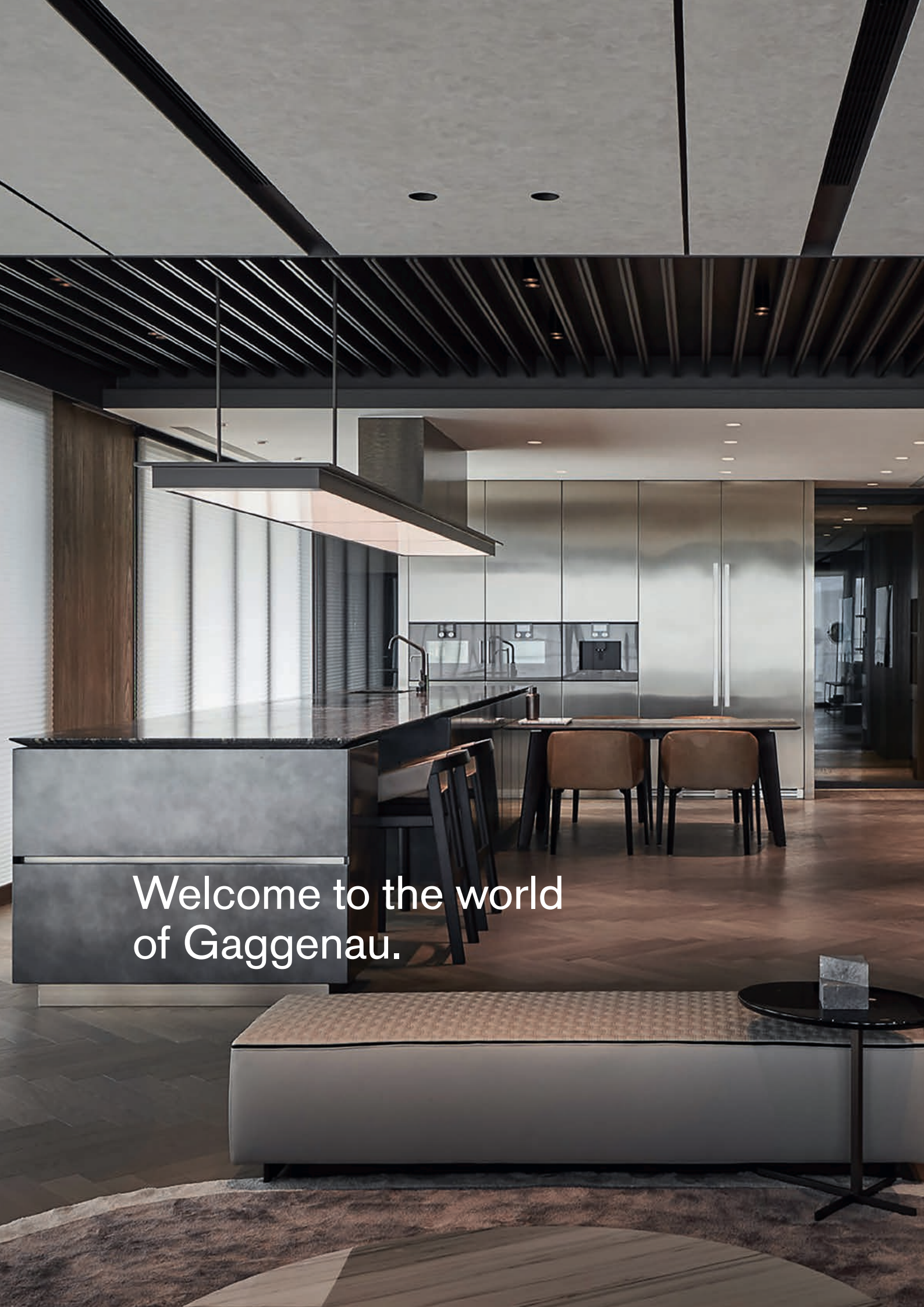


GAGGENAU

The range



Inspiring the ambitious chef,
creating the kitchen of distinction.

A modern kitchen and dining area. In the foreground, a dark, sleek kitchen island with a black countertop and a stainless steel range hood. Behind the island, a dining table with four orange upholstered chairs. The background features a kitchen with stainless steel cabinets and appliances. The ceiling has a grid of dark beams and recessed lighting. The floor is made of dark wood in a herringbone pattern. A large, light-colored rug is visible in the foreground.

Welcome to the world
of Gaggenau.



Interior designed by William LU, Artelligent Design, Taiwan

Contents



57



97



7



9

33

Our story	2
Ovens	12
400 series	16
200 series	30
The EB 333	36
Cooktops and Ventilation	38
400 series	42
200 series	66
Cooling	82
400 series	86
200 series	90
Wine cabinets	92
400 series	96
200 series	98
Dishwashers	100
400 series	104
200 series	110
Appliance overview	114
Home Connect	136
Showrooms	140



16 generations of heritage

1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a hammer and nail forge in the Black Forest near the hamlet of Gaggenau.

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

1683

First nail emerges from the Black Forest

1880

The success of our enamel signs leads to ovens

1931

Launch of our electric ovens

1956

First built-in eye-level oven, separate cooktop and hood

1972

Introduction of the Vario modular system

1976

First downdraft ventilation in Europe

1982

First visor kitchen hood

1986

Launch of our icon, the 36 inch wide EB 300 oven

1999

First combi-steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2015

First automatic cleaning system for the combi-steam oven

2016

The EB 333. An icon, reborn

2017

Relaunch of the 400 cooling series

2020

Our Masterpiece, the refined combi-steam

2021

The new Vario 400 downdraft ventilation system with modular metal ducting



The Black Forest cuckoo clock

The difference is...

Built by hand

After 300 years, we still handcraft much of what we produce. Every process, from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, passes through a skilled craftsman's hands, with pride.

The professional kitchen principle

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

Quality in all things

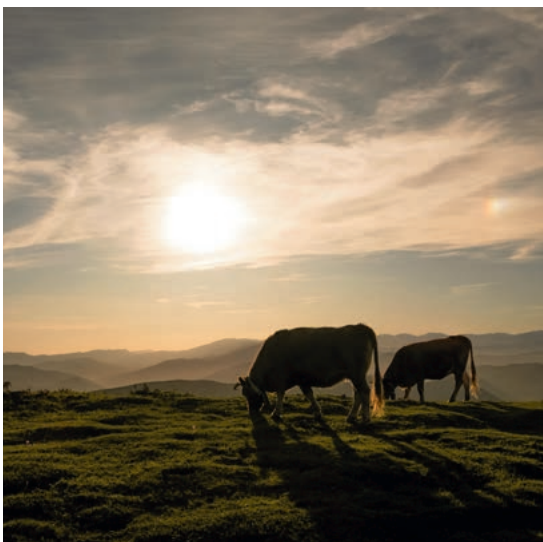
Everything we do is beyond the norm: from the materials we use, the craftspeople we employ, to the quality control we are zealous about.

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



Giovanni Dolfi, Fattorie Dei Dolfi vineyards

Supporting farmers of rare breeds



Nico Zendei, maker of Vauzett knives



Respected by Gaggenau

Making a difference

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

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

Experience your showroom

A global invitation

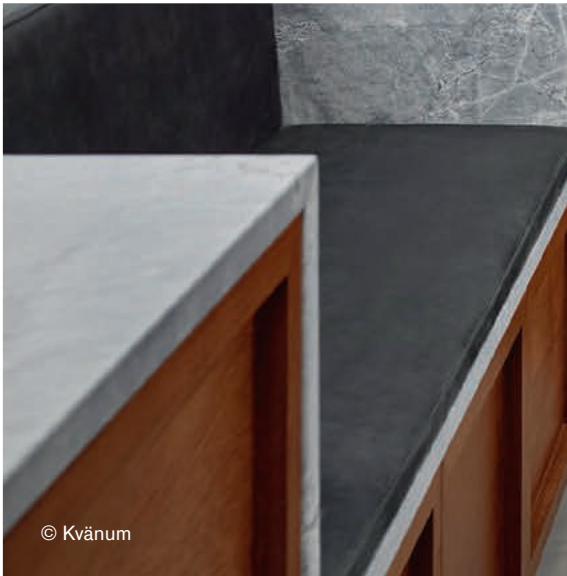
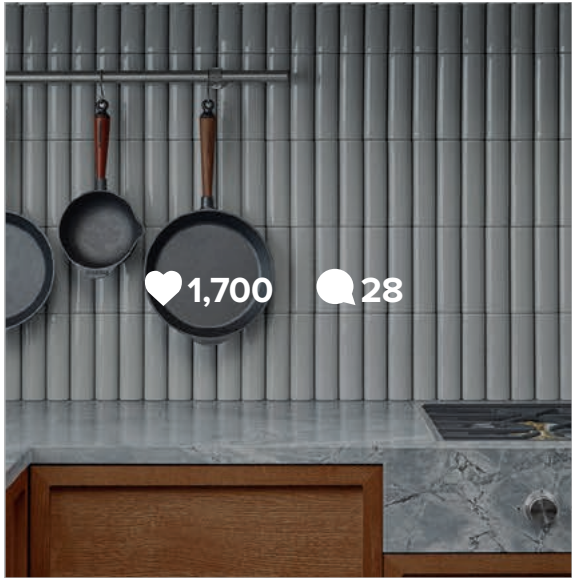
Join us to see, touch, hear, smell and taste the Gaggenau difference. We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff, push to open a refrigerator, sip our espresso and sign up for tasting and cultural events.

Find your nearest showroom on our website or on page 146.



GAGGENAU







Join us online

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



 Gaggenauofficial



 gaggenau_



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



 gaggenauofficial



Ovens

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

400 series
200 series
EB 333



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



Ovens 400 series

What the professional chef comes home to

The Gaggenau oven, combi-steam oven or combi-microwave oven is an aspiration for many, a promise to guests, a calling for the chef and a statement to the designer. Inspired by the professional kitchen, it offers a considerable number of advantages, such as being hand-crafted from the finest materials, ovens offering 550 °F capability and heated air catalysts to remove grease and odors. Every Gaggenau oven is made for the keen chef while being designed for the home.

Our stainless steel under full glass makes a statement in any kitchen.





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



Combi-steam ovens, ovens, warming drawers 400 series



The luxury of exceptional capability

Cook with intense heat, without feeling it

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

The distinctive solid stainless steel rotary knobs provide intuitive control over the TFT display. Touch the screen and the handleless door that sits proud of the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 905 °F pyrolytic cleaning program. Each layer of glass perfectly renders colors, allowing you to accurately judge the browning of dishes, which can be achieved evenly using the rotisserie spit on most of the 17 cooking functions. The 3-point core temperature probe measures the temperature inside your dish to within one degree of accuracy, automatic programs assist the chef, while the convenience of Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.



30 inch combi-steam oven, oven and warming drawer 400 series



Automatic cleaning system

Fully master the power of steam

Create your masterpiece

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

Our chef assistance with adjustable automatic programs, five humidity levels, and up to 450 °F alongside a full surface grill behind glass encourages you to perfect your steaming. In short, it not only steams, but braises, bakes, browns, grills, gratinates, regenerates, sous-vides and even extracts juice. After which, it cleans itself using its sophisticated automatic cleaning system and its own water supply.



Water tank for decaling



Vacuumping drawer 400 series

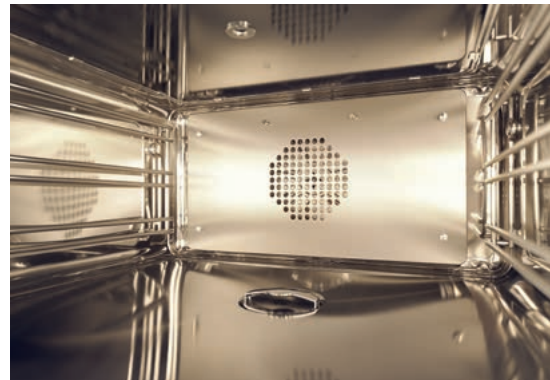
Making steam a pleasure

Cooking with nuance

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

Steam adores a vacuum

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



Glare-free illumination



24 inch combi-steam oven 400 series

Accessory baking stone and heating element





3-point core temperature probe

The accoutrements of baking

Accessory pull-out system and Gastronorm roaster



Within the oven

The 3-point core temperature probe is more than a thermometer for meat, fish, bread or dough. The readings from the inside of the dish will enable the oven to regulate its temperature and continually adjust its timer, giving you an updated cooking time.

Accessories can unlock an entire culinary potential: the baking stone's intense heat is the secret ingredient for crisp tarte flambé, pizza bases and bread; there really is no alternative to cooking directly onto 550 °F.

Accessory pull-out systems, Gastronorm roasters and inserts as well as variable trays and pizza peels will complete your oven's abilities, and yours.

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

Fully automatic espresso machine 400 series



The espresso machine

Your coffee, perfected

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

A multitude of beverages can be made, including 9 coffee-based options. Up to 8 personalized beverages can be saved. Adjust the size, temperature, strength, milk-to-coffee ratio and number of cups to make a coffee, yours.

Warming cups is only the beginning...

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

Warming drawer 400 series





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







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



Ovens 200 series

A matter of taste

A more subdued aesthetic defines the 200 series: it sits flush to the surface, it does not dominate, yet it promises all the culinary prowess that the ambitious chef could hope for. The ovens also utilise the distinctive solid stainless steel control knobs and TFT display. From here you control up to 13 heating methods, up to 550 °F and the baking stone ability, for baking as intense as a brick oven. Home Connect enables remote control and diagnosis and is available on the oven.



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



Combi-microwave oven 200 series

Combi-microwave

More than a microwave

Microwave, convection oven, broiler or any combination of all three makes this more than a time-saver. Having said that, you can roast dishes in a third of the time and as the name suggests, the Quick heat function achieves cooking temperatures faster.

Up to 50 of your favorite recipes can be saved and you can create a cooking sequence of different heating methods and times. For instance, defrost using the microwave, cook with a mix of microwaves and convection (to better retain the ingredients' moisture) and finally brown using the broiler.



Fully automatic espresso machine and warming drawer 200 series

The espresso machine

Be your best Barista

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

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds.

It does more than warm

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



Fully automatic espresso machine and warming drawer 200 series

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



The EB 333, our 36 inch oven

The oven EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 36 inches of it, is the door, coming in at 44 pounds thanks to five layers of glass keeping the outside cool while the inside is a raging 550 °F. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open, while the glass is carefully formulated to insulate without distorting colors, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

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

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



Cooktops and ventilation

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

400 series
Vario 400 series
200 series
Vario 200 series



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



Cooktops and ventilation 400 series

Cook, ventilate, entertain

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

Designed for the spacious kitchen, impressive in scale and performance, our Vario 400 series cooktops offer up to a full 36 inches of induction cooking or gas with which to be creative. The modular Vario cooktop options can extend even further: induction, gas, Teppan Yaki, electric grill and downdraft ventilation, can connect together as one cooking arena.

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

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





Full surface induction cooktop, retractable downdraft and Teppan Yaki 400 series



Full surface induction cooktop 400 series



Full surface induction cooktop 400 series

The full surface induction cooktop

For those of unlimited imagination

The full surface induction cooktops represent 30 or 36 inches of flush- or surface-mounted limitless creative space. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their glass surface, respectively. Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking or Dynamic functions, that allow you to move the pans between different pre-set temperature zones without touching the controls.

The large TFT touch display invites you to intuitively scroll through the 17 power levels and timers using its Home Connect ability.

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

Control and installation

Total, subtle control

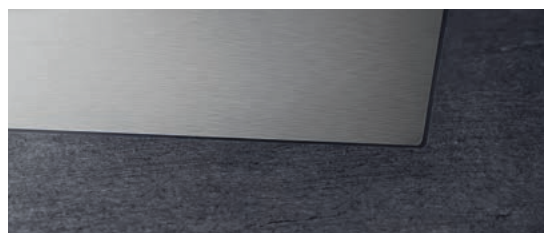
Solid stainless steel, illuminated controls of the 400 series show which cooking zone is in use or cooling down and can be easily installed on the top or front of the worktop – to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction cooktop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

Consider placement

All 400 series cooktops offer surface or flush mounting in any favored configuration. Either a visible, 3 mm thin stainless steel frame sits upon the worktop or the cooktop is embedded into the worktop, the choice is yours.



Surface mounting



Flush mounting

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



Solid stainless steel control knobs

Flex induction cooktop

A depth of inspiration

This induction cooktop offers an ample, adaptable 36 inch wide surface. You are able to expand its cooking zones to accommodate larger and longer pans or a Teppan Yaki. The center ring accommodates a round bottom wok when used with an accessory wok ring, or a variety of standard pots.

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

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 frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings.

Explore the flex induction cooktop 400 series
at gaggenau.com

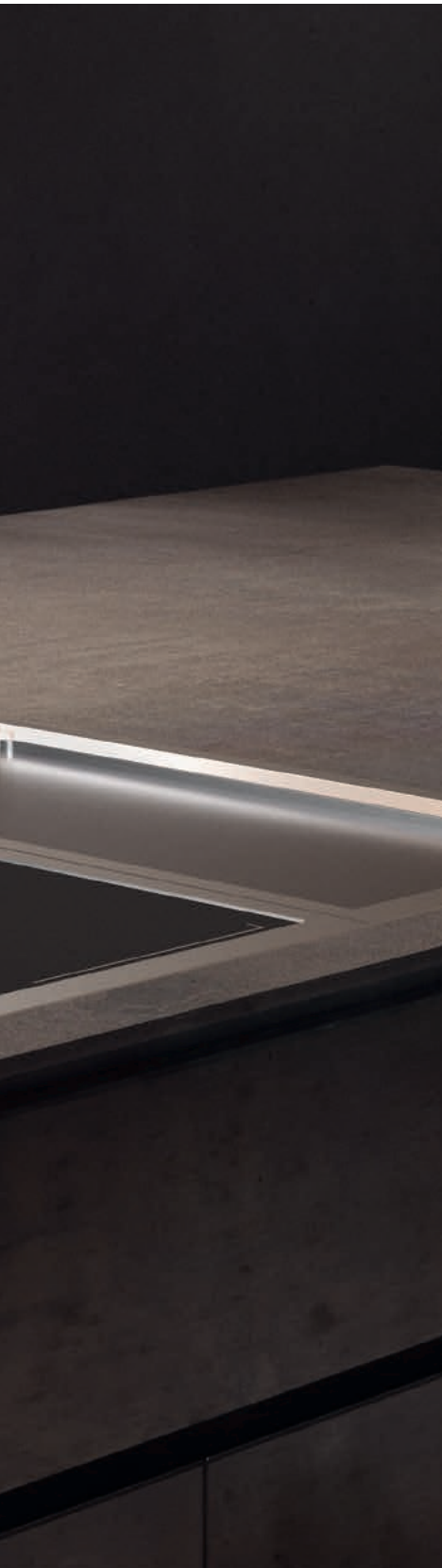




Flex induction cooktop 400 series



47" retractable downdraft ventilation, full surface induction cooktop and Teppan Yaki 400 series



Clearing the air, at source

The addition of unseen ventilation

The retractable downdraft ventilation rises regally from the island behind the cooktop, capturing the vapor and odors while directly illuminating the cooktop. Having accomplished its task, it sinks back down level with the surface.

The 36 or 47 inch retractable downdraft ventilation draws steam and vapors in, at source, before they pervade the atmosphere. The quiet fan and space-saving metal ducting ensure discreet efficiency of the downdraft far in excess of its minimal size without sacrificing cabinetry space underneath.



Gas cooktop 400 series



The full power of gas

Gentle warmth, immense heat, total control

Hand-crafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full three feet. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 59,700 BTU of heat, direct control is important.

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



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



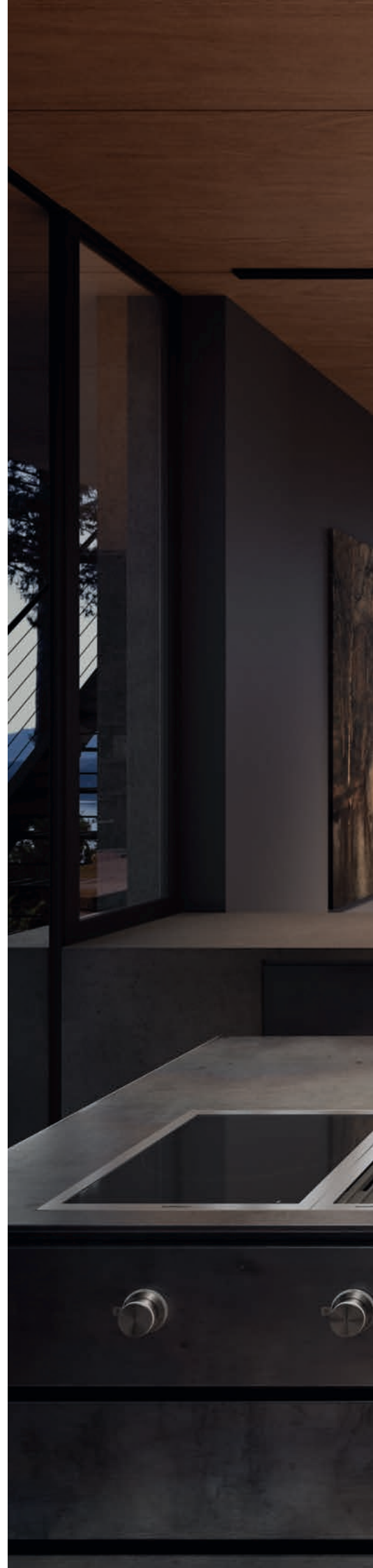
Vario cooktops and downdraft 400 series

Create your creative space

The modular Vario cooktop range inspires the chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. The chef can build a modular, surface- or flush-mounted cooktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove vapor at source. Professional, solid stainless steel control knobs and a 3 mm thin stainless steel frame ensure the array of appliances are an aesthetic success.

Protect your creative space from grease and odors. Provide powerful ventilation, such as the downdraft or retractable downdraft ventilation, and overhead ventilation such as the island or wall-mounted hoods.

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





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



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



Vario configuration: wok induction, flex induction,
downdraft ventilation 400 series



Vario cooktops and downdraft 400 series

Induction or gas? Both

All Vario 400 series cooktops can be installed flush- or surface-mounted. Everything from the 6 inch wide downdrafts, 15 inch single cooktops such as induction, gas, Teppan Yaki, electric grill, through to a 36 inch induction or gas cooktop.

The gas burners place raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if they are blown out. The 15 inch single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can select a 36 inch gas cooktop with five brass burners.

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

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



Tailor your culinary scenario

Choose something special

The electric grill and Teppan Yaki are specialty appliances. Both have two zones, enabling simultaneous heating and warming on a single surface. The electric grill lets you roast and grill together by replacing one half of the grill with a griddle plate.

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

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



Vario configuration with gas cooktops and downdraft ventilation paired with EB333 oven



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



Wall or island?

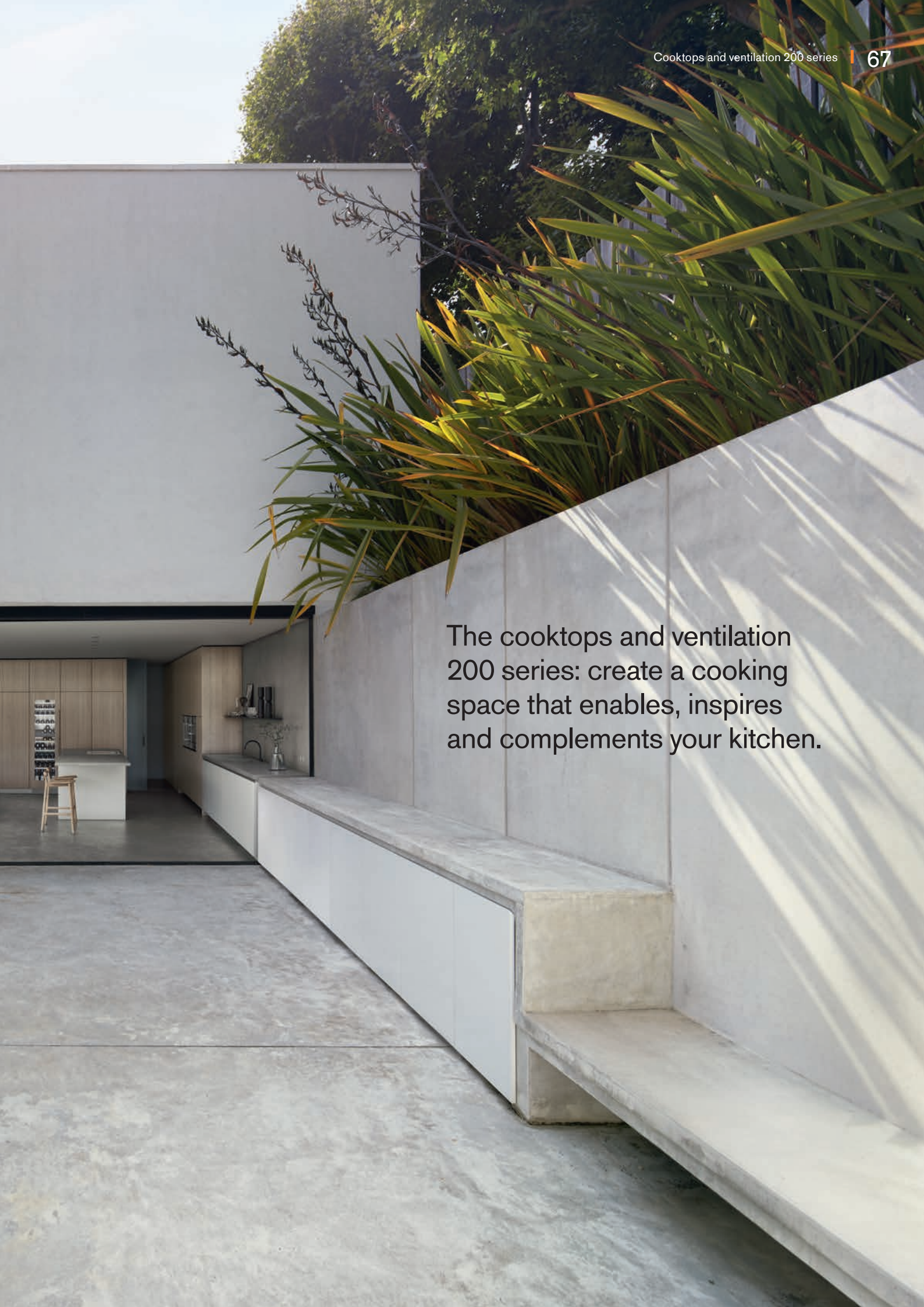
There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted and island hoods complement our cooktops in both scale and ability in 48 or 63 inches.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapor. The angled baffle and activated charcoal filters coupled with different types of blowers make for a quiet, ruthlessly efficient odor killer. Flush, dimmable LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

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

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



A modern kitchen with a long white countertop and a concrete bench, featuring a large planter with green and yellow foliage. The kitchen is minimalist with light wood cabinets and a white countertop. A wooden stool is visible in the background. The scene is brightly lit, with shadows cast on the concrete bench and wall.

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

Cooktops and ventilation 200 series

Professional demands, private space

With controls conveniently situated on the appliance the cooktops 200 series offers the chef a concentrated area to create the extraordinary, with ventilation to match. Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.

30 or 36 inch stand-alone gas or induction cooktops can be paired with island or wall hoods. Additionally, the 12 and 24 inch Vario cooktops including gas, induction, Teppan Yaki, and electric grill can be interspersed with downdraft ventilation. All are designed to perform exceptionally to professional standards.

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





Vario configuration: Teppan Yaki, induction cooktop, electric grill and downdraft ventilation 200 series



GAGGENAU

Flex induction cooktop 200 series with Teppan Yaki accessory

Magnetic Twist-Pad controller



Flex induction cooktops

A cooktop to suit every ambition

The 30 or 36 inch induction offers a cooking surface that can transform into a clean, clear, flush surface: the white printing is subtle and both have a magnetic Twist-Pad that is simply removed from sight when not in use.

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

Pans can be moved within the enlarged cooking areas and the heating level will follow them. The frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings. And when you have finished creating, the visual elements virtually disappear into your surface.

Ventilation as a statement

Centerpiece of the kitchen

The 40 inch island hood is impressive. Contained within the stainless steel frame lies the recessed filters, dishwasher-safe grease filter, low noise fan and dimmable lights. A 36 inch wall-mounted option is also available.

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





Island hood 200 series



Visor hoods 200 series
Cooktop – European model shown



Hidden ventilation

Discreetly effective

The visor hood is an intelligent, space-saving solution, sitting within the confines of a 24 or 36 inch width. Invisible and quiet, it provides dimmable lights, three power levels, automatic function and glass screen, which extends beyond the cabinets when needed.

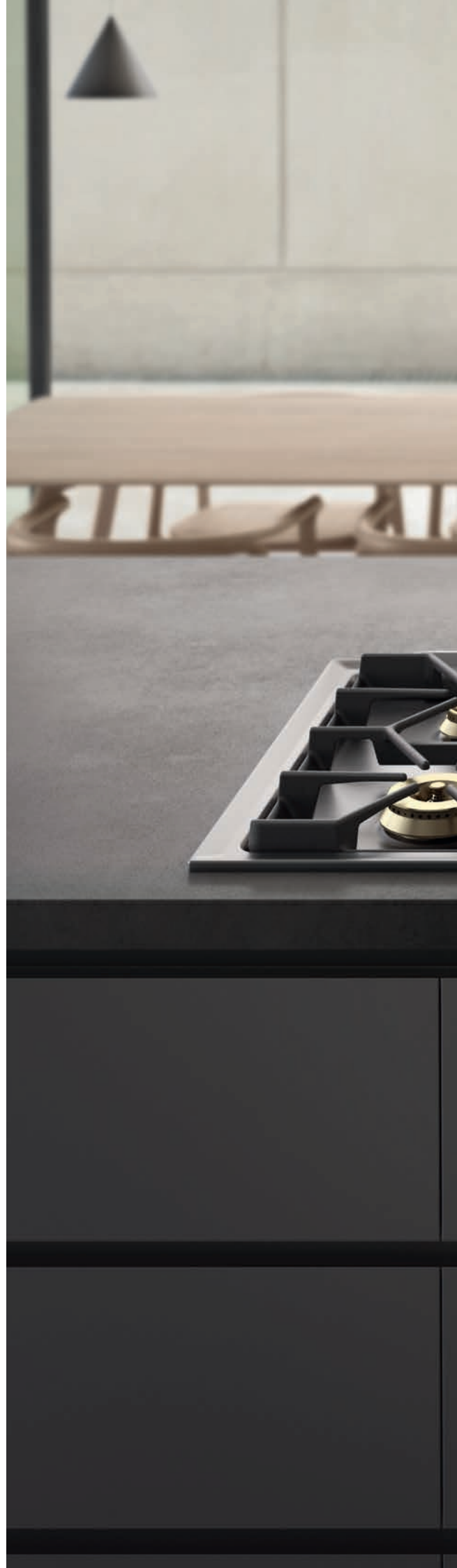
Gas cooktops

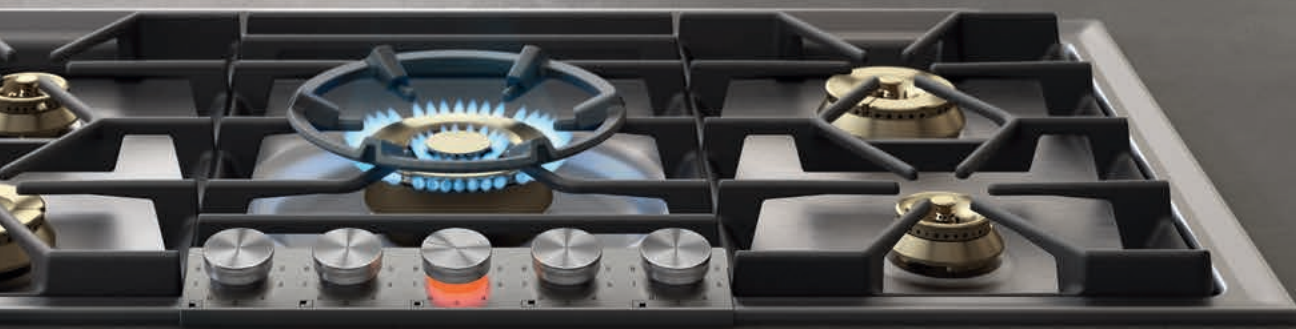
Aspirations achieved

The gas cooktops in the 200 series present you with a choice of size and aesthetic. The Vario gas cooktops vary from 12 to 24 inches and from one to four burners, while the stand-alone 36" cooktop features five brass burners. Integrated controls place the nine mechanically regulated power levels at your disposal.

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

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







For the chef with professional tastes.
The 200 series.



Vario cooktops and ventilation 200 series

Grand culinary ambitions, enabled

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

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

Aspiration, circulation and extraction

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 6 inch wide model is able to extract to the outside or recirculate, automatically if preferred. Larger ventilation in the 200 series includes wall-mounted and island hoods and visor hoods tucked into kitchen cabinetry. There is a 200 series option that complements your kitchen.



Vario gas cooktop 200 series

Explore the Vario configurations at gaggenau.com



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



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



Design your cooking area

Create directly on the heat

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two zones.

The Teppan Yaki gives the thrill of speed frying at 480 °F or it can provide a gentle warming plate, quickly becoming your cooktop of choice.

In either case, the quietly powerful downdraft ventilation will clear away any excess vapors from the atmosphere.

Clear the air from the worktop

The downdraft ventilation now offers a larger, wider, easier to clean opening of 6 inch width to remove more air; a more effective double filtration surface and compact metal ducting to work quietly unnoticed in the kitchen unit. Exclusive metal ducting allows for full use of cabinet space below the work surface. The automatic function with an air quality sensor enables the quietest, most efficient automatic removal of steam and odors without your intervention, allowing you to concentrate on the cuisine.

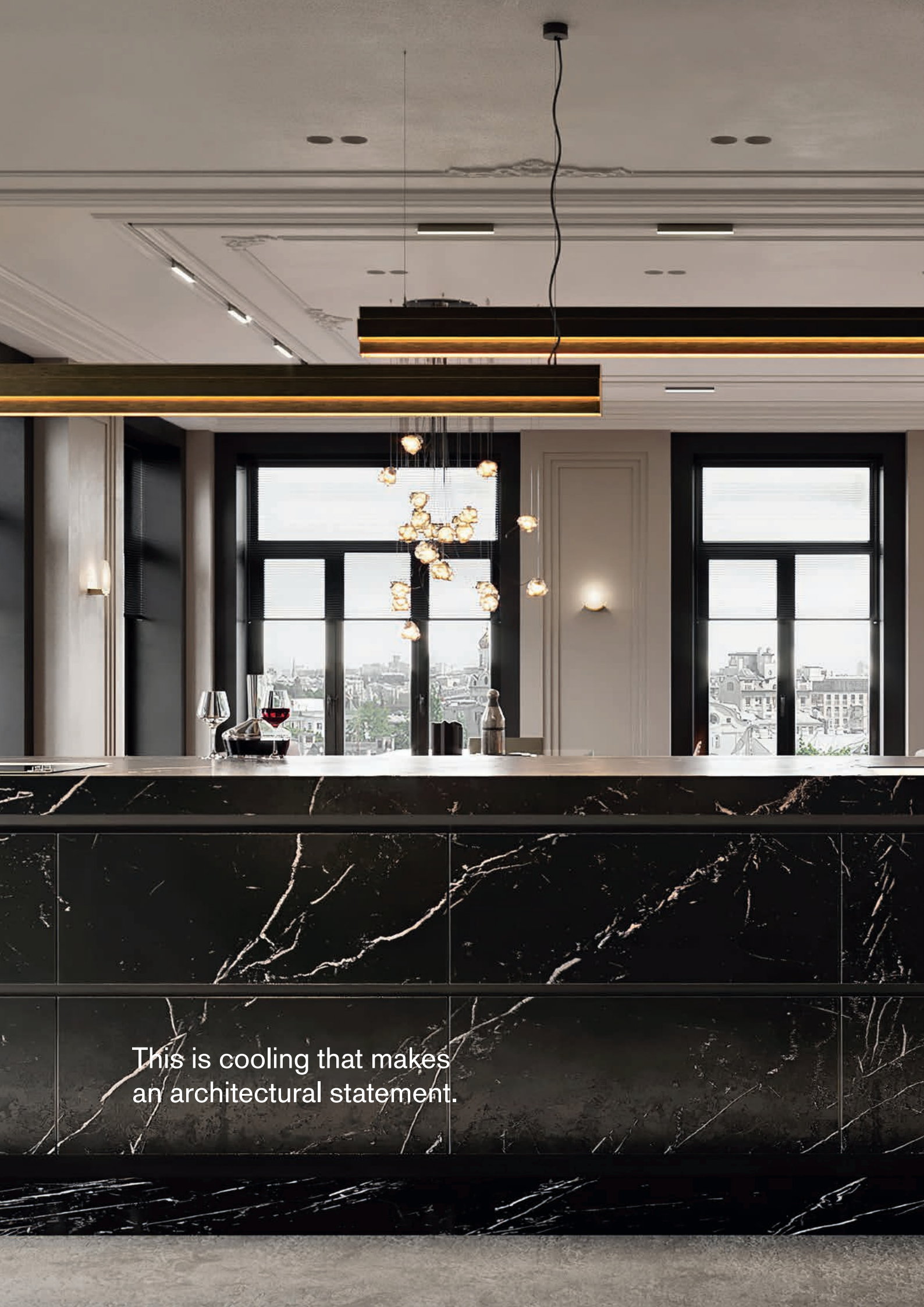
Explore the Vario configurations at [gaggenau.com](https://www.gaggenau.com)

GAGGENAU

Cooling

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

Vario 400 series



This is cooling that makes
an architectural statement.



Vario cooling 400 series

Modular, seamless, impressive

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

The new Vario cooling 400 series is reduced to the essence of pure refrigeration and an impressive design interior. You gently push the enormous door and it effortlessly opens to a professional-grade stainless steel interior with modern, anthracite aluminium elements and almost imperceptible clear glass shelving. As you approach the 24 inch freezer, the ice and water dispenser illuminates in anticipation.

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





Vario freezer and refrigerator 400 series

Vario refrigerator and freezer 400 series





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

Effortless access to fresh ingredients

Push to open and...

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

As you would expect, cooling is accurate to within a single degree. Ideal storage conditions are met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to or at 32°F.

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

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

Watch our Vario refrigerators 400 series film on our website.



Solid anthracite anodized aluminium door bins

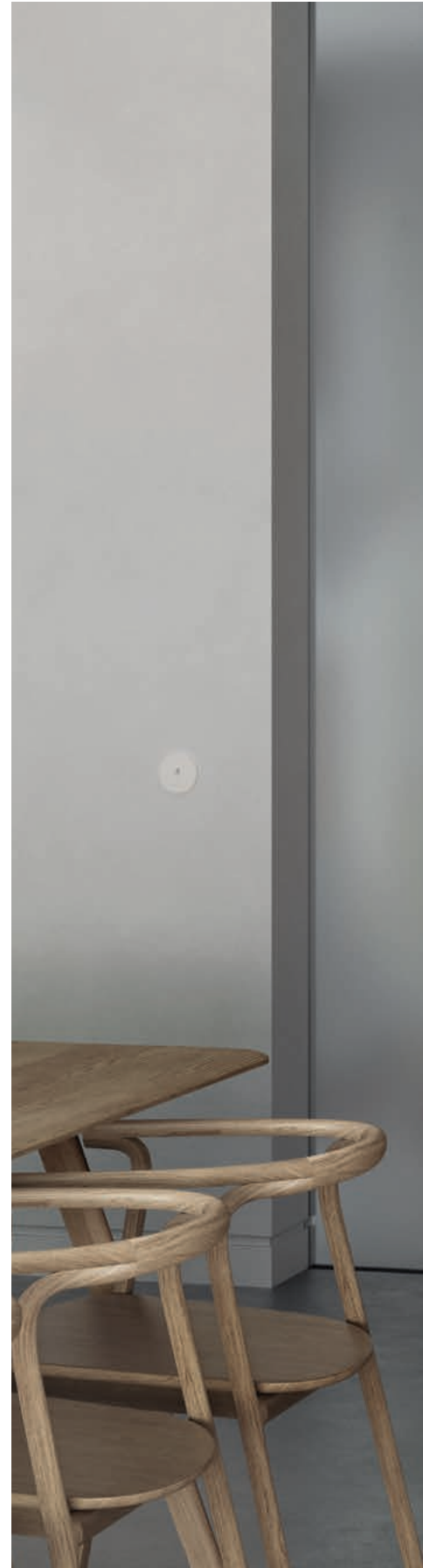
Cooling 200 series

More in a niche

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

The compact 22 inch 200 series fridge-freezer, seeks to continue your interior design ethos: performing perfectly, with sophisticated elegance. Blending into your furniture when closed.

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





Fridge-freezer combination 200 series

GAGGENAU




Wine climate cabinets

Protect, present, prepare.

Vario 400 series
400 series





A wine climate cabinet that preserves your wines under precise temperatures, showcases your collection and enhances the prestige of your kitchen.

Vario wine climate cabinets 400 series

Protect and serve

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

Behind its 18 or 24 inch door frames of existing furniture material or stainless steel, with or without handles, lies a sanctuary free from disturbance. Up to three separate temperature zones can be set between 41 °F and 64 °F replicating a long-term cellar environment and the perfect drinking temperatures.

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

Watch our viniculture film and discover more on our website.





Under-counter wine climate cabinet

The under-counter cellar

The under-counter wine climate cabinet integrates perfectly into any kitchen whilst offering two climate zones and even a dimmable presentation light. Despite fitting into the constrained space under a counter, it holds up to 34 bottles in perfect comfort.

The interior environments of all wine climate cabinets have been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. 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.

Discover more about our under-counter wine climate cabinets on our website.






Under-counter wine climate cabinet 400 series



Dishwashers

Clean with care and intelligence,
before revealing it beautifully.

400 series
200 series



Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series



Dishwashers 400 series

Protects the precious

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

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

Responsive to your whims

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

Experience enlightenment from within

An illuminating experience

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

Gentle to the touch

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

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





The perfectly illuminated interior of the dishwasher 400 series





A dishwasher for every occasion, the 200 series.

Dishwashers 200 series

Personalize performance

Meticulous, considerate, and clever, the 200 series dishwasher performs above expectations.

Different heights, up to 6 programs with three adjustable cycle options, a flexible rack system and an Info-Light that projects a red light onto the floor during the wash cycle. These are dishwashers that succeed in making life easier.

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





Dishwasher 200 series with accessory 3rd rack



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



Accessory third rack at the top, to stow cups and bowls safely.



Dishwashers 400 and 200 series

The Gaggenau difference

What distinguishes every Gaggenau dishwasher 400 and 200 series, is the detail. The new flexible basket system secures glasses and crystal with silicon-tipped holders that fold down to alternatively offer a non-slip extra shelf. The smooth running rails or new additional rollers provide controlled, effortless movement of the rack and baskets. An end cap regulates the fluid, gentle motion of the baskets. All that can be done to protect the contents, is done, superbly.

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

| Explore the 200 series at gaggenau.com



Appliance overview

Ovens

Cooktops

Cooling

Refrigerators

Wine climate cabinets

Dishwashers

Ovens 400 series



Oven

BO 480/481 🏠 ☆

Width 30 inch
 Pyrolytic system
 17 heating methods
 Automatic programs
 3-point core temperature probe,
 rotisserie spit and baking stone
 function
 Net volume 4.5 cu.ft.



Oven

BO 450/451 🏠 ☆

Width 24 inch
 Pyrolytic system
 13 heating methods
 Automatic programs
 3-point core temperature probe,
 baking stone function
 Net volume 3.2 cu.ft.



Combi-steam oven

BS 484/485 🏠 ☆

Width 30 inch
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, convection
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 2.1 cu.ft.



Combi-steam oven

BS 470/471/474/475 🏠 🏠 ☆

Width 24 inch
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, convection
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 2.1 cu.ft.



Double oven

BX 480/481 ☆

Width 30 inch
 Pyrolytic system
 17 heating methods
 3-point core temperature probe,
 rotisserie spit and baking stone
 function
 Net volume 2 x 4.5 cu.ft.



Combi-microwave oven

BM 484/485 ☆

Width 30 inch
 Microwave and oven operation
 with grill
 Net volume 1.3 cu.ft.



Combi-microwave oven

BM 450/451 ☆

Width 24 inch
 Microwave and oven operation
 with grill
 Net volume 1.3 cu.ft.



**Fully automatic plumbed
 espresso machine**

CM 470 🏠

Width 24 inch
 Fixed inlet and outlet water
 connection
 Beverages can be personalized
 and memorized
 Left-hinge only



**Fully automatic espresso
 machine**

CM 450 🏠

Width 24 inch
 Beverages can be personalized
 and memorized
 Left-hinge only



Drawer Microwave

MW420

Width 24 inch
 Microwave
 Net volume 1.2 cu.ft.

**Warming drawer****WS 482**

Width 30 inch,
height 8 3/16 inch
Dinner service for 10 people
Net volume 1.3 cu.ft.

**Warming drawer****WS 463**

Width 24 inch,
height 8 3/16 inch
Dinner service for 10 people
Net volume 1.0 cu.ft.

**Warming drawer****WS 461**

Width 24 inch,
height 5 3/8 inch
Dinner service for 6 people
Net volume .75 cu.ft.

**Vacuuming drawer****DV 463**

Width 24 inch,
height 8 3/16 inch
3 levels, for vacuuming inside
and outside the chamber

**Vacuuming drawer****DV 461**

Width 24 inch,
height 5 3/8 inch
3 levels, for vacuuming inside
and outside the chamber

■ Also available with control
at the top or bottom

🏠 Home Connect

☆ Star-K

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

Ovens 200 series



Oven

BOP 250/251 🏠 ☆

Width 24 inch
Pyrolytic system
13 heating methods
Automatic programs
3-point core temperature probe
and baking stone function
Net volume 3.2 cu.ft.



Combi-microwave oven

BMP 250/251 ☆

Width 24 inch
Microwave and oven
operation with grill
Net volume 1.3 cu.ft.



**Fully automatic
espresso machine**

CMP 250

Width 24 inch
Beverages can be personalized



Warming drawer

WSP 221

Width 24 inch, height 5 3/8" inch
Dinner service for 6 people
Net volume .75 cu.ft.

The EB 333



Oven

EB 333 🏠 ☆

Width 36 inch

Pyrolytic system

17 heating methods

3-point core temperature probe,
roastisserie spit and baking stone
function

Automatic programs

Net volume 3.6 cu.ft.

🏠 Home Connect

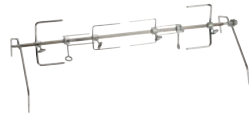
☆ Star-K

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

Accessories



3-point core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333



Pull-out system



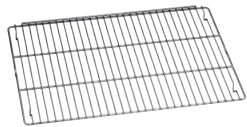
Broil tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated

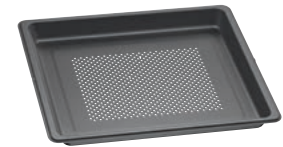


Glass tray



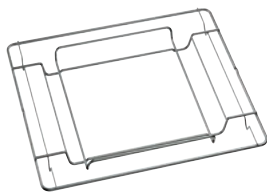
Steam insert

Stainless steel
Perforated/Unperforated
For combi-steam oven



Steam insert

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



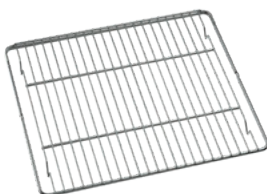
Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

Vario cooktops 400 series



Vario full surface induction cooktop

CX 492 ■ 🏠

Width 36 inch
One single large cooking surface
TFT touch display
Free positioning of 6 vessels
Flush or surface installation



Vario full surface induction cooktop

CX 482 ■ 🏠

Width 30 inch
One single large cooking surface
TFT touch display
Free positioning of 5 vessels
Flush or surface installation



Vario flex induction cooktop

VI 492 ■ 🏠

Width 36 inch
5 cooking zones (1 wok + 2 combinable flex zones)
Flush or surface installation



Vario flex induction cooktop

VI 422 ■ 🏠

Width 15 inch
2 cooking zones
Flush or surface installation



Vario induction cooktop

VI 414 ■ 🏠

Width 15 inch
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation



Vario gas cooktop

VG 491 ■

Width 36 inch
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation



Vario gas cooktop

VG 425 ■

Width 15 inch
2 burners
Full electronic power level regulation
Flush or surface installation



Vario gas wok

VG 415 ■

Width 15 inch
1 wok burner
Full electronic power level regulation
Flush or surface installation



Vario Teppan Yaki

VP 414 ■

Width 15 inch
Hardchromed metal surface
Exact temperature control
Flush or surface installation



Vario electric grill

VR 414 ■

Width 15 inch
2 separately controllable zones
Open cast grill, with lava stones
Flush or surface installation



Retractable downdraft

AL 400 ■

Width 36 / 46 5/8 inch
Extendable, can be completely lowered into the countertop when not in use
Flush or surface installation



Vario downdraft ventilation

VL 414 ■ 🏠

Width 6 inch
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation

■ Stainless steel frame
🏠 Home Connect

Cooktops 200 series



Vario induction cooktop

VI 263

Width 24 inch
3 cooking zones
Black control panel with illuminated knobs



Vario induction cooktop

VI 230

Width 12 inch
2 cooking zones
Black control panel with illuminated knobs



Gas cooktop

VG 295

Width 36 inch
5 burners
With wok burner
Stainless control panel with illuminated knobs



Vario gas cooktop

VG 264

Width 24 inch
4 burners
Black control panel with illuminated knobs



Vario gas cooktop

VG 232

Width 12 inch
2 burners
Black control panel with illuminated knobs



Vario gas wok

VG 231

Width 12 inch
One wok burner
Black control panel with illuminated knob



Vario Teppan Yaki

VP 230

Width 12 inch
1 metal surface
Exact temperature control
Black control panel with illuminated knob



Vario electric grill

VR 230

Width 12 inch
2 separately controllable zones
Open cast grill, with lava stones
Black control panel with illuminated knobs



Vario downdraft ventilation

VL 200

Width 6 inch
Highly efficient cooktop ventilation
Black control panel with illuminated knob

Cooktops 200 series



Flex induction cooktop

CI 292 ▲ 🏠

Width 36 inch
5 cooking zones
Twist-Pad control
Flush-mount only



Flex induction cooktop

CI 282 ▲ 🏠

Width 30 inch
4 cooking zones
Twist-Pad control
Flush-mount only

Accessories



Teppan Yaki plate

Multi-ply material



Wok pan

Multi-layer material



Wok ring

Attachment for wok pan



Stainless steel appliance cover

For individual Vario 400 series installations



Frying sensor pan

Stainless steel
Non-stick coating
Available in 4 sizes to fit cooking zones: Ø 6", Ø 7", Ø 8", Ø 11"



Lava stones

For refilling electric grill



Black Twist-Pad

For CI cooktops



Black appliance cover

For Vario 200 series



Cooking sensor

For temperature regulation within pots
For flex and full surface induction cooktops

Ventilation 400 series



Table ventilation

AL 400

Width 36 inch / 46 5/8 inch
Stainless steel
Flush or surface installation



Vario downdraft ventilation

VL 414 ■ 🏠

Width 6 inch
Stainless steel
Highly efficient ventilation system
at the cooktop
Flush or surface installation



Island hood

AI 442

Width 48 / 63 inch
Stainless steel



Wall-mounted hood

AW 442

Width 48 / 63 inch
Stainless steel

Ventilation 200 series



Flat kitchen hood

AF 210

Width 24 / 36 inch
Stainless steel handle bar



Island hood

AI 230

Width 40 inch
Stainless steel



Wall mounted hood

AW 230

Width 36 inch
Stainless steel



Vario downdraft ventilation

VL 200

Width 6 inch
Black

Vario cooling 400 series



Vario fridge-freezer combination

RY 492 🏠 ☆

Niche width 36 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker in freezer compartment
 Warm white, glare-free LEDs
 Net volume 19.4 cu.ft.
 Energy Star



Vario fridge-freezer combination

RB 492 🏠 ☆

Niche width 36 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker in freezer compartment
 Warm white, glare-free LEDs
 Net volume 19.5 cu.ft.
 Energy Star



Vario fridge-freezer combination

RB 472 🏠 ☆

Niche width 30 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker in freezer compartment
 Warm white, glare-free LEDs
 Net volume 16 cu.ft.
 Energy Star



Vario refrigerator

RC 492 🏠 ☆

Niche width 36 inch
 Handleless option
 Cushioned door closing system
 Fresh cooling close to 32 °F
 Warm white, glare-free LEDs
 Net volume 20.6 cu.ft.
 Energy Star



Vario refrigerator

RC 472 🏠 ☆

Niche width 30 inch
 Handleless option
 Cushioned door closing system
 Fresh cooling close to 32 °F
 Warm white, glare-free LEDs
 Net volume 16.8 cu.ft.
 Energy Star



Vario refrigerator

RC 462 🏠 ☆

Niche width 24 inch
 Handleless option
 Cushioned door closing system
 Fresh cooling close to 32 °F
 Warm white, glare-free LEDs
 Net volume 13.0 cu.ft.
 Energy Star



Vario freezer

RF 491 🏠 ☆

Niche width 36 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker
 Net volume 19.4 cu.ft.
 Energy Star



Vario freezer

RF 471 🏠 ☆

Niche width 30 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker
 Warm white, glare-free LEDs
 Net volume 15.8 cu.ft.
 Energy Star



Vario freezer

RF 463 🏠 ☆

Niche width 24 inch
 Handleless option
 Cushioned door closing system
 Illuminated ice and water dispenser with proximity sensor
 Net volume 11.2 cu.ft.
 Energy Star



Vario freezer

RF 461 🏠 ☆

Niche width 24 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker
 Warm white, glare-free LEDs
 Net volume 12.2 cu.ft.
 Energy Star



Vario freezer

RF 411 🏠 ☆

Niche width 18 inch
 Handleless option
 Cushioned door closing system
 Integrated ice maker
 Warm white, glare-free LEDs
 Net volume 8.6 cu.ft.
 Energy Star

Cooling 200 series



Fridge-freezer combination

RB 280

Niche width 22 1/4 inch
Fully integrated
Four climate zones
Cushioned door closing system
Net volume 9.6 cu.ft.
Energy Star

Accessories



Storage container

With transparent lid

Accessories Vario 400 series



Handle bar, stainless steel

Exact accessory depends on
appliance



**Stainless steel
ventilation grill**

Exact accessory depends on
appliance



Stainless steel door panel

Available with and without handle
Exact accessory depends on
appliance

Vario wine climate cabinets 400 series



Vario wine climate cabinet

RW 466 🏠 ☆

Niche width 24 inch
Three climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles



Vario wine climate cabinet

RW 414 🏠 ☆

Niche width 18 inch
Two climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 70 bottles

Wine climate cabinets 400 series

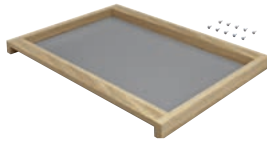


Wine climate cabinet

RW 404

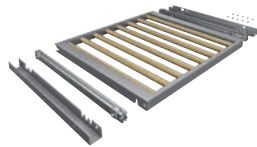
Niche width 24 inch
Two climate zones
Under-counter, stainless steel-framed glass door
Presentation light option
Capacity 34 bottles

Accessories



Removable shelf

Suitable for decanters, open bottles and humidors
Exact accessory depends on appliance



Bottle tray

Fully extendible
Oak and aluminium
Exact accessory depends on appliance



Presenter

Oak and aluminium



Handle bar, stainless steel

Stainless steel



Ventilation grill

Exact accessory depends on appliance



Bottle support

Bottle support in oak wood for convenient storage of bottles on the division plate
Exact accessory depends on appliance



Stainless steel door panel frame

Available with and without handle
Exact accessory depends on appliance

Dishwashers 400 series



Dishwasher

DF 480/481

Width 24 inch
8 programs, 4 options
Perfectly illuminated interior
Remaining time projection
Push-to-open
Zeolite
Very quiet 42 dB
Energy Star



Dishwasher

DF 480F/481F

Width 24 inch
8 programs, 4 options
Flexible hinge used to accommodate low toe kicks or for wall-mounted installations.
Perfectly illuminated interior
Lateral Info-Light
Push-to-open
Zeolite
Very quiet 42 dB
Energy Star

Dishwashers 200 series



Dishwasher

DF 210/211

Width 60 cm
6 programs, 3 options
Info-Light
Very quiet 44 dB
Energy Star

Accessories



Cutlery basket

With smooth running rails



3rd basket

With smooth running rails



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Glass basket



Handle bar, stainless steel

For all dishwashers



Stainless steel backed glass door panel



Stainless steel side trims

For all dishwashers



Home Connect, life enhanced

The kitchen, always at your fingertips.

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

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

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

Home Connect

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

Showrooms

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





- Flagship
- Showroom

Showrooms

Africa

South Africa

Cape Town Showroom
17 New Church Street
Bree Street Studios
8000 Cape Town
+27 21 550 9900

Johannesburg Showroom

30 Archimedes Street
Kramerville
2148 Johannesburg
+27 10 001 0019

Asia and Middle East

Region Greater China

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

Gaggenau Chengdu
Room 4807-9
Office tower 1
Chengdu IFS No.1, section 3
Hongxing Road
610021 Chengdu
Sichuan province
+86 028 8609 3656

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

Gaggenau Shanghai
Room 4710
Tower II
Plaza 66
No. 1366 West Nanjing Road
200040 Shanghai
+86 21 3229 0368

Hong Kong Showroom
Kitchen Infinity Corp. Ltd.
G/F Cubus
1 Hoi Ping Road
Causeway Bay
Hong Kong
+852 2890 1522

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

India

Gaggenau Mumbai
"Coming soon"
UnserHaus
9th Floor
A wing
Avantha Building
(Crompton Greaves House)
Dr Annie Besant Road
Century Bazaar
Worli
Mumbai – 400030

Israel

Gaggenau Tel-Aviv
BSH Home Appliances Ltd.
25 Maskit Street
46733 Herzliya
+972 9973 0000

Japan

Ashiya Showroom
N.TEC Co. Ltd.
6-16 Ohara-cho
Ashiya-shi Hyogo 651-0092
+81 797 32 3751

Hyogo Showroom
N.TEC Co. Ltd.
2-23-7 Narai Yamaguchi-cho
Nishinomiyashi Hyogo
651-1411
+81 78 904 3101

Tokyo Showroom
N.TEC Co.Ltd
1-8-4 Higashiazabu
Minato-ku
Tokyo 106-0044
+81 3 5545 3877

Kazakhstan

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

Philippines

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

Singapore

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

South Korea

Seoul Showroom
Fine Appliances Co. Ltd.
3rd Fl. Jinnex Lakeview Bldg.
99, Ogeumno Songpa-gu
Seoul 05548
+82 2 6293 9393 (ext. 402)

Thailand

Gaggenau Bangkok
BSH Home Appliances Ltd.
Ital Thai Tower
No. 2034/31-39
2nd Floor
New Petchburi Road
Bangkapi
Huay Kwang
Bangkok 10310
+66 2012 7959

United Arab Emirates

Gaggenau Dubai
The Oberoi Centre
Office 504
Business Bay
PO Box 17312
+971 4 380 7167

Europe

Austria

Gaggenau Vienna
 Stilarena
 Quellenstraße 2a
 1100 Vienna
 +43 1 60 5750

Belgium

Gaggenau Brussels
 BSH Home Appliances
 N.V.-S.A.
 Rue Picard straat 7 Box 400
 1090 Brussels
 +32 (0)2 475 72 19

Czech Republic

Prague Showroom
 BSH domácí spotřebiče
 s. r. o.
 Radlická 350/107c
 158 00 Praha 5
 +420 251 095 550

Cyprus

Limassol Showroom
 Lazanias Store
 5, Thessalonikis Street
 Nicolaou Pentadromos
 Center
 3025 Limassol
 +357 2534 2023

Nicosia Showroom

Hadjikyriakos & Sons Ltd.
 121, Prodromos Street
 1511 Nicosia
 +357 2287 2111

Denmark

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

Finland

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

France

Gaggenau Paris
 7 Rue de Tilsitt
 75017 Paris
 +33 1 5805 2020

Germany

Gaggenau Munich
 Arabellastraße 30 A
 81925 Munich
 +49 89 4510 4647

Greece

Athens Showroom
 17th km EO Athinon Lamias
 & Potamou 20
 14564 Kifissia
 +30 210 4277 827

Iceland

Reykjavik Showroom
 Smith & Norland hf.
 Nóatúni 4
 105 Reykjavik
 +354 520 3000

Italy

Macerata Showroom
 Design Elementi
 Marche S.r.l.
 Via delle Maestranze 1
 Zona Ind. le Corridonia
 62014 Corridonia
 +39 0733 28 3526

Milan Showroom

Design Elementi
 Milano S.r.l.
 Corso Magenta 2
 20121 Milan

Treviso Showroom

F.K. & T. S.r.l. - Furniture
 Kitchen and Technology
 Piazza Foro Romano 2
 31040 Oderzo
 +39 0422 81 5110

Verona Showroom

Nuova Arredo
 Inserimenti S.r.l.
 Via Roveggia 122
 37100 Verona
 +39 045 58 3234

Vicenza Showroom

Nuova Arredo Inserimenti
 Via Dell'Industria 48/50
 36040 Grisignano
 Di Zocco
 +39 0444 61 4422

Luxembourg

Gaggenau Luxembourg
 BSH électroménagers S.A.
 13-15 Z.I. Breedewues
 1259 Senningerberg
 +352 2634 9850

Malta

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

Netherlands

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

Northern Cyprus

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

Norway

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

Poland

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

Spain

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

Sweden

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

Switzerland

Bern Showroom
 BSH Hausgeräte AG
 Steigerhubelstrasse 3
 3008 Bern
 +41 848 777 500

Lausanne Showroom

BSH Electroménager SA
 Chemin de Mongevon 4
 1023 Crissier
 +41 848 777 500

Lugano Showroom

BSH Elettrodomestici SA
 Via Campagna 30
 6934 Bioggio
 +41 848 777 500

Zurich Showroom

BSH Hausgeräte AG
 Fahrweidstr. 80
 8954 Geroldswil
 +41 848 777 500

Turkey

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

United Kingdom

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

Showrooms

North America

Canada

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

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

USA

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

Gaggenau Irvine
BSH Experience & Design
Center
17911 Von Karman
Suite 100
Irvine
CA 92614
+1 949 224 4700

Miami Showroom
LCI Distributors
2005 NW 115 Avenue
Miami
FL 33172
+1 305 418 0010

Gaggenau New York
A&D Building
7th floor
150 East 58th Street
New York
NY 10155
+1 212 588 0950

South America

Brazil

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

Oceania

Australia

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

New Zealand

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

The difference is Gaggenau.

www.gaggenau.com/us

BSH Home Appliances, 1901 Main Street, Suite 600, Irvine, CA, 92614, United States of America