



The difference is Gaggenau.

The flex induction cooktops
The cooktops 200 series



The flex induction cooktops

Available in different widths, the flex induction cooktops will complement kitchens of any size. Created in a variety of formats, some of these zones can automatically adjust to the size of the pan. Distinct cooking areas can be controlled individually or combined at the touch of a button, providing the private chef with a vastly enlarged cooking surface. Pans can be moved within the cooking areas, the cooktop will remember the power level and reapply it wherever the pan settles within the heating area.

The flex induction cooktops are designed to liberate the private chef from the confines of cooking zones. Two models are even equipped with efficient integrated ventilation, freeing the chef from monitoring air quality.

The added integrated ventilation system can be set to automatically vent the air whenever in use.

Type reference
CI 292, CI 290, CI 282, CI 272, CI 262, CV 282

Dimensions
Width 90 cm, 80 cm, 70 cm, 60 cm

Finishes
Stainless steel frame for surface mounting or frameless for flush mounting

Available in air recirculation or air extraction mode, it can determine its own power level based on the vapour detected in the atmosphere and can continue when no longer being used. An energy-efficient, powerful motor works in tandem with airflow ducting to ensure minimal volume of both noise and space, but maximum effectiveness: 85 percent of odours are removed during air recirculation thanks to the activated charcoal filters. All of which enables the private chef to concentrate on creating cuisine, not clearing the air.

Simple to install, they are a highly efficient solution in every kitchen plan, offering the private chef a huge array of cooking experiences in one appliance.

The flex function

Within the confines of a finite kitchen space, the flex induction opens up the chef's options. The various cooking zones can be used as are, or two zones can be merged into one. This provides the private chef with a larger cooking zone, perfect for the addition of the Teppan Yaki or griddle plate accessories.

The professional cooking function

Different areas of the cooktop will be pre-set to high, medium and low. Simply move the pans around and the pre-set heat will come on when the pan lands on it and cut off when it leaves. Low energy consumption, professional results.

The frying sensor function

For gentler frying, this function gradually increases the heat while the display shows the progression. The private chef can choose from any one of five heat settings.

The cooking sensor function

By attaching the cooking sensor, temperature can be controlled within the pot. The gradual heating-up is displayed, thereby allowing a controlled cooking process. A boil over is avoided and continual readjustment of power levels rendered unnecessary.

The control concept

A display with a clean design in white and orange only indicates the functions that can be used, ensuring intuitive operation. Functions are controlled by the magnetic knob, which simply lifts off when cleaning the cooktop and is available in black as a special accessory.

Certain functions are specific to individual appliances.

For further information refer to the publication "The models and dimensions" or www.gaggenau.com.

The Teppan Yaki

CA 051

The Teppan Yaki is made specifically for the flex induction cooktop. A multi-ply material ensures direct heat transference and durability.



The griddle plate

CA 052

The cast aluminium griddle plate is a non-stick surface with intense searing abilities.



The black magnetic knob

CA 230



The cooktops 200 series

The cooktops within this range are designed to be both easy to use and capable of adventurous, professional cookery.

Each with a different character, the cooktops 200 series presents widths from 60 to 90 cm. Whether it is flush- or surface-mounted, gas, induction or glass ceramic; where space is limited, ambition is not.





The difference is Gaggenau.

The Vario flex induction cooktops
The Vario cooktops 400 series



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The Vario flex induction cooktops 400 series

The revised Vario cooktops 400 series is equipped with flex induction technology, allowing ambitious private chefs to combine two cooking zones into one for large cookware. Made in Europe and inspired by the professional kitchen, the cooktops are designed for the culinary cultured who appreciate induction cooktops that adapt to their cookware.

The intuitive user interface of the cooktops utilises both white and orange to ensure ease of use. The surface-mounted and precisely crafted solid stainless steel knobs can be aligned with their cooking zones or together in a horizontal line and illuminate when activated.

Type reference
VI 492, VI 482, VI 462, VI 422, VI 414
Dimensions
Width 90 cm, 80 cm, 60 cm, 38 cm
Finishes
Stainless steel frame for surface or flush mounting



The Vario cooktops 400 series

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely: grill, Teppan Yaki, steamer, downdraft ventilation and deep fryer can sit together as one cohesive workspace with induction or gas cooktops that can range from 38 cm to 90 cm.

Our energy efficient steel framed induction cooktops, direct heat quickly to the pan. With the power to sear as well as the control for long gentle simmering, it also comes in a wide variety of sizes as well as formats, from set cooking zones to full surface usage to wok attachments, all is possible.

This is a worktop that frees the imagination, a tribute to boundless cuisine. Illuminated controls can be found on the vertical surface; to hand, without distracting the eye. Yet another distinction that makes the Vario cooktops 400 series imposing but not overwhelming.



The cooktops' flexibility enables the use of cookware in a variety of shapes and sizes, with a diameter of up to 32 cm. Pots and pans can be placed anywhere within the zones and heated in a matter of moments using the booster function.

The flex induction cooktops are available in 90 cm, 80 cm, 60 cm and 38 cm widths, sitting effortlessly with any of the other Vario cooktops 400 series appliances.

A 3 mm stainless steel frame, either surface- or flush-mounted, connects the modular Vario cooktops 400 series. As with all things Gaggenau, great care is taken to only use exceptional materials, to finish by hand and to maintain the highest quality at every stage of production.

The frying sensor pan
GP 900

The frying sensor pan offers a healthier way to fry, it gradually adjusts the heat between 5 temperature levels. There are 4 sizes of pan, ranging from 15 cm to 28 cm diameter.



The wok pan
WP 400



The wok ring
WZ 400

Utilising the wok ring transforms the central round cooking area of the Vario flex induction cooktops VI 492 and VI 414 into a wok zone.

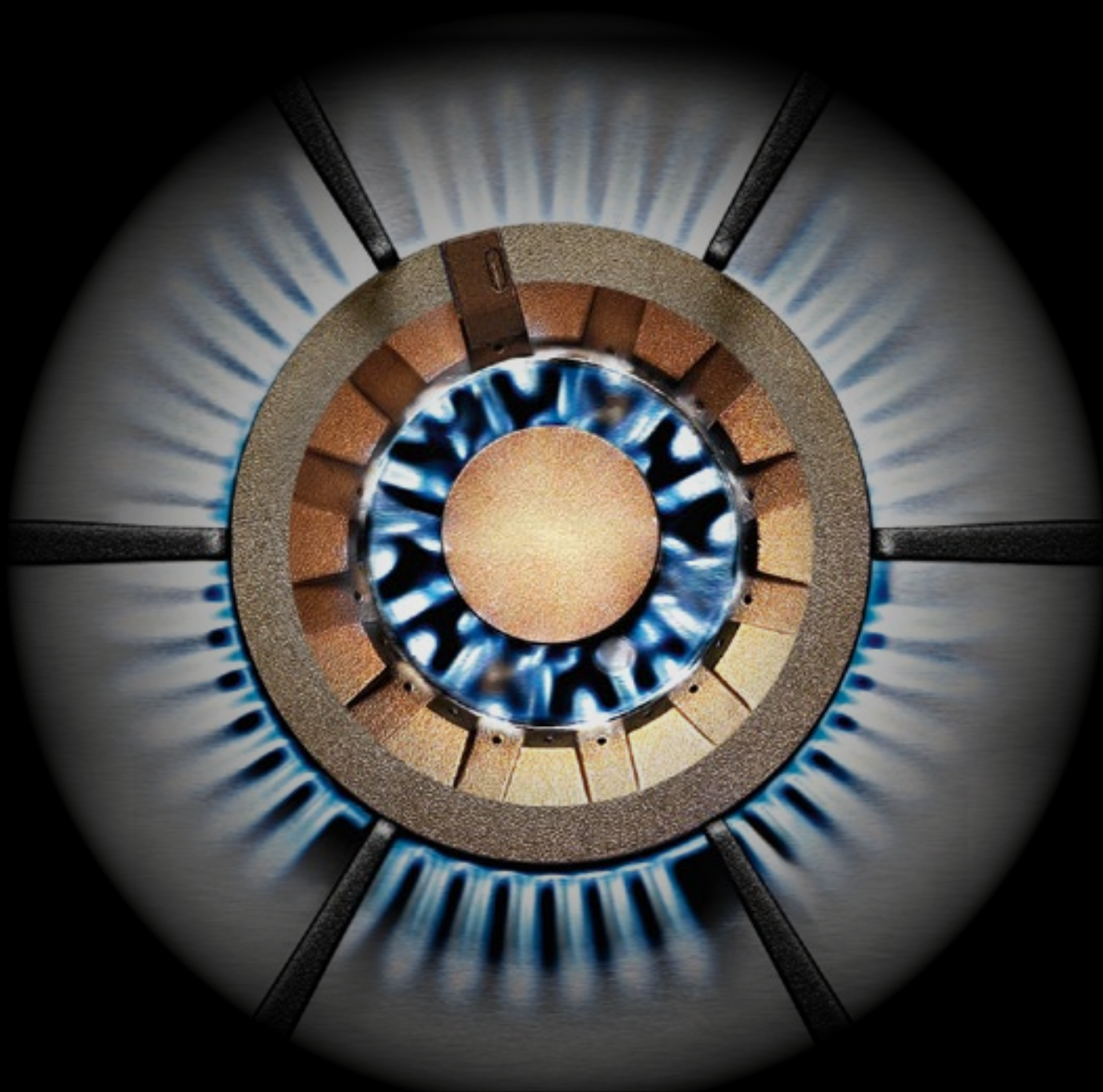


For further information refer to the publication "The models and dimensions" or www.gaggenau.com.



The gas cooktops

The cooktops 400 series and 200 series



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Power. Made precise

The gas cooktops 400 series and 200 series are inspired by the demands of the professional kitchen. The power to quickly sear meat and bring large saucepans to the boil must be matched with the ability to gently simmer.

The full electronic power level regulation for the 400 series and mechanical power level regulation for the 200 series offer the private chef complete, accurate and replicable control over the heat. A heat that arises from a stainless steel top surface.



Vario gas cooktops 400 series and gas cooktops 400 series

The stainless steel knobs provide full electronic power level regulation of the brass burners, including the central three ring wok burner. There are twelve power levels to choose from as well as a very low simmer function. Each power level is reproduced absolutely consistently. Throughout the series, ignition, monitoring and re-ignition, are automatic while a residual heat indicator and safety shut off function protect the chef.

Control knobs can be aligned with the burners they control so precisely. The top surface is stainless steel and the cast pan supports are solid metal. On the CG 492, they can be set level to the worktop.

Type reference

Vario gas cooktops 400 series
VG 491, VG 425, VG 415

Gas cooktops 400 series
CG 492

Dimensions

Width 38 cm, 90 cm, 100 cm

Finishes

Stainless steel



Vario gas cooktop 400 series, VG 425

Gas cooktops 200 series

For convenience, the CG 291 and CG 261 gas cooktops offer a thermoelectric safety pilot and electric ignition ensuring the flame is only a click away and never goes out. The Wok ring burner can instantly bring a 32 cm diameter wok or pan to temperature.

Visually distinctive 'sword' control knobs offer nine precise levels of mechanical power level regulation. The enamelled burner cover on top of the stainless steel surface ensures consistent long term performance and a cohesive aesthetic.

Type reference
CG 291, CG 261

Dimensions
Width 60 cm, 90 cm

Finishes
Stainless steel



Gas cooktop 200 series, CG 291

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For further information

- ▶ Models & Dimensions
- ▶ www.gaggenau.com



The difference is Gaggenau.



The ceiling ventilations
The ventilation 200 series



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The ceiling ventilations 200 series

The 200 series offers two exceptional ceiling ventilation solutions. The straightforward installation of both – the integrated and attached model – reduces both the time and cost normally associated with ceiling ventilation.

The ceiling ventilation AC 250

The AC 250 offers air extraction or recirculation in a minimalist, discrete unit that is integrated into the architecture. Utilising the powerful, energy saving and quiet brushless DC motor (BLDC), it is capable of extracting air at an impressive rate of 780 m³/h and recirculates it at 570 m³/h.

Type reference
AC 250
Dimensions
90 cm
Finishes
Stainless steel



The ventilation 200 series

Alongside the two ceiling models, the 200 series offers an array of alternative ventilation options. There are wall-mounted, island, flat kitchen hoods as well as downdraft appliances in the cooktop surface and canopy extractors.

From the minimalist downdraft and flat kitchen hood to the more noticeable models such as the AW 250 angled canopy hood and AI 230/AI 240 and AW 230/AW 240 island and wall-mounted hoods, each is highly effective, with BLDC system-based fans and filters capable of near complete odour removal. Providing high-powered illumination or mood lighting, recirculating or externally venting the air, they can be controlled manually or set to automatically adjust their power levels in reaction to the vapours in the atmosphere. Conveniently, all stainless steel grease filters are dishwasher safe.



The ceiling ventilation AC 231

Attaching directly to the ceiling, the AC 231, see above, provides powerful air recirculation, 850 m³/h at its highest setting. The glass cover makes cleaning simple and incorporates an indirect light that produces a back-lit, glowing effect.

Ceiling ventilation without compromises

Both ceiling ventilation options are operated by remote control, giving the chef three power levels, plus an intensive mode. Each model alerts the user when the grease filter needs to be cleaned in the dishwasher.

The 200 series offers two elegant ceiling solutions utilising our renowned ventilation expertise.

Type reference
AC 231
Dimensions
120 cm
Finishes
Stainless steel and glass

For further information see the models & dimensions or www.gaggenau.com.



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The flat kitchen hood
The ventilation 200 series

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09G11EB0037

The flat kitchen hood 200 series

A Gaggenau invention in 1982, we have now upgraded our flat kitchen hood. This brochure is designed for those updating their kitchen hood with one of the latest versions: AF 211/AF 210/AF 200. Vitally their dimensions vary only slightly from the previous AH 250 and AH 900, so it is a simple job to replace them.

The new flat kitchen hoods are quiet, energy efficient (A and A+) and powerful thanks to the BLDC fan technology. Featuring an integrated glass panel in the steam screen and dimmable illumination, the chef can choose between three power levels plus an intensive option. Alternatively it can be left to the hood's sensors to automatically

regulate the power based upon the vapour in the air. With a touch of the handle bar, the screen extends out, with the addition of the optional lowering frame, the hood becomes completely concealed within the cabinet.

Type reference
AF 211, AF 210, AF 200

Dimensions
Width 90 cm, 60 cm

Finishes
Stainless steel or aluminium handle bar

Installation notes

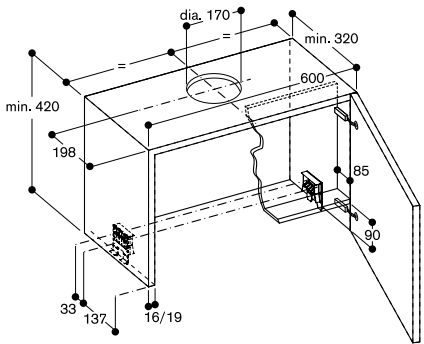
Changes for the AH 250 to AF 200

1. Check necessary dimensions of the upper cabinet (Diag. A)
Depth: minimum 320 mm
(with lowering frame: minimum 350 mm)
Height: air extraction minimum 420 mm
air recirculation 600 mm
2. Remove base of the cabinet (Diag. B)
Removal of lower frame on all three sides (cut out orange)
Attention: stabilizer bar (if existing) remains in the wall unit
If the wall unit is unstable, please have a specialist install a support bar
Adjust the cover below the existing spice rack
3. Assemble the AF 200 as described in the installation instruction
4. Spice rack
For air extraction:
AF 200 adjust the base of the spice rack (Diag. B)
For air recirculation: (Diag. D)
Cut panel at the top, so the drawer with the activated charcoal filter can be removed for filter exchange

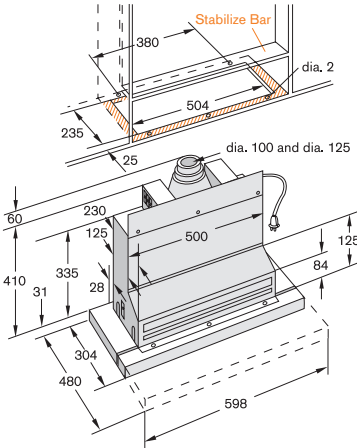
Changes for the AH 900 to AF 211/AF 210

1. Check necessary dimensions of the upper cabinet (Diag. A)
Depth: minimum 320 mm
(with lowering frame: minimum 350 mm)
Height: air extraction minimum 420 mm
air recirculation 600 mm
2. Remove old fitting kit
3. Assemble the AF 211/AF 210 as described in the installation instruction guide (Diag. C)
4. Spice rack (Diag. D)
Spice rack only possible from the height of 320 mm (Diag. D)

Diag. A

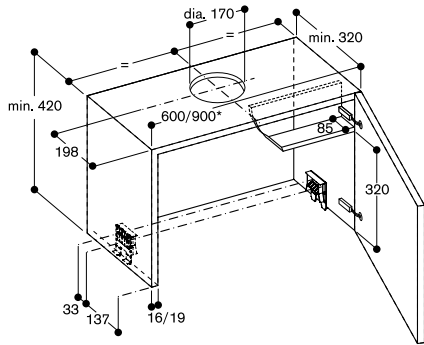


Diag. B
Upper cabinet for AF 200 160

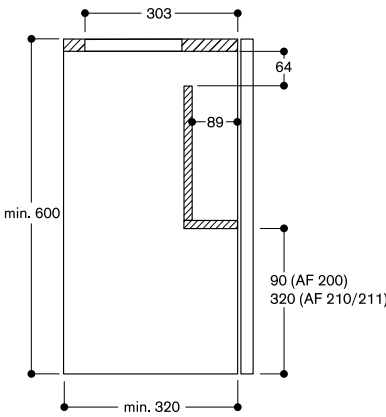


Diag. C
Upper cabinet for AF 210/211

*for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition



Diag. D
Cross section of upper cabinet with AA 210 812



The ventilation 200 series

The 200 series offers a wealth of ventilation options, from wall-mounted or island hoods, as well as downdraft appliances in the cooktop surface and canopy extractors. From the minimalist downdraft and flat kitchen hood to the imposing pieces such as the AW 250 angled canopy hood and AI 230/AI 240 and AW 230/AW 240 island and wall-mounted hoods, their quiet power impresses. Providing high-powered illumination or mood lighting, recirculating or externally venting the air, they can be manually controlled or set to automatically adjust their power levels in reaction to the vapours in the atmosphere.

They can reduce odours by as much as 95 %. Maintenance is a simple matter of putting the easy to remove rim extraction or stainless steel grease filters in the dishwasher.





The difference is Gaggenau.

The downdraft ventilation
The ventilation 400 series



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The downdraft ventilation 400 series

Seamlessly fitting into any Vario cooktop 400 series arrangement, the downdraft option offers effective odour and vapour removal. The revised flap design reduces noise and improves airflow through the space-saving flat duct system powered by the AR 403 or AR 413 remote fan units. This is ventilation without bulk, allowing full use of cabinets under the cooktop. Maintenance is straightforward, the improved grease filter in rhombus design and new positioning plate are simply placed in the dishwasher.

Since its introduction by Gaggenau in 1976 the downdraft ventilation has been recognised as the

preferred solution for open plan kitchens, kitchen islands and spaces where hoods are not appropriate. Up to two downdraft units can be operated via one of the solid stainless steel 400 series control knobs that gently illuminate when in use.

Type reference
VL 414

Dimensions
Width 11 cm

Finishes
Stainless steel



The control knob

The same solid stainless steel, illuminated knobs that are used for our Vario cooktop 400 series, control the downdraft. Part of the unified design concept for the kitchen.

The new grease filter system

The new grease filter in rhombus design offers greater absorption and reduces the loss of air pressure, making the downdraft quieter. The filter is easily removed with the help of a new insert.

The remote fan unit for plinth installation in air extraction mode

The BLDC remote fan unit AR 403 122, achieves an air output rate of max. 890m³/h in air extraction mode. A powerful, pressure-resistant motor is fitted into a casing just 10 cm high, located in the plinth.

The remote fan unit for plinth installation in air recirculation mode

The BLDC remote fan unit AR 413 122, is incredibly powerful with an air output rate of 760m³/h. It works exceptionally well with the undulating surfaces of the two activated charcoal filters. Together these innovations result in 87 % odour reduction.

Better air flow reduces noise, as does its location in the plinth.

The activated charcoal filter (AA 413 110 retrofittable) now lasts longer, requiring replacement approx. every 12-18 months (depending on cooking habits).

Planning example for air recirculation

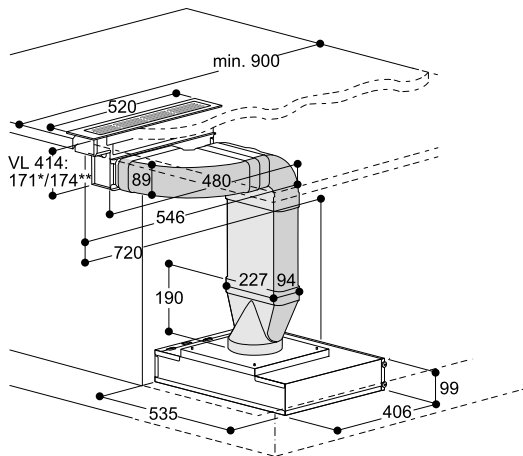
The remote fan unit can be turned in whatever direction that you wish to vent the air. Please note: recirculated air requires an outflow surface area of at least 700 cm².

List of appliances/accessories (see diagram)

VL 414 111
Vario downdraft ventilation 400 series
AA 490 111
Vario control knob ventilation 400 series
AD 854 046
Connecting piece for VL 414, DN 150
AD 852 031
Flat duct with horizontal 90° duct bend
AD 852 030
Flat duct with vertical 90° duct bend
AD 852 010
Flat duct
AD 852 041
Flat duct adapter cylindrical
AD 990 090
Adhesive tape for sealing the ducts

Additional planning examples are shown in the Models & Dimensions.

ww



*surface mounting
**flush mounting

The ventilation 400 series



The island hood AI 442 and wall-mounted hood AW 442 utilise the highly efficient baffle filters originally developed for professional kitchens, these hoods remove as much as 90 % of grease particles. Flush, dimmable, LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

The Vario ceiling ventilation AC 402 is a modular, discrete powerful system that can be designed to handle just about anything.

Rising and falling from the island, the table ventilation AL 400 captures the vapour and odours from the very top of the pans, while directly illuminating the worktop.



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The angled and vertical wall-mounted hoods
The ventilation 200 series

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The angled and vertical wall-mounted hoods 200 series

The ventilation 200 series offers two new wall-mounted models: an angled and vertical option. Both offer quietly effective and distinctive solutions to odour and vapour.

The activated charcoal filter is especially efficient at removing odours while a regenerable activated charcoal filter, a special accessory, offers many years of use. The impressive grease filter is dishwasher-safe and the glass fronts are also easy to clean. Matching the ovens 200 series, they are available in the same colours: Gaggenau Anthracite, Gaggenau Metallic and Gaggenau Silver.

Type reference

AW 273, AW 271, AW 270, AW 253, AW 251, AW 250

Dimensions

Width 90 cm, 70 cm

Finishes

Glass front in Gaggenau Anthracite, Gaggenau Metallic and Gaggenau Silver



The angled wall-mounted hood

Both ventilation options provide the private chef with greater headroom. Their glass fronts are not simply visually appealing, they conceal highly engineered motors and filters capable of removing odours and vapours from the atmosphere. They achieve this quietly, in all three power levels and even in the intensive mode. The hood can be controlled from the cooktop or, should the private chef wish to fully focus on the cooking rather than the steam, an automatic function can be chosen. In this setting, sensors within the hood determine the odour and vapour in the air and adjust the power levels accordingly.

Each ventilation unit offers dimmable worktop illumination as well as a choice of ambient lighting hues: Gaggenau Cool White, Neutral White, Warm White or Orange.

The angled wall-mounted hood AW 253/251/250 is a strong design statement. Working in combination with the ovens and cooktops 200 series, it offers efficient ventilation and aesthetic continuity.

The vertical wall-mounted hood AW 273/271/270 unobtrusively complements the 200 series kitchen. It blends with its surroundings, quietly clearing the air.



The vertical wall-mounted hood

For further information refer to the publication 'The models and dimensions' or www.gaggenau.com.



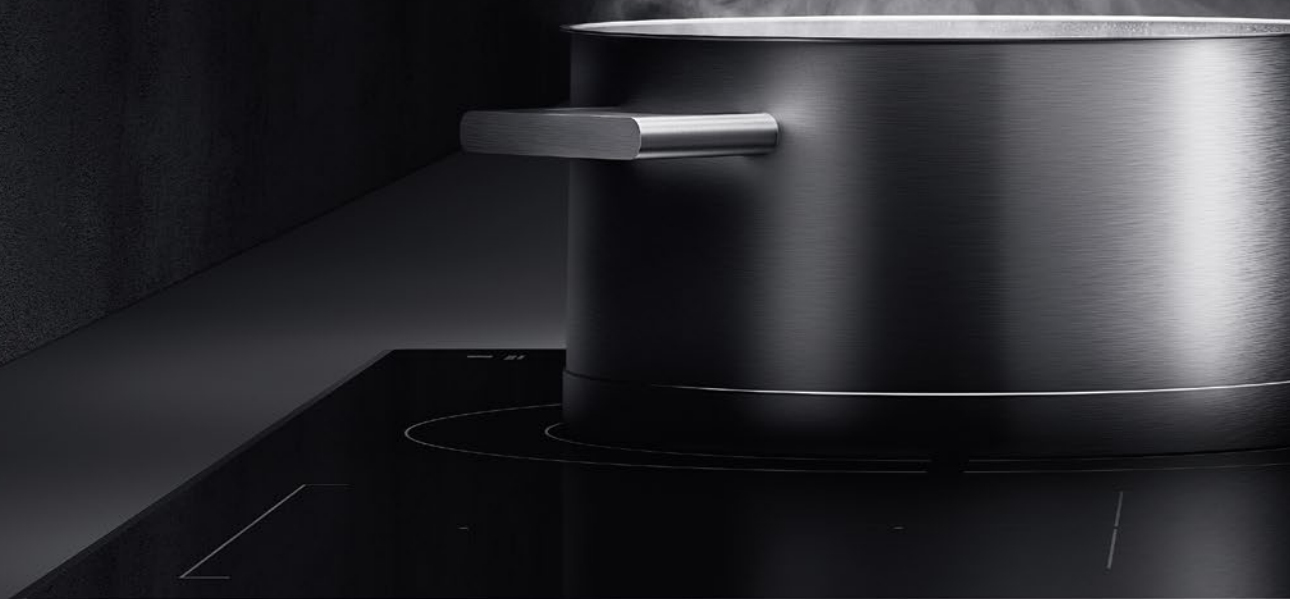
The ventilation 200 series

The ventilation 200 series offers the private chef an efficient set of options. From the downdraft at counter level to wall-mounted and island hoods. Integrated ceiling ventilation, invisible canopy extractors and flat kitchen hoods hidden within kitchen units. All these ventilation units offer a host of considered benefits.

Each provide high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable grease filters are dishwasher-safe as well as utterly effective. They can also be manually controlled or function on automatic, self-adjusting the fan speed depending upon the fumes it detects. Their quiet power impresses.

The flex induction cooktops with downdraft ventilation

The cooktops 400 series



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The flex induction cooktops with downdraft ventilation

The flex induction cooktop with downdraft ventilation is installed frameless and flush. The cooktop appears as a continuation of the countertop, seamlessly blending with the perfect surface. Even the solid stainless steel control knobs are set onto the vertical surface below.

The intuitive white and orange user interface, flex function and integrated downdraft ventilation provide the private chef with total control and a wide variety of cooking options. All without any compromise of the aesthetic vision.

Type reference

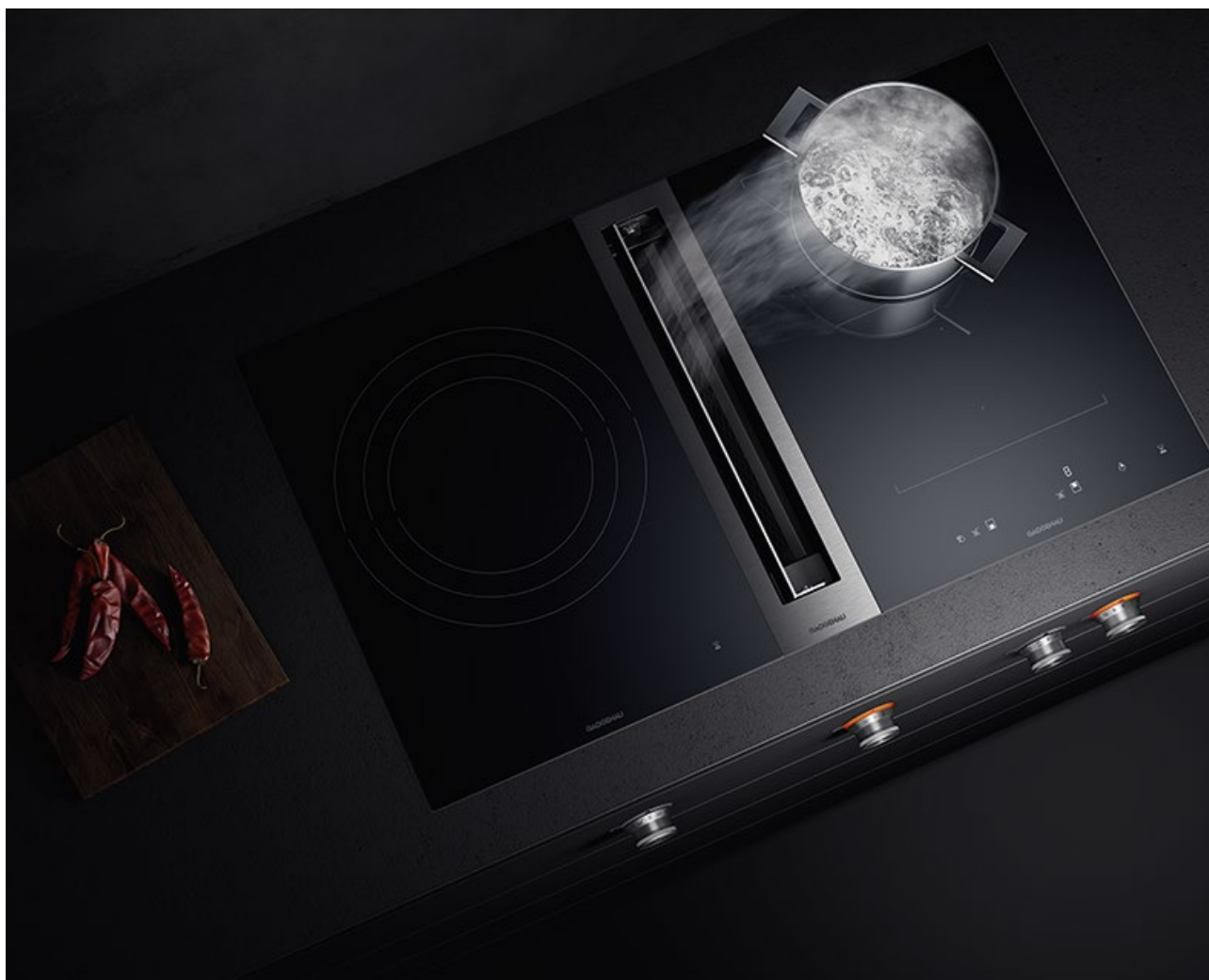
CVL 420, CVL 410

Dimensions

Width 88 cm

Finishes

Frameless for flush mounting



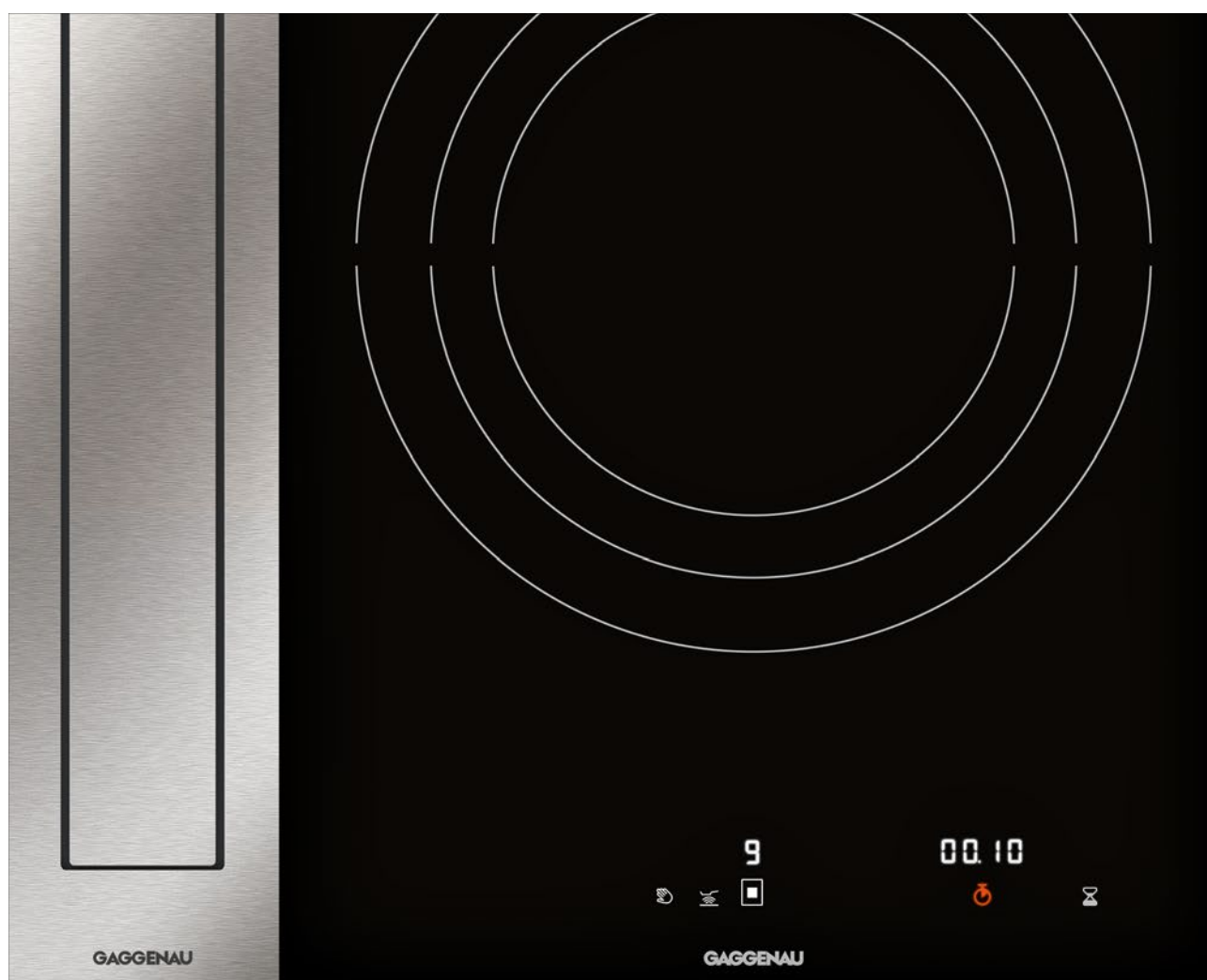
The flex induction cooktops with downdraft ventilation

The flex induction cooktops with downdraft ventilation

The cooktop is available in two configurations: either two flex cooking areas or one flex induction and one wok induction area.

The cooktop's flexibility enables the use of cookware in a variety of shapes and sizes, with a diameter of up to 32 cm. Pots and pans can be placed anywhere within the zones and heated in a matter of moments using the booster function. The ring zone has three sizes and is able to accommodate woks and large pans up to 32 cm.

The downdraft ventilation, available in air recirculation or air extraction mode, offers three power levels and one intensive mode. Activating the run-on function enables the ventilation to continue for six minutes before it switches itself off. An energy efficient (class A+), powerful and quieter motor works in tandem with airflow ducting to ensure minimal noise and efficient use of space. 85 per cent of odours are removed during air recirculation due to the combination of this powerful motor and the activated charcoal filters.



Downdraft ventilation and wok induction area



Stainless steel control knobs

Stainless steel control knobs

Illuminated when in use, the cooktop's control knobs offer 12 electronically controlled power levels as well as a boost function. The downdraft ventilation control knob can be set to any of three settings or an intensive option.

The control concept

A display with a clean design in white and orange, only indicates the functions that can be used, ensuring intuitive operation.

The flex function

Within the confines of a finite kitchen space, the flex induction opens up the chef's options. The various cooking zones can be used as are, or two zones can be merged into one. This provides the private chef with a larger cooking zone, perfect for the addition of the Teppan Yaki or griddle plate accessories.

The wok function

The 32 cm cooking zone with booster function not only enables the use of a wok, with the wok ring accessory, but also accommodates large and small pans.

The frying sensor function

The private chef can choose from any one of five preset heat settings and the sensor will ensure that temperature is maintained. This keeps oil from becoming too hot and enables gentle, healthier frying.

The accessories

To fully utilise the benefits of the flex induction system, the private chef should consider the addition of these accessories. Not only will they complement the 400 series design aesthetic, they have been created specifically to work with the Gaggenau flex induction system.

The frying sensor pan
GP 900



Having chosen one of five preset temperature levels, the private chef can rest assured that the sensor will precisely maintain the desired temperature. There are four sizes of pan, ranging from 15 cm to 28 cm diameter.

The Teppan Yaki
CA 051



The Teppan Yaki is made specifically for the flex induction cooktop. A multi-ply material ensures direct heat transference and durability.

The griddle plate
CA 052



The cast aluminium griddle plate is a non-stick surface with intense searing abilities.

The Wok pan
WP 400



The round bottomed wok of multi-ply material allows for authentic Asian cooking on an induction, when used in conjunction with the wok ring.

The Wok ring
WZ 400



Utilising the wok ring transforms the round cooking area of the induction cooktop into a wok zone.

The difference is Gaggenau.

For further information

- ▶ Models & Dimensions
- ▶ www.gaggenau.com

The difference is Gaggenau.

The EB 333

The rebirth of an icon



The EB 333

In 1986 the original EB 300 was a revelation to Europe. A personal project of Georg von Blanquet, owner of Gaggenau and passionate private chef, this enigmatic, brilliant and cavernous oven was inspired by the substantial American range cookers. Expanded to a revolutionary 90 cm width, the oven was a design statement that transformed the kitchen and became an almost instant icon and favourite of private chefs.

Such was its avant-garde design that little was changed over the next three decades.

Type reference
EB 333

Dimensions
Width 90 cm
Height 48 cm

Finishes
Stainless steel



Black rotary knobs.

To coincide with our 333rd year, a thorough, yet respectful redesign was initiated. The result is the EB 333, an accentuation of what makes this oven so distinctive. The famously substantial door becomes even greater: in the tradition of uncompromising materials and craftsmanship, it is covered with a single solid piece of 3 mm stainless steel. The horizontal lines of the ventilation underline the purist aesthetic.

As heavy as the door of a Smart car, it is perfectly engineered to feel reassuringly weighty, yet effortlessly manageable. With a deft, soft, self-close mechanism and improved A energy rating, the impressive oven has become both effortless and virtuous.

Needless to say, the protruding front and the blue enamel remain, its soul is preserved.

The black rotary knobs are a special accessory. Part of the latest TFT touch display, they allow intuitive, precise heat management with minimal visual distraction. The addition of the latest technology ensures the oven is, as always, ahead of its time.



3 mm stainless steel front.

For further information refer to the publication “The models and dimensions” or www.gaggenau.com.

The difference is Gaggenau.



The fully automatic espresso machine
The ovens 400 and 200 series



The fully automatic espresso machine 400 and 200 series

The fully automatic espresso machine tailors the connoisseurs' coffee to their unique taste. Up to eight personalised configurations can be programmed, serving up the perfect coffee in seconds. Whether brewing one cup or two at a time, the new lighting concept puts the coffee in the spotlight. This is the machine for the exacting coffee drinker wishing to complete the design aesthetic of the Gaggenau kitchen.

Type reference
CM 470, CM 450
CMP 270, CMP 250

Dimensions
Width 60 cm

Finishes
Stainless steel-backed full glass door
Full glass door in Gaggenau Anthracite,
Gaggenau Metallic or Gaggenau Silver



The ovens 200 series



The ovens 400 series



The fully automatic espresso machine 400 and 200 series differ in two key aspects. The 400 series has a stainless steel-backed glass door with automatic door opening. The 200 series offers cushioned closing doors in three colours: Gaggenau Anthracite, Gaggenau Metallic and Gaggenau Silver.

Bean, milk and water levels are closely monitored and communicated. Even though refilling is easy, choosing the fixed inlet and outlet water connection over the water tank solution removes not only the need to refill the water tank but also to empty the drip tray.

Purity of the coffee experience is paramount. To ensure that new beans are not contaminated with older grinds, the empty grinding function cleans the machine's ceramic grinders from all coffee residues. Additionally, the milk system is automatically steam-cleaned after each use, guaranteeing pure results for milk-based drinks.

With the fully automatic espresso machine, Gaggenau highlights both its attention to detail and its commitment to coffee culture.

Personalisation function

For further information refer to the publication "The models and dimensions" or www.gaggenau.com.



The ovens 200 series



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09G11EB0054



The vacuuming drawer
The ovens 200 series

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The vacuuming drawer 200 series

In a space no bigger than a warming drawer, installed under the worktop or flush in a wall unit, hides an ingenious appliance, the vacuuming drawer 200 series. Push-to-open the handleless surface and the eight litre stainless steel cavity is revealed, ready to remove the air and seal the precious ingredients.

The creative private chef is now able to marinate faster, extend the freshness of meats, fish and vegetables, and even vacuum-seal jars of jams or chutneys.

Type reference
DVP 221

Dimensions
Width 60 cm
Height 14 cm

Finishes
Glass front in Gaggenau Anthracite,
Gaggenau Metallic and Gaggenau Silver



Within the raised vacuuming platform is an array of adaptors for vacuuming bottles and external containers.

The vacuuming drawer offers three levels of oxygen extraction and heat-sealing to deal with varying sizes of ingredients and thickness of bags. For larger sized containers and liquid filled jars there is a facility to vacuum seal outside the drawer. Upon completion, all signs of preserving and marinating slide effortlessly and invisibly back into the wall unit.

A raised vacuuming platform, two sizes of bags, adaptors and plugs for bottles as well as adaptors for vacuuming external containers are all included. This is everything that is required to protect ingredients from the ravages of time, in a perfect 60 cm by 14 cm drawer.

The stainless steel cavity can accommodate both bags and jars.

For further information refer to the publication "The models and dimensions" or www.gaggenau.com

The ovens 200 series

The 200 series offers professional results in a private setting. The 60 cm wide, flush fitting oven can be coupled with a fully automatic espresso machine, combi-steam oven and warming or vacuuming drawer. Positioned vertically or horizontally, this elegant series comes in three finishes, installs flush to the wall surface, fitting discreetly into any interior. And for those requiring a more traditional formation, the oven can be positioned under the worktop.



Cooling

The Vario cooling 400 series



GAGGENAU



Cooling, that makes a statement.

The Vario cooling 400 series can be finished in the same material as the rest of your kitchen furniture or as a single sheet of stainless steel; with or without a handle. Wine cabinets are offered with glass doors framed in either the kitchen's furniture material or in stainless steel as a special accessory. Assisted opening effortlessly reveals an uncluttered stainless steel interior with dark anthracite aluminium elements and clear glass shelving illuminated by warm white, glare-free LEDs.

Personal preferences can be programmed into the intuitive TFT touch display. The placement of the shelving and solid anthracite aluminium door racks can also be personalised, being easily adjusted using the flexible, near-invisible, rail system. This allows side by side installations to mirror shelving arrangements and present aligned shelves and door racks to the viewer.

Refrigerators house one fresh cooling drawer whose temperature is adjustable down to 0° and another drawer where the humidity is controllable.

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Fridge-freezers



Type reference

RY 492

Niche dimensions

Width 91.4 cm, Height 213.4 cm

Finishes

With or without handles.
Stainless steel as a special
accessory or to be finished in
kitchen furniture material

Net volume

518 l

Energy efficiency

A++ | at a range of energy
efficiency classes from A+++
to D



Type reference

RB 492

Niche dimensions

Width 91.4 cm, Height 213.4 cm

Finishes

With or without handles.
Stainless steel as a special
accessory or to be finished in
kitchen furniture material

Net volume

521 l

Energy efficiency

A++ | at a range of energy
efficiency classes from A+++
to D



Type reference

RB 472

Niche dimensions

Width 76.2 cm, Height 213.4 cm

Finishes

With or without handles.
Stainless steel as a special
accessory or to be finished in
kitchen furniture material

Net volume

418 l

Energy efficiency

A++ | at a range of energy
efficiency classes from A+++
to D

Refrigerators



Type reference

RC 492

Niche dimensions

Width 91.4 cm, Height 213.4 cm

Finishes

With or without handles.
Stainless steel as a special accessory or to be finished in kitchen furniture material

Net volume

567 l

Energy efficiency

A++ | at a range of energy efficiency classes from A+++ to D



Type reference

RC 472

Niche dimensions

Width 76.2 cm, Height 213.4 cm

Finishes

With or without handles.
Stainless steel as a special accessory or to be finished in kitchen furniture material

Net volume

463 l

Energy efficiency

A++ | at a range of energy efficiency classes from A+++ to D



Type reference

RC 462

Niche dimensions

Width 61 cm, Height 213.4 cm

Finishes

With or without handles.
Stainless steel as a special accessory or to be finished in kitchen furniture material

Net volume

356 l

Energy efficiency

A++ | at a range of energy efficiency classes from A+++ to D

Freezers



Type reference
RF 471

Niche dimensions
Width 76.2 cm, Height 213.4 cm

Finishes
With or without handles.
Stainless steel as a special
accessory or to be finished in
kitchen furniture material

Net volume
429 l

Energy efficiency
A++ | at a range of energy
efficiency classes from A+++
to D



Type reference
RF 461

Niche dimensions
Width 61 cm, Height 213.4 cm

Finishes
With or without handles.
Stainless steel as a special
accessory or to be finished in
kitchen furniture material

Net volume
328 l

Energy efficiency
A++ | at a range of energy
efficiency classes from A+++
to D



Type reference
RF 411

Niche dimensions
Width 45.7 cm, Height 213.4 cm

Finishes
With or without handles.
Stainless steel as a special
accessory or to be finished in
kitchen furniture material

Net volume
226 l

Energy efficiency
A++ | at a range of energy
efficiency classes from A+++
to D

Freezers (continued)



Type reference

RF 463

Niche dimensions

Width 61 cm, Height 213.4 cm

Finishes

With or without handles.

Stainless steel as a special accessory or to be finished in kitchen furniture material.

Choice of door opening, left or right

Net volume

300 l

Energy efficiency

A+ | at a range of energy efficiency classes from A+++ to D



GAGGENAU

Wine climate cabinets

The perfect way to preserve, protect and, should you choose glass doors, present your collection. A choice of five glare-free lighting scenarios can be chosen using the TFT touch display which also controls up to three independent climate zones.

An interior of stainless steel with fully extendable, oak and anthracite aluminium bottle trays, keep the precious contents safe. Further safeguards are provided by the cabinets' low vibration, humidity regulation and activated charcoal air filter.

Wine climate cabinets



Type reference

RW 466

Niche dimensions

Width 61 cm, Height 213.4 cm

Finishes

With or without handles.
Solid or framed glass door in stainless steel as a special accessory or to be finished in kitchen furniture material

Capacity

99 bottles

Energy efficiency

A | at a range of energy efficiency classes from A+++ to G



Type reference

RW 414

Niche dimensions

Width 45.7 cm, Height 213.4 cm

Finishes

With or without handles.
Solid or framed glass door in stainless steel as a special accessory or to be finished in kitchen furniture material

Capacity

70 bottles

Energy efficiency

A | at a range of energy efficiency classes from A+++ to G

The extraordinary, becomes connected.

Gaggenau and Home Connect*



The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, order accessories from the eShop, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home management systems ensures the kitchen remains the heart of the digital home. The private chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking the remaining time of the oven.

- Connect:
Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access:
Purchase accessories via eShop, download user manuals and utilise our partnering network.
- Integration:
Compatible with different home management systems.

This is just the start, explore the possibilities at home-connect.com.

*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.

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

The difference is Gaggenau.

For further information

- ▶ Models & Dimensions
- ▶ www.gaggenau.com

Wine climate cabinets

Cooling 200 series



GAGGENAU

Wine climate cabinets

The wine climate cabinets are the perfect environment to store and present a wine collection. Fully integrated into the kitchen, the frame of the glass front can be made of the kitchen furniture material, to blend perfectly with its environment.

Within this inviting cabinet are two separate, electronically regulated, climate zones: the collector is able to choose between 5 °C and 20 °C for each zone. Precise control is facilitated by a digital display and responsive touch keys.

The interior is illuminated by two lighting strips, delivering a warm white LED glow while the dimmable presentation light serves to highlight your preferred bottles.



Wine climate cabinets

Fitting perfectly within the standard 178 cm niche, the new RW 282 offers an impressive space, able to accommodate a collection of 80 bottles.

Within each cabinet, solid untreated beech wood and aluminium bottle trays as well as an activated carbon filter keep the environment free from contaminating odours. Humidity is strictly regulated, the wine is shielded from vibrations and both cabinets achieve an A class energy efficiency rating.

Type reference

RW 282/ RW 222

Niche dimensions

178 cm/ 123 cm height

Finishes

Kitchen furniture front

Capacity

80 bottles/ 48 bottles



RW 282

Energy efficiency class A

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



RW 222

Energy efficiency class A

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

The difference is Gaggenau.

For further information

- ▶ Models & Dimensions
- ▶ www.gaggenau.com

The difference is Gaggenau.

The dishwasher
The dishwasher 400 series



The dishwasher 400 series

The handleless dishwasher 400 series blends perfectly and seamlessly into any kitchen. Once opened with a gentle nudge, it is a different story. The latest innovation, a world-first, is the soft glowing back-light, providing a perfectly illuminated interior of the dishwasher.

A flexible basket system, smooth running rails, holder for long-stemmed glasses and a gastronorm inserts all ensure that fragile items fit securely and are cleaned perfectly.

Type reference
DF 481, DF 480

Dimensions
Width 60 cm
Height 81.5 cm, 86.5 cm



Control

The dishwasher 400 series is both simple to use and highly adjustable. The TFT display enables clear communication while the control panel provides intuitive control of eight programmes. These programmes can be further adjusted by utilising six options such as Intensive, Half Load or Extra Dry.

Performance

The highest possible A+++ energy rating is achieved, in part, by the use of Zeolite, a mineral that releases warm, humid air during the washing cycle and absorbs moisture and releases heat during the drying phase. This improves drying performance and saves energy, even for the short wash cycle of under an hour.

Protection

The dishwasher cares for your porcelain and glass as much as the environment. The sensor controlled programmes, cushioned closing of the baskets, folding racks and spines all protect delicate items by creating a secure yet easily accessible environment. At a barely perceptible 43 dB, it is also gentle on your ears.

Flexibility

The dishwasher 400 series can be 81.5 cm or 86.5 cm tall with flexible hinges to allow it to sit comfortably with longer furniture fronts, narrow plinths and wall cabinets. Alternatively, if you do not require flexible hinges, the remaining time of the wash cycle will be projected onto your floor. This is dishwashing at its most considered.