement

The interior design, of your appliance

A collection of luxurious elements have been brought together to create a sophisticated sensory moment for the chef and superior performance from your Vario 200 series.

The appliances are comprehensively yet softly illuminated. Bright and warm toned, the light panel, illuminated drawers and freezer lights emphasise the colours of your ingredients, displaying as well as preserving them beautifully.

Two, solid maple wood bottle holders gently secure various sizes of bottles including wine and magnums. Arrange up to five bottle holders across the fridge shelf or three deep.

The substantial desaturated brass toned, satin finished door bins match the clear glass shelf profiles and zinc die cast humidity drawer dial that ensures fruit and vegetables or meat and fish are stored at optimal conditions and maintain their freshness for longer.

Door bin



Explore the Vario 200 series at gaggenau.com



Vario freezer and refrigerator 200 series

Refrigerators 200 series

More in a niche

This range offers a myriad of cooling solutions: you can lose yourself in up to 573 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 90.5 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

The free-standing fridge-freezer offers a striking presence, enormous volume and Home Connect. Open the impressive dark anthracite stainless steel french doors to access your filtered water dispenser, two 0 °C Fresh cooling drawers with five preset settings for ideal storage and the stainless steel backwall. The freezer compartment is frost-free, fast freezing and offers an icemaker.



Free-standing fridge-freezer combination 200 series

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



Fridge-freezer combination 200 series

GAGGENAU



Wine climate cabinets

Protect, present, prepare.

Vario 400 series
200 series





A wine climate cabinet that preserves your wines under precise temperatures, showcases your collection and enhances 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 can store up to 34 bottles, in two climate zones. Uncompromising in everything but size, this wine climate cabinet offers extendable bottle trays of beech and aluminium, 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 cabinet 200 series



Wine climate cabinet 200 series



Dishwashers

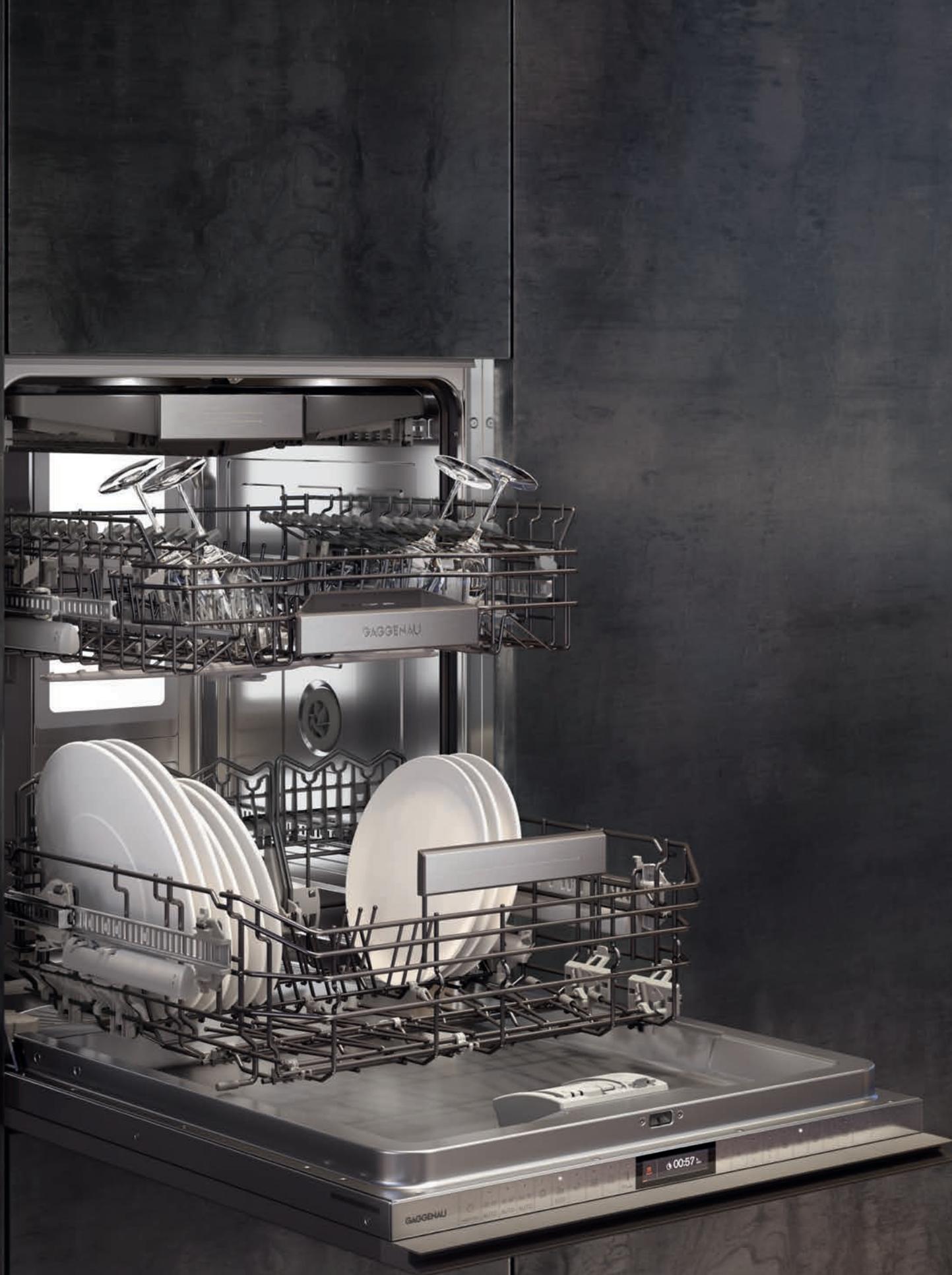
Clean with care and intelligence,
before revealing it beautifully.

400 series
200 series



Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series



Dishwashers 400 series

Protects the precious

The handleless dishwasher 400 series features all the little, and not so little, touches you have come to expect from us. A long-stemmed glass holder and a silvercare cartridge accessory ensure the fragile are protected. Zeolite technology allows for gentle drying, saving your delicate glass and porcelain from excessive heat. The special accessory of a third drawer neatly contains enough space to safely stow small bowls and cups.

This is a dishwasher with a deep regard for your prized possessions.

Responsive to your whims

Users can personalise the eight programmes and four options, shorten the cycle time and temporarily reduce the noise, for instance during a dinner party. And all can be achieved easily and remotely from their portable device thanks to the Home Connect app.

Experience enlightenment from within

An illuminating experience

Push to open the dishwasher and you are greeted by the flattering soft glow of the uniquely illuminated interior. The dishwasher with flexible hinges informs that it is in use via a subtle warm white light in the top left corner. For those without flexible hinges, the programme's remaining time is projected upon the floor.

Gentle to the touch

Smooth running rails offer minimal resistance, flowing in and out in a gentle, careful manner, protecting your glass, crystal and crockery with a cushioned closing mechanism. This care for your prized possessions is exemplified by the detail that goes into our baskets: silicon tipped folding racks protect delicate glasses and allow an additional non-slip surface for cups to be placed upon. A dedicated area in the upper basket can even be set to receive direct water jets for better and gentler cleaning of glass.

| Explore the 400 series at [gaggenau.com](https://www.gaggenau.com)





The perfectly illuminated interior of the dishwasher 400 series





A dishwasher for every occasion, the 200 series.

Dishwashers 200 series

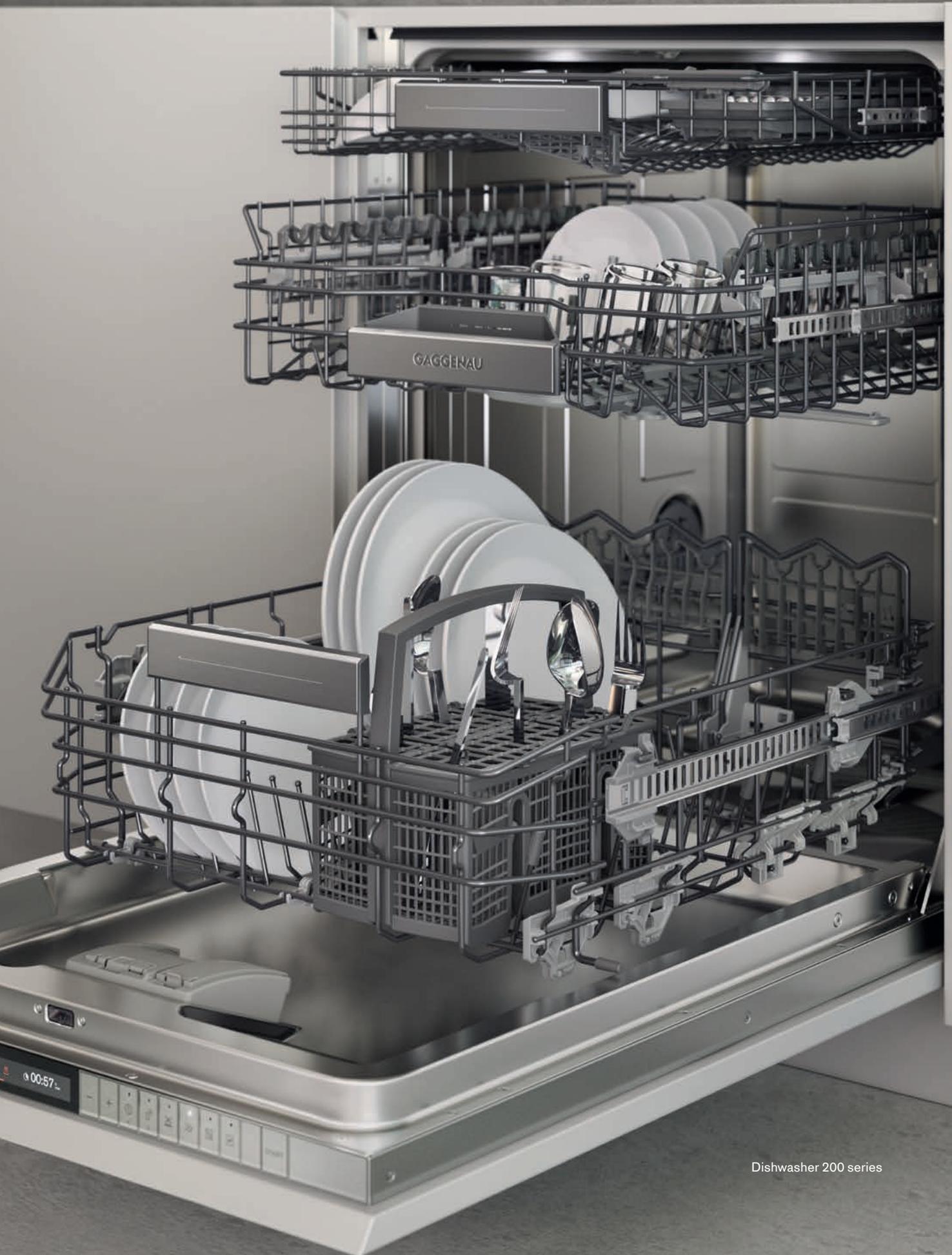
The luxury of choice

The dishwashing 200 series offers you a wealth of options. Aesthetically you can choose between handles or not. Would you prefer a controllable, subtle lateral info-light to inform you that the dishwasher is on or for the remaining time of the programme to be projected onto the floor? Appreciate an extra cleaning area that directs water specifically in one section for cleaner cups and spotless glasses? Prefer the gentler drying of Zeolite? 60 or a 45 cm niche? These are choices that will help you to arrive at the perfect Gaggenau dishwasher 200 series.

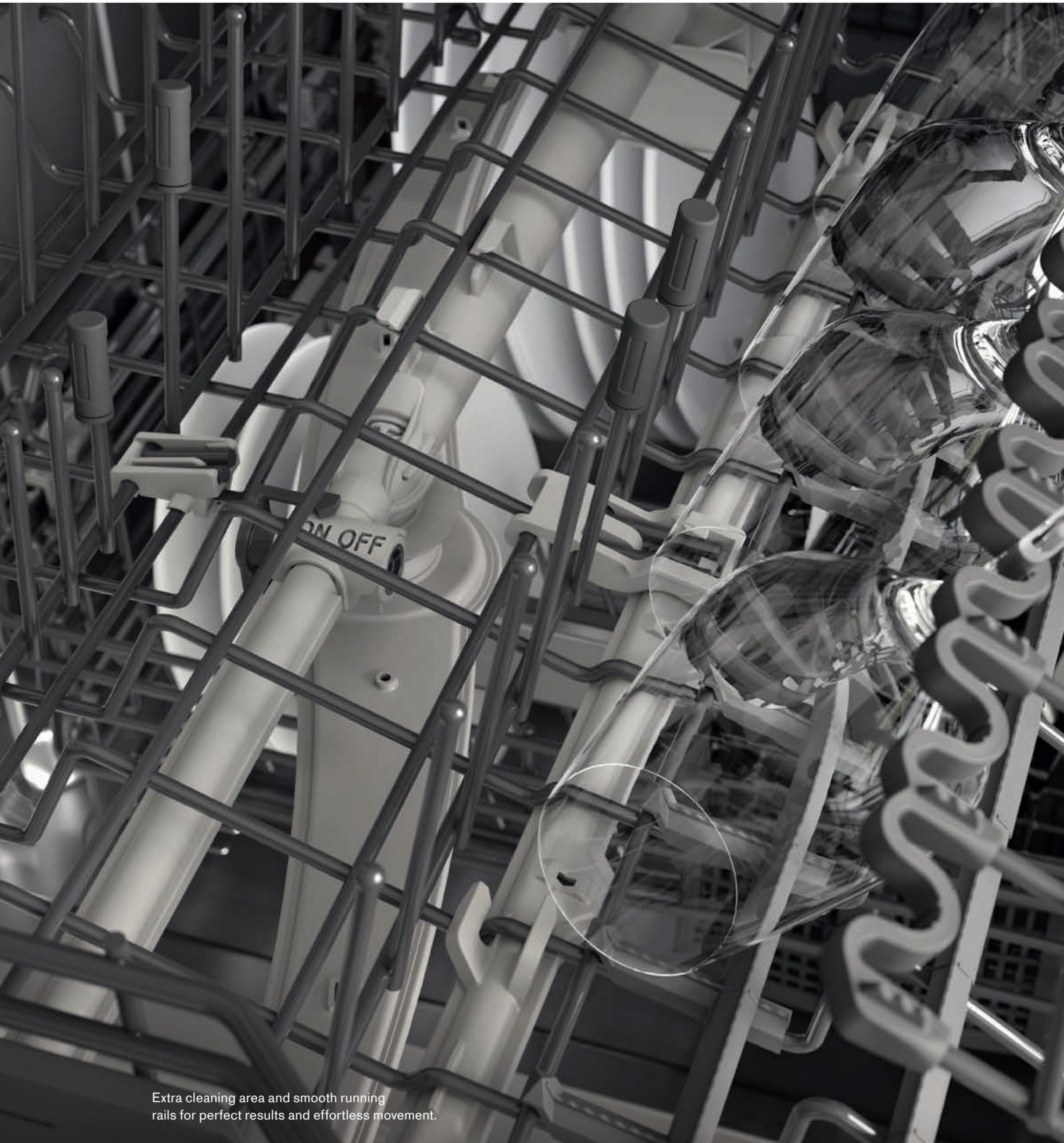
The choices continue

Hone your dishwasher's performance. Personalise programmes and speed up the cycle while it is running. All can also be achieved remotely via the Home Connect app, as can temporarily quietening the dishwasher, useful when entertaining guests.





Dishwasher 200 series



Extra cleaning area and smooth running rails for perfect results and effortless movement.



A third drawer at the top, to stow cups and bowls safely.



Dishwashers 200 series

The Gaggenau difference

What distinguishes every Gaggenau dishwasher 200 series, is the detail. The new flexible basket system secures glasses and crystal with silicon tipped holders that fold down to alternatively offer a non-slip extra shelf. The smooth running rails or new additional rollers provide controlled, effortless movement of the drawers and baskets. An end cap regulates the fluid, gentle motion of the baskets. All that can be done to protect the contents, is done, superbly.

There is even a special accessory, a top, third drawer, giving the user another level to safely stow cups and bowls. Details are more than considered, they are polished to perfection.

| Explore the 200 series at gaggenau.com

Washing machine and tumble dryer

Treat your clothes, exceptionally

The Gaggenau washing machine and heat pump dryer are the first choice when it comes to a perfectly coordinated laundry system. They boast exceptional results with the ease of spacious, well-lit drums and large portholes so you can load and unload easily.

The washing machine offers a new intelligent dosing system, while the dryer houses a self-cleaning condenser heat exchanger, minimizing manual efforts. Both machines offer automatic programmes and communicate with each other: the dryer sets itself to the correct programme in anticipation of the wash load. Ensure your clothes look their best, effortlessly.

Discover more on our website.





Free-standing 200 series stackable washing machine and tumble dryer with heat pump



Appliance overview

Ovens

Cooktops

Extractors

Refrigerators

Wine climate cabinets

Dishwashers

Washing machine

Tumble dryer

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



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



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



Oven

BO 420/421 🏠



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



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



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



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



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



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 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



Vacuuming 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

Overview heating methods ovens 400 series

Ovens

Appliance type	BX 480/BX 481 BO 480/BO 481 BO 470/BO 471			BO 450/BO 451	BO 420/BO 421
	17	13	9		
Heating methods	17	13	9		
Hot air	•	•	•		
Eco hot air	•	•	•		
Top heat + bottom heat	•	•	•		
Top heat	•	•	•		
Bottom heat	•	•	•		
Hot air + bottom heat	•	•	•		
Top + 1/3 bottom heat	•				
1/3 top + bottom heat	•				
Hot air + 1/3 bottom heat	•				
Full surface grill + circulated air	•	•	•		
Full surface grill	•	•	•		
Compact grill	•	•			
Baking stone function	•	•	•		
Roaster function	•	•			
Dough proofing	•	•			
Defrosting	•	•			
Keeping warm	•				

Combi-steam ovens

Appliance type	BS 484/BS 485 BS 470/BS 471 BS 474/BS 475 BS 450/BS 451 BS 454/BS 455	
	13	
Heating methods	13	
Hot air + 100 % humidity	•	
Hot air + 80 % humidity	•	
Hot air + 60 % humidity	•	
Hot air + 30 % humidity	•	
Hot air + 0 % humidity	•	
Low temperature cooking	•	
Sous-vide cooking	•	
Full surface grill level 1 + humidity	•	
Full surface grill level 2 + humidity	•	
Full surface grill + circulated air	•	
Dough proofing	•	
Defrosting	•	
Regenerating	•	

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 with 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



Oven

BOP 220/221 🏠



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



Oven

BOP 210/211 🏠



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



Combi-steam oven

BSP 270/271 🏠



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



Combi-steam oven

BSP 260/261 🏠



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



Combi-steam oven

BSP 250/251 🏠



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



Steam oven

BSP 220/221 🏠

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



Combi-microwave oven

BMP 250/251

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



Microwave oven

BMP 224/225

Width 60 cm
Microwave and grill
Net volume 21 l



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

Overview heating methods ovens 200 series

Ovens

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

Combi-steam ovens

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

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

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

The oven EB 333



Oven

EB 333

A 

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

Overview heating methods

EB333

Heating methods	17
Hot air	•
Eco hot air	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Hot air + bottom heat	•
Top + 1/3 bottom heat	•
1/3 top + bottom heat	•
Hot air + 1/3 bottom heat	•
Full surface grill + circulated air	•
Full surface grill	•
Compact grill	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•

 Home Connect

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

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



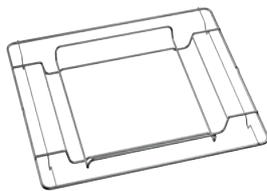
Glass tray



Steam insert

Stainless steel
Perforated/Unperforated
For combi-steam oven

Steam insert

Non-stick
Perforated/Unperforated
For combi-steam oven

Gastronorm adapter



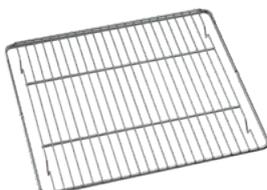
Gastronorm roaster



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 ■

A

Width 120/90 cm
Stainless steel
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
No Energy efficiency class for AL 400 121



Vario downdraft ventilation

VL 414 ■🏠

A+

Width 15 cm
Stainless steel
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 with integrated ventilation system

CV 492 ▲ 🏠

A*

Width 90 cm
4 cooking zones
Front mounted black control knobs



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

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

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 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
A ^{*}
Highly efficient cooktop ventilation
Black control panel with illuminated knob

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 262 ▲ ■ ■ 🏠

Width 60 cm
4 cooking zones
Twist-Pad control



Induction cooktop

CI 261 ■

Width 60 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■

A^{*}
Width 80 cm
4 cooking zones
Twist-Pad control



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



Vario gas cooktop

VG 295

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



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

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

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 cm, Ø 18 cm, Ø 21 cm, Ø 28 cm



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



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

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control modules and light module.

(AC 402 only) in a configuration with the remote fan unit AR 400 142



Table ventilation

AL 400



Width 120/90 cm
Stainless steel retractable
*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 15 cm
Stainless steel
Perfect combination with other
Vario appliances of the 400 series
*in a configuration with the remote
fan unit AR 403 122



Island hood

AI 442



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



Wall-mounted hood

AW 442



Width 160/120/90 cm
Stainless steel
* AW 442 190 / AW 442 120:
A, AW 442 160 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



Ceiling ventilation
Surface mounted

AC 230

Width 105 cm
Gaggenau Light Bronze



Table ventilation

AL 200

Width 90/80 cm
Black with a retractable glass panel



Vario downdraft ventilation

VL 200

Width 15 cm
Gaggenau Black
Perfect combination with other
Vario appliances of the 200 series



Island hood

AI 240

Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Wall-mounted hood

AW 240

Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Wall-mounted hood

AW 250

Width 90 cm
Angled vapour screen
Gaggenau Anthracite



Flat kitchen hood

AF 210

Width 90/60 cm
Stainless steel handle bar



Canopy extractor

AC 200

Width 86/70/52 cm
Stainless steel and glass
Invisible integration in upper
cabinet

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 552 l



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 555 l



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 452 l



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 579 l



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 467 l



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 357 l



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
Warm white, glare-free LEDs
Net volume 304 l



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 445 l



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 344 l



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 240 l



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 240 l

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 223 l



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 269 l



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 289 l



Vario freezer

RF 287



Niche width 56 cm
Niche height 177.5 cm
Net volume 212 l

Refrigerators 200 series



Free-standing fridge-freezer combination

RY 295



Width: 90.5 cm
 Height: 183 cm
 Free-standing in anthracite stainless steel
 Two Fresh cooling 0 °C drawers with 5 preset settings
 Internal water dispenser and ice maker
 Total volume: 573 l



Fridge-freezer 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



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 289 l



Fridge-freezer 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



Fridge-freezer combination

RT 282



Niche width 56 cm
 Niche height 177.5 cm
 Three climate zones including fresh cooling
 Cushioned door closing system
 Net volume 286 l



Freezer

RF 282



Niche width 56 cm
 Niche height 177.5 cm
 Cushioned door closing system
 Net volume 212 l



Refrigerator

RC 200



Niche width 60 cm
 Niche height 82 cm
 Net volume 137 l



Fridge-freezer combination

RT 200



Niche width 60 cm
 Niche height 82 cm
 Net volume 123 l



Freezer

RF 200



Niche width 60 cm
 Niche height 82 cm
 Net volume 106 l

Accessories

Accessories Vario 400 series, Vario 200 series, 200 series



Storage container

With transparent lid



Bottle holder

Maple wood with magnetic connector, oiled

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



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



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



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

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



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



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

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



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, 4 options
Perfectly illuminated interior
Remaining time projection or lateral info-light
Push-to-open
Zeolite
Very quiet 42 dB

Dishwashers 200 series



Dishwasher

DF 270/271 



Width 60 cm
6 programmes, 3 options
Remaining time projection or lateral info-light
Push-to-open
Zeolite
Very quiet 42 dB



Dishwasher

DF 260/261 



Width 60 cm
6 programmes, 3 options
Remaining time projection
Zeolite
Very quiet 42 dB



Dishwasher

DF 210/211 



Width 60 cm
6 programmes, 3 options
Info-light
Very quiet 44 dB



Dishwasher

DF 264 



Width 45 cm
6 programmes, 1 option
Remaining time projection
Zeolite
Very quiet 44 dB

Washing machine and tumble dryer 200 series



Washing machine

WM 260 



Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm
Intelligent dosing system iDos 2.0 for liquid detergent and softener for a perfect washing result
10 kg drum with interior lighting
Top-up function
Dynamic Wash System



Tumble dryer with heat pump

WT 260 



Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm
Heat pump technology
Self-cleaning condenser for automatic fluff removal
Very silent 62 dB
Steam Refresh
Smart Dry

 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



3rd basket

With smooth running rails



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Handle bar, stainless steel

For all 60 cm dishwashers

Accessories



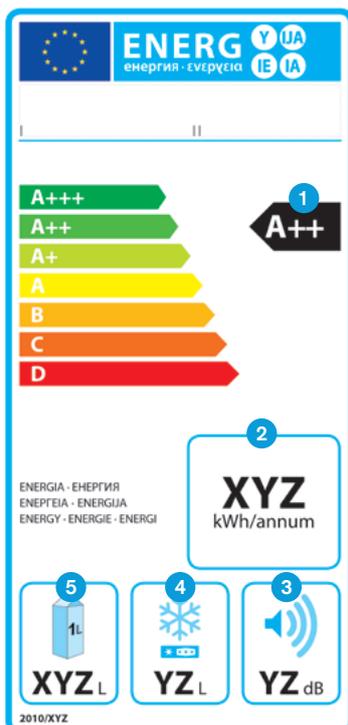
Stacking kit

With pull-out shelf

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

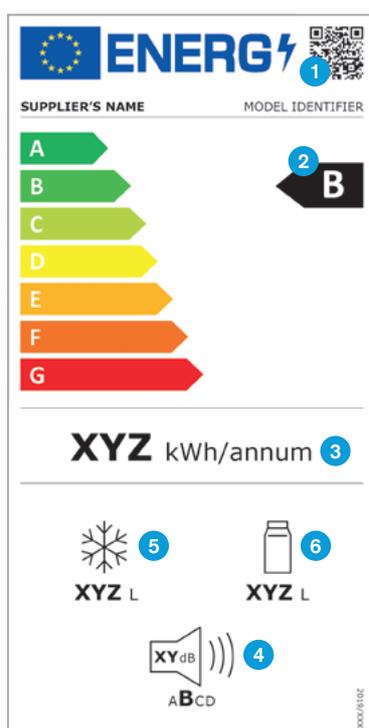
The new Energy Label: Valid from March 1, 2021.

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.

The Energy Label for oven, cooktops, hoods etc will stay the same as explained on the page before.

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.

Our appliances are being equipped with Home Connect, a platform allowing you to intuitively communicate with your appliance digitally, remotely and at will – while also offering a wide range of other advantages such as remote diagnostics and integration into selected home management systems.

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

Showrooms

Our 60 showrooms
await, simply arrange
your appointment to
experience our world.





- Flagship
- Showroom

Showrooms

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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
+1 949 224 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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