

The range
2017



GAGGENAU



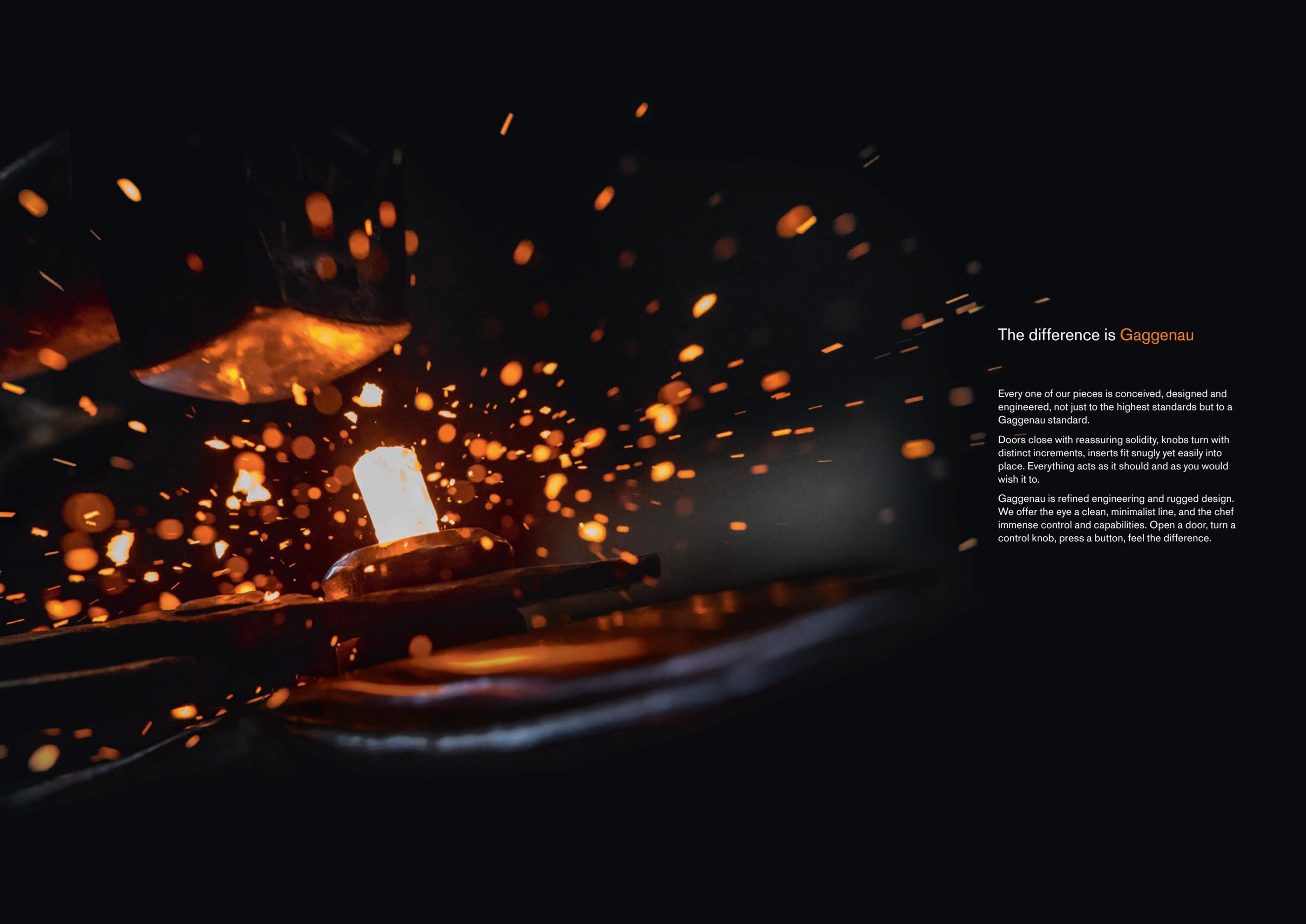
What began in 1683 on the edge
of the Black Forest, continues...

1683

A misty forest landscape with a large number 3 overlaid on the left side. The scene is a dense forest of evergreen trees, partially obscured by a thick layer of mist or fog that hangs between the trees and over the hills. The lighting is soft and diffused, creating a serene and atmospheric mood. The large number 3 is positioned on the left side of the image, partially overlapping the forest and mist.

333 years of innovation, quality and skill have seen us emerge through the vagaries of history, some of which we shaped: we influenced the built-in kitchen, brought the combi-steam oven into the home and are now pioneering a wash cycle for it. These are all breakthroughs that determined the future. We do not await tomorrow, we have already made it.

The difference is going to be amazing. And 333 years in the making.



The difference is **Gaggenau**

Every one of our pieces is conceived, designed and engineered, not just to the highest standards but to a Gaggenau standard.

Doors close with reassuring solidity, knobs turn with distinct increments, inserts fit snugly yet easily into place. Everything acts as it should and as you would wish it to.

Gaggenau is refined engineering and rugged design. We offer the eye a clean, minimalist line, and the chef immense control and capabilities. Open a door, turn a control knob, press a button, feel the difference.



Baking	6
The EB 333	8
The ovens 400 series	10
The ovens 200 series	18
Overview of baking and accessories	
Cooking	28
The Vario cooktops 400 series	30
The cooktops 400 series	36
The Vario cooktops 200 series	40
The cooktops 200 series	44
Overview of cooking and accessories	
Ventilation	52
The ventilation 400 series	54
The ventilation 200 series	60
Overview of ventilation and accessories	
Cooling	70
The Vario cooling 400 series	72
The wine climate cabinets	76
The Vario cooling 200 series	80
The cooling 200 series	84
Overview of cooling and accessories	
Dishwashing	90
The dishwashers 400 series	92
The dishwashers 200 series	96
Overview of dishwashing and accessories	
Global showrooms	106

Glass composites, waiting for their chance to become our distinctive blue enamel.



Baking

What the professional chef comes home to.

Each of our ovens will satisfy the most demanding of private chefs, with reassuring professional touches at every turn. As with honey still in the comb, there is the promise of a truly authentic culinary experience. Each chef wishes to express themselves a little differently: seasoning, timing, temperature, every recipe is personalised. What is required from us is excellent performance, lifelong quality and bold designs.

These individual tastes are catered for with the iconic EB 333, the expansive ovens 400 series and the flush ovens 200 series.

Each series offers a multitude of striking and intuitive configurations. A combi-steam and classic oven, stacked double, offer immense volume and better flexibility. Add our vacuuming drawer to that combination and sous-vide cooking will become a natural part of your culinary repertoire. Alternatively, a single oven, arranged side-by-side with a fully automatic espresso machine and combi-steam oven or combi-microwave oven, will provide even greater amplitude.

You may also appreciate our warming drawer. Indulge in warming through your ten piece dinner set or simply keep foods warm as you coordinate your creations.

This range makes a statement: promising culinary connoisseurs professional results in a private setting.



The EB 333

Newly redesigned and updated after 30 years of minor, deferential adjustments, the soul of this culinary icon has now been boldly strengthened. Still almost entirely built by hand, its front door panel is fashioned from a single piece of 3 mm stainless steel and stretches across the full, impressive 90 cm width. Cantilevered hinges and a cushioned open and closing system effortlessly manoeuvre the door's substantial 20 kg of weight.

Technical improvements have resulted in an A energy efficiency classification and the welcome addition of the TFT touch display, whose stainless steel knobs are also available in black as a special accessory. Being our statement oven, this is a worthy celebration of the oven's 30th and our 333rd year.



The ovens 400 series

Driven by principles within the professional kitchen, inspired by the needs and experiences of the professional chef, we have introduced the same senses and standards into the private home with our ovens 400 series.

The bold lines of solid stainless steel and glass, standing proud of their background are unmistakable and unmistakably Gaggenau. Intriguingly free of any handles, doors are opened by a simple touch of the display. This is an oven that confidently sets the tone of the kitchen. When stacked, the control panels bridge two options, the combi-steam oven or combi-microwave oven twinned with an oven or a fully automatic espresso machine may be preferred. This choice can then be accompanied by either a warming drawer or a vacuuming drawer, designed with various intentions, including sous-vide preparation.

Freedom to bake, braise, grill and steam, for any master of the kitchen, can be a messy process and leaves its mark on an oven. With our unique water and pyrolytic self-cleaning system we ensure such masterpieces are subsequently cleaned up afterwards.

For the private chef with expansive ideas, the oven's 60 cm width can be enlarged to a magnificent 76 cm. Either size is distinctive in striking stainless steel backed glass.



A range of three, in a side-by-side format, the combi-microwave oven and combi-steam oven separated by the craved-for integrated espresso machine is simply one impressive trio combination among many.

Rotary knobs and TFT touch display are both indicative of the Gaggeneau way of doing things. Superbly crafted and reassuringly weighty, our rotary knobs provide the ideal amount of resistance for quick and precise adjustments of primary functions. The chef then uses the TFT touch display to access the secondary functions of any given programme.

The fully automatic espresso machine enables you to create your bespoke coffee alongside the individual preferences of your guest, instantly and with a minimum of effort. Up to eight personalised settings can be stored. Meanwhile, the fixed inlet and outlet water connection removes the need to concern yourself with filling the water tank or emptying the drip tray. Should you prefer to have a tank, the water level is monitored automatically, alongside that of the milk and coffee bean dispensers.



The **combi-steam oven** when there is the desire to steam, braise, bake, cook, grill, gratinate, regenerate, extract juice or sous-vide, this is the instrument you turn to. And having done all that it even washes itself.

We introduced the combi-steam oven to the private kitchen over 15 years ago. Since then we have been continually refining it.

Ultra-precise finessing of the temperature, five humidity levels and the new addition of a vacuuming drawer will encourage a mastery of cooking.

The automatic self-cleaning system of the combi-steam oven is an innovation that you will wonder how you ever lived without. It washes the interior of the combi-steam oven using its fixed inlet water supply and a cleaning cartridge. Simple, hygienic and effortless. Available in stainless steel-backed glass with a removable water tank or fixed inlet connected to the mains water supply.

The **vacuuming drawer** is designed for an assortment of preparations, enabling quick and convenient sealing of fish, meat, vegetables and fruit not just for sous-vide cooking but also for marinating and extended storage. It is less a question of when would you use it and more a question of when would you not?

The **Gastronorm inserts** allow for a seamless journey of food through the kitchen. Storage, refrigeration, preparation, cooking, baking and even serving can all be achieved within this versatile system. Available in stainless steel or non-stick coated, perforated or unperforated, with and without covers, the inserts are designed to fit into key Gaggenau products, which makes it a truly professional statement.



The vacuuming drawer



The roaster



Sleek and handleless, this series is not only beautiful, but also intelligent.

The oven being top of its class. Flaunting up to 17 cooking programmes and an extensive range of features including a rotisserie spit, core temperature probe, the option of a baking stone and pyrolytic self-cleaning all at the touch of a button.

The core temperature probe ensures that you know the all-important temperature inside your meat, fish, pastries and pies. An intuitive concept that communicates through the TFT touch display, providing accuracy and control.

The baking stone is another example that epitomises the ovens 400 series' inability to compromise. Hand finished, with its own removable heating element able to raise it to a mighty 300 °C, this bakes pizzas, tarte flambée and the humble loaf as perfectly as a professional brick oven.

The warming drawer helps coordinate creations. You will appreciate the ability to defrost as well as keep food warm and even slow cook. Alternatively you might simply require the ultimate indulgence of a coffee cup warmer.



The core temperature probe



The baking stone



The warming drawer



The ovens 200 series

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

Perfect in any side-by-side arrangement, your choice of products is only restricted by one thing: the extent of your wall. Together the range provides limitless cooking methods from braising, steaming to your normal baking options, with the combi-microwave adding flexible convenience. The fully automatic espresso machine completes the lineal aesthetics, providing personalised coffee, delivered on demand.

This is a series that draws the attention of the design aficionado as well as the culinary connoisseur.



Sitting flush to the surface, the range offers immense capability and functionality and it does so in a seamless subdued style. It boasts ovens, combi-steam ovens, steam ovens, microwave ovens, combi-microwave ovens, fully automatic espresso machine, warming drawers and vacuuming drawers, all attainable in the Gaggenau colours Anthracite, Metallic or Silver.

The ovens' door handles match those of our fridges, connecting your pieces and unifying the room. Our crafted solid stainless steel rotary knobs are another distinctly Gaggenau element, providing primary control while the secondary functions are located on the TFT touch display.

The oven is the clever all-rounder of the series, neatly fitting under the worktop or in a high cabinet. Equipped with an electronic temperature control, it performs a multitude of baking methods and defies stubborn stains through a pyrolytic system, which you then simply wipe free.

The baking stone transforms the oven, awarding you the capability to produce baked delicacies as if they emerged from a traditional brick wood oven.

The combi-steam oven not only performs to meet every ideal of cuisine, it also uniquely uses its own integrated water supply. Whether you want to steam, bake, braise, regenerate or extract juice, this desirable 60 cm wide oven enhances your kitchen as well as your taste.



The Gaggenau Anthracite



The Gaggenau Metallic

The ovens 400 series



Oven

BO 480/481
 Width 76 cm
 Pyrolytic system
 17 heating methods
 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
 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
 Core temperature probe and 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



Double oven

BX 480/481
 Width 76 cm
 Pyrolytic system
 17 heating methods
 Core temperature probe, rotisserie spit and baking stone function
 Net volume 2 x 110 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
 Core temperature probe
 Net volume 44 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
 Core temperature probe
 Net volume 44 l



Combi-steam oven

BS 450/451/454/455
 Width 60 cm
 Removable 1.3 l water tank
 Hot air combinable with humidity levels
 Core temperature probe
 Net volume 42 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 450/470
 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
 Width 60 cm, height 14 cm
 3 levels each for vacuuming inside and outside the chamber
 Maximum load 10 kg
 Net volume 8 l

Regardless of personal preference you can gorge yourself on choice. Whether it is the Gastronorm system, which provides effortless engineering at every stage of your culinary adventure and ensures stress-free food preparation, storage, cooking or regeneration. Or the single or combined combi-microwave oven, which unites conventional cooking, microwave and grilling. You can be assured capability meets potential equals inspired.

The fully automatic espresso machine allows you to store eight personalised beverages and brew two cups simultaneously. While the monitoring of bean and milk levels is a standard, you have two options when it comes to your appliance's water supply: a water tank with integrated water level monitoring or alternatively, a fixed inlet and outlet water connection, which completely frees you from refilling the water tank or emptying the drip tray.

The warming drawer heats plates for 6 to 12 guests to the perfect temperature, but is capable of so much more: defrosting, browning, raising pastry, warming and even slow cooking.

The vacuuming drawer allows the private chef to marinate quicker, preserve the freshness of meats, fish and vegetables longer, and seal jam and chutney jars. All this ability sits behind a handleless push-to-open surface no larger than a warming drawer.



The vacuuming drawer

The EB 333



Oven

EB 333

Width 90 cm
 Pyrolytic system
 17 heating methods
 Core temperature probe and
 baking stone function
 Net volume 83 l

The 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



Gastronorm insert small

Non-stick, GN 1/3
 Perforated/Unperforated



Gastronorm insert large

Non-stick, GN 2/3
 Perforated/Unperforated



Gastronorm roaster

Cast aluminium, GN 2/3
 Height 165 mm, non-stick



Gastronorm insert small

Stainless steel, GN 1/3
 Perforated/Unperforated



Gastronorm insert large

Stainless steel, GN 2/3
 Perforated/Unperforated



Gastronorm lid small

Stainless steel, GN 1/3



Gastronorm lid large

Stainless steel, GN 2/3



Handle bar

Stainless steel

The ovens 200 series



Oven

BOP 250/251

Width 60 cm
 Pyrolytic system
 13 heating methods
 Core temperature probe
 and baking stone function
 Net volume 76 l



Oven

BOP 240/241

Width 60 cm
 Catalytic coating
 13 heating methods
 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 250/251

Width 60 cm
 Removable 1.3 l water tank
 Hot air combinable with
 humidity levels
 Core temperature probe
 Net volume 42 l



Steam oven

BSP 220/221

Width 60 cm
 Removable 1.3 l water tank
 Steaming without pressure
 Net volume 45 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 250/270

Width 60 cm
 Beverages can be personalised
 and memorised

Design options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



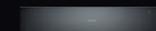
Gaggenau Metallic



Gaggenau Silver

■ Also available with controls at the top

All 400 and 200 series appliances are available as left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.



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 each for vacuuming
 inside and outside the chamber
 Maximum load 10 kg
 Net volume 8 l



Cooking

Give yourself the ingredients for greatness.

The two Vario cooktops series provide the aspiring chef with a variety of unique specialised appliances to make any home kitchen exceptional. As Himalayan salt proves, every culinary element should please both the palate as well as the eye. Made from solid stainless steel, each range presents a seamlessly connected and modular cooktop system. All crafted to fit freely but perfectly together.

For those who simply cannot imagine cooking on anything but gas, we have the latest technology that simmers on the quietest of flame and performs loudly under a wok burner. Alongside gas are induction cooktops and the classic glass ceramic cooktops as well as special appliances such as the electric grill, steamer, Teppan Yaki and deep fryer. All accompanied by effortless and clever ventilation elements.

Both the expansive, flush- or surface-mounted, professional Vario cooktops 400 series or the compact, surface-mounted Vario cooktops 200 series will transform the cooking space.



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 and gentle simmering, they also come in a wide variety of sizes as well as formats, from set cooking zones to full surface usage to wok attachments, anything 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.



Everything out-performs its intended use, with finesse. It pleases the eye as much as the hand.

The rotary knob is an instrument of precision, mounted on the front of the counter as in professional kitchens. Superbly crafted and reassuringly weighty in solid stainless steel, it subtly illuminates in use. This is intuitive control at its finest.

Surface or flush mounting in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. It is simply a matter of taste.

The flex induction cooktops extend from a 38 cm single wok option through to 90 cm, offering five cooking zones and adjustable heating areas. Two individual cooking zones can be combined together to form a larger area that can be controlled as one. And for those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.

The deep fryer and the steamer offer dedicated cooking within a stainless steel oval. The fryer is ideal for everything from tempura to the ubiquitous chip, while the steamer can turn its hand to blanching, juice extracting, cooking, regenerating and stock or wine reduction. Inserts even allow for the segregation of different foods in the same steamer, so vitamin-rich virtuous vegetables remain uncontaminated by the velvety white wine sauce, for now.



The solid stainless steel rotary knobs



Surface or flush mounting



The **Teppan Yaki and grill** offer two very different types of direct heat. Both have two cooking zones, enabling simultaneous heating and warming on a single surface. Alternatively, roast and grill together by replacing one half of the grill with a roasting pan.

The **downdraft ventilation** seemingly defies physics. It draws the heat, steam and vapours down, at source, before they pervade the atmosphere. Up to two minimalist downdraft ventilations can be controlled with an exquisite control knob. The fans are quiet, being sited within the kitchen unit at floor level, while the space-saving ducting does not impinge upon the use of the cupboards below. You will not even know it is there, until you need it.

The **gas burners** place up to 6,000 watts of raw power at your disposal. Fully precise electronic flames automatically re-ignite if ever they are blown out. The single wok or paella burner is all consuming with several flame rings or you can push the boundaries, all the way up to five brass burners.

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



The table ventilation



The cooktops 400 series

We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This full surface induction cooktop is 80 cm of unlimited creative space, enabling impulsive pan placement. The entire area is your cooking zone – wherever you position the pan, that is where it will cook. Move the pan to make room for others and it remembers the setting and reapplies it to the pan wherever you set it back down.

This is an enormous blank canvas on which you are given free reign to create your masterpieces. The TFT touch display control panel will be familiar to anyone with a smart phone as it offers scrolling power level regulation alongside the usual timing information and available cooking functions.



The CG 492 stretches out for a metre, flush to the surface and can even be welded into a stainless steel worktop. A large central wok or paella burner is surrounded by both high power and standard burners, each capable of automatic re-ignition should you be afflicted by unexpected crosswinds. Beneath cast iron supports lie five brass burners featuring full electronic gas valves that offer precise and reproducible power regulation. With up to 18,000 watts of heat, this is as powerful as it looks.

The Vario cooktops 200 series



Where counter space is at a premium, we offer a more compact interconnecting system with controls incorporated into the cooktop. Ranging in scale from 28 cm to 70 cm, this is a very cohesive series, fusing state-of-the-art performance with intelligent design. So while the area may be limited, culinary ambitions need not.

Sitting comfortably alongside the gas, induction and glass ceramic cooktops are the more specialised options such as the grill, deep fryer, Teppan Yaki and steamer. Matching downdraft ventilation completes the harmonious picture framed in brushed stainless steel control panels.



The range of options extends far beyond the capacity of most kitchens, allowing the chef to mix and match and creating a very personalised display. The gas two-ring cooktop and the wok burner flanked by three brass flame rings cater for a variety of tastes, providing ample room for all guises of cookware. The steamer, induction cooktop and Teppan Yaki will inspire the healthy food adventurer within and the downdraft ventilation will ensure the kitchen remains pure as well.

The steamer offers assorted methods of preparation from fresh steam-cooking, blanching, juice extraction, cooking, regenerating as well as creating stocks and reducing wine. It can even separate two ingredients with the use of inserts, where their gentle progress can be monitored through the glass lid.

The downdraft ventilation removes steam and odours at source, recirculating or extracting the air. A quiet, minimalist, subtle answer to the perennial problem of smaller kitchens.

The induction cooktop boost function produces a burst of 50 percent more power for searing or boiling large pots of liquid, this is the induction for the impatient.

The Teppan Yaki gives the thrill of speed frying at 240 °C using the full 1,800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the cooktop for entertaining.



The control knobs



The cooktops 200 series

Each with a different character, this part of the range presents widths from 60 cm to 90 cm. Whether it is flush- or surface-mounted, gas, induction or glass ceramic – where space is limited, ambition is not.

The flex induction cooktop is for the enthusiasts who want to express themselves beyond the restrictions of a small cooking surface. It offers a number of normal sized induction zones to choose from, as you would expect. But for larger pans or its bespoke accessories, the griddle plate and Teppan Yaki, you can touch a button and merge two zones into one large one.

The professional cooking function enables you to cook like a chef, with pre-set areas of high, medium and low heat. Pans can be moved within the flex induction cooking areas and the cooktop will remember the heating level and reapply it wherever the pan settles within the heating area. And when you have finished creating, the visual elements virtually disappear into your surface.

The control concept is a Twist-Pad that simply lifts off for effortless cleaning of the surface. An ingenious interface whose simplicity belies its power. This is a cooktop designed to be both easy to use and capable of adventurous, professional cooking.



The Vario cooktops 400 series



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. Its magnetic knob is available in stainless steel or, as an accessory, in black. It is easily removed for cleaning or to accentuate the clean lines of the cooktop when not in use.

All of this flexibility is combined with automated air quality control with the integrated ventilation system. The extractor can be set to self-adjust according to the atmosphere, removing vapour and odours before they rise above the cooktop. This frees up the private chef to concentrate on the more creative aspect of cooking.



Vario induction cooktop

VI 492 ■
Width 90 cm
5 cooking zones



Vario induction cooktop

VI 482 ■
Width 80 cm
4 cooking zones



Full surface induction cooktop

CX 480 ■
Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario induction cooktop

VI 462 ■
Width 60 cm
4 cooking zones



Vario induction cooktop

VI 422 ■
Width 38 cm
2 cooking zones



Vario induction cooktop

VI 414 ■
Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring



Vario gas cooktop

VG 491 ■
Width 90 cm
5 burners
With wok burner
Full electronic power level regulation



Vario gas cooktop

VG 425 ■
Width 38 cm
2 burners
Full electronic power level regulation



Vario gas wok

VG 415 ■
Width 38 cm
1 wok burner
Full electronic power level regulation



Vario Teppan Yaki

VP 414 ■
Width 38 cm
One hardchromed metal surface
Exact temperature control



Vario electric grill

VR 414 ■
Width 38 cm
2 zones
Open cast grill, with lava stones



Vario steamer

VK 414 ■
Width 38 cm
Steam cooking on two levels
Exact temperature control



Vario deep fryer

VF 414 ■
Width 38 cm
3-zone basin
Exact temperature control



Table ventilation

AL 400 ■
Width 120/90 cm
Extendable, can be completely lowered into the worktop when not in use



Vario downdraft ventilation

VL 414 ■
Width 11 cm
Highly efficient ventilation system at the cooktop

Design options

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

The cooktops 400 series



Full surface induction cooktop

CX 480 ▲ ■
Width 80 cm
1 single large cooking surface
TFT touch display
Free positioning of cookware



Gas cooktop

CG 492
Width 100 cm
5 burners
Stainless steel control knobs
With wok burner
Full electronic power level regulation

The cooktops 200 series



Flex induction cooktop

CI 292 ▲ ■
Width 90 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 283 ▲ ■
Width 80 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 282 ▲ ■
Width 80 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 272 ▲ ■
Width 70 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 290 ■
Width 90 cm
3 cooking zones
Twist-Pad control



Flex induction cooktop

CI 262 ▲ ■
Width 60 cm
4 cooking zones
Twist-Pad control



Induction cooktop

CI 261 ■
Width 60 cm
4 cooking zones
Sensor control



Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■
Width 80 cm
4 cooking zones
Twist-Pad control



Glass ceramic cooktop

CE 291 ▲ ■
Width 90 cm
5 cooking zones
Sensor control



Glass ceramic cooktop

CE 261 ■
Width 60 cm
4 cooking zones
Sensor control



Gas cooktop

CG 291
Width 90 cm
5 burners
Mechanical power level regulation
With wok burner



Gas cooktop

CG 261
Width 60 cm
4 burners
Mechanical power level regulation
With wok burner

The accessories



Cast pan

Enamelled, half or full size



Cast roaster open



Griddle plate

Cast aluminium, non-stick



Teppan Yaki

Made of multi-ply material



Wok pan

Made of multi-layer material



Wok ring

Attachment for wok pan



Frying sensor pan

Stainless steel
Non-stick coating for
Ø 15, Ø 18, Ø 21, Ø 28
cooking zones



Pasta basket



Cast roaster

Aluminium casting



Lava stones

For refilling



Twist-Pad

Black

The Vario cooktop 200 series



Vario induction cooktop

VI 270 ●
Width 70 cm
4 cooking zones



Vario induction cooktop

VI 260 ●
Width 60 cm
4 cooking zones



Vario induction cooktop

VI 230 ●
Width 28 cm
2 cooking zones



Vario gas cooktop

VG 264 ●
Width 60 cm
4 burners



Vario gas cooktop

VG 232 ●
Width 28 cm
2 burners



Vario gas wok

VG 231 ●
Width 28 cm
One wok burner



Vario glass ceramic cooktop

VE 270 ●
Width 70 cm
4 cooking zones



Vario glass ceramic cooktop

VE 260 ●
Width 60 cm
4 cooking zones



Vario glass ceramic cooktop

VE 230 ●
Width 28 cm
2 cooking zones



Vario Teppan Yaki

VP 230 ●
Width 28 cm
1 metal surface
Exact temperature control



Vario electric grill

VR 230 ●
Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones



Vario steamer

VK 230 ●
Width 28 cm
Steam cooking on 2 levels
Exact temperature control



Vario deep fryer

VF 230 ●
Width 28 cm
3-zone basin
Exact temperature control



Vario downdraft ventilation

VL 041/040 ●
Width 8.5 cm
Highly efficient ventilation system
at the cooktop



Ventilation

Heat and steam the ingredients, not the chef.

From the hidden and discreet to statement pieces, every model within our ventilation series performs the same function, but panders to a different space. And like black garlic, our ventilation removes the undesired effects of your gastronomic endeavours.

Ventilation is the unsung hero of the kitchen, capable of turning unbearable conditions to pleasant ones, converting odorous foods into favourites. It is not at the forefront of your mind when creating your kitchen, unless you are a chef at heart. Then it is a big deal. We have made ventilation either invisible or a show piece; in the case of the table ventilation, it is both.

Effortless, silent and clever. The ventilation 400 and 200 series capture vapours and odours from a collection of extractors which can be controlled manually or automatically, adjusting power levels in reaction to the atmosphere. From the rise and fall of the extendable table concept, the surface-mounted downdraft, the integrated modular ceiling model to the wall-mounted, island or extendable flat hood, each achieve power without bulk and extraction at a whisper.

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



The ventilation 400 series

There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted hoods complement our cooktops in both scale and ability. For those of you who prefer to work not facing the wall, there are island hoods or, for those who do not want anything to get in the way of their view, we offer a modular ceiling unit that can control the entire room's environment almost regardless of size and layout.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapour. Highly efficient baffle filters, originally developed for professional kitchens, remove vapours almost entirely. Flush, dimmable LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

If a more minimalist approach is desired, with nothing in clear sight, there are the cooktop ventilation designs. Where the downdraft ventilation is subtle, removing steam and odour almost unseen, the table ventilation rises from the surface like a metallic wall.

This is ventilation that is capable of so much more than you can throw at it.



The **downdraft ventilation** was our 1976 innovation that we have been perfecting over the decades. Seamlessly fitting into any Vario cooktops 400 arrangement, the downdraft system offers effective odour and vapour removal at source.

Utilising the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odour down into the worktop. The flap and filter have been designed to reduce noise and improve airflow through the space-saving flat duct system. Low profile ducting leads to floor-mounted remote fan units. Specially designed grease filters increase air flow and absorb more, while the activated charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.





The **table ventilation** rises and falls from the island, capturing the vapour and odours from the very top of the pans, while directly illuminating the worktop without catching the eye through dimmable LEDs. Each system is designed with an automated ventilation feature that vents the area for a few minutes every hour and it is equally happy to extract or recirculate the air.

The **Vario ceiling ventilation** is a modular, modern solution integrated into the architecture. With the fan unit housed externally, the flat profile need only accommodate the dimmable lighting, filters and ducting. Finally, you have a remote control that can clear a room, fast.



The Vario ceiling ventilation



The ventilation 200 series

The ventilation 200 series offers the private chef a determinedly 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. The new, eye-catching angled and vertical wall-mounted designs are available in three colours: Gaggenau Anthracite, Metallic and Silver. All these ventilation units offer a host of considered benefits.

Each provides high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable 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 on the fumes they detect. Their quiet power impresses.

Air movement never looked so good.



The angled and vertical wall-mounted hoods are a striking design statement in the three colours Gaggenau Anthracite, Metallic and Silver, while their reduced noise belies their extreme effectiveness.

Everything about the timeless design has been created to cancel noise and collect vapour. Their intelligent design ensures they capture more vapour at lower power settings. The activated charcoal filter is especially efficient at removing odours while the regenerable activated charcoal filter, available as a special accessory, offers many years of use. Both enable the near silent, well insulated motor to operate at even quieter levels. This lack of noise and strong aesthetic does not compromise the performance in any way. The ventilation is fully capable of drawing in all the vapour you can create with three electronically controlled power levels and one intensive mode, made even more effective by simply opening the glass screen a little.

The hoods' dimmable, ambient lighting is offered in a choice of four Gaggenau hues: Cool White, Neutral White, Warm White or Orange.





Ceiling ventilation in the striking 200 series offers two options: either discreet integration into the architecture of the kitchen or directly installed on the ceiling.

The downdraft ventilation was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At 8.5 cm wide, it is the minimalist hero of the Vario 200 series, quietly removing odours, vapours and grease, without making a big thing out of it.

The wall-mounted hood offers statuesque options where cupboards are not in the way. 70 cm to 120 cm of stainless steel, energy efficient, vapour extraction, with an attractive and easy to clean, flat underside and near complete odour elimination. It looks effective because it is.

The island hood impresses in terms of technology as well as appearance, with dimensions from 90 cm to 160 cm wide. Classic box or stepped design. Extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights put either style in the spotlight.



The ceiling ventilation



The downdraft ventilation



The wall-mounted hood





The flat kitchen hood is an intelligent, space-saving solution. It sits effortlessly within the confines of a 60 cm and 90 cm width. Discreet, extendable and quiet. It opens out beyond the cupboard via a clever mechanism whilst an optional lowering frame allows the hood to be completely concealed within.

The structure offers an integrated glass panel, dimmable lights, three power levels plus an intensive mode as well as an automatic function that works out its optimal power setting. All of which slots neatly back into invisible obscurity when you are done.

The canopy extractor is another powerful option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture and offers three power levels plus an intensive mode. The easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view but close to hand.

Being quiet, almost invisible and fully equipped, this is power, at your discretion.



The canopy extractor

The ventilation 400 series



Vario ceiling ventilation

AC 402

Filter module
Dimensions 80 x 40 cm



Vario ceiling ventilation

AC 482/462

Control module
Dimensions 80 x 14 cm



Vario ceiling ventilation

AC 472

Light module
Dimensions 80 x 14 cm

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



Table ventilation

AL 400

Width 120/90 cm
Extendable, can be completely lowered into the worktop when not in use



Vario downdraft ventilation

VL 414

Width 11 cm
Highly efficient ventilation system at the cooktop



Island hood

AI 442

Width 160/120/100 cm
Highly efficient extraction of cooking vapour due to the large collection area and angled baffle filter



Wall-mounted hood

AW 442

Width 160/120/90 cm
Highly efficient extraction of cooking vapour due to large collection area and angled baffle filter

The ventilation 200 series



Ceiling ventilation

AC 250

Width 90 cm
Discreet integration into the architecture of the kitchen



Ceiling ventilation

AC 231

Width 120 cm
Placed directly on the ceiling



Vario downdraft ventilation

VL 041/040

Width 8.5 cm
Highly efficient ventilation system at the cooktop



Island hood

AI 240

Width 120/100/90 cm
Highly efficient extraction of cooking vapours in timeless box design



Island hood

AI 230

Width 120/100/90 cm
Highly efficient extraction of cooking vapours in classic step design



Wall-mounted hood

AW 240

Width 120/90/70 cm
Highly efficient extraction of cooking vapours in timeless box design



Wall-mounted hood

AW 230

Width 120/90/70 cm
Highly efficient extraction of cooking vapours in classic step design

Design options

The angled and vertical wall-mounted hoods AW 250/251/253 and AW 270/271/273 are available in three colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver



Wall-mounted hood

AW 270/271/273

Width 90 cm
Vertical vapour screen provides particularly generous free space above the cooktop



Wall-mounted hood

AW 250/251/253

Width 70/90 cm
Angled vapour screen provides particularly generous free space above the cooktop



Flat kitchen hood

AF 210

Width 90/60 cm
Unobtrusive design thanks to integrated glass panel in the steam screen
Optional accessory: Lowering frame for complete integration into the upper cabinet



Flat kitchen hood

AF 200

Width 60 cm
Unobtrusive design thanks to integrated glass panel in the steam screen
Optional accessory: Lowering frame for complete integration into the upper cabinet



Canopy extractor

AC 200

Width 86/70/52 cm
Invisible integration in upper cabinet



Cooling

Freshness, extend it.

Our extensive cooling portfolio ideally complements your kitchen. A range with the ability to sense and react to the most delicate and demanding of foods in an intelligent way. One such ingredient is the large, fragrant Japanese Shiso mint leaf: a delicate seasoning, a bold garnish and even a wasabi receptacle.

Some provisions require that little bit longer to mature, while others favour a particularly cool environment. The Vario 400 and 200 series refrigerators, freezers, fridge-freezer combinations and wine climate cabinets suit every demand, with precise cooling technology and up to four different climate zones. Food is maintained in optimal conditions to ensure radicchio stays crisper, mangoes last longer, meat and fish taste fresher.

For the wine lover, a fine wine requires just as much thought and delicacy as an exotic fruit. Your wine needs to be stored, showcased and prepared for enjoyment. These are competing functions, which your wine climate cabinet, equal to a wine cellar, achieves with unflappable aplomb.

The Vario cooling 400 series

A fully integrated, built-in modular family: refrigerators, freezers, fridge-freezer combinations and wine climate cabinets can be partnered in a multitude of ways to create an impressive display. Should you wish them to stand out, you can even customise the effect with the addition of stainless steel doors.

One of the quietest products in their class with insides panelled entirely in stainless steel. Illuminated by LED light pillars and ceiling spot lights, climate zones can be precisely controlled to create the perfect environment for the fussiest salad leaf. Inspired by the professional kitchen, the hand fitted door racks are solid aluminium, providing an exceptionally hygienic interior. All of this combined with their aesthetic beauty sets the 400 series apart.

Our wine climate cabinets are equally exacting; display lighting and crafted bottle trays show off your coveted wine collection like an art exhibit. Two separate zones control both the temperature and humidity, providing you with a cellar environment and the perfect drinking temperature. All you need do is remove the cork.





The cooling range comes in four different widths from 45.7 cm to 91.4 cm for a double door. Several freezer models dispense ice and water from the door and others challenge you to fill a cavernous internal, frost-free space.

Light from the ceiling spots and the LED light pillars is beautifully reflected in the stainless steel interior. Light illuminates the space without blinding the eye.

Exceptional performance is combined with intelligent flexibility. Even when laden with delicious foods, the motorised shelf can adjust with the mere touch of a finger. Tap a discreet button on the light pillar and it glides up and down.

Cooling precision is assured with evenly distributed temperatures. A variety of climate zones can be individually adjusted and each setting is absolutely accurate, to the degree. Ideal storage conditions are also met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to 0 °C.



The LED light pillars



The stainless steel interior



The asymmetrically split glass shelf



The wine climate cabinets

For serious wine aficionados, wine is a passion bordering on obsession, equalled only by the desire for the ultimate in storage.

A wine climate cabinet needs to not only maintain constant temperatures ensuring storage precision, but also showcase your collection whilst enhancing the prestige of your kitchen.

The wine cabinets offer a choice of different sizes, inviting you to regularly add to your wine collection. Sophisticated technology serves different climate zones with humidity control whilst fully extendable untreated beech and aluminium shelving protects wine from damaging aromas. Furthermore, the wine climate cabinets are very quiet with minimal vibration. Part of your collection can be stored in cellar-like conditions and the part that should be enjoyed now, can be. With controlled temperatures ensuring bottles can be served on demand.

Cabinets within easy reach along with appropriate accessories ensure decanters or opened bottles maintain their perfect temperature, so you can serve guests with perfectly chilled wine throughout your meal. You can even utilise the presentation light to subtly highlight to your guests what they are enjoying.



With niche widths of 45.7 cm to 61 cm and heights between 82 cm and 213.4 cm, the wine climate cabinets can be fully integrated into a wall configuration or fitted beneath a counter. Electronic temperature control guarantees constant temperatures between 5 °C and 20 °C.

Illuminate the wine or decanter you are currently plundering with the dimmable presentation light. It highlights without adversely affecting the contents and the cabinet maintains the wine's temperature, so that each glass is sampled at its best.

Integrated wine climate cabinet blends effortlessly into a cooling wall concept, providing easy access to your prized possessions. While the special glass door protects the wine from UV damage, the lock is the only thing protecting it from you.

Under-counter wine climate cabinet integrates perfectly into any kitchen whilst offering every function, including one or two climate zones and even a dimmable presentation light. Despite fitting into the constrained space under a counter, it holds up to 42 bottles in perfect comfort.

Untreated beech rods gently secure the wine, causing no harm to delicate labels. Added to the aluminium trays, the interior environment has been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. Finally, exceptional engineering has gone into making the compartment virtually vibration-free and the cushioned door closing system ensures you do not disturb any remaining bottles.



The Vario wine climate cabinet 400 series



The fully extendable shelves



The integrated wine climate cabinets



The Vario cooling 200 series

This range of refrigerators, fridge-freezer combinations and freezers fits perfectly into any standard integrated kitchen design and yet manages to offer greater internal space than standard cooling appliances.

We achieved this with some intelligent engineering, relocating part of the technology into the plinth. Not only do you have greater space to work with, you also have some rather brilliant advantages: up to four climate zones, Gastronorm insert shelving and the fresh cooling drawer that maintains the originality of your salmon, steaks or artichokes.

Smooth-running, fully-extendable shelves and drawers mean all that clever space is easy to access. And when you do, finally, close the door, it will soft close for you.



Elegant and impressively efficient, the fridge-freezer, refrigerator and freezer range offers multiple combinations. Each with a niche dimension of 56 cm wide and 140 cm or 177.5 cm high. With a more considered and innovative approach to their development, everything has been maximised: space, performance, energy efficiency and choice.

Private chefs know that there are great differences in how food needs to be stored. With our refrigerators, foods can be separated and enjoy bespoke preservation. Alongside one generous cooling zone are numerous drawers – one with humidity control for delicate and precious groceries.

Stepped shelving allows for that extra large item to fit in, effortlessly. Special Gastronorm inserts can be added, expanding your cuisine accomplishments, making it a seamless journey from prep and fridge to cook and serve. Not only will you save on dishes, you will make the most of the internal space. The inserts slide smoothly into their specific slots.

The considerable 177.5 cm high fridge-freezer combination provides an extra climate zone within its enlarged flexible space. The 4-star freezer is equipped with No-Frost technology, removing the burden of thawing it out. Other impressive functions include electronic temperature regulation and fast freezing.

The wine and champagne racks hold up to four bottles and should you ever find yourself without, the rack folds out of the way.



The stepped shelving and Gastronorm inserts

The Vario cooling 400 series



Vario fridge-freezer combination

RY 492

Niche width 91.4 cm
Niche height 213.4 cm
With fresh cooling
Integrated ice maker with fixed inlet water connection
Net volume 526 l



Vario fridge-freezer combination

RB 492/472

Niche width 91.4/76.2 cm
Niche height 213.4 cm
With fresh cooling
Integrated ice maker with fixed inlet water connection
Net volume 532/438 l



Vario refrigerator

RC 472/462

Niche width 76.2/61 cm
Niche height 213.4 cm
With fresh cooling close to 0 °C
Net volume 479/369 l



Vario freezer

RF 463/413

Niche width 61/45.7 cm
Niche height 213.4 cm
Integrated ice water dispenser with fixed inlet water connection
Net volume 299/198 l



Vario freezer

RF 471/461/411

Niche width 76.2/61/45.7 cm
Niche height 213.4 cm
Integrated ice maker with fixed inlet water connection
Net volume 421/321/222 l



Vario wine climate cabinet

RW 464/414

Niche width 61/45.7 cm
Niche height 213.4 cm
Two independently controllable climate zones (5 °C to 20 °C)
UV protection, low-vibration operation, presentation light option
Capacity 99/70 bottles

The cooling 200 series

This range offers a myriad of cooling solutions: you can lose yourself in up to 395 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 82 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartment and adjustable shelving.

After all we are Gaggenau, we define our own standards.

The wine climate cabinets



Vario wine climate cabinet

RW 464/414

Niche width 61/45.7 cm
Niche height 213.4 cm
Two independently controllable climate zones (5 °C to 20 °C)
UV protection, low-vibration operation, presentation light option
Capacity 99/70 bottles



Wine climate cabinet

RW 424

Niche width 56 cm
Niche height 122.1 cm
Two independently controllable climate zones (5 °C to 20 °C)
Integrated, stainless steel-framed glass door
UV protection, presentation light option
Capacity 64 bottles



Wine climate cabinet

RW 404

Niche width 60 cm
Niche height 82 cm
Two independently controllable climate zones (5 °C to 20 °C)
Under-counter, stainless steel-framed glass door
UV protection, presentation light option, lockable door
Capacity 34 bottles



Wine climate cabinet

RW 402

Niche width 60 cm
Niche height 82 cm
One climate zone (5 °C to 20 °C)
Under-counter, stainless steel-framed glass door
UV protection, presentation light option, lockable door
Capacity 42 bottles

The cooling 200 series



Fridge-freezer combination

RB 292
Niche width 70 cm
Niche height 200 cm
Free-standing, stainless steel-backed full glass door with fresh cooling
Net volume 395 l



Fridge-freezer combination

RB 282
Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling
Net volume 270 l



Fridge-freezer combination

RT 282
Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling
Net volume 286 l



Refrigerator

RC 282
Niche width 56 cm
Niche height 177.5 cm
Two climate zones including fresh cooling
Net volume 319 l



Freezer

RF 282
Niche width 56 cm
Niche height 177.5 cm
Net volume 211 l



Fridge-freezer combination

RT 242
Niche width 56 cm
Niche height 140 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 204 l



Refrigerator

RC 242
Niche width 56 cm
Niche height 140 cm
Two climate zones including fresh cooling close to 0 °C
Net volume 222 l



Fridge-freezer combination

RT 222
Niche width 56 cm
Niche height 122.5 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 169 l



Refrigerator

RC 222
Niche width 56 cm
Niche height 122.5 cm
Two climate zones including fresh cooling close to 0 °C
Net volume 187 l



Fridge-freezer combination

RT 222
Niche width 56 cm
Niche height 122.5 cm
Three climate zones including fresh cooling
Net volume 195 l



Refrigerator

RC 222
Niche width 56 cm
Niche height 122.5 cm
Two climate zones including fresh cooling
Net volume 211 l



Freezer

RF 222
Niche width 56 cm
Niche height 122.5 cm
Net volume 127 l



Fridge-freezer combination

RT 200
Niche width 60 cm
Niche height 82 cm
Net volume 123 l



Refrigerator

RC 200
Niche width 60 cm
Niche height 82 cm
Net volume 137 l



Freezer

RF 200
Niche width 60 cm
Niche height 82 cm
Net volume 98 l

The accessories



Storage container

With transparent lid



Presenter

Aluminium
For single bottle display (set of 3)



Handle bar

Stainless steel



Bottle tray

Fully extendable
In beech and aluminium



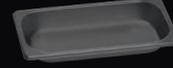
Shelves

Fully extendable
In aluminium
Suitable for decanters, open bottles and humidors



Shelves

Set of 2 in glass
Suitable for decanters, open bottles and humidors



Gastronorm insert small

Non-stick, GN 1/3
Unperforated



Gastronorm insert large

Non-stick, GN 2/3
Unperforated



Gastronorm insert small

Stainless steel, GN 1/3
Unperforated



Gastronorm insert large

Stainless steel, GN 2/3
Unperforated

The Vario cooling 200 series



Vario fridge-freezer combination

RB 289
Niche width 56 cm
Niche height 177.5 cm
Four climate zones including fresh cooling close to 0 °C
Net volume 245 l



Vario fridge-freezer combination

RB 287
Niche width 56 cm
Niche height 177.5 cm
Net volume 259 l



Vario fridge-freezer combination

RT 289
Niche width 56 cm
Niche height 177.5 cm
Four climate zones including fresh cooling close to 0 °C
Net volume 284 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 302 l



Vario freezer

RF 287
Niche width 56 cm
Niche height 177.5 cm
Net volume 212 l



Vario refrigerator

RC 249
Niche width 56 cm
Niche height 140 cm
Four climate zones including fresh cooling close to 0 °C
Net volume 227 l



Vario freezer

RF 247
Niche width 56 cm
Niche height 140 cm
Net volume 158 l



Dishwashing

Because not everything is just a dish.

It is precious, fragile, carefully protected for decades, holding more memories than food and a witness to your family at its most natural. Treat your crockery to the dishwasher it deserves. And as with truly great cooking, some modern tableware proudly shows off the handcrafted techniques used to create it.

Our dishwasher 400 and 200 series sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us. From the intuitive controls, clear TFT displays, handleless push-to-open doors, Zeolite technology to clever loading options that adapt to large and precious items. All of which becomes beautifully and innovatively illuminated with a new, glowing, lighting concept that welcomes you to your glistening crockery.

Washing up is never going to be fun, but it can be made exceptional.



The dishwashers 400 series

A gentle nudge opens the handleless door, bathing you in a diffuse light as baskets are gently glided out on smooth running rails – a little push and it all soft-closes itself. All is designed to cushion your delicate glass and porcelain whilst deceiving you into thinking you are doing something far more special than mundanely loading the dishwasher.

Choose from two heights, 81.5 cm or 86.5 cm, with flexible hinges available for longer furniture fronts. Liberal with space, powerful and quick, it is also smart, with a multitude of washing options, a flexible basket system, clever long stemmed glass holder and Gastronorm insert. This is an accommodating space, where great care has gone into every folding spine and adjustable rack. Zeolite technology reduces the eight programme times, enhances drying and decreases energy use.

This series is skilful, it can even project the remaining time of the programme onto the floor, on models without flexible hinges.



The dishwashers 200 series

Meticulous, considerate, clever, the dishwashers 200 series performs above expectations.

Different heights and widths, up to six programmes with four adjustable options, a flexible basket system and for some designs the remaining time of a cycle is projected onto the floor. These are dishwashers that succeed in making life easier.

Open the door and it offers up its contents on smooth running rails. This subtle touch carefully glides your precious glasses and crockery into and out of the gentle, yet thorough machine. The only time your wine glasses should clink together is when you are drinking from them.



Two models feature the TFT control in a stainless steel panel on the front of the fascia. They also offer a smart innovation if you are going on vacation or leaving your country abode: choose the automatic door opening function and at the end of their wash cycle they will open and air themselves and their contents.

There are both integrated as well as fully integrated dishwashers in the 200 series, all with an impressive A++ energy rating. Most offer a flexible basket system, folding spines, smooth running rails, special holders, over extendible and height adjustable upper basket and numerous intricate adjustments, so all of your kitchenware can be accommodated. To fit into your individual kitchen, flexible hinges are available on some models to allow for an extra length frontage and narrow plinths.

Six programmes, some sensor-controlled, which can be combined with four options, such as Power or Intensive. Or, given the technical skills of our Research and Development department, you could just choose one of our suggestions.



Fully integrated



The programme options

The dishwasher 400 series



Dishwasher

DF 481/480

Width 60 cm
8 programmes, 6 options
Remaining time projection
or Info-Light
Very quiet 42 dB

The accessories



Cutlery drawer

With smooth running rails



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Glass basket



Handle bar

Stainless steel

The dishwasher 200 series



Dishwasher

DF 261/260

Width 60 cm
6 programmes, 4 options
Automatic door opening
Very quiet 42 dB



Dishwasher

DI 261/260

Width 60 cm
6 programmes, 4 options
Automatic door opening
Very quiet 42 dB



Dishwasher

DF 251/250

Width 60 cm
6 programmes, 2 options
Info-Light
Very quiet 44 dB



Dishwasher

DF 250

Width 45 cm
6 programmes, 2 options
Remaining time projection
Very quiet 44 dB



Revelations

A beautiful enclosure of culinary delight. This is the promise of Gaggenau, the expectation of the chef, the realisation of the diner.

As the Physalis illustrates, exceptional design, quality and functionality need not compromise visual appeal, instead it fuels an ever-changing nature. This evolving design ethos, 333 years in the making, continues to unfurl ahead of us.



Beyond the kitchen

Explorations of authentic, extraordinary and uncompromising visionaries, artists, artisans and topics around the world can be discovered in our magazine 'new spaces'. Areas of interest include cuisine, architecture, art, design and anything else that catches our eye.

You will also enjoy our insightful diversions: 'Essays' on culture and lifestyle on our website and for the more socially minded, we will be posting on Instagram, Pinterest and Vimeo.

Enlightening previews of the avant-garde for the cultural cognoscenti.

GAGGENAU

Our website offers the comprehensive story of each product as well as more information about us, our history, your nearest showroom as well as resources for architects and kitchen designers.

Hong Kong

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5th Block
Industrial Layout
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Kazakhstan

Showroom Almaty
Azimut TOO
Prospekt Abai, 31
50000 Almaty
+7 372 7258 2931

Luxembourg

Showroom Luxembourg
BSH électroménagers S.A.
13-15 Z.I. Breedewues
L-1259 Senningerberg
+352 2634 9851

Malaysia

Showroom Kuala Lumpur
BSH Home Appliances Sdn. Bhd.
Unit No 2-1 Level 2 CP Tower
No. 11 Jalan 16/11
Pusat Dagang Seksyen 16
46350 Petaling Jaya
+60 3 7955 8880

Showroom Malaysia
89 Jalan Maarof
Bangsar
59100 Kuala Lumpur
WP, Malaysia
+60 3 7955 8880

Malta

Showroom Malta
Aplan Ltd.
The Atrium
Mriehel By-Pass
Birkirkara BKR 3000
Malta
+356 2148 0590

Netherlands

Showroom Amsterdam
Inspiratiehuis 20|20
Taurusavenue 36
2132 LS Hoofddorp
+31 88 424 4031

New Zealand

Showroom Auckland
BSH Home Appliances Ltd.
Unit F2
4 Orbit Drive
Mairangi Bay
Auckland 0632
+64 9 4770 492

Northern Cyprus

Showroom Lefkosa
Akbel Ltd.
14A Ortaköy
Dr. Burhan Nalbantoğlu Cad
00010 Lefkosa
+90 39 2223 3233

Norway

Showroom Oslo
BSH
Husholdningsapparater AS
Grensesvingen 9
0607 Oslo
+47 2266 0646

Philippines

Showroom Metro Manila
Living Innovations Corp
GF Units 106 & 107
Fort Victoria 5th Ave. corner
23rd Street Fort Bonifacio
Global City
Taguig City
Metro Manila
+62 2 830 2230

Poland

Showroom Warsaw
BSH Sprzęt, Gospodarstwa
Aplan Ltd.
Domowego Sp. z o.o.
Aleje Jerozolimskie 183
02-222 Warszawa
+48 22 572 4400

Singapore

Showroom Singapore
BSH Home Appliances Pte.
Ltd.
11 Bishan Street 21
4th Floor
Singapore 573943
+65 6356 1080

South Africa

Showroom Cape Town
17 Church Street
Bree Street Studios
Cape Town
8000
+27 21 5509900

South Korea

Showroom Seoul
Fine Appliances Co. Ltd.
3rd Fl. Jinnex Lakeview Bldg.
99, Ogeumno Songpa-gu
Seoul 138-828
+82 2629 3939 3402

Spain

Showroom Barcelona
BSH Electrodomésticos
España S.A.
Ricardo Villa, 4
08017 Barcelona
+34 9 3206 4144

Sweden

Showroom Stockholm
BSH Home Appliances AB
Landsvägen 32
169 29 Solna
+46 8 734 1370

Switzerland

Showroom Zurich
BSH Hausgeräte AG
Fahrweidstr. 80
8954 Geroldswil
+41 4 3455 4000

Showroom Lugano
BSH Elettrodomestici SA
Via Campagna 30
6934 Bioggio
+41 4 3455 4028

Showroom Renens
BSH Electroménager SA
Avenue des Baumettes 7
1020 Renens
+41 2 1631 1000

Showroom Bern
BSH Hausgeräte AG
Steigerhubelstrasse 3
3008 Bern
+41 3 1398 2848

Taiwan

Showroom Taipei
BSH Home Appliances Pte. Ltd.
11F No. 80 Zhouzi Street
Neihu District
Taipeh City 11493
+886 2 8978 0999

Thailand

Showroom Bangkok
BSH Home Appliances Ltd.
Ital Thai Tower
No. 2034/31-39
2nd Floor
New Petchburi Road
Bangkapi
Huay Kwang
Bangkok 10310
+66 2769 7900

Turkey

Showroom Istanbul
Istanbul Sapphire
Residence, 3206
Eski Büyükdere Caddesi
34330 Levent
Istanbul
+90 21 2397 2012

United Kingdom

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

USA

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

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

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

Showroom New York

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

Showroom San Francisco
Purcell Murray
185 Park Lane
Brisbane
CA 94005
+1 80 0892 4040

Vietnam

Showroom Ho Chi Minh City
Häfele Design Center Ho
Chi Minh City
46A Nguyen Van Troi Street
Ward 15
Phu Nhuan District
Ho Chi Minh City
+84 8 3997 7300

Showroom Hanoi
Häfele Design Center Hanoi
128 Thuy Khue Street
Thuy Khue Ward
Tay Ho District
Hanoi
+84 04 3850 0400

Showroom Danang
Häfele Design Center
Danang
248 Nguyen Van Linh
Thac Gian ward
Thanh khe District
Danang
+84 511 358 4966

The difference is Gaggenau.

Showrooms | Flagship showrooms

Austria

Showroom Vienna

Stilarena
Quellenstraße 2a
1100 Vienna
+43 1 60 5750

Belgium

Showroom Brussels

BSH Home Appliances
N.V.-S.A.
Laarbeeklaan
74 Avenue du Laerbeek
1090 Brussels
+32 2475 7008

Canada

Showroom Montreal
L'Atelier BSH
9220 Boulevard du Golf
Anjou, QC, H1J 3A1
+1 51 4353 3232

Showroom Toronto
Luxe Appliance Studio
334 King Street East
Unit 1
Toronto, ON, M5A 1K8
+1 88 8966 5893

China

Showroom Shanghai

Room 4710
Tower II
Plaza 66
No. 1266 West Nanjing Road
200040 Shanghai
+86 21 3229 0368

Showroom Beijing

Room 5018
China World Tower
No. 1 Jian Guo Men Wai
Street
Chaoyang District
100004 Beijing
+86 10 8535 1058

Showroom Guangzhou

Room 5203
Guangzhou International
Finance Center
No. 5 Zhujiang Road West
Zhujiang New Town
510623 Guangzhou
Guangdong
+86 20 2338 8958

Cyprus

Showroom Nicosia
Hadjikyriakos & Sons Ltd.
Prodromos 121
Nicosia 1511
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Denmark

Showroom Ballerup
BSH Hvidevarer A/S
Telegrafvej 4
2750 Ballerup
+45 4489 8833

Finland

Showroom Helsinki

BSH Kodinkoneet Oy
Itälahdenkatu 18 A
00201 Helsinki
+358 20 751 0750

France

Showroom Paris

Galerie d'exposition Paris
7 Rue de Tilsitt
75017 Paris
+33 1 5805 2020

Germany

Showroom Munich

Arabellastraße 30 A
81925 Munich
+49 89 4570 4647

Greece

Showroom Kifissia
BSH Oikiakes syskeves
A.B.E.
17th km Ethnikis odou
Athinon Lamias &
Potamou 20
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